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LifeStyle



Automotive

VINTAGE...
A Past So Present

Watchmaking

Enter the
RETRO
FUTURISTIC
MODE

Jewellery

VINTAGE JEWELS:
A Reinvented Legacy

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THE FRENCH WAY, WITH PASSION

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A From every region, through every atelier, at the heart of every celebration or museum of the future, France continues to surprise, move, and enchant us. This new issue is fervently dedicated to a country that honors craftsmanship and tradition with passion and emotion, a country deeply rooted in its heritage yet resolutely focused on the future, where the talents of exceptional artisans are united under one flag.

From precious stones and legendary watch calibers to the elegant curves of vintage car bodies, an entire art of living unfolds, where refinement meets engineering, and every detail becomes a love letter to excellence.

We ventured into the worlds of FAB Paris and the Salon Artisans d'Excellence, two elite events that shine a light on the enduring nobility of manual heritage. These men and women don't merely craft objects; they sculpt time, elegance, and creativity itself.

In the heart of rural France, places like Les Hautes Roches and Le Moulin de Cambelong carry on the art de vivre with sincerity and grace. Further south, the Cognac Blues Passions Festival infuses an unexpected musical energy into the vineyards of Charente, offering a rare blend of winemaking tradition and sensorial resonance through the presence of Maison Psyché. Here, past and present sing in harmony, in an atmosphere as soulful as an old guitar riff with a hint of oak.

Then, we look ahead to the future at Futuroscope near Poitiers, where innovation becomes a sensory voyage. More than a theme park, it is an open-air laboratory, a place of wonder for all ages, and living proof that innovation, too, can be poetic.

This issue is a vibrant tribute to a France that refuses to choose between tradition and modernity, choosing instead to weave them together into a singular, inimitable style: its own.

Patrick Koune

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VINTAGE

A Past So Present

Over the past decade, the automotive industry has undergone a profound transformation, driven by environmental imperatives, electrification, and automation. Yet, alongside this technological evolution, one phenomenon continues to capture the attention of car enthusiasts: the revival of vintage cars.

BY CORINNE BEDROSSIAN



ASTON MARTIN DB4 GT ZAGATO
CONTINUATION,
LIMITED TO 19 UNITS.

©Photo : Aston Martin



SECOND EDITION OF THE DEAUVILLE CLASSIC.

©Photo : Deauville Classic

T rue mechanical works of art, these vehicles are being reinterpreted or resurrected by historic manufacturers and new artisans alike. They combine aesthetic heritage, contemporary performance, and modern technology. Is this craze a quest for authenticity or raw driving sensations? Or is it, ultimately, a way to find grounding in the familiar amidst a world of political and economic uncertainty ?

Nostalgia as the Engine of Revival

Each year, classic car shows attract a growing number of visitors. These concours d'élégance and prestigious events are prime showcases for these modernized vintage supercars. Whether at Pebble Beach in the USA, the Concorso d'Eleganza Villa d'Este in Italy, or Rétromobile in Paris, attendance is steadily increasing and sales are multiplying. One key driver: visitors reconnecting with the cars of their past, driven by nostalgia and the desire to own the dream machines of their childhood.

Rétromobile, now approaching its 50th year, draws nearly 150,000 visitors. In 2025, it saw a 12% increase in enthusiasts compared to 2024. Riding this wave of enthusiasm, new events are emerging: Prestige de Beaune, launched in 2022, and Deauville Classic, which held its second edition in 2024, drawing over 12,000 visitors. Jean-François Texier, the event's founder, is surprised by the number of on-the-spot sales: "Some come just to browse and leave with a car." Impulse purchases likely fueled by a gloomy global mood and a need for escapism. How else can we explain the astronomical prices being paid? At RM Sotheby's February 2025 auction, a 1964 Scaglietti Ferrari 250LM fetched €31 million. Major auctions now host over 1,000 registered bidders, in person, by phone, or online, all eager to invest in collector cars.

Auction houses like Artcurial and Bonhams generate fortunes through these dream machines, now seen as investments due to their rarity and long-term value potential. Their limited production runs and manufacturer-backed authentication programs ensure essential traceability for collectors.



1964 FERRARI 250LM
BY SCAGLIETTI

©Photo : RM Sotheby's

Those who don't buy, restore. It's hard to part with cars and brands that shaped the industry or belonged to parents and grandparents. Many companies have recognized this and now specialize in restoring vintage and prestige automobiles. Jacques Bidault, a former Dassault Systèmes executive, pursued his passion by founding AutoRosati in Fontenay-aux-Roses. He restores, enhances, and transforms high-end vehicles — and not only the likes of Porsche, Ferrari, or Jaguar. Vintage production models with deep emotional value also pass through his workshop.

More than any other industrial object, the automobile evokes intense emotional responses. Supercars from the 1960s to 1990s left a lasting impression, through their track presence, cultural impact, or simply iconic design. The Lamborghini Miura, Ferrari F40, and McLaren F1 are not just cars, they are symbols.

The market is now ripe for reinterpretations of these legends, fueled by nostalgia and a desire for more visceral driving experiences. Unlike modern supercars filled with driver aids, vintage models offer a raw, immersive connection between driver and machine.

©Photos : Automobili Lamborghini S.p.A



TWO GENERATIONS OF THE
LAMBORGHINI COUNTACH.

THE COUNTACH LPI 800-4.





BUGATTI CHIRON,
INSPIRED BY THE TYPE
57 SC ATLANTIC.

©Photos : Bugatti

Architects of the Revival: From Rebirths to Newcomers

The vintage supercar revival isn't just a hobby for collectors, it's being driven by major manufacturers and visionary newcomers who are resurrecting icons or creating modern tributes to classic designs.

Lamborghini reintroduced the Countach with the LPI 800-4, limited to 112 units, all sold. It draws direct inspiration from the original 1970s Countach, powered by a V12 engine (780 hp) paired with a 48V electric motor that delivers an additional 34 hp. The result: instant response and elevated performance. Owners across the globe now enjoy a reinvented piece of automotive history.

Aston Martin took a different path with the DB4 GT

Zagato Continuation, a faithful recreation of the 1960 original, built in just 19 units. Celebrating both Zagato's centenary and Aston Martin's legacy, the car is not road legal, aimed at collectors and circuit drivers. Hand-assembled at Newport Pagnell, it features an aluminum body, a 4.7L naturally aspirated six-cylinder engine with 390 hp, a four-speed manual gearbox, and a limited-slip differential, up from 300 hp in the original.

Bugatti continues to draw inspiration from its past with the legendary Type 57 SC Atlantic, nearly 90 years old. This icon influenced the design of the exclusive Bugatti Chiron Super Sport "57 One of One". Its riveted spine and horseshoe grille, both modernized, pay homage to the Atlantic's timeless lines. Inside, Gauchto leather and bespoke embroidery subtly celebrate Bugatti's heritage. This model is a bridge between mythic past and legendary future, staying true to the brand's mantra: "Form follows performance."



THE CHIRON'S HORSESHOE
GRILLE EVOKES TIMELESS ELEGANCE.

©Photo : Aston Martin



FOUR-SPEED
MANUAL GEARBOX
IN THE DB4
GT ZAGATO
CONTINUATION.



©Photos : Saoutchik et Ugur Sahin Design

SAOUTCHIK
LEGACY ROADSTER
BY UGUR SAHIN.



SAOUTCHIK'S
RENAISSANCE
AFTER 70 YEARS.

Other marques have risen from the ashes to blend classic inspiration with modern innovation. The legendary Saoutchik coachbuilder, dormant for 70+ years, was reborn in 2016 as Saoutchik B.V. in the Netherlands. Its mission: to revive the elegance of the 1920s–50s while integrating 21st-century standards into ultra-exclusive, custom-built vehicles.

Saoutchik doesn't just replicate history, it reinterprets it. From sketch to production, each bespoke vehicle blends classical design with advanced engineering and premium materials. Buyers become part of the creation process, joining a tight-knit circle and experiencing an emotional form of luxury. The Saoutchik Legacy Roadster, inspired by the Mercedes 300 SL, was reimagined by Ugur Sahin Design as a new timeless classic.

ASTON MARTIN DB4 GT ZAGATO
CONTINUATION.
LIMITED TO 19 UNITS.



©Photo : Aston Martin

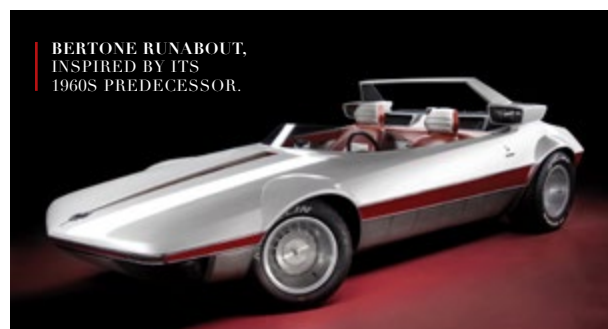


DELAGE D12,
REBIRTH OF
THE HYPERCAR.

©Photo : Delage

Another French revival is Delage Automobiles, which returned in 2019 after seven decades. Once a Le Mans winner, Indy 500 champion, Grand Prix world champion, and darling of concours d'élégance, Delage is now back with the D12, a hypercar inspired by the 1927 Delage 15 S8. With a look combining F1 and fighter jet aesthetics, the D12 was developed by a team of engineers and investors. A new hypercar and second brand are already in development.

Italy's Bertone also made a striking comeback. In late 2024, it unveiled the Runabout, a tribute to the 1969 Autobianchi A112 Runabout concept. Launching the Bertone Classic line, this 500-hp V6 neo-retro model is available as an open-air Barchetta or Targa with removable roof. Lightweight, agile, and limited in



BERTONE RUNABOUT,
INSPIRED BY ITS
1960S PREDECESSOR.



THE 1969 AUTOBIANCHI
RUNABOUT.

©Photos : Bertone

production, it's a stylish ode to the joy of Italian driving, according to lead designer Andrea Mocellin.

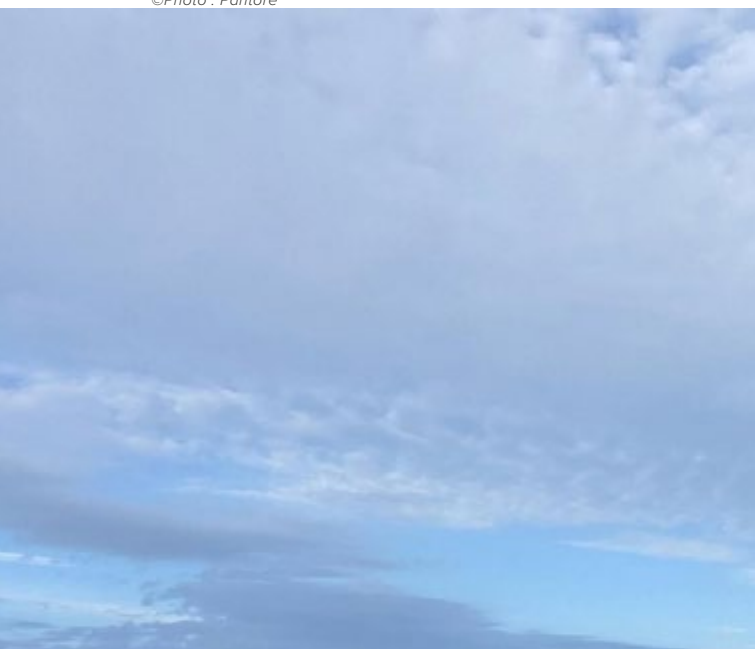
Some critics argue that modern recreations distort historical authenticity. Others see them as a vital way to preserve and revive a mechanical heritage that might otherwise fade into obscurity.



PATAK'S URBAN ROADSTER, IDEAL FOR CITY LIVING.

©Photo : Patak Motors

©Photo : Pantore



THE TEIGNO, PRODUCED IN 75 UNITS.



The New Artisans of Vintage

Driven by a love for classic cars and nostalgia, some young brands are creating entirely new vintage-inspired models for the 21st century.

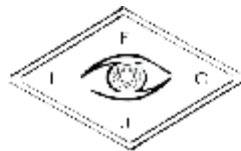
Patak Motors, based in Slovakia, designs a small urban roadster that turns daily tasks into adventures, from commuting to grocery runs to school drop-offs. Its design channels the charm of gentleman drivers, while staying city-friendly, practical, and environmentally conscious, all wrapped in timeless style.

Likewise, Pantore, founded in 2021 by Franco-Moroccan designer Hakim Ouabbi, specializes in limited-edition sports cars. Exploring hydrogen combustion engines, aerodynamic efficiency, and recyclable composite materials, Pantore blends performance, driving pleasure, and refinement with a strong ecological vision. Their model, the Teigno, is limited to 75 units.

The resurgence of vintage supercars reflects a desire to reconcile the past with the future, to preserve a legacy while embracing modern technology. This movement is no longer a niche, but a deep-rooted trend led by discerning customers passionate about automotive history and innovation alike.

Through faithful recreations, bold new concepts, and meticulous restoration programs, the vintage car world is enjoying a radiant second life.

The past has never been so present on the road to the future.



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VINTAGE JEWELS

A Reinvented Legacy

Building a bridge between heritage and modernity, today's jewelry scene joyfully embraces a vintage aesthetic, fueled by nostalgia for bygone eras. Major houses and independent designers alike are revisiting iconic 20th-century styles, Art Deco, Belle Époque, the 1970s, adapting them to contemporary tastes. These creations focus on lightness, wearability, and volume, breathing new life into classic motifs through a thoroughly modern lens.

BY CARINE LŒILLET

MELLERIO
PIERRERIES ROSE NECKLACE
IN YELLOW GOLD SET WITH
KUNZITES, MORGANITES,
PINK OPALS, LAVENDER
QUARTZ, ROSE QUARTZ, AND
SUNFLOWER QUARTZ.

MELLERIO
PIERRERIES CHARMS, INSPIRED
BY EARLY 19TH-CENTURY BODICE
ORNAMENTS, REINTERPRETED FOR
TODAY WITH VIOLET AMETHYSTS
AND CONTEMPORARY STYLING.



We are witnessing a true renaissance of vintage jewelry. Far from being a simple exercise in nostalgia, this trend draws from a wide range of inspirations. Streamlined designs and bold reinterpretations transform yesterday's treasures into decisively modern accessories. More than a fleeting fashion, reimagined vintage jewelry embodies an art form at the crossroads of heritage and innovation.

Echoing the devants de corsage of the early 19th century, charms enrich Mellerio's collection of necklaces and earrings with a contemporary twist. These playful pieces explore the vibrant contrasts of violet amethysts, green prasiolites, yellow citrines, golden rutilated quartz, azure-

blue topazes, aquamarines, and rosy quartz or opals.

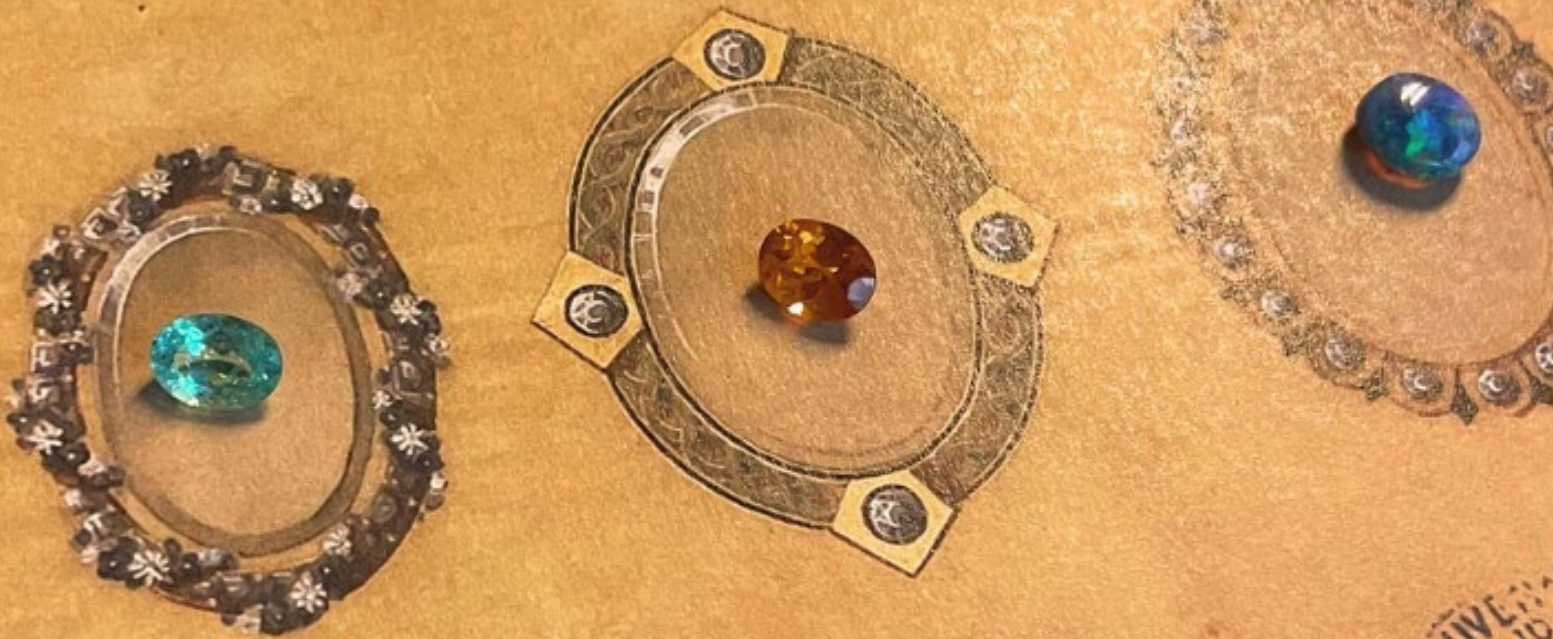
Renowned in the 19th century for its colorful romantic high jewelry, Mellerio also expands its Pierreries collection with a version in rosy hues. Each stone, hand-selected by Artistic Director Laure-Isabelle Mellerio, is an ode to femininity, enhancing the complexion like a delicate touch of makeup. This necklace harmonizes the pastel softness of rose quartz, the powdered elegance of pink opals, the peachy tones of morganite, the lilac blush of kunzite, and the varied reflections of lavender quartz. These gems are exquisitely set against subtly shaded precious metals, from yellow to rose to green gold, creating a floral lacework that reaffirms Mellerio's status as a historic master of naturalistic jewelry.

ROUVENAT
FRAME TANZANITE RING IN BLUE LACQUER FEATURING
A 3.82 CT TANZANITE, INSPIRED BY OVAL MEDALLIONS
IN LÉON ROUVENAT'S 1851 SKETCHBOOKS.



In 2021, Rouvenat acquired more than 3,000 gouache renderings by Léon Rouvenat, founder of the house in 1851. Compiled in ten original black leather-bound sketchbooks, these living archives, featuring pages gilded or sketched, continue to inspire new creations. Among them are studies of oval medallions, drawn with meticulous precision but often left blank in the center, leaving us to imagine what might once have adorned them: a cameo, a relic, a photograph?

Drawing on this medallion motif, Rouvenat's Frame rings resemble miniature frames that highlight and protect their central portrait. Because each center stone is unique, precious, and striking, these rings frame and exalt it, allowing each one to carry its own story into the present.







SOANN

CHARLESTON NECKLACE IN YELLOW GOLD, SET WITH 24 DIAMONDS TOTALING 0.30 CARAT (G-VS), INSPIRED BY ART DECO DESIGN.

CHARLESTON RING IN YELLOW GOLD WITH BAGUETTE DIAMONDS (0.25 TO 0.35 CARAT G-VS), ROUND DIAMONDS (0.25 CARAT G-VS), AND A CENTRAL ONE-CARAT DIAMOND.

The Charleston collection by Soann pays tribute to the Art Deco style of the 1920s, reimagining its iconic codes with a contemporary touch. It blends the timeless elegance of strong lines and geometric patterns with modern techniques, offering lightweight, comfortable pieces thanks to openwork detailing. It mixes baguette-cut and round diamonds, enhanced with millegrain settings that intensify the sparkle. Crafted in gold and precious stones, this refined collection adapts to every occasion, embodying both the sophistication and the free spirit of the Charleston era. A collection that stays true to Soann's vision: to reinvent jewelry by combining tradition and modernity in bold, timeless designs.

CRIS PORTO
SISSI EARRINGS,
REINTERPRETING ROYAL
CODES, IN WHITE GOLD
WITH 78 WHITE DIAMONDS,
90 PINK DIAMONDS,
AND 2 MORGANITES.



Meanwhile, inspired by a graceful, romantic past, Brazilian jeweler Cris Porto has created the Sissi set, reinterpreting royal codes with a modern spirit. Comprising a necklace and earrings, the Sissi set features luminous morganites, delicately pink-hued gems, set in diamond-encrusted frames. The necklace, the set's centerpiece, crafted in white gold, features seven morganites totaling 27.11 carats, highlighted by 4 carats of white diamonds and pink diamonds. Its graceful lines evoke tales from another time. The matching earrings pair 8.40 carats of morganites with white and pink diamonds. With their soft, feminine tones, Cris Porto's Sissi set celebrates romanticism in a contemporary style.

Founded in Paris at the end of 2023 by Laurent Baeza and Igor Nallet, Astrom introduces French fine jewelry inspired by resilience and self-fulfillment, exploring the essence of the cosmos. "The name of our House refers to astrometry, which measures the position, distance, and movement of celestial bodies," explains co-founder and CEO Igor Nallet.

Driven by bold creative ambition, Astrom's refined designs nod to the legacy of grand French jewelry while audaciously breaking free from conventional codes. This vision, steeped in history, myth, and culture, thrives in

master craftsmanship, executed entirely by workshops serving Place Vendôme.

Astrom's inaugural piece, L'Universel, a scepter, played a pivotal role in shaping the House's identity. Launched in November 2024, the collection chronicles the universe and human creativity, drawing inspiration from jewels of power, symbols of glory and victory that once transformed monarchs into intermediaries between earth and sky.

Unveiled in January 2025, the Dynasties high jewelry collection unites form, material, composition, technique, and symbolism. Three unique pieces reinterpret the grandeur of aristocratic jewels with modern sophistication. Historically, crowns and scepters embodied the divine role of monarchs, while legendary gems like the Bleu de France, Orlov, Saint Edward's Sapphire, the Black Prince's Ruby (actually a spinel), and the Cullinan I & II diamonds conveyed unmatched power.

Among these standout pieces, Le Britannique necklace carries the soul of the iconic British State Crown originally made for Queen Victoria. Comprising 21 elements (just for the crown), this masterful feat of craftsmanship incorporates over 2,000 gems whose colors and brilliance echo the historic stones that lit the reigns of generations of British sovereigns.



ASTROM
LE BRITANNIQUE DOUBLE-ROW
NECKLACE IN YELLOW AND WHITE
GOLD WITH 15 CARATS OF DIAMONDS,
INCLUDING A 2.19 CT D VVS PEAR-CUT
DIAMOND, PLUS RUBIES, RED SPINELS,
SAPPHIRES, AND EMERALDS.



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WATCH TRENDS

*Enter the
Retrofuturistic Mode*



In our constant desire to turn watches into tools of communication that reflect who we are to others, we often forget the hedonistic pleasure of choosing them simply for how they make us feel. Thankfully, vintage timepieces are setting the record straight...

BY VINCENT DAVEAU

PIAGET.
MONTRE
ANDY WARHOL.



A 3648
Autom., étanche 600 m
wasserdicht 600 m



ZENITH-DEFY automatique avec date. Un vrai défi pour tous les ennemis des montres. Boîtier patenté étanche à suspension élastique amortissant les chocs radiaux et axiaux. Verre minéral trempé. Couronne vissée à double étanchéité. De gauche à droite :

- Acier. Cadran fumé. Bracelet d'acier à triple fermeture et verrouillage. Garantie étanche jusqu'à 30 atm.
- Acier. Cadran argenté. Garantie étanche jusqu'à 30 atm.
- Acier. Anneau de verre intérieur rotatif, pour plongeurs. Garantie étanche jusqu'à 60 atm.

ZENITH-DEFY, automatique avec date. Een uitdaging voor de vijanden van elk uurwerk. Gepatenteerde waterdichte behuizing met elastische vering die axiale en zijdelingse schokken opvangt en afzwakt. Gehard mineraal glas. Opgeschroefde, dubbel waterdichte kroon. Van links naar rechts :

- Staal. Gerookt cijferblad. Stalen armband met driedubbel slot en zekerheidsvergrendeling. Gewaarborgd waterdicht tot 30 atm. druk.
- Staal. Verzilverd cijferblad. Gewaarborgd waterdicht tot 30 atm. druk.
- Staal. Draaibare glazen binnenring voor duikers. Gewaarborgd waterdicht tot 60 atm. druk.

DEFY-Plongeur, la montre de plongée la mieux protégée.

Automatique, avec calendrier. Boîtier acier extrêmement robuste, résistant à une pression de 60 atmosphères. Garantit une étanchéité parfaite jusqu'à 600 mètres! Lunette de plongée mobile à crans de sécurité.
Bracelet acier ZENITH avec fermeture de sécurité.

Réf. 3648

Cadran noir avec zone orange. Chiffres lumineux. Lunette de plongée orange.

Réf. 3650

Cadran argenté avec chiffres lumineux. Lunette de plongée noire et blanche.



Most watch brands have long understood the importance of capitalizing on their heritage to position themselves in the global horological landscape. Aside from a few outliers who can afford to embrace their youth, most watchmakers subtly weave nostalgia into their annual releases, presenting at least one model inspired by a reference from their archives. As brand executives will admit, a well-rounded yearly collection must appeal to everyone, and vintage-inspired pieces sell well. Their storied past lends them extra soul, and their timeless aesthetics make them a solid long-term investment. In the world of watchmaking, this is no small detail, buyers often keep one eye on future resale potential, hoping for a solid return or, at minimum, to retain value. Choosing timelessness is akin to a prudent financial investment, a classic, stable bet.

One might think these watches lack "sex appeal" as a result, but that's far from the case. Many of these models, especially those originally launched in the '70s, pack real visual punch. Case in point: the Zenith Defy Revival A3648, a faithful reissue of a dive watch first released in 1969, the same year Zenith introduced the El Primero, the world's first high-frequency automatic chronograph movement (36,000 vibrations per hour).



ZENITH
DEFY REVIVAL A3648.



AUDEMARS PIGUET
ROYAL OAK
QUANTIÈME PERPÉTUEL
150^e ANNIVERSAIRE

In the same spirit, fans of the Peace and Love era will appreciate the latest Royal Oak models by Audemars Piguet. Still highly relevant since their 1972 debut, these watches revolutionized the market as the world's most expensive luxury steel sports watches. The discerning epicurean might charm his partner with one of today's most sought-after timepieces: the ladies' Patek Philippe Nautilus. And for something bolder, there's the Andy Warhol watch by Piaget, 100% "revival", unisex, and perfect for a tall woman or a pop art-loving man. Originally released in 1972, this piece hails from Piaget's legendary workshops in La Côte-aux-Fées, Switzerland.



PATEK PHILIPPE
NAUTILUS



PIAGET
MONTRE
ANDY WARHOL

More surprising is Rolex's foray into this retro realm with the striking Oyster Perpetual Land-Dweller, heavily inspired by the Oysterquartz Datejust models of the "seventies", as the Swiss would say. Not far removed from this aesthetic lineage is the Gerald Charles Maestro 25th Anniversary, which stays true to the graphic identity typical of designs by Gérald Genta, the design maestro of the 1970s and founder of the brand.

Even the 1980s and 1990s, challenging decades for the watch market, are gaining new fans. Case in point: TAG Heuer is relaunching its iconic Formula 1, a beloved model from that transitional era. Today, it retains its unmistakable look while adopting a solar-powered quartz movement. Similarly, Chopard's St. Moritz, first launched in 1980 by a then 22-year-old Karl-Friedrich Scheufele, has now been reimagined as the Alpine Eagle, one of the standouts of the Watches and Wonders 2025 show.



ROLEX
OYSTER PERPETUAL
LAND-DWELLER

GERALD CHARLES
MAESTRO
25^e ANNIVERSAIRE



TAG HEUER
FORMULA 1
REVIVAL 80

Naturally, to please a wide range of customers, brands continue reissuing many pieces from the golden age of the wristwatch, roughly the 1950s to the 1970s. It's hard not to fall under the spell of the iconic Omega Speedmaster '57, known as the only official watch worn on the Moon. And for adventure lovers, it's hard to resist the rugged charm of the Tudor Black Bay 58, a modern tribute to a mid-20th-century classic.

Another highlight from the 1950s is the LIP Annapurna Movement R26, a piece with true in-house credentials. And since we're in mountain territory, let's not forget Alpina's Heritage Automatic, which updates a 1920s-era model from the brand's archive to today's standards.

OMEGA
RAILMASTER



LIP
ANNAPURNA



TUDOR
BLACK BAY 58



ALPINA
HERITAGE
AUTOMATIC



Finally, proving that vintage has no expiration date, Breguet chose to mark its 250th anniversary with the release of the Classique Souscription 2025, a refined, understated model inspired by the subscription pocket watches launched by Breguet himself in 1795. Promoted through one of the first marketing campaigns in the trade, it's a piece of history reimagined with modern finesse.



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le FUTURO -SCOPE

INNOVATION & MULTISENSORY
SCENOGRAPHY

Located just outside Poitiers, Futuroscope has established itself since its opening in 1987 as a flagship destination for immersive technological entertainment and sensory media.

BY PATRICK KOUNE



Originally envisioned by René Monory, the park was created to boost the economic and tourism appeal of the Vienne department through a themed experience around image science, communication, and multimedia. Since then, it has welcomed over 60 million visitors, cementing its role as key player in France's technological tourism landscape.

A Strategy Driven by Immersive Innovation

From the very beginning, Futuroscope stood out thanks to pioneering installations such as the Kinémax and the Pavilion of Communication, which introduced large-format projection, 3D effects, and sensory interfaces. In 2011, the entrance of Compagnie des Alpes into the capital marked a strategic shift, ushering in a new era focused on enhanced user experience, hybrid immersive formats (virtual reality, 4D dynamics, interactive mapping), and optimized visitor flow.



© Photos : Patrick Kouine





The Aquascope: A Dive into Aquatic Innovation

On July 15, 2024, Futuroscope took a bold leap forward with the opening of the Aquascope, a 7,000 m² indoor aquatic park, born from a €57 millions investment. Part of the "Vision 2025" plan, this major addition aims to transform the park into a full-fledged resort and extend visitor stays.

This new indoor attraction offers a groundbreaking scenographic concept where each area becomes a vivid stage, blending projections, sensory effects, and interactive experiences.

"Abysse of Light": The Immersive Aquacinema

At the heart of the Aquascope lies Les Abysse de Lumière, a European first crafted by creative studio Moment Factory. Swimmers are immersed in a 270° visual experience, surrounded by synchronized video projections, water effects, sound, and lighting. This dreamlike installation transforms water into a poetic medium, telling a captivating sensory story.



Kraki's Rift: A Playful Universe for Children

Designed for younger visitors, La Faille de Kraki is an imaginative aquatic world inhabited by fantastical creatures. Guided by Kraki, an alien octopus, children explore interactive water games, adapted slides, and sensory zones like the Musical Grotto. It's a journey that stimulates both imagination and sensory discovery.

A Living, Interactive Scenography

The Aquascope is conceived as a live performance, where each element contributes to an immersive narrative. From meteor projections in water to bioluminescent beaches, secret passages, and aquagraphic effects, every detail invites the visitor to become the hero of their own adventure.

The Rift: For Thrill Seekers

For those seeking an adrenaline rush, Le Rift features spectacular slides such as The Rocket, with its 60 km/h freefall, and The Matrix, unique in Europe for its 17-meter diameter spinning disc. These attractions are embedded in immersive environments that amplify sensations through visual and audio effects.

By blending technology, art, and playfulness, Futuroscope's Aquascope redefines aquatic park conventions, offering a fully immersive journey into fantastical and interactive worlds.



This ambitious addition is designed to attract new audiences and strengthen the park's positioning in an increasingly competitive market. In 2023, Futuroscope welcomed nearly 2 million visitors, a 25-year record, demonstrating strong enthusiasm for its continued innovation. With the Aquascope, the park pushes the boundaries of leisure and sensory immersion, creating a unique experience where water, light, and technology converge. It's a must-visit destination for anyone wishing to dive into the future, while having fun.

Flagship Attractions to Discover During Your Visit

Tornado Hunters

Voted “Best Attraction in the World” at the 2023 Thea Awards, *Chasseurs de Tornades* thrusts visitors into the heart of a climate vortex. Seated on a 360° rotating platform with multi-sensory synchronization, 4K projections, and real-time weather simulation, guests experience a hyper-immersive spectacle that fuses real images, special effects, and synchronized motion, a technological and sensory marvel.

Objective Mars

The park’s first family roller coaster takes visitors on a mission through a space training center. Featuring magnetic simulations, heat effects, a rotating tunnel, and dual high-speed launches, this attraction appeals to space lovers and thrill seekers alike.



Dynamic Vienne

A reimagined classic, this humorous ride follows a local resident racing across the Vienne region. *Dynamic* cinema, moving seats, and physical effects (wind, water) place guests directly into the heart of the action.

The Extraordinary Journey

Inspired by Jules Verne, this flying theater experience lets visitors soar across the globe with their feet dangling in the air. With a dynamic platform, hemispheric dome, and synchronized scent diffusion, it delivers breathtaking views and a powerful sensation of flight. It’s one of the park’s must-sees.

The Key to Dreams: Nighttime Light Show

Each evening, Futuroscope’s lake comes alive with a magical light show combining water jets, video mapping, music, and pyrotechnics, a perfect, dreamlike conclusion to a day at the park.



© Photos : FUTUROSCOPE

Thematic Accommodation & Diversification Strategy

In April 2022, Futuroscope expanded its offerings with the launch of Station Cosmos, a 4-star hotel designed around a futuristic space base theme. The 76 modular rooms (28 m² each) are decorated as spaceship cabins and can accommodate up to four guests, offering modern technologies and direct access to the park.





The hotel also features Space Loop, a futuristic dining concept that's the first of its kind in France. Guests place orders on touchscreens and receive their meals via spiraling gravity-fed rails in capsule-like containers, a robotic culinary experience that delights both children and adults.

The hotel is HQE-certified (High Environmental Quality) thanks to its 1,750 m² of solar panels producing 131% of its energy needs and an innovative heat-recovery system from wastewater. It's a benchmark in sustainable tourism.

Don't miss the Big Blue Burger: a soft brioche bun with beef, cheddar, ketchup, lettuce, and crispy fries, a favorite on the menu.

Visiting Futuroscope means stepping into a world where imagination, technology, and emotion converge to create an experience unlike any other in Europe.

With its immersive attractions, interactive shows, and ever-evolving innovations, the park offers each visitor, whether thrill-seeker, space enthusiast, curious explorer, or family adventurer, a tailor-made journey. More than a theme park, Futuroscope is a gateway to tomorrow. For the young and the young at heart, for tech lovers and dreamers alike, this destination offers more than a visit, it offers a true escape.

www.futuroscope.com



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LES HAUTES ROCHES

*A Troglodytic Odyssey
on the banks of the Loire*

*À just a few kilometers from Tours, in the heart of the Loire Valley,
Domaine des Hautes Roches stands as a rare and discreet gem,
carved into the rock and perched above the majestic royal river.*

BY EMA LYNNX





Located in Rochecorbon, in a landscape shaped by history and nature, this troglodytic hotel belongs to the prestigious Relais & Châteaux network, renowned for its one-of-a-kind properties that embody charm and excellence.

Les Hautes Roches lies within a uniquely French region known for its troglodytic dwellings, hollowed out of tuffeau, the pale limestone used to construct the Loire's most iconic châteaux. In the Touraine area, these hand-sculpted cliffs have housed everything from wine cellars to religious sanctuaries for centuries.

To elevate the singular soul of this exceptional property, the domain turned to one of France's most iconic creative talents: Alexis Mabille. A celebrated couturier and member of the Fédération de la Haute Couture, Mabille has also made his mark in interior design with his studio Beau Bow Paris.

In 2023, he completed a subtle and thoughtful renovation of the hotel's common areas, from the reception to the two restaurants, without ever betraying the spirit of the place. His approach boldly blends classical lines, couture details, and a rich interplay of textures, materials, and colors, creating a refined dialogue between the site's ancient rock-hewn history and a fresh, contemporary aesthetic.

Mabille's universe, elegant, theatrical, yet always perfectly balanced, brings a new breath of life to the building, marrying mineral simplicity with French sophistication. The result is a serene, warm, and luminous ambiance where each room is like a stage, inviting, inspiring, and deeply rooted in the cultural heritage of the Loire.



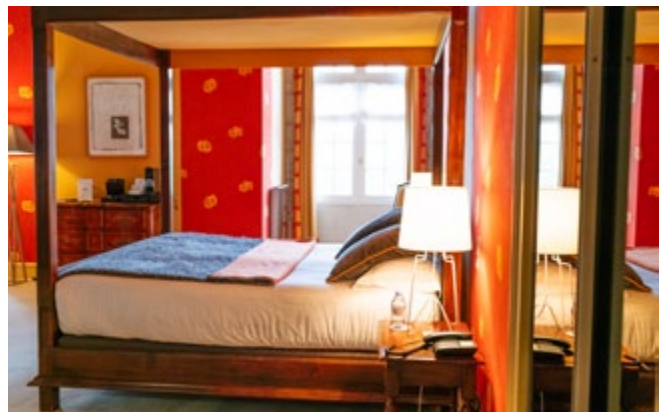


Troglodytic Suites: Immersion in Stone and Silence

Carved directly into the cliffside, the twelve troglodytic rooms offer a deeply calming and immersive experience. Spanning nearly 70 square meters each, they merge the raw beauty of stone walls with modern comfort. Canopy beds in natural wood, rich woven rugs, cozy sitting areas, and elegantly minimalist bathrooms speak to a carefully curated refinement. The naturally cool stone creates a peaceful, almost monastic atmosphere, while large windows and balconies frame stunning views over the gardens, the pool, and the tranquil Loire River.

Two additional rooms, located in the 18th-century manor house atop the cliff, complete the collection with the same dedication to comfort and authenticity.

The property's past is as rich as its design: once a private residence, then a vineyard estate, later a monastery and sanctuary, Les Hautes Roches was reborn in 1989 thanks to the vision of Philippe Mollard, who created France's first luxury troglodytic hotel. A member of Relais & Châteaux since 1991, it has become a symbol of timeless hospitality.



© Photos : Patrick Koune





A Culinary Destination Anchored in Terroir

The hotel's cuisine upholds the Loire Valley's prestigious gastronomic reputation. It is home to two restaurants, both helmed by the talented young chef Benjamin Chretien, who brings an inventive yet grounded approach to the region's rich culinary heritage.

At just 27 years old, this Michelin-starred chef, trained in some of France's finest kitchens, stands out for his sensitivity, precision, and clear culinary vision. Drawing inspiration from the Loire terroir, he crafts signature dishes that are refined, vibrant, and built around impeccably fresh ingredients. From lièvre à la royale to marine creations inspired by the day's catch, his plates tell a story of flavor, elegance, and sincerity.

Strongly committed to local sourcing, Benjamin collaborates closely with farmers, foragers, and fishermen to offer an authentic, seasonal, and sustainable gastronomic experience. Alongside pastry chef Pauline Macé, he delivers a delicately orchestrated symphony where indulgence meets lightness, making Les Hautes Roches a must-visit culinary address in the Loire.

In a more relaxed setting, the bistronomic restaurant welcomes guests into a light-filled veranda, like a winter garden suspended above the river. Here, the cuisine remains exacting yet more approachable, with refined comfort dishes like warm pâté with juniper berries or Touraine pink pork tenderloin with Dijon mustard.

Pastry chef Pauline Macé completes the experience with desserts that are both generous and delicate, always guided by the rhythm of the seasons. Together, she and Benjamin compose a four-hands culinary score that embodies a living, contemporary, and emotionally resonant gastronomy, rooted in tradition and elevated by creativity.





An Immersive Gateway to the Loire Valley

The experience at Les Hautes Roches extends well beyond the hotel itself. The estate offers an ideal base for exploring the natural and cultural treasures of the Loire Valley. A traditional toue boat cruise offers a serene way to take in the timeless beauty of the river. More active guests can cycle along the banks all the way to Tours, while adventurers can opt for a hot air balloon ride over the châteaux-studded landscape, an unforgettable spectacle.

Wine lovers can visit nearby vineyards, such as La Grange Tiphaine, run by Coralie and Damien Delecheneau, where authenticity is at the heart of every vintage.

Les Hautes Roches is more than a hotel, more than a gastronomic destination. It is a place suspended in time, where history meets the unexpected, and tradition dances with modernity. A rare address for travelers who seek places with soul.

www.leshautesroches.com





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LE MOULIN *de* CAMBELONG

An Epicurean and Eco-Conscious Haven

Nestled in lush greenery, within the walls of a beautifully restored old mill, Le Moulin de Cambelong is far more than just a hotel and restaurant, it is a sanctuary of artful living where every detail pays homage to nature and the local terroir.

BY EMA LYNNX



At the helm are Émilie and Thomas Roussey, the soul of the house and recently awarded a Michelin star for their gastronomic table E&T. Together, they've infused the place with their personal vision of well-being: exacting, authentic, and deeply respectful of the living world.

After opening their first restaurant in Rodez in 2015, the couple settled in Conques in 2023. Just a year later, they earned their first Michelin star. Today, their restaurant E&T has become a must-visit destination for lovers of authentic, inventive, and responsible cuisine.

In 2025, they undertook a complete renovation of the property's nine guest rooms, giving rise to a true eco-retreat. Raw wood, local stone, and recycled textiles blend seamlessly with sleek lines and modern design, creating an atmosphere that is at once contemporary and warm. Each room, including a spacious family suite, opens gracefully onto verdant nature, offering peaceful views of the nearby river.





Comfort with a Conscience

At Le Moulin de Cambelong, environmental commitment is not just visible, it is tangible. From the premium Technilat mattresses made in Aveyron, to custom furniture crafted by local cabinetmaker Balard, to lighting fixtures in recycled textiles by La Case de Cousin Paul, everything speaks to a deep local grounding. Minimalist décor, vintage finds, and preserved floral arrangements add poetic touches to this elegant, bohemian setting.

Natural tones, ochre, champagne, terracotta, shift gently with the light and the seasons, forming an intimate connection to the outdoors. Shaded terraces, riverfront gardens, and a serene swimming pool invite guests to slow down, reflect, and reconnect with nature.



© Photos : Patrick Koune



Émilie & Thomas Roussey: A Culinary Duet of Intuition and Terroir

At Le Moulin de Cambelong, the kitchen is the heart of the house, a four-hands symphony led by a passionate chef couple. Complementary and uncompromising, deeply rooted in their region, Émilie and Thomas represent a new generation of chefs who believe that excellence must go hand in hand with responsibility.

Émilie Roussey : Elegance and Precision from a Daughter of the Land

Born in Aveyron, Émilie draws her inspiration from the landscapes of her childhood, Aubrac's high plateaus, forest paths, and local markets. After training in hospitality and gastronomy, she refined her skills in the hushed kitchens of Parisian palaces, including Le Meurice and Le Bristol, where she embraced rigor, precision, and a profound respect for ingredients.

Her cuisine reflects that journey, subtle, articulate, and emotionally resonant. Émilie brings to the duo a floral and vegetal sensibility, a poetic vision of the plate, with particular care given to textures, colors, and flavor balance.



Thomas Roussey : Instinct, Terroir, and Transmission

Shaped by masters like Pierre Gagnaire and Sébastien Bras in Laguiole, Thomas built his culinary identity at the crossroads of radical creativity and nature-centered philosophy. While their approaches differ, both mentors instilled in him the same reverence for the ingredient and the quest for meaning.

Thomas is a hands-on, instinctive chef. Grounded and unpretentious, he works with raw materials in their purest form, focusing on the essence of cooking, with careful attention to broths, ferments, and slow infusions. His cuisine is alive, seasonal, and born of constant dialogue with local producers.



Claudia Del Frate : Pastry as a Tribute to Nature

If Émilie and Thomas's dishes celebrate the living, Claudia Del Frate's desserts are their poetic echo. With an international career and a fearless, emotive approach, Claudia adds a delicate, aromatic dimension to the Moulin.

Originally from Italy, she first trained at home before making her mark in the French gastronomic scene, working alongside icons such as Alain Ducasse, Pierre Hermé, and Massimo Bottura. From them, she gained a flair for innovation and an artisan's precision.

Her signature? Lightly sweetened, deeply aromatic desserts that explore contrasts and textures. Pumpkin with berries, fennel with citrus, fermented milk with wild herbs, each creation is a sensory journey, a fresh invitation to rediscover flavor.

She champions seasonality and short supply chains, often incorporating herbs foraged around the property. Her sustainable approach extends to using unrefined sugars, heritage flours, fair-trade chocolate, and a conscious economy of gestures, cooking with both restraint and intention.

A Living Experience in the Heart of Nature

Behind stone walls and large bay windows, Le Moulin de Cambelong offers more than a stay, it offers an experience: immersive, sensory, almost spiritual. It's a place to meet a land, a philosophy, and a different way of being in the world.

Here, luxury takes the form of simplicity, precision, and deep reverence for nature. Between heritage, fine dining, and ecological awareness, Le Moulin de Cambelong embodies a new vision of well-being, one that is authentic, luminous, and meaningful.

www.moulindecambelong.com





The Flavour Trail of the
DISCIPLES
ESCOFFIER
M O R O C C O

The 5th Chapter, held in Casablanca, was a vibrant celebration of the values of transmission and refinement so dear to the masters of French cuisine. This year's theme, The Flavour Trail, paid tribute to the city's portside heritage, a crossroads of global trade, especially in spices from around the world.

BY EMA LYNXX



Casablanca: Moroccan Cuisine Looks Into the Mirror of Its Future

As part of this 5th Chapter, a roundtable laid the foundations for a new Moroccan culinary narrative, more structured, more ambitious, and finally ready to claim its place on the global stage.

Amid tastings and discovery, this quiet yet decisive discussion was centered around a vital question:

“How can Moroccan cuisine achieve lasting global recognition?”

A seemingly simple query, but one that strikes at the heart of a culinary identity still searching for its international voice.

Around the table: respected voices from Moroccan and international gastronomy. Food journalist Guillaume Erblang moderated the conversation with finesse. Opposite him, honest, passionate voices, sometimes critical, always constructive.

Guillaume Gomez, former chef at the Élysée Palace and now France’s Gastronomic Ambassador, opened the discussion:

“Morocco has one of the richest cuisines in the world, but it lacks a strategy. France succeeded by building a network of chef-ambassadors. Morocco must do the same if it wants to have global impact.”

Hamid Bentaher, luxury tourism expert, pointed to a glaring paradox:

“Our cuisine is revered in homes, yet absent from professional rankings. Why? Because it’s still seen as domestic, intimate. To shine internationally, it must be presented as a cultural product, structured and exportable.”

Chef and consultant Noëlle Bouayad echoed this sentiment:

“We’re not defending a static cuisine. We’re passing on a living art. We need chefs who are not only guardians of tradition, but interpreters of the present.”

Over three days of encounters and exchanges, the event spotlighted the work of quality producers and the talent of local chefs and restaurateurs. But beyond institutional recognition, this celebration embodied the very essence of Moroccan hospitality: generosity, openness, and a deep-rooted spirit of sharing. Through every dish, every local ingredient, and every connection forged between chefs and rising stars, a culture of culinary dialogue was expressed, true to the philosophy of Auguste Escoffier and in harmony with Morocco’s vibrant identity.

The program offered a sensory and cultural journey through Morocco: a traditional dinner at Dar El Kaid in the heart of the Medina of Bab Marrakech; a visit to the Central Market and its colorful seafood stalls; and a breathtaking architectural discovery of the Hassan II Mosque.





Éric Briffard of the prestigious Le Cordon Bleu Paris urged for codification:
"We must teach Moroccan cuisine like a language, clearly, rigorously, passionately."

Entrepreneur and chef Fouzia Eddassouki, based in Paris, added:

"Today's diners crave emotion and storytelling. If Moroccan cuisine doesn't tell its story, it won't travel. It must learn to reinvent itself without losing its soul."

A shared truth emerged: Moroccan cuisine doesn't need to change its essence—it needs structure, narrative, and a collective story worthy of its richness.

That day in Casablanca, within the refined setting of

this culinary celebration, Moroccan cuisine faced itself honestly, and saw immense potential waiting to be shaped. Couscous won't vanish, but it might become a signature concept. Tajine won't stop simmering, but it may evolve into a bold, new culinary form.

Now begins the most challenging part: building networks, creating schools, cultivating ambassadors. A demanding but promising path. Because if Moroccan gastronomy wants to shine, being loved won't be enough, it must be legible, desirable, embodied.

As an African proverb quoted in conclusion reminds us:

*"Alone we go faster,
together we go further."*

Auguste Escoffier : Visionary of Modern Cuisine

Born in 1846, Auguste Escoffier revolutionized the culinary world. A true visionary, he transformed cooking into a refined, codified art. He introduced the kitchen brigade system still used today in professional kitchens, and championed hygiene, ingredient respect, and simple elegance, moving away from the excesses of 19th-century cuisine.

More than just technique, Escoffier promoted a philosophy: cuisine as a cultural, educational, and social force. The chef, to him, was not just a craftsman, but a role model, disciplined, dignified, and generous. He believed in sharing knowledge without rivalry, with pride and benevolence.



His Culinary Guide: The Cornerstone of Modern Cuisine

Published in 1903, *Le Guide Culinaire* remains Escoffier's masterpiece. With over 5,000 recipes, it is more than a cookbook, it's a structured, professional manual. Escoffier aimed to make cuisine universally teachable by creating a common language for chefs worldwide. His goal was not to freeze tradition, but to make it transmissible and enduring, elevating cuisine to an applied science grounded in precision, discipline, and respect for ingredients.



Lahcen Hafid: A Journey of Excellence Between Paris and Morocco

Born in Morocco, Chef Lahcen Hafid has become one of the foremost ambassadors of Moroccan gastronomy. Trained in top hospitality schools, he quickly distinguished himself with discipline, culinary curiosity, and a relentless drive for excellence. His passion took him across borders, eventually becoming Executive Chef at the legendary Ritz Paris.

In 2019, he took the helm of the Moroccan delegation of Les Disciples Escoffier, with a mission to promote the association's values in Morocco: transmission, excellence, modernity, and solidarity. Under his leadership, the delegation has flourished, hosting chapters in Agadir, Tangier, Marrakech, and Rabat, forging partnerships with culinary schools and producers, and fostering a new generation of Moroccan chefs.

Chef Hafid's culinary style blends French classicism with Moroccan roots, reflecting both his technical mastery and deep cultural pride. He is more than a prestigious chef, he is a mentor, an advocate for gastronomy as a vehicle for education, cultural diplomacy, and national pride.



A Fraternity, A Symbol, A Mission

Membership in Les Disciples Escoffier is symbolized by a colored sash, each representing a different facet of the gastronomic world:

- Red for chefs
- Burgundy for service professionals
- Green for producers
- Orange for emerging talents
- Blue for culinary ambassadors

These colors reflect a diverse yet united community, guided by a common ideal: to share the spirit of Escoffier across the globe, blending tradition, innovation, and humanism.

At the Casablanca chapter, new members were inducted, including chefs Ahmed Bensemlali, Rah, and Yassine Bogdad (2025 Bocuse d'Or finalist), further affirming Morocco's culinary ascent on the world stage.





Maison Bonheur: A Sanctuary of Hope and Solidarity

Amid the ochre alleyways of Taroudant, far from media attention, stands a place of quiet transformation: Maison Bonheur. Behind its poetic name lies a concrete response to one of southern Morocco's most pressing social challenges: youth exclusion, especially among vulnerable young women.

Founded by Patricia Frangioni, a Frenchwoman who discovered Morocco during the Marathon des Sables, the initiative was born of compassion turned into action. Observing the hardships of marginalized youth, she created Maison Bonheur, a place where young people regain confidence, learn a trade, and rebuild their future together.

Inspired by Chef Lahcen Hafid, the Moroccan delegation of Disciples Escoffier actively supports Maison Bonheur, organizing culinary workshops for trainees, offering apprenticeships, and passing on Escoffier's values of sharing and inclusion.

The gala dinner that closed the 5th Chapter at Hôtel Casablanca was prepared by chefs and apprentices from the association, a joyful and heartfelt moment showcasing the talents nurtured through solidarity.

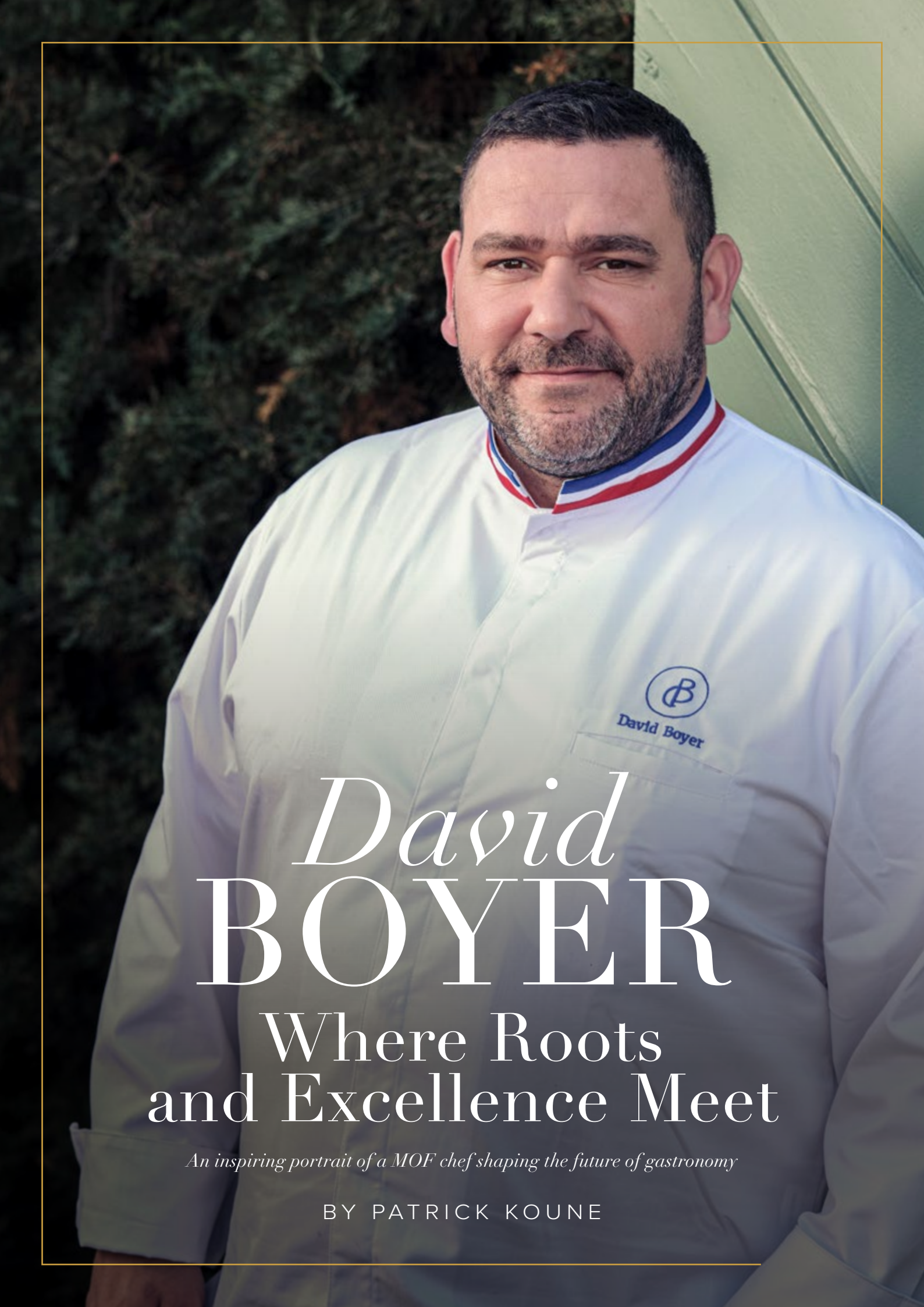


The Escoffier Spirit: Transmission, Excellence, Humanism

By bringing together professionals and enthusiasts from across cultures, supporting youth, and highlighting local producers, Les Disciples Escoffier Morocco promote a generous and ambitious vision of gastronomy. A cuisine that not only feeds, but elevates, unites, and uplifts.

*“Good food
is the foundation
of genuine happiness.”*

This phrase captures the essence of Auguste Escoffier, for whom cooking was not just nourishment, but a gesture of generosity, a means to bring joy, forge connections, and honor the richness of the land.



David
BOYER

Where Roots
and Excellence Meet

An inspiring portrait of a MOF chef shaping the future of gastronomy

BY PATRICK KOUNE



In the demanding and passionate world of haute cuisine, few paths embody the harmony of authenticity, transmission, and creativity as seamlessly as that of David Boyer, a chef from Saint-Junien and recent recipient of the prestigious Meilleur Ouvrier de France (MOF) title.

From his humble beginnings in the Limousin countryside to the Michelin-starred establishments of France, and now at the helm of a culinary lab in Couzeix, his journey reflects deep respect for terroir and an unwavering pursuit of culinary emotion.

From Rural Roots to a Michelin Star

It all began in the rural heartland of Limousin. A childhood shaped by nature, simple ingredients, and above all, the loving hands of a grandmother who cooked with instinct and heart.

"That's when I understood that cooking was a language of love and respect," he recalls.

This early sensitivity evolved into a passion for gastronomic excellence, refined through formative experiences at legendary institutions like Pavillon Ledoyen, Taillevent, and Maison Pic, each instilling discipline, precision, and boundless creativity.

Recognition followed swiftly:

- Gault & Millau Young Talent (2007)
- Michelin Star (2014)
- World Champion of Lièvre à la Royale (2018)
- Finalist, then laureate of the MOF competition in 2022

A crowning achievement, but for David, it's not an end. It marks a new beginning.





A Mobile, Purpose-Driven, and Discreet Cuisine

At his culinary lab in Couzeix, David Boyer has developed a bold new concept: a high-end mobile gastronomy service. From weddings and private receptions to gourmet meal trays and his famed “Dîners Confidentiels” in secret locations, each experience is crafted with precision and flexibility.

"The idea came during the pandemic, when we had to reinvent ourselves," he explains. A constraint that became an opportunity to reach a broader audience, without compromising the standards typically reserved for top-tier restaurants.

Tradition Meets Modernity in a Balanced Vision

David champions a cuisine firmly rooted in the land but looking forward.

"French gastronomy is a living heritage, not a relic," he states with conviction.

Influenced by Auguste Escoffier, as well as contemporary chefs he's worked alongside, Christian Le Squer, Anne-Sophie Pic, Arnaud Faye, he crafts a style that blends technical mastery, honest ingredients, and the joy of sharing.

His signature dish, lièvre à la royale, speaks volumes: Complex, intense, and respectful of time. "It's like me, uncompromising," he says. Every dish tells a story, evokes a memory, and aims to create lasting emotion.

A Chef Committed to Values and Education

Beyond the stove, this MOF chef is a true ambassador for better food, social connection, and taste education. He advocates for an environmentally conscious cuisine, rooted in seasonality and short supply chains, and views the role of the chef as an agent of change, both for younger generations and local agricultural practices.

Transmission is central to his ethos:

Discipline, curiosity, and solidarity.

"Technique isn't enough, you need heart, humility, and the will to work as a team," he tells aspiring cooks.



A Human, Conscious Future

Clear-eyed yet hopeful, David Boyer envisions the future of gastronomy as a renewed space of creativity, aided by modern tools, including artificial intelligence, but always led by human emotion.

"AI can assist, but it will never feel. Emotion comes from the hand, the glance, the silence shared over a dish."

For him, culinary surprise remains possible, as long as we honor the essentials: product, taste, sincerity. French cuisine, he believes, will retain its global prestige if it continues to balance excellence, openness, and ecological awareness.

And if he had to sum up his vision in a single sentence?

"Tomorrow's French gastronomy will reinvent excellence by blending terroir, boldness, and ecological consciousness, to nourish both the soul and the planet."

David Boyer is more than a chef. He is a craftsman of excellence, a guide for future generations, and a visionary committed to shaping a conscious and inclusive future for French gastronomy.



FAB PARIS 2025

AT THE HEART OF ARTISTIC EXCELLENCE

From September 20 to 24, 2025, the Grand Palais will come alive with creativity and global artistic heritage as it hosts a new edition of FAB PARIS.

An unmissable event on the international calendar, this biennial fair of art and antiques opens the season for major global art shows with a renewed ambition: to unite, surprise, and inspire.

BY EMA LYNNX



A Bold Scenography in Service of Art

This year's setting will be reimagined by designer Constance Guisset, with spatial direction by scenographer Sylvie Zerat. The result promises an aesthetic reinvention where artworks and visitors engage in a rare, poetic dialogue.

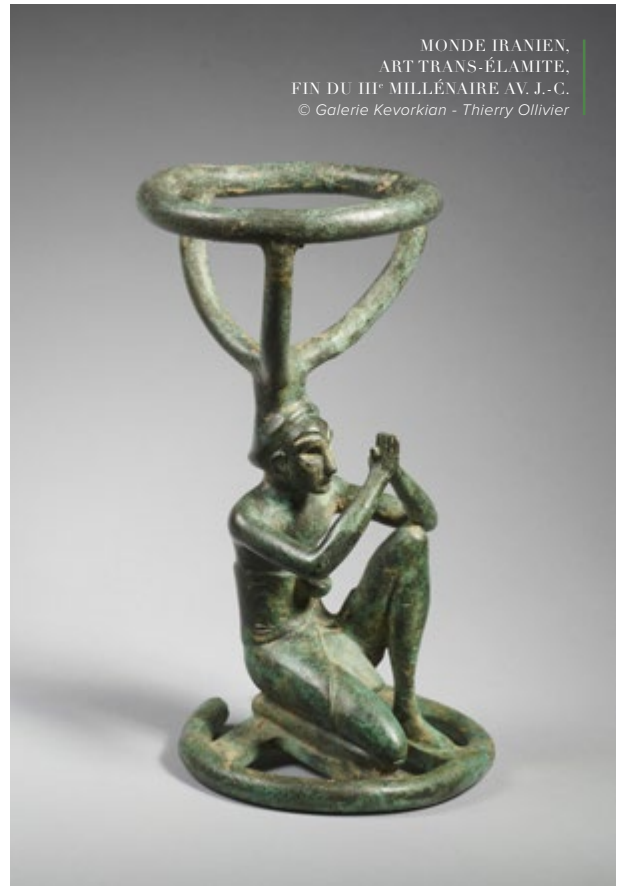
The guest of honor, the Nissim de Camondo Museum, will present an exclusive exhibition highlighting late 18th-century decorative arts, a vibrant tribute to French elegance and the sophistication of major museum collections.

Curatorial Experiments and Unprecedented Dialogues

Among the most anticipated features is a collective exhibition curated by renowned art historian Jean-Hubert Martin (known for *Magiciens de la terre* and *Carambolages*).

Spread across 140 m², this showcase will bring together objects connected by formal analogy. Prestigious galleries such as 1900–2000, Brimo de Laroussilhe, Claes, Georges-Philippe & Nathalie Vallois, and rare book dealer Stéphane Clavreuil will offer cross-disciplinary perspectives that dissolve traditional boundaries, opening space for a more emotional, intuitive experience of art.

MONDE IRANIEN,
ART TRANS-ÉLAMITE,
FIN DU III^e MILLÉNAIRE AV. J.-C.
© Galerie Kevorkian - Thierry Ollivier



PETALO E PETALINO RINGS
©VKD Jewels gallery





EILEEN GRAY – PIROGUE
©Galerie Vallois Paris, Arnaud Carpentier

Masters and Rising Stars Side by Side

FAB PARIS 2025 will welcome around 100 leading exhibitors, both returning and new. Expect the pillars of the fair, Aaron, Applicat-Prazan, Descours, Eeckhout, Léage, Ferrandin, alongside fresh additions like Vallois (celebrating the centenary of the 1925 International Exhibition), Patrick Derom, VKD Jewels, and Florian Kolhammer.

This dynamic renewal of participants underscores FAB PARIS's role as a catalyst on the global art market, bridging generations and disciplines.

A Rich Cultural Program

Beyond its commercial scope, FAB PARIS offers a culturally ambitious program. Highlights include a concert by laureates of the Fondation Gautier Capuçon and the Semaine des Arts, which will provide VIP tours of more than 20 partner museums, an elegant way to connect collectors, institutions, and passionate art lovers in a shared spirit of discovery.

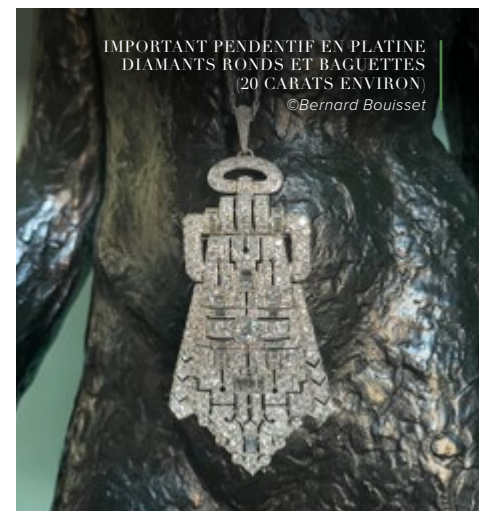
ANDRÉ SORNAY (1902-2000) TWO "BRIDGE" ARMCHAIRS.



©Galerie Alain Marcel/poif



PENDULE EN CÉLADON
AUX COQS ET À CADRAN
© Galerie Léage



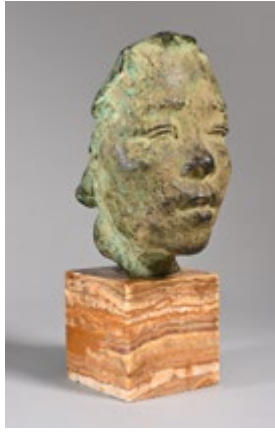
IMPORTANT PENDENTIF EN PLATINE
DIAMANTS RONDS ET BAGUETTES
(20 CARATS ENVIRON)
©Bernard Bouisset

MARCEL GROMAIRE (1892-1971)
"LES JOUEURS D'ÉCHECS"



©Galerie de la Présidence

AUGUSTE RODIN (1840-1917)
MASQUE D'HANAKO
ÉTUDE TYPE E 1907-1908



©Galerie Univers du Bronze



ANNE-MARIE PROFILLET (1898 - 1939) "LAMA"
©Xavier Eeckhout

A Story of Alliances and Legacy

Fine Arts Paris: A Specialist's Vision

Founded in 2017, Fine Arts Paris was born from the desire to create a refined, intimate fair focused on the fine arts, from the Middle Ages to the early 20th century.

Specializing in painting, drawing, sculpture, and objets d'art, it quickly earned its place on the Parisian calendar by promoting a scholarly and high-quality approach to collecting.

Its DNA lies in the caliber of works on display, the expertise of its galleries, and its commitment to outreach through initiatives like the Semaine des Arts, a program of satellite events in Paris museums. Fine Arts Paris quickly became a must for lovers of classical and early modern art.

La Biennale des Antiquaires: The Prestige of a Global Showcase

Created in 1956 under the leadership of André Malraux and the Syndicat National des Antiquaires (SNA), La Biennale des Antiquaires long represented the pinnacle of luxury and prestige in the world of art fairs.

Held in the Grand Palais, it was a dazzling showcase of the French art de vivre, bringing together the greatest names in antiques, objets d'art, fine jewelry, and classical art. Its mission was clear: to assert Paris's position as the global capital of the art market, attracting elite collectors, museum directors, patrons, and connoisseurs from around the world.

Through sumptuous decor and rare works, La Biennale cultivated a spirit of grandeur and exclusivity, echoing the elegance of world's fairs.

FAB PARIS: A New Synergy

In 2022, the merger of Fine Arts Paris and La Biennale des Antiquaires gave birth to FAB PARIS, a strategic alliance blending the scholarly rigor of the former with the international prestige and spectacle of the latter.

FAB PARIS now stands as a unified platform, representing the full spectrum of the art market, from antiquity to modernity, within a prestigious venue and a contemporary vision.

Driven by the Cultural Events Agency, under the direction of Héléne Mouradian, and backed by the Syndicat National des Antiquaires, FAB PARIS asserts itself as a pillar of the French and international art market.

As its president, Louis de Bayser, aptly puts it:

"It's the perfect date to launch the international art fair season".

FAB PARIS 2025: Excellence, Diversity, and Passion

FAB PARIS has firmly established itself as a key event where expertise, innovation, and timeless beauty come together. It is where tradition meets modernity, and where the art world's most passionate voices gather to shape the future, guided by the past, but never limited by it.

www.fabparis.com

SALON ARTISANS D'EXCELLENCE

A Contemporary Tribute to Exceptional Craftsmanship

From October 2 to 4, 2025, the Palais de la Porte Dorée in Paris' 12th arrondissement will host the much-anticipated second edition of the Salon Artisans d'Excellence, dedicated to the decorative arts. More than just a fair, this event is a vibrant manifesto celebrating contemporary French craftsmanship, a rare stage where materials find their voice, shaped by the hands of visionary creators.

BY EMA LYNNX





A Journey Into Exceptional Know-How

Conceived by Isabelle de Lasteyrie, founder of L'Agence d'Isabelle, and Miguel Duterrier, creator of Signatures Singulières magazine, the salon was born from a shared ambition: to provide a prestigious platform for bold artisans who continuously reinvent ancestral gestures while fearlessly innovating.

Following the success of its 2024 beginning, welcoming over 3,200 visitors across three days and a 600 m² exhibition path, the 2025 edition promises exciting new features. Over two-thirds of the exhibitors will be new, a dedicated space for textile editors will be curated by Agence Ombre, and the luminous scenography will be designed by Oscar Lucien Ono, the creative force behind Maison Numéro 20.



©Photos : Salon Artisans d'Excellence 2024





Mastery, Materials, and Emotion

Maintaining its refined and focused layout, the exhibition will spotlight around sixty handpicked creators, artists, manufacturers, and ateliers. Ironworkers, marquetry artisans in wood and straw, lapidary sculptors, ceramists, master glassmakers, rope and enamel metal goldsmiths, all strive to elevate raw materials with a blend of technical excellence, aesthetic innovation, and environmental awareness.

The event is also distinguished by its rich and immersive staging. Interior designer Anne-Sophie Pailleret opens the show with an earthy, copper-toned lighting gallery that celebrates the elegance of handmade artistry. Beneath Eiffel's glass canopy, Brice Tual leads visitors through a fluid journey of decorative panels, while Frédéric Imbert concludes the exhibition with an organically inspired, eco-conscious mural installation.





A Setting Worthy of the Event

Built in 1931 for the International Colonial Exhibition, the Palais de la Porte Dorée stands as one of Paris' most iconic Art Deco landmarks. Designed by architect Albert Laprade and adorned by some of the era's greatest decorative artists, Ruhlmann, Janniot, Printz, Dunand, Prouvé, Ducos de la Haille, Brandt, Poillerat, and Raymond Subes, the building is a listed historic monument. It masterfully combines precious materials, monumental frescoes, and exotic motifs in a striking architectural scenography.

By choosing this storied location, the Salon Artisans d'Excellence celebrates the enduring dialogue between hand and material, anchoring its second edition in a powerful interplay between heritage and contemporary creation. Architects, designers, luxury houses, collectors, journalists, and discerning enthusiasts alike will find in this event a true laboratory of inspiration. A space for transmission, professional exchange, and sustainable commitment, the 2025 Salon Artisans d'Excellence is poised to become an unmissable rendez-vous for all who appreciate the poetry of craftsmanship, the intelligence of materials, and the innovative spirit of today's artisans.

In an era yearning for meaning and authenticity, the Salon is a powerful reminder that artisanal excellence is neither nostalgic nor static, it is alive, evolving, and carried forward by the men and women who, in the quiet of their workshops, are shaping the beauty of tomorrow.

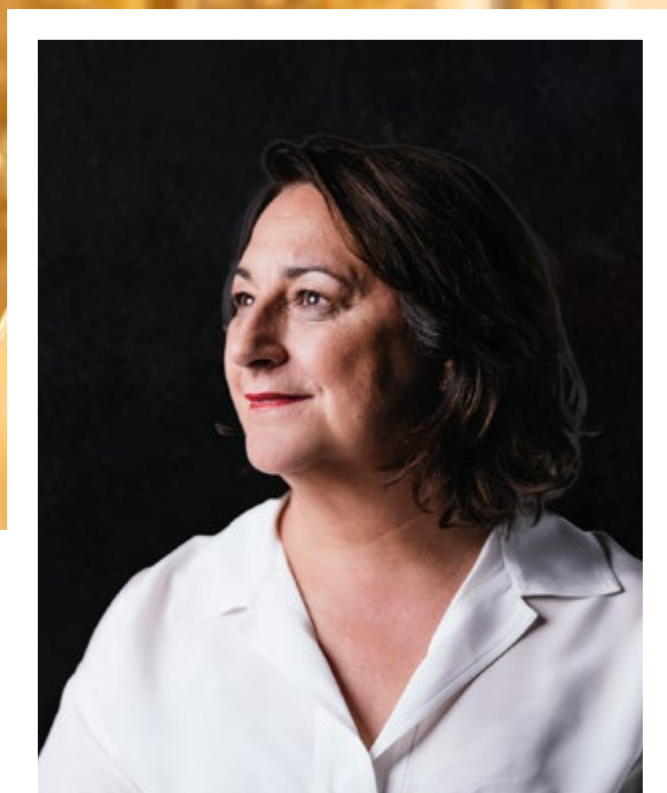
www.artisansdexcellence.fr

Éclat d'ombre by MAISON PSYCHÉ une a new olfactory metamorphosis

*In the hushed world of haute perfumery, some houses do not merely
follow the trails laid by tradition, they reinvent them.*

BY EMA LYNNX





Maison Psyché, founded in 2021, embodies this new generation of exceptional artisans, driven by a rare ambition: to fuse the savoir-faire of perfume and spirits, giving birth to a truly metamorphic perfumery.

As an heir to the excellence of the Rémy Cointreau group, the house has, in just a few years, become a benchmark of avant-garde luxury, a crucible of beauty where nature, time, and wood entwine in precious alchemy.

A Cellar, a Perfume, a Philosophy

Based in Cognac, at the heart of the cellars that gave rise to Rémy Martin's finest crus, Maison Psyché is revolutionizing the art of fragrance. Its secret? A unique artisanal technique: the aging of olfactory raw materials in oak barrels, inspired by the maturation of eaux-de-vie. This unprecedented approach enhances natural essences, imbuing them with a roundness, complexity, and sensory depth never before achieved.

Master Perfumer Sophie Labbé and Cellar Master Baptiste Loiseau, true alchemists of luxury, co-create fragrances that pulse like living beings, merging with the skin in a breath of wood, flowers, and mystery.

Maison Psyché's olfactory creations form a rare and precious collection, with each fragrance offering a singular interpretation of the art of metamorphosis. Inspired by natural elements and shaped in the cellars of Cognac, these perfumes evolve like living vintages, gradually revealing deep and unexpected nuances over time.

Born of a dialogue between perfumer and cellar master, these olfactory works carry forward the house's unique signature: an alchemy of noble materials, time, and pure emotion.



Éclat d'Ombre : A Limited Edition, A Vibrant Tribute

For its sixth opus, Maison Psyché unveils Éclat d'Ombre, a fragrance that pays homage to the land of Cognac and the centuries-old craftsmanship of Maison Rémy Martin. More than a perfume, it is an olfactory journey into the golden shadows of the cellars, where earthy aromas, damp moss, and aged barrels weave a mesmerizing sensory tapestry.

This fruity floral chypre, crafted by Master Perfumer Sophie Labbé and Rémy Martin's Cellar Master Baptiste Loiseau, unveils a contrasted palette: radiant citrus, luminous rose, velvety osmanthus, earthy and balsamic patchouli, all rounded by luscious, apricot-like notes from the wood-aging process.

According to Baptiste Loiseau, "the passage in small barrels gives the composition a creamier sensuality, deeper vibrations, less floral, more saline." This approach reinvents the classic accord, breathing into it a new vitality grounded in material and time.



An Olfactory Jewel Reserved for Connoisseurs

Released in an ultra-limited edition of 30 numbered bottles, *Éclat d'Ombre* stands as a true collector's item. Presented in a crystal case adorned with an 18-karat gold cameo, each bottle is available exclusively by appointment, either at the Maison Psyché Salon on Place Vendôme or in Cognac. More than a perfume, it is a confidential work of art for enlightened aesthetes.

At the crossroads of nature, the science of time, and a radically new creative intuition, Maison Psyché asserts itself as a sublime anomaly in the world of luxury. It does not merely craft perfumes, it elevates emotions, sculpts the invisible, and whispers to the soul. In a world saturated with instant scents, it chooses the silence of the cellar, the slowness of wood, and the magic of transformation.

www.maison-psyche.com



©Photos : Alice Fenwick



COGNAC BLUES PASSIONS 2025

The revival of soul and blues,
under the summer sky

As a longstanding media partner of the festival, Luxe Infinity once again shines a spotlight on Cognac Blues Passions, and for this new edition, we sat down with Samuel Vincent, co-director of Belle Factory.

BY DIEGO





Over the past months, the organization has unveiled a full lineup of promising evenings: Thomas Dutronc, Barbara Hendrix, Ibrahim Maalouf, The Kills, and Keziah Jones lead the bill. As always, co-directors Samuel Vincent and Michel Rolland are known for uncovering hidden gems, like soul artists Michael Kiwanuka and Jalen Ngonda, or blues legend Robert Cray, a septuagenarian heir to Buddy Guy.

Rich in heart and high in quality, Cognac Blues Passions is also the perfect place to discover new talents like No Money Kids, Quintana Dead Blues Experience, Frank, and Robert Finley, who are sure to surprise the festival's loyal and passionate Charentais crowd.

Let's hope the sun shines down on this year's edition, especially for Earth, Wind & Fire Experience, set to light up the public gardens with their grooves, just as Gloria Gaynor did last year!

Interview

Diego: Aside from Cognac Blues Passions, Belle Factory is entering a pivotal phase as summer approaches?

Samuel Vincent: Absolutely! From June 25–27, we're organizing the Niort Jazz Festival (with Parovoz Stelar), followed by the Free Music Festival on June 27–28 by Lake Montendre with Cypress Hill as headliner. Then comes Cognac Blues Passions from July 2–5, Au Détour des Tours in Saint-Jean-d'Angély across three Thursdays in July, the StereoParc electronic festival in Rochefort on July 18–19, and the Surgères Brass Festival at the end of July featuring Cali, Pascal Obispo, and Olivia Ruiz.

Diego: That's quite the calendar! What's your takeaway from the 2024 edition of Cognac Blues Passions?

SV: Artistically, it was a great year. I'm especially pleased with the Rolling Stone Conversations stage, which took on new dimensions with acoustic sets and live public interviews, resulting in a collector's vinyl record with previously unreleased versions recorded in Cognac and mixed in London. A real success, just missing the sunshine! I loved seeing Deep Purple and Rival Sons, big favorites of mine with that Led Zeppelin spirit I never got to experience live. Sadly, scheduling conflicts kept us from bringing back Robert Plant this year. Artist availability is always tricky with summer tours and festivals, beyond just financial considerations, the stars really have to align.





Diego: We're all hoping to hear Whole Lotta Love again in the Cognac gardens! Any big changes this year?

SV: We've shortened the festival by one day in the gardens due to a tougher economic climate and reduced private sponsorship. It's a cautious but strategic decision. The spirit of the festival remains the same, with plenty of free concerts and continued collaboration with local bars. Our aim is to introduce broader audiences to lesser-publicized music. Inside the venue, we're redesigning the experience with a Cognac village, enhanced food offerings, and more seating.

Diego: I love the care you put into the human experience of the festival, thank you for that!

SV: It's thanks to our partners, too, who share the same values of bringing audiences closer to the festival spirit.

Diego: This year, some artists like Frank, Quintana Dead Blues Experience, and No Money Kids will perform twice?

SV: Exactly. Since we're managing stage turnovers, we've scheduled two sets for select artists. The number of performances per evening stays the same, but we'll be wrapping up earlier—around 1 a.m. To ensure those artists get sufficient stage time, they'll play twice. In total, that's four acts per night, plus those appearing on the Rolling Stone Conversations stage: free access around 4 p.m. and again later as part of the paid program.



Diego: That stage is a real highlight, with Alma Rota and Xavier Bonnet! Not to mention the groove at Château de Cognac!

SV: And this year, audiences will discover Roxane, a young Swiss artist introduced to us by Universal. We'll also have Jon Muq, a Ugandan-born soul musician, producer, and songwriter.

Diego: I still remember the electric Bergson & Hooks set last year, a unique electro-acoustic duo blending funk, soul, and blues!

SV: Definitely. We're also launching The Road to Soul project on Thursday and Friday at Rémy Martin, two intimate concerts at 5:30 p.m. focusing on a chosen instrument. This year it's the piano, with guests Julien Brunetaud and Rémi Panossian, limited to 150 guests and paired with a photo exhibit.



Diego: Two lesser-known artists to watch in 2025: No Money Kids and Robert Cray?

SV: No Money Kids is a French trio with a busy 2025 ahead. Their music fuses blues, rock, and pop with real substance. I saw them at La Maroquinerie this year, sold out and electrifying. As for Robert Cray, he was a guitar-hero of my youth, hailed as the new BB King, yet still under the radar for many. He's a genius.

Diego: What personal legacy has Michel Rolland, the festival founder and now artistic director, passed on to you?

SV: I've been working in blues with Michel for 25 years, and the human dimension is at the heart of everything Belle Factory does, whether it's festivalgoers, volunteers, artists, tech teams, or the press. Without them, no festival. Michel's influence has always shaped our programming DNA. Even though I'm more drawn to electronic, jazz, and rap, I've fully embraced that identity. It's what sets us apart in a competitive landscape. We tend to book artists who may be "less famous" but whose quality is undeniable. Our model depends on that, and it's a shared vision with Michel.



Diego: That's what makes it all so special, thank you for the joy you bring! Finally, where can we buy tickets for Cognac Blues Passions 2025, July 2-5?

SV: Tickets are available through all the usual platforms, Ticketmaster, France Billet, or directly on bluespassions.com and the official app. We offer 3-day and 4-day passes, including the opening night in Jarnac. Special events like "Groove au Château" and "Rémy Martin – The Road to Soul" are €15 each and offer an exclusive experience in an intimate setting. Full details are online.

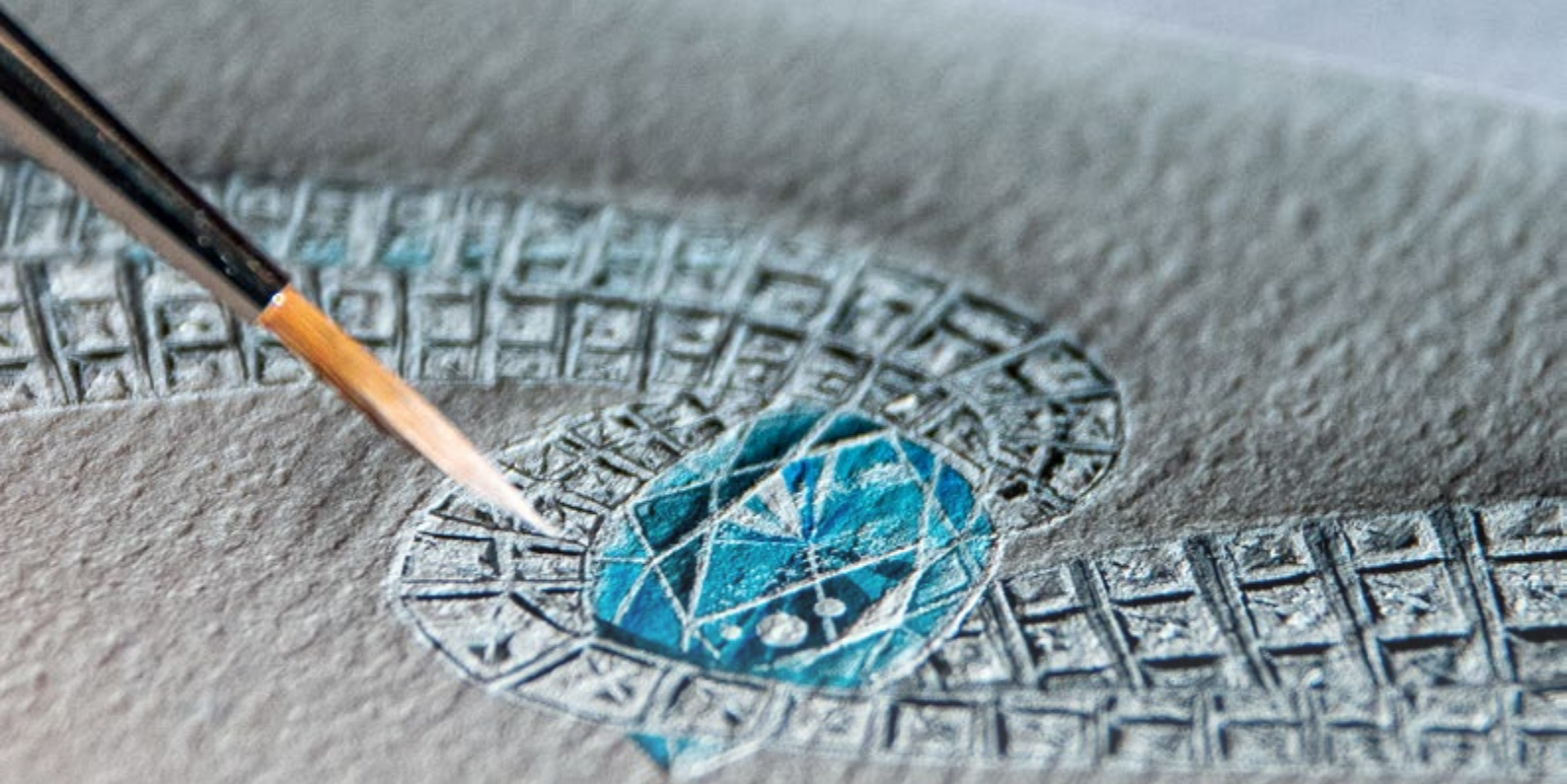
Diego: And the app is updated regularly, just saying! Thanks again, Samuel. See you at summer's most soulful event!

SV: Thanks to Luxe Infinity. See you soon!



HAUTE ÉCOLE DE JOAILLERIE

a degree by the industry,
for the industry



Unique in its kind, the MBA in Jewelry Management is a specialized degree offered by the Haute École de Joaillerie, the renowned institution on Rue du Louvre in Paris. With a 100% employability rate, it guarantees strong career advancement, particularly within the prestigious houses of Place Vendôme.

BY CARINE LŒILLET



Unlike many other sectors, French jewelry production has not been outsourced, far from it. In addition to the historic hubs of Paris and Lyon, the Pays de la Loire and Brittany regions now also play a significant role in the manufacturing of fine jewelry.

It is precisely this French-made strength that the Haute École de Joaillerie (HEJ), founded in 1864 and the leading jewelry school for over 160 years, builds upon. Its mission is to address the entire industry's needs and to train professionals in all facets of the trade: sales, gemology, manufacturing, design, and also marketing and management.

Five years ago, the Rue du Louvre school launched its MBA in Jewelry Management, a graduate program developed over three years in close collaboration with production workshops and major French jewelry houses. While some luxury-focused MBAs in Europe offer jewelry as an option, this MBA is the only one specifically tailored to the jewelry and fine jewelry industry.

That explains its success, and its outstanding results: 100% of graduates now lead management teams within prestigious Place Vendôme houses, or have launched or taken over workshops and even jewelry manufacturers. Some enrollees are students seeking to build a career in the world of jewelry, but many are already working in the field and want to take their careers to the next level. These professionals aim to broaden their skill set and move toward entrepreneurship or leadership roles.





The program totals 319 hours, offered part-time: two evenings a week and on Saturdays, with a six-month in-company internship, making it fully compatible with professional life.

The MBA enables rapid career progression, particularly training production directors with deep knowledge of manufacturing processes. These professionals must be capable of preparing, organizing, and managing workshop operations.

Prestigious houses from Place Vendôme actively participate in the program, sharing insights, providing mentorship, and helping to shape the next generation of managers they so critically need. These brands are keenly aware that they are preparing talent for jobs with a future. While some sectors struggle, French fine jewelry continues to flourish, driven by uncompromising standards of quality and precision at every stage of production. This is why future managers must master every detail of the production process.



Admission to the MBA is based on a rigorous application review by a panel of professionals, including representatives from Place Vendôme houses, followed by an interview. Each cohort is limited to just fifteen students, carefully selected for their background and motivation.

Because this MBA in Jewelry Management at the Haute École de Joaillerie is more than a degree, it's a mutual trust pact between the school and the industry. The goal: to bring to market well-trained, motivated, and immediately operational managers, ready to drive the future of the trade. More broadly, this demanding program is essential to the reputation and sustainability of French fine jewelry.

www.hauteecoledejoaillerie.com



The RENAULT

A Popular Four-Wheeled Legend

Some cars transcend generations with disarming ease. The Renault 4, fondly nicknamed the "4L", is one of those. At once utilitarian, family-friendly, student-ready, adventurous, and a vintage icon, it embodies a mobile, ingenious, and down-to-earth France. Let's take a look back at the story and enduring legacy of a model that has left its mark on generations.

BY PATRICK KOUNE



A French Revolution on Wheels

Launched in 1961, the Renault 4 was born of a simple vision from Renault CEO Pierre Dreyfus: to create a "blue-jeans car", practical, affordable, and adaptable to all lifestyles. A car for grocery runs, bumpy fields, or the school run.

Designed to rival the Citroën 2CV, which then reigned in rural France, the Renault 4 stood out with its rear hatch, front-wheel drive, soft suspension, and modular interior, features that immediately made it versatile and user-friendly.

Under the hood, a humble 747 cc engine, nothing flashy, but that wasn't the point. The 4L's strengths lay in its ruggedness, relative comfort, and, above all, its low cost, which made it a small-scale revolution.

A Constant Evolution

Produced for over 30 years, until 1992, the Renault 4 saw numerous variants: the utility van (R4 F4, F6), the Plein Air convertible, and the Safari edition for export markets.

With over 8 million units sold in more than 100 countries, it became one of the most widely distributed vehicles in the world. From young drivers to tradespeople, rural priests to university professors, it spoke to everyone.

Through the decades, the 4L saw subtle upgrades, more powerful engines (up to 1,108 cc), improved gearboxes, and a few aesthetic tweaks, but its silhouette remained nearly unchanged, almost timeless.

An Icon in the Collective Imagination

The 4L quickly outgrew its status as a mere car. It became a symbol of freedom, practicality, and the French way of life. It appeared in films, comics, and commercials, embodying the democratization of the automobile during France's economic boom years.

It's also the centerpiece of a now-iconic event: the 4L Trophy, a humanitarian rally where hundreds of students cross the Moroccan desert in their vintage Renault 4s, proof, if any were needed, of its enduring popularity among the youth.



A Rebirth in the Making

Today, the 4L is enjoying a renaissance. Sought-after by collectors and vintage car enthusiasts, it's also at the heart of Renault's future plans, with an all-electric reinterpretation expected in the coming years, following the path of the R5 E-Tech.

Proof that nostalgia can walk hand in hand with innovation, and that the Renault 4's spirit of practicality, accessibility, and charm is alive and well.

Renault 4, highlights of a legend. A Simple Yet Brilliant Mechanical Design

The Renault 4 was praised for its simplicity and reliability. Initially fitted with a 747 cc petrol engine producing just 23 hp, it could still reach 100 km/h—a respectable speed at the time. Later models would feature engines up to 1,108 cc (in the GTL version), with 34 hp and a top speed of 120 km/h. Fuel consumption between 5 and 7 liters per 100 km made it a cost-effective choice, ideal for tough economic times.

Front-Wheel Drive and a Unique Gear Stick

Ahead of its time, the R4 was among the first popular French cars with front-wheel drive, offering solid traction even on slippery roads. It also featured a quirky dash-mounted gear stick, a metal rod with a distinctive shape, now one of its most recognizable elements. The manual transmission began with three speeds before upgrading to four for smoother driving.



Rugged Comfort for All Terrains

Built to tackle France's rural roads, the Renault 4 came with independent suspension and torsion bars, delivering a soft ride over potholes and dirt tracks. Its generous ground clearance meant it could venture where most city cars wouldn't dare, making it a favorite for country dwellers and adventurers alike.

Revolutionary Cabin Space for a Small Car

With five doors, rare at the time, and a flexible interior, the R4 was a pioneer in smart space usage. Its fold-down rear bench turned the compact car into a mini van, expanding boot space from 385 to over 1,300 liters. While the seats were basic and the ergonomics spartan, the spaciousness enhanced its sense of freedom and utility.

Many Versions, One Spirit

Throughout its life, the Renault 4 came in many flavors. The best known was the 4L ("L" for Luxe), but others left their mark: the F4 utility van beloved by tradespeople, the GTL for extra power and comfort, and the Plein Air for open-top leisure. The Sinpar 4x4 variant even offered four-wheel drive for rougher terrains, proof of the car's endless adaptability without losing its core identity.



Easy to Maintain, Built to Last

A key strength of the R4 was how easy it was to maintain. Its intentionally simple design made it repairable with basic tools, ensuring a long lifespan. Parts were interchangeable, the engine was accessible, and many owners did their own repairs. This mechanical robustness helped it thrive in remote or rural areas, and still delights fans of durable, DIY mechanics.

An Authentic, Accessible Driving Experience

Driving the 4L was all about feel. No power steering, no AC, and very little electronics, everything was tactile. Its short turning radius made it nimble even in cities, and its excellent visibility and compact size made parking a breeze. Over time, this raw, intuitive driving experience created a strong emotional bond between driver and car.

The Renault 4 is no ordinary car. It's a part of French heritage, a vehicle that evolved without ever betraying its essence. More than just an automobile, it's a touchstone, a rolling memory, an emotion on four wheels. And like all true legends, it never really left the road.

A vos masques ! Prêts ? PLONGEZ!

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A DUO OF FEMALE CHEFS



AT
MAISON
BLOSSOM

*Maison Blossom, the flourishing table of Sofitel Paris Le Faubourg
is led by two exceptional chefs.*

BY PATRICK KOUNE

Just steps from Place de la Concorde, in the prestigious Faubourg Saint-Honoré district, Maison Blossom embodies discreet elegance, conscious cuisine, and the French art of living. Nestled within Sofitel Paris Le Faubourg, this serene oasis offers a refined culinary experience grounded in sustainability.

At its helm, two talented and complementary chefs orchestrate a four-hands gastronomic symphony: Anaïs Foray in the kitchen and Shereen Khelif on pastry.



Anaïs Foray: A Chef with Conviction

Trained at the Institut Paul Bocuse, Anaïs Foray has forged a path of quiet determination. Before taking the reins at Maison Blossom, she honed her craft alongside some of France's culinary greats, developing a cuisine that bridges respect for terroir with contemporary creativity.

Her menu is seasonal and locavore, showcasing ingredients sourced from short supply chains and organic or sustainable agriculture. Fruits and vegetables are harvested from a certified organic farm in the Perche region, and each dish is a reflection of clear values: a responsible and durable gastronomy. Her commitment has earned the restaurant Ecotable certification, a mark of environmental excellence in hospitality.

But beyond the plate, Anaïs Foray also champions women in the kitchen, an ethos embodied in her predominantly female team. Her dishes reveal both the generosity of family recipes and the rigor of French tradition, like roasted coquelet with silky purée, or Colbert-style whiting with sautéed green asparagus. Other seasonal highlights include white asparagus from Les Landes with lemon hollandaise and smoked trout, and langoustines with wild cockles, ginger, and Thai basil, each plate an invitation to a sensory journey.



Shereen Khelif: Sweet Poetry

At Maison Blossom, pastry chef Shereen Khelif brings a poetic, bold twist to the experience. Of Franco-Tunisian descent, Shereen honed her craft in elite kitchens, notably as Sous-Chef Pâtissière at Yannick Alléno's Terroir Parisien Bourse. There, she learned to let the seasons and textures speak, a nuance that has become her signature.

At Blossom, she reimagines the great classics of French patisserie with elegance and modern flair. Her chocolate soufflé is both airy and intense, her generous Paris-Brest and rum baba flambéed with citrus strike the perfect balance between nostalgia and innovation. Her artistic sensibility shines in every visual detail, in the lightness of her textures, and in the refined harmony of her flavors.

An Oasis in the Heart of Paris

The setting at Maison Blossom enhances the full sensory experience. On sunny days, the terrace reveals a hidden garden, a lush haven of palm trees, fountains, and delicate blooms. A bucolic escape in the middle of Paris, ideal for a sunlit lunch or candlelit dinner.

A Purpose-Driven Drinks Menu

The commitment to sustainability extends to the beverage offerings. The wine list features a thoughtful selection of organic and biodynamic French wines, while mixologist Matthias Giroud curates a menu of eco-conscious cocktails and mocktails, such as the Douce France, a muscat infused with verbena, light, floral, and refreshingly elegant.

A Culinary Address for the Initiated

Maison Blossom offers a refined lunch menu and a five-course tasting experience in the evening, a true culinary journey orchestrated by two inspired chefs. Through their creations, Anaïs Foray and Shereen Khelif offer more than a meal: they deliver a vision, a commitment, an emotion.

Maison Blossom has established itself as a must-visit destination for discerning gourmets in search of taste, elegance, and meaning, a place where gastronomy is experienced as a celebration, led by two women whose talent is matched only by their passion.

www.sofitel-paris-lefaubourg.com/restaurant-bar/maison-blossom



Photos : GeraldineMartens

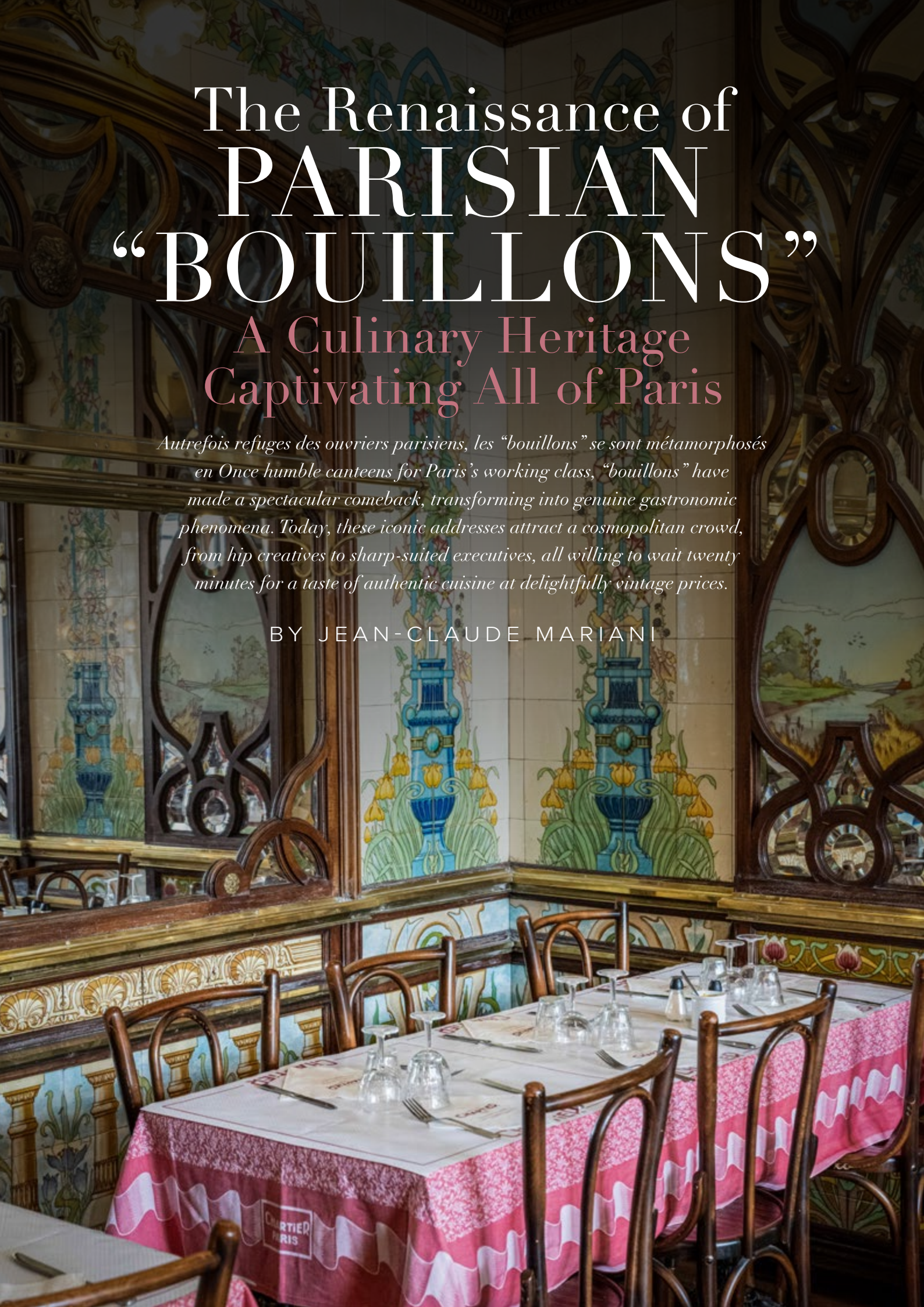


The Renaissance of PARISIAN “BOUILLONS”

A Culinary Heritage Captivating All of Paris

Autrefois refuges des ouvriers parisiens, les “bouillons” se sont métamorphosés en Once humble canteens for Paris’s working class, “bouillons” have made a spectacular comeback, transforming into genuine gastronomic phenomena. Today, these iconic addresses attract a cosmopolitan crowd, from hip creatives to sharp-suited executives, all willing to wait twenty minutes for a taste of authentic cuisine at delightfully vintage prices.

BY JEAN-CLAUDE MARIANI



This revival echoes the golden era of the Halles Baltard, when workers, merchants, and socialites would share a counter, a glass of red in hand, bonded by the simple pleasure of good food.

Bouillon Chartier Montparnasse: « à la Française » way of life

L'histoire commence entre 1860 et 1870, quand Pierre-Louis Duval, boucher de son état, lance une idée aussi simple que brillante : proposer des repas chauds, nourrissants et bon marché aux travailleurs parisiens. Le nom "bouillon" vient de ce plat unique – un bouillon de bœuf accompagné de pain – qui constituait alors un déjeuner complet.

Mais c'est à partir de 1896 que le concept s'impose vraiment, grâce aux frères Camille et Édouard Chartier. Ils transforment l'idée en un véritable modèle de restauration populaire, à la fois rapide et conviviale. Les bouillons Chartier deviennent des lieux emblématiques avec leur style Belle Époque, leurs grandes salles animées, leurs serveurs en tablier noir et blanc, et les additions griffonnées à même la nappe en papier.

Le plus spectaculaire de ces établissements est sans doute le Bouillon Chartier Montparnasse. Né en 1903, le lieu connaît plusieurs vies : Bouillon Rougeot en 1924, Bistrot de la Gare en 1977, puis Montparnasse 1900 en 2007. C'est la famille Joulie – déjà propriétaire du Chartier des Grands Boulevards – qui signe son retour aux sources, en lui redonnant son nom d'origine et son esprit.





A bold move, and a winning one, for this Historic Monument-listed restaurant since 1984. Its dining room, magnificently preserved, proudly displays its turn-of-the-century charm: ceramics by Louis Trézel, ornate mirrored woodwork, and a pure Art Nouveau aesthetic.

An authentic feast for around €25, a value that explains the ongoing craze for these Parisian institutions, now equally adored by nostalgic regulars and trend-conscious newcomers.

Open daily from 11:30 a.m. to midnight

Les bouillons Chartier in Paris :

Bouillon Chartier Montparnasse

59 boulevard du Montparnasse - 75006 Paris
Métro : Montparnasse-bienvenue

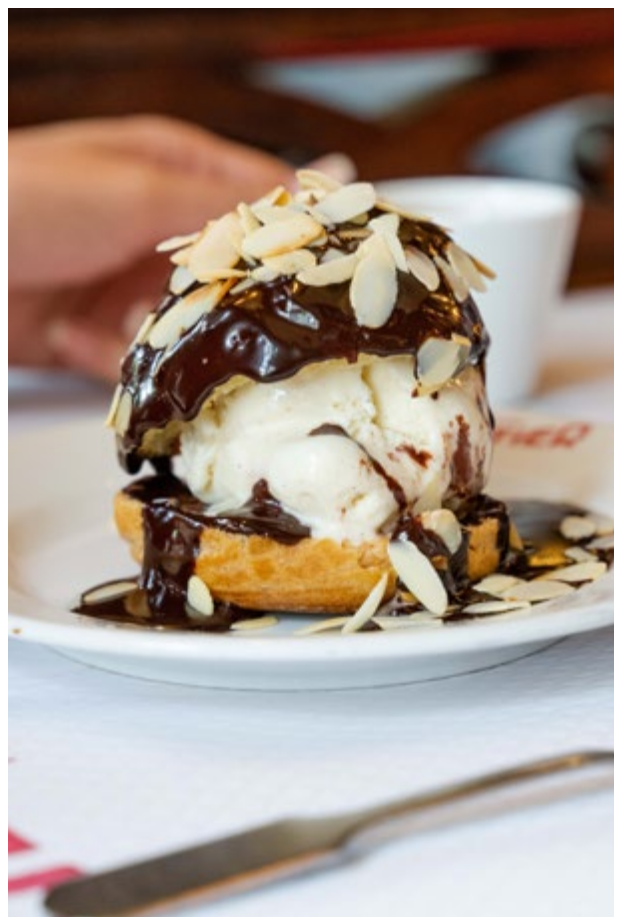
Bouillon Chartier Grands Boulevards

7 rue du Faubourg Montmartre - 75009 Paris
Métro : Grands Boulevards

Bouillon Chartier

5 rue du 8 mai 1945 - 75010 Paris
Métro : Gare de l'Est

www.bouillon-chartier.com/



Janette

BAR DE LA MER

a sea breeze shaking up,
Avenue George V

In the heart of the iconic “Triangle d’Or”, where luxury dining often comes with sky-high prices, Janette Bar de la Mer offers a refreshingly different take: directly sourced seafood, expertly prepared, and served in a setting that channels the laid-back spirit of Cap Ferret’s seaside cabins.

BY JEAN-CLAUDE MARIANI



Chic Nonchalance Meets Coastal Charm

In the shadow of the legendary Marius et Janette, its more formal big sister, Janette Bar de la Mer stands out with a cool, contemporary twist on the classic seafood brasserie. Located on the elegant Avenue George V, this new address breaks free from stiff formality: the vibe is relaxed, the produce pristine, and the decor evokes the open sea with a touch of Parisian chic.

From the entrance, the tone is set: a lively façade with a tempting oyster bar draws you in. Inside, designer Richard Lafond has created a marine-inspired stage set, plush velvet, raw wood, fishing nets, retro lamps, and nautical curios. It's charming from the start. You're in Paris, but it feels like the coast.

Freshness, Short Supply Chains, and a Fisherman's Soul

At Janette, the sea reigns, without the fuss. The kitchen works directly with small-scale fishermen and producers, following the rhythms of the seasons. The menu boasts a curated selection of oysters, Gillardeau, Perles du Cap Ferret, and more, alongside plates that hit the mark: sea bass carpaccio with fennel, citrus-marinated scallop tartare, crab and avocado, and the now-iconic spider crab club sandwich.

Generosity is the name of the game. Think: roasted lobster, sole meunière, scallop and guanciale risotto, and a house lobster roll with fries. For the adventurous, octopus comes spicy taco-style or roasted to perfection. The result is sun-drenched, indulgent cuisine, brimming with the flavors of the French Southwest, without leaving Paris.





A New Urban Marine Lifestyle

More than a restaurant, Janette Bar de la Mer embodies a new way to live the sea in the city. Friendly, joyful, stylish, yet never uptight. The drinks list includes natural and biodynamic wines, briny, sea-kissed cocktails, freshly spun ice cream, shareable desserts, and even an aperitif menu for after-work escapes.

Expect to spend €50 to €65, depending on your appetite, a fair price for a spot this fresh, lively, and desirable..

Janette Bar de la Mer

Open Monday to Friday: 12:00–15:00 and 18:00–23:00

Saturday and Sunday: non-stop service from 12:00 to 23:00

6 avenue George V, 75008 Paris

01 40 70 11 76

janette-bardelamer-paris.com

lifestyle



DJI MAVIC 4 PRO

For Demanding Visual Creators

The DJI Mavic 4 Pro marks a pivotal leap in aerial image capture. Its triple-camera system combined with the Infinity 360° gimbal clearly raises the bar, offering unprecedented framing versatility in a still relatively compact format. Image quality, especially from the 100 MP Hasselblad main camera, is outstanding, with an impressive dynamic range and a level of detail that rivals some professional-grade cameras.

DJI's latest drone impresses with its high-level technical performance: equipped with a 100 MP Hasselblad camera and two telephoto lenses of 48 MP and 50 MP, it covers focal lengths from 28mm to 168mm, delivering exceptional image quality, even in low-light conditions. It shoots in 6K HDR at 60 fps, offers slow motion up to

120 fps in 4K, and supports 10-bit color (D-Log, D-Log M, HLG) for seamless post-production workflows. The fully rotating 360° Infinity gimbal unlocks unique angles, while omnidirectional obstacle detection, 30 km video transmission, and a record-breaking 51-minute flight time ensure long, stable, and secure flight sessions.

Upgrades in obstacle detection and low-light flight performance deliver significant gains in safety and precision for complex shoots. In terms of transmission and battery life, DJI maintains its technological lead with extreme range (30 km) and extended autonomy, allowing for multiple takes without stress.

In short, the Mavic 4 Pro is designed for demanding professional content creators seeking a reliable, powerful, and comprehensive tool, one that can produce cinema-worthy imagery while delivering exceptional maneuverability and efficiency in the field..

www.dji.com

SAMSUNG GALAXY S25 EDGE

Sleekness Meets Performance

Samsung pushes the boundaries of design with the Galaxy S25 Edge, its thinnest smartphone yet, measuring just 5.8 mm in thickness and weighing a mere 163 grams. Featuring a 6.7-inch Dynamic AMOLED 2X display with QHD+ resolution and a 120 Hz adaptive refresh rate, it delivers an immersive visual experience, further enhanced by a peak brightness of 2600 nits.

The Galaxy S25 Edge is equipped with a 200 MP main sensor, powered by Galaxy AI, ensuring stunningly sharp images, even in low light. A 12 MP ultra-wide lens complements the setup, perfect for capturing sweeping panoramic shots.

The Samsung Galaxy S25 Edge is aimed at users seeking a smartphone that combines sleek design, premium aesthetics, and top-tier performance. Its ultra-slim profile and advanced photographic capabilities make it a standout choice for tech and design enthusiasts alike.

www.samsung.com



SHOKZ OPENFIT 2 PLUS

Performance and Awareness

The Shokz OpenFit 2 Plus is poised to be a major step forward in the world of open-ear headphones. Designed for athletes, busy professionals, and music lovers who want to stay aware of their surroundings, this model delivers an immersive audio experience without compromising connection to the environment.

Equipped with DualBoost™ technology, the OpenFit 2 Plus provides enhanced sound reproduction, with deeper bass and crisper highs. The OpenBass™ 2.0 system further elevates the experience by delivering dynamic low-frequency vibrations directly to the ear, while DirectPitch™ 2.0 helps minimize sound leakage for a more private listening experience.

Weighing just 9.4 grams per earbud and crafted with Ultra-Soft Silicone™ 2.0, these earbuds ensure maximum comfort even during extended wear. Their ergonomic design offers a secure fit, making them ideal for workouts, running, or everyday commutes.

The OpenFit 2 Plus delivers up to 11 hours of continuous listening, and up to 48 hours with the included charging case.

Certified IP55, they are resistant to dust, sweat, and splashes, making them perfectly suited for outdoor use and intense physical activity.

<https://fr.shokz.com>





UNISTELLAR ODYSSEY RED

The Universe in Bold Red and Striking Depth

Just in time for sunnier days, Unistellar's smart telescope embraces an audacious and elegant red for a limited-edition release that won't go unnoticed. Unveiled at CES 2024, the Odyssey Red Edition seamlessly blends cutting-edge technology with avant-garde design to offer an observation experience that is as captivating as it is stylish.

Innovation here serves celestial emotion: equipped with Nikon High Precision Optics, the telescope delivers outstanding image quality, without any manual adjustments. Its ultra-precise autofocus ensures crisp visuals every time, while Multi-Depth Technology, a Unistellar exclusive, allows users to journey seamlessly from Jupiter's Great Red Spot to the spiral arms of distant galaxies, all through the same lens.

With an 85 mm aperture, high resolution, and a Nikon electronic eyepiece, the Odyssey Red Edition offers rich, immersive views of the cosmos, easily controlled through an intuitive mobile app.

Designed to elevate your stargazing evenings, this next-gen telescope doesn't just reveal the wonders of the universe, it turns each observation into a true experience. Its vibrant red finish, a nod to astronomers' night vision, enhances its sleek and compact silhouette, making it as much a design object as a window to the stars.

www.unistellar.com

LIVEHORN

Organic, and Bespoke Sound

Sleek in design and crafted in France, LiveHorn's Grand-Horizon speakers immerse listeners in a deeply sensory, almost tactile experience, where every sonic nuance is delivered with stunning clarity. Thanks to a built-in programmable parametric equalizer (via USB) and an adjustable frequency response curve, each room and every ear can find its ideal balance.

Fully digital control via SPDIF, optical, or AES/EBU ensures a pure, unaltered signal, precision without compromise.

More than a design object, these speakers are an acoustic manifesto. Grand-Horizon represents a rare fusion of cutting-edge engineering and artisanal craftsmanship. A sonic masterpiece at the crossroads of high technology and high design, made for true sound aesthetes. A bold choice for those who demand nothing less than excellence, in the finest tradition of French high-end audio.

www.livehorn.com



LITTER-ROBOT 4

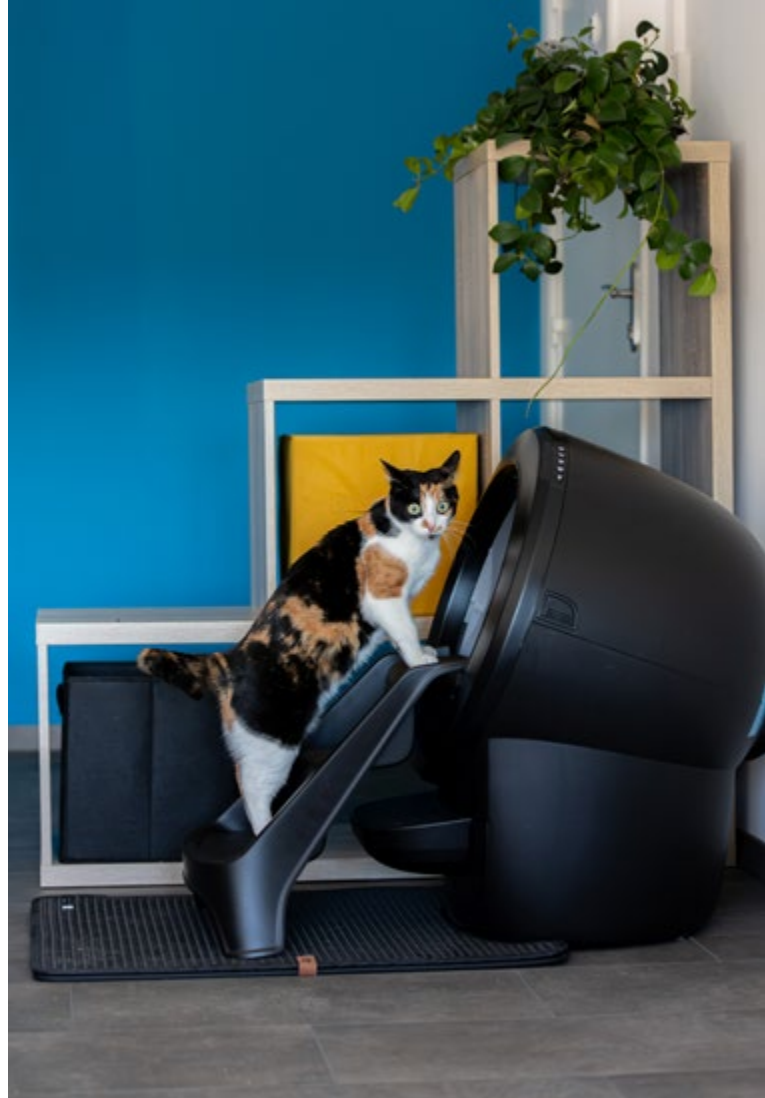
Technology Serving Feline Comfort

More than just a litter box, this is a smart, connected solution that transforms cleaning into a fully automated, hygienic task. Its patented sifting system separates waste from clean litter after each use, ensuring your cat always enjoys a fresh, welcoming space. The spacious design and wide opening provide optimal comfort, even for larger cats.

Connected via Wi-Fi, the Litter-Robot 4 integrates seamlessly with the Whisker app, allowing you to monitor litter levels, your cat's weight, and usage frequency in real time. Personalized notifications alert you when the waste drawer is full or the litter needs replenishing, offering everyday peace of mind.

With its self-cleaning system, intelligent connectivity, and built-in safety features, this thoughtfully designed device enhances your pet's quality of life while making yours easier.

www.litter-robot.com



SWISS GLOW ON THE GO



VALMONT'S "MINI LUXURIES"

Luxury to Go

Craving lightness, instant pleasure, and beauty discoveries that slip effortlessly into a travel bag?

Valmont answers the call with its Mini Luxuries collection: a refined selection of 13 iconic skincare treatments in miniature format, just as seductive as they are practical. Designed for savvy globetrotters and curious beauty lovers alike, this line celebrates the art of beauty snacking. Each elegantly downsized bottle delivers a concentrated dose of benefits and a moment of express self-care.

From hydration and radiance to energy, anti-fatigue, and urban protection, these minis meet your skin's every need with effortless elegance and powerful efficacy.

Playful and irresistible, they turn every routine into a sensory escape. Small size, big temptation, a joyful declaration that small is definitely beautiful.

www.lamaisonvalmont.com

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FUTUROSCOPE

www.futuroscope.com

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www.maison-psyche.com

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