



La Côte Basque par
millésime



BRINDOS, LAC & CHATEAU*** is ready to open its doors
and transport its guests to a magical world from 15th April**



The French group Millésime presents its new Maison on the Basque coast, overlooking the largest private lake in France, which is the highlight of the project.

Brindos, Lac & Chateau*****, the latest Maison Millésime and member of Relais & Chateaux, is located in Anglet, on the Basque coast, a place of character, only a few kilometres from the centre of Biarritz.

Millésime's utmost desire is to provide a unique and authentic experience in each of its Maisons, through the acquisition of exceptional and regionally emblematic places that are restored with the greatest respect of their heritage, thanks to the know-how of local craftsmen.

True to their values, Alexandra and Philippe Monnin wanted to bring the territory and its history into the spotlight, as well as the gastronomy and lifestyle of the Basque Country, and enhance this place with celebration and magic...

Thus, Brindos, Lac & Chateau***** with its 29 cocoons, its 10 floating lodges, its 3 dining areas and its spa, **will open its doors on 15th April.**

Brindos, Lac & Château*** - between tradition and modernity**

Brindos is one of the oldest of Labourd's houses. When Sir Reginald Wright, passionate about the Basque Country, acquired Brindos in the 1930's, he turned it into a place of perpetual celebration and dancing. Chanel-clad beauties lounged on the terraces in the sun and the lake

was witness to incredible scenes: at sunset, the guests contemplated the chateau from their boats.

Serge Blanco, the owner since 2000, wanted to preserve the historical heritage of this mythical place while bringing it modernity, elegance and comfort. We owe the masterful renovation of the chateau to the international rugby player of Biarritz Olympique.

With its verdant setting, its surrounding forest, its never-ending lake and its Hispano-Moorish inspired architecture, Brindos, Lac & Chateau***** is a resort in its own right, both authentic and user-friendly. 20 years later, Millésime wants to bring this mythical place back to life.

Guided by her Basque origins and her unconditional love for the region, **Marie-Christine Mecoen**, Millesime's Artistic Director, has imagined, designed and created magnificent environments while retaining the original building's character.



THE LEGEND OF BRINDOS' LAKE

Once upon a time, when animals still spoke, a very old beggar woman lived in a wooden hut on the edge of Lake Brindos. No one knew who she was or where she came from. She only came out when the moon appeared. As soon as a soft, silvery ray appeared through the clouds and reflected on the calm waters, the old woman emerged. With a long and gnarled stick in her hand and her grey hair falling around her wrinkled face, she settled down near the reeds. There she waited, muttering strange sounds. Sometimes she lit a twig fire. Its smoke rose straight up, even when it was windy, thus petrifying the local fishermen.

One of them, more curious than the others, resolved to observe the old woman closely one night. The lake sparkled under a cold light, not a leaf stirred in the trees. The old woman hobbled down and sat by the water. Midnight struck. She got up and stretching out her emaciated fingers towards the water lilies, she pronounced words in a language that the fisherman could not define.

A miracle then unfolded. From each water lily sprang an incredibly beautiful woman dressed in veils finer and lighter than the wings of a butterfly. There were two, three, four, twenty, a hundred women. The lake was filled with dazzling angels.

They began to dance on the enchanted lake, before the eyes of the fisherman, hidden behind his tree. It is said that, as of that evening, once a year, on 14th September, the prodigy recurs on the dot of midnight.

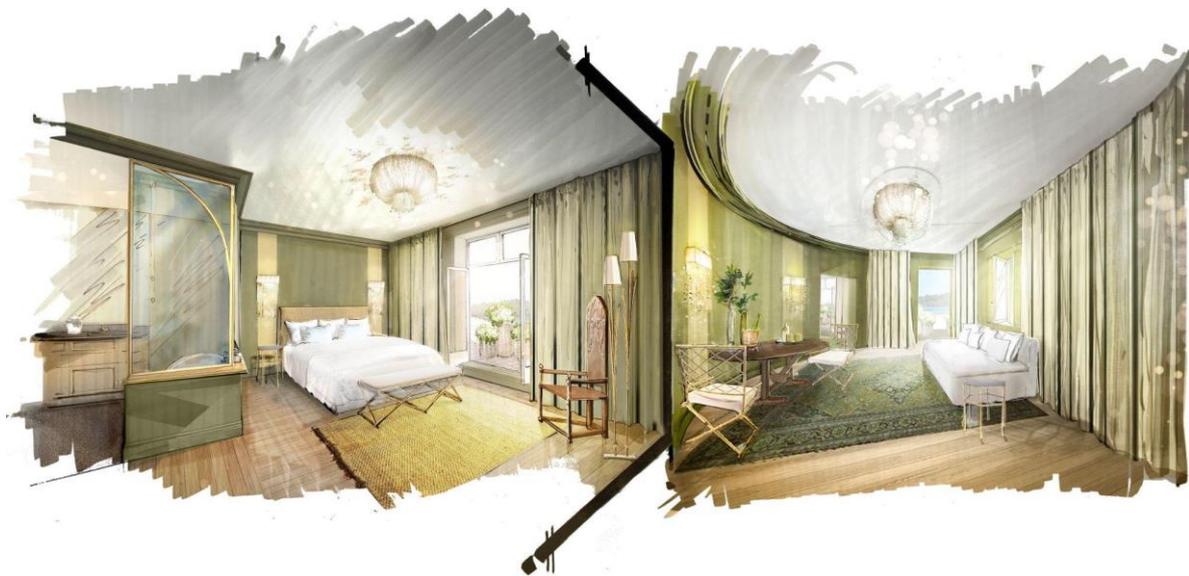
Elegant... and unusual cocoons

Brindos, Lac & Chateau*****, is the largest Maison of the Millésime group to date. **Marie-Christine Mecoen** has used her interior decorating qualities to bring this magical place to life. Each fabric, each piece of furniture, each accessory was chosen to tell a story. The immensity and purity of the water, as well as the Spanish Renaissance woodwork and furniture from the past inspired her reflections.

Thus, the 29 cocoons and their bathrooms were entirely revisited in the most meticulous ways: a fine blend of Millésime's own DNA and details from the Basque Country. As elsewhere in the chateau, the original furniture was preserved (armchairs, sofas, woodwork...) and very often restored with a strong symbol of modernity. Marie-Christine surrounded herself with French designers, such as **Jean-Vier** for the creation of fabrics, curtains and tableware, **Santano** for certain golden bamboo pieces, **Maison de Vacances** for sofas, cushions and bed linen, **Spiridon** for their waterfall chandeliers and **Mise en Demeure** for the reed-inspired floor lamps. Some pieces were bargained across France, some even before the start of the work.

The lake was enhanced by the installation of **10 floating lodges**; independent rooms on the water, accessible only by small electric boats. An incomparable experience on one of the largest private lakes in France, set in energetically self-sufficient cases, with all of today's modern comforts. The colours used echo nature: green, terracotta, white...

There is also a floating SPA Well-Being area and a pontoon.



A friendly and generous culinary offer

The **Executive Chef, Flora Mikula**, defends a committed locavore policy, highlighting local products and regional know-how, which she considers to be an asset that we must protect

and perpetuate. These culinary values are brought into the spotlight across the various dining areas of Brindos, Lac & Chateau*****.

The **Restaurant**, with its 180° view of the lake and its friendly atmosphere, offers a culinary immersion in the purest of Basque traditions, sprinkled with a breath of creativity. Flora Mikula has imagined a menu, cooked by Chef Hugo De La Barrière, with generous dishes: Iberian ham, pata negra cut on a spit, terrines and pies... Fresh and seasonal cuisine, for a culinary journey infused with a thousand flavours. The products are selected across France and Spain.

Mathieu Mandard, pastry chef and French dessert champion (2004) sets the sweet tone with an original dessert menu (and trolley!), made up of revisited classics: chocolate and citrus cake, Basque beret cake, Basque cakes, seasonal fruit tart, millefeuilles, Paris Bayonne... All to be cut and shared. The must-taste dessert: the rum baba served with several garnishes and the alcohol of your choice.



The journey continues around the **lake pontoon**, with “Le Salon”, “Le Bar” et “La Piscine”; the new place to be in the Basque Country, either for a party or for a moment alone.

Discover a fine selection of spirits in the Grand Salon, carefully selected by the Sommelier, whilst installed either near the fireplace overlooking the conservatory or, more discreetly, on one of the balconies either side of the central aisle: the art of seeing without being seen...

Still peckish? “Le Salon” also offers a tapas bar, with creative, playful and exotic cuisine, inspired by revisited regional classics: assortments of dips to share with focaccia / corn bread / pita bread, corn yellow curry hummus, various Iberian / Basque / cheese boards, tempura fried squid or vegetables, Galician octopus, mini Croque Monsieur and mini burgers, potato wedges...

Onto, “Le Bar”: a real Scottish bar, with its original charm and an authentic cocktail menu, set in a cosy atmosphere.

Then we arrive at “La Piscine”, overlooking the lake, where healthy, vegan and gluten free food is served: gourmet salads, tartars and ceviche, mini vegetable pizzas, local cheeses, Italian ice creams, fresh vitamin juices...

This space can be privatised for barbecue evenings, cocktail parties or seminars.



La Chocolaterie: an exclusive partnership with Cazenave

Millésime presents an exceptional collaboration with the emblematic chocolatier of Bayonne, **Cazenave**. An approach supported by the region's history: chocolate was introduced into France via Spain in 1615 for the marriage of Louis XIII and Anne of Austria. It is therefore obvious that one must eat chocolate when at Brindos!

Here, chocolate is presented in all its forms and is part of a real show as it is made in front of the guests.

La Chocolaterie also hosts breakfast and brunch. There are no fixed opening times and it is open to customers of the Maison as well as to external customers, all year round. This gourmet meal is made up of local and homemade produce: brioches, cakes, granolas, shortbread, cookies, charcuterie, dairy products, homemade smoked fish... At tea-time, taste the famous sparkling hot chocolate, emblematic of the Maison Cazenave.



Well-being areas for an enchanted break

A spa and well-being area, in shades of pale green and gold, has found its home in the former seminar area, inside the chateau. Where there were once desks and chairs, there are now 4 treatment cabins, including two double cabins. It accommodates 4 private pools and a hammam, with its own private duo cabin. The SPA extends onto the water with 2 floating duo cabins.

At Brindos, Lac & Chateau***** everything has been thought out for a solo, duo or family stay, with various activities waiting to be booked: guided meditation classes, yoga classes for all levels and all tastes, a fitness trail around the lake, dance lessons, and parent / children activities. A personalised sports coaching service, in-room or in the studio; outdoors or on the lake, is available on request.

The outdoor areas around the Château have also been completely restored.

A strong commitment

The opening of Brindos, Lac & Chateau***** is accompanied by strong commitments, from an environmental point of view, for a more sustainable future.

To do this, Millésime has implemented various actions in its latest Maison: waste reduction, support for the local economy, provision of electric charging stations, 100% low-consumption LED bulbs, installation of equipment in the cocoons allowing for the water use reduction by customers (dual flush toilets, aerators), sorting of waste and/or recovery by local farms.

Practical information

1 Allée du Château, 65600 Anglet

Book your stay on www.brindos-cotebasque.com

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About Millesime

Millésime was created in 2014 thanks to the passion and desire of Alexandra and Philippe Monnin to create Maisons that resemble them, with a deeply humanist vision of receptive values, totally centred on its Hosts and which breaks the codes of the traditional hotel industry. Each Maison is authentic in its history, its decoration, its values and the strong partnerships that it weaves in its territory to offer unique experiences according to the respect and values of the French way of living.

**Contact presse****Agence 14 Septembre**

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