

6TH MAY
2022



CITÉ
INTERNATIONALE DE LA
GASTRONOMIE
& DU VIN

D I J O N

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DIJON

THE CAPITAL OF
LIFESTYLE
AND GASTRONOMY



François Rebsamen
Mayor of Dijon
President of Dijon Métropole
Former Minister

As the *Cité Internationale Centre for Gastronomy and Wine* enters the final phase of the build, our project is now more comprehensive than ever, consolidating our initial goals: share and promote the values of the “Gastronomic meal of the French” and the “Climats, terroirs of Burgundy”, which enjoy UNESCO World Heritage status, enabling them to resonate on a global stage and become an outstanding asset in attracting visitors to Dijon and the Burgundy-Franche-Comté region.



© Agence d'Architecture Anthony Béchu

We have designed world-class facilities to occupy the magnificent site of the former *Hôpital Général*, just a stone's throw from the old town and at the starting point of the *Route des Grands Crus*, marking the beginning of the *Vallée de la Gastronomie* that stretches all the way down to Marseilles. It is a space that will offer something for everyone; an urban hub for culture, commerce, fun, education and entrepreneurship; a place where cultural heritage will be transcended by a contemporary architectural vibe.

With financial backing from the French government and the Burgundy-Franche-Comté région, many city's people and tourists are expected to take in the exhibitions, indulge their taste buds, take cookery and wine-tasting courses, attend masterclasses or conferences, visit the shops and restaurants or even watch a film. This is unquestionably one of the most complex yet most exciting projects I have been involved in since my election. It is a project that is set to yield high economic returns, including those generated by the build, estimated to stand at 200 million euros. It is currently the Eiffage group's biggest regional project, and the high percentage of local firms involved in the *Cité Internationale's* construction are a testament to the promises made and kept, with 85% of firms heralding from the Burgundy-Franche-Comté region. That, in itself, has had an extremely positive impact on employment in our region, which is set to be further boosted by all the locally based jobs that this high-added-value tourist facility will create.

When the *Cité Internationale* is inaugurated on May 6, 2022, it will become the only City of Gastronomy open to the public in mainland France. And it's certainly worth waiting for, with facilities including a cultural centre, the Ferrandi Paris school of culinary arts, the *École des Vins de Bourgogne* run by the *Bureau Interprofessionnel des Vins de Bourgogne*, show cooking stations, food and drink shops and cinemas. Visitors will, indeed, be invited to indulge in a whole host of exciting experiences right from day one, which will be key to securing the venue's long-term success.

The *Cité Internationale*, which showcases cultural heritage against a daring architectural backdrop and combines exhibition spaces with tourist infrastructures, cultural amenities and a housing programme, is precisely the kind of challenging project Eiffage enjoys tackling across France and Europe. We are very proud to have been chosen to develop this ambitious and complex venue, which clearly demonstrates our ability to lead major projects in partnership with local players, drawing on our group's full palette of expertise."

Olivier Genis
Chairman & CEO,
Eiffage Construction

THE MAJOR MILESTONES MARKING DIJON'S EXEMPLARY REHABILITATION PROJECT

16th November 2010

The Gastronomic meal of the French is added to the UNESCO's Intangible Cultural Heritage list.

Spring 2012

The French Mission for Food Heritage and Culture (MFPCA - *Mission Française du Patrimoine et des Cultures Alimentaires*, chaired by Jean-Robert Pitte) launches a call for projects inviting local authorities to apply for City of Gastronomy status, which will enable them to share and promote the values underpinning the Gastronomic meal of the French.

16th July 2012

Five cities submit an application: Beaune, Dijon, Paris-Rungis, Tours and Versailles (Lyons submits its application at a later date).

19th June 2013

Following the MFPCA's recommendations, the French government officially announces the creation of a network of Cities of Gastronomy, consisting of the cities of Dijon (chosen to specifically focus on "promoting the culture of vineyards and wine"), Lyons ("health and nutrition"), Paris-Rungis ("sustainable nutrition and responsible gastronomy") and Tours ("human and social sciences").

27th July 2013

The city of Dijon launches a call for expression of interest in order to identify an operator capable of taking on the *Cité Internationale Centre for Gastronomy* project.

15th December 2014

Two operators submit tenders, and the city of Dijon chooses to work with the Eiffage group.

April 2015

The last remaining wards at the *Hôpital Général* site are closed down by Dijon's University Hospital.

4th July 2015

The *Climats, terroirs of Burgundy*, whose scope covers Dijon's safeguarded sector, are added to the UNESCO's list of World Heritage sites, further reinforcing the decision to promote vineyards and wine at the future *Cité Internationale Centre for Gastronomy* in Dijon.

9th October 2015

The project is presented at the Universal Exhibition in Milan.

25th January 2016

The City Council decides to acquire the *Hôpital Général* site from Dijon's University Hospital, whose services have already been transferred to the new François-Mitterrand hospital site.

Successfully securing City of Gastronomy status provided the momentum behind Dijon's exemplary touristic and economic rehabilitation of what may have otherwise remained a derelict hospital site for many years to come.

2nd February 2016

The protocol of sale transferring ownership of the former *Hôpital Général* site to Eiffage is signed, and the *Cité Internationale Centre for Gastronomy and Wine* project is officially launched.

21st March 2017

The project's key stakeholders and partners are announced in the presence of the French President, and the Strategic Steering Committee makes its first presentation.

25th March 2017

Project House, which is set to welcome over 11,000 visitors in 18 months' time, is officially opened.

4th July 2019

The first foundation stone is laid for the *Cité Internationale* in Dijon.

22nd March 2021

The Eiffage project powers ahead, despite the Covid pandemic, and Dijon's City Council votes to take over the governance of the cultural centre. On 1st June, Guillaume Gomez, former head chef at the *Élysée Palace* and an ambassador for French gastronomy to the French President, visits the site and discovers a project that he declares "is set to become highly instrumental in making our country truly shine".

6th May 2022

Inauguration of the *Cité Internationale Centre for Gastronomy and Wine*.



THE CULTURAL HEART OF THE CITY



Le repas gastronomique des Français™
Patrimoine de l'humanité



Organisation des Nations Unies pour l'éducation, la science et la culture



Les Climats du vignoble de Bourgogne
inscrits sur la Liste du patrimoine mondial en 2015

A PROJECT DOUBLY ENDORSED BY UNESCO

How many cities can claim to have two UNESCO accolades to their name? Dijon has worked hard to earn those titles, cementing its position as a go-to destination for anyone who enjoys the pleasures of eating and drinking well, the very values that underpin the *Cité Internationale Centre for Gastronomy and Wine*.



UNDERSTANDING THE GASTRONOMIC MEAL OF THE FRENCH

On 16th November 2010, the Gastronomic meal of the French was added to the UNESCO's Intangible Cultural Heritage list. Far from being a label that sets the country's "fine dining" practices in stone, the UNESCO accolade recognises the outstanding value of a thousand-year-old tradition. Amongst other things, it is a tradition that sees recipes and skills being handed down from generation to generation, strengthening social ties; that celebrates the art of choosing the right produce and pairing dishes with the perfect wine; that consecrates the sociable side of festive meals and the rituals they involve, marking life's key milestones. France has pledged to promote its Gastronomic Meals by creating a network of multidisciplinary facilities dedicated to gastronomy, giving tourists the opportunity to delve deeper into this rich heritage whilst simultaneously giving the people of France the chance to take ownership of what is a core aspect of their culture. As François Desaille, Deputy Mayor seconded to the project, explains, "it was with this in mind that Dijon was chosen to specifically promote the culture of winemaking and wine, which sparked our decision to invite Eiffage to build the *Cité Internationale Centre for Gastronomy and Wine*", where several new exhibition spaces will focus on bringing this universal French-style meal to life.

THE STRATEGIC STEERING COMMITTEE High scientific standards

Cochaired by *Éric Pras* (3 Michelin-starred chef at *La Maison Lameloise*) and *Jocelyne Pérard* (head of the UNESCO "Culture and Traditions of Wine" Chair), this committee of 29 experts in the gastronomy and wine sphere – including researchers, historians, instructors, winegrowers, curators, journalists and business executives – was formed by Dijon in 2017 in order to draw up the *Cité Internationale's* cultural and events strategy and guarantee the scientific validity of all content, underpinned by a value statement and endorsed by all of the project's key stakeholders.



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AN ENTICINGLY TASTY CITY

The French Mission for Food Heritage and Culture, under the authority of three government ministries, unquestionably made the right decision on choosing the capital of the Dukes of Burgundy as one of the country's Cities of Gastronomy. Dijon's reputation as a gastronomic destination is already firmly established: it offers fine dining (counting 7 Michelin stars in all), vibrant market halls where a one-of-a-kind Sunday brunch can be enjoyed, an hundred-year-old food fair, iconic recipes and a Cultural Heritage Library whose archives contain a mouth-watering collection of 17,000 menus. To all that can be added its prowess in the field of agricultural research and food training, and the many speciality foods (such as mustard, crème de cassis, gingerbread and marbled ham) that continue to be produced locally by firms and artisans with a passion for innovation, winning tourists' hearts.

WELCOME TO DIJON-VIGNES A city with wine running through its veins

Burgundy University is home to the world's sole UNESCO "Culture and Traditions of Wine" Chair, who would be the first to point out that until urbanisation pushed the vineyards out of the city in 1850, grapes were grown all over Dijon. This is, indeed, reflected in so much of the city's architecture, including the Clairvaux storehouse, the palace's old wine cellar, and the church of Saint-Philibert, which was the winemakers' parish church. Each of these buildings bears witness to a rich history of monks, dukes and traders, and the story continues to be written to this day through the city's many wine bars, wine shops and vineyards: the *Domaine de La Cras*, which has been owned by Dijon Métropole since 2013, the vineyards at Talant and Daix and, of course, *Chenôve* and *Marsannay-la-Côte*, the first vineyard located within the splendid *Côte de Nuits* appellation. Today, work to redevelop the Dijon vineyards has already begun, led by François Rebsamen and Dijon Métropole councillors. New vines are being planted (with almost 100 hectares planned in all) with a view to creating an additional geographic appellation, *Burgundy Dijon*, which is currently under review by France's National Institute of Origin and Quality (INAO - *Institut National de l'Origine et de la Qualité*). After confirmation by the International Organisation of Vine and Wine that its headquarters will leave Paris for Dijon to celebrate its 100th anniversary, the city is getting ready to reinforce even further its global profile as a global showcase for viti/viniculture heritage.



CLIMATS DU VIGNOBLE DE BOURGOGNE
PATRIMOINE MONDIAL

UNDERSTANDING THE CLIMATS, TERROIRS OF BURGUNDY

The *Cité Internationale* has put down roots precisely where the *Route des Grands Crus* starts. *Gevrey-Chambertin*, *Vosne-Romanée*, *Meursault*... Some of the world's most prestigious wines are produced along this 25-mile rolling stretch of land, drawing on an exceptional patchwork of 1,247 distinct vineyard terroirs – the "Climats" – that were added to the UNESCO's list of World Heritage sites on 4th July 2015. The accolade recognises the region's two thousand-year-old tradition of using a single grape variety when producing wine, resulting in each of the terroirs producing a specific wine despite being just metres apart, based on differences in the soil, geographic orientation and the winemaker's skills. It also covers buildings in Dijon's safeguarded sector, which over the centuries have played a key political and economic role in the creation of these Climats and have helped pave the way for the development of this high-added-value tourist facility. It is an enthralling story, and one that will be rightfully given its own impressive exhibition space at the City of Gastronomy, within the walls of the *Hôpital Général's Grande Chapelle*.

A STRIKING SETTING

TO GIVE OUR HISTORY A FUTURE

The perfectly positioned *Cité Internationale Centre for Gastronomy and Wine in Dijon* is set to breathe new life into a unique 6.5-hectare site, which was home to the city's University Hospital until spring 2015.



Steeped in history, the *Hôpital Général* left behind an exceptionally rich legacy of ancient buildings dating back to the 15th and 18th centuries, nestled alongside the river Ouche and surrounded by 3,000 m² of protected woodland. All the buildings and architectural features that are listed as historical or remarkable monuments, which include two chapels, an apothecary, glazed tile roofs and a replica of the Well of Moses, will, of course, be preserved and showcased, contributing to the quality of the overall project. The *Cité Internationale* project undeniably represents a wonderful opportunity to rehabilitate what may have otherwise remained a derelict hospital site for many years to come. It was with that in mind that architectural firm Anthony Béchu and the architectural agency run by Alain-Charles Perrot, chief architect of France's historical monuments, came up with the idea of adding contemporary structures that would help propel the site into the 21st century whilst celebrating its history and heritage.

SPOTLIGHT ON The *Sainte-Croix-de-Jérusalem* chapel

It is the *Cité Internationale's* "other" chapel, founded in 1459 and the only part of the medieval hospital that still remains standing to this day. It is also the only building on site to be listed as one of France's historical monuments. As such, the city of Dijon needed to undertake work to restore and enhance not only the building itself but also the remarkable works housed within. Hidden away from prying eyes in one of the inner courtyards, this one-of-a-kind space, which has served as both a funeral chapel and a small museum for Dijon's hospices in its time, has now naturally found its place as part of a heritage trail that will give the *Cité Internationale's* future visitors the opportunity to better understand and appreciate the site's history.



EIGHT CENTURIES OF HOSPITAL HISTORY

It was back in 1204 that a hospital for abandoned children was first built on what was then an island on the river Ouche before one of its branches ran dry. That building, which was founded under the aegis of the Duke of Burgundy, Eudes III, and named the *Hôpital du Saint-Esprit*, was destined to house Dijon's hospital services for a full 8 centuries. Over the years, the hospital grew with the addition of a vast ward, the *grande salle des malades*, in 1504, followed by other new buildings in the 17th century. Its name was then changed to the *Hôpital Notre-Dame de la Charité*, before becoming known as Dijon's *Hôpital Général* under Louis XIV's reign. More building work was to take place over the course of the 19th century. In 1840, part of the former *salle des malades*, whose iconic frontage had stood proudly facing the city since 1697, was turned into the *Grande Chapelle*. In 1905, Dijon's hospital became one of the first in France to be secularised. Work on the Bocage site began in 1947. The services provided by the regional hospital and the university hospital were then split between the two sites until the turn of the millennium, when extension work was finally completed at the Bocage site, now known as the *Hôpital François-Mitterrand*.



DIGGING DEEPER INTO HISTORY Large construction projects are amazing for archaeology!

From late 2016 to late 2018, four on-site digs were conducted by the French National Institute for Preventive Archaeological Research (INRAP). They not only uncovered clues as to what life was like in the Faubourg Raines district during the Middle Ages (including fish ponds, baths and hostels, as well as facilities used by washerwomen), but also unearthed ruins of the old *Hôpital du Saint-Esprit*. Numerous objects were put on display to the general public at Project House for a period of several months, and specialised open days were held, the success of which proved just how passionate the people of Dijon are about their past.



SAFEGUARDING BIODIVERSITY

The protected woodland

Boasting 80 outstanding trees as well as an old stone structure that originally straddled the river Ouche when it ran through the site in the past, the 3,000 m² protected woodland is a veritable green oasis, nestled between the historic buildings to the west and the eco-neighbourhood to the east. Only minimal changes will be made to this area, working closely with Dijon's *Jardin des Sciences*, with the overall aim being to maintain the site's natural equilibrium whilst adding a sprinkling of interest and a few more flowers here and there (notably by planting woodland tulip and wild garlic bulbs). Furthermore, Eiffage has pledged to replant a tree each time one is felled across all the public areas of the site. Another environmental challenge currently being tackled is that of minimising light pollution in order to respect the ecological corridor that starts at the site and runs all the way down to lake Kir.

Protecting local wildlife

The site where the *Hôpital Général* once stood is now home to a number of protected species, including palmate newts, midwife toads and house martins. A number of protective and impact-curbing measures have been introduced to ensure all these species remain undisturbed by the site's transformation. Nesting boxes and special netting have notably been installed to ensure the amphibians remain in their protected area, closely monitored by an eco-entomologist who will continue to work hand-in-hand with Eiffage for several years after the project's completion.



THE 3 KEY PILLARS UNDERPINNING THE *CITÉ INTERNATIONALE* CENTRE FOR GASTRONOMY AND WINE

A brand-new deliciously vibrant district is currently emerging, and it is set to make Dijon truly shine. There is, indeed, no longer any need to head to the top floor of the Monge multi-storey car park to see that work on the *Cité Internationale* is entering its final stretch. Combining the promotion of cultural heritage, the preservation of biodiversity and the use of bold architecture, this impressive build, spearheaded by Eiffage, is wholly commensurate with the exceptional nature of this project, which will be officially inaugurated in the presence of all stakeholders on may 6, 2022.

1 A HISTORICAL JEWEL IN THE CITY'S CROWN THAT IS SET TO BE RETURNED TO THE PEOPLE OF DIJON AND WIN THE HEARTS OF TOURISTS

The overriding aim of the *Cité Internationale* Centre for Gastronomy and Wine is to bring more tourists not only into our city but, indeed, into the Burgundy-Franche-Comté region as a whole. But that's not all. It also marks the moment a veritable jewel in the city's crown is being returned to the people of Dijon after having served as a hospital for 800 years, with some having already made it their home.

By showcasing the underlying values that helped secure UNESCO World Heritage status for the Gastronomic meal of the French, and notably focusing on the pivotal role wine in general (and not just Burgundy) plays in this festive social practice, the *Cité Internationale* will resonate as a place that encourages people to engage

around food, shining a light on local produce and fostering the transmission of skills and knowledge.

Its perfect position will see it serve as a veritable beacon that illuminates not only the city but the surrounding vineyards, too. To one side, tourist trails will lead straight to Dijon's historic centre - a centre that enjoys UNESCO World Heritage status and is home to the recently renovated Fine Arts Museum. To the other, visitors will be encouraged to explore wine tourism trails departing directly from the *Cité Internationale*, which marks the starting point of the Route des Grands Crus that was added to the UNESCO World Heritage list in 2015 and is the envy of wine connoisseurs the world over.

2 AN EXHILARATING PROJECT THAT COMBINES PUBLIC INTERESTS WITH PRIVATE PARTNERSHIPS



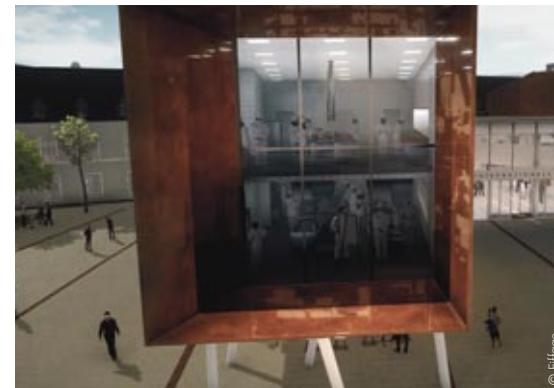
THE GASTRONOMIC VILLAGE

It is a highly complex concept, and one that does not easily fit the traditional administrative mould. The *Cité Internationale* is, indeed, a composite whole that amalgamates public interests and private partnerships. But it is also an extremely coherent project, which, at a time when the world's food system is in disarray, draws on the DNA of a city recognised for its excellence and innovation and that sets the standard in the fields of lifestyle, wining and dining, agroecology and health.

All those involved in driving this major project forward have learnt from the difficulties already encountered at similar facilities elsewhere - be that regarding the content of the exhibition areas - which Dijon has carefully prepared in conjunction with highly experienced scenographers (the Abaque agency) and over one hundred experts - or the issues surrounding the site's day-to-day events and admission ticket pricing.

On 22nd March 2021, the city council voted to assume the governance of both the 1,750 m² exhibition space and the *Cité Internationale*'s shop, with financial backing from the French government and the Burgundy-Franche-Comté region. In doing so, the city of Dijon acted as a responsible public player, keen to leverage the success of a project that involves major economic players and jobs, and whose viability hinges on having a cultural centre that not simply attracts interest but continually innovates and generates a buzz.

A STRATEGY CENTRED ON RUNNING ONGOING EVENTS TO PROMOTE THE PLEASURE OF EATING AND DRINKING WELL



THE FERRANDI PARIS SCHOOL OF CULINARY ARTS

Right from the very start, the project specifications, drawn up by the city of Dijon and enriched by the Strategic Steering Committee, placed gastronomy and wine centre stage.

A dynamic and virtuous balance was struck, combining major exhibitions and a veritable experiential kitchen with immersive tasting experiences, food and drink retailers in the Gastronomic Village, four restaurants, an outstanding wine cellar, and a learning zone where an annexe of the prestigious international school of culinary arts, Ferrandi Paris, is set to open its doors.

Providing such an exciting range of facilities, including a cinema complex that has the ability to attract visitors all year round (including families and schools), will further strengthen the strategy of running ongoing events, helping cement the *Cité Internationale*'s success.

THE 1204, AN INTERPRETATION CENTRE FOR ARCHITECTURE AND HERITAGE

A strategic location chosen to reflect Dijon's vocation as a key destination for culture, heritage and tourism.

Having been awarded the "City of Art and History" label in 2009 by the French Ministry of Culture, Dijon works hard to shine a light on every aspect of its heritage, from its ancient relics, medieval streets and 19th-century edifices right through to its most contemporary buildings. One of the commitments Dijon made on accepting this prestigious accolade was to open an Interpretation Centre for Architecture and Heritage (CIAP - Centre d'interprétation de l'architecture et du patrimoine), manifesting the city's desire to share local insights and knowledge.

Spread across 500 m², The 1204 will provide the backdrop for a permanent exhibition (featuring the apothecary from the former *Hôpital Général*), regularly updated temporary exhibitions (the first of which is set to focus on the history of the *Cité Internationale* site), and an educational workshop, primarily targeting youngsters. There will also be a tourist information desk where visitors will be able to find all the information they need to prolong their time in Dijon and explore even more of its heritage, reflecting The 1204's vocation.

THE ROUTE DES GRANDS CRUS

The Village by CA is an ecosystem that will bring together start-ups and major groups from both the private and public sectors around an innovation pole that is set to be so much more than a simple business incubator. The network growing in the 1,500 m² space within the *Cité Internationale*'s walls is spearheaded by Vitagora and the Burgundy-Franche-Comté region Foodtech, and bring together around thirty start-ups, becoming a go-to centre for excellence and knowledge exchange, harnessing the full power of a region that sets the standard in the agri-food sphere.

The Sainte-Anne Dijon Hotel

The buildings that date back to the extension of the former *Hôpital Général* in the 17th and 18th centuries are currently undergoing major refurbishment to house the new 4* Sainte-Anne Dijon hotel, which will boast 125 luxury rooms and suites operated under the Curio By Hilton brand. Run by the investor behind the Naos Hotel Group, the hotel's facilities will include a restaurant, *La Table de Sainte-Anne*, a wellness centre, the *Nhoraé*, and a reception room large enough to host 500 guests, providing ground floor access to two historic courtyards.

THE CANAL MARINA

The Cave de la Cité wine cellar

Spearheaded by the Epicure Group, the *Cave de la Cité*, which is set to extend over 3 floors and cover more than 600 m², will give visitors the unique opportunity to enjoy wine-tasting sessions tailored to their tastes. 250 different wines will be served by the glass from a vast selection of 3,000 references sourced from all over the world (and notably all over Burgundy), accompanied by a selection of the very best local produce selected by Eric Pras, 3 Michelin-starred chef at *La Maison Lameloise*.

Specialising in property renovations

The François 1^{er} group is currently refurbishing the historic buildings that surround the Jerusalem courtyard and its tiny listed chapel to create 90 residential properties.

The Experiential Kitchen

The professional kitchen with a fully modular design that is currently being built by the K-REI group is designed to be the icing on the cake alongside the exhibitions. It will give visitors the opportunity to get up close and personal with seasonal local produce, attend cooking demonstrations or masterclasses, sample produce or even get truly hands-on by taking part in a mixology workshop or a barbecuing class up on the rooftop. A whole host of activities that are guaranteed to spark lots of unforgettable food-focused interaction between visitors (up to 200 at once!) and local, national and international chefs.

An eco-neighbourhood is currently being developed, which will take the form of a 3.5-hectare residential park where a number of dilapidated 20th-century buildings stood prior to being demolished. Residents will be able to embrace a brand-new way of living right in the heart of Dijon, surrounded by culture and nature, and taking advantage of the many amenities and shops the *Cité Internationale* has to offer. The development will include subsidised and affordable housing, as well as 3 "managed" properties specially for students, seniors and tourists.

MONGE - CITÉ DE LA GASTRONOMIE CAR PARK

MONGE - CITÉ DE LA GASTRONOMIE TRAM STATION

The Ferrandi Paris school of culinary arts

Each year, the 850 m² two-floor educational space in the *Cité Internationale*'s flagship "*Canon de Lumière*" ("*Canon of Light*") building will host 110 students from across the globe. The traditional yet future-focused cooking school, seen as the Harvard of the gastronomy world, will provide intensive training courses in French patisserie and cuisine (a 7-month course in English, including a work placement in the region's restaurants and patisseries, and a module focusing on how to pair wines with local produce), as well as a handful of special classes targeting experienced amateurs.

Exceptional exhibitions for all ages

Over 1750 m² of exhibitions and a shop will provide the keys to understanding the Gastronomic meal of the French as well as the pivotal role wine plays in this aspect of the country's cultural heritage. A single admission ticket will give visitors access to both the Pavillon of Gastronomy and Wine, housed in a contemporary building, and to one of the site's most outstanding refurbished buildings, the Grande Chapelle, which will be partially dedicated to the *Climats*, terroirs of Burgundy. Visitors should set aside at least 3 hours to explore everything the pavilions have to offer (including the inaugural temporary exhibition, which will shine a light on French patisserie), with combined tickets also giving them the opportunity to add in a session in the Experiential Kitchen, a sociable drink in the *Cave de la Cité* wine cellar or even a wine tasting lesson with the *École des Vins de Bourgogne* run by the *Bureau Interprofessionnel des Vins de Bourgogne* (BIVB).

The École des Vins de Bourgogne run by the Bureau Interprofessionnel des Vins de Bourgogne (BIVB)

This school sets the benchmark in the wine tasting initiation sphere. Wine tasting workshops and lessons for novices and connoisseurs alike will be available either as a stand-alone activity or as part of a combined ticket that also includes the *Cité Internationale*'s exhibitions. These workshops will offer a unique and immersive way of discovering Burgundy's wines, helping visitors expand their wine knowledge.

A new state-of-the-art cinema complex focusing on technology, comfort and services

Designed by architect Pierre Chican and installed in the very heart of the *Cité Internationale* Centre for Gastronomy and Wine, the future cinema complex operated by Les Cinémas Pathé Gaumont will expertly deliver everything expected of a 21st century cinema, including cutting-edge projection and sound, outstanding comfort and a thoroughly modern design. The 9-screen complex will help add to the cultural experiences already available in the city centre, providing the people of Dijon with a relaxing leisure outlet that offers a wide range of films to suit all tastes.

The Gastronomic Village: a truly tasty visitor experience

So much more than a museum, the *Cité Internationale* is designed to be an all-encompassing experience that invites visitors to indulge all 5 senses. Developed by the K-REI group, the Gastronomic Village, a one-of-a-kind experiential space promoting sharing and social interaction, will set the stage for daily encounters with local farmers and artisans, whose regional produce will not only be showcased as never before but will also be available to purchase. The Village will form an interconnected ensemble covering a total of 5,000 m², featuring restaurants and quirky eating areas, some fifteen shops dedicated to French food and drink and gastronomy, and a speciality bookshop run in conjunction with the *Librairie Gourmande*, the world's oldest and largest bookshop specialising in gastronomy and wine.

Main lobby

PROTECTED WOODLAND

THE RIVER OUCHE

The Sainte-Croix-de-Jérusalem chapel

OLD TOWN

BON APPÉTIT AND CHEERS!

In terms of its culture, history and heritage, wine is inextricably linked to the Gastronomic meal of the French, and Dijon is set to be the only French city in the City of Gastronomy network to celebrate this longstanding marriage. Wine will, indeed, be everywhere visitors look. It will be showcased in the exhibitions, in the Gastronomic Village and at the site's two flagship restaurants, at the Ferrandi Paris school of culinary arts, in the outstanding wine cellar (boasting 3,000 references and an unparalleled selection of international wines available by the glass), and at the *École des Vins de Bourgogne* run by the *Bureau Interprofessionnel des Vins de Bourgogne*. Visitors will be able to get to grips with all the wine world's jargon before embarking on their very own

bespoke wine tasting sessions, accompanied by the City's retailers. And since this is the very spot where the *Route des Grands Crus* begins, the Dijon Tourist Office and its partners intend to offer an experience that's as fine as the local wine by setting up trails that will encourage visitors to discover the *Climats*, terroirs of Burgundy for themselves. These trails will take them off to some of the region's most iconic wine cellars, such as those at the Marsannay-la-Côte vineyards, where they will be able to treat their taste buds to a delicious glass of Côte de Nuits.



Having co-chaired the Strategic Steering Committee since 2017, Eric Pras, the iconic chef at *La Maison Lameloise*, the only 3-starred Michelin restaurant in the Burgundy-Franche-Comté region, has now decided to make an even more long-term investment in The *Cité Internationale* by becoming culinary director of the 3 establishments owned by the Epicure group: *La Table du Chef* (gastronomic cuisine based on Burgundy's grands crus), *Le Comptoir de la Cité* (local tapas to eat in or take away) and, of course, the famous *Cave de la Cité*.

THE CITÉ INTERNATIONALE'S KEY FEATURES

- 1 The cultural and training centre
- 2 The shops
- 3 The hotel
- 4 The Village by CA
- 5 The cinema complex
- 6 The refurbished housing
- 7 The eco-neighbourhood



A PERFECTLY POSITIONED AND EASILY ACCESSIBLE SITE

“Monge - Cité de la Gastronomie” tram station (T2). This is a spot where several bus routes converge, and the city centre shuttle bus is less than 300 metres away. A DiviaVélodi rental bike station, a bike park and a car share station are other useful facilities with which the site is already equipped.

A 460-space multi-storey car park. Intended to breathe life into the southern part of Dijon whilst simultaneously serving the city centre, the Monge - Cité de la Gastronomie car park, which opened in late 2018, will provide easy parking for anyone visiting the *Cité Internationale* Centre for Gastronomy and Wine.

Dijon-ville railway station. Used by 20,000 travellers each day, the station and its multimodal interchange are just a few minutes’ walk or one tram stop away, guaranteeing an easy trip for visitors who arrive via one of the five high-speed TGV lines that serve the city of Dijon.

Rue Monge, a direct route into the city centre. A short walk along this road, whose rehabilitation is currently under review, will take visitors directly to Dijon’s site of universal value with its palace, its Fine Arts Museum and its numerous shops. Specially designed tourist trails will encourage anyone visiting the *Cité Internationale* to explore the city centre, and vice-versa.

The *Route des Grands Crus*.

The *Route des Grands Crus* starts right here. A number of circuits (via shuttle bus, car, bicycle or on foot) will give visitors the opportunity to head off and explore the vineyards and see the 1,247 prestigious Climats, terroirs of Burgundy for themselves.

Stunning surroundings. Nature is also protected and celebrated just a stone’s throw from the *Cité Internationale*, with neighbouring green spaces including a greenway that runs alongside the river Ouche towards lake Kir, the Batier trail, and the *Jardin des Sciences* botanical gardens.

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