Beyond the slopes, Verbier elevates the art of living. Recognised as a premier global ski destination, Verbier sets the standard for excellence in everything it offers. From gastronomy and hospitality to music and culture, as well as innovation and craftsmanship, Verbier sets the standard for unparalleled

quality and distinction.



PRESS KIT

Verbier tantalises every taste bud. Foodies will rejoice at the diverse culinary scene: under the helm of Sebastiano Lombardi, La Table d'Adrien (16 Gault&Millau points, 1 Michelin star) proposes gourmet cuisine with Italian flavours; Mediterranean flavours are also on offer at La Channe (13 points in Gault&Millau), an establishment run by Marco Bassi; at the W Kitchen (14 Gault&Millau points), chef Emiliano Vignoni puts on an extraordinary culinary journey: at La Grange [13 Gault&Millau points]. local Thierry Corthay prepares regional and seasonal dishes while at La Cordée des Alpes (15 Gault&Millau points) Romain Maillot brings his touch of playfulness to an elegant setting.

www.verbier.ch/summer/inside/useful-info/food-and-drink/gastronomic-restaurants



SUMMER 2024

PERFECT **YOUR SWING**

With two 18-hole golf courses, Verbier rolls out its green carpet for swingers from May to November. The Les Esserts course at par 69, 4,857 m long, is known for its technicality, fairways and wide open greens, where golfers are inspired by the mountainous backdrop of the Combins, Rogneux and Mont-Blanc ranges. Created around natural obstacles, numerous streams and the relief - the course was designed to be a pleasant, accessible walk for golfers of all ages. More accessible however, thanks to its location in the centre of the resort and because of the course itself (18-hole. par 54 Pitch & Putt), the Moulins golf course is ideal for players of any level who want to improve their technique.

www.verbiergolfclub.ch

VERBIER FESTIVAL: 18 JULY - 4 AUGUST

Every summer for 30 years, the Verbier Festival has been a hub for music lovers worldwide, bringing together legendary classical musicians with the next generation of musical stars. This 31st edition, from 18 July to 4 August 2024, promises a vibrant mix of classical and contemporary concerts, featuring renowned artists.

www.verbierfestival.com



LA CORDÉE DES ALPES ****+

This upscale establishment reflects the relaxed elegance of Switzerland with impeccable finishes, advanced technology and unobtrusive service with 32 luxury rooms and suites, and 17 apartments. A chic brasserie-style restaurant, lounge bar, seminar rooms, spa with swimming pool, sauna, steam room, Jacuzzi, fitness room and ski room complete the picture.

www.kvhotels.com/en/hotels/hotel-cordee-des-alpes.html

BLUEARK - INNOVATIVE SOLUTIONS FOR WATER SAVING

BlueArk is a technology innovation hub and laboratory based in Le Châble. Founded in 2018, it specialises in the management of natural resources, with a particular focus on the smart management and digitalisation of water. Its goal is to encourage and develop practical and innovative solutions to the challenges of climate change, particularly in the field of water. The ODILE project is a specific example of this. To help mountain farmers, a network of sensors has been installed to determine if and when to water the alpine meadows. If necessary, automatic valves are opened. As well as saving farmers extra work and unnecessary travel, this system also saves water and provides more fodder for the livestock.

www.blueark.ch



& ITS SLOW FOOD COMMUNITY

Head for Sarreyer and discover the work of the members of the first Slow Food Community in Switzerland. At a bend in a steep alleyway, meet the village's chocolate maker, known for flavouring their creations with unusual local delicacies. A little further on, walk through a garden with the plant grower who cultivates aromatic and medicinal herbs. Continue to the mill, still in operation, and you will see the

artisanal distillery where massage oils and liqueurs are produced. Below, you can watch the cows and sheep of the Glariers farm wander around. While meeting, discussing and tasting, you will uncover the subtle link between man and nature in Sarreyer.

www.sarreyer-decouvertes.ch