



PRO- XIMITY



Since ancient Neolithic times, the Val de Bagnes region has been deeply rooted in agriculture. Today, this tradition continues with local farmers driving the region's dynamism. With a strong connection to nature, the area prides itself on authenticity and human warmth, values cherished by its residents throughout history.



^ ALPAGE DE LA CHAUX

Alpine pastures are an essential part of the Alpine landscape. Not only do they maintain the landscape and biodiversity of alpine meadows, which would be overgrown by forest if the animals didn't graze there, but they also contribute to the production of the renowned Raclette d'alpage cheese. In La Chaux, the Luisier family, who own a farm in the village of Sarreyer further down the valley, look after the alpine pastures and their cows, producing their cheese on site at an altitude of 2,200 m. Their dedication to excellence has been recognised by prestigious entities like the Raclette du Valais AOP interprofession and the Swiss Cheese Awards, which have bestowed numerous medals and prizes upon the La Chaux alpage for their exceptional cheese production.

www.grand-entremont.ch

BEEKEEPING COMPETENCE CENTRE

Bees play a crucial role in our ecosystems and agriculture, serving as vital indicators of environmental health. However, their alarming mortality rates raise concerns. In response, the Société apicole d'Entremont has initiated a pioneering project in Switzerland: the Beekeeping Competence Centre. Opening this summer along the banks of the Dranse river near Sembrancher, the centre will serve as a hub for research, beekeeper education, apitherapy, and the sale of honey and hive products. Over time, the centre and its surrounding outdoor spaces will evolve into a year-round visitor destination, fostering awareness and knowledge about beekeeping.

www.grand-entremont.ch/fr/grand-entremont-pages/l-apiculture



GRAND ENTREMONT

Representing the whole region and the emblem of innovative and dynamic mountain agriculture, the Grand Entremont brand unites producers, residents and those involved in the promotion of this land. This is an exceptional mountain terroir known for its products with a taste of the peaks: and is the promise of the Grand Entremont agricultural producers to its consumers. Cheeses and dairy produce, aromatic and medicinal plants, flours and bread, fruit and vegetables, honey, meats, drinks, eggs, jams, chocolates - all these quality products are on sale in the groceries in the region.

www.grand-entremont.ch

THE GRAND MARKET OF ALPINE TERROIRS: 15 - 16 JUNE

Bruson village, nestled in the heart of the Alps, invites producers from across the Alpine region, spanning from Slovenia to France, and from Italy, Germany, Austria to Switzerland. This event celebrates the gastronomic heritage of these regions and raises awareness about mountain agriculture. The Grand Market of Alpine Terroirs is a must-visit for stocking up on local mountain delicacies, discovering new recipes from renowned chefs, and indulging in wines and cheeses from various Alpine regions. The event will feature workshops, roundtable discussions and entertainment, all set in the festive and welcoming atmosphere of PALP. Expect music, dance and cultural delights while engaging in debates about the Alps' significance as a unified region.

www.palpfestival.ch



HÔTEL LA VALLÉE

Hôtel & Spa La Vallée holds a significant place in the history of Val de Bagnes and Verbier, being one of the oldest establishments in the area. This family-run hotel has been passed down through generations, with each member of the Pellissier family playing a role in its success. From parents Patricia and Jean-Marc to grandmother Denise, who was the former owner, and even the children and godchildren, everyone contributes to fostering a warm and inviting atmosphere. As a true family business, the hotel offers 15 cosy rooms, a restaurant showcasing local flavours, and a 150m² spa featuring a sauna, hammam and an exceptional outdoor hot tub.

www.vallee.ch