A STAR, A COGNAC, A SIGNATURE: STEP INTO FRANCE BY ILANDA EXPERIENCE

What if autumn were the perfect excuse for an extraordinary sensory rendezvous?

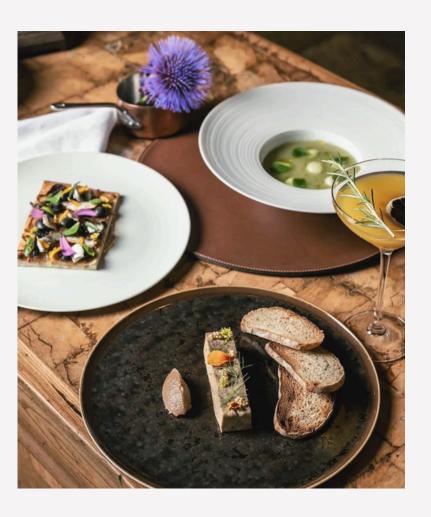
On October 11 or 18, 2025, France by Ilanda invites you to a unique gastronomic experience, designed exclusively for a handful of privilege guests, within the intimate setting of the Château at Domaine des Étangs.

In the hushed elegance of this 13th-century estate, Maison Martell — an icon of Cognac — joins forces with Michelin-starred Chef Mathieu Pasgrimaud to orchestrate an exceptional culinary immersion. On the program: a refined cocktail, a blending workshop to create your own montre of Cognac (20 cl flask), and a four-course Michelin dinner in the Château's dining room, where terroir and haute cuisine intertwine through woody, fruity, and floral notes.

An ultra-limited edition evening (between 6 and 10 guests per date), reserved for lovers of rare and refined experiences. The perfect occasion to (re)discover the art of Cognac in a new light — in subtle dialogue with fine wines carefully selected by the estate's sommelier.









At France by Ilanda, we believe that travel is lived through flavors, emotions, and rare moments.

This shared vision has inspired a **unique collaboration with Domaine des Étangs**, an exceptional retreat nestled in the Charente Limousine,
where nature whispers and time stands still. From this meeting was born
an **unforgettable gastronomic experience**, designed for those who
seek to collect exceptional moments, subtle pleasures, and confidential
discoveries.

For one evening and one night, we invite your clients on a singular sensory journey — a celebration of refinement, terroir, and emotion. In the intimacy of Domaine des Étangs, Maison Martell — the oldest of the great Cognac houses — joins forces with Michelin-starred Chef Matthieu Pasgrimaud to honor the richness of French heritage through a signature dinner and a personalized Cognac blending workshop.

The evening begins with an elegant cocktail, a prelude to an immersive journey o the world of Martell Cognac.

Guided by a house ambassador, you'll **explore the secrets of the eaux-de-vie, the structure of the crus, and the finesse of aging**.

Then comes the moment to **craft your own 20cl montre of Cognac**— a unique blend, an intimate signature of a suspended moment.

The gesture is slow, precise, almost meditative. A drop of Borderies, a touch of Grande Champagne, a hint of Fins Bois... until perfect harmony is reached.

The evening continues in **the Château's dining room**, where Chef Matthieu Pasgrimaud presents **a Michelin-starred dinner created exclusively for the occasion.**

Trained under legendary chefs such as Yannick Alléno, Glenn Viel, Arnaud Donckele, and Daniel Boulud, this rising talent from Nantes offers a rooted, intuitive, and sincere cuisine — one that lets the product speak, and the emotion linger.













At Dyades, the chef composes soulful culinary scores — shaped by life, inspired by the seasons, and nourished by the kitchen garden. Here, artichoke converses with prune kernel, Rossini-style lobster is wrapped in a roasted corn broth, and every plate reveals a magnified terroir — often humble, always true.

The setting itself feels as though drawn by the hand of silence. Once a seigneurial estate, now a sanctuary of serenity, **Domaine des Étangs stretches across 1,000 hectares of meadows, ponds, and forests**. Its 11th-century château, delicately restored, enters into quiet dialogue with contemporary sculptures and unspoiled nature. Everything here breathes harmony — between stone and wood, sky and earth, past and present. You don't just stay at Domaine des Étangs — you return to yourself. You savor slowness, you hear the world differently. And you leave as one closes a precious book, moved by having touched something essential.

It is in this spirit that **Instants Ilanda were born: exclusive experiences imagined as timeless interludes, centered on savoirfaire, gastronomy, and the French art of living.** They take shape in the intimacy of an artisan's workshop, at a Michelin-starred table, or within a unique location opened just for you.

Rare, personal, and inspiring moments — where every detail has been carefully curated to elevate the soul of a place.

This project is deeply meaningful to us. It reflects our vision of travel: generous, rooted, and turned toward what truly matters.

And through these rare moments, you gain privileged access, exclusive advantages, and the sense of experiencing something genuinely precious.

PRICE & DATES

October 11–12, 2025 October 18–19, 2025

€ 985 € per person (net rate)

This price includes:

- Breakfast
- 1 night in a Suite Saison
- Four-course dinner
- Wine & beverages during dinner
- The Martell Experience

Payment Terms:

- Full payment required at time of booking
- Free cancellation up to 21 days before arrival
- 100% cancellation fee from 20 days prior to arrival

France By Ilanda Added Values

- Complimentary upgrade, subject to availability
- Early check-in and late checkout, subject to availability
- Personalized welcome with tailored touches
- €100 spa credit per room
- Round-trip transfers from the train station







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