

# 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 savoir-faire, 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 check-out, subject to availability
- Personalized welcome with tailored touches
- €100 spa credit per room
- Round-trip transfers from the train station

## CONTACT US

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