

# Welcome



Expedition anywhere, Travelbook & Travelvalley, Lieb Management  
Jos Ensing, Karin Goedhart, Kim Waninge, Irene Lipper

Tuesday 21st & Wednesday 22th May 2024



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## Useful contacts

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## Your stay in Destination Pornic

In Destination Pornic, our producers are talented : they transform their products from the land, from the greenhouse or from the sea to the plate ! Our producers, craftspersons and restaurants owners will reveal a surprising eatable nature, sometimes unusual in our territory...

### Tuesday 21 May

12:30 p.m. • **Arrival in Pornic** : Lise and Laëtitia welcome you before lunch at the restaurant *Le Marius*, ideally located on the old port of Pornic. The priority of the chef and his team is to support and preserve our local know-how and our French culinary heritage - fresh products grown in the region are in the spotlight !

2:30 p.m. • **Le Sens des Simples**: discover a farm nestled in the lands of Pornic, in Loire-Atlantique, specialised in the cultivation and picking of aromatic and medicinal plants. You will be received by Mathilde, the producer, who cultivates her plants following the principles of organic farming.

4:30 p.m. • **Eco-domaine La Fontaine**: Mathieu, permaculture farmer, welcomes you to the Eco-Domaine La Fontaine: a 12 ha domain bathed in sea spray and greenery. He will show you the treasures of the garden between pear trees, rose bushes and spring vegetables.



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6 p.m. • **The Spa** : The brand new Spa opens its doors to you for a timeless moment. Here, time stops to escape and simply intoxicate yourself with delicious fragrances from nature.

8 p.m. • **Les Tables de La Fontaine** : The Eco-Domaine restaurant imagines dishes sublimating the work of permaculture farmers. Their cuisine is inspired by the harvests made in the vegetable garden, which is why they offer you a menu which is written according to the harvests.

10 p.m. • **The stay at the Eco-Domaine for this night**. The 43 rooms of this eco-designed hotel are bathed in light and offer a panoramic view of the garden or the blue ocean.



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## Wednesday 22 May

Before 9 a.m. • **Preparation** : A good breakfast is offered by the Eco-Domaine La Fontaine : fresh, local and seasonal products are available.

9:30 a.m. • **Visit to a fishery** : Jack-Alain welcomes you to his typical fishery on the Boutinardière beach in Pornic. He is president of the association for the protection of these typical Atlantic coast fishing huts.

10:30 a.m. • **Departure to Noirmoutier**



**Pornic Tourist Office** • Place de la Gare, Pornic • +33 2 40 82 04 40

**Le Marius** • 50 Quai Leray, Pornic • +33 2 51 18 18 00

**Le Sens des Simples** • Les Nouettes, Pornic • +33 6 88 68 16 77

**L'Éco-domaine La Fontaine** • Rue des Noëlls, Pornic • +33 2 51 74 07 07

**Jack-Alain Guiho** • Plage de la Boutinardière, Pornic

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*We hope you enjoyed your stay at Destination  
Pornic!*

Do not hesitate to contact us to share your impressions, suggestions...

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