

ARDÈCHE BE AMAZED

News 2025

en.ardeche-guide.com

CHÂTEAU D'AUBENAS OPENS AS A CONTEMPORARY ARTS CENTRE

A jewel of 13th century medieval architecture perched on a rocky outcrop, the Château d'Aubenas has a new lease of life as a Centre for Contemporary Art. The transformation retains the historic architecture of the castle whilst offering a modern space dedicated to artistic creation. Amongst the renovated areas are more than 2000m² designed for contemporary art exhibitions. After seven years of major work, the castle immerses visitors in today's art as well as revealing the history of the area. A centre where heritage and innovation come together in the heart of Ardèche.

2025 Exhibitions: «In a red clearing» by île/Mer/Froid, «An endless road» from British photographer Vanessa Winship, «I cried at the end of a manga» (a Japanese comic strip) from Julien Ceccaldi, Tianzhuo Chen, Natacha Donzé, Ram Han, Youri Johnson, Rachel Maclean, Ad Minoliti.

Aubenas

Tel.: +33 (0)4 28 70 86 15 - www.lechateauaubenas.com



SWEET CHESTNUT MUSEUM - ST PIERREVILLE



La Maison du Châtaignier has reopened its doors with a new look that better showcases the history of Ardeche's emblematic fruit. Modern and interactive, this unique museum reveals the important role of the sweet chestnut in local culture. Through innovative displays, the museum charts the progress of the fruit from orchard to plate, emphasising the heritage surrounding it through historic objects, period tools and personal stories. Visitors can thus appreciate how vital the chestnut was to the survival of local people in centuries past and how today, it is still an important component of the region's agricultural economy. A fascinating museum that provides an interactive immersion in local heritage for all ages.

Saint Pierreville - Tel.: +33 (0)4 75 66 64 33 - www.maison-du-chataignier.fr

SYGMA, MAKE YOUR OWN GLASS CHRISTMAS BAUBLE

Blow down the tube, watch the red-hot glass form a bubble, and place a small ring around it. In just a few minutes, you are ready to admire your Christmas bauble, hand crafted to decorate your festive tree. Artisan glassmaker Sylvain Nougaret offers workshops at SYGMA, his studio in Ruoms, ranging from 30 minutes during the holidays to half-day workshops on Saturday mornings. Apprentice glassmakers can discover the basics of glassblowing beside the professionals, not just for Christmas baubles, but also paperweights and goblets. Sylvain opens the doors not only to his craft workshop, but also to his tempting on-site shop.

30-minute workshop, €49; 3 hours, €250

Tel.: +33 (0)6 83 44 82 11 - www.sygma-verrierie.fr



LA TOUR DES REMPARTS, GUESTHOUSE IN ROCHEMAURE



Attached to the ramparts in the character village of Rochemaure, La Tour des Remparts offers four exceptional guest bedrooms, all stylishly decorated, as well as a sweeping view over the Rhône Valley from the terrace. Outside, guests can enjoy a terrace shaded by vines, quiet stone alcoves, and a swimming pool. Breakfast of fresh local products is served in the dining room or on the terrace.

The proximity of the ViaRhôna makes this an ideal stopover for cyclists, close to the Himalayan bridge at Rochemaure. No surprise then that La Tour des Remparts carries the «Accueil Vélo» - bikes welcome - label. The village, with its alternating black and white stones, is dominated by a 12th century chateau, whilst the nearby abbey of Cruas is well worth a detour for its Romanesque architecture.

Rochemaure - Tel.: +33 (0)7 82 27 88 28 - www.latourdesremparts.com

L'ORANGERIE BY STAY AND COOK, CULINARY EXPERIENCE IN ANNONAY

Much more than just a guesthouse, this unusual destination combines authentic French lifestyle with a passion for cooking in a friendly, modern atmosphere. An immersive gastronomic experience in a private house dating from the late 19th century. Cookery workshops led by local chefs reveal the secrets of authentic Ardèche recipes, creating traditional dishes based on regional produce. The elegant property not only welcomes gourmets looking for a rich culinary experience but also holidaymakers seeking a relaxing break. Designed with flair, the bedrooms mix modern comfort with a cosy feel. Stay & Cook is a place for sharing, escaping and discovering, where a warm welcome combines with culinary passion for a truly memorable stay.

Annonay - Tel.: +33 (0)7 44 81 11 36 - www.stayncook.com



MADAME LES VANS, FOR THE LOVE OF OLD STONES



This is a story of love at first sight. Cécilia Goudé and her mother fell in love with the 19th century property when it came up for sale in 2022, but were sadly not in a position to buy it. A year later, however, the property came back on the market and this time, Cécilia was able to start the renovation project with her husband Grégoire. «*We wanted our Bed and Breakfast guests to feel as happy as we do in the house*» explains Cécilia who learnt her trade at Le Soleil Vivarais campsite at Sampzon where she worked for a long time with her parents.

The décor is eclectic. Shades of blue, leopard-print cushions, oriental painted wallpaper, bronze tones and golden touches, antique furniture and ultra-modern details... each of the five bedrooms has a bohemian feel, a jungle atmosphere, or something more trendy, whilst outside in the shady garden is a swimming

corridor and a pool house for relaxation. «*There's a fully equipped kitchen with a relaxation lounge too and guests can stroll around different areas of the grounds*» adds Cécilia. «*Children are welcome and we are open throughout the year*».

Les Vans - Tel.: +33 (0)6 22 06 31 56 - www.madamelesvans.com

LE CHÂTEAU DE LEMPS, GUEST HOUSE FULL OF MEDIEVAL CHARM



Tucked away in the small village of Lemp's, just a short distance from the Rhône Valley, Isabelle offers a warm and very personal welcome to the family chateau where she has created an irresistible atmosphere for her Bed and Breakfast guests. Perched on a hill, the Château de Lemp's is much more than just a remnant of the past. Transformed into a guesthouse, this 12th century gem offers total immersion in history, combining every modern comfort with a calm, relaxing atmosphere. Formerly a strategic castle, the property has retained its ramparts, towers and architectural features and today, these historic elements combine with an exceptional natural environment to provide a unique destination. Combining contemporary comfort with historic authenticity, the bedrooms have been tastefully renovated and every corner of this impressive chateau has a different story to tell.

Lemp's - Tel.: +33 (0)6 80 06 95 89 - www.chateaudelemps.com

SYLVOTHÉRAPIE AT CHÂTEAU DE LEMPS, WELLBEING IN WOODLAND

Take time out and indulge yourself with both a stay at the Château de Lemp's and a forest bathing session. Marie-Josée Faure will help you relax in the chateau grounds amidst 100-year-old trees whilst Isabelle du Tremolet will look after you in one of her property's five guest bedrooms. *«For two hours, I help people listen to the forest around them and absorb the natural environment»*, explains Maire-Josée. *«Forest bathing helps you relax and let go because walking and breathing in the forest air is a great way to deal with stress. We also run wellbeing and gastronomy weekends»*.

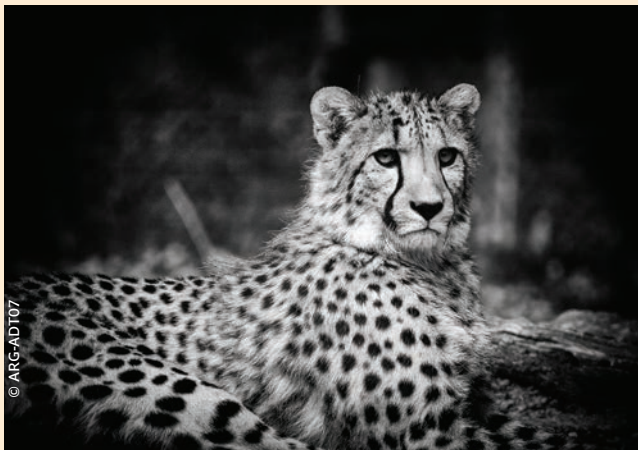
Group forest bathing sessions cost €30 for 2h30; forest bathing and de-stress, €50 for 2h30

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Facebook: A VOS SENS - Instagram: [a.vos.sens](https://www.instagram.com/a.vos.sens)



SPEND AN UNFORGETTABLE NIGHT WATCHING THE CHEETAHS



Get up close and personal to the cheetah family at Peaugres Safari in the new Wow lodges located right in the heart of the park. The minimalist but zen décor inside the huts makes for a cosy atmosphere, a unique way to enter into the world of these majestic big cats with everything designed to help you admire them. Huge windows turn your accommodation into a unique observation point. But the highlight is undoubtedly being able to enter an area of the park that is normally off limits to the public – the cheetahs own accommodation. Accompanied by an animal keeper, visitors help out at feeding time and enjoy an unforgettable meeting with these awesome cats.

Peaugres - Tel.: +33 (0)4 75 33 00 32 - www.safari-peaugres.com

THE BEE FARM AT LAGORCE: DISCOVER A BUZZING NEW WORLD



Everything you wanted to know about the fascinating world of bees and honey production, that's the Ferme des Abeilles. Passionate about raising bees, Elodie and Nicolas share their knowledge with guided visits around their character farm, through educational workshops and demonstrations. Visitors can learn the essential role played by bees in the ecosystem, whilst discovering a range of craft honeys, associated products, and advice on preserving these precious pollinators. An attraction that appeals to all the senses.

Lagorce

Tel.: +33 (0)4 75 35 05 31 - www.ruchers-de-l-ibie-mieldardeche.com

LA MAISON GABRIELLE, JUST LIKE BEING AT HOME

On the high ground above Vals-les-Bains, La Maison Gabrielle - named after the grandmother of owner Julie Chambon - has established a reputation as a must-do destination for lovers of fine food. After training at the Institut Paul Bocuse, the restaurant is the realisation of a dream for Julie. Here in a town house dating from 1840 - the former home of a silk worker - she has created a warm, elegant restaurant with the feel of a family home. The cuisine is imaginative, simple and gourmet, all based on fresh local products. Eat in the main dining room that hosts 60 covers or on the terrace with views over Vals-les-Bains.

Vals-les-Bains - Tel.: +33 (0)4 75 94 09 92 - Facebook : [maisongabriellevallslesbains](https://www.facebook.com/maisongabriellevallslesbains)



L'ANE TÊTU RESTAURANT AT DÉSAIGNES, 100% PLANT-BASED



There's an important reason behind the name of this new restaurant, The Stubborn Donkey, which is stubbornly determined to feature only plant-based foods. The menu features seasonal fruit and vegetables from the local area, all farmed using methods in tune with nature. In the dining room and restaurant, Julien, Mikoto and Benjamin compete to come up with new ideas, so that guests can sample innovative dishes like carpaccio of celery and try Japanese vegetables such as daikon and ishikura, a variety of onion.

«Our aim is to show that plants are all you need», explains Julien. «With a touch of imagination, we are constantly stepping outside our comfort zone in search of new dishes, whilst still offering great food and all the time leaving the lowest possible carbon footprint».

Désaignes - Tel.: +33 (0)4 75 09 30 43 - www.lanetetu.fr

LE BISTROT DE MALBOSC, TOTALLY TERROIR



Good company and good food are on the menu at Bistrot de Malbosc in the far south-west of Ardeche. Jérémy Flaquin opened his bistro in the small village of Malbosc, serving up dishes that reflect the terroir - the local soil and climate - with fabulous views over the Cévennes and the Ventoux. «My grandmother gave me a love of cooking», says Jérémy who opened the bistro a year ago. «After working in management for a number of years, I wanted to get back to my first love, so with my wife Luliia, we looked for a place to put down roots and fell in love with this old stone building that was being used as a communal dining room. We offer generous portions of authentic dishes made with seasonal local produce. The menu is short and changes daily according to what I find on sale. Our specialities include excellent meat and a wine list with 65 vintages. My dishes are a real celebration of Ardèche, where I was born».

Jeremy is particularly proud that Le Bistrot de Malbosc carries the Bistrot

de Pays label. «It's a friendly place where you can come to eat or have a drink amongst friends. I love the good life so it is important to me that my restaurant reflects my personality. The Bistrot de Pays label recognises that spirit, as does the adjacent grocery where you can find everything, so long as it is made in Ardeche!»

Vals-les-Bains - Tel.: +33 (0)6 11 07 14 01 - www.bistrotdepays.com/le-bistrot-de-malbosc

LA FERME, SEASONAL LOCAL CUISINE IN AUBENAS

Opened in November 2023, this collective workspace is brimming with good ideas. Not only does it offer space for co-working, rooms for yoga or pilates, and a small shop selling regional produce, it is also home to a bistro where the daily menu is 100% local, organic and seasonal. At the heart of this historic farm in Aubenas, set in a large garden, the dishes are simple and tasty, full of flavour and always with a vegetarian alternative, all accompanied by local wines and beers. The house itself has a warm, friendly atmosphere, the perfect spot to meet for a cake and a cuppa in the afternoon, or for an evening concert or film.

Menus from €23

Tel.: +33 (0)4 65 84 57 60 - www.lafermeaubenas.fr



NEW LOOK FOR THE PONT D'ARC NOUGAT SHOP

From March 2025, the craft sweetshop at Vallon-Pont-d'Arc will be welcoming visitors to a spacious new discovery space where large windows will enable visitors to watch the manufacture of nougat and discover the secrets of production via a video. Laura and Loïc are both beekeepers and nougat makers who work with local ingredients in a spirit of eco-responsability. They use honey from their own hives and almonds from Provence in their nougat, as well as making jams entirely from Ardèche fruit, an ethos which has earned them the label of «Taste of Ardèche - gourmet places to stop».

Vallon-Pont-d'Arc - Tel.: +33 (0)4 75 38 46 97

en.ardeche-guide.com/producer/nougaterie-du-pont-darc-274209

TAKE A TOUR AMONGST THE VOLCANOES BY E-BIKE



Many marked cycle routes wind over the mountain passes of Ardèche but now they come within the capabilities of the most lapsed cyclist thanks to the availability of e-bikes. L'Échappée Volcanique follows the Coiron massif, passing through authentic character villages and offering wide-reaching panoramas over this ancient volcanic landscape.

Starting in St-Jean-le-Centenier, the 37km trail passes alongside basalt organ pipes, through Mirabel with its square tower or St-Laurent-sous-Coiron, perched like an eagle's nest. Over the course of three hours, you can enjoy pedalling through an unspoilt natural environment, over lofty viewpoints and through deep valleys. And there are no problems with tackling the 850 meters difference in elevation, thanks to your trusty e-bike.

en.ardeche-guide.com/activities/lechappee-volcanique-6999201

COL DE MEYRAND, NEW VIEWPOINT OVER THE MONTS D'ARDECHE REGIONAL NATURE PARK

The new belvedere at Col de Meyrand offers outstanding views over the surrounding mountains and valleys. Recently refurbished, the viewpoint offers an exceptional panorama and offers information to help visitors discover the natural riches of the region. Perfect for nature lovers and walkers, the belvedere is a beautiful spot to stop and take in the beauty of the environment. Not to be missed!

To do: spend four days relaxing whilst you follow the GR around the Tanargue at the heart of the Ardèche Mountains Regional Nature Park. This 60km trail runs mostly through an unspoilt and contrasting landscape renowned for its biodiversity.

en.ardeche-guide.com/natural-heritage/col-de-meyrand-4931163



SOAR THROUGH THE SKY, NEW VIEWPOINT ON THE ARDECHE VULTURES



A new vulture observation platform with telescope and information panels offers an exceptional view of the magnificent Montselgues vultures in flight, as well as providing the perfect spot for nature rangers to prepare their food. Visitors can experience local fauna at close quarters and learn more about the reintroduction of these magnificent raptors to Ardèche. Accessible to all, the platform is a must-do for any nature lover or wildlife photographer, and plays a key role in the preservation of this emblematic species.

Discover nearby: the granite boulders and peat bogs at Montselgues are home to a rich mix of plants growing at an altitude of 1000m - Biotreasures of the Monts d'Ardèche nature park.

en.ardeche-guide.com/natural-heritage/plateforme-dobservation-des-vautours-et-du-paysage-7087200

MAJOR EVENTS IN 2025

CHAUVET 2 CELEBRATES 10 YEARS OF IMMERSION IN PREHISTORIC CAVE ART

Opened in 2015, Grotte Chauvet 2 is a faithful replica of the famous cave of the same name, offering an unforgettable immersion in the history of humanity through its frescoes and engravings.

Diary dates:

29 March 2025: gala day to celebrate 30 years since the discovery of the original Grotte Chauvet and 10 years since the opening of Chauvet 2.

July 2025: a new exhibition from the Cité des Sciences in Paris – Grotte Chauvet, the scientific adventure. Discover how scientists uncover the mysteries of the period through exceptional remains dating back 21,500 years. During the exhibition, Carole Fritz, director of the research team, will hold a scientific symposium to launch the updating of the Aurignacian Gallery.

www.grottechauvet2ardeche.com



90 YEARS OF UNDERGROUND WONDER AT THE AVEN D'ORGNAC

Classified Grand Site de France and an emblematic site of Ardeche, the Aven d'Orgnac has amazed visitors for 90 years with its vast subterranean galleries and magnificent mineral formations. An unforgettable journey through the history of the earth.

www.ornac.com

ARDÈCHE WELCOMES THE CREAM OF EUROPEAN CYCLING

In October 2025, the town of Guilherand-Granges will welcome the European Cycling Championship, during which the best European riders will tackle a spectacular route through the beautiful Ardèche countryside.



*Ardèche press files - News
available on:*

www.ardeche-guide.com/press-area

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