

**U.S. Press Contacts**

Jessica Aufiero / Jessica Cheng
Susan Magrino Agency
212.957.3005
jessica@smapr.com
cheng@smapr.com

Outside of North America

Anaïs Caietta-Tanguy & Rita Matar
Emmanuelle Perrier
+377 98 06 88 57
a.tanguy@alain-ducasse.com
r.matar@alain-ducasse.com
e.perrier@alain-ducasse.com

L'ANDANA**Alain Ducasse's Tuscan Inn Dedicated to Nature's Pleasures**

L'Andana is a reflection of Alain Ducasse's passion for Italy. Tradition and modernity are united with the marriage of ultra contemporary technological equipment and the reverence paid to serenity and nature. L'Andana has taken shape in the vast 500 acre Tenuta La Badiola Estate, dedicated to wine and winemaking. Alain Ducasse and Vittorio Moretti (from the Terra Moretti Group) chose to bring this luxurious residence back to life in the heart of the Maremma region, between Rome and Florence. The estate is situated in Castiglione della Pescaia, in the province of Grosseto, a few miles from the coast, facing the Island of Elba. Amidst these untamed landscapes, visitors can enjoy a countryside where the land meets the sky cloaked by aromas of the Mediterranean and the magic of nature in all its rare splendour.

Formerly the Duke of Tuscany's hunting lodge, L'Andana is a refined inn immersed in the silence and peace so specific to country life. Even though L'Andana proposes grand hotel equipment and services to its guests, Alain Ducasse wished to turn it into a comfortable countryside inn with the spirit and atmosphere of a guesthouse. The stately *villa* and *fattoria*, housing the 33 rooms, are situated at the foot of green hills covered in olive orchards. Each bedroom includes a bathroom, fireplace, and benefits from a beautiful view over the countryside or onto the garden. The crystallized reception, refined decoration, and natural tranquillity make this estate the ideal environment for ultimate relaxation. L'Andana perfectly illustrates the "art de vivre" of Tuscany.

Décor

The site was decorated entirely by two well-known Italian architects: Architect Ettore Mocheti and Architect/Designer Stefano Dorata. The Tuscan seaside style is fashioned by the variegated chromatic play of colors, as well as authentic materials such as wood from the immense pine forests and stone from the valley

floor to the hilltop. Their designs offer visitors the ultimate in refinement and comfort, as well as a compelling view of the Tuscan countryside.

Dining at L'Andana

The Maremma region is a land of gastronomic tradition, which L'Andana faithfully perpetuates thanks to Chef Christophe Martin, formerly at the Louis XV-Alain Ducasse in Monaco. In the gardens boasting of tarragon, fennel, rosemary, studded with velvety tomatoes and tender celery stalks, handsome zucchinis, perfect watermelons, beans, and hearty potatoes. A sturdy barn houses La Trattoria Toscana, a restaurant featuring a menu of traditional Tuscan cuisine, demanding, yet simple and authentic: plates of hams, prosciutto, sausages; garlicky spaghettis accompanied by pan-fried cuttle-fish; crunchy greens marinated in olive oil, fresh ricotta accented with a crostini; herb crusted veal chop; gnocchi sautéed in tarragon. Most recently, Trattoria Toscana was awarded a star from the prestigious *Michelin Guide Italia 2007*. The restaurant relies on the purity and balance of the ingredients and offers the ultimate refinement of subtle conjugations that only local produce can offer. The fruit, vegetables and aromatic herbs, as well as the olive oil and wines are all grown, made, and bottled in the region of the estate. The wine list, drawn up by Gérard Margeon, the Alain Ducasse Group's sommelier, includes the best nectars in the Italian wine palette.

The Spa at L'Andana

As the newest addition to L'Andana, the Spa provides the ultimate in luxurious and progressive spa treatments. With products and services by the esteemed spa company, E'SPA, the Spa will present guests with the finest quality and most relaxing experiences available. The facility offers the ultimate balance of ancient and contemporary mind and body therapies and techniques designed to give each guest a personalized experience every visit. The professional therapists at the Spa are highly trained to provide the most indulgent and relaxing visit possible in order to bring each guest a feeling of contentment, a sense of peace and fulfilment. The experience is both invigorating and holistic, one that is sure to be a highlight of any guest's trip.

Activities

The region of Maremma offers a unique natural environment consisting of 9,000 acres of land containing natural parks and protected oases with exceptional flora and fauna. Additionally, the region speaks of an immensely rich historical, artistic, and architectural heritage. After a well-spent day of exploring the region and all it has to offer, guests may relax beside the pool and bathe in the exquisite silence or continue their exercise on the driving range or tennis court.

The experience of L'Andana is one that is both welcoming and serene. Good living, nature, and spiritual harmony are combined with elegance, modern accoutrements, and the upscale service one can expect from an Alain Ducasse inn.

Rates and Reservations

Rooms at Alain Ducasse's L'Andana begin at 325 euros during the low season and continue through 1,260 euros during the high season. Rates and reservations are available by contacting +39 0564 944 800 or emailing info@andana.it.

#

About Groupe Alain Ducasse

The Groupe Alain Ducasse devotes itself with passion to the culinary pleasures and arts of hospitality in order to answer to the needs of its varied, mobile and international customers. The Group keeps on developing new ideas and ensuring their circulation. This constant search for excellence relies on the particular talents of the men and women of the Group, on the utmost quality of its products and on a complete knowledge of modern technologies. At the head of his Group, Alain Ducasse is at once a chef-creator, and a strict entrepreneur. As creator, he insists on offering a cuisine that is just right; as entrepreneur, he implements a modern economic model, a transfer of his knowledge and a relevant vision of the food service and hospitality industry.
www.alain-ducasse.com