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Editorial

It's incredible to think Fragonard Magazine is already celebrating its 5th issue! What an adventure and what a pleasure it is every year to tell you about our latest favorites, news and inspirations!

2017 is particularly dear to our hearts as we are honouring the 20th anniversary of the *Musée Provençal du Costume et du Bijou* (Provencal Costume and Jewelry Museum), inaugurated in Grasse in Spring 1997. This magnificent museum exhibits the ancient Provencal costumes patiently collected by our mother, Hélène Costa, over many years. Initially a hobby she took up when her three daughters left the family nest, her interest soon blossomed into a genuine passion and her finds became evermore stunning and numerous - so much so that we felt they had to be properly staged in a museum.

After the museum opened, we came up with the idea of *Fragonard Maison*. Now featuring a beautiful range of decorative items, tableware, gifts, fashion and jewelry, *Maison* is a genuine family home like no other, aptly reflecting our sunny lifestyle and unique signature.

Ten years after the loss of our mother, we have chosen to celebrate our beloved Provence in style. This year's 8th Garden is a Provencal collection featuring an emblematic perfume redolent with notes of lavender, our decoration range is a feast of happy colors and our new fashion collection is inspired by the sumptuous traditional fabrics you can admire at the Costume & Jewelry Museum!



We have also decided to dedicate an astonishing exhibition

to a man with a very keen eye for Provencal elegance: Antoine Raspal. Highly acclaimed by costume collectors, this little-known artist, whose work resembles the oh-so splendid paintings of Jean-Etienne Lyotard, is in the spotlight at last, with a unique retrospective at Fragonard's two museums in Grasse showcasing works from our own collection, or on loan from Arles cultural institutions and private collectors. A truly exceptional, not-to-be-missed event!

Last but not least, as Fragonard is synonymous with voyages of both the senses and the continents, our explorations have led us to India this year - a country intrinsically linked to our beautiful Provence as it the birthplace of the first *Indienne* woodblock printed fabrics dating back to the 17th century - and in particular to the former French trading post Pondicherry, where we visited a very moving artisan perfumery created by an unusual and spiritual French woman.

Every page of this magazine was written with passion. We hope it will fill you with our timeless *joie de vivre* and inspire you to come and say hello to us very soon!

With warmest wishes, Anne, Agnès and Françoise Costa



The 20th birthday of a museum

EVENT

COSTUMES, PROVENCE AND WOMEN by Charlotte Urbain

In 2017, the Musée Provençal du Costume et du Bijou (Provencal Costume & Jewelry Museum) will be celebrating its 20th birthday. This ancient institution set in the heart of Grasse has presented a new exhibition on the theme of Provencal traditional costumes every year since 1997. Created thanks to Hélène Costa's magnificent collection, the museum has been directed by her daughters Anne, Agnès and Françoise Costa for the last ten years, alongside its curator Eva Lorenzini. A Provencal story of costumes, women and passion...



HÉLÈNE COSTA, THE SOUL OF PROVENCE

"May I in turn instill you with a taste for our homeland, so you may get to know it better", Hélène Costa, Grasse, 1997.

An avid lover of the Provencal traditions that cradled her youth, Hélène Costa has fervently compiled a stunning collection of ancient Provencal costumes. Her passion was handed down to her by her great-great aunt Adélaïde, a couturière en blanc - i.e. a seamstress specialized in the embroidery of linen trousseaux and headdresses. For many years, she patiently and minutely brought together incredible treasures, travelling hundreds of kilometers to hunt down the finest pieces, rarest fabrics and most precious jewelry worn by Provencal women between the 17th and 19th centuries. These treasures were stored in the family home until her daughters persuaded Hélène to open a museum and share her passion for these unique objects, a living legacy of the region's history and exceptional craftsmanship. Inaugurated in 1997, the Musée Provençal du Costume et du Bijou (Provencal Costume & Jewelry Museum) in Grasse aptly reflects the fundamental values of Maison Fragonard and its desire to share its unique know-how and passion with visitors.

A PLACE WITH MANY STORIES TO TELL ...

The museum is set inside the magnificent Clapier-Cabris mansion house: a hub of Grasse history and one of the town's most famous buildings. It was the home of illustrious families and the stage of various political and historic events. The house was the former property of the Grasse-Cabris family, who came to live in the town in the 12th century. One of its most famous inhabitants was Louise de Mirabeau, sister of the Count of Mirabeau who led the early stages of the French Revolution. The escapades of this rebellious and fiercely independent woman, the last Marquess of Cabris, are forever engraved in the memory of the people of Grasse. Annexed during the Revolution, the building was converted into a Revolutionary Tribunal then a municipal cultural center, before becoming a private property once more, bought up by two merchant brothers.

AN INTIMATE AND PRECIOUS MUSEUM

Fabric is without a doubt one of the most fragile and difficult materials to exhibit and the museum's design and layout had to be planned accordingly. Basse-Provence costume pieces circa 1835-40, (camisole, embroidered skirt, headdress, fichu scarves or neckerchiefs) -Musée Provençal du Costume et du Bijou collection.



"On the Lapis Lazuli blue theme". Dress, embroidered skirt, neckerchief, camisole and sample book of lapis lazuli blue handkerchief trims. Woodblock and roller printed, first half of 19th century - Musée Provençal du Costume et du Bijou collection.



Slippers in brocaded silk and leather, second half of 18th century -Musée Provençal du Costume et du Bijou collection.



Embroidery detail, 18th century - Musée Provençal du Costume et du Bijou collection.



 Wide-brimmed hats from the late 18th century to the late 19th century - Musée Provençal du Costume et du Bijou collection.
 "Provençales", late 18th century - Musée Provençal du Costume et du Bijou collection.
 Cicada brooch, early 20th century, gold and ruby -Musée Provençal du Costume et du Bijou collection.
 Detail of a Maintenon cross in gold, silver and cut diamond roses, last quarter of the 18th century -Musée Provençal du Costume et du Bijou collection.
 Agnès, Hélène and Françoise Costa.



Visitors who push open the doors to the former home of the Marguess of Cabris are enveloped in a hushed and cozy atmosphere: the wooden shutters are closed, the noise from the street fades and the blazing summer heat disappears, giving way to the discovery of an intimate and precious museum. The museum's fuss-free layout was designed by the artist Jacqueline Morabito, who was committed to preserving the soul of the house, its noble character and ancient frescoes. The costumes are exhibited on mannequins placed in cylindrical plexiglass showcases. The lighting is strictly minimal and directed towards the costumes to enhance their patterns and colors. The bell jars sheltering the mannequins are a nod to popular collections of dolls in regional costume. They allow visitors to walk around the costume and appreciate the clothing from every angle. The jewelry room is designed to resemble a jewelry box, with richly-decorated crosses, earrings, brooches and necklaces exhibited in small, individual showcases.

A UNIQUE COLLECTION

Hélène's Provencal costume collection originated from her great-great aunt Adélaïde, who owned a sewing workshop where she embroidered linen trousseaux and headdresses, several of which can be admired at the museum today. Adélaïde also gave Hélène the wedding dress her mother wore in 1843: a traditional Indienne cotton dress printed with garlands of flowers. She instilled Hélène Costa with a love of rare items in mint condition, while her discernment and finesse allowed her to pick out the finest fabrics. She prided in handing down her knowledge and taste to her daughters, who continue to perpetuate their mother's work and make regular new acquisitions.

Today, the collection is one of the most exhaustive to be found and features quilted skirts, jackets, corsets, dresses, "droulets" (a coat dress of masculine origin, adapted by the women of Arles), capes, printed scarves, embroidered ribbons and headdresses, the oldest of which date back to the early 18th century and the most recent to the late 19th century. Thanks to the scale and diversity of its Provencal costume and jewelry collections, the museum is able to organize temporary exhibitions on various themes every year to honour its founder's passion and fly the flag of this unique heritage.

Musée Provençal du Costume et du Bijou. 2 Rue Jean Ossola, 06130 Grasse, France. Tel. +33(0)4 93 36 44 65 Arles costume, circa 1780 (soft embroidered silk top, silk poplin skirt and apron embroidered with polychrome wool using the "Point de Beauvais" technique) -Musée Provençal du Costume et du Bijou collection.



PROVENCAL GARDEN

JARDIN DE FRAGONARD



A fragrance combining rose and lavender, spiked with citrus fruit and decorated with very pretty fabric patterns inspired by the collections of the Musée Provençal du Costume et du Bijou (Provencal Costume & Jewelry Museum).

rom the Mediterranean Sea to the Indian Sea and the arid soil of Mexico to the Kyzylkum Desert, the *Jardin de Fragonard* collections have led us on many poetic adventures, redolent with the perfumes of exotic climes... For this new stop-off, Fragonard has returned to its homeland of Provence.



FOR YOUR HOME

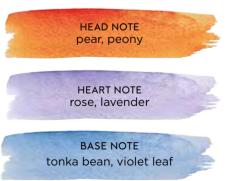
Anis Etoilé Lavande Candle and Diffuser: The very fresh green fragrance of star aniseed, magnified by sparkling, lemony lavender.

200ml Diffuser + 10 Fragrance Sticks €30 and 200g Candle €28

FOR YOU

Rose Lavande Eau de Parfum and Soap: A silky, floral rose scent, with a backdrop of woody lavender notes.

50ml Eau de Parfum €32 150g Soap €8 150g Soap and Soap Dish Set €16





Fruits de Provence set of 4 china plates €35

EVENT

Elienor cotton tablecloth, 180 x 180cm - €65 180 x 280cm - €85

LIONER OF THE YEAR

FRAGONARD IS CELEBRATING THE PEONY IN 2017, A GENEROUS FLOWER, WITH A SUBTLE, COMPLEX SCENT. ITS OPULENT SHAPE, EXPLOSION OF PETALS AND BEAUTIFUL COLORS HAVE INSPIRED FRAGONARD TO CREATE THIS EPHEMERAL, ELEGANT AND DELICATE COLLECTION.

ORIGIN & SYMBOLS In Ancient Greek, the Peony is called *Paeonia*, literally meaning "plant that heals". The Peony has been a source of wonder from time immemorial. Originating from the Far East, it symbolizes feminine beauty and abundance in China and is considered as the Queen of Flowers.

THE PERFUMER'S INSPIRATIONS Born in Grasse, perfumer Céline Ellena has created an original fragrance paying tribute to this magnificent flower for Maison Fragonard. Here, she unveils her inspirations...

"Inviting the onlooker to revel in a relaxing stroll, Peony bushes laden with their red, pink and white flowers enchant the eyes and the senses. And although the flower itself is generous and explosive, the scent of Peony is subtle and complex... Soft, delicate and slightly fruity, it hides a tender and open heart. Seemingly sculpted from delicate crepe paper, the peony embodies all the joy and freshness of spring.







PERFUMER'S APPRENTICE WORKSHOP Push open the door to the world of perfume! Discover the perfumer's ancient know-how and secrets and compose your own

Eau de Toilette using aromatic essences, citrus fruit and orange flower. Led by a perfumery teacher, the workshop offers amateurs perfume makers an unforgettable sensorial experience.

Length 2^{1/2} hrs. Available in Grasse, Eze and Paris. Please book on our website: www.fragonard.com



PORTRAIT OF A WRITER-PERFUMER

The Peony expresses the contradictions of a woman's soul, the complexity of

her feelings and the modesty of her emotions... As the French say, she may

Created with gentleness in mind, the Fragonard Peony offers up fruity top notes of redcurrant, rhubarb and mock orange. Its heart

- a blend of pink, red and white peonies - is cradled by hints of

iris, musk and amber. Its delicate fragrance has inspired a range

of perfumed products, available as a limited edition.

Céline Ellena.

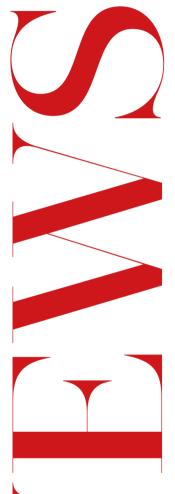
"blush like a peony", but always with elegance and a touch of fantasy!"

Born in Grasse into a family of traditional perfumers, Céline Ellena trained her nose to "speak perfume" from a very tender age. A graduate of the ISIPCA perfumery school, she earned her spurs with various international companies before setting out on her own.

Perfumer or writer? Céline Ellena likes to "write perfume" - the scents and words around her are an endless source of inspiration. Her poetic and delicate texts give life to perfumes with an esthetic that never fails to astonish: "*I am a perfumer by trade. I compose fragrances using a jargon only those in the know can understand… A perfume is first and foremost a story that starts with words, before finishing in a bottle.*"

A NOSE FOR PERFUME

Master perfumer's - also referred to as "noses" - are capable of identifying literally thousands of smells. Their imagination and creativity allow them to assemble an infinite variety of perfumes. Discover the three olfactory colors of the Peony: red, pink and white. You can visit the "Pivoine 2017" Peony perfume organ at all of our factories and museums. by Radia Amar



THE VRAI FAMILY **IS GROWING!**

Created in 2000, the deliciously-perfumed VRAI cosmetics range has won the hearts of men and women everywhere seeking high-quality, simple and efficient products. Today, two new products have joined the family!

The first is an eye cream with a light texture containing argan oil, shea butter, caffeine and a derivative of vitamin E, perfect for moisturizing and softening this sensitive face area while reducing signs of ageing $(15ml - \notin 20)$. The second is an irresistibly perfumed treatment shampoo for all hair types. Ultra-rich in Aloe vera, a natural ingredient recognized since Antiquity for its nourishing and moisturizing properties, it softens the hair and leaves it tangle-free. (240ml - €18).

On sale at Fragonard boutiques and at www.fragonard.com

Immediate boarding

After inaugurating three new airport boutiques at Nice Airport (Terminal 1) and Paris (Charles de Gaulle 2F) last year, Fragonard is continuing to extend its departure lounge outlets.

to discover our fragrances between two flights!

Nice Airport's Terminal 2 will new 45m² boutique in with a retail space in the Le Jardin des Senteurs, a variety of activities on the perfume theme. A lovely way



be welcoming a gorgeous

Aelia Duty Free shop, called

spring 2017, together

which will also be hosting

All about fragrance



In December 2016, the Musée du Parfum Fragonard in Paris launched a series of olfactory talks for amateur perfume lovers, fervent enthusiasts and curiosity-seekers wishing to learn about the world of perfume on themes such as "Interwar period perfumes" "Renaissance jewelry and perfumes" and "Perfume remedies". Prestigious names, curators, collectors, professional perfume makers and masters of their domain will be sharing their knowledge and passion for 1^{1/2} hours, on one Thursday a month.

Information and registration on the website of our partner AUPARFUM shop.auparfum.com - Ateliers olfactifs (perfume workshops) section



This year, Fragonard is inaugurating a new, 70m² retail outlet in the heart of the Var region's legendary seaside resort. This light-filled boutique will be offering a hand-picked selection of textile creations, objects and fragrances in the holiday spirit. Casual style will be top of the menu for this delicious address located a stone's throw from the Hôtel de Paris and brand new Musée de la Gendarmerie et du Cinéma (Gendarmeries & Cinema Museum). Not to be missed!

Opening scheduled in April 2017 - Saint-Tropez. 7, Place Croix de Fer +33 (0)4 94 56 15 15.



HAPPY **MOTHER'S** DAY!

The Peony, our 2017 flower of the year, will be adorning this elegant gift set created specially for Mother's Day, containing a 100ml gourmet eau de parfum and 75ml rich hand cream. (€39).

On sale at Fragonard boutiques and at www.fragonard.com



The poetic world of London-born artist and illustrator Rob Ryan adorns a capsule collection of our historic *Moment Volé* fragrance - a delicate sugary and flowery perfume with a woody base. This exciting limited series features a creative gift set containing a 100ml Eau de Toilette, decorative papercut card and perfumed ceramic (€30), a 200g *Bientôt minuit* candle (€26) and a soap and soap holder duo (€16).

On sale at Fragonard boutiques and at www.fragonard.com



L'AVENTURIER, THE NEW MASCULINE FRAGRANCE



A farandole of refreshing lemon and pink berries, this luminous new Eau de Toilette is dedicated to modern-day adventurers. Amber and patchouli marry to perfection with a virile base of vetiver, leather and musk. This seductive new opus - also available as a shower gel (€10) and aftershave cream (€16) - is sure to conquer luxury-lovers seeking new sensations (€27 - 100ml Eau de Toilette), while confirming Maison Fragonard's commitment to surprising its male clientele, already pampered with a range of around 10 exclusive fragrances.

On sale at Fragonard boutiques and at www.fragonard.com

PAJAMA PARTY

This year, Fragonard is completing its home wear line with a kimono and assorted trousers, together with a matching top and mini shorts, presented in a pretty, coordinated pouch woven in ultra-light cotton. A delightful gift idea, or perfect for slipping into your travel bag.

Elienor one-size blue kimono, €55. *Elienor* one-size top and shorts, €55. On sale at Fragonard boutiques only.





HEADING FOR KOREA

Koreans can now discover the fragrant world of Maison Fragonard too, with two pretty pop-up stores located in the Lotte Jamsil department store in Seoul and Lotte SeoMyeon department store in Busan, offering a beautiful bouquet of our most emblematic creations.



Lotte Department Store Busan Seomeon Branch 1F 772 GayadaeRo BusanjinGu Busan Korea Lotte Department Store Jamsil Branch 1F 240 OlympicRo SonpaGu Seoul Korea





Nathalie Lété



Às you may know, *l'été* in French means... Summer! And Nathalie Lété's name isn't just pretty - it also matches this artist's sunny character to perfection!

Nathalie is already a familiar name. In the late Eighties, when she had just left school, she revisited the French capital's heritage with her accomplice Mathias Robert for the *Destination Paris* boutique. At the time, their painted cardboard sculptures, exhibited at the Pixi gallery, put a spanner in the works of the so-called *Saint Sulpicien Style* - the term used to describe the religious statuettes and paintings of somewhat-doubtful taste that first appeared in Paris in the 16th century.

Nathalie and Mathias went their separate ways and Nathalie headed back to school alone, lining the way with falsely-naive flowers, dotted here and there with cheerful birds and the many enchanting creatures born out of her vivid imagination and the magical stories she made up as a child.

Nathalie is a genuine citizen of the world. The daughter of a Chinese father and German mother, her creativity was fired by this happy mix of cultures, inspiring Bavarian characters and friezes against a background of delicate Oriental blossom... Nathalie says she never gets bored and if you're lucky enough to be invited to her studio, you can see why! How many hours and



days would it take to even examine one of her creations properly? The question remains open... From surprises to marvels, you are simply dumbfounded by this treasure trove of toys, stationery, ceramics, fabrics, scarves, furniture and rugs that would certainly have delighted Jacques Prévert. Nathalie has been telling wonderful stories in images for many years, but today, she no longer keeps them to herself as she did when she was a child. The objects she dreams up, the canvases she paints and the rugs she has woven travel the world from Tokyo to New York and London to Taipei. The fairytale continued when the Musée de la Piscine in Roubaix dedicated a first retrospective to her in 2015.

Nathalie's passion for exoticism, sharing and color beautifully reflects the fundamental values of Maison Fragonard. That's why we asked her to partner up with us! And as luck - or fate - would have it, she confided to us that our orange flower is her cult perfume! We have asked Nathalie to be

our guest artist and dress up our limited-editior Christmas perfumery collection with her colorful world.

So, a new chapter has begun... The rest of the story will be unveiled when Christmas comes around again!



NORWAY by Sylvie Elverhoi by Radia Amar

Elegant and discreet, the Purchasing & Production Manager of Maison Fragonard's perfumery division has been the guardian angel of every new fragrance collection for the last two decades. Passionate about her job and with a keen eye for perfection, Sylvie is also an avid traveler. Get ready for a cozy encounter at her office in Grasse...

"I never get bored at Fragonard. There's always an exciting product launch in the pipeline and new ideas to play with. The business is growing and the collections are expanding. It's a real privilege to take part in the development of this traditional business; I've watched it transform over the years, but it has always maintained its family spirit", declares Sylvie who, as we write, is preparing the launch of the new "Jardin en Provence" range, a shampoo for the "Vrai" range and a brand new collection to be unveiled in 2017.

When she's not working, Sylvie loves to travel! And that's no surprise when you've been employed for over 20 years by a maison whose every creation is instilled with a nomad soul... A former travel professional, Sylvie has always dreamed of exploring new horizons. Born in Paris, she later moved to the French Riviera where she married a Norwegian. Since then, she visits Oslo every year to recharge her batteries. *"Norway is a very endearing country and the Oslo area is magnificent in both summer and winter. The coast linking Oslo to Sweden offers stunning views I never get tired of."* Her top addresses? *"You can't possibly go to Oslo without* visiting the Holmenkollen ski jumping hill. It's set next to some gorgeous traditional wooden chalets, one of which is home to a wonderful little restaurant called Frognerseteren, where you can eat delicious local specialties like reindeer, fabulous smoked salmon and the famous Norwegian smoked herring. And you simply mustn't miss the apple tart with its mountain of cream! Another great place to visit is Vigeland park with its granite sculptures and the Edvard Munch museum, also one of the Norwegian capital's main attractions.". Sylvie Elverhoi could talk about Norway forever - she could genuinely write a book about it. But she is also happy to get back to her office on the upper floor of the Fragonard Historic Factory; a place packed with history and recently refurbished in style. "We've all lived such wonderful times within these walls. One of the most recent highlights was when our Directors Anne, Agnès and Françoise Costa were appointed Knights of the National Order of the French Legion of Honour - a distinction they richly deserved for the remarkable work they do every day." As a woman, Sylvie is proud to be part of a business run by women so passionate about the fabulous world of traditional Grasse perfumery. A shared passion and the driving force behind a remarkable professional bond and unfailing loyalty...



© Visit Oslo/Tord Backlund



fantastic! Every day, they enrich our "Fragofan" community and bring us much happiness.

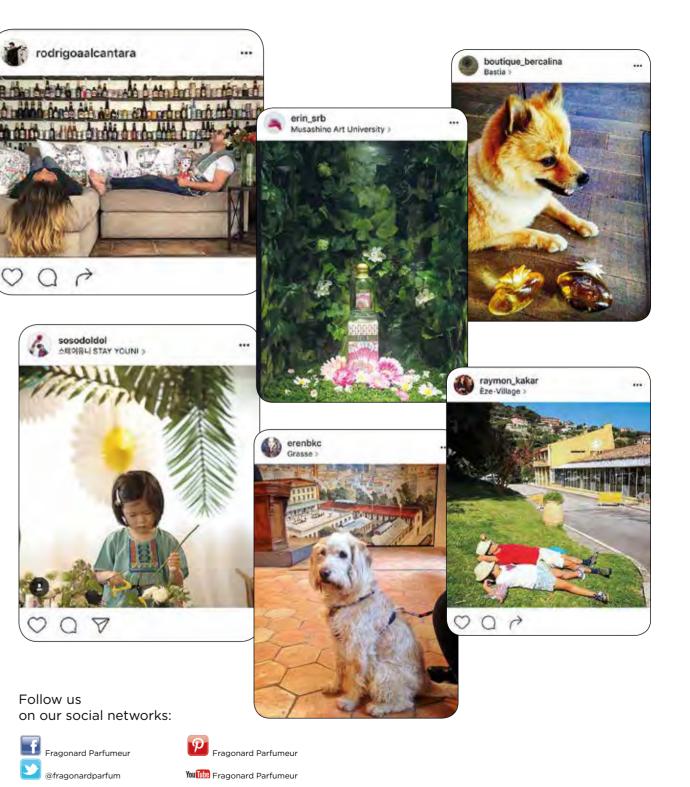
It was very hard to choose! But here is a little selection... Thank you for your talent and we can't wait to see your new creations.

#fragonardparfumeurofficiel #fragonardparfumeur #fragonard





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Pondicherry

A RIVIERA AIR Photos : Igor Borisov - Text : Charlotte Urbain

Affectionately nicknamed Pondi by the people who live there, this uniquely-charming Indian town enchanted the Fragonard team, who travelled there to explore its treasures and history. With its French colonial past, southern location, luxuriant vegetation and colorful architecture, Pondicherry has something of a French Riviera air. Let's take a discovery tour of the must-sees of Pondicherry and its region, overflowing with history, markets and fragrances.

TRAVEL

Fragonard magazine 31



A STROLL ON THE INDIAN RIVIERA

Lined with palm trees, Pondicherry's promenade at sundown is a refreshing sight to behold. And if the strollers weren't wearing multi-colored saris, you might fleetingly think you were on the Promenade des Anglais in Nice... The people wander peacefully, sipping a burning-hot chai at a café terrace while admiring the colonial architectural and breathing in the sea air, fragrant with spicy scents. Not far away, set facing the Gulf of Bengal, the two pink-orange bell towers of Notre Dame des Anges church - an 19th century French architectural remain - rise into the air. A quirk of history, the statues of two major figures adorn the promenade: that of Gandhi and Joan of Arc.

Pon-di-cher-ry: four syllables evoking a certain old-fashioned, familiar nostalgia. The town has something of France's typical lifestyle, far from the madding crowds of Bombay and Delhi. Here, time seems to stand still... Set in the South of India, the town's resolutely southern character is visible in both its architecture, with its colorful buildings, and the daily life of its inhabitants. An Indian Riviera coveted by French tourists, who flock to "White Town" to rediscover their past, or rather the exotically-flavored traces of its colonial history.

France's architectural influence is very present in the so-called French quarter, in the center of Pondicherry. The town has maintained its smart pavements and elegant colonial homes, with their wooden shutters, wrought iron balconies and cascading bougainvillea. This is "White Town" - that of the ancient settlers set next to the canal, while "Black Town", set over the way, is that of tumultuous India, with its rickshaws, bumpy streets and hectic atmosphere. Pondicherry has two very different faces!



If the strollers weren't wearing multi-colored saris, you might fleetingly think you were on the Promenade des Anglais in Nice.









THE ANCIENT TRADING POSTS

Louis XIV's minister Colbert founded the *Compagnie Française des Indes Orientales* and *Compagnie Française des Indes Occidentales* in 1664. Originally, these trading posts served as international trading tools, essential to the great European powers. After the Portuguese, British and Dutch conquests, France fell behind the race and was eager to equip itself with trading posts in the East. *La Compagnie des Indes* negotiated a trading monopoly with the Indian Ocean and lands of spices...

The produce imported from the eastern and western trading posts was used to quench the thirst of the French bourgeoisie and aristocracy for the latest fads and included the now-famous, brightly-colored cotton fabrics printed with flowers. Every year, ships loaded with Indian textiles sailed to the brand-new naval port of Lorient in Brittany, built on purpose to welcome goods from the Orient, hence its name. Only too aware of the stakes of this trade, Colbert founded a free port in Marseille in 1669, where he installed many Armenian workers, renowned for their close ties with the Orient. The magnificent Indian imported fabrics were used to make dresses,

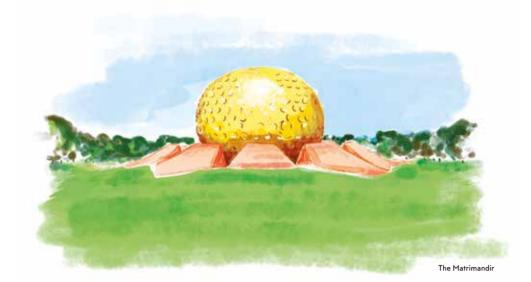




petticoats and camisoles, examples of which now form part of the magnificent Provencal costume collection on show at the *Musée Provençal du Costume et du Bijou* (Provencal Costume & Jewelry Museum) in Grasse.

FLOWERS & FRAGRANCES

Even hardened travelers are always amazed by the multitude of perfumes found in India and the sprawling Goubert Market in White Town is a genuine ode to fragrance... This typical and traditional market is a mustdo, with its astonishing array of fruit, vegetables, spices, fabrics and headscarves around every corner. One section of the market is dedicated to flowers and the magnificent garlands used for many occasions, whether as a gift to the gods, woven into the hair or ephemeral decorations. Made with particularly fragrant flowers such as jasmine and tuberose, well-known to the world of perfumery, they literally fill the market air with their heady scents.



THE RISE & FALL OF A UTOPIA

A few kilometers from Pondicherry lies the famous utopian city of Auroville. Inaugurated in 1968, Auroville promised to be "a place that would belong to no nation; a place where all citizens of good faith and sincere intention would live freely as citizens of the world", in the words of Mirra Alfassa, nicknamed the *Mother*. Born in Paris in 1878, Mirra met the Indian philosopher Sri Aurobindo and took over management of the ashram when he died.

In ancient India, the ashram, which literally means "to work on oneself", was an isolated place and spiritual retreat for hermits seeking refuge far from the hustle and bustle of everyday life, and daily superficial worries. These places were also used for Hindu religious learning. Sri Aurobindo practiced yoga and group meditation. Today, the ashram founded by Sri Aurobindo is an intrinsic part



of Pondicherry. Many of the town's buildings belonged to the ashram: embroidery and perfumery ateliers, guest houses and printing works... Although at the outset the ashram was intended to help the poor, many consider it has now become a financial organization, whose revenues are not used for the greatest good of all.

An ardent lover of perfume, the *Mother* set up a fragrance workshop inside the ashram. Named the *Senteurs Laboratory*, this little craft factory still produces perfumes, scented oils, creams, kohls and incense. Most of its products are made with natural ingredients grown on site, such as aloe vera, reputed for its soothing, healing, moisturizing and purifying properties. The products are sold at the adjacent boutique.

Among the symbols left by the *Mother*, the monumental architectural ensemble *Matrimandir* is an absolute highlight. Built in the heart of the utopian town of Auroville, this huge, golden globe represents the spiritual center. It contains the world's largest crystal, which fills the entire space with an extraordinary light when the sun enters it. Auroville, whose plans were designed by the French architect Roger Anger, forms a spiral shape and the Matrimandir shines in its center like a star.

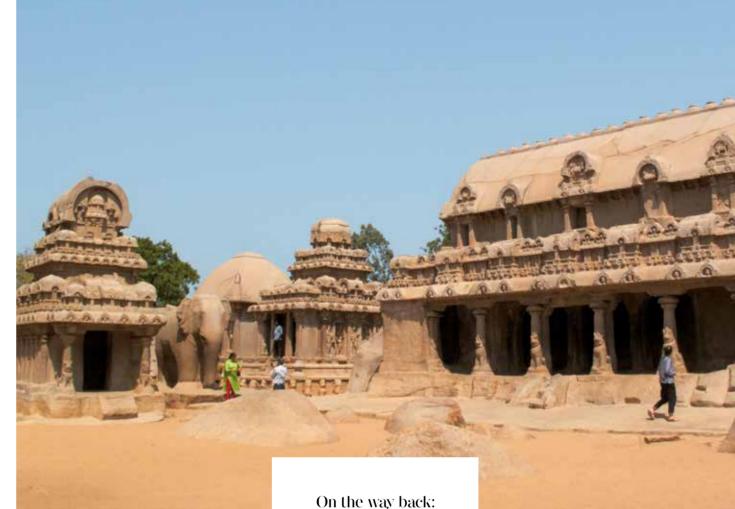
) enterns

Forty years later, Auroville is a town spanning 20km², home to around 2,300 people of 50 different nationalities. Backed from the outset by UNESCO, Auroville nevertheless remains a limited success. The most striking aspect of this astonishing place is its greenery, multitude of plants and flowers and the peace and quiet that reigns all around. Photos are unauthorized and the inhabitants of Auroville have no contact with visitors. Auroville remains a moving spiritual experience, whether or not you're a believer and whether or not you approve of the project.

Left: Portraits of Mirra Alfassa, nicknamed the *Mother* and Sri Aurobindo. Above: Photos of the Senteurs Laboratory perfumery and its director.







On the way back: Mamallapuram, tour of an ancient UNESCO World Heritage Site.

This UNESCO World Heritage Site, two hours' ride

from Pondicherry on the road to Chennai, is an absolute must. Mamallapuram is a cluster of sanctuaries carved into the rock, the oldest of which dates back to the 7th century. A vast bas-relief - certainly one of the world's largest - measuring 27 meters in length and 9 meters in height, entitled *The Descent of the Ganges*, portrays scenes of daily life. The monuments are truly awe-inspiring. An elephant, lion, bull... gigantic animals carved in a single block of stone guard the entrance to the tank-shape, entirely-sculpted temples (rathas). Although many of these monuments are dedicated to Shiva, Vishnu or Krishna and are of religious inspiration, they remain - and this is the particularity of Mamallapuram - open books on society at the time, with depictions of water buffalo being milked, women with their children and visiting dignitaries, making this both a spectacular site and incredible source of information.



FM: Fragonard has had a long love story with India. How did the story of your travels begin?

AC: My mother collected ancient Provencal costumes and had compiled a huge wealth and variety of pieces. That inspired us to open a costume museum in 1997. It's important to know that for a very long time, the printed cotton fabrics used by the women of Provence to create their outfits came from India. My first trip to India was a return to the origins of the fabrics, then, over time, I met some incredibly talented Indian craftsmen specializing in printing, textiles and embroidery... They inspired me to create a textile collection for our boutiques.

FM: You are very familiar with India. What astonished you in Pondicherry? AC: Without a doubt its genteel lifestyle. India is a highly-populated country and often very noisy. Pondicherry offers a striking contrast to the other major Indian towns. INTERVIEW

It is quieter, people seem to take their

time. Pondicherry's White Town is

rather reminiscent of the Vietnamese

capital Hanoi. The streets are wide,

the green spaces are attractive and

the cafés have terraces... You can

really feel the French influence; the

mix of religions and cultures is very

FM: Are there any moving or special

moments you would like to tell us

AC: Talking of mix of religions, we

were lucky enough to attend Palm

Sunday at a church in White Town.

When it was time for the blessing,

we were literally doused in jasmine

scented holy water. The priest was

very generous with his water ...

and we were happy to smell the

jasmine, which reminded us of

Grasse. Often, the memories conjured

up by scents and places are simply

successful and I adored it!

about?

inseparable!

Agnès talks about her Pondicherry...

Agnès Costa has paid countless visits to India - Delhi, Jaipur and Mumbai - in the last 15 years, but had always dreamed of visiting Pondicherry. She talked to us about her impressions, emotions and top addresses...

FM: A special encounter?

AC: I was very moved to meet Kusum Nagda, director of the *Senteurs Laboratory*. We were also lucky enough to visit the Sisters of Saint Joseph of Cluny - it's a place out of time, where women embroider tablecloths and napkins just as our grandmothers used to. Their embroidery is very fine and delicate, in a very classic style tinted with French traditions.

Last but not least, having an experienced, passionate guide makes all the difference when you're touring. I would like to recommend our French-speaking guide Bishwajit, nicknamed Bichu. He is very openminded, adaptable and always has masses of anecdotes to tell!







My top addresses:

HOTELS & RESTAURANTS

LA VILLA is an intimate little hotel where you can simply go to dine - the southern Indian cuisine is excellent. The 6 rooms are prettily-decorated and the raised pool is magnificent. And - surprise! - the hotel has selected Fragonard's *VRAI* range as the complimentary products for its rooms. La Villa - 11 Surcouf Street, Pondicherry, 605001 Tel. +91 413 233 8555 / www.lavillapondicherry.com/

LA VILLA SHANTI is a 19th century building located in the center of White Town. It is a hotel-restaurant, with a lovely green patio, perfect for dinner. 14, Suffren Street, Pondicherry, Tel. +91 413 420 0028 / www.lavillashanti.com

Just a stone's throw from the sea and Aurobindo Ashram, the PALAIS DE MAHE hotel-restaurant is set inside a typical Pondicherry house and offers a delightful patio. The upstairs rooms overlook the interior courtyard with a pool in its center. 4 Busy Street, Pondicherry, 605001 Tel. +91 413 234 5611

TANTO serves mouth-watering, wood fired pizzas that you can savor on the terrace under the banyan trees. I dare you to try the Indian pizza! Auroville Main Road, Kuilapalayam, Auroville 605101 Tel. +91 413 262 2368

MOONRAKERS (near the Mamallapuram site) is a seafood restaurant serving delicious king prawns, fish dishes, etc. 34, Othavai Street, Mamallapuram 603104 Tel. +91 442 744 2115

SHOPS

V.M.P. KANDIYA CLASSICS is an incredible antiques shop with reasonable prices and three outlets in Pondicherry. 272/1, M.G. road, Kottakuppam, Vanur T.K., Villupuram, Tel. +91 413 223 9121 / vmpkandiyaclasics.com

DOMUS is a pretty, second-hand shop run by a Frenchman. It's a bit on the expensive side but the selection is worth going out of your way for. 56 Suffren Street, 605001 Pondicherry, Tel. +91 413 421 0807

The typically Indian **GOUBERT MARKET** is an absolute must in Pondicherry. It sells fresh products such as fruit, vegetables, flowers and fish, as well as spices, fabrics and clothes.

SENTEURS LABORATORY 7, St Gilles Street, Pondicherry, 605002, Tel. +91 413 233 4870 www.senteurs.in



ANNAX X

khädï (खारी) is a word of Indian origin, meaning cotton. hradi vearing

FRAGONARD HAS ALWAYS LOVED CRAFTWORK. VARIOUS ITEMS FEATURED IN THE LATEST COLLECTION HAVE BEEN CREATED USING KHADI, A 100% MANUAL INDIAN SPINNING AND WEAVING TECHNIQUE.

100% HAND-MADE

From the thread to the finished fabric, *khādī* is a technique performed entirely by hand. Spun on a little wooden bobbin called a *charkha*, the thread is then woven on a hand-operated loom. As the cotton is handspun and hand-woven, the final material has a raw and irregular aspect.

KHĀDĪ - AN EMBLEM OF INDIAN IDENTITY!

Thanks to Gandhi, who called on Indians to make and wear the fabric to develop their economy, khādī has become a symbol of autonomy, unity and resistance to colonial power.



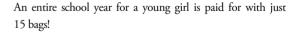
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A SOLIDARITY BAG

The 5th edition of the Fragonard Charity Bag is already here! This initiative aims to present a totally new - not re-issued - bag every year to raise funds for young girls at the San Joe Puram orphanage, located 50 km from New Delhi in India. Fragonard donates 100% of sales from the bags to this establishment, which offers its young residents shelter, education and affection. Fragonard has both emotional and commercial ties with India, where many of its textile creations are handcrafted in respect of Fair Trade, and is dedicated to improving the quality of life of these young orphans. Agnès Costa - President of Maison Fragonard - visits the orphanage in person every year to say hello to the residents and check the funds are put to proper use. CHARITY BAG 2017 EDITION

Available in 2 colors (khaki and saffron) On sale at all Fragonard boutiques. €25



A SYMBOLIC IMAGE

To illustrate the 2017 Charity Bag, Fragonard has selected a photo taken and very kindly donated by Igor Borisov, one of the finest child photographers. An image filled with tenderness, to be proudly sported on your shoulder! Its generous size makes it a very practical holdall.

Produced in two colors, the 2017 Charity Bag is made by an Indian artisan in cotton canvas. Lightweight yet robust, it can be folded and tucked into your handbag, then unfolded to carry your day's purchases, or used as an extra-large handbag. It also makes for a very attractive and ethical Fair Trade gift.





The word fouta (تَطْوُف) was first used to designate a fabric of Indian origin. The material and how it was worn are described in the travel diaries of the famous Berber traveler Ibn Battuta (1304-1377). An undergarment, turban, belt, apron or wrap for the hammam (steam room), the fouta was worn in many ways and rapidly became a must-have for every outfit. From the 14th to the 21st century, its uses have evolved, but it remains just as flexible! Fragonard adopted it from the outset - with lots of new twists!



An Afternoon in PROVENCE

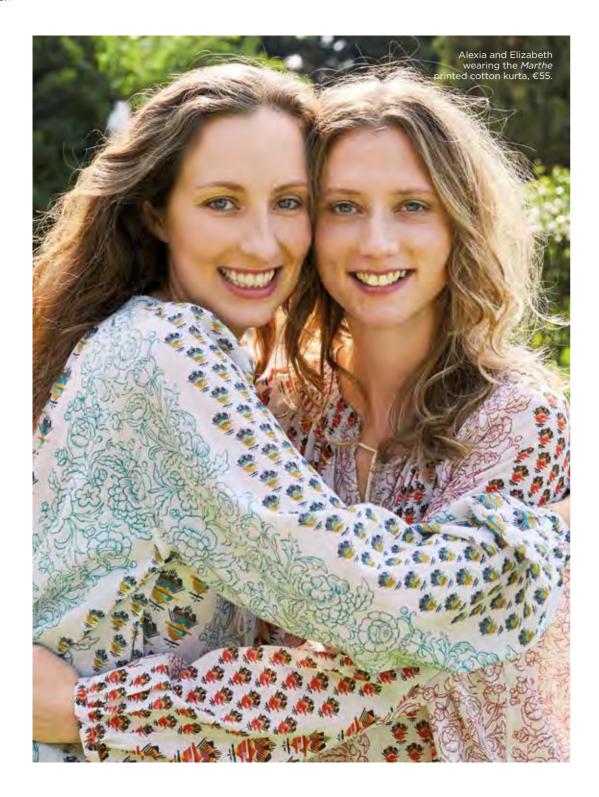
Because the most beautiful women are the ones we love and are closest to, Fragonard invited its teams to play models for a day! We set up our studio in the heart of a Provencal olive grove - the perfect backdrop for our fun, casual photo shoot, filled with *joie de vivre*, good humor, smiles and plenty of laughter. The 2017 collection is inspired by ancient textiles from the extraordinary *Musée Provençal du Costume et du Bijou* (Provencal Costume & Jewelry Museum) in Grasse, for colorful Spring/Summer fashion bathed in sunshine. A genuine ode to Provence.

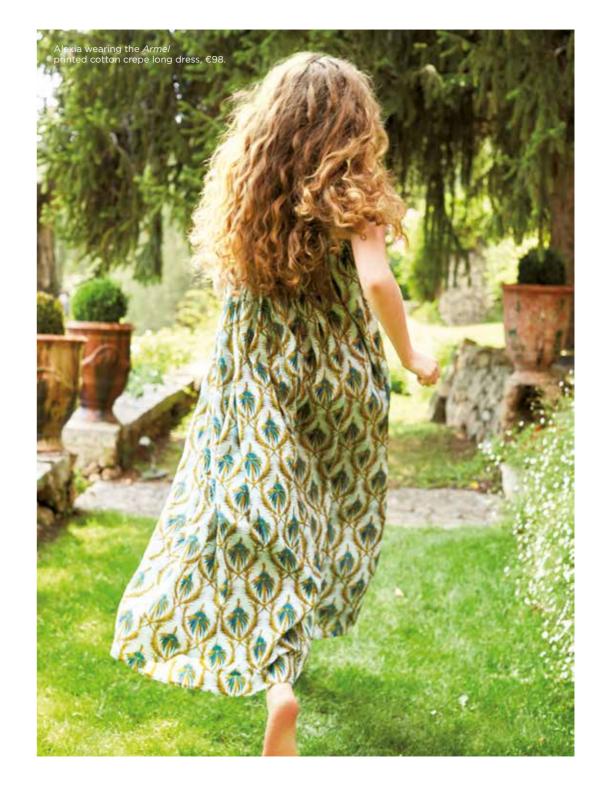
Text: Charlotte Urbain - Photos: Igor Borisov

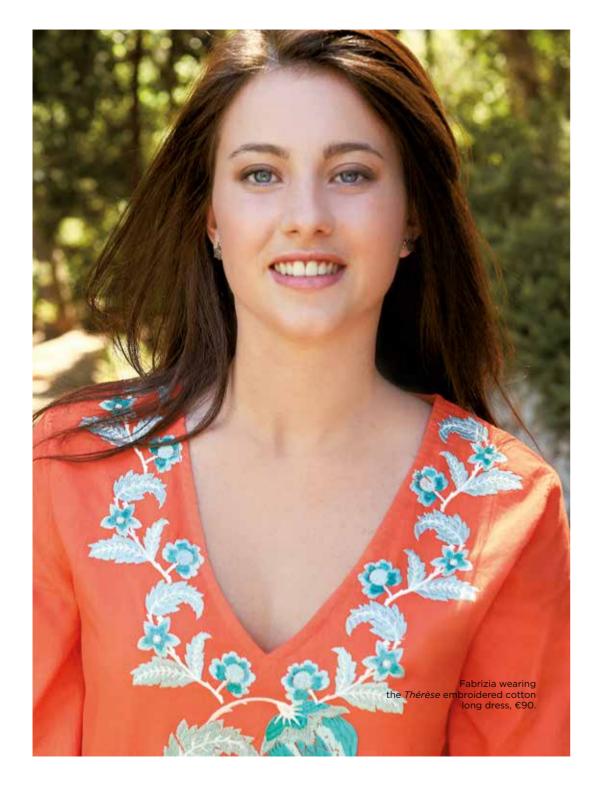
George wearing the *Roi* printed cotton t-shirt, €28. Hélène wearing the *Cocagne* printed cotton kurta, €25. Léna wearing the *Mireille* printed and embroidered cotton gauze kurta, €55 Elizabeth wearing the *Mercedes* hand-embroidered cotton kaftan, €50. Alexia wearing the *Mystérieuse* plinted cotton kurta, €45. Camille wearing the *Milagro* hand-embroidered cotton dress, €85. *Elienor* printed cotton tablecloth 180×180cm, €65 - 180×280cm, €85.























Léna wearing the *Linette* printed and re-embroidered cotton dress, €95.

8

Alexia wearing the *Magali* printed and re-embroidered cotton kurta, €50. Elizabeth wearing the *Cassis* embroidered cotton kurta, €65. Léna wearing the *Cocagne* printed cotton dress, €50.

www.tallyc4niles.or

RENAULT 4-11

VILLE DE GRASSE

www.fragonard.com

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VILLE DE GRASSE

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A UNIQUE RETROSPECTIVE

Ransoine Rassal

Maison Fragonard is celebrating the 20th anniversary of the Musée Provençal du Costume et du Bijou (Provencal Costume & Jewelry Museum) with a major exhibition at its two museums in Grasse on the work of Arles-born artist Antoine Raspal (1738-1811). Well-known to textile collectors, Raspal's paintings are a vital source of information for anyone interested in traditional Provencal costumes. For the first time since 1977 (last exhibition dedicated to Antoine Raspal) Maison Fragonard, in partnership with the Musée Réattu museum in Arles, will be hosting the largest ever show of his monographs. A fabulous opportunity to discover many previously-unseen works and rediscover his Provencal masterpieces.

The 20th birth Lay museum

L'Atelier de couture Antoine Raspal - Musée Réattu, Arles





ANTOINE RASPAL, PROVENCAL SOCIETY BY A MAN FROM ARLES... At the Musée Jean-Honoré Fragonard

Printed canvas, brocaded silks, laces and diamond facets... Antoine Raspal masters every artistic challenge with brio. His reputation precedes him: experts, art buffs and simple 18th century aficionados alike appreciate his work and recognize him as one of Provence's major artists. Born in Arles in 1738, Raspal grew up in a bourgeois family where art reigned supreme. His father, a trader and amateur painter and mother, daughter of the Arles-born sculptor Pons Dedieu, who ran a thrift store, sent him to study at the Académie Royale de Peinture et de Sculpture (Royal Academy of Painting & Sculpture) in Paris. Rewarded with a medal for his work Académie d'Homme in 1764, he is recorded as living in Paris on two different occasions, before his Provencal heart brought him back to Arles for good. And it was in Arles that his talent truly bloomed, with many moving and extremely varied works. A genuine all-rounder, he excelled in the art of detail and the portraval of textiles. He drew his inspiration from the Atelier des Demoiselles Raspal sewing workshop run by his sisters,

Le Peintre et sa famille Antoine Raspal - Musée Réattu, Arles

to which he pays an astonishingly detailed tribute in his masterpiece *L'Atelier de Couture*. Heir to a long line of sculptors and goldsmiths, he used his dexterity and precise touch to copy the fashionable models created with panache and skill by his sisters. Part of the local landscape, he was acclaimed by Arles' private individuals and public institutions alike and apparently had a monopoly on drawings and paintings commissioned at the time. He died in his birth town in 1811, after occupying the position of Justice of the Peace during the French Revolution and training his nephew Jacques Réattu in the art of painting in his formative years.

ITINERARY OF AN EXHIBITION

Shown in the temporary exhibition rooms of the *Musée Jean-Honoré Fragonard*, this exhibition of Antoine Raspal's paintings and drawings is the fruit of exceptional loans from the Réattu, Grobet-Labadié and Granet museums, Arles town archives and private collections. The public has never had the chance to see such a large collection of his works before. His most famous work, *L'Atelier de Couture*, largely used in costume books, forms the centerpiece of the exhibition. The painting portrays seamstresses in costume dress hard at work in their atelier, against a background of visibly-finished dresses hanging against the wall. Christian Lacroix likes to relate that this work accompanied him throughout this career and was a source of inspiration for his creations. Its shimmering colors and intricate patterns offer textile lovers a treasure trove of information.

The Antoine Raspal retrospective at the *Musée Jean-Honoré Fragonard* retraces the artist's various worlds: his portraits, including a self-portrait with his mother and sisters, his lesser-known religious works, including a never-before seen work found in the Musée Réattu collection, genre scenes and, last but not least, the drawings and paintings from his youth, inspired by neo-classical themes. After in-depth research into this unfairly little-known artist, the exhibition's commissioner Clément Trouche has brought together a truly extraordinary compilation of his

The exhibition will be moving on to the *Musée Réattu* in Arles the joint organizer from October 7th, 2017 to January 7th, 2018.

works.

Antoine Raspal mastered the portrayal of Provencal elegance in the second half of the 18th century to perfection. His paintings recreate, in minute detail, printed petticoats, colorful *droulet* coat dresses, brocaded silk taffeta, *casaquin* camisoles from India adorned with flowers, lace, and Maintenon and Maltese crosses. Using its unique collection of historic costumes, some of which could have been worn by Raspal's models themselves, the *Musée Provençal du Costume et du Bijou* has sparked an imaginary dialogue with the artist with a brand-new layout. Masterfully designed, the exhibition is a voyage into the secret world of Provence - its fashions, society and lifestyle -, throwing bridges between the worlds of sewing and painting.

Founded by Hélène Costa, who hunted down exceptional ancient Provencal costumes throughout her life, the *Musée Provençal du Costume et du Bijou* in Grasse is now home to many exceptional treasures echoing the work of Antoine Raspal. During one of her Provencal escapades, Hélène Costa bought up three of his paintings, which now form the exhibition's departure point.

Several of the artist's works have been enlarged and animated to tell an even more vivid tale: that of Provence and its beautiful women, who knew exactly how to put outfits together and mix colors and patterns. Mannequins dressed in original costumes have slipped into the *Atelier de Couture* or busied themselves at the *Foire de Beaucaire*. Thanks to the active participation of the museum's curator Eva Lorenzini, this wonderful show retraces the history of costume dress, together with that of the region and its lifestyle.

Finally, the ground floor of the *Musée Jean-Honoré Fragonard* is offering visitors a fascinating multimedia insight into Raspal's work, including a 3D animation of his Promenade aux Alyscamps - a wonderful chance to step into a canvas by the master from Arles...

Antoine Raspal, Peintre des Élégantes Provençales. May 12th to September 17th, 2017 in Grasse

Exhibition venues: Musée Provençal du Costume et du Bijou 2 rue Jean Ossola, O6130 Grasse Musée Jean-Honoré Fragonard 14 rue Jean Ossola, O6130 Grasse www.fragonard.com





Pink silk taffeta *droulet* coat dress, circa 1780 - Musée Provençal du Costume et du Bijou collection.

Tulle lace *palatine* collar, ecru silk thread embroidered with polychrome silk thread, circa 1760-70 -Musée Provençal du Costume et du Bijou collection.

Cotton jacket made using the boutis quilting technique, circa 1780-90 -Musée Provençal du Costume et du Bijou collection.

La famille du peintre (detail) Antoine Raspal - Musée Réattu, Arles INTERVIEW

Clément Trouche, the Man from Arles

by Radia Amar



Art historian and Arles Costume specialist Clément Trouche, commissioner of the exhibition *Raspal, Peintre des Elégantes Provençales,* running in Grasse from May 12th, 2017, has put together an unprecedented retrospective on the work of Antoine Raspal (1738 - 1811) in close collaboration with Eva Lorenzini, curator of the *Musée Provençal du Costume et du Bijou* (Provencal Costume & Jewelry Museum).

THE GENESIS OF A VOCATION

Clément has always known he would dedicate his life to ancient textiles and, especially, Arles costume dress. Born and bred in Arles, he grew up in a family deeply anchored in the traditions of Arles, the Mediterranean and Camargue. He was fascinated by the beauty of Arles' traditional costumes from an early age and loved examining the photos of his elegantly-dressed great-grandmothers. His grandparents responded to his childhood curiosity with enthusiasm. He spent his summers in Aix-en-Provence with his grandfather, an artist and art restorer, where his "holiday homework" consisted of learning various painting techniques - gouache, watercolor and oil - in the studio. Between two creations, he discovered the markets of Aix. His fascination with art and history continued in Arles, where, every Wednesday, his maternal grandmother, a cultural mediator, introduced him to the works on show at the Musée Réattu, Musée de l'Arles et de la Provence Antique and Museon Arlaten.

THE ENCOUNTER WITH ANTOINE RASPAL

Enchanted by the canvases of the 18th century Provencal masters and particularly those of Antoine Raspal, Clément Trouche soon developed a boundless fascination for the era's traditional textiles. *"Raspal's paintings portray the fabrics with quasi-photographic precision. You can recognize the weave and exact type of lace of textile used to make the costume... He also painted jewelry to perfection. His paintings show every detail of the traditional Provencal Maintenon and Maltese crosses, and famous Coulas bracelet".* When he started high school in Arles, Clément joined an experimental class specializing in art, architecture and heritage. "That class kept the flame of curiosity alive. In parallel, I learned how to put the Arles costumes together in respect of tradition. I realized that to understand the women of Arles, I needed to understand fashion and that to understand fashion I needed to understand history", confides Clément. He rapidly set up a network of fervent costume lovers, including his lifelong friend Christian Lacroix. Thanks to his unfailing passion, he was appointed as museum and archives director of the prestigious Maison Souleïado in Tarascon at the tender age of 24. Full of energy and drive, he set up multiple projects there and began to form ties with Eva Lorenzini, curator of the *Musée Provençal du Costume et du Bijou* in Grasse. Cochunder of CCH Mode (Center for Fashion History

Co-founder of CCH Mode (Center for Fashion History Collectors) - a group of private collectors aimed at promoting the region's rich textile heritage through exhibitions, publications and scientific research - Clément Trouche also manages, alongside Odile Pascal, the stunning collection of Magali Pascal, several exceptional items of which were showcased at an exhibition at the *Musée Provençal du Costume* in 2015 (Collection d'une Arlésienne). That was when the idea of a joint project on the work of Antoine Raspal emerged, spurred by the fact that the *Musée Jean-Honoré Fragonard* possessed several unknown works by the master. At the same time, Clément Trouche is pursuing his university studies and is currently preparing a history of art dissertation on the life and work of Antoine Raspal.

A HISTORIC EXHIBITION

"I am honored to take part in the 20th anniversary celebrations of the Musée Provençal du Costume et du Bijou in Grasse, where I discovered an absolutely fascinating collection. This museum possesses some exceptional, rare and touching pieces, both popular and aristocratic", enthuses the exhibition's commissioner and orchestrator of this magnificent event, masterfully combining paintings and textiles.

Articulated around 4 themes: genre scenes presenting the intimacy of Arles and Provencal society, a fashion theatre in the form of a portrait gallery, religious art and Antiquity, this unique retrospective delves deep into the work of Antoine Raspal with a fabulous layout offering visitors



"Raspal's paintings portray the fabrics with quasi-photographic precision"

an esthetic, historic and entertaining experience. Created in conjunction with the Musée Réattu in Arles, which is lending many of the works, the exhibition - the first of its kind dedicated to the artist since 1977 - will also be presented at the Musée Réattu from October 7th, 2017 to January 7th, 2018. A highly-awaited event, staged in the artist's birthplace.



where flowers dream

CAROLYN QUARTERMAINE by Radia Amar

In 2017, this English designer became an artist-in-residence for Fragonard. "My passion for gardens and especially flowers goes back to my childhood it's part of my typically British heritage. I've been expressing my affinity with flowers for several decades in my creative work, which spans art, design and fashion alike. It led me to Grasse then, very naturally, to Fragonard. I've been friends with Agnès Costa for over 20 years and we have a shared passion for flowers, the history of perfume and the power of fragrance."

"I try to capture what is beautiful and rare", says Carolyn. "Like a butterfly's wing brushing against paper." For this new exhibition, following on from *Conversation Piece* in 2013 at the Musée Jean-Honoré Fragonard, Carolyn has chosen to showcase various items from Maison Fragonard's jewelry and perfume collections through a prism of dreams and memories... A sensory voyage, leading us from perfumer's meadows to Venetian palaces, yet instilled with the refreshing atmosphere of an English garden. As personal as a memory and evocative as a reminder of a forgotten fragrance, *Where Flowers Dream* promises visitors an intensely poetic experience.

"I try to capture what is beautiful and rare", says Carolyn. "Like a butterfly's wing brushing against paper. These delicate and ephemeral details, glimpsed out of the corner of the eye and so easily forgotten, provoke a shiver of recognition when we encounter them again. It may be a simple drawing in a children's book, or roses cascading down a grey stone wall, hiding the garden behind them, but strangely, these fleeting moments remain within us and seduce us to the point of becoming something our eyes are always searching for. This exhibition can be compared to a life-size collage, rather like Pinterest*. A vast assembly of everything I love and that moves me in the world of Fragonard: the costumes, perfumes and flowers of course, but also the little details we easily miss. I want to put them back in the spotlight."

As an English woman whose professional track-record encompasses Japan, the United States and Europe, arriving at Musée Fragonard's 19th century photo studio in Grasse in the South of France was both a fabulous source of inspiration for Carolyn and a unique opportunity to capture the essence of her work, far from the hustle and bustle of city life.

"Where Flowers Dream aims to showcase a faces of beauty and its ability to give us energy and the power to dream more..."

*Website and app for tablets and smartphones, based on photo publication and sharing in the form of special interest collages of infinite size.

Where Flowers Dream exhibition from October 12th, 2017 to March 12th, 2018 at the Musée Jean-Honoré Fragonard, 14 Rue Jean Ossola, Grasse. Tel. +33(0)4 93 36 02 07 - www.fragonard.com







Where Flowers Dream promises visitors an intensely poetic experience

Cultivating the 5 Senses

The latest from the literary world, niche magazines, beautiful illustrated works and a website to devour... Here are 5 Fragonard tips to awaken your 5 senses and more!



BREAD: THE ESSENTIAL GESTURES

"I'm going to make you bread like you've never seen before, and in this bread there will be love and friendship". Signed by Marcel Pagnol, this line from the famous novel The Baker's Wife resumes the philosophy of Christophe Vasseur. A brilliant, self-taught baker, this artisan with golden hands, born in the Haute-Savoie region, heads up the Parisian boulangerie Du Pain et des Idées, which he founded in 2002. Fascinated by breadmaking ever since he was a child, he has never ceased to create new recipes, including his highly acclaimed - Pain des amis, made with organic wheat flour kneaded with just a pinch of yeast. His team works exclusively with their hands and respects longer production times. "It's the only way to naturally give our products excellent taste and conservation. Our breads, pastries and tarts are all cooked on natural stone, like in the olden days". Christophe is a man of rituals. Every Friday. he offers his customers apple, raison and orange flower bread or the Rabelais, a brioche made with chestnut honey, saffron, curcuma and Périgord walnuts. Elected Best Paris Baker by the Gault & Millau guide in 2008, National Baker of the Year in 2012 by the Pudlo guide and author of the Best Paris Galette des Rois by Le Point in 2014, Christophe Vasseur now shares his authentic world and star recipes in a work that should have pride of place on every culinary bookshelf: Bread, from the Terrain to the Table. From the farmer to the miller, baker and cook, every traditional trade playing a part in this staple food is honored with deliciously vivid texts by Camille Sereis and magnificent photos signed by Benoit Linero, putting the spotlight on every gesture..

Bread, from the Terrain to the Table 256 pages. €39. Published in French, English and Japanese. Available from *Du Pain et des Idées*, 34 rue Yves Toudis, Paris 10th arrondissement, bookshops and online at boutique.dupainetdesidees.com " I'm going to make you bread like you've never seen before. and in this bread there will be love and friendship"

74 Fragonard magazine



AN EYE FOR EXCEPTION

Introduced to the works of the masters at an early age, curator and art historian Philippe Costamagna, a specialist in 16^{th} century Italian paintings, has now opened the doors to an extraordinary world: that of the Expert Eye. Few and far between and preferring to work in the shadows rather than the spotlight, these experts are not only absolute masters of their domain, they are also capable of allocating a work to a particular artist. And when that happens, the exploit can change the course of the history of art - and even History itself! Philippe Costamagna - the current curator of the Fesch Museum in Ajaccio - was blessed with this moment of grace when he was visiting Nice in October 2005. He was roaming the Fine Arts Museum, as he likes to do in every town, when a large canvas representing Christ on the cross caught his eye. After an astounded silence, he and his friend Carlo Falciani, also a specialist in 16^{th} century Italian art, realized they were contemplating the Christ on the Cross painted by Bronzino, a 16^{th} century Florentine mannerist artist. The painting was considered as lost... With sensitivity and humor, Philippe Costamagna leads us on an intimate voyage into a fascinating world reserved for an elite endowed with a gift apart, interspersed with biographical anecdotes.

Histoires d'Œils - Edition Grasset - Le Courage collection. 272 pages. €20 (e-book €14.99)

NEZ, THE OLFACTORY MAGAZINE

Created by the auparfum.com website team in conjunction with the publisher Contrepoint, Nez is a specialist magazine targeting perfumery professionals, connoisseurs and curiosity-seekers alike. There are many magazines about cooking, graphic arts, photography and cinema, but, until now, there were none dedicated exclusively to the world of perfume and olfaction. So, the head of publication Dominique Brunel and chief editor Jeanne Doré decided to enrich their online texts and create a biannual printed magazine. Issue n° 3 is due out in April and the first two opuses shook the perfumery world with their daring and revolutionary approach to the world of fragrance. "Our publication is about perfumery and contains numerous reviews of new products, but we wanted to extend our content to the entire olfactory world. Nez is a 4-part magazine, with a scientific section on molecules, a section throwing bridges between olfaction and the arts, a magazine section with interviews and insights into raw materials and a special feature printed on yellow pages in the middle of the magazine, offering a crosswise approach incorporating historic and sociological aspects. Last but not least, it includes a section with a diary, reading guide and perfume reviews", explains Dominique Brunel. In-depth and academic, Nez is also an entertaining read, with original illustrations by Pierre La Police. Currently working on a book entitled Les 111 parfums qu'il faut sentir avant de mourir (111 perfumes to smell before you die), the Nez team is also completing its next issue, with an additional English version available from May.

The magazine Nez (€19.90) is on sale at bookshops, niche perfumeries including certain Fragonard points of sale and at www.nez-larevue.fr, where the full list of outlets is updated regularly.



CONTEMPORARY ART STRIKES A CHORD

What do Keith Harring, Jeff Koons, Andy Warhol, Takashi Murakami, Mark Ryden, Wolfgang Tillmans, Banksy, Damien Hirst, Jean-Michel Basquiat, Salvador Dali and Ai Weiwei have in common? Apart from being internationally-renowned artists, they have all illustrated an album cover at least once! Historian and musicologist Francesco Spampinato has brought together a never-before published selection of record covers created by artists between 1950 and current day, in a work soberly entitled Art Record Covers. This exceptional anthology unveils the profound ties between contemporary art and major music trends, creating generations that identify with modernism, pop art, conceptual art, post-modernism or street art. Featuring over 350 bands and musicians, including Sonic







EVE'S EDIBLE GARDEN



76 Fragonard magazine

Bewitched by the charms of edible flowers during a training course, Eve Vernice, born in Dijon, now lives on the French Riviera, where she puts her heart and soul into growing such bizarre wonders as the orange day-lily, with its sweet, chicory flavor, wild garlic, perfect for livening up soups, and nasturtium, whose delicate, tangy flavor, similar to that of cress, is used to perfume meats, mushrooms and savory cakes. Thanks to her inimitable expertise, her plants now enchant the cuisine of prestigious Riviera restaurants, such as the Chèvre d'Or in Eze. In 2017, her divine delicacies will also be on sale at organic shops along the coast. Her 5-acre garden, set on municipal land in Menton, can be visited subject to prior booking (\pounds 12). Eve delights in introducing her wild flowers to visitors, who can then concoct and savor a range of astonishing and colorful recipes. Adorned with a floral calendar and detailed presentations of a myriad of flower species, her website-come-blog features many free, downloadable recipes. If you want to learn how to make flower butter, rice with goat's cheese and cornflower, petal-colored ice cubes or mimosa soup, simply take a peek into her fragrant world.

www.cuisinezvosfleurs.hautefort.com

Art Record Covers. 448 pages. Editions Taschen. Available from bookshops. €49.99

running to salvage your old record player from the attic...

Youth, Kanye West, Ella Fitzgerald, Aretha Franklin,

The Rolling Stones, Elton John, David Bowie, The Beatles,

Patti Smith, Led Zeppelin, Lady Gaga, Run DMC and the

Yeah Yeahs, this fabulously-illustrated work offers clear

explanations on each cover, along with a summary of the

artist's career, the release date and information on the artwork

itself. Topped with interviews and backstage testimonials on

the collaborations between artists and musicians, it will get you

Activists, artists and creators... Five very extra-ordinary women whose passion is part of their everyday life. Encounter with five fascinating ladies.

Passion by Radia Amar

Women of

HORTENSE LE CALVEZ, VISUAL ARTIST

A voyage to the bottom of the sea... Hortense Le Calvez is a young artist born in 1988, who lives and works in Greece or more exactly on her sailboat the *Forlane 6* - with her partner Mathieu Goussin.

After studying sculpture in Amsterdam and London and obtaining her Diploma in Professional Diving Instruction, she developed a passion for Land Art and environmental art and soon turned her attention to the underwater world. "*My research focuses on the identity of this "landscape that is not a landscape*". The constant movement of this very special world is capable of lifting an object from the ground, breaking up the unity of a texture and infiltrating matter. In this environment, every object is foreign - artefacts are ill at ease there. The current and buoyancy of different materials shape my work", explains the artist, who takes a light

and humorous angle on themes such as ecological anxiety, catastrophism and the absurd. In summer 2016, she collaborated with a diving center in Greece on the island of Hydra to create a temporary wooden installation called Autonomy. This work, which represents a village on piles, stayed underwater at Vlychos beach for 6 weeks, to the great surprise of bathers who could explore it with a mask and tuba. "Being underwater gives you a sensation of lightness and confinement at the same time. Today, these sensations are omnipresent in society, with little visibility, difficulty in moving around without instruments and the inability to tell where noise is coming from", explains the artist. Nominated for the Coal Art & Environnement prize, she will be presenting a new installation this year at Hydra, with submerged, manually-driven flying machines. She will also be attending the Fotopub Festival in Slovenia to set up an installation in a swimming pool.

www.forlane6.com



Fiona can be reached at fiona@lovetravelguides.com. The books can be ordered from her website www.lovetravelguides.com or are available at Librairie Galignani in Paris and later this year at the Fragonard Boutiques in France.



In 2004, Fiona Caulfield left her high-powered corporate role in Manhattan to move to Bangalore in South India and create the Love Travel guidebooks designed for Luxury Vagabonds. These hand-crafted books have become the ultimate insider guides for discerning travelers and are highly acclaimed - the British edition of Vanity Fair included them in the top three guides in the world. Fiona has a discerning eye and has passionately researched these thoughtful guides. They are like having a completely in-the-know friend at your side. Impeccably curated and each entry personally visited, Fiona has tracked down India's best artisans and craftspeople, and effortlessly guides you from the best street chai stall to how to arrange a private dinner in a palace.

The books themselves are gorgeous objects, hand-made by Indian artisans, with hand-woven cloth covers and delicately textured hand-made paper from the village of Sanganer on the edge of Jaipur. Even the bookmarks are handmade by women working in the atelier of fashion and textile designer Aneeth Arora, located in the Indian capital, New Delhi. To date, there are five titles, Love Delhi, Love Goa, Love Jaipur, Rajasthan, Love Mumbai and Made in Kolkata. Her passion for India has remained intact and, especially, is now shared: her Love Travel India Instagram has close to 8,000 followers! The next book will be Made in Bengaluru, which be released in the first half of 2017 along with the 5th edition of Love Jaipur, Rajasthan and the 5th edition of Love Delhi.

COLETTE RAPP, A SOCIAL ENTREPRENEUR

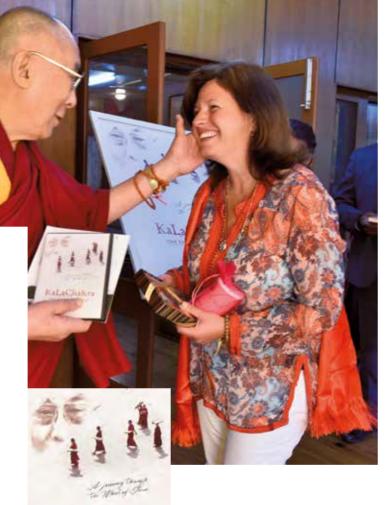
During her years studying at a business school, where she specialized in professional rehabilitation, Colette took an active part in various solidarity initiatives led by the association Disco Soupe, based in the Paris area, whose mission is to raise awareness on food wastage using a fun approach. "Every weekend, when we organized our "anti wastage" events, I was shocked to see the amount of unsold fruit & vegetables." Colette's observations sparked a social and ethical business project. She loved to cook, so passed a professional diploma to perfect her skills. "That allowed me to bring together my two passions: anti food wastage and professional rehabilitation -I was convinced my project could create jobs." Today, two and a half years after forming her business named Confiture Re-Belle, Colette employs four people and sells succulent home-made jams, made with unsold fruit & vegetables collected from markets and supermarkets such as Monoprix, which actively supports the adventure. "We are based in Romainville in Seine-Saint-Denis (Paris area) and produce 1,500 pots of jam a week, sold at €3.90 on our website and at 30 points of sale in Ile de France. Our products are exclusively distributed in the Ile de France area to guarantee short channels." Colette takes an active part in elaborating seasonal recipes. In addition to classic recipes, the range comprises creative flavors such as "Apple, Grape & Celeriac", "Jerusalem Artichoke and Tangerine" and "Grape and Star Aniseed". At just 29 years old, Colette is already developing her brand with brio.



www.confiturerebelle.fr

NATALIE FUCHS, DIRECTOR

"My aim is to sow the seeds of happiness in people's hearts and empower them. I've received a lot of testimonials from people touched by the film, so I hope I've reached my goal. The Dalai Lama - who opened his doors for the shoot - expressed his gratitude and described the film as a "major milestone in safeguarding Tibetan culture", confides Natalie Fuchs, director and producer of Kalachakra, the Wheel of Time, a documentary about compassion and inner peace through the spiritual quest of four people from different cultures and horizons, brought together in Dharamsala, India. All dream of travelling to Bodhgaya to receive the great Kalachakra Initiation given by the Dalai Lama. For 5 years, Natalie, born on the French Riviera, moved mountains to bring her project to fruition. An art house film, distributed outside the main channels, Kalachakra, the Wheel of Time is now shown at private screenings, festivals and cultural events throughout the world. Moved by the project, the American star and Tibetologist's daughter Uma Thurman lent her voice to the English version. "I can't wait to start my new project which should take me to Bhutan to meet with the last women Shamans."



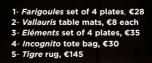
KalaChakra HENDOHDHAN WILLIAM MARKARIA MARKARIA

If you would like to find out about your nearest screening or schedule a screening at your local association, cinema or yoga group, go to www.leelameproduction.com or contact@leelameproduction.com Follow the adventures of Karina Waters and the restoration of Château de Gudanes: www.chateaugudanes.com #chateaugudanes

KARINA WATERS, A LOVER OF OLD STONE

Welcome to a mad love story between an Australian family - that of Karina Waters - and an 18th century castle overlooking the peaks of the Ariège Pyrenees... The wife of Craig and mother of Jasmine and Ben, Karina Waters was living in Perth, Australia at the time. They travelled to Europe together in 2011 and rode from Paris to Château-Verdun in the Ariège region by car, without suspecting for a second what was waiting for them behind a large, wrought iron gate. "When we entered the Château grounds, we found ourselves in a whole new world." Built in around 1745 on the site of an ancient fortress dating back to the 13th century, Château de Gudanes is the work of famous architect Ange-Jacques Gabriel, the master behind Le Petit Trianon and Place de la Concorde in Paris. "Wild peonies were growing at the foot of one of the stone walls and the air was perfumed with the scent of wild mint. Despite being abandoned, the Château was wrapped in a magical atmosphere. At that moment, we never imagined our lives would change forever and that two years later, we would set up home in these secluded mountains and start restoring a historic monument from head to toe! The Château has 94 rooms... It was so run down it probably wouldn't have survived another winter. The building site was enough to make your head spin!" Karina pulled out all the stops to ensure the refurbishment work respected the Château's history and was a plus for the area. Her wish? Form ties between its history, the memories it guards and its future visitors who, in turn, will instill it with new emotion. "It really is a love story, but it's definitely not a fairytale! A project of this size comes with major challenges. My whole life - and that of my family - have changed. This isn't just the story of a building; for me, it's a new chance to live the life I've always dreamed of."





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INCOGNITO

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HOME

6- Pistou set of 4 plates, €28 7- Bel Eté baskets, €25 each 8- Bel Eté tray, €35 each 9- Fruits de Provence set of 4 plates, €35 10- Vallauris set of 2 dishcloths, €22

PICTURE

PRETTY AS

THE TOP TEN OF MAISON FRAGONARD'S ARTISTIC DIRECTOR, JEAN HUÈGES





ENTERTAINING

A VOYAGE AROUND THE WORLD WITH

Vina Torino by Radia Amar

The sparkling Léna Torino has been the Fashion & Accessories Product Manager for Maison Fragonard's Paris office for the last 4 years. Although she originates from the French Riviera, Léna has fallen in love with the city she adopted 10 years ago. She juggles her schedule between her everyday tasks in Paris, business trips to India and frequent stays in Grasse...

True to her image, her little apartment in the heart of the 18th arrondissement pays tribute to her affection for mixing styles and cultures. Climb aboard for a voyage around the world from the comfort of Léna's cozy cocoon!



•••••••

Lena's apartment is a treasure trove of eclectic and amusing objects collected during her wanderings. And when Léna isn't on the other side of the globe, she simply hops on the Paris metro to take a break and make the most of the capital's many marvels from the world over. Restaurants, boutiques, festivals and delicatessens... Here's a quick world tour of Lena's favorite addresses!

Nexico

To ward off the evil eye and evil spirits, painted ceramic talisman by an artist from Folegandros island.

KILIKIO GREEK DELICATESSEN 34 rue Notre Dame de Nazareth 75003 Paris



Terracotta elephant from Pondicherry and Indian head made in metal.

PASSAGE BRADY the Little India of Paris From 43 Rue du Faubourg-Saint-M 46 Rue du Faubourg-Saint-Denis 75010 Paris



Traditional Chinese carnival mask made in painted papier mâché, purchased in the streets of Hong Kong.

NANCHANG CHINESE CANTEEN 143 rue de Charonne 75011 Paris

Uzbelistan

Decorated matchbox and little, hand-painted Mexican figurine in papier mâché, all from Oaxaca.

BOUTIQUE TIENDA ESQUIPULAS 20 Rue Houdon 75018 Paris



Painted porcelain Madonnas from Hanoi market.

ietnam

ANAME VIETNAMESE BISTRO 57 rue Caulaincourt 75018 Paris Uzbec teapot from the Soviet period, from a market in Samarkand.

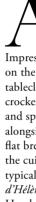
THE "FESTIVAL DE L'IMAGINAIRE" (Imaginary Festival) organized by the Maison des Cultures du Monde. One of the only festivals in France giving regular center stage to musicians from Uzbekistan and throughout Central Asia.

> 101 boulevard Raspail 75006 Paris

www.festivaldelimaginaire.com

WHEN THE COSTA SISTERS ENTERTAIN..





nne, Agnès and Françoise Costa welcomed us at their homes in Grasse, where the sky is an intense blue and the light reminiscent of an Impressionist painting. Provence already awaits on the tables laid with colorful Fragonard Maison tablecloths and embellished with summery crockery: tomatoes freshly-picked from the garden and sprinkled with basil take pride of place alongside local delicious Grasse "Fougassettes" flat breads perfumed with orange flower. And the cuisine? Comforting, family food, with typical regional dishes from the book *Les Recettes* d'Hélène*, published by Maison Fragonard. Handwritten by their mother Hélène Costa, this delicate and poetically-illustrated recipe book is the work of a fervent upholder of Provencal lifestyle, who devoted her life to sharing and handing down traditions.

All the ingredients are here for a wonderful lunch - one of those meals that winds up at around 5 p.m. on a Sunday, where time passes by to the sound of laughter, long conversations out in the fresh air and peaceful silences...



*The recipe book Les recettes d'Hélène is available from the Fragonard boutiques (€15)

Fragonard magazine 91



Agnès's Home

Agnès Costa, President of Maison Fragonard, loves having guests at her home in Grasse, all year round. For the inaugurations of the Fragonard exhibitions held every year in Grasse, she welcomes up to 100 guests, who adore her creative buffets concocted with fresh, organic and local products. The charming disorder of her cleverly-mismatched crockery (melamine plates and crystal glasses!), colorful tablecloths bedecked with freshly-plucked garden flowers and a few exotic touches offered by her travel treasures all add to the joyful atmosphere she loves to cultivate.

Fragonard Magazine: Which recipe from the book have you decided to honor?

Agnès Costa: "I have chosen the vegetable tart a dish I'm particularly fond of. Delicious, friendly and healthy, it is easy to make and very practical when you have lots of guests."

FM: Is it a dish you often serve for family or friends?

A. C.: "Served with a simple salad it's an unpretentious dish I love to make for my family and close friends. My children adore it too!" Harte aug liqued (Vegetable tart) Server is I medium-lized aubergine (eggplant) is hice courgetter (Amall gueening) I big helpell, I yellow, I red I while onion

Short and patty flour 200 g (7 03) of flour 140 g (5 03) of butter a fisher of salt

Halle the futter out of the fridge I hour before whing, to soften. But the flow in a large boul or "tian; make a hollow in it and fut the died butter and finch of salt. Rus the butter into the flow and salt until it has the consistency of fine breaderumbl, but without working it too much. Dampen the faitry by blending in a bey little working it.

Leave to stand for I hour.

Dice the aubergined into 1,5 cm (1 in) cubed, salt and leave to sweat. Walk the beford, take the seeds out and cook them on foil in the over, so as to peel them easily.

and cook them on for in the over, so as to peel them eatily. Dice the courgeties and frown them in olive oil in a hot frying fan along with the thinky sliced shich and av. up peppert, cook until colden frown. Ming all the begetables in a bowl and add a handful of grated farmedan cheele and some choffed badil.

Roll out the fatty, line the faking click and pre-cook the fatty after covering the bottom with greatefood basen and dried fulled garnith the tart with the ugetable mixture, sealon with salt and peffer and just back in the over for is minuto to finish cooking the fatty -







Françoise's Home STUFFED COURGETTES & ONIONS

Like her two big sisters, Françoise, Vice-President of Maison Fragonard, enjoys having dinner with friends. "I love large, noisy tables, good wine and good food" asserts this fun-loving esthete, always happy to organize a big, friendly get-together as soon as her schedule and that of her husband, Eric Fabre, allows it. Françoise likes simple, traditional or contemporary cuisine on the Mediterranean theme. Her dishes all obey one rule: they must be delicious, organic and plentiful - because there are always more guests than planned!

Fragonard Magazine: Which recipe from the book have vou decided to honor?

Francoise Costa: "Provencal stuffed vegetables - "Farcis"with onions and round courgettes on a bed of potatoes as my mother's family traditionally serves them. They aren't difficult to make but they do take time and plenty of love! Our guests always rave over this dish. You need courgettes - the regional ones are the best - and fresh onions. Just add a mesclun salad and voilà!"

FM: What kind of atmospheres do you enjoy creating?

F. C.: "Agnès and I both love fine crockery. I particularly love the set by Robert Picault, shown in the photo. Each plate was hand-painted in Vallauris in the 1950s and is a genuine work of art. I've got some with geometric patterns, floral patterns or decorated with fish or birds. For seating, I use wicker chairs by Audoux & Minet, two 1950s French Riviera designers. They also belonged to our parents and I take precious care of them".

Courgetter et onious fareil (Stuffed courgetter and onions)

Server Lour: 4 round courgeter (Amall round zuechini) + 2 4 help prior Sog (20 g) died salt meat (beal of lock) 2 eggs - grated cheele. 50 g (2g) died salt fore or bacon. failey.

Blanch the courgettes and the oneoul. Brain and let cool, then cut 4 of the caugal, in half, scool out the inlide, and set the other 2 for the stuffing. Cut the priods in half to obtain a

Cit the priots in half to obtain a series of cut that et. In a stew fan, hown a choffed phion with fihely minced salt fork. For the stuffing, squeeze out the water from the initide of the courgettes and chof with the s whole courgettes and remaining phion (after delecting only the best shafes to be stuffed).

Place in a stew far with the coarsely choffed meat (leftover roat veal or fork is best). Chof by hand to avoid making Julie !

Add the Leggs, a handful of grated cheefe and choffed faisles. Mix thoroughly. Arrange the courgets, and onion strapes in a dill, use a teaffoon to fill them completely with stuffing, ther top with a layer of freadclumbs and a dash of slive sil to obtain a lovely folder, crust Bake approximately 1 hour in a moderate over (200°C/400°F), decking

from time to time

For a more complete meal, you can line the bottom of the dill toith a layer of thinky sliced fotatoes, add salt and sil.



Anne's Home SWEET BRAIDED FRITTERS

Anne Costa - Director of the Fragonard cosmetics laboratory - and her husband Eric Zammith love receiving all year round. In summer, the garden is adorned with large tables, ready to welcome around twenty guests. What does she enjoy most throughout the seasons? Sunday lunches, when she and her friends from Nice get together to chat until afternoon tea time.

Fragonard Magazine: Which recipe from the book have you decided to honor?

Anne Costa: "I've chosen the "Ganse" fritters - they conjure up Mardi Gras and the Nice Carnival, when my mother and grandmother made them as a dessert every year."

FM: Do you make them often?

A. C.: "I adore these little, sweet fritters so I make them a lot, especially to accompany other desserts such as fruit salad, chocolate mousse, strawberries, raspberries or fresh blackberries."

FM: What do you like to take along as a gift when you're invited?

A. C.: "In winter, the Fragonard travel pouches: my friends and I collect them, they're so practical! In spring and summer, I offer sweet-smelling heritage roses from my garden!"

(Sweet braided fritters)

In a lowl, anange 2509 (903) of flour in a circle, add 2 egg yolks, a finch of ralt, 259 (103) of rugar and 2 on 3 tablespoors of orange flowon water

Slowly incorporate the flour, using a Slowly incorporate the flour, using a little water if necessary. Yo be fairly thick and suffle, the dough thousand be kneaded until it no longer sticks to your fingers. Then divide it in two and shape each half into a ball. Set adde and cover with a cloth.

With a cloth. Roll out the dough at thinky as fallible, cut into the shape of logenges and rithout, 2 cm (1/2 inch) thick, and braid (the meaning of the word game) just before deep friging them. try in hot oil, until golden brown, drain on bitchen haper, arange in a dith and officiable with fowdered sugar

In summer, the garden is adorned with large tables, ready to welcome around twenty guests.

I DILLETITIER BALL



DOMINOTÉ

DECORATED PAPER First produced in France circa 1700, dominoté papers were small, hand woodblocked (xylograph engraving technique) and hand-painted decorative papers adorned with floral or geometric patterns. Dominoté paper - the predecessor to wallpaper - was used as book covers, or to line boxes, trunks or wardrobes. Attached to the "Corporation of paper and card makers". dominoté master craftsmen possessed unique expertise, leading to a genuine 18th century boom, followed by the industry's demise in the 19th century.



Just as we were wrapping up this year's magazine, Agnès Costa unveiled the arrival of a brand-new perfume collection, *Tout ce que j'aime* (literally meaning "Everything I love"), scheduled for launch this year. We simply couldn't resist celebrating this wonderful news with you, with a discovery tour of the new arrival!

Fragonard Magazine: Where did the original idea for *Tout ce que j'aime* come from?

Agnès Costa: The project was sparked by a desire to share our most intimate and personal tastes through a perfume range for personal and home use. This new collection is a genuine ode to what we love: delicious fragrances and refined products, with a certain *je ne sais quoi* of fantasy and immense attention to detail.

FM: How did you choose the name Tout ce que j'aime?

AC: It's a word play on a unique and multiple vision of the word *je* ("I"). In this case, "I" refers to us, the three sisters, Anne, Françoise and myself and the fact that we have been united for so many years in this wonderful family business and in our personal, everyday lives, thanks to our shared tastes and dreams. The "I" of our trio is also a kind of mirror, reflecting the people who, in turn, are going to love the perfumes and make them their own...

Once again, this adventure originated from our desire to go even further – to push back the limits of our commitment to sharing what we love and let people into our homes and our Baroque and curious collections, our cameos, intaglios and flowers... a genuine cabinet of curiosities and source of fragrance inspirations.

We could have named this new range after us, as it is inspired by what touches us most, but we wanted people who appreciate us to truly claim these new products for themselves...

Finally, *Tout ce que j'aime* also includes the word *aimer* ("to love"), which forms the beating heart of the range. For example, our love of the ancient *dominoté* decorated papers introduced to us so passionately by the curator of the Grasse library, Yves Cruchet, our love of *grisaille* stained glass, tiger rugs, wild flowers and crumpled leaves, our absolute love of Grasse for its 18th century walls and orange flower *fougassette* brioche, our love of unusual perfumes and joyful homes...

Fragonard was nicknamed the painter of happiness - we hope to be the perfumers of happiness!



HÉLÈNE COSTA'S FAVORITE READS

TOLD BY AGNÈS

My mother was a great literature-lover and I learned about the joys of reading when I was just a little girl. When we were small, she used to read The Tales of the Perched Cat by Marcel Aymé to us and introduced us to the world of Roald Dahl - that was when I first encountered true magic in a children's book. She read a lot and shared her readings with us. Later on, I began to share my books with her and I miss those special moments very much. But my sisters and I keep up the tradition and we're all still passionate readers! I can never finish a book I've adored without thinking how much I would have loved my mother to read it too.

Edith Wharton



IN SEARCH OF LOST TIME MARCEL PROUST

The series of works comprising In Search of Lost Time is a magnificent tribute to memory in which the narrator, while reflecting on a bygone world, begins to tell a story with no plot... Alternating short and interminable sentences, poetic metaphors and masterful phrases, the first tome is a simple introspection which, as the books unfold, evolves into the description of a passionate love story. Proust's vivid character portraits and brilliant style make this a truly unforgettable treasure.

Madame de Sévigné



THE HOUSE OF MIRTH EDITH WHARTON

Our mother's bookshelves contained all of Edith Wharton's works and we delighted in sharing the ups and downs of early 20th century American society through her razor-sharp novels revolving around an often-tragic, yet oh-so romantic love story...

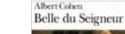
THE LETTERS OF MADAME DE SÉVIGNÉ

These letters cradled my childhood. My mother loved Madame de Sévigné so much I thought she was still alive. In fact, I thought my mother was one of the friends the Marquess was confiding in, until I realized she had lived in the mid-17th century! That's when I understood my mother was simply living out a mother's passion for her daughter - a daughter who, to her mother's despair, has gone afar to wed the Count of Grignan. Day after day, the letters recount daily life in the days of Louis XV, from the most futile events such as the court's latest fads to the most important: the Franco-Dutch war, Fouquet's treason and Vatel's suicide. The chronicles of an era, they are also an intimate account - a mother's private journal. That's what inspired me to recommend this timeless testimonial of a mother's undying love for her daughter.

BELLE DU SEIGNEUR ALBERT COHEN

A passionate and mythical love story, this magnificent novel by Albert Cohen can leave nobody cold. People who love it are as passionate about it as the characters in the book are about each other. Hélène was one of them: she adored the powerful crescendo of this magical encounter and lived, hand in hand with Solal and Ariane, the torments of jealousy and crushing demise of a love story majestically written by one of the 20th century's finest novelists.

STEFAN ZWEIG



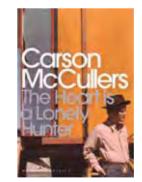


THE WORLD OF YESTERDAY STEPHAN ZWEIG

The World of Yesterday remains one of the cornerstones of my mother's literary culture and tells the story of pre-1914 Europe and the threatened collapse of a stable society due to the Great War, mounting nationalism and the crushing of a civilization. Stephan Zweig's works - both his novels (the very famous *Letter from an Unknown Woman, Confusion* and *Twenty-Four Hours in the Life of a Woman*) and biographies (*Marie Antoinette* and *Mary Stuart*) are a monument of intelligence, sensitivity and learnedness. His books are all marvels, to be put in the hands of every literature lover. If you are lucky enough to come across his correspondence don't hesitate, he is also a fabulous letter writer!

THE HEART IS A LONELY HUNTER CARSON MCCULLERS

With her keen eye for the complexities of love and communication, Carlson McCullers became a major 20th century writer at a very early age, with works such as *The Heart is a Lonely Hunter, Reflections in a Golden Eye* and *The Ballad of the Sad Café.* She has an immense talent for describing the solitude of her characters; simple, ordinary men and women, who remain in our minds forever.



THE MARCHESA, THE ALMOND PICKER, THE NUN SIMONETTA AGNELLO HORNBY

Three marvelous novels telling the story of torn families in late 19th century Sicily. In addition to the fascinating accounts, the reader is treated to a wonderful description of days gone by: costumes, landscapes, everyday life and family traditions that reminded my mother of her own childhood, when her aunt Augustine regaled her with tales of Provence at the same period. A reclusive yet refined life, where every detail has its place and worth.

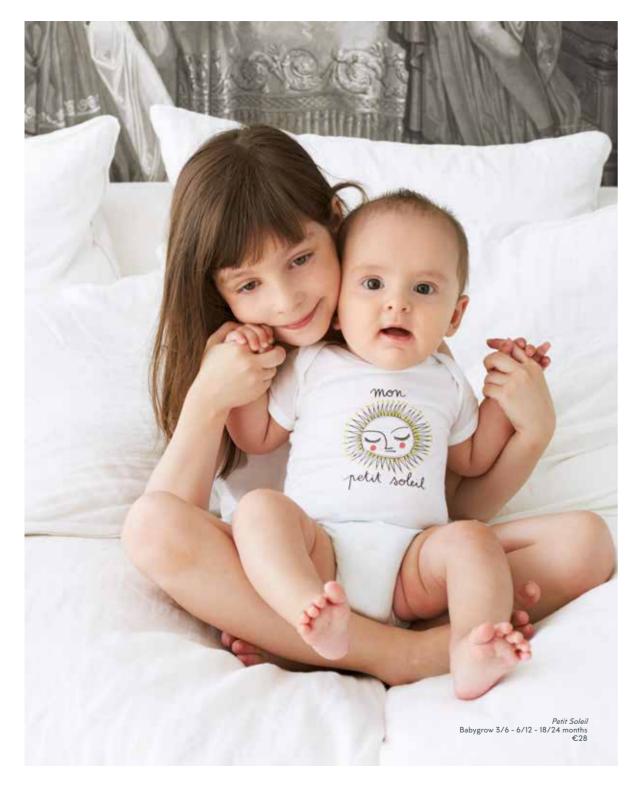


BOOKS



Catch me if you can!

Anything goes at *Petit Fragonard* or nearly! Jumping on the sofa and pillow fights? Definitely! From tee shirts and onesies bedecked with joyful, colorful designs, to animal cushions for adding a fun touch to their room, Fragonard has created a must-have capsule collection just for them!





theotherartofliving.com

A Paris-born mother of two boys, Sophie Trem is a talented blogger with a wonderfully uplifting approach to life. Her specialty: inspiring mantras such as "Do less, but better" and "Things always happen for a good reason" In addition to her blog, she is a communication and image specialist for *Qwant*, an innovative European search engine that respects user privacy and doesn't store personal data.

insidecloset.com

This is a very inspiring blog featuring portraits of women designers. It allows me to keep up to speed with the latest trends!

- CREEKE

CITY GUIDE

The Fragonard team has been keeping on its toes, testing out the top new gourmet addresses, (1) trendy concept stores (2) and charming hotels (1) you can enjoy while you're visiting our Paris, Provence and Riviera boutiques. We hope you'll love our hand-picked selection of little gems as much as we do!

by Radia Amar, Elizabeth Bentz and Laurence Jacquet.

kellehampton.com

This blog is totally unlike the others, but I love its positive attitude and the way it shows that despite her daughter's challenges, this mother knows how to make the most of every day's little moments of happiness. It is moving and spot-on!



ohhappyday.com

This is a rich and colorful blog with a multitude of recipe and DIY ideas for every occasion: birthdays, Valentine's Day, baby showers and so on.



A DYNAMIC MOTHER OF TWO CHILDREN AND ASSISTANT AT THE FRAGONARD MAISON PRODUCT DEVELOPMENT DEPARTMENT IN PARIS, DENISE UNVEILS HER GO-TO BLOGS FOR RELAXING AND HUNTING DOWN TOP TIPS.

ledansla.blogspot.fr A relaxing window onto a world of minimalistic and poetic images... theglow.com A treasure trove of tips from young mums who successfully manage to balance their family and professional life.





DON ANTONIA 8, rue de la Grange aux Belles 75010 Paris. +33 (0)1 42 45 72 06

A little corner of Portugal has just emerged a step away from Canal Saint Martin. This tastefully-decorated restaurant-come-delicatessen offers a cheerful welcome and mouth-watering Portuguese sweet and savory specialties. If vou're a Pastel de Nata fan, hop over to sample their succulent chocolate and coconut versions!

Run by brother and sister duo Laurine cabin spirit, where hungry foodies can savor fresh produce from the concocted in the open kitchen varv every day and range from breakfast to lunch and afternoon snacks.

LE LOYAL 70 bis, rue d'Amsterdam 75009 Paris. +33 (0)1 40 16 93 31

and Max, this restaurant boasts a zen lle-de-France (Paris area). The dishes A delightful local eatery with a warm welcome and cozy atmosphere where

you'll definitely want to linger longer!



BIGLOVE CAFFÈ 30, rue Debelleyme 75003 Paris. + 33 (0)1 42 71 43 62

Located in the Marais guarter, BigLove Caffè serves fabulous, Italian-style brunches throughout the day. Midway between a café and old-fashioned grocery store, the originality of this establishment lies in its menu, with an extensive choice of gluten-free dishes. Don't miss the extra-moist pancakes, pizza napoletana or eggs benedict - a true treasure trove for brunch fanatics!

CONCEPT STORE **EMPREINTES** DES MÉTIERS D'ART 5, rue de Picardie 75003 Paris.

+ 33 (0)1 40 09 53 80

Set in the heart of the Haut Marais guarter, this concept store spanning 600m² and set on 4 floors sells over 1,000 handcrafted artwork pieces. The sober decor offers a fitting backdrop for these beautiful objets d'art made by French designers, including decorative items, tableware, jewelry and furniture. To prolong the pleasure, the on-site café and library offer a casual venue for chatting with fellow collectors and crafts lovers.



oris

INOUITOOSH

21, rue de l'Odéon 75006 Paris. + 33 (0)1 42 49 69 12 The oh-so talented designer Elisabeth Guitton created her brand Inouitoosh over 7 years ago and has finally opened a boutique dedicated to her very special world in the Odéon quarter, redolent of a very poetic lounge-come-laboratory. Designed at her studio in the Baie de Somme, Elisabeth's printed scarves, precious jewelry, ready-to-wear clothing and decorative objects are inspired, colorful and environmentally-aware.

HÔTEL LE SAINT**** 3, rue du Pré aux Clercs 75007 Paris.

+33 (0)1 42 61 01 51 Just a stone's throw from the Musée Orsay in Paris's Saint Germain guarter,

Le Saint is a haven of discreet charm. Born out of an alliance of three hotels (Lenox, Saint Thomas d'Aquin and Saint Vincent), this elegant establishment is a place out of time, perfect for rest and relaxation. Offering 54 spacious rooms redolent with Parisian chic, its decor is inspired by neoclassical style.



HÔTEL MONGE**** 55, rue Monge 75005 Paris. +33 (0)1 43 54 55 55

Located in the heart of the Latin Quarter, Hôtel Monge has now reopened its doors to show off its brand-new facelift! The hotel has maintained all the typical charm of a 19th century bourgeois house, with its succession of lounges, elegant moldings and precious ancient furniture. The 30 rooms, spread over 6 floors, offer a cozy, contemporary mood, while the flora and fauna theme, present throughout the hotel, is an invitation to enjoy a voyage of the senses at the nearby Jardin des Plantes...

PÂTISSERIE

YANN COUVREUR

137, avenue Parmentier 75010 Paris. +33 (0)6 05 97 63 01

After working at Paris's top palaces,

Chef Yann Couvreur has now opened

his own pastry shop where his creativity

and talent positively bloom! Every day,

customers can revel in his fabulous display

of revisited neoclassical creations made

with seasonal fruit - and with a reduced

sugar content to boot! And the most

demanding connoisseurs will adore the

desserts made on the spot, before your

eyes: genuine works of art normally

reserved for star-rated establishments.





JAMES BÙN 10, boulevard des Batignolles 75017 Paris.

This Vietnamese eatery on Boulevard des Batignolles boasts a warm and original setting, crowned with flavorful, plentiful dishes made with fresh ingredients. The Bo Bun comes in no less than five different versions to cater for every taste and is served with an astonishing Nem made with guinoa, coriander, edamame and laughing cow cheese. For those with a sweet tooth, don't miss the "Belle de Hanoï" chocolate fondant dessert filled with coconut. Fresh fruit juices. To eat in or take away.



KLIN D'ŒIL

6, rue Deguerry 75011 Paris.

+ 33 (0)1 77 15 22 30

Sisters and fervent DIY lovers, Emilie

and Virginie's very novel boutique puts

the spotlight on their hand-picked selection

of colorful, decorative objects, stationery,

jewelry and accessories, handcrafted by

talented designers. The studio-gallery area

hosts DIY workshops every weekend

and exhibitions every 3 months. A great

concept and definite must-visit.





This smiling and creative young woman Chef concocts excellent French cuisine sprinkled with Greek influences. And true to Greek tradition, the €15 prix fixe lunch menu (starter + main course or main course + dessert) and à la carte evening menu are both made for sharing. Designed by Atelier Desombre, the cozy decor combines dry stone and splashes of deep blue. Don't miss the Taramasalata - the house specialty!

+33 (0)1 43 87 90 13





CAFÉ MOCO 177 bis, boulevard Voltaire 75011 Paris. + 33(0)6 48 52 17 15

Run by two friends, Stanislas and Mathieu, this café sports a fun, ethic decor and seduces health food lovers with its tempting and colorful choice of à la carte soups, tasty sandwiches and creative salads. Don't miss the "Pompadour": a refreshing blend of guinoa, rose, yellow kiwi, feta cheese, spinach shoots and almonds. Tea time also brings plenty of sweet treats, with a yummy choice of Moco's own home-made cakes. A definite must-do address!



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BÊP VIFTNAMESE

STREET FOOD

102, rue La Fayette 75010 Paris.

+ 33 (0)9 81 33 34 49

This little Vietnamese eatery is the ideal

lunchtime stop-off, serving ultra-fresh,

healthy and very typical dishes to eat in

or take out. The home-made desserts

and drinks are simply delicious. The easy-

going, friendly atmosphere is assured

by young cooks and waiters, all offering

a smiling welcome.

LIBRAIRIE LES NOUVEAUTÉS 45 bis, rue du Faubourg du Temple 75010 Paris. +33 (0)172 34 66 03 This vast bookshop set on the ground floor of a council building is a truly superb initiative. Featuring a contemporary decor and excellent choice of books, it has brought a whole new impetus to this

LA BOUTIQUE SEIZE 16, rue de Crussol 75011 Paris. +33 (0)1 48 06 86 19

This trendy, minimalistic and welcoming boutique pays tribute to everything hand-made and features fashion accessories, decorative items and cosmetics. And if you're keen to develop your budding talents, sign up for one of the DIY workshops held several times a week and offering something for everyone, whether knitting, crochet, embroidery, jewelry and natural cosmetics. Get creative!



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Fragonard magazine 113

TRIPLETTA

88, boulevard de Belleville 75020 Paris.

+33 (0)1 42 54 72 80

With its traditional red tomette floor tiles,

teak terrace with straw roof and huge

pizza oven, this charming restaurant almost

makes you forget you're in Paris!

The woodfired pizzas are topped with fresh

ingredients. An ode to Italy on

Boulevard de Belleville...

ron Monaco







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Moshi is a stylish sushi bar located in the Fontvieille quarter. The lady Chef Toshimi Takiya is a master of the art of Japanese classics, with Seaweed Salad, Ramen, Sashimi and Nigiri (to name but a few) to eat in or take away. The tempting menu is topped with several creations blending Mediterranean and Japanese cuisine, such as the Nice Roll and Salmon, Ricotta & Pesto Sushi. The ready-to-eat boxes and bentos (from €20) are perfect if you can't make up your mind…

D'AQUI

Menton. Zone piétonne, 2, rue Palmaro Tel. +33(0)4 93 51 22 42

The temple of the Barbajuan! This large, fried ravioli is an ancient specialty of Menton. Made with chard and/or marrow, rice, onion, garlic and parsley, this totally addictive delicacy is sold ready to take away in a box. D'Acqui also makes some of the best Socca (a traditional chickpea pancake) in town, as well as tender fried or cubed Panisses (also made with chickpea flour), chard pie and even an exclusive Panisse Burger. A meal with 1 box of Panisses, 1 box of Barbajuans, 2 Soccas and a bottle of wine is priced at a friendly €26.50.





Elegant Canadian chef Rosa Jackson offers traditional Niçois cookery classes for English-speaking visitors and food buffs. Push open the door to her studio to enjoy a delicious moment out of time and discover the secrets of vegetarian cuisine or Provencal pastries... Rosa also invites a local cook to host a thematic workshop on one Sunday a month (€80). Check out the full program on her blog: www.petitsfarcis.com/fr/



LE BADABOOM Nice. 11, rue François Guisol Tel.: +33 (0)6 71 48 25 14

Nice's first Haute Couture vegetarian bistro and juice bar fitted with a Norwalk hydraulic press, Badaboom has become the top meeting place for the Riviera's healthy lifestyle crowd in just a few months. Run by Niko and Barbara, this trendy, colorful and friendly venue serves lunch menus made with local organic produce (€8 to €12). Don't miss the liquid energy menu made with ultra-fresh fruit and vegetables (€5).



LE COLIBRI Nice. Théâtre National de Nice, Promenade des Arts Tel. +33(0)6 62 67 83 76

Tucked away inside the Nice National Theatre, Le Colibri serves seasonal, organic and fair trade cuisine on show days! Resolutely committed to the ecological theatre project launched by Irina Brook (the theatre director), this ethical eatery recycles, redistributes and shares. The Mediterranean-style tapas and seasonal vegetable dishes are simply succulent and topped with a wonderful cabaret atmosphere (€8 to €21).





RIVIERA CITY GUIDE

VEGAN GORILLA Nice. 7, rue du Lycée Tel. +33 (0)4 93 81 32 98

Serving delicious cuisine entirely concocted with natural, organic ingredients, this brand-new Nice eatery gives center stage to guaranteed gluten-free vegetarian gastronomy. A superfood (energy and immunityboosting food) specialist, Willy Berton magicks up a new menu every week. The atmosphere? Ultra-friendly, with large wooden tables so you can enjoy the company. A super meeting place for foodies (average price €15).





GRUBERS Monaco. 16-18, rue Princesse Caroline Tel. +377 93 30 15 30

Get into the New York vibe at Grubers (an anagram of burgers and word play on "grub"), with a tasty selection of classic burgers and 5 novel "cheesegrubers" including a vegetarian burger. Made with fresh minced beef, their creations are also amped up with truffles, Mexican spices and Pancetta. The home-made rolls alone are worth the trip... From €11.90 for a meal with drinks and corn fries.





Opening onto a ravishing 170 m² shaded garden - a rarity in the town centre -, this new Nice eatery has opted for a refined decor and cozy atmosphere, where guests can take their time to appreciate Chef Patrice Lafon's generous cuisine. Served lunchtimes and evenings, the Mediterranean menu overflows with a myriad of tempting dishes concocted with regional produce including, of course, the magnificent *Langouste* (spiny lobster). $(\in 175 / 2$ guests).

SANDRINE MEZZANOTTI'S MARKET STALL Nice. Marché de la Libération Tuesday to Sunday (except Wednesdays)

Heir to a family of market gardeners from Saint-Pancrace in the hills around Nice, Sandrine Mezzanotti grows all kinds of novel grains from Asia and Africa. You can find her at the Marché de la Libération market in the town center, where she sells luxuriant banh herb sandwiches, wild mesclun, shiso, dill, kale, purslane and Thai basil... A genuine bridge between cultures (€0.70 to €2 a bunch).



LE DANDY Nice. 21, rue Bonaparte Tel. +33 (0)4 93 07 07 73

Nice's trendsetters have been flocking here ever since Le Dandy conquered the arty Petit Marais quarter in December 2016. On the program: a variety of moods throughout the day (breakfast, afternoon tea, after work drinks complete with DJ and evening events), a vitamin-boosted candy-color decor and generous, fresh, gastronomic cuisine, with typical Nice specialties such a Ricotta Ravioli, Vegetable Aioli and Aubergine Caviar (main course €14).



Set in the fast-changing Riquier quarter, La Roustide is a restaurant-comedelicatessen dedicated to the truffle. Erika and Frédéric welcome guests with heart-warming hospitality, while the light-filled, charming decor invites you to settle down for a (very) long treat. The menu revolves around seasonal dishes and ranges from a small truffle menu (€40) to a grand tasting menu, giving pride of place to truffles from starter to dessert (€55).

DAM ET MON ŒIL Nice. 32 et 37, rue Bonaparte Tel. +33 (0)7 77 79 55 45

A former Parisian stylist, Catherine's new concept store showcases her favorite designer fashion items, decorative objects and textiles. Pop along to pick up a yak wool shawl straight from the Himalayas (around €80), pretty goldplated silver jewelry by Lotta Djossou (around €80 for a necklace) or a stylish evening bag signed by Anae Rose (from €138). Even the vintage furniture is for sale here, such as the turquoise TOGO sofa - a cult Ligne Roset creation priced at €1300 when the collection was launched. Just a few steps away, the owner also offers charming articles at easier prices (tops from €30) at her second boutique Mon Œil.



JOYA LIFESTORE Nice. 1, place du Pin Tel. +33(0)4 22 13 26 50

This freshly-inaugurated, hybrid 450m² store, dedicated to everything beautiful, tasty and friendly, boasts a particularly stunning decor. In addition to the articles presented in the shop, all the furniture in this restaurant-come-tea room is for sale! This new-generation lifestore also offers a cozy meeting place for various wine appreciation and culinary events throughout the year, together with an upstairs coworking space.

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JEAN DE LA

JEAN DE LA TOMATE Nice. 3, rue Tonduti de l'Escarène Tel. +33 (0)6 11 79 84 24

This 100 % locavore grocery store has just opened its doors! Jean de la Tomate sells a fabulous array of fruit, vegetables, sweet and savory produce, household and beauty products, all from a 250-km radius. A must-do for filling up your cupboards, while supporting the local economy.



OKKO HÔTEL Cannes. 6, bis place de la Gare Tel. +33 (0)4 92 98 30 30

A beautiful addition to the Quarter de la Gare refurbishment project, the contemporary Okko Hotel offers 125 light-filled rooms flirting with Scandinavian style, together with many communal areas including a rooftop terrace, business center, boutique, gym and well-being center. This new, totally on-point address is ideally located at the foot of the railway station, just a stone's throw from La Croisette and Palais des Festivals. (From €95 / night).





BOTTEGA 28 Le Cannet. 448, rue Saint-Sauveur Tel. +33 (0)9 84 22 36 84

Vanessa Vinciguerra hunts down her treasures all over the globe, from Indian bags and cushions to ceremonial dresses from Pakistan, decorative objects from several continents, Berber wool rugs and ethic furniture... This cosmopolitan new concept store, situated in the medieval village of Vieux Cannet, abounds with gems renewed throughout the seasons.





BOBO BISTRO Cannes. 21, rue du Commandant André

Cannes. 21, rue du Commandant André Tel. +33 (0)4 93 99 97 33

This new gourmet address in Cannes' trendy quarter has everything to please, from the fresh, creative, home-made cuisine (Stuffed Courgette Flowers, Swordfish Tartare with Granny Smith Apples and Bean Sprouts, Seared Sardines and Marinaded Octopus & Courgette Salad to name but a few), to the vogueish decor, friendly welcome and excellent value for money (dish of the day with glass of wine and coffee €14.50).



LE BIVOUAC Cannes. 14, rue Bivouac Napoléon Tel. +33 (0)4 97 06 54 56

The service of a high-level sommelier and the comfort of a friend's home... Le Bivouac flies the flag of its novel philosophy with panache. Two fun-loving friends are at the origin of this cozy wine bar - Laurent and... Laurent! The first was a sommelier for over 20 years at star-rated establishments, while the second, born in Cannes, grew up in a family of restauranteurs. Created by interior designer Bastien Radicchi, the decor pays tribute to the De Stijl style, modernism and Art Deco and goes hand in hand with the impeccable live jazz

music on offer every weekend. To accompany the grand cru wines served on site or to take out, Le Bivouac offers a large panel of charcuterie, Socca chickpea chips, diced smoked salmon, cheeses by Maison Mons and a choice of sweet treats such as amaretti biscuits, marshmallow and filled chocolates signed by the world's best pastry chef Jérôme Oliveira. (Menu example: bottle of wine and charcuterie platter €34).

Cannes. 1, square Mérimée Tel. +33 (0)4 93 39 20 10

Thierry Bourdoncle, owner of Saint-Tropez's uber-famous Café Sénéquier, has now opened this large, chic brasserie in the heart of Cannes. La Californie serves French classics from breakfast through to dinner, including delicious salads, fish à la plancha and a choice of organic dishes... The interior is courtesy of top designer Laura Gonzalez, the woman behind the facelift of various legendary Parisian night venues such as the mythical Bus Palladium. (Dish of the day €20).



This former little two-star hotel has blossomed into a light-filled four-star wonder! Nestling right in the town center, a stone's throw from the Palais des Festivals, Hôtel Simone offers 28 tastefullydecorated rooms and several communal terraces, where guests can lay back and unwind in the sunshine... (From €68).





biscuit, are powerfully flavored with dried fruit and Menton citrus fruit. An irresistible local sweet treat.

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CHRISTINE BODINO DESIGN Valbonne Village. 16, rue du Pontis Tel. +33 (0)4 83 14 90 33

This talented Cannes-born interior designer has just opened a boutique in the village of Valbonne featuring stylish furniture (sofas, coffee tables, consoles, lamps, mirrors, etc.), various designer pieces by Kelly Wearstler, cashmere textiles, a fabulous selection of tableware and various accessories for the ladies such as jewelry, knits and an exclusive pick of bags and clutches by Claris Virot (from €300).

La Tarte Valbonnais

mother taught her how to make pasta with blue cheese. And her passion for the kitchen has never left her! Born in Grenoble, where she scored the region's top marks in her professional cookery diploma, Morgane Martinez concocts

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LA CUISINE DE MORGANE

Mougins, 1063, avenue Maréchal luin

Tel. +33 (0)4 92 99 21 87

She still reminisces about her very first

dish, when she was 11 years old and her

sincere, generous and tasty cuisine honoring local, seasonal produce at her soberly-named restaurant La Cuisine de Morgane. A suggestion? The King Prawns with Whisky served with a Parmesan & Vegetable Risotto... (€23).

LA TARTE VALBONNAISE Valbonne, Chocolaterie Christian Camprini 11, rue de la République Tel. +33 (0)4 93 75 03 61

After earning his spurs at some of the Riviera's finest establishments. master chocolate maker Christian Camprini - awarded the very prestigious distinction of Best French Chocolate Maker-Confectioner in 2004 - has set up a little temple dedicated to all things sweet... His chocolate specialties, all made at his laboratory in Mouans-Sartoux, are magnificently presented and include chocolate sweets and blends of chocolate, Menton citrus fruit and Piedmont hazelnuts, topped with his new vegan chocolate collection and must-have Tarte Valbonnaise almond dacquoise filled with candied orange and orange flower Calisson confectionerv... Absolutely fabulous! (€12 per tart or €2 per slice).



Originating from Bordeaux, Arnaud Lacombe and his partner Roxanne have just launched this cozy pocket-size bistro - awarded the prestigious "Maitre Restaurateur" label - in a little pedestrian street in the historic quarter of Antibes. The house specializes in revamped. artistically-presented French gastronomy classics. (Prix fixe menu from €17)



PLAGE HEMINGWAY La londe-les-Maures. Plage de l'Argentière Tel. +33 (0)6 32 50 02 57

Set facing the stunning Golden Islands (Îles d'Or), Plage Hemingway, opened in June 2016, features a private beach with 60 sun loungers, a cocktail bar and restaurant. Sporting a stone and wood decor - the work of local artisans - it blends in perfectly with the stunning vistas offered by this unspoiled Mediterranean corner of paradise. In the kitchen. Francois Blot (former chef of the Buddha Bar Paris) sprinkles his fresh market fare with enchanting Oriental touches. (Half day from €10 from May onwards).





LE KLUB DU KUBE Gassin, Route de Saint-Tropez Tel. +33 (0)4 94 97 20 00

27 new rooms, a villa available for privatization, a new bar, sports club and Carita spa: tucked away in the Gulf of Saint-Tropez, the five-star, ultra-contemporary hotel Le Kube is thinking big with its new extension christened Le Klub. (Opening March 24th. From €212 per night).





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GRAND PLAYGROUND Marseille. 10, place de La Joliette, show-room Atrium 10.5 Tel.: +33 (0)4 91 44 25 28

This gigantic concept store dedicated to young designers of fashion, accessories, high-tech gadgets, fun objects, culinary curiosities and decorative items has set up home in Marseille's trendy shopping mall Les Docks. The concept? Allocate a pop-up space in the store to hand-picked brands, to ensure the treasures on offer change constantly! If you're hunting down the latest items in vogue, you're sure to find some among its unique collections - to the sound of great music...

10 Marseille. 77, cours Pierre Puget et 11. boulevard Notre Dame. Tel.: +33 (0)4 91 02 39 60

The only one of its kind in Marseille, this haven of peace qualifies itself as a "contemporary well-being center" and offers a whole panel of activities to get you back on top of the world, build muscle, stay slim, boost your energy - and learn all about wellness. IO offers a tempting program of more-or-less strenuous classes, such as Floor Barre, Pilates, Yoga, Sophrology, Stretching and Fitness, But it is also a temple of serene disciplines and well-being treatments. Last but not least, you can learn all about healthy living at the thematic workshops.

L'IDÉAL Marseille, 11, rue d'Aubagne Tel.: +33 (0)9 80 39 99 41

One can only succumb to the delicious Mediterranean produce hunted down by ex-food critic and queen of good taste Julia Sammut, This good food fan grew up in a family where gastronomy is part of everyday life (her mother. Reine Sammut is a star-rated chef) and her shop offers only the finest artisan and local produce, elected by Julia herself. Her grocery store in the Noailles quarter sells her favorite goodies, while the restaurant, set under a glass canopy, will delight the most demanding gourmets.











MAISON EMPEREUR

Marseille, 8, rue des Recolettes

Tel.: +33 (0)9 52 86 20 78 www.empereur.fr

An emblem of Marseille, this famous

old hardware, cutlery and tableware

store promises an experience

out of time: Une nuit (one night -

that's its name) in the apartment

set just above the store, i.e. in the

family home decorated from head

to toe in Maison Empereur style!

Ancient tools of the trade and craft treasures abound here and you are

sure to succumb to the charming

atmosphere of this astonishing,

now-revamped little abode.

Simply magical!

Maison Empereur

dishes are inspired by Le Livre d'Auguste, the grandfather of the restaurant's joint owner Jean-Christophe Codaccioni. On the menu? Stewed and roasted meats, charcuterie and dishes in sauce, served in a contemporary bohemian decor, adorned with graphic wallpapers, colorful lampshades, indoor plants and antique furniture.



LE DIRECTOIRE Marseille. 44, rue Edmond Rostand Tel.: +33 (0)4 96 10 39 48

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Serving Mediterranean cuisine made with ultra-fresh ingredients, together with cheese and charcuterie platters. all from the next-door market, this chic new bistro located in Marseille's Quartier des Antiquaires is the perfect address for reveling in great local dishes, served on white tablecloths in the warm and elegant dining room, or out on the terrace. The innovative and authentic temptations include Octopus Stew, Roast Lamb with Rosemary and Savory French Toast... The barman - a popular local figure prides in his excellent selection of wines, spirits, cocktails and every imaginable kind of beverage.





This gorgeous delicatessen and Pastis cellar gives pride of place to regional produce and local arts & crafts and is a genuine showcase for Provence's enviable lifestyle, symbolized by Pastis! You'll find around 30 of the finest craft Pastis elixirs here, many bottled specially for the shop by local producers. Don't miss the Green Olive Tapenade with Pastis, Old-Fashioned Absinth and Pastis candle. You can also opt for your own special flask, jug or carafe... and a straw hat for your next qame of boules!









This chic sandwich bar advocates fast but refined food to eat in or take out! Thomas and Pauline concoct a mouth-watering choice of 6 tasty and filling club sandwiches (including a vegetarian version), together with sweet treats and seasonal salads made with fresh ingredients. You can also stop off there for afternoon tea, served with home-made tarts and cookies.



AIX' POTENTIELS Aix-en-Provence. 7/9, rue Fermée Tel.: +33 (0)7 83 13 29 92

This boutique brings together collections by designers from the South of France specializing in fashion, decoration, gastronomy and much more... Its magnificent window showcases a delightful hotchpotch of jewelry, crockery, decorative objects, lamps, fashion accessories, candles and even artisan biscuits. Many of the items on sale are one-offs, so this is the perfect place for finding a unique, locally-made gift. *Aix' Potentiels* also hosts art exhibitions and creative workshops throughout

the year.



This wine and tapas bar is also a concert hall! Fancy chilling out on the terrace, in the lounge or in the basement? Just take your pick. On the food front, *Les Baratineurs* offers a pretty tempting voyage around the world, with a choice of crisp savory tarts, delicious, home-made toasted sandwiches, vegetarian lasagna, a quesadilla, Thai salad, burgers and varied desserts. The owners – a joyful trio of antique bric-à-brac fans – dreamed up the eclectic and very trendy vintage decor.

LE BAVARD

Avignon. 44, boulevard Saint Michel

Tel.: +33 (0)4 90 33 53 46

Located in Avignon, this bistronomic

restaurant regales hungry punters

with a gourmet, inventive and seasonal

menu. You can kick off the festivities with

a glass of wine from the excellent cellar

in the Salon de Bavardage chatroom,

before settling down to discover the

recipes of Chef Thomas Longuesserre,

combining classical and creative. You'll

love the playful, colorful decor too -

perfect for savoring a tasty, home-made

dish. Definitely the place to be!





BEAUCOUP STORE Avignon. 3 et 7 rue Rouge Tel.: +33 (0)6 27 71 46 98

The City of Popes overflows with ancient mansion houses and this particular one has been converted into a fashion, lifestyle and household decoration boutique, with a resolutely Scandinavian and bohemian mood. The surprises on offer vary according to the latest arrivals and designers. A great new address for trendsetters from Avignon and elsewhere.





February 25th to June 25th, 2017

VENICE LA SERENISSIMA!

Split into four themes, this fabulous exhibition offers an insider's view of Venetian parties during the Serenissima period: the town's last Golden Age brought to an end by Napoleon Bonaparte's invasion in 1797. Far from being the purely casual entertainment one might imagine, the festivities - balls, celebrations, regattas, show and carnivals - were genuine political and religious stages. Immortalized by such extraordinary artists as Tiepolo, Guardi and Longhi, this extravaganza plunges visitors back into the Age of Enlightenment.

Musée Cognacq-Jay, le goût du XVIII^e siècle. 8, rue Elzévir, Paris 3rd arrondissement. Tel. +33(0)1 40 27 07 21

Pietro Falca, aka Pietro Longhi (1702 – 1785) The Charlatan (circa 1757) Fondation Bemberg, Toulouse © RMN - Grand Palais / Fondation Bemberg © Mathieu Rabeau

March 2nd to July 23rd, 2017 21, RUE DE LA BOÉTIE

This exhibition tells the very singular story of Paul Rosenberg (1881-1959), one of the foremost art dealers of the first half of the 20th century. It brings together around 60 contemporary masterpieces signed by Pablo Picasso, Fernand Léger, Georges Braque, Henri Matisse, Marie Laurencin and other major names... Mixing art history, social history and politics, it puts the spotlight on the passion of this businessman and astute art lover and connoisseur, whose Parisian gallery, 21, Rue de la Boétie, was a genuine artistic hub, reaching beyond France to Europe and the United States.

Musée Maillol. 61, rue de Grenelle, Paris 7th arrondissement. Tel. +33(0)1 42 22 57 25



Henri Matisse, The Piano Lesson, 1923. Private collection © Succession H. Matisse

April 27th to August 13th, 2017

DALIDA'S WARDROBE

Imagined by the eminent fashion historian Olivier Saillard, this exhibition pays tribute to the magnificent outfits worn by the singer, diva and glamour icon Dalida (1933-1987). In a theatrical layout, Fifties dresses by Carven rub shoulders with a fiery red sheath dress signed by Jean Dessès, tunic dresses by Balmain and the sequined costumes worn during her prolific disco period.

Dalida, Palais Galliera, Musée de la Mode de la Ville de Paris. 10, avenue Pierre 1er de Serbie, Paris 16th arrondissement. Tel. +33(0)1 56 52 86 00 © Julien Vidal / Galliera

May 18th to November 5th, 2017

MEDUSA, JEWELRY & TABOOS

Bringing together a variety of curious objects, midway between finery and sculptures, this jewelry exhibition features around 300 often-unique items, many of which were crafted by major artists such as Dali, Man Ray, Picasso and Calder. It throws bridges between refined esthetics, artisan techniques, futuristic styles and a touch of kitsch. The Musée Fragonard is lending an 19th century perfume ring for the occasion.

Musée d'Art Moderne de la Ville de Paris. 11, avenue du Président Wilson, Paris 16th arrondissement. Tel. +33(0)1 53 67 40 00



César (aka César Baldaccini) Expansion No. 14, 1970 Centre Pompidou collection, Paris Musée National d'Art Moderne/ Centre de Création Industrielle © Centre Pompidou, MNAM-CCI / Dist. RMN-GP/Ph. Migeat © SBJ/Adagp, Paris 2016

April 26th to October 1st, 2017 THE POWER OF FLOWERS

Pierre-Joseph Redouté (1759-1840) was nicknamed the "Raphael of flowers" thanks to his minutely-detailed floral interpretations painted between the end of the Old Regime and the July Monarchy. Bringing together over 20 paintings, watercolors, vellums and objets d'art, the exhibition is the first in France dedicated to this painter-come-botanist, who made his mark on the Golden Age of natural sciences.

Le Pouvoir des fleurs -Résonances contemporaines avec les métiers d'art Le Centquatre. 5, rue Curial, Paris 19th arrondissement. Tel. +33(0)1 55 31 95 67



© Museum national d'Histoire naturelle. RMN-Grand Palais / image du MNHN, bibliothèque centrale

January 31st to November 12th, 2017 ROUTES OF AFRICA

Spanning 5000 BC to current day, this exhibition, featuring 300 varied works and documents, evokes the vast routes criss-crossing the African continent, fostering migration and encounters between different cultures, as well as exchanges of precious commodities, objects and ideas.

Musée du Quai Branly Jacques Chirac. 37, quai Branly, Paris 7th arrondissement. Tel. +33(0)1 56 61 70 00



© Mamy Wata / DR

December 12th, 2017 to March 23rd, 2018

CÉSAR RETROSPECTIVE

For its 40th anniversary, the Centre Pompidou is paying tribute to the artist Baldaccini César, commonly known as César, in a major exhibition entitled *La Rétrospective*, bringing together around 100 of César's works from throughout the world. 20 years after his death, the Marseille-born artist is still making the headlines with his critical eye on society and overconsumption. This major figure of the New Realism movement is one of the few never to have been staged in a major show at the Centre Pompidou. Not to be missed!

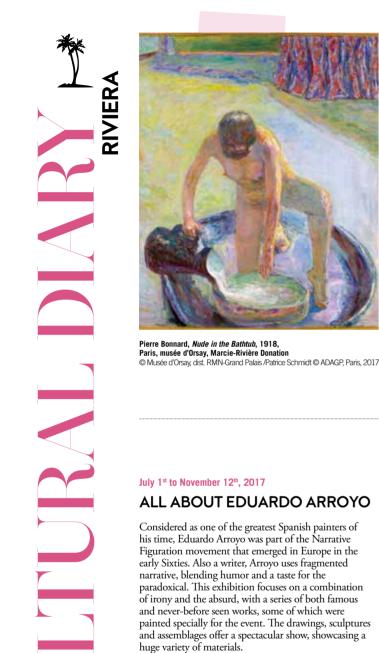
Centre Pompidou Place Georges Pompidou, Paris 4th arrondissement. Tel. +33(0)1 44 78 12 33

February 22nd to May 22nd, 2017

VERMEER AND THE MASTERS OF GENRE PAINTING

Thanks to exceptional loans from major American, British, German and, of course, Dutch institutions, this splendid exhibition at the Louvre - the first of its kind since 1966 - features 12 paintings by Johannes Vermeer. Revealed in the late 19th century, this Dutch Golden Age artist, reputedly an extremely solitary man, is considered as a genuine "agent of metamorphosis" rather than a simple style innovator. His paintings are shown at the Napoleon Hall alongside works by other major Golden Age artists such as Gérard Dou, Jan Steen, Caspar Netscher and Frans van Mieris, all masters of the portrayal of elegant and refined scenes.

Musée du Louvre. Place du Carrousel, Paris 1st arrondissement. Tel. +33(0)1 40 20 53 17



May 13th to September 17th, 2017

BONNARD/VUILLARD, **ZEÏNEB & JEAN-PIERRE** MARCIE-RIVIÈRE COLLECTION

The Musée Bonnard is honoring Pierre Bonnard's 150th anniversary this year with an exceptional series of masterpieces from the Zeïneb & Jean-Pierre Marcie-Rivière collection, previously-exhibited at the Musée d'Orsay in Paris. Philanthropists and avid 19th and 20th century art collectors, the Marcie-Rivière husband and wife duo built this elegant collection, marked by its admirable esthetic and scientific coherency, over a period of nearly 40 years. Comprising paintings and drawings by Bonnard and Vuillard, it stands witness to the close artistic bond between the two artists at the time of the Nabi movement.

Musée Bonnard 16 boulevard Sadi Carnot, Le Cannet, Tel. +33(0)4 93 94 06 06



Bust Portrait of a Concubine, circa 1750-60, assigned to Jean-Denis Attirel. © Musée des Beaux-Arts de Dole. © Jean-Loup Mathieu

July 14th to September 10th, 2017 THE FORBIDDEN CITY IN MONACO

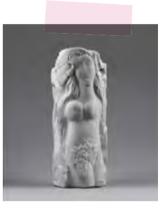
Around 200 exceptional items originating from the ancient palace of the Chinese Imperial Court, or on loan from major European and American collections (Musée Cernuschi and Musée du Louvre in Paris, Victoria & Albert Museum in London, Musées Royaux d'Art et d'Histoire in Brussels and Arthur M. Sackler Gallery in Washington) have been brought together to create this unique exhibition. Designed as a stroll through the Forbidden City - reconstructed right down to the palace grounds -, the itinerary leads visitors on a voyage into the fascinating history of a civilization dating back many thousands of years, with highlights including the emblematic Temple of Heaven, Throne Room, Buddhist Temple, Ancestral Temple and Tea Pavilion. The exhibition layout has adopted a contemporary and instructive approach and features two scale models of monumental temples (China Red Sandalwood Museum, Beijing), previously-unpublished audiovisual archives and an immersive tour of the Forbidden City Palace.

La Cité Interdite à Monaco. Vie de cour des empereurs et impératrices de Chine Grimaldi Forum, 10. avenue Princesse Grace, Monaco, Tel. +377 99 99 20 00

May 27th to August 28th, 2017 CHAGALL THE SCULPTOR...

Marc Chagall's molded, carved and melted creations formed an integral part of his artistic world from the Fifties onwards. The artist produced around a hundred sculptures on themes dear to him, such as the celebration of love, animals and biblical scenes. For the first time, the Musée Chagall in Nice will be putting the spotlight on this thrilling collection of little-known works.

Chagall, Sculptures Musée National Marc Chagall. 36, avenue du Dr Ménard, Nice Tel. +33(0)4 93 53 87 20 © C. Weil



July 1st to November 12th, 2017 ALL ABOUT EDUARDO ARROYO

Considered as one of the greatest Spanish painters of his time, Eduardo Arroyo was part of the Narrative Figuration movement that emerged in Europe in the early Sixties. Also a writer, Arrovo uses fragmented narrative, blending humor and a taste for the paradoxical. This exhibition focuses on a combination of irony and the absurd, with a series of both famous and never-before seen works, some of which were painted specially for the event. The drawings, sculptures and assemblages offer a spectacular show, showcasing a huge variety of materials.

Eduardo Arroyo - Dans le respect des traditions Fondation Maeght. 623, Chemin des Gardettes, Saint-Paul-de-Vence. Tel. +33(0)4 93 32 81 63 © Eduardo Arroyo - ADAGP Paris 2017. Photos DR.

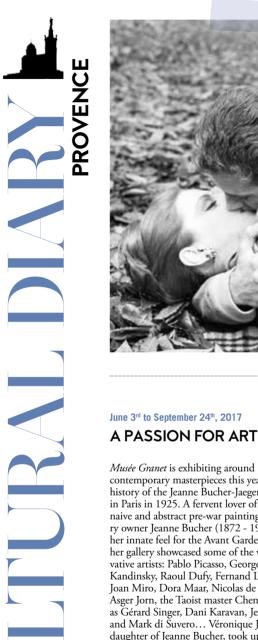


February 17th to May 28th, 2017

HELMUT NEWTON'S ICONS

Specially designed for the inauguration of Nice's new Musée de la Photographie (Photography Museum), this exhibition focuses on fashion photos by the master Helmut Newton. His works, staging stunning women in an atmosphere blending sensuality and eroticism, were widely published in the Sixties in major magazines such as Vogue.

Icônes Musée de la Photographie Charles Nègre. 1, place Pierre Gautier, Nice. www.museephotographie.nice.fr Helmut Newton, Amica, Mailand, 1982 – © Helmut Newton Estate



December 13th. 2017 to April 23rd. 2018 PICTURE STORIES First invented in Italy in 1947, picture stories

met with immediate success and an estimated 12 million French men and women took to reading them in the Sixties. But the genre was harshly criticized by intellectuals who found it foolish. Catholics who considered it immoral and Communists who declared it mindnumbing. Nevertheless, picture stories remained popular literature best sellers for over 20 years. Featuring over 300 objects, films, testimonials, photos and documents, this exhibition at the MuCEM pays tribute to an unprecedented saga in the publishing world.

Roman Photo, Mucem J4 - Niveau 2. 7 Promenade Robert Laffont. Marseille. Tel. +33(0)4 84 35 13 13

Gioventu Delusa 1967 © Fondazione Arnoldo e Alberto Mondadori



Bosch, Brueghel, Arcimboldo ©Gianfranco lannuzzi - Renato Gatto - Massimiliano Siccardi / Nuit de Chine

March 4th, 2017 to January 7th, 2018

THE FANTASTIC AND WONDERFUL WORLD OF BOSCH, BRUEGHEL & ARCIMBOLDO

This new, immersive creation allows visitors to explore the lavish fruit of the 16th century masters' unbridled imagination. Showcasing wonders ranging from Bosch's most emblematic triptychs (such as The Garden of Earthly Delights, The Temptation of St. Anthony and The Haywain) to the astonishing compositions of Arcimboldo made of fruit and flowers and the village fairs of the Bruegel dynasty, the Carrières de Lumières multimedia exhibition venue, set inside an ancient quarry, opens its doors to the fascinating world of these three artists who dedicated themselves to portraving life, its movement and the duality of a world waivering between good and evil. An extremely inventive show.

Carrières de Lumières, route de Maillane, Les Baux de Provence. Tel. +33(0)4 90 54 47 37

December 3rd, 2017 to June 30th, 2018

BANQUETS FROM MARSEILLE TO ROME: PLEASURE & POWER GAMES

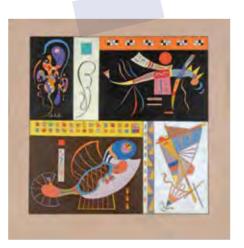
Fancy taking part in a Roman banquet?! Thanks to 3D technology, visitors can enjoy a full immersion in the divine private banquets of the aristocracy and their associated social obligations, and the pomp and splendor of the Roman imperial banquets. The exhibition is divided into three sections: banquet rooms from the ancient Greek colony of Massalia (now Marseille), banquet crockery and Roman banquets. The sounds, music, games, discussions and plentiful food and drink of the time are realistically staged, offering visitors a fascinating voyage into this ancient ritual and intrinsic part of Antiquity.

Centre de la Vieille Charité, 2 Rue de la Charité, Marseille. Tel. +33(0)4 91 14 58 97



Musée Granet is exhibiting around 100 modern and contemporary masterpieces this year, retracing the history of the Jeanne Bucher-Jaeger gallery, founded in Paris in 1925. A fervent lover of cubism, surrealism, naive and abstract pre-war paintings, the flagship gallery owner Jeanne Bucher (1872 - 1946) was reputed for her innate feel for the Avant Garde. Over the decades, her gallery showcased some of the world's most innovative artists: Pablo Picasso, Georges Braque, Vassily Kandinsky, Raoul Dufy, Fernand Léger, Man Ray, Joan Miro, Dora Maar, Nicolas de Staël, Jean Dubuffet, Asger Jorn, the Taoist master Chen and sculptors such as Gérard Singer, Dani Karavan, Jean-Paul Philippe and Mark di Suvero... Véronique Jaeger, the granddaughter of Jeanne Bucher, took up the reins of the gallery in early 2000 and hosts regular exhibitions, in particular never-before seen photos of the artists Bonnard, Vuillard and Degas.

Passion de l'art - Galerie Jeanne Bucher-Jaeger, 1925-2017 Musée Granet, Place Saint Jean de Malte, Aix-en-Provence. Tel. +33(0)4 42 52 88 32



Vassily Kandinsky, *Community*, 1942 Oil on cardboard, 50 x 50cm / 52.5 x 52.5cm © Kandinsky, Courtesy Galerie Jeanne Bucher Jaeger, Paris Photo: Jean-Louis Losi

Pelike. Seated Dionvsus, ceramic container decorated with red figures. Attica. Inv. 7023. circa 470 © Musées de Marseille. Photo Benjamin Soligny



Antoine Raspal, Arlésienne aux Œillets. DR

October 7th, 2017 to January 7th, 2018 ANTOINE RASPAL (provisional title)

Brought to fame by his particularly detailed portrayals of Arlesian women in traditional 18th century costume, Antoine Raspal is being honored by the Musée Réattu in Arles this year, with an exhibition following on from the show held by Maison Fragonard at its two Grasse-based museums, running from May 12th to September 17th, 2017 (see page 62). A local child, Raspal introduced the famous Jacques Réattu (1760 - 1833) to the art of painting. This highly-awaited exhibition will be unveiling a selection of paintings and drawings, some of which have never previously been shown to the public.

Musée Réattu, 10 Rue du Grand Prieuré, Arles, Tel, +33(0)4 90 49 37 58

FRAGONARD FACTORIES & MUSEUMS

Grasse L'Usine Historique 20, Bd Fragonard 06130 Grasse Tel. +33 (0)4 93 36 44 65

Grasse La Fabrique des Fleurs Les 4 chemins 17, route de Cannes 06130 Grasse Tel. +33 (0)4 93 77 94 30

Grasse Le Musée Provençal du Costume et du Bijou 2, rue Jean Ossola 06130 Grasse Tel. +33 (0)4 93 36 91 42

Grasse Le Musée Jean-Honoré Fragonard 14. rue Jean Ossola 06130 Grasse Tel. +33 (0)4 93 36 02 07

Eze village L'usine Laboratoire 158, avenue de Verdun 06360 Eze Village Tel. +33 (0)4 93 41 05 05

Paris Le Théatre Musée des Capucines 39, Bd des Capucines 75002 Paris Tel. + 33 (0)1 42 60 37 14

Le Nouveau Musée du Parfum

Tel. + 33 (0)1 40 06 10 09

Tel. + 33 (0)1 47 42 04 56

Le Musée du Parfum 9, rue Scribe 75009 Paris

3-5, square de l'Opéra Louis Jouvet

Paris

Paris

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Grasse Fragonard Parfums 2, rue Jean Ossola 06130 Grasse Tel. +33 (0)4 93 36 91 42

Grasse Petit Fragonard 10, rue Jean Ossola 06130 Grasse Tel. +33 (0)4 93 36 51 51

Cannes Rue d'Antibes 103. rue d'Antibes 06400 Cannes Tel. +33 (0)4 93 38 30 00

Cannes Rue Gazagnaire 11, rue du Docteur Pierre Gazagnaire 06400 Cannes Tel. + 33 (0)4 93 99 73 31

Eze Village 7, avenue du Jardin Exotique 06360 Eze-Village Tel. +33 (0)4 93 41 83 36 Nice 11, cours Saleya 06300 Nice Tel. +33 (0)4 93 80 33 71

Saint Paul de Vence Chemin Sainte-Claire 06570 Saint-Paul-de-Vence Tel. +33 (0)4 93 58 58 58

Marseille Les Voûtes de la Major 20, quai de la Tourette 13002 Marseille Tel. +33 (0) 4 91 45 35 25

Avignon 20, rue Saint-Agricol 84000 Avignon Tel. +33 (0)4 90 82 07 07

Saint-Tropez 7, place Croix de Fer 83990 Saint Tropez Tel. +33 (0)4 94 56 15 15

Paris Fragonard Rive Gauche 196, bd Saint-Germain 75007 Paris Tel. +33 (0)1 42 84 12 12

Paris Fragonard Marais 51, rue des Francs Bourgeois 75004 Paris Tel. +33 (0)1 44 78 01 32

Paris Fragonard Saint-Honoré 207, rue Saint-Honoré 75001 Paris Tel. +33 (0)1 47 03 07 07

Paris Fragonard Carrousel du Louvre 99. rue de Rivoli 75001 Paris Tel. +33 (0)1 42 96 96 96

Paris Fragonard Montmartre 1 bis. rue Tardieu 75018 Paris Tel. +33 (0)1 42 23 03 03

Paris Fragonard Bercy Village Chai nº13, cour St Emilion 75012 Paris Tel. +33 (0)1 43 43 41 41

Paris Fragonard Haussmann 5. rue Boudreau 75009 Paris Tel. +33 (0)1 40 06 10 10

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