



rand Chapitre  
de France  
2023



Cité médiévale de Carcassonne







## Grand Chapter of France in Carcassonne

Three Michelin-starred chefs - The world's largest  
gastronomic buffet - A thousand years of history -  
Cradle of French wine - Historic castles and abbeys

October 11 to 15, 2023

Dear Members and Friends,

It is with great pleasure that we invite you to our Grand Chapitre de France, which will take place from October 11 to 15, 2023, in the Occitanie bailiwick of Alain Vertes, and more specifically in the splendid city of Carcassonne, a UNESCO World Heritage Site.

We wanted you to discover or rediscover Carcassonne, Narbonne, Castelnaudary, Lastours and Gruissan, off the beaten track, through Occitanie and its picture-postcard landscapes.

With the medieval city of Carcassonne and its Château Comtal as our base, we'll introduce you to highly talented chefs, passionate producers and places steeped in history, always with the aim of surprising you and sharing great moments of conviviality.

I hope to see you there, and wish you a wonderful summer.

Châinement Vours

*Laurent*

Discover a small summary of our Grand Chapter, by  
scanning the qr code below :



Laurent Poulitier du Mesnil  
Member of the Magistral Council  
Delegate Bailiff of France  
Commander of the Chain  
Phone number : +33 (0) 6 03 61 00 62  
bailli@chaineFrance.fr







**W**ednesday, October 11  
*Discovering Cathar  
country*



Wednesday, October 11,  
Afternoon / Evening

*Discovering Cathar country*

Four royal fortresses join forces on the long, arid ridge overlooking the village of Lastours. On its slopes, the remains of the medieval village emerge majestically. On this unique site, the history of Bronze Age men intersects with that of Cathars and Crusaders, all seeking protection on this mighty mountain. Lastours is a vast archaeological complex with its four castles: Cabaret, Tour Régine, Surdespine and Quertineux, built atop a rocky base, and its medieval village, Castrum de Cabaret, deep in the valley.

14h30 Peregrinations in the footsteps of the Cathars Lastours for hikers 45 minutes from Carcassonne

**Evening**

17h15 Departure from Hôtel de la Cité in Carcassonne

17h30 Arrival at Carcassonne's «Lycée Viticole» and «Rôtisserie Charlemagne»; goose roasting dinner

17h30 Visit to the «Lycée Charlemagne»: presentation of the viticulture-oenology branch and the winery

18h The soul of wine: «Assemblage» workshop, tasting of estate wines

18h45 Presentation of the roasting profession by Michael Humbert, Master Roaster

19h – 23h Back to the roots of the Chaîne: a stage of «La Chaîne Fait son Tour» - Dinner around the goose rotisserie under the walls of the Cité.





**Thursday, October 12,  
Afternoon**

*Discovering Castelnaudary*

Castelnaudary is a charming town, renowned for its heritage and exceptional gastronomy, including its famous cassoulet, the region's emblematic dish. Crossed by the magnificent Canal du Midi and its gentle slowness of life, Castelnaudary is a haven of tranquillity with its seven streams running through the town. The city of the former «Pays de Cocagne» also offers beautiful, peaceful walks along its picturesque banks. The town boasts a number of historic monuments, including the church of Saint-Michel and the former Présidial.

9h Departure from Hôtel de la Cité in Carcassonne

10h Visit the traditional Not pottery

11h Visit to the Escudier Cassoulet canning factory

12h - 15h Enthronement of registrants and lunch at the  
«Confrérie du Cassoulet de Castelnaudary».

- Tasting of charcuterie from Maison Escudier
- Duck foie gras
- Authentic Cassoulet de Castelnaudary cooked in Not terrine
- Cheeses
- Iced surprise dessert
- Presentation of local wines, Crémant de Limoux
- Waters, Coffee

16h Visit to the Vivier Flour Mill

17h Back to Hôtel de la Cité







Thursday, October 12,  
Evening

18h15 Departure from Hôtel de la Cité in Carcassonne

18h45 Visit to Château de Villarambert

Château de Villarambert was built in the 16th century by the Vernon family, who owned it until 1858. Taken over by the Julien family in the late 19th century, the château was extensively restored. Villarambert, whose original Latin name is Villa Ramberti, is surrounded by dolmens and menhirs. Fragments of amphorae and Gallo-Roman crockery have been brought to the surface by deep ploughing in the fields. It was around 1231 that the first written records were found of the creation of a vineyard by Pierre Vidal de Villarambert, lord of the manor. Since 1858, five generations of the Julien family have given their letters of nobility to the vines and wines of Château de Villarambert.

19h15 Induction into the Monte Cristo Cigar Club

19h45 Dinner at Château de Villarambert prepared  
by Michelin-starred Chef Stephan Paroche,  
of the restaurant «La Table de Castigno» in Assignan

- Ten-act meal
- A merry-go-round of emblematic Occitan products
- Discover Gaillac wines

23h30 Departure from the Château

00h00 Arrival at the Hôtel de la Cité in Carcassonne



Thursday, October 12

*Discovering Castelnaudary*







Friday, October 13

*Discover the Narbonnais  
The cradle of the  
French vine*



Friday, October 13,  
Afternoon

*Discover the Narbonnais  
The cradle of the French vine*

- 9h Departure from Hôtel de la Cité in Carcassonne
- 10h30 Visit Fontfroide Abbey  
and look back on a thousand years of history

The splendid Cistercian Abbey of Fontfroide nestles in the foothills of the Corbières mountains, southwest of Narbonne. Founded in 1093, Fontfroide is a «Classified Historic Monument» and «Grand Site d'Occitanie». During the Albigensian Crusade, it was the spearhead of Catholic orthodoxy. In the 14th century, one of its abbots was elected Pope under the name of Benedict XII.

- 12h Departure from Fontfroide
- 13h Seafood lunch, between the Etang de Gazel  
and the Mediterranean Sea at La Perle Gruissanaise  
- Visit to the Salins and Moulin de Gruissan,  
(to be confirmed)
- 15h Departure from Gruissan
- 16h Narbonne city tour

A former Roman colony, Narbonne is brimming with ancient remains and majestic buildings that will take you on a journey through time. The city is criss-crossed by the Canal de la Robine, a UNESCO World Heritage site.

- 18h Departure for the Grands Buffets de Narbonne, a member  
of the Chaîne des Rôtisseurs







riday, October 13,  
Evening

The world-famous restaurant «Les Grands Buffets de Narbonne» is a true paradise for gourmets and gourmands. The abundance of the buffet and its incredible variety offer an unforgettable culinary experience. Les Grands Buffets treat guests to the very best of French gastronomy, in its most faithful tradition, with a host of regional specialties and the «world's largest cheese platter». The elegant, warm setting of Les Grands Buffets adds a refined touch to this exceptional culinary experience.

- 18h30 Visit the Grands Buffets
- 19h15 Dinner at the Grands Buffets of Narbonne, the very best of French gastronomy in an all-you-can-eat buffet; a concept unique in the world
- 23h Departure from Narbonne
- 00h00 Arribal at the Hôtel de la Cité in Carcassonne







**S**aturday, October 14  
*Discovery of Carcassonne*



aturday, October 14,  
 Afternoon

*Discovery of Carcassonne*

Carcassonne, the world's largest citadel, with its captivating medieval charm, is a jewel restored by Eugène Viollet-le-Duc in the 19th century. Occupied since Neolithic times, Carcassonne is a UNESCO World Heritage Site. Its imposing ramparts, cobbled streets and half-timbered houses tell the fascinating story of this city.

9h30 General Meeting of the Bailliage de France  
 of the Confrérie de la Chaîne des Rôtisseurs

12h30 Buffet lunch at La Barbacane,  
 prepared by Michelin-starred Chef Jérôme Ryon

**Lunch menu**

**Starters**

Marinated salmon, sour cream and eggs  
 Tabbouleh with shrimp and fresh mint  
 Home-made focaccia and goat's curd from Combeville  
 Villeneuve farm eggs with mimosa and fresh tuna  
 Homemade quiches

**Hot dishes**

Cassoulet Languedocien  
 Mediterranean sea bream with fennel confit  
 Sliced veal with chorizo and Marseillette rice

**Cheese**

Mature goat's milk cheese, dried tomatoes with peppers

**Desserts**

Fresh fruit salad with Muscat de Saint Jean  
 Lemon shortbread  
 Chocolate-coffee opera

15h Guided tour of the Cité de Carcassonne







aturday, October 14,  
Evening



aturday, October 14  
*Discovery of  
Carcassonne*

Château de Pennautier, nicknamed «the Versailles of Languedoc», was built in 1620 by Bernard de Pennautier, Treasurer of the States of Languedoc. On July 14, 1622, the château welcomed the young King Louis XIII, who had just created the Company of Musketeers. After his visit, the King donated the Château's travel furniture (now classified as a Historic Monument) to the Pennautier family. These furnishings, comprising exquisite tapestries, a four-poster bed and six armchairs, are still carefully preserved in the King's bedroom. In 1670, the Château was enlarged and completed with a French-style park, long attributed to Le Vau and Le Nôtre. A fine scholar, Pierre Louis de Pennautier was an active supporter of Molière, who stayed and «gave the comedy» at Pennautier. Today, owned by Nicolas and Miren de Lorgeril, the Château has been entirely renovated.

- 17h30      Departure from Hôtel de la Cité for Château de Pennautier
- 18h          Induction Ceremony
- 19h30      Cocktail reception and Gala Dinner at Château de Pennautier,  
prepared by Michelin-starred Chef Franck Putelat

#### Cocktail

Champagne

Assortment of canapés

Mussel and guinea fowl tartlet

Pita bread, onions, anchovies

Beef-carrots-fennel

#### Menu

Parmentier, sea potato, earth potato, Oscietre caviar

Bouillabaisse, duck foie gras, cranquette, saffron

Poivrade, scallops, smoked shallots, Timut pepper

Poultry-crustaceans, free-range guinea fowl, langoustines, carcass juice

#### Desserts

Iced, glazed grapefruit, peeled raw, completely siphoned, powdered

Alignardises and confectionery

#### Wines

Wine and food pairing created by Florent Martin,  
Echanson de France, Meilleur Ouvrier de France, Meilleur Sommelier of  
France, Head Sommelier at the Peninsula Paris







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France, Head Sommelier at the Peninsula Paris







unday, October 15,  
Day

*Discovery of the Salses-Leucate lagoon*

Along the Mediterranean, discover the beautiful Leucate lagoon, a «Natura 2000» site, classified as a «Natural Area of Ecological, Faunistic and Floristic Interest».

- 10h Traditions of the fisherman-ostreiculturist basket in Leucate
- 12h30 Friendly lunch: traditional eel bourride
- 14h End of the Grand Chapitre de France

Next event in Provence,  
Grand Chapitre de France 2024,  
from October 9 to 13, 2024,  
« Discovering the Vaucluse »  
Accommodation at the Hôtel Crillon-le-Brave



unday, October 15  
*Discovery of the Salses  
Leucate lagoon*







ôtel de la Cité \*\*\*\*\*  
MGallery Collection

Main hotel and meeting place for departures and arrivals.

The Hôtel de la Cité is an integral part of Carcassonne's heritage. Located in the heart of the medieval city, built on the site of the former Palais Episcopal, the 5-star hotel adjoins the Basilique Saint-Nazaire and majestically overlooks the lower town from the ramparts, offering enchanting views of the Cité and its gardens. The hotel's lounges, rooms and spa offer a blend of neo-Gothic decor and Art Deco spirit. Michelin-starred chef Jérôme Ryon officiates at Restaurant la Barbacane, which offers unforgettable views from the terrace.

Place Auguste Pierre Pont, 11000 Carcassonne  
Phone : +33 (0) 4 68 71 98 71

<https://www.cite-hotels.com/fr/etablissements/hotel-de-la-cite.html>

roposed housing  
*Carcassonne*







Proposed housing  
*Carcassonne*



## Hôtel le Donjon \*\*\*\* Heart of the Medieval City

Hôtel le Donjon is 150 meters from the Hôtel de la Cité (base of the Grand Chapitre).

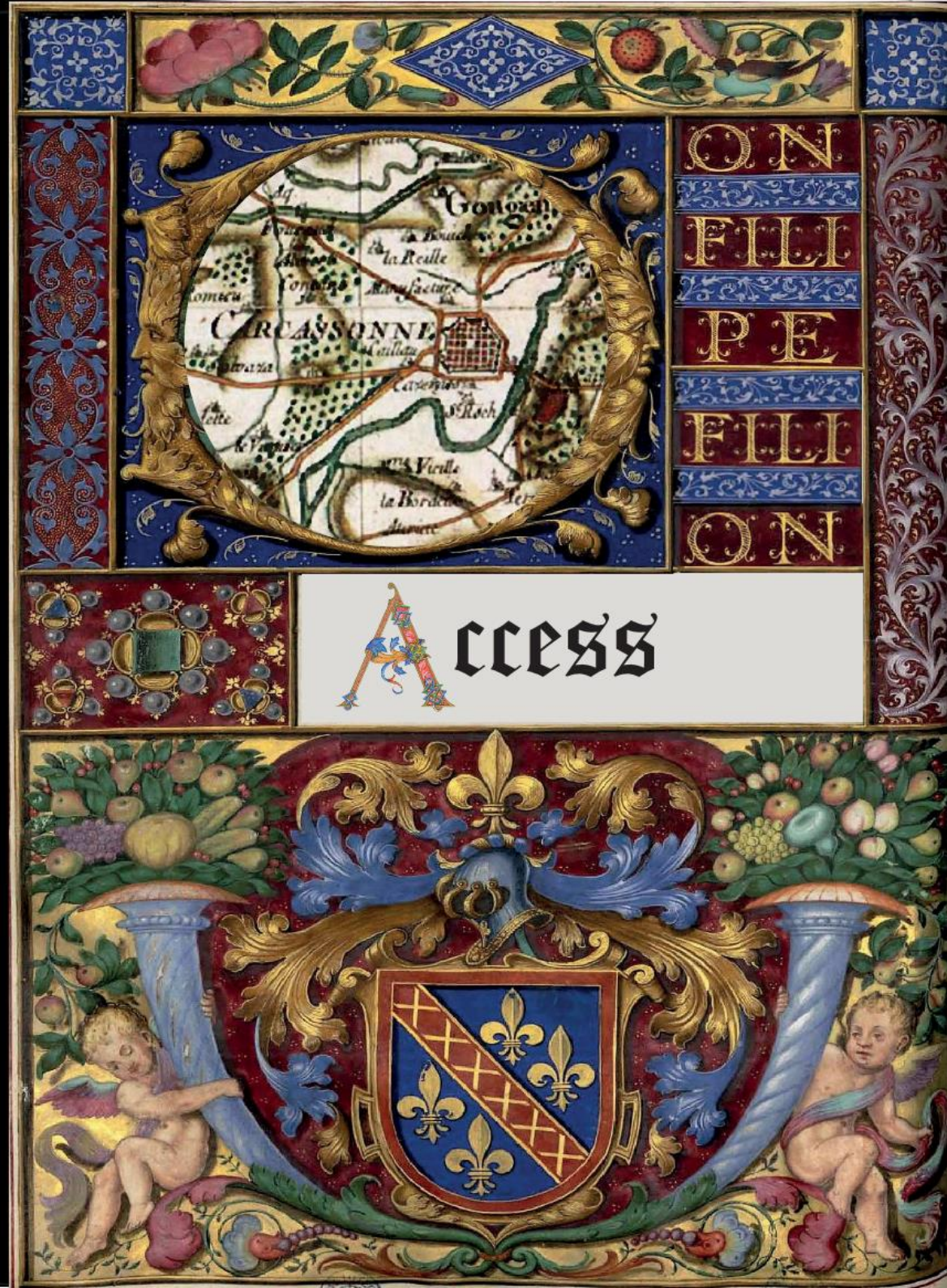
Thanks to its privileged location, Hôtel le Donjon is part of the heritage of Carcassonne's medieval citadel. Its gardens are a haven of peace. Just a 1 minute walk from the Château Comtal and 3 minutes from the Basilica, it's the perfect place to discover Carcassonne's old town. The 4-star hotel is made up of two different houses, the Maison Principale and the Maison du Comte Roger opposite.

2 rue du Comté Roger, 11000 Carcassonne  
Phone : +33 (0) 4 68 11 23 00

<https://www.cite-hotels.com/fr/etablissements/hotel-le-donjon.html>







## Access

Access by car:

From Paris, direction Toulouse then Montpellier, A61, Carcassonne exit

From Bordeaux, direction Toulouse then Montpellier, A62 then A61, exit Carcassonne

From Toulouse, towards Montpellier, A61, Carcassonne exit

Access by train :

- Paris Gare de Lyon - Montpellier Saint-Roch (3h30)
- Montpellier Saint-Roch station - Carcassonne (1h30)

or

- Paris Gare de Lyon - Narbonne (4h30)
- Gare de Narbonne - Carcassonne station (30 minutes)

or

- Paris Gare de Lyon - Toulouse Matabiau (4h30)
- Toulouse Matabiau train station - Carcassonne (1h)

Accès by plane :

- Paris - Charles de Gaulle airport (1h20)
- Arrival Toulouse-Blagnac international airport







## **D**ress codes and Chaîne insignia

We would be grateful if you could respect the dress code and timetable.

### Wednesday, October 11, 2023

- Day: Casual (for hiking)
  - Dinner: Informal chic and Chaîne ribbon
- Color code yellow and black to pay tribute to the Carcassonne rugby team

### Thursday, October 12, 2023

- Day: Informal chic and Chaîne badge
  - Dinner: Business attire and Chaîne ribbon
- Dark suit and tie for men and elegant suit or short dress for ladies

### Friday, October 13, 2023

- Day: Informal chic and Chaîne badge
- Please note: There will be no return to the hotel before dinner.
- Dinner: Dress code and Chaîne ribbon
- Dark suit and tie for men and elegant suit or short dress for ladies

### Saturday, October 15, 2023

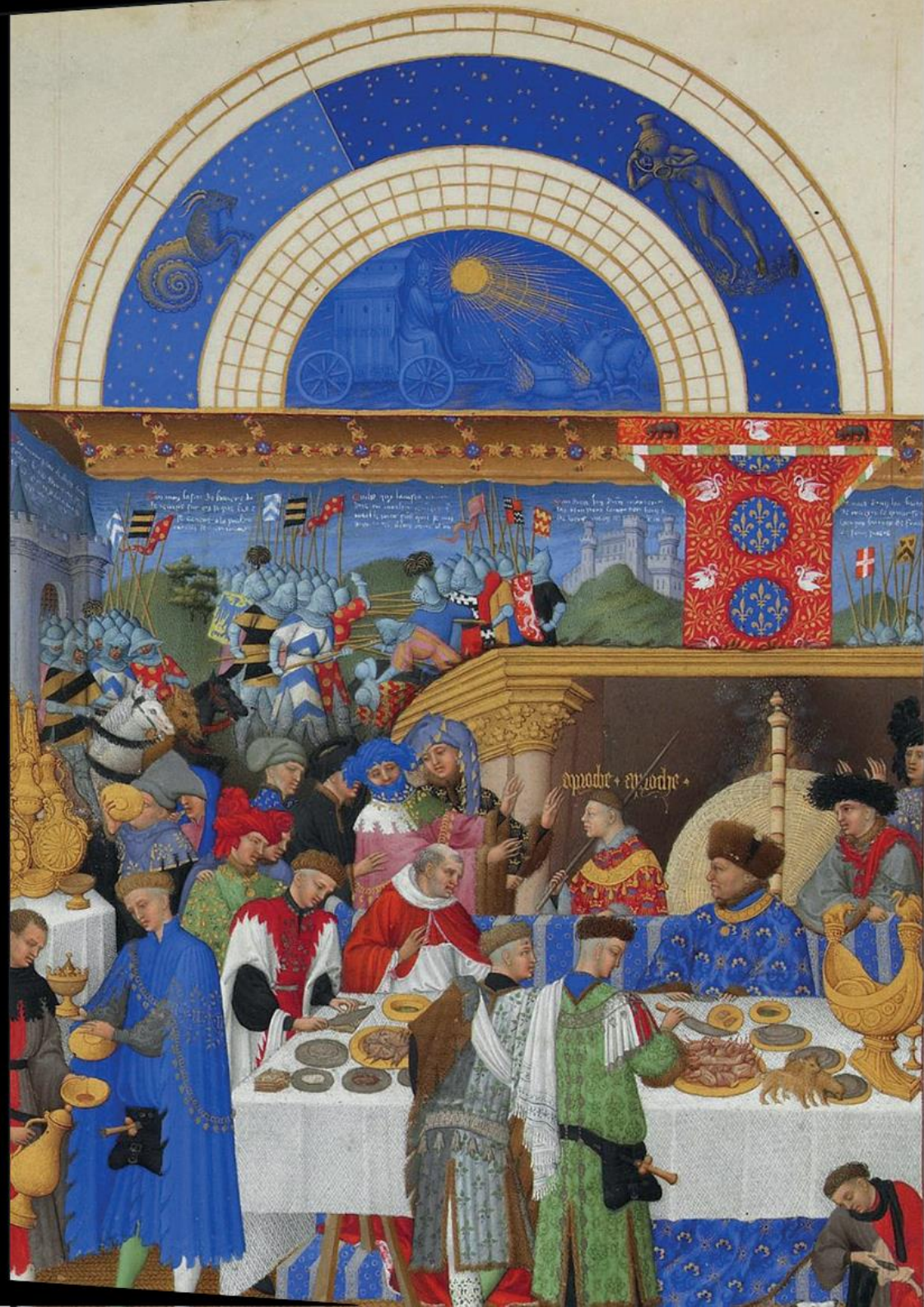
- Annual General Meeting: Smart casual attire and Chaîne ribbon
  - Daytime: Informal chic
  - Gala dinner: Black tie and Chaîne ribbon
- Smoking and long dress

### Sunday, October 16

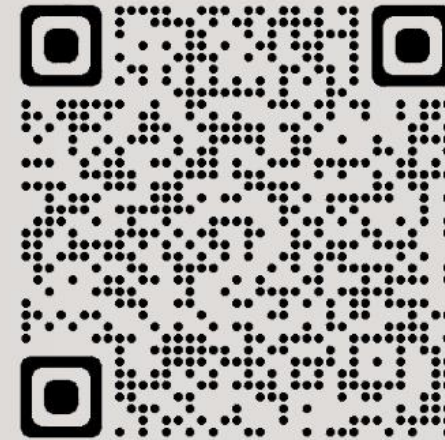
- Day: Smart casual wear







R code to access the Grand  
Chapitre de France 2023 box  
office



<https://my.weezevent.com/grand-chapitre-de-france-2023>





# Registration Form 1/2



## Grand Chapter of the Bailliage of France 2023

### How to fill in your registration form

If you are registering outside Weezevent, you must complete, sign and send this registration form to the Argentier.

The person making the registration and payment must enter his or her details as Participant #1 (1) and indicate the details of the other participants on the lines below.

The registration confirmation will be sent to this person at the e-mail address indicated, for all the participants listed. If one of the participants wishes to be inducted or receive a promotion, please tick the corresponding "Induction" box (4).

If, for a given event on the list, not all the participants identified have registered, and the number of participants shown in column (3) is therefore less than the number of participants listed at the top of the Registration Form, the indexes (1) of the participants who have registered should be added in column (3).

### Registration fees

For registration to be valid, payment must include the registration fee (5) for each participant in accordance with his or her status and payment date as defined in the special sales conditions.

Done at

On / /

Signature of participant #1 :

Participants	(1)	N° member	Name	First name	Bailliage	E-mail	Phone number	Induction (4)
	#1							
	#2							
	#3							
	#4							

EVENT	(2) Compulsory coach transport included	Price/Person	Number of participants (3)	Total
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Package	Package for all events, all the Grand Chapter of France (excluding accommodation)	995 €		
	Package for all events, all the Grand Chapter of France (excluding accommodation) + Induction into "La Confrérie du Cassoulet de Castelnaudary"	1 055 €		

Reservations and payment on-demand	Wednesday, October 11, 2023			
	Full day - Discovering Lastours	35 €		
	Evening - Dinner at the Lycée agri-vicole Charlemagne	95 €		
	Thursday, October 12, 2023			
	Full day - Sightseeing, lunch in Castelnaudary <sup>(2)</sup>	95 €		
	Induction into the " Confrerie du Cassoulet "	80 €		
	Evening - Dinner at Château de Villarembert <sup>(2)</sup>	190 €		
	Friday, October 13, 2023			
	Full day - Occitan tour and lunch <sup>(2)</sup>	95 €		
	Evening - Dinner at the Grands Buffets de Narbonne	135 €		
	Saturday, October 14, 2023			
	General meeting	0 €		
	Full day - Tours and lunch at La Barbacane	95 €		
	Evening - Induction and Gala Dinner <sup>(2)</sup>	275 €		
	Sunday, October 15, 2023			
	Full day - Lunch by the water	55 €		

Fees	Registration fees (5)	Before the 28/08/2023	Before the 29/08/2023	
	Member of the Bailliage of France (up to date with dues)	Offered by the Bailliage of France		
	Member of a foreign bailiwick	20 €	40 €	
	No Chaîne Member	35 €	70 €	

GRAND TOTAL	
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# SPECIAL CONDITIONS OF SALE

## Grand Chapter of France 2023

Payment can be made on Weezevent, by bank transfer or by check according to the following practical procedures:

1. **By Internet, using the following link:**

<https://my.weezevent.com/grand-chapitre-de-france-2023>

This method of registration does not require completion of the registration form and formally records acceptance of these special conditions. It also allows you to take out cancellation insurance. You will immediately receive the E-Tickets confirming your registration.

2. **By electronic bank transfer**

CRÉDIT MUTUEL : CCM LEVALLOIS HOTEL DE VILLE

75 rue du Président Wilson, 92300 LEVALLOIS PERRET

Bank code: 10278 Counter code: 06088

Account number: 00020450601 Key RIB: 40

IBAN: FR76 1027 8060 8800 0204 5060 140 BIC: CMCIFR2A

Please indicate the purchaser's surname, first name and membership number, as well as CdF in the wording for the recipient of the transfer. The completed and signed registration form must be sent to the following e-mail address [Argentier@chaînefrance.fr](mailto:Argentier@chaînefrance.fr)

3. **By cheque**

In Euros, payable in France only to:

**La Chaîne des Rôtisseurs – Bailliage de France**

Please return the completed and signed registration form to:

**Chaîne des Rôtisseurs - M. Stéphane TURPIN, Argentier National**

**Lot 41 - 66 avenue des Champs Élysées, 75008 PARIS**

In view of delivery and processing times, in the case of payment by cheque or bank transfer, registration will only be formally confirmed by the dispatch of the corresponding E-Tickets to the e-mail address provided by the purchaser.

### Registration fees

For registration to be valid, payment must include the registration fee for each participant, according to their status and payment date, i.e., depending on the payment method chosen:

- Weezevent payment date,
- Date of bank transfer,
- Date of cheque receipt by Argentier (allow for delivery times).

Payment date	Before the 29/08/2023	From 29/08/2023
Member of the Bailliage of France	Offered by the Bailliage of France	
Member of a foreign bailiwick	20 €	40 €
Non Member	35 €	70 €

### Registration confirmation

E-tickets confirm registration for the various events taking place during the "Grand Chapitre de France 2023" of the Chaîne's Bailliage de France association. The purchase of e-tickets is reserved for Chaîne des Rôtisseurs members, who may have a limited number of non-member guests.

### Accommodation, breakfasts and extras

Accommodation, breakfasts and extras must be booked, ordered and paid for directly by members hoteliers directly.

### Transportation

Except where specified in the program, coach transport is organized for ticket holders from the hotel chosen for the event. When events are close to the hotel, those without a car must request car pooling. Bailliage de France will put members in touch with each other, but will not act as an intermediary in terms of liability.

### Cancellation conditions

Cancellations received after September 26, 2023, will not be reimbursed, even partially. It

is possible to take out cancellation insurance with your Weezevent order Weezevent.

**In the event of force majeure, such as government measures making it impossible to hold the event, it will be refunded in full.**

### Sanitary constraints

Ticket holders must comply with any health regulations in force at the time of the event. Otherwise, the ticket holder will be refused access and will not be entitled to any reimbursement or compensation.

**In the event of food allergy or intolerance, the ticketholder must inform the catering professional before each meal.**

### Waiver of recourse

By attending the event organized by the Bailliage de France de la Chaîne des Rôtisseurs, the ticket holder acknowledges that he/she is covered by civil liability insurance and waives all recourse against the organizer, third parties contributing to or participating in the event, whether as a legal entity or an individual.

### Image rights

By agreeing to take part in the event, the ticket holder accepts the conditions associated with IMAGE RIGHTS for the benefit of the Bailliage de France, namely that he/she expressly authorizes the taking of one or more photographs (fixation, recording, digitization) representing him/her, as well as the reproduction, distribution and publication, by any means and on any media of one or more photographs representing him/her within the framework(s) strictly stated below:

- On-line publication on the website of the Associations "La Chaîne des Rôtisseurs Bailliage de France" or "la Confrérie de la Chaîne des Rôtisseurs" or the social networks of said associations.
- Illustration of press articles (print and internet) about the event.
- Any external (presentations...) and internal (newsletter, e.news, ...) communication media relating to the Association La Chaîne des Rôtisseurs or the Confrérie de la Chaîne des Rôtisseurs.

This authorization is granted for an unlimited period.

### Personal Data

You have the right to access and rectify your personal data at any time by writing to the Bailliage de France de la Chaîne des Rôtisseurs association concerning the data it collects and keeps in the context of its own obligations (art.34 of the "Informatique et Liberté" law of January 6, 1978). Simply send a request by post to : Bailliage de France - Chaîne des Rôtisseurs - Lot 41, 66 avenue des Champs Élysées, 75008 Paris, FRANCE.

Persons having purchased nominative tickets on Weezevent have accepted these conditions for all designated persons. Registration and participation in the event constitute acceptance of the associated special conditions of sale.