

Powder N Shine has hired a fantastic chef who has trained at The Fat Duck, The Waterside Inn (both 3* Michelin) and The Ritz for Winter 2011/2012 in our new chalet LE CHAMOIS, Reberty Village

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PRESS RELEASE



The launch of Le Chamois chalet by Powder N Shine will offer couples, groups, families and individuals a distinctly personal and rustic Alpine skiing experience.

A traditional, fine-looking wooden built chalet with an abundance of character and charm has been another labour of love for the chalet owners, Francesca Smith and Steve Pangli who started their business Powder N Shine last season. Following a hugely successful first season, despite the lack of snowfall, Le Chamois will be open for business this winter 2011/2012.

A fantastic addition to the team is chef Brendan Pratt - a young, hungry award-winning chef who has trained in some of the UK's best establishments including The Fat Duck, The Waterside Inn (both 3* Michelin) and The Ritz, London. Brendan has also won Young Chef of the Year 2009 among others. Brendan will be Head Chef in Le Chamois and Francesca will continue being Head Chef in Flocon des Neiges after some excellent reviews on her food. http://www.tripadvisor.co.uk/Hotel_Review-g562743-d2080784-Reviews-Flocon_des_Neiges-Les_Menuires_Savoie_Rhone_Alpes.html

The fully catered chalet which sleeps 18, has a large communal living and dining area, with a beautiful central fireplace that guests can enjoy. This overlooks the beautiful slopes in Reberty with Cime Caron as a back drop. Following a full breakfast and an energetic day on the slopes, guests will be greeted back at the chalet with freshly baked cakes and treats before relieving their aches and pains in the chalet's sauna and hot tub. Each evening a freshly prepared 4-course evening meal will be served in the dining room, complimented with carefully selected local wines before relaxing next to the fire.

The location of the chalet in Reberty Village in the Belleville Valley is part of the Three Valleys and offers easy access to other resorts such as Meribel, Courchevel and Val Thorens - a real hidden gem of the 3 Valleys. One major plus is its excellent location situated right on the piste to give fabulous ski in / ski out access. It also benefits from being at high altitude (2000m), allowing excellent snow all season.

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Powder N Shine are offering free transfers to whole chalet bookings only as a special offer if you book before December 1st.

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Notes to editors:

Powder N Shine was created in early 2010 and sits in the semi-luxury market, offering excellent food and wine, in a high altitude (2000m) chalet on the piste with all en-suite bedrooms and jacuzzi and sauna facilities, but without the astronomical price tag of the full luxury operators.

- Sleeps:18
- Double/twin rooms: 5
- Family rooms which sleep 4: 2 (both with 1 twin/double and 1 bunk bed plus en-suite bathroom)
- Large living area with Central fireplace
- Indoor spa facilities including a large jacuzzi and sauna
- Towels and bathrobes provided
- Bathroom accessories and hair dryers
- Towel heaters in bathrooms
- Free, unlimited WI-FI access
- Free Parking (secure)
- Television and satellite, DVD player and board games
- Play area and children's television room
- Balcony overlooking the slopes
- All rooms benefit from en-suite facilities (either a jacuzzi bath or shower and WC)
- Welcome reception upon arrival (aperitifs and canapés)
- Heated boot rack and a secure place for your skis
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Prices start from £384 per person per week for a fully catered stay in the chalet.



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