

THE LIFESTYLE

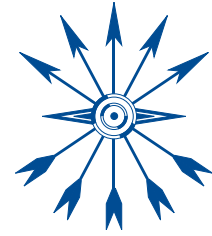
A tradition handed down and
enhanced from generation to generation

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DOMAINE DU MONT D'ARBOIS: ALTITUDE AND PLENITUDE...



The exceptional beauty of the Mont d'Arbois site, in Megève in the heart of the French Alps, inspired Baroness Noémie de Rothschild to commission construction of the renowned Mont d'Arbois chalet hotel. It opened in 1922 in the presence of King Albert of Belgium.

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The people from the worlds of aristocracy, finance and business flocked to the chalet from the outset, and the Mont d'Arbois became a prestigious holiday destination.

A traditional warm welcome...

On the heights above Megève, the hotels of the Domaine du Mont d'Arbois reflect a lifestyle of authenticity, refinement and comfort.

The jewel of the Domaine is the Chalet du Mont d'Arbois****, a Relais & Châteaux listed hotel, with terraces and an outdoor heated swimming pool for the fullest enjoyment of the environment and an unbroken view across the valley. Each room and suite combines warm elegance with discreet luxury, perfect for rest and tranquillity. The unique fabrics, furniture and lighting created especially for the chalet all bear the hallmark of the most highly-skilled craftsmen.

The recently renovated Spa du Mont d'Arbois is a haven of peace and relaxation with its swimming pool, sauna and beauty salon.

To complete the Domaine, the Ferme Duvillard-Hôtel du Golf*** is a recently-acquired traditional chalet, ideally located at the foot of the ski slopes in winter and on the edge of the golfing greens in summer. On a plateau with average altitude of 1,320m, the Mont d'Arbois golf course designed by

Henry Cotton is an 18-hole course covering more than 50 hectares and is France's oldest designer mountain golf course. Of the many competitions organised here, the "Green Velvet" tournament has grown over the years into an essential stage on the major players' circuit.

Gastronomy at Mont d'Arbois: a tradition of refinement and quality

At Mont d'Arbois, a very special attention is dedicated to gastronomy. The art of living in the purest Rothschild tradition is reflected in a conjunction of traditional dishes and fine dining in the Domaine's six restaurants. This high-quality, characterful cuisine is complemented by an exceptional selection of cheeses, with pride of place for Brie de Meaux produced by the Rothschilds' Trente Arpents farm, and eight hundred wines, including several vintage Rothschilds.

www.chalet-montarbois.com



L'Atelier de la Taverne: serves fine, inventive dishes inspired by both traditional cooking and nouvelle cuisine.



Mont d'Arbois golf course: the oldest designer mountain golf course.



The altitude restaurant Idéal 1850: a sundrenched terrace with a 300° panoramic view on the Mont Blanc and the Val d'Arly.



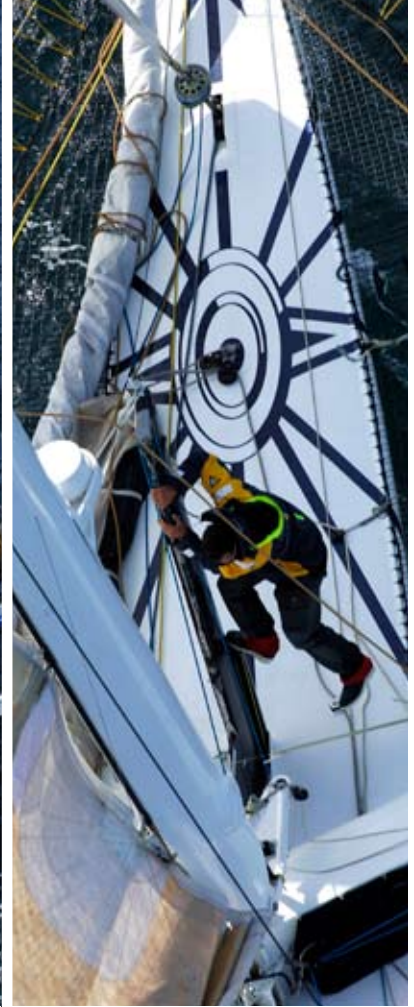
Chalet du Mont d'Arbois: The hotel with its heated swimming pool.



The Taverne du Mont d'Arbois is a chic Savoyard bistro with a convivial, authentic atmosphere.

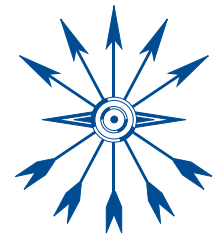


L'Auberge de la Cote 2000: this former traditional farm now serves all the delicious dishes the region has to offer.



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GITANA: 100 YEARS OF THE ROTHSCHILD PASSION FOR SAILING



The history of the *Gitana* boats reaches back in a continuous line to 1876 and is inseparable from the destiny of the French-Swiss branch of the Rothschild family.

The person at the root of this history is a lady, Baroness Adolphe de Rothschild, nicknamed the Gitane (gypsy). The Baroness broke speed records on Lake Geneva in steamboats built under her personal supervision. She was the forerunner of the golden age of yachting, when sailing was both a sport and part of the lifestyle, and almost all Rothschild boats since her time have been called Gitana.

A passion for sailing

It was Baron Edmond de Rothschild in the 1960s who turned the family's taste for boats into a permanent passion for sailing. His preference for monohulls opened a major new chapter of sailing competitions. From *Gitana III* to *Gitana VIII*, his boats achieved winning positions in highly prestigious races, from La Giraglia in the Mediterranean to Fastnet in the North Atlantic, for which the *Gitana IV* was the recordholder for 19 years. In addition to Baron Edmond de Rothschild's passion for these large boats in which the importance of the crew is paramount (in 1984 he created Class A, known as the Maxis), he also had a predilection for 6mRs (6 metres racing) and 8mR yachts, marvels of elegance and speed that carried his son Baron Benjamin de Rothschild to World Cup victory in 1986.



The maxi-catamaran *Gitana 13*, launched in January 2007.

The era of multihulls and Gitana Team

Next came the era of multihulls, or as Baron Benjamin de Rothschild calls them, the environmentally-friendly Formula 1 cars of the sea. He introduced a more professional attitude to crews by creating the Gitana Team in 2000, headed by Loïck Peyron since 2006, and entered several Gitana boats in the largest competitions. In 2006, these efforts were rewarded by Lionel Lemonchois' dazzling victory in the mythical Route du Rhum. His record time of 7 days, 17 hours, 19 minutes and 6 seconds will long remain important figures in the history of the *Gitanas*.

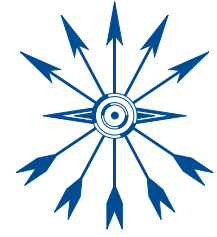
The history of the *Gitanas* is the history of a passion for sailing expressed in a distinctive manner by each successive generation of the family, but always with the same driving principles: a taste for achievement, a constant search for technical improvement, concern for developing the talents of each individual as well as the team, and the joy of victory.

www.gitana-team.com

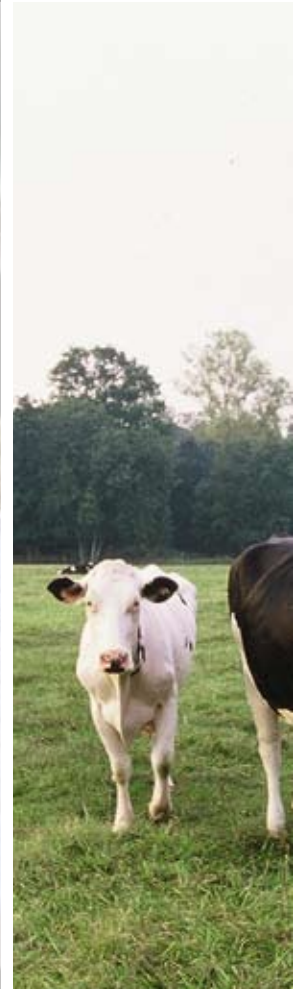


The most recent addition to the Gitana fleet, the Imoca monohull *Gitana Eighty*.

DOMAINE DES TRENTE ARPENTS: MIXED FARMING



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“The only Brie de Meaux cheese in France to carry the *Label Fermier* farm-produced quality label is made at the Trente Arpents farm.

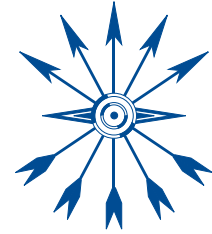
Domaine des Trente Arpents - Compagnie Fermière Benjamin et Edmond de Rothschild in Tournan, 40 km from Paris in the Brie region, continues to pursue a variety of farming activities: forestry, arable and livestock farming, and cheese-making.

The only Brie de Meaux cheese in France to carry the *Label Fermier* farm-produced quality label is made at the Trente Arpents farm. Brie de Meaux Fermier may be made only in the farm, using the milk produced daily by the farm's own cattle. The design of the dairy reconciles traditional craftsmanship and the highly exacting standards of the health regulations. The farm has its own on-site ageing cellars, and so, conditions and ripening times can be adapted to suit the demands of clients.

The Trente Arpents farm makes a wide range of speciality cheeses: Brie de Meaux Fermier A.O.C., Coulommiers Fermier with black or white truffles, Merle Rouge Fermier, unsalted and slightly-salted freshly churned butter... and also delicious terrines of wild boar or venison.

[Domaine des Trente Arpents](#)
77220 Favières, France

FINE WINES:
A PASSION
FOR CREATING



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The birth of a domain

In 1973 Baron Edmond de Rothschild bought two vineyards emblematic of the Médoc countryside: Château Clarke at Listrac, and Château Malmaison at Moulis.

He set up the Compagnie Vinicole Baron Edmond de Rothschild to breathe life back into these two abandoned estates. The vines were replanted and the wine ageing cellar restored. Buildings were erected for the vats and facilities to mature, bottle and store the finished wine, and a modern, chiefly family-owned business was born. When renovation work was completed, Baron Edmond de Rothschild purchased Château Peyre-Lebade, a formerly proud Listrac estate. Reestablishment of the vineyards under the expert advice of the consultant oenologist Michel Rolland was a decisive turning point in the quality of the vintage wines.



Château Clarke: concentrated and distinguished, this wine expresses a true reflection of the land that nourished it. It combines power and complex flavour with great potential for ageing.

Château Malmaison: its special soil and predominantly Merlot Noir composition yield mellow, fruity wines with a distinctive yet harmonious character and a rich bouquet. The harvest is matured in new and year-old casks that impart smoothness, elegance and finesse, making it a feminine wine worthy of the Baroness Nadine de Rothschild.

Château des Laurets: its deeply intense robe of crimson is tinged with a clear dark purple edge. The first nose is dominated by the flavours of fresh red fruits with a woody touch reminiscent of liquorice, cedar and vanilla.

Doorway to worldwide development

Baron Edmond's passionate determination was handed down undiminished to his son, Baron Benjamin de Rothschild, who continued the development of existing vineyards to the highest standards. The family's attachment to the world of wine was reaffirmed in November 2003 when Baron Benjamin de Rothschild bought Château des Laurets, extending the Rothschild's Bordeaux estates. Gradually, the doors of the estate were opened up onto the wider world. First South Africa, where he set up Rupert & Rothschild Vignerons with the Rupert family on the Fredericksburg estate, at the foot of the Simonsberg mountains. The two families share the same ambition: to produce top quality, world renowned wines.

This passion for creating is also pursued in Argentina in partnership with Laurent Dassault, where the Flechas de Los Andes estate has given birth to major New World vintage wines: Gran Corte, a blend of Malbec, Merlot and Syrah, and Le Gran Malbec, a pure Argentinian Malbec, full-bodied and smooth with fruity flavours of redcurrant, plum and blackcurrant. The vineyard covers more than a hundred hectares planted at a density of approximately 5,500 vines per hectare. The dry, warm high-altitude climate produces a voluntarily modest harvest and the wine-making processes integrate the strictest quality demands.

Thanks to this alliance of ancestral skills and ultramodern techniques, the wines produced by Compagnie Vinicole Edmond et Benjamin de Rothschild are renowned and appreciated everywhere, and as yet the Rothschilds' wine-growing adventure is only in its infancy... Whether in the Médoc, South Africa or Argentina, all the estates receive devoted attention in the fullest respect for the local environment and ecosystem.

www.cver.fr



The vines of Flechas de Los Andes, Argentina, home of Gran Corte and Gran Malbec.



THE EDMOND
& BENJAMIN
DE ROTHSCHILD
FOUNDATIONS

Commitment and innovation: from generation to generation

The tradition and guiding principles of our foundations handed down from generation to generation have rested on an absolute commitment to solidarity, social responsibility and the advancement of knowledge. It is our duty to preserve this legacy while at the same time promoting innovation and fostering creativity.

Education is first and foremost our mandate. It benefits the individual and the community, the material and the spiritual, the present and the future. It begins and continues with the sharing of information, values and experience. In the sciences, in the arts and in business.

Through our historical partnerships with universities and medical institutions of the highest standing in Europe, the United States and Israel, we support scientific research, infrastructure and technology, particularly in ophthalmology, neuroscience and rehabilitation treatment.

As human fulfilment is not achieved solely in the classroom, we sponsor specialised training programs and encourage public outreach, especially towards the youth, in diverse areas ranging from communication and entrepreneurial skills to the promotion of cultural diversity and the protection of the environment. Towards a better cohesion and progress in the community.

We remain deeply committed to our longstanding patronage of the arts, especially by helping to preserve and to pass on the exceptional savoir faire of outstanding artisans.

Finally, our tribute to musical heritages remains constant. For music has the remarkable value of inviting dialogue between cultures by bringing people together.

Ariane and Benjamin de Rothschild

