

Bespoke food-trucks and cool quenching bars to tantalise taste-buds at CHAMFEST - 15, 16 & 17 June 2018

The gourmet delights enjoyed by the Chamonix valley's residents will be available to nourish and soothe at the new lifestyle boutique festival CHAMFEST, in Chamonix Mont-Blanc this 15th to 17th June inclusive. A dynamic bar run by local company **CHX Distillers** and a caravan of food-trucks operated by regional catering suppliers will make up CHAMFEST's Food Village, alongside a pop-up **Thirsty Bar**, from Anglo-French drinks distributor **Le Verre Gourmand**, on all three days of this family friendly event.

The CHAMFEST main **Bar** will be run by **CHX Distillers**, serving craft beers from **Man and Wolf Beer**, a brand based in the nearby Tarentaise, and local Chamonix micro-brewery the **Big Mountain Brewery Company**, as well as prosecco, wines and soft drinks. **CHX Distillers** will be launching their own artisan spirit **Altitude Gin** at CHAMFEST, a brand new Alpine Dry Gin blended with mountain botanicals. The recipe for **Altitude Gin** was born in Chamonix, inspired by the founders' experience of climbing Mont-Blanc, so the concept and flavour have a true twist of adventure and exploration. There are two unique blends that use local wheat, native *myrtilles* (blueberries) and other secret mountain ingredients, resulting in a smooth, balanced and refreshing gin, infused with fruit flavours from Alpine mountains. **CHX Distillers** will also be hosting the CHAMFEST VIP Bar.

Formed in 2006 by an Englishman and a Frenchman - both wanting to improve the selection of wines supplied by chalet companies across the Alps - **Le Verre Gourmand** is a wholesale wine, craft beer and artisanal spirits merchant based in Sallanches (down valley from Chamonix) that distributes all over Europe. In 2014 the company crossed back north of the English Channel to set up **We Are Thirsty** in Cambridge, distributing carefully chosen, great value wines and craft beers across the UK and opening their **Thirsty Bar**. For three days only, **Thirsty** will be at CHAMFEST with a pop-up pallet bar offering a dizzying range of craft beers, artisan cider and world wines. With regular 'discovery' tastings scheduled throughout the festival and a cracking line-up on the pumps and in the bottles, there will be something to quench everyone's thirst.

Ice-lollies for grown-ups only, **Poptails** by LAPP, will coolly quench all CHAMFEST festival goers. Launched in spring 2016, a **Poptail** is a hip cross between an ice-lolly and a cocktail or an alcoholic popsicle. The first gourmet

alcoholic sorbet brand using 100% natural ingredients, **Poptails** by LAPP - a company created by two cool French ladies living in London - are available in alcoholic and non-alcoholic versions and will be in Chamonix for the first time at CHAMFEST.

Chamonix Mont-Blanc's best-loved mobile Italian coffee van **Café Alpin** will have their recognisable blue Piaggio Ape car strategically parked in the festival site on all three days of CHAMFEST, serving coffees, teas, hot chocolate and croissants, as well as Italian ice-cream.

Chamonix festival favourites, **Le Savoie Faire**, deliver hog roasts, gourmet buns, vegetarian falafels and more - all slow cooked to perfection - from their classic 1981 Citroen H van, restored and equipped to provide high quality street food. This charming food-truck will be parked up at CHAMFEST throughout the festival.

Also at CHAMFEST for all 3 days of the event will be Chamonix centre's much-loved hot-dog specialist **Cool Cats**, a concept inspired by street food from all over the world, with a focus on locally sourced produce and homemade products. Their sausages are made by local butchers and spiced with seasoning found in local forests and gardens, while their bread is made by carefully selected local bakers and delivered fresh each morning. **Cool Cats** also serve vegetarian options, bespoke bellinis and organic non-alcoholic refreshments.

The scrumptious crêperie in a caravan, **Demi-Sel**, will also be food-trucking throughout CHAMFEST. Originally from the Guérande peninsula of Brittany, famed for its salt, crêpes and galettes (savoury pancakes), **Demi-Sel** works to traditional methods using high-quality local ingredients, to create a delicious fusion of Savoyard and Breton flavours.

On Friday 16th June local artisan baker **Le Pain Chibon** will be selling sourdough bread from his bakery food-truck. This delicious bread is made from 50 ancient varieties of wheat, grown on baker Gérard Berrux's organic farmland in Saint-Félix in the Haute Savoie region. He grinds the wheat each day on a stone mill in Les Houches, in the Chamonix valley, to preserve the flavours and aromas.

A classic food-truck serving great British staples, **Curly's Fish & Chips** is coming to CHAMFEST on Friday afternoon and will stay till the festival closes on Sunday 17th June. As well as the classic dish of their name, **Curly's Fish & Chips** also serves battered prawns and bacon and egg sandwiches.

Barbecuing on all three days of CHAMFEST - using their own trusty egg-shaped BBQ and grilling on the environmentally friendly **EcoInstall** eco-pellet BBQ - in the festival village will be Marcus Saw and Damian Blanchard's **ChamSawsages**, serving English-style sausages which are home-made in Chamonix. Alongside their meaty snags, every morning **ChamSawsages** will be dishing up breakfast and brunch, including sausage, bacon, black pudding (English *boudin noir*) and egg wraps. In the afternoons there will be grilled corn-on-the-cob, hot-smoked bacon wraps and slow-cooked smoked pork ribs. **ChamSawsages** come in multiple flavours, including pork and apple, Sardinian (sun-dried tomato, garlic and pine nuts) and British classic sage-flavoured Lincolnshire. The flavours are a mix of traditional and contemporary, using new ideas and locally available seasonal produce, creating something not readily available outside of the UK. Everything is freshly made and consumed within hours of being produced.

Also throughout CHAMFEST, there will be organic refreshments - delicious smoothies and healthy summer wraps - available from Chamonix-Sud hot-spot **Café Bluebird**, prepared by Ross Cluley and his team.

But this is a mere taster of the gourmet delights that will be on offer at the festival, as more Chamonix Mont-Blanc based food and drinks suppliers are still to be announced for this first edition of CHAMFEST, so be sure to watch the website for details and to book tickets: <https://chamfest.fr/en/programme-2018/>

CHAMFEST is an environmentally conscious and eco-friendly festival: all catering suppliers will use biodegradable or recyclable packaging for all food consumed on site and all drinks partners will be supplying reusable cups, to minimise the waste the event produces. CHAMFEST is also a family friendly festival that is considerate of its neighbours, thus the festival will close at 10PM every evening to ensure there is no disturbance.

Local tour operator Chamonix All Year, celebrating their 15th anniversary and the main sponsor of CHAMFEST, is offering a 15% discount on all of their accommodation booked in Chamonix for the festival and there are other hotel groups in the Chamonix valley offering 10% off bookings for the festival, too: <https://chamfest.fr/en/festival-info/accommodation/>, as well as further accommodation information available on the local tourist office website: www.chamonix.com. For festival travel packages and airport transfers, CHAMFEST partner Chamonix Valley Transfers (CVT) are giving 10% off all bookings for festival goers: <https://chamfest.fr/en/festival-info/travel/>.

For more information: www.chamfest.fr www.facebook.com/CHAMFEST

<https://chamfest.fr/en/book-tickets/>

<https://www.youtube.com/channel/UCoALjL3WJvXwFtBa4k8ksmg>

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