

L'ESPRIT BLANC  
*Collection*<sup>®</sup>

# *Georges Blanc*

A Chef in Vonnas

Georges Blanc, French chef and restaurateur, with three Michelin stars and four toques from the guide Gault et Millau was born in Bourg-en-Bresse, France on January 2, 1943.

He joined the Hotel School of Thonon-les-Bains in France in 1962. In 1965, he joined the family business and worked alongside his mother; he succeeded her in 1968 at the age of 25 years.

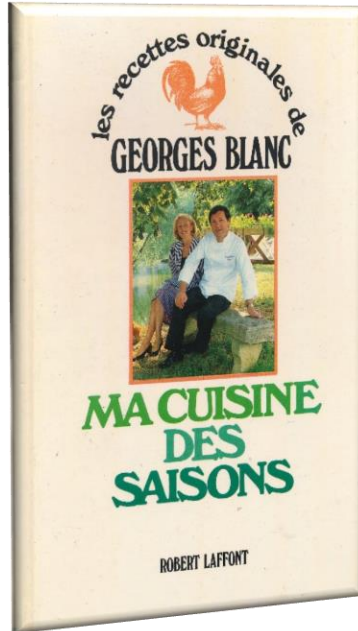
His family, based in Vonnas, have been innkeepers since 1872. Three generations of cooks had previously worked their talents in the kitchen. The restaurant is Michelin starred since 1929 and it has known a lot of transformations over the years.



In the 1970s, Georges Blanc undertook major transformations of the modest family inn, which has now gained popularity as one of the jewels of the prestigious Relais & Châteaux chain. In 1981 he was recognised the award of the 3<sup>rd</sup> star to the Michelin Guide.

Georges Blanc offers cuisine that combines traditions and creativity around high quality products.





Passionate about writing, and more generally, about everything related to the transmission of knowledge, Georges Blanc devotes part of his hobbies to writing. He is the author of twenty books including:

- 📖 « Mes recettes » ['My Recipes'] in 1981-1982
- 📖 « La Cuisine de Bourgogne » ['The Cuisine of Burgundy'] in 1982
- 📖 « Ma Cuisine des Saisons » ['Cooking my way through the seasons'] in 1984
- 📖 « La Nature dans l'Assiette » ['Nature in a plate'] in 1987
- 📖 « Le Livre Blanc des 4 Saisons » ['Blanc Book of the 4

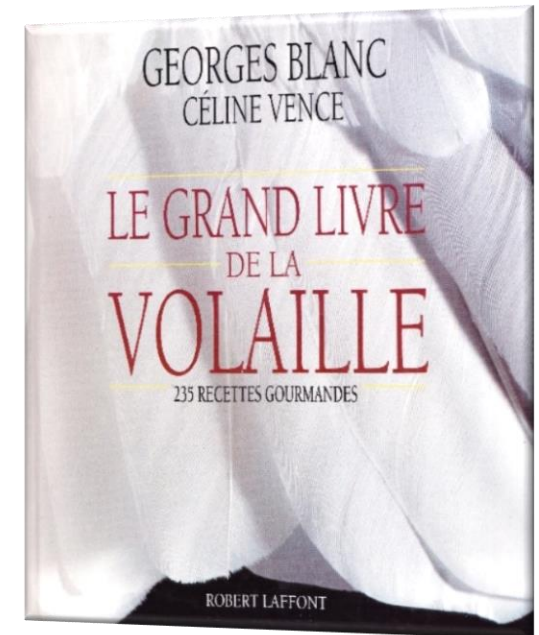
Seasons'] in 1988

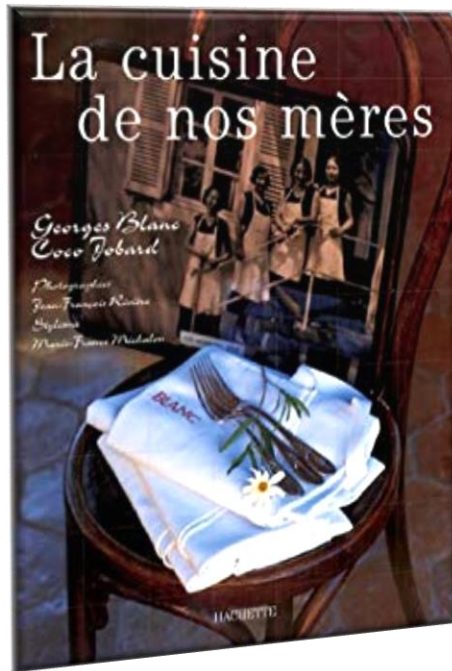
📖 « Les BLANC » in 1989

📖 « Le Grand Livre de la Volaille » ['The great book of the poultry'] in 1991

📖 « Au Hasard de la fourchette » ['At random of the forks'] in 1993

📖 « De la Vigne à l'Assiette » ['From vineyard to the plate'] in 1995





- 📖 « Georges BLANC cuisine en Famille » [‘Family Cooking’] in 1999
- 📖 « La Cuisine de nos Mères » [‘Simple french cooking’] in 2000
- 📖 « Plat du jour » [‘Daily Plate’] in 2003
- 📖 « Fête des Saveurs » [‘A Celebration of Flavours’] in 2004
- 📖 « La Vie en Blanc » [‘Life in Blanc’] in 2008
- 📖 « Le Plus Simple du meilleur » [‘The Simplest out of the Best’] in 2009
- 📖 « Bleu Blanc Bresse » [‘Blue, White, Bresse’] in 2017.



Georges Blanc, a passionate cook, is also a business leader who makes it a point to be almost always be present in Vonnas, and to lead the 350 people working with him and take great care of his people.



Not content with his own beautiful cellars in the world (130,000 wine bottles in more than 3,000 different appellations), Georges Blanc realized in 1985 an old dream, that of creating his own vineyard from wasteland. 17 hectares of Chardonnay were planted in the middle of the appellation area, on the particularly well-exposed site of Azé in Mâconnais, giving birth to the popular Domaine d'Azenay wine.



Georges Blanc is also the man at the service of a whole region of which he has become the most loyal ambassador. Since 1986, he has presided over the destiny of the 'Comité Interprofessionnel de la Volaille de Bresse', the only product of its kind to benefit from an 'Protected Designation of Origin' under a law. It is a player committed to defending promoting quality products in France and abroad as part of its many missions.

Georges Blanc