

Château de la Bourdaisière

Touraine Loire Valley - France - Between Tours & Amboise



CHÂTEAU
DE LA
BOURDAISIÈRE

Charming Hotel & Tomato Bar



At the heart of the Val de Loire, one hour from Paris by TGV [High Speed Train], the Château de la Bourdaisière is situated in walled grounds of 55 hectares, where the Prince Gardener has created, for the benefit of all, the French style “École de la nature et de l’art de vivre” [Nature and ‘art de vivre’ school]. There are a number of circuits and experiences to be discovered, observed, understood, and wondered at, of a particularly generous nature, which has to be preserved and shared.

The owner, Louis Albert de Broglie, also known as the creator of “Prince Jardinier” [the Prince Gardener] and owner of the Parisian “Deyrolle” museum with its curiosities, which he has transformed into his laboratory and his experiments field. More than a simple visit to a garden and grounds, when visiting the Bourdaisière, one discovers the universe and the commitment of this inspired Prince.



LEARN TO DISCOVER AND RESPECT THE AMUSING NATURE WITHIN YOU...

The national Tomato Conservatory

The grounds

The Château de la Bourdaisière is situated in 55 hectares of walled grounds, in which a remarkable variety of trees are to be found (sequoias, Lambert cypresses...)

When exhibitions are organised on the paths or after visiting the kitchen garden and the contemporary gardens, wandering in the grounds allows the discovery of the wonderful perspective of the Italian path, the embroidery of the box bushes in the shape of the lilly flower (fleur de lys), the gate-way attributed to Leonard da Vinci* and the majestic silhouettes of the huge sequoias.

* Legend has it that the master designed this gateway during his stay in Amboise, but this has not been confirmed by the historians.

Created in 1996, in the world this is a unique collection, bringing together nearly 800 varieties of tomatoes, offering an unusual panorama of this fruit and its unsuspected richness.

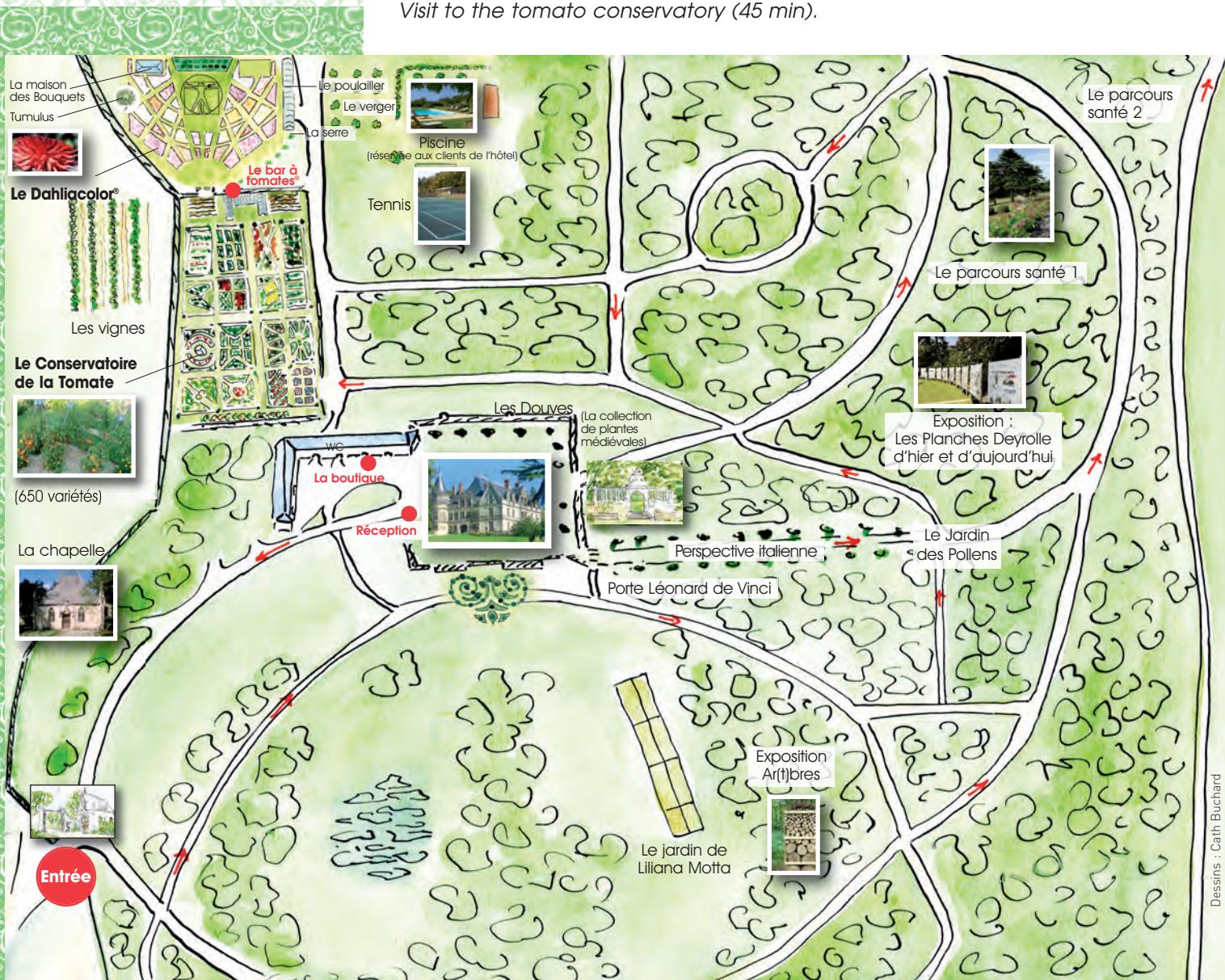
The idea was born in the mind of Prince Louis Albert de Broglie, during his voyages to India and Asia, from whence he brought back the first seeds. Collectors and their botanical gardens from all over the world then enabled him to enrich the conservatory. Round, elongated or heart-shaped, black, green or yellow, these old tomatoes have astonishing names: ten fingers from Naples, Iraqi red, Erika from Australia, Horn of the Andes...

By highlighting the natural wealth of our planet, the aim of Louis Albert de Broglie is thus to enable a very wide public to look, to understand and to learn the challenge of preserving this biodiversity in order to transmit to the survival of the species to future generations.

The kitchen garden is organically cultivated in accordance with market gardening traditions.

This tomato collection is approved by the CCVS (Conservatoire des Collections Végétales Spécialisées [Special Plants Collection Conservatory]).

Visit to the tomato conservatory (45 min).



...LIVING IN COMPLETE HARMONY WITH IT

Deyrolle educational boards circuit

The famous educational boards from the House of Deyrolle (www.deyrolle.com) have had an influence on generations of school children in their botanical, zoological, entomological, geography, human anatomy and civics lessons.

When walking around the grounds of the chateau, visitors can discover the wealth of this scientific heritage through a selection of 70 old boards and 40 new boards on sustainable development. They will also be able to observe the remarkable selection of our majestic trees.

Visit - 1h00.

The contemporary garden

Situated behind the Tomato Conservatory, the contemporary garden has a botanical collection of more than 250 varieties of dahlias, and a selection of yesterday's and today's medicinal plants.

THE DAHLIACOLOR®

Inaugurated in the spring of 2008, the DAHLIACOLOR® was redesigned in 2012 by the famous landscape gardener, Louis Benech. A contemporary garden comprising beds of dahlias with several varieties giving splashes of colour, it allows the discovery of the extraordinary biodiversity of this sensational and generous flower. This garden bring now together more than 5 000 tubers, with 250 different varieties of shapes and colours. An educational pathway is enable visitors to recognise the different species exhibited in the garden.

Garden created with the assistance of M. Laporte, master perfumer, and of Ernest Turc, nursery gardener in Angers.



Duration of the contemporary garden visit: 40 minutes.

Enjoy the tasty products of the Kitchen garden: the "Tomato Bar®", the tea salon...

For visitors to the grounds, fresh fruit juices from the garden, herbal teas, tomato juices, salads... are proposed for tasting, together with plates of fresh products and the region's specialities. From July to the beginning of October, the Tomato Bar® proposes recipes created with discoveries from the kitchen garden which "locavores" * will enjoy!

For wine lovers, the Montlouis vines produce excellent dry white, semi-dry or sweet wines vin fermented. You will find a selection in our shop. At the heart of the vineyards, the chateau is also an excellent starting point for the route des vins de Touraine [the Touraine wine route].



* People who have made the choice to mainly consume food products from within a 250 km radius out of respect for the environment.

The Château de la Bourdaisière welcomes groups all year round.

Several formulas for discovering the grounds and the gardens

Prices for visit with booklet, no Audio (allow 2-3 hours)

- Groups of 20 to 50 people: € 5,50/pers.*
- Groups of less than 20 people: ... € 7,50/pers.

Price of visit with a guided visit of the kitchen garden (allow 1h00)

- Price of visit with a guided visit of the kitchen garden: € 9,50/pers.*
- Groups of less than 20 people: ... € 11,50/pers.

*Free visits

Reserved exclusively for drivers / group leaders.

School groups

- Self guided tour: € 5,00/pers.
- Guided tour: ... € 6,00/pers.

Tastings € 5,50/pers.

Wine from wine from Montlouis tomato juices, tomatoes from the kitchen garden (in season) or tomato jam and goat cheese toasts, juices created from fruits and vegetables from the kitchen garden.

The tearoom

We offer lunch based on tomatoes in the tomato bar or in the salon de thé.

Languages spoken

French and English
Reservations by phone or mail.

Cancellation conditions

- for the visit: no fee scheduled, less than 48h before the visit: 30% of the estimate invoiced
- for the restaurant: no charge up to 8 days before the date agreed upon. Between 8 days and 48h: 30% of the estimate invoiced. Less than 48h: 50% of the estimate invoiced.

Methods of payment

Check, cash, bank transfer, check and Clarc holiday check

Disabled Public

We are currently working on improving the comfort of your visit. Nevertheless, at this time, access currently remains limited (raised gardens and gravel paths).



The Château de la Bourdaisière belongs to the POUR L'AVENIR (For the Future) group, which also includes Le Prince Jardinier, Deyrolle and Deyrolle pour l'Avenir.



Weddings & seminars

The Château de la Bourdaisière is open all year round for Your weddings and your seminars. The 320 m² stone vaulted room allows your to welcome your guests in a friendly and prestigious atmosphere.

Smaller rooms enable you to welcome groups of 14 to 30 people in complete calm.

Cellars of 20,000 square meters under property are being refurbished and will expand the capacity for reception in an exceptional setting. A heated banquet room (900 m²) is now available.

An exemplary eco-renovation for a responsible tourism

The Château de la Bourdaisière has the vocation of becoming an example of habitat and ecological restoration. A diagnosis of energy performance and the carbon footprint were conducted in 2009 and allowed the development of an overall environmental strategy.



Diary

Plants and Chickens Festival

Easter Saturday, Sunday and Monday

Tomato and flavours Festival

Each 2nd week end of September

Forest and Wood festival

Each 3rd week end of October

USEFUL INFORMATION



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HOW TO GET THERE ?

- 10 km from Tours and from Amboise
- 7 km from the railway station at Saint-Pierre-des-Corps
- 55 mins by TGV (High Speed Train) from Paris

SEASONALITY:

- throughout the year: Deyrolle boards
- in April-May: collection of irises in the Italian pathway
- from mid-June to October: collection of dahlias
- from July to September: collection of tomatoes

Press Information - Juin 2018

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www.chateaulabourdaisiere.com