



Press Release
Ecole Ducasse — Paris Campus

ARTE CHARPENTIER
ARCHITECTES

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«The opening of the Paris Campus represents a most important and, for me, one of the most beautiful missions, that is to prepare the way for future generations and train the new chefs of tomorrow. Our mission is to transmit the taste for excellence, the respect for produce and seasonality, as well as the ability to succeed within a difficult environment where reinvention has become an obsession.»

Alain Ducasse
Master Chef

« From the beginning, the proximity of the vast Meudon Forest very much played a part in forming the architectural response, and we wanted to find some way to echo such a strong natural presence. The project brief further reinforced this idea with its emphasis on the importance of finding the most direct path between nature and the table. Our approach, therefore, was to subdivide the programme into 4 separate entities, air, fire, earth and water, articulated around a central open, luminous, linear space. This becomes the heart of the scheme participating in and organising the various functioning elements of the school.”

Jérôme Le Gall
Associate, Arte Charpentier Architectes



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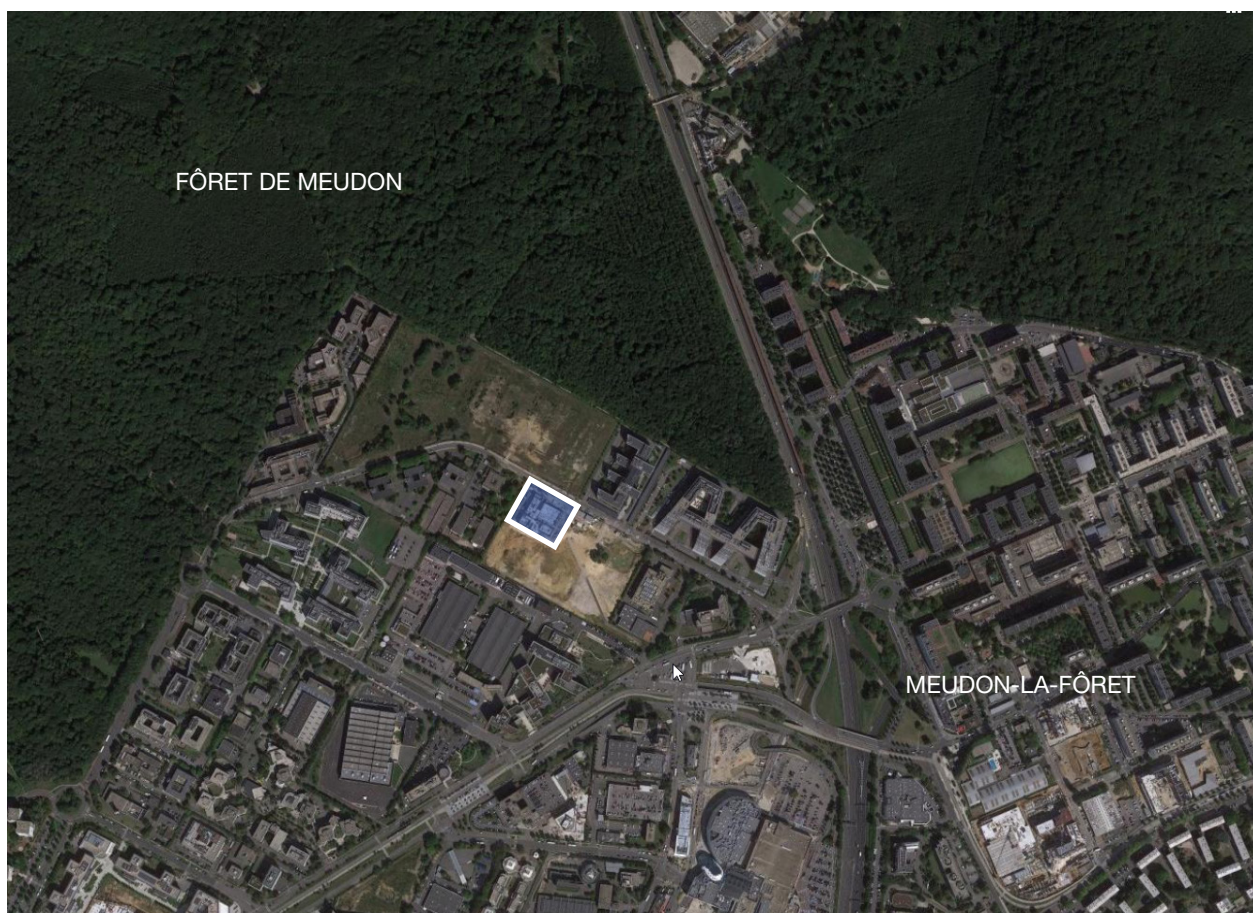
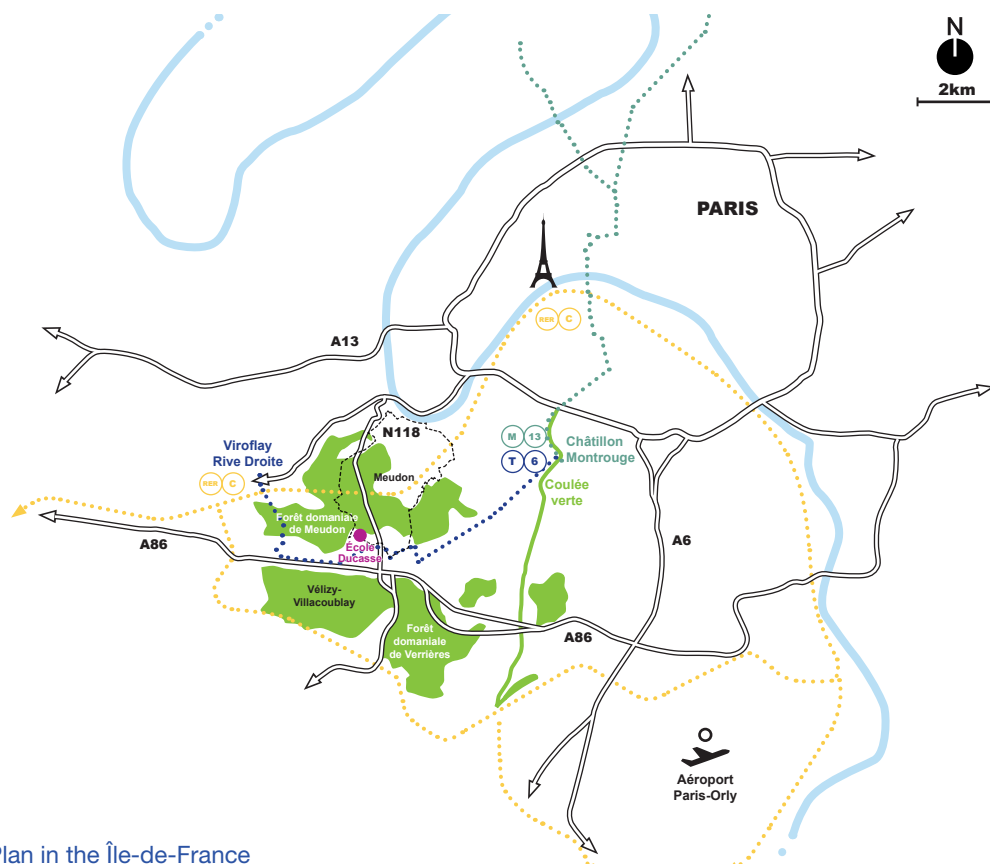
Foreword

Exactly 10 years ago, the “repas gastronomique des Français” was added to the category of Intangible Cultural Heritage of Humanity by UNESCO. Today the Ecole Ducasse - Paris Campus alights in Meudon with a self-proclaimed mission to promote France’s excellent, and world-renowned, savoir-faire in the field of the culinary arts.

The major new training centre of 5 000 m², dedicated to the transmission and promotion of French gastronomic expertise, is located in the outlying district of Meudon-la-Fôret, 10km to the south-west of Paris, in an area of huge potential for the Greater Paris region.

Over the course of three years, during our regular discussions and exchanges, and shared confidence, with the multiple actors to the scheme, including Chef Alain Ducasse, Sommet Education, and Covivio, Arte Charpentier was able to imagine and formalise an extremely ambitious training experience, where everything conspires to exercise and hone the gastronomic senses.

The scheme faced several challenges in terms of aesthetic, functional to technical aspects. Firstly, the question of how best to portray the values represented by the Alain Ducasse brand? Secondly, how to organise the different training programmes whilst balancing the constraints, such as strict hygiene regulations, of running a restaurant with a seating capacity of 300. From the point of view of welcoming the public, how could their experience be made as unique and fulfilling as possible? Finally, in terms of the ergonomics of the spaces, how best to render the experience of the building the most comfortable and agreeable, with flowing, naturally-lit interiors providing settings for interaction but also concentration?



1. The context

Meudon-la-Fôret, fertile territory

The commune of Meudon is situated in the Hauts-de-Seine district of France, about 10 km to the south-west of Paris. Meudon-la-Forêt lies outside the town on the Vélizy-Villacoublay plateau.

The town of Meudon underwent a period of extensive change during the 19th century with the arrival of the railway in 1840 connecting Versailles and Meudon with the Gare d'Orsay in Paris. Agriculture and vineyards gradually gave way to light manufacturing, such as the Bas Meudon glass-foundry, and the quarrying of limestone for construction and of chalk for the fabrication of Blanc de Meudon whiting.

In 1898, Renault extended their manufacturing plant from Boulogne into Bas Meudon, and was later followed by the arrival of the aeronautical and aerospace industries, on the site of pre-existing airship hangars created in 1878. Research-related activities were the next to arrive, such as the Observatoire de Paris-Meudon, the Marcellin Berthelot chemistry plant, and several CNRS research hubs.

Little by little, Meudon became a prosperous town, viewed with a certain fondness by artists such as Auguste Rodin, Isadora Duncan, Richard Wagner et Igor Tchaïkovski, among others, and painters flocked to the area to capture the bucolic scenery of the Seine river. Architects of renown, such as Jean Prouvé, André Bloc, and Théo Van Doesburg, chose Meudon as the place to develop their new ideas.

After the Algerian war, and following the housing crisis in the 1960s, an extensive programme of housing construction was launched on the former agricultural landscape, with the area of Meudon-la-Forêt being developed by Fernand Pouillon. Today, the district is witnessing a new spirit of renewal with projects such as the Pointe de la Trivaux eco-neighbourhood, categorised as one of the “100 innovative and ecological districts” of the Île de France region. It is on this same steadily evolving territory that the Ecole Ducasse has chosen a strategic site a stone's throw from Paris and next to the Meudon forest.

Ecole Ducasse – Paris Campus

The Ecole Ducasse, founded in 1999, is a reference in terms of pedagogical excellence in the domain of the culinary arts and patisserie. The expertise and vision of its emblematic founder, chef Alain Ducasse, are the driving force for the pursuit of excellence in the profession.

Learning programmes in English and French, are organised in small groups for a more personalised approach, and last from 2 months up to 3 years.

The courses combine academic and practical training addressing a range of aspects from the management of an establishment, to researching new trends, as well as practice in the methods of culinary excellence.

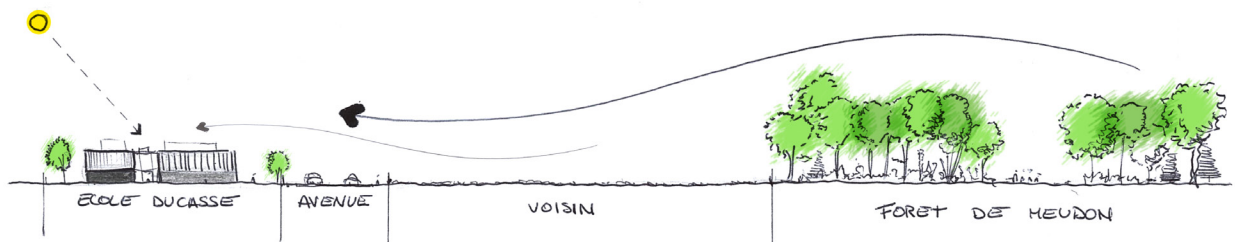
The themes taught cover all aspects of the culinary arts and patisserie, touching upon new trends such as ‘green gastronomy’, vegan and Mediterranean cuisine, and the art of preparing and presenting food and wine at table.

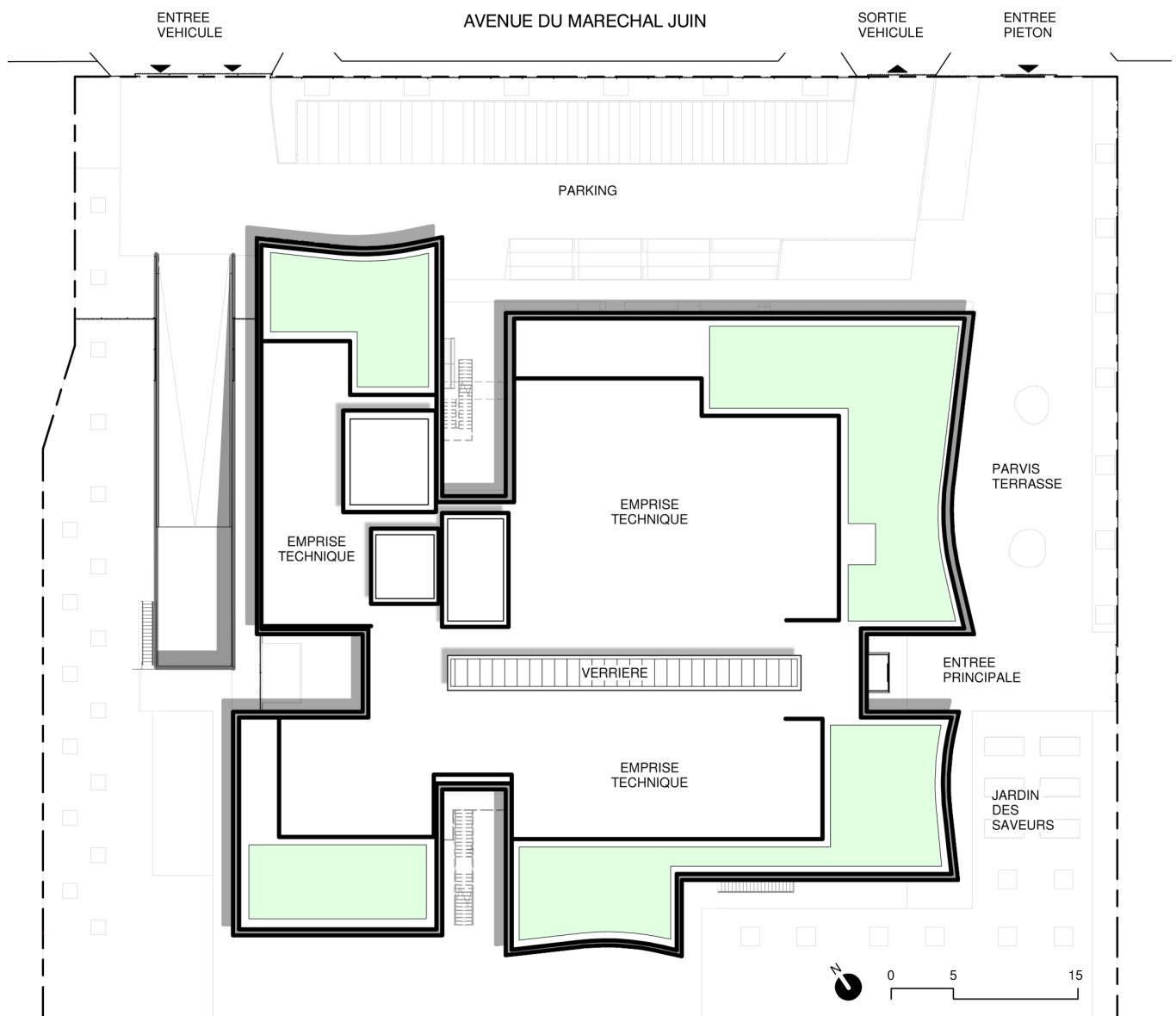
Project Setting

One of the main assets of the site is the proximity of Meudon forest with its lakes and nature trails, providing an unlimited resource for relaxation, inspiration, and contemplation. The strong presence of nature had a direct influence on the architectural composition of the project.

The Ecole Ducasse building occupies around 6450 m² on a plot of 36 hectares belonging to Covivio. The teaching spaces, occupying a floor area of 5057m², are organised into 4 blocks set back from the limit of the public domain, Avenue du Marechal Juin, by more than 12metres.

For the time being, there is no construction at the edges of the site except for an electricity substation. Instead, these areas are landscaped and planted generously with a diverse palette of species to carefully integrate the scheme into its context.





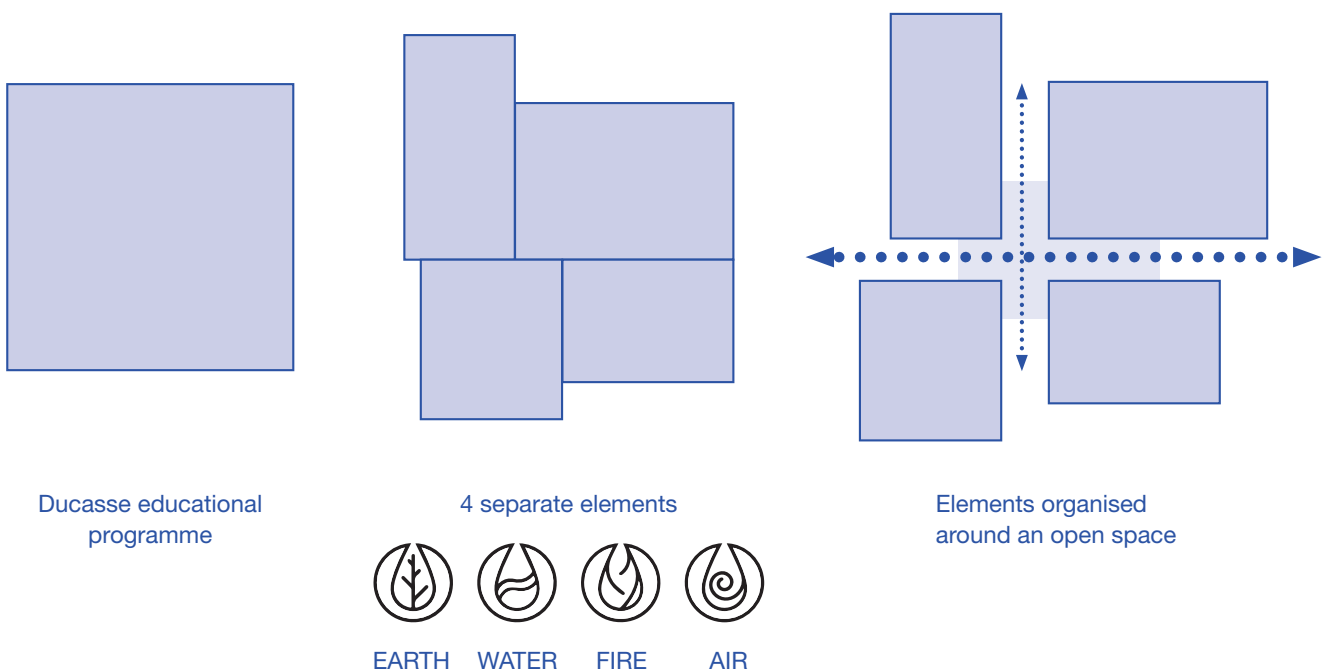
ÉCOLE DUCASS





« The layout of the interiors has been organised in such a way as to provide the most rational and efficient use necessary to the learning of high-end culinary practices, and simultaneously enhancing the experience for users and visitors alike. As with cuisine, architecture must also provide sensory stimulation. »

Godefroy Saint-Georges, Arte Charpentier Architectes, architect



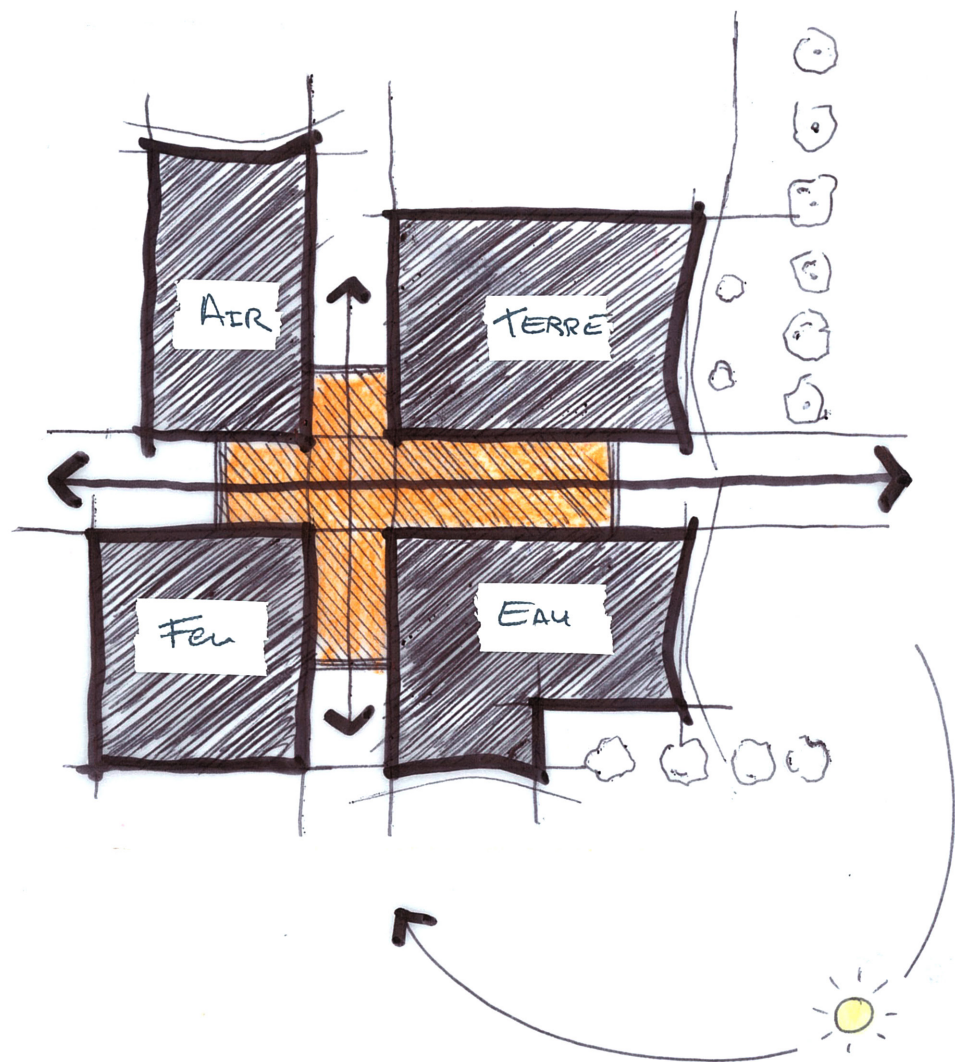
2. The architectural project

Design Philosophy

Situated on the edge of Meudon forest, the building is inspired by the presence of nature.

The building mass is subdivided into 4 separate entities representing the four elements of earth, water, fire and air, with a strong physical and metaphorical link to the act of eating, and which are reunited around a central space, the fifth element or 'void'.

This central space plays a major role in the functioning of the school, serving as a double-height internal street, allowing easy access to all parts of the building. It is the living heart of the school, a place for social interaction, meeting, discussion and relaxation, evoking with its lively ambiance the famous Parisian covered passages.



The building sits upon a smooth, dark, solid concrete base, which anchors it firmly to the site, and expresses the notions of permanence and stability. Symbolically, it represents the theoretical foundations of learning, whilst the upper, most important part, symbolises practice and experience. This upper section clad in a sculpted metal skin, is lighter in appearance, and more subtly articulated, the shiny metal echoing the stainless steel furnished kitchens found within. It is this contrast between form and material which gives the campus all its force and character.

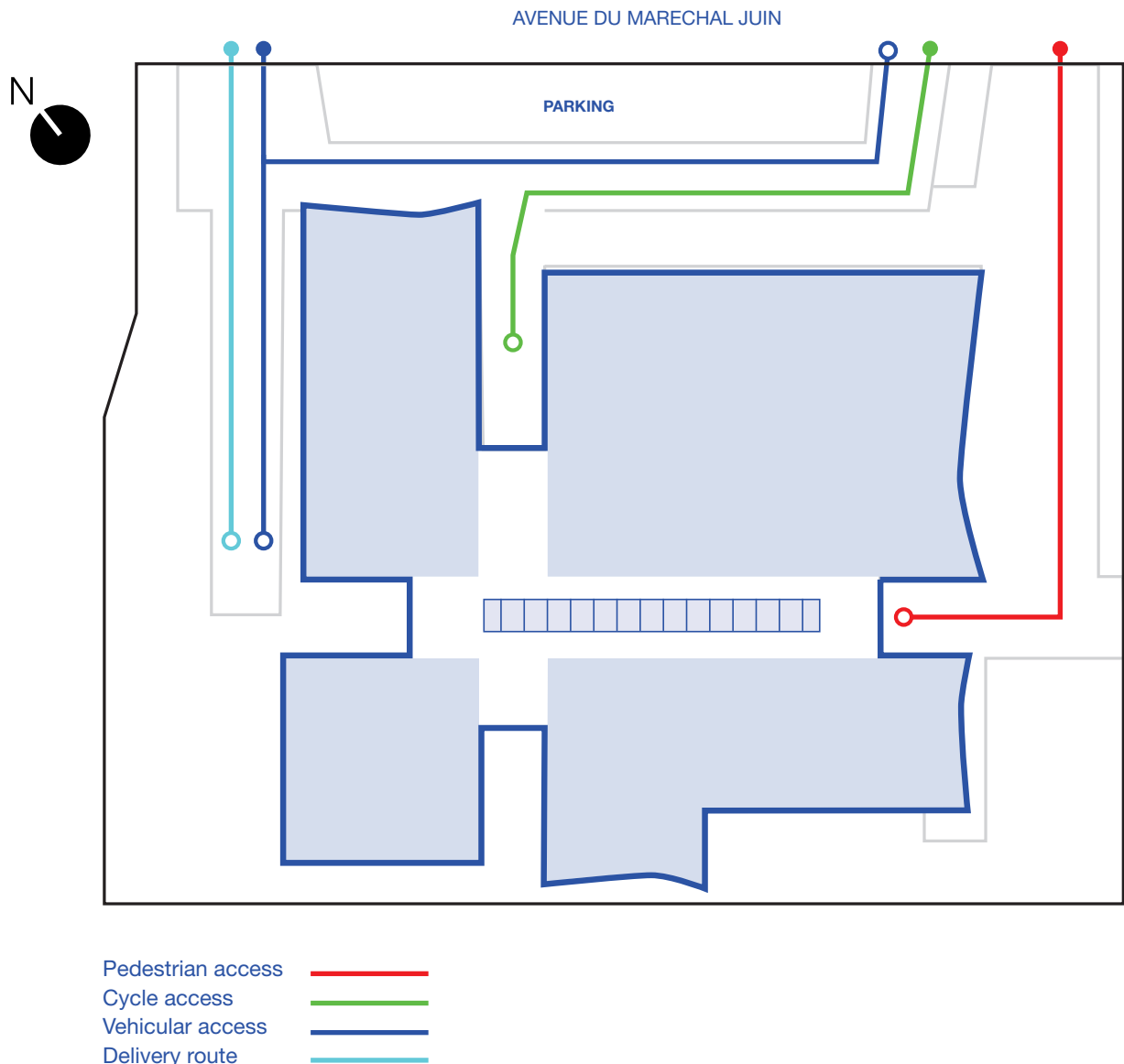


Forecourt and main entrance

Ease of access and legibility

The main approach, for pedestrians only, leads directly from the Avenue du Marechal Juin (highlighted in red).

A cycle route, (highlighted in green), passing close to the main entrance, allows safe access to the covered cycle-park located on the north side of the building. The vehicular access (in blue) and delivery routes (in turquoise) are positioned as far as possible from the main entrance, clearly differentiating the different circulation routes. Large sliding gates mark the approach at the site's outer limits.





The undulating metal skin on the main body of the building

Envelope and elevations

The building has two storeys above ground and one below, with a footprint of 57.1m deep by 59.5m in breadth. The parapet rises to 9.9m above finished ground level.

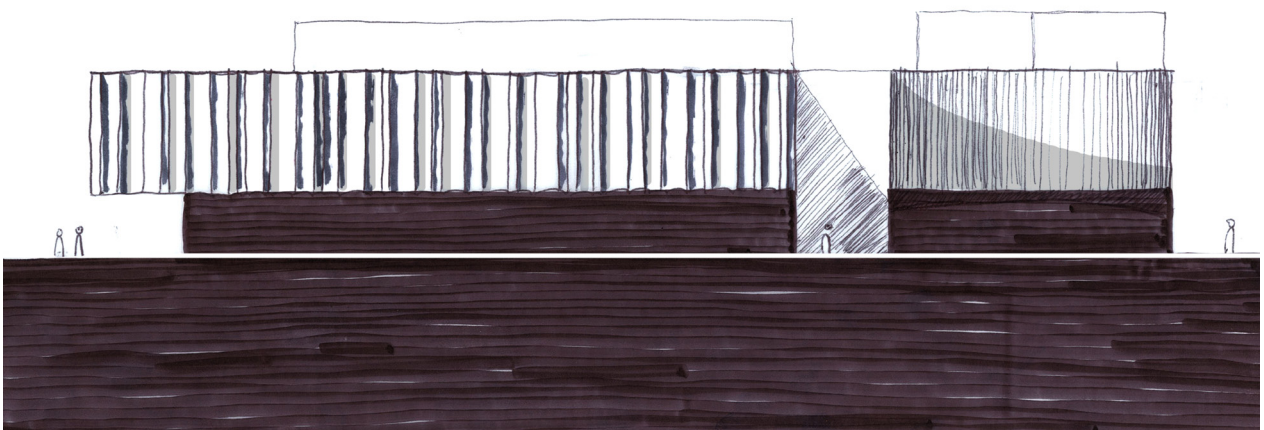
To alleviate the compact appearance, the building mass is divided horizontally into a base level and upper storey. The ground floor level, of solid concrete construction, thus acts as the base, composed along rational, orthogonal lines, and rises to a height of 3.5m

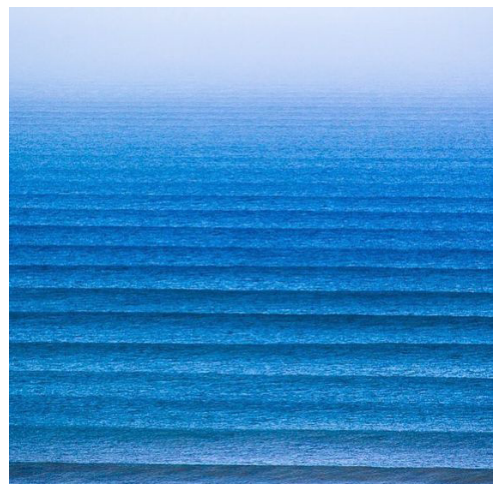
The finished first floor level, at 4.5m above ground floor, conforms to the same compositional logic, with the four 'elements' arranged around the central double-height void, but occupies a greater floor area by overhanging the floor below on three sides.

These overhanging elevations, being more exposed to the processes of weathering, are given a sculpted metal form as if eroded by the natural forces of rain and wind, creating a wholly unique appearance and contemporary feel. From the outside, the architecture is characterised by the curving rhythms of brushed metal punctuated by sweeping glass facades.



Concrete base, superstructure in glass and brushed metal.

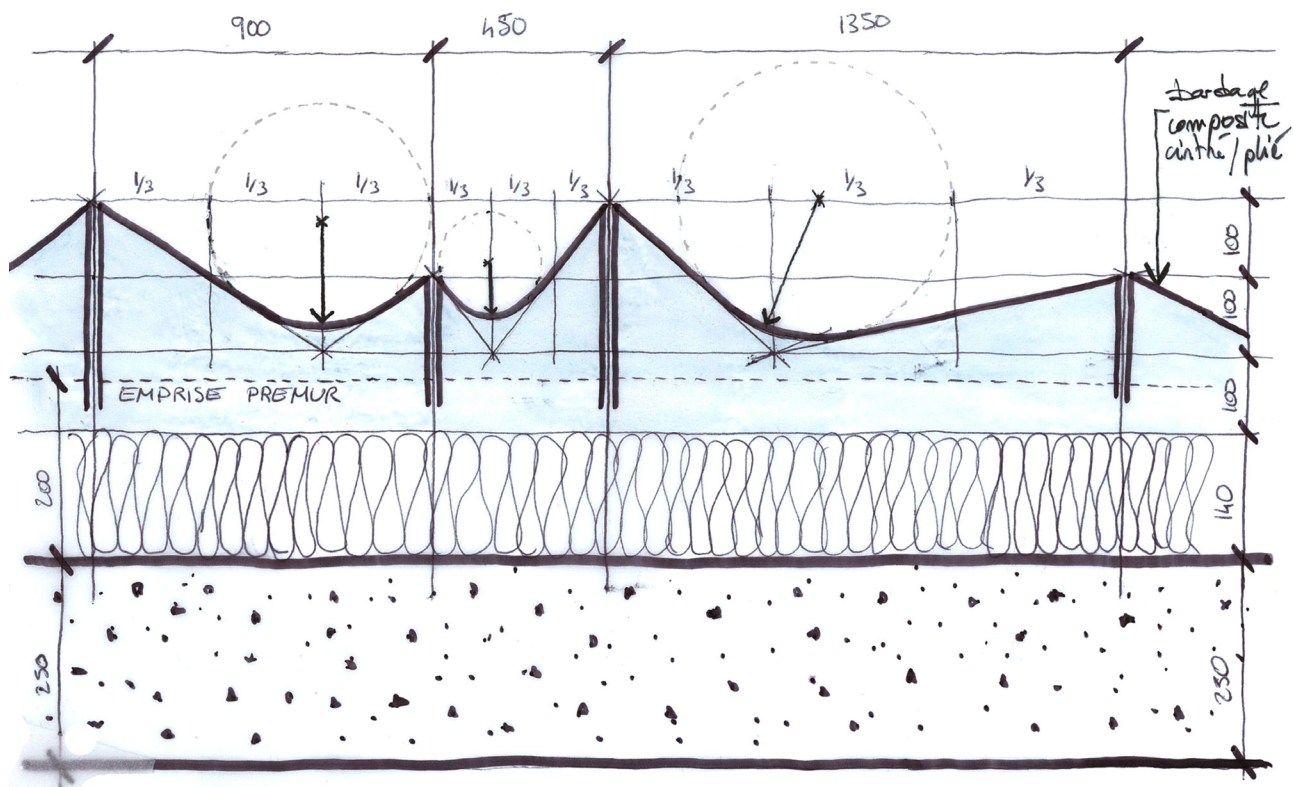




The main body of the building, the upper storey, is lighter and more delicate in appearance. It is clad in a fine, light and luminous coloured, composite aluminium skin formed in a series of curves of varying width and radii. Beginning at 3.5m from the ground, it rises 6.4m to the parapet.

All cladding fixations are concealed, and this material allows horizontal and vertical returns and reveals to be formed as a single piece, thus simplifying the position of joints between panels and guaranteeing a lasting quality finish.

The architectural composition, therefore, presents a dual character, both in chromatic as well as material terms, with a dark solid base below and a light, reflective metal upper storey.



Drawing of curved panels



Façade seen from Avenue du Maréchal Juin



Curving façade of the restaurant

The main façade is dominated by a large restaurant, forming the prow of the building, showcasing the expertise of Chef Alain Ducasse, and open to the public. This fully-glazed curving façade, in traditional curtain-walling profiles of 50mm in width by 9.9m in height, is realised in light isolating glass. On the south side, doors and openings allow this area to spill out onto a terrace.

Vertical shading fins on the facade exterior and blinds within the restaurant are integrated within the facade structure and reduce overheating during the Summer.

The 215 m² restaurant with a seating capacity of 60, laid out and decorated by design agency Jouin Manku, has been imagined as a double-height, linear space, orientated towards the terrace. The rear wall has been designed as a large cabinet of curiosities, with oak uprights supporting shelves upon which are displayed an array of Alain Ducasse's personal collection unusual objects.



Restaurant terrace

Construction process

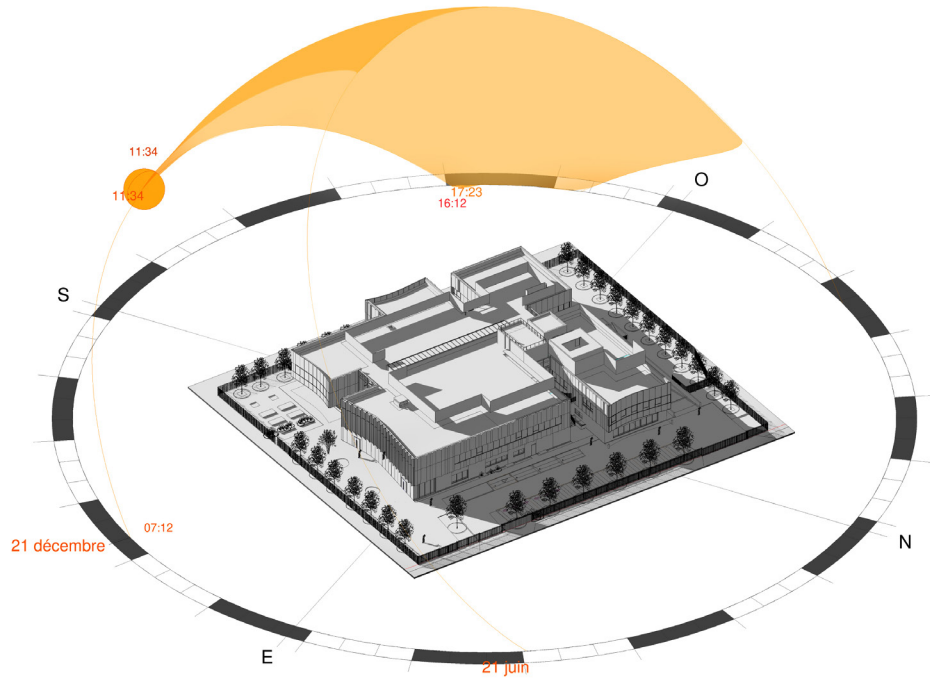
In respect of the important loads exerted by the kitchen equipment, the large structural spans, and issues of water-tightness, a system of concrete post and slab construction was decided upon. The inner leaf of the façades were also of insulated load-bearing concrete and were pre-fabricated in order to reduce the overall on-site construction time, whilst allowing more resources to be directed to achieving the best exterior finish for the base level. This exposed concrete finish was made possible by the insulation of the inner leaf.

The entire plumbing system was embedded in the walls and floors facilitating the absolute cleanliness and hygiene of the kitchen zones, and necessitated a meticulous effort at the design stage to coordinate services and structure.

Main façade and internal street, on-site phase



Main façade and internal street, on-site phase



Sun path diagram

Environmental approach

The Ecole Ducasse meets French Energy Efficiency Standard RT2012 and has received HQE Passeport (excellent) certification. In spite of the number of professional kitchens using gas and electricity, all aspects of this certification were met, as technical and technological progress has enabled professional kitchens to increase their energy efficiency more so than in most other working environments. Furthermore, the glazed roof-light over the interior street, although opening to allow smoke to escape in the event of a fire, also provides natural ventilation due to the stack effect. This reduces reliance on air-conditioning and ensures increased environmental comfort in the warmer months.



The internal street and roof glazing

3. Internal layout

Spacial and functional organisation

A distinctive feature of the Ecole Ducasse is that it welcomes both the public and students. It is a place where practice and experience are at the heart of the learning approach. The design of the interiors, therefore, must respect these aspects in parallel. On the one hand, it must accommodate the highly-motivated future professionals training in a purpose-designed setting, and, at the same time, welcome the inquisitive public, eager for taste of the gastronomic experience.

Such a complex organisation of both users and functions represented quite a challenge. How best to articulate the different training programmes, whilst respecting the operating constraints and hygiene regulations of a restaurant serving up to 300 members of the public daily? At the same time, how to welcome students and visitors and offer them a unique and fulfilling experience?

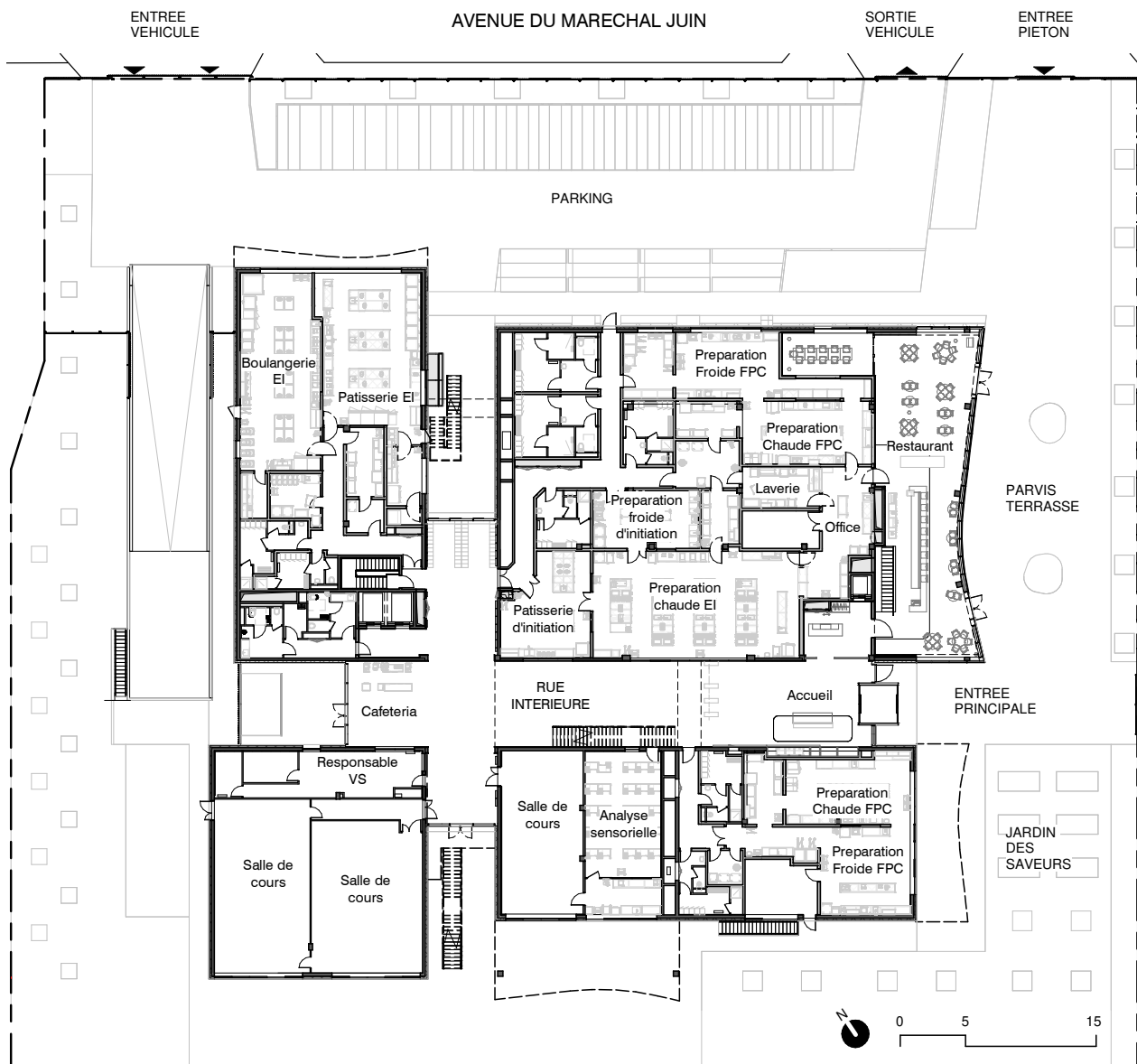
The programme was split into four entities organised around a lofty, light-filled, central internal street, a space for interaction between users.

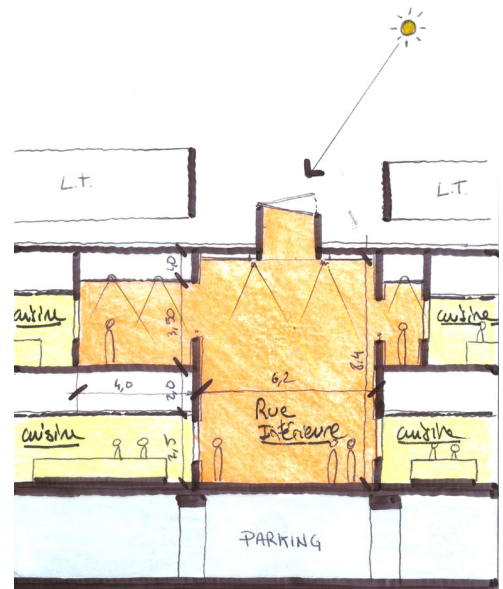
The different training and activity areas are organised on the ground and first floors, comprising 9 laboratories for the culinary arts, a patisserie, a bakery, chocolate and ice cream-making areas, an area for sensory analysis for the matching of food and wine and for the discovery of new flavours, 7 classrooms for instruction in subjects such as finance, marketing, and human resources, 1 knowledge centre and co-working areas, 1 back office and administrative offices. In addition, there are areas open to the public such as a culinary boutique with a take-away service, and a restaurant offering two different styles of dining: 'gastronomic' and 'bistro'. On the basement level are technical ancillary areas, reception areas, storerooms, a wine cellar, preparatory kitchen, and parking for 54 cars. Access to this level from the exterior is via a two-way ramp, and 2 emergency stairwells.

"We have developed a sensitive approach whereby a sequence of events happen along a pre-defined route. The spaces are structured in series, a grid is overlaid, and then we sculpt them to find a functional logic, and bring the greatest legibility and coherence to the floor plans.

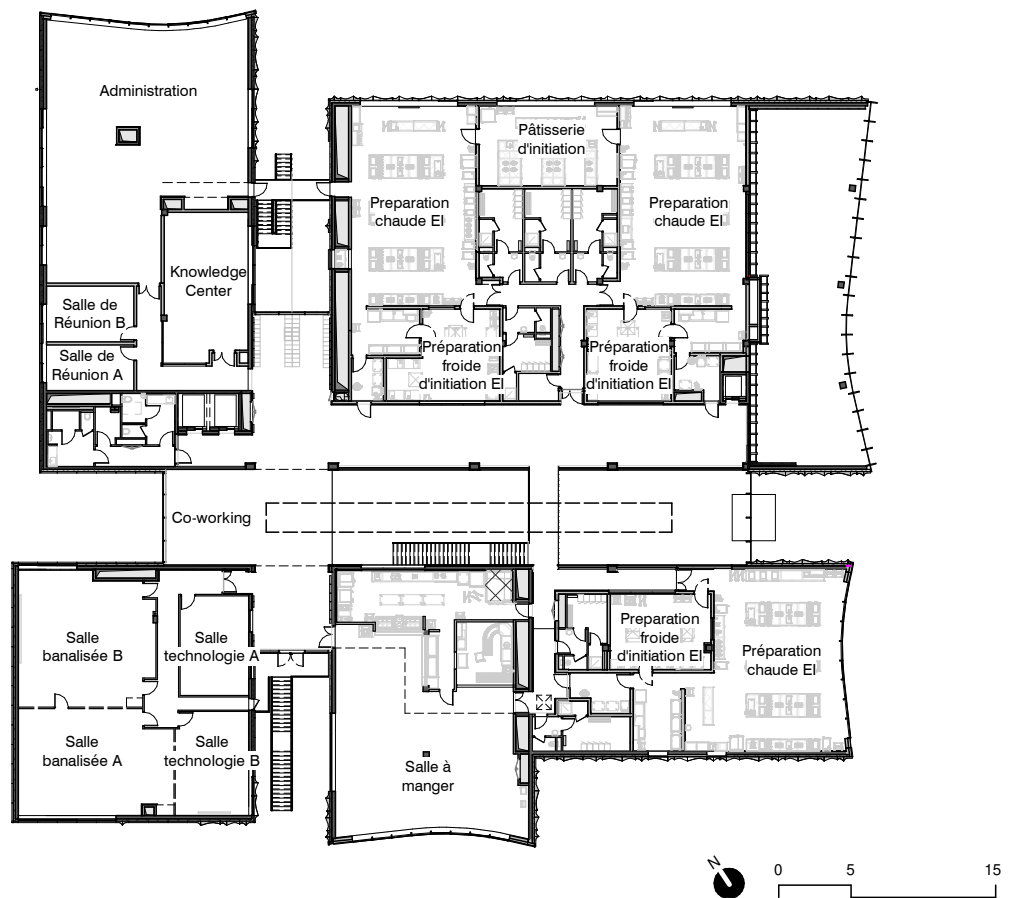
We articulated the volumes, materials, colours, and lighting to transform the interiors into a place of knowledge and emotions"

Stéphane Quigna, Arte Charpentier Architectes, interior designer



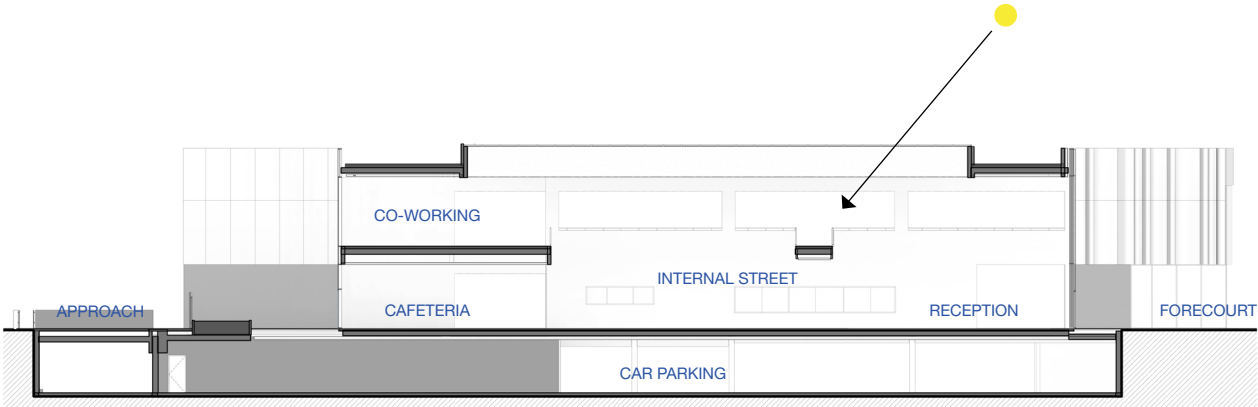


Cross-section sketch

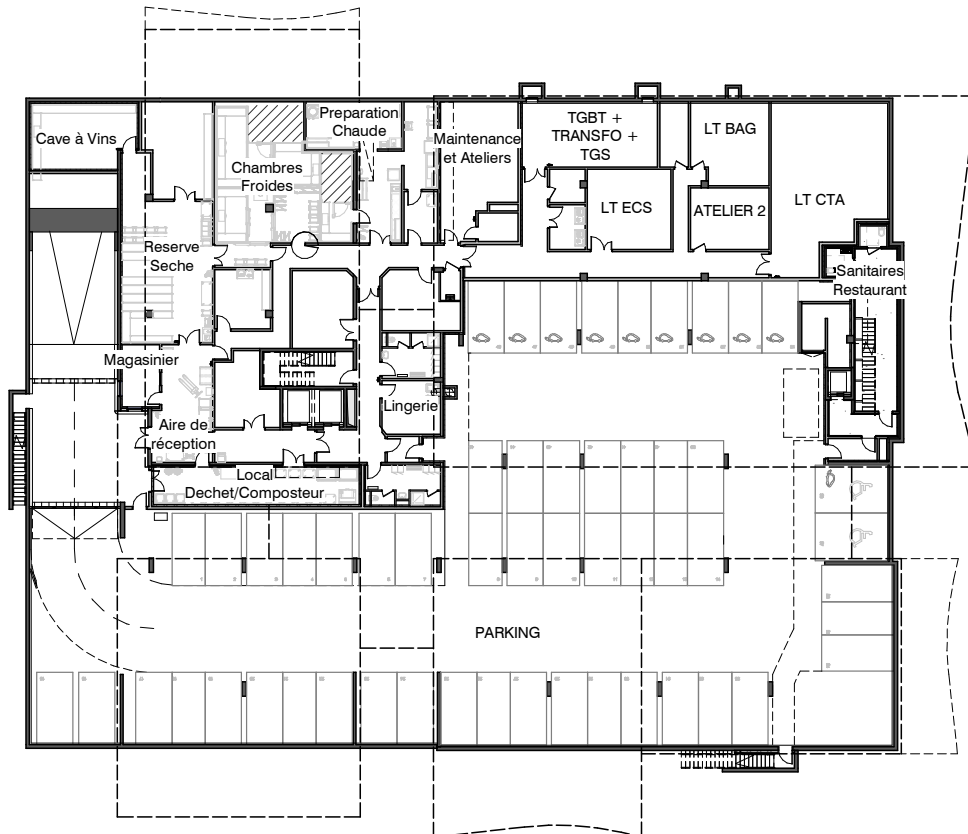




Co-working space, first floor



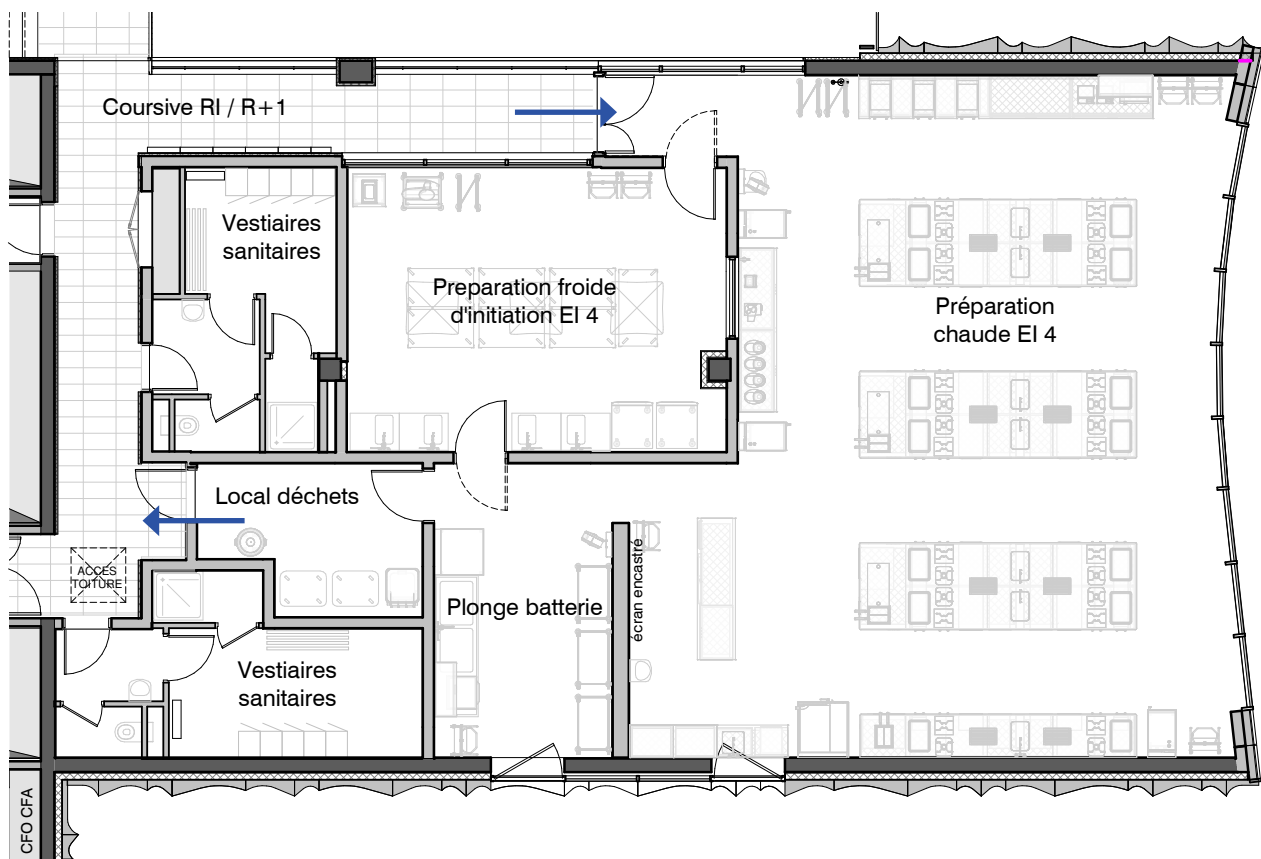
Longitudinal section

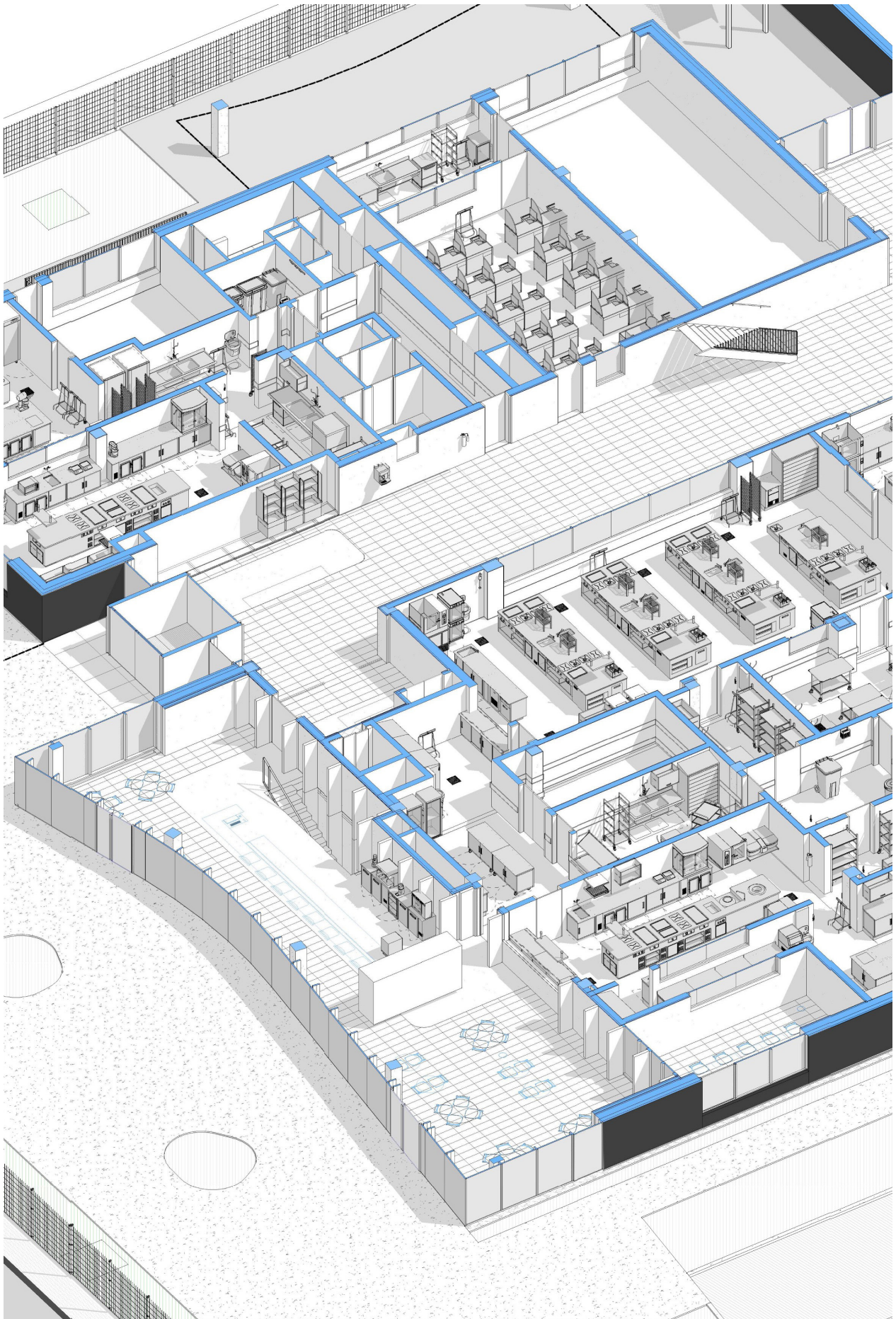


Technical specifics of the brief

The design and realisation of the kitchen and restaurant training areas, including 9 training kitchens out of a total of 10, was conducted by technical consultants BECG, who collaborate with Alain Ducasse on a number of projects. The fitting out of the laboratory areas was conducted by Electrolux Professional, long-standing partner of Ducasse Paris, ensuring up-to-date technical and technological excellence for the students.

Arte Charpentier collaborated closely with BECG to achieve the required level of performance and technicity for a training centre of this calibre. The students benefit from modern facilities with ample capacity for individual groups of 14 and one instructor. Each training kitchen is autonomous and includes changing rooms, a cold kitchen, a hot kitchen, washing-up area, and a waste material buffer space.





Kitchen fitting-out.

A kitchen ceiling system was the preferred choice for ventilation, allowing the dispensing of traditional overhead extractor hoods, which have a tendency to obstruct the field of view. In addition to ventilation and extraction, these stainless steel ceilings, installed at a height of 2.5m, incorporate lighting.

The rate of air change in these kitchens is colossal, such as 30 000m³/h in a hot kitchen, compared with only 1 000 m³/h in a 24 seat classroom. It is for this reason that the zone above the ceiling should be sufficiently dimensioned to accommodate the large section sizes of ventilation ducts, necessitating as much as 1.4m in height. This has an obvious knock-on effect on floor heights, and explains the 4.5m in this case.





Roof-level plant

Space planning

The layout of the interiors has been organised in such a way as to provide the most rational and efficient use necessary to the learning of high-end culinary practices, whilst simultaneously enhancing the experience for users and visitors alike. As with cuisine, architecture must also provide sensory stimulation.

To create a convivial, luminous working environment, with flowing spaces, catering for both social interaction and individual study, Arte Charpentier endeavoured to achieve a certain finesse of articulation in the interior volumes and lighting. Although imperceptible at first glance, these are essential to the creation of enduring spaces of quality.

The organisation of the school should be obvious to the user in terms of the main routes of access, the distribution of the different areas, as well as in the management and hierarchy of circulation.

From the internal street, the workshops and kitchens are gradually revealed, by means of openings and see-through panels allowing an understanding of the spacial organisation of the building, its functions and uses.

To this end, a particular emphasis has been placed on the visual relation between the different areas, such as glazed partitions between the kitchens, circulation spaces and the internal street, creating a synergy between students, instructors, and visiting public.



View through to the kitchens from the internal street

The signage was given meticulous attention in all areas, in collaboration with Abcisse and Alain Ducasse's team, including logos, pictograms and markers indicating orientation as well as services provided.

Visual and acoustic comfort are important factors in a place of learning, and in particular in the classroom. In addition, in this project, the acoustic qualities of the internal street and shared circulation areas have also been addressed with the use of perforated plaster panel ceilings, and wall-mounted wood-fibre panels



Circulation areas

The internal street is the main circulation space of the school. It is the heart and the backbone, generous in its proportions, and lit from above by a glazed roof-light along its entire length. It is a place of convergence, and orientation between, the separate areas, and a place for meeting, discussion and exchange.

At the ends of the street, forming a cross in plan view, full-height glazing admits a maximum amount of natural light, whilst bringing views of the natural landscape into the building.



The internal street and its roof glazing, viewed from the footbridge

The vertical circulation within the 4 separate entities of the building is provided by 2 dumb-waiter lifts and 1 public lift. Within the central zone a long staircase joins walkways at first floor level emphasising the vertical dimension of the space.

Finally, the central area, lends itself naturally for the purposes of display, for use as a gallery or exhibition space, or to be transformed for special events. A current photo exhibition, for example, of trainee-chefs welcoming members of the public adorns the walls.



Co-working area, first floor



Cafeteria terrace.

4. Landscape treatment

The landscaping proposals for the the Ecole Ducasse were informed by a reflection on the integration of the site within a natural context, characterised by the abundantly green surrounding plots, and by the edge of Meudon forest itself. To this end, trees were planted around the edges of the site, accompanied by shrub hedges and fruit bushes, to create a buffer zone of planting around the building.

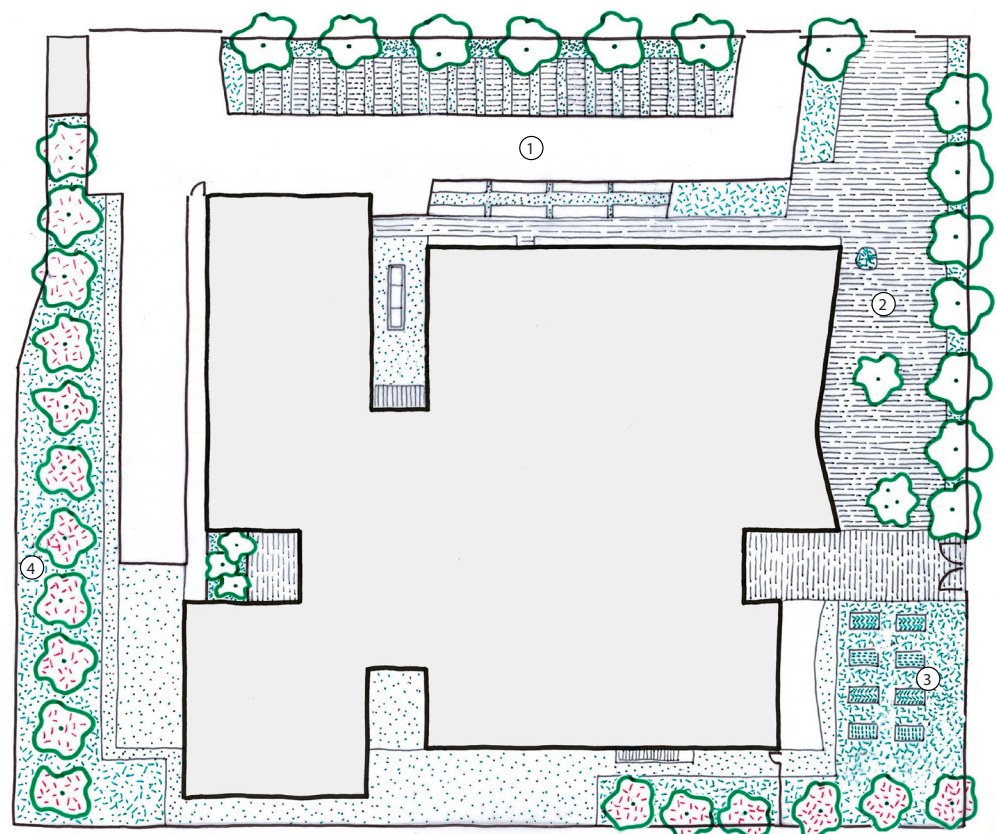
Comprising a variety of evergreen and deciduous species, the visual screen changes colour with the evolving seasons. The biodiversity of the site is augmented by the planting of a large range of aromatic and fruit-bearing shrubs in the hedges, which might also satisfy the curiosity and appetite of students who can sample them throughout the seasons.

Landscaped places

The outside areas were designed to accommodate the various uses particular to the school. These include an open forecourt which doubles as an outside terrace, an aromatic garden, a spill-out area adjacent to the cafeteria, car-parking with reserved spaces, and planted landscaping on the site edges.

The choice of planting reflects their ability to provide shade and thrive within the urban context, but also for their fragrance and culinary potential.

The ground floor of the building is extensively glazed, reinforcing the visual continuity between the terraces, courts and patios and the internal street and other areas. Access is direct and intuitive.



- 1 - the green parking area
- 2 - the Gourmet Terrace
- 3 - the Flavour Garden
- 4 - the Orchard and the flower meadow

The Gourmet Terrace

The entrance forecourt was realised in in-situ concrete, and framed on the right by shrubs, perennials and a line of trees which mark the boundary and provide shade along the main approach. This hard-landscaped zone passing in front of the main façade also serves as the restaurant terrace, benefiting from the shade of small groups of multi-trunk coppices, punctuating the route.

The Flavour Garden

The Flavour Garden is composed of 8 large raised beds of aromatic and comestible plants framed by borders of Cor-ten steel. Each bed contains aromatic plants either for pedagogical or recreational uses. These include collections of mint, thyme, Mediterranean aromatics, herbs for infusion, or for sauces etc., and will, without doubt, evolve with the changing needs of the training cursus welcoming new plants over time.



The Orchard and the flower meadow

Beyond the Flavour Garden, a cherry orchard provides a shady place to sit out during a break in the activities. The orchard continues all the way round the school with alternating cherry trees and decorative pear trees.

The direct margins of the building, although accessible by vehicle for the purposes of maintenance and fire prevention, are treated as green surfaces to preserve the natural character of the setting.

The green parking area

A hedgerow with shrubs and tall trees creates a living filter between the site and Avenue du Marechal Juin.

The car parking area comprising alternate bands of ground-cover planting and paving, and surrounded by hedges, is well integrated within the landscaped site, and mostly hidden from the main entrance, the restaurant terrace, and the street.

The Green Roof

Certain inaccessible areas such as the roofs will constitute natural refuges for the local flora and fauna. Locally occurring insect-pollinating plants will be favoured for their production of quantities of natural seeds, and their role in attracting pollinating insects to the site.

“The garden is where cuisine begins and is appreciated, and as in any family home, we wanted the garden at Ecole Ducasse to be a source of inspiration with its hues, its flavours, and its fragrances, and to provide the setting for dining in the calm of a shady terrace.”

Pauline Rabin Le Gall, Arte Charpentier Architectes, Landscape Architect

5. Ecole Ducasse - Paris Campus in numbers

5 057 m² floor area on a plot of
6 450 m²

1 basement level and 2 above-ground
levels

54 basement parking places and 21
external places.

10 m² bicycle shelter

9 training kitchens for the culinary arts,
pâtisserie, baking, chocolate and ice
cream-making (of which 2 training
kitchens related to the public restaurant)

1 Sensory analysis area for the
marrying of food and wine and for the
discovery of new flavours

7 classrooms for academic subjects
including finance, marketing, human
resources...)

1 « knowledge center »

1 co-working space

1 back office and administrative office

1 restaurant with 2 styles
60 seats (215m²)

1 culinary boutique with take-away
service (20 m²)

300 students a day

6. Technical information

Project brief : design and realisation of the Ecole Ducasse - Paris Campus

Floor area : 5 057 m²

Address : 16 - 20 Avenue du Maréchal Juin, Meudon-la-Fôret (92)

Delivery date : November 2020

Client : Covivio

Assistant client : ARTELIA

Design team leader : Arte Charpentier Architectes

architecture : Jérôme Le Gall, Godefroy Saint-Georges, Sylvain Van Rechem, Luc Jouy

interior design : Stéphane Quigna, Benjamin Mahieu

landscape design : Pauline Rabin Le Gall, Silvia Pucci

assistants : Elodie Plotton, Marie-Aline Tarrieu

Restaurant design: Jouin Manku for the initiation restaurant design

BET :

Structural : TERRELL

Building services - fluids : BARNABEL

Acoustics : AVLS

Quantity surveyor : DAL

Building control : SOCOTEC

Environmental sustainability : GREEN AFFAIR

External finishes : JOSEPH INGENIEURIE

Kitchen design : BEGC

Civil engineering : CL Infra

Building contractor : SPIE Batignolles

Photo credits : Boegly+Grazia, Florian Bouziges, Identifiable



7.

Arte Charpentier Architectes

Since 1969, the agency has strived to bring the best in its expertise, innovation and reactivity to bear on complex projects, and a fresh approach to each new challenging brief. This requires that we adapt and renew our practice of architecture, urbanism, interior design and landscape on a daily basis. This uncompromising attitude is what unites more than 120 employees of 15 different nationalities, including 20 associates, in our Paris, Lyon and Shanghai agencies, and resonates with the constantly evolving issues of urban and territorial design in France and further afield.

The agency's plural approach results from an analysis of the forces at play in the transformation of territories and assists in the realisation of urban planning, commercial, tertiary sector and residential operations. These projects will form the resilient cities of the future in Europe, the Maghreb, Africa and Asia, where Arte Charpentier was a precursor from the outset.

Each project, as well as assuming its responsibility towards the environment and catering for its functional requirements, is the opportunity to give meaning to a place and reinforce its identity. The appropriate creative response depends on the local, technical, human and cultural aspects of urban living, of densification, of diversity of uses, of sustainability and transformation and this applies in equal measure to buildings, the city, public and private spaces. Quality, timescale and budget form an important part of the equation.

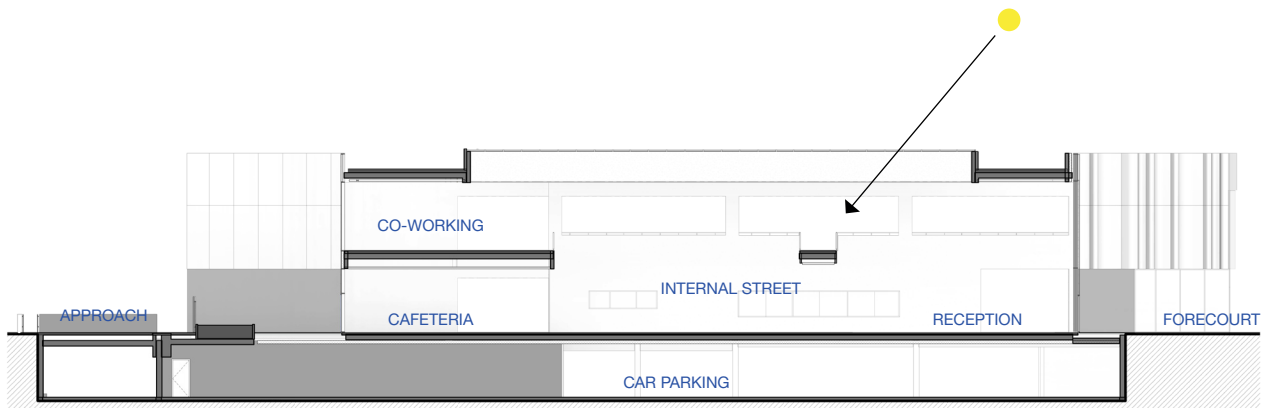
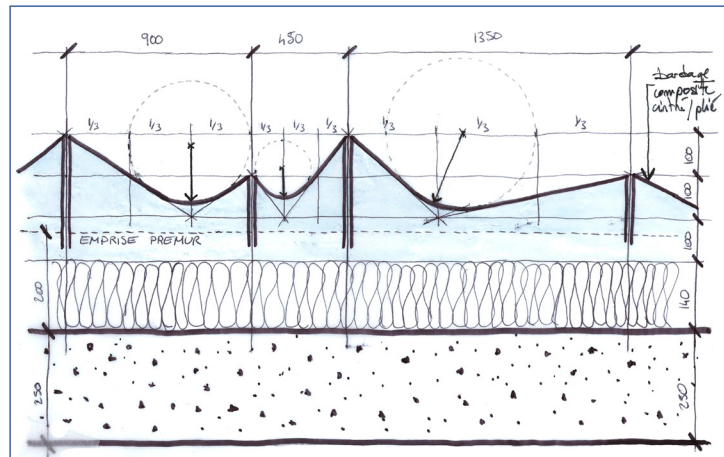
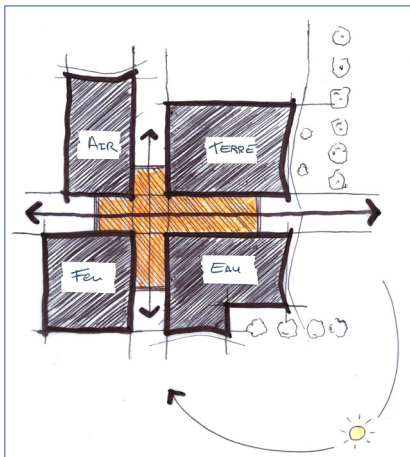
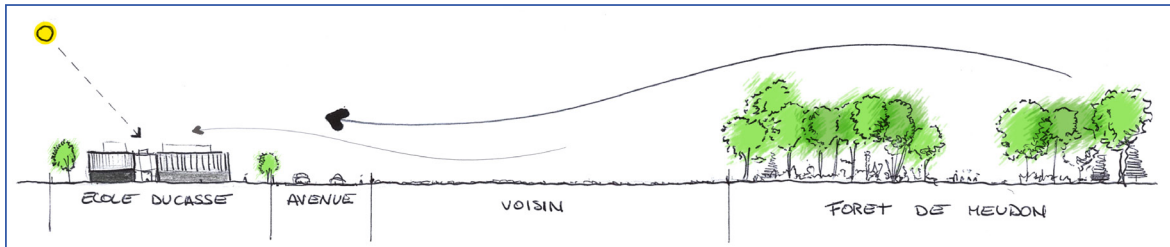
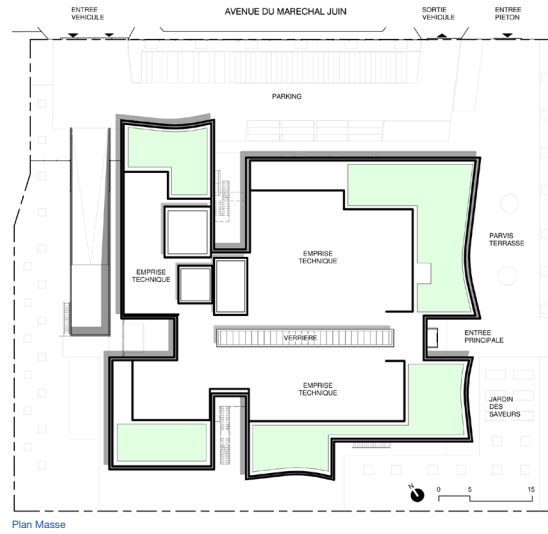
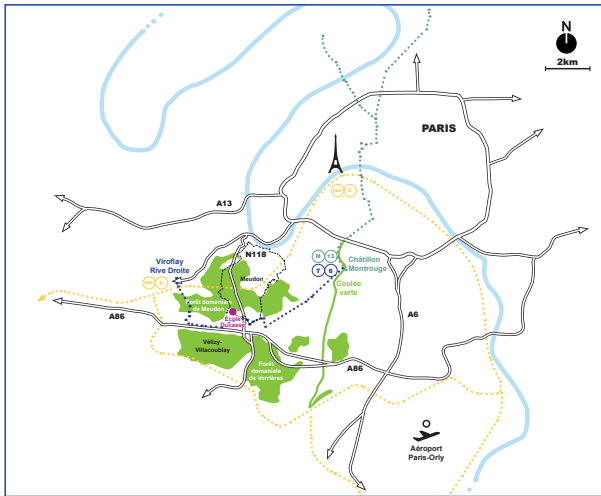
Using anticipation in design is the key to aptness and efficiency for the way regions, towns, districts, buildings, working and living spaces operate. For this reason, experimentation plays a crucial role within our social and urban commitment, formalised by an RSE charter, to a sustainable, affordable, and ecological architecture.

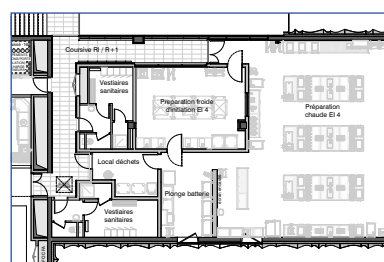
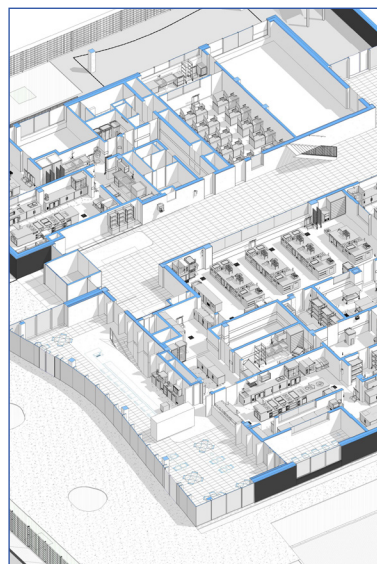
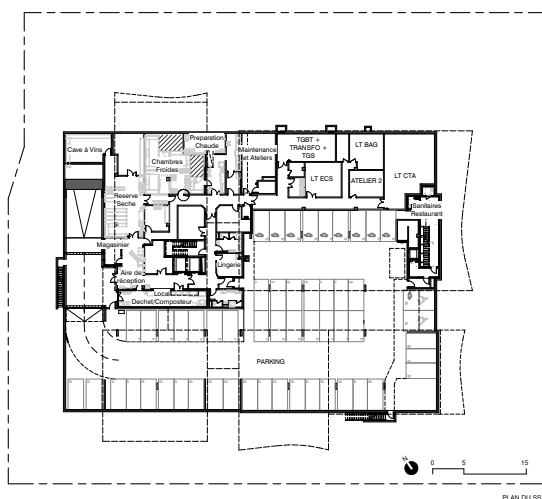
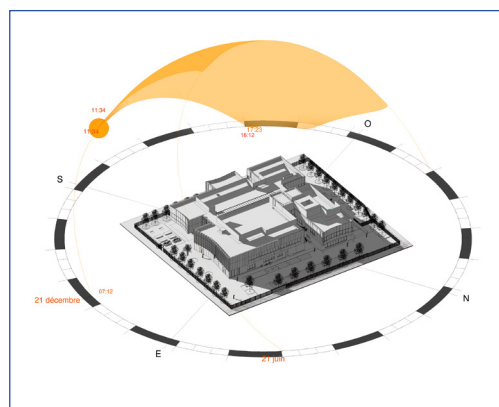
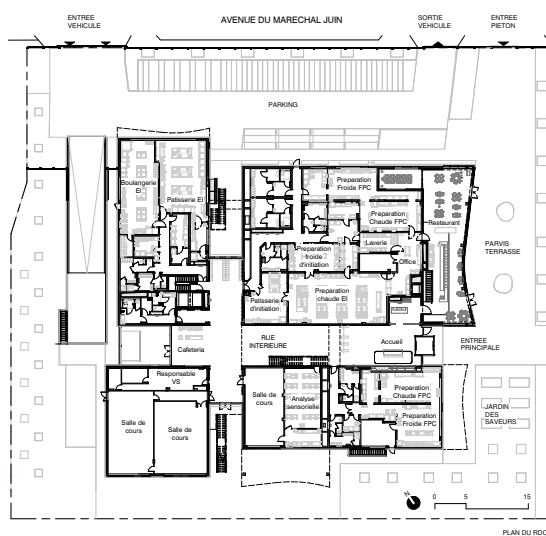
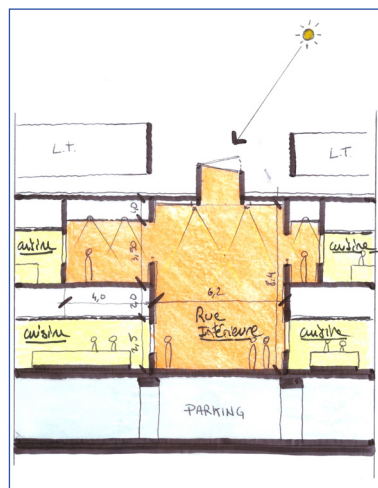
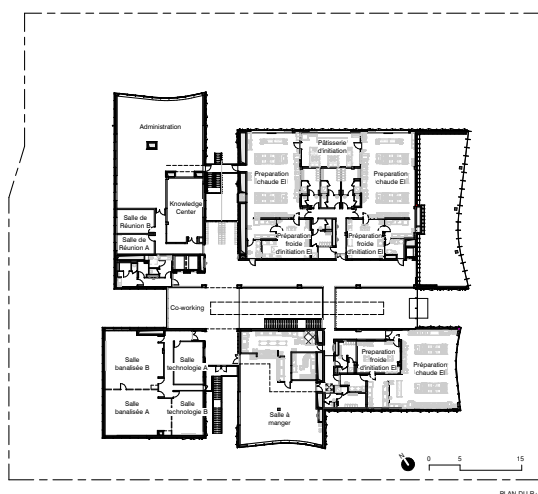
In addition to our working knowledge of BIM, CIM (City Information Modelling) and virtual reality, our research and development programme makes available the most up-to-date information on construction methods, materials and lifestyles for the benefit of projects.



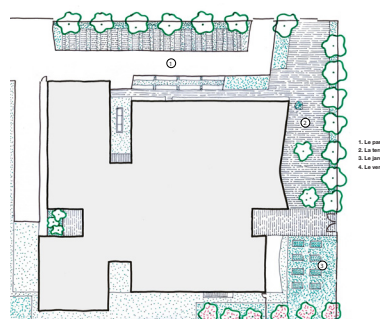
In 2019, Arte Charpentier Architectes celebrated his 50th birthday!

8. Images available for the press









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Press relation

GioCa
Giovanna Carrer
+33 (0)6 63 25 38 91
giovanna@gioca.paris

Arte Charpentier Architectes
Alix Derouin, Communication manager
+33 (0)6 11 26 21 74
a.derouin@arte-charpentier.com