

de Lucy's

LIFESTYLE MANAGEMENT
&
CONCIERGE SERVICES

Issue 01. September – November 2013

It is with great pleasure, after a busy first couple of months since opening, that I sit at my desk to pen the very first *de Lucy's Lifestyle Management & Concierge Services* newsletter. It will be a quarterly publication coming to you electronically that will update you on developments at *de Lucy's*, as well as local news, ideas and general lifestyle inspiration.

If you do not wish to receive our newsletter please don't hesitate to let me know via return email.

I would like to begin by thanking all of you, members, clients and friends for your support in these early months. We are going from strength to strength and we could not have done so without your help and support since our launch in June.

I hope that you enjoy the read and that it provides you with a few ideas to enhance your time in the Saanenland.

Isabelle



Here at *de Lucy's* HQ we are proud to have amassed an extensive database of local contacts and suppliers, who we have on hand to make your life ever more relaxing and enjoyable; we are always striving to make sure we are ahead of the game when it comes to letting you know about new additions to the area. Whether it is a new restaurant, bar, special event and service or an inspirational holiday destination, we constantly have our ears to the ground. At *de Lucy's* we love nothing more than being able to recommend, plan and coordinate the latest 'thing' in the Saanenland.

We hope that you enjoy the recommendations and exclusive offers that we have included on the following pages;

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Le Grand Bellevue

Restored to its former glory with an atmospheric bar and plenty of cosy corners in which to catch up with friends, this is the new hot spot in Gstaad. The cocktails at the bar are to die for and the restaurant offers a fun brasserie-style menu at reasonable prices. Rumour has it the owner is not afraid to turn the music up!

Isabelle's Insider Tip: Order a Moscow Mule on the terrace and enjoy the relaxed atmosphere with 'Le Grand Burger'. We challenge you to find a better burger in the Saanenland!



de Lucy's Wine Concierge

de Lucy's is proud to offer its very own wine concierge, our expert in all things Red, White and Rosé. Our wine concierge can stock your cellar for you, find that special vintage as a thoughtful gift and is even on call to recommend the perfect bottle to match your dinner party menu.

de Lucy's Wine Recommendation

The Alphonse Mellot family has been passionately producing wines in the Sancerre appellation of the Loire Valley for over 500 years. Currently, the domaine is overseen by the 18th and 19th generation of the Mellot family - a father and son team both sharing the Alphonse Mellot name. Alphonse Mellot cannot help but equate their work in the vineyard and cellars to that of a true artisan. This father and son team are masters of the Sauvignon Blanc and Pinot Noir grapes (the shining stars of the Sancerre regions of Loire), taking centuries of experience and placing it into crafting truly original and delightful Sancerre wines.



The Mellot family at the Alphonse Mellot Winery

Alphonse Mellot 2011 La Moussière Sancerre Rouge,
CHF 42 per bottle, Case price CHF 234.-

Loire Valley, France - Pinot Noir

An ideal red to make a smooth transition from Summer to Autumn. This is a light bodied, refreshing yet very well structured Pinot Noir. Aromas of dark cherry, cola and earth embrace the nose and are followed by a rich cherry palate with elegant mineral undertones.

Alphonse Mellot 2011 La Moussière Sancerre Blanc,
CHF39.- per bottle, case price 216.-

Loire Valley, France - Sauvignon Blanc

Great to pair with the Autumn vegetation of the Swiss Alps, this crisp, lively and complex white wine compliments nicely with this season's Porcini mushrooms. The citrus fruit flavours and bright minerality liven up a dinner of grilled local fish, veal sausage or an irresistible cheese fondue. This is a great value and very versatile white!

de Lucy's are delighted to offer these wines to our members at the bottle price quoted above. Should you wish to place an order, please let us know and we will personally deliver directly to your chalet.

Giftng Service & Chalet Fulfillment

If you are looking to rent out your chalet to paying guests or you simply wish to spruce up the chalet for your own use, our London based partner, interior finishing company Hunter & Sand, promise to maximise the potential of your property by working to source items that will enhance its strengths and provide delicate finishing touches. From sourcing soft furnishings and artwork to personalised toiletries, we will work in conjunction with Hunter & Sand (who boast an impressive portfolio of luxury properties in the Caribbean, North America and throughout Europe) to manage your project from conception to completion.



Perhaps you would like to provide a gift for your guests, friends and family or tenants? As well as interior finishing we are also offering a gifting service where we will source the ideal gift perfectly suited to the recipient; whether it be a special thank you, bespoke hampers for house guests or even a corporate gift, we will find something unique and unforgettable.



As part of our collaboration with Hunter & Sand, *de Lucy's* are offering a one-off consultation where one of Hunter & Sand's specialist's will fly from London to assess your property. Following the consultation you will receive a bespoke proposal tailored to your budget, style and the requirements of your property, from which you can pick and choose. There will be a special one off charge for this of CHF 350.-

Private Chef

Whether it be a dinner party with friends or a romantic anniversary dinner for two, our highly skilled and experienced chef can offer a range of cuisines to suit your needs from full Japanese menus to Italian feasts and even specially designed nutritionally balanced meals; all prepared for you in the comfort of your own home.

If you have been thinking about hosting a dinner but would rather spend time with your guests than slaving away at the stove don't hesitate to ask Isabelle for more details.

