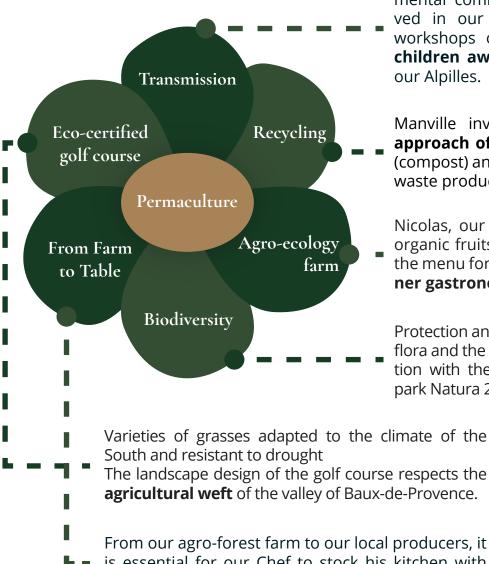
## **OUR COMMITMENTS**

Domaine de Manville strives daily to achieve **responsible luxury** which gravitates towards **permaculture**, a concept aimed at creating ecosystems around nature and mankind.



Through Manville Training and an environmental commission, teams become involved in our **environmental values**. The workshops of the Kid's Club make your children aware of the flora and fauna of our Alpilles.

Manville involves its teams in a global approach of revalorization of food waste (compost) and selective sorting of recyclable waste products.

Nicolas, our vegetable gardener, cultivates organic fruits and vegetables that make up the menu for Aupiho which results in a greener gastronomy.

Protection and a **permanent following** of the flora and the fauna of the Alpilles in collaboration with the teams of the natural regional park Natura 2000 and the LPO Association.

Varieties of grasses adapted to the climate of the

agricultural weft of the valley of Baux-de-Provence.

From our agro-forest farm to our local producers, it is essential for our Chef to stock his kitchen with local products.

## DN S'ENGAG