

property

GUIDE

Luxury Homes, Lifestyle & Travel

Eden Island's - Style De Vie Luxueux

The world's best property development

Istanbul - An Agent For Growth

A property investment mission

Hispaniola Heaven

Dream Homes of The Dominican Republic



Helen Mirren's voyage to Culinaire Délice



Living the film set lifestyle French style

La Duranties historical château and Dame Helen Mirren make the perfect combination in a heart warming film, set to propel the Tarn Region into the world's media spotlight.

'The Hundred-Foot Journey' - 'A DreamWorks' film in UK Cinemas from 5th September 2014

The Hundred-Foot Journey has taken many hours of creative love and craftsmanship to complete. But the result is an uplifting and feel-good cultural feast full of Indian spices, French sophistication and British wit. Another masterpiece from Dame Helen Mirren and with no small contribution from Oprah Winfrey, Steven Spielberg and Juliet Blake, the film's producers. It's directed by Oscar nominee Lasse Hallström (Director of Chocolat).

The Tarn region of France is a credible setting for the film as the region has a real connection to the land through farming. Local cuisine here is renowned for its rich cassoulet, foie gras, Lautrec pink garlic and Toulouse sausage as well as its premier Gallac wines. La Durantie, the historical belle époque style château in The Tarn, has been used as the film set for a Michelin-starred French restaurant, with many other scenes shot in India.

Based on the best-selling novel by Richard C. Morais, Hassan Kadam (Manshi Dajal) is a culinary ingénue with the gastronomic

equivalent of perfect pitch. When Hassan and his family, led by Papa (Om Puri), move to a quaint village in the South of France to open an Indian restaurant, they are underwhelmed by the fact only 100 feet opposite, stands a Michelin starred classical French eatery.

Upon encountering the icy proprietress, Madame Mallory (Helen Mirren), the Kadam family realise they may have bitten off more than they can chew. Outraged by the new arrivals, Madame Mallory is determined to have their business shut down. As cultures clash and food fies, a heated battle escalates between the two establishments - until that is, Hassan's passion and talent for French cuisine begins to enchant Madame Mallory, and even she can't deny this young chef could have what it takes to garner even more acclaim for her beloved restaurant.

This, along with his new-found friendship with her beautiful sous chef Marguerite (Charlotte Le Bon), starts to weave a magic between the two cultures and, despite different tastes, they discover an unlikely recipe for success surprising them all.

Dame Helen revealed: "I really wanted to play Madame Mallory because she's French, and I'm dying to be a French actress, and I've never managed it."

"Growing up in England in the early to mid 60s, the French always seemed to be so chic.

The food was better, the clothes were better, the make-up was better, the hair was better. Everything was better in France. And they were so charming, when we were always white and crotchety. My husband says I've got an inferiority complex as far as the French are concerned. I think he's right, to a certain extent. The whole world has evolved out somewhat. But even so, there's still a level of pure chicness in France you just don't see anywhere else.



8 THE GOOD PROPERTY GUIDE September/October 2014

"Madam Mallory (pictured right) runs the restaurant. She knows and understands food and employs very good chefs. She doesn't actually cook herself. She tastes and judges. But luckily, she doesn't cook, because I would reveal myself very rapidly to be somewhat inept. The only thing I have to do is break eggs. I'm an engaging fake."

Talking about her co-star Om Puri, Helen added: "Om and I just naturally fell into a rhythm together. That was very easy for both of us, because we knew of each other's work. We had enormous respect for each other. He was brilliant."

Jeanne Boden, Director of La Durantie, agreed to the château being used for filming. She told us: "The Artistic Director was quick to appreciate its charm and cast La Durantie as home to Madame Mallory's Michelin starred restaurant. It was eye-opening to work as an 'extra' on set here and see the château come to life once again."

"The two sisters that built the château had a lot of success in economic farming and were the owners of the first car in the town. Later, the resident nurse brought calmness to the building."

The Tarn is a quintessentially French rural region much loved by a number of British expats who have stumbled upon it and never left! The elegant belle époque château is one of the region's prized architectural possessions; it lies 50 minutes north of Toulouse and close to the village of Castelnau-de-Montmiral amid rolling hills, vineyards and ancient hill-top towns. The Schwarzkopf family, famed for perfumes and beauty products, bought the château in the 1980's and held lively parties whilst farming the 800 acre plot. In the inter-war period the vineyard estate was run by nuns and their peaceful influence can still be sensed when entering the château gates today.



Lasse Hallström's entry in La Durantie's visitor's book says:

"What a beautiful place in the world. A very special place and thanks for allowing us to film in it."

For those wishing to live the film set lifestyle, the château is being transformed into a Country Club and Spa for a new development of vernacular holiday homes on the estate.

La Durantie

Phase one consists of 57 single and two storey

one to five bedroom detached homes, together with two styles of two and three bedroomed apartments. All properties have individually designed landscaped rear gardens and most have a private pool. Completion is anticipated for spring 2015. Prices of residences in the leaseback scheme, benefiting from a 20 per cent tax refund, start from €333,250 for two bedrooms rising to €782,600 for a five bedroom home.

From a 100 foot journey to the whole nine yards. See: www.ladurantie.com for more information.

