



CHÂTEAU DE BEAULIEU

CHRISTOPHE DUFOSSÉ



Sustainable cuisine for a sustainable future...

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White Paper



*Located in the heart of the Hauts-de-France region, in the town of Busnes, Château de Beaulieu became our life project in 2021. In this enchanting setting, we designed a haven that mirrors who we are; a sustainable eco-system where products and living beings thrive in a virtuous and harmonious way.*

### **Protecting our environment**

As advocates of the good and the beautiful, we know that environmental protection also happens in the kitchen. Contributing to protecting the environment is a priority for everyone and it starts at home. We take respect for products, monuments, artisans and local businesses very much to heart, which is why we strive to honour them every day at Château Beaulieu.

### **Choosing the quintessence of products**

When choosing the products and producers, market gardeners, fishmongers, millers and farmers with which and whom we work, nothing is left to chance. Along with sustainable farming products, we work with quality producers and artisans who are also committed to defending a sustainable gastronomy and world, to ensure we can offer our customers the quintessence of products.







### **Producing with respect for nature**

“The soil, the weather, the environment”

Permaculture and agro-ecology are sustainable farming methods that are mindful of the environment. Using these farming methods helps preserve entire biotopes. At Château Beaulieu, we implemented eco-friendly processes, using green materials such as wood, steel, rope and earth. Our crops are irrigated naturally with rainwater that we collect, and we hand pick our produce in order to limit our carbon footprint. We are also in the process of developing a global approach to recycling and composting (our food waste is processed into fertiliser that nourishes the land we farm).

On the Château de Beaulieu grounds, we developed a three-hectare permaculture kitchen garden and orchard where we grow some fifty different varieties of vegetables and fruit. A further eight hundred square metres are reserved for growing flowers and aromatic herbs. We grow part of our crops in a ventilated greenhouse to help bees and bumblebees naturally pollinate our vegetables, and our seedlings are grown in removable tunnel greenhouses, a technique that ensures they can develop rapidly while being protecting from bad weather. Drip irrigation and the use of natural fertilisers (through the composting of food waste) help our fruit and vegetables to develop in optimal conditions, thus concentrating a maximum of flavour and nutritional value.



We grow bulb vegetables (onions, shallots, garlic, leeks, chives); root vegetables (turnips, carrots, radishes, beetroot, kohlrabi); seed vegetables (green beans, peas, lentils, broad beans), different varieties of potatoes (ratte, Fontenay, Princesse, Bintje); stalk vegetables (fennel, chard, cardoon, celery); leafy vegetables (lettuce, endives, treviso, batavia, red cabbage, spinach, watercress); flowering vegetables (artichokes, cauliflower, cabbage); fruiting vegetables (peppers, chilli peppers, tomatoes, courgette flowers, squash) and also forgotten vegetables (parsnips, Jerusalem artichokes, Chinese artichokes, pumpkin, red kuri squash, horseradish, swede).

Ail du Nord garlic, Martinet cauliflower, wild endives, Leblond leeks, Tilques carrots, Marais artichokes, Busnes shallots, Princesse snow beans, Lilloise lettuce, red onions, Grand Nord kale, watercress: we pay special attention to promoting our terroir and grow varieties native to the Hauts-de-France region.

To complement our vegetable production, we created an orchard to make our own desserts, sweets, jams and fruit juices. Apples, pears, cherries, strawberries, redcurrants, blueberries, blackberries, rhubarb, raspberries, kiwis: our fruit is grown mindfully of the soil, the weather and the environment.







## **Developing a virtuous eco-system**

We wanted Château de Beaulieu to become an eco-system in its own right, a showcase for the Hauts-de-France terroir and all the people involved in its promotion. The vegetables, fruit, and citrus, as well as the flowers and herbs we serve in our restaurants all come from our gardens. For us, caring for the environment goes hand in hand with caring for our employees, which is why we are implementing a Corporate Social Responsibility (CSR) policy to contribute to improving the well-being of our employees by being attentive to their needs, respecting their work and defending ethical values.

The virtuous eco-system we implemented at Château Beaulieu is reflected in different ways, and we are committed to involving our visitors in our approach because we are confident that they, too, are a part of the development and sustainability of this virtuous circle.



### **The farming village:**

Our agroecological and permaculture activities began with the installation of three wooden chalets built with eco-friendly and biodegradable materials, which we call the “farming village”. Here, every single detail is designed with respect for the environment. The farming village is the focal point of our approach, a “postcard” of our facilities, featuring a system for distributing natural, non-chlorinated water via boreholes, and water reserves through drainage or composting islands. We are currently preparing it so that it may welcome school groups because we firmly believe that transmission is inseparable from the actions we undertake. In the same spirit, we can show you around the village at your convenience during your stay.

### **The citrus conservatory:**

The hundred-metre-square Château de Beaulieu citrus conservatory is home to citrus varieties from all over the world. Kaffir limes, citrons, red limes, bergamots, calamondin oranges, juice oranges, blood oranges, grapefruit, tangerines, clementines, limes, yellow lemons: our citrus collection is grown under shelter from our own seedlings. To irrigate the seedlings in an environmentally friendly way, a rainwater collector was installed.







### **Beehives and insect hotels:**

Honey is one of nature's exceptional resources. Not only does it sweeten our culinary preparations, it has fabulous natural properties. Antibacterial, antiviral, antifungal, antioxidant, healing, antiseptic: honey is a treasure of nature, which is why we wanted to start our own honey production.

In partnership with Baptiste Rousseau, a beekeeper and producer of organic honey in Annezin, we set up ten beehives on the estate and designed a specific environment where flowers and pollen trees mingle to the bees' greatest delight.

In addition to our beehives, we installed insect hotels for guests to discover as they stroll around the eight hectares of the estate.

### **The pond:**

In the middle of our park, lined with natural beaches, weeping willows and reeds, the Château de Beaulieu pond is a haven for migrating birds. Directly connected to the castle moat, the pond is oxygenated, and provides peaceful shelter for river fish and our three turtles. Among the water lilies and aquatic plants, floating huts provide temporary shelter for passing birds, while the morning breeze carries this exceptional environment's fragrance to the balconies of our rooms.



### **The natural islands:**

Together with the Château de Beaulieu teams (gardeners, market gardeners, cooks, pastry chefs, bakers, restaurant and accommodation staff), we developed natural green islands on the estate. Whether to embellish a recipe, decorate a bedroom, a room or the hotel reception, our islands have been designed so that everyone may find the inspiration they need to shape each day in line with nature's gifts. Our flower island is planted with edible or fragrant wildflowers that can be used to decorate a dish or a room. In the morning, the kitchen teams pick different varieties from the aromatic herb island that bring freshness and essential flavours to our cuisine.

### **The little farm:**

Our animals thrive in peace and quiet on a contemporary, eight hundred square metre ecological ranch, welcoming visitors and children in a relaxing setting. There, you will meet our two donkeys, Alphonse and Violette; our dwarf goat, Pile; our two goats, Scotch and Glut; our sheep, Oréa, Belle, Gaston, Balthazar, Pomme and Prune (the last three were born on the estate in January 2022!); our ewe Étoile; our geese Amélie and Artur, and last but not least, Bob who was born on the farm in April 2022. You'll also meet Belle and Boris, our Vietnamese pigs.

Our animals live in a healthy and peaceful environment adapted to their needs, with fresh herbs, flowers and vegetables, surrounded by century-old walnut trees, a pond, play areas and ecological shelters. Their diet is also environmentally friendly, and consists mainly of straw, seeds and vegetable baskets from our kitchens.







### **The farmyard:**

Rabbits, Flanders hens, cockerels, mallard ducks, runner and Muscovy ducks: our smallest animals live in the Château's farmyard, where they too enjoy a unique environment. We built custom-made shelters that meet their every need throughout the day, and immediately after birth, our ducks are brooded in a nursery to ensure that they begin their life in the best of conditions. By eating the pests (insects, worms) that threaten our crops, these animals also contribute to the health of our ecosystem.

### **The bird forest:**

The hectare and a half of forest at Château de Beaulieu is home to many species of trees, shrubs, plants and flowers, where birds congregate throughout the seasons. Visitors can thus stroll along the paths and enjoy the bird songs and owls hooting at nightfall. The luckiest guests may also chance upon wild rabbits, small red squirrels or hedgehogs.



In line with our commitments, we have embraced an environmentally responsible approach, and our actions were rewarded with the Michelin Guide Green Star (sustainable approach to gastronomy, ethics and the environment).

We hope that your stay at Château de Beaulieu will inspire unforgettable memories, where the good and the beautiful are expressed mindfully and sustainably.

Delphine and Christophe Dufossé





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Le Château de Beaulieu – Hôtel Relais & Châteaux \*\*\*\*\*  
1098, rue de Lillers 62350 - BUSNES

information and reservation : +33 3 21 68 88 88  
[contact@lechateaudebeaulieu.com](mailto:contact@lechateaudebeaulieu.com)

[www.chateaudebeaulieu.fr](http://www.chateaudebeaulieu.fr)

