**Technical Factsheet**

**The "Fiefdoms" of the First Certified Products**

* **MATIGNON**

**The seigneury of Matignon**, in the Côtes d'Armor, is the seat of the family of the same name. In 1715, Princess Louise-Hippolyte, daughter of Prince Antoine I of Monaco and Hereditary Princess, married Jacques IV de Goyon-Matignon, who, in order to conform to the inheritance and matrimonial traditions of the sovereigns of Monaco, gave up his name and coat of arms and adopted those of the Grimaldis. After the death of Princess Louise-Hippolyte, Jacques Grimaldi reigned in Monaco under the name of Jacques I. The residence of the French Prime Minister in Paris, the Hôtel de Matignon, is a reminder of the name of this prestigious family of Breton and Norman origin...

* **VALENTINOIS**

The **Duchy of Valentinois** was granted to Prince Honoré II of Monaco in 1642, following the Treaty of Peronne (1641), by which the Principality overthrew the Spanish protectorate and placed itself under the protection of France, thus ensuring its independence and sovereignty. This fiefdom is situated in the Rhône Valley and extends from Buis-les-Baronnies in the South to Romans-sur-Isère in the North, via Crest and Chabeuil. It is prestigious because of its links to the French peerage, and conferred the right to sit in the Parliament in Paris. Montélimar was the main city of the fiefdom; it was there that, in 1646, Prince Honoré II made a solemn entrance under a triumphal arch.

**Certified Products from the Grimaldis of Monaco Sites**

* **"Charlotte" Montélimar nougat with orange peel from the "*Diane de Poytiers*" factory (Valentinois)**

The "*Diane de Poytiers*" artisan nougat manufacturers will celebrate their 100th anniversary in 2020. What is the origin of this name? "According to legend, the recipe for nougat was found in a missal belonging to Diane de Poitiers, Duchess of Valentinois and a favourite of Henri II of France, who at that time had a residence in Montélimar," explained Frédéric Chambonnière, who has taken over the family business.

The "Charlotte" nougat with orange peel is a tribute to his grandmother, Charlotte. From Monaco, we can also note a tribute to Princess Charlotte, mother of Prince Rainier III and grandmother of Prince Albert II.

"This certification is recognition and showcases our know-how; it's an honour," says the artisan producer, who attended the second Meeting of Historical Sites of the Grimaldis of Monaco last June to sell his nougat and spreads.

* **Crown Prince & Rose Jam from *La Ferme de Rippert* (Valentinois)**

For four generations, *La Ferme de Rippert* (Rippert Farm) has been established in Montélimar. When Jean-Pierre Menard took over the family farm, he decided to diversify, grow Butternut squash and create recipes for various types of soups and jams. Including, recently, the Crown Prince & Rose jam, which had its first official outing at the "*Monte-Carlo Gastronomie* food fair," as its creator joked. He went on to explain his approach - "The name and the recipe for this product, which is based on the Crown Prince, a very rare variety of squash, is a reference to the Principality of Monaco and the Grimaldis. I added a dash of Centifolia rose in homage to Princess Grace, who loved roses so much," stated the farmer, who doesn't rule out making other Monaco-related products.

* **Black garlic from the *Maison Boutarin* (Valentinois)**

The *Maison Boutarin*, which is situated in Crest, between Valence and Montélimar, in the Drôme Valley, has been producing garlic for three generations. PGI white garlic, elephant garlic, black garlic, and more… After being given a seal of approval by the chefs of the French Culinary College and Academy, Fanny Boutarin's black garlic has just been awarded "Historical Sites of the Grimaldis of Monaco" certification. It is cooked Japanese style, at a low-temperature; after cooking, it resembles fruit paste.

The black garlic from the *Maison Boutarin* has already won over the chef from Nobu, at the Fairmont Monte-Carlo, who has added it to his sushi menu. "It all began with the Meeting of Historical Sites of the Grimaldis of Monaco in June. The chef tried the black garlic and started using it," recalls Fanny Boutarin. And this was just the beginning. At the Chefs World Summit on 24-25 November, the winner of the International Cup, Louis Gachet (deputy chef at La Chèvre d'or in Eze) used it in his lamb recipe.

* **Smoked scallops from *Le Fumoir de Saint-Cast* (Matignon)**

Since 2013, *Le Fumoir de Saint-Cast* (Saint-Cast Smokery)has been offering the products of its traditional smoking process, which include salmon, haddock and trout.

Smoked scallops are the smokery's speciality, prepared with shavings from oak Scotch whisky barrels. This product has just been awarded "Historical Sites of the Grimaldis of Monaco" certification. "This is recognition of our craftsmanship. Monaco is the Holy Grail of gastronomy," enthused Wilfried and Valérie Quinveros, whose products are already recognised by the *Collectif culinaire de France* (Culinary Collective of France), which was created by Alain Ducasse and Joël Robuchon. The Bretons, who attended the 2019 Meeting of Historical Sites of the Grimaldis of Monaco, are planning to invite Monegasque chefs to the *Fête de la coquille* (Scallop Festival) in Erquy, capital of the scallop, on 19 and 20 April 2020.