



## JOURNÉES DES PLANTES DE CHANTILLY

Château de Chantilly  
11 • 12 • 13 October 2024

### 11, 12 AND 13 OCTOBER: THREE CAPTIVATING DAYS

Following the success of last May's *Journées des Plantes de Chantilly*, this October's event is set to be even more enchanting. Over three days, nursery specialists, designers, botanists, landscapers, collectors, artisans, artists, distributors and non-profits will come together to share their love of plants with gardeners of all levels. This celebration of plant life and horticultural expertise from France and Europe promises a bouquet of discoveries, inspiring displays, and engaging discussions.



### A TASTY THEME

**The 18th *Journées des Plantes de Chantilly* will be a feast for the senses thanks to the theme “Savouring the garden”.**

The word “taste” has a double meaning. For seventeen million amateur French gardeners who want unique, quality plants – and who scour plant festivals, wander through garden centres, and pore over nursery catalogues to find them – it is, first and foremost, about appetite – the desire to garden. In fact, the gardening trend is not just a fad; it's a movement. Keen to meet this soaring demand for plants, nurseries are blooming with innovations, while the fast-growing plant industry has fired the imagination of young people who are making the leap and setting up enterprises or breathing new life into old ones. The taste for gardens isn't just about growing things either – it's also an inexhaustible source of inspiration for artists. Countless creators tap into this creative paintbox, turning gardens into art galleries. And, of course, there are the top chefs and budding cooks who are rediscovering the magic of garden-to-table freshness and unlocking a symphony of taste on your plate.

But it is through the other meaning of “taste” that the *Journées des Plantes de Chantilly* will offer visitors a chance to explore the savoury side of gardens by presenting the plants on display in a whole new light!



## Revolutionising the flavourscape

Autumn is the season of mellow hues when gardens, orchards and vegetable patches yield a rich harvest – a burst of autumn flowers, the aroma of sun-ripened fruits, and the flavour of vegetables picked at their peak. But autumn has other wonders, ready to surprise us and question our assumptions about flavour. The *Journées des Plantes de Chantilly* in October will feature aromatic herbs that will tantalise your senses, flowers that are surprisingly delicious in salads, ancient fruits waiting to be rediscovered, and citrus fruits with bold and distinctive fragrances. And there's more, but we'll let you find out the rest for yourselves!

The event invites you to savour plants and experience them as you embark on an unforgettable culinary adventure.



## Taste: navigating the world through the senses

Throughout human evolution, taste has proved an invaluable ally. Our forebears used taste to distinguish the poisonous from the palatable and the harmful from the life-sustaining. In their earliest encounters with nature, from dense forests to dry plains and grassy savannas, taste was an essential communication tool, a means of conversing with nature and a basic survival kit at a time when a flawed palate could mean the difference between life and death.

- Our ability to detect sugar molecules enables us to select high-energy foods.
- Detecting amino acids guides us towards protein-rich foods.
- Our sensitivity to bitter flavours alerts us to toxic substances, such as alkaloids found in plants, some lethal.
- Detecting salty tastes is vital to maintaining our body's electrolyte balance.
- Sour tastes help us assess the ripeness of fruits or the presence of dangerous microbial contamination.







## TICKETS AND PRICES

Online booking opens on 24 June 2024.

- “*Journées des Plantes de Chantilly* + Park” ticket (excluding the Château and Great Stables): full price €14 and reduced price €10.

- “1 Day + *Journées des Plantes de Chantilly*” ticket (unrestricted access to the domain): full price €18 and reduced price €14.50.

Both tickets include parking, cloakroom and other services.



## USEFUL INFORMATION



PRESS CONTACT  
CommStrat agency  
Adeline Truchot  
+33 (0)6 60 83 01 03  
atruchot@commstrat.fr



INFORMATION AND BOOKINGS  
chateaudechantilly.fr