RELAIS & CHATEAUX

IN HARMONY WITH ALL LIFE ON EARTH

OUR 12 COMMITMENTS TO SUSTAINABILITY

Established in 1954, the Relais & Châteaux Association unites an exceptional collection of hotels and restaurants throughout the world, operated by independent owners. Embodied by men and women – most often families – they are deeply committed to sharing their local culture as well as their passion for what is good and beautiful.

Our members, in their day-to-day devotion to cuisine and hospitality, are in constant contact with persons of every origin, from all kinds of communities, as well as with nature in its infinite richness and variety.

This singular – perhaps even unique – position has made our members ever-mindful of the way in which the world evolves, and conscious of their responsibility concerning such changes.

In 2014, we drafted a Vision affirming our commitments for *"a better world through cuisine and hospitality"*. Since that time, although our members have been working hard to these ends, it is clear that the world is struggling in the face of mounting challenges: increasing effects of global climate change, alarmingly rapid biodiversity loss, social crises throughout the world.

What actions can we take to address these? How do we embrace our responsibility – individually and as an Association – in this changing world and contribute meaningfully – each of us where we live – to the creation of a new harmony between humans and nature? How can we play our individual parts, making the most of our differences? To succeed, we firmly believe that we must continue to adapt the models of our properties, in order to achieve environmental, social, and economic objectives with equal rigor and dedication.

We cannot invent these new hotel and restaurant models in an isolated manner. We must do it together, within the network, because each Relais & Châteaux property is a source of creativity, ingenuity and solutions that can be beneficial to all the others. The cooperation required to achieve this must include all the stakeholders in our ecosystem – our suppliers and producers, our teams, our guests – particularly the younger generations – non-governmental organizations and local and international public authorities.

We know that these intentions must become tangible, clear, and measurable actions, and we hereby express these actions in the form of 12 commitments, designed to pursue three major missions:

PRESERVE THE WORLD'S HOSPITALITY & CULINARY TRADITIONS

CONTRIBUTE TO THE PROTECTION AND DEVELOPMENT OF BIODIVERSITY

TAKE DAILY ACTION FOR A MORE HUMANE WORLD

These commitments reflect a profound desire to contribute – through the art of hospitality and cuisine and driven by a shared passion for what is good and beautiful – to building a more respectful, united, sustainable world, in harmony with all life on earth.

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