



THE GREEN BOOK

Les
Collines
DE SAINTE FÉRÉOLE

ECOLOGICAL POLICY



Collines de Sainte Féréole tourist residence has been part of an ecological approach for several years with the obtaining of the European Ecolabel. Today our goals are multiple:

- *expand the basis of our commitment, which is to maintain a high level of requirement in terms of respect for the use of natural resources.*
- *To know and to make known by having a proactive approach in the transmission to the customers of our sensitivity and the skills acquired.*
- *Develop a partnership network with communities, social actors, producers in order to promote proximity and consistency of our commitment.*
- *Manage the team in a benevolent way, leaving room for everyone's initiatives and valuing their skills.*
- *Place guest satisfaction at the heart of our services by providing safe, enriching and appreciated accommodation and activities, without discrimination based on gender, race, disability or otherwise.*
- *Enhance our territory, its cultural, heritage, environmental and human wealth.*

Through its commitments, Residence des Collines aims to offer its customers a green holiday service and above all an experience made up of encounters and playful awareness of the philosophy of sustainable tourism. During their stay, our customers can become involved in actions carried out on site: composting, honey harvesting, maintenance of the eco-vegetable garden...!

Remaining at your disposal for any information, ideas or suggestions ... we wish you a pleasant stay and hope that you will be convinced of the attractiveness of our territory.



June, 4th 2024

Agnès NATIAS

OUR COMMITMENT



The residence has been ecolabelled since 2017. The European Ecolabel distinguishes, for a category of services, those that have a lesser impact on the environment. This recognition implies a number of obligations, but above all a host of rights, including the right to involve you in a fun way in our awareness-raising experiments...

WE ARE SELECTIVE, WE SORT !

- Thanks to our partner, the SIRTOM, **the residence is equipped with terminals intended to receive packaging, glasses, household waste and the little extra: a compost bin.** You will find all these terminals at the entrance to the car park.
- In the cottages **you will find some small tools to facilitate the process:** a bag to store and transport packaging, a bag for glass and a bin for composting and a small magnetic reminder on the refrigerator for "sorting + simple".
- At reception, **a box collects your used batteries.**



Questions ? Talk to the team who was trained by our partner.

OUR COMMITMENT



NATIVE IS OUR MOTTO !

- **Our shop offers products** from the local economy and/or organic. Go to the next page to find out a little more about each of the partner producers!
- **The farmer drive** makes you discover local products, ready and delivered to your fridge, on your arrival. Ask at reception!
- **The team is at your disposal to guide you in order to discover our local heritage** and suggest the best spots.

OBVIOUSNESSES NOT SO OBVIOUS

- **All our purchased products are eco-labeled**
- On a daily basis, **we urge you to respect the environment and its human, plant and animal inhabitants.**
- Companies operating in the residence are local and adhere to our philosophy. **They are part of a sustainable development approach** by using materials that respect the environment and by applying a respectful social policy.
- Here, like at home, **we turn off the light when we leave a room**, and when the heating is on, we avoid leaving the windows open.
- Finally, **food waste is a real scourge.** We therefore invite you to reason your purchases and to limit the surplus as much as possible.

During your stay, we invite you to become a spectator of our environment and an actor in its well-being, in a fun and respectful way. As a customer, you become an eco-partner. Our goal being continuous improvement, do not hesitate to send us your criticisms or suggestions for improvement if you have any. Finally... we welcome you among us!

OUR COMMITMENT



GREEN, UP TO THE LIGHT

Green electricity is electricity from so-called renewable resources such as hydro, wind, tidal, solar and geothermal energy. *Priméo Energie* supplies the residence with 100% renewable energy of French origin.



SIMPLY THE BEST IN OUR TEAM

- A key player in our operation, **the laundry is an adapted and local company** which aims to be a benevolent economic and environmental player.
- **The shared vegetable garden:** small squares of aromatic herbs, cherry tomatoes, strawberries... but above all, a friendly space for learning and tasting... help yourself!
- **The biodiversity patch:** at the bottom of the residence, we have set aside a protected 'green' area. Butterflies, bees and other wild fauna take up residence in this dedicated area, which remains grassed over until 31 August. No sowing, pesticides or fertilisers... here, nature rules!



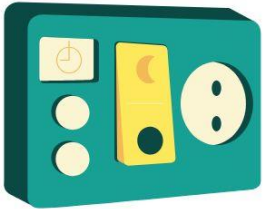
BE AWARE

- 1.5 litres of water escape from the tap in a minute.
- 60 litres and 200 litres.
- That's the difference in water consumption between a shower and a bath.
- Water leaks account for around 20% of domestic consumption.
- A toilet flush uses around 9 litres of water.

BEST PRACTICES GUIDE

01 Turn down the thermostat

When you leave a room or your accommodation. You can also switch off your radiator when you ventilate every day.



02 Close curtains and shutters

At night, to keep your accommodation warm.



03 Do not cover radiators

So that they remain efficient when they are switched on and distribute the heat they emit as effectively as possible in your accommodation.



04 The right temperature for every room

- 19° in 'living' rooms: lounge, kitchen, dining room
- 19° in the bedroom during the day and 16° at night
- 17° in the bathroom and 22° when in use.



BEST PRACTICES GUIDE



05 Moderate water consumption

- Prefer showers to baths,
- Fill the dishwasher as full as possible to optimise its use.
- Turn off the water when brushing your teeth or washing your hands.



07 Managing your waste

- When shopping, choose products with little packaging
- Use the compost, glass and rubbish bins available in the residence
- Avoid using disposable single-use products
- Do not dispose of oils and harmful products in the waste water system.

06 saving... energy !

- Turn off the lights in the room you are leaving
- Don't leave your chargers plugged in when you're not using them
- Close doors and windows if it's cold outside
- Air my home for 20 minutes every day.



OUR PRODUCERS

In our shop, near the reception, you can discover our local products thanks to excellent local producers selected by us.

Maison Lepetit

Fabien and Marie, brother and sister brought up with a passion for the artisan trade, have taken over the family business without compromise and true to family values. Located in the heart of Corrèze, the cannery Maison Lepetit is historically based in Ussac, a small town in the Gaillard region, near Brive..

MAISON LEPETIT
Militant du goût !

La Distillerie Denoix

The House of Denoix, a large liqueur factory founded in Brive in 1839, is the oldest of the 19th-century distilleries and one of the few still in operation today. A rich history of five generations that have passed on the secrets of production and maintain a true heritage of flavour.

DENOIX
BRIVE-LA-GAILLARDE
MAITRES LIQUORISTES DEPUIS 1839

100 biscuits

Behind this name is Charlotte, a chocolatier and pastry chef for almost 15 years. For this project, Charlotte trained in allergen-free pastry-making and is developing the range with the precious help of a nutrition engineer. At 100 biscuits, the team is convinced that the pleasure of eating does not stop with intolerances and allergies and they intend to prove to you that in Corrèze, gluten-free tastes good!

100
Biscuits

Bovetti

Valter Bovetti, artisan chocolatier, discoverer of new countries and flavours, lives in his workshop in Terrasson with an abiding passion for 100% cocoa, the source of delicacies enjoyed in almost 40 countries around the world. Valter's new challenge: getting people to eat chocolate from aperitif to dessert.


BOVETTI
CHOCOLATIER

Les Collines
DE SAINTE FÉRÉOLE

OUR PRODUCERS

Le Vignoble De Branceilles 1001 Pierres

The Cave Viticole de Branceilles was founded in 1989. Now 30 years old, the Branceilles vineyard covers 35 hectares divided into some forty plots, each with its own identity. These passionate winegrowers are more attached to quality than quantity. 50% of the land of the 1001 Pierres vineyard is dedicated to the production of organic wine..



La Combe de Job

The story begins in 1979 in Corrèze, in the village of Juillac on the edge of the Périgord Noir. At that time, Claudine and Jean-Marc Gilliocq started breeding and fattening geese. Today, processing and canning are still done on the farm and these delicious products are sold in the dedicated shop in Brive.



Lou Pe De Gril

It is in Curemonte, one of the most beautiful villages in France, that this family farm makes products from a forgotten floral treasure: the dandelion. Without fertilizers or chemical treatments, the jams, jellies, pastries, and dandelion aperitif are produced in the respect of tradition!



La Banou

This craft brewery in the heart of Brive was founded by a young engineer couple: Eva and Jean-Charles. After discovering the world of microbreweries in Quebec, they decided to settle in Corrèze, in Jean-Charles' estate, to share their passion for this versatile quality product!



OUR PRODUCERS

La Brasserie Gaillarde

The brewery was founded in 2010 in the Lot, in Gignac, and has since set up a second workshop in Brive to develop further. The brewery has a solid reputation in the Gaillarde region.



Gargamiel

The creation of his company in 2019 allowed Benoit DHIERAS to combine the social aspect of an educator with the work of a beekeeper, taking into account the environmental aspects that surround us.



Safran de la Vézère

Or how a move became a life project for Laurent and Emmanuelle. Respect for the landscape, natural rhythms and animal welfare brought this passionate couple to a beautiful professional reconversion, where they produce saffron between Brive and Uzerche, on south-facing drained land!!



L'atelier de Nanou

Created in 2018 by Anaïs Meyjonade, "l'atelier de Nanou" studies, advises and manufactures sewing products on demand. With a degree in sewing, Anaïs guides you to realize your requests with image and text sewing and embroidery techniques using innovative machines.

