



## White 1921

Courchevel, France

SLOTTED BETWEEN DIOR AND LOUIS VUITTON IN THE HEART OF COURCHEVEL, White 1921 is a breath of fresh air. Sophisticated and unpretentious, it's the antithesis of Courchevel's 'look at me' excess and is the resort's hottest and newest luxury B&B. White 1921 is the Alpine sister of the sought-after Saint-Tropez hotspot of the same name (it was a great year for vintage champagne). Step into the discreet entrance to be enveloped by a sense of tranquillity, achieved by slick, minimalist interiors from French architect Jean-Michel Wilmotte. Predominantly white, the 26 bedrooms feature warming accents of navy, grey or red. Full-size Acqua di Parma toiletries, Nespresso machines and interactive TVs complement dreamy beds and mountain views. Go for a room with a balcony overlooking the hustle and bustle of the Croisette for some epic people-watching. Afternoon tea is served in the chic Petit Salon and breakfast in the Grand Salon, where a floor-to-ceiling glass fridge houses fresh juices, fruit salads, yoghurts and local hams and cheeses. A ski shop, gym, hammam and sauna complete the attractions, but it's the efficient young staff whose warmth and sense of fun make this feel like a home, not a hotel. WOW FACTOR Essentially ski-in/ski-out, the pistes are only a minute's walk away. GO A double room costs from £225 per night, B&B; white1921.com

## Nira Montana

Aosta Valley, Italy

NESTLED IN THE SMALL ITALIAN
SKI RESORT OF LA THUILE, close to
the French and Swiss borders, at first
glance this five-star hotel is unassuming,
a three-storey mix of stone and timber
that blends right into the mountainside.
However, step inside and you are in
a sanctuary, where the natural materials,
low lighting, and modern, elegant design
— we're talking chrome and leather
armchairs and Foscarini copper lamps

- convey an easy refinement. Food and drink are taken *very* seriously here, with the hotel's chefs using the finest local produce – pork belly with sage, pappardelle with basil and fontina cheese, and the best tiramisu you've ever tasted. Even the cocktail menu is about the region. The Edelweiss – a G&T using gin from the Dolomites mountains infused with edelweiss, and served with rosemary, thyme and citrussy essential oils – is a welcome reward after a day on the pistes. And what pistes. Even at peak times, the slopes are crowd-free and surrounded by picture-perfect scenery.

**WOW FACTOR** Book a meal at Lo Riondet
– a chalet high up in the mountains – for
an Aostan feast of raclette, mountain-cured
and cooked meats, followed by home-made
strudel. But don't go heavy on that wine –
it's a guided torch-lit descent.

**GO** A Deluxe Room costs from £147 per night; niramontana.com



