What’s new at Chillon?

SPOTLIGHT ON

Christmas has come early at the castle!

Advent has cast a warm, spiced spell over the fortress.

Have you always dreamed of celebrating Christmas as our ancestors did? Stress-free in a cheerful, medieval and food-filled setting?! For the first three weekends in December, Chillon will be decking the halls, with green and pine cones galore.

Come on down to the heart of the castle and feel the buzz of our entertainers, artisans and farm animals! Our castle jesters are raring to make you laugh this Advent, with their cheeky tricks. Stonemcutters will be hard at work, with the clattering of the forge as the background rhythm to old-time stories, songs and dances. For the curious among you, why not try one of our workshops: candlemaking, spice blending (1-2 Dec), crafting (8-9 and 15-16 Dec), cookery (1-2, 8-9, 15-16 Dec) or pottery classes (1-2 and 8-9 Dec). The day will go out with a bang, with our fire display after nightfall. Detailed programme (in French).

BUT WAIT, THERE’S MORE...

Mouthwatering web series

The fun, educational trail for children gets a finishing touch with videos from the temporary exhibition’s web series. “Mouthwatering” 2.0 adds a light, virtual touch to the physical museum content within our walls. Over five episodes, the series explains to visitors the importance of spices for the nobility, the purpose of the carving squire, the Christian diet and the act of toasting. This year, the Duke has reason to worry. Rumours of his assassination are spreading in the Chillon kitchens. Every Tuesday, you can lead the investigation with Master Chiquart and his right-hand woman. Follow the aristocratic banquet tribulations (in French) on Wednesdays via our website, Facebook and/or YouTube pages. The latest castle saga will also be available on a touchscreen in the Coat of Arms Hall from 2019.
ITEM OF THE MONTH

Proto-Vlaniert: a roll of medieval recipes
What can you write on parchment? How about a culinary treatise?! This text is a collection of 133 cooking recipes, of which 116 are meat- or fish-based. This omnipresence of meat products, along with the heavy spice content (cinnamon, pepper or saffron) in the dishes described, place this treatise at the heart of the aristocracy. Thanks to the Médiathèque library in Sion, Chillon Castle Foundation has the privilege of exhibiting this item until 28 April 2019, the end of our latest installation "Mouthwatering - Eating and drinking in the Middle Ages".

LOVE AT FIRST SIGHT

Tasty, original gifts
On the hunt for a special present? Why not get them an exclusive product? A limited edition medieval Cuvée, white and red wine (wine-based aromatised drink), and even bottles of hop-free beer – Cervoise de Chillon – scented with herbs from the Apothèque du Jorat apothecary, are all available in the castle shop. These drinks were made especially for the "Mouthwatering" exhibition by our partners Badoux Vins and Dr Gab’s, following medieval recipes.

Adult cookery workshops 2019
Discover medieval flavours by preparing recipes taken from culinary treatises: rissoles, aromatic arboulastre (medieval herb quiche), bean soup and cinnamon dariole puddings. Dates: 20 Jan, 17 Feb and 17 March 2019 from 2pm to 4pm.

Orders