



HAMEAU  
ALBERT  
1er

RELAIS &  
CHATEAUX

## A family story

### 'Hameau Albert 1er'



Joseph Carrier, grocer and stagecoach driver, saw the arrival of the railway in Chamonix in 1902. In light of this development, in 1903 he decided to build this house (where we are still welcoming you today) that he baptised '**La Pension du Chemin de Fer**' (the Railway Guesthouse), a small, simple hotel, very close to the station, that opened only in the summer.

Whilst Chamonix hosted the first Winter Olympic Games in 1924, La Pension du Chemin de Fer had heating installed so that it could take advantage of the mountain's winter tourism development. Albert 1er, King of Belgium and revered mountaineer, became a regular visitor to Chamonix. After his death in 1934 and following the brief lease of the hotel to a Milanese during the Moroccan War, François-Joseph, son of Lydia and Joseph, **renamed the hotel 'Albert 1er et de Milan'**.

One generation later, in 1956, Marcel and Andrée took over the reins of the hotel. Marcel succeeded his mother, Clothilde in the kitchen and **obtained his first star in the Michelin Guide in 1967.**

In 1979, Pierre returned to the kitchen with his father; he lost his father's 1983 Michelin star but earned it back in 1985.

In 1996, with Martine, they built three old-timber farmhouses comprising twelve rooms, a Spa with swimming pool and 'La Maison Carrier' traditional restaurant. A true-to-life hamlet that opened at Christmas in 1997.

That same year, Pierre Maillet joined the kitchen team at the Albert 1er restaurant as Commis Chef, and quickly became Chef de Partie.

In 1999, **Pierre Carrier obtained his second Michelin star**; Le Hameau Albert 1er became part of the **prestigious Relais et Châteaux chain.**

Perrine Carrier married Pierre Maillet in Autumn 2001. Pierre Carrier naturally provided his son-in-law with confidence and benevolence so that he could leave him entirely responsible for the kitchen in 2006.

Today the Hameau Albert 1er is the reflection of a family trio.  
Perrine provides the smiling, warm welcome,  
Head Chef, Pierre Maillet takes charge of the 2 Michelin-starred restaurant and  
Pierre Carrier oversees the running of the entire structure.





## Essential dates...

115 years of family venture

**Towards the end of the 19th century, Joseph Carrier had been running a grocery shop and transporting travellers from Chamonix to both Geneva and Martigny by stagecoach**

**1902** Introduction of the railway in Chamonix.

**1903** Opening of La Pension du Chemin de Fer by Joseph Carrier, Pierre Carrier's great-grandfather.

**1924** For the Olympic Games, central heating is installed in all hotel rooms. The hotel can now open its doors in the winter.  
The hotel is renamed Hotel de Milan by Milanese manager, Mr ARNO while Pierre's grandfather, François Joseph takes leave to fight in the Moroccan War.

**1925** The first appearance of the Hotel de Milan in the Michelin Guide.

**1934** Death of Belgian King, Albert 1er, who regularly came climbing in Chamonix.

**1935** In his honour, François-Joseph renames the hotel Albert 1er et de Milan. Reference to this name still exists above the main entrance door.

**1956** Marcel, Joseph's son, takes over the running of the hotel, with his wife, Andrée. He takes on the role of head chef, succeeding his mother, Clothilde.

**1962** Alpine Ski World Championships: for this event, Pierre Carrier's father, Marcel, expands the hotel, which now has fifty rooms.

**1967** Head chef, Marcel Carrier, obtains his first star in the Michelin Guide. He will keep it for seventeen more years.

**1976** Opening of Marcel Carrier's second hotel, L'Auberge du Bois Prin.

**1979** After finishing his apprenticeship with other chefs in Megève, Bordeaux and on the Côte d'Azur, Pierre Carrier returns to the Albert 1er, accompanied by his wife, Martine Carrier. Perrine is born, followed by Isabelle in 1982.





- 1983** Pierre Carrier loses his father's Michelin star.
- 1985** Pierre Carrier is awarded his first Michelin star.
- 1988** Pierre and Martine are awarded the Clè d'Or in the Gault et Millau guide.
- 1991** Gault et Millau awards a score of 17/20 and 3 'toques rouges' to the Albert 1er restaurant.
- 1996** Start of a vast hotel expansion with the construction of three Savoyard farmhouses, comprising twelve beautiful and modern rooms/suites and an indoor/outdoor swimming pool, complete with Jacuzzi and a large, sun terrace.
- 1997** Simultaneous opening in time for Christmas of La Maison Carrier traditional restaurant and Le Bachal spa. Pierre Maillet, having left Alain Ducasse's Louis XV restaurant in Monaco is employed as Commis Chef at the Albert 1er restaurant. One month later, he is promoted to Chef de Partie.
- 1999** Pierre Carrier is awarded his second Michelin star and 4 'Maisons Rouges' as well as 18/20 from Gault et Millau. Le Hameau Albert 1er becomes part of the Relais et Château and Relais Gourmand chain.
- 2001** Perrine Carrier and Pierre Maillet get married. Pierre Maillet progressively becomes Head Chef of the Albert 1er restaurant, a role for which he takes full responsibility in 2006.
- 2004** Complete renovation of the rooms in the Albert 1er main building.
- 2008** Opening of the QuartzBar in the Albert 1er salons.
- 2011** Opening of a new wooden chalet, the Chalet Grépon, as part of a sustainable development project (low energy consumption...).
- 2017** Opening of a new construction in July, comprising Le Fenil seminar rooms but also the Suite Blaitière, that accommodates 4 people.

