

Eric Tabuchi & Nelly Monnier, Saint-Géry, Dordogne

Villages in France

Seminar week March 17–21, 2025

And only the earth is immortal, the Great Mother from whom we spring and to whom we return, love of whom can drive us to crime and through whom life is perpetually preserved for her own inscrutable ends, in which even our wretched degraded nature has its part to play. Émile Zola, The Earth, 1887 We will visit people and places where food, drink, architecture and territory are being thought about in progressive and sustainable ways. We will visit new architecture that in its process and materialisation is startlingly fresh, and eat some meals where low environmental impact in their production is matched by vibrant and complex tastes, all part of an introduction to how villages and their territories are writing stories for the future.

There exists in France an almost spiritual relationship to the land. It is, as Zola says, the origin and the depository for all life, and its correct management makes possible food and drink of a transcendent quality, made in the context of territories and buildings that are similarly embedded in their place. Talk of 'la terre' has long been the domain of nationalist nostalgia, but there also exist emergent practices that are reframing how our complex relationship to the land can better balance the demands of life and its environment.

The costs are 750 to 1000 CHF, including accommodation, transportation in France, dinners, entrances and reader. The journey to France is not included. Category D, 16 students

FS 2025, ETH Zürich, Studio Caruso Emilie Appercé, Lucia Bernini, Tibor Bielicky, Adam Caruso, Yosuke Nakamoto