

DOCUMENTARIES



STEAK (R)EVOLUTION

BY FRANCK RIBIÈRE / DOCUMENTARY - 130 MIN & 90 MIN - FRANCE - 2014

STEAK (R)EVOLUTION travels the world in search of passionate cattle breeders, butchers, and chefs. Far from the intensive cattle farms with their industrial output, a revolution is already underway: good red meat is becoming an exceptional luxury product.

But where can the best steak in the world be found?

Franck Ribière and his favorite butcher, Yves-Marie Le Bourdonnec, set out to meet the new players - generous, endearing, and ecological - to try to understand what makes good meat.

But the new market issues aren't always where you expect them.



STEP UP TO THE PLATE

BY PAUL LACOSTE / DOCUMENTARY - 86 MIN - FRANCE - 2012

In 2009, the three-Michelin-stars French chef Michel Bras decides to hand his restaurant over to his son Sebastien, who has been working with him for 15 years. Step up to the plate tells the story of these extraordinary dishes prepared by a father and a son, in the hilly landscape of Aubrac region. We follow this gastronomic transmission, and enter intimately in their family ties.



HARVEST

BY PAUL LACOSTE / DOCUMENTARY - 82 MIN - FRANCE - 2014

South of France, mid-September. 20 men and women, gather to harvest the good Lord's grapes.

During the harvest, the twenty grape-pickers will endure heatwaves, sticky hands, clipper-induced blisters, waged grape battles and experienced short-lived friendships. They will face the October storms and will have passionate discussions. Somehow, a kind of a utopic community will emerge.

Shot in a Depardon-style, close to *Modern life*, Harvest is a beautiful social documentary throughout the making of wine, shot in one of the oldest wine-making French region.



BECAUSE I WAS A PAINTER, Art that survived the Nazi camps

BY CHRISTOPHE COGNET / DOCUMENTARY - 104 MIN - FRANCE / GERMANY - 2013

This film conducts an unprecedented investigation of secretly created artworks in Nazi concentration and death camps.

It converses with the rare handful of living artists who survived the camps and with those who curate their art.

While transiting among these fragments of clandestine images and the vestiges of the camps, the film offers a sensitive quest amid faces, bodies and landscapes to explore the notion of artwork and confront the idea of beauty head-on.

FEATURES



CHALLAT OF TUNIS

BY KAOUTHER BEN HANIA / THRILLER MOCKUMENTARY - 90 MIN - FRANCE / TUNISIA - 2013

ACID CANNES PROGRAMME
BUSAN INTERNATIONAL FILM FESTIVAL
SAN SEBASTIAN INTERNATIONAL FILM FESTIVAL

A man on a motorbike, razor blade in hand, prowls the streets of Tunis slashing women's buttocks. They call him The Challat, aka «The Slasher», and the mere mention of his name provokes fascination and terror. Is he a lone criminal, an urban legend, or could he be the creation of a political group or religious fanatics? 10 years later, in the aftermath of the Arab Spring, a stubborn young female director sets out on an investigation to unravel the mystery and discover the true Challat of Tunis...



SWIM LITTLE FISH SWIM

BY LOLA BESSIS & RUBEN AMAR / COMEDY DRAMA - 96 MIN - FRANCE / US - 2013

WITH DUSTIN GUY DEFFA, LOLA BESSIS, BROOKE BLOOM, ANNE CONSIGNY

ROTTERDAM 2014 : European Premiere
NEW JERSEY FILM FESTIVAL 2014 : Best Film
GENART FILM FESTIVAL : Best Film, Best Actor, Best Direction
SXSW 2013 : Competition

In a small New York apartment he shares with his wife, Leeward, an unusual and talented musician, composes songs with instruments he makes from his three year old daughter's toys. Lilas, a young French video maker, drags her suitcase from artists' squats to hip galleries, hoping to break into the selective contemporary art scene. Their meeting could be the very thing that drives them to make their dreams come true.



FEVER

BY RAPHAËL NEAL / THRILLER - 86 MIN - FRANCE - 2014

WITH MARTIN LOIZILLON, PIERRE MOURE, JULIE-MARIE PARMENTIER
MUSIC BY CAMILLE

OLBENBÜRG IFF : JURY SPECIAL MENTION
MONTREAL WORLD FILM FESTIVAL
MUMBAI INTERNATIONAL FILM FESTIVAL

Damien and Pierre, two high school students from wealthy families decide to plan and carry out the murder of an unknown woman they have previously spotted on the street. The police are at a loss, confused by this murder without motive. Meanwhile, Zoé, an optician in the neighbourhood, is feeling more and more moved by the event.



I LOVE YOU VERY SO MUCH

BY PHILIPPE LOCQUET / FAMILY COMEDY - 92 MIN - FRANCE - 2009

WITH FIRMINÉ RICHARD, MAX CLAVELLY, JULIEN CRAMPON, PIERRE LEFEBVRE, LÉOPOLDINE SERRE,
AXEL BOUTE, BRUNO LOCHET

When the mother they have never known dies, three half brothers aged 8, 15 and 17 respectively, who were all brought up in different ways, meet for the very first time. They spend the long summer holidays with Nonna, their grandmother, and start sharing secrets and rabbits, polenta and mean tricks, adventures and first time experiences, together at last their once solitary lives take a new direction.

DOCUMENTARY SERIES



INVENTING CUISINE

BY PAUL LACOSTE
8 X 52 MIN - FRANCE

In this series of portraits, Paul Lacoste explores the ins and outs of creation alongside renowned chefs. Since they all have their own special methods and means of transcribing the world around them into culinary art, the filmmaker has cooked up a different way of presenting each chef. The perceptive and highly personal approach of *Inventing Cuisine* ensures delicious moments of cinematic and gastronomic delight.

MICHEL GUÉRARD - 55'

Michel Guérard was one of the inventors of Nouvelle Cuisine, shaking up our habits in taste. Forty years later, his desire to “make food as a songbird sings” seems just as strong. Not surprising that he’s remained a role model for new generations of chefs.

MICHEL BRAS - 48'

Michel Bras has brought new meaning to what could be considered regional cooking: a cuisine de terroir which isn’t tied to ritual and tradition, but symbolically brings the region itself to the plate.

PIERRE GAGNAIRE - 49'

Pierre Gagnaire’s cuisine is like no one else’s, especially not like the cooking of those who imitate him... No surprise then that it can be disconcerting. Gagnaire fights stagnation by aiming constantly to evolve: you might say his “immediate” and progressive cooking is to gastronomy what abstraction is to painting.

MICHEL TROISGROS - 51'

Well before many chefs of his generation, Michel Troisgros hit on a culinary practice and culture which today lies at the heart of world gastronomy. Refusing to bend to fashion, his cuisine is unrestrained and personal, bright and cheerful.

GÉRALD PASSÉDAT - 51'

Marseille inhabits Gérald Passédat. Paul Lacoste captures the way the chef considers the sea to be his personal vegetable patch “growing” out in front of his restaurant — and the way he snaps up everything it has to offer.

OLIVIER ROELLINGER - 52'

Olivier Roellinger’s cuisine delves into childhood — his childhood. In this episode the chef admits how he could never imagine cooking anywhere but in the house where he grew up in Bricourt — a place in between reality and dreams.

NADIA SANTINI - 52'

After filming portraits of French chefs — all men — Paul Lacoste turns his lens to an Italian, Nadia Santini. This film speaks about tradition, heritage, and history, but the focus is squarely on the culinary art of Nadia Santini.

PASCAL BARBOT - 56'

When Pascal Barbot and Christophe Rohat opened Astrance in the fall of 2000, chef Barbot’s fare took the culinary world by surprise with its freshness, fantasy and festivity. Eight years and two, then three, stars later, the magic is still in the air.



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