



BELLES CÔTE D'AZUR RIVES

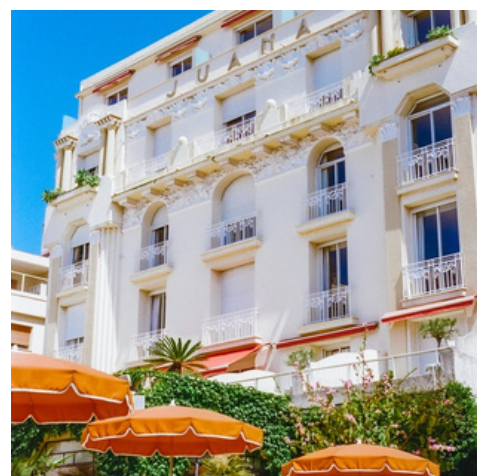
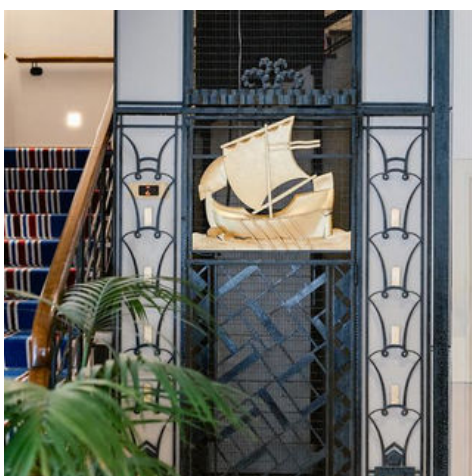
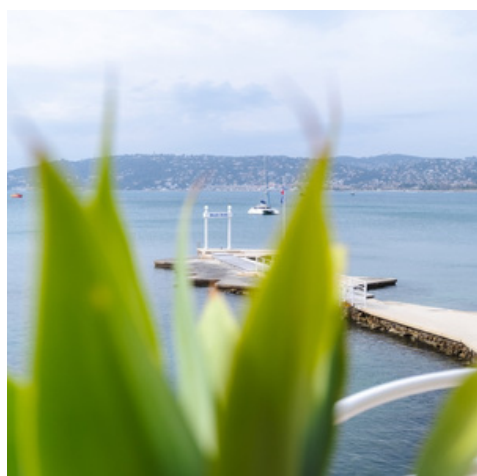
ACTING FOR TOMORROW

2026 Corporate Social Responsibility Programme

HOTELS BELLES RIVES & JUANA
06160 JUAN LES PINS - CAP D'ANTIBES - FRANCE

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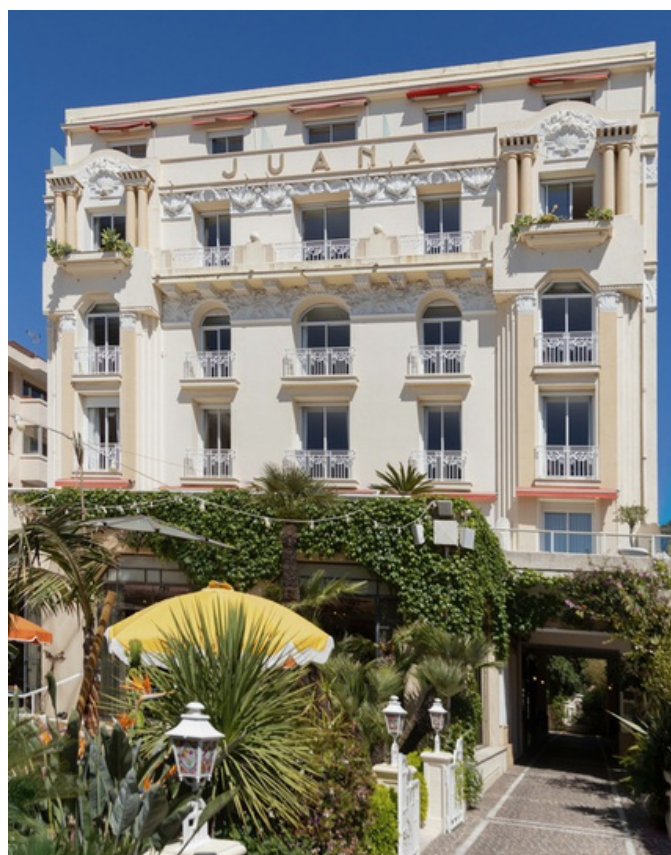


OVERVIEW OF OUR HOTELS

The Group Belles Rives comprises the five-star hotels Belles Rives and Juana, both located in Juan-les-Pins, at the entrance to Cap d'Antibes. The Group is committed to integrating social and environmental considerations through concrete, local and responsible initiatives.

The Hôtel Belles Rives, an iconic establishment steeped in history and carrying a unique heritage, was once the residence of writer Francis Scott Fitzgerald, whose spirit still lives on throughout the property. Today, the hotel combines timeless elegance, service excellence and a commitment to sustainable practices.

Just a few steps away, facing the famous pine grove of Juan-les-Pins, Hôtel Juana proudly displays its Art Deco façade. Here, the spirit of the 1930s is celebrated alongside echoes of Picasso's world, while guests can savour the true Juan-les-Pins nightlife from the elegant terrace pavilion.



ENVIRONMENTAL APPROACH

Aware of its roots in an exceptional environment, between the sea and the pine grove, Belles Rives Group places environmental preservation at the heart of its priorities.

This commitment is reflected in the rigorous and innovative management of natural resources, the continuous reduction of its environmental footprint, and the promotion of local supply chains.

From the kitchen to the gardens, from energy consumption to waste management, every department within the properties is committed to adopting responsible practices that respect local biodiversity and environmental regulations.

All teams are involved on a daily basis in making hospitality excellence a model of sustainability.

RESPONSIBLE PROCUREMENT

Our responsible procurement policy is a key component of our CSR approach. It aims to prioritise committed suppliers and sustainable, high-quality products, while incorporating environmental and social criteria into purchasing decisions.

This is reflected in the selection of local and seasonal products, the reduction of packaging, the use of eco-certified materials, and the commitment to ethical working conditions throughout the supply chain.

By adopting this approach, we help reduce our environmental impact, support the local economy, and strengthen the consistency of our sustainability commitments.



GOVERNANCE AND ETHICS

As part of its CSR approach, Belles Rives Group has implemented **processes, structures and mechanisms that ensure the ethical, transparent and responsible management of the company**, while taking into account its social, environmental and economic impacts.

From a strategic perspective, the Group has appointed a CSR Officer to support the active commitments of the Management team and the Board of Directors in this area. Ethical commitments are made towards employees, guests and suppliers, as well as within business practices.

Aware of its environmental impact, the Group continuously works to improve its ecological footprint by reducing energy consumption, investing in more efficient equipment and supporting local projects.

The Group Belles Rives Charter brings together all the values upheld by the properties: human values, interpersonal skills and a shared mindset. This commitment places people at the heart of the experience offered to both our guests and our employees.



FOOD AND BEVERAGE OPERATIONS



Our chefs are committed to using as many local products as possible in their menus. We work with short supply chains, sourcing local and seasonal products from regional producers, including local fishermen, market gardeners, cheesemakers, and regional producers of saffron, microgreens, and other specialties.



Reducing food waste through optimal portion and stock management is also a key priority for us. To achieve this, we have developed a centralised production kitchen to optimise the use of ingredients and enhance the recovery and valorisation of food waste.

A partnership with the **TOO GOOD TO GO** app has been in place since spring to help optimise the use of our surplus food items (*JU).



With the aim of reducing our carbon footprint, for several years we have been offering a **100% vegetarian menu, GREEN LIGHT**, at our Michelin-starred restaurant La Passagère. This initiative has generated strong interest among our guests. Vegetarian dishes are also available across our other menus.

For breakfast service, local suppliers are prioritised, and individual portions have been replaced with larger-format serving containers to help reduce waste.

In addition, all our pastries and viennoiseries are made on-site, ensuring the highest standards of quality and optimised control throughout the production process.

RESOURCE MANAGEMENT

Reducing consumption is **at the heart of our daily priorities**.

Everyone's commitment is essential to the implementation and success of these energy efficiency initiatives.



WATER

Our bathroom taps are equipped with water-saving aerators to reduce water consumption, and dual-flush toilets are now standard throughout our properties. Leak detection and repairs are continuously monitored by our technical department.

Outdoor areas are cleaned using blowers.

To ensure the well-being of our employees and minimise the release of harmful substances into wastewater, we have implemented the widespread use of eco-labelled and biodegradable cleaning products.

Our green spaces are maintained using organic products.

ENERGY SAVINGS

The pipes in our boiler rooms are insulated to prevent heat loss.

The gas-powered swimming pool heat pump has been replaced with a more energy-efficient electric model (*JU).

PAPER

Raising staff awareness of reducing printing and using recycled paper: daily reports are sent by email, and printers and workstations are configured to direct documents towards recycling bins.

ELECTRICITY

Gradual replacement of light bulbs with Class A or B LED lighting.

Gradual replacement of switches with motion sensors in common areas.

Outdoor lighting is controlled by timers, with schedules adjusted according to the season.

NATURAL GAS

Our cooking ranges are equipped with a pilot light system that helps reduce gas consumption while ensuring safety.

RECYCLING AND WASTE MANAGEMENT

GLASSWARE

Returnable glass containers: sorted and returned to suppliers.

Non-returnable glass containers: sorted and recycled through nearby public recycling containers.

USED LIGHT BULBS AND BATTERIES

Collection points have been installed in staff common areas, with waste transported to the recycling centre by our technical department.

Over time, all batteries are being replaced with rechargeable alternatives.

PACKAGING AND CARDBOARD

Collection of empty cardboard boxes and the use of reusable containers, such as crates, introduced in partnership with our suppliers.

Other cardboard waste is recycled through the outdoor recycling containers provided by the local municipality.

USED COOKING OIL

Collection, treatment and recycling by **COVA SUD Environnement**, the regional leader in this field.

FOOD WASTE *JU

Collection and recovery, implemented in partnership with **LES ALCHEMISTES** — 1,660 kg collected in 2025.



PRINTING SUPPLIES

Our printer supplier, OLLIVIER, in partnership with **CONIBI**, collects and recycles all used ink cartridges and toner cartridges.

UPCYCLING *JU

The decoration of the PASEO restaurant was created by giving a second life to our former furniture and incorporating recycled furnishings.



PLASTIC REDUCTION

Our establishments are actively committed to reducing the use of plastics. We prioritize **sustainable, reusable, or compostable** alternatives and implement concrete actions to minimize our environmental impact in this area.

- Replacement of straws and stirrers with products made from 100% renewable resources.
- Use of refill pouches for cleaning products to reduce the waste generated by single-use containers.
- Elimination of individual packaging at breakfast.
- Installation of water fountains for staff and in-room guests across our two establishments and at the *PASEO* restaurant (*JU), replacing plastic bottles. Glass containers are offered at our other outlets.
- The company BHARLEV, which supplies us with fresh fruit juices, recycles its plastic bottles through a collection service carried out twice a week.



GUEST ENGAGEMENT INITIATIVES

Aware that our efforts can only be effective if our guests are actively involved in these initiatives, we already communicate some of our actions and encourage our guests to adopt more sustainable practices, such as the responsible use of bathroom linen.

Since our reopening in spring 2026, all practical information traditionally included in the **Room Directory** has been made available via a QR code accessible in guest rooms and at reception areas, helping to reduce printed materials.

Provision of electric vehicle charging stations.

Indication of the origin of our local products on our menus and food offerings whenever this information can be provided.

Raising awareness of sustainable transportation options and local culture through informative flyers available from our concierge service and via our QR codes.

LOCAL CULTURE

Immerse yourself in the authentic spirit of the French Riviera through unique encounters with its artisans and local producers

THE GLASSMAKERS OF BIOT

The art of hand-blown glass, a living local tradition

THE POTTERS OF VALLAURIS

Keepers of an exceptional ceramic-making tradition

THE PERFUMERS OF GRASSE

Discover the world's perfume capital and its legendary fragrances.

THE BELLES RIVES ROSE

Floral emblem of the Hôtel Belles Rives, cultivated with elegance

POSIDONIA, SEA AND COASTAL AREA

An educational journey into the heart of the seabed and Mediterranean biodiversity

NEROLIUM IN VALLAURIS

The essence of orange blossom and fragrant citrus fruits

GREEN MOBILITY

Group Belles Rives offers a range of low environmental impact transportation options

TRAIN

Regional train station « Juan-les-Pins » - 10 minutes by walk
Mainline train station « Antibes » - 10 minutes by car

BIKE RENTAL

Mechanical bike - 30€/day
Electric bike - 50€/day
E-trottinette - 45€/day
Free hotel delivery

AIRPORT TRANSFER

by electric vehicle

EQE Mercedes – 100€
EQS Mercedes – 140€
Other destinations on request

CAR RENTAL

Smart 100 % electric / automatic transmission – 143€/day

BOAT RENTAL

With skipper - Sailboat Elan Impression 43 - 1 956€/day
Without skipper - Lasai with or without permit - from 350€/day

INTERNAL SOCIAL INITIATIVES employer brand

RUNNING TEAM

The Groupe Belles Rives running team offers employees the opportunity to participate in local sporting events as well as weekly training sessions.



bellesrivesteam ...
 Groupe Belles Rives
 375 publications · 347 followers · 22 suiv(e)s

INSTAGRAM @bellesrivesteam

The Instagram account is made available to employees so they can stay informed about all internal group news and updates.

PREFERENTIAL RATES

Preferential rates are offered to Group employees, allowing them to enjoy the various outlets, including hotels, restaurants, takeaway pastry services, and the Beauty Corner.

GREEN MOBILITY

Encouragement of sustainable transportation options and provision of a dedicated parking area for scooters and bicycles for employees.

TRAINING

Ongoing training and the commitment of our teams contribute to the success of our transition, placing the human factor at the heart of our strategy.

CSR leaders have been identified within each department, and a dedicated training program has been implemented.

- **April 2025:** Sustainable development training in the hospitality and restaurant industry provided by UMIH, attended by team members from all departments.
- **March 2025:** Food waste management training to support the implementation of waste collection by Les Alchimistes, attended by the Juana's kitchen and restaurant teams.
- **March 2024:** Internal training on waste management and the promotion of local products, attended by department managers.

EXTERNAL SOCIAL INITIATIVES

TARA OCEAN *BR

Le Belles Rives supports ocean conservation through the **TARA Ocean Foundation**.

Collection of donations via payment terminals, with a gifting option offered to guests at check-out. In partnership with the payment provider ADYEN, guest donations are matched and doubled.

Organisation of the annual charity gala dinner “Le Bal des Rêves” in 2025 and 2026, with all funds raised donated to charitable causes.



ANAK *JU



The Hotel Juana has been supporting the **ANAK Association** - Aid for Children in Indonesia - for more than 10 years, helping young students to pursue a dedicated educational pathway and gain access to qualified employment opportunities in the hospitality and tourism sectors.

French Red Cross - Antibes

At the end of each season, when our hotels close, we donate food, beverages, tableware, and blankets.

Internal collection campaigns are organized to gather donations from our employees.

Unused guest room hygiene products are collected and distributed to people in need.



FRANCE CANCER



Collection of cork stoppers and other recyclable materials for recycling, with proceeds benefiting cancer research.

A total of 28 kg was collected in 2025.

LOCAL DEVELOPEMENT



Conservatory of Music & Dramatic Arts, Antibes (*JU)

The Hôtel Juana donated musical instruments to the Antibes Conservatory of Music & Dramatic Arts: a saxophone in 2024, followed by a cello in 2025, helping to enrich the institution's collection of instruments available to students benefiting from this program.



Anthéa, Antibes

Our establishments actively support culture as benefactor sponsors of the Club Le Carré at **Anthéa**, the performing arts venue in Antibes.

Sainte-Philippe School, Juan-les-Pins

Participation in the organization of extracurricular activities focused on environmental awareness.

Gifts are awarded to deserving students of **Sainte-Philippe School**.

EM Normandie Business School (*BR)

Participation in the "Responsible Project" with students from **EM Normandie Business School**, who study real-life case studies related to our CSR commitments, particularly regarding the reduction of plastic use.

Promotion of local expertise

Local products and expertise are showcased throughout our establishments, including Vallauris ceramics, Italian embroidery, local confectionery...

- Natural and vegan cosmetic products from **La Canopée**, manufactured in Grasse, are offered to guests at the Beauty Corner, both for treatments and for purchase (*BR).
- Custom-made gifts for our VIP guests are created in ceramic workshops in Vallauris and Aix-en-Provence.
- Local products are featured in our menus, breakfast offerings, and minibar selections.
- A Mediterranean food and wine pairing experience is offered at the La Passagère restaurant.

Community Cleanup

Each year, the Group takes part in a citizen-led cleanup initiative at La Garoupe and La Salis beaches, alongside the Antibes Juan-les-Pins Tourist Office, and supports the cleanup operations organized by the **Fonds Bleus 06 association**.

LOOKING AHEAD

With a commitment to continuous improvement, we are constantly exploring new solutions to further reduce our environmental impact.

Below are some examples of measures currently being considered for implementation in the coming months:

- Replacement of individual guest amenity containers with dispensers.
- Reduction of single-use plastic containers in food and beverage operations, such as verrines and small spoons, in favor of more sustainable materials.
- Expansion of yellow recycling bins across both of our establishments.
- Extension of water fountain installations across both establishments.
- Collaboration with state-approved and **AFNOR**-certified companies to process our furniture waste, as an alternative to disposal through traditional waste facilities.
- Development of the range of local products available for sale in our displays, including food products, fragrances, and artisanal soaps.
- Commitment towards achieving a sustainability certification such as **Green Key**.
- Replacement of disposable slipper packaging with a simple paper band.
- Introduction of a “*Green Employee of the Month*” recognition program.

