

CAMPUS MANA



**WELCOME BOOKLET
2026 SEASON**

CAMPUS MANA



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Founder's note

« *Cerca Trova* »

Great-grandson of a French furniture designer and publisher, grandson of a jazz musician, and son of an architect, I have always drawn my strength and inspiration from my family heritage and my many travels.

Opening Campus MaNa in 2023 is, for me, bringing a childhood dream to life — that of a place for creation and training centered around Craft, Design, and Architecture. It is the realization of a dream to create a must-visit destination for developing an approach to creation as a guiding principle, where learning, practicing, and creating are part of everyday life...

It means bringing together in one place a production center with workshops (wood, metal, ceramics, color...) and a training center, to build the largest community of creators in Europe.

At its core, this is a life's project.

I chose to set it within a preserved green setting, here in Champignelles en Puisaye, a land of creation in Burgundy.

The campus at San Servolo in Venice is an extension of this vision, designed to welcome creators and craftspeople in a unique setting at the heart of the lagoon. Here, history, craftsmanship, and design come together, offering an inspiring environment where creativity can fully flourish.

I hope your stay at Campus MaNa will be as creative, fruitful, and unforgettable!

Thomas Dariel
Founder of Campus MaNa



Campus MaNa at a glance

Campus MaNa is an international campus

for production, creation, training, and manufacturing centered around craftsmanship, design, and architecture, and their integration into ways of life. It was conceived by designer Thomas Dariel, founder of the Campus.

Campus MaNa offers professional training programs as part of continuing education, or simply to explore new techniques and new directions.

Join the association

Donations to the association Les Manaïstes Associés will help support initiatives aimed at various audiences, and in particular young people, contributing to raising awareness of the protection and transmission of craft trades, and promoting a creative ecosystem.



Join here

Qualiopi certification

The QUALIOPi certification guarantees that a training organization complies with the National Quality Framework (RNQ).

Thanks to this accreditation, the training programs offered by Campus MaNa are eligible for public or pooled funding for professional training.

Values

MANIFESTO : The fields of creation

1. Living through creation (an approach to culture as an art of living: creating, dwelling, working, learning, eating, caring for oneself, moving, finding leisure...).
2. Placing handcraft at the heart of practice.
3. Passing on the expertise and knowledge of French and international craft trades, between «à la française» tradition and invention.
4. Providing concrete responses to the skills needs of the creative industries.
5. Promoting interdisciplinarity.
6. Generating an ecosystem that is coherent and rooted in its territory.
7. Encouraging and nurturing multiculturalism.
8. Inviting reference figures (architects, designers, craftspeople, artists, theorists, etc.).
9. Embedding programs within an awareness of the challenges of sustainable development and corporate social responsibility.
10. Experimenting with new forms of pedagogy.

Training program

Campus MaNa's innovative pedagogy is built on contributions from renowned designers and architects, craftspeople who are specialists in their discipline, and theorists who shed light on and provide perspective to the creative journey of the program. This triptych forms the core of a multidisciplinary approach that draws on all the arts and is enriched by numerous other experiences offered on campus, guaranteeing participants a comprehensive training that blends conceptual input, creative methodology, and technical learning.

Premises and equipment

Accommodation

The Materials Library will offer a wide range of samples of wood, metal, resin, fabric, stone, glass, and innovative materials...





Workshop

The amphitheatre offers a thousand square metres of space housing the administrative offices, study rooms, bedrooms, and the amphitheatre itself.

It hosts a variety of events and activities: training programs, conferences, masterclasses, and seminars. The library and materials library are gradually being developed there...

The campus offers single rooms, spacious and bright, carefully furnished to provide maximum comfort. Each room has a work desk and some have their own private bathroom.

They allow participants and speakers to stay on campus in a bucolic, inspiring, and restorative setting. Far from the hustle and bustle of big cities, the campus thus offers the opportunity for a creative retreat

(toiletries not provided)





The workshops are the heart of Campus MaNa

Wood workshop

This 400 m² workshop is equipped with more than fifty tools and machines specific to woodworking, such as cabinetmaking and carpentry.

Metal workshop

This 200 m² workshop is equipped with more than thirty tools and machines specific to metalworking.

Ceramics workshop

This workshop offers spaces dedicated to moulding and modelling. It is equipped with large workbenches, numerous pottery wheels, glazing booths, and several kilns.

Campus hours and life

We envisioned this Campus as a place for meeting, sharing, and exchange

It is in this same spirit that we designed life within the Residence. A comfortable place, blending the charm of the old with contemporary fittings, where reflection, creativity, and serenity coexist.

Everything is done to make you feel at home.

 You are welcome to make your own way here, but for those wishing to travel by train, a shuttle will be arranged on Monday mornings and Friday evenings between Joigny Station and the campus.

 The Residence and the Amphitheatre are covered by a Wi-Fi network.

Livebox-0020 = Amphitheatre
Livebox-58d0 = Maisonetudiants

 The common rooms and the library are freely accessible. We simply ask that you respect communal living and adjust noise levels according to the schedule, so that those seeking a quiet moment can enjoy it.

 Breakfast will be available at 8am (bread, butter, jam, honey, milk, cereals, fruit, coffee, and tea).

 Dishes are freely available; we ask that you place them in the designated bins at the end of each meal.

Lunch and dinner times will be arranged according to your course schedule. We work with quality caterers to offer you carefully prepared meals made with local, short-supply-chain produce. Meals can be served indoors or outdoors depending on the weather.



In the rooms, sheets and towels are provided and changed weekly. (toiletries not provided)



Smoking is strictly prohibited inside all premises. Ashtrays are available at several locations around the Campus.



The premises are protected by an alarm and remote surveillance system. As such, the workshops will no longer be accessible after 6pm (except in occasional cases, upon request and always under the supervision of a facilitator).

Hours

Reception

9am - 5pm

Workshops

9am - 6pm

*(Start at 11 am on Mondays
and ends around 3pm on Fridays)*

Breakfast

8am-9am

Lunch

12:30pm - 1:30pm

(lunch is at 1pm on Mondays)

Dinner

7:30pm - 8:30pm

Cultural and Tourist Environment in Burgundy

Located in Champignelles in Burgundy, Campus MaNa sits within a preserved green setting. Bocage countryside, forests, and ponds make up the exceptional natural spaces of La Puisaye, classified under the «Natura 2000» label.

You will find hiking trails and cycling routes, and can explore history through the birthplace of Colette, the Château de Saint-Fargeau, the medieval building site of the Château de Guédelon, and La Métairie Bruyère, a graphic arts centre.



Useful addresses

Markets

Monday morning: Saint-Amand-en-Puisaye
Tuesday morning: Bléneau, Charny
Wednesday morning: Saint-Sauveur-en-Puisaye
Thursday morning: Champignelles
Friday morning: Saint-Fargeau
Saturday morning: Toucy
Sunday morning: Charny

Restaurants

- **5 km** _____
 - La Cantine de Champignelles – Champignelles (delivery)
 - Le Relais Poyaudin – Champignelles
 - Le Coup de Frein – Tannerre en Puisaye
- **10 km** _____
 - Moulin de Corneil – Mézilles
 - La Mare aux Fées – Mézilles
 - Restaurant Château du Moulin Neuf – Lavau
- **20 km** _____
 - Le Broc and Roll – Toucy
 - La Petite Rue Colette – Crêperie – Toucy
 - OOLI - Merry-la-Vallée
- **40 km** _____
 - Mamma Giulia (Italian) – Auxerre
 - Les Cèdres (Lebanese) – Auxerre
 - La Petite Beursau – Auxerre
 - Au Grandgousier – Auxerre

Cultural

Château de Guédelon – Treigny
Château de Ratilly – Treigny
Parc Animalier de Boutissaint – Treigny
Château de Saint-Fargeau – Saint-Fargeau
Musée Colette – Saint-Sauveur-en-Puisaye
Métairie Bruyère, graphic arts centre, exhibitions – Parly
Les Écuries de Champignelles

Horse riding

Ferme équestre les Grilles - Saint-Fargeau



Le drive fermier

Le Drive des Fermes de Puisaye is an association created by local farmers and artisans who offer their produce through an online shop. Enhance your stay by ordering and tasting gourmet products with flavours from the Puisaye region.



Les Jardins de la Vêlerie

An organic market garden. It is possible to visit the farm and purchase products directly.

10 la Vêlerie - 89350 CHAMPIGNELLES +33 6 28 73 44 43



Ferme Dubois

On this family farm in Puisaye, Sébastien and Guillaume offer fresh lamb, pork, and beef to order.

+33 6 78 13 09 75

Goat cheese

Les demoiselles de manue
La maison rouge
89520 treigny perreuse Sainte colombe
Lesdemoisellesdemanue@gmail.com
+33 632353994

Cow cheese

Valentine boutaut
Gaec boutaut
Les jacquinats
89520 moutiers en puisage

Boutaut.valentine@gmail.com
+33 685433651

Beef, pork and lamb

Ferme dubois
Sébastien et Guillaume dubois
1, route de la forêt
89120 charny, malicorne

Earldubois2@wanadoo.fr
+33 678130975/ +33 386916810/ +33 627992616

Apple and pear juice

Clos de roche sarl
3 les rochy
89120 charny orée de puisage

+33 386636703

Honey

Les ruches de la croix blanche
Sylvestre bonnemain
La croix blanche
89150 Montacher Villegardin

Sylvestrebonnemain@hotmail.fr
+33 386975604

Contacts

Local Contact

Virginie Lagerbe
+33 7 61 68 33 13
virginie@campusmana.com

Emergency contact

Marjane Ahras
+33 6 89 06 66 72

Champignelles's pharmacy :
+33 3 86 45 10 07

Monday > Saturday : 9h/12h-14h/19h

Gendarmerie, Adjudant Meyer :
+33 6 63 81 28 83

Fire brigade :
18

Police :
17

SAMU :
15

SOS doctor :
+33 8 20 89 00 00

Useful contact

For everyday needs:
Maxi Marché – Tout Faire Matériaux (DIY store) – Tabac – Bar
Presse – Grocery Store – Bakery

Instagram :



Marjane Ahras
+33 6 89 06 66 72

Website :



On site team

Founder :

Thomas Dariel

Co-founder :

Sophie Dariel - sophie@campusmana.com

Sales manager :

Magali Tephany - magali.tephany@campusmana.com

Site director:

Marjane Ahras - administration@campusmana.com

Academic coordinator :

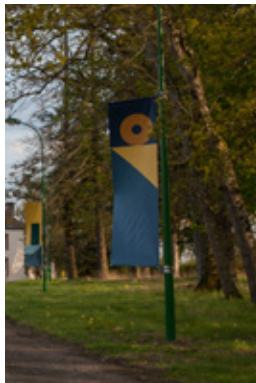
Virginie Lagerbe - virginie@campusmana.com

Cook :

Emilie Mary

Logistic and maintenance :

Sophie Treissac



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