





LEFT CUSTOM-BRAIDED RATTAN PANELS COVER CLOSET DOORS IN THE DRESSING ROOM. HAT STAND BY MARTA MANTERO. OPPOSITE CUSTOM BUNK BEDS STACK UP IN THE KIDS' ROOM. VINTAGE DESK.

forest that ultimately provided their place with its name: Quinta dos Pinheiros ("pine farm"). And they started to make plans. They didn't want a mere house but rather, in the local vernacular, a compound of small buildings, each dedicated to a specific use (living room, kitchen, dining room, bedrooms, and so on).

A fourth-generation scion of a dynasty of French art dealers, Perrin grew up among ancien régime treasures in the family gallery on the Faubourg Saint-Honoré. Despite that pedigree, however, after earning degrees in law and in art history and doing stints at Christie's in New York and London, he wanted to get out from under the shadow of his illustrious forebears. So in 1991 he opened his own gallery, not far from the family flagship-and exhibited at the prestigious Biennale de Paris. In 1997, he cofounded (with fellow gallerist Stéphane Custot) the groundbreaking Pavillon des Arts et du Design, the first show to highlight both antique and contemporary design. (A booming success, PAD Paris marked its 22nd anniversary this past April; PAD London will mount its 12th edition in October, and the first PAD Geneva took place earlier this year.)

Clearly, Perrin is a man who knows what he likes-and how to get it. So, after buying the land, he moved swiftly to assemble a talented team to realize his vision: Alexandre Rufino of local building firm Nuno Carvalho, designers Daniel Suduca and Thierry Mérillou of Galerie Saint Jacques in Toulouse, and Belgium-based landscape designer Philippe de Boncourt.

While the family's Paris home (in a building on the boulevard Saint-Germain that's been in Perrin's family for nearly a century) is filled with an eclectic mix of family heirlooms-prized pieces picked up over the years at PAD; an era-spanning collection of drawings by artists including Le Brun, Fragonard, and Millet; and a Wunderkammer's worth of natural-history specimensthe Comporta place has a decidedly more focused look. →

riends from Switzerland first persuaded Patrick and Valentine Perrin to bring their four children-Paul, Louis, Marie, and Athina (now 21, 19, 15, and 8)-to Comporta, the surprisingly low-key jet-set resort town an hour south of Lisbon. The two families regularly met up on the slopes of Gstaad in the winters and decided to gather for a two-week summertime retreat back in July 2011. "I did not know Comporta at all," recalls

Perrin. "But coming from the Landes region of southwest France, I fell madly in love with the rugged landscape here-the sun, the sand, the endless beach." Seduced, the Perrins started looking for land. Within a

few months they secured a nine-acre parcel bordering a pine

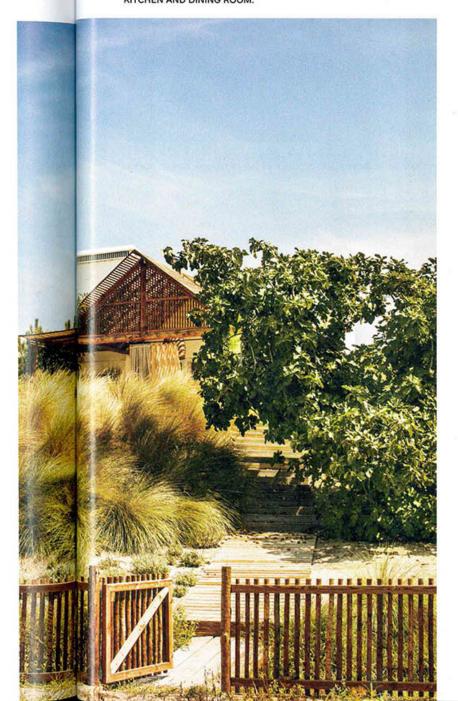






## "It's chic," says designer *Thierry Mérillou*, "but the holiday version."

BELOW THE SUNNY PORTUGUESE COMPOUND COMPRISES SIX BUILDINGS, ALL OF NATURAL MATERIALS. RIGHT VINTAGE FRENCH MIRRORS DOT A GUEST BEDROOM WALL. OPPOSITE PENDANTS BY NELSON SEPULVEDA ARE SUSPENDED IN THE KITCHEN AND DINING ROOM.





Designers Suduca and Mérillou, who have their own homes in the village, have been absorbing its cool, laid-back vibe for nearly two decades. In addition to including lots of built-ins, they gathered up furnishings, largely sourced from local craftsmen, that conjure a relaxed midcentury seaside vibe. Everything is in shades of white and sand, and there are copious amounts of vintage rattan, wicker, and rope furniture and accessories. "It's chic," says Mérillou, "but the holiday version."

Artfully displayed collections include a whimsical cast of ceramic crabs and lobsters in the kitchen, witty woven straw animal heads in the library, shelves full of 19th- and 20th-century Portuguese pitchers, and dozens of reed-framed mirrors from the 1960s and 1970s. "With Valentine and I having chosen 99 percent of these objects, it's impossible to pick one favorite!" declares Perrin, who admits to finding some of the unique pieces on the French website leboncoin.fr, where private sellers off-load everything from rattan furniture to old cars and even houses. →



ABOVE PATRICK PERRIN, AT CENTER, AND FAMILY ON HORSEBACK. OPPOSITE A LONG TABLE BY SUDUCA AND MÉRILLOU AND BAMBOO CHAIRS BY KOK MAISON SET THE SCENE IN THE OUTDOOR DINING ROOM.

## "Coming from the <u>Landes</u> region of southwest <u>France</u>, I fell madly in love with the rugged landscape here," *Perrin* declares.

That said, Perrin credits Boncourt, who expertly shaped the land, with creating one of his favorite spaces: the central courtyard, dominated by a huge umbrella pine and a fountain around which the six structures are sited. The resulting creation lies somewhere between a Portuguese farm and a small village. Within its "framework of sophisticated simplicity" (as Mérillou puts it), there are innumerable nooks, shaded pergolas, and sunny terraces in which to while away the hours. It's the perfect place to relax, and the family escapes here as often as they can for stays anywhere from 10 days to two months.

"The longer the better!" declares Perrin, describing a typical day. "We wake up quite early-around 6:30 or 7:00 A.M., which isn't very Portuguese-and I walk my two English springer spaniels around the garden that I love. Almost every day I meet some friends in a little café in Carvalhal where we drink superfresh orange juice, and then we ride our bikes through the pine forest or on the beach when the tide is low.

We'll stop into the fish shop in Carrasqueira to buy a big sea bass or turbot to grill later. Back home it's time for a shower, a dip in the swimming pool, lunch, siesta, and, around the end of the day, a long swim in the ocean on a beach that's usually completely emptyeven on the 15th of August holiday!"

Perrin is an ardent gourmand-his annual truffle dinner is a winter treat for the dozens of friends he invitesand meals chez Perrin are truly convivial affairs featuring grilled fish as well as vegetables and fruits from their own gardens. Lunch is usually eaten outdoors on one of the terraces, even during the winter months. If there's a chilly breeze coming off the Atlantic, just over the dunes, dinner might be served in the kitchen-dining pavilion. Though there's a Portuguese cook on hand, well versed in all kinds of cuisine, guests are often asked to take on some aspect of meal preparation, so that by the time the food is on the table, everyone is ready to keep the conversation going-the perfect end to a day in paradise.



