FRANCE'S MEDITERRANEAN HEARTLAND





FRANCE

Sou

WINE & DINE ITINERARY WITH LISA & DENIS

A U G U S T 2 5 - S E P T E M B E R 2 , 2 O 2 3

GASTRONOMIQUE TOUR 2023



AUGUST 25-SEPTEMBER 2, 2023

The Provence wine region extends over approximately 50,000 acres and is the largest vineyard producing quality wines in the Southeast of France. The countryside is dotted with medieval villages perched upon hilltops, with numerous rivers, and ancient Roman architecture





If Provence evokes, arguably, the most vast vineyards in the world, with the most renowned wines in the world, it is also a region, a life style... to discover a unique experience.

DAY ONE: 08.25.23 _{Friday}



DAY TWO: 08.26.23

Saturday



Meet at the five star hotel Jules Cesar in Arles. https://www.hotel-julescesar.fr/

Settle in before meeting for welcome cocktail and dinner.



Breakfast at the hotel Morning departure to Avignon, wine tour & tasting at Cote du Rhone Village

Departure to Avignon. Guided tour of the Palais des Papes. The Palace of the Popes stands as the mighty symbol of the church's influence throughout the western Christian world in the 14th century. Construction was started in 1335 and completed in less than twenty years under the leadership of two builder popes, Benedict XII and his successor Clement VI. The Popes' Palace is the biggest Gothic palace in all of Europe (15,000 m2 of floor space, which is the equivalent of 4 Gothic cathedrals).

Visit of the Covered market: Les Halles d'Avignon. Lunch

Guided tour and tasting at a vineyard Cote du Rhone Village Dinner



DAY THREE: 08.27.23 Sunday



Camarguaise



Monday



Typical of this region in France, we will visit a farm where the Camargue cattle are raised. The "gardians" share their know-how and traditions inherited from the ancients. It is here that bulls are bred for the Camargue race (Camargue bull, whose horns are vertical), called "race to the roundel", since the raseteur has to unhook the roundel fixed on the bull's horns. They are different from bulls intended to bullfighting (toros bravos in Spanish) whose horns point forward. NO BLOOD is spilled in the Camargue bullfight. Lunch

Wine tasting

Dinner



Free Day! Breakfast at the hotel







DAY FIVE: 08.29.23

Tuesday

• Mont Ventoux

Mont Ventoux- Free afternoon

BREAKFAST AT THE HOTEL

Visit Mont Ventoux. Mont Ventoux is a mountain in the Provence region of southern France, located northeast of Carpentras, Vaucluse. On the north side, the mountain borders the department of Drôme. At 1,909 m (6,263 k), it is the highest mountain in the region and has been nicknamed the "Beast of Provence", the "Giant of Provence", or "The Bald Mountain" It has gained fame through its inclusion in the Tour de France cycling race.

Visit and wine tasting followed by picnic lunch Free afternoon Dinner on your own







DAY SIX: 08.30.23 Wednesday

Uzes-Aigues Mortes

> **DAY SEVEN:** 08.31.23 Thursday



• St. Remy de Provence

Visit Uzes & Aigues Mortes, with a wine tasing of Le Gris et le Gris de Gris

Guided tour of the market in Uzès, the largest market in Provence where you will find local products: olive oil, lavender based products, cheese, fruit, vegetables and taste some local flavours.

Lunch

Visit to the medieval city of AIGUES MORTES to visit the pink salt beds. If you are lucky enough, you can see flamingos. Wine tasting of the wine from the region, Le Gris et le Gris de Gris, very different from the traditional roses of Provence. Dinner





Cooking class @ St. Remy de Provence Breakfast at the hotel Cooking class Lunch Free time in St. Remy de Provence Visit and tasting olive oil creator Dinner





DAY EIGHT: 09.01.23 Friday



Pont du Gard & Chateauneuf du Pape

DAY NINE: 09.02.23

Provence

Saturday



Breakfast at the hotel Châteauneuf du Pape, guided visit of vineyard and tasting accompanied by goat cheese tasting Lunch

Guided visit to le Pont du Gard, the ancient Roman aqueduct bridge built in the first century AD to carry water over 31 miles to Nimes. It is the tallest of all Roman aqueduct bridges. It was added to the UNESCO list of World Heritage sites in 1985.

Farewell dinner





Our culinary adventure ends.....

Thank you for joining us on our Gastronomique Tour!



AUGUST 25-SEPTEMBER 2, 2023

Price includes:

Luxury air conditioned motor coach transportation with two chauffeurs Classic double occupancy, standard room in a FIVE star hotel, including daily breakfast We will enjoy fresh, local meals throughout the region: six lunches and six dinners, accompanied by wine All excursions and tastings Cooking class

Not included:

Airfare Airport taxes Health or accident insurance Trip cancellation and baggage loss (both are strongly recommended) Room upgrades Gratuity for drivers

\$5500 per person, double occupancy in a classic room Group size limited Possibility for room upgrade, junior suite: \$2,000 per couple Single supplement for classic occupancy: \$1,500

Your non-refundable deposit of \$1000 per person is due on February 20th, 2023

Please note: There may be slight modifications to the itinerary.