

Markets, Vineyards & Kitchens of the south of France

# Provence Culinary Walking Adventure



*Classic*  
JOURNEYS™



“ Classic Journeys provides unbeatable access to experiences around the globe.”

— *Travel + Leisure*

## Sun-Drenched Food & Wine of Southern France

Provence is a food lover's dream par excellence. Imagine walking in thyme-scented countryside, ambling home from the market with mesh bags full of amazing produce, and pouring an extra splash of wine to prolong an evening on the terrace. You'll live the Provençal lifestyle for a week in a captivating sampling of the region's finest small hotels, most engaging locals, and most delicious cuisine. Every day, there's something new as you visit hilltop villages and walk to Roman ruins and an ochre quarry. Best of all, the week includes four cooking instruction sessions. You'll get tips and secrets to Provençal cooking from a local chef...meet the farmers and artisans for whom the area is justifiably famous...visit local markets...and be welcomed to a private wine-tasting at Châteauneuf-du-Pape's finest cellar. Most of all, you'll get a complete and very personal taste of life in the sunny, storied south of France.

## DAY 1

## AVIGNON

- **Guided visit of the Palais des Papes**
- **Check in to our chef-owned 5-star hotel**

Meet in Avignon, one of France's loveliest cities, and begin your explorations with a visit to the Palais des Papes (Palace of the Popes). In the 14th century, seven Popes resided here instead of Rome...and their grand accommodations in this walled city are a sight to behold. Today, it's set amidst street cafes and streets performers, all of which mingle to begin forming a Provençal backdrop to the delightful week in store for you.

This evening, gather for a welcome dinner and toast the culinary adventures that lie ahead.

**Overnight:** Villeneuve-lès-Avignon

**Meals:** D

## DAY 2

## ARLES / THE CAMARGUE

- **Explore ancient Arles**
- **Savor lunch in the pilgrimage town of Saintes-Maries-de-la-Mer**
- **Join a personal cooking instruction with a renowned chef**

The seaport of Arles may have had its first moment of glory in the first century B.C. when it backed Julius Caesar. But you can be forgiven if you instead link it inextricably to Vincent Van Gogh. It's where he painted a starry night, haystacks and sunflowers, and his self-portrait with bandaged ear. On a guided walk this morning you'll see the enormous Roman amphitheater, the cloisters and so many sights that seem little changed since Van Gogh put them on canvas 130 years ago.

Arles is the main city of the marshy seaside region known as the Camargue where you explore this afternoon. You'll have lunch in Saintes-Maries-de-la-Mer where legend says that Mary Magdalene was cast ashore after fleeing the Holy Land after the resurrection. You'll see fisherman hauling the catches ashore. In the wide open marshes, famous herds of wild horses roam and flamingos flock.

But your final destination of the day is considerably more civilized. You'll be welcomed into the kitchen of Chef Roger Merlin on the banks of a lagoon. Your cooking instruction with this renowned chef is a rare and special chance for you to learn about his techniques and recipes. Expect a fun participatory experience...not to mention the opportunity to sit down afterward to dine on the results.

**Overnight:** Camargue

**Meals:** B, D

## DAY 3

## GORDES / ROUSSILLON

- **Visit the medieval villages of the Luberon**
- **Walk through the cinematic ochre quarries of Roussillon**

Today offers you the chance to venture into the heart of Provence, into the area called the Luberon, made famous by Peter Mayle's book "A Year in Provence." You'll start with an easy riverside walk that begins in the medieval village of Fontaine de Vaucluse, where the emerald green waters of the River Sorgue flow from a gigantic cliff spring, one of the most powerful in the world. You'll also see the hilltop village of Gordes, spiraling to the fortified castle at its top, on your way to the village of Roussillon, famed for the 17 different shades of red sandstone used in its construction. After lunch, take an easy, beautiful walk through the ochre quarries from which the building blocks were hewn.

Later this afternoon, join Michelin-starred Chef Alain Nicolet for an amazing cooking instruction. He shares the secrets of cuisine à la Provençale, the complex and savory flavors built on fresh herbs, peppery olive oil, garlic, and tomatoes. With the kitchen full of fresh Mediterranean produce, roll up your sleeves, fire up the stove, and get a memorable hands-on lesson from a true master. Appetites stoked by the aromas of Chef Alain's kitchen, sit down to the spectacular dinner you helped prepare.

**Overnight:** Camargue

**Meals:** B, L

## DAY 4

### ST. RÉMY / LES BAUX

- Shop the weekly market in St. Rémy
- Marvel at a stunning sound and light show

Your first destination this morning is Saint-Rémy-de-Provence for its famous weekly market. With your now discerning eyes, you'll shop for provisions - maybe a baguette, cheese, saucisson, some local fruits, and a pastry or two. Your market purchases will come out later for a picture-perfect midday picnic.

Your afternoon countryside walk is in Les Baux. The spectacular village teeters atop a rocky outcrop in the Alpilles mountains surrounded by extraordinary rock formations. (The village lent its name to Bauxite, the aluminum ore that was discovered here in the early 19th century.) A guest favorite and Instagram-worthy experience today is the town's monumental sound and light show, where dramatic images are projected onto vast stretches of natural rock.

The day ends at our beautiful hotel in Uchaux, and dinner in their acclaimed restaurant.

**Overnight:** Uchaux

**Meals:** B, L, D

## DAY 5

### PONT DU GARD / CHÂTEAUNEUF-DU-PAPE

- Walk scenic footpaths to the Pont du Gard
- Explore the Roman theater in Orange
- Tour and taste in the Châteauneuf-du-Pape vineyards
- Cook with a local master chef

After a leisurely breakfast of fresh yogurt mixed with local fruits and preserves spread on warm rolls, you set out on a beautiful country walk. At the end: the soaring Pont du Gard. Both an aqueduct and a bridge, it is one of the remaining Roman wonders of Provence, spanning the Gardon River for nearly 2,000 years. Keeping up the Roman theme, you'll also visit the massive theater of Orange, another of the best-preserved structures dating back to ancient times.

Early afternoon, you're surrounded by the vineyards of Châteauneuf-du-Pape, where the vines have been tended since the days of the Avignon popes. The restored 13th-century cellars you visit are a step back in history. You can bet you'll have time for a leisurely tasting of some of the best growths with the cellars' own sommelier.

Crossing the Rhône valley, you're welcomed to the home of local chef Pierre Paumel, where you can take your newly acquired cooking skills to the next level. Over dinner this evening, savor the results of your burgeoning endeavors.

**Overnight:** Uchaux

**Meals:** B, D

## DAY 6

### SÉGURET

- Cook in a real restaurant kitchen
- Visit charming Séguret

It's hard to resist a Provençal breakfast, but this might be a morning to at least try! This morning you'll head to Le Mesclun, a classic restaurant in the heart of the village of Séguret. Here, Chef Christopher treats you to a cooking instruction in his kitchen, followed by lunch in the dining room with its view over the Rhône Valley.

Full and happy, walk the beautifully preserved old town of Séguret with your guide. Its commanding location on a rocky cliff protected the town from attack since Roman times, and you'll find ruins that date back to those early defenders.

Part company at the Avignon TGV Rail Station. Your fond memories and hand-crafted recipes mean you can recreate the aromas and flavors of your Provençal adventure again and again in your own kitchen.

**Meals:** B, L

## DAILY ITINERARY

Provence: Markets, Vineyards & Kitchens of the south of France | Culinary Walking Adventure

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## Tour Hotels



### Le Prieuré

Just a few minutes from the heart of Avignon, this serene 5-Star Relais & Chateaux hotel, with a Michelin-starred restaurant, is a subtle blend of past and present.

**OVERNIGHT:** Villeneuve-les-Avignon | **NIGHTS:** 1



### Le Mas de Peint

This 18th-century farmhouse, inhabited for several generations by a ranching family, was transformed by a family architect into an elegant manor house hotel. The property reflects the continuing warmth, generosity, and passion of the family.

**OVERNIGHT:** Arles | **NIGHTS:** 2



### Chateau de Massillan

Built in 1555, former hunting lodge of Henri II and Diane de Poitiers, Le Chateau de Massillan combines luxury, sophistication, and respect for the natural environment.

**OVERNIGHT:** Uchaux | **NIGHTS:** 2

## Tour Dates & Prices

To see the full list of dates and prices for this tour, go to our website by clicking [here](#).

Want to travel with just your group on a date of your choosing? Visit [CLASSICJOURNEYS.COM/PRIVATE](https://www.classicjourneys.com/private) to learn more about Private Journeys.

## Trip Essentials

<b>TRIP LENGTH</b>	6 Days, 5 Nights
<b>START</b>	TGV Rail Station, Avignon, France
<b>END</b>	TGV Rail Station, Avignon, France
<b>TERRAIN</b>	Easy to moderate on good trails and city streets

## What's Included

- All breakfasts, 3 lunches, 4 dinners and 3 cooking instructions
- Full-time experienced guide(s) who are with you throughout the trip and handle behind-the-scenes logistics
- Admissions to tastings, historic sites and other scheduled events as noted in the detailed daily itinerary
- Gratuities for hotels, meals, and baggage
- All land transportation during the trip

## Above & Beyond Benefits

- Invisible Check-In
- Perfect Pairings Dinners
- Wine on Us
- Privileged Access Events

**READY TO BOOK?**  
**CLICK TO MAKE A RESERVATION**

## Or give us a call

**1-800-200-3887**

Mon-Fri 8:00AM – 5:00PM PST  
[moreinfo@classicjourneys.com](mailto:moreinfo@classicjourneys.com)

### AMBASSADOR CLUB

As a Classic Journeys guest, you are invited to join the Ambassador Club after your first Classic Journeys tour. As a member, you'll have access to [a whole suite of Ambassador benefits](#) you can use immediately and as often as you like.

### ENJOY THE UNEXPECTED

When you travel with Classic Journeys, you can expect handcrafted surprises built into every trip, but some things just can't be anticipated. Unusual weather, a once-a-year festival or an unscheduled site closing will inspire us and your local guide to improvise and modify this itinerary. Likewise, the hotels named here are used on the majority of our trips, but occasionally one of them can't accommodate us. If that happens, you can count on us to let you know before departure and make sure you're in a hotel of equal or better quality. It's our goal to make your trip exceptional!

\*\*Any discount offered cannot be combined with other offers, and only applies to published (regularly scheduled public) departure dates in our catalogs or on our website.

# THE Classic Journeys Difference

## HANDCRAFTING TRIPS OF A LIFETIME.



At the end of the day, we fundamentally believe that every guest on every departure of every trip should have a trip of a lifetime. We're fortunate to play the role of well-connected friend, linking our guests with amazing guides, artisans, winemakers, hoteliers, restaurateurs, naturalists, and too many others to list here.

That's what motivates me and our team — in our La Jolla HQ and around the world — every day. Join Us!

*Samuel*  
President & Founder



## You can expect the highest standards:



### Luxurious Lodgings:

Ours include coveted properties that appear in "World's Best" and "Gold List" rankings.



### Included Activities:

You'll never be surprised with add-on fees on your activities that include snorkeling to cooking lessons.



### Local Guides:

Your guides are locals who are always at your side like well-connected friends.



### Small Group Travel:

With an average of just 10-12 guests, it's a small footprint that guarantees you access that's off-limits to larger groups.



### Amazing Cuisine:

From Michelin-starred restaurants to lunch in a farmhouse kitchen, you'll have a seat for the region's signature dishes.



### Unmatched Value:

"Excellent value" and "unbeatable access" are two of the reasons that Travel + Leisure has consistently voted us a World's Best Tour Operator.

## You'll enjoy these handcrafted travel experiences in Provence...

- Luxuriating in your 5-star chateau hotel just outside Avignon
- Tasting wines at a Châteauneuf-du-Pape vineyard
- Following scenic paths on guided walks in Arles and to the soaring Pont du Gard, built by the Romans
- Overlooking the Rhone valley from the terrace at your new friend Chef Pierre's home
- Eating in a Michelin-starred restaurant

"I never felt like a tourist."

-Elizabeth C., New York, NY