



«OUR WAY OF LIFE IN PROVENCE»

AN EXCLUSIVE AND REAL FRENCH EXPERIENCE

SPRING AND AUTUMN SESSIONS
APRIL 12TH – APRIL 18TH 2015
OCTOBER 4TH – OCTOBER 10TH 2015
NUMBER OF PARTICIPANTS: UP TO 8

FOOD LOVER'S **G**ENEROSITY **A**UTHENTICITY **C**ONVIVIALITY **S**IMPLICITY

ACTIVITY DETAILS

AN EXCLUSIVE COOKING CLASS STAY IN PROVENCE AND SOUTHERN ARDÈCHE DESIGNED FOR YOU TO GET A CHANCE TO TOUCH AND TASTE A BITE OF FRENCH "ART DE VIVRE".

DURING THE 7 DAYS ALL INCLUDED, YOUR ACCOMMODATION WILL BE SET IN A PRIVATE FRENCH HOME IN A TRADITIONAL STONE BUILT MAS FULLY REFURBISHED.

YOU WILL BE ACCOMPANIED FOR THE DURATION OF YOUR TOUR BY TWO ENGLISH SPEAKING PERSONS (FRENCH NATIVE), A LOCAL GUIDE AND A DEDICATED PRIVATE CHEF. THEY WILL LEAD YOU TO DISCOVER A SLICE OF FRANCE AND MAKE YOU TRAVEL THROUGH FRENCH CULTURE AND GASTRONOMY.

YOU WILL BE TAUGHT SOME AUTHENTIC AND TRADITIONAL PROVENCAL RECIPES AND HAVE FUN LEARNING TIPS AND FRENCH KNOWHOW.

THE PROGRAM VARIES BETWEEN COOKING CLASSES, LOCAL PRODUCERS ENCOUNTER AND SITES VISITS. COME AND ENJOY ENJOY PROVENCAL LIFESTYLE WHILST SIGHTSEEING AROUND. MEET UP WITH LOCALS AND DISCOVER THE CULTURAL DIFFERENCES.

WE WILL TRY TO SHARE A PART OF OUR FRENCH LIVES FOR YOU TO LIVE A REAL FRENCH EXPERIENCE...

A MIX BETWEEN, MEMORABLE CHATS WITH LOCALS IN SMALL CAFÉS OR RESTAURANTS AND A UNIQUE TASTY EXPERIENCE WITH FRENCH FOOD... YOU SHALL GET TO APPROACH FRANCE THROUGH THE EYES OF A FRENCH PERSON AS YOU NEVER IMAGINED YOU COULD...

BIENVENUE...

EDITH GIACALONE (PRIVATE CHEF)

PIERRE GERAULT (DIRECTOR)



ACCOMMODATION

LA BASTIDE (6 NIGHTS):

YOUR ACCOMMODATION WAS SELECTED TO BE LOCATED RIGHT IN THE HEART OF THE NORTHERN PROVENCE AREA SURROUNDED BY OLIVE TREES AND VINES. IT IS A TRADITIONAL STONE MADE PRIVATE HOUSE. THE FRENCH OWNERS WILL SERVE YOU BREAKFAST WITH HOMEMADE JAM, FRESH CROISSANT AND LOCAL JUICES. EVERY ROOM IS VAST WITH EN-SUITE BATHROOM AND A LARGE DOUBLE BED. A TERRACE AND A COSY GARDEN WITH LAVENDER, ROSEMARY AND ROSES ARE AT YOUR DISPOSAL...

THE PEACEFUL ENVIRONMENT FEATURES MANY WALKING PATHS AROUND THE LITTLE HAMLET.



TRANSPORTATION

EVERY TRANSFER OR DAY TRIP TRANSPORTATION IS PERFORMED WITH A HIGH STANDARD VEHICLE WITH DOUBLE AIR-CONDITIONED SYSTEM. THE CAVELLE VOLKSWAGEN IS AN 8+1 COMFORTABLE SEATS MINIVAN EQUIPPED WITH A COOL BOX. YOUR DRIVER-GUIDE WILL BE BILINGUAL AND KNOWLEDGEABLE ABOUT THE FRENCH CULTURE AND LOCAL ENVIRONMENT.



WE WELCOME YOU...

PIERRE GERAULT:

FASCINATED BY TRAVELING, I LIVE IN ARDÈCHE AND LOVE TO WELCOME FOREIGN GUESTS. I AM ALWAYS LOOKING FOR CULTURAL EXCHANGES AND WILLING TO SHARE OUR FRENCH CULTURE WITH A FLUENT ENGLISH LANGUAGE. TOURIST GUIDING IS MY FAVORITE WAY OF GAINING KNOWLEDGE AND PERSONAL GROWTH.

WHEN YOU PARTICIPATE IN 'SLICE OF FRANCE' TOUR, I GUARANTEE YOU WILL RECEIVE A WARM WELCOME...JUST LIKE OLD FRIENDS DO. I HOPE YOU WILL HAVE A CHANCE TO TRAVEL WITH US AND EXPERIENCE A TASTE OF FRENCH CULTURE!



EDITH GIACALONE:



AS A FOOD LOVER, I LOVE AND LIVE ARDÈCHE AS AN EVERYDAY PASSION. I AM A PRIVATE CHEF FASCINATED BY PROVENCAL COOKING AND ENJOY PLAYING WITH A DIVERSITY OF LOCAL PRODUCTS. I LIVED IN PROVENCE ALL MY LIFE. I PERFORM COOKING CLASSES AND WORKSHOP FOR EVERY LEVEL WITH INDIVIDUALS COMING FROM MORE THAN 8 COUNTRIES EVERY YEAR AND SPEAK FLUENT ENGLISH.

THE TIME WE SPENT TOGETHER IS OFTEN FILLED WITH CONVIVIALITY AND HUMOR WHILST SHARING COOKING TIPS AND MY KNOWHOW.



ACTIVITY DETAILS

COOKING CLASSES

EVERY MEAL WILL BE COOKED WITH SEASONAL AND LOCAL PRODUCTS, COMING FROM FARMS AND MARKETS, OFFERING THE BEST FLAVOR. DURING THE COOKING CLASSES, NO LEVEL OF COOKING EXPERTISE IS REQUIRED, WE WILL PREPARE TOGETHER DELICIOUS MEALS OF TRADITIONAL PROVENCAL RECIPES, USING FRESH VEGETABLES, FRUITS, AND OLIVE OIL FROM OUR OWN OLIVE TREES.

A WORKSHOP IS A CHANCE FOR YOU TO LEARN HOW TO INDULGE YOURSELF WHILST PREPARING YOUR FULL MEAL.

ALL THAT WILL GUIDE YOU TO A GREAT OPPORTUNITY TO ENJOY A REAL FRENCH EXPERIENCE AND TO LEARN ABOUT FRENCH COOKING TIPS AND LOCAL CULTURE.

DURING LUNCH OR DINNERS, YOU WILL TASTE MANY FAMOUS WINES AS CHÂTEAUNEUF-DU-PAPE, HERMITAGE, CORNAS, ST JOSEPH AND OTHER GREAT WINES FROM THE RHONE VALLEY.

ANY FOOD PROHIBITION, SPECIFIC REQUIREMENT OR ALLERGY WILL BE CONSIDERED AND MUST BE MENTIONED UPON REGISTRATION.



UZÈS AND THE PONT DU GARD

FROM ANTIQUITY TO OUR TIMES, THE TOWN OF UZÈS HAS BEEN KNOWN FOR ITS ARCHITECTURAL GEM AND EARNED THE TITLE OF "CITY OF ART AND HISTORY" IN NOVEMBER 2008. TAKE ADVANTAGE OF YOUR VISIT TO SAVOR THE NOSTALGIA PERVADEING ITS NARROW AND WINDING MEDIEVAL STREETS AND UNSUSPECTED HIDDEN GARDENS.

UZÈS, "THE FIRST DUCHY OF FRANCE", WILL LEAVE YOU WITH THE SENTIMENT OF HAVING LIVED A PRIVILEGED MOMENT.

THE PONT DU GARD IS ONE OF THE MOST KNOWN UNESCO SITE IN FRANCE. IT THE HIGHEST ROMAN AQUEDUCT IN THE WORLD...YOU WILL HAVE A MEMORABLE DAY!





WINE AND OLIVE OIL TASTING

WE SELECTED SPECIALISTS WHO ARE THE BEST TO TRANSMIT THEIR PASSION.

SHARING ONE EVENING WITH A PROFESSIONAL WINE TASTER WILL GIVE YOU A CHANGE TO PRACTICE AND DISCOVER THE SECRETS OF WINE FLAVOR AND SCENT TASTING. YOU WILL COMPARE MAJOR AND TINY SELECTED WINES OF THE RHONE VALLEY SUCH AS CHATEAUNEUF DU PAPE, SAINT JOSEPH, LATE HARVEST...

A LOCAL OLIVE OIL PRODUCER WILL SPEND SOME TIME EXPLAINING HIS APPROACH TO PRODUCE THIS DELICATE GOLDEN LIQUID AND YOU WILL TASTE THE DIFFERENCE BETWEEN SEVERAL VARIETIES.

WE WILL ALSO SCHEDULE FOR YOU A PRIVILEGED WINE CELLAR VISIT AND TASTING SESSION IN CHATEAUNEUF DU PAPE



NATURE WONDERS

YOU MAY HAVE VISITED CAVE BUT SURELY NONE AS MAJESTIC AS THIS ONE. THE AVEN OF ORGNAC IS CLASSIFIED AS A 'GRAND SITE DE FRANCE' SUCH AS THE MONT SAINT MICHEL FOR EXAMPLE. THE NATURAL FORMATIONS SHALL EVEN MAKE YOU HUNGRY AS THEY LOOK LIKE PILES OF CREPES UP TO 15 METERS HIGH.

WITHIN A COUPLE OF HOUR DRIVE YOU WILL TRAVEL THROUGH GEOLOGICAL TIME ALONG THE 32 KM OF ARDÈCHE CANYON. THE STUNNING CLIFFS OF MORE THAN 200 METERS WILL GIVE YOU ASTONISHING POINT OF VIEW ON THIS NATURAL WONDER ALONG SEVERAL BELVEDERES.

THE DRIVE PASSES AT THE FOOT OF THE CHAUVET PREHISTORY CAVE REGISTERED ON THE UNESCO HERITAGE LIST AS THE WORLD OLDEST PAINTINGS NESTED IN A NEARBY CLIFF.

DURING THE DRIVE WE WILL PASS BY THE AMAZING NATURAL ARCH MADE OF LIMESTONE THAT ALREADY WAS THE SCENERY FOR THE ARTISTS SOME 35000 YEARS AGO.





AVIGNON AND ORANGE

IN AVIGNON, THE SO CALLED CITY OF POPES, YOU WILL VISIT THE POPES CASTLE THAT IS ONE OF THE LARGEST GOTHIC PALACES IN THE WORLD WITH A SURFACE EQUIVALENT TO 4 CATHEDRALS. YOU'LL GET A CHANCE TO VISIT THE FORMER POPE PRIVATE APARTMENTS AND THEIR FAMOUS PAINTINGS FROM THE ITALIAN ARTIST MATTEO GIOVANNETTI. THE SECOND MAJOR ELEMENT OF AVIGNON IS THE BÉNEZET BRIDGE PARTLY DESTROYED AND FAMOUS ACROSS THE WORLD DUE TO THE CHILDREN SONG. IT MADE AVIGNON THE MOST FAMOUS CITY AFTER PARIS ACROSS BORDERS. SOME FREE TIME WILL ALLOW YOU TO ADVENTURE YOUR OWN DISCOVERY.

ONCE UPON A TIME THE CITY OF ORANGE WAS INHABITED BY THE ROMAN WHO LEFT MAJOR MARKS OF THEIR PASSAGE SUCH AS THE AMPHITHEATER WHICH YOU WILL VISIT AS ONE MORE UNESCO SIGHTSEEING OF YOUR TRIP



FINANCIAL PROPOSAL

THIS PACKAGE INCLUDES :

- PICK UP FROM AVIGNON TRAIN STATION OR MARSEILLE AIRPORT ON ARRIVAL.
- COOKING CLASSES WITH A PRIVATE CHEF IN ENGLISH LANGUAGE.
 - WINE AND OLIVE OIL TASTING SESSIONS.
 - VISITED SITES ENTRANCES FEE.
 - LOCAL GUIDING IN ENGLISH LANGUAGE.
- ALL LOCAL TRANSFER WITH PRIVATE AIR-CONDITIONED MINIVAN.
- ONE PRIVATE (FRENCH NATIVE) ENGLISH SPEAKING TRAVEL GUIDE.
 - YOUR ACCOMMODATION FULL BOARD (6 NIGHTS + 4 LUNCH + 6 DINNERS + 6 BREAKFASTS).
 - YOUR GUIDES LUNCHES AND DINNERS.
- DROP OFF TO AVIGNON TRAIN STATION OR MARSEILLE AIRPORT ON DEPARTURE.

THIS PACKAGE EXCLUDES :

- ANY FLIGHT OR TRAIN TICKETS TO REACH AVIGNON OR MARSEILLE.
 - ONE LUNCH IN AVIGNON.
 - LUNCHES ON THE DAYS OF ARRIVAL AND DEPARTURE.
- ANY PRIVATE EXPENSES FOR DRINKS AND FOOD OFF MEALS.
 - GRATUITIES.

BASE :	FOR 1 INDIVIDUAL
• Exclusive cooking class in Provence Tour	3180 € (*)
- OPTIONS:	
• Single Participant Supplement :	400 €
• Pre and Post tour customization upon request.	OFFERED

(*) Price valid for two travelling individuals sharing the same room.