

This CORK & TEE sample itinerary for independent travel has been developed based on a group of 4 or 8 and is provided merely as a glimpse of the sort of customized travel experience CORK & TEE would delight in developing for your group of 2 or more. It would be our pleasure to customize a program based on your preferences.

Paris Paired with Bordeaux

Highlights:

- 9-days/8-nights of epicurean and cultural immersion in the City of Light and in Bordeaux, France's most prestigious wine region and capital of the Southwest
- Deluxe accommodations at a hidden-gem small hotel facing the Tuileries Gardens and at a delightful French country inn and world-class spa located amidst a Grand Cru vineyard in Bordeaux's Pessac-Leognan wine country.
- In Paris:
 - A delightful Epicurean Walking Tour of the gourmet food shops of the Left Bank with a passionate food journalist and restaurant critic
 - A private, chef-led cooking lesson and lunch in a professional kitchen of a private home. Clients love this!
 - A private guided visit to the most exceptional food markets of Paris with your culinary guide
- In Bordeaux:
 - Introductory Regional Tasting Seminar
 - Two private guided wine tours with a highly-knowledgeable Bordeaux wine guide. Private tours and tastings will take place in the Médoc and St. Emilion, the finest appellations in the region.
 - A memorable culinary lesson with lunch in a Michelin 1-star restaurant located in the heart of 19th-century Bordeaux
- country inn's renowned spa
- Spa treatment in your French country inn's renowned spa
- Private transfers throughout the program
- Opinionated dining recommendations (CORK & TEE will provide detailed restaurant reviews, customize a dining program to suit your preferences and enable you to experience the range of cuisine in your destinations).



Contact Jim Dondero at CORK & FORK to discuss this itinerary.
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Day One: Arrival at Paris-Charles de Gaulle. Airport meet-and-greet and private transfer to your hotel. Meet your delightful culinary guide for lunch followed by a leisurely private guided Epicurean Walking Tour with tastings in the 6th and 7th arrondissements. Accommodations: Hotel Brighton, an exceedingly French small hotel ideally situated facing the Tuileries gardens. Optional upgrade to Le Meurice or L'Hotel, just across the Seine.

Day Two: Morning market visits to three markets (which could include the Marché d'Aligre, Marché Enfants Rouges, the Market at Place Monge or others) with your culinary guide, including lunch. Afternoon at leisure. Accommodations: Hotel Brighton

Day Three: Morning cultural tour and lunch with Vincent, whose knowledge of everything Parisian is unmatched. We will customize this tour based on your preference for art, history or culture. Afternoon at leisure or optional workshop at one of the city's top culinary schools. Accommodations: Hotel Brighton

Day Four: Half-day private culinary lesson in the home of a delightful chef. Enjoy a three-course lunch featuring your creations along with special wine pairings. Afternoon at leisure. Accommodations: Hotel Brighton

Day Five: Morning first-class TGV high-speed train to Bordeaux, administrative capital of the Southwest of France and the world's most prestigious wine region. Your driver/guide will meet you upon arrival at Gare St. Jean. After lunch in the city with your guide, transfer to St. Emilion for a private tour and tasting at a leading estate in this wonderful appellation with time to explore the charming medieval wine village of St. Emilion on your own. Accommodations: Les Sources de Caudalie, an idyllic country inn situated 15 minutes from the city in a peaceful Grand Cru vineyard setting.

Day Six: Begin the day with a private Introduction to Bordeaux Wine Seminar with tastings, during which your guide will share an overview of the key appellations within Bordeaux as you taste five wines from various regions including the Médoc, St. Emilion, Pomerol, Graves and Sauternes. More serious connoisseurs may opt for a vertical tasting at a leading estate. Next, you will experience private tours and tastings at two of the Grand Cru Classé estates in the Médoc such as Chateau Mouton Rothschild. Lunch will be at one of the top tables in the appellation. Accommodations: Les Sources de Caudalie

Day Seven: Start the day with a memorable culinary lesson at a landmark Michelin-star restaurant in Bordeaux, including lunch. Optional culinary lesson with lunch in a lovely orangerie of a private chateau in the countryside. Afternoon at leisure. Accommodations: Les Sources de Caudalie

Day Eight: Day at leisure. A spa treatment at the famed Caudalie spa at your hotel is included. You may wish to relax for the rest of the day at Sources de Caudalie or perhaps pop into Bordeaux where we can provide details for a self-guided tour of the center. Accommodations: Les Sources de Caudalie.

Day Nine: Private transfer to Bordeaux's Merignac Airport for departure.

What's Included:

- Airport/rail station meet-and-greet and private hotel transfers
- Private ground transportation via luxury vehicle for all other transfers specified within this program
- 8 nights' deluxe accommodations, as specified
- In Paris: Private epicurean walking tour with tastings and owner meetings, market tours, cooking lesson in a private home and half-day customized cultural tour
- Private educational wine tasting seminar covering the entire Bordeaux region
- Two insider, private wine tours in Bordeaux focusing on the great reds of the Médoc and St. Emilion
- Culinary lesson with lunch at a landmark Bordeaux restaurant (Michelin *)
- 8 breakfasts at your hotels and 6 lunches with wine with your guides
- First-class TGV high-speed rail service Paris to Bordeaux
- Detailed CORK & TEE travel guide and "take-with-you" itinerary, opinionated restaurant recommendations and bookings
- All CORK & TEE fees, taxes and gratuities for program elements specified in this itinerary
- 24/7 phone availability of a CORK & TEE representative during travel

Price Per Person (based on a group of FOUR, double occupancy): **\$6990**

Price Per Person (based on a group of EIGHT, double occupancy): **\$6460**

Pricing and arrangements are subject to availability and price fluctuation.

Pricing will be guaranteed prior to final booking.

For More Information:

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What's Included:

- Airport/rail station meet-and-greet and private hotel transfers (from Avignon TGV station and to Nice airport)
- Ground transportation via private vehicle for all transfers specified within this program
- 11 nights deluxe accommodations as specified
- Three half-day culinary sessions with lunches as specified in Saint Remy, the Aix countryside and Nice
- A day of market tours and artisan food producer visits in the Provençal countryside
- Epicurean Walking Tour in Nice with tastings as specified
- Two private guided wine tours with private tours and tastings as specified in the Rhone Valley and Bandol/Cassis (Bellet visit is optional)
- Private sunset boat excursion from Cassis
- All CORK & TEE fees, taxes and gratuities for program elements specified in this itinerary
- 11 breakfasts at your hotels and 6 lunches
- Detailed CORK & TEE travel guide and “take with you” itinerary, opinionated restaurant recommendations and booking
- 24/7 phone availability of a CORK & TEE representative during travel

Price Per Person (based on a group of FOUR, double occupancy): **\$7850**

Price Per Person (based on a group of EIGHT, double occupancy): **\$7095**

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