

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.



South of France Getaway

Pour la tranquillité, le calme et le romance

Highlights:

- 12 days/11 nights of epicurean and cultural immersion in some of the most tranquil spots in Provence and the Riviera
- Off-the-beaten path, small, discreet and highly unique historic accommodations in Villeneuve-les-Avignon, a medieval town just across the river from Avignon, where your stay will be at a former priory built in 1322, Cassis, a less-glitzy, more authentic version of St. Tropez in Cotes de Provence wine country where your accommodations will be at an 11th-century castle once visited by Napoleon, and Eze Village, a romantic spot built into a mountainside where your stay will be at one of the most unique and outstanding small hotels on the Riviera
- Three, private, hands-on culinary lessons at an old inn in the charming village of Saint Remy-de-Provence, at an historic bastide in the countryside near Aix, and at one of Nice's finest seafood restaurants
- A day of artisan food producer visits and a market tour in Provence where you will learn about and taste some of the great specialties of this dynamic and historic region
- Two customized private wine tours including the world-class reds of the Southern Rhone Valley (including Chateauneuf-du-Pape) and the best of the Cotes de Provence, including rosés and whites from Cassis and spicy reds from Bandol. Optional private visit to Bellet, the smallest appellation in France which yields surprisingly fine wines just minutes from Nice
- Scenic drives and a private boating excursion from Cassis for an up-close view of the grandeur of the dramatic Calanques cliffs
- Private car and driver service for the duration of 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 the South of France).



Contact Jim Dondero at CORK & FORK to discuss this itinerary.
919.536.3200 • info@corkandfork.net

Day One: Arrival in Marseilles (by air) or Avignon (by TGV high-speed rail). Airport/rail station meet-and-greet and private transfer to your accommodations with optional stop-offs and visits en route at key Roman antiquities in the region. Accommodations: Le Prieuré, an absolutely charming 26-room property that tastefully blends traditional and contemporary styles in a structure that dates to the 14th century. Le Prieuré is affiliated with the Relais et Chateaux organization.

Day Two: Our wine guide (we use several and will pick the right one based on your knowledge and interests) will escort you on a memorable private wine tasting and village tour to include Chateauneuf-du-Pape and a leisurely lunch, Provençal style. You'll also see Roman winery ruins and impossibly charming wine villages, such as Gigondas, where some of the finest Grenache-based Rhone blends are produced. Enjoy tastings at leading cellars, such as Beaucastel and Chateau La Nerthe. Late afternoon at leisure at your hotel. Accommodations: Le Prieuré

Day Three: Morning private transfer to Saint Remy-de-Provence, one of our favorite small towns in the region, where you will visit the wonderful market with your highly-trained culinary instructor and then return to a 200-year-old country inn for a memorable herb garden tour and cooking lesson utilizing the inn's wood burning oven, followed by lunch. Optional afternoon private walking tour of Avignon and/or Les Baux de Provence or return to your hotel for time at leisure. Accommodations: Le Prieuré

Day Four: Get an early start in the morning with your culinary guide for a private guided visit to one of the charming area markets (Tarascon on Tuesday, Saint Remy on Wednesday, Villeneuve on Thursday, etc.). We'll tailor the rest of the program based on your interests. Options include visiting the laboratory of a renowned chocolatier for a tour and tastings, experiencing a cheese farm that produces sensational chevre or visiting a baker and learning how to make fougasses, a local specialty of garlic bread made from strong white flour enriched with butter, mustard, garlic and chopped fresh rosemary. Being Provence, of course there also is the option to visit an artisan olive oil producer. Lunch is included. Late afternoon at leisure. Accommodations: Le Prieuré

Day Five: Morning at leisure at your hotel. Midday transfer 1 hour 45 minutes to the very authentic seaside fishing village of Cassis where you are much more likely to see fishermen delivering the catch-of-the-day from their boats directly to waterfront restaurants than a line-up of yachts. Lunch en route perhaps at Le Prévôt, a very fine gastronomic restaurant in Cavaillon, or at Aix's gastronomic temple, La Clos de la Violette. Accommodations: Chateau de Cassis, a luxury bed and breakfast situated high above the town. The castle's 13th-century stone turrets can be seen up and down the coastline.

Day Six: Practically nothing! Enjoy Cassis and the fabulous pool at your chateau hotel, which enjoys a commanding view of the stunning Mediterranean coastline. Perhaps you wish to take a stroll through the village of Cassis. At sunset, we have arranged for a private boating excursion from town that will allow you to revel in a spectacular up-close view of the Massif des Calanques, the highest seaside cliffs in Europe. Accommodations: Chateau de Cassis

Day Seven: Another morning at leisure at the chateau. Depart late morning with your private wine guide for insider guided visits and tastings in the Cotes de Provence. Your knowledgeable guide will explain why the coastal terroir is perfect for Mourvèdre, the varietal that dominates the composition of the celebrated reds of Bandol. You'll visit Domaine Tempier, the most noteworthy Bandol producer for the past six decades. You will also visit a lovely Cassis producer whose vineyard almost touches the Mediterranean. Lunch with your guide is included. Accommodations: Chateau de Cassis

Day Eight: Private transfer 40 minutes to Aix for a half-day private cooking lesson with lunch at an old farmhouse in the countryside. The focus of this lesson will be traditional recipes that have been passed down for generations. In the afternoon, enjoy a scenic two-hour private transfer to Eze Village, a veritable eagle's nest perched high above the Mediterranean, just 12 km from Nice. Optional afternoon visit to Bellet, the smallest appellation in France, and the acclaimed Chateau de Bellet. Accommodations: Chateau de Chevre d'Or, an outstanding boutique charmer that literally is integrated into the medieval stone village of Eze. The views are inspiring; on one of the frequent clear days, the view extends all the way to St. Tropez.

Day Nine: Private transfer 20 minutes to Nice for a tour with a chef/guide to the Cours Saleya market in Vieux Nice. After shopping with the chef, walk to the harbor where you will take part in a most fascinating culinary lesson at one of Nice's top seafood restaurants followed by lunch of your creations. You'll learn some amazing techniques. Afternoon at leisure. Perhaps you will enjoy dinner tonight in the hotel's two-star Michelin restaurant. Accommodations: Chateau de Chevre d'Or

Day Ten: Epicurean walking tour among the gourmet shops of Nice with a passionate food journalist and restaurant critic. During this tour, you will learn about the history of Nice and its food as well as taste such unexpected delicacies at pissaladiere (caramelized onion tart), socca (chick pea pancake) and tourte de blette (a sweet pie with a surprise ingredient). Olive oils, flavored vinegars and cheeses also may be included based on your preferences. Accommodations: Chateau de Chevre d'Or

Day Eleven: A final day of relaxation prior to departure. Perhaps you wish to explore the artsy boutiques, charming cafés and narrow streets of Eze Village. Take lunch in town, nearby in Cap d'Ail or on the waterfront at La Mère Germaine in Villefranche-sur-Mer, a CORK & FORK favorite. Accommodations: Chateau de Chevre d'Or

Day Twelve: Private transfer to Nice's international airport for departure

What's Included:

- Airport/rail station meet-and-greet and private hotel transfers (from Marseilles airport or 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**

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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