

Betty Rosbottom
and
Villas and Vines
present
Provence at Harvest Time!
October 12th – 18th, 2008

Sunday, October 12th

Avignon

Arrive in **Avignon** where you will be met by your program leader, and escorted to our 4-star hotel, the 16th-century **Hotel Europe**, conveniently located in the heart of **Avignon's historic Old City**. Enjoy the hotel's luxurious amenities as well as the fine period furnishings. The Hotel Europe boasts an elegant and distinguished Michelin-starred restaurant.

*The city of Avignon has a long and fascinating history. In the 14th century it was the capital of Christendom--the popes lived here during what the Romans called the "Babylonian Captivity." The legacy left by the papal courts' splendor and magnificence makes Avignon one of the most interesting and beautiful of Europe's medieval cities. Late this afternoon we'll enjoy a guided walking tour of our fair "home town." Our guide, Pierre, will point out the highlights, architectural gems, historic points of interest, and beautiful views of Avignon and the **Rhône River**.*

*Tonight's dinner is to be enjoyed together in one of the charming local brasseries tucked away in a quiet cobble-stoned side street in the Old Avignon. **D***

Monday, October 13th

Avignon

*This morning we venture just outside Avignon to visit a local cheese producer. **Provence** is most noted for its exceptional goat cheeses, and here we witness the production and variety of preparations of this local favorite.*

*Lunch will be enjoyed together with a crisp local *rosé* at one of our favorite outdoor cafes. Pierre will be with us to help guide you through the menu, explaining the local cuisine.*

*After lunch you are free to enjoy this fine city at your own pace: visiting the **Popes' Palace**, enjoying the hotel, or shopping the stores and boutiques on the fashionable **rue de la République**, Avignon's main thoroughfare.*

*Tonight, discover dinner on your own among this colorful city's wide assortment of restaurants and cafes. Ask your program leader for suggestions. **B, L***

Tuesday, October 14th Avignon – Châteauneuf-du-Pape

This morning we get out of the heat and directly into the kitchen. First we visit **Les Halles**, Avignon's produce market, with the one and only **Madame Manguin**, followed by hands-on cooking instruction in her beautiful home on the **island of Barthelasse** situated two kilometers from Avignon on the Rhône River. Madame Manguin, owner of an idyllic countryside bed and breakfast, is author, cooking school teacher, and *femme extraordinaire*. She guides us through the market as we make our purchases for our cooking session and lunch in her home.

As we are very near **Châteauneuf-du-Pape**, the **Côtes du Rhône** village of international wine fame, we will stop in for an exclusive visit and tasting at one of the most characteristic wineries in the area.

Tonight we will enjoy a sumptuous dinner in Avignon at the **Restaurant Heily-Lucullus**, one of this fair city's finest table. **B, L, D**

**Wednesday, October 15th St. Remy –Paradou
Arles - Lourmarin**

Early this morning we enjoy the scenic drive to **St-Rémy-de-Provence** to enjoy its city center and wonderful outdoor market place. St-Rémy symbolizes beautifully the essence of Provence, whether through its decor of boulevards shaded by plane trees, fountains splashing in the squares, charming old alley ways, or the atmosphere which reigns especially during traditional fairs and on market day. Wednesday is the weekly market morning in St-Rémy where we will shop for ornate lace, taste the freshest produce just hand-picked from private gardens that morning, smell the yards of *saucissons*, and admire the green and black olive *tapenade* and savory local cheeses. This may be the best stop, price- and selection-wise, to shop for souvenirs.

The 18th-century **Mas des Barres** has been part of a long and fascinating history. This morning we will be welcomed to visit the mill, witness the olive oil production, then taste the olives, olive oil, and *tapenade*. The olive oil from Mas des Barres consistently wins France's top honors for taste and quality.

Our appetites will lead us to lunch in the village of **Le Paradou** to share one of the best-loved local secrets for unbeatable Provençal homecooking at **Le Bistrot de Paradou**, one of author Peter Mayle's favorites. mentioned in his book *A Year in Provence*.

A leisurely drive through the beautiful Provençal countryside takes us to the captivating and winding streets of **Arles**, often referred to as the soul of Provence. Art lovers, archaeologists, and historians have long been attracted to this town on the Rhône River.

The Greeks are said to have founded the city in the 6th century B.C. while Julius Caesar established a Roman colony here in 46 B.C. Under Roman rule, Arles prospered. It wasn't until 1481 that Arles was incorporated into France. Today Arles is a magnificent city with first-rate museums, excellent restaurants, and

exciting summer festivals. The charm of Provence is very much in evidence in Arles. Many of its scenes, painted so luminously by Van Gogh, remain to delight visitors. Van Gogh painted some of his most celebrated works in this Provençal town including *The Bridge at Arles* and *Sunflowers*. We are privileged to have our own guide leading us through the colorful past of this great painter. We will also visit one of the world's most pristinely preserved amphitheatres to witness where the Romans watched gladiators fight the lions and each other.

We now transfer to the luxurious, countryside **4-star hotel Le Moulin de Lourmarin** in the village of its namesake. **Lourmarin** is picturesque and idyllic, and is included amongst the "100 most beautiful villages in France" (*Les 100 Plus Beaux Villages de France*). Peter Mayle now makes this village his summer home since having left Ménerbes.

Tonight's dinner is an adventure to discover on our own amongst the wide array of cafés, bistros, and restaurants in Lourmarin. **B, L**

Thursday, October 16th

Cassis - Lourmarin

This morning we make our descent southward until we reach the colorful Mediterranean fishing village of **Cassis**, justly reputed for the quality of its fish, shellfish, and other seafood; the sea-urchins (*oursins*) with Cassis white wine are a local specialty.

Lunch will be ours to enjoy at **Nino**, the finest restaurant on the harbor, specializing in the local seafood with wonderful water views.

Cassis rests at the foot of Europe's highest cliff and is known for its famous *calanques*--miniature fjords among towering white-stone cliffs. This afternoon we cruise these Mediterranean inlets with our good captain who has been sailing these waters for over thirty years.

Dinner is an adventure to discover on your own in Lourmarin among the nice array of cafes, bistros, and restaurants in the village center. You may decide to make reservations in the exquisite dining room at our hotel. **B, L**

Friday, October 17th

Lourmarin-Gordes-Roussillon

Today is market day in our own dear village of Lourmarin so the morning will be yours to bargain with the artisans, vendors, and farmers in the market place or to enjoy a *grasse matinée* at the hotel in comfort and style.

Lunch will be yours to discover by sampling the offerings at the market or at one of Lourmarin's tasty restaurants or brasseries.

This afternoon we visit two of the most pristinely preserved Provençal villages voted amongst France's 100 most beautiful villages, **Gordes** and **Roussillon**. In Gordes, the houses rise in picturesque tiers above the *Vallé d'Imergue* on the

edge of the **Vaucluse plateau**. It is pleasant to walk through this charming town along the *calades* (small, paved, sometimes stepped alley ways lined with gutters defined by two rows of stone) with vaulted passageways, arcades of old, tall houses and rampart ruins; the shops, craft shops and market add to the bustle.

Roussillon stands on an unusual site on the highest of the hills between the **Coulon valley** and *Vaucluse* plateau. These striking hills, composed of ochre rock of 16 or 17 different shades, which are featured in the local houses, enhance the village and the surrounding countryside. There will be time for shopping in charming boutiques; colorful pottery is an excellent souvenir from our visit.

Dinner tonight will be the icing on the cake, as we dine at one of the finest restaurants in Provence, for a meal to remember! **B, D**

Saturday, October 18th

Avignon

Following breakfast we transfer to the Avignon train station to continue our journey homeward. **B**

B = Breakfast

L = Lunch

D = Dinner

Provence at Harvest Time!

***Hosted by Betty Rosbottom
October 12th through 18th, 2008***

Name(s) _____
Address _____
City _____ ***State*** _____ ***ZIP*** _____
Phone _____ ***Cell Phone*** _____
Fax _____ ***E-Mail*** _____

***\$3,450 per person, double occupancy.
Single Supplement is \$900***

**Deposit of \$500 per person is required now. (Space is limited)
Personal checks accepted. Make Checks payable to:**

**Villas and Vines
2450 Iroquois Avenue
Detroit, MI 48214**

Final payment is due by August 13, 2008 (60 days prior)

***This tour includes all hotels, ground transportation, activities,
meals, and wines as outlined in the program. Air is NOT included
to/from France.***

***CANCELLATION: If cancelled up to 60 days prior, there is a \$500
cancellation fee. If cancelled between 60 – 30 days prior, the
penalty is 50% of the total cost of the trip. The trip is non-refundable
if cancelled within 30 days of departure.***

Trip cancellation insurance is strongly recommended.

***Please return this form with the \$500 per person deposit to:
Villas and Vines, 2450 Iroquois Avenue, Detroit Michigan 48214***

**If you have any questions at all, please feel free to contact Villas and
Vines at (800) 593-6350 or david@villasandvines.com**