

PROVENCE, FRANCE

*extraordinary food,
excellent wine, immersive
history and culture*

DATES: September 22-28, 2025

PRICE: \$6950.00 US PP*

Questions?

Contact Karen Alvey
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WHERE YOU WILL STAY

We'll stay in an elegant 18th-century bastide near Saint Rémy de Provence in the quaint and historic village of Mouriès. Surrounded by hills and olive groves at the foot of the spectacular Alpilles mountains, in the heart of the Vallée des Baux, Mouriès is proud to be France's leading olive-growing commune, with 80,000 olive trees! It's just minutes from everything, including Arles, Avignon, and Aix en Provence.

This quintessential property was expertly renovated with the finest materials and finishes while retaining the original details and character. Each en suite bedroom is well-appointed and furnished with a fashionable mix of antique and contemporary pieces. Features such as towering ceiling heights, original moldings, fireplaces, a stone staircase, Provencal tiles, and a custom-built library will make you swoon.

You'll have plenty of room to relax on our 50-acre estate, whether it's meandering through the lush garden of mature trees and flowers that bloom throughout the year, basking on sun terraces, or taking a dip in the heated swimming pool!



DAY TRIPS & EXCURSIONS

Prepare to immerse yourself in the Provençal lifestyle as we explore local outdoor food markets, visit iconic historical sights, stroll through charming villages, meet friends who make some of the finest olive oil and savor lunch in their groves, and taste exceptional wines. All of these destinations are just minutes away and everywhere you look in this region is like a painting.

I can't wait to take you to the outdoor market in St-Rémy-de-Provence. This place is brimming with fresh produce, cured meats, local cheeses, lavender bouquets, and gorgeous handmade linens. Nothing says Provence like the aroma of chickens roasting on a giant rotisserie where juices fall onto the crispy, golden potatoes as they roast underneath.

Are you salivating yet?

Provence is home to incredible wineries, and we'll visit some of my favorites. We'll engage with local winemakers to learn about the grapes and techniques resulting in the region's delicately fruity, mineral-driven rosé. Then, we'll enjoy a chilled glass of their delectable wines with lunch in their garden.

COOKING CLASSES

When you're ready to get busy cooking, we'll gather in our well-equipped kitchen and create delicious Provençal meals using fresh local ingredients.

Autumn is the perfect time of year to make a classic Aïoli Provençal -- a platter of vegetables and fish with an unctuous sauce of garlic and virgin olive oil. Let's celebrate the autumn harvest by cooking ratatouille, perfect with rustic bread. On a cooler evening, we can make a big pot of Soupe au Pistou, a Provençal vegetable soup topped with a pesto-like garnish called pistou. And for dessert, a pear and frangipane galette sounds delightful!

Finally, we'll master Bouillabaisse, a ceremonial fish soup served with broth, fish, and rouille for a creamy finish. Creating this quintessential local dish will make you feel as if you truly belong here—in fact, you may never want to leave!

Throughout the week, we'll take advantage of Provence's mild climate and savor our meals al fresco on our lovely terrace— with local wines, of course!





TRIP DETAILS

The price for this tour is \$6950.00 US per person*, based on double occupancy. A deposit of \$2000.00 US per person is required to register for this tour. Limited single-occupancy rooms are available, and a single supplement charge of \$1500.00 US applies for solo travelers. Please read the [Tour Terms and Conditions](#) for details.

We strongly recommend trip insurance. Policies vary, so be sure to review the details and make sure that it suits your needs.

Included:

- Limited group size and thoughtfully curated itinerary
- Meals- breakfast, lunch, and dinner (one exception) with wine
- Accommodations for 6 nights
- Hands-on and demonstration cooking classes and tastings
- Excursions and day trips with knowledgeable and friendly multilingual guides
- Private coach transportation during the tour
- Group transfer from Marseille Provence Airport (LFML/MRS) to our home for the week, Bastide Mouries on the afternoon of the first day
- Group transfer to Marseille Airport on the morning of the final day



****SAMPLE ITINERARY****

DAY 1: Welcome to Provence

Group transfer to the property followed by a welcome reception and Provençal style dinner prepared for you by Joanne and her French associate, Mary.

DAY 2: Discover Provençal wine and food

Breakfast at home. Hands-on cooking class, followed by an introduction to the region's wines and leisurely lunch al fresco. Stroll through the charming village of Mouriés or enjoy time exploring the estate. Return in time to assemble supper together and toast with a glass of rosé at sunset.

DAY 3: The land of Lavender and Olives!

Start with breakfast before an excursion to a local olive oil producer. Savor lunch overlooking the orchard while learning about traditional olive pressing technique. Return home for a late afternoon cooking class, then mix up a cocktail to whet your appetite before enjoying our home-cooked dinner.

DAY 4: Cultural Immersion in St. Remy and Les Baux

Fuel up with breakfast for a day packed with adventure. Take a scenic drive to a world-class outdoor market that will make you swoon. Stop at a favorite bistro for lunch before embarking to historic Les Baux's impressive architecture and Carrières des Lumières. Return home to unwind before heading out to a local gem for an optional dinner.

DAY 5: Day of Wine and Crafts

After breakfast, we'll take another scenic drive to meet with wine-makers for a deep dive into wine-making tradition, followed by tasting and perfectly paired dishes. Then venture to a local artisan and discover intriguing craftsmanship. We'll head home to prepare a simple supper to share along with tales of our day's experiences.

DAY 6: Local specialties

We'll make the most of our last full day in Provence with a visit to a local cheesemaker, baker, or chocolatier! We'll save some time to relax and enjoy our estate before a celebratory dinner at home with surprises!

DAY 7: Departure

Enjoy breakfast before the morning group transfer back to Marseille Airport, concluding your Provençal adventure.

*sample- for planning purposes only.

