

Premier Tours & Travel's Unique Experiential Travel for 2019

EXPLORING PROVENCE WINE AND CULINARY EXPERIENCES

With Chef Bob Waggoner

"amid the charming hilltop villages of Provence, France"

Two Exclusive Departures:

May 14-25, 2019

September 24 – October 05, 2019



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Le Mas de Belle Combe Accommodation

About the Property:

This property is made up of a main house with 4 bedrooms ensuite, and next to that are 6 more bedrooms ensuite, each with their own entrance. In the main house, the living spaces are living room, dining room and kitchen, with an additional larger dining room. These open out to the south-facing terrace with wonderful views.

The house is in a wonderful position high up and facing south over a wide tapestry of Provence countryside to the Luberon mountain. The view is best appreciated from the raised terrace outside the living room and kitchen, where the dining table and relaxation area are set. From here, you also have a lovely view of the village of Gordes on its promontory to the west. Below this terrace are the garden with lawn, olive trees, and the pool area, also with a view. The lovely garden spreads out over the property offering many opportunities for relaxation. For anyone who wants their own space, most of the bedrooms also have their own little patio with table and chairs.



About Chef Bob Waggoner: Chef Bob received his formal training with Michael Roberts at Trumps in Los Angeles from 1981 to 1983, and later in France at a constellation of Michelin-rated restaurants with chefs Jacques Lameloise, Charles Barrier, Pierre Gagnaire, Gerard Boyer and Mark Meneau. At 23, he took on his first chef position at the private club

"Members" in Caracas, Venezuela. Chef Bob Waggoner returned to France at age 24 to become chef of the Hotel de la Poste in Avallon for three years. Then, in 1988 at age 26, in the town of Monetau in Burgundy, he became the first American chef to own his own restaurant in France, the much acclaimed Le Monte Cristo. He is one of the few Americans to be Knighted with the "l'Ordre du Mérite Agricole" from the Government of France. In 1991, Waggoner was offered the opportunity of Chef de Cuisine with Chef Jean-Pierre Silva, the two-star Michelin, at Le Vieux Moulin in Beaune, France. After 11 years in France, he returned to the States in 1993 to cook at the award-winning Turnberry Isle in Florida, before joining The Wild Boar in Nashville, where he earned the restaurant a coveted AAA Five-Diamond Award and the Grand Award from Wine Spectator. He finally found his way to Charleston where he was Executive Chef of Charleston Grill at Charleston Place for a dozen years. Every year Chef Bob was at the Charleston Grill, it was awarded AAA Four-Diamond and the Mobile Four-Star award, and in 2001-2005 he was nominated four times for The Beard Foundation "Best Chef Southeast" award. Always well regarded as a media-savvy chef, he has won an Emmy for his television show "Off the Menu" with Turner South. He also hosted 2 cooking shows with **PBS, U Cook with Chef Bob and Sing for Your Supper with Chef Bob**. Currently, he is the owner of "**In the Kitchen with Chef Bob Waggoner**" where he hosts cooking classes in a relaxed, casual, and sophisticated atmosphere. With his easygoing nature, he can teach anyone the culinary tips and techniques for "how it's done" in the finest restaurants.

Gordes

The closest village to the Villa Le Mas de Belle Combe



The villa is in a peaceful country setting half a mile from the village of Gordes in the Luberon region of Provence.

Gordes is perhaps the most picturesque village in Provence, if not France. Honey-colored houses spiral down from the medieval castle at the top, to form the perfect hill-top village. Views from the village are far and wide over the vineyards and orchards of the Luberon Mountains. Gordes has many restaurants and a lovely Tuesday morning market, as well as basic food stores. In summer, it is lively with cultural events and in the off-season, it is calmer and more relaxed. Just outside Gordes is 'the' lavender photo opportunity – Senanque Abbey.



Your Provence Wine and Culinary Experience includes:

Day 1/May 14th

Depart US for Nice, France

Day 2 – Saint Paul de Vence, France

Arrive **Nice International Airport** in the AM

Private Transfer to your hotel in **Saint Paul de Vence** (30 minutes); 3 Nights

Check-in your hotel with free time to explore the village on your own

Welcome Dinner at a local restaurant

Day 3 Tourettes sur Loup - Grasse - Callian

Today, your guided tour will take you to the charming village of **Tourettes sur Loup**, famous for the growing of its violets, with a tasting of confectionary at Confiserie Florian. From Tourettes sur Loup, you will continue to the village of **Grasse**, known as the world's capital of perfume, where you will visit the Fragonard Perfumery.

Transfer back to your hotel in Saint Paul de Vence

Dinner on your own

Day 4 – Eze - Villefranche-sur-Mer

This morning, you will depart Saint Paul de Vence for the hilltop village of **Eze**, one of the most picturesque villages in the south of France, where you will enjoy strolling through the local market, Place de la Colette. After your guided tour, you will have time for lunch on your own and shopping. From Eze, you will continue on to **Villefranche-sur-Mer** for a walking tour.

Transfer back to your hotel in Saint Paul de Vence

Dinner on your own

Day 5 - Aix en Provence – Villa Le Mas de Belle Combe, Gordes, France

This morning you will depart St. Paul de Vence for your lovely villa in Provence. On your way, you will enjoy the lovely town of **Aix en Provence**, founded by the Romans in 103 BC. Aix has been called the city of a thousand fountains and is known for its colorful flower market. You will get a glimpse of daily life for the artist, Paul Cezanne, and retrace his work and inspiration. Included will be a stop for a wine tasting at **Chateau Gassier**, famous for its *Rosé* wines. After lunch on your own in Aix en Provence, you will have time to enjoy shopping, peruse the many art galleries, with time to explore the lovely cafés scattered among the many shops.

PM Check-in at Villa Le Mas de Belle Combe

Welcome Chef's Dinner at Le Mas de Belle Combe with a Champagne toast; *Chef selected wine list with wines available for purchase*

Day 6 - Gordes

Wake up to breakfast and an amazing view of the hillside village of **Gordes**, France. Spend the morning in beautiful, medieval Gordes. On a guided tour, walk through the vaulted, arcaded lanes that reveal the town's many charms and lead to local markets where Chef Bob will join you on a visit to select fresh ingredients for your optional cooking lesson at the villa. Stop in a café for lunch on your own or have a picnic overlooking the Luberon region.

Option: Hands-on-Cooking with Chef Bob

Chef's Dinner with Chef Bob; *Chef selected wine list with wines available for purchase*

Day 7 – L'Isle sur la Sorgue – Avignon – Chateauneuf du Pape Vineyards

In route to the medieval city of **Avignon**, you will visit **L'Isle sur la Sorgue**, famous for its antique shops. When you arrive in Avignon, you will enjoy a guided tour of this magnificent medieval city where you will walk through the streets lined with 17th and 18th century houses and view the Palais des Papes. There will be free time for shopping, exploring, and lunch on your own in a French café. After lunch, you will enjoy a ride through the countryside to the lovely **Chateauneuf du Pape** vineyards for a cheese and wine tasting.

Chef's Dinner; *Chef selected wine list with wines available for purchase*

Day 8 – Roussillon – Bonnieux - Menerbes

This morning you will enjoy a guided tour of the hilltop villages of the Luberon Region: travel through quintessential landscapes to visit the Sentier des Ogres in **Roussillon**, famous for its red and yellow ochre cliffs; continue to **Bonnieux**, an authentic hilltop village offering many shops and cafés with free time for lunch; pass through the village of **Lacoste** with its amazing views for a photo stop; then on to **Menerbes**, the village made famous by the author Peter Mayle in his book, **A Year in Provence**. End the day with a wine tasting at one of the many small, elite vineyards producing the exquisite *Rosé* wines and experience the elegance of the *Rosé*, the noble wines of the region.

Dinner on your own in the village of Gordes

Day 9 – Saint Remy de Provence – Vallongue Domain Vineyards

Your visit to the lovely city of **Saint Remy de Provence**, forever entwined with the legacy of Vincent van Gogh and known as the city of a thousand fountains, will include a guided tour. You will enjoy strolling through the local market place, brimming with fresh produce, baguettes straight from the oven, fragrant herbs, and seasonal specialties...taste and select some French cheeses to take home with you! You will have free time for lunch and shopping and then on to **Vallongue Domain**, to enjoy wine tasting followed by a stroll through the vines.

Chef's Dinner; *Chef selected wine list with wines available for purchase*

Day 10 – Les Baux de Provence

In the morning, you will visit the small medieval village of **Les Baux de Provence**, considered as one of the most beautiful villages in France. Upon arrival, enjoy an AOC olive oil tasting and learn about the production process. Afterwards, you will have free time to enjoy shopping and exploring this lovely, quaint village. After lunch, you will return to the villa to enjoy an afternoon of leisure.

Option: Hands-on-Cooking Lesson with Chef Bob

Chef's Dinner with Chef Bob; *Chef selected wine list with wines available for purchase*

Day 11 - Gordes

Your last day at your beautiful villa will be a day of leisure to relax by the pool, take a hike to enjoy the landscape of the area, or take a walk into the lovely village of **Gordes** with Chef Bob to select fresh ingredients for dinner that evening. In the afternoon, there will be a wine tasting of *Rosés of the Provence Region* in a local art gallery.

Farewell Dinner with Chef Bob; *Complimentary wines served with dinner*

Day 12

Breakfast at the Villa

Check-out of Villa Le Mas De Belle Combe and Transfer to Marseille Airport for your flight home

Your Provence experience includes:

- 3 nights in the beautiful and charming village of **Saint Paul de Vence** at a Relais Chateau hotel
- All Private Transfers required within the program as presented
- Breakfast daily
- Welcome dinner in St. Paul de Vence
- 3 Chef dinners with Chef Bob Waggoner /2 Optional Cooking Lessons with Chef Bob
- 3 Chef dinners with a local French Chef
- Enjoy 5 wine tastings from the famous vineyards of the Luberon Region
- An AOC olive oil tasting with an overview of the production process
- 7-night stay at the beautiful **Villa Le Mas de Belle Combe** near the hilltop village of **Gordes**
- Visits to the charming villages of Southern France:
Tourettes sur Loup, known for its violets and confectionary at Confiserie Florian; **Grasse**, known for its perfumeries with a visit to Fragonard Perfumery
- **A walking tour of Villefranche sur Mer** and a visit to the market in **Eze**, a village known for its amazing views
- **A guided tour to Aix en Provence** with a wine tasting at Chateau Gassier, famous for its lovely wines and discover a glimpse of the landscapes of the artist Paul Cezanne
- **Exploring the nearby hilltop village of Gordes (walking tour)**, enjoying a picnic overlooking the beautiful Luberon region; experience market shopping to select fresh ingredients for a cooking class with renowned chef, Bob Waggoner; enjoy a walk to Abbaye de Senanque and walk atop the Pont du Gard, a World Heritage Site.
- An afternoon **wine tasting in a local art gallery** in the village of Gordes
- **Enjoy a guided tour to medieval Avignon** with a stop at the picturesque village of **L'Isle sur la Sorgue**, famous for its antique shops
- Visit the small medieval village of **Les Baux de Provence**, one of the most beautiful in France
- **Enjoy Saint Remy de Provence** with a guided tour and a visit to its famous market with Chef Bob; a wine tasting to Vallongue Domain (part of Terres Blanches Domain)
- **Visits to the Hilltop villages of the Luberon: Roussillon**, with its red cliffs; **Bonnieux** with its many shops and cafes; lovely **Menerbes**, to enjoy a wine tasting

THE COST OF YOUR FRENCH EPICUREAN EXPERIENCE

\$5575 per person based on double occupancy

Single Supplement: An additional \$1500

Deposit: \$1000 per person due at time of booking or by December 15, 2018

PLEASE NOTE: THE COST OF AIRLINE TICKET IS NOT INCLUDED; We highly recommend purchasing travel insurance. If you decide to purchase travel insurance, we are happy to help you with that. If deemed necessary, this itinerary may be altered at the discretion of Premier Tours & Travel, Inc. ****Limited Space Available:** The rate will be based on confirmation of a minimum of 16 participants.

Please call Premier Tours and Travel 843-237-9903 or 843-359-9593 for additional information or to confirm your reservation.