

# Le Phénicien

## **GASTRONOMIC or COOKING CLASS While Barging in Provence and Camargue**

Everything on the boat has been designed for you to feel at home and enjoy the quiet waterways of Camargue. Our tour focuses on three topics: History and Culture, Nature and Wildlife, Gastronomy and Wine. Cruises last 1 week with 6 nights on board. It includes pick-up and drop-off in Avignon & Montpellier.

### **Cruise Highlights:**

- Visit of Avignon
- Châteauneuf-du-Pape
- Villeneuve lès Avignon
- "Le Pont du Gard"
- Village of Les Beaux de Provence
- Beaucaire
- Arles
- Village of Galician
- Visit the wild Camargue
- Aigues-Mortes



The Cost for the gastronomic Cruise is 2,920 euros/person twin share for the entire program  
This cruise allow only 9 to 15 people maximum, Instead of 18

The Cooking class cruise cost is 2,300 euros/person twin share and 35Euros per person per cooking class given by the chef on board. Select the number of class from 3 to 6.

### **Cuisine & Wines**

Whatever the type of cruise you choose to have aboard LE PHENICIEN, you deserve the best of the French cuisine! Our French Chef will prepare for you a selection of Provençal and southern France meals with a personal twist that only great Chefs can show.

All ingredients are fresh and selected by the Chef from local suppliers. Luncheons usually consist of a buffet with a choice of starters, hot and cold main courses, cheeses and desserts. Dinners are served at table. A wide selection of cheeses from all over France will be served and introduced by the crew according to the tradition.

A great selection of local fine wines will be proposed as well, all wines come from local wineries and are tasted and chosen by us before they reach your table.

The Chef and the wine master always try to achieve the perfect match between food and wines. Your dietary requests and personal preferences will be taken into account, and we will be happy as well to celebrate your special occasions like birthday or anniversary with a special cake!



## PHENICIEN BARGE Itinerary:

### Your cruise itinerary day by day...

#### Sunday

Transfer from a defined pickup point to Le Phénicien moored close to the Avignon ramparts. It is time to settle in, make the place your home and enjoy a free visit of the city. Our first dinner on board will help you know whether you can compete with our French Chef! Accompanying wines have been specially chosen from top-notch local vineyards.



#### Monday

Our first cooking class will take place in one of the oldest and most prestigious properties in Avignon: La Mirande. Under the expert eye of the Chef Jean-Claude ALTMAYER you will make your first meal and have it for lunch. The best place to continue this first day is probably a famous cellar of Châteauneuf-du-Pape where we have a guided visit followed by a wine tasting. This evening we sail to Villeneuve lès Avignon where we will overnight.

#### Tuesday

This morning the gigantic Roman aqueduct "Le Pont du Gard", its recently made-up site and its modern museum are waiting for you. After this intriguing guided visit we get back to the barge and sail down to Vallabrègues a quiet and charming little port where it is good to rest, have a bike ride or play the pétanque under the plane trees.



#### Wednesday

Today you have a very exiting appointment with the Chef Pascal VOLLE at the famous Provencal market in Saint Rémy! With your baskets full of sweet-smelling and colorful ingredients you will join The Domaine de Valmouriane for the second cooking class of your cruise. You will be able to evaluate your own performance at lunch as you will have the meals prepared in the morning. Back to the barge we pass through the huge 36 feet high lock of Beaucaire and sail down to Arles, the open-air Museum of Provence.

#### Thursday

Our last cooking class of the week will take place amongst the olive trees at Château Virant. There the owners the CHEYLAN family and the Chef Eric SAPET - former Chef at La Tour D'argent the famous 3 star Michelin guide restaurant in Paris - will reveal to you the secrets of olives and olive oil in the Provencal cuisine.

The most impressive navigation is for today heading for the Camargue! We cruise the Rhône river, the petit Rhône and the canal to reach the quiet and typical village of Gallician.



#### Friday

For our last day of excursion, what would you say about a nice trip to visit the wild Camargue? There we reach a manade, a typical ranch, where the 'gardians à cheval', the local authentic cowboys, show us how they tend the herds of bulls on their superb white horses. Our final destination is Aigues-Mortes, a 14th century walled city rising from a flat landscape from which St Louis set sail on his Holly Crusades. The Camargue never fails to surprise and welcomes us for our farewell dinner!

#### Saturday

After breakfast, morning departure to the defined transfer point.

