



Great Estates of
**THE RHONE
VALLEY-**
AVIGNON



Treasures of the Rhone Valley

Private Tour | 7 days, 6 nights | Available Year Round

Embark on a 7-day odyssey through the Southern Rhone's enchanting wine havens. Arrive in Avignon and settle into the luxurious Hotel La Mirande. Dive into Chateauneuf-du-Pape's iconic wines with guided visits to leading estates. Explore Gigondas, Vacqueyras, and the captivating village of Gordes, a creative haven. Delight in Tavel's exceptional rosés and Lirac's reds before witnessing the grandeur of Pont du Gard. Experience the fusion of art and wine in Les Baux de Provence, savoring tastings of AOC-rated wines. Deepen your Chateauneuf du Pape appreciation on Day Six, culminating in a farewell lunch. Your transformative journey leaves you with cherished memories of the Southern Rhone's beauty.

Tel: 1-410-745-5406

info@wine-tours-france.com

www.wine-tours-france.com

Itinerary*

Day One

Welcome to France

D

Arrive at the Marseilles Airport or the Avignon TGV train station. Meet your private driver and transfer to Avignon. Arrive in the beautiful walled city of **Avignon**. Check into your lovely 5* **centrally located hotel La Mirande** near the Popes' Palace. A special **welcome dinner** awaits you at the hotel this evening. A delightful **'table d'hôte'** is hosted by the chef in the 19th-century kitchen. Guests are invited to sit around a huge wooden table, where at one end, the **chef prepares the meal**, making use of the antique wood-fired stove. The fixed menu, made using local produce, is chosen according to the daily market and the chef's inspiration. This is an entertaining way to encounter Provence's lifestyle and people.

Day Two

Iconic Wines of The Southern Rhone

B, L

Today our journeys take us to **Chateauneuf-du-Pape**. You'll be greeted by your English-speaking, wine expert guide/driver for a visit to **two leading wine estates** in **Chateauneuf-du-Pape**. The morning commences in vineyards high up in the Gigondas hills where your guide explains how **"terroir"** influences the wines that you will taste at the cellar of a leading producer. After a **wine-tasting lunch** at an excellent local restaurant or estate, you will travel to **Chateauneuf-du-Pape**. The 14th-century Papal chateau - a monument to this village's rich wine history - towers over the village. As you tour the scenic vineyards and the cellars of one or two leading estates your guide will explain how the diverse terroir, grape varieties, and winemaking methods define the characteristics and quality of the wines that you taste. Return to your hotel in the late afternoon, evening on your own.

Day Three

Gigondas, Vacqueyras and Villages of Provence

B

Today discover two notable appellations near Chateauneuf du Pape: **Gigondas and Vacqueyras**. **Gigondas** produces both red and rosé wines. The reds are predominately Grenache (up to 80%) with Syrah and Mourvèdre added to the blend. The reds mature slowly, and the best can be kept for ten years or longer. Rosé production is mainly from Grenache. In **Vacqueyras**, there is red, rosé, and white production. Reds account for 97% of production and are blends using mainly Grenache (minimum 50%), Mourvèdre (minimum 20%), Syrah, and other typical Côtes du Rhône varieties. Many wines age well for 5-7 years. After wine touring, stop for a light lunch before heading to Gordes. We will do a quick stop to discover **Beaumes de Venise** on the way. **Gordes** has become a haven for writers, artists, and other creative luminaries. The town perches on the edge of a plateau that rises to the mountains of the Vaucluse in the northwestern part of the Luberon. Its gray-stone houses and walls spiral around the outcrop of rock on which the village clings. Shops, restaurants, markets, and galleries grace the cobbled streets that radiate from the fountain under the castle. Gordes has been designated one of the "Most Beautiful Villages in France". Return to your hotel in the late afternoon, evening on your own.

Day Four

Tavel and Lirac

B

Discover the **rosés of Tavel and reds of Lirac**, northwest of Avignon. Tavel is an appellation exclusively for rosés produced mostly by the saignée method from a blend dominated by Grenache. These wines can also age well, which is rare for rosés. Lirac is an appellation for red, white, and rosé wines mostly blends, but with reds and rosés based largely on Grenache.

First is a visit to the vineyards and cellars of a premier estate such as **Domaine Maby in Tavel**, where we will also taste their wines from Lirac. Pause for a light lunch in or around Tavel. This afternoon visit an estate in Lirac or near the area featuring wines of Lirac and/or Cotes du Rhone. Then travel to the Pont du Gard. The Pont du Gard is the highest of all elevated Roman aqueducts, and, along with the Aqueduct of Segovia, one of the best-preserved. Return to your hotel in the late afternoon, evening on your own.

Day Five

Les Baux

B

After a full 3 days of wine tasting, free time is your gift this morning to recharge and discover Avignon on your own. This afternoon, discover the village of **Les Baux de Provence**, and visit the monument Carrières de Lumières. Those former quarries, dug out by men since the Roman Times offer the visitor amazing thematic art and music exhibitions. After this artistic interlude, experience a tasting at a nearby winery. **Promoted to AOC status in 1995, "Les Baux de Provence"** is known for its high-quality Red and Rosé wines made predominantly from Grenache, Syrah, and Mourvèdre. Since 85% of the appellation is produced using either organic or biodynamic methods, the local winemakers work to make out of this AOC France's first officially organic appellation. Return to your hotel in the late afternoon, evening on your own.

Day Six

Châteauneuf du Pape

B, L

Now that you have had a solid overview of the region, it's time to dig a bit deeper into Chateauneuf du Pape. The day will be dedicated to continuing to **build on your foundation of the Chateauneuf du Pape wine experience**, with tastings at 2 to 3 estates today. We will work off your list first and suggest estates based on your list and our favorites. Farewell lunch is included with wine.

Day Seven

Au Revoir

B

Your program ends after breakfast. Continue your journeys with fond memories of the Southern Rhone and its entire splendor.

[Legend for meals included in your tour:](#)

B=Breakfast, L=Lunch, D=Dinner

Tel: 1-410-745-5406

info@wine-tours-france.com

www.wine-tours-france.com



YOUR CUSTOM PRIVATE TOUR INCLUDES:

- A customized itinerary featuring the best hotel, estate, and touring elements tailored to your preferences.
- The services of an English-speaking professional guide on touring days
- Transportation throughout, including transfers, by deluxe, air-conditioned sedan or deluxe minivan
- 6 nights in a Double Room at the 5* Hotel La Mirande in Avignon
- Daily buffet breakfasts, 2 lunches with premium wine, mineral water, coffee or tea, welcome chef's table dinner
- Tours and tastings at some of the finest chateaux and estates of each region
- Information on the region sent to you in advance of your tour

Price based on 2 guests, double occupancy: US \$7900.00 per person

Price based on 4 guests, double occupancy: US \$6900.00 per person

Price based on 6 guests, double occupancy: US \$6500.00 per person

(Monday through Friday tour dates are preferable, as more wine estates are open. Saturday is also possible if necessary.)

Subject to availability. Single supplement: Please inquire. For groups of 7 or more guests: please contact us for a price quote. Not included: any personal expenses, or any services not specifically mentioned above as included in the price of your tour.

WINE CHATEAUX AND ESTATES

We include only top-quality wine chateaux and estates in our programs. Chateau visits are scheduled by special arrangement, and some chateaux or estates, including any mentioned in the Itinerary, may not be available on your dates. Once you book your program with us, we will contact the estates to determine which are available. If there are specific chateaux or estates you would like to visit, please let us know, and we will contact your preferences first when arranging visits and tastings for you.

To reserve this program: contact us at info@wine-tours-france.com or Tel.: 1-410-745-5406 (USA)

We look forward to planning this special trip for you!

Featured In:

**TRAVEL+
LEISURE**



Rachael Ray
everyday



WINEENTHUSIAST
MAGAZINE

**GOURMET
TRAVELLER**

Tel: 1-410-745-5406

info@wine-tours-france.com

www.wine-tours-france.com