



**STAY IDEAS**  
2023

# VALLÉE DE LA GASTRONOMIE

— F R A N C E —



**THE GOURMET TRIP**



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# WELCOME TO GOURMET VALLEY!



## FRENCH EXPERIENCE AND KNOW-HOW

*The Saône and the Rhône cut a path through the land of eastern France. All along their course, they irrigate vineyards, orchards and pastures. They bring the winds that purify the vines. They bring up the mildness of the sea.*

## A concentration of our gastronomic culture

From Dijon and its continental influences to Mediterranean Provence, via Lyon and Uzès, there is a succession of territories that tell us the story of French gastronomy in concentrated form. For thousands of years, this corridor of influence has circulated products, stirred up ideas and allowed people to meet. Today, producers, craftsmen and restaurateurs are taking over from tradition to bring out the best in our regions. From north to south, the Valley of Gastronomy offers a gourmet journey through its soils: from Charolais meat to Camargue rice, from Lyon quenelle to Marseille bouillabaisse.

## Share the passion and excellence!

La Vallée de la Gastronomie invites you to meet the men and women who grow, produce and cook these exceptional products. They will share their passion. They will share the history of their know-how. They will pass on some of their secrets during one of the remarkable experiences offered by La Vallée de la Gastronomie. Work in the vineyard with a winemaker, find a truffle in the early morning, take a cooking class with a chef.

**As for the gourmet offers,** they are moments of visit and discovery of one of the unique and renowned places that make up the living heritage of La Vallée de la Gastronomie: Mère Brazier in Lyon, the Fallot mustard factory in Beaune, the great Provençal oil factories or the unmissable market of Uzès.

**Gastronomy Valley invites you on an unforgettable journey, symbol of the French Art de Vivre.**

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GOURMET  
TRIPS  
3 DAYS

# IN BOURGOGNE- FRANCHE-COMTÉ



## STAY 1

SAULIEU | DIJON | DOLE

## DAY 1

### DISCOVER ANIS DE FLAVIGNY

Flavigny-Sur-Ozerain

Tel: + 33 (0)3 80 96 20 88

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/les-anis-de-flavigny](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/les-anis-de-flavigny)

From the old Benedictine abbey to the aniseed museum, from the flavour laboratory to the aniseed café, from the aniseed bookshop to the shop... the omnipresence of this delicious sweet and its world-famous boxes ensures a sweet and fragrant day in one of the most beautiful villages in France.

### SAULIEU, PORTE DU MORVAN

[www.valleedelagastronomie.com/en/destinations/saulieu-porte-du-morvan](http://www.valleedelagastronomie.com/en/destinations/saulieu-porte-du-morvan)

Between forests and plains, Saulieu stands on the threshold of the Morvan Regional Nature Park. If the heart of Burgundy beats here to the rhythm of unspoilt nature, heritage and gastronomic vocation contribute to the charm of this land of passage.

### VISIT TO THE POMPON MUSEUM

Saulieu

Tel: + 33 (0)3 80 64 19 51

[www.valleedelagastronomie.com/en/destinations/saulieu-porte-du-morvan](http://www.valleedelagastronomie.com/en/destinations/saulieu-porte-du-morvan)

A tribute to the famous animal sculptor born in 1855 in Saulieu, The François Pompon Museum is also a rich evocation of local history, from Gallo-Roman remains to great chefs. Alexandre Dumaine and Bernard Loiseau, illustrious chefs who contributed to the gastronomic destiny of Burgundy, are honoured.

### REMARKABLE EXPERIENCE WITH CHEF BERTRON

AT THE RELAIS BERNARD LOISEAU

Saulieu

Tel: + 33 (0)3 80 90 53 53

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/a-fantastic-opportunity-for-a-getaway-with-chef-patrick-bertron](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/a-fantastic-opportunity-for-a-getaway-with-chef-patrick-bertron)

A VIP stay in the gastronomic corridors of Burgundy, at the Relais Bernard Loiseau.

A night in a suite, a 6-course menu (excluding drinks), breakfasts, access to the spa, a massage session on a water mattress with massaging jets, a private aperitif in the kitchen at the chef's table, a dedication of his cookery book, a visit to the house's cellars... this is what this VIP stay has in store.

## DAY 2

### THE DELICACIES OF DIJON: A STARRY COURSE

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/the-treats-of-dijon-a-star-studded-experience](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/the-treats-of-dijon-a-star-studded-experience)

A gastronomic journey through the Capital of the Dukes of Burgundy. It allows you to discover the renowned producers who make Dijon's gastronomic and wine-growing particularity: Mulot & Petitjean, blackcurrant liqueur and Dijon mustard... a multi-sensorial experience that will awaken your senses. To finish the tour in style, a 46 m high climb to the top of the Philippe le Bon Tower for a 360° wine tasting.

### LUNCH IN THE INTERNATIONAL CITY OF GASTRONOMY AND WINE

"LE COMPTOIR DE LA CITÉ"

Visit of the Cité Internationale de la Gastronomie et du Vin in Dijon. At the gateway to the historic centre and the route de Grands Crus de Bourgogne, the Cité offers exhibitions, tastings and training courses in cooking and oenology: master classes, food shops, projections on the theme of wine and gastronomy. So many experiential paths to bring to life the values of the "gastronomic meal of the French" and the "Climats du vignoble de Bourgogne" recognised by Unesco.

### TASTING WORKSHOP IN THE HEART OF THE INTERNATIONAL CITY

OF GASTRONOMY AND WINE,

ORGANISED BY THE BURGUNDY WINE SCHOOL

[www.citedelagastronomie-dijon.fr/decouvertes/1](http://www.citedelagastronomie-dijon.fr/decouvertes/1)

### DINNER AND OVERNIGHT STAY

AT THE GRAND HOTEL LA CLOCHE 5\*

Dijon

Tel: + 33 (0)3 80 30 12 32

[www.hotel-lacloche.fr](http://www.hotel-lacloche.fr)

In the heart of the city centre and a stone's throw from the shopping streets, the Grand Hôtel La Cloche, Dijon's historic hotel, invites you to come and discover its 88 rooms, including 5 suites and flats, its landscaped garden, its bistronomic restaurant Les Jardins by La Cloche, its chic and contemporary Bar by La Cloche and its Spa by La Cloche under the ancient stone vaults.

## DAY 3

### WINETOUR WITH BURGUNDY EMOTIONS

Saint-Philibert

Tel: + 33 (0)6 22 63 02 76

[www.bourgogne-emotions.fr/home/](http://www.bourgogne-emotions.fr/home/)

Burgundy is pretty, secret and unique. This winetour on the Route des Grands Crus reveals what makes Burgundy wines so unique. Why are they unique? Even rare, their history in all its forms: geological, human and scientific, which give these renowned nectars. A privileged immersion in the heart of the "Climats du Vignoble de Bourgogne", listed as a UNESCO World Heritage Site.

### GOURMET OFFER - AU MOULIN DES ÉCORCES

Dole

Tel: + 33 (0)3 84 72 72 00

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/at-the-moulin-des-ecorces](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/at-the-moulin-des-ecorces)

Situated on a peninsula along the Doubs and just a stone's throw from the historic heart of Dole, this former mill has been renovated into a three-star hotel and offers a bistronomic restaurant: the menus and the menu change regularly according to the seasons. The setting of the place is naturally rejuvenating, making it a "well-being" break in this city of art and history.

OR

### THE CULINARY IMMERSION THAT WILL AWAKEN THE SENSES

IN MONT-JOLY

Sampans

Tel: + 33 (0)3 84 82 43 43

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/passion-for-local-products-with-chef-romuald-fassenet](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/passion-for-local-products-with-chef-romuald-fassenet)

Starred chef Romuald Fassenet will be offering a discovery menu consisting of several gourmet dishes in tasting portions. This is an opportunity to savour the chef's flagship dishes which feature regional products. A little bonus: at the end of this experience, the chef will offer a signed cookbook.

### DISCOVERY OF THE LOUIS PASTEUR MUSEUM

Dole

Tel: + 33 (0)3 84 72 20 61

[www.valleedelagastronomie.com/en/destinations/dole-porte-du-jura](http://www.valleedelagastronomie.com/en/destinations/dole-porte-du-jura)

On the banks of the Canal des Tanneurs, the house where Louis Pasteur was born preserves the memory of the illustrious scientist. A fun and attractive tour explores the life and work of the Jura scientist. This unique place reveals the universal significance of an extraordinary life. A fascinating visit!

### BUCOLIC BREAK ON A BOAT ALONG THE DOUBS

Dole

Tel: + 33(0)6 82 99 78 99

[www.unebelleaventure.fr](http://www.unebelleaventure.fr)

Sail out of time on a "Victory" runabout, reproductions of American pleasure boats from the 1950s, or take a seat on board Isola Bella, an authentic Venetian water taxi from 1963, to discover the history of Dole and its canals during this guided tour.

### DINNER AND NIGHT AT "LE CEDRE" HOTEL 5\*

Beaune

Tel: + 33 (0)3 80 24 01 01

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/restaurant-of-the-hostellerie-du-cedre](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/restaurant-of-the-hostellerie-du-cedre)

In the heart of Beaune, facing the ramparts and only a few steps from the famous Hospices, the Hostellerie Cèdre & Spa Beaune opens the doors to the French art of living, a charming blend of elegance, well-being and gourmet experiences.

1 star in the Michelin Guide.



## STAY 2

BEAUNE | CHALON-SUR-SAÔNE | TOURNUS

### DAY 1

#### VISIT TO BEAUNE GOURMET

##### DOMAINE LEFLAIVE

Puligny-Montrachet

Tel: + 33(0)3 80 21 30 13

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/maison-olivier-leflaive-is-a-prestigious-winegrowing-estate-at-the-heart-of-burgundy-s-vineyard](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/maison-olivier-leflaive-is-a-prestigious-winegrowing-estate-at-the-heart-of-burgundy-s-vineyard)

Tasting of 6 exceptional wines preceded by a private visit of the vineyards and the cellar in the company of Olivier Leflaive and lunch on site at the Table d'Olivier.

##### DOMAINE VITTEAUX-ALBERTI

Rully

Tel: + 33 (0)3 85 87 23 97

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/domaine-vitteaut-alberti](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/domaine-vitteaut-alberti)

Vitteaut-Alberti was founded in 1951 in Rully, the cradle of Burgundy sparkling wines. A 22-hectare vineyard located on the Côte Chalonnaise has been producing fresh and elegant Crémants de Bourgogne in the traditional way for three generations.

#### FREE DISCOVERY OF CHALON-SUR-SAÔNE

##### DINNER AND NIGHT AT THE HOTEL SAINT REGIS

Châlon-sur-Saône

Tel: + 33 (0)3 85 90 95 60

<https://hotelsaintregis.com/en/>

The Saint Régis hotel has a relaxed atmosphere and is located in the heart of Chalon-sur-Saône. This 4\* establishment offers 35 spacious and recently renovated rooms and a Bistrot which offers cuisine in the pure Burgundian tradition.

### DAY 2

#### CYCLING ON THE CHALON-SUR-SAÔNE - MERCUREY GREENWAY

##### TASTING AT CHÂTEAU DE CHAMIREY

Mercurey

Tel: + 33 (0)3 85 44 53 20

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/winegrowing-estate-chateau-de-chamirey](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/winegrowing-estate-chateau-de-chamirey)

The Château de Chamirey invites you to discover the diversity of Burgundy wines through a tasting of wines from its 5 family estates, which stretch from the Côte-de-Nuits to the Mâconnais, via Mercurey and Givry. The estate also offers tours in the heart of the vineyards, on foot or by bike.

##### LUNCH AT THE RESTAURANT LES TERRASSES

Tournus

Tel: + 33 (0)3 85 51 01 74

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/at-les-terrasses](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/at-les-terrasses)

"Artisan chef" is how Jean-Michel, a young starred chef, likes to present himself. The team in the kitchen likes to handle ideas and products; to assemble them and look for the clash of flavours; to combine them and create a temporal, gustatory and unexpected work. With one watchword: the pleasure of sharing.

#### VISIT TO TOURNUS

Saint Philibert Abbey, a true Romanesque nugget, and the Hôtel-Dieu, one of the finest examples of Burgundian hôtel-dieu.

[www.tournus-tourisme.com](http://www.tournus-tourisme.com)

#### DINNER AND NIGHT AT LA MAISON DOUCET 4\*

Charolles

Tel: + 33 (0)3 85 24 11 32

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/immersion-in-the-heart-of-the-charolais-with-chef-doucet](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/immersion-in-the-heart-of-the-charolais-with-chef-doucet)

The 17 rooms and suites of this characterful residence are elegant and comfortable. A spa and a swimming pool complete the offer.

### DAY 3

#### REMARKABLE EXPERIENCE - LA MAISON DOUCET

Charolles

Tel: + 33 (0)3 85 24 11 32

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/immersion-in-the-heart-of-the-charolais-with-chef-doucet](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/immersion-in-the-heart-of-the-charolais-with-chef-doucet)

Immersion in the heart of the Charolais and privileged moments with the chef Doucet.

On the programme: discovery of the vegetable garden, meeting with a Charolais meat producer, personalised cookery course (with choice of dish to be cooked), an aperitif with the whole team, then lunch in one of the two restaurants - Optional: Possibility of discovering a cheese-maker or flying over the Charolais in a hot-air balloon or in a plane.

#### WINEGROWERS OF THE TERRES SECRÈTES

Prissé

Tel: + 33 (0)3 85 37 64 89

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/wine-cellar-vignerons-des-terres-secretes](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/wine-cellar-vignerons-des-terres-secretes)

Welcome in the cellars of the Terres Secrètes winegrowers for a tasting and discovery of the Mâconnais wines.

This unique cooperative winery, located within the perimeter of the Grand Site de France of Solutré Pouilly Vergisson, has successfully obtained the Sustainable Development Winegrowers label.

#### ROCHE DE SOLUTRÉ

Culminating at 495 metres, the Roche de Solutré is located in the heart of the Grand Site de France, made up of Solutré, Pouilly and Vergisson. Spectacular panorama over the vineyards of the Mâconnais.

#### CHATEAU DE HASSELAS

Tel: + 33 (0)3 85 35 12 01

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/winegrowing-estate-chateau-de-hasseles](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/winegrowing-estate-chateau-de-hasseles)

VIP visit of an architectural jewel of the 14th and 18th centuries and wine tasting of the wines accompanied by a mâchon (traditional picnic) traditional winegrower's picnic).

#### Departure for the Beaujolais or night in Mâcon

Hotel panorama 360

[www.hotelmacon-panorama360.com](http://www.hotelmacon-panorama360.com)

Contact: Marie-Hélène VERNERÉY

Mobile: + 33 (0)6 32 03 74 76 / Tel: + 33 (0)3 81 25 08 12

[mh.vernerey@bfctourisme.com](mailto:mh.vernerey@bfctourisme.com)

GOURMET  
TRIPS

3 DAYS



## STAY 1

From the vineyards of Beaujolais to the capital of the Gastronomy, Lyon, via the Côtes du Rhône, Tain l'Hermitage...

### DAY 1

A permanent invitation to authentic escapes, the Beaujolais vineyard surprises with the richness of its Tuscan-like landscapes, its wine and food experiences, its golden stone villages that can be discovered along the magnificent Route des vins!

#### REMARKABLE EXPERIENCE "WINE TASTING TRUCK"

DOMAINE CHÂTEAU DE JULIENAS

Juliéas

Tel: + 33 (0)4 74 04 49 98

[www.chateaudejulienas.com](http://www.chateaudejulienas.com)

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/wine-tasting-truck](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/wine-tasting-truck)

Tourist tour commented by the winegrower, in a 1964 Volkswagen Combi, to taste 3 different appellations from the vineyards visited (Moulin-A-Vent, Fleurie and Juliéas). Tasting accompanied by local products (cheese and charcuterie).

#### LUNCH AT THE AUBERGE "LE COQ IN JULIENAS"

IN THE HEART OF THE VILLAGE ON THE WINE ROUTE

Juliéas

Tel: + 33 (0)4 74 03 67 51

<https://lecoqajulienas.com/>

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/le-coq-a-julienas](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/le-coq-a-julienas)

Beyond its history, the Coq in Juliéas has become an institution for winegrowers, star chefs, artists, and lovers of good food and drink! The chef Marie Dias dedicates her culinary art to the territories which surround her, which are the Mâconnais and the Beaujolais.

#### VISIT TO THE DOMAINE CHÂTEAU DE CORCELLES

Corcelles en Beaujolais

Tel: + 33 (0)4 74 66 00 24

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/chateau-de-corcelles](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/chateau-de-corcelles)

In the heart of the 10 crus of the Beaujolais vineyards, the Château de Corcelles, a magnificent medieval fortress, stands in the middle of its wooded park surrounded by vines. You can taste other Beaujolais appellations (Beaujolais Villages, Brouilly, Morgon and Fleurie).

#### VISIT TO THE CHÂTEAU DE PIZAY WINE LIBRARY

Belleville en Beaujolais

Tel: + 33 (0)4 74 66 26 10

[www.vins-chateaupizay.com/oenothèque/](http://www.vins-chateaupizay.com/oenothèque/)

[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/chateau-de-pizay-wine-centre](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/chateau-de-pizay-wine-centre)

Come and visit the 8 thematic workshops of the wine library of the Château de Pizay to experience a fun oenological initiation!

#### WANDER THROUGH THE NARROW STREETS

OF THE VILLAGE OF THE GOLDEN STONES

Oingt

Tel: + 33 (0)4 74 07 27 40

[www.destination-beaujolais.com/en/oingt.html](http://www.destination-beaujolais.com/en/oingt.html)

The medieval village of Oingt is classified as one of the "Most Beautiful Villages of France" with houses with golden stone facades welcoming artists and craftsmen. The village enjoys an exceptional panorama over the Azergues valley, covered in vines.

#### GASTRONOMIC DINNER AND NIGHT AT THE CHÂTEAU BAGNOLS 5\*

Bagnols

Tel: + 33 (0)4 74 71 40 00

[www.chateaubagnols.com/en](http://www.chateaubagnols.com/en)

For an unforgettable stay in a Relais & Châteaux in Beaujolais, this 13th century medieval castle is considered to be one of the most beautiful castle hotels in the world! The Beaujolais vineyards are full of good addresses for 3\* and 4\* accommodation.

[www.destination-beaujolais.com/mon-sejour.html](http://www.destination-beaujolais.com/mon-sejour.html)

## DAY 2

Lyon, capital of gastronomy, UNESCO heritage site & city of light at night!

### FOOD TOUR IN LYON WITH "GASTRONOMIC VISITS BY TASTY LYON"

Lyon  
Tel: + 33 (0)6 65 06 00 88  
[www.tastylyon.com/en/home/](http://www.tastylyon.com/en/home/)  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/food-tours-by-tasty-lyon](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/food-tours-by-tasty-lyon)

What if you discovered Lyon in a different way? We offer gourmet tours to plunge into the heart of Lyon's gastronomy: anecdotes, recipes, stories and of course tastings! Discover Lyon in all its flavours!

### DISCOVERY OF THE HALLES DE LYON PAUL BOCUSE

Lyon 69003  
Tel: + 33 (0)4 78 62 39 33  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/halles-de-lyon-paul-bocuse-indoor-market-hall](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/halles-de-lyon-paul-bocuse-indoor-market-hall)  
A veritable temple of French gastronomy, the kingdom of the finest regional products and a few restaurants and fishmongers. The Halles de Lyon Paul Bocuse, named after the chef of chefs who made them chefs, who made them famous all over the world.

### LUNCH AT BOUCHON DANIEL ET DENISE

Lyon, quartier du Vieux Lyon 69005  
Tel: + 33 (0)4 78 42 24 62  
[www.daniel-et-denise.fr](http://www.daniel-et-denise.fr)  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/daniel-denise-saint-jean](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/daniel-denise-saint-jean)

As part of a typical Lyonnais "bouchon", Chef Joseph Viola, Meilleur Ouvrier de France, cultivates the art of demanding, rigorous Lyonnais cuisine. Don't miss the pâté croûte, the calf's sweetbreads and foie gras, the omelette du Curé with crayfish tails. A true Lyonnais institution perpetuating the tradition of the Lyonnais bouchon.

### GUIDED TOUR OF THE UNESCO DISTRICTS OF LYON OR FREE WITH THE LYON CITY CARD

Lyon Quartier Bellecour 69002  
Tel: + 33 (0)4 72 77 72 33 - <https://shop.visiterlyon.com/>  
Tel: + 33 (0) 472 77 69 69 - <https://en.lyoncitycard.com/>  
Lyon has the largest renaissance district in Europe, with 500 hectares classified as a Unesco World Heritage Site in 1998. From the Gallo-Roman amphitheatres to the Renaissance district of Vieux Lyon, from the Presqu'île between the Rhône and Saône rivers to the Croix Rousse hill, Lyon reveals its treasures over more than 2,000 years of history. An ideal city to discover all the charm of the French art of living, thanks to the Lyon City card, an essential pass to explore the city!

### APERITIF WITH THE TOQUES DU FROMAGE

Lyon Pentes de la Croix Rousse 69001  
Tel: + 33 (0)7 62 28 15 30  
<https://lestoquesdufromage.com/>  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/les-toques-du-fromage](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/les-toques-du-fromage)  
Les Toqués offer you a real tasting among good people around cheeses from our region! An experience to be enjoyed in a festive and relaxed atmosphere where you will learn all about wine and cheese pairing and the secrets of French cheeses!

### GASTRONOMIC DINNER

#### WITH A PANORAMIC VIEW RESTAURANT CHRISTIAN TETEDOIE

Lyon Vieux Lyon-Fourvière  
Tel: + 33 (0)4 78 29 40 10  
<https://tetedoie.com/en/>  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/christian-tetedoie](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/christian-tetedoie)

On the heights of Fourvière, the restaurant offers a breathtaking view of the city. In an elegant and contemporary setting, Christian Têtedoie, 1 Michelin star, invites you to discover a modern cuisine inspired by regional products.

### NIGHT AT THE INTERCONTINENTAL HÔTEL DIEU IN LYON

Lyon  
Tel: + 33 (0)4 78 60 66 53  
<https://lyon.intercontinental.com/en/>  
Designed by Jean-Philippe Nuel, one of the world's leading designers of luxury hotels, the hotel's 144 rooms and suites offer breathtaking views of the Rhône, Notre-Dame de Fourvière, our historic courtyards and, more generally, the city of Lyon.

## DAY 3

Discover the terraced vineyards of the prestigious Côtes du Rhône: Ampuis - Vienne - Tain L'Hermitage - Tournon

### TASTING AT THE CAVEAU DU CHÂTEAU

Ampuis  
Tel: + 33 (0)4 58 17 08 70  
[www.lecaveauduchateau.com](http://www.lecaveauduchateau.com)  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/castle-cellar](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/castle-cellar)

Visit the Caveau du Château, Discover a unique place located in the heart of the Côte-Rôtie vineyard, dedicated to the great wines of the Rhône Valley, to Culture and to Heritage. Discover the wines of four great houses of the Rhône Valley (La Maison Guigal, Le Château de Nalys, La Maison Vidal-Fleury and Domaine de Bonserine).

### GALLO-ROMAN PATRIMONY OF VIENNE

Vienne  
Tel: + 33(0)4 74 53 70 10  
<https://en.vienne-condrieu.com/>  
<https://musee-site.rhone.fr/>

Guided tour of the Gallo-Roman city of Vienne and its museum, one of the largest complexes devoted to Gallo-Roman civilisation in France. Its ancient theatre, dedicated to the entertainment and glory of Rome, is one of the most important remains in Roman Gaul.

### LUNCH AT BISTROT PH3 - CHEF PATRICK HENRIRoux

Vienne  
Tel: + 33 (0)4 74 53 01 96  
[www.lapyramide.com/fr](http://www.lapyramide.com/fr)  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/l-espace-ph3](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/l-espace-ph3)  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/the-pyramid](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/the-pyramid)

Lunch at the Bistrot PH3 of the chef Patrick Henriroux, you will plunge into a singular and privileged decor.  
Next door, the restaurant La Pyramide invites you on a culinary journey through gastronomic cuisine that has been awarded two Michelin stars since 1992, in an ultra contemporary setting!

### CITÉ DU CHOCOLAT VALRHONA

Tain L'Hermitage  
Tel: + 33 (0)4 75 09 27 27  
<https://citeduchocolat.com/en/>  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/cite-du-chocolat-valrhona](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/cite-du-chocolat-valrhona)

Prepare your 5 senses for a unique experience at the heart of taste and know-how. Stroll along a gourmet, fun and interactive trail covering 2,000 m² dedicated to responsible chocolate.

### APERITIF OR DINNER CRUISE

#### "CAP SUR LA TABLE DU ROY WITH THE COMPAGNIE DES CANOTIERS"

Tournon sur Rhône  
Tel: + 33 (0)6 44 30 79 76  
[www.canotiersboatnbike.com](http://www.canotiersboatnbike.com)  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/dinner-cruise-cap-sur-la-table-du-roy-la-compagnie-des-canotiers](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/dinner-cruise-cap-sur-la-table-du-roy-la-compagnie-des-canotiers)  
Take a relaxed 2-hour dinner cruise on the majestic Rhône River. It will take you at sunset to the Table du Roy to enjoy a menu washed down with the vintages of the northern Côtes du Rhône!

### NIGHT IN TOURNON OR IN TAIN L'HERMITAGE

Hôtel de la Villeon 4\* à Tournon (boutique hôtel)  
Tel: + 33 (0)4 75 06 97 50  
[www.hoteldelavilleon.com/en/](http://www.hoteldelavilleon.com/en/)

Hôtel & Spa Fac & Spera à Tain L'Hermitage  
Tel: + 33 (0)4 75 08 65 00  
[www.facetspera.fr/en/a-hotel-a-state-of-mind/](http://www.facetspera.fr/en/a-hotel-a-state-of-mind/)

## STAY 2

From the vineyards of the Côtes du Rhône to the gorges of the Ardèche through the remarkable experiences of the Drôme Provençale, as part of an idyllic setting between fields of lavender, olive trees and perched villages.

## DAY 1

Tain L'Hermitage - Valence

### TASTING WORKSHOP MAISON CHAPOUTIER

Tain L'Hermitage  
Tel: + 33 (0)4 75 08 92 61  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/discovey-workshop-wine-tasting-initiation-m-chapoutier](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/discovey-workshop-wine-tasting-initiation-m-chapoutier)

The Cellars of M. CHAPOUTIER offers tastings, vineyard visits, introductory workshops, bike rides to explore the vineyard. Led by our sommeliers, they will help you will help you discover the values and soul of the estate.

OR

### TASTING AT LA MAISON DELAS

Tain L'Hermitage  
Tel: + 33 (0)4 75 08 92 97  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/delas-freres](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/delas-freres)

The Maison Delas Frères offers a new setting in Tain l'Hermitage for the vinification and maturing of its most prestigious wines and an upmarket wine tourism offer.

### LUNCH AT BISTROT ANDRE- CHEF ANNE SOPHIE PIC

Valence  
Tel: + 33 (0)4 75 44 15 32  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/andre-the-maison-pic-bistro](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/andre-the-maison-pic-bistro)  
Anne Sophie PIC, the world's most starred chef, offers excellent bistro cuisine for a gourmet lunch at reasonable prices! The culinary history of four generations of cooks, a meeting of and know-how.

### DISCOVERY OF THE PERCHED VILLAGES OF MIRMANDE AND CLIUSCLAT

Stroll through the narrow streets of Mirmande, a perched village listed among the most beautiful villages in France.  
Come and visit Clionsclat, a village between orchards and crops, renowned for its pottery craftsmen.

### REMARKABLE EXPERIENCE STAY PASSION, PLEASURE & CUISINE

MAISON PIC  
Valence  
Tel: + 33 (0)4 75 44 15 32  
<https://anne-sophie-pic.com/?lang=en>  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/sejour-passion-plaisir-cuisine-maison-pic-2](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/sejour-passion-plaisir-cuisine-maison-pic-2)  
Come and discover the culinary world of Anne-Sophie Pic, the most starred chef in the world, for a dinner, a night and a cooking class. Between passion and gastronomy, live the experience of our SCOOK cooking school dedicated to gourmets.

## DAY 2

Grignan – la Bégude de Mazenc – Nyons – Dieulefit

### VISIT TO THE CHATEAU DE GRIGNAN

Grignan  
Tel: + 33 (0)4 75 91 83 50  
[www.chateaux-ladrome.fr/en/](http://www.chateaux-ladrome.fr/en/)  
Visit the Château de Grignan, the "little Versailles" of the South of France! A jewel of Renaissance art surrounded by lavender in the heart of the Drôme Provençale, more than 1000 years of history and literature illustrated by the Marquise de Sévigné.

### LAVANDER WORKSHOP WITH ESSENTIEL DE LAVANDE

La Bégude de Mazenc  
Tel: + 33 (0)4 26 79 00 70  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/l-essentiel-de-lavande](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/l-essentiel-de-lavande)  
Producer and creator of organic cosmetic products. Odile opens her doors to you for visits, workshops and unique experiences all year round in the heart of lavender. Take part in the do it yourself workshop to learn how to make a body lotion from organic lavender. Possible picnic in the lavender fields.

### WALKING & SHOPPING LOCAL CRAFTS IN THE VILLAGE OF NYONS

Nyons  
Tel: + 33 (0)4 75 26 10 35  
[www.baronnies-tourisme.com/en/](http://www.baronnies-tourisme.com/en/)  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/musee-de-l-olivier-vignolis-exhibition-area](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/musee-de-l-olivier-vignolis-exhibition-area)  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/vinaigrierie-la-para](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/vinaigrierie-la-para)  
Nyons is one of the 100 most beautiful detours in France and its olive grove has been awarded the label "remarkable site of taste". It is possible to visit the craftsmen (La Scourtinerie, the soap factories, the Bleu de Provence lavender factory) and the gourmet offers the olive tree museum at Espace VIGNOLIS (olive oil production) and the vinegar factory La Para.



**GASTRONOMIC DINNER AND NIGHT AT HOTEL LE CLAIR DE LA PLUME**

Grignan  
 Tel: + 33 (0)4 75 91 81 30  
[www.clairplume.com/en/](http://www.clairplume.com/en/)  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/restaurant-le-clair-de-la-plume](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/restaurant-le-clair-de-la-plume)

A fabulous boutique hotel in the heart of the historic village of Grignan that invites you to an unforgettable stay in the Drôme Provençale. You will be charmed by the decoration, the 1 Michelin star gastronomic cuisine, the Bib gourmand Bistro, Mediterranean garden & the organic swimming pool.

**DAY 3**

Suze la Rousse – Malataverne – Bourg Saint Andéol – Vallon Pont d’Arc en Ardèche

**REMARKABLE EXPERIENCE "BLENDING - CREATION OF A PERSONALIZED BLEND CREATION" - UNIVERSITY OF WINE**

Suze la Rousse  
 Tel: + 33 (0)4 75 97 21 30  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/create-your-own-vintage-wine](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/create-your-own-vintage-wine)

From blending to packaging, you will identify and taste the grape varieties that will make up your blend, which you will personalise right down to the label!

**LUNCH AT THE BISTROT 270 - DOMAIN DU COLOMBIER**

Malataverne  
 Tel: + 33 (0)4 75 90 86 86  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/le-domaine-du-colombier-le-bistrot-270](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/le-domaine-du-colombier-le-bistrot-270)

Le Bistrot 270 in Malataverne is the place to be for all those who love seasonal French cuisine made from fresh local produce and of high quality.

**VISIT TO THE CHAUVET 2 GROTTES, UNESCO LISTED SITE**

Vallon Pont d’Arc en Ardèche  
 Tel: + 33 (0)4 75 94 39 40  
<https://en.grottechauvet2ardeche.com/>

On the other side of the Rhône, a treasure awaits you in the Ardèche, the Grotte Chauvet 2. Discover the first great masterpiece of mankind dating back more than 36,000 years. In a 20-hectare park, the Chauvet 2 cave - Ardèche, the largest replica of a cave in the world, recreates the magic of prehistoric paintings, listed by UNESCO.

**TASTING AT THE CHATEAU LES AMOUREUSES**

Bourg Saint Andéol  
 Tel: + 33 (0)4 75 96 15 62  
[www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/chateau-les-amoureuuses-the-lovers-castle](http://www.valleedelagastronomie.com/en/be-inspired-gourmet-experience/chateau-les-amoureuuses-the-lovers-castle)

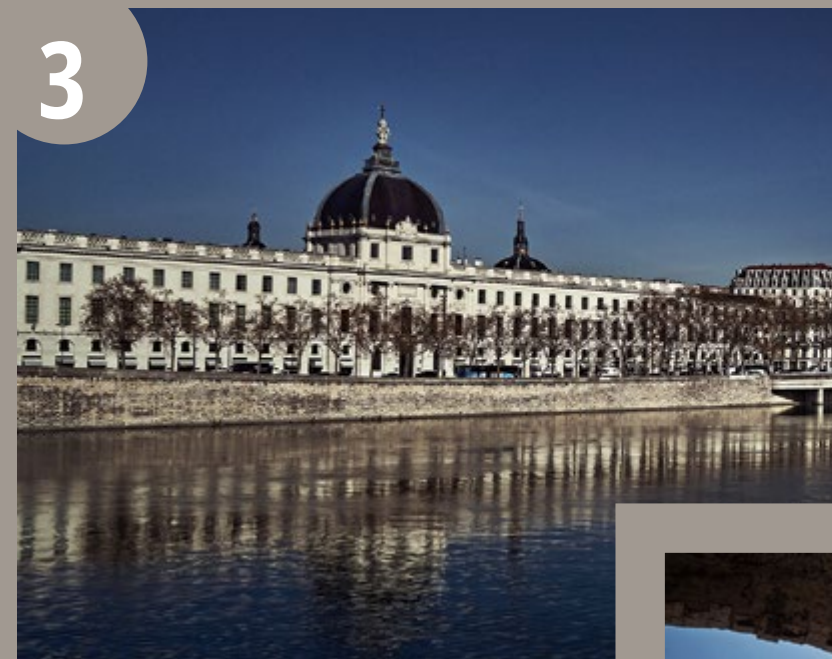
Visit the superb Domaine des Amoureuuses, in the heart of Bourg-Saint-Andéol. The team welcomes you all year round in a new space dedicated to the tasting and sale of the Domaine's wines (AOP Côtes-du- Rhône and IGP Ardèche) and local products.

**DINNER AND NIGHT AT THE HOTEL VILLA WALBAUM 4\***

Vallon Pont d’Arc en Ardèche  
 Tel: + 33 (0)4 75 88 04 04  
<https://domainewalbaum.com/en/>

Nestled in the heart of the vineyards, this boutique hotel, protected by its cedars, offers an intimate and unique stay to the visitor.

Contact:  
 Irène TRONCHET  
 Tel: +33 (0)6 79 14 32 12  
[i.tronchet@auvergnerhonealpes-tourisme.com](mailto:i.tronchet@auvergnerhonealpes-tourisme.com)  
 Anissa GUENFOUD  
 UK-SCANDINAVIE MARKETS  
 Tel: +33 (0)6 71 52 22 08  
[a.guenfoud@auvergnerhonealpes-tourisme.com](mailto:a.guenfoud@auvergnerhonealpes-tourisme.com)  
 Corinne RENARD  
 NORTH & SOUTH AMERICA – ISRAEL MARKETS  
 Tel: +33 (0)7 86 51 83 75  
[c.renard@auvergnerhonealpes-tourisme.com](mailto:c.renard@auvergnerhonealpes-tourisme.com)  
 Rachel GREGORIS  
 ASIAN MARKETS  
 Tel: +33 (0)6 87 71 90 41  
[r.gregoris@auvergnerhonealpes-tourisme.com](mailto:r.gregoris@auvergnerhonealpes-tourisme.com)



**1** La Roche de Solutré  
 Saône-et-Loire

**2** Le Pont du Gard  
 Gard

**3** Lyon  
 Rhône

**4** Marseille  
 Bouches-du-Rhône



GOURMET  
TRIPS  
3 DAYS

## IN THE GARD



### DAY 1

#### DISCOVERY OF THE DOMAINE OF LA ROMANCE AND TASTING

Bagnols-sur-Cèze  
Tel: + 33 (0)6 82 22 45 44  
[www.domainelaromance.com](http://www.domainelaromance.com)  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/domaine-la-romance](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/domaine-la-romance)

Through a walk in the vineyards accompanied by the winemaker with a reading of the landscape, discover the soils and the grape cycle. At the end, you will discover the best vintages of the estate, combined with local dishes.

#### DISCOVERY OF THE DOMAINE OF GRESSAC AND TASTING

Verfeuil  
Tel: + 33 (0)4 66 72 90 36  
<https://gressac.com>  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/domaine-viticole-de-gressac](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/domaine-viticole-de-gressac)

Overlooking the wild Cèze Valley, 30 kms from the town of Uzès, a veritable jewel case of Occitan Provence, the estate opens its doors for you to discover its 100% natural wines.

#### LUNCH - RESTAURANT LA MAISON

Gaujac  
Tel: + 33 (0)4 66 39 33 08  
[www.lamaison.gaujac.com](http://www.lamaison.gaujac.com)

Simple and creative at the same time, between tradition and originality, a market cuisine based on seasonal regional products and influences from elsewhere. A refined style where the warmth of the stones is combined with the modernity of adaptation.

#### DISCOVERY OF THE DOMAINE OF LA MORDORÉE AND TASTING

Tavel  
Tel: + 33 (0)4 66 50 00 75  
[www.domaine-mordoree.com](http://www.domaine-mordoree.com)  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/domaine-de-la-mordoree](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/domaine-de-la-mordoree)

For "love of the land" Christophe, a passionate, perfectionist and visionary winemaker, has chosen to respect the soil. The Domaine is run on organic agriculture and the grapes are harvested by hand on the entire estate.

#### LUNCH AT RESTAURANT ENTRE VIGNES ET GUARRIGUE

Pujaut  
Tel: + 33 (0)4 90 95 20 29  
<https://vigne-et-garrigue.com>  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/entre-vigne-et-garrigue-1](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/entre-vigne-et-garrigue-1)

The calm, the exceptional panoramic view and the authenticity characterise this unique place. A mix of flavours, aromas and colours in the dishes whets the appetite and the joy of living.

#### DINNER AND NIGHT AT THE HOTEL LE PRIEURÉ 5\*

Villeneuve-lès-Avignon  
Tel: + 33 (0)4 90 15 90 15  
[www.leprieure.com](http://www.leprieure.com)

Just a stone's throw from the centre of Avignon, this 5-star Relais & Châteaux hotel is a subtle blend of the past and the present. Nestled in the heart of the village of Villeneuve-lès-Avignon, the atmosphere and the atmosphere and the soul of the place invite you to relax and serenity.

### DAY 2

#### VISIT TO A "MAS EN PROVENCE"

Bellegarde  
Tel: + 33 (0)4 66 01 09 00  
<https://mas-provence.fr>  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/un-mas-en-provence](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/un-mas-en-provence)

Imagine a place where the organic cultivation of perfume plants, their transformation into essential oils and the creation of certified organic perfumes come together. The magic of alchemy takes shape in this place called "Un MAS en PROVENCE, de la plante au parfum".

#### DÉCOUCEMAS DES TOURELLES

Beaucaire  
Tel: + 33 (0)4 66 59 19 72  
<https://touvelles.com>  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/mas-des-touvelles](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/mas-des-touvelles)

Halfway between Provençal and Languedoc architecture, the Mas des Tourelles is an important agricultural farmhouse on the plain whose construction began in the 17th century. Discovering its ancient wines Roman wines plunges us into the history of humanity.

#### LUNCH AT LA HALTE NAUTIQUE

Bellegarde  
Tel: + 33 (0)4 66 20 61 69  
[www.restaurant-haltenautique.fr](http://www.restaurant-haltenautique.fr)  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/la-halte-nautique-restaurant](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/la-halte-nautique-restaurant)

SSemi gastronomic and Mediterranean the chef revisits the classics of French cuisine and works with 100% fresh products such as the black pig.

#### DISCOVERY OF LA MAISON GARNIAC

Le Garn  
Tel: + 33(0)4 66 33 65 47  
[www.garniac.fr](http://www.garniac.fr)  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/maison-de-garniac](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/maison-de-garniac)

Throughout the year, the Maison de Garniac welcomes you to present the jewels that our land jealously guards to entrust them to you. Come and discover their truffle arboretum.

#### DINNER: LES TERRASSES DU PONT DU GARD

Remoulins  
Tel: + 33 (0)4 66 63 91 37

The restaurant Les Terrasses offers you a gourmet menu, created by our Chef around the finest products of our region. From breakfast to dinner, including lunch and snacks, enjoy gourmet moments under the sun on our terrace or comfortably installed in one of our cosy and warm interior spaces.

#### DINNER AND NIGHT AT LA MAISON D'UZÈS 5\*

Uzès  
Tel: + 33 (0)4 66 20 07 00  
[www.lamaisonduzes.fr](http://www.lamaisonduzes.fr)

Whether you are in love or with your family, the Maison d'Uzès lends itself particularly well to disconnection. Starred cuisine, l'Occitane spa under the Romanesque vaults, discovery of the riches of Occitania, kayaking in the Gardon gorges.

### DAY 3

#### OLIVERAIE JEAN-JEAN

Saint-Gilles  
Tel: + 33 (0)4 66 87 42 43  
[www.oliveraie-jeanjean.com](http://www.oliveraie-jeanjean.com)  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/jeanjean-olive-grove](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/jeanjean-olive-grove)

These 10,000 olive trees, 7 varieties of olives, are cultivated with respect for the environment in organic farming. Each product is processed on the estate and the master miller, Fabien, extracts the generous flavours of the harvested fruit to produce the green gold that will enhance your table.

#### CHÂTEAU DE CAMPUGET

Manduel  
Tel: + 33 (0)4 66 20 20 15  
<https://campuget.com>  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/chateau-de-campuget-domaine-viticole](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/chateau-de-campuget-domaine-viticole)

Located in the heart of the magical triangle of Nîmes, Vignon and Arles, our family estate offers a wide range of wines from our Rhone Valley soil, expressing its quintessence.

#### LUNCH - LE DUENDE

Nîmes  
Tel: + 33 (0)4 66 21 94 34  
[www.maison-albar-hotels-l-imperator.com/](http://www.maison-albar-hotels-l-imperator.com/)

The gastronomic address of the Hotel Imperator has its own entrance. And the master certainly does not lack independence: quality products, proven technical mastery, spontaneity and originality. At the piano, Nicolas Fontaine, who has been faithful for fourteen years.

#### Departure for la Provence

GOURMET  
TRIPS  
3 DAYS

# IN THE BOUCHES- DU-RHÔNE



## DAY 1

### ARLES | PORT SAINT LOUIS | ROGNES

#### VISIT TO THE RICE HOUSE

Arles  
Tel: +33 (0)6 31 03 40 11  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/maison-du-riz](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/maison-du-riz)

Discovery of rice growing from yesterday to today, its cultivation techniques and specific equipment. Guided demonstration on a micro-rice mill of the different steps in the transformation of the rice grain. Free tour on an educational trail around the Mas, along the banks of the Petit Rhône and the rice fields.

#### DINNER AT THE RESTAURANT MAS DE PEINT

Arles  
Tel: +33 (0)4 90 97 20 62  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/mas-de-peint](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/mas-de-peint)

In the heart of the Camargue Regional Nature Park, the Mas de Peint extends over an estate of 500 hectares. Surrounded by an immense park, this beautiful 17<sup>th</sup> century residence is home to the Mas de Peint's locavore restaurant, which offers fresh, generous and sincere cuisine in the image and taste of the Camargue.

Depending on the weather, two options are offered

#### Option 1:

#### REMARKABLE EXPERIENCE

Port-Saint-Louis-du-Rhône  
Tel: +33 (0)4 66 71 99 50  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/cote-fish](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/cote-fish)

Embark on an authentic fishing boat and share the daily life of a professional fisherman. You will be made aware of artisanal fishing methods that respect the environment and the crew will share their know-how and passion for the sea with you. The fishermen of the Coté Fish fleet will be by your side and will explain their job-passion to you.

#### Option 2:

#### REMARKABLE EXPERIENCE

VISITE TO THE MAS SAINT GERMAIN : GUIDED ORNITHOLOGICAL TOUR ON HORSEBACK IN THE CAMARGUE  
Arles  
Tel: +33 (0)6 16 92 94 98  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/mas-saint-germain](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/mas-saint-germain)

Near the Etang de Vaccarès, in the middle of rice fields, wheat fields and meadows, the Mas Saint Germain breeds horses and Camargue bulls. Renovated into 5 charming gîtes or spacious guest rooms, the old buildings of the estate all tell a little of the history of this vast property rooted in the Camargue culture.

#### DINNER AND NIGHT AT LA VILLA BAULIEU 5\*

Rognes  
Tel: +33 (0)4 42 60 39 40  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/domaine-villa-baulieu](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/domaine-villa-baulieu)

Discover a Provençal guest house and its vineyard which has flourished for nearly 2000 years in the crater of the only volcano of Provence.

## DAY 2

### ROGNES | AIX-EN-PROVENCE | GÉMENOS

#### REMARKABLE EXPERIENCE

#### VISIT AND WORKSHOP AT THE BREGALON FARM

Rognes  
Tel: +33 (0)4 42 50 14 32  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/ferme-du-bregalon](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/ferme-du-bregalon)

Visit and immersion in a goat farm with the "Bienvenue à la Ferme" and "Vignobles & Découvertes" labels.

#### LUNCH AT THE MAS BOTTERO

Saint-Cannat  
Tel: +33 (0)4 42 67 19 18  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/le-mas-bottero](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/le-mas-bottero)

The Mas Bottero, gastronomic restaurant with 1 Michelin star at 10 minutes from Aix-en-Provence, at the gateway to the Luberon.

#### REMARKABLE EXPERIENCE

#### VISIT TO THE CALISSONS FACTORY OF ROY RENÉ

Aix-en-Provence  
Tel: +33 (0)4 42 39 29 90  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/la-fabrique-des-calissons-roy-rene-confectionery](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/la-fabrique-des-calissons-roy-rene-confectionery)

To visit the Roy René confectionery is to turn the pages of a gourmet history. That of the famous Calisson, this sweet little diamond-shaped delight that has made its name beyond the borders. This traditional recipe with almond flavours remains one of the emblems of Provençal culinary heritage. The discovery of the production process will accompany you from the flowering of the almond trees to the pleasures of tasting. Possibility to participate in the confectioner's workshop (on request).

#### REMARKABLE EXPERIENCE

#### DINNER AND NIGHT AT THE MAGDELEINE, HÔTEL DE CHARME 4\*

Gémenos  
Tel: +33 (0)4 42 32 20 16  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/la-magdeleine-mathias-dandine](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/la-magdeleine-mathias-dandine)

Discover the art of living and the Provençal gastronomy of Mathias Dandine, within the territory of the Sainte Baume and its Regional Natural Park, and to share the wine and olive-growing know-how of the Domaine de la Michèle or possibly of other producers partners of La Magdeleine.

## DAY 3

### GÉMENOS | AUBAGNE | MARSEILLE

#### REMARKABLE EXPERIENCE

#### VISIT TO THE FERRONI HOUSE ,

TASTING OF LOCAL PASTIS AND OTHER SPIRITS  
Aubagne  
Tel: +33 (0)4 91 24 88 91  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/maison-ferroni](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/maison-ferroni)

Ferroni produces a range of historical spirits with a strong territorial anchorage. Their creations are definitely inspired by Provence and Marseille. Come and discover the Château des Creissauds estate, and enter the secrets of our distillery. You will discover the techniques used to produce our range of spirits: pastis, rum, whisky, liqueur, gin, vodka...

#### LUNCH AT THE SEPIA

Marseille  
Tel: +33 (0)9 83 82 67 27  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/sepia](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/sepia)

Classic, refined and seasonal brasserie dishes served in a chic hilltop location. View of the harbour and outdoor tables. (On reservation).

#### FREE VISIT OF THE FAMOUS PANIER DISTRICT, IN MARSEILLE

#### VISIT TO THE PRODUCTION OF THE NAVETTES DES ACCOULES

Marseille  
Tel: +33 (0)4 91 90 99 42  
[www.valleedelagastromie.com/en/be-inspired-gourmet-experience/les-navettes-des-accoules](http://www.valleedelagastromie.com/en/be-inspired-gourmet-experience/les-navettes-des-accoules)

At the gates of the Panier district, the artisanal biscuit factory makes navettes, canistrelli, cucciole, croquants and almond macarons every day. Discover this emblematic place of Marseille's culture and taste these biscuits made by a passionate artisan.

#### End of the programme in the department

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[asgautier@myprovence.fr](mailto:asgautier@myprovence.fr)





VALLÉE <sup>DE</sup> <sup>LA</sup>  
GASTRONOMIE

— F R A N C E —

[valleedelagastronomie.com](http://valleedelagastronomie.com)

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