

A Cook's Tour presents:

Taste of Provence

June 6–13, 2020

Chateau Goult is a dramatic mega room 14th Century Castle in the center of the charming village of Goult.

There are more rooms than I can count, but it will comfortably sleep 12 adults with private bathrooms for all. There are terraces and a pool and numerous dining rooms. You could have dinner in a different room almost every night! Walk out the door and you are just a block or two from small town Provence with restaurants, boulangeries and shops. Maid service daily. See: <http://www.lechateaugoult.com>



Highlights:

- Day trips and market visits to Avignon, St. Remy, Gordes, Rousillon & Bonnieux.
- Hands on cooking with the famous Eric Sapet at his exquisite Le Petite Maison in Cucuron. www.lapetitemaisondecucuron.fr
- Lunch at the famous Bistrot Paradou, near Les Baux.
- Special dinners prepared and served by Chef Youcef Djelab
- Two on site cooking lessons with Chef Youcef Djelab.
- Wine tastings with a cross section Luberon and Chateauneuf du Pape wines.

Tour Includes:

- Transfers from Avignon or Marseille from start and at conclusion of tour.
- Services of David Iverson as escort from "A Cooks Tour" www.acookstour.com
- All scheduled activities from accompanying itinerary.
- Private bedrooms with private bath.
- Breakfast daily with fresh croissants and breads from the local Boulangerie.
- Four Lunches and Six Dinners, wine included.

Regular Cost:

- \$3350 double occupancy
- Add \$870 for single occupancy

What's included:

- All scheduled activities and tours
- Wine with scheduled meals.
- Tips for scheduled group meals

What's not included:

- Tips for Chateau Staff



Schedule:

Saturday

Meet at the Avignon TGV Station at 2:30, settle into the small village of Goult and our Chateau for the week. Dinner tonight is prepared by Chef Youcef Deljab

Sunday - Markets at Coustellet and Isle-sur-la-Sourge

enjoy two of the more interesting markets in Provence, first Coustellet with it's incredible offerings from local farmers, all organic and fresh from the fields and orchards. Next the picturesque town of Isle-sur-la-Sourge offers everything from local produce to antiques at it's Sunday Market. It is one of the finest markets in France
meal service: Breakfast & Dinner

Monday - Orange and Chateaunuef-du-Pape

Orange is home of one of the best preserved Roman Theaters in Europe. It is home to several concerts and productions each season and provides an excellent look at life in the Roman Empire.

Chateaunuef-du-Pape was the summer home of the Pope, when the Papacy was Avignon. down the Rhone in Avignon, today it's all about the iconic red wine.

This evening we'll cook at the Chateau with Chef Youcef Djelab
meal service: Breakfast & Dinner

Tuesday - Avignon

A Day in Avignon, visit the Palace of the Popes and explore the ancient town and shops.

Again this evening we'll enjoy cooking at the Chateau with Chef Youcef Djelab
meal service: Breakfast & Dinner

Wednesday - St. Remy and Paradou

St. Remy is one of the most famous of all Provence Markets it is also home of the not to Joel Durand's world class chocolate store. We'll have market time, enjoy a lunch at the one of a kind "Bistro Paradou". Finally, we'll pay a visit to the hospital where Van Gough was committed and painted several of his magnificent pieces of art.

Meal servie: Breakfast, lunch and Dinner

Thursday - Cooking with reknowned chef Eric Sapet

La Petite Maison in Cucuron is a true 'destination' restaurant. We will have a hand's on lesson with Chef Eric Sapet and then enjoy a scrumptuos lunch at his unforgettable restaurant.

meal service: Breakfast, Lunch

Friday - Bonnieux and Roussillon

Two of the most picturesque villages in Provence. Bonnieux is having market day and the streets and alleys are alive with vendors. Roussillon is famous for its ocre cliffs and art. Tonight we have a final dinner prepared by Chef Youcef
meal service: Breakfast & Dinner

Saturday

Morning: Breakfast and tour end

