



*Betty Rosbottom and The Baker's Pin are moving to France in August 2024 for 10 days and 9 nights!*

# Savoring France: Paris, Lyon & Provence

*Discover the soul of France – culinary, art, wine and more – along the Rhône*

*August 13th - August 22nd 2024*

## 1. Arrive Paris

**Tour begins: 6:00 PM, InterContinental Paris Le Grand.**

A transfer is included from Paris Charles de Gaulle Airport or the Gare de Lyon, Gare du Nord or Charles de Gaulle station to InterContinental Paris Le Grand, your landmark hotel in the heart of the city. Culinary pleasures star tonight at our welcome reception and dinner at Fouquet's brasserie, famous for celebrity dining since 1908. **Meals D**

## 2. A moveable feast in Paris

Enjoy a pastry class at Le Cordon Bleu Paris, where you'll learn firsthand the tips of the pâtisserie trade – including how to make an original pastry. An orientation tour

familiarizes you with the city's iconic landmarks; then embark on a walking tour that will provide you with a taste of cuisine that is traditional to the region. The rest of the day is yours to explore Paris as you wish. **Meals B**

## 3. Train to Lyon / ■ Embark ship

Spend free time as you like this morning, then catch the TGV high-speed train to the city of Lyon, at the confluence of the Rhône and Saône rivers, where you'll board ms *Emerald* for your Rhône River cruise. Settle into your cabin before joining us for a briefing and welcome reception followed by a welcome dinner in The Compass Rose restaurant and entertainment in your ship's lounge. **Meals BD**

**\*Minimum of 20 Guests need to qualify for this special departure with Betty Rosbottom\***

## Uniquely Tauck

- Savor a taste of aristocratic life from the Middle Ages through modern times with an exclusive reception and gala dinner in the 12th-century Duché d'Uzès
- Celebrate Parisian cuisine flair with dinner at Fouquet's brasserie on the Champs-Élysées (a celebrity favorite), and a private pastry class at the famed culinary school Le Cordon Bleu Paris
- Exploring one of the world's greatest wine-producing areas with Tauck has its benefits, such as private wine tastings along the Rhône, the Beaujolais and Châteauneuf-du-Pape regions
- Regional cuisine plays an important role along the Rhône – attend a culinary demonstration and tasting at a cooking school in Valence, a Provençal lunch in la Camargue, a visit to one of the world's most famous food markets, and an opportunity to visit a truffle farm with a tasting

## 4. ■ Lyon & Beaujolais pleasures

Lyon is considered the “culinary capital of France.” You'll discover why during a tasting at the famous Les Halles de Lyon, the celebrated indoor food market that's been a fixture in Lyon since 1850 and offers an unbelievable array of breads, cheeses, fresh fruits and vegetables, sausages, wines, chocolates; it's said that the best chefs in Lyon shop here. But Lyon is also a city with a venerable history, as you'll discover on a sightseeing tour of Vieux Lyon, the old Renaissance part of the city and a UNESCO World Heritage Site, and the gracious Basilica of Notre-Dame de Fourvière, built atop the ruins of an ancient Roman forum. This afternoon, it's off to the Beaujolais countryside for a wine tasting and a visit to the little village of Oingt, in a region renowned for its charming ochre-yellow houses. **Meals BLD**

## 5. ■ Viviers or Grignan & truffle tasting

Your riverboat cruises this morning to Viviers, a walled city with origins in the 5th century on the right bank of the Rhône – one of the best-preserved medieval towns that you're likely to see in all of France. Its narrow streets and lanes reveal what life might have been like here in the Middle Ages. Your choices today include a walking tour of Viviers with your local guide, including views of the 12th-century cathedral and the richly detailed façade of the Maison des Chevaliers, followed by a lively game of *pétanque* (a form of *boules*, and a popular outdoor game shared among friends) with the locals. Or, drive to Grignan



## VOYAGE AT A GLANCE

### ■ 7 Cruise Days

Day	Destination
1	<b>Arrive Paris</b> <i>InterContinental Paris Le Grand</i>
2	Paris
■ 3	TGV to Lyon / Embark Lyon
■ 4	Lyon
■ 5	Viviers / Grignan
■ 6	Arles
■ 7	Avignon / Uzès
■ 8	Roussillon / Châteauneuf-du-Pape
■ 9	Tain-l'Hermitage / Valence
10	<b>Disembark Lyon</b>



*In addition to discovering France through culinary, wine and art experiences, you'll immerse in stories of the past on a visit to the Old Town in Lyon with a local guide – and if you choose to visit Viviers, you'll have an opportunity to try your hand at a local game of pétanque.*

for a walking tour of town and a truffle farm tour and tasting, where you'll observe how specially trained dogs unearth those precious truffles – the highly prized fungi called for centuries the “diamond of the kitchen.” Back aboard the riverboat, enjoy a wine tasting and a lecture on terroir and grape varieties, then sail for Provence. **Meals BLD**

## 6. ■ Arles & lunch at a Camargue ranch

In Roman times, Arles was a major capital and a center of religion with its own arch, circus, baths, and an arena for 10,000 spectators. By the time Vincent van Gogh found it in 1888, Arles was a quiet and tranquil town bathed in magical light and hues of yellow and blue that the artist immortalized in paintings. Explore your way this morning, choosing a guided bicycle ride\* in the Arles' countryside, or join our local guide for a walking tour that includes a visit inside its still-active Roman arena. Lunch at a private ranch in la Camargue, where you'll dine on farm-grown Provençal specialties, enjoy a musical serenade, and see the region's iconic white horses, fleet-footed *gardians* (cowboys), and the famous black bulls they raise here. As you cruise to Avignon, try your hand at painting a chocolate art piece. An accordionist performs on deck after dinner. **Meals BLD**

## 7. ■ Avignon & an evening at Duché d'Uzès

Your day in Avignon includes a choice between a bicycling excursion\* amidst the pastoral landscapes outside of Avignon, or a walking tour of the fortress-like Palais des Papes, the largest Gothic palace in Europe and a UNESCO

World Heritage Site. In 1309 Pope Clement V moved the papal headquarters from Rome to Avignon; the popes who reigned here until 1377 enjoyed not only formidable lodgings but also the fruit of the vine; they are credited with cultivating the local wine industry widely recognized today by the appellation, Châteauneuf-du-Pape. Along with the 14th-century bridge mentioned in the children's song, this afternoon you can visit another bridge – the Pont du Gard, a Roman aqueduct 160 feet high, spanning the River Gardon. A visit to the on-site museum will show you the secrets behind this impressive work of ancient engineering. Dress up tonight for a royal treat – and a Tauck Exclusive – at the Duché d'Uzès; a cocktail reception and a gala dinner in this 12th-century Duke's castle reveal aristocratic life from the Middle Ages through modern times. **Meals BLD**



*Châteauneuf-du-Pape, and wines of the region, are renowned – discover why during a tasting at a premier wine estate.*

## 8. ■ Roussillon / Châteauneuf-du-Pape

Travel into the Luberon region known for trees sculpted by strong-minded *mistral* winds, narrow scenic roads, and tidy buildings of stone. In Roussillon, discover a village with a picturesque central square and building façades distinguished by their painted shades of ochre on a walking tour. The town sits in the middle of one of the world's largest natural deposits of ochre, and its livelihood was once linked to this colorful natural pigment. Return to your riverboat for lunch and sail on to the village of Châteauneuf-du-Pape. The life of this hillside village still centers around growing and producing wine; the vines thrive here, nestled in low hills and flourishing in a Mediterranean climate, with more than 200 days of sunshine and rain-bearing winds in winter that enable the soil to store water for the long hot days of summer. Round pebbles in the soil double as thermal furnaces, storing heat at night and helping to coax the vines to maturity. Taste some of the village's revered Châteauneuf-du-Pape wines at a premier wine estate before returning to ship for the Chef's signature dinner. **Meals BLD**

## 9. ■ Valence & Tain-l'Hermitage

Dock in Tain-l'Hermitage in Côte du Rhône wine country. Ride a mini train through the local Heritage vineyards, then drive to Valence for a visit to the gourmet cooking school of award-winning chef Anne-Sophie Pic; your visit includes a chef's demonstration, a wine and cheese pairing class, and a tasting of artisan delicacies crafted in the area. And if you wish, visit La Cité du Chocolat Valrhona in Tain-l'Hermitage for a taste of delectable French chocolate. This evening, join us for a farewell reception and dinner. **Meals BLD**

## 10. Journey Home

**Tour ends: Lyon.** Disembark ms *Emerald* in Lyon no later than 9:00 AM; fly home anytime thereafter. A transfer from your riverboat to Lyon Airport or Perrache or Part-Dieu train station is included; allow 3 hours for check-in. **Meals B**

### *Special note:* **Paris 2024 Summer Olympic Games**

The city of Paris will host the Olympics (July 26 - August 11) and the Paralympic Games (August 28 - September 8). It's certainly an exciting time for the city, and we will make every effort to operate as scheduled - but please be aware our Paris sightseeing could unexpectedly be subject to change due to construction, restrictions, closings, or access to sites July 1 - September 15.

**Our August 8 departure, *Savoring France: Lyon, Provence & Paris* is the reverse direction, northbound; it is priced from \$6,490. Go to [tauck.com](http://tauck.com) for complete details.**

*BEGINS PARIS - MS EMERALD*

*Double Occupancy Price Per Person*

Category 6, Ruby Deck, 225 Sqft

**\$8,440**

Category 7, Diamond Deck Suite, 300 SqFt

**\$8,940**

*For More Information Please Contact*

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### **2024 LAND / CRUISE PRICE INCLUSIONS**

23 meals (9 Breakfasts, 6 Lunches & 8 Dinners), airport and train station transfers, cruise fare, port charges, applicable fuel surcharges, and gratuities to Tauck Directors, Tauck Cruise Director, ship staff, local guides & drivers, and on all included meals. Unlimited complimentary beverages aboard ship include regional wine, beer and premium spirits, in addition to specialty coffee, and soft drinks. Tauck's private shore excursions and distinctive inclusions valued at \$4,513.