



Art du Voyage

THE FLAVORS OF PROVENCE

**LEARN THE SECRETS OF “THE CUISINE OF THE SUN”
IN THE SOUTH OF FRANCE**

6 Days/ 5 Nights from \$2859 double/\$3689 single*

Venture to the heart of Provence and start your culinary journey at the Chateau de Berne with its famous cooking school...experience the art of fine cuisine and join renowned Master Chef Jean-Louis Vosgien to discover the delights of herb-scented hills, lavender-laced countryside, and ancient hilltop villages...learn the secrets of French country cooking during four instructive and animated cooking lessons...enjoy the pleasure of cooking *à la française* with olive oil, local wines and regional products while learning new skills and recipes...visit the lively local market in Lorgues to select ingredients used during the cooking sessions...tour a working olive-oil mill as well as the Château de Berne's own vineyards and wine cellar...finish each day with a gourmet dinner that complements what you have learned during the cooking class.

Package Price Includes:

- 5 nights accommodation at the 4-star Chateau de Berne in Lorgue (Sunday-Friday)
- Daily breakfast, daily lunch and daily dinner at the Chateau de Berne
- 4 cooking classes led by Chef Jean-Louis Vosgien in his typical Provençal bastide
- Excursion to the nearby village of Lorgues and its famous market with Chef Jean-Louis followed by lunch in a typical local restaurant
- Visit to a nearby olive oil mill
- Private wine tasting in the Château de Berne's wine cellar
- 5-day mid size car rental, manual, insurance
- Service charges and VAT

*Rate is for low season (01 - 24 March 2005). Mid-season rate is \$3129 double/\$4119 single (25 March - 30 June 2005 & 01 Sept - 02 Nov 2005). High season rate is \$3269 double/\$4399 single (01 July - 31 Aug 2005). Prices are subject to change due to currency exchange rate. Program runs Sunday - Friday.

FOR INFORMATION AND RESERVATION, PLEASE CALL: +1.800.952.8116/FAX: +1.310.275.2773

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CST#2054590-40