

Savoring France: Paris, Lyon & Provence

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

BEGINS PARIS

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**

Uniquely Tauck

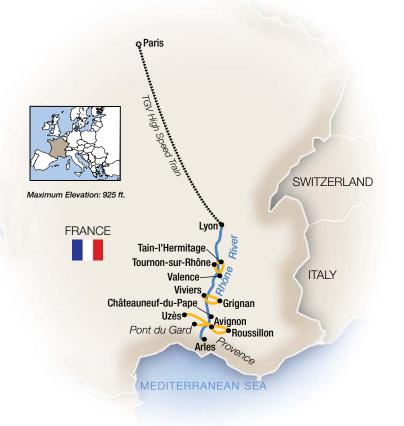
- Savor a taste of aristocratic life from the Middle Ages through modern times with an exclusive reception and gala dinner in the 12th-century Duché d'Uzès
- Celebrate Parisian cuisine flair with dinner at Fouquet's brasserie on the Champs-Élysées (a celebrity favorite), and a private pastry class at 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

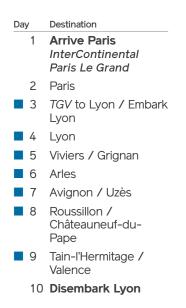
Lyon is considered the "culinary capital of France." You'll discover why during a tasting at the famous Les Halles de Lyon, the celebrated indoor food market that's been a fixture in Lyon since 1850 and offers an unbelievable array of breads, cheeses, fresh fruits and vegetables, sausages, wines, chocolates – the list goes on. Everything is fresh and delicious, and 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, located in a region renowned for its charming ochre-yellow houses. Return to the riverboat for dinner at leisure. 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



VOYAGE AT A GLANCE 7 Cruise Days





Your cruise along the Rhône is highlighted by special, exclusive experiences including a visit to a ranch in la Camargue, famed for white horses, cowboys (called gardians) and Provençal cuisine; at Tain-I'Hermitage, you'll explore vineyards – and visit a cooking school.

pétanque (a form of *boules*, and a popular outdoor game shared among friends) with the locals. Or, drive to Grignan 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



Visit Pont du Gard, an ancient Roman aqueduct bridge that is truly an extraordinary work of engineering.

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**

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, whose residents have benefited from the fruits of flourishing vineyards since the 13th century. 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. Sail for Tain-l'Hermitage. Meals BLD

9. ■ Valence & Tain-l'Hermitage

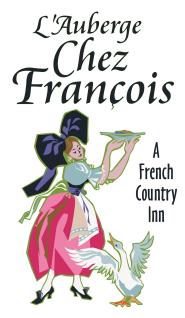
Dock in Tain-l'Hermitage for a feast of flavors in the heart of Côte du Rhône wine country. Ride a mini train through the local Heritage vineyards. Drive to Valence for a visit to the gourmet cooking school of award-winning chef Anne-Sophie Pic; your visit includes a chef's demonstration, a wine and 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 followed by 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; you should allow 3 hours for flight check-in. **Meals B** Culinary Cruise with host Chef Jacques Haeringer L'Auberge Chez Francois

October 25-Noveber 3, 2023

- Cooking demos
- Wine tasting
- Local Cheeses & Breads and more...



Prices and itinerary are not yet finalized.



ms Emerald, Sapphire, Esprit & Treasures

