

*Premier Tours and Travel Introduces Unique
Experiential Travel for 2019*

FRENCH WINE AND CULINARY EXPERIENCES

“amid the charming hilltop villages of Provence, France”

**Join Premier Tours and Travel with Chef Bob Waggoner
May, 2019**



**Premier Tours and Travel, Inc.
10729 C Ocean Highway 17
Pawleys Island, SC 29585
www.premiertravelsc.com
843-237-9903**

Le Mas de Belle Combe Accommodation

About the Property:

This property is made up of a main house with 4 bedrooms ensuite, and next to that are 6 more bedrooms ensuite, each with their own entrance. In the main house, the living spaces are living room, dining room and kitchen, with an additional larger dining room. These open out to the south-facing terrace with wonderful views.

The house is in a wonderful position high up and facing south over a wide tapestry of Provence countryside to the Luberon mountain. The view is best appreciated from the raised terrace outside the living room and kitchen, where dining table and relaxation area are set. From here you also have a lovely view of the village of Gordes on its promontory to the west. Below this terrace are the garden with lawn and olive trees, and the pool area, also with view. The garden is 2500 square meters, or 27,000 square ft.

The pool is heated and measures 13m x 6m (42 x 20ft), with steps at one end. Instead of chlorine the pool has a UV filter system, which is great for the eyes and skin. For security, the pool has an electronic sliding cover. There are sun loungers, sunchairs and parasols around the pool. By the pool is the pool house with summer kitchen (fridge, dishwasher, poolside tableware), gas BBQ, WC and two outdoor showers. For outdoor amusement there is a ping pong table, and a graveled area for playing boules/petanque. For anyone who wants their own space, most of the bedrooms also have their own little patio with table and chairs. There is plenty of secure, gated parking at the back of the house.





About Chef Bob Waggoner: Chef Bob received his formal training with Michael Roberts at Trumps in Los Angeles from 1981 to 1983, and later in France at a constellation of Michelin-rated restaurants with chefs Jacques Lameloise, Charles Barrier, Pierre Gagnaire, Gerard Boyer and Mark Meneau. At 23, he took on his first chef position at the private club “Members” in Caracas, Venezuela. Chef Bob Waggoner returned to France at age 24 to become chef of the Hotel de la Poste in Avallon for three years. Then, in 1988 at age 26, in the town of Monetaeu in Burgundy, he became the first American chef to own his own restaurant in France, the much acclaimed Le Monte Cristo. He is one of the few Americans to be Knighted with the “l’Ordre du Mérite Agricole” from the Government of France. In 1991, Waggoner was offered the opportunity of Chef de Cuisine with Chef Jean-Pierre Silva, the two-star Michelin, at Le Vieux Moulin in Beaune, France. After 11 years in France, he returned to the States in 1993 to cook at the award-winning Turnberry Isle in Florida, before joining The Wild Boar in Nashville, where he earned the restaurant a coveted AAA Five-Diamond Award and the Grand Award from Wine Spectator. He finally found his way to Charleston where he was Executive Chef of Charleston Grill at Charleston Place for a dozen years. Every year, Chef Bob was at the Charleston Grill, it was awarded AAA Four-Diamond and the Mobile Four-Star award, and in 2001-2005 he was nominated four times for The Beard Foundation “Best Chef Southeast” award. Always well regarded as a media-savvy chef, he has won an Emmy for his television show “Off the Menu” with Turner South. He also hosted 2 cooking shows with **PBS, U Cook with Chef Bob and Sing for Your Supper with Chef Bob.** Currently, he is the owner of “**In the Kitchen with Chef Bob Waggoner**” where he hosts cooking classes in a relaxed, casual, and sophisticated atmosphere. With his easygoing nature, he can teach anyone the culinary tips and techniques for “how it’s done” in the finest restaurants.

Gordes

The closest village to the Villa Le Mas de Belle Combe



The villa is in a peaceful country setting half a mile from the village of Gordes in the Luberon region of Provence.

Gordes is perhaps the most picturesque village in Provence, if not France. Honey-colored houses spiral down from the medieval castle at the top, to form the perfect hill-top village. Views from the village are far and wide over the vineyards and orchards of the Luberon Mountains. Gordes has many restaurants and a lovely Tuesday morning market, as well as basic food stores. In summer, it is lively with cultural events, in the off-season it is calmer and more relaxed. Just outside Gordes is ‘the’ lavender photo opportunity – Senanque Abbey.



Your Provence Wine and Culinary Experience includes:

Day 1

Depart US for Nice, France

Day 2

Arrive **Nice** in the AM

Private transfer to your hotel in **Saint Paul de Vence** (30 minutes); 3 Nights

Check-in your hotel with free time to explore the village on your own

Welcome dinner at a local restaurant

Day 3 Tourettes sur Loup-Grasse-Callian

Breakfast at your hotel, Saint Paul de Vence

Drive to the charming village of **Tourettes sur Loup** with a tasting of confectionary at Confiserie Florian

Continue to **Grasse**

Lunch on your own

Continue on to the lovely village of **Callian**, and its small waterfall and streets leading to the old castle

Transfer back to your hotel in Saint Paul de Vence

Dinner on your own

Day 4 Monaco-Montecarlo-Villefranche-Eze

Breakfast at your hotel, Saint Paul de Vence

Departure to **Monaco**

Visit the hilltop village of **Eze** and its local market, Place de la Colette

Discover **Monte-Carlo** and its Casino, continue to the Prince Palace

Free time to stroll around for shopping or in the Market "Marche de la Condamine"

Continuation to **Villefranche-sur-Mer** for lunch and a walking tour

Transfer back to your hotel in Saint Paul de Vence

Dinner on your own

Day 5 Aix en Provence

Breakfast at your hotel, Saint Paul de Vence

Check-out and Transfer to **Aix en Provence**

Stop for a wine tasting at Chateau Gassier, famous for its *Rosé* wines

Lunch on your own in Aix en Provence

Free time for shopping and exploring

Continue on to Gordes

PM Check-in at Villa Le Mas de Belle Combe

Chef's Dinner at Le Mas de Belle Combe; *Chef selected wine list with wines available for purchase*

Day 6

Breakfast at the Villa

Leisure Day at the Villa

Exploring the property, relaxing by the pool, hiking, walking into Gordes

A visit to **Gordes** to select fresh ingredients for a cooking class with Chef Bob

Lunch on your own in Gordes, possibly a picnic overlooking the Luberon

Option: Cooking Lesson with Chef Bob

Chef's Dinner with Chef Bob; *Chef selected wine list with wines available for purchase*

Day 7

Breakfast at the Villa

Excursion to **Avignon**

In route visit **L'Isle sur la Sorgue**, famous for its antique shops

Guided Tour of Avignon

Lunch on your own in Avignon

Transfer to **Chateauneuf du Pape** vineyards for a cheese and wine tasting

Chef's Dinner; *Chef selected wine list with wines available for purchase*

Day 8

Breakfast at the Villa

Visits to the Hilltop villages of Luberon

Roussillon, famous for red and yellow ochre cliffs

Continue to **Bonnieux**, an authentic hilltop village offering many shops and cafes

Free time for lunch in Bonnieux

Drive to **Menerbes**, passing through the village of Lacoste for a photo stop

Free time to discover **Menerbes**

End the day with a wine and truffle-tasting nearby

Dinner in a Village (included); *Alcoholic Beverages and Wine List available for purchase*

Day 9

Breakfast at the Villa

Visit **Saint Remy de Provence**

Guided tour and visit to the famous Saint Remy market with Chef Bob to select fresh ingredients

Free time for lunch and shopping

Chef's Dinner; *Chef selected wine list with wines available for purchase*

Day 10 Breakfast at the Villa

AM Visit the small medieval village of **Les Baux de Provence**, considered as one of the most beautiful villages in France

Lunch on your own

PM Enjoy a leisurely afternoon at the villa

Option: Cooking Lesson with Chef Bob

Chef's Dinner with Chef Bob; *Chef selected wine list with wines available for purchase*

Day 11

Breakfast at the Villa

Day at Leisure to relax by the pool, explore the beautiful hilltop village of Gordes, take a hike and enjoy the landscape of the area

Lunch on your own in Gordes

PM Wine Tasting at the Villa: *Rosés of the Provence Region*

Farewell Dinner with Chef Bob; *Chef selected wine list with wines available for purchase*

Day 12

Breakfast at the Villa PM

Check-out of Villa Le Mas De Belle Combe and Transfer to Marseille Airport for your flight to US

Your Provence experiences include:

- 3 nights in the beautiful and charming village of Saint Paul de Vence with a welcome dinner on the day that you arrive
- All Private Transfers required within the program as presented
- **Visits to the charming villages of Southern France:**
Tourettes sur Loup, known for its confectionary at Confiserie Florian, Grasse, known for its perfumeries, Callian, Monaco, where Princess Grace resided, Montecarlo and the Prince Palace, a walking tour of Villefranche sur Mer, Eze, known for its amazing views
- **A visit to Aix en Provence** with a wine tasting at Chateau Gassier, famous for its lovely wines and discover a glimpse of the landscapes of the artist Paul Cezanne
- 7 night stay at the beautiful Villa Le Mas de Belle Combe near the hilltop village of Gordes
- **Exploring the nearby hilltop village of Gordes**, enjoying a picnic overlooking the beautiful Luberon region, experience market shopping to select fresh ingredients for a cooking class with renowned chef, Bob Waggoner; enjoy a walk to Abbaye de Senanque and walk atop the Pont du Gard, a UNESCO World Heritage Site
- **Enjoy a visit to medieval Avignon** with a stop at the picturesque village of L'Isle sur la Sorgue, famous for its antique shops
- Visit the small medieval village of **Les Baux de Provence**, one of the most beautiful in France
- **Enjoy Saint Remy de Provence** with a guided tour and visit to its famous market
- **Visits to the Hilltop villages of Luberon:** Roussillon, with its red cliffs; Bonnieux with its many shops and cafes; Menerbes, enjoy a wine and truffle tasting
- Indulge in a private dinner in one of the lovely hilltop villages with an amazing view overlooking the Luberon
- 3 Chef dinners with Chef Bob Waggoner
- 2 Optional Cooking Lessons with Chef Bob
- 3 Chef dinners with local French Chef
- Breakfast daily
- 2 special restaurant dinners
- Enjoy wine tastings from many of the famous vineyards of the Luberon area

PLEASE NOTE: AIRLINE TICKET COSTS ARE NOT INCLUDED; We highly recommend purchasing travel insurance. If you decide to purchase travel insurance, we are happy to help you with that. If deemed necessary, this itinerary may be altered at the discretion of Premier Tours & Travel, Inc.

****Limited Space Available**

The rate will be based on confirmation of a minimum of 18 participants. A deposit of \$1000 per person will be required at time of reservation confirmation. Please call Judy at 843-237-9903 or 843-359-9593 for more information or to confirm your reservation.

COST OF PROVENCE EXPERIENCE

\$5475 Per Person