



The Rhone Valley, Lyon to Marseille

Gran Reserva
May 15-22, 2022



Gran Reserva, Rhone Valley

We are truly excited with this new tour for our Gran Reserva Club members. The Rhone is one of the great wine rivers of the world, home to the world's greatest syrah in Cote Rotie and Hermitage and the glorious blends of Chateauneuf du Pape. Starting in Lyon and ending in Marseille, we begin with the cru vineyards of Beaujolais and end with bouillabaisse in Marseille. Our journey indulges in a food tour of Lyon, France's gastronomic capital, Michelin star lunches in Beaujolais and Chateauneuf du Pape via the great producers including Guigal, Chapoutier, La Nerthe and Beaucastel. We also enjoy the rose wines of Tavel, a tour of the Roman city of Arles, stay in the papal seat of Avignon and end up in a hotel overlooking the old port in Marseille.

Along with fantastic wine visits we enjoy food tours, eat in 2 Michelin star restaurant as well as enjoying some spectacular cultural highlights. The tour is hosted by Jeremy Shaw and James Lawther MW an expert on the region. Undoubtedly this trip to the Rhone is bound to exhilarate the senses of any food and wine lover.

Please note that some changes to the itinerary might be necessary due to Covid restrictions.

Trip Highlights

- Wine visits in Beaujolais, Cote Rotie, Condrieu, Hermitage, Chateauneuf du Pape and Tavel
- Michelin star meals in Auberge du Cep and La Mere Germaine

- Wine lunch in Hermitage at top class producer Chapoutier
- Wine tasting led by James Lawther MW
- City and market tour of historic city of Lyon
- Top quality bistro lunches
- Guided walk of the Roman city of Arles
- Visit Marseille's Mucem, museum of Mediterranean civilisations
- Enjoy bouillabaisse in its home setting

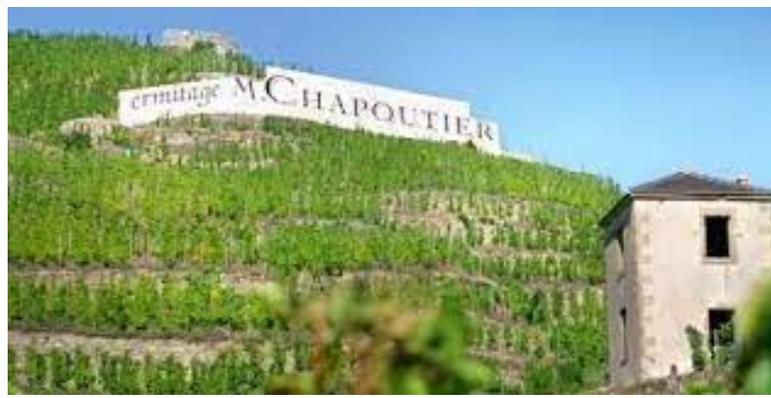
Top wineries included

Chateau du Moulin a Vent, Guigal, Georges Vernay, Chapoutier, Alain Graillot, Chateau la Nerthe, Château de Beaucastel, Domaine de La Mordoree



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Trip Itinerary

Day 1 May 15th Beaujolais

We meet at Le Royal our elegant hotel in central Lyon that is our base for the next 3 nights. At 1000 we take the chance to make a short trip north to the delightful wine country of Beaujolais, where we visit the excellent Chateau du Moulin a Vent to walk in the vineyards and then enjoy an extensive tasting to get a sense of the best wines and terroir that the region has to offer. The cru villages of Beaujolais make wines of finesse and complexity from the gamay grape and we see how food friendly the wines are when our visit is followed by lunch in Fleurie at the Michelin star Auberge du Cep. After lunch and a stroll around Fleurie we return to Lyon where the evening is free.

Day 2 May 16th Lyon

Enjoy a city and market walking tour in Lyon with local hosts to gain an insight into the colours and flavours of the city and region, culminating in a bouchon Lyonnais lunch that showcases the style and taste of Lyonnaise cuisine. In the evening we enjoy a guided tasting of with James Lawther MW of wines from areas of the Rhone that we won't be visiting followed by a simple dinner at the delightful and central Chez Thomas bistro. A short walk back to the hotel concludes the day.

Day 3 May 17th Cote Rotie and Condrieu

It's time for the roasted hill as we drive the short distance south for an extended visit to the famed Guigal property in Cote Rotie. Guigal is the pioneer who reinvigorated the region in the 1980s most particularly through the dramatic trilogy of single vineyard wines known as the Lalas. We enjoy a luxurious visit and tasting before an elegant lunch at L'Espace PH3, the everyday restaurant at the legendary La Pyramide hotel in Vienne. After lunch we visit Georges Vernay in Condrieu, famed for its ethereal and delicate white wines just along the river from Cote Rotie. We enjoy a visit and tasting before a gentle return to our hotel in Lyon where the evening is free.

Day 4 May 18th Hermitage

We check out and depart Lyon to head south. We make our way to Hermitage, long celebrated as the home to some of France's most glorious wines. Our hosts are Chapoutier, where we enjoy an extended visit including a walk in the vineyards and a special tasting and lunch that showcases Chapoutier wines,

including of course Hermitage. After lunch we enjoy a trip to Alain Graillot, probably the most renowned producer in neighbouring Crozes Hermitage. After a tour and tasting we continue south to the beautiful town of Avignon, where we settle it to our 2 night stay at the Hotel d'Europe, located close to the Papal palace and famous Pont d'Avignon. Welcome drink and light dinner at hotel.

Day 5 May 19th Chateauneuf du Pape

The landscape changes to broader vistas and a more Mediterranean feel as we enter the heart of Provence and spend the day in Chateauneuf du Pape. Renowned for the heat absorbing stones in the soil, this is grenache country now and we enjoy a morning visit to the delightful Chateau La Nerthe, before a sumptuous lunch at the Michelin starred La Mere Germaine in the village. In the afternoon we visit Chateau Beaucastel, a long renowned producer of the very finest wines of the region. A day to savour the contrasts between the northern and southern Rhone and appreciate the art of the blend. Free evening in Avignon.

Day 6 May 20th Tavel and Arles

After check out, we head to Tavel, perhaps the best known rosé producing area in France. We visit Domaine de la Mordoree, a modern producer known for their Tavel wines and some excellent wines from other parts of the southern Rhone too. We then make our way to the Roman city of Arles where we enjoy a guided walk through the ancient Roman town and lunch at Jean Luc Rabanel's Greeniotage bistro where the focus is on the very highest quality vegetable based dishes. Afternoon drive to the melting pot coastal city of Marseille where we check into the Residence du Vieux Port hotel a chic retro style hotel overlooking the dramatic old port of France's oldest city, set up by the Greeks 2500 years ago. The evening is free

Day 7 May 21st Marseille

After breakfast we enjoy a short walking tour of the city and a visit to the dramatic Mucem museum of Mediterranean civilisations, a flagship project of Marseille's ongoing cultural and architectural renaissance. Lunch and the afternoon are free before our last night dinner by the Med. We couldn't come to Marseille without trying the dish its famous for and we make our way to the classic Chez Fonfon restaurant where we enjoy traditional bouillabaisse in its home setting.

Day 8 May 22nd Marseille

After breakfast end of tour in Marseille.

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\$5500 per person sharing
\$950 single supplement
\$500 deposit per person

Included

- 3 nights at Le Royal Hotel, Lyon
- 2 nights at Hotel d'Europe, Avignon
- 2 nights Vieux Port hotel, Marseille
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 9 lunches or dinners
- Entrances and activities as specified
- All winery visits

Not included

Airfare; meals not mentioned above; travel insurance, gratuities for guides

Contact us to sign up for this trip

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