



The Rhone Valley

May 13-19, 2022



The Rhone Valley

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 Avignon, we begin with the cru vineyards of Beaujolais and end with a Michelin dinner in Avignon. 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, and La Nerthe. We also enjoy the rose wines of Tavel, a tour of the Palais des Papes, and stay in the papal seat of Avignon.

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.

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, La Vieille Fontaine
- 2 star Michelin lunch at Le Pyramide

- Wine lunch in Hermitage at top class producer Chapoutier
- Wine tasting led by James Lawther MW
- Cookery class at the world famous Paul Bocuse Institute
- City and market tour of historic city of Lyon
- Top quality Bouchon Lyonnais lunch
- Visit the Palais des Papes in Avignon

Top wineries included

Chateau du Moulin a Vent, Guigal, Yves Cuilleron, Chapoutier, Alain Graillot, Chateau la Nerthe, Clos de Caillou, Domaine de La Mordoree



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Trip Itinerary

Day 1 Monday May 13th Cote Rotie and Condrieu

We meet at Le Royal our elegant hotel in central that is our base for the next 3 nights. 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 the legendary 2 star Michelin restaurant La Pyramide hotel in Vienne.

After lunch we visit Yves Cuilleron in Condrieu, famed for its ethereal and delicate white wines. Simple dinner at the delightful and central Chez Thomas bistro including wines from areas of the Rhone that we won't be visiting. A short walk back to the hotel concludes the day. **B/L/D**

Day 2 Tuesday May 14th Lyon

Enjoy a city 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.

Evening cookery class and dinner at the famed Paul Bocuse Institute. **B/L/D**

Day 3 Wednesday May 15th Beaujolais

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. **B/L**

Day 4 Thursday May 16th 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 3 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. **B/L/D**

Day 5 Friday May 17th 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 Clos de Caillou, a long renowned producer of fine wines in 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. **B/L**

Day 6 May 18th Tavel and Avignon

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.

Afternoon visit to the historical Palais des Papes in Avignon before last night dinner at hotels 1* Michelin restaurant, La Vielle Fontaine. **B/L/D**

Day 7 May 19th

After breakfast end of tour.

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\$5700 per person sharing
\$1000 single supplement
\$500 deposit per person

Contact us to sign up for this trip

Iberian Wine Tours

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Included

- 3 nights at Le Royal Hotel, Lyon
- 3 nights at Hotel d'Europe, Avignon
- Private transport by luxury coach
- English speaking guides
- Breakfast daily; 6 lunches and 4 dinners
- Entrances and activities as specified
- All winery visits

Not included

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

