
Sundial Travel

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Provence Active Culinary Walking & Hiking Tour

St-Remy to Gordes & Roussillon

"Provence is made for cooking," raves writer Luke Barr in Travel + Leisure. With this tour, you'll walk in the very forests, fields and orchards that nurture each produit du terroir. Sample wine where the grapes are grown. And expand your culinary repertoire alongside our charming local friends. Provence was made for this.

Itinerary

Days 1-2 Kick off your trip with a hike in the Alpilles Mountains, with gorgeous vistas over the region | Have an immersive art experience at Carrières de Lumières | Wander the charming streets of Les Baux de Provence, one of the Most Beautiful Villages in France | Discover traditional Provençal recipes during a wine tasting and lunch at a local artist's farm | Sample rich olive oils and learn the process behind them on a distillery tour.

Days 3-4 Join chef Yvan Cadiou for an exclusive hands-on cooking class | Alongside local art historian Marie-Charlotte Bouton, gaze at the same landscape painted by van Gogh over a century ago | Shop for local market specialties in Les Alpilles | Voyage further into the Luberon Valley—the land of honey, lavender and cherries immortalized in Peter Mayle's A Year in Provence | Hike past Provençal farms, cypress groves, olive trees and vineyards | Discover regional farm-to-table secrets with a hands-on experience led by a friend of Alice Waters and enjoy an exquisite dinner at Le Mas Tourteron.

Days 5-6 Visit picturesque perched hamlets like ocher-hued Roussillon and Gordes | As you hike, see goats grazing on wild rosemary, thyme and sage | Explore lovely Bonnieux, perhaps climbing the 12th-century church tower for views of the valley below | Taste unforgettable Michelin-starred regional cuisine | A dreamy final morning in elegant Gordes ends at medieval Sénanque Abbey, a quintessential image of Provence.

6 days/ 5 nights: May 12, June 2, 16 \$5299 usd p.p.

May 19, Sept 8, 27 \$5249 usd p.p. Sept 1, 15, 22 \$5199 usd p.p.

Highlights

Learn about the secrets of classic Provençal dishes in a cooking class with a renowned local chef

Stroll through vibrant markets and meet merchants peddling the fresh flavors of the Luberon

Enjoy locally grown olives, goat cheese wrapped in oak leaves, herbes de Provence and other tantalizing Provençal specialties

Hike unspoiled routes through limestone hills, perched villages and picturesque vineyards

Included:

Expertise and services of our experienced Trip Leaders

Snacks and beverages between meals

Comprehensive Travel Planner with detailed pre-trip information

All gratuities at hotels and restaurants

Special events, including wine tastings and other select attractions as mentioned in the Travel Planner

Baggage transfers and portorage