



Gourmet Safaris – French Safari SAMPLE itinerary Friday 14 May – Wednesday 26 May 2027

Day 1 - Friday 14th May

Check in to the charming boutique Le Clarke Hotel in the Marais district, close to great shops and fresh produce market, bars and restaurants.

We will meet you at 5pm in the lobby to walk to a nearby wine bar to enjoy a welcome in true French style with wine and cheese.

You'll meet Parisian guide Mat who is arranging a special tasting for us and our French guide Valerie will bring some of her favourite cheeses to accompany. We then walk to a bustling local bistro for dinner.

Overnight: L Clarke Hotel - **Wine and cheese, D**

Day 2 - Saturday 15th May

Breakfast in the hotel and checkout. We travel by bus to Normandy where Valerie is from.. its 1.45 travel time. Check in to the Radisson Blu situated right next to a medieval tower where Joan of Arc was imprisoned...settle in and meet for a walk through this stunning ancient town to meet our friend Rudi who has the best seafood from the cold Atlantic waters ..he's part of a small market so you get all the buzz of being in the centre of the action. We spend afternoon exploring history, the jaw dropping wonder of the cathedral with its stained glass windows, a brilliant museum, lots of little stone alleyways as well as a special visit to the acclaimed local patisserie Vatelier...we go behind the scenes to explore the precision and dedication of the chefs. There are some cute boutiques and galleries along the way too.

Rest at the hotel before we meet for dinner at a restaurant loved by locals.

Overnight: Radisson Blu Rouen - **B, L D**

Day 3 - Sunday 16th May

Breakfast in the hotel then we spend the morning at the beating heart of the city - the Sunday Rouen market includes a few favourites for Valerie - a cheese master, some great bread, a honey merchant and more.

We then board a bus to drive to the charming restaurant of Ferme St Simeon, set in a pretty garden with extensive views and just the sort of place you want to kick back and relax for a 3 course Sunday lunch. Afterwards we drive the short distance to picture postcard Honfleur for a stroll along the harbour front before returning to Rouen for a relaxing evening.

Overnight: Radisson Blu Rouen - **B, taste, L**

Day 4 - Monday 17th May

Breakfast at hotel then checkout and drive to a family farm which creates exceptional camembert.. run by 5 brothers who live close to the land and also create some pretty legendary foie gras.. we will enjoy a long table tasting after seeing the cheesemaking and exploring their farm.

Back on the bus to a lovely young couple Gregoire and Valerie look after a generations old family apple orchard and make exceptional cider. We'll enjoy tasting with them and a light lunch before resting as the bus takes us through to world-renowned champagne centre Reims.

We check into our hotel and freshen up to have dinner at the old school elegance of the Excelsior Brasserie. Its France dialled up to 11.

Overnight: Radisson Blue, Reims - **B, tastes, L, D**

Day 5 - Tuesday 18th May

Breakfast in the hotel and then a visit to our friends at Canard Duchene...immediately we are amongst the vines of the world's finest champagne, visiting the tunnels where the magic happens and tasting one of their finest before heading to lunch at a renowned regional restaurant.

We travel back to Reims to be dropped at the breathtaking Reims Cathedral and a walk through town including a visit to the unique rose biscuit makers Fossier - maker of the pale pink biscuits that pair so well with champagne. Free evening

Overnight: Radisson Blue, Reims - **B, L**

Day 6 - Wednesday 19th May

Breakfast at the hotel and then we visit one of the top champagne houses Charles Heidsieck which creates the most incredible experience for us ..the storytelling from our host Sophie and the deep caverns underneath Reims full of champagne and history. We come back to the surface to savour champagne in the uber-chic tasting house in the grounds of the estate.

We have lunch in a bistro you'll remember for its dedication to flavour and local produce then we journey to another region - the Jura Mountains and lush green valleys full of happy cows. We take every room at a gloriously comfortable chalet surrounded by pine trees and settle in for a dinner with local wines.

Overnight: Le Tillault, Verrieres-de-Joux - **B, L, D**

Day 7 - Thursday 20th May

Breakfast at hotel - and its incredible! Then we drive to the most remarkable temple of cheese - the home of some of the world's best Comte which ages and ripens in the extensive underground tunnels of the Fort St Antoine. Valerie is great friends with the good folk here and they are planning to serve us a classic local cheese fondue with a glass of wine.

In the afternoon we drive to Burgundy and the beautiful town of Beaune and a special visit to mustard factory Maison Fallot.

We walk to a local restaurant that the local winemakers all frequent then drive to our accommodation amongst the vines.

Overnight: Clos de Vouge - **B, L, D**

Day 8 - Friday 21st May

Breakfast at hotel and we walk the short distance through the vines to the renowned Clos de Vougeot where we have a private tour and tasting in the grounds of the castle. We then take you to a favourite local bakery which makes the best bread filled with Comte and lardons...so good! Enjoy a coffee at the cafe next door and chat with the locals.. we then walk across the road to the impressive estate that includes Auberge de Gilly where we will have lunch.

In the afternoon we drive to Paris and check in to our hotel in Montparnasse. Free evening.

Overnight: Hotel Louison, Montparnasse - **B, L**

Day 9 - Saturday 22nd May

Breakfast at hotel and then we walk the short distance to Montparnasse and board the comfortable TGV fast train to Bordeaux, travelling through some glorious countryside to our next adventure. We are picked up at the station and check in to our hotel in the centre of Bordeaux. Mid-afternoon we visit the wine lovers dream - the many storied temple of wine Cite Du Vin right on the Gironde River where we will explore for a couple of hours and enjoy a glass of wine on the upper deck as the sun sets.

This evening we have dinner in a charming Bordelaise classic just a couple of minutes from our hotel.

Overnight: Quality Inn Bordeaux - **B, D**

Day 10 - Sunday 23rd May

Skip hotel breakfast and grab a coffee on the way to the local market Marche des Capucins where we have a number of local providores ready to share some of their exceptional produce. Oysters with a glass of wine, some fish soup, cheese - of course!

We are picked up and travel to the countryside for one of the great lunches of our lives - at the home of Valerie's friend Nicolas who is a wine expert and fabulous cook. This will be legendary. Late afternoon we return to Bordeaux and a free evening.

Overnight: Quality Inn Bordeaux - **B, L**

Day 11 - Monday 24th May

Breakfast out at Books and Coffee, a charming cafe with loads of delicious options in a cool part of Bordeaux. We then enjoy a class with patissiers showing how the local delicacy cannele are made. You have time to wander the boutiques or walk along the river. Lunch today in a pretty square we know you'll love.

Mid-afternoon we head to the incredible art space Bassins des Lumiere - it's a submarine base that's been repurposed to show art animation and it's so immersive you feel like you've been in a dream.

Late afternoon we return to Bordeaux and a free evening.

Overnight: Quality Inn Bordeaux - **B, L**

Day 12 - Tuesday 25th May

Breakfast at hotel then we head to the impossibly beautiful town of St Emilion where Nicolas meets us to show us his favourite places along the stone alleyways including a visit to a cellar.

We drive to a lavish estate which is the headquarters of Sturia Caviar and meet the founder before lunch with a private chef looking after us. As if it couldn't get any more fabulous, we then drive to Sauternes and the supreme wonder of Chateau D'Yquem for a private tour and tasting.

We taste this most extraordinary wine and learn its story. Wander amongst the extensive garden and pathways of this remarkable place.

Return to Bordeaux and join us for a glass of wine at a bar loved by wine loving locals.

Overnight: Quality Inn Bordeaux - **B, L, drinks**

Day 13 - Wednesday 26th May

Breakfast at hotel and a free morning

Bus will pick us up for 2pm TGV to Paris. If you would like to stay on, the hotel will offer you good pricing. **B**

Returning: you are welcome to stay in Bordeaux but for those departing today we will be dropping at the train station in Bordeaux for the TGV to Paris at 2pm.

Costs: \$16,490.00 per person twin share or double, land content only. Single supplement +\$1890

Included: 12 breakfasts, 10 lunches, 6 dinners, many with wine included, wine tastings, cheese tastings, cooking class, bus and train transport, entry fees and some gratuities

Not included: international airfares, taxes, passport fees, travel insurance, visa (if applicable), items of personal nature, transfers other than those stated.

NOTE: you do need to be fit and mobile to participate in this tour. You will need to walk your suitcase a couple of blocks from our Paris Hotel at Montparnasse to the station and have the ability to hoist your suitcase on to the train and luggage area.

Terms & Conditions:

Deposit & Payment: A non-refundable deposit of **\$1500.00 per person** is required on confirmation in order to secure your reservation. Final payment is due before **90 days** before your departure date.

Special Requirements: Please advise Gourmet Safaris of any special requirements such as Special Meals, Medical Requirements etc., as soon as possible. If you get motion sickness it is imperative that you bring with you motion sickness pills as we travel by coach through sometimes mountainous roads. Many of the places we visit are open-air and necessitate a reasonable amount of walking. Some roads are cobblestoned and some are also steep. Due to the restricted length of driver hours, we may need to walk back from dinner to our accommodation (taxis are always available though)

Accommodation: Our accommodation is selected for location and facilities. We have tried to choose the best available. Please remember payment of a single room does not automatically guarantee better accommodation, only privacy.

Travel Insurance: We strongly recommend you purchase a comprehensive travel insurance policy of your choice at the time of booking. Insurance covers cancellation fees payable for airline tickets, accommodation, loss of deposit, luggage etc. Normal travel insurance conditions apply. (Insurance may not cover trip cancellation due to pre-existing medical conditions.) Please read your policy carefully.

Cancellation: If cancelling prior to final payment the deposit is non-refundable. After final payment is received a cancellation fee of approximately 75% applies. This percentage may be less depending on the date of cancellation. A cancellation fee of 100% is applicable within 14 days of travel. If cancellation is not due to pre-existing illnesses, travel insurance will cover most or all of the

cancellation fee. Please read your policy carefully.

Pricing: All prices are shown in Australian dollars and are current as the date of printing this itinerary. If there is dramatic fluctuation in the exchange rate or the price of services provided which are beyond the control of Gourmet Safari, Gourmet Safaris reserves the right to adjust tour prices accordingly, even though the balance of payment may have been made. This would only happen in very unusual circumstances.

Exclusions: Visas, insurance, excess baggage, extra meals, laundry, drinks, items of a personal nature, some gratuities & international departure taxes.

Itinerary Validity and Content: This itinerary is valid for the period of **2027** unless otherwise specified. Every effort has been made to ensure accuracy. Gourmet Safaris shall not be liable for any injury, damage or loss caused by any inaccuracy. Gourmet Safaris reserves the right to change tour arrangements or accommodations due to safety or security reasons, and will endeavour to provide alternative arrangements of the same standard as that originally booked.

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Clients' Responsibilities: It is your responsibility to obtain visas, passports, health certificates or other travel documents where required for the tour. It remains your responsibility to ensure that these documents are in order and to meet any additional costs incurred as a result of failure to comply with such requirements. It is also your responsibility to book your own airline tickets to meet the tour at the designated place where tour begins.