

2024 AUTUMN CULINARY EXPERIENCE , FRANCE

This is your chance for hands-on cooking alongside a private French Chef in France while staying in a luxurious Château.

There's no better experience than shopping fresh ingredients from the market alongside your own private French chef, while enjoying the outstanding beauty of France. We are nestled in Malbec grape territory with Bordeaux and Cote du Rhone on either side. Taste of Aveyron Culinary Experiences exclusively calls Château Mas de Pradié home. Join us for an extraordinary week of luxury in France.

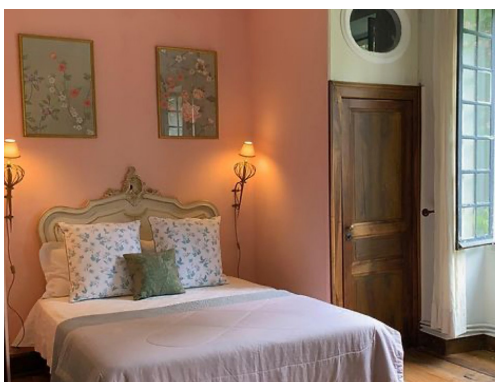
Group size 8 in mixed group accommodation option to upgrade - 3 private bedrooms available.



Château Mas de Pradié

The 18th century Château Mas de Pradié is home for the 7 days. Located in the heart of the Aveyron, the location provides a central base limiting the time for travelers in a vehicle and more time exploring. The Château is set in beautiful woodland and endless greenery. Scents of wisteria and lavender and sounds of birdsong welcome travelers when they arrive. The château is furnished in quintessential rustic French period features, walled gardens, stunning Event Hall and a seasonal outdoor swimming pool. Free WiFi.

For any food lover this seven day itinerary will even have a less experienced cook preparing French cuisine. Mornings at the Château start with chef laying out French delights to enjoy before we start our day. We will explore different markets with Chef through the week held in historic villages and squares. Country lanes will provide Insta-worthy stops along the way and a chance to capture vistas of the region. We have incorporated days that have us eating with the locals to get a true taste of the daily life in France and a spectacular outing to a grand vineyard. At the Château there will be cooking classes lead by Chef, exploring French techniques and local specialties, wine pairing, and of course time for cocktails by the pool.



**Please note that our Château and Castle locations may vary and may change without notice, any replacement will be as exquisite*

2024 CULINARY EXPERIENCE, FRANCE - ITINERARY

We start everyday a French breakfast of coffee, juice, fresh baked pastries, market fresh fruit and cheese. We try to be back by 3 for personal time before dinner.

Day 1: Travelers arrive at our meeting place of Toulouse. Our driver will collect everyone together at 3pm from the airport and head direct to Château Mas de Pradié. On arrival we will settle in and get to know each other over wine tasting and cheese pairing.

Day 2: Quick visit to local grocery store like every foodie wants to. Then we explore our local village (A Bastide) it's dépôt de pain, pâtisserie, boucherie et fruits et légumes plus cavist and lunch like a local, then back to the chateau for our first cooking class.

Day 3: Off to one of the largest markets with Chef. The morning will be spent wandering the stalls in Villefranche - de - Rouergue where we will have lunch like a local! Back to the Château for cooking class and happy hour by the pool before dinner.

Day 4: Relaxing morning It is Vineyard day, exploring the Malbec grape and its region. Back to the Château to relax before dinner.

Day 5: Figeac market in the medieval town of Grand Figeac, an exciting glimpse of French daily life. Then a scenic drive through hilltop towns an ancient villages back to the chateau for another cooking class and dinner.

Day 6: Off to Najac, one of the top 100 most beautiful villages in France. An unusual village in that it has just one main street running along the top of a ridge, and is towered over by the Najac royal fortress at the highest point. Back to the Château to relax before the Grand Gastonomie in the Events Hall with live music.

Day 7: Breakfast and optional Grotte tour in the morning before the driver takes travelers to the train station in Villefranche - de - Rouergue.



TASTE OF AVEYRON

We provide an exclusive and authentic stay so there are limited available spots each season. Gather a group together for a private food and wine experience, Château Safari, adventure experiences with caves and hot air ballooning, or urban sketching and yoga in France. We require a minimum of 8 guests for a private experience based on double occupancy. Maximum group size is 10. Accommodation pricing from private rooms, shared bathrooms and shared group gites.

Bienvenue en France! Pack light and leave the heels behind there is a lot of walking including incline and stairs. Travel is on windy roads and lanes. We also suggest a virtual sim and downloading the WhatsApp for communication when we are exploring.



2024 - AUTUMN CULINARY from 3300€/pp based on Double Occupancy

Week 1 - September 24, 3 couples for 6 nights/7days

Week 2 - October 1st, 3 couples for 6 nights/7days

Includes: Arrival pick up from Toulouse airport or train station direct to Château Mas de Pradié, welcome Apero and transportation while we explore markets and cook away your stay. Accommodation at Château Mas de Pradié, daily French breakfast, lunch and chef prepared dinners. Cooking class along Chef, wine tastings and cheese pairings.

Château Premier Fountain suite with private en-suite bathroom **3695€/pp**
Château Garden or Pigeonnier room with shared luxury bathroom **3300€/pp**
The Stable group gite with kitchen/living room/fireplace/shared bathroom
for 2 couples or 4 singles **3525€/pp**
Single supplement \$750

Pricing does not include:

Airfare/travel to our pick-up location. Medical insurance and/or travel insurance.
Optional transportation, activities, meals, gratuities, and drinks not outlined in itinerary.

Agency fee 10% on full 8 person booking.
Deposit by March 1 required to hold block.
Payment in full June 1.

**Please note that the itinerary may change due to events of the moment but the hosts will arrange alternate tours and tastings of the same quality and experience.*



Canadian office Calgary, Alberta
+1-403-560-3679
kim@tasteofaveyron.com

European office Mas de Pradié, Fossiac France
Julia@thechateausisters.com

