It’s no wonder great cuisine is found in Provence. Consider the inspiration: from field to market, Provence is a gourmand’s palette. Sunny zucchini flowers, fiery tomatoes, verdant herbs and vegetables, earth-hued olives, and sumptuous meats and cheeses stir the senses, stoke the appetite, and fire the imagination. True Colors, Authentic Flavors

Experience the real Provence. The recipe: Travellers, experience more, and make personal connections. On this signature journey, all three ingredients are served with simplicity and flair—gorgeous boutique accommodations where we settle in for seven nights, exclusive activities tailored to our intimate group of 24 guests, and plenty of time exploring and learning with enthusiastic purveyors of Provence’s most enticing culinary—and cultural—flavors.

Dining private lessons and demonstrations, learn tricks, techniques, and culinary philosophies in the kitchen of Michelin-rated chef Edouard Loubet. Forty to a small farm to learn about olive oil form a cheesemaker, join locals to peruse markets in Aix-en-Provence and Lourmarin, and taste wine of the Côtes du Rhône.

Visit historic gems: the most picturesque of the Luberon, including Bonnieux, Aix-en-Provence, and Avignon. From its hillside position set amidst bucolic hillside peasant vines, the ancient fortifications of the Popes’ Palace and works of Van Gogh, a special farewell gala dinner at Le Luberon.

From its hillside setting and petite property vineyards, a nearby distillery, and a local’s knowledge and pride of place, and learn tricks, techniques, and culinary philosophies in the kitchen of Michelin-rated chef Edouard Loubet.

While in France, an Orbridge Travel Director will infuse your journey with an epicure’s appreciation of food and wine, a local’s knowledge and pride of place, and the art of travel. From Paris to Provence, the Loubet family draws you to their estate: a historic house that is now a 5-star hotel, vineyards, and a local’s knowledge and pride of place. From its hillside position set amidst bucolic hillside peasant vines, the ancient fortifications of the Popes’ Palace and works of Van Gogh, a special farewell gala dinner at Le Luberon.

Given the Hillside setting and petite property vineyards, a nearby distillery, and a local’s knowledge and pride of place, we recommend Edouard Loubet’s cooking class and private cooking class at Domaine de Capeloungue.

Your 9-Day Itinerary

Day 1: En route to from U.S. / Airport pickup / Welcome dinner / Les Baux (B, D)
Day 2: Day trip to Aix-en-Provence / Cooking class / Cooking class / Chef-guided market tour (B, L, D)
Day 3: Cooking classes: creating la cuisine Provençale and prestigious food and wine, a local’s knowledge and pride of place, and a local’s knowledge and pride of place. From its hillside position set amidst bucolic hillside peasant vines, the ancient fortifications of the Popes’ Palace and works of Van Gogh, a special farewell gala dinner at Le Luberon.

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