



Chef Tillie in partnership with French Side Travel

March 5th - 13th, 2025 | 8 days & 8 nights

Day 1 • 5th March 2025 • Bienvenue Bordeaux

Our culinary journey into the Nouvelle-Aquitaine Region of France begins in the vibrant and dynamic city of Bordeaux, southwest France's largest city, renowned as the Wine Capital of the World, a deeply rooted historical port city on the Garonne River, and home to some of the best food in all of France! The vibrant and dynamic Bordeaux is southwest France's largest city. Its mixture of art, food culture, shopping, and nightlife make it a must-see, while its exceptional 18th-century architecture has earned it the nickname 'Little Paris' and a spot on UNESCO's World Heritage list. You will discover the fine modern architecture that shares the spotlight with the classic - the Herzog & de Meuron stadium, decanter-shaped Cité du Vin, and the Jean-Jacques Bosc Bridge are particularly noteworthy.

-Airport or Train Transfer to our 5 Star Host Hotel in Bordeaux - Hotel Burdigala

-3 Course Welcome Dinner with Drinks

Day 2 • 6th March 2025 • Saint-Émilion • Private Tour & Wine Tastings

Our licensed driver-guide will pick us up at our hotel in a Luxury vehicle for an exceptional full-day tour, focusing on the great wines of Saint-Émilion in an authentic setting rooted in history. This beautiful medieval village is nestled in the heart of the Bordeaux wine area and has become world-famous thanks to its fine wine. Saint-Émilion wine classification is as follows: Premier grand cru classé A, Premier grand cru classé B, and Grand cru classé. We will take a deep dive into learning about and tasting the different varieties of wines in two different wine-producing "châteaux" and also experience the deliciously sweet macarons produced locally.

-Petit Déjeuner in our hotel followed by a full day private tour of Saint-Émilion

-Wine Tastings focused on the classifications of the great wines of Saint-Émilion

-Lunch in beautiful medieval village of Saint-Émilion

-3-Course Dinner with Drinks in Bordeaux

Day 3 • 7th March 2025 • St. Émilion-Château Ambe Tour Pourret Cooking Class

We will learn from our own personal French Chef in the kitchen of the Chateau Ambe Tour Pourret with Chef Tillie's assistance where we will discover delicious recipes under their expert guidance. During this class, we will visit the Chateau and then attend a cooking workshop where we will prepare a chef's meal in a convivial atmosphere. It is then followed

by a meal paired with wines of different properties. Upon return to our hotel in Bordeaux we will enjoy a free afternoon of leisure exploring the thriving markets, historic architecture, and different neighborhoods, which has one of the best market scenes in France! Taste the most delicious strawberries from Lot et Garonne, tomatoes from Marmande, sheep cheese from the Basque country, and duck from the Dordogne, and that's only the short list of all the delicacies we'll find in the markets here. Then we will meet back up for a delectable dinner featuring a personalized menu from the Chef.

- Petit Déjeuner before departure to Saint-Émilion

- Private cooking class at the Chateau Ambe Tour Pourret with Chef Tillie assisting the Chateau's culinary expert

- Lunch at the Chateau with wine and freshly made Saint-Émilion macarons

- Back to Bordeaux for an afternoon of leisure exploring the Marchés of Bordeaux

- 3 Course Dinner with Drinks in Bordeaux

Day 4 • 8th March 2025 • Bordeaux Old City, Gourmet Market Private Tour, an Evening of Leisure

In this gourmet food tour, we will delve deep into the culinary wonderland of Bordeaux. Our knowledgeable epicurean guide will take us for a walking tour of the city, stopping in beloved local shops to sample the very best things the city has to offer. The culinary stroll will start from Place Saint-Pierre. There, we will uncover the deep history of the port and its merchandise. Here, we will have our first tasting of the city's finest coffee and chocolate. Our journey through this district will be punctuated by three sweet gourmet stops, where we will be introduced to an innovative grocery store, then to one of the city's emblematic specialties, and finally to a fascinating subject: bread. After a short stroll through the streets of the Old Town, we will arrive at the Covered Market, an intriguing old market in octagonal shape, built in the middle of 19th century. We will savor cheese with wine and charcuterie. We will end the tour with a meal at a local bistronomic restaurant. It will be accompanied by wine and a delectable dessert.

Upon return to our beautiful Hotel Burdigala, everyone will be able to enjoy a leisurely evening by themselves with suggestions from our travel expert at French Side Travel who will be more than happy to make any reservations in advance. One suggestion in particular is La Cite du Vin: La Cite du Vin, an iconic architectural building stands out with its bold shapes and curves. It dazzles with a golden shimmer reminiscent of the light stone found on Bordeaux facades. Its own facade is made up of silk-screen printed glass panels and perforated, iridescent, lacquered aluminum panels. Renowned as the flagship of Bordeaux wine tourism, it reveals the culture, wealth, and diversity of the world's wine industry. The wines are presented in a cultural, and universal dimension. Vineyards are also showcased through permanent tours, temporary exhibitions, and wine-tasting workshops. To date, almost 2 million people have visited this unique and magnificent architecture. Its objective is to safeguard wine heritage, display, and enhance its influence on the past and the present generations. For a worthwhile experience, wine lovers have even access to several screenings, meetings, events, concerts, and debates to know about the wine culture in detail.

- Petit Déjeuner prior to private market tour

- Bordeaux Old City & Market Gourmet Walking Food Tour with expert guide and 10 tastings

- The tour ends at a Bistronomic Restaurant with the Chef's Signature Dish accompanied by wine and dessert

- Evening of Leisure with suggestions*

Day 5 • 9th March 2025 • French Basque Country & Eugénie-le-Bains

Our private driver will pick us up at Hotel Burdigala upon checkout as we drive south through the French coastal countryside on our way to Saint-Jean-de-Luz & Cibourne where we will experience the French Basque Country. We will explore and discover the emblematic site of the winery in Socoa, where this renowned historic building dating back to the construction of the dykes in the 19th century has been converted into a winery. This winery overlooks Socoa Beach and the bay of Saint-Jean-de-Luz on the Basque Coast. This magnificent place is known for the process of wine-making, maturing, and bottling cellar. On this tour, we will visit the land-based winery, where a serene atmosphere protects the wines and learn about the patented method of aging wine underwater in the ocean. We will also learn that exceptional aromas are revealed depending on swell, tidal range, water temperature, and other natural elements. And lastly, we will get to taste those underwater-aged wines in a private wine tasting with a local oenological expert paired with Pintxos (local plates to enhance the wine tasting experience. We will then enjoy a delectable 3-course lunch with drinks

We will discover charming and picturesque beach towns, Saint-Jean-de-Luz, a quiet Basque seaside

community located in southwestern France near the Spanish border. We will also visit the Long sandy beach as well as a great pedestrian shopping area, Basque architecture, and delightful town squares. There is also a small but active fishing port here, where we can watch fishermen pull in large catches of sardines, anchovies, and tuna.

At the end of the day our driver will take us to our luxury 5-star hotel Les Prés d'Eugénie, a small palace created by the famous Michelin Star Chef Michel Guérard and his family in the countryside, romantic haven where you can treat your senses, pamper your body and let your soul wander with enchanting gardens, aristocratic dwellings, natural and extraordinary foods, herb gardens and old roses opening the way to a dream spa. We will enjoy a 7-course menu in the evening at Chef Michel Guérard's restaurant - 3-star Etoiles Michelin & 5 toques Gault & Millau

-Petit Déjeuner then checkout of Hotel Burdigala

-Private transfer from our hotel to Saint Jean de Luz, Ciboure

-Private visit and tasting of Underwater Winemaking with Pintxos

-3-course Lunch with drinks

-Private walking tour in Saint Jean de Luz

-Check-in to 5-hotel in Eugenie les Bains - Les Pres d'Eugenie

-7-Course Dinner at Chef Michel Guérard Restaurant - 3-star (Etoiles) Michelin & 5 toques Gault & Millau

Day 6 • 10th March 2025 • Eugénie-le-Bains & the French Countryside

After a delicious breakfast we will have the privilege of attending a private cooking class with lunch. Nestled in the bamboo groves of the hotel park, the cooking school's large greenhouse welcomes us for a unique initiation to the 3 cuisines: Rustic, Michelin-starred, and Slimming, studied through a collection of recipes, allowing us to discover the secrets of these French Chefs.

We will then enjoy an afternoon at leisure with these two suggestions*:

1. Enjoy a cup of thea in the Tisanerie where every afternoon, in the Maison Rose salons, a daily selection of tisanes is graciously offered to you. Slimming, purifying, refreshing or digestive blends are changed regularly.

2. Enjoy and afternoon in the Spa where the two thermal springs at your hotel Eugenie are tapped deep down the ground to keep the unique mineral composition without any pollution. The roots of the thermal ritual go all the way back to the Greek, Roman and Celtic civilizations and procure deep benefits from age-old thermal springs, enriched in mineral and trace elements. Looking for a thermal treatment, a detox break or a few hours to unwind... Time stands still at the Ferme Thermale. Its 21 individual treatment booths, steam baths, lounges and wellness shop will smooth away life's worries.

We will meet for dinner at l'Auberge de la Ferme aux Grives restaurant for a farm to table delectable 3-course menu with drinks

- Petit Déjeuner (breakfast)
- Private cooking class with Chef Tillie's assistance followed by Lunch
- Afternoon of leisure with list of suggestions
- 3-course Dinner with drinks at l'Auberge de la Ferme aux Grives Restaurant

Day 7 • 11th March 2025 • Pau-Panorama of the Pyrénées & Guided Walking Tour

After our French breakfast, our private driver will pick us up at our gorgeous accommodations as we head to the historic town of Pau with our licensed guide. Located in southwest France, in the heart of the Nouvelle-Aquitaine region, Pau is a picturesque, historic town nestled at the foot of the Pyrenees. It is renowned for its magnificent natural setting, with breathtaking views of the surrounding mountains. Pau is also famous for its château, which was the birthplace of King Henri IV. The château not only offers a fascinating history, but also peaceful gardens that invite you to take a stroll. The town of Pau has a lively atmosphere, with cobbled streets, picturesque cafés and colorful markets. Sports enthusiasts will be delighted with Pau's proximity to ski resorts in winter and hiking trails in summer. In short, Pau offers a perfect blend of history, culture and nature, making it a must-see destination for visitors in search of authenticity and French charm. As we immerse ourselves in history of this quaint little town, we will enjoy a delightful 3-course chef's lunch with drinks then a little more exploration before our departure. Upon arrival back at our hotel, Les Prés d'Eugène, we will have time for a little rejuvenation before meeting for dinner at the chic l'Orangerie.

- Petit Déjeuner before departure to Pau
- Private walking tour with Licensed Guide in Pau at the foot of the Pyrenees including a 3-course chef's Lunch with drinks
- 3-course Dinner with drinks at Restaurant l'Orangerie

Day 8 • 12th March 2025 • Return to Bordeaux

We will check out of our hotel after a lovely breakfast and meet our private transfer back to Bordeaux where we will travel through the French country side through Roquefort. Upon arrival in Bordeaux we will check back into our host Hotel Burdigala to refresh before a day of leisure. In the evening we will meet for a 6-course farewell dinner with wine pairings hosted by l'Observatoire du Gabriel (1-star Etoile Michelin).

- Petit Déjeuner prior to early departure
- Private transfer from our hotel Pau to Bordeaux
- Check-in to 5 Star Hotel in Bordeaux - Hotel Burdigala
- Day of leisure and exploration in Bordeaux with Chef Tillie on an exciting culinary scavenger hunt
- Farewell Multi-Course Dinner at Michelin Star Restaurant: L'Observatoire du Gabriel

Day 9 • 13th March 2025 Au Revoir & Bon Voyage

One last Petit Déjeuner then catch your private transfer to the BOD airport or train station to return home or continue on for your own individual journey.
See you in 2026 in Provence!!

Join us for two additional options to enhance your French experience:

1. Prelude in Paris & Dordogne Valley (5 days before tour): We will meet in Paris prior to the group tour in Bordeaux. We will experience culinary delights and palate pleasing bites on a Parisian adventure while taking in a few of the magnificent sights in the City of Lights. We will then travel to Dordogne Valley where we will experience truffle hunting, cheeses, and fois gras before beginning our group tour in Bordeaux.
2. Après Tour in La Rochelle & Donostia-San Sebastian in Spain (5 days after tour): After the group tour we will travel to the coastal town of La Rochelle, back to the Basque region of France, then travel to the Spanish Basque region to complete our culinary journey.

For more information on these travel enhancements please contact us!

***Please note:**

1. In case of inclement weather, we will have alternative activities planned.
2. All dinners and lunches will be served according to a pre-fixe menu.
3. We will need to know of any dietary requirements upon booking.
4. Please note any "suggestions" during leisure time is not included but can be reserved in advance for your convenience. This is due to the fact many of these renowned establishments do not take large groups.
5. Specific times for our itinerary will be determined by Frenc Side Travel and provided prior to our departure.
6. If you have more than one checked bag and one carry-on per person please let us know so we may accommodate your needs.