

Aboutique small group tour, carefully created by Amanda Taylor-Ace inspired by her love of Provence. Join Amanda and Chef Theo Michaels (www.TheoMichaels.com) as they share their « joie de vivre » - the joy of living.

Theo Michaels was born in London to a large Greek Cypriot family. Making the semi-finals of BBC TV's MasterChef in 2014 spurred him into giving up corporate life to become a chef, food writer and occasionally on the telly and radio.

Theo has been published three times with his fourth book due out March 2020.



Spend 6 fabulous days based in the restored 18th century villas, nestled in a typical Provencal hillside village, enjoying all day sun within a walled garden covered with vines, outdoor terraces and swimming pool. Be treated to the regional sightseeing highlights and gourmet delights, while enjoying a range of evening entertainment.

> Register now – very limited spaces.





with the fabulous Amanda Taylor-Ace & top English Chef Theo Michaels

For lovers of fine wine, food, laughter and life this is the tour dreams are made of.

Friday, 15th May to Thursday, 21st May 2020 6 day Tour

A Small Group Holiday Adventure Tour for 7-10 People



Maison de Maitresse, 6 Place de la Croix, Saint Maximin, 30700, nr Uzes, France mobile +33609175860 email amandataylorace@gmail.com www.joiedevivre-unlimited.com www.tinyurl.com/joie-de-vivre-video New Zealand end of Nov – end of Feb +64 226541761

# Tour Itinerary

#### Day 1. Friday 15th May

11am Pick up from Avignon SNCF station.





Drive to Villeneuves les Avignon for a lunch by the Rhone River in a delightful Guinguette du Vieux Moulin.

After lunch drive to our beautiful hill side village of Saint Maximin your home for the next 6 nights, unpack and relax by the pool or explore the village.

7pm meet the rest of the staff on the terrace for Apero Time of Amanda's famous « Beaujolais Soup » served with savoury cakes.

That evening we will have a Pizza and Pasta night in the Jardin D'ete with our « Compass Ole



» our fabulous famous Gypsy group that are descendants of Manitas de Plata. Put on your dancing shoes!!

## Day 2: Saturday 16th May

8am Breakfast. After breakfast we leave for the Uzes



Uzes boasts it has the best market for miles around and it has. Great photo opportunities and present buying as well as wonderful fresh produce beautifully presented that is a visual delight.

Saturday Market.

Own lunch from one of the many restaurants and cafés and time for wandering through the medieval streets of Uzes and maybe even climbing up to the top of the Duchy (the no 1 in France where the Duke and Duchess are often in Residence) and looking over the rooftops of Uzes.

Dinner back at the Maison with one of our chefs or Dinner at local restaurant Estanque.



Music tonight (if eating in) by our famous talented musician Michel Eliard who plays classical and flamenco guitar and can sing anything from Rock and Roll to wonderful French songs.

Day 3: Sunday 17th May 8am Breakfast. Walk into Uzes for those that want to with Deputy Mayor Gaby Delsart who will explain the history of the area as you walk. You will end up at the « source » of the water that starts in the Valley de L'Eure and was transported across country and over the Amazing « Pont Du Gard » the Roman aqueduct (still standing after 2,000 years) and on to Nimes which was the Centre of the Roman Empire at that time.

The others will go to the local Flea Market but don't worry we will take the walkers there too! There you can find many treasures amongst the trash!

Lunch at the Maison with Amanda's recipes for Black and Green Tapenade, Lavosh biscuits and a goats cheese salad.

Dinner with our fabulous Chef Theo Michaels who will be cooking one of his signature dishes, and regaling up with his amusing repartee.

Music with Michel Eliard (as Day 2).

#### Day 4: Monday 18th May

8am Breakfast.

9.30am Excursion to Les Baux de Provence the ancient family keep of the Grimaldi family. Wander amongst the castle ruins and admire the 360 degree view over the countryside.

Own lunch in one of the charming restaurants of cafés and time for a little shopping.

Meet at 2:30pm by the entrance and drive down to the « Carriers de Luminiers where you will see an amazing sound and light, music and art show in the ancient Bauxite Mine that features Salvador Dali this year.

If we

have

time we

will stop

Remy de

Provence

on the

at Saint



way home.

Dinner at the Maison by our Chef Theo Michaels.

## Day 5: Tuesday 19th May

### 8am Breakfast

9.30am Excursion to be decided by group from a choice of the top sites in the area. Arles, Nimes, Chateau Neuf du Pape, Isle sur la Sourg and Fountain de Valcluse,



Roussillon and Gordes to name a few.

Dinner Chef Theo Michaels maybe his famous « Kleftiko » Greek slow cooked lamb in the Pizza oven.

Music by one of our musicians.

## Day 6: Wednesday 20th May

8am Breakfast.

Excursion to Uzes to for the smaller producers market and a chance to get those last minute presents.

Lunch at the famous « Terroirs » restaurant in the centre of Place aux Herbes near the fountain which has been pictured in some famous movies.

Wine tasting on the way home at vineyard Aqueduct which produces excellent wines from a sparkling « Methode » to some crisp whites and serious reds, and even a dessert wine.

Relax and maybe start your packing.

Tonight is Paella night in our summer garden with chef Michel (or is it Michelle???). So, dress up (or cross-dress) and dance the night away to one of our musicians.





#### Day 7: Thursday 21st May

Breakfast Au revoir and Bisous, Train station Avignon at 10:30ish.

## TOUR COST

#### In Euros:

- Single room ...... 2,288 Euros
- Shared room ......2,100 Euros
- Everything is included except for a few lunches when we are out for the day and you can choose to buy a sandwich or a banquet from the local restaurants.

Obviously own money for buying personal goods or presents or special wine.





La joie de vivre - The joy of living

