

# Experience Provence...

*with the fabulous Amanda Taylor-Ace  
& co-star Judy Winter*

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

**A**boutique small group tour carefully  
created by Amanda Taylor-Ace,  
inspired by her love of Provence. Join  
Amanda in France as she shares her 'la Joie  
De Vivre' – the joy of living!

**S**pend eight fabulous days based in  
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 available!**

**Friday 6th June to  
Saturday the 14th of June  
8 nights/8 days**

*A Small Group Holiday Adventure Tour for 7-9 People*



*Joie de Vivre*  
UNLIMITED

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[www.youtube.com/watch?v=XKQd2GIs5s4](http://www.youtube.com/watch?v=XKQd2GIs5s4)

New Zealand Dec-March +64 226541761



# Tour Itinerary

## Day 1: Friday 6th June

Picked up in Mini Van from Avignon TGV station at 2 pm and transported to "Maison de Maitresse", Saint Maximin (about ½ an hours drive).

Welcome drink of "Kir Royale" go to rooms and unpack, relax, shower etc. Back to top terrace to meet the staff and hear a bit about the weeks programme, then a cocktail "Beaujolais Soup" ( recipe in the book !!)Dinner cooking demonstration with Judy and local wines choice of Red, White or Rose.

Music on the terrace by Michel Elliard (a very accomplished guitarist and singer originally from Belgium).

## Day 2: Saturday 7th June

Breakfast at the house. A selection of fruit, yoghurts, croissants and baguettes, confiture, tea and coffee.

Uzes Market Tour with Judy and Amanda and select our produce for lunch at the house. Oysters and Pic Poul de Pinet (famous white wine that goes splendidly with Oysters). We eat those at the market.

Lunch at home demonstration and recipes for 2 tapenades ( one with black olives and one with green olives.) Accompanied by lovash biscuits ( delightful with tapenade, cheese ,dips etc and easy to make). Followed by a light salad with Goats Cheese on croutons done under the grill.

Afternoon relax by pool or wander around the village for photo opportunity.

Dinner at the House for a Party Night with our famous Gypsy Band "Compas" (Guitarists and Singers). Three virtuoso musicians, two of whom are directly related to the Famous Gypsy Guitarist "Manitos de Plata." Locals invited to join us for wine and cheese and listen to the music. Put your dancing shoes on.



## Day 3: Sunday 8th June

Breakfast as previous day.

Trip to local Flea Market ( can find some real treasures which you have to search out!!)

Surprise lunch with Phillip Cross and wine tasting with a local wine maker Christophe from Blauzac.

Light dinner at home.

## Day 4: Monday 9th June

Breakfast as usual.

Trip out all day to " Les Baux de Provence" et" La Carriere de Lumieres." Own lunch and shopping. Trip to Saint Remy de Provence on the way home.

Dinner demonstration with Judy and Amanda. Maigret de Canard on the barbecue with Judy's famous orange sauce.

Music by Michel Elliard.

## Day 5: Tuesday the 10th June

Breakfast as usual.

Trip to the "Pont du Gard" visit the museum display of the construction of the 2,000 year old Aqueduct now a world Heritage site. It was built by the Romans as part of a water course between the source at Uzes and Nimes ( Modern day ½ an hour by car !!!)

Gourmet Picnic at the "Pont du Gard" and Photo opportunity.

Swim for those that want it!! Relax at house for the afternoon.

Dinner out at the "Table de Julien 2" the most famous restaurant for miles around.

## Day 6: Wednesday 11th June

Breakfast as usual.

Trip to Uzes for the small producers market and free time to shop.

Lunch at "Terroirs" in the heart of Uzes under the arches in the centre square called "Place Aux Herbes". Shopping continues at the many lovely boutiques in Uzes.

Casual dinner at the house from one of the recipes of "the Book".



## Day 7: Thursday 12th June

Breakfast as usual.

Full day shopping and sightseeing at Avignon famous walled city where the Popes resided for 300 years.

Own lunch in one of the numerous restaurants or cafes.

Dinner at the house Paella surprise by Chef Michel. Bring your cameras.

## Day 8: Friday 13th June

Breakfast as usual.

Wine tasting then a delicious lunch at the house made by Angelique.

Relax afternoon.

Party Night at the "Bistrot du Duchy" with live music and a set menu and wine. Put on your dancing shoes.

## Day 9: Saturday 14th June

This will depend on when your train leaves. If it is later in the afternoon we could visit an Antique market at "Ville Neuve des Avignon" and feast on giant prawns and oysters !!

Drive to the train and sad farewells!!!

*N.B. We will try to stick to the above schedule as closely as possible, however, unforeseen circumstances may result in changes to the material advertised.*

*La joie de vivre - The joy of living*

## Tour inclusions & additional information:

### Gourmet Tour...

For 7-9 people looking for an adventure of a lifetime!

#### Tour inclusions:

- All accommodation.
- All transfers to and from the airport and all transport in a mini bus to our visits, restaurants, shopping, markets etc,
- All entrance fees to any of the visits out.
- 8 Breakfasts in house.
- 6 Dinners in house with cooking demonstrations and recipes with various chefs.
- 2 Dinners out at local restaurants.
- 1 Lunch at house
- 4 or 5 lunches out
- 3 or 4 Music nights at house
- 1 Music night at Uzes restaurant,
- All cocktails and local wines with meals at home or meals out at restaurants.
- Kitchen hand will help keep bathrooms clean, but you will be responsible for your beds.
- Use of washing machine if you want to do any washing.
- Internet free wifi.

#### Tour Cost:

Total cost per person for the 8 days is EUR1490\* per person *Single Room with Shared Facilities'* (if there are more than 2 sharing a room it would be a little less).

\* Does not include your airfares

Hope we can get 7-9 people looking for an adventure of a lifetime in the South of France.

If you need any help with airfares and travel arrangements contact Kylee at TravelVuda (see below).

#### Your Accommodation:

For more information on Amanda's beautiful villas see [www.joiedevivre-unlimited.com](http://www.joiedevivre-unlimited.com).

This will be your home-away-from-home for 8 exciting days and nights.. Note that some rooms will have shared bathroom facilities. Please note that the main kitchen in Maison de Maitresse will at times be in use by the guest chefs, during this time there is of course the kitchen available for guest use at Petite Maison. Villas will be serviced weekly; bathrooms serviced every other day. There are washing machines available for guests should they need them.

#### Transport:

The main group transport will be a 9 seater van, supplemented by another vehicle as required.

#### Additional Costs:

- You'll need approximately EUR300 for meals and drinks not included in the tour price, which will also cover small souvenir spending money (more for shopaholics!).
- We highly recommend that you purchase travel insurance for this trip.
- As this is a 'Land Only' tour, you'll need to make your own way to/from Avignon.

#### Payment:

- A non-refundable deposit of EUR375 per person is required to hold your space.
- Completed booking form is required with your deposit. See the booking form for full T&C's.
- The final balance is due on or before 14th May 2014.
- Tour costs are in Euros and can be sent directly to my French Bank account or a Euros Bank Cheque sent to my address. Balance can be paid in cash on arrival (by prior arrangement) if you want to escape bank charges.

### Amanda Taylor-Ace:

Well where to begin... Amanda is such an amazing lady and most definitely one of kind! Amanda went to France to discover her roots



(her mother was French), fell in love with Provence and has made it her home. She has been hosting culinary tours for the last 7 years, along with hosting other guests throughout the year; to rave reviews and good times had by all.

The article written for a recent VIVA issue sums Amanda up perfectly, as well as describing her maison in more detail. Please find the link on Amanda's website to download this article, Trip Advisor 'Trip WOW's and more fabulous testimonials; [www.joiedevivre-unlimited.com/testimonials.html](http://www.joiedevivre-unlimited.com/testimonials.html)

In 2012 Amanda also released a memoir of her life in France – My French Affair – which went right to the top of the best sellers list!!! See next page for more detail.

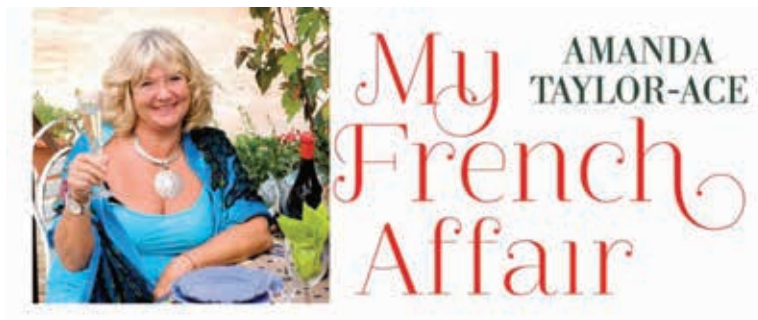
### Judy Winter—about “moi”:

Amanda and my history as friends, and neighbours in the restaurant industry, goes back to the mid 80's when I owned a BYO Italian Restaurant "Numero Uno Ristorante" in Hurstmere Road Takapuna, just across the road from the old Takapuna North Post Office which Amanda had turned into "Cafe La Poste".

So we were fellow restaurateurs, drinking buddies by night and "keep fit" buddies by day. We would ride from Takapuna to Devonport, catch the ferry to downtown, ride around the waterfront to either Mission Bay or St Heliers and stop to have lunch and a bottle of wine. "Gut Buster" going back up that Devonport hill to Takapuna, particularly after the wine at lunch!! Of course, lots of girl talk, laughs and tears were had on those bike rides not to mention the spills and crashes had by both. One such crash putting me in hospital for a week and off work for 5 months. It didn't stop us!

Amanda took off on her new life adventure to France, each year returning with her exciting stories. It took me 9 years but finally 5 years ago I visited Amanda at Maison de Maitresse in St Maximin and we just fell back into place immediately, like I had always been there; cooking up a storm together, entertaining and drinking of course.

I just love the European way of life and have fallen in love with the South of France. As I am now working in the UK on an ancestry visa, I can just jump on a plane or train and be in Provence in no time, and I try to get to St Maximin at least 2 to 3 times a year. I am in love with everything French! The food, the wine (goes without saying) but the general ambience, beautiful language, weather and the big plus - my wonderful friend, full of 'Joie De Vivre'.



## *How a Kiwi woman found her Joie de Vivre*

*When Amanda Taylor-Ace's 14 year old son started mixing with a bad crowd and her life in Auckland needed a shake-up, she did something few of us would have the guts to do. She packed up her son and her life and moved to France.*

Amanda Taylor-Ace's philosophy is 'Joie de Vivre unlimited' - living life with unlimited joy. So when, in 1996, Amanda Taylor-Ace looked at her life and decided she wanted more, she packed her bags and took her son to live in the south of France for a year. But life never does run smoothly and *My French Affair* is the story of how and why she decided to stay and how her new life unfurled.

After desperately searching for that perfect house and falling in love with a Chateaux only to have her dreams dashed by a sexist sheik, Amanda found two eighteenth-century villas in the small village of St Maximin. Not content with simply living there, she decided to renovate the houses and convert them into guest accommodation.

As you can imagine the French have their own way of doing things and Amanda had a lot to learn. Not only did she have to work with French tradesmen (both good and bad), and deal with French bureaucracy without speaking fluent French, she also had to get to know the local villagers, forge new friendships, renew old ones and of course enjoy lovers the way only the French can do. Throughout all this Amanda started bringing in paying guests from around the world, both to stay in at Maison de Maître and to learn the art of French cuisine in her kitchen.

Throughout *My French Affair* Amanda tells her story frankly but with humour. You will feel for her when she doubts her decision that saw her move to the other side of the world and revel in her joy when she finally finds Maison de Maître. Through Amanda you will experience French life and discover what it's really like to start over in a new country. And for those who are in love with French food Amanda has included some of her favourite recipes.

*"In the twelve years I've lived in the south of France as a single woman running my own business, there have been moments of joy and sorrow, of simplicity and complication, fun and frustration, passion and disappointment... and I've relished them all."*

Amanda Taylor-Ace runs the Maison de Maître guesthouse and cooking school in Saint Maximin, in the south of France. For more information about Amanda's cook school and guest houses please visit [www.joiedevivre-unlimited.com](http://www.joiedevivre-unlimited.com)



*Read all about  
my adventures in  
France for the last  
12 years.*

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