



The Tastes of Languedoc

ALL INCLUSIVE GOURMET TOUR



Authentic food and wine travel in the south of France!

The Tastes of Languedoc offers a unique opportunity to dive into the Languedoc culinary scene. This experience is designed for travelers who are interested in discovering not only the food and the wine of the Languedoc region, but how it has emerged from a thousand years of tradition.

C\$ 2,999*



From street food to Michelin Star meals

This experience focuses on ancestral practices, traditional dishes, the Languedoc terroir, its impact on crops, local producers and upscale restaurants.



Enjoy your luxury home for the week

You will stay in a beautiful historic home which is both comfortable and spacious. Each large bedroom has its own en-suite bathroom.



Savour regional delicacies

Experiences focus on locally grown food and wine. The food reflects the terroir, culture and history of the Languedoc in its sweet, and vibrant tastes and colours.

All inclusive

First time ever!! This is one of the regions only all-inclusive tours. All meals, wine and non-alcoholic beverages provided, transportation, accommodation, snacks, hosting, gratuities. We take care of everything for you! (see terms and conditions at www.mistralexperiences.com)

*The price of this trip is based on a group of 6 adults and double accommodation. If your group is larger or smaller this may alter the price. Please email us for a quote. Dates are flexible (subject to availability).

Mistral Experiences

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Why Travel with Us?

We cater to the traveller who is looking to experience the south of France with all of their senses

Meaningful and authentic locations and custom designed experiences

Intentional and thoughtful accompaniment by your hosts

Small group tours (6-10 maximum)

Top quality, award winning accommodation

Responsible travel which leaves a light footprint in every location

All-inclusive options leaving all your time for living in the moment

Locally sourced high quality food and wine

Visits to local farmers and wine makers

Immersion into the ambiance of daily village life

Day 1 - Welcome to Languedoc

Naomi and Franck will meet you in person in Montpellier where you will be transported to your home base for the whole week. Tonight you are invited to join your hosts in a Patis tasting, overview of the week's experiences, and a memorable meal of local cheese, cured sausage and locally sourced wine.

Day 2 - from a very chic Picnic to your personal Chef at home

After your first breakfast in your new wonderful setting, the group meets up for a traditional French picnic in a nearby winery with a chat with the "vigneron" and a wine tasting. In the afternoon we will head to the magnificent medieval city of Pézenas. The day will end back at home for drinks and supper. Tonight we have invited Chef Sébastien to prepare a multi-course meal for us. Together, we will watch as he prepares local signature dishes just in front of us and then sits with us at the dinner table to share his meal. What an experience!

Day 3 - Seafood by the seashore

After our now traditional slow-paced breakfast, our group will set sail to l'Abbaye de Valmagne (1257 AD) where you will have the opportunity to taste the wines produced and aged on site inside the Abbey! After this enchanting visit, we will head to Bouzigues for a seafood lunch along the shoreline. Supper will be special tonight with an once-in-a-lifetime experience in a one Michelin star restaurant and a 6 course meal!

Day 4 - Carcassonne and its Cassoulet

Mid-morning, it's time to head to the famous medieval, walled city of Carcassonne. Lunch today is a steaming cassoulet in the heart of the city. This traditional one-bowl meal is truly authentic and something everyone visiting the region must try. On the way back, Chateau Hospitalet, conveniently placed between the hills and the sea, will facilitate a unique wine-blending workshop for us followed by a wonderful supper in its top-class restaurant.

Day 5 - Market day in Clermont l'Hérault and St Guilhem-le-Désert

Wednesday is market day in Clermont l'Hérault. The market is one of the biggest in the area and is full of lively stalls with artisans and local food. After lunch in the heart of the market,, we head to the medieval village of St Guilhem-le-Désert where we will enjoy its narrow cobblestone streets, the grandiose town square and the peaceful, ancient Abbey founded in 804 AD. After a quick-stop back at Maison Dix to freshen up, we will drive to a well-known wine and tapas bar to experience amazing small dish delicacies paired with local small producer wines.

Day 6 - Oysters and Vermouth

After breakfast, we drive to an oyster farm near Marseillan for a boat ride in the oyster park and a lunch by the Thau Lagoon. We will taste the famous Bouzigues oysters and mussels freshly out of the water. After this local delicacy, we will visit the Noilly-Prat factory and enjoy a tasting of the internationally renowned vermouth sold around the world.. After our traditional aperitif by the pool, we will end our day in Vailhan for a treat. Surprise!

Day 7 - Canal du Midi and a farewell BBQ with Chef Gilles

The peaceful and romantic Canal du Midi is a staple in Occitanie. The cruise today will include amazing sceneries, a series of locks along with a traditional lunch on board. A perfect relaxing day... On our last night together, Chef Gilles will prepare a delicious and memorable BBQ at Maison Dix using traditional swords.

Day 8 - Bye Languedoc - à la prochaine!

A bitter sweet morning as we are leaving Neffiès. Naomi and Franck will personally escort you back to the train station in Montpellier to make your connections on to your next experience.

WHAT'S INCLUDED IN THIS EXPERIENCE?

- Personal 24-hour support from your hosts Naomi and Franck
- 7 nights' accommodation in an award winning B&B with en suite bathroom (*The price of \$C 2999.00 per person for this experience is based on double occupancy accommodation. A \$500 supplement will be charged for single occupancy.*)
- Transfer from/to the designated tour start/finish as well as local transportation during the week, including pick-up and drop-off at designated meeting point
- All admissions to planned activities
- All Meals -7 breakfasts, 7 lunches (including wine of our choice), 7 Aperitif (incl. Rose & Patis), 7 dinners (including wine of our choice)
- Alcoholic and non alcoholic beverages offered (beer, wine, pastis, water, soda)
- Snack basket available at all times at Maison Dix and replenished as necessary
- Snack basket and water/non-alcoholic drinks provided in van for travel
- Detailed travel guide
- All gratuities

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