

TRAVCOA
World Leader in Luxury Travel

*2012 France:
Tour d'Élégance*



PARIS • REIMS • LYON • AVIGNON • GORDES • ROUSSILLON
APT • ISLE-SUR-LA-SORGUE • PROVENCE

A Travcoa Exclusive Invitational Journey

France Tour d'Élégance

June 22 - July 4, 2012



Created and hosted by Travel Director, Amber Medkiff

This France Tour d'Élégance Invitational Journey is the embodiment of Amber's "dream trip" – the consummate French itinerary designed around her two passions: style and cuisine.

Paris may be known as the "City of Light" but it's also the city of Dior, Chanel No. 5 and escargot. From the couture houses of Avenue Montaigne to the heart of gastronomie, the 8th Arrondissement, the French capital is the epicenter of style and epicurean delights. Stroll past 15 Place Vendôme, where César Ritz opened the world's first luxury hotel. Continue to Hermès for a scarf and a bag known simply as the Birkin. Then try your hand at *oeufs en cocotte* or roast duckling at a French cooking school before taking in the opulence of the Opéra de Paris.

Imagine grand boulevards lined with specialty boutiques, and antique hunting at the L'Isle sur la Sorgue market in the Vaucluse. The characteristic scent of Provence -- lavender -- drifting across lush farmland. Wander the streets of Vieux Lyon, where passageways criss-cross through the inner courts of Renaissance buildings. Enjoy private access to some of the world's most prestigious fashion houses, accompanied by a celebrity stylist. Visit Louis Vuitton, Christian Dior, and Hermès – complete with behind-the-scenes access to private art collections, insight into brand history and development, private salon viewing, fittings, and personalized shopping.

In addition to fashion, the Tour d'Élégance offers insights into France's rich gastronomic traditions. You will not only dine at Michelin-star restaurants throughout France, but will also have the opportunity to participate in private culinary lessons in Paris at the Alain Ducasse Cooking School and in Lyon with instruction led by Philippe LeChat. The journey will also feature wine tastings and parings at notable wineries such as Ruinart, one of the oldest champagne houses in France. Enjoy a private cellar tasting in Reims and a quiet lunch in a shady square of Saint-Rémy-de-Provence. Sample fresh melons at the local farmer's market or foie gras at a gastronomic gem.

Amber looks forward to sharing with you the France of her dreams!

JOURNEY HIGHLIGHTS

- Discovering the incredible flea markets in Saint-Ouen
- Fantastic gourmet lunches & dinners at noted Michelin-star restaurants
- Private visit to the La Maison Vuitton art gallery in Paris
- Being treated like a VIP on private visits to the haute couture salons of Louis Vuitton, Hermès & Christian Dior
- Exclusive viewing of the historic collection at the Chaumet Museum
- An evening at the Opéra Garnier to see an enchanting ballet performance
- Private classes at Alain Ducasse Cooking School in Paris and the Marc Bretillot Culinary Art & Design School in Reims
- Riding in style through the heart of Paris in a chauffeured vintage 2CV Citroën
- Champagne tasting at Pomery in Reims
- A Cooking Class with Chef Philippe Lechat and an exclusive course on the refined art of Oenology in Lyon
- Touring the Palace of the Popes in Avignon
- Lourmarin L'Isle-sur-la-Sorgue, an island city with 300 permanent antique dealers



DAILY ITINERARY

Travcoa journeys are designed to accommodate the most common flight times from the USA. The first and last included accommodation and meals are specified in the itinerary below.

Days 1 & 2, Friday & Saturday

June 22 & 23, 2012

Depart for Paris, FRANCE

Journey accommodations begin with the hotel night on Day 2. Check-in time is approximately 3pm.

Included meal services begin with Dinner on Day 2.

Depart from your home city on Friday and arrive in Paris on Saturday. Upon arrival in this remarkable city, you will be met and taken directly to your luxury hotel.

The rest of the day is at leisure to relax or explore Paris. Your conveniently located hotel is walking distance from the Champs-Élysées and the Louvre.

This evening, join your Travcoa Travel Director and fellow travelers at a welcome cocktail party and dinner at the hotel's 3-star Epicure restaurant. Enjoy dinner while you learn more about the exciting days that lie ahead.

Hotel Le Bristol

Day 3, Sunday

June 24, 2012

Explore Paris

This morning, discover the oldest and most popular Flea Markets of Saint Ouen. We drive along the Boulevard Périphérique, then take a stroll into Parisian folklore, and join in the popular Parisian weekend activity of unearthing antiques and all kinds of bric-à-brac. We explore several of the most interesting markets - Marché Malik for clothes and collectible military items; and Marché Serpette for antiques and European treasures.

After a full morning at the markets, relax over lunch at Chez Francis, a gourmet brasserie located in Place de l'Alma. It has a cozy early 20th century atmosphere, and breathtaking views of the magnificent Eiffel Tower.

This afternoon, cruise the famed Champs-Élysées to our next stop – a private visit to La Maison Louis Vuitton. Inaugurated on October 9, 2005, La Maison Vuitton has become a Parisian cultural and artistic center. This 4-storey building is constructed like a spiral, an architectural masterpiece inspired by the concept of the “promenade” as imagined by the American architect Eric Carlson. Receive a champagne welcome, by the Director of the House, before he takes you on an exclusive viewing of the Art Gallery (usually closed to the public). Learn about their art collection, then enjoy time to explore the store lit by a glistening 65-foot atrium.

Dinner this evening is at the gastronomic Michelin 3-star restaurant, Pierre Gagnaire. Enjoy the cuisine, the atmosphere and meeting the chef.

Hotel Le Bristol

DAY 4, Monday

June 25, 2012

Explore Paris

This morning, enjoy the privilege of a private visit to the Chaumet Museum. In 1780, Marie-Etienne Nitot, a small jeweler who worked with the jeweler to Queen Marie Antoinette, created the coronation crown for the Emperor Napoleon. This earned him the title of "jeweler of the tiara," and a revered reputation; and he became the entrusted keeper of Napoleon's jewels. Nitot went on to create tiaras for the Empress Josephine, Pope Pius VII and many other royal figures. The business was handed down through marriage to Joseph Chaumet, who by the late 1800's, was creating jewels for almost every royal court from Europe to Asia. Their collection of jewels was kept secret until 2004, when the House of Chaumet unveiled a temporary exhibition, 'The Loves of Napoleon.' Since creating their first iconic tiara for Napoleon, this jewelry house has created more than 2,000 tiaras.

Taking the glass elevator from the main shop up to the private Chaumet Museum, you will be awed by this place of incredible artistic history. Examine the collection of 150 Marquette crowns and hair jewelry made by Chaumet, including an impressive set created for the Empress Josephine. Take a deep breath as you spot the grand piano in the first salon, where Frederic Chopin composed his music and gave private royal recitals.

After lunch at a local restaurant, we pay a visit to Hermès' rue Saint Honoré flagship store. As guests of honor on this private visit, you are warmly welcomed into this temple of Parisian refined luxury. In the intimacy of their private salon, located between the Emile Hermès private museum and the restoration workshop, listen to an impassioned lecture about the history of the house - with a focus on their timeless silk scarf. A "voyage into the heart" was the theme of the first Hermès silk scarf, created in 1937, and since then, their expertise and unique hand-rolled process has made Hermès and their scarves famous around the world. They will show you some practical tips about how to tie scarves in a classic, sophisticated way, and according to the specific occasion. We take an exclusive trip into the heart of the Hermès knowledge, and discover their unconventional elegance.

This evening, we enjoy a visit to the Opéra Garnier for a ballet performance of "La Fille Mal Gardée." The oldest *action ballet* in the French repertoire, "La Fille Mal Gardée" was also the first modern dance work in the ballet style. First performed at Bordeaux's Grand Theatre just days before the French Revolution, its success across Europe and the United States was immediate. This breezy cheerful work unfolds in the countryside, and tells the tale of Lise's thwarted love for Colas. This was the first time a ballet storyline did not involve gods or ancient heroes, and the first time a performance recounted a story by miming the action. We see the work performed in the virtuoso choreographer Frederick Ashton's version, as it was created for

London's Royal Ballet in 1960. Ashton composed the ballet of the utmost virtuosity, replete with humor, tenderness and gaiety, giving new life to Dauberval's pastoral.

Dinner will be pre or post performance at one of the new restaurants at the Opéra Garnier.

Hotel Le Bristol

Day 5, Tuesday

June 26, 2012

Explore Paris

This morning, prep your taste buds and roll up your sleeves for a private hands-on cooking class at Alain Ducasse Cooking School, created by the renowned chef who directs restaurants in the Plaza Athénée and the Eiffel Tower. The atmosphere is cordial and fun, but this is a serious school, offering a variety of courses from bistro cooking to *cuisine du marché*, to Ducasse's Mediterranean-style haute cuisine. In our class this morning, we prepare your lunch starter and the main course, and then watch the Chef Pâtissier prepare one of his special desserts. During the class enjoy coffee, tea, fruit juices and puff pastries; and when the class is done, repast on the gourmet lunch you created!

This afternoon, discover the fabulous heritage of Christian Dior, on a private visit of the Dior Haute Couture workshop. Dior is a major French institution and has been a successful international couture house since 1947. We are taken backstage to watch and feel the exceptional artisanship and unique identity that characterizes this most emblematic French name. You have access to the private fitting rooms and salons, while listening to fashion anecdotes and receiving a tailored shopping session.

This evening, we dine at Apicius, an exquisite restaurant nestled in the heart of a historic private Parisian mansion. Savor the cuisine from the self-taught chef Jean-Pierre Vigato's kitchen, where the Paul Gauguin maxim "Cooking well relies on a clear head, a generous spirit and an open heart" truly applies. The atmosphere in this private garden is cozy and refined; and the extraordinary flavor combinations of the cuisine speak to the continuous innovation by this famed chef.

Hotel Le Bristol

Day 6, Wednesday

June 27, 2012

Drive Paris to the Champagne region & Reims

This morning, discover Paris in a chauffeur-driven Citroën vintage Deux Cheveaux as a caravan of Citroën 2CVs take us on an exploration through the heart of Paris. The Citroën's convertible top allows magnificent views (and photo opportunities) as you take in the monuments and sights of this capital city. See all the legendary places of Paris - exploring a mosaic of different districts, each with its own architecture, atmosphere and distinctive features. Drive through the imperial Paris of the Champs-Élysées, via the Eiffel Tower and Louvre museum; discover the

artistic heights of Montmartre. Savor the medieval village atmosphere of the streets of Le Marais and sample the intellectual, revolutionary and chic style of Saint-Germain-des-Prés.

After our morning motoring exploration, we relax with lunch at l'Atelier Etoile de Joel Robuchon. Set on the Champs-Élysées, this polished dining establishment serves excellent Modern French cuisine. After lunch, we travel north to Reims, and into the encompassing Champagne region.

After some time to relax at your luxury château hotel, we venture out for an evening at the famed Ruinart Cellar. The House of Ruinart is one of the oldest champagne houses in France, founded in 1729, more than half a century before the French Revolution. Ruinart's "Wines of power and finesse" slogan sums up the house's elegant and majestic style. We are treated to a private a 45-minute tour, followed by a cocktail reception and exclusive dinner that pairs a different champagne with each course.

Château Les Crayères

Day 7, Thursday

June 28, 2012

Explore Reims

Taking the drama out of gastronomy, and playing with food to help perceive a new movement and new table manners, made Marc Bretillot the initiator of the field of culinary design. A true culinary design pioneer, Bretillot is reputed to be both a brilliant designer and a learned lunatic. He is a major figure of the culinary design discipline, and has piloted the workshop of the École Supérieure d'Art et de Design de Reims for almost ten years. This morning, we are privileged to enjoy a course with Marc Bretillot. This will be a memorable and eye-opening experience!

Our next culinary experience is lunch at Le Millenaire, a Michelin 1-star restaurant with a charming Art Deco décor. Food here is a serious business, with modern-style cuisine offered from a noted Garenne region chef. Frog's leg meunière with squid, bass in a butter sauce and skate roasted in garlic are just a few examples of what you find on the menu.

This afternoon, enjoy a city tour of Reims, an ancient university town famous for its magnificent cathedral, the Cathedral Notre Dame. This cathedral has played a spiritual role in French and European history for more than 800 years; and it is where French kings have traditionally been crowned. Considered one of the finest cathedrals in Christendom, it was one of the first monuments registered as a UNESCO World Heritage Site. This mammoth structure has a Gothic architectural style, with a façade of unequalled dimensions. Using the then new architectural style of the 13th century, the cathedral offers a unique harmonious union of its architectural style and adorning superb sculptures.

Our restaurant for dinner this evening is L'Assiette Champenoire. Graced with bay windows that provide a splendid view of the terrace and the park, we enjoy a progressive gourmet tasting menu created by renowned chef Arnaud L'allement.

Château Les Crayères

Day 8, Friday

June 29, 2012

Reims and Train to Lyon

J.A. Louise Pommery was always determined to give her house personality through its architecture, and illustrate the style of her wines by that of their buildings. She paid little attention to the region's established norms and conventions of the day, and built an Elizabethan English style estate in the heart of France. This philosophy is just part of the history revealed when we visit the private lounge and cellar at Pommery. A special champagne tasting at this renowned establishment is also included in our visit.

After lunch at our hotel's delectable Le Jardin restaurant at Les Crayères, we depart for a scenic drive to the Gare de Lyon train station in Paris. Here we board the high-speed TGV train bound for Lyon. Relax and take in the lush countryside as we travel south, arriving in Lyon by late afternoon.

Known as the gastronomic capital of France, Lyon is also home to many UNESCO World Heritage Sites. From Gallo-Roman remains to modern architecture, not forgetting Romanesque and Gothic buildings, Lyon has preserved its ancient districts echoing with memories of its 2,000 years of history. In the evening, the face of the city is transformed, illuminated to make way for the magic of its nightlife. Gold and multi-colored lights decorated more than 200 sites, monuments and bridges.

Dinner tonight is in the hotel's gastronomic restaurant.

La Villa Florentine

Day 9, Saturday

June 30, 2012

Explore Lyon

This morning, prepare your palate for a savory cooking class with Michelin-starred Chef Philippe Lechat. "Share and give", is the slogan of this passionate chef. Lechat was the head chef in the Castle of Bagnols, and is an instructor at the famed Institute Bocuse - Ecully. Your workshop is followed by a delicious lunch served on site.

Lyon is an interesting blend of northern seriousness and southern flair for good life. This afternoon we investigate this eclectic city on a tour of Lyon and Vieux Lyon. We explore the Fourvière Hill district, known for its magnificent 180-degree views and rich Gallo-Roman heritage. In the late 19th century, Pierre Bossan, architect and winner of the Grand Prix de Rome, had the Basilica of Notre Dame built on Fourvière Hill. We take a cable car ride to the Basilica; a neo-gothic church, still incomplete, and though strongly criticized for its excessively elaborate style, dear to the hearts of Lyon's inhabitants.

At the foot of Fourvière Hill, at the confluence of the Rhône and Saône rivers, lies picturesque Vieux Lyon (Old Lyon). In 1964, it became the first protected historic district in France; one of

the largest Renaissance quarters in Europe, Vieux Lyon was named a UNESCO World Heritage site in 1998. Its uncompromised urban heritage displays the 2,000 years of history of this merchant mecca. Vieux Lyon is criss-crossed of *traboules* (passageways) allowing pedestrians to go from one street to another via the inner courts of buildings. These passages often hide marvels of Renaissance architecture and decoration, such as vaulted ceilings, Italianate galleries piled one on top of the other, towers and spiral staircases. The heart of the Place des Terreaux is very popular place - with bustling cafés and the city's prime monuments: city hall, the Palais Saint-Pierre and its Fine Arts Museum, and the opera house.

Tonight, dinner is at Paul Bocuse, a 3-star Michelin restaurant with a Bourgeois menu. This 'family house' has become an obligatory stopping point for gourmets from around the globe.

La Villa Florentine

Day 10, Sunday

July 1, 2012

Explore Lyon & Drive to Gordes (Provence)

This morning, delve into the world of wine with an oenology course focused on "*l'art de la dégustation*" (the art of tasting). The class presents an easy step-by-step method of appreciating and choosing wine. You are first introduced to the gustative sensations and presentation of the elements that determine the quality of wine. Next, enjoy comparative tastings while learning the vocabulary of wine. The interactive workshop portion includes animated expert theory and hands-on practice. You will graduate this course with a new appreciation of wines' flavors and an understanding of the intricacies of your own palate.

Lunch today is at Christian Tetedoie, a Michelin 1-star restaurant, set on the banks of the Saône River. Soak in this little gourmet paradise, with its modern and warm atmosphere, and where the furniture and the collection of old style crockery give it a very chic classic touch. Here elegance and refinement are synonymous with simplicity.

After lunch, we take an afternoon drive into the Provence region, stopping en route in Avignon to visit the Palace of the Popes.

Avignon, a strategic site in the Rhone Valley, owes its origin to the Doms Rock. With the arrival of the popes in the 14th century, the city became a second Rome. It was enriched by art in the 17th and 18th centuries, and it remained papal property up to the French revolution. The Palace of the Popes was home to the Sovereign Pontiffs in the 14th century, and today it is the largest Gothic palace in the world.

We arrive at our hotel in Gordes by late afternoon, and enjoy dinner at the hotel's gastronomic restaurant.

Les Mas des Herbes Blanches

Day 11, Monday**July 2, 2012****Explore Provence region**

We spend today exploring Provence, and discovering the villages of Lubéron region, beginning with Gordes. Standing on the edge of the plateau of Vaucluse, Gordes is one of the "in" villages of Lubéron, home to many artists and movies stars. Its white and gray stone houses rise up in a spiral around the rock at the center of the village. Stroll the tiny streets that climb up between the tall houses, and discover beautiful old doorways, arcades and walls of flat stone perfectly restored. At the very top of Gordes are a church and a fortified castle enclosing the city hall and the Pol Para museum. From here you can look out onto the hills of the Lubéron, with panorama views of the valley and mountains. Its location, exceptional charm and typical architecture, has labeled Gordes as "one of the most beautiful villages of France". We stop to visit Moulin du Clos des Jeannons, and enjoy a short tour as well as olive oil and olive dip tasting.

We then drive to Roussillon for a guided tour of this magnificent ochre quarry. Located at the foot of the Monts de Vaucluse, the village of Roussillon is surrounded by beautiful countryside, magnificent red cliffs, and situated in the heart of one of the biggest ochre deposits in the world. The red, yellow and brown shades of the earth form a striking contrast with the lush green pine trees. The vivid blue of the Provençal sky and the exceptional quality of light make this a magical site.

Next, we continue on to Apt, set in the heart of the Lubéron Nature Reserve, between the mountains of the Vaucluse and Lubéron. This pleasant and typical Provence city has lovely little streets that meander through the old section - passing by ancient fountains, private mansions, and tiny tree-filled squares. Boasting itself as "*site remarquable du goût*" (a place of wonderful tastes), it is well known for its delectable local produce.

We then drive on to the village of Lourmarin, in time for lunch at l'Antiquaire restaurant. Also listed as "one of the most beautiful villages in France," Lourmarin is nestled in the middle of vineyards, olive groves and almond trees. In the summer, it becomes a very animated village, with numerous café terraces, restaurants and boutiques attracting patrons from around Europe.

After lunch, we travel to Cavaillon, for a tour through its market teeming with fresh produce, including its famous melons. A local specialty, Cavaillon melons are the king of the market and the merchants will gladly show you how to choose the best ones.

Our last stop of the day is in Isle-sur-la-Sorgue, an "island city" that lies at the foot of the Vaucluse plateau, on the plains of Comtat Venaissin. It is a lush green, with bright reflections of the water shining from the several canals that run through its center. An antique and art lovers haven, collectors will easily lose themselves exploring the nearly 300 permanent antique dealers and second-hand shops found in this charming village.

Back in Gordes, tonight we dine at Les Bories, a Michelin 1-star gastronomic restaurant.

Les Mas des Herbes Blanches

Day 12, Tuesday

July 3, 2012

Explore Provence region

This morning we explore the Alpilles region of Provence. It is a harmony of sublime landscapes, and an untamed natural environment with proudly preserved traditions. The landscape here is magnificent: little mountains covered in scrubland, pine and oak forests, and verdant plains that delight the eye at regular intervals. Throughout the Alpilles, you see steep little roads and pleasant shady paths, offering beautiful postcard-perfect panoramas. Fields of olive trees stretch as far as the eye can see, and avenues of cypress lead up to superb renovated country houses or ancient drystone farmhouses.

Our first stop is Saint-Rémy-de-Provence - surrounded by lush green perfumed valleys, its ancient streets are lined with beautifully restored old houses. Stroll through the narrow winding streets and discover fantastic old fountains, shady squares, picturesque restaurants and elegant boutiques. This is the land of Van Gogh, who was inspired by St. Remy's light, its sunflowers and its famous cypress trees.

Next, we explore Baux de Provence. Set on a rocky plateau 800 feet high, it offers brilliant views of Arles, the Camargue and the Alpilles. The village has an exceptionally rich cultural heritage, with 22 architectural treasures classified as "Historic Monuments" (including the church, château, town-hall, chapels, houses and doorways). We walk through, admiring the ancient houses that have been carefully restored, beautiful Renaissance façades and several magnificent "*hôtels particuliers*" that today house art galleries or museums.

We lunch at La Cabro d'Or, a temple to tranquility with its clear, spacious interiors and windows that open onto an intimate, quiet garden. Appreciate the creative colorful and sophisticated tenor of the decorative surroundings, and savor the culinary delights you will taste. The owners Jean-André and Geneviève Charial have their own wine, "L'Affectif" – known for its woody notes and silky-smooth affect on the palate.

On the way back to Gordes, we stop at Aix-en-Provence, a country village full of authentic Provençal houses and traditional French-style gardens. The name "Aix" comes from the water source discovered when the city was founded by the Romans in 123 BC. The capital of Provence in the 15th century, Aix was home to wealthy merchants and local dignitaries who constructed handsome houses, private mansions, and city squares bursting with flowers and ancient fountains. Aix was also the inspiration to many great writers and painters, including Guigou, Stendhal, Mistral, Zola, and Cézanne.

Tonight we gather for a farewell dinner party with our Travel Director and fellow travelers.

Les Mas des Herbes Blanches

Day 13, Wednesday

July 4, 2012

Gordes to Marseilles airport & Depart for Home

Say *au revoir* to Gordes this morning before you are transferred to the Marseilles airport for your return flight home or onto your next destination.

Journey accommodations end with the hotel night on Day 12. Check-out time is approximately 11am on Day 13.

Included meal services end with Breakfast on Day 13.

NOTE: The Daily Itinerary above is subject to change dependent upon local conditions and/or operational changes or improvements. The specific times and order of inclusions within each destination may also be altered to best accommodate unscheduled closures, special events, weather, traffic, etc. Please contact your Vacation Planner before scheduling any coinciding appointments. You will receive an up-dated itinerary approximately 3 weeks prior to your journey's scheduled departure date.

ACCOMMODATIONS

DAYS 2 - 5	Paris, Hotel Le Bristol
DAYS 6 & 7	Reims, Château Les Crayères
DAYS 8 & 9	Lyon, La Villa Florentine
DAY 10-12	Gordes, Les Mas des Herbes Blanches

Hotel Le Bristol, Paris

Located on the fashionable Rue du Faubourg Saint-Honoré, one of Paris' most elegant shopping streets, the hotel is within walking distance of the Champs-Élysées and the Louvre. It is often described as an intimate palace, combining refined elegance with extraordinary attentive service. Opened in 1924, the hotel stands now grander and more elegant than ever. Built in Eiffel style, Le Bristol features original art and Gobelin tapestries throughout the hotel. The lobby displays 23 Baccarat crystal chandeliers and a Carrara marble floor with a 19th century Savonnerie carpet.

The glass-enclosed roof-top swimming pool is set in solid teak and gives the impression of the bow of an ocean liner sailing towards Sacré Coeur and the Paris skyline. Bay windows open out onto a sun deck with lounge chairs, which overlooks Paris. A 13,000 square-foot manicured garden with flowers and Camelia trees lies at the heart of the hotel.

The hotel has 181 guest accommodations, each unique, on eight floors and housed in two separate areas. Room features include satellite TV, minibar, Internet access, and a safe. The bathrooms, the biggest in the capital, combine charm and comfort. In white Carrara marble, they all have double sinks, big baths, shower stalls, heated towel racks, magnifying mirrors, scales, hair-dryers, Hermès toiletries and Egyptian cotton towels, dressing gowns and slippers.

Château Les Crayères, Reims

For more than a century, the château – once a Reims property owned by the Polignac family, now a luxury hotel – has perpetuated a tradition of elegance and excellence. This château is the very symbol of French-style *art de vivre* in the heart of Reims, city of art and history. The dedicated, caring service creates a warm and intimate atmosphere. The interior design is by Pierre-Yves Rochon. For this house, steeped in history and culture, the famous interior architect chose a refined décor featuring the best in French Classicism. Outside, a beautiful terrace overlooks the seven-hectare park.



Decorated with the refined care and attention to detail that is specific to the purest French classical style, the 20 rooms and suites in the château and cottage are all spacious and offer an exceptional setting, harmoniously combining elegance and comfort, luxury and intimacy, and tradition and technology.

La Villa Florentine, Lyon

The Villa Florentine, a haven of peace in the heart of Lyon, is a charming hotel and member of the prestigious “Relais & Châteaux” chain. Each room has its own personal charm, tastefully decorated in delightful colors. Dominating the city from its vantage position on the Fourvière Hill in Lyon, the hotel Villa Florentine, is a former convent from the 17th century was converted into a charm hotel and gastronomic restaurant.

Villa Florentine has an outdoor pool, a steam room, a sauna, and a fitness facility. Complimentary wireless Internet access is available in public areas. This luxury hotel offers a restaurant, a poolside bar, and a bar/lounge. Additional amenities include a business center, laundry facilities, and a garden. This is a smoke-free property.

The 28 air-conditioned guestrooms include mini-bars and welcome amenities. LCD TVs are



equipped with satellite channels. All accommodations provide a safe, in-room complimentary wireless high-speed Internet access. Bathrooms offer handheld showerheads, bathrobes, bidets, and makeup/shaving mirrors. Additional amenities include slippers and complimentary bottled water. In addition, amenities available on request include in-room massages, irons/ironing boards, and wake-up calls. All guestrooms at Villa Florentine are non-smoking.

Les Mas des Herbes Blanches, Gordes

This farmhouse and its walls play with the light and tiles worn by the sun, and seem to emerge from the past centuries to allow happiness to enter its interior. Stairs are arranged as hanging gardens or terraces, and the house is centered round the swimming pool in a cascade of extraordinary charm. The light of Provence in the heart of the farmhouse and the fragrances of the Lubéron pervade the dining room. On the terrace, the omnipresent massive stone guides gastronomic travelers into another time.



All of the rooms are air-conditioned and offer HD satellite TV, a minibar, in-room safe, free Wi-Fi access, and a hair dryer.

TRAVEL PLANNING DETAILS

2012 Departure Dates & Prices

<u>Dates</u>	<u>Travcoa Select</u>	<u>Select Single Suppl.</u>
June 22 - July 04, 2012	\$25,990	\$4,990

13-Day Itinerary: *Per person price is based upon two people sharing a room. Airfare is additional.*

Intra-tour air is not required on this journey.

JOURNEY PACE: ACTIVE

All guests are expected to be in good health. We consider our journeys to be active. Moderate to strenuous exertion, including long walks on rough uneven terrain, climbing stairs and long drives on rough roads are an integral part of your journey.

For a more detailed description of the special requirements for this journey, and to check if this journey is right for you, please speak with a Travcoa representative.

RENDEZVOUS & SCHEDULE POINTS

Below are the times and locations where this journey officially begins and ends. Travcoa is pleased to provide arrival and departure transfers between the designated airport city and the Rendezvous location when confirmed flight details are provided with final payment.

Day 1	Friday June 22	Depart Hometown
Day 2	Saturday June 23	Arrive Paris, France <u>Meeting Point</u> - Paris, Hotel Le Bristol after lunch <i>Journey accommodations begin with the hotel night on Day 2. Check-in time is approximately 3pm.</i> <i>Included meal services begin with Dinner on Day 2.</i>
Day 13	Wednesday July 4	Depart Gordes, France (Marseilles Airport) <u>Farewell Point</u> - Gordes, Les Mas des Herbes Blanches after breakfast <i>Journey accommodations end with the hotel night on Day 12. Check-out time is approximately 11am on Day 13.</i> <i>Included meal services end with Breakfast on Day 13</i> Arrive USA Hometown

INTERNATIONAL AIR FLIGHTS

Airfares vary according to your airline, departure city and seat category; and are based on availability and subject to change. Travcoa is pleased to assist you with your air reservations for this journey.

The recommended air carriers for this journey are: British Airways, Air France & Lufthansa. Please check with Travcoa for schedules and rates on our preferred carriers.

If you are arranging your own flights, please take careful note of the Rendezvous Points above. Our office requires flight details 2 months prior to departure to provide your included journey arrival and departure airport transfers.

EXTENDING YOUR STAY

This Travcoa escorted journey is designed to give you an in-depth experience of this region. If you have more time, you may choose to extend your travels and explore more of this region or other nearby areas. Some recommended options on how to extend your travel are listed below.

EXTRA HOTEL NIGHTS:

Many guests choose to add additional hotel nights before and/or after their journey to help acclimate after long international flights or to do some independent exploration. Travcoa is happy to secure those hotel reservations for you. Travcoa still provides airport assistance and journey hotel transfers if you choose to arrive early or depart after the journey.

Call for pre tour rates at the **Hotel Le Bristol in Paris**, and post tour rates at **Les Mas des Herbes Blanches in Gordes**. Extra hotel nights are subject to availability.

INDEPENDENT JOURNEY EXTENSIONS:

Europe offers countless options for additional travel. Travcoa has a large variety of ready-to-book Independent Journeys from which to choose.

CUSTOM JOURNEY EXTENSIONS:

Travcoa can create customized independent itineraries designed around your special interests and desired travel dates. These can be arranged as extensions either before and/or after your escorted journey.

Contact a Journey Planner for more details.

NOTE: If you are connecting this journey with another Travcoa escorted or custom journey, please remember the connecting flights between journeys are NOT included. Please contact Travcoa for the recommended connecting flight schedule.

YOUR TRAVCOA JOURNEY INCLUDES:

- Deluxe rooms in the best available hotels*
- Three meals per day, including our unique Dine-Around program that lets you enjoy any restaurant you choose with à la carte dining, or relax with room service when available*
- A professional Travel Director as your personal concierge
- Local sightseeing with professional English-speaking guides with unparalleled knowledge, including entrance fees for places visited
- Active participation and up-close encounters to experience the cultures of your journey
- Bottled water, soft drinks, coffee and tea included with meals; bottled water during sightseeing excursions
- All gratuities to hotel and restaurant staff and local guides and drivers
- Group or individual airport transfers on arrival and departure flights
- The *TravcoAssist Travel Protection Plan*, including emergency medical evacuation insurance coverage for injury or illness, and 24-hour Worldwide Live Travel Assistance through Travel Guard Assistance

**Due to remote or undeveloped locations on some journeys, accommodations may not always meet Western standards. Dine-Around opportunities will be limited in remote or unsecured locations.*

THE COST OF YOUR JOURNEY DOES NOT INCLUDE:

- Air transportation; airport taxes; passport expenses
- Inoculations and medications
- Visas if required
- Alcoholic beverages (except as noted in itinerary) and caviar
- Expenses of guides, buses or cars for sightseeing not included in the itinerary
- Laundry, expenses of a personal nature and gratuity for any personal services
- Health, accident, baggage and trip cancellation insurance
- Excessive baggage charges imposed by airlines
- TravcoAssist GOLD Protection (*optional additional coverage*)
- Customary end-of-the-trip gratuity to the Travel Director
(Depending on your satisfaction with their services, \$15-\$18 per person, per day is customary.)