



beautiful **Prieuré**
NOTRE DAME



great food



live open markets

The Prieuré Notre Dame

is the family retreat of Bernard Jarrier and Carole Peck, the nationally acclaimed cookbook author and chef-owner of the Good News restaurant and bar in Woodbury, Connecticut. The Prieuré is situated directly across from the 12th century church at the center of Montfrin, on the site of a former Roman camp bordering the River Gardon and near the famous Roman aqueduct, Le Pont du Gard.

The village of Montfrin is located in the heart of Provence at the center of a triangle formed by the cities of Avignon, Arles and Nimes, each about 20 minutes drive from Montfrin. Convenient air and rail connections from Paris and other locations are available to these cities.

The Prieuré Notre Dame is home to Carole Peck's Provence Culinary Tours, offering a comprehensive introduction to the foods, wine and cuisine, culture and natural beauty of Provence. The Prieuré is also available for private rental.

For more information call or email Bernard at 203.266.4622
bernard@savuerfrance.com

refined accomodations steeped in history in the heart of Provence

Join Carole Peck in Provence in 2018!

Our special delight is to introduce sophisticated travelers to the rich history, natural beauty, and culinary delights of this extraordinary region in the south of France. Intimate tour groups of 8 to 12 persons allow each participant to enjoy an unforgettable personal experience as they discover Provence from a true insider's perspective.

You will be our guest at our newly restored home in Montfrin, Prieuré Notre Dame, which boasts a history dating back to the 12th century with all the contemporary comforts of today. There you will enjoy cocktails and a grand family-style dinner with us on the evening of your arrival, and a delightful breakfast when you awake each morning. Your sojourn will unfold with varied daily activities planned to ensure that you savor all the wonders that Provence has to offer. Some of the highlights:

- Cooking classes featuring local star chefs who will demonstrate culinary techniques suitable for all skill levels—plus the bonus of dining on the fruits of their labors!
- Visits to local open-air farm markets, the biggest and best of France.
- Sumptuous meals in some of the region's best bistros and most acclaimed restaurants—enlivened even more by Bernard's special dining discoveries, where he pairs the local cuisine with wines from the best regional vineyards.
- Plenty of sightseeing opportunities that take full advantage of Carole and Bernard's knowledge of Provence, plus shopping and antiquing made easy with the euro.
- Abundant opportunities for private tastings that allow you to experience the wonderful foods and wines of Provence at their source.

We are accepting reservations for our 2018 tours at room rates of \$4,200 per guest double occupancy, or \$4,300 single occupancy for the all-inclusive tour package covering accommodations with private bath, three meals a day plus all wines and other beverages, sightseeing, and ground transportation. Air and rail fares are not included in the package cost; pickups and drop-offs for tour guests are made in Avignon. For your comfort and security, we provide professionally chauffeured ground transportation for the tour from arrival to departure.

luxury accommodations



Combining rich history with contemporary comforts!



France Profonde.

In the heart of Provence, the village of Montfrin remains an unspoiled refuge of France Profonde. A village with a history dating to its origins as a Roman camp on the River Gardon, today it is home to small farmers, olive oil and wine makers, cafes and bakeries and the rich traditions of rural Provence- the setting for Prieuré Notre Dame, the family retreat of Bernard Jarrier and Carole Peck.



A room with a view.

The winding centuries-old staircase leads to living quarters on the 2nd & 3rd floors. The five bedrooms in the main building offer adjoining private baths with shower and other modern conveniences. Each bedroom assumes a unique character brought out by antique furnishings, vibrant hues and decorative flourishes, in harmony with the history of the Prieuré.



Tradition and elegance.

The Prieuré Notre Dame has been painstakingly restored to its 12th century origins, infused with modern design and lavished with sophisticated comforts. Passing through the stone portal entry, guests discover a welcoming library with a massive stone fireplace, a rock-hewn wine cave and spacious art-filled sitting and dining rooms.



La Belle Vie.

The Prieuré's large and airy kitchen, equipped with state-of-the-art culinary appliances, provides the perfect setting for memorable meals and Carole's cooking classes. The dining area off the kitchen opens onto a terraced inner courtyard where guests may dine al fresco, take a swim in the colorfully tiled pool, or relax in privacy.



beautiful Provence

The trip of a lifetime!

Carole Peck's Provence Culinary Tour: A sample itinerary

Day One

Bernard or Carole will greet guests upon their arrival in Avignon. We drive you to your tour accommodations at the Prieure Notre Dame, our Montfrin retreat, a village home painstakingly restored to its 12th & 14th century origins with sophisticated comforts and modern design. When everybody is settled in, we begin with cocktails and a convivial dinner in the true Provencal manner.

Day Two

Each day of your tour begins with an informal breakfast for all of us. Today we drive to Avignon for a cooking class at the famous La Mirande cooking school taught by a master chef. Following lunch at La Mirande, we spend the afternoon in Avignon at the Palais des Pape and other historic sites, with time for some shopping in the city. We return home for a little R&R, then on to the charming town of Uzès for a captivating dinner and an evening stroll.

Day Three

We are off to Nîmes for a sightseeing tour of the Roman ruins and arena in this historic city. We visit Les Halles market to view the rich bounty of foods and purchase our evening dinner. After lunch in Nîmes, we return via the Pont du Gard Roman aqueduct to the Prieure, for an informal evening cooking class conducted by Carole and a local Provencal cook. All the members of the group join in creating dinner from our purchases at the Nîmes march while sampling some of Bernard's local wine choices.

Day Four

After our petit déjeuner, we head off this morning to Les Baux, the spectacular plateau and historic village which can't be missed. Then we have a light lunch at our favorite bistro in St. Remy de Provence. This could be a great shopping day. We head home for a break before we drive to the Camargue on the Mediterranean coast to view the landscape of this nature preserve, the natural habitat of the famous white horses, black bulls, pink flamingoes and other wildlife of Camargue. Then on to the celebrated country restaurant Chez Bob for a fun dinner.

Day Five

We depart for Chez Serge in the town of Carpentras. There we enjoy visiting wineries offering private tastings with Serge featuring Chateauneuf du Pape and other varietal wines of the region. We have a leisurely lunch at Chez Serge, with a return to Montfrin to enjoy the pool and prepare for an evening drive to Gordes, for dinner at the innovative Le Mas des Herbes Blanches.

Day Six

This morning we visit Arles, the home of Van Gogh's, and stroll through the city's bustling farmers' market. We lunch in Arles, then visit the Museum of Roman Antiquities. Back to the Prieure for a snooze... then it's time for cocktails, and we cap off the week with our last supper together, as always a most enjoyable evening!

Day Seven

We enjoy a final brunch in the morning and bid farewell then we take you to your departures in Avignon.

This is just an example of what you can expect on one of our Provence tours. Each tour is different so you can enjoy coming year after year!



What can I expect on my tour with Carole Peck?

Here's a taste of your Provencal tour—but remember, no two tours are the same! Carole and Bernard are constantly seeking out fresh discoveries and experiences to unfold to new and returning guests. Specific events are planned to fit the season and availability, and the particular interests of our tour guests.

Carole offers this sample itinerary as a taste of what to expect on your next Provence Culinary Tour. Each tour provides a fresh and different schedule of activities, and the tour plan below cannot capture all of the possible destinations, such as...

- Lunch in the beautiful and rugged Luberon region...
- Antiquing at the well-known L'Isle sur la Sorgue...
- An olive oil tasting at Institut du Monde de l'Olivier in Nyons...
- Plus Bernard's ever-expanding list of bistros, restaurants, chocolatiers, wineries and other discoveries off the beaten track of other tours.

Whatever your specific itinerary, this is our guarantee: On every tour, we promise you will enjoy an unforgettable journey savoring the landscape, culture, foods & wines of Provence.

CAROLE PECK'S
2018 PROVENCE CULINARY TOURS

694 MAIN STREET SOUTH, WOODBURY, CT 06798

THANKS FOR YOUR INTEREST IN CAROLE PECK'S PROVENCE CULINARY TOURS. PLEASE FILL OUT THE INFORMATION BELOW SO THAT WE CAN CONFIRM YOUR RESERVATION FOR YOUR SELECTED 2018 TOUR:

NAME(S) _____

STREET ADDRESS _____

CITY, STATE, ZIP _____

TEL _____ FAX _____

E-MAIL ADDRESS _____

I WISH TO CONFIRM A RESERVATION FOR _____ PERSON(S) (PLEASE SPECIFY NUMBER) FOR THE FOLLOWING 2018 PROVENCE CULINARY TOUR (PLEASE CHECK YOUR DATE SELECTION BELOW):

JUNE 11-17 JUNE 25-JULY 1

SEPTEMBER 24-30 OCTOBER 8-14

RESERVATION POLICY

*** GUESTS MAY RESERVE AT ANY TIME AT THE 2018 ROOM RATES OF \$4,200 PER GUEST, DOUBLE OCCUPANCY, OR \$4,300 PER GUEST, SINGLE OCCUPANCY. CONFIRMATION REQUIRES A DEPOSIT IN THE AMOUNT OF \$2,100 PER GUEST DOUBLE OCCUPANCY, OR \$2,150, SINGLE OCCUPANCY.

PLEASE NOTE THAT ALL PAYMENTS OF REMAINING RESERVATION BALANCES ARE DUE BY MARCH 1, 2018, FOR TOURS SCHEDULED IN JUNE AND JULY 2018 AND JULY 1, 2018, FOR TOURS SCHEDULED IN SEPTEMBER AND OCTOBER 2018. PLEASE SUBMIT THIS FORM WITH YOUR CHECK, PAYABLE TO "CAROLE PECK." RESERVATIONS SHOULD BE SUBMITTED TO OUR OFFICE MANAGER AND MAILED TO:

CAROLE PECK
694 MAIN STREET SOUTH,
WOODBURY, CT 06798.

FOR RESERVATION AND TOUR INFORMATION, CALL (203) 266-4622 OR EMAIL YOUR QUERY TO BERNARD@SAVUERFRANCE.COM

**** LODGING WITH PRIVATE BATH & TOILET, WHICH INCLUDES ALL GROUND TRANSPORTATION, WELCOMING & APERITIF AT THE PRIEURÉ, PRIVATE COOKING CLASSES AND ALL DEMONSTRATIONS, THREE MEALS A DAY, ALL BEVERAGES, WINE TASTINGS, ENTRANCE FEES FOR SPECIAL EVENTS, ETC. ARE INCLUDED.