Exclusive in 2016

Food and wine in Camargue

Located in Provence, on the Arles' municipality, at the heart of the Camargue Regional Nature Park, people will be welcomed in a "mas" (property). Three generations are living here and it's both the living place of a family and a working place.
The property is a typical construction of the Camargue habitat (built in 1426) where we find in the farmhouse the space dedicated to animals (sheep pen, dovecote, cowshed) and to men. Nowadays, there is no livestock anymore but the biological agriculture of rice, wheat, sunflower and of course vines.

Group reception/Visit

The group is welcomed in the property's courtyard. Promenade in the vines and presentation of the biological agriculture, the rice cultivation, the irrigation, the fauna and flora in Camargue.

Tasting

Installation of the participants in the tasting cellar, newly restored, around a big farm table and several barrels.

Initiation to taste what is proposed by an oenologist of the property.
Short smell recognition ludic game.
Initiation to taste wines by calling upon the senses of everyone. It's to give the opportunity to express what the wine gets as feelings and be able to speak about it: finding the vocabulary to communicate our own sensations with the others.

Introduction of noble vines from the property's vines (notably from the Marselan's grape variety of which the plot has been seen few minutes ago).

The meal

Wines will be accompanied of "some snacks" that come from the locale gastronomy: bull sausage and sheep cheese. There will be a meal with a harmony between food and wines.

RESERVATIONS
Service Groupes / Group Travel Service

Françoise **PANSIER**
groupes@arlestourisme.com
Tel : +33 (0)4 90 18 32 65

Sophie **DISSET**
groupes2@arlestourisme.com
Tel : +33 (0)4 90 49 37 50

Anne **BENEZECH**
a.benezech@arlestourisme.com
Tel : +33 (0)4 90 18 41 26

Fresh sheep cheeses called «Les Gardians», olive oil from the Vallée de Baux,

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Baby leaf salads – Rice risotto of Camargue, peas and carrots duo with a Vaccarès' crab sauce

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Assortments of goat ripened cheeses

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Honey "all flowers" and almonds ice-cream

Price per person: 42 €

This price includes: the reception, the visit, the introduction to tasting, the food and wines' tasting

Localization: The estate is located in the heart of the Camargue, from 15 minutes of the town centre in auto bus.

Actionable: parking for auto bus and toilets

Foreign languages spoken: English, Spanish, Italian

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