

## *Terroir & Cuisine Week*

19-26 September 2016

1240 euros per person which includes :

- 6 nights in standard double or twin bedroom
- 6 continental breakfasts
- 4 light buffet lunches
- 6 dinners in our restaurant "L'efferveLanSe"
- Wine with meals & apertifs included.
- Not included : Drinks from the bar.
- One cooking class per day with the chef Eric Berthelot.
- Wine tastings of the Bergerac/Bordeaux region, discovery of one different wine per evening as aperitif.
- Two accompanied visits to two local markets, with explanations of the local specialities.
- One day visit to Saint Emilion with free time.
- One guided visit to a local wine grower with tastings in his cellar.
- One visit to a local cheese maker with tastings

# ITINERARY

## Day one Lundi

arrive 16hr, guided tour of Lanse, meet Eric, dinner.

## Day two Mardi

Am - Class : Preparation mid-day buffet, lunch Lanse

Pm - Visit local wine grower, diner.

## Day three mercredi

Am - Bergerac marché, lunch Lanse

Pm - Class 15hr : Cuisine Régionale, diner.

## Day four jeudi

Am - Saint Emilion with free time, lunch not included

Pm - Saint Emillion with free time, return Lanse : dinner.

## Day five Vendredi

Am - Visit Fromagerie degustation, lunch Lanse

Pm - Class 15hr : Patisserie, diner.

## Day six Samedi

Am - St Foy La Grande marché, lunch Lanse

Pm - Class 15hr : Foie Gras, diner.

## Day seven Sunday

Am - breakfast, au revoir, departure.