Flavors of Provence

A 9-Day Infusion of Wine, Cuisine & Culture

*Que Syrah, Syrah*
Dear Alumni, Parents, Families, and Friends,

Please join us on a 9-day, small-group journey to Provence to soak in its landscapes, learn the secrets of its cuisine from experts—including a Michelin 2-star chef—and gain an insider’s perspective on its history and culture.

Atop the perched village of Bonnieux, enjoy superb French hospitality at a family-owned Relais & Chateaux property as a delightful start to each day. From here, our journey unfolds with hands-on cooking lessons, visits to local markets, exclusive private tastings, privately guided visits to the area’s most picturesque and historic sites, and other authentic and up-close experiences.

Space is limited. Our rates for University of Chicago guests on this departure represent a significant savings (up to $1,000 per couple) over that of non-affiliated guests, so be certain to reserve your spot today and share this brochure with family and friends who may be interested in traveling with you! You may reserve online at http://uchicago.orbridge.com, by phone at (866) 639-0079, or by returning the enclosed reservation form.

Warm regards,

Kate Heilman
Associate Director
Travel and Education Alumni Association

Questions? For information about the program, contact UChicago Alumni Travel at (773) 702-2157 or alumnitravel@uchicago.edu. For information about logistics or registration, call Orbridge at (866) 639-0079.

~~ Free Wine Gift ~~

AN EARLY RESERVATION BONUS

Reserve your space by March 15, 2016 and receive six bottles of French wines featuring labels by vintners in the regions you will visit during this program!

This Orbridge exclusive gift is to thank you for joining us early. Where shipping is prohibited by state law, guests in those states will receive other specialty items of comparable value. See reservation form for more details. **
Provençal Palette
Take part in Provence’s culinary artistry with hands-on and exclusive experiences and plenty of joie de vivre.

It’s no wonder great cuisine is found in Provence.
Consider the inspiration: from field to market, Provence is a gourmand’s palette. Sunny zucchini flowers, fiery tomatoes, verdant herbs and vegetables, savory olives, and sumptuous meats and cheeses stir the senses, stoke the appetite, and fire the imagination.

"It’s fun to get together and have something good to eat at least once a day. That’s what human life is all about—enjoying things."
– Julia Child
True Colors, Authentic Flavors

Experience the real Provence. The recipe is simple—travel less, experience more, and make personal connections. On this signature journey, all three ingredients are served with simplicity and flair. Enjoy gorgeous boutique accommodations where we settle in for seven nights, exclusive activities tailored to our intimate group of bons vivants, and plenty of time exploring and learning with enthusiastic purveyors of Provence’s most enticing culinary—and cultural—flavors.

During private lessons and demonstrations, learn tricks, techniques, and culinary philosophies in the kitchen of Michelin two-star chef, Edouard Loubet.

Explore one of the most beautiful hilltop villages in France, join locals to peruse markets in Aix-en-Provence and Lourmarin, and taste wines of the Côte du Rhône.

Visit historic gems and UNESCO World Heritage Sites including the most picturesque perched villages, places from the lives and works of Van Gogh, Avignon’s Palace of the Popes, and the ancient fortifications of Les Baux.

What’s included:

• Seven nights deluxe accommodations
• All lessons, tastings, private tours, and special small-group excursions as noted on the 9-day itinerary
• Full guiding services of an Orbridge Travel Director and expert local guides
• Private motor coach transportation, luggage handling, and airport transfers for guests arriving and departing during the suggested times
• Gratuities to Orbridge Travel Director, local guides, drivers, and porters
• 7 breakfasts, 4 lunches, and 5 dinners served with wine

Optional Extension: Paris

To quote Audrey Hepburn, “Paris is always a good idea.” After Provence, explore this cosmopolitan culinary capital, surrounded by art, history, and undeniable romance.

What’s Included:

• Escorted transfer via high-speed TGV train from Avignon to Paris
• 3 nights accommodations at Hotel Bourgogne & Montana (or similar), with breakfast each morning
• Half day city sightseeing of Paris with a local guide
• Transfer from hotel to airport with luggage handling, as well as gratuities to guide and drivers
Your home in Provence:

**Domaine de Capelongue**

Overlooking the ancient hill village of Bonnieux, La Bastide de Capelongue and adjacent La Ferme are prestigious farmhouse and manor accommodations graced with picturesque gardens, trees, bucolic hillside views, and old stone walls. Here, the warm hospitality and prestigious restaurant of the Loubet family draw you in to authentic Provence.

**Contemporary:** Comfortable, nicely-appointed rooms with double bed and modern décor at La Ferme.

**Charme:** Simple, delightful rooms with double bed at La Bastide.

**Superior:** Luxuriously designed with sitting area, queen bed, and Provencal décor at La Bastide.

**Deluxe:** Generous and exquisitely detailed rooms at La Bastide with European king bed and sitting area.

From its hillside position and set amidst beautiful property vignettes, lovely views are all around and can be enjoyed from rooms with either a terrace or picture window. A restful décor creates an air of tranquility and welcome comfort; and amenities such as satellite TV and complimentary internet access offer modern conveniences. Rooms at La Bastide feature a mini-bar, safety deposit box, en suite bathroom with bathtub, European-style handheld shower, hair dryer, robes and slippers. Rooms at La Ferme feature an en suite bathroom with shower and bathtub, and a hair dryer.

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**Insider, Interpreter, Epicure, Host**

While in France, your Orbridge Travel Director will infuse your journey with an epicure’s appreciation of food and wine, a local’s knowledge and pride of place, and a travel aficionado’s ability to gather the beauty of all senses to your discoveries in Provence.
Your 9-Day Itinerary*

Day 1:  En route from U.S.

Day 2:  Arrive Marseille, France (D)
        Dinner at Edouard Loubet’s 2-Michelin-star restaurant

Day 3:  Bonnieux (B,L)
        Morning and afternoon cooking demonstrations / evening at leisure

Day 4:  Gordes / Pont du Gard (B,D)
        Hilltop village / local market / Roman aqueduct and museum

Day 5:  Avignon (B,L,D)
        Cooking demonstration / Palais des Papes / Manguin Distillerie /
        Châteauneuf-du-Pape wine tasting

Day 6:  Saint-Rémy / Les Baux (B,L)
        Panoramic tour of scenes that inspired Van Gogh / medieval defenses

Day 7:  Lourmarin / Roussillon (B,L,D)
        Market tour / lunch at Le Moulin de Lourmarin / ochre cliffs / evening at leisure

Day 8:  Aix-en-Provence (B,D)
        Cézanne’s studio, farewell dinner

Day 9:  Depart Marseille (B)

Optional Extension

Day 9:  Bonnieux / Avignon / Paris (B)
        Panoramic city tour / Seine’s Île de la Cité / Cathedral of Notre Dame / Pont Neuf /
        Louvre / Eiffel Tower / Les Invalides / Tuileries Gardens / Musée D’Orsay

Day 10: Paris (B)
        Day at leisure

Day 11: Paris (B)
        Day at leisure

Day 12: Depart Paris (B)

*Itinerary subject to change. Some activities are dependent on weather and seasonal conditions.
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APRIL 30 - MAY 8, 2016
Paris Extension: May 8-11, 2016

Option 1: Reserve online now at http://uchicago.orbridge.com or call (866) 639-0079.

Option 2: Secure your reservation with a deposit charged to the credit card below, or with an enclosed check payable to: Orbridge, LLC.

Guest Information:

Guest #1 (as printed on passport): ___________________________ Affiliation/Grad Year: ___________________________

Guest #2 (as printed on passport): ___________________________ Affiliation/Grad Year: ___________________________

Address: _______________________________________________________

City: ___________________________ State: ___________ Zip: ___________

Email: ___________________________ Phone: ___________________________ Alt. Phone: ___________________________

Category Preference (if applicable): 1st choice ___________________________ 2nd choice ___________________________

Deposit:

(#) ______ guests joining program ($850/person) +

(#) ______ guests joining extension ($500/person) = Total deposit: $ ______

Deposit Payment:

☐ Check enclosed ☐ Online Check/ACH ☐ MasterCard/Visa ☐ American Express ☐ Discover

Card #: ___________________________ Exp. date: ___________________________ CVV: ___________________________

Name (as printed on card): ___________________________

Billing address (if different from above): ___________________________

City: ___________________________ State: ___________ Zip: ___________

I/we have read, understand, and agree to the full Terms & Conditions at http://terms.orbridge.com and detailed in program documents; and that Orbridge LLC is authorized to charge my credit card above and/or take my/our deposit for this program.

Signature: ___________________________

Date: ___________________________

Mail or fax reservation form and deposit to:
Orbridge
P.O. Box 10339, Bainbridge Island, WA 98110
Fax: (206) 452-5655

For questions about the program, contact Kate at UC Alumni Travel (773) 702-2160 or (800) 955-0065.
For reservations, please call Orbridge at (866) 639-0079.

Place your reservation by March 15, 2016 to receive your FREE Orbridge Wine Gift."
Linda Seidel, professor emerita of art history, was the first Hanna Holborn Gray Professor at the University of Chicago. Seidel received her PhD at Harvard where she taught for several years before moving to the University of Chicago in 1977. She taught medieval and early Renaissance art, served in the College’s study abroad program, and has lectured on alumni trips in northern Italy and Tuscany. Professor Seidel has traveled extensively throughout France in connection with her research and is the author of numerous publications on medieval art in Aquitaine, Languedoc, and Burgundy. She is currently at work on a book that focuses on Arles and the surrounding countryside during the Roman and Romanesque periods.