



PROVENCE-ALPES-CÔTE D'AZUR

EXPERIENTIAL ACTIVITIES

JUNE 2026



ART AND ARCHITECTURE GUIDED TOUR

CHÂTEAU LA COSTE - Le Puy-Sainte-Reparate, Bouches-du-Rhône

@ Calder Foundation New York



@Richard Haughton

Enjoy a peaceful and quiet moment during a 2 hours visit in the woods, surrounded by vines and olive trees fields.

Our guides will introduce you to a selection of our 40 art installations and architecture at the heart of nature.

A vineyard where vines, art & architecture live in harmony.

Anais BROCCA

Sales manager

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anais.brocca@chateau-la-coste.com

> CUSTOMERS

FRENCH & INTERNATIONAL

FIT / GIT

D.I.N.K / YOUNG / SENIORS

> N° ATTENDEES

20 PERS MAX

> RATE

25€/PERS - RESERVATION REQUIRED

> PERIOD

FROM 10 AM TO 12 AM (FR&GB),
FROM 2.30 PM TO 4.30 PM (FR) –
EVERY DAY / SCHEDULE SUBJECT TO
CHANGE DEPENDING ON THE
SEASON

> WEBSITE

[CHATEAULACOSTE](https://www.chateaulacoste.com)

BEING A CAMARGUE COWBOY

LE MAS DE PEINT 5* - Arles, Bouches-du-Rhône



The time of a break, share the day-to-day life of our "gardians" (local cowboys) in the heart of our 500-ha family ranch, realm of Camargue bulls and horses : ride and harness a Camargue horse and participate in cattle work... an immersion in the way of life "camarguais".

Package includes (based on 2 pers)

- 4 nights in a double bedroom with breakfast including 1 -
- breakfast with the cowboys
- 3 dinners (without drinks)
- 2 hours cattle work with the « gardians » on 3 mornings

Arrival days: Tuesday, Wednesday, Thursday

Patricia BONCA

Sales and reservations manager

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patricia@masdepeint.com

> CUSTOMERS

FRENCH & INTERNATIONAL

FIT

D.I.N.K

> N° ATTENDEES

2 PERS MIN

> RATE

1590 €/PERS – BASED ON 2 PERS

3180 € TOTAL STAY 4 NIGHTS

COMMISSIONABLE PRODUCT

> PERIOD

FROM APRIL 11th TO OCTOBER 2nd 2025

SUBJECT TO AVAILABILITY

> WEBSITE

LEMASDEPEINT

BASKET WEAVING

HÔTEL LOU CALEN - Cotignac, Var



@LouCalen



Spiral basket-weaving craft is an ancestral technique which countryfolk have used for centuries here, in Provence, and made famous now.

Julia LEBOUC shares her artisanal know-how through the creation of a “secret box” basket made from wild straw.

Ideas and objectives:

- Creation of a “secret box” from one of the three types of straw plants available
- Learning spiral basketry, a technique and skill that will enable all to continue the craft beyond the workshop, in making various objects
- Learning about the local plants traditionally used in basket-weaving

Aurore CHAINET

Sales & marketing manager

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aurore.chainet@loucalen.com

> CUSTOMERS

FRENCH & INTERNATIONAL

FIT/GIT

D.I.N.K / FAMILIES/ SENIORS

> N° ATTENDEES

8 PERS MAX

RESERVATION REQUIRED

> RATE

65 €/PERS - 4H00

NON COMMISSIONABLE PRODUCT

> WEB

[LOU CALEN](https://www.loucalen.com)

BLIND WINE TASTING

DOMAINE DE L'ODYLÉE - Violes, Vaucluse



In Violes, at the heart of Vaucluse area the Côtes du Rhône appellation, the Odylée estate offers a unique blind tasting experience of the estate's wines.

The bottles are hidden and the tasting glasses are black. You will have to recognize 6 vintages.

Be careful, there are pitfalls between pink and red wines and white and sparkling wines.



@Domainedel'Odylée

Odile COUVERT

Owner

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odilecouvert@wanadoo.fr

> CUSTOMERS

FRENCH & INTERNATIONAL

FIT / GIT

D.I.N.K / FAMILIES/ YOUNG / SENIORS

> N° ATTENDEES

FROM 2 TO 10 PERS

ADULTS - 18 YEARS OLD MINIMUM

> RATE

30€/PERS

COMMISSIONABLE PRODUCT

> PERIOD

ALL YEAR ROUND

AT 11AM OR 2PM

> WEBSITE

LODYLEE

BOTANICAL WALK

HOTEL LOU CALEN - Cotignac, Var

@MélanieRetamar



Are you interested in learning about wild plants? Even tasting them, too?

Wander through unspoiled three-hectare Lou Calen estate and hear all the secrets of our local Provençal wild plants. Fun and informative walks accessible to all with Vera, a local specialist with a degree in phytotherapy and herbalism as guide.

For two hours, she shares her love for plants, and teaches about their properties and uses, whether edible, medicinal or domestic. Above all she tells fascinating stories about each plant, with fun facts and light anecdotes.

Meeting point in front of the "Jardin Secret" restaurant

Aurore CHAINET

Sales & marketing manager

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> CUSTOMERS

FRENCH & INTERNATIONAL

FIT/GIT

D.I.N.K/ YOUNG/ FAMILIES/ SENIORS

> N° ATTENDEES

MIN 2 - MAX 12 PERS

RESERVATION REQUIRED

> RATE

30 €/PERS

TWO HOURS LONG EXPERIENCE

NON COMMISSIONABLE PRODUCT

> WEB

[LOU CALEN](https://www.loucalen.com)

COMPANY VISIT, OYSTERS & SHELLFISH TASTING IN PORT SAINT LOUIS DU RHÔNE

BRI EVENTS - Port-Saint-Louis, Bouches-du-Rhône



In the heart of Camargue regional natural park, visit a conflict farming company and discover the culture of mussels and oysters.

Tasting point of these excellent products will be offered to us accompanied by a Camargue wine where the sun, the mistral and the river Rhône will perfectly highlight the iodine of these fragrant shellfish



Brigitte MALDONADO

Manager

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> CUSTOMERS

FRENCH & INTERNATIONAL

GIT

D.I.N.K / FAMILIES / YOUNG / SENIORS

> N° ATTENDEES

15 PERS MIN

30 PERS MAX

> RATE

25 €/PERS

NON COMMISSIONABLE PRODUCT

> PERIOD

ALL YEAR ROUND, EXCEPT DECEMBER

> WEBSITE

BRIEVENTS

CREATE YOUR OWN RED WINE, BLENDING WINE WORKSHOP

DOMAINE DE L'ODYLÉE - Violes, Vaucluse



The assembly workshop is a unique experience.

You will create your own wine like the winemaker of the estate. After tasting the wines from the red grape varieties, you will assemble the different grape varieties and create according to your own taste the red wine that suits you.

You will make your own blend, your own bottle with its label that you can personalize in memory of this discovery workshop within the domain and in the presence of the winemaker.

Wine estate in Violes which produces AOP Cotes du Rhone wines.

Odile COUVERT

Owner

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odilecouvert@wanadoo.fr

> CUSTOMERS

FRENCH & INTERNATIONAL

FIT / GIT

D.I.N.K / FAMILIES/ YOUNG / SENIORS

> N° ATTENDEES

FROM 1 TO 10 PERS

ADULTS - 18 YEARS OLD MINIMUM

> RATE

70€/PERS

COMMISSIONABLE PRODUCT

> PERIOD

ALL YEAR ROUND

2 HOURS LONG EXPERIENCE

FROM 10AM TO 12PM &

FROM 5PM TO 7PM

> WEBSITE

LODYLEE

CYCLING THROUGH VINEYARDS & CHOCOLATE IN CHÂTEAUNEUF-DU-PAPE

FRANCE BY LOCALS - Marseille, Bouches-du-Rhône



©Sebastian Prino



Ride through the vineyards of Châteauneuf-du-Pape and indulge in the perfect pairing of fine wine and artisanal chocolate during a gourmet tasting.

As you pedal along picturesque trails and renowned wine estates, uncover the secrets of this exceptional terroir.

Take a delightful break to savor prestigious wines paired with handcrafted chocolates - a subtle combination that will awaken your senses.

An authentic experience blending nature, flavors, and Provençal heritage.

Private transfers from/to Avignon to Chateauneuf-du-Pape are included.

Simon HARDY

Director
+33(0)7 87 54 2012
contact@francebylocals.com

> CUSTOMERS

INTERNATIONAL

FIT

D.I.N.K/ SENIORS

> N° ATTENDEES

2 PERS MIN - 8 PERS MAX

> RATE

1498€ - 2 PERS / 1731€ - 3 PERS /
2112€ - 4 PERS / 2300€ - 5 PERS /
2556€ - 6 PERS / 4508€ - 7 PERS /
5376€ - 8 PERS
NON COMMISSIONNABLE PRODUCT

> PERIOD

UPON REQUEST

> WEBSITE

<https://francebylocals.com>

DISCOVER CARTEAU COVE IN PORT SAINT LOUIS DU RHÔNE AND ITS MUSSEL AND OYSTER BEDS BY BOAT

BRI EVENTS - Port-Saint-Louis, Bouches-du-Rhône



©Brigitte Maldonado



In the heart of the Camargue Regional Natural Park, discover Carteau Cove and its mussel and oyster beds in Port Saint Louis du Rhône.

A one-hour boat trip will take you into the open sea in a protected place where shellfish are cultivated with passion for our greatest pleasure and to grace the most beautiful gastronomic tables.

Brigitte MALDONADO

Manager

+33(0) 6 01 85 60 72

brigitte.maldonado@icloud.com

> CUSTOMERS

INTERNATIONAL

GIT

D.I.N.K / FAMILIES / YOUNG / SENIORS

> N° ATTENDEES

84 PERS MAX

> RATE

23 €/ PERS

NON COMMISSIONABLE PRODUCT

> PERIOD

ALL YEAR ROUND, EXCEPT DECEMBER

> WEBSITE

WWW.BRIEVENTS.COM

DISCOVER THE ALPILLES ON EBIKE

FRANCE BY LOCALS - Marseille, Bouches-du-Rhône



A morning on ebike on the Provençal roads, a picnic with local fresh products to savor in the shade of an olive tree, a workshop to learn how to create your own lavender spindle set, and to finish the day on a high note – “l’apéritif” followed by a gastronomic dinner in a traditional and charming of Saint Rémy de Provence...

Ride in stunning settings between mountains, pines, olive tree fields and green plains. On your way, you'll admire the typical villages of the region such as Les Baux-de-Provence, Maussane-les-Alpilles and Eygalières.

Simon HARDY

Director
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contact@francebylocals.com

> CUSTOMERS

FRENCH & INTERNATIONAL

FIT / GIT

D.I.N.K / FAMILIES / YOUNG / SENIORS

> N° ATTENDEES

2 PERS MIN - 8 PERS MAX

> RATE

394 € - 2 PERS / 323€ - 3 PERS / 290€ -
4 PERS / 318€ - 5 PERS / 299€ - 6 PERS
/ 285€ - 7 PERS / 275€ - 8 PERS
COMMISSIONABLE PRODUCT

> PERIOD

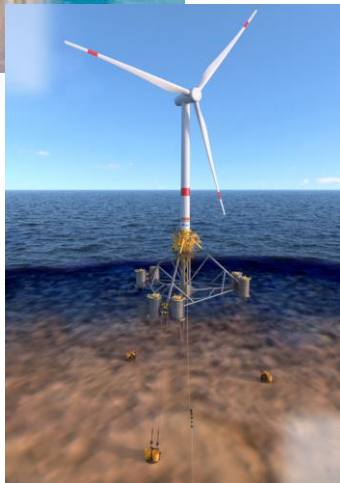
EVERY DAY
FROM JULY 1st TO SEPTEMBER 15th,
2024

> WEBSITE

<https://francebylocals.com>

DISCOVER THE FIRST GLOBAL & PILOT PROJECT OF OFFSHORE WINDMILL FARM

BRI EVENTS - Port-Saint-Louis, Bouches-du-Rhône



©Brigitte Maldonado

Unique in the Mediterranean, the first offshore windmill farm made up of three wind turbines can be discovered by boat or catamaran 17 km off the coast of Port Saint Louis du Rhône.

In the open sea, sail to the three wind turbines of the Provence Grand Large project, the specificity of the project is to have installed these wind turbines at a depth of 100 meters, held by tensioned cables, which makes this particularity a global pilot project unique.

Brigitte MALDONADO

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> CUSTOMERS

INTERNATIONAL

GIT

D.I.N.K / FAMILIES / YOUNG / SENIORS

> N° ATTENDEES

83 PERS MAX

> RATE

34 € /PERS IN MOTOR BOAT
NON COMMISSIONABLE PRODUCT

> PERIOD

UNTIL DECEMBER 31st, 2024

> WEBSITE

WWW.BRIEVENTS.COM

DISCOVERING PROVENCE IN VINTAGE CARS

YES PROVENCE - vintage cars rental - Saint-Andiol, Bouches-du-Rhône



©yesprovence



©agencelabellevie

Who hasn't dreamed of discovering Provence in a vintage convertible car? Well, at Yes Provence, we'll make your dream come true!

Climb aboard a 2CV, Méhari, convertible Beetle or Combi Van, the choice is yours. Take off on an adventure at the wheel of one of these cars, and enjoy the varied landscapes of Provence with your hair blowing in the wind!

Yes Provence, the leading vintage car rental company in the South Region, offers you an original way to discover our magnificent southern region: simple drives in the heart of the Alpilles, a bachelorette party with your best friends, or a team building experience Escape Game - everything you need for a timeless experience.

Companies, are you looking for a 100% Team Building activity? We've got just what you need! Activities, tastings, rallies... Tell us about your project, and we'll make it happen.

Enjoy this activity all year round, 7 days a week, with delivery and driver(s) on request.

Anna HYDE
Director
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anna@yesvintage.fr

- > **CUSTOMERS**
FRENCH & INTERNATIONAL
FIT/ GIT
D.I.N.K / FAMILIES / YOUNG / SENIORS
- > **N° ATTEENDEES**
160 PERS MAX
- > **RATE**
FROM 130€ (depending on vehicle model & number of participants)

For groups and seminar requests, contact us for a tailor-made quote

NON-COMMISSIONABLE PRODUCT
- > **PERIOD**
ALL YEAR ROUND
- > **WEBSITE**
<https://yesprovence.com/fr/>

DRAWING LESSON

HOTEL LOU CALEN - Cotignac, Var

@SophieAnaisSanderson



In the heart of green Provence, in the superb village of Cotignac, labeled "most beautiful villages in France" since 2022, come and discover the Lou Calen estate.

During a drawing class, you will explore the estate's 3 hectares of garden to find inspiration to create superb drawings.

With his rich experience in the field of art, Gilles Dugenet guides his students to develop their artistic flair through the craft of drawing.

During her three hours workshop, she will teach the basics of drawing as well as colouring with coloured pencils.

Aurore CHAINET

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> CUSTOMERS

FRENCH & INTERNATIONAL
FIT/GIT

D.I.N.K/ YOUNG/ FAMILIES/ SENIORS

> N° ATTENDEES

MIN 2 - MAX 10 PERS
RESERVATION REQUIRED

> RATE

55 €/PERS

THREE HOURS LONG EXPERIENCE

NON COMMISSIONABLE PRODUCT

> WEB

[LOU CALEN](https://www.loucalen.com)

HISTORY & TERROIR

MUSÉE DE LA ROMANITÉ - Nîmes, Occitanie

AN ADVENTURE FOR THE MIND AND THE TASTE BUDS

At the Musée de la Romanité, history and local produce are thoughtfully combined in a two-part tour that combines historical discovery and culinary delights.

- Follow the guide as he meets the first inhabitants of Nîmes, Gauls and Romans, and uncovers their habits and daily lives over 2,000 years ago.
- Then, indulge in some of Nîmes' most renowned specialties during a tasting of local products.

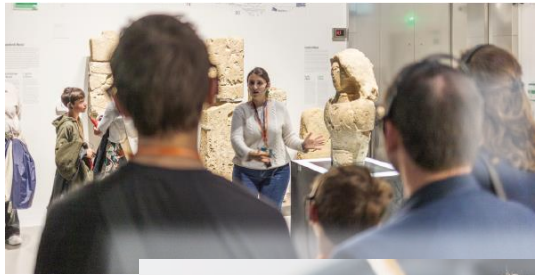
On the menu: green olives from Nîmes (La Picholine AOP), two-color tapenade, cod brandade, bull sausage, Camargue honey, shortbread biscuits, and other surprises...

Coralie FOURMY

Group Sales Manager

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CRTL Occitanie / Hervé Leclair Algodia

> CUSTOMERS

FRENCH & INTERNATIONAL
GIT

D.I.N.K / SENIORS

> N° ATTENDEES

10 PERS MIN - 90 PERS MAX
RESERVATION REQUIRED

> RATE

24 TO 34€/PERS (PROFESSIONAL
RATE)
NON COMMISSIONABLE PRODUCT

> PERIOD

ALL YEAR ROUND

> WEBSITE

MUSEDELAROMANITE

IN APICIUS' KITCHEN

MUSÉE DE LA ROMANITÉ - Nîmes, Occitanie



@Musée de la Romanité



Take part in a journey to discover the specificities of ancient Roman cookery. Follow our guide through our collections, then taste 5 dishes, prepared from ancient recipes. An experience that will amaze your taste buds and awaken your senses!

Your discovery is held in two parts: first a guided tour in our collections, which presents various aspects of roman meals: food, storage methods, containers, cooking process, recipes and customs. Then, you will taste 5 dishes and 1 beverage, prepared from ancient recipes.

A surprising and tasty moment, proposed by our partner caterer Taberna Romana, specialised in ancient Roman cookery.

Step in Apicius' kitchen, famous roman gourmet, whose excesses led to his downfall!

Coralie FOURMY

Group Sales Manager

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coralie.fourmy@spl-culture-patrimoine.com

> CUSTOMERS

FRENCH & INTERNATIONAL

GIT

D.I.N.K / SENIORS

> N° ATTENDEES

2 PERS MIN - 30 PERS MAX
RESERVATION REQUIRED

> RATE

29€/PERS (DURING THE OPENING
HOURS OF THE MUSEUM)

34€/PERS (PRIVATISATION RATE)

NON-COMMISSIONABLE PRODUCT

> PERIOD

ALL YEAR ROUND

> WEBSITE

[HTTPS://MUSEEDELAROMANITE.FR/EN](https://museedelaromanite.fr/en)

IN CORPORE SANO

MUSÉE DE LA ROMANITÉ - Nîmes, Occitanie



CRTL Occitanie / Hervé Leclair Algodia



DISCOVER THE SECRETS OF SELF CARE DURING ANTIQUITY !

From surprising traditions to ingenious remedies, discover the natural health and well-being secrets of the Gauls and Romans!

Then, like them, make two selfcare treatments : a chewing paste and a detox herbal tea.

Coralie FOURMY

Group Sales Manager

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coralie.fourmy@spl-culture-patrimoine.com

> CUSTOMERS

FRENCH & INTERNATIONAL
FIT/ GIT
SENIORS

> N° ATTENDEES

2 PERS MIN - 90 PERS MAX
RESERVATION REQUIRED

> RATE

23 TO 34€/PERS (PROFESSIONAL
RATE)
COMMISSIONABLE PRODUCT

> PERIOD

ALL YEAR ROUND

> WEBSITE

[HTTPS://MUSEEDELAROMANITE.FR/EN](https://museedelaromanite.fr/en)

OLIVE OIL BAR

DIMENSION SUD - Grasse, Alpes-Maritimes



@Dimension Sud



The culture of the olive tree, its origins, its products... our Olive Oil Bar activity is above all a discovery of the riches of this iconic tree of the Mediterranean.

During this workshop, participants taste no less than 6 different extra virgin olive oils: AOP olive oil from Nice with a slight almond taste, olive oil from the Alpilles with a green fruity taste, slightly spicy olive oil from Haute-Provence, basil olive oil, lemon olive oil and black truffle olive oil.

The tastings continue with two varieties of olives: the Caillette, a small olive from Côte d'Azur and the Picholine, a large green olive from the Pays d'Aix-en-Provence.

All in a friendly atmosphere, anecdotes and culinary advice from the team to make the most of the different flavors and virtues of the olive.

Possibility of carrying out the service throughout the Southern region of France.

Romain SIMON

Associate Director

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> CUSTOMERS

FRENCH & INTERNATIONAL

GIT

D.I.N.K / FAMILIES / YOUNG / SENIORS

> N° ATTEENDEES

10 TO 200 PERS

> RATE

24,00 €/PERS - MIN 25 PERS OR
FLAT RATE 600,00 €/GROUP

> PERIOD

1 HOUR, AN AFTERNOON, A DAY OR
AN EVENING

ALL YEAR ROUND

> WEBSITE

WWW.DIMENSIONSUD.COM

TAPENADE WORKSHOP

DIMENSION SUD - Grasse, Alpes-Maritimes



After a presentation of the olive tree and the variations of the olive oils, olive paste and tapenade, we provide you with mortars and pestles. On the way to making a black and/or green olive tapenade!

A special moment for participants who get to know each other better and strengthen ties around an original activity far from the office.

The Provençal culinary workshop is enriched with comments on production methods, Provençal anecdotes and other culinary advice in a friendly atmosphere.

A tasting on toast of the tapenades closes the event all with comments from a specialist.

Possibility of carrying out the service throughout the Southern region of France.

Romain SIMON

Associate Director

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romain@dimensionsud.com

> CUSTOMERS

FRENCH & INTERNATIONAL
GIT

D.I.N.K / FAMILIES / YOUNG / SENIORS

> N° ATTEENDEES

10 TO 200 PERS

> RATE

24,00 €/PERS - MIN 25 PERS OR
FLAT RATE 600,00 €/GROUP

> PERIOD

1 HOUR, AN AFTERNOON, A DAY OR
AN EVENING

ALL YEAR ROUND

> WEBSITE

WWW.DIMENSIONSUD.COM

@Dimension Sud



THE BARTHELASSE ISLAND BIKE TOUR

AVIGNON TOURIST OFFICE - Avignon, Vaucluse



©EmpreinteD'ailleurs



Rebou ©C.Moirenc



©Hocquel.VPA

Situated in the middle of the river Rhône, just a few minutes away from the old town of Avignon, the Barthelasse island is the largest river island in Europe.

At the foot of the city, the island provides 1,800 acres of peace and greenery, a golden opportunity for you to take a green break during your stay in Avignon.

With this three hours guided bike tour, you will explore the most picturesque and the wildest parts of the island.

Meet the locals and try the specialties while stopping at two different charming places : the Reboule farmland, run by the same family for generations and the Manguin distillery , founded in the fourties by Claude Manguin, son of Henri Manguin , an important Fauvist painter.

Isabel HAUSMANN

Incoming Department Manager

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i.hausmann@avignon-tourisme.com

> CUSTOMERS

FRENCH & INTERNATIONAL
FIT / GIT

D.I.N.K / FAMILIES/ YOUNG/ SENIORS

> N° ATTENDEES

FROM 2 TO 12 PERS MAX

> RATE

FROM 50€/PERS - 12 PERS BASES

> PERIOD

ALL YEAR ROUND

3 HOURS LONG EXPERIENCE

> WEBSITE

AVIGNONTOURISME

THE CLAY MOLDING WORKSHOP

HOTEL LOU CALEN - Cotignac, Var



@LouCalen



Dive into the art of sculpture with Sandra Dugenet, a passionate artist for over 25 years.

In an inspiring Provençal setting, discover the fundamentals of modeling by creating your own unique clay piece.

Bodies, faces, emotions... let the material guide your creativity. A sensitive, vibrant workshop open to all.

Aurore CHAINET
Sales & marketing manager
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aurore.chainet@loucalen.com

> CUSTOMERS

FRENCH & INTERNATIONAL
FIT/GIT
D.I.N.K/ FAMILIES/ SENIORS

> N° ATTENDEES

MIN 2 - MAX 8 PERS
RESERVATION REQUIRED

> RATE

85 €/PERS
FOUR HOURS LONG EXPERIENCE
NON COMMISSIONABLE PRODUCT

> WEB

[LOU CALEN](https://www.loucalen.com)

THE SOUND BATH WORKSHOP

HOTEL LOU CALEN - Cotignac, Var



Treat yourself to a soothing break with Oriane Mutabazi during a deeply regenerating sound bath.

Carried by the vibrations of instruments and voice, your body relaxes, your mind unwinds.

Open to all, this wellness workshop invites you on an inner journey of calm and connection.

A nourishing bubble - ideal for restoring balance and inner peace.

Aurore CHAINET

Sales & marketing manager

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aurore.chainet@loucalen.com

> CUSTOMERS

FRENCH & INTERNATIONAL

FIT/GIT

D.I.N.K/ SENIORS

> N° ATTENDEES

MIN 4 - MAX 12 PERS

RESERVATION REQUIRED

> RATE

30 €/PERS

ONE HOUR LONG EXPERIENCE

NON COMMISSIONABLE PRODUCT

> WEB

[LOU CALEN](https://www.loucalen.com)

THE VINOSPIRITS EXPERIENCES

CHÂTEAU DE SAINT MARTIN - Taradeau, Var

Musée - @ChâteauSaintMartin



Château Saint Martin - @AdelineDeBarry

An interactive and a sensory journey through a playful adventure inside a vineyard where wine and spirits production coexist.

Come to visit a wonderful underground cave from the twelve Century and the LiquoStories museum.

Complete your visit with production places and finish with wine and spirits tasting.

Christelle MARTIN BELLIARDI

Tourism and Events Department

+33(0)7 68 58 30 79

tourisme@chateaudesaintmartin.com

> CUSTOMERS

FRENCH & INTERNATIONAL

GIT

D.I.N.K

> N° ATTENDEES

1 TO 30 PERS MAX - RESA REQUIRED

> RATE

12 €/PERS (RETAIL PRICE)

10 €/PERS (TO/AGENCY PRICE)

-10% FOR GROUPS AND PROS
COMMISSIONABLE PRODUCT

> PERIOD

ALL YEAR ROUND

ONE AND A HALF HOUR LONG FULL
EXPERIENCE

> WEBSITE

CHATEAUSAINTMARTIN

UNIQUE EXPERIENCE IN A PROVENCE VINEYARD

DOMAINE TERRE DE MISTRAL - Rousset, Bouches-du-Rhône



Be a winegrower during the workshop and test your own blends to create the rosé wine you like !

A guided tour of the estate & the cellar, followed by wine tasting to know all the progress from fruit to glass!

Test your own blends to create the cuvée you like. You will then leave with your own bottle and its personalized label.

Lorette BERGER

Tourism officer

+33(0)4 42 29 14 84

tourisme@terre-de-mistral.com

> CUSTOMERS

FRENCH & INTERNATIONAL

FIT

D.I.N.K / SENIORS

> N° ATTENDEES

FROM 1 TO 40 PERS MAX

RESERVATION REQUIRED

> RATE

57,50€/PERS (RETAIL PRICE)

COMMISSIONABLE PRODUCT

> PERIOD

ALL YEAR ROUND

TWO AND A HALF HOURS LONG

EXPERIENCE

> WEBSITE

TERREDEMISTRAL

VISUALART - PAINTING WORKSHOPS WITH CHOCOLATE, ARTIST STUDIO VISIT...

MARK ALSTERLIND - VISUAL ARTIST... - Manosque, Alpes-de-Haute-Provence



@Mark Alsterlind



CHOCOLATE PAINTING As a fun animation, Mark creates a fresco with melted dark chocolate. You will be able to paint with chocolate paints to embellish this collective work of art. The work is then cut up into pieces and offered as an edible souvenir from your experience. Art in good taste- art that tastes good!

OPEN STUDIO EXPERIENCE: Mark's Manosque studio Mark will open up his studio for a unique encounter with his craft. He will explain his unusual painting methods that have developed over the last 35 years. Your guests will be able to witness his techniques and hundreds of finished works. This activity can be followed by a hands-on painting workshop.

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