



# ARTFUL LIVING TOUR



A man with a friendly expression, wearing a blue and white checkered shirt under a dark grey zip-up jacket, stands in front of a blurred city skyline featuring a prominent dome. 

# ARTFUL LIVING TOUR

10 DAYS  
CAPPED AT 20 GUESTS

In partnership with *Artful Living*, and hosted by multiple-Emmy award winner journalist Rudy Maxa, this trip features a tour of France with an emphasis on fine dining at a curated selection of world-class restaurants including Michelin-starred establishments.

## DATES AND PRICES

September 14–23, 2020 \$9495

Prices are based on double occupancy.  
Single Supplement: \$2495





# THE RUDY MAXA DIFFERENCE

## What's included in Rudy Maxa's Tours:

- Welcome package with luggage tags, tour information, and a personal gift from Rudy Maxa
- An exclusive experience with a small group (maximum of 20 guests)
- Rudy Maxa's Expert team led by his Group Director will make your trip carefree, seamless, and magical. In addition to the team traveling with you, known and approved local guide hosts with extensive knowledge about their home town will be showing you around.
- Your choice — freedom to choose from multiple excursions and programs
- All tours, admissions, and entertainment
- Airport arrival meet and greet with transportation to the first host hotel
- Upscale, handpicked hotels inspected and approved by Rudy Maxa's team
- All meals, including an upscale restaurant for dinner every night inspected and approved by Rudy Maxa's team
- Luggage Butler Service – Leave your bags in your hotel room in the morning and find them waiting in your room at your next hotel.
- Transportation between cities in smaller luxury vehicles, high speed trains, or by air
- All gratuities







## DAY 1: ARRIVE IN PARIS, FRANCE

- Welcome to Paris, the city of lights! Transfer from the airport/train station to the host hotel.
- Welcome drinks and tour briefing at one of the most luxurious (and comfortable) hotels in Paris, the Park Hyatt Paris Vendome.
- Enjoy a walking tour of Paris led by Rudy Maxa or strike out on your own to see the Impressionist collection at the Musee d'Orsay or to browse the fashionable clothing stores that line the Rue Saint-d'Honoré
- Dinner at one of late Anthony Bourdain's favorite restaurants, L'Avant Comptoir, where chef Yves Camdeborde, a student of the Crillon's legendary Christian Constant, serves food and wine industry professionals and others who can get in this cozy hors d'oeuvres bar.



## DAY 2: PARIS

- Morning stroll along the Seine before visiting the top of the Eiffel Tower. (Or we can recommend several other lovely destinations, such as the villa that houses the Musée Rodin. Or cross the Seine and prowl the small streets of the Left Bank.)
- Lunch at Astrance, a Michelin, three-star restaurant.
- Enjoy a short, afternoon ride aboard France's TGV high speed train to the Champagne wine region.
- Transfer to the five-star Hostellerie La Briqueterie set in the gorgeous countryside near the village of Vinay, only about five kilometers from Epernay.
- Welcome dinner and Champagne tasting at the hotel's one-star restaurant, La Briqueterie.

## DAY 3: CHAMPAGNE

- An insider's visit to Champagne, including a private tour of the Dom Perignon cellars at Moët & Chandon.
- Lunch at Restaurant Le Parc, a two-star restaurant in Reims.
- Visiting additional famous Champagne houses with private tastings.
- Dinner at Les Berceaux, a one-star restaurant in Epernay.

## DAY 4: BAUNE

- Scenic morning drive through the French countryside.
- Arrive in Beaune, the eminently walkable, capital city of the Burgundy region with its original Roman walls and moat surrounding the old city.
- Lunch at Michelin's elegant, three-star Restaurant Maison Lameloise.
- Overnight at the four-star charming boutique hotel La Rôtisserie du Chambertin. Dinner will be served in their restaurant Le Bistrot Lucien.







## DAY 5: BURGUNDY

- Visit the most famous vineyards of Burgundy, including a tasting at La Cave Privée and Château Pommard. (And, yes, you can take a photo in front of the vineyards of Domaine de la Romanée Conti, one of the most coveted wines in the world.)
- Lunch at Le Cellier Volnaysien in Volnay.
- Dinner at the favorite restaurant of Burgundian winemakers, Ma Cuisine, in the center of Beaune.



## DAY 6: BURGUNDY

- Leisurely cruise on the rivers of Burgundy, with a stop at quaint little villages along the way to try out the local wines and food.
- Transfer to Europe's culinary capital, the city of Lyon, and settle in at the lovely Villa Florentine, a five-star, hilltop hotel.
- Dinner on the banks of the Saône River at Paul Bocuse, the legendary, Michelin three-star restaurant founded by the late Paul Bocuse famous for introducing a lighter French cuisine using seasonal ingredients.

## DAY 7: LYON

- Visit the center of Lyon and tour Les Halles de Lyon — Paul Bocuse, the relatively new and splendid indoor food market. Bring your appetite — you can nibble your way through oysters, pastries, and much, much more from food stalls.
- Don't eat too much though, because you'll walk to a nearby cooking school overseen by the Michelin-starred chef at l'Atelier des Sens.
- Afternoon flight to Bordeaux.
- Overnight at five-star hotel Le Saint-James Bouliac. Designed by famous architect Jean Nouvel, your hotel offers panoramic views of vineyards. Dinner will be at the hotel's Michelin one-star restaurant.

## DAY 8: BORDEAUX

- Visit the gently rolling hills of Bordeaux wine country and view some of its famous chateaus.
- Lunch at Villabordoh in the village of Margaux that lends its name to some of the most prestigious wines of Bordeaux.
- Dinner at La Tupina where the symbol of Basque cooking, a black pot suspended over a fire, greets diners. And, in fact, a fireplace in the middle of the restaurant roasts meats while the menu promises dishes such as confit of goose wing and stuffed chicken locally raised. And, of course, Bordeaux wines.







## DAY 9: COGNAC

- Cognac can only be produced in and around the town of Cognac. We'll visit a famous Cognac house on a day trip and taste a rainbow of offerings.
- Lunch is local at La Table de L'Yeuse, a restaurant whose terrace overlooks the Charente Valley, named after the river that runs through it.
- British celebrity chef Gordon Ramsay has collected a pocket full of Michelin stars—at least 16--and our farewell dinner will be at his two-star restaurant, Le Pressoir d'Argent, in Bordeaux's InterContinental Grand Hôtel that anchor's the city of Bordeaux's grand plaza, the Place de la Comédie.

## DAY 10: TRAIN TO PARIS

- \* Restaurants and Hotels are subject to change to equal or better
- \* Rudy Maxa will personally join all or parts of all journeys in 2019





## CONTACT US

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