

# SAMsARA Winery Post-Cruise Adventure

## Southern Rhône and Provence with Joan and Dave Szkutak

3 Nights – April 30 to May 2, 2026

### Day 1: April 30, 2026

Following your fantastic cruise on the AmaKristina, our VIP coach will pick us up to begin our journey to Saint Rémy. Saint-Rémy-de-Provence is Joan and Dave's favorite vacation spot - they have been here many times, and therefore, during the post-cruise excursion, you will visit many of their favorite places.

Our first stop will be Les Baux-de-Provence, a wonderful hilltop village in the Alpilles mountains, northeast of Arles, perched on a rocky outcrop crowned with a ruined castle. We will enjoy a guided tour and have time to visit the local shops and art galleries, followed by a short drive to Paradou, where we will enjoy a delicious lunch at Bistro du Paradou. This is Joan and Dave's favorite restaurant in Provence, and they have known the owner and staff for almost 20 years! The Bistro is a local institution with rustic charm, where we will have a 4-course menu paired with Chateau Mont Redon Côtes du Rhône wine (rosé, white, and red). The atmosphere is relaxed, lively, and full of Provencal spirit, making it a perfect welcome lunch before our post-cruise experience.



After lunch, we will continue our journey to Saint-Rémy-de-Provence and check into Le Saint Rémy, a 5-star luxury hotel with rooms and suites housed in a historic 19th-century townhouse and a modern addition. Le Saint Rémy embodies the art of living in Provence and is right in the center of Saint Rémy, making it perfect for exploring this beautiful village. You will have free time for dinner, giving you the chance to settle in and enjoy the evening at your leisure, as usually no one wants much to eat the evening after a Bistrot du Paradou lunch.

### Day 2: May 1, 2026

Enjoy your included breakfast before we begin our day exploring the charming town of Saint Rémy. Our morning will start with a guided tour of the village, known for its stunning landscapes, rich history, and vibrant cultural scene. Since May 1st is Labor Day in France, you can expect to see a traditional Provence parade as part of your morning tour. The town is known for its connection to the renowned painter Vincent van Gogh, who spent a year at the nearby Saint-Paul-de-Mausole asylum. It also has a long history dating back to Roman times. The town's narrow, winding streets are lined with cozy cafés, boutiques, and art galleries.

After lunch at Le Saint Rémy, we are off to Domaine de Metifiot, a historic estate in the heart of the Alpilles mountains, originally founded at the end of the 19th century for fruit cultivation with olive trees added in the 1990s. The estate added vineyards in 2016 and is now celebrated for its organic wines and olive oil, featuring a modern architectural design that reflects its commitment to biodynamic viticulture. They have been generating much recent press, including a Decanter rating of 95 points for their Les Baux des Provence 2023 white wine. They were also recently featured in the Wine Enthusiast's publication of the 10 most beautiful wineries in Provence. At the winery, we will enjoy a tour and tasting with their winemaker, whom Joan and Dave met earlier this year when they



visited the winery. Afterward, we will return to our hotel to refresh and relax before a short walk to dinner at Têtes d'Ail. The “Garlic Head” is a lively spot of friendliness and indulgence, founded by the Braglia brothers, Alexandre and Victor. Joan and Dave discovered it a couple of years ago when it first opened, and it has become a favorite of theirs.

### Day 3: May 2, 2026

Relish your included breakfast before boarding our coach for an exciting day in the Southern Rhône wine region. We will enjoy the ride to Domaine de Longue Toque in Gigondas. Nestled in the foothills of the Dentelles de Montmirail since 1918, the Domaine de Longue Toque is one of the prestigious estates of Maison Gabriel Meffre. The vineyards sit on a mosaic of terroirs, each with a unique character from different geological layers, altitudes, and exposures. Here, we will enjoy a tour, tasting, and lunch hosted by Anthony Taylor, whom Dave and Joan have gotten to know over the last few years. We will have a tasting in their original barrel cellar and tour their winemaking facility, followed by a brief tour of the vineyards adjacent to the winery and an overview of their other vineyards in the Dentelles de Montmirail further up in the hills. We will then enjoy a wine tasting lunch on their patio overlooking the vines.



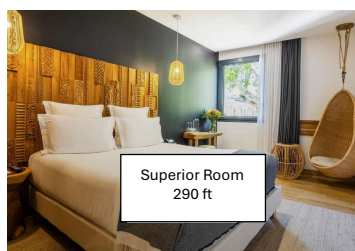
After our visit, we will head to Châteauneuf-du-Pape for an exclusive visit to one of Joan and Dave's favorite estates for a tour and tasting. Afterward, we will return to Saint-Rémy, where we will refresh and prepare for our final dinner together at the Michelin-recognized L'Oustalet Maianen. Chef Thomas Yvan's refined and creative cuisine uses carefully selected, fresh, and local products, combining modern techniques with traditional flavors to create dishes that will delight your taste buds. The restaurant, located in a small village just a few kilometers from Saint Rémy, will be exclusively ours that evening.



### Day 4: May 3, 2026

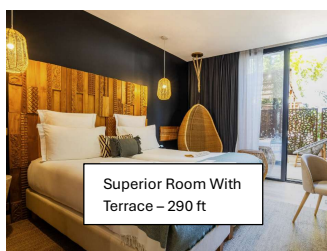
Enjoy an early breakfast before leaving Le Saint Rémy. Our motorcoach will depart at 7am sharp to take us to Marseille Airport. Alternatively, you may leave at your convenience if you have made other plans for your onward journey.

**Availability is limited! For questions and reservations, please call 877-651-7447**



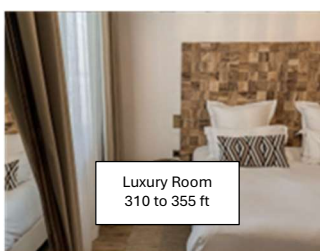
Superior Room  
290 ft

\$2999 p.p. dbl.



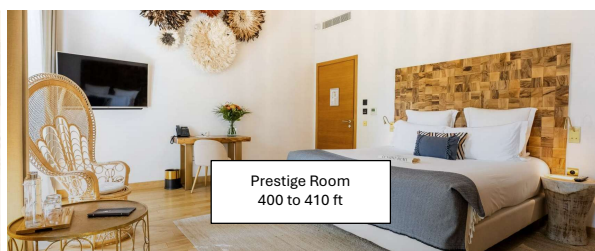
Superior Room With  
Terrace – 290 ft

\$3199 p.p. dbl.



Luxury Room  
310 to 355 ft

\$3199 p.p. dbl.



Prestige Room  
400 to 410 ft

\$3399 p.p. dbl.

Single Supplement: \$899, Superior Room



Terms: Rates are per person, USD, based on double occupancy, capacity-controlled, and subject to availability. Single supplement is \$899. A deposit of \$899 per person is required at time booking, of which \$499 per person is nonrefundable. Cancellation on or after December 23, 2025, is subject to 100% penalty. Please note this tour is very active and requires extensive walking over uneven surfaces. This tour is not recommended for guests with mobility concerns. A minimum of 24 guests is required for the tour to operate and is limited to a select number of guests. All routes, order of sights, and details described are subject to change in the unlikely event it becomes necessary to do so. Expedia Cruises Wine Club Cruises acts only as the arranger for this trip and has no responsibility for the actions or inactions of the vendors and suppliers included on this trip. We highly recommend travel insurance. Other restrictions may apply. For full terms and conditions contact Expedia Cruises Wine Club Cruises. CST#2101270-40; Fla. Seller of Travel Ref. No. ST42527.