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The wine tourism destination

There’s a saying: «When God created the sun, the earth, the mountains and the water, and put them in place, he took a bit of everything to make a paradise – and that’s how Provence was born.» And here you are... welcome to the Aix and South Luberon Region in the heart of Provence!

Endless sunshine, deep blue skies, a quality of light that you’ll find nowhere else, world-standard festivals and vibrant contemporary culture, wide vistas of mountains and hills, fragrant gardens, colourful markets, a cuisine famous for its nutritional value... a whole way of life!

And what better way to share in this unique way of life than to follow the Wine Road? «Wine is a remarkable cultural ambassador... a noble product which bears the identity and character of a land like the soul of the wine-grower who produces it, and opens all the doors of the region.»

Exploring the vineyards of the Aix and South Luberon Region is the perfect introduction to the area. As well as friendly tasting sessions at the estates, the curious gourmet can visit the bustling markets with their colourful stalls, sample the local produce, and even join a wine-making and cookery workshop. If you want to stretch your legs, there are many walks among the vineyards to choose from. And you’ll never be bored, with a host of unmissable events available all year round, in the city and the countryside.

In terms of accommodation there’s something to suit everyone, from welcoming guest houses among the vineyards to prestige hotels in the heart of Aix-en-Provence.

This press kit presents the wealth and variety of wine tourism available in the region.

WEBSITES AND BROCHURE TO HELP YOU PREPARE YOUR TRIP

- The Aix-en-Provence Tourist Office website: aixenprovencetourism.com
- The Route des Vins de Provence (Provence Wine Road) website with an interactive map of the Vignobles & Découvertes itineraries: routedesvinsdeprovence.com
- Check our partners list: bit.ly/partners-vignobles-decouvertes-label
- Follow us on: paysdaix.blogspot.fr and aixenprovencetourism.com
- Guide des vins du Pays d’Aix (guide to Wines in the Aix Region).
From the foothills of Sainte-Victoire mountain, along the Durance to the edge of the Luberon, the wine-growing countryside of the Aix Region, although not very large, has a variety of reliefs (mountain, plain and plateau) and distinct climate types. While the whole area enjoys a generous amount of sunshine, the strong mistral wind affects certain crops more than others. The soils vary too, being predominantly either flinty, clay and limestone or stony. These variations give the wines the characteristics found in the region’s five AOPs (Protected Appellations of Origin), which makes them so distinctive.

Grape varieties

The «reds and rosés» used include:

- Syrah
- Grenache
- Cinsault
- Tibouren
- Mourvèdre
- Le Carignan
- Le Cabernet Sauvignon
The Protected Appellation of Origin (AOP) label is one of the most prestigious marks of quality in France. The Aix and South Luberon Region alone has five major appellations.

30 estates and wineries bear this label, four of them managed by women: Château Beaulieu at Rognes (Bérengère Guenant), Château Camaisette at Eguilles (Michelle Nasles), Domaine Saint Ser at Puyloubier (Jacqueline Guichot) and Château l’Evesque at Puyricard (Nathalie Escoffier).

THE STRONG PERSONALITIES OF THE

→ AOP COTEAUX D’AIX-EN-PROVENCE

55% ROSÉ, 40% RED AND 5% WHITE.
The vines are grown mostly on sandy or stony soils. Combined with the influence of the Mediterranean climate, this produces red wines with strong personalities, often tannic and that age well, rosés that are light, fresh and fruity with aromas of strawberry and peach, and whites with delicate aromas.

TINY BUT OUTSTANDING

→ AOP PALETTE

Palette wines are produced in a tiny area of 23 hectares very near Aix-en-Provence. The AOP Palette estates grow some 25 different varieties of vines, yielding outstanding wines: 40% RED, 40% WHITE AND 20% ROSÉ.
The AOP Palette was created in 1948. Long famous for its cooked wines to accompany the traditional 13 desserts during the Provençal Christmas Eve festivities, today its wines are in demand by wine-lovers all over the world.

ELEGANT AND FULL-BODIED

→ AOP LUBERON

The Côtes du Luberon wines boast unparalleled aromas and bouquets. At both private estates and cooperatives, the growers will welcome you to tour the winery and taste their full-bodied, racy wines. Their reds are distinguished by the fullness of their spicy, dark-fruit aromas and their long finish. Fresh and aromatic, the whites are remarkably vivid and elegant, while the Côtes du Luberon rosés, structured and generous, will surprise many by their freshness and their nose of red fruits.

FINE AND COMPLEX

→ AOP CÔTES DE PROVENCE

→ AOP CÔTES DE PROVENCE SAINTE-VICTOIRE

The very specific taste of these wines is due to the particular geographic and climatic constraints of the area. The rosé wines produced here are clear, dry, fresh and very fine, while the red wines are robust and complex, with notes of red fruits. So far the appellation only concerns reds and rosés.
The shallow, strongly limestone soil, the climate similar to that of the Rhône valley, the effect of the mistral wind and the severe contrasts in temperature between day and night, all influence the wine, giving it a stronger aroma and more pronounced minerality. Because of their situation, the vineyards of the Côtes-de-Provence appellation yield wines with good freshness and ageing aptitude.
The character of our four residential areas

The wine-growing area of the region covers 1,300 km² and includes the 36 towns and villages of the Aix Region, and the 8 of the South Luberon.
(Mirabeau, La Tour d’Aigues, Ansouis, La Motte d’Aigues, Cucuron, Cadenet, Lourmarin and Puget).

The «Vignobles & Découvertes» label

«Labelled» areas

«Labelled» areas

The «Vignobles & Découvertes» label created in 2009 designed to promote tourism on the theme of wines and vines awarded for 3 years by the Ministries of Tourism and Agriculture, on the recommendation of the Wine Tourism Council chaired by Paul Dubrule.

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→ designed to promote tourism on the theme of wines and vines
→ awarded for 3 years by the Ministries of Tourism and Agriculture, on the recommendation of the Wine Tourism Council chaired by Paul Dubrule.

→ intended for a clientele interested in wine but not necessarily connoisseurs, to recommend a full range of high-quality amenities: accommodation, cultural attractions, leisure activities, restaurants, events, etc.
→ Aim: to help clients organise their visit and guide them towards accredited, high-quality services.
GOÛTEZ-VOIR À SILVACANE
(TASTE AND SEE AT SILVACANE)
JUNE
The Silvacane Abbey in La Roque-d’Anthéron hosts a gourmet dinner created by chefs and winemakers of Aix.

La Roque d’Anthéron Tourist Office
T 04 42 50 70 74
Aix-en-Provence Tourist Office
T 04 42 16 11 61
aixenprovencetourism.com

MUSIC EN VIGNES
(MUSIC AMONG THE VINES)
JULY
Warm nights under the stars, hearts full of fun and music, and the idyllic setting of a «Paradise» castle for this festival of jazz, soul and funk.
Le Puy-Sainte-Réparade
T 04 42 54 09 43

L’ART EN VIGNE
(ART IN THE VINEYARDS)
JUNE
An art trail in three exceptional wine-growing estates near Aix-en-Provence: the Provençal perfection of Château Barbèbelle, Château Val-Joanis with its Outstanding Garden, and Château Vignelaure with its private collection of modern art which includes works by César, Arman, and Cartier Bresson. The work of ten contemporary artists (painters, photographers and sculptors) is on display in places usually closed to the public such as cellars and wineries, as well as outdoors among the vines. Art, vines, wine and art: relax in some unique settings ...

Trets Food Fair
SEPTEMBER
The town of Trets, the best chefs of Provence and the wine-growers of Côtes de Provence Sainte-Victoire come together to bring you the best in regional food. Ten leading chefs from Provence, in partnership with the National Cookery Academy, join with local producers to create dishes on the following themes: herbes de Provence, goat’s cheese, olive oil, cow’s milk cheeses, vegetables, truffles, lamb, partridge, honey and melon.
The curious gourmet

Train your senses

So many colours, smells, textures and flavours to discover – and so many ways for the curious gourmet to taste and get to know our food and wines! Learn all the secrets of Provençal cuisine and how to match it with wines – it’s an art in itself!

LE MUSÉE DE LA VIGNE ET DU VIN (MUSEUM OF VINES AND WINE)

The private museum of Château Turcan has more than 3,000 objects on display, showing the skills of people who work with vines and wines: vine-growers, vintners, coopers and oenologists; it also contains true works of art by craftsmen in wood, iron and glass.

The five exhibition areas are colour-themed and cover more than 1,300m². You will see an artisan cooper’s workshop, an oenologist’s laboratory, and an outstanding collection of glassware and bottles of all shapes from many places. The visit ends with the wonderful gallery of masterpieces and the exhibition of presses.

Route de Pertuis, Ansouis

THE AIX «CALISSON»

It’s inimitable: first a slight crunch of royal icing and then the smooth, subtle blend of candied melon, orange peel and finely ground almonds on a communion wafer base. This irresistible delicacy is blessed on the first weekend of September every year, in memory of the mass in Saint-Sauveur Cathedral in 1630 to thank the Virgin Mary for protecting the city from a terrible epidemic of the plague. While the sweets were being distributed to the congregation, the archbishop sang «Venite ad calicem» (come to the chalice).

OLIVE OIL

Since olive trees were first planted in Provence by the Greeks 25 centuries ago, the olive has been one of the main ingredients of Provençal cuisine: tapenade (a puree of black or green olives), table olives and of course oil. The olive oil of Aix-en-Provence is an AOC (Controlled Designation of Origin) product.

CHERRIES

Cherries are generally picked between the end of May and early July, depending on the variety. The harvest is traditionally celebrated in Provence, some villages holding a festive produce market, often accompanied by a traditional procession.

THE BLACK DIAMOND OF THE REGION: THE TRUFFLE

The sublime underground fungus, used for centuries because of its powerful flavour. Don’t miss the Truffle and Fine Food market in Rognes, held in December every year.

THE MARKETS OF PROVENCE

On the squares of Aix and in the villages of the Aix Region, you’ll find the same cheerful atmosphere: markets are emblematic of our region’s quality of life, and a feast for the senses, with the mosaic of bright stalls and the ceaseless flow of conversation.

Olive oil, tapenade, goat’s cheese, braids of garlic from the Arc valley, herbs (thyme, rosemary and basil) and honey, as well as Mona Lisa potatoes and asparagus from Pertuis, pumpkins, beetroot from Gardanne and all the Mediterranean vegetables: tomatoes, courgettes, aubergines, sweet peppers... find them all in the colourful markets. And for dessert, gourmets will enjoy the white melons of Trets, figs and apples.

See the calendar of seasonal products at www.agri13.fr

ALMONDS

Almonds are used in the preparation of the famous Aix calisson sweets, in nougat and in «croquants» (crispy almond biscuits). They are also included in the traditional 13 desserts of Christmas in Provence.

Artisan and professional food-producers, pastrycooks, chocolate makers, ice-cream makers, biscuit makers and confectioners present and describe a sweet speciality created by themselves which has made them famous.

www.routegourmande.cma13

OENOLOGY AND COOKERY WORKSHOPS

OENOLOGY WORKSHOPS

L’ATELIER CULINARION
Oenology and tasting classes several times a month, given by a professional tutor or a vine-growing producer. Mixology classes (cocktails) also available.
52, rue des Cordeliers | Aix-en-Provence
T +33 (0)4 42 26 88 94
contact@atelier-culinariion.com
www.atelier-culinariion.com

LA CAVE D’YVES
Tasting courses for those wishing to learn the secrets of wine and need guidance. Three sessions of 3 hours each.
10, rue Portalis | Aix-en-Provence
T 04 42 93 75 80
yves@lacavedyves.com
www.lacavedyves.com

LA VILLA DES CHEFS
Come and enjoy classes in cookery, oenology and pastry-making, given by famous chefs, accompanied by their sommeliers, in the magnificent setting of an Aix country house. Several one-day formulas, and courses of several days. Culinary events for groups.
1225, chemin de la Blaque (2 kms Sud d’Aix)
T 06 64 84 60 48 | 06 99 48 60 48
contact@lavilladeschefs.com
www.lavilladeschefs.com

LA PETITE MAISON DE CUCURON
“Every Saturday morning I invite you to my kitchen at La Petite Maison to share my love of cooking. From simple dishes to sophisticated, I’ll show you all my techniques and tips. And then we’ll sit together and enjoy the food we’ve prepared, with a glass of good wine.”
Eric Sapet, head chef.
Place de l’Etang | Cucuron
T 04 90 68 21 99
www.lapetitemaisondecucuron.com

VINOMED
Vinomed offers a range of options, including tasting sessions (lessons and tasting at home) and visits to estates.
14, chemin d’Orange | Aix-en-Provence
T 04 42 29 77 06 | 06 76 39 49 61
info@vinomed.com
www.vinomed.com

LA VINOTHÈQUE DES VIGNERONS DE SAINTE-VICTOIRE
T 04 42 61 37 60
Oenology workshops.
vinotheque@vins-sainte-victoire.com
www.vins-sainte-victoire.com

COOKERY CLASSES

COOKERY CLASSES WITH BRUNO UNGARO / AMERICAN CENTER
Home-based cook, home-based chef and cookery coaching. Learn with the chef in his home or in the kitchen of the American Center. Local market, meetings with local producers, tasting sessions, cookery classes in his own kitchen, advice, and more.
Aix-en-Provence
T 06 86 77 09 86
ungarobu@orange.fr
www.bruno-ungaro.com

L’ATELIER CULINARION
Culture through cookery.
Cookery classes given by professionals to groups of 10 people maximum. The classes can be organised by age bracket: age 6-10, age 10-14, teenagers and adults.
52, rue des Cordeliers | Aix-en-Provence
T 04 42 26 88 94
www.atelier-culinariion.com
contact@atelier-culinariion.com

L’ATELIER DES CHEFS
Cookery classes accessible to everyone: sweet or savoury, traditional or innovative, regional or world cuisine, introduction to oenology… several formulas available (making snacks, traditional cookery, cocktail parties, chef’s market, etc).
16, rue Constantin | Aix-en-Provence
T 04 42 96 41 03
franck.sylvestre@ateliersdeschefs.com
www.atelierdeschefs.fr

LA VILLA DES CHEFS
Come and enjoy classes in cookery, oenology and pastry-making, given by famous chefs, accompanied by their sommeliers, in the magnificent setting of an Aix country house. Several one-day formulas, and courses of several days. Culinary events for groups.
1225, chemin de la Blaque (2 kms Sud d’Aix)
T 06 64 84 60 48 | 06 99 48 60 48
contact@lavilladeschefs.com
www.lavilladeschefs.com

L’ATELIER CUISINE DE MATHILDE
Right in the historic centre of Aix-en-Provence, Mathilde’s Cookery Studio has been designed like a home kitchen. The cookery classes are for everyone: beginners or experienced cooks, adults and children. They can be given in French or English. The layout of the studio is practical and friendly, with everyone grouped round a central island. Lessons are limited to 8 participants so that everyone can take their turn and benefit from hands-on learning.
58 rue des Cordeliers | Aix-en-Provence
T 04 42 68 12 60 | 06 72 83 98 28
mathilde@lateliercuisinedemathilde.com
www.lateliercuisinedemathilde.com

Press contact: Geraldine Dingwall - T + 33 (0)4 42 37 05 18 - gdingwall@aixenprovencetourism.com
Walk’n’Ride in the vines!

Get out into the open, relax, walk or ride in landscapes enhanced by cedars, olive trees, oaks and fragrant pines. Tread on carpets of thyme and rosemary. Smell the soil of Provence, the land of vines... and perhaps stop for a visit at a wine-grower’s estate... The choice is yours!

RIDE WIRED!
A whole generation of wine-growers, expert, creative and passionate, are revitalising wine tourism.

Get to meet the winemakers and discover their vineyards through a trail with Electric Assisted Bicycle. Bee’s Cyclo Planet offers adapted paths in the Sainte-Victoire mountain and the Luberon Region.

33, avenue Sainte-Victoire
13100 Aix-en-Provence
06 03 38 11 44 | 04 42 63 24 71
contact@cycloplanet.com
www.beespherenergy.fr
www.cycloplanet.com

VINEYARD OUTINGS IN PROVENCE
A series of 12 half-day vineyard outings per month from May to November and 6 more during the grape-harvest. Each outing includes a 5-km walk through vineyards and a village, a tour of the winery and a tasting session with commentary in French or English.

Allée des Musiciens | 13090 Aix-en-Provence
T 04 42 21 64 81 | www.lescavescooopdu13.fr

WINE TOURISM EXCURSIONS IN PROVENCE FROM AIX
Aix-en-Provence Tourist Office
T +33 (0)4 42 16 11 61
aixenprovencetourism.com

THE VINEYARD PATHS
Three villages, three paths. Trets, Puyloubier and Rognes invite you into the heart of the Provencal landscape to get a feel for the «spirit of the region». Clearly marked paths, information panels, superb sites.

www.bouches-du-rhone.net/les-sentiers-les-topoguides/les-sentiers-vignerons
The leading wine-tourism operators of the Aix and South Luberon Region have pooled their talents to provide a complete, high-quality service: 30 tourist wineries, 25 restaurants, and 20 accommodation providers look forward to your visit. They are partners, because they all want to join in welcoming you to the Aix Region, and to share with you the excellent cuisine and local produce of an exceptional area. They can also give you information on lesser-known but outstanding heritage sites, events and the many services available to wine tourists to ensure they have an unforgettable holiday.
A strong personality

The heart of the wine area: Aix-en-Provence city centre

The wines of this area are robust, fruity and delicate, reflecting the image of the city with its rich heritage: a place that’s good to live in, focused on culture, combining refinement and character. If art is an integral part of your life, you’ll love the wide range of vibrant culture in the area. Hotels in elegant 18th-century residences with leafy gardens, countless starred gourmet restaurants: Aix is the ultimate Provence. Come for an unforgettable, restful holiday in a hotbed of culture — Aix, the city where Art never sleeps...

Vineyard

CHÂTEAU L’EVESQUE

On the plateau of Puyricard, a few kilometres from Aix-en-Provence, Château L’Evesque is a small bijou estate purchased in 1932 by the great-grandfather of its present owner, Nathalie Escoffier. Its 15 hectares are now farmed organically, respecting the vines, the environment, and the taste and smell of wine. The estate also perpetuates the tradition of manual harvesting. Choosing a low yield for the sake of high quality, it produces atypical white wines, gourmet rosés and character reds.

Accommodation

LA VILLA GALLICI

The romance of a night in Provence. The house, richly decorated in Provençal style, has a delightfully muted atmosphere and is an enchanting base from which to explore Aix-en-Provence. The extreme comfort, refined decor, warm welcome and excellent service make it the ideal place to enjoy a relaxing stay.

18 Avenue de la Violette
Aix-en-Provence
T +33 4 42 23 29 23
www.villagalici.com

Culture...

• Memorable ballets at the Pavillon Noir
• Unforgettable concerts at Grand Théâtre de Provence
• Stunning exhibitions at musée Granet and l’Atelier de Cézanne
• Astonishing perspectives at Fondation Vasarely
• The impact of multimedia arts with Seconde Nature...

Thalassotherapy...

Thalassotherapy is the largest spa in Provence and is truly magical. Ideally located right in the city centre, the vast treatment centre opens on to outdoor gardens and pools. Relaxation guaranteed!

Cuisine...

PIERRE REBOUL

Cuisine that’s creative and recreational... Chef Pierre Reboul likes amusing his guests, playing with tastes, textures, cooking methods, techniques... but always using the finest produce.

11 Petite rue Saint-Jean
Aix-en-Provence
T +33 4 42 20 58 26
www.restaurant-pierre-reboul.com

ZE BISTRO

For a friendly, relaxed atmosphere, the young chef buys his ingredients from the market and local producers, and knows how to make the most of them... in a fresh, fun, offbeat style of cuisine!

31 bis rue Manuel
Aix-en-Provence
T +33 4 42 39 81 88
www.zebistro.com
Lying in the heart of the magnificent Luberon Regional Natural Park, the wine-growing land of the South Luberon is bounded to the north by the Calavon valley, and to the south by the valley of the Durance. This means that it is influenced by the Alps which cool the air, creating the very recognisable aromas which distinguish this wine area. It is essentially farmland (asparagus, potatoes, truffles, etc), and offers almost infinite opportunities for walking, while also boasting a fine architectural heritage with the castles of Ansouis and Lourmarin, and delightful hilltop villages so typical of Provence.

**Vineyard / accommodation**

A magnificent guest house in a 16th-century country home overlooking the plain of the Durance, in the heart of a vineyard of 22 hectares in the Luberon Regional Natural Park. The vineyard is cultivated traditionally, using sustainable farming methods that respect nature, the land and the vines. The estate’s vine-growing expertise yields wines typical of the region, with traditional wine-making methods producing fine vintages. The wine is an artisan product, from the beginning to the end of the wine-making process. Everything is done on the estate, up to bottling and labelling.

Grand Callamand, route de la Loubière | Pertuis

**Vineyards**

The château stands on the site of a former Roman villa, to the west of Pertuis, in the Vaucluse. The house was built before 1567 by the Arnaud family; in 1730 its owner was Monsieur de Joanis, the King’s attorney general at the Parliament of Provence. The estate was given the status of a fief in 1754. The winery was designed by architect Jean-Jacques Pichoux, inspired by the golden rules of the Dominican Order. Roofed with traditional tiles, it appears to have stood there from the dawn of time, but it houses the most sophisticated wine-making equipment, cask stores and air-conditioned storage facilities. The estate also boasts superb gardens.

Château Val Joanis | 84120 Pertuis

**CHÂTEAU GRAND CALLAMAND**

A magnificent guest house in a 16th-century country home overlooking the plain of the Durance, in the heart of a vineyard of 22 hectares in the Luberon Regional Natural Park. The vineyard is cultivated traditionally, using sustainable farming methods that respect nature, the land and the vines. The estate’s vine-growing expertise yields wines typical of the region, with traditional wine-making methods producing fine vintages. The wine is an artisan product, from the beginning to the end of the wine-making process. Everything is done on the estate, up to bottling and labelling.

Grand Callamand, route de la Loubière | Pertuis

**CHÂTEAU VAL JOANIS, A LONG HISTORY**

The château stands on the site of a former Roman villa, to the west of Pertuis, in the Vaucluse. The house was built before 1567 by the Arnaud family; in 1730 its owner was Monsieur de Joanis, the King’s attorney general at the Parliament of Provence. The estate was given the status of a fief in 1754. The winery was designed by architect Jean-Jacques Pichoux, inspired by the golden rules of the Dominican Order. Roofed with traditional tiles, it appears to have stood there from the dawn of time, but it houses the most sophisticated wine-making equipment, cask stores and air-conditioned storage facilities. The estate also boasts superb gardens.

Château Val Joanis | 84120 Pertuis

**LE PUY DES ARTS**

Le Puy des Arts is a family-run estate where art goes hand in hand with working the land. The policy of this family of artists is to give full expression to the earth and the vines, to explore new avenues and produce wines that are different, made for sharing, accessible to everyone.

Puy des Arts, Domaine Théric - Les Bessières | Ansouis

**And don’t miss...**

Château de Lourmarin, the gardens of Val Joanis, the Museum of Vines and Wine, the Marc Deydier Museum...

**Cuisine...**

- **La Petite Maison de Cucuron**, in the Mediaeval village of the same name, serves delicious, original cuisine in a welcoming décor with traditional woodwork, Renaissance tapestries and period floor tiles!

**Events...**

From autumn to summer, **Luberon Marathon, «Bacchus au Village» festival in Cucuron, Big Band Festival** at Pertuis.
Experimental culture in the northern Aix

An area of culture, with a focus on pleasure, leisure and aesthetics, and enjoying an outstanding heritage: the offer of the northern Aix Region is atypical and experimental in nature. Wine, gastronomy and culture go hand in hand, even inside some châteaux which serve food and exhibit major works of art, or during the regular round of festivities.

→ Vineyards

**CHÂTEAU LA COSTE**

Vines, Art and Architecture: a successful combination! The alchemy of blending takes place in a new-generation vat-room designed by the leading French architect Jean Nouvel. This brand new technology ensures the natural expression of the wine, and breathes new life into a long tradition. In 2009 the wines of Château La Coste received the «Organic Farming» label.

Since June 2011 Château La Coste has opened its doors for exhibitions, showing works and installations by internationally famous artists and architects such as Franck Gehry, Tadao Ando, Louise Bourgeois and Alexander Calder.

2750 route de la Cride,

**DOMAINE DE VILLEMUS**

Gîtes de France «3 épis»

This estate enjoys an exceptional situation within the Grand Site Sainte-Victoire, and owner Michel Adaoust has chosen to farm his land organically. It includes vineyards, olive and almond groves, lavender fields, and self-catering accommodation classed as «3 épis» (comfort) by Gîtes de France. With a climate both Mediterranean and Alpine, the area experiences significant differences in temperature between day and night. Its clay and limestone soil ensures good drainage and deep rooting for the vine stocks.

Domaine de Villemus, Jouques

**CHÂTEAU DE BEAULIEU**

This château is remarkable, firstly because of its history – the estate, once owned by the counts of Provence, has been home to the foremost Provencal families – but also because of its situation in the extinct crater of Provence’s only volcano, Trévaresse. The 140 hectares of vineyards reach an altitude of 400 m, which gives a distinct character to the AOP Côteaux d’Aix-en-Provence wines produced on this sustainably farmed estate.

Oenology classes, walks and wine-tasting visits.

Nicole et Pierre Guenant, Rognes

**CHÂTEAU VIGNELAURE**

Created in 1960 by Georges Brunet (Château La Lagune), the estate produces long-ageing red wines, a blend of Cabernet Sauvignon and Syrah, and delicious rosés. Lying at an altitude between 350 and 480 m at the foot of Sainte-Victoire mountain, northeast of Aix-en-Provence, the property of 55 hectares enjoys a unique microclimate. The first white grape varieties (Roussane and Vermentino) were planted three years ago when the vineyard was converted to organic farming. A gallery of contemporary art has been installed in the basement cellars. The «Page de Vignelaure» label was designed by Yves Saint Laurent.

Winery and gallery open to visitors every day.

Route de Jouques, Rians

→ Events...

• Music en vignes Château Paradis, Le Puy-Ste-Réparade, in July

• Grand Truffle and Fine Food Market in December

• Côteaux d’Aix Wine Festival in May and Quarry Festival at Rognes

• L’art en vignes (Art in the Vineyards) (various estates) in May

→ Cuisine...

• Mas de Fauchon

3-star hotel/restaurant. Inventive gourmet cuisine in Saint-Cannat.

• La Flambée du Luberon

Inventive and good-quality cuisine in Venelles

→ And don’t miss...

• Silvacane Abbey, La Roque d’Anthéron

• Le Château de la Barben

• Museum of Geology and Ethnography, La Roque d’Anthéron

• La liquoristerie de Provence, Venelles
The land of Cézanne’s colours: the southern Aix Region

The wine area of the southern Aix Region, farmland and countryside in the colours of Cézanne, benefits from a micro-climate created by the nearby Grand Site Sainte Victoire. The vines, deeply rooted in the clay and limestone soil, enjoy exceptional amounts of sunshine which give a highly-valued character to the clear, dry and fruity rosé wines. This area offers fine Provençal food, a wide choice of guest houses and plenty of outdoor activities.

→ Vineyards

**CHÂTEAU HENRI BONNAUD**

Château Henri Bonnaud is in the town of Le Tholonet, 6 km southeast of Aix-en-Provence. This is also where most of the AOP Palette listed plots are to be found. The vineyards cover 14 hectares.

The estate nests in a natural amphitheatre and enjoys its own micro-climate, protected from the mistral wind by the Langesse and Grand Cabri hills, and by the Cengle and Sainte-Victoire mountains.


Le Tholonet

**DOMAINE DE SAINT-SER**

The vines, grown on south-facing slopes, enjoy an extraordinary amount of sunshine due to the reflection of the sun’s rays on the white stone of the mountain.

The poor, stony, clay and limestone soil is suitable for growing high-quality grapes and gives the wines a natural suppleness.

The estate produces lively, fruity wines with an interesting complexity: rosés, whites and reds.

Since 2007 Domaine de Saint-Ser has been a member of the association «Voyons Voir l’Art Contemporain et Territoire», hosting resident artists and holding exhibitions of contemporary art in the grounds of the estate.

Avenue Cézanne, Puyloubier

**LES VIGNERONS DU MONT SAINTE-VICTOIRE**

Les Vignerons du Mont Sainte-Victoire (Vine-Growers of Sainte-Victoire mountain)

Puyloubier stands near the main road between Aix-en-Provence and Nice, just south of the foothills of the awe-inspiring mountain, facing the vineyards that spread at its base.

Since 1924, when the wine cooperative was formed in Puyloubier, the growers have cultivated their vines by environmentally-friendly methods, working with both traditional and new technologies to produce high-quality wines.

Selling home-made wines and a wide range of regional produce, the Vignerons du Mont Sainte-Victoire shop is the ideal place to start or end your outings to explore the landscapes painted by Cézanne.

Puyloubier

→ Accommodation...

- The superb Château de la Barben with its towers, turrets and hanging terraces.

→ Events...

- Goat’s cheese and honey fair, Fuveau, in May
- Sainte-Victoire wine discovery rally, in October
- Food Fair, Trets, in September

→ Cuisine...

- Refinement at Le Grand Puech, a restaurant on the heights of Mimet, with breathtaking views of the Etoile range.
- Home-grown food at the Terre de Mistral farm at Rousset, original cuisine using produce from the estate (huge kitchen garden and animal farming), panoramic view of Sainte-Victoire.
- La Table de Beaurecueil and its chef René Bergès whose skill, creativity and experience have become legendary.

→ And don’t miss...

- The Albertas Gardens at Bouc-Bel-Air
- The Mining Museum at Greasque
- The Cézanne sites at Aix-en-Provence
PACKAGE HOLIDAYS

PROVENCE WINE TOURS

The Provence Wine-Tourism specialist offers excursions from Aix-en-Provence on the theme of the Wines of Provence. Learn all about our appellations: Côtes de Provence Sainte-Victoire, Côteaux d’Aix-en-Provence, Bandol, Cassis, etc., and the know-how of our growers.

Visit the estates of the region in a comfortable minibus, accompanied by professional wine guides: from vine to cellar, including the winery, and followed by tasting with commentary. You’ll come away knowing all about the area, the grape varieties, wine-making and tasting techniques. Our multilingual team speaks French, English, Russian, Chinese, Japanese and Portuguese. Provence Wine Tours also organises, on request, group excursions for up to 100 people, themed tasting classes, oenology dinners and workshops on matching food and wine.

www.provencewinetours.com

TRADE ASSOCIATIONS AND FEDERATIONS

LA FÉDÉRATION DES CAVES COOPÉRATIVES DES BOUCHES DU RHÔNE (FDCC13)

→ 17 caves coopératives
1700 vigneron

Promotion of winery development, assistance with problems of quality, environment, wine tourism, short itineraries.

→ Our achievements
• 10 wineries built or renovated in recent years.
• 6 vineyard paths starting from 3 cooperative wineries.
• Discovery guide
• 12 vineyard visits: £5 per half-day (tour of vineyard and winery, tasting).

Olivier Houlès, Director, Fédération des Caves Coopératives des Bouches-du-Rhône

☎ 04 42 21 64 81
fdcc13@wanadoo.fr
www.lescavescoopdu13.fr

LA FÉDÉRATION DES VIGNERONS INDÉPENDANTS DES BOUCHES-DU-RHÔNE

Independent vine-growers work both alone and collectively.

• they are artistes, and the land is their instrument
• they are composers, choosing their vine varieties and growing techniques
• they are conductors, blending different vintages, types and varieties.

Each wine-grower has a unique style of cultivation, while belonging to a particular school.

Annick Page, Director, Fédération des Vignerons Indépendants des Bouches-du-Rhône

☎ 04 42 23 06 04
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VIA PROVENCE

This travel agency is specialised in group and individual tours, mainly in Provence. We are attentive to our clients’ requirements and will create a tour to your specification, whatever the size of your group. Wide choice of itineraries and destinations, accompanied by high-quality guides.

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