

SIP, STAY, AND SAVOR:

The Ultimate Wine and Truffle Weekend

Thursday, January 23rd to Sunday, January 26th, 2025



Winter 2024/2025: the BEST truffle growing conditions in years!

WHAT AWAITS YOU?

**World-class wines, exquisite cuisine,
and unforgettable experiences
guided by passionate, recognized
experts. And of course, truffles,
truffles and more truffles!**

With each stop, you'll be immersed in
the rich history and traditions of the
area, meeting local personalities,
passionate about their craft.

And in the evening, each dinner will be
paired with exclusive wines presented
by the world-class producer himself!
From Champagne on Thursday, from
Burgundy on Friday and from the
Rhône Valley (of course!) on Saturday.



Black Truffle in the South of France

The black truffle, often referred to as the "black diamond of gastronomy," holds a cherished place in French culinary tradition, and nowhere is this more evident than in the South of France. Known for its distinctive earthy aroma and deep, complex flavor, the black truffle (*Tuber Melanosporum*) is harvested primarily in Northern Provence, "la Provence des Papes" which offers the ideal climate and soil conditions for these prized fungi. From late autumn through winter, truffle markets pop up in small towns and villages, turning the region into a hub of gastronomic excitement for locals and visitors alike. Richerenches and Carpentras are attracting chefs and gourmets from around the world... You will visit these markets, guided by none but "the Truffle King, Serge Ghoukassian.

A trip to the South of France during truffle season offers not only a taste of one of the world's most treasured culinary ingredients but also a chance to explore the charm and authenticity of Provençal life, far away from the summer crowds...

Black truffles are fragile, and climate dictates the health of each harvest: they need rain and a milder weather that's not too cold – which is exactly the autumn we have had this year.

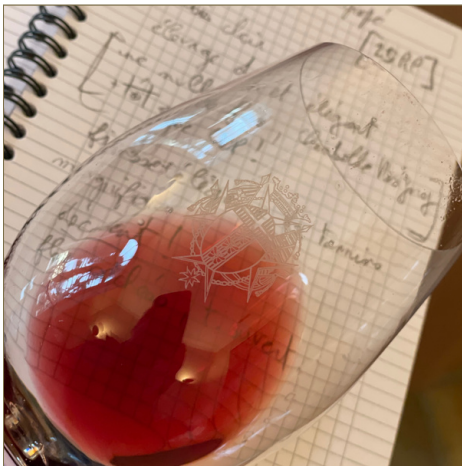
Perfect truffle conditions, unlike most of the recent years!



Highlights

Truffle Hunting Excursions

Join local truffle hunters and their specially trained dogs as they search for truffles in oak groves... and even including in our own garden in Vaison-la-Romaine! And explore local markets with a professional: Serge



Luxury Wine Pairings

Sampling wines like 1989 Châteauneuf-du-Pape alongside fresh black truffles is a unique sensory delight! Red, White or Bubbles, you will be able to experience first-hand what pairing YOU prefer!

Truffle Tasting Menus

Our Private Chefs will design special tasting menus, featuring dishes that showcase the versatility of this luxurious ingredient. From truffle-infused oils to decadent truffle risotto, you will savor an array of flavors you might not find elsewhere.



Cultural Immersion

Beyond the culinary aspect, visiting a truffle market provides a chance to immerse oneself in the local culture. From lively haggling to festive communal meals, the markets showcase the region's deep-rooted traditions.

What To Expect

DAY 1: THURSDAY January 23rd Arrival in Vaison-la-Romaine, check into your suite.

You are surrounded by breathtaking views of the tranquil winter Provençal landscape and the towering, now-capped Mont Ventoux in the distance. So you can relax and immediately get into the right mood, a special Cheese and Champagne tasting dinner awaits you. A special guest from Champagne will guide us through his most treasured champagnes, including rare, 20+ year old bottles.

DAY 2: FRIDAY January 24th Early rise to ensure we get to Carpentras no later than 08:30.

After the market visit, you'll have the opportunity to taste the truffles in a delicious early lunch paired with local wines Chez Serge.

Afternoon: Follow a truffle hunter at work, accompanying him and his trained dog through the woods in search of the elusive white truffle. You'll learn about the history of truffle hunting in the area, and gain insight into the techniques used to find these rare delicacies.

Dinner Guest Chef (TBD) with Burgundy producer

DAY 3: SATURDAY January 25th Richerenches.

Lunch TBD (Beaugravière, wines at extra cost)

Dinner: Serge, "retour de chasse" special menu as January is also the peak hunting season in the foothills of Mont Ventoux. With Rhône Valley producer. Feel free to bring your own bottles to share "[Paulée-style](#)" with the other guests!

DAY 4: SUNDAY January 26th Truffle Brunch, prepared by Chez Serge. End of the official program.

You'll take with you the sights, sounds, and tastes of Provence, the charm and history its typical villages, and the relaxation and beauty of the wine and truffle region. And when you return home, you'll have amazing stories to tell your friends... And of course, you will be able to bring truffles and your favorite bottles home: worldwide door-to-door wine shipment can be arranged.

DAY 5: EXTEND YOUR STAY TO MONDAY MORNING FREE OF CHARGE. Further stay available upon request, contact us for pricing.

If you decide to stay the extra night and you want to further explore the area – as well as work off a few calories – Christophe will be happy to guide you on a (e)cycling experience Sunday afternoon. Weather permitting of course. Or a hike through the Dentelles de Montmirail.

Alternatively, Meilin can take you for a half a day treasure hunt at l'Isle-sur-la-Sorgues, one of the biggest and coolest antique markets in France. You will be guided by a local antique dealer. Worldwide shipping can be arranged.

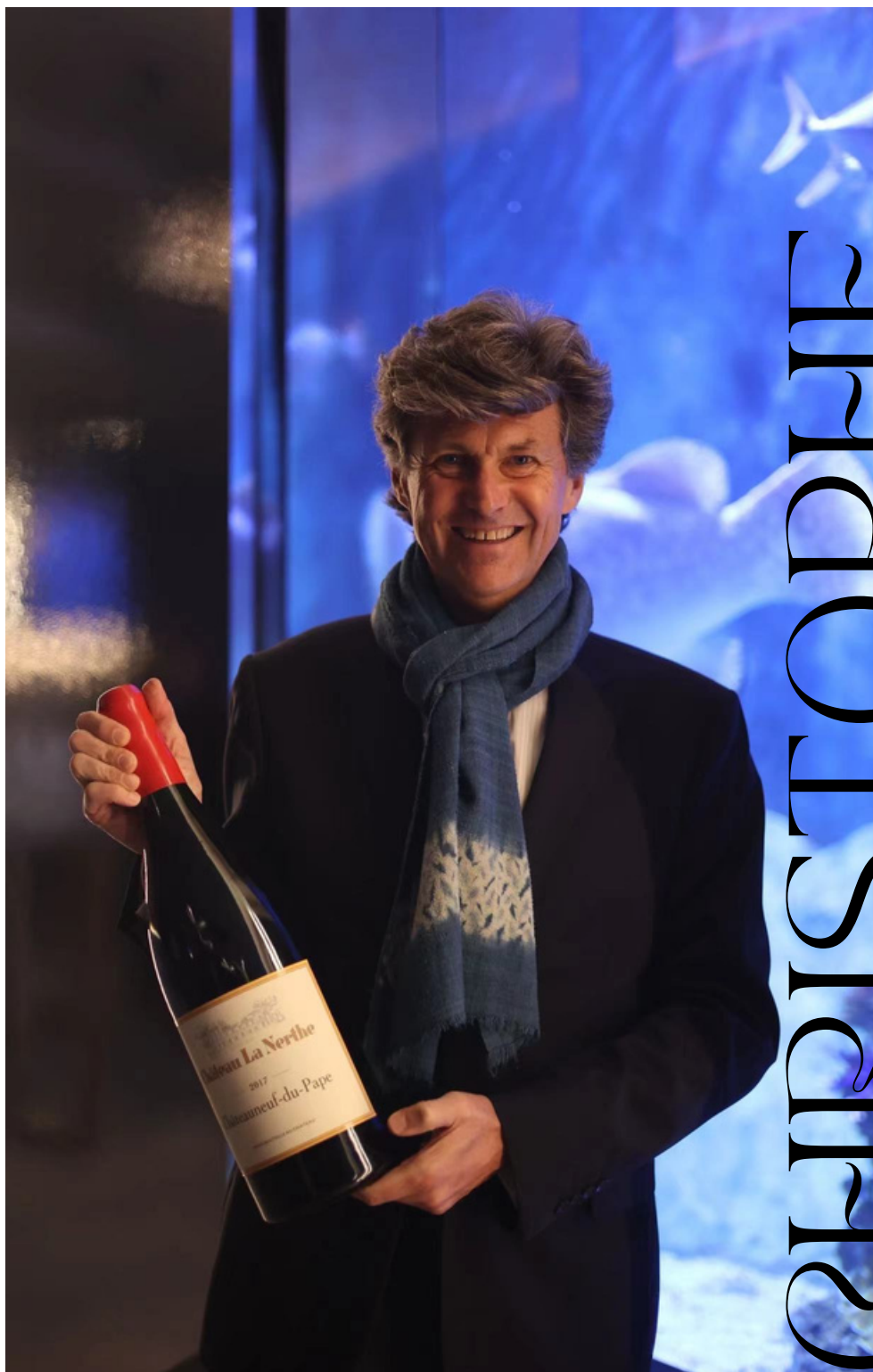
NOTE: Final, detailed [agenda](#) will be confirmed early January.

YOUR ACCOMMODATION

Stay at Meilin and Christophe's fully renovated 18th-century wine farm in Vaison-la-Romaine, Provence. This luxurious retreat offers six double en-suite bedrooms with stunning views of Mont Ventoux and proximity to the Roman and the Medieval town.

www.labayedesanges.fr





CHRISTOPHE BRISTIEL

Christophe Bristiel, a native “son of Provence” and lifelong wine aficionado, brings multi-generational expertise from the top vigneron of Burgundy and the Rhône Valley. Fluent in French, English, German and Spanish, Christophe offers luxury tours for connoisseurs seeking rare, private winery experiences and authentic cultural immersions. Following in the footsteps of his father, Georges, a prominent négociant-éleveur, Christophe took on international distribution for Domaine des Lambrays (Grand Cru Burgundy) and Château La Nerthe (the most historic estate in Chateauf-neuf-du-Pape).

A [Certified Sommelier](#), Christophe earned further degrees in viticulture and oenology.



MEILIN BRISTOL



Meilin's passion for antique fabrics transforms forgotten treasures into unique clothing and home decor. You will be able to visit her showroom in Vaison-la-Romaine, where she also offers bespoke indigo dyeing courses. In French, English or Spanish.

www.meiline.fr



SERGE GHOUKASSIAN



Serge, **THE TRUFFLE KING!**

"It was in 1987 that I settled in these 16th century walls and where since then I have sought to promote our beautiful region through the products it offers us, The truffle of course in all its variations, summer truffles Aestivum, autumn truffles Uncinatum and of course the black winter truffle Tuber Melanosporum. The wine that I have always been passionate about and for which the Rhone Valley and our giant of Provence, the Ventoux give us a wonderful playground, there is the quality and diversity of the wines but also through each of them stories of men and women and entire families. And then there are all the other products of our region, the Carpentras strawberry, the Mormoiron asparagus and so many others; throughout the year with my kitchen and dining room team, we seek to highlight them around a generous and authentic cuisine."

www.chez-serge.fr