France Foodie Aperience

Welcome to Aveyron the heart of France

The Aveyron has it all. Ten of the most beautiful villages in France, including one of our market destinations, Najac. This scenic area is intertwined with canopy covered lane ways, framed by rolling hills shaped by the Aveyron and Lot Rivers. Your experience will include impressive walled villages, medieval castles, wine tastings from local vineyards, and markets famous for walnuts, truffles, Roquefort, goat cheeses and Pérail de Brebis.

Born and raised in the area, our Chef and market guide, Xaiver Lacaze began his culinary career here in the Occitanie region of France. You will join him shopping at village markets where he will educate you on local ingredients. The Château estate features an event space with a double-sized kitchen for classes where we work along Chef to create specialties of the area, a one-of-a-kind experience.

Our host and guide, Châtelaine Julia Fulford, shares an artists love of the estate with the previous French artist who called the Château home. Château Mas de Pradié, dating back to the 1700s, sits over top of 18kms of an underground river and prehistoric cave system which you can explore. With years of Farm to Table experience in Alberta, Kim and Don have a '*joie de vivre*' for cooking and travel. While spending the Autumn of 2022 in France the concept of *Taste of Aveyron* experience was created. They will be along to curate your stay and accompany you to each destination.

Stamp your passport and absorb French culture as it lures and captivates you with its charm that is almost indescribable. tasteofaveyron.com









Itinerary by invitation only September 14th - 18, 2023

Thursday, September 14th Arrival at the Château with Apero with wine and cheese pairing

Friday, September 15th Cooking Class Lunch Visit Belcastle and Peyruse-le-Roc

Saturday, September 16th Morning Figeac market and lunch Cooking class

> Sunday, September 17th Morning market in Najac Lunch in Villeneuve Cooking class Grand Hall Feast

Monday, September 18th Morning Dolman walk or Grotte tour with picnic Afternoon shuttle to the Toulouse airport/train or Villefranche-de-Rouguer train

*Please note that the itinerary may change due to events of the moment but the hosts will arrange alternate tours and tastings of the same quality and experience.





European office Mas de Pradié, Fossiac France Julia@thechateausisters.com

taste has a few different meanings; It's sensing flavors on your tongue, but it's also having a preference for something or a sense of discernment:

France 2023 Foodie Experience

~ Château Safari ~ Slow Food ~ Honeymoon ~ Girls Retreat ~ Zen Retreats ~

Join Chef Xavier Lacaze in his home district in France, nestled between the Languedoc and Cahors wine regions!

September 14th - 18th, 2023 2200€ based on double occupancy** 4 nights/5 days

This exclusive culinary experience includes: Transfers from Toulouse, airport or train station, to our private Château. (other pick up location available at the train station in Villefranche-de-Rouguer) 4 nights/5 days in the former Royal Stables Estate, Château Mas de Pradié, dating back to the 1700's. One queen bedroom with en-suite and/or private bathroom. All meals, French wines, cooking classes, transportation, and tastings.



Do as much or as little as you please during your stay with us. Participate in all aspects of our itinerary, or take a picnic lunch and venture off on the ancient Dolmen trail. Whether relaxing by the pool, hiking, biking or enjoying the estate grounds, Bienvenue en France!



Chef Lacaze

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Château Mas de Pradié



Chatelaine Julia, Don and Kim

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