



## TOUR ITINERARY

RIDING  
LEVEL

3

Europe / France / Provence

# Provence Chef on Wheels Bike Tour

A Place at the Table with Culinary Characters, Provençal Artists, and More

## TOUR HIGHLIGHTS

- Unpack once and make your home at La Maison Papillons, a lovingly renovated family-run farmhouse
- Experience Provence as only an insider can, thanks to the personal connections of our local chef: visit the *marché* with Chef Charlotte, meet olive oil producers, visit organic winemakers, dine on a picturesque farm, and more
- Discover the region's natural phenomena as you hike the Gorges de l'Ardèche—the “Grand Canyon of Europe”—and marvel at 36,000-year-old cave paintings
- Take a deep dive into wines of the Côtes du Rhône at exclusive visits and playful tastings
- Learn to prepare traditional Provençal dishes during a cooking class with our Chef on Wheels



## ARRIVAL + DEPARTURE

### Arrival Details

- ✈ **Airport City:**  
Marseille or Paris, France
- 📍 **Pick-Up Location:**  
Avignon Train Station
- 🕒 **Pick-Up Time:**  
10:30 am

### Departure Details

- ✈ **Airport City:**  
Marseille or Paris, France
- 📍 **Drop-Off Location:**  
Avignon Train Station
- 🕒 **Drop-Off Time:**  
12:00 pm

**NOTE:** DuVine provides group transfers to and from the tour from the pick-up and drop-off locations stated on the itinerary. In the event your train, flight, or other travel falls outside the arrival or departure times or locations, you may be responsible for extra costs incurred in arranging a separate transfer.

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### Emergency Assistance

For urgent assistance on your way to tour or while on tour, please always contact your guides first. You may also contact the Boston office during business hours at +1 617 776 4441 or [emergency@duvine.com](mailto:emergency@duvine.com).

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### Meet the Chef: Charlotte Ducruet

Charlotte Ducruet is a private chef based in the South of France, where she creates seasonal cuisine inspired by the region's landscapes and traditions. She began her hospitality career as a maître d'hôtel, spending four years in a Michelin-starred restaurant—an experience that shaped her attention to detail, sense of service, and understanding of high-end dining.

Drawn to the energy of the kitchen, Charlotte moved behind the scenes, learning through observation and practice. She later became co-owner of L'Auberge d'Ailhon, a countryside inn in Ardèche, managing the property for several years. The auberge featured a Le Fooding-recognized restaurant, guest rooms, and a kitchen garden. There, she developed a cuisine rooted in seasonality and local products, alongside a wine list focused on regional producers.

For the past two years, Charlotte has been cooking at Maison Papillons, designing intimate dinners that showcase the richness of Provençal and Ardèche terroirs. Her approach—inspired by family traditions and Southern French cuisine—centers on simplicity, seasonality, and close relationships with local farmers and artisans.

# TOUR ITINERARY

## Tour By Day

DAY  
1

### Bienvenue en Provence

Your guides will meet you in Avignon for a transfer to Aiguèze. This fortified medieval village set on a cliff above the Ardèche River has been recognized as one of the most beautiful in France. After lunch in the town's sun-dappled main square, we'll get fitted to our bikes and set out on a ride through undulating countryside punctuated by villages that date back as far as the 12th century. Our destination is Monteil, the hamlet where our guide Olivier welcomes us to our home for the week: La Maison Papillons. Surrounded by Provence's verdant hills, this once-abandoned farmhouse was given a new life by Olivier and his wife Caroline. Together, they transformed the property into a rustic and intimate guesthouse of stone and rough-hewn wood, with terraces, gardens, and a pool for enjoying the Provençal sun. Settle in and relax with an après velo cocktail or glass of wine. Tonight, we meet Charlotte, our Chef on Wheels, for a family-style dinner inspired by the flavors of her childhood.

**Meals:** Lunch / Dinner

**Destinations:** Aiguèze, Laval-Saint-Roman, Le Garn, Orgnac-l'Aven, Monteil

**Accomplished:** 12 miles / 19 km, elevation gain: 1,003 feet / 306 meters

**Accommodations:** [La Maison Papillons](#)

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DAY  
2

### The Cèze Valley

Today's ride follows the Cèze river along a rolling route through farmlands, vineyards, and lavender fields. Our first stop is the village of Issirac, where we'll meet our friend Franca at her organic farm and sample her seasonal produce. From there, pedal over rolling terrain to Goudargues, known as the Venice of Provence for its charming canals, then continue cycling to Monclus. We'll pause for lunch, taking some time afterwards to wander the town's medieval streets. Energized, push up the hill to the petite hamlet of Massargue, stopping to visit a family-owned olive oil estate and taste their fruity, organic oils. End the day with a leisurely ride back to La Masion Papillons, where you can relax by the pool with a glass of rosé or visit Olivier's onsite studio where he creates contemporary landscape art. Tonight, we'll enjoy a beautiful meal featuring the traditional cuisine of Gard Provençal prepared by Chef Charlotte.

**Meals:** Breakfast / Lunch / Dinner

**Destinations:** Issirac, Goudargues, Montclus, Orgnac-l'Aven, Monteil

**Accomplished:** 31 miles / 50 km, elevation gain: 2,388 feet / 728 meters

**Accommodations:** [La Maison Papillons](#)

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## TOUR ITINERARY

DAY  
3

### Cliffs, Canyons, and Cave Paintings

Enjoy a relaxing breakfast in the garden before our adventure on foot today. A short drive brings us to the starting point of our hike: the famous Ardèche Gorges Nature Reserve. Known as the “Grand Canyon of Europe,” the gorge is one of the greatest natural wonders in all of France. Our three-hour hike will reveal awe-inspiring views of the towering limestone cliffs, ultimately ending on a pristine beach of the Ardèche River (where the brave among us might venture a quick dip). On the return, enjoy the shade of oak trees and look up for Bonelli’s eagles as we loop back up the gorge. After a well-earned picnic lunch, transfer to the Chauvet-Pont-d’Arc Cave, a 36,000-year-old dwelling where frescoes and prehistoric drawings will entice your imagination. Spend the afternoon sprawled by the pool or mastering the Provençal art of the nap. Tonight, Chef Charlotte’s culinary imagination remains anchored in Provence. Will she treat us to *aioli* or *bouillabaisse*?

**Meals:** Breakfast / Lunch / Dinner

**Destinations:** Labastide-de-Virac, Gorges de l’Ardèche, Vallon-Pont-d’Arc, Monteil

**Accomplished:** 5 miles / 8 km hiking

**Accommodations:** [La Maison Papillons](#)

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DAY  
4

### Market Day With the Chef

Wednesday means market day in Provence. Our day begins with a transfer to the medieval town of Uzès, where will browse the colorful weekly market with Chef Charlotte, meeting her preferred local producers and choosing the ripest seasonal ingredients for tonight’s dinner. Shopping complete, take a stroll through Uzès, admiring its cobbled lanes and beautifully preserved medieval architecture. After lunch at one of our favorite restaurants, choose to cycle back to our hotel along scenic country roads or hop in the van for a lift. This evening we’ll roll up our sleeves, transforming our market produce into a delightful Provençal meal during a cooking class taught by Chef Charlotte.

**Meals:** Breakfast / Lunch / Dinner

**Destinations:** Uzès, Monteil

**Accomplished:** 26 miles / 43 km, elevation gain: 2,014 feet / 614 meters

**Accommodations:** [La Maison Papillons](#)

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## TOUR ITINERARY

DAY  
5

### Banne and Bon Vin

This morning we'll cycle through the Ardèche and foothills of the Cévennes mountains. For your efforts in conquering the steep climbs, you'll be rewarded with lunch in the picturesque village of Banne, famous for its 12th-century church as well as for being a stronghold for the French resistance during WWII. From here it's just a few miles to Château des Lèbres, a 16th-century manor house surrounded by organic vineyards in the foothills of the Cévennes. There we'll meet Sébastien—the winemaker whose family has owned the estate for two centuries—for a tasting of his award-winning wines and an introduction to his biodynamic approach to viticulture. Spin home through Mediterranean brushlands known as *garrigues*, passing through the villages of Beaulieu, Saint-Sauveur-de-Cruzières, and Barjac or hop in the van. Tonight, regather and transfer to Le Mouton Noir in Issirac for a seasonal dinner made with the freshest, local ingredients.

**Meals:** Breakfast / Lunch / Dinner

**Destinations:** Barjac, Bessas, Bannes, Monteil

**Accomplished:** 29 miles / 47 km, elevation gain: 2,391 feet / 729 meters

**Longer Option:** 55 miles / 50 km, elevation gain: 4,189 feet / 1,277 meters **Accommodations:** [La Maison Papillons](#)

DAY  
6

### Au Revoir!

Before the journey home, take a morning stroll or devote some extra time to savoring a beautiful breakfast at La Maison Papillons. Your guides transfer you to the Avignon train station and bid you *à bientôt!*

**Meals:** Breakfast

**Destination:** Avignon