

A Taste of Provence

Exclusive French Gastronomy Barge Cruise Hosted by Award-Winning Chef Clément Chauvin



Created exclusively by France Travel Solutions in partnership with CroisiEurope, this exceptional luxury hotel barge cruise invites you to discover Southern France through its gastronomy, history, vineyards and timeless way of life.

Travelling aboard the elegant MS Anne-Marie, you'll cruise the tranquil canals linking the Mediterranean to Provence while enjoying refined French cuisine, immersive cultural experiences and exclusive culinary encounters with internationally acclaimed chef Clément Chauvin.

Honoured with the prestigious Gourmand World Cookbook Award, Chef Clément Chauvin brings his award-winning expertise and passion for authentic French gastronomy, regional traditions and the French Art de Vivre to this unforgettable journey.

From oyster farms on the Thau Lagoon and medieval villages to Roman Arles and the wild Camargue, every day reveals another side of Southern France, beautifully complemented by exceptional cuisine, regional wines and warm French hospitality.

Day 1 • Welcome to Southern France

Board the elegant MS Anne-Marie in Sète, where the captain and crew warmly welcome you aboard your floating boutique hotel.

After settling into your cabin, join your fellow guests for a welcome cocktail before meeting Chef Clément Chauvin, who introduces the culinary philosophy that will accompany the journey through Provence and the Mediterranean.

Your first gourmet dinner showcases the fresh flavours and seasonal ingredients that define Southern French cuisine.



Day 2 • Thau Lagoon • Mèze • Saint-Guilhem-le-Désert

Cruise across the beautiful Thau Lagoon, one of France's most important oyster-producing regions.

Visit a traditional shellfish producer in Mèze and discover why the oysters and mussels from this unique lagoon are celebrated throughout France before enjoying a tasting of local delicacies.

Following lunch onboard, travel to the magnificent medieval village of Saint-Guilhem-le-Désert, officially listed among Les Plus Beaux Villages de France, where centuries of history unfold beneath ancient stone streets and the remarkable Gellone Abbey.

Return onboard for aperitifs and another elegant dinner inspired by the region.



Day 3 • Maguelone • Camargue

Wake to another beautiful morning cruising through the peaceful waterways of Southern France.

Visit Maguelone, home to its magnificent cathedral surrounded by vineyards, lagoons and the Mediterranean coast.

This afternoon, experience the traditions of the Camargue during a visit to a traditional manade, where proud guardians continue centuries-old traditions breeding the region's famous black bulls and white horses.

Sample authentic regional products before returning to the ship.



Day 4 • Aigues-Mortes • Salins du Midi

As the barge gently cruises towards Aigues-Mortes, immerse yourself in one of the cruise's most memorable culinary experiences.

Sommelier Masterclass

A professional sommelier introduces the celebrated wines of the Rhône Valley, Provence and Occitanie, exploring the grape varieties, terroirs and traditions that have made Southern France one of the world's great wine regions.

Gourmet Wine-Pairing Lunch

The experience continues with a beautifully curated lunch where each course is perfectly matched with regional wines, offering an authentic taste of Provence and the Mediterranean.

This afternoon, discover the magnificent fortified city of Aigues-Mortes, founded by Saint Louis before exploring the spectacular Salins du Midi, famous for its shimmering pink salt lakes and extraordinary natural landscapes.



Day 5 • Camargue • Saintes-Maries-de-la-Mer

Cruise through the tranquil waterways of the Petite Camargue before exploring one of Europe's most fascinating wetlands.

Visit Saintes-Maries-de-la-Mer, the spiritual heart of the Camargue, where Provençal culture, pilgrimage traditions and Mediterranean charm meet.

Discover the region's exceptional wildlife before returning onboard.

Tonight, enjoy one of the cruise's defining moments.

Signature Dinner Inspired by Chef Clément Chauvin

Inspired by Chef Clément's Michelin training, Lyonnais heritage and award-winning restaurants, this exclusive dinner celebrates the finest flavours of Provence through beautifully crafted dishes accompanied by carefully selected regional wines.



Day 6 • Sailing to Arles • Bistronomie with Chef Clément

Relax on deck as the MS Anne-Marie sails towards historic Arles.



Exclusive Onboard Experience

Bistronomie – An Interactive Journey into the Heart of French Gastronomy

Chef Clément Chauvin shares the story behind his internationally acclaimed cookbook Bistronomie, awarded Best French Cookbook in the World.

Through storytelling, personal experiences and conversation, discover the evolution of modern French gastronomy, the importance of seasonality, regional traditions and the emotional connection between food, culture and people.

Guests are invited to ask questions and engage directly with Chef Clément during this inspiring experience.

This afternoon, explore Arles, a UNESCO World Heritage city renowned for its Roman monuments and artistic heritage before visiting a local olive oil producer to discover another essential ingredient of Provençal cuisine.

Tonight, celebrate your final evening with the Captain's Gala Dinner



Day 7 • Farewell Provence

Enjoy one final breakfast before saying farewell to the MS Anne-Marie and disembarking in Arles.

For guests wishing to extend their stay, France Travel Solutions can arrange personalised pre- and post-cruise itineraries throughout Provence, the French Riviera, Paris or anywhere else in France.



Inclusions

- Six nights aboard the elegant 5-anchor MS Anne-Marie
- Double-occupancy cabin with private ensuite bathroom
- Full-board dining from dinner on Day 1 to breakfast on Day 7
- Refined French cuisine inspired by Chef Clément Chauvin
- Drinks included with meals and at the onboard bar (excluding drinks from the special lists)
- Free Wi-Fi throughout the cruise
- Welcome cocktail
- Captain's Gala Dinner
- Signature Dinner inspired by Chef Clément Chauvin
- Sommelier Masterclass featuring the wines of Rhône, Provence and Occitanie
- Gourmet regional wine-pairing lunch
- Bistronomie presentation by Chef Clément Chauvin
- All excursions included according to the selected package
- Assistance from the onboard multilingual CroisiEurope host
- Travel assistance and repatriation insurance during the cruise
- All port taxes and fees

Pre & Post Cruise Extension

Continue your journey with our Small Group Tours, welcoming no more than 8 guests, through Aix-en-Provence, Nice and the most beautiful corners of Southern France.

Contact us for more information

Exclusions

- Drinks from the special wine and beverage lists
- Drinks purchased during excursions or transfers
- Coach transfer from Arles to Sète (available on request at an additional cost)
- Cancellation and baggage insurance
- Personal expenses

Important Information

For the safety and comfort of all guests, the captain and crew may modify the navigational itinerary, stopovers or excursion order according to weather conditions, navigation requirements or the availability of suitable mooring points.

The scheduled embarkation in Sète may be replaced by Frontignan if operationally required.

The day-by-day itinerary is subject to change based on supplier availability, operational requirements and local conditions.

