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• *Exclusive Experiences by Amadeus* •

AN INTRODUCTION TO THE WINES OF BURGUNDY
FEATURING SPECIAL WINE HOST SCHUG WINERY

AUGUST 11 – 18, 2022

ABOARD THE AMADEUS PROVENCE

GALAXY TRAVEL | 1-954-908-3388 | INFO@GALATRAV.COM



“It is the wine that leads me on.”

HOMER, THE ODYSSEY



Dear Wine Enthusiasts and Food Lovers,

We are excited to introduce you to Exclusive Experiences by AMADEUS; a masterfully created portfolio of immersive and inspiring excursions and adventures. This experience has been curated for the traveler who not only enjoys wine and food, but wants to elevate their knowledge to the next-level and explore the specific flavors of a region.



In Burgundy, discover a unique historical region in east-central France crisscrossed by rolling hills and a landscape studded with grand châteaux. The heart of Burgundy is the Côte d'Or, where we introduce you to the ancestral home of Chardonnay and Pinot Noir, as well as prominent vineyards selected for you in Châteauneuf-du-Pape, Côte de Beaune, Beaujolais and the Mâconnais Valleys. As we sail through Provence in southeastern France, we invite you to marvel at its diverse landscapes from the Southern Alps and Camargue Plains to its leafy vineyards, olive groves and lavender fields. At each port we delve into the rich history of wine making and explore the regional specialties along with the cuisine of the region during a series of carefully selected tours and experiences.

Enjoy this program during a 7-night cruise onboard the AMADEUS Provence as we cruise through Burgundy and Provence along the Rhône and Saône Rivers. The AMADEUS Provence showcases our over 30-year tradition of innovation and excellence with a focus on modern elegance and luxurious comfort. From the glass-protected River Terrace, to our signature drop-down panorama window fronts in most cabins, to the state-of-the-art infinity pool, it is all about your onboard experience and ultimate comfort as we introduce you to our European heritage and hospitality.

We look forward to welcoming you onboard and share one of our Exclusive Experiences by AMADEUS with you in the near future!

Marcus Leskovar,
Executive Vice President
Amadeus River Cruises



An Introduction to the Wines of Burgundy

8 DAYS LYON – CHALON-SUR-SAÔNE – ARLES – LYON

Multiple journeys are to be enjoyed throughout your travels on this unique river cruise along the French rivers of the Rhône and Saône. From the luxury of the AMADEUS Provence, watch picturesque villages transform to breathtaking landscapes to bustling ports. Awaken your senses as you explore the regions through a mecca of flavors, stand in awe before towering castles, feel the texture of vines that produce the wines of Burgundy and the Provence and taste your way through France's gastronomic capital, Lyon. Scenic drives transport you through rolling hills dotted with charming Châteaux and leafy fields to specially selected estates lined with vineyards plump with grapes waiting to be produced into future masterpieces. Deepen your soul with the history, art, architecture and natural beauty surrounding you. Explore all of the destinations on this spectacular river cruise, and enjoy the journey of a lifetime.



Your Itinerary

DAY/PORT	ARR	DEP	PROGRAM
1 LYON		22:00	Embarkation from 4:00pm Welcome Cocktail and Welcome Dinner in the evening
2 MÂCON	08:00	19:00	Tour the Village of Fleurie and wine tasting at Château Portier in Domaine du Moulin-à-Vent in the morning Château Des Ravatys Vineyard tour with wine tasting in the afternoon
3 CHALON-SUR-SAÔNE	08:00	14:30	Full-day excursion to Beaune with Caves Patriarches and Cormatin Castle and Goat Farm with lunch and wine tasting
TOURNUS	17:30	19:30	Rejoin ship
4 LYON	06:00	12:00	Walking tour of Old Lyon UNESCO Heritage and excursion to Halles de Lyon Paul Bocuse in the morning
5 AVIGNON	09:00		Baguette Making Class and Avignon Centre tour in the morning Heart of the Vineyards bike ride through Châteauneuf-du-Pape and wine tasting in the afternoon
6 AVIGNON		05:00	
ARLES	08:00	18:30	Full-day excursion to Alpilles with lunch; wine and olive oil tasting in Les Baux
7 CHÂTEAUNEUF-DU-RHÔNE	04:30	08:30	Excursion to Village of Grignan and Truffle Farm Experience in the morning
LE POUZIN	12:00	14:00	Rejoin the ship Captain's Gala Dinner
8 LYON	08:00		Disembarkation after breakfast

Arrival and departure times may vary. Schedule is dependent upon the harbor master and scheduler.



Exclusive Experiences by *Amadeus*

With the next tier of our carefully crafted itineraries and land excursions, you can immerse yourself in the world of Europe's major cities, small villages and landscapes, and get to know the art, culture and people of the countries visited during your cruise. Our 'à la carte' excursion packages are tailored to allow you to customize your experience.

On all our excursions you'll be provided with a wireless AMADEUS listening device. The receiver can be worn comfortably around the neck or carried in a bag. The comfortable headphones allow you to hear your experienced tour guide's explanations with the very best acoustic quality. Enjoy complete freedom of movement, without missing any of the interesting commentary.



Unforgettable excursions curated exclusively for you

IMPORTANT INFORMATION

- All excursions within this brochure must be booked in advance
- Minimum participation for excursions: 30 people
- The schedule of individual excursions can vary; this is partly due to the volume of traffic in the cities and the opening hours of facilities.
- We recommend sturdy shoes, comfortable clothes and an umbrella or waterproof jacket for excursions.
- When exploring on your own, please remember to return to the vessel in time for its departure. If you arrive after the scheduled departure time you will need to travel to the next port of call at your own expense. The scheduled all aboard time will be listed in the daily program.

Itineraries and prices are subject to change. An **Introduction to the Wines of Burgundy** is to be paired with the **Treasures of Burgundy and Provence** itinerary.

EXCURSION INFORMATION

Some excursions involve a fair amount of walking, sometimes over uneven surfaces. The following coding system has been used to assist with identifying which excursions are appropriate for you.

Please ask your cruise director for additional information as required.

- **LEVEL 1:** Minimum walking; excursion by bus with short photo stops.
- **LEVEL 2:** The excursion by bus is followed by a moderate walking tour. You may need to climb some stairs.
- **LEVEL 3:** The excursion by bus is followed by a longer walk. You may need to climb several stairs.
- **LEVEL 4:** Moderate walking tour. You may need to climb some stairs.
- **LEVEL 5:** Considerable walk with longer distances. This may include uneven surfaces and some stairs.





An Introduction to the Wines of Burgundy

LYON – CHALON-SUR-SAÔNE – ARLES – LYON

Mâconnais

DAY 1 | FRANCE: LYON

Embark in the afternoon and make yourself comfortable in your luxurious stateroom. In the evening, a Welcome Cocktail awaits you, followed by a delectable Welcome Dinner.

DAY 2 | MÂCON

TOUR THE VILLAGE OF FLEURIE & WINE EXPERIENCE AT CHÂTEAU PORTIER IN DOMAINE DU MOULIN-À-VENT

Just a few miles north of the town of Mâcon, in the district of Villefranche-sur-Saône, the small but impactful wine-growing locality known as Fleurie is centrally located in the heart of the Beaujolais Crus. From its beginning, when monks first planted the vines in the 15th century, this scenic little village has produced the wine known as the “Queen of the Beaujolais.” The village obtained the label Green Station in 2008; recently Fleurie had dedicated itself to tourism and cellar tours.

Your guide will lead you on a walking tour through the small village where the authenticity of the Rhône region is evident among its people and architecture. The Madonna is Fleurie’s most famous monument; this stunning chapel with a beautiful stone façade is perched on a nearby hill overlooking the town. From its unique position it offers spectacular views of the surrounding landscape and invites you to admire the distant Alps, as well as the tiny ponds teeming with flora and fauna known as the Dombes.

Moulin-à-Vent is one of ten Cru sites in Beaujolais and among the first appellations to be awarded the Appellation d’Origine Contrôlée, also known as A.O.C., status in 1936. The Château is named after a windmill located on a hill overlooking the vineyards. The vines sit on soil enriched from salmon-red sandstone and granite rocks interspersed with Manganese, a mineral and nutrient found specific to grapes growing in the vineyards throughout this area. The vine producing the Gamay red grape is the mainstay of the region since these vines are among the most persistent and concentrated in Beaujolais. A sommelier representing the Domaine presents six wines for tasting, while discussing their qualities and tasting characteristics. Small complimentary bites will also be served.

Duration: approx. 3.5 hrs

Walking grade: ●●●

CHÂTEAU DES RAVATYS VINEYARD TOUR WITH WINE TASTING

The French have a word to describe the way Beaujolais slips down the throat, *Goulyant*. Discover this concept during a visit to the heart of Beaujolais. Château des Ravatys is an estate that covers over 29-hectares beside the gentle slopes of Mont Brouilly and the A.O.C. of Côte de Brouilly. After decades of decay, the historic castle and the wine estate was purchased in the early 19th century by an engineer who made his name and fortune in Algeria building the viaducts and the

Algiers-Constantine Railway. Due to a lack of heirs, the vineyard was eventually donated to the Institut Pasteur, an internationally renowned center for bio-medical research and a non-profit organization. The visit includes an informative tour of the estate and the vineyard.

The vineyard and château are located in the southeastern slopes of the hill of Brouilly where the soil is thin, acidic and infertile, and composed of pink granite and diorite. It’s from the soil the wines derive its elegance, finesse and particularity. The black Gamay with white juice is the only grape used as it blossoms fully exposed on the hillsides of Mont Brouilly. The largest of the Beaujolais Crus, Brouilly is famous for its unique “blue stone” made up of metatuffs and metadiorite, a hard rock of volcanic origin. The result is a fresh, vivid, fruity, light and drinkable wine.

A sommelier specializing in the vineyards of Côte de Brouilly introduces three different wines of the Beaujolais Cru, along with small bites to be served as an accompaniment.

Duration: approx. 3.5 hrs

Walking grade: ●●

DAY 3 | CHALON-SUR-SAÔNE · TOURNAIS FULL-DAY EXCURSION TO BEAUNE WITH CAVES PATRIARCHES & CORMATIN CASTLE AND GOAT FARM WITH LUNCH AND WINE TASTING

Today’s excursion begins with a scenic drive along the *Route des Grand Crus*, also known

as the Burgundy Wine Route, to Beaune. Along the way pass through some of the most well-known vineyards in the world: Pommard, Volnay, Meursault and Côtes de Nuits.

Known as the wine capital of Burgundy, Beaune is home to one of France's most prestigious historic monuments, The Hôtel Dieu. Dating back to the Middle Ages, the structure features flamboyant Gothic architecture, polychrome roofs and a renowned vineyard that is famous throughout the wine world as a classic Burgundy treasure. It once served as a place where a person in need would find food, shelter and comfort in the aftermath of 100 years of war. During your stop see the Hôtel Dieu Beaune which covers a large area of the town with its museum, three courtyards, outbuildings, 15th century bastion and cellars that hold the personal reserves of the Hospices. Twenty-two handpicked winemakers are tasked with the responsibility to oversee vineyards spanning sixty-hectares of wine resulting in 85% premier cru or grand cru wines. Fifty-hectares are dedicated to Pinot Noir; the remaining ten to Chardonnay. The wines are sold at the most famous wine auction in the world on the third Sunday in November every year. Proceeds are dedicated to new hospital equipment and the conservation of Hospice grounds. Many prestigious names of Burgundy wines are found in Côte de Beaune, including Drouhin, Jadot, Bouchard Père et Fils, Chanson and Patriarche. As you continue exploring Beaune, visit Caves Patriarches



Hôtel Dieu of Beaune

located in the center of Beaune. Caves Patriarches is the largest cellar in Burgundy with five kilometers of galleries running beneath the town that house over three million bottles of wine. During the visit enjoy a wine tasting led by one of the sommeliers of the estate. The tasting will include three red and two white wines representative of the region. A local dish known as Gougères, a baked savory pastry made of choux dough and mixed with cheese, will also be served as a perfect accompaniment to the tasting. Enjoy a traditional lunch incorporating the flavors of the region before embarking on a picturesque drive through Southern Burgundy and Rhône where vineyards cover

the rolling hills and châteaux are in abundance over the countryside. Among the most prestigious is the Castle of Cormatin. Surrounded by moats and water features, gardens and mazes, Cormatin stands like a monument in the heart of Burgundy. Built in 1606 by the Marquises of Huxelles; the castle's exterior demonstrates a show of power and prestige featuring turrets, a high rusticated basement, gun-ports and drawbridge. Once abandoned, the castle was purchased in 1980 and restored with the full respect of its authenticity. Over eleven-hectares of gardens have been recreated with a 'fountain of life' as its centerpiece surrounded by a colorful exhibit of



Castle of Cormatin



Les Halles de Lyon Paul Bocuse

flowerbeds, a box maze, an aviary, groves, theatre and a pleasure garden; giving it the honor of being listed among the finest in all of France.

Nestled in the valleys throughout the Mâconnais countryside is a place where over 150 of the happiest goats in France roam. This goat farm was originated in the year 2000; today it offers a range of eleven local cheeses made from raw goat milk intended to be consumed semi-dry, fresh or matured; Cabrin, Clochette or Tome de Lys are among the varieties made here. These blissful goats are fed hay and non-GMO materials; the management of the farm respects ecological gestures and sustainability. All varieties of cheese are produced directly on site. During the visit, enjoy a tasting of the farm's most delectable cheeses before your return to the vessel.

Duration: approx. 8 hrs

Walking grade: ●●

DAY 4 | LYON WALKING TOUR OF OLD LYON, A UNESCO WORLD HERITAGE SITE

Lyon, the capital city in France's Auvergne-Rhône-Alps region, is the place where the Saône and Rhône converge, it's steeped in 2,000 years of history. Today, it holds the title of the gastronomic capital of France and is surrounded by some of the world's most famous vineyards; it is also rich in history and abundant with ancient Roman ruins and early Christian sites.

In Vieux Lyon, or Old Lyon, you will explore Fourvière Hill, the origination site where the Romans first founded the city around 43 BC, eventually marking it as the most important

city in the Roman Empire. During the Middle Ages, Lyon grew to be an important trading city with easy access to Italy, The Mediterranean and most of Northwest Europe. Today, the significance of the city's past, along with its pristinely preserved Renaissance architecture, qualifies Old Lyon as A UNESCO World Heritage Site since 1998. Between Fourvière Hill and the Saône River you are invited to travel back in time to the 15th and 16th century when Lyon was home to rich banker families from neighboring European countries. Walk through the famous traboules and discover secretive and mysterious passageways linking the buildings by vaulted corridors with ribbed, decorative French ceilings and interior courtyards with Renaissance galleries. Marvel at the Basilique Notre Dame where one church sits on top of another.

Duration: approx. 3.5 hrs

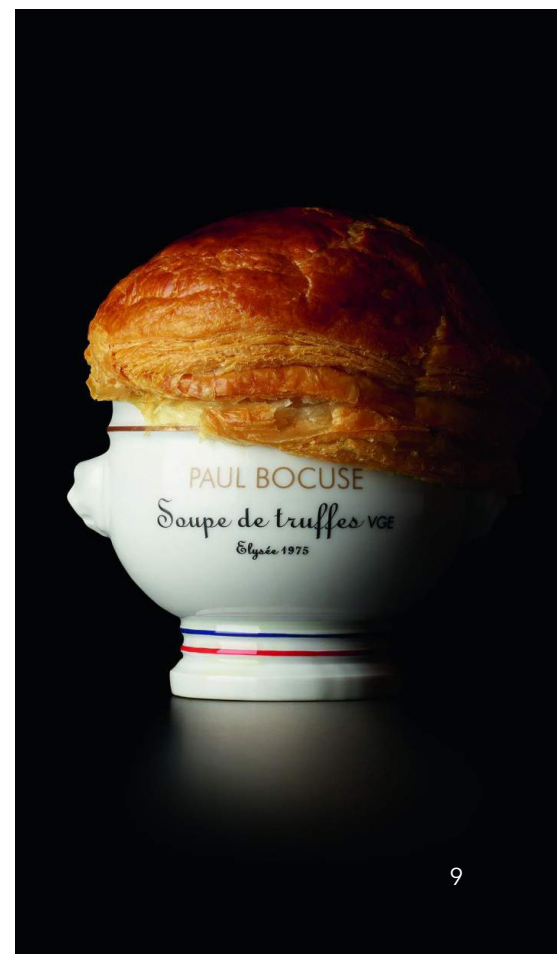
Walking grade: ●●●

LES HALLES DE LYON PAUL BOCUSE

Visit Les Halles de Lyon Paul Bocuse and discover for yourself why Lyon is considered the world's gastronomic and oenological capital. Since its creation in 1859, the institution is dedicated to uphold the highest standards that represent Lyon and the surrounding region. The phrase the establishment has adhered to "all gourmets are welcome here" is as true today as it was in the beginning.

The Halles have undergone many refurbishments and changes throughout its history, but the most significant occurred between 2004 and 2006 when the desire to elevate the indoor market to reflect European

standards and those of the city it represents changed the name to honor one of the world's most talented and celebrated chefs of our time. In order for Chef Paul Bocuse to add his name to the market's title, the reputation of the forty-eight vendors and traders had to exceed the culinary community's highest standards. Today, visiting the Halles introduces the visitor to celebrate a Mecca of flavors and a commitment to gourmet excellence. Explore over 13,000 square





A domaine in the vineyards of Châteauneuf-du-Pape

meters covering three levels that include cheese makers and bakers, pastry chefs and gardeners, and butchers and fishmongers. Each resonates the soul of Lyon, the capital of gastronomy. Guests are encouraged to stimulate their senses and discover the savoir-faire. During the tour, visitors are treated to a tasting from two different vendors and two wineries. Bon Appetite!

Duration: approx. 3 hrs

Walking grade: ●●●

DAY 5 | AVIGNON AVIGNON AND BAGUETTE BAKING CLASS

Popes chose to make Avignon their home for a short time during the Middle Ages, turning this small town to the capital of Christendom for over 70 years and altering the course of history by marking the region with lasting influence and a grandiose destiny. The deep roots of Christianity's effect can be found throughout Avignon with The Palace of the Popes; the largest Gothic Palace in the world and an impressive symbol of the influence of the Catholic Church in France and the Western World. During the excursion encounter Avignon's overwhelming architectural heritage, justifying much of it as a UNESCO World Heritage Site. Visit many

of the impressive symbols that influenced the church and the western world in the 14th century: the Pont d'Avignon, the square in front of the Palace where the Baroque façade of the former Mint is visible, the Petit Palais museum and the Cathedral des Doms and its ramparts and gardens.

The second part of the excursion is hands on. Literally. You will discover the inner workings of a boulangerie where bread is considered one of the more important products made. The class is led by a professional baker with over 30 years of experience teaching the art of making something beautiful - to the eyes and the palette - by using 25-year-old yeast and a variety flours made from the same wheat. Take pleasure in learning the method used to bake baguettes throughout France over the years, and sold in Farmer's Markets everywhere.

Duration: approx. 4.5 hrs

Walking grade: ●●●●

HEART OF THE VINEYARDS BIKE RIDE THROUGH CHÂTEAUNEUF-DU-PAPE AND WINE TASTING

Located in the northern hills outside of Avignon is the renowned centerpiece of the Southern Rhône, Châteauneuf-du-Pape; it appears as a unique, magical place, nestled

on the hillside like an island rising out of a sea of vines. Its name is literally translated as "the New Castle of the Pope." At the top of the hill are the remains of the castle built by the popes in the 14th century, the castle was used as a summer residence to escape the heat of Avignon. It is in this place where the first vines of the Popes were planted.

The excursion invites passengers to explore the vineyards by e-bike, offering electric assistance to navigate the hilly terrain and the ability to cover more land. At the end of the hour-long ride, arrive at a domaine where a sommelier dedicated to the wines of Châteauneuf-du-Pape and the estate explains the in depth marriage of Ganache and the flavors of Provence through a tasting protocol that allows you to discover the wine in a unique way by highlighting texture, aroma and flavor. Ninety-five percent of the wines produced in Châteauneuf-du-Pape are reds with grenache as the backbone of the Appellation d'Origine Contrôlée. The grape is often blended with 13 different varieties to create the spicy, meaty wines the region is famous for. Many of the Châteauneuf estates produce the classic, dark reds which stem from the vineyards rich in *galet*, the rounded, heat-absorbing stone found almost exclusively in this area, and



Olive market

soils heavy with clay and sand.

Duration: approx. 4.5 hrs

Walking grade: ●●

DAY 6 | AVIGNON & ARLES FULL-DAY EXCURSION TO ALPILLES WITH LUNCH, AND WINE AND OLIVE OIL TASTING IN LES BAUX

Wine enthusiasts depart the ship in Avignon for a full-day of exploring the Alpilles, a chain of limestone mountains culminating at 498 meters. The mountains are an extension of the Luberon mountains where the mineral bauxite was discovered. Travel by coach to the top the Alpilles and you are rewarded with a panorama that stretches from the Mont Ventoux to the Cévennes, from the Sainte Victorie Mountain to the Camargue. It is from these mountains that white limestone was extracted from the quarries to erect the village of Les Baux (name is derived from bauxite) and its citadel. In 1935 the plan was to close the quarries indefinitely, however over the next several decades their overwhelming beauty has attracted artists to their depths. In 2011 the town handed the quarries over to Culturespace for public service use, and Carrières de Lumières was created to move visitors through surreal and metaphysical landscapes that transformed the old stone quarries into a sound and light show experience. Visitors will enjoy a brief stop in the village of Les Baux de Provence before moving on to lunch at a local restaurant. A three-course lunch is served in a restaurant in Les Alpilles before visiting the olive oil mill at the foot of the Château des Baux. The owners have combined centuries of experience with passion, rigor, technique and their sensitivity to the olive trees



Baguette baking demonstration in Avignon





Grignan



Carrières de Lumières

that give birth to oils that have been served to some of history's greatest powers. With a tasting, discover the flavor of the Alpilles and the skill of the millers.

The wines produced in Les Baux-de-Provence include red, rose and white; included in the varieties are Grenache Noir, Syrah, Cabernet Sauvignon, Mourvedre and Cinsault. The vine finds favorable implantation here with the mixture of clay, gravel and marl, a variety of sedimentary rock and soil consisting heavily of limestone with a dominate mineral of calcite, which flavors the natural drainage of the soil. The sun shines over 300 days per year in this part of the Provence creating conditions that are perfect for producing exceptional wines. Three wines will be tasted at a domaine before returning to the ship in Arles.

Duration: approx. 9 hrs

Walking grade: ●●●

**DAY 7 | CHÂTEAUNEUF DU RHÔNE & LE POUZIN
EXCURSION TO VILLAGE OF GRIGNAN
AND TRUFFLE FARM EXPERIENCE**

The Drome Provençale is considered to be the northern gateway to the Provence, and it is in its most southern part where an abundance of natural and man-made

treasures can be found: culture, architecture, history, wine, herbs and spices. After a scenic drive through rolling fields of lavender with mountain vistas in the background, you arrive at an eleven hectare truffle farm surrounding the plains of Grignan. In this part of the Provence known as the Tricastin Region, the treasure referred to as "black diamond" is plentiful. Your visit to the estate introduces you to specially bred dogs with a keen sense of smell who unearth these black or white treasures; a demonstration on the search and digging method which eventually leads to the discovery of the delicacy and production of truffle oil and ends with a tasting of the final product.

After departing the estate it's time to move on to a different kind of treasure. The term "Blue-gold" is used to describe the fields of lavender at the foot of the white limestone city rising from the plains like a majestic Renaissance white throne. The original footprint of the Grignan castle dates back to 845 BC when it was incorporated into the kingdom of Provence. The current structure was built in 12th century. Many owners have changed the façade and the current was refurbished in the 15th century; today it is known as one of France's majestic



Black truffles

Renaissance masterpieces. Visitors are often overcome by this picture-perfect scene of the village, highlighted by the shimmering colors of light stone and it's surrounding landscape. Enjoy some time to explore the town of Grignan on your own and discover the charm of the village and the unique panoramic views left to be admired.

Duration: approx. 4.5 hrs

Walking grade: ●●●●

DAY 8 | LYON

After breakfast, the entire AMADEUS crew bids you farewell and wishes you a safe journey home. We hope to welcome you again soon!

Cruise Fares per person in USD based on double occupancy of a cabin

TOUR DATE	VESSEL	CABIN TYPE & DECKS					
8 DAYS LYON – LYON		C-4 Haydn	C-1/C-EK Haydn	B-4 Strauss	B-1 Strauss	A-1 Mozart	Suite Mozart
11 Aug - 18 Aug 2022	AMADEUS Provence	2744	3145	3627	3925	4670	5038

Single cabin supplement per person for all dates:

C-4 + C-1: 15% · B-4: 30% · B-1: 50% · A-1: 60% · Suite: 100% of cruise price.

Excursions and Excursion Packages prices per person in USD

CRUISE LYON – LYON

Tour the Village of Fleurie with Wine Experience at Chateau Portier in Domaine du Moulin-à-Vent	•
Château des Ravatys Vineyard tour with wine tasting	•
Full-day excursion to Hôtel Dieu Beaune, Caves Patriarches, Cormatin Castle and Tour of Goat Farm with lunch and wine tasting	•
Walking tour of Old Lyon, A UNESCO World Heritage Site and excursion to Halles de Lyon Paul Bocuse	•
Baguette Making Class and Avignon Centre	•
Heart of The Vineyards Bike Ride through Chateauneuf-du-Pape with wine tasting	•
Full-day Excursion to Alpilles with lunch; wine and olive oil tasting in Les Baux	•
Excursion to Village of Grignan and Truffle Farm Experience	•
Total for excursion package	996

The Alpilles



Services Included During Your Cruise

- Fascinating river cruise in an outside river-view stateroom of your choice
- Complimentary digital audio-system for all guided excursions
- Services of an experienced English-speaking Cruise Director and crew
- Gourmet dining featuring early morning breakfast, breakfast buffets, multi-course lunches and dinners; menu choices always include a vegetarian option, afternoon tea and late-night snack (alternate lunch venue with light lunch option available daily)
- Sommelier's choice of red and white wines from the best wine regions of Europe, draft beer, soda as well as coffee and tea included with every lunch and dinner onboard
- Coffee and tea available 24-hours a day in the AMADEUS Club
- Cocktail Reception, Welcome Dinner, Farewell Dinner, and Captain's Gala Dinner
- Special onboard entertainment including talks, cooking demonstration, onboard music performances and nightly music by the AMADEUS Duo in the Panorama-Bar
- Complimentary WiFi throughout vessel including your stateroom
- Complimentary bottled water in cabins replenished daily
- Complimentary use of onboard bicycles
- Non-smoking environment (smoking permitted on the Sun Deck)
- All port taxes, embarkation, disembarkation and lock fees

Reference for French Wines

The territory of France is administered via four levels: The Nation, Region, Department and Commune.	
Region	The French Republic is divided into 13 Metropolitan Regions and 5 overseas. Every Region is divided into a commune. Each region has an identifying theme and culture. For example: The region of Bourgogne France-Comte is home to the Côte d'Or and the province of Burgundy.
Commune	A local administration unit in the French Republic. Similar to a township or municipality. May be as small as a few hectares or as large as Paris. France has approximately 36,000 communes.
Hectare	About the size of ½ an acre
QUALITY DESIGNATIONS	
Appellation d'Origine Contrôlée	<p>Wines whose geographical origins, varietal makeup, and production methods are precisely regulated - generally the best and certainly the most traditional. This classification was born in the 1920's. The purpose is to restrict the use of a geographical name to wines made in a specialized area. It stipulates the following:</p> <ul style="list-style-type: none"> • Which grapes varieties can be grown in a specified area • Maximum crop per hectare (a yield) • Minimum grape ripeness • Determines how the vines are grown and how the wines are made • It determines the ladder of quality <p>It's important to note that the AC is different in Burgundy than it is in Bordeaux; all references in our brochure refer to the nearly 100 Appellation Contrôlées in the Burgundy classification system. Often referred to as A.O.C. or AC</p>
VDQS	AC in Waiting
Vin de Pays	A "country wine"; often from areas larger than AC Zones, in which non-traditional varieties and higher yields are allowed.
Superieur	Usually means the wine is slightly higher in alcohol
CRU CLASSIFICATIONS	
Cru	Literally means "Growth", a specified superior spot of land
Cru Classe	A Cru that has been distinguished by an important classification
Grand Cru	Literally means "Great Growth"; only in Burgundy does it refer to the finest vineyards
Premier Cru	Literally means "First Growth"; In Burgundy it is a notch down from Grand Cru
COMMONLY USED WORDS	
Domaine	Vineyard, In Burgundy is often an Estate or a Château
Cave	Co-Op, or Cooperative Winery
Château	Wine estate or farm
Calcaire	Limestone
Côtes de or Côteaux de	Typically a hillside or slope, for example: Côtes de Beaune
Négociant	Grower, for example: Bouchard, Joseph Drouhin, Louis Latour
DOMINANT GRAPES OF BURGUNDY AND THE PROVENCE	
Pinot Noir	Red grape with thin skin, produces wine with a ruby red hue.
Chardonnay	White burgundy grape, produces white wine
Grenache	Red grape that thrives in Southern Rhône and dominant in Châteauneuf-du-Pape, and useful to make Rose.
Gamay	Thick purple-skinned grape with white flesh. Grown in Beaujolais and often blended with other varietals

Reference: *The World Atlas of Wine, 2004 Edition*





S C H U G
CARNEROS ESTATE
SONOMA · CALIFORNIA



FOR DETAILS AND RESERVATIONS, PLEASE CONTACT
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