

# YOURDRIVER

## PROVENCE COTE D'AZUR EXCURSIONS & TRANSFERS

Transfers, Private tours & Driver's service tailored to your needs from and to any destination  
yourdriverprovence@gmail.com +33 (0)4 84 51 01 44 or WhatsApp +33 (0)6 61 52 61 62

## UNIQUE - PRIVATE - EXCLUSIVE - TAILORMADE



## WANT TO DISCOVER OUR REGION?

## WE ORGANIZE PRIVATE TOURS WITH OUR DRIVER

*Sightseeing for slow travelers. At your own pace, tailored to your own interests we bring you wherever you like in a luxury TESLA Y*

### **TOUR 6 - AUTHENTIC & EXCLUSIVE IMMERSION WITH A WINEMAKER**

**350€, 9:30-1:30pm, 4h, incl. 50km for 1 to 2 people, 75€ per add. Person**

*Immersive visit and blending and tasting workshop at Domaine Saint-Pierre d'Escarvailac. Ten kilometers from the ramparts of Avignon, tucked away in a nook and cranny on the edge of the deep suburbs, Domaine Saint-Pierre d'Escarvailac, which converted to organic farming in 2018, has 700 years of history and is not just about wine: it also produces fruit, olive oil, weddings, concerts, exhibitions and... a thriving biodiversity. Accompanied by a member of the team, and with a healthy dose of humour and poetry, this immersive tour of the mixed farming/eco-grazing plots and buildings dating from the 14th to 18th centuries will reveal the secrets of creating an organic wine with character, in stone vats dating from the late Middle Ages, at the crossroads of a host of surprisingly modern issues. Main themes: Vineyard plots (and others) in the age of global warming --The impact of the estate's history on cultivation and cultural practices -- The grape's journey from vine to glass -- Behind the scenes of the organic winemaker's craft -- An introduction to blending a cuvée. Discover the main site around the château: the Durançole canal (1226) and eco-pasture fruit plots; the "little jungle" and the frugal habitat; light irrigation practices; organic aromatic plots on regenerated land (mulching, grazing, sorghum); discover the estate's soils and grape varieties; the problems of global warming and frugal solutions (drip irrigation, mixed farming, tolerance of grass cover, etc.). Discover the buildings and their uses, past and present: the old inn on the road to Santiago de Compostela, now a winegrower's home; the old chapel, now a tractor shed; the 200 m<sup>2</sup> former cowshed, now a wedding hall; the former refectory of the Carthusian monks of Bonpas, now a tasting room; the 200 m<sup>2</sup> former barn, now a concert hall; the old stone vats dug into the rock, still in use today; the cellar and winemaking equipment; the reception areas for the seasonal teams. An introduction to wine tasting and a workshop to create a cuvée using our bulk stocks: visitors can make their own wine in the Grande Cuisine des Chartreux, well chilled in high season or by the fireside in low season. All that's left to do is savor it with a tasty packed lunch of produce from the estate or neighbouring producers between 12.30 and 1.30 pm.*

*Visit available in French, English, German, Spanish, Italian.*

General conditions: Non-refundable rates. Full payment on reservation. Excluded: meals, parking fees, entrance fees to monuments and other activity fees. Extras: +100€ per additional hour started / +25€ for flexible departure times to suit your wishes

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## DO YOU NEED A RIDE?

## WE ORGANIZE TRANSFERS TO/FROM AVIGNON

YOURDRIVER by Autour du Petit Paradis SARL – 16, rue Carreterie – 84000 Avignon - France  
Tel : +33 (0)4.84.51.01.44 +33(0)6.61.52.61.62

yourdriverprovence@gmail.com www.autourdupetitparadis.com

Autour du Petit Paradis SARL - RCS Avignon 510 202 567 - N° TVA Intracommunautaire FR93510202567 – Carte EVCT N° 084167486