



**TOUR ITINERARY**

RIDING  
LEVEL

**3**

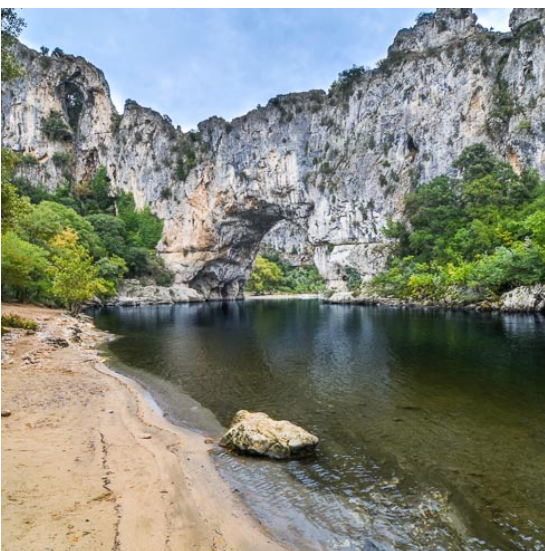
Europe / France / Provence

# 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 Papillions, 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 Katia, meet olive oil producers, visit a ceramicist, dine with a winemaker, 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 a zero-waste vegetarian dinner 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 or Avignon, France
- 🕒 **Pick-Up Time:**  
10:30 am

### Departure Details

- ✈️ **Airport City:**  
Marseille or Paris, France
- 📍 **Drop-Off Location:**  
Avignon Train Station or Avignon, France
- 🕒 **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.

---

### 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).

---

### Meet the Chef: Katia Madelbaum

After earning a culinary degree (and winning a few pastry competitions), Katia Madelbaum began a career in luxury hotels on the Côte d'Azur, including a stint at the Michelin-starred Hôtel Martinez under Christian Sinicropi. She then shifted into Parisian nightlife, launching Silencio under the artistic direction of David Lynch, reopening the legendary Les Bains Douche, and running the Mama Shelter group.

Deciding to leave nightlife behind, Katia returned to the Loire Valley to work at her family farm—growing vegetables using permaculture, making goat cheeses in the traditional method, and designing her signature zero-waste cooking classes.

When she found her way to the Provençal village of Lussan in 2023, Katia opened Chez Rosette: an *auberge* and restaurant in the classic French bistro style. Named for the grandmother who inspired Katia's love of cooking, Chez Rosette was recognized in the French Le Fooding guide within one year of opening, and is praised for using only local and organic products while working hand-in-hand with regional farmers.

## TOUR ITINERARY

### Tour By Day

DAY  
1

## Bienvenue en Provence

Your guides will meet you in Avignon for a transfer to Monteil, the hamlet where we are welcomed by DuVine guide Olivier, owner of 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. After a bike fitting and a safety briefing, begin riding through the undulating countryside punctuated by villages dating as far back as the 12th century. Stop at a small family-owned olive mill for a picnic of local produce complemented by the fresh-pressed oil, then ride back to La Maison Papillons. Tonight, we meet Katia, our Chef on Wheels for a first family-style dinner.

**Meals:** Lunch / Dinner

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

**Accomplished:** 18 miles / 29 km, elevation gain: 461 meters / 1,512 feet

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

---

DAY  
2

## The Cèze Valley

Today's ride follows the Cèze river along a rolling route through farmlands, vineyards, and lavender fields. Reach the village of Goudargues, known as the Venice of Provence for its charming canals, followed by a stop in Verfeuil to meet a talented local ceramicist. Continue riding to Lussan, Chef Katia's home village, recognized as one of the most beautiful in France. Admire its medieval ramparts, narrow lanes lined with fanciful homes, and three mills—a testament to the town's silk-making past. Lunch is at Chez Rosette, Chef Katia's own boutique hotel and restaurant. End 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, transfer to Saint-Ambroix to meet Katia's favorite local winemaker, Mathieu. Get to know his wines with a tasting, then enjoy them once again during a dinner at his vineyard.

**Meals:** Breakfast / Lunch / Dinner

**Destinations:** Goudargues, Verfeuil, Lussan, Méjannes-les-Clap, Monteil

**Accomplished:** 36 miles / 58 km, elevation gain: 761 meters / 2,496 feet

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

---

## 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 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. This evening, regather for a zero-waste, vegetarian cooking class taught by Chef Katia.

**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](#)

---

DAY  
4

### The Chef, the Farmer, the Cheesemaker

Wednesday means market day in Provence. Cycle along the Cèze valley to Goudargues, where we shop the colorful weekly market with Chef Katia, meet her preferred local producers, and pick the ripest seasonal ingredients for tonight’s dinner. Then get back on the bike and ride to the postcard-perfect medieval village of La Roque-sur-Cèze. We’ll glimpse the Sautadet Falls, where the Cèze River tumbles over the naturally carved limestone in a spectacular series waterfalls and crevasses, and giant potholes. Lunch is a simple Provençal affair in the setting of a 12th-century castle. For our last stop of the day, we’ll climb into the Valbonne forest to Lucie’s goat cheese farm in Issirac. After a hearty tasting, complete the loop back to La Maison Papillons and get ready to see how Katia has transformed this afternoon’s market produce.

**Meals:** Breakfast / Lunch / Dinner

**Destinations:** Goudargues, La Roque-sur-Cèze, Saint-Christol-de-Rodières, Issirac, Monteil

**Accomplished:** 35 miles / 56 km, elevation gain: 780 meters / 2,559 feet

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

---

## TOUR ITINERARY

DAY  
5

### Bon Vin and Beaulieu

Our last full day of riding takes us through the Ardèche and foothills of the Cévennes mountains. For your efforts in conquering the steep climbs, you'll be rewarded with an exclusive visit to a renowned winery, Château de la Selve. Originally a 13th-century fortress, the château became the hunting lodge of a wealthy family before its transformation into a prestigious *domaine*. The tasting of their organic wines is playful: sip from an opaque glass to determine if you're drinking white or red; guess the *cépage* (variety) and *millésime* (vintage); see if you can determine whether wine is barrel- or amphora-aged. In the end, everyone wins with a wine-paired picnic on the estate grounds. Spin home through Mediterranean brushlands known as *garrigues*, passing through the villages of Beaulieu, Saint-Sauveur-de-Cruzières, and Barjac. Tonight is a celebration not only of our week together, but also of Chef Katia's culinary roots: her last meal pays homage to her family traditions and is thoughtfully paired with her favorite wines.

**Meals:** Breakfast / Lunch / Dinner

**Destinations:** Grospierres, Beaulieu, Barjac

**Accomplished:** 35 miles / 62 km, elevation gain: 911 meters / 2,989 feet

**Shorter Option:** 16 miles / 26 km, elevation gain: 472 meters / 1,548 feet

**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

---