

Summer 2016, in the world capital of gastronomy...

The Institut Paul Bocuse will launch its gourmet getaways: "Art de vivre by Institut Paul Bocuse"

As the international ambassador of gastronomy and hospitality, the Institut Paul Bocuse is inviting gourmets from around the world to live a unique experience and learn the secrets of French cuisine, pastry and sommellerie. They have designed four exclusive summer gourmet getaways by taking advantage of the unique know-how of its great Michelin-starred chefs, some of whom hold the M.O.F title, and experts. The program of these four sensory experiences includes a week of discoveries and confidential meetings, off the beaten track, to taste rare products, share exclusive meetings in a convivial setting and learn from the exceptional backgrounds of those men and women who embody the French know-how.

The getaways "Art de vivre by Institut Paul Bocuse" have only one ambition: to make the unattainable possible... Available in French and also in English, Spanish, Russian, Mandarin or Korean, they aim to transmit the universal passion for the French gastronomic culture to the largest number of people. In the company of chefs and renowned experts, the participants will enjoy sensory experiences for five days (Monday to Friday) between the end of May and August 2016. In small groups of 10 people maximum, they will take full advantage of privileged visits, private tastings behind the scenes of the finest wine houses and regional producers and in the prestigious setting of their 19th century château.

Four packages with wonderful surprises in store to enjoy a unique moment according to your desires:

- **Authentic and local cuisine:** History of gastronomy; introduction to the secrets of the traditional techniques and emblematic recipes of the great chefs of Rhône-Alpes region; 3* gourmet dinner at Chef Paul Bocuse's restaurant at the Auberge du Pont in Collonges...
- **Mediterranean and French southern cuisine:** awareness of the influence of colors in the appreciation of dishes as well as according to your personality, thanks to the analysis of a color expert; guided tour of the temple of Lyonnais gastronomy, the famous covered market "Halles Paul Bocuse"; a magnificent lunch at the Maison Pic, the 3* restaurant of Anne-Sophie Pic in Valence...
- **The fundamentals of French pastry:** history of the appellations of our most well-loved desserts; discovery and private tasting of the Valrhona City of Chocolate, exploration of the art of the sugar centerpiece, a performance included in the World Cup of pastry...
- **Winegrowers and terroirs of exception:** training course by top sommeliers; assembly of food-wine matches; exclusive visits in the Rhone Valley, the Beaujolais and Burgundy; 3* gourmet lunch at Lameloise in Chagny...

To fully enjoy this sensory experience, in the heart of the world capital of gastronomy, the Institut Paul Bocuse is offering to accommodate its guests in its family establishment, *the Hotel Le Royal*. Ideally situated at Place Bellecour, *Le Royal* offers a naturally generous service to all travelers who care about the art of living and discreet elegance. For optimum comfort, the Institut Paul Bocuse will provide transportation from the Place Bellecour to the places of the different activities during the week.

Practical information and registration: www.institutpaulbocuse.com/en/ (direct access - English Homepage)

Week "Art de vivre by Institut Paul Bocuse": 2100€ for one person / discount rate: 1700€ for one week or for any additional person (excluding accommodation).

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