

Clair de Lune

CRUISING THE CANAL DU MIDI IN SOUTHERN FRANCE

The Barge Connection
2036 Nevada City Highway #311
Grass Valley, CA 95945
Phone 888.550.8580
Phone 530.274.0764
Fax 530.274.0825
www.bargeconnection.com
Email info@bargeconnection.com

08/08/08



T H E B A R G E

C O N N E C T I O N

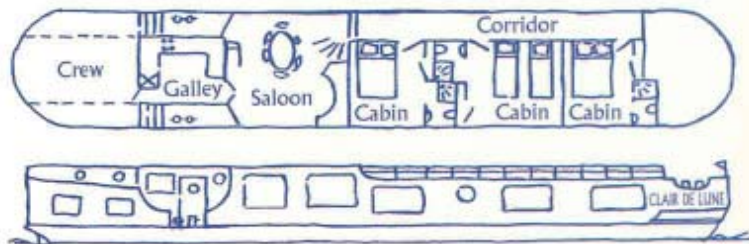
TECHNICAL SPECIFICATIONS

Clair de Lune

SPECIFICATIONS

Size:	100'X16'6"
Capacity:	6
Crew:	4
Cabins:	3
Accommodations:	3 Twin/Doubles
Heat & Air:	Central Heating & Air Conditioning
Cabin Size:	Approximately 120 sq. feet
Main Engine:	6 Cylinder DAF 825, 135 hp
Generator:	4 Cylinder Mitsubishi, Silentpack
Electrical:	380v, 220v and 24v
Fuel and Water:	Fuel 750 gallons, Fresh Water 3250 gallons
Cruising Region:	Canal du Midi
Length of Cruise:	6 Nights
Departure Day:	Saturday
Meals:	All Included
Beverages:	All Included
Entrance Fees:	All Included
Hairdryers:	Supplied
Laundry Facilities:	Not available
Transportation:	Transfers from Carcassonne, Beziers, Montpellier or meeting point most convenient to mooring location
Pick-Up Location:	Carcassonne, Montpellier, Toulouse, Beziers (depending on direction of cruise)
Pick-Up Time:	4:00 PM
Recreational Items:	The salon is spacious with stereo, library and well-stocked bar, mobile phone and fax facilities are on board. New Jacuzzi on Deck
Cruising Season:	April until November

BOAT DIAGRAM



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SAMPLE ITINERARY

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BEZIERS TO CARCASSONNE
CLASSIC CRUISE

Saturday

Champagne reception and welcome aboard by the crew and Captain. Time to unpack and relax before dinner aboard.

Sunday

Beziers – Capestang

A full days cruising starting with our first aqueduct over the river Orb and up the famous flight of locks at Fonsereenne. A beautiful cruise to the village of Capestang for our night mooring.

Monday

Capestang – Roubia

This morning we will be visiting the Oppidum d'Enserune, a unique site with wonderful panoramic views. Also a visit to Domain Guery to enjoy the hospitality of owner Max Tastavy. After lunch we continue cruising along a beautiful stretch of the canal to our night mooring at Roubia.

Tuesday

Roubia – Homps

From here we visit the historical town of Narbonne with its cathedral of St. Just, Narbonne is full of sightseeing and shopping opportunities. Our afternoon cruise takes us along to the pretty village of Homps where we will spend the night.

Wednesday

Homps – Marseillette

A visit North of the canal takes us to the fortified village of Minerve, set amongst rugged gorges in an area inhabited since prehistoric times. Our afternoon takes us through some of the prettiest section of the canal. Nights mooring in Marseillette.

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BEZIERS TO CARCASSONNE
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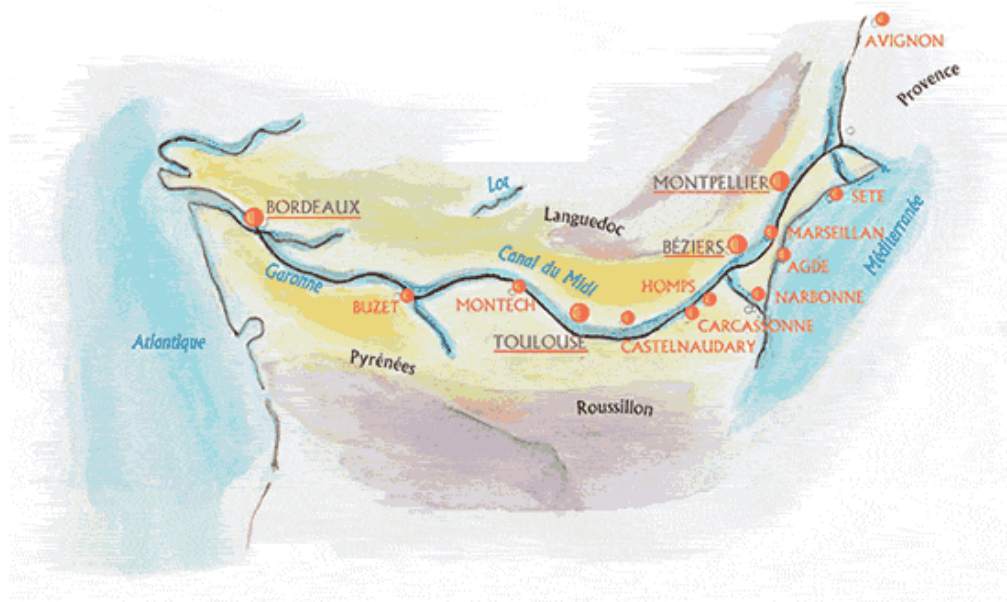
Thursday

Marseillette – Carcassonne

An early departure for our morning cruise passing through some glorious countryside to our lunchtime stop at the Roman outpost of Trebbe. Our afternoon takes us to Carcassonne where we will spend time exploring the old city before returning to the barge for dinner.

Friday

After breakfast departure for your onward travel.



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2009 PRICES

Clair de Lune

6 Night Cruises:

Saturday Departures

Per Person

\$5,300

Single Supplement

\$2,800

Charter for up to 4 guests

\$27,750 Regular

Charter for up to 5 guests

\$28,750 Regular

Charter for up to 6 guests

\$27,600 Value

\$29,000 Regular

VALUE SEASON:

March 28 thru May 15, July 11 thru August 28, October 24 thru November.13

REGULAR SEASON:

May 16 thru July 10; August 29 thru Oct 23

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A FRIENDLY CREW AT YOUR SERVICE

All experts in canal holidays, our four-member English-speaking crew will make your cruise the best ever.

The captain (Berend) and his (matelot) who is also a well-versed guide and driver. A competent stewardess and an accomplished chef completes the team.

A shared passion for barging Berend, owner of Clair de Lune, has been (mucking about) with boats since he was seven years old and has thirty years experience in the barging industry. He and his wife, Barbara, met in France at lock "le Gatain" in 1978 and have been barging ever since; in Holland for the springtime tulip season, Paris and the Moselle, the Rhine, Nivernais and Burgundy during the summers and winters. Berend has built many barges, including the sister barges Anjodi and Stella Maris (their first barges) which he outfitted in 1982.

Barbara and Berend then plied the waterways of Alsace with Stella Maris for several years, with Berend spending winters designing and building boats, from wooden dinghies to barge conversions for friends.

In 1996 the couple cruised to the South of France and decided to finally drop anchor a few locks down from Béziers Port where Clair de Lune is now based.

Barbara and Berend designed, built and decorated the Clair de Lune to be the practical and spacious luxury boat that she is. Winters still find Berend busy boat building as well as operating a brokerage and ship surveying business, and Barbara pursuing her artwork.

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MENU TYPES

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Dinner / Sample 1

Exotic Marinated Fowl Topped
with Freshly Chopped Coriander

Grilled Escalope of Salmon on a Bed of Watercress and Spinach with
Beurre Blanc Sauce

Selection of Local Cheeses

Clair de Lune's Chocolate Dream

Dinner / Sample 2

Lightly Toasted Goat Cheese on Greens Brushed with
Raspberry Vinegar Dressing

Roasted Lamb with a Crusty Coat Flavored with
Garlic Parsley and Lemon

Selection of Local Cheeses

Mousse a L'Orange Sprinkled with Roasted Almonds

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MENU TYPES

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Dinner / Sample 3

Foie Gras Surrounded by Thinly Smoked Duck

Filet of Sole and Homemade Pasta with Simmered Fennel

Selection of Local Cheeses

Greme Brulee

Dinner / Sample 4

Mussels Steamed in Chardonnay Wine Topped with a Shallot
Creme Sauce

Canard with Honey and Cinnamon with Zucchini and Fresh Figs

Selection of Local Cheeses

Tartelets Stuffed with Mango and Apples on a bed of Kiwi and Ginger Carmel Sauce

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