

Luciole

CRUISING THE BURGUNDY REGION OF FRANCE

The Barge Connection
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08/06/08



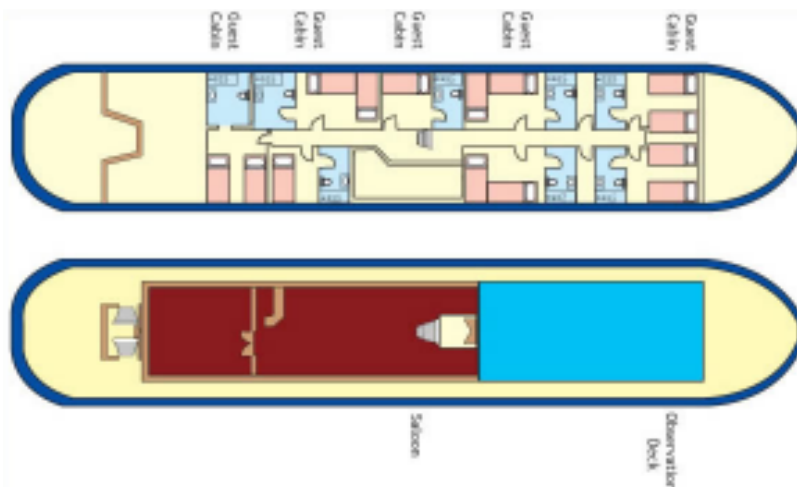
TECHNICAL SPECIFICATIONS

Luciole

SPECIFICATIONS

Size:	100''X17''
Capacity:	14
Crew:	6
Cabins:	8
Accommodations:	2 Singles, 3 Twins & 3 Double/Twins
Heat & Air:	Central Heating & Air Conditioning
Electricity:	24-Volt and 220 Volt Electrical Supply
Cruising Region:	Burgundy Region (Nivernais or Canal de Bourgogne)
Length of Cruise:	6 Nights
Departure Day:	Sunday
Meals:	All Included
Beverages:	All Included
Entrance Fees:	All Included
Laundry Facilities:	Not available
Transportation:	Transfers to and from Paris & Private Motorcoach for excursions
Pick-Up Location:	Hotel Mansart, 5, Rue des Capucines, 75001 Paris
Pick-Up Time:	2:30 PM
Drop Off Location:	Central Location in Paris - Place Vendome
Drop Off Time:	Between 12:30 and 1:00 PM
Recreational Items:	Bicycles , large sundeck and 16-passenger air-conditioned Mercedes van
Cruising Season:	April until October

BOAT DIAGRAM



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SAMPLE ITINERARY

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NIVERNAIS CANAL PARIS TO AUXERRE

Sunday:

The rendezvous at Hotel Mansart in Paris with the 'Luciole' representative is at 2.30 pm, followed by the journey to Auxerre in the barge's private bus. The 'Luciole' herself is moored on the impressive river frontage in the city, overlooked by the Cathedral, Parish Church and the 13 - 15th Century Abbey. A Champagne reception welcomes our guests on board.

Monday:

A visit to the historic centre of Auxerre is followed by a cruise upriver into beautiful pastoral countryside where we serve lunch on board. The afternoon's voyage, through sweeping reaches of the River Yonne, concludes at the wine-making centre of Bailly.

Tuesday:

A visit is made to a wine cave in the vicinity of Chablis. The picturesque villages of St Bris and Irancy stand nearby, and a rendezvous is made with wine producers in the area - followed by a visit to Chablis itself. After lunch we cruise up an arm of the canal to the small town of Vermenton.

Wednesday:

A morning drive in the bus takes the group up the valley of the tumbling River Cousin to the historic centre of Avallon, where a lively shopping area adjoins the ancient fortifications on the town's clifftop site. Following lunch 'Luciole' continues southwards to a night-time mooring at the village of Mailly-la-Ville .

Thursday:

From Mailly, we make the short journey in our bus to Vezelay, where the spectacular 12th Century Basilica dominates the town. Here St Bernard preached the 2nd Crusade. After lunch 'Luciole' cruises onwards through a region where dramatic cliffs stand by the waterside, to an evening mooring at the village of Lucy-sur-Yonne .

Friday:

Our final visit is to the imposing Chateau of Bazoches. Set on a hillside amidst splendid rolling countryside, this was the 17th Century home of the Marquis de Vauban, France 's great military engineer. The voyage in the afternoon, through the rich Nivernais landscape, takes us to the delightful Medieval town of Clamecy , a worthy venue for the climax of our cruise.

Saturday:

An after-breakfast departure for Paris anticipates arrival there around 12.30 pm. For guests wishing to travel elsewhere in France , by train or by hire car, a stop can always be made in Auxerre again on our journey up to Paris .

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T H E B A R G E

C O N N E C T I O N

2009 PRICES

Luciole

April 5 - May 2

\$3,450 per/person sharing a twin or double-bedded cabin

\$3,500 in a single berth cabin (when available)

\$44,500 Whole Boat Charter for up to 14 guests

May 3 - July 25

\$3,750 per/person sharing a twin or double-bedded cabin

\$3,850 in a single berth cabin (when available)

\$48,500 Whole Boat Charter for up to 14 guests

July 26 - August 22

\$3,450 per/person sharing a twin or double-bedded cabin

\$3,500 in a single berth cabin (when available)

\$44,500 Whole Boat Charter for up to 14 guests

August 23 - October 17

\$3,750 per/person sharing a twin or double-bedded cabin

\$3,850 in a single berth cabin (when available)

\$42,000 Whole boat Charter for up to 14 guests

October 18 - November 7

\$3,450 per/person sharing a twin or double-bedded cabin

\$3,550 in a single berth cabin (when available)

\$44,500 Whole boat Charter for up to 14 guests

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Schedules and Rates

Our cruises begin on Sunday afternoons, when guests assemble at the Hotel Mansart for the journey to the 'Luciole'. Each cruise ends the following Saturday morning, when our guests are escorted back to Paris. The planned arrival time in Paris is approximately 12:30 PM.

Included in the Luciole cruise rate

Our weekly prices cover six nights accommodation, all meals and drinks served on board, and use of the barge's bus for local excursions under the direction of the Captain. Prices also include the cost of transfers between Paris and the barge at the beginning and end of each cruise.

Cruising as a Group Charter

Over the years, groups of friends and family parties have frequently chartered the 'Luciole' for their own exclusive use. Adaptability is the key to the success of these cruises and our flexible crew members are well accustomed to making these changes.

For children with family charter parties, alternative meal times and excursions can be arranged while for special interest groups individual cruise itineraries can be designed. Business gatherings can also be accommodated and our cruising timetable adjusted to suit a specialized schedule.

Clothes for the cruise

Aboard the Luciole our guests like to feel comfortable and relaxed - informal clothes are generally preferred, with perhaps something a little more 'dressy' for Captain's dinner on the final night!

The climate in Burgundy is usually warm and sunny, but for evenings and early mornings a sweater may be advisable, together with protection against the occasional shower of rain. Light rubber-soled shoes are the most suitable on board, while you may need walking shoes for local exploration. Paris to Auxerre

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MENU TYPES

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SAMPLE LUNCH MENUS ABOARD LUCIOLE

Sea trout fishcakes with salsa verde
Smoked chicken with tarragon
Warm potato and chorizo salad
Roasted Mediterranean peppers
Three bean and celeriac
Roquefort and rocket mixed green salad

Cheeses: Delice de Bourgogne, Morbier

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Salmon and red onion tartlets
Burgundian gougere
Pasta, sun dried tomato and pesto salad
Courgette, pine nut and parmesan salad
Marinated artichoke hearts
Frisee salad with bacon lardons

Cheeses: Bleu d'Auvergne, Chaource

Wines from far and near are chosen to complement the menu. With Chablis on our doorstep, local vineyards are well represented; but wines from the Cote D'Or are also on our list, together with Chateauneuf Du Pape and selections from Bordeaux

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MENU TYPES

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SAMPLE DINNER MENUS ABOARD LUCIOLE

Warm asparagus with a Dijon vinaigrette, smoked duck and
parmesan shavings

Grilled Guinea fowl on a bed of wild rice with a tomato and butter sauce, garnished with
tomato crisps
Broccoli florets, Butter fried zucchini

Cheeses: Epoisses, Brie, Roquefort
Tossed green salad

Passion fruit and orange tarte with Cointreau Cream

Coffee, chocolates and liqueurs

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Pan fried foie gras served on a country style bread with caramelised apples

Pork filet mignon with a cognac cream sauce
Savoyard gratin
Honeyed carrot straws, Haricot vert

Cheeses: Saint Agur, Beaufort, Tomme de Chevre
Tossed green salad

Chocolate fondant and vanilla ice-cream, garnished with strawberries, white chocolate dipped
strawberry ice cream balls and chocolate sauce

Coffee, chocolates and liqueurs

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