

# La Nouvelle Etoile

CRUISING THE BURGUNDY REGION OF FRANCE

The Barge Connection  
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08/28/08



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## TECHNICAL SPECIFICATIONS

# La Nouvelle Etoile

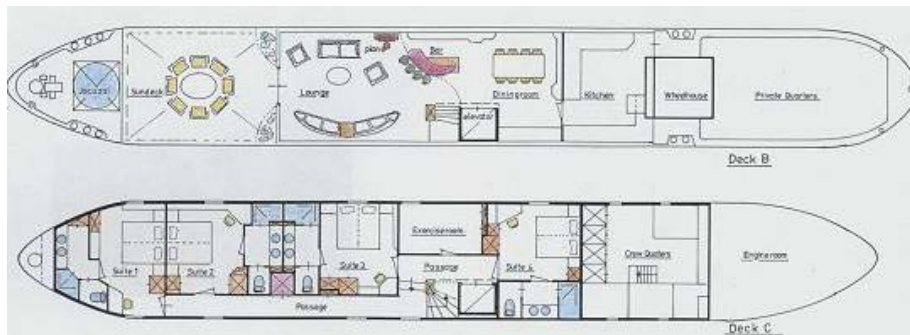
### SPECIFICATIONS

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Size:	128" X 17"
Capacity:	8
Crew:	5
Cabins:	4
Accommodations:	4 Large Suites (Queen or Twin)
Heat & Air:	Central Heating & Air Conditioning
Cruising Region:	Burgundy (Paris to Auxerre)
Length of Cruise:	6 Nights
Departure Day:	Sunday
Electricity:	The voltage aboard is 220 volt A/C and 110v (for electric shavers)
Hairdryers:	Provided
Meals:	All Included
Beverages:	All Included
Entrance Fees:	All Included
Laundry Facilities:	Small loads acceptable
Transportation:	Transfers to and from Paris & Private Motorcoach for excursions
Pick-Up Location:	Paris Hotel or Rail Station
Pick-Up Time:	3:30 PM
Recreational Items:	Soundsystem with CD, Jacuzzi, 6 Bikes, Fully Stocked Bar, Library, Exercise Room, TV and Computer in each cabin
Theme Cruises:	Golfing, Biking, Three Country, Mosel River Cruise

### BOAT DIAGRAM

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## SAMPLE ITINERARY

# La Nouvelle Etoile

PARIS TO AUXERRE

CHABLIS CRUISE

### Chablis Cruise

Despite the many imitations, there is only one true Chablis - the fine, dry white wine from this small area of Burgundy that has been making wine since pre-Roman times.

### Sunday

You are met at the hotel and driven to the Etoile at Bois-le-Roi in the heart of the Forest of Fontainebleau. After a champagne welcome, take an evening cruise to the old town of Moret, where the Impressionist Sisley painted.

### Monday

Morning visit to Fontainebleau. To walk through Fontainebleau is to walk through the history of France. Every royal family has added its architectural signature. Afternoon cruise on the river Yonne to moor in a peaceful countryside setting.

### Tuesday

A pleasant cruise along the beautiful river Yonne to Sens, the oldest town in France. Visit the first of the great Gothic cathedrals, a magnificent building that dominates the main square.

Time to shop, visit the museum or stroll around the town.

### Wednesday

Set off on the canal in the morning, stopping in the Roman style town of Villeneuve. Time to stroll around the town before setting off to the pretty riverside town of Joigny. Its narrow cobbled streets winding their way up to churches perched on top take you back to another era.

### Thursday

Morning cruise to Gurgy. After lunch take a short drive to one of the nearby Chablis vineyards. We select one of the small family operations for an intimate tour of their vineyards and cellar.

### Friday

Cruise along the upper reaches of the Yonne to Auxerre, the most beautiful of all river

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## SAMPLE ITINERARY

# La Nouvelle Etoile

PARIS TO AUXERRE

CHABLIS CRUISE

houses. Time for shopping, visiting the old port, or the 15th century clocktower. Farewell dinner on board.

### **Saturday**

After breakfast you are driven to your hotel or the airport. Despite the many imitations, there is only one true Chablis - the fine, dry white wine from this small area of Burgundy that has been making wine since pre-Roman times.

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## 2009 CRUISE SCHEDULE

# La Nouvelle Etoile

March 29-Apr 4	<b>Early Season</b> Haarlem to Haarlem (Tulip Cruise)
April 5-11	<b>Early Season</b> Haarlem to Haarlem (Tulip Cruise)
April 12-18	Haarlem to Haarlem (Tulip Cruise)
April 19-25	Haarlem to Haarlem (Tulip Cruise)
April 26-May 2	Haarlem to Haarlem (Tulip Cruise)
May 3-9	Haarlem to Haarlem (Tulip Cruise)
May 10-16	Amsterdam to Bruges
May 17-27	Bruges to Paris (2 Country Cruise)
May 31-June 6	Paris to Auxerre
June 7-13	Auxerre to Paris
June 14-20	Paris to Epernay
June 21-27	Epernay to Paris
June 28-July 4	Paris to Auxerre
July 5-11	Auxerre to Paris
July 12-18	Paris to Auxerre
July 19-25	<b>Value Season</b> Auxerre to Paris
July 26- Aug 1	<b>Value Season</b> Paris to Epernay
Aug 2-8	<b>Value Season</b> Epernay to Paris
Aug 9-15	<b>Value Season</b> Paris to Epernay
Aug 16-22	<b>Re-Position Cruise (no cruises for this week)</b>
Aug 23-29	Nancy to Strasbourg
Aug 30-Sep 5	Strasbourg to Nancy
Sept 6-12	Nancy to Strasbourg
Sept 13-19	Strasbourg to Nancy
Sept 20-26	Remich to Koblenz

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## 2009 CRUISE SCHEDULE

# La Nouvelle Etoile

Sept 20-26		Remich to Koblenz
Sept 27-Oct 3		Koblenz to Remich
Oct 4-10		Remich to Koblenz
Oct 11-17		Koblenz to Remich
October 18-24	Value Season	Remich to Koblenz

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2009 PRICES

# La Nouvelle Etoile

## 6 Night Cruise

### Sunday Departures

#### Per Person:

\$6,150 p/p Early Season

\$6,500 p/p Value Season

\$6,900 p/p Main Season

#### 8 Pass Charter:

\$46,900 Early Season

\$48,900 Value Season

\$52,900 Main Season

### 12 day Bruges to Paris

\$11,500 p/p

\$88,500 8 Pass Charter

#### EARLY SEASON:

March 29 & April 5

#### VALUE SEASON:

July 19, 26, August 2, 9; Oct 18

#### MAIN SEASON:

All Remaining Dates

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## MENU TYPES

# La Nouvelle Etoile

### Breakfast

Continental breakfast with freshly baked pastries and breads, cereals, fruit, yogurt and eggs made to order.

### Morning Tea

Freshly brewed tea and coffee served with homemade lamingtons (sponge cake covered in coconut, dripped in chocolate).

### Lunch

Dou potato soup with cheese, croutons, salads, cold meats, variety of pate, cheeses of the day, fresh breads and pastries.

### Afternoon Tea

### Hors d'oeuvres

Cheese and corn fritters.

### Dinner

*Entree* - Trio of vegetables timbale, consisting of cauliflower, carrot, zucchini, gruyere and cayenne pepper. Served on a sauce of roasted red peppers, tomato and garlic.

*Main Course* - North Atlantic Salmon fillets grilled and topped with a champagne and chive lemon beurre blanc.

Cheese course consisting of the best regional cheeses.

*Desert* - Light chocolate souffle glazed with icing and Cream Chantilly.

Coffee, aperitifs and chocolates served in the main salon.

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## MENU TYPES

# La Nouvelle Etoile

### Sample 2

#### Breakfast

Continental breakfast with freshly baked pastries and breads, cereals, fruit, yogurt and eggs made to order.

#### Morning Tea

Freshly brewed tea and coffee served with banana bread.

#### Lunch

French toast with Virginia leg ham, gouda cheese and tomatoes. Served with assorted pate, cold meats, salads and freshly baked breads.

#### Afternoon Tea

#### Hors d'oeuvres

Smoked trout pate on pumpernickel.

#### Dinner

*Entree* - Sautéed Scottish King Scallops served on a bed of zucchini and cabbage braise, topped with lime and chervil sauce with trio of caviar.

*Main Course* - Pork Macadamia - Oriental marinated pork fillets, flame grilled with roasted macadamia nuts served on a bed of angel hair pasta with seasonal vegetables in a curry and sesame sauce.

Cheese course consisting of the best regional cheeses.

*Desert* - Bombe Alaska - a wild berry mousse encased in a vanilla sponge cake topped with meringue and then baked.

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