

# Savoir Faire

CRUISING THE CHAMPAGNE REGIONS OF FRANCE

The Barge Connection  
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12/12/06



THE BARGE

CONNECTION

# TECHNICAL SPECIFICATIONS

## Savoir Faire

### SPECIFICATIONS

Size:	132 X 17 feet
Capacity:	12
Crew:	7
Cabins:	6
Accommodations:	6 Queen/Twins ensuite
Heat & Air:	Central Heating & Air Conditioning
Cruising Regions:	Champagne, Burgundy, Holland & Three Country Cruise (Holland, Belgium and France)
Length of Cruise:	6 Nights or 13 Nights (3 Country Cruise)
Departure Day:	Sunday
Cabin Size:	Approximately 9'X13'
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:	Not available
Transportation:	Transfer to and from Paris for French Cruises Transfers to and From Amsterdam, for Tulip Cruises Transfer from Amsterdam and to Paris for Three Country Cruise Private coach for excursions
Pick-Up Time:	2:30 PM
Recreational Items:	Soundsystem with CD, 6 Bikes, Fully Stocked Bar, Library of books & games
Theme Cruises:	Golfing, Biking, Three Country

### BOAT DIAGRAM

(please note that in addition to the decks featured below there is also a top panoramic deck)



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## SAMPLE ITINERARY

# Savoir Faire

CHAMPAGNE & BRIE CRUISE  
BETWEEN EPERNAY & PARIS

Epernay to Paris

### DAY 1: SUNDAY (Cumieres)

You are transferred by air-conditioned minivan from your Paris hotel or airport and driven directly to the Savoir Faire before joining your hosts and crew for our welcoming champagne reception. There will be time to stroll through this delightful champagne village before coming back on board, where your master chef will delight you with the first of many delicious meals.

### DAY 2: MONDAY (Cruise Cumieres to Damery)

This morning, after breakfast, we take a short cruise to the delightful little town of Damery, with its 13th century church, which was part of a former Benedictine priory. Before lunch we offer the option to visit the Abbey of Hautvilliers where the monk Dom Perignon first made champagne. After lunch we visit Reims and its magnificent cathedral. Dinner aboard.

### DAY 3: TUESDAY (Cruise Damery to Chateau Thierry)

You are now deep inside the true Champagne region. Your hosts have arranged a pre-lunch visit to the world famous cellars of Moet and Chandon for a tour and tasting. We then continue to cruise to Chateau Thierry, where we shall moor for the night. This pretty town offers a promenade along the original walls of the town with views over the Marne valley. This whole area was the scene of American battles in World War I. Nearby is the American Monument. Built in 1929, at an altitude of 660 feet, the monument keeps alive the memory of the American troops who fought in WW1. Dinner aboard.

### DAY 4: WEDNESDAY (Cruise Chateau Thierry to La Ferte)

Optional early morning visit to Belleau Wood battlefield and the American cemetery. Your cruise today will take you through picturesque landscapes so loved by both the French and visitors abroad. Today we have arranged a tour of some a small family-run vineyard so that you can try their fine selection of champagnes. Our mooring for the night is at La Ferte, which offers beautiful, refreshing promenades along the river. Dinner aboard.

### DAY 5: THURSDAY (Cruise La Ferte to Meaux)

Today we cruise to Meaux, in the very heart of Brie, famous for its wonderful cheeses of the same name. Nearby, on the route to Soissons, stands a monument that commemorates the 5th September 1914, the extreme point of advance of the German troops and the date of the French counter-attack. We visit a master cheese ripener where you can see the cheese-ripening process first hand and to sample a variety of the world famous Brie cheese, along with wines from his excellent cellar. If back early you can take a stroll around Mac before dinner aboard.

### DAY 6: FRIDAY (Meaux to Paris)

We leave Meaux bright and early and head towards the mighty Seine which will take us into the very heart of Paris. Our cruise will take us past Coupvray, the birthplace of Louis Braille, the inventor of the alphabet for the blind. At St Maur des Fosses we pass through the tunnel,

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T H E B A R G E C O N N E C T I O N

## SAMPLE ITINERARY

# Savoir Faire

CHAMPAGNE & BRIE CRUISE  
BETWEEN EPERNAY TO PARIS

which enables us to bypass the shallow waters of the Marne Loop. This morning your driver will take you to the magnificent Chateau of Vaux-le-Vicomte. This wonderfully proportioned chateau and its exquisite gardens are the highlight of this visit. Built between 1656 and 1661 for finance minister Nicolas Fouquet, the chateau's construction was monstrous even for those days. Entire villages were razed, 18,000 workmen called in. Famous architects, painters and landscapers were called in to reflect Fouquet's refined tastes. So lavish was the housewarming party, that Louis XIV threw a fit of jealousy and hurled Fouquet in jail. Just to prove who was boss, Louis XIV began building Versailles.

We finish our journey with an exclusive evening cruise through Paris. The Savoir Faire glides past the magnificent church of Notre Dame, the resplendent Louvre art gallery and the symbolic Eiffel Tower, setting the scene for your farewell "Captains Dinner". Paris by night is referred to as the "City of Lights" and is one of the greatest sights to behold anywhere in the world. As we pass beneath the Eiffel Tower and the floodlit bridges, you can see from our panoramic observation deck why this capital has been the focus of so many creative artists and authors. The very essence of Paris comes flooding down to the banks of the Seine, overwhelming the senses and firing the imagination. Our final berth for the night is in the Arsenal, a stone's throw from the lively district of the Bastille.

Day 7: SATURDAY (Departure 9.30am)

After a hearty breakfast, our chauffeurs will drive you to your hotel or airport in Paris.

PLEASE NOTE – ALL ITINERARIES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

THIS IS A SAMPLE CRUISE ITINERARY

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T H E B A R G E

C O N N E C T I O N

## CRUISE SCHEDULE & PRICES

# Savoir Faire

2007

March 18-May 05 2007: **Holland Tulip Cruises**, (Haarlem to Haarlem)

May 06, 13 2007: **13 night 3 country cruise**, can be booked as single weeks also, from Holland to Belgium, Belgium to France (Amsterdam-Ghent, Ghent-Paris)

May 20-August 25 2007: **Chablis Cruises**, Burgundy (Paris to Auxerre or reverse)

August 26-Sept 22 2007: **Champagne and Brie Cruises** (Paris to Epernay or reverse)

Sept 23 - Oct 20 2007: **Chablis Cruises**, Burgundy (Paris to Auxerre or reverse)

Oct 21, 28 2007: **13 night 3 country cruise**, can be booked as single weeks also (Paris-Ghent, Ghent-Amsterdam)

	Early	Value	Regular
Charter for 12 Guests	\$32,000	\$39,000	\$43,000
Charter for 11 Guests	\$31,000	\$38,000	\$42,000
Charter for 10 Guests	\$30,000	\$37,000	\$41,000
Cabin bookings (p.p.sharing)	\$3,000	\$3,700	\$4,100
Single Supp.	\$1,500	\$1,850	\$2,050

**EARLY SEASON:** March 18-May 05; Oct 07-Nov 03 2007

**VALUE SEASON:** May 06-19; July 08-Sept 08 2007

**REGULAR SEASON:** May 20-July 07; Sept 09-Oct 06 2007

<b>THREE COUNTRY CRUISES</b> (France, Belgium + Holland), 13 nights	
12 Guest Charter-Special rate with 25% off!	\$58,500
Double/Twin Suite (based on two sharing)	\$6,500
Single in a Double/Twin Suite	\$7,290

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## CRUISE SCHEDULE & PRICES

# Savoir Faire

2008

	Early	Value	Regular
Charter for 12 Guests	\$35,000	\$42,000	\$46,000
Charter for 10 Guests	\$33,000	\$40,000	\$44,000
Charter for 8 Guests	\$31,000	\$38,000	\$42,000
Cabin bookings (p.p.sharing)	\$3,500	\$4,200	\$4,600
Single Supp.	\$1,750	\$2,100	\$2,300

<b>THREE COUNTRY CRUISES</b> (France, Belgium + Holland), 13 nights	
12 Guest Charter-Special rate with 25% off!	\$65,000
Double/Twin Suite (based on two sharing)	\$7,500
Single in a Double/Twin Suite	\$8,500

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## MENU TYPES

# Savoir Faire

### 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

# Savoir Faire

### 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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