








	Meeting with <b>Emmanuel Cazes</b> - explanation about organic and biodynamy viticulture
18:15 – 19:45	Introduction / <b>Master Class Vins Doux Naturels</b> by Eric Aracil at Domaine Cazes (20 min. theory + 40 min. tasting)
19:45	Diner in <b>La Table d’Aimé</b> Domaine Cazes (100% VDN with the members of the club " vieux millésimes) <a href="https://www.latabledaime.com/">https://www.latabledaime.com/</a>
22 : 30	Back to the hotel Mercure in Perpignan

<b>DAY 4 – Thursday, May 23rd</b>	
8 :00	Meeting in hotel lobby with Eric Aracil and departure with the bus
9:00 – 9:30	<b>Côte Vermeille</b> terroir explanations by TBC at Mas Reig
9:30 – 14:00	Mini exhibition with the producers at Mas Reig (Syndicat des <b>Crus Collioure &amp; Banyuls</b> ) <ul style="list-style-type: none"> <li>- Domaine Madeloc</li> <li>- Clos de Paulilles</li> <li>- Coume del Mas</li> <li>- La Rectorie</li> <li>- Domaine du Traginer</li> <li>- Tramontane Wines</li> <li>- Etc...</li> </ul> <p>Lunch on site with the producers (catering)</p>
14:00 – 14:30	Drive to Collioure
14:30 – 16:30	Free Time in Collioure <a href="https://www.collioure.com/">https://www.collioure.com/</a> Anchovies, shops, walking tour, beach tour, bars
16:30 – 17:00	Drive to Château de Valmy
17:00 – 18:30	Château de Valmy Visit & tasting <a href="http://www.chateau-valmy.com/fr/">http://www.chateau-valmy.com/fr/</a> 

18h30 – 19h00	Drive back to Banyuls Check in Hotel <b>Les Elmes</b> Plage les Elmes F-66250 BANYULS SUR MER Tel +33 468 88 03 12 <a href="https://www.hotel-des-elmes.com/">https://www.hotel-des-elmes.com/</a>
	<b>Diner at La Littorine</b> (restaurant of the Hotel) with Philippe Bourrier, President of the CIVR

<b>DAY 5 – Friday, May 24th</b>	
	Optional extra day organised by Justin Howard-Sneyd MW exploring wines from some Vin de France producers, and some wines from outside the departement.