



# Culinary Immersion

with Chef Michael Hoy at Chateau Canet



Chef Michael Hoy



Chef Jean Marc Boyer



Your hosts Victoria and Floris Lemstra welcome you to Château Canet, a leading wine estate that is also your home away-from-home.

Join us on a five-night culinary immersion in the vineyards, kitchens, and markets of Languedoc-Roussillon, a region that has been called one of the ‘most exciting and spectacular places to make wine on earth.’

Partake in hands-on cooking classes, indulge in finely prepared meals, and get introduced to local experts, including Michelin-starred chefs and one of the most renowned truffle experts in southwestern France.

Under the expert guidance of chef and Slow Food devotee Michael Hoy, experience firsthand the region’s many culinary offerings. Forage for seasonal ingredients at nearby markets, learn how to make everything from duck confit to a traditional wild boar “daube” and prepare the perfect sauces, aioli, pistou & tapenade to accompany any Mediterranean dish.

## Itinerary Overview

**NOV 12** Arrive at Château Canet and settle into your cottage. Private cellar tour and wine tasting with your hosts Floris and Victoria Lemstra. Light dinner with a sampling of local specialties including artisanal cheeses and local charcuterie.

**NOV 13** Morning trip to “Les Halles” in Narbonne to buy fresh produce for dinner. Lunch by the Mediterranean and the salt marshes of Gruissan. Return to Château Canet for afternoon cooking class, followed by dinner.

**NOV 14** Cooking class in the kitchen of 1-star Michelin Chef Jean Marc Boyer at his restaurant in Lastour. Visit the Cathar Castles at Lastour. Dinner tonight prepared by Michael Hoy and Jean Marc Boyer.

**NOV 15** Morning Truffle Hunt with Philippe Barrière, a truffle expert and his dog. On to La Cité de Carcassonne for a private tour and traditional “Cassoulet” lunch. Afternoon cooking class with Michael Hoy followed by a wine maker’s dinner at Château Canet.

**NOV 16** Morning cooking class with Michael Hoy followed by an olive oil tasting. Lunch at Château Canet and a free afternoon. Celebratory dinner in 3-star Michelin restaurant, Le Parc, in Carcassonne.

**NOV 17** Departure – or option to extend your stay at Château Canet.



## Included in the Trip

- Accommodation with breakfast in Château Canet cottage (double occupancy)
- All lunches and all dinners
- Regional wine to accompany every meal
- 4 hands-on cooking classes with Michael Hoy as well as a variety of meals prepared by him
- Cooking class + lunch with 1-star Michelin Chef Jean Marc Boyer in his kitchen at Le Puits de Trésor.
- Personal cellar tour + wine tasting with Floris Lemstra, owner and winemaker at Château Canet
- Privately guided tour of La Cité de Carcassonne
- Visit to the market in Narbonne.
- Visit + lunch at Gruissan's salt marshes/oyster farm
- Truffle hunt with truffle expert, Philippe Barrière
- Dinner at a 3-star Michelin restaurant
- Transportation to all events on the itinerary
- Personalized attention from your hosts, Victoria and Floris Lemstra, owners of Château Canet.

## Not Included

- International flights
- Transportation to + from Château Canet on arrival day/departure day - can be arranged upon request
- Gratuities
- Items of a personal nature
- Travel Insurance

## Price

3000€ per person based on double occupancy.

Single supplement: €300 per person.

Possibility to extend your stay for €100/cottage/night.

This trip is limited to a maximum of 12 people to ensure the best trip possible

For more information email [victoria@chateaucanet.com](mailto:victoria@chateaucanet.com)

**Victoria Lemstra Bake's** enthusiasm for the history and gastronomy of Languedoc Roussillon is contagious. She loves making people feel "at home away from home" and fine-tuned that skill during 16 years working for Butterfield & Robinson in Beaune, France first as a tour guide, later as Director of European Operations. In 2006, Victoria and her husband Floris decided to pursue their dream and combine their respective passions: hospitality and wine. Two years later they planted their roots at Château Canet and have never looked back. Now fully immersed in their new life they welcome guests, make award-winning wines and share the wonders of the Languedoc Roussillon.

**Michael Hoy** is an award-winning chef, teacher and founder of Chef Michael Hoy Culinary, a gourmet catering company. He is purveyor of Chef-to-Home Cuisine and in summer operates Hoy@Huff at Huff Estates Winery in Prince Edward County. He has been awarded stars in "Where to Eat in Canada," and, as a strong supporter of the Slow Food movement, was chosen to represent Savour Ontario, part of the province's Pick Ontario Freshness Strategy. Michael leads culinary tour groups to Tuscany, Veneto and Emilia-Romagna. Generous with his knowledge of cookery and the enjoyment of the meal, his cooking philosophy begins with the greatness of the ingredients: taking the producers' gems from farm to plate with great care and affection.

