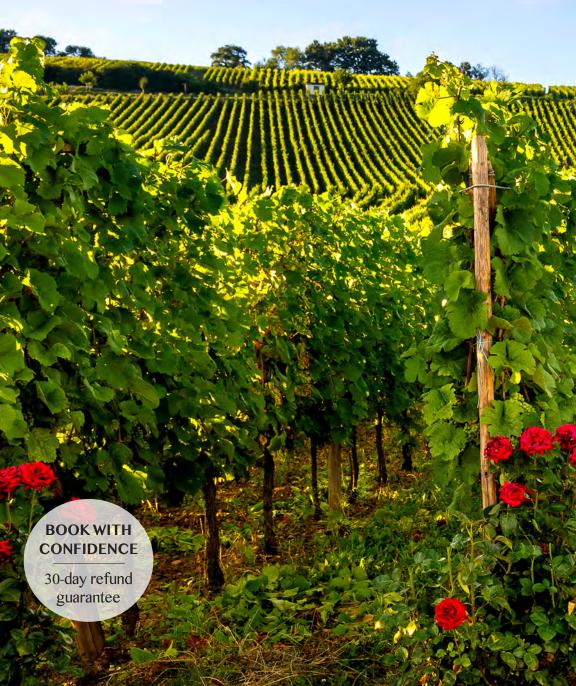


Flavors of Provence by Luxury River Ship





Dear Friends,

Join fellow NC State alumni and friends on a cruise to explore France's storied southeastern region. Fields of seasonal sunflowers and lavender, olive trees, vineyards, medieval architecture, and French markets create inspiring settings for discovery along the celebrated Rhône and Saône Rivers.

Excite the palate with culinary delights and exceptional wine. Tap into your inner chef to learn the art of making baguettes. Amble through mysterious passageways known as traboules and explore historic Avignon, home to the World Heritage Site masterpiece, Palace of the Popes.

Cabins aboard the *Amadeus Provence*, our home base for seven nights, are the perfect place to unwind after immersive shore excursions. Broad windows, stylish furnishings, and attentive room service complement the vessel's five-course evening menus and spacious public areas for an enriching experience.

Space is limited. With significant savings of more than \$1,000 per couple, we anticipate this tour will fill quickly. Be certain to reserve your spot today.

Reserve today online at ncsu.orbridge.com, by calling (919) 515-0508, or by using our online WolfTreks reservation form at go.ncsu.edu/wolftreksreservation.

Sincerely,

Kathy Hart

WolfTreks Travel Director NC State Alumni Association

Orbridge takes seriously the responsibility to minimize our global environmental impact. Each year we plant 100,000 trees in U.S. State Forests with afforestation needs as an on-going initiative among our evolving sustainability efforts. Learn more at orbridge.com/going-green.







Your 9-Day Itinerary

(subject to change) | (B = Breakfast, L = Lunch, D = Dinner)

Day 1: En Route from U.S.

Day 2: Arrive in Lyon, France / Embark (D)
Unwind with a welcome cocktail and
dinner after boarding ship
Overnight: Amadeus Provence

Day 3: Mâcon (B,L,D)

Walking tour of Fleurie, wine tasting with sommelier at Château de Chasselas

Overnight: *Amadeus Provence*

Day 4: Chalon-sur-Saône / Tournus (B,L,D)
Picturesque drive through the Burgundy
Wine Route, guided tour of Hôtel
Dieu, Caves Patriarche wine cellar
Château de Cormatin visit, afternoon goat
farm experience and cheese tasting
Overnight: Amadeus Provence

Day 5: Lyon (B,L,D)
Old Lyon UNESCO World Heritage Site
tour, Roman Theatre of Fourvière, Notre
Dame, Les Halles de Lyon Paul Bocuse
indoor market
Overnight: Amadeus Provence

Day 6: Avignon (B,L,D)

Panoramic city tour, Palace of the Popes, Pont d'Avignon, hands-on boulangerie baking experience, Châteauneuf-du-Pape wine tasting Overnight: *Amadeus Provence*

Day 7: Avignon / Arles (B,L,D)

Touring of Alpilles and Les Baux, artisanal olive oil mill tour and tasting

Overnight: Amadeus Provence

Day 8: Châteauneuf-du-Rhône /
Le Pouzin (B,L,D)
Scenic drive, tours of truffle farm and village
of Grignan, enjoy leisure time, Captain's
Gala Dinner
Overnight: Amadeus Provence

Day 9: Lyon / Disembarkation / Depart for U.S. (B)

Activity Level: Guests should be able to enjoy two hours or more of walking, be sure-footed on cobbled surfaces, and walk up and down stairs without assistance. Historic city centers are usually more accessible by foot than vehicle, and sometimes it is not possible for your motor coach to drop you off at the entrances of hotels and sites. Due to the structure of some buildings, facilities for people with disabilities may be limited.





Program Highlights

- Survey the region's history with tours of Beaune's Hôtel Dieu and Caves Patriarche, Lyon's Fourvière Hill, and more.
- Tour the Village of Fleurie with an exclusive wine experience at family-owned Château de Chasselas on 12 hectares of vines located in the Burgundy and Beaujolais wine regions.
- Visit a goat farm in the Mâconnais countryside to learn about cheese production and sustainability.
- On a walking tour of historic Lyon, navigate through traboules, or secret passageways, and gain an understanding of their purpose.
- Tour Les Halles de Lyon Paul Bocuse indoor market and taste why Lyon is said to be the "world's gastronomic capital."
- Join an intimate, hands-on cooking class with a professional French baker to produce traditional baguettes in a boulangerie.
- See the passion, technique, and respect for olive oil production at an olive oil mill in Les Baux, sampling products from this effort.
- Elevate your wine knowledge and appreciation with unique tasting experiences and education by winemakers and sommeliers.
- Watch a search and retrieval session of truffles, and relish the opportunity to try the delicacies.

What's Included

- 7 nights aboard the stylish and modern *Amadeus Provence*
- 7 breakfasts, 6 lunches, and 7 dinners served with red and white wines from the Provençal region of France
- All lessons, private tours and tastings, and special small-group excursions as noted in the 9-day itinerary
- Full guiding services of an Orbridge Travel Director and expert local guides
- Private motor coach transportation
- Luggage porterage
- Gratuities to Orbridge Travel Director, local guides, and drivers
- Airport transfers for guests arriving and departing during the suggested times







Sail in Superior Style

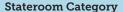
Beautifully designed and stocked with stand-out amenities—Amadeus Provence is intimate, elegant, and a perfectly relaxing stage for exploration.





Deckplan





C4 C1

Individual climate control, small panoramic window (cannot be opened), choice of bed configuration (double or twin bed), spacious wardrobe, flat screen television, direct dial telephone, safe, and spacious en suite bathroom with shower and hair dryer. Staterooms with connecting doors are available on request. 172 sq. ft.



Individual climate control, drop-down panoramic window, choice of bed configuration (double or twin bed), walk-in wardrobe, flat screen television, direct dial telephone, safe, and spacious en suite bathroom with shower and hair dryer. 188 sq. ft.

Suite

Individual climate control, walk-out exterior balcony, choice of bed configuration (double or twin bed), walk-in wardrobe, comfortable corner sofa, flat screen television, direct dial telephone, safe, and luxurious en suite bathroom with shower, bathrobes, and hair dryer. 284 sq. ft.











Orbridge



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MAY 29 - JUNE 6, 2024	Stateroom Category	Standard Rate	Special Rate
	C4	\$5,299	\$4,795
	C1	\$5,699	\$5,195
	B4	\$6,129	\$5,695
Reserve by Credit Card	B1	\$6,499	\$5,995
Online: ncsu.orbridge.com	A1	\$6,999	\$6,495
Phone: (919) 515-0508	Suite Single B1	\$8,499 \$8,499	\$7,995 \$7,995
Email: hart@ncsu.edu		,	
	[®] No single supplement in Stateroom Category C1. Space is limited. Call for availability.		
Reserve by Check:	Space is iin	lited. Call for availab	ollity.
Made payable to Orbridge, LLC			
Mail to: NC State Alumni Association			
Box 7503, NC State University			
Raleigh, NC 27695-7503			
GUEST INFORMATION:			
Guest #1 Name (Title/Salutation):			
Email:			
Home Phone:	Alt. Phone:		
Address:			
City:	State:	Zip: _	
Guest #2 Name (Title/Salutation):			
Email:		Class Year	:
Home Phone:	Alt. Phone:		
DEPOSIT PAYMENT:			
☐ Check ☐ ACH (Automated Clearing House)	☐ MasterCard/Visa ☐ Americ	an Express	☐ Discover
Card #:	Exp. D	ate: (CVV:
Name (as printed on card):			
Billing Address (if different from above):			
City:	State: _	Zip: _	
CATEGORY SELECTION & DEPOSIT:			
Category Preference: 1st choice	2nd choic	:e	
# guests joining program (\$85			
/we have read, understand, and agree to the full To	•		
LLC is authorized to charge my credit card above a			iat Orbitage,
Signature:	Date:		

Reservations, Deposits and Final Payment. To secure your reservation, deposits are due upon placing a reservation as follows: \$850 per person per program and \$500 per person for any pre/post-tour. Orbridge accepts payment by check, ACH, wire or major credit card. Final payment is due 90 days prior to the departure date. Reservations made after the final payment due date are due at the time of registration. If final payment is not received by Orbridge by the final payment due date, Orbridge may cancel your reservation in its sole discretion with no right of refund. CST#2098750-40 WST#602828994

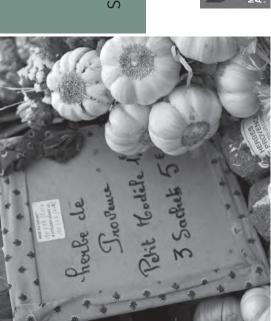
Reservation Grace Period. Reservations made 121+ days prior to the departure date may be cancelled within 30 days from the reservation date ("Grace Period") for a full refund. Notice of cancellation must be received in writing during the Grace Period. The date of receipt will be used for the effective date.

Reservation Cancellations and Refunds. Notice of cancellation must be submitted to Orbridge in writing. The date of receipt will be used for the effective date. If the cancellation notice is received after the Grace Period (if applicable): (a) 91+ days prior to the departure date, all monies paid will be refunded less an administrative fee of \$350 per person for the main program and \$200 per person for a pre/post-tour; (b) 90-76 days prior to the departure date, a 25% cancellation fee for the full cost of the program and the balance will be refunded; (c) 75-61 days prior to the departure date, a 50% cancellation fee for the full cost of the program and the balance will be refunded; (d) 60-46 days prior to the departure date, a 75% cancellation fee for the full cost of the program and the balance will be refunded; (e) within 45 days prior to the departure date, a 100% cancellation fee for the full cost of the program and the balance will be refunded; (e) within 45 days prior to the departure date, a 100% cancellation fee for the full cost of the program. A 100% cancellation fee applies to all non-refundable airfare. Refunds, if any, will be processed within 30 days of our receipt of your written notice

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..... *Special group rate; limited offer. Rates are per person based on double occupancy except where noted as Single, in U.S. dollars. Airfare not included. Single availability limited. **Place your deposit on or before the specified date, and one Orbridge Wine Gift per room reserved will ship after receipt of final payment. Where prohibited by state law (including, but not limited to AR, DE, KY, MS, OK, RI, UT) or by retailer licensing obligations (IL, MA, MD, NH, NJ, NY, PA, SD, TX, VA, VT), guests will receive alternative specialty items of comparable value. All Wine Gifts are handled by an independent third party.





Havors of Provence by Luxury River Ship

Special Alumni Rate: Save more than \$1,000 MAY 29 - JUNE 6, 2024

RESERVATION BONUS AN EXCLUSIVE EARLY **FREE** Wine Gift

Reserve your space by February 23, 2024

vintners in the regions you will visit on this program.** to receive six bottles of wine featuring labels by

per couple

NC State Alumni Association Raleigh, NC 27695-7503 NC State University Box 7503

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