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Supports: Motorboat Magazine and Vakantiesophetwater.nl

If you are running late, please inform the contact person indicated in the program below.

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Saturday 4 May

16h35 Arrival at Beziers airport on Ryanair flight FR6407

- Welcome at Béziers airport by Oliver Joron - Gold VTC Service (+33 7 83 00 61 74). He will be waiting for you with a sign bearing your name.
- Transfer (125 km - 1h35) by Gold VTC Service to Le Boat camp in St Gilles (3 people)

Installation on board

- Skipper training (30 minutes)
- Grocery shopping
- Night on board

Sunday 5 May to Friday 9 May

Information in supplement to the documentation Le Boats provided you.

Gard area

The most authentic villages on the route:

- No more to add than those mentioned in the Le Boat document.

Winegrowers who produce natural or organic wine in magnificent (and photogenic) surroundings:

- Domaine Royal de Jarras
- Salins du Midi wines
- Domaine Listel

Pleasant brasseries/bar-tabacs :

- Café du pont in Gallician – awarded the 'café de pays' label

Products and specialties not to be missed:

- Agrillade à la St Gilloise
- Fougasse d'Aigues-Mortes
- Saucisson de taureau AOP Camargue
- Riz de Camargue
- Viande de taureau AOP Camargue
- La rouille à la Graulenne.

Restaurants other than those mentioned in the Boat brochure.

- Aigues-Mortes : Boem ; Aromatik ; Papy Moïse ; le bistrot Païou
- Le Grau du Roi : Le Miramar ; le Dauphin ; Papé Frézal; l'assiette amoureuse

Hérault area

- The most authentic villages on the route: They are all listed in the Le Boat doc. In fact, it's hard not to mention them all, as they're all different in their own way.
- For the 'most authentic': **Palavas-les-Flots**, a fishing village / **Bouzigues** and Mèze with their shellfish farms / **Marseillan** with its port and the arrival of the Canal du Midi at the Pointe des Onglous / **Agde**, a town over 2,600 years old, built of basalt stone with its quays, cathedral and

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black alleyways. And, not to forget, there's the originality of **La Grande Motte**, which has been awarded the '20th Century Heritage' label for its unique architecture, and **Sète**, overlooking the sea and the Thau lagoon, with its unique atmosphere and gastronomy.

Winegrowers who produce natural or organic wine in magnificent (and photogenic) surroundings:

- Cathédrale de Maguelone is a must-see and they produce organic wines.
- <https://compagnons-de-maguelone.org> - There is also a restaurant on site, the Comptoir des Compagnons, where they serve their wines and vegetables from their organic kitchen garden.
- Le Mas de la Plaine Haute in Vic la Gardiole, not far from Frontignan - Olivier Robert produces organic wines. Whites, reds, rosés and especially Muscat, a local wine. <https://plaine-haute.com/vin-bio>
- Domaine de Belle-Mare in Mèze - <https://www.belle-mare.com> - I don't know if they're organic, but this is an opportunity to discover Picpoul de Pinet, a white wine made from the Piquepoule grape variety grown on the northern shore of the Etang de Thau. It is an ideal accompaniment to shellfish grown in the lagoon.
- Noilly Prat in Marseillan, which has been producing vermouth since 1813. It is the base for James Bond's favourite cocktail - <https://www.noillyprat.com>
- La Perle de Thau in Marseillan, one of the cellars of the Caves Richemer - <https://www.richemer.fr/nos-caveaux/marseillan-ville> - Here you'll find wines and products from the local area.

Delicatessens/pastry shops/chocolatiers/bakeries:

- Le Moment Gourmand in Marseillan - <https://www.lemomentgourmandbylecochongourmand.fr>
- Maison Janicot in Sète - <https://www.facebook.com/profile.php?id=100063804120322>
- Leelou Bistrot in Sète - sweet and savoury creations, pastry workshop <https://www.leeloubistrot.com/notre-histoire>
- Boulangerie La Carioca - Sète https://www.facebook.com/p/La-Carioca-Boulangerie-Singuli%C3%A8re-100064920512881/?locale=fr_FR
- Severac bean to bar chocolate shop in Sète - <https://chocolaterie-severac.com>
- Entremets and chocolates in Marseillan - <https://www.entremetsetchocolats.fr>

Products and specialities not to be missed:

- La Tielle de Sète (pie filled with tomato and octopus) - several addresses in Sète: <https://www.tourisme-sete.com/les-fabriques-artisanales-de-tielles-sete.html> - My preference is for Giulietta tielles (shop next to the station and in the halles de Sète, the covered market) - they also offer their own recipe, 'giulietta', with the same pastry as the tielles but topped with aubergines and parmesan.
- You can also find tielles at the entrance to Mèze in one of the Tielles Dassé sales outlets - <https://www.tiellesdr.com>
- All the specialities of Sète: stuffed squid and mussels, monkfish bourride (another name for monkfish), macaronade... to be discovered in the Halles de Sète and the restaurants of the Archipel de Thau. You can also buy from the artisanal cannery Azaïs Polito - <https://www.azais-polito.fr>
- Sète zézettes and other sweet and savoury variations from the traditional biscuit factory La Belle Epoque in Frontignan - <https://belleepoque.fr>

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- The Pouget biscuit factory in Sète with its navettes sétôises and other biscuits - <https://www.tourisme-sete.com/les-navettes-setoise-biscuiterie-pouget.html>
- Shellfish from the Etang de Thau - Oysters and mussels can be tasted at markets and in shellfish farms.

Some places to eat and drink:

- <https://www.herault-tourisme.com/fr/bien-manger/nos-specialites-terre-et-mer/huitres-moules-et-coquillages/ou-manger-des-huitres-et-des-coquillages/>

But also :

- <https://quentinetemmeline.fr/degustation> or <https://www.facebook.com/LeMasSoula/> Mèze
- <https://atelierenco.com/> or <https://www.tarbouriech-le-st-pierre-bouzigues.fr/> in Loupian

Restaurants other than those mentioned in the Boat brochure.

- Other restaurants :

- In Carnon: Nouba sur le port - <https://www.noubacarnon.com/>
- In Palavas-les-Flots: Le Saint-Georges - <https://restaurant-st-georges.fr/>
- In Maguelone (see above): Le Comptoir des Compagnons
- In Frontignan :
 - o Le Poisson Rouge, on the beach in Frontignan - <https://www.le-poisson-rouge.fr/>
 - o In Fine, gourmet restaurant in Frontignan - <https://infinerestaurant.fr/>
- In Sète: Oh Gobie, in the Criée district - https://www.facebook.com/ohgobie/?locale=fr_FR
- In Balaruc les Bains: Mer and Co - <https://merandco.eatbu.com/?lang=fr>
- In the small villages to the north of the Etang de Thau (Bouzigues, Mèze, Loupian, Marseillan): Shellfish restaurants/mas in the small fishing villages to the north of the Etang de Thau - see above - and also the gourmet restaurant at Domaine Tarbouriech in Marseillan (<https://www.domaine-tarbouriech.fr>)
- In Agde, don't miss Château Laurens, near the round lock and on the banks of the Hérault river. Open since July 2023, the site is truly exceptional, with its art-deco decor and garden... <https://www.chateaulaurens-agde.fr>

Saturday 11 May

09h00 Arrival at Port Cassafières

15h30 Meeting with Olivier JORON - Gold VTC Service (+33 7 83 00 61 74) at the 'Le Boat' reception at Port Cassafières and transfer (7,5 km – 11 minutes) to Beziers airport (3 persons)

17h00 Ryanair flight from Beziers to Dusseldorf Weeze

We hope you enjoyed your stay!

This press trip was organised in partnership with the Occitanie Regional Tourisme Board and its partners, and we thank you for mentioning our sites in your future articles:

Le Boat : www.leboat.nl

Destination Occitanie : www.visit-occitanie.com/nl

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