

# MUSÉE DE LA LAVANDE®

PROVENCE  
DEPUIS 1991

L'ART DE LA VRAIE LAVANDE



## The gourmet tour

**SERVICE :** GUIDED TOUR 1h15

**PRICES :** Groups 10-19 persons : 9,30€ VATinc/peron  
Groups +20 persons : 8,30€ VATinc/person

😊 1 free entry every 20 paid. Free entry for Guide and Bus Driver.  
Minimum 10 persons - Limited to 30 persons per group.

### TOUR THEME

A themed tour combining the Art of fine lavender and succulent food tasting. The delicate taste of fine lavender perfumes our plates. A great source of inspiration for starred Chefs and all our visitors.

### TOUR OUTLINE

**1. Group's Welcoming** and distribution of information leaflet of the Museum. The visitors discover with our expert guide the differences between the wild lavenders, the endemic one from Provence, and the hybrids kinds, called «Lavandin», and which lavender is use for cooking.

😊 According to the season and organisation, this first botanical part can be explained in the garden of the Museum. It can also be presented around the steaming still during live distillation from July, 1<sup>st</sup> to August, 25<sup>th</sup>.

🕒 10 minutes (+10 minutes if presented in the garden)

**2. Inside the projection room**, a documentary shot on our Family-owned Lavender estate Le Château du Bois allows each visitor to follow the harvest of lavender, from cutting to distillation to obtain the most precious essential oil.

😊 A real movie room with 64 seats allows the visitors to dive into the universe of Provence's lavender.

🕒 10 minutes

**3. In the exhibition room** gathering the most beautiful collector's items, the guide tells the story of fine lavender from the XVI Century to this day. Visitors discover the old-fashioned way to harvest and distill lavender, its evolution and the many uses of Provence's Lavender.

😊 During the whole tour, visitors are welcome to ask questions and exchange point of views.

🕒 30 minutes

**4. The tasting** organises itself around specialities\*. The menu : Cheese-lavender shortbread, fine lavender honey, macarons and meringues. The specialities are served with lavender iced-tea or syrup depending on the season.

😊 The drinks served with the specialities are offered. The guide shares sweet and salty recipes with all visitors.

\*The specialities may vary depending on the season

🕒 15 minutes

**5. The tour ends** inside the elegant boutique of the Museum. Each visitor is invited to discover the delicate fragrance of Fine Lavender essential oil, fine lavender niche perfumes and organic cosmetics.

😊 The PDO Lavender of Haute-Provence (AOP) certification as well as the Ecocert organic and ecological label guarantee Made in Provence high-quality products.

• **The guide's explanations** on their elaboration and their advice on their uses and benefits. The guide thanks his/her audience.

🕒 10 minutes

