



Authentic NORMANDY

Spring lights

A day in the Pays d'Auge



1 day
32 km
From €39
driver gratuity
Based on 30 pax



ON THE AGENDA

10am to 11.15am : Guided tour and tasting - Pierre Huet Distillery

Priceless know-how since 1865 ! Successfully associating tradition and innovation, the Huet family fully masters the delicate art of blending. Located on the Cider Route, the estate boasts 25 hectares of orchards. Over your guided tour, from hundred-year-old barrels to the latest in innovation, via the secrets of the slow transformation of apples into calvados, are all yours to discover. Subtle scents, fine aromas, fruity hints... To end your tour, relish in the treasures of the Pays d'Auge, over a taste of the estate's production: cider, pommeau and calvados.

12pm : Lunch at the Bistrot Gourmand in Lisieux

2pm to 3.30pm : Lisieux, yesterday and today

Panorama and tour of the Basilica of St. Thérèse of Lisieux

A lecturing guide takes you through the city streets over a delve into its history and heritage: the Gallo-Roman city, the episcopal palace and garden, the cathedral, canonical houses and private mansions, the Fifties town and the Basilica. From the antique to the modern town, you will come to understand why Lisieux is reborn from its ashes

4pm to 5pm: Dramatised tour - Crèvecœur Castle

Relive the Middle Ages in a truly original way. Imagine you are in 1470! Jeanne de Tilly is proud to take you round her estate: farm, dovecote, chapel and lodge. And she confides in you all her best secrets for being a good wife and an accomplished housekeeper. In the Garden of Simples, she reveals her magic remedies to care for minor bumps and major ailments. Finally, to conclude your tour, Jeanne invites you to enjoy a taste of hippocras or apple juice.

SUGGESTED MENU

Kir (white wine with blackcurrent
liqueur) or alcool-free drink



Smoked salmon and poached egg
salad or apple, camembert and honey
parcel



Skirt steak of beef with wild pepper
sauce, gratin dauphinois and roasted
cherry tomatoes or Fervaques trout
steak with lemon butter and fork-
mashed potatoes



Panna cotta with summer fruit coulis
or home-made iced nougat



Coffee or tea, drinks, sparkling and
still water included, choice of a glass
of wine



Further information and booking

Château de Crèvecœur/ +33 (0)2 31 63 02 45 / Florence Michel-Boissière florence@chateaudecrevecœur.com

Rates include the visits and tasting sessions mentioned in the programme, together with meals including drinks. Rates do not include transport, personal expenses, travel insurance, luggage insurance and afternoon snack. Each service provider is to be paid direct. Booking at the latest 72 hours in advance. Cancellations within 72 hours of the tour will be invoiced. A 50% deposit is requested upon booking as firm confirmation.