



Lodging options:

The [Chateau de Champlong](#) is a 17th century mansion, converted to a château in the 18th century and brought up to date in 21st century style. A boutique hotel in the Grande Luxe style, guests will enjoy the marvels of chef-owner Olivier Boizet's table and the comforts of the Paradis du Bien-Etre spa.

The [Gite de la Girarde](#) is a restored country manse dating from 1725, set high above the medieval village of St Haon, with magnificent views of the Roannaise countryside. It offers six guest rooms (single occupancy), or three guest rooms (double occupancy). The house includes a full kitchen and laundry facilities.

Arrival in Lyon, France.

Depending on your arrival time, you may choose to visit Lyon during the day. The city is famed for its *traboules*, covered alleyways used by porters during the height of Lyon's famed silk manufacture epoch; the Fourvière hill with its basilica is a great place to visit; also the Museum of Fine Arts has an admirable collection.

Note: Lyon is about 2 hours from St Haon le Chatel, so you should plan on sufficient time for travel. Cultural visit in Lyon can also be scheduled for the end of your trip.

Ground transportation:

We will provide an executive minivan and will meet your group in Lyon at a mutually agreed time and location in Lyon. We will provide transportation to all portions of the program included in this proposal, up to and including returning the group to Lyon for departure.

Day One

Visit to the [Tunnel de la Collonge](#), where Mons ages its firmer cheeses.

Lunch at the Tunnel, followed by a course on the basic principles of affinage, with Laurent Mons.

Demonstration and practice of wrapping cheese.

Visit to caves and production space at Mons headquarters.

Walking tour of St Haon with local historian and genealogist, including a visit inside a 12-century home in St. Haon

Dinner at Aux Natur'elles, an excellent restaurant in St Haon le Chatel, or at one of several other area restaurants.

Day Two

Visit to La Ferme Aux Cabris, an organic farmstead goat cheese producer. Visit goats, milking parlor, and observe cheesemaking. Weather permitting, a picnic lunch will be arranged.

Return to St Haon in late afternoon

Day Three

Visit to [MonS retail shops](#):

Renaison: this shop is in the indoor central market of the town of Renaison. It is the first of the Mons shops, originally opened by Hubert Mons in the 1970s. We will describe the origins of the market, and the style of selling and clientele that frequent this shop.

Roanne: Within the central market of the larger town of Roanne, once a textile center for the region, this shop uses the 'vente-avant' style, where there is no counter separating the client from the staff and the cheeses. We will discuss the advantages and exigencies of this style of shop.

Lyon: The famed Halles Paul Bocuse, the indoor market in Lyon, is home to some of the most sumptuous and tempting food shops in the city. You will be welcomed by Meilleur Ouvrier de France Etienne Boissy. We will tour the market, visiting the Mons shop and seeing other fine cheese shops as well. M. Boissy will discuss the rhythms and organization of a high-end urban shop in a competitive environment. Lunch at the Lyon shop included, or you may choose to dine at one of the many restaurants in the Halles.

*En route from Lyon, in Roanne, about half an hour from St Haon, [Michel Troisgros](#), one of France's most highly revered and recognized chefs, reigns over Maison Troisgros, celebrating 45 years of the Michelin Guide's highest ranking of 3 stars. Next door, Troisgros also offers more modest fare at his bistro style restaurant called Le Central. In the countryside, Troisgros also has the beautiful La Colline du Colombier. We can make a reservation for you if you wish to add this to your plan.

* Alternately, there are some truly outstanding restaurants in Lyon, long considered the gastronomic epicenter of France. Bocuse and Troisgros are two of the great names, though there are many outstanding restaurants, including the Brasserie Georges, Chabert, La Meunière, Café des Fédérations, Léon de Lyon, and Chez Brunet. The famed Hotel School the Institut Paul Bocuse provides outstanding meals prepared by their international student chefs in a beautiful chateau just outside Lyon.

Day Four

Classroom session on pathogens and their reproduction, including discussion of critical control points at the farm, in the affinage and production facilities, in the retail environment, and in the restaurant environment. Discussion of cultural interpretations of biochemical facts and how these determine legislative decisions.

Lunch in the Tunnel de la Collonge

Afternoon session on sourcing cheese from a retailers' point of view: tools to use, questions to ask of producers.

Farewell celebration with cheese and wine