



AmaWaterways™



Libourne, France

River Cruise *for* Wine Lovers

Taste of Bordeaux

March 23-30, 2028 | 7-night river cruise | AmaDolce

CITIES & SIGHTS

Bordeaux » Libourne » Saint-Emilion » Blaye » Bourg
Cussac-Fort Medoc » Cadillac

YOUR JOURNEY ALONG THE GARONNE & DORDOGNE RIVERS

Travel to France's legendary wine capital, Bordeaux, on an enhanced epicurean experience. Iconic châteaux, timeless vineyards and delicious wine tastings are plentiful on this wine-themed journey. Attend an exclusive wine festival in Bourg, sample Grand Cru Classé wines, and experience the wonderful world of viticulture with all your senses at the immersive Cité du Vin museum in Bordeaux. Hosted by a dedicated wine expert who leads tastings and a specially curated food and wine pairing dinner on board, this journey is a must for anyone interested in the best of French wine and cuisine.



HOSTED BY

Jarod Sleet

ROCO

FOR MORE INFORMATION, CONTACT



JOSH ORETSKY
(954) 908-3386
josh@galatrav.com
www.galaxytravelandcruises.com

Reserve by September 30, 2026

SAVE
\$2,500
PER STATEROOM
based on double occupancy



DAILY PROGRAM FEATURES

Date	Destination	Activities/Shore Excursions
Mar 23	Bordeaux	EMBARKATION
Mar 24	Libourne	Saint Émilion Excursion OR Saint Émilion Excursion and Wine Tasting OR Saint Émilion Bike Tour
Mar 25	Libourne	French Market Visit with Tastings OR Fronsac Wine Tasting
Mar 26	Blaye	Citadel Visit OR Blaye Citadel fitness hike
	Bourg	Walking Tour with Horse Carriage Museum Visit Exclusive Bourg Wine Celebration
Mar 27	Pauillac	Medoc Grand Cru Classé Wine Tasting and Scenic Vineyard Tour OR Margaux Vineyards and Local Specialties Tasting OR Medoc Bike Tour
Mar 28	Cadillac	Roquetaillade and Cadillac Visit OR Roquetaillade Castle and Sauternes Wine Tasting OR Cadillac Bike Tour
Mar 29	Bordeaux	City Tour with Les Halles Market Tasting OR Bordeaux Bike Tour Cité Du Vin (Wine Museum) Visit OR Bassins de Lumières Show
Mar 30	Bordeaux	DISEMBARKATION



INCLUDED FEATURES

- » 7-night luxury accommodation in an outside stateroom
- » All onboard dining in a variety of venues
- » Regionally inspired cuisine made with locally sourced ingredients
- » Unlimited fine wine, beer and soft drinks with lunch and dinner
- » Sip & Sail Cocktail Hour
- » Complimentary Wi-Fi access on board
- » Immersive tours in every destination with a variety of options
- » Wellness Activities with a dedicated Wellness Host leading various exercise classes

EXTRA INCLUDED FEATURES ON WINE CRUISES

- » Special tours and tastings at local wineries and private cellars
- » Learn about winemaking in renowned vineyards
- » Onboard wine pairings with award-winning cuisine
- » A wine host will lead tastings and discussions

CRUISE PRICE PER PERSON

Category	Description	Price Per Person
S	Suite - French Balcony, 255 sq. ft.	\$6,838
A+	French Balcony, 225 sq. ft.	\$6,338
A	French Balcony, 170 sq. ft.	\$5,338
B	French Balcony, 170 sq. ft.	\$5,238
C	French Balcony, 170 sq. ft.	\$5,038
D	Fixed Windows, 170 sq. ft.	\$3,489
E	Fixed Windows, 170 sq. ft.	\$3,439

Cruise price includes port charges and current savings promotion.

OPTIONAL LAND PACKAGES

Pre-cruise 2 nights Bilbao & 2 nights San Sebastian from \$1,760 per person. Post-cruise 2 nights Loire Valley & 1 night Paris CDG from \$1,950 per person or 3 nights Paris from \$1,950 per person.

WINE HOST BIO

Jarod Sleet – Associate Winemaker

Jarod brings with him a wealth of wine knowledge and experience in the wine industry. Though born in Kentucky, Jarod didn't fall in love with the liquid inside oak barrels until he moved to Oregon and attended culinary school as an aspiring chef. The instinct to learn about food – its sources, techniques, and surprises – eventually led him to Oregon wine country, first as a harvest intern and then onto Oregon State University where he earned his bachelor's degree in viticulture and enology.

Following winemaking stints at Cana's Feast, Archery Summit, and Argyle, Jarod joined ROCO in 2017 as the Assistant Winemaker and now holds the role of Associate Winemaker. He looks forward to sharing his passions for wine and cuisine with you in Bordeaux!