

La Table des Amis de Provence
invites you to join us for
Visit and Honey Tasting
Augier & Fils, Vaison la Romain
10h30 - 12h00
21 June 2023



Honey makers in the area surrounding Mount Ventoux enjoy a magnificent natural environment and great raw material nurtured by passionate beekeepers.

They all have their own magic methods of transforming this sugary nectar instilled with fragrant, woody and fruity notes into pots of honey overflowing with mountain flavors.

La Table des Amis de Provence will visit a unique honey processing facility in Vaison la Romaine.

In 1929 Louis Augier started beekeeping at the foot of Mont Ventoux, The family business grew over the years from simply beekeeping to one of the largest and best regarded honey producers in Provence.

The firm, now called [Augier et Fils](#), has consistently won grand prizes at leading honey competitions in France and beyond as well as being sold in prestigious stores such as Fortnum and Mason.

In 2021, Tarascon residents Sophie et Pierre d'Agay took over the business and expanded it to many new markets.

Pierre, former executive at Heineken and the PMU, is a descendent of Antoine de Saint-Exupéry, aviator, war hero and author of Le Petit Prince.

Pierre will give us a tour of the honey processing plant, including fascinating facts about honey and bees.

The visit will be followed by a no host lunch at a nearby restaurant reserved for us by Pierre.

Cost: €5 for members, €7 for non-members. Pay at the restaurant for the lunch.

Book and pay online at www.latabledesamis.com

This event has been organized by La Table des Amis de Provence, a non-profit association that connects wine and food lovers to a table of friends.

Annual Membership fees: 15 € single, 25 € couples



