



APRES TOUT

6 Passengers / Burgundy

Constructed in 1950

Converted into a hotel barge in 2004

Measures 127 ft. long by 16.5 ft. wide

Three onboard cabin accommodations

Air Conditioning and Central Heating

Cruise the canals and rivers of France on this most luxurious Barge Après Tout, we will be delighted to help you create a "tailor made" cruising vacation for you, your family and friends that will suit your exact needs and ensure you have the cruise of a lifetime.

Après Tout professional crew has many years

of experience in hospitality. The barge will navigate on some of the most magnificent French waterways in France, to provide a fully crewed, carefree vacation for 6 luxurious nights.

Get ready to cruise through Burgundy on the Canal du Bourgogne. Take an unforgettable ride in a World War II Jeep to visit the wall enclosed vineyards of Clos de Vougeot. Experience a private tour through the wine cellars of prestigious Grand Crus wine makers. You will also visit Beaune, the capital of the wine region of Burgundy. Also, you will drive up to Chateauneuf-en-Auxois, which is a medieval hill-top village steeped in history.

PERSONNEL

Four crew members who speak both English and French (some may speak other languages, as well).

PUBLIC ROOMS

- Salon/ Dining Room/ Study
- Sun Deck/ 6 Person Jacuzzi

ONBOARD LEISURE AND ENTERTAINMENT

Open Bar and Bar Refrigerator - WiFi throughout - MAC Desktop with printer - SatelliteTV Tracking System Entertainment Center - Bicycles available for shore excursions

MOBILITY RESTRICTIONS

Après Tout has **no wheelchair access**. From the gang plank there are 3 steps up onto the deck. From the deck to the salon there are 10 wide steps with hand rail on either side. From the salon to the cabins there are 3 steps. Those with extremely limited mobility may have a difficult time navigating this vessel.

DECK PLAN

Après Tout has three twin bedded cabins, providing elegant, comfortable accommodation for up to six guests.



CABINS

There are three luxurious and spacious air-conditioned guest cabins on board Après Tout, each with private en suite bathroom. All three cabins are 158 square feet in size, including bathroom. Ceiling height is 7 feet.

Each cabin is decorated in a different color - yellow, cassis and red. New curtains and bed heads in matching fabric, cream wool carpet with oak wood fittings. Two opening windows with fly screens and blackout blinds.



BEDDING CONFIGURATION AND SIZE:

The three identical staterooms offer a choice of King bed or Twin beds.

- Twin - 3 ft. X 7 ft.
- Double - 6 ft. X 7 ft.

BATHROOMS:

Each cabin has a private bathroom with large shower, sink and toilet. Shelves for wardrobe and clothes. There is a hairdryer, torch, and 2 bathrobes in each cabin. Opening window, shaving socket and a full range of Occitane bath products.

AMENITIES:

- Central Air Conditioning & Heating
- Long Shelves over bed
- Drawer Space
- In-room Safe
- TV, DVD & CD Player
- Alarm Clock



SALON/DINING ROOM:

The salon and dining area measure 312 square feet with oak floor and 8 opening windows. There is air conditioning and separate heating system. Bose CD & DVD plus ipod docking station. Satellite tracking TV in lounge. Includes 2 large sofas and large oak dining table with plenty of space for 6 persons. Apres Tout offers Wifi throughout the vessel. Open bar and bar fridge available for passengers. There is also a study at the bow of the boat which measures 113 square feet and contains a MAC desk top computer and printer. This room can also be used for exercise or massage.

ON DECK:

While cruising on Apres Tout enjoy your time lounging on a beautiful 360° teak deck that measures 677 square feet. There is also a large covered area for dining outside with a large teak table and 6 dining chairs. Relax on 6 sun loungers and 6 person Jacuzzi. There are 6 new all-terrain bikes with 21 gears and suspension system for use.



OFF BOAT:

Passengers are welcome to walk or cycle using the onboard bicycles as often as they like. Most People choose to disembark the barge at a lock to visit local villages, then return to the canal and meet the barge later. All our tours reflect the very best of fine food and wines, cultural activities, and the immense pleasure of sailing through beautiful scenery.

As Apres Tout cruises along the historic canals and rivers of France, Southern Burgundy has been selected because of its wonderfully gourmet cuisine of charollais beef, escargot and ham which the region is specifically known for. Also for the rich red wines and huge variety of cheese that also come from this area.



Your hosts can shape your itinerary to appeal to whatever your interests are. Whether you would like to explore wine, history, cycling, golfing, art, antiques or just simply taking in the sights and shopping it can be done.





FOOD & WINE:

Caroline Macrae takes a great pride in the food served on board – she started cooking on boats in 1991 on the new Bateau Napoleon cruising in Provence. Having so many years experience she knows just what the guests like! We serve a wonderful breakfast on board, with croissants and pastries fresh from the local bakery, cereals, yogurts and fruit and a hot cooked breakfast is always available. Buffet lunches consists of cold meats and terrines, pates, tarts or quiches and various colourful salads, and a cheese course. Dinners are more formal with plated food, such as scallops with an artichoke puree, Fillets of quail au jus with baby vegetables, a selection of cheese and fruit followed by Meringue swans with a raspberry coulis.

We have a brilliant selection of wines on boards – obviously serving a lot of Burgundy wine such as Chassagne Montrachet, Clos du Mouches, Pommard, Meursault and also wines from other regions such as Chateauneuf du Pape, Sancerre, and Bordeaux.

All the meals served on board are carefully paired with fine wines from Burgundy and beyond. Lunch is served as a buffet with lots of colourful salads, cold meats, terrines and of course cheese.



The candle lit dinners are more formal with four plated courses. Please find some examples below:

SAMPLE MENU LUNCH

*Cold Sliced Fillet of Beef
Mustard & Tarragon sauce
Roast Tomato and Caramelized Onion tart
Camargue Rice salad with Walnut oil dressing
Roquette, Cherry Tomato and Parmesan cheese salad with Olive oil & Lemon dressing
Fresh Beetroot & Feta salad
Comte Cheese with Sliced Fruit
Section of Breads & crackers
Pouilly Fuisse
Coffee, tea with biscuits*

SAMPLE MENU DINNER

*Quail egg & caviar tartlets
Seared Scallops with Risotto, Chestnuts & Dill
Roast Rack of Lamb au jus
Puree of Potato & Garlic
Baby Carrots
Green Beans
Brie du Meaux, St Maure & Fourme d'ambert
Selection of Breads and Crackers
Orange Panacotta with Caramelized Orange Salad
Meursault
Chambolle Musigny
Coffee and Chocolates
After dinner drinks*