

A-ROSA Culinary Highlights

3 May to 10 May 2026 | A-ROSA LUNA

Lavender, the blue of the sky, the light brown of ancient towns – the colours of southern France have inspired the most famous painters. And the most gifted winemakers, for whom the red and white in the glass are the most beautiful of all. With around 3,000 hours of sunshine a year, the wines of Provence and Burgundy become stellar moments of indulgence. Some wines are among the best in the country. Why that is, you will discover together with our guest sommeliers, accompanied by culinary surprises.

YOUR INCLUSIONS:

- Two winemaker set menus prepared by our **culinary ambassador Oliver Edelmann** and the A-ROSA team, accompanied by regional winemakers and presentation of the wineries with a wine tasting by **Maison Ogier and Cave de Tain**.
- Barbecue & wine on the sun deck (subject to weather conditions).
- **Sommelière Verena Herzog** will hand-pick wine pairings for you throughout the cruise.
- Excursion to Maison Ogier in Châteauneuf-du-Pape, including lunch and welcome wine.
- Drinks Package Plus for even more choice at the bar.

ADD-ON SERVICES:

- A special Champagne POMMERY set menu, accompanied by sommelière Verena Herzog.
- A cheese tasting paired with wines
- Wine & Food Pairing, recommendations for ideal wine and food combinations



ON BOARD:

Winery Cave de Tain

Cave de Tain is located in the heart of the northern Rhône and is considered one of the most renowned wine cooperatives in the region. Since 1933, it has united the expertise of more than 300 winegrowers who produce excellent wines with great passion. The Cave is particularly well known for its characterful Syrah wines from the famous appellations Crozes-Hermitage, Hermitage and Saint-Joseph. Sustainability, quality and respect for the terroir shape its philosophy – resulting in authentic wines with a unique Rhône character.



Maison Ogier Vineyard

Founded in 1859, Maison Ogier is located in Châteauneuf-du-Pape, at the heart of one of southern France's most prestigious appellations. To understand the subtle differences among the AOC's terroirs, Ogier studied the region's four soil types (clay, pebbles, limestone, and sand) and adapted its vinification and ageing methods accordingly. Situated in the centre of the village, the centuries-old winery houses over 8,000 hL (211,338 gallons) in barrels, demi-muids, wooden vats, and truncated-cone tanks. Thanks to its expertise, Maison Ogier offers a journey into the very heart of the Rhône Valley's terroirs, from north to south, united by the river – a symbol represented by the letter "i" on its wine labels, creating a connection between the sun-drenched generosity of the region and the finesse of its wines.



Sommelière Verena Herzog

Wine academic Verena Herzog shares her enthusiasm for wine at workshops and events, captivating everyone with her lively and entertaining charisma.



Oliver Edelmann

When it comes to culinary expertise, Oliver Edelmann is a revered figure. Renowned for creating exceptional culinary delights, his skills in the kitchen are second to none. For two decades, his sense of flavour and A-ROSA's commitment to culinary excellence have been a perfect match.

