

Exclusive Access to the Local Food Scene in Australia's Secret Canyon

22 January 2023 : Award-winning luxury hosted getaway, Belle Bois, is launching a two-night all-inclusive food and wine discovery experience. Opening the gates of farms in the Capertee Valley for guests to meet the producers and experience how they manage their land and produce our food. All accompanied by spectacular views of the world's widest canyon. Bookings are now open for this exclusive access event on 17 – 19 March 2023.

"This boutique tour experience grew out of the universal desire among my guests to connect more deeply with local food and wine. Local produce features at Belle Bois and it can be found in our local retailers, but people clearly want to get inside our farm fences to see more," says Wendy Stephens, host at Belle Bois.

Staying at the award-winning Belle Bois, guests will have time to relax on arrival before a welcome dinner begins their local food and wine experience. Belle Bois sits at the northern end of the Capertee Valley in the deeply dissected sandstone plateau landscape of the Greater Blue Mountains.

The Capertee Valley is a massive but little-known canyon which is encircled by three national parks enclosing thousands of acres of rolling farmland. Farmers have worked this land, surrounded by the spectacular cliffs and mountains, since the 1820s.

On properties which aren't open to the public, Belle Bois's guests will experience this spectacular landscape and see and hear about what local producers do to deliver honey, truffles, lamb, beef, and garlic from their farm to the table.

Lunch will be at 'From the Paddock' farm market on historic Umbrella station, a producer of wool, lamb, and beef.

In the nearby village of Rylstone, guests will meet a micro-farmer producing edible flowers, and visit the award-winning French-style winemakers, De Beaurepaire Wines. The signature Vigneron Experience will see guests explore from grape to glass at De Beaurepaire's stunning 55-hectare vineyard and historic cellar door.

In the evening, canapes and a three-course dinner matched with De Beaurepaire Wines will bring food from the producers to the table at Belle Bois.

"With such an abundance of premium and award-winning produce grown by family-run farms, we are thrilled to participate in this showcase of our region's secret gastronomic gems in this behind-the-scenes farm-to-table food and wine experience," says Amanda de Beaurepaire, director at De Beaurepaire Wines.

Wendy Stephens, host at Belle Bois, said the launch of this first local food experience is another step by locals towards giving visitors to the Capertee Valley a range of real local experiences.

"The producers are keen to provide memorable experiences which share our local food and answer the growing interest in the provenance of the food we eat," said Ms Stephens.

MEDIA RELEASE

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LUXURY HOSTED GETAWAY

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For further media information contact:

Wendy Stephens

stay@bellebois.com.au

0405 514 560

Background information - <https://1drv.ms/w/s!AsOLDTa14R0lgaQ4O9vP1cjahvZiew?e=0TVajx>

Photographs - https://1drv.ms/u/s!AsOLDTa14R0lgaV_Y_SHMMZ4auDgdQ?e=dCviv2

Belle Bois is a luxury hosted getaway in Australia's secret canyon, the Capertee Valley. Offering a high standard of accommodation and a focus on customer comfort and enjoyment, the mission at Belle Bois includes sharing the best local, food, wine, indigenous, and natural experiences with guests. Opened in 2020, Belle Bois won Silver NSW Tourism Awards in 2021 and 2022.

www.bellebois.com.au