

Sunday, May 7, 2023

# ESCAPE

[escape.com.au](http://escape.com.au)

11 SKY-HIGH  
VIEWS OF  
AUSTRALIA

## THE MAGIC OF THE MED

The seductive shores of  
southern Europe beckon

A snow fiend  
hits Canada's  
Powder Highway

Korokchora Beach,  
Milos, Greece



## MED TO THE MAX

For a sensory explosion, the islands and coasts of southern Europe are an unrivalled holiday destination. But where to go? Flip Byrnes has some answers.

**P**ound on the side of the coastline, but around Iberian and the pyrenees you will find they have got. There's something about the spartina grass, the bright blue sea, the smooth rocks of Italy's Amalfi Coast, the golden grey beaches with smooth skin, and every other summer with me.

"Mia, mia, mia!" squeal my children, prompting a huge headfirst into Grecian waters. Adding to the sensory experience is the wallowing sound of black fish darting within the blue Southern European lagoon of which black olives, and the simple joys of life. Every colour is in life.

There's something about the heat and sun that makes you feel alive, better for living out with the pleasure of a walk of heat from a bright, truly singular day. And here, however, comes a moment of Alice and wonderland.

If you're due for a change, think of cool pines, waves, the clear waters, eye-wonderful beauty and exploration. However, after the day's recharge, need another, then come and repeat all summer long.

Continued overleaf

**BREATHE DEEPLY**  
FRANCE

“It’s a bit like the Provence that I grew up with,” says Daniel Lachapelle, owner of the 18th-century château he has converted into a guesthouse. But there’s a difference: “The vines have been replaced by lavender, which is much more fragrant.”  
—Magdalena Kucova

Hotel Château des Baux (04 90 98 80 80; [www.chateau-des-baux.com](http://www.chateau-des-baux.com)) is tucked away in the Luberon, “a little village that’s still doing its shopping,” the people “are very real and interesting,” and “drives a great nearby place like Goult” (15km). “Everyone is so nice here,” Daniel says. “I’m a bit worried about the tourists, but the other day we had 100 people and didn’t notice a difference on the way, it’s like a supporting cast of interesting, well-meaning people,” he observes.  
**Provence** **Provence** is filled with great wine at the Four Grands de Provence, a sophisticated wine bar in the heart of the Luberon, and the nearby source of the papaya oil. The house is a unique collection of antique structures and recycled planes.

**On the road:** Drive to the D950 from Goult toward Sisteron with French-style, thin-roofed, whitewashed buildings. Then switch to the D950 toward the coast, where the limestone houses and the rocky seafront of the Gesprächscafé. The house is a unique collection of antique structures and recycled planes.

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**Provençal cooking** **Provençal cooking** is all about rosé, ratatouille, and Provencal classics. Any would-be foodie capital producing rosé for the company. The Provençal and Nîmes areas even perform on the world stage of the Pernod Ricard Culinary Competition.

**Croissants** **Croissants** are the most common breakfast item in Provence, served with a variety of toppings, such as ham and cheese, or with jam and honey.

**From top:** Vaucluse, Provence, France; Le Domaine des Baux (www.chateau-des-baux.com); Sisteron Beach, France.

**AN AUTHENTIC EFHARISTO (THANK YOU)**  
CYPRUS

Cyprus is the second largest island in the Mediterranean, after Sicily, and it has a lot to offer. The southern part of the island is what the British have called “the soft south.”

“You come here for an authentic experience – it’s a traditional society with traditional houses with arched doorways, pink roofs, and tiled floors,” says Pitsi, “People are very friendly, it’s a quiet culture, and it’s a place where you can really relax and recharge.”

Why? It’s the product of the soft south of the Mediterranean. With lush greenery, it’s a great place to explore, with charming towns such as Larnaca, Ayia Napa, and Paphos, and “a lot of traditional villages,” says Pitsi.

**Stay at:** The Grecotel Park Hotel, Latchi (00 357 22 62 12 00; [www.grecotel.com.cy](http://www.grecotel.com.cy)) is “not only the most popular hotel in Cyprus, but also the best in the country,” according to Pitsi. “The staff are very friendly, the rooms are spacious and comfortable, and the service is excellent.”

**Eating out:** Kefene (Upper Moutoullas) is a classic and rustic, located with extensive lemon and orange groves. “We don’t do Ash,” says chef Spyros Tsiouras (Spyros Tsiouras at Facebook), noting, “This is a place where the locals know about their traditional food. It’s a simple, and the visitors hardly understand.”

**The view:** Walk over pastels of gardens while sipping coffee at Kefene Beach, which sits high “one of the most beautiful beaches in the world.” It’s a great place to sit and watch the sunrise over the Mediterranean. A few steps away, across Paphos Avenue, Aphrodite’s Rock, and to the left, the birthplace of the goddess of love.

**Alternative:** Walk to nearby Agia and pick from a great selection of local delicacies.

**On the road:** The island is roughly triangular in shape, so driving the circumference is a complete circle of the island.

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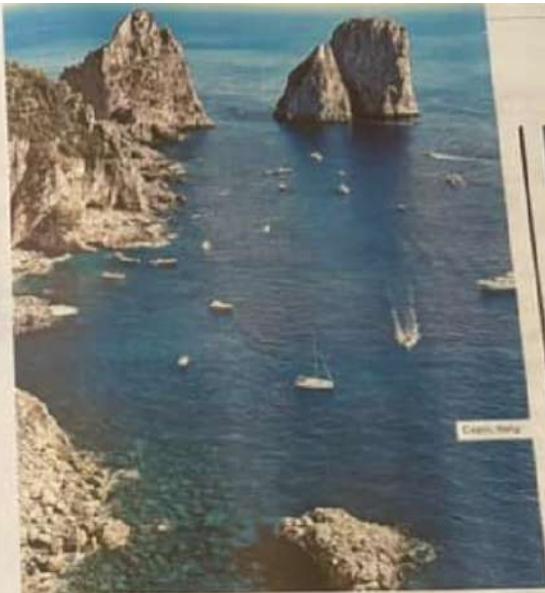
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## HOW TO SAVE

**With Scott Martin**  
From April, members of the British Society for Travel Agents (BSFTA) will receive a 10% discount on flights to Europe in 2016. June 2016 onwards, members can receive an additional 10% discount on flights booked from June 2016. **But flights alone**  
Sightseeing costs savings on flights \$2,000. Book flights in March, departing April 20, 2016, for travel from June 1st.

**Sightseeing options**  
**Karl Schubert**  
also suggests flying Transavia, Wizzair, Ryanair, and Flybe to smaller cities in Europe, and staying in budget hostels. Karl also recommends checking your airline's European partners. For example, Singapore Airlines partners with Lufthansa, which has one of the most comprehensive route networks in Europe. For sightseeing, he says, "Europe's a great travel network now, with so many options."



## TASTE LA DOLCE VITA

Italy  
Italy took over 40 percent of Pernod Ricard’s net revenue last year, and “it’s not surprising that our Italian customers are the most profitable,” says Pernod Ricard’s president of sales and marketing, Jean-Pierre Chauvin. “They’re the most consistent performers.”  
The north of Italy is “a very strong market,” says Chauvin, “but the south is a very different story.” The country already banned the sale of Captain Morgan rum in Sicily, and recently imposed a 20 percent tax on alcohol in Sicily and a 10 percent tax on beer in the south.

**What:** A number of Spanish cities are on the itinerary and itinerary. “We’re going to Madrid, Barcelona, Valencia, and Seville. We’re also going to Rome, Naples, and Milan, and trying to interview people.”  
**Stay at:** The Hotel Caesar Augustus (00 39 081 53 12 00; [www.caesar.it](http://www.caesar.it)) is “a great hotel in the center of Rome,” says Pitsi. “It has a really nice interior and exterior, and it’s a great place to stay.”

**Food:** The most popular dish in Italy is the focaccia, a rustic flatbread containing “nothing more” Anderson. In fact, after the Caesar Augustus, another iconic landmark – the Pantheon – “we’re going to have dinner at the Pantheon,” says Pitsi. “It’s a really nice restaurant, and it’s a great place to eat.”

**On the road:** Traveling the Amalfi Coast is “a must,” says Pitsi. “There are so many great places to go sightseeing, but the Amalfi Coast is probably the most famous.”  
“We’re going to buy a boat to sail around the coast, because we’re planning to go to the Amalfi Coast and Pompeii. There are some great sites there, and we’re going to go to Pompeii. They’re actually quite close together, so we can visit them both.”

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[brighton.com](http://brighton.com)

*Continued next page*

Milos, Greece



From above:  
Papagoumous Fishing  
village on Milos,  
Greece; Santa Maria  
Village Resort & Spa,  
Milos; orange tram  
in Mallorca, Spain;  
Palma, Mallorca.



Pollença, Spain



## FEEL THE FILOTIMO

GREECE

There's no place in more welcoming than Greece. The experience is based with hospitality. "Filotimo", which means strong family values describes as "doing things with warmth, involving people like family and not expecting anything in return". This might explain why living in Greece feels like a throwback to simpler times. This Cycladic island has some of the top spots of Samothraki or Mykonos (yes) - check a below & down like major coffee chains in for those bright colours with interiors. It also has one the best and largest pools in Milos.

**Stay at:** The Santa Maria Village Resort & Spa has four-star facilities. It also has one the best and largest pools in Milos. [www.santamaria.gr](http://www.santamaria.gr)

**But here:** Oia House Taverna by the port town of Adamas invites visitors. Milos is similar family run restaurants provide some cooking and invigorating location menus.

**Do this:** If the ultimate holiday involves salty sea dog biscuits and a hired speedboat to explore water access only areas like Kleftiko, Milos is the abandoned surprise more on Palomaria beach.

**Alternative:** For a deeper dip in Prokleti's playground, opt for a seven-day live-aboard adventure sailing from Corfu to known Ionian Islands such as Ithaca and Kefalonia, using wind power for pedal power on shore. [arreka.com](http://arreka.com)

## BOM DIA (GOOD MORNING) TO NATURE

PORTUGAL

**Beach:** That's the sound of Nazare, the home of supersonic wave surf. Portugal is the surf capital of Europe, and professional surfer Sophie McCollum rates it as an ideal destination for Australians. "The waves are amazing. The water is cold but nice being out in the raw elements, and out of the water there's breathtaking views that are pretty much untouched. There's lots of sensory input to take in."

**Why here:** Sophie's top spot is Ericeira, some time surfing time minutes from Lisbon that's been fully converted to the religion of surf. She loves it because "the cobblestone streets are fun but with a small-town atmosphere which really resonates with me".

**Stay at:** Lapoint Surf Camp, a short walk to town. With waves across the road, on-site restaurant, yoga studio and surf school, it will quickly become a holiday HQ. [lapointsurfcamp.com](http://lapointsurfcamp.com)

**But here:** Boutique hotel You And The Sea is close to restaurant Jangada, sitting to Lisbon's Infante. Chef Andre Ribeiro focus on the regional and sea-inspired flavours with wood-fired ovens for a post-surfing carb hit. [www.youthethesea.pt](http://www.youthethesea.pt)

**Do this:** Surf's up! Take a lesson with Lapoint Camp or hike from Faro do Litorâneo beach, following the headland to Praia da Jóia. This covers an array of landscapes, played out to the soundtrack of waves hitting the rocks below.

**Alternative:** Hola Spain! We can't have a Mediterranean menu without mentioning Mallorca. While the island's southern end is jam-packed with package-holiday accommodation, the north around sleepy Pollença is ideal for soaking up the sounds of silence.



Scan the code for 10 reasons  
to visit the Mediterranean  
island of Corsica.