

French Wine

EXPLORERS



GREAT ESTATES OF BURGUNDY

7 DAYS, 6 NIGHTS

PRIVATE TOUR

AVAILABLE YEAR ROUND

Discover the beautiful “golden slopes” of Burgundy’s famed Côte d’Or with tastings at the best estates of legendary appellations like **Meursault**, **Gevrey-Chambertin**, **Puligny Montrachet** or **Vosne Romanée**. From the impressive 13th century wine presses of the **Clos de Vougeot** to the stunning renaissance architecture of the **Hospices de Beaune**, you’ll discover the rich cultural heritage and history of this region so exalted by wine lovers. This is a fantastic overview of the **best that Burgundy** has to offer.

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ITINERARY*



Itinerary*

DAY 1

WELCOME TO BURGUNDY

- Welcome to Burgundy! Arrive on own to Beaune by 1pm and check into your luxury **5-star hotel Le Cep**, conveniently located in the historic center of town.
- Enjoy an introduction to the wines of Burgundy at a local wine school located steps from your hotel. Take the evening to enjoy the charming town of Beaune and discover its great restaurants, with our suggestions.

DAY 2

CÔTE DE NUITS

B, L

- Meet your **wine expert guide/driver** and start your exploration of Burgundy.
- The Côte de Nuits region is best known for its Grand Cru red wines made from **100% Pinot Noir** grapes. The finest reds produced here are powerful, medium-bodied, with a subtle but good tannic structure.
- Your first tour and tasting will be at a **local Grand Cru estate in the Côte de Nuits such as Domine Gros Frere et Soeur**.
- Enjoy a lovely welcome wine tasting lunch at a **local Grand Cru producer**, or one of the insider restaurants of the region that is a favorite of local winemakers.
- Depart for the historic **Clos de Vougeot**. This beautiful 13th century monastery is now owned by the Confrérie du Tastevin, the famous wine brotherhood of Burgundy. During a fascinating guided tour of the Clos, learn how wine was made in the Middle Ages and see their massive 13th century wine presses that still work to this day!
- Afterward, you'll taste **Premier and Grand Cru wines** at one of the best producers of Grand Cru appellation: Clos de Vougeot, Gevrey Chambertin or Vosne Romanée, followed by a walk along the renowned vineyards of **Domaine de la Romanée Conti**.
- Return to your hotel late afternoon for an evening on your own.

DAY 3

CÔTE DE BEAUNE

B, L

- Explore the **Côte de Beaune** today, home to the greatest Grand Cru white wine vineyards like the legendary **Montrachet**, as well as the famous appellations of **Meursault, Puligny-Montrachet and Volnay**.
- The Côte de Beaune is best known for its great **white wines made from 100% Chardonnay** grapes, perfectly suited to the limestone soils. The whites of the Côte de Beaune are **full-bodied, with tremendous elegance, complexity and minerality**. The reds are generally more **feminine and lighter-bodied** than in the Côte de Nuits, with softer tannins.
- You'll taste at one or two of this area's **top estates that best exemplify the terroir** of the region, such as **Domaine Jean Chartron or Olivier Leflaive**.
- Enjoy a **fun and informative wine tasting lunch** at our favorite restaurant in the Cote de Beaune, the **Michelin 1* Le Montrachet**.
- Weather permitting; spend time in the vineyards discovering the **golden slopes of the Côte de Beaune**, and the iconic parcels that make these vineyards legendary.
- Return to your hotel late afternoon for an evening on your own.

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DAY 4 MARKET VISIT AND COOKING CLASS B, L

- (This day may be replaced with more wine touring, or a city tour of Dijon with lunch, or a bike tour if you prefer.) The *Cook's Day in Burgundy* is a full day of exploring, cooking, and tasting. The small group class is designed to introduce you to the gastronomic culture of the region. The program includes a market tour in the heart of Beaune, a hands-on cooking class in a professional atelier, teaching the classics of Burgundian cuisine, a **seven-course lunch**, including a cheese tasting, and a **wine tasting paired** with the menu.
- We meet in the morning to explore the **famed local market**, where we select our ingredients for the cooking class. As class begins, crisp white aprons accompany a glass of chilled bubbly. The menu is **seasonal and market-inspired** and highlights the **small artisan food producers of the region**.
- Prepare lunch together and learn classic techniques guests can use at home. Expect to learn the secrets of shopping and cooking as the French do, while tasting all that Burgundy has to offer.
- Return to your hotel late afternoon for an evening on your own.

DAY 5 ICONIC WHITES OF CHABLIS B

- **Chardonnay from Chablis** is unique, and quite unlike Chardonnay from anywhere else in the world, let alone Burgundy. The small town of Chablis is the focal point and center of the eponymous appellation, which includes a further 19 surrounding villages and hamlets.
- Upon arriving in the area, walk in the **Grand Cru vineyards and visit an estate such as Domaine William Fèvre** to see the Kimmeridgian terroir, and then taste through their large range of wines.
- After **lunch and free time in the village**, discover Chablis vinification techniques at one of the best cooperatives in France, **La Chablisienne**, followed by a tasting of their highly rated wines.
- Return to your hotel late afternoon for an evening on your own.

DAY 6 BEAUNE B

- Free morning to discover the village of Beaune on own, or to relax and rest your palate.
- After lunch on own, meet your guide and tour one of the great *négociant* (wine merchant) houses of Burgundy, like **Joseph Drouhin or Bouchard Père et Fils (in the magnificent, totally private, 15th century Chateau de Beaune)**. A tasting of some of their great wines will complete your visit.
- Continue with your guide for an insightful tour of the **Hotel Dieu**—which will be of particular interest—it was (and still is in another facility) a former hospital for the destitute, and home to the famous **Hospices de Beaune**.
- Return to your hotel for an evening on your own.

DAY 7 AU REVOIR B

- **Continue your journeys with fond memories of Burgundy and its entire splendor.**

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YOUR LUXURY TOUR OF BURGUNDY INCLUDES:

- A customized itinerary featuring the best hotel, estate and touring elements tailored to your preferences
- The services of an English-speaking wine expert guide/driver on touring days
- Transportation throughout by deluxe, air conditioned vehicle
- 6 nights at a 5-star luxury hotel in Beaune, Apartment Accommodations (or suite in 5* hotel)
- 3 lunches, all with premium wine, mineral water, coffee and tea, including a market visit and cooking class with lunch
- Daily buffet breakfasts
- All tours and tastings at the region's finest wine estates
- Information on the region and its wines sent to you in advance of your tour

Price based on 2 guests, double occupancy: US \$5990.00 per person

Price based on 4 guests, double occupancy: US \$5690.00 per person

Price based on 6 guests, double occupancy: US \$5490.00 per person

(Sunday through Saturday tour dates are preferable, as more wine estates are open)

Subject to availability. Single supplement: please inquire. For groups of 7 or more guests: please contact us for a price quote. Not included: any personal expenses, or any services not specifically mentioned above as included in the price of your tour.

Legend for meals included in your tour:

B=Breakfast, L=Lunch, D=Dinner

WINE CHATEAUX AND ESTATES

We include only top-quality wine chateaux and estates in our programs. Chateau visits are scheduled by special arrangement, and some chateaux or estates, including any mentioned in the Itinerary, may not be available on your dates. Once you book your program with us, we will contact the estates to determine which are available. If there are specific chateaux or estates you would like to visit, please let us know, and we will contact your preferences first when arranging visits and tastings for you.

To reserve this program: contact us at info@wine-tours-france.com

Tel.: 1-877-261-1500 or 410-745-5406 (outside the USA)

We look forward to meeting you!

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