



TREASURES OF BURGUNDY, THE NORTHERN AND SOUTHERN RHONE CUSTOM PRIVATE TOUR 10 DAYS, 9 NIGHTS

Discover the beautiful “golden slopes” of Burgundy’s famed Côte d’Or with tastings at the best estates of legendary appellations like 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.

The Rhône Valley offers wine lovers a unique experience that encapsulates beautiful scenery, delicious Provençal cuisine, and rich, expressive wines. Expand your wine knowledge with an in-depth exploration of the Northern and Southern Rhône with extensive tastings at the best estates including Côte Rôtie, Hermitage, Châteauneuf-du-Pape, Gigondas, and more. Learn about the region beyond its famous wines through visits to Roman ruins, gourmet local cuisine, and enchanting villages.

Your time exploring these three iconic wine regions will help increase your confidence in French wine knowledge and provide memories that will last a lifetime.

Itinerary*

info@wine-tours-france.com

www.wine-tours-france.com

Tel : 1-410-745-5406

DAY ONE

WELCOME TO FRANCE

Arrive in Paris CDG Airport. **VIP meet and greet; your hostess will meet you as you exit the airplane and provide VIP service and expedited passport control.** Private transfer to Beaune. Check into your boutique hotel, Hotel Le Cep.
Accommodations: Hotel Le Cep-Apartment category

DAY TWO

REDS OF THE CÔTE DE NUITS

B,L

Your first tour and tasting will be at a **local estate in the Côte de Nuits**. 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.

Enjoy a **lovely welcome lunch** at a charming country inn featuring specialties of the region. 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**.

Take the evening to enjoy the charming town of Beaune and discover its great restaurants, with our suggestions.

Accommodations: Hotel Le Cep-Apartment category

DAY THREE

ICONIC WHITES OF THE CÔTE DE BEAUNE

B,L

Meet your guide and tour one of the great négociant (wine merchant) houses of Burgundy, like **Louis Jadot 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.

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 one of this area's **top estates that best exemplify the terroir** of the region.

Enjoy a **fun and informative wine tasting lunch** of delicious local specialties at a local domaine, with up to 12 wines beautifully paired with your meal, including Grand Cru wines.

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 for an evening on your own.

Accommodations: Hotel Le Cep-Apartment category

DAY FOUR

LYON AND NORTHERN RHONE

B

This morning enjoy a **private transfer to the train station** and take the **high-speed train to Lyon**. This lovely city is centrally located between Paris and Marseilles and is the **gastronomic capital of France**. Its combination of history—it's a UNESCO World Heritage site—and commerce makes it a **unique and thriving** metropolis in France. Upon arrival, transfer to the epicenter of Lyon gastronomy: **Les Halles Paul Bocuse**. This market dates back to 1859, though it wasn't until its extensive renovation in 2006, that it became home to no less than **56 specialty food shops and restaurants**. There is an amazing variety of in-season foods and everything is fresh—each stall is a small gastronomic oasis. Free time for lunch on own. The Northern Rhône region begins **south of Lyon at Condrieu and Vienne and continues for some 40 miles to Cornas**. Its region includes **Hermitage, Crozes-Hermitage, St. Joseph, Côte Rotie, and Cornas**. The **Syrah** grape is king for red wines, while the white **Viognier** grape, now prospering elsewhere, clings to a precarious hold in the Condrieu region. Enjoy one to two wine tastings in the Cote Rotie and Condrieu appellations. Then check into your boutique hotel, the Hotel de la Villeon in Tournon sur Rhone. Evening on own.

Accommodations: Hotel de La Villeon

DAY FIVE:

HERMITAGE AND CORNAS

B

Hermitage wines are located between Vienne and Valence, considered the capital of the **Crozes & Hermitage** wines. **Hermitage** is well known but not often tasted. It is expensive and made from 100% Syrah grapes. In **Cornas, the Domaine Clape** wines set a quality standard, reflecting the small vineyard and careful production. You will start with a great panoramic view of the perched vineyards of Hermitage and its impressive view of the Rhône River. Then, you will stop by the wine cellar of **Chapoutier/Jaboulet** wine house in the heart of the town of **Tain**. Enjoy an introduction to the wines of the property with a tasting session. After lunch enjoy a stop at the **Valrhôna** chocolate shop for a bit of tasting and shopping! Then we will visit a **second estate for a tour and tasting**. Return to your hotel, evening on your own.

Accommodations: Hotel de La Villeon

DAY SIX

TRANSFER TO AVIGNON

B

Enjoy a **free morning** before heading to Avignon. Private transfer to the train station and transfer by **train to Avignon**. **Meet your driver for a private transfer** to your lovely hotel, **La Mirande**, one of our personal favorites. The remainder of the day and evening on own.

Accommodations: Hotel La Mirande, Grande Deluxe Room



DAY SEVEN **TAVEL, LIRAC AND CHATEAUNEUF DU PAPE** **B, L**
Discover rosé wines for the connoisseur in Tavel. Tavel is an appellation exclusively for rosés produced mostly by the saignée method from a blend dominated by Grenache. These wines can also age well which is rare for rosés. Discover award-winning wines from **Domaine de la Mordoree-THE reference for rose** wines in the area. Lirac is an appellation for **red, white, and rosé** wines mostly blends, but with reds and rosés based largely on Grenache. Lastly **enjoy lunch with wine** featuring Tavel, Lirac, and Chateauneuf du Pape. Return to your hotel in the late afternoon, evening on your own.
Accommodations: Hotel La Mirande, Grande Deluxe Room

DAY EIGHT **ICONIC WINES OF THE SOUTHERN RHONE** **B,L**
 Today our journeys take us to **Chateauneuf-du-Pape and Gigondas**. You'll be greeted by your English-speaking, wine expert guide/driver for a visit to three leading wine estates in Chateauneuf-du-Pape and Gigondas. The morning commences in vineyards high up in the Gigondas hills where your guide explains how "terroir" influences the wines that you will taste at the cellar of a leading producer. After a wine tasting lunch at an excellent local restaurant, you will travel to Chateauneuf-du-Pape. The 14th-century Papal chateau - a monument to this village's rich wine history - towers over the village. As you tour the scenic vineyards and **the cellars of two leading estates** your guide will explain how the diverse terroir, grape varieties, and winemaking methods define the characteristics and quality of the wines that you taste. Return to your hotel in the late afternoon, evening on your own.
Accommodations: Hotel La Mirande, Grande Deluxe Room

DAY NINE **AVIGNON ON OWN** **B**
 Full day on own to discover the historic district of Avignon. While the main attraction of Avignon is the papal palace towering over the town, there is plenty of history, art, and theater to appreciate in this prosperous city. Its famed indoor market is open year-round and is a sure way to experience the local food culture.

DAY TEN **AU REVOIR** **B**
 Check out and continue your journeys with fond memories of Burgundy, the Rhone, Provence, and all their splendor.

Legend for meals included in your tour: **B=Breakfast, L=Lunch, D=Dinner**

* **Itinerary subject to change:** every effort will be made to keep the itinerary as close as possible to what appears here; however, the final itinerary may vary due to wine producer schedules, availability, and factors beyond our control.

Your custom private tour includes:

- A customized itinerary featuring the best hotel, estate, and touring elements tailored to your preferences.
- The services of an English-speaking professional guide on touring days
- Transportation throughout, including transfers, by deluxe, air-conditioned sedan or deluxe minivan
- 9 nights of deluxe hotel accommodations per itinerary
- Daily buffet breakfasts
- 4 lunches with premium wine, mineral water, coffee or tea
- First Class Rail Tickets Beaune to Lyon and Lyon to Avignon
- Tours and tastings at some of the finest chateaux and estates of each region, information on the region sent to you in advance of your tour

Price based on 2 guests, double occupancy: US \$10,900.00 per person

Price based on 4 guests, double occupancy: US \$9990.00 per person

Price based on 6 guests, double occupancy: US\$9590.00 per person

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.



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: email info@wine-tours-france.com or call us at 1-410-745-5406 (USA)

We look forward to planning this special tour with you!

The instruction/teaching/guidance was excellent. The food was superb . . . the wines were magnificent. Our tour hosts were simply wonderful, and made the trip as exciting as it was." – **Dr. Clay Robertson and Vida Robertson, Charleston, SC, Rhône Valley Tour.**

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