



LUXURY WINE TOUR OF THE THE BEST OF THE RHÔNE VALLEY

Sample Itinerary

Confirmed Itinerary to be Released in July 2021

JUNE 6TH – 10TH, 2022

— Hosted by James Cluer MW —

US \$3,795 *per person*

From Lyon, the food capital of France, to the former papal residence of Avignon, gateway to Provence, a chance to taste some of the world's finest Syrah from Côte-Rôtie, Cornas, and Hermitage; marvel at the nearly lost cradle of Viognier at Condrieu and delight in the warm-hearted, multi-varietal blends of Châteauneuf-du-Pape. Follow the mighty Rhône River and meet and taste with some of the leading producers of the Northern and Southern Rhône as well as appeasing your gourmet palates along the way.

Each day includes visits and tastings at some of the most famous names in the Rhône Valley that have a long and notable history. We will have an insight into each property dealing with viticulture, winemaking and the untranslatable word “terroir.”

COME AND DISCOVER

SYRAH & VIOGNIER EXTRAVAGANZA with private visits to **E.Guigal**, **M. Chapoutier**, **Domaine Stéphane Ogier** and **Jean-Luc Colombo**.

AN INSIDERS LOOK at Châteauneuf-du-Pape with a tour and tasting at the historic **Château de Nalys** and a visit to the icon **Château la Nerthe**.

AN OVERVIEW OF THE WINES of the Southern Rhône with an introductory tasting at the **Université du Vin** in Suze-la-Rousse, and visits to **Celliers Amadiou** in **Gigondas**, **Domaine de la Mordorée** in **Tavel**, and **Domaine Richaud** in **Cairanne**.



FINE VINTAGE
BY JAMES CLUER MW

www.FineVintageLtd.com

THE BEST OF THE RHÔNE VALLEY

SELECT ACCOMMODATION at Relais & Châteaux 4-star **La Pyramide** in Vienne and 5-star **Hotel d'Europe** in Avignon.

MICHELIN-STARRED DINING at **La Pyramide** (2-stars) as well as local fare, flavour, and wines at **De l'Or en Côte-Rôtie** in Ampuis, **Coteaux et Fourchettes** in Cairanne, **Le Verger des Papes** in Châteauneuf-du-Pape, and **Les Florets** in Gigondas.

YOUR HOST



JAMES CLUER MW

James has 26 years of experience in the wine trade and now spends his time running Fine Vintage which operates in 15 countries.

Since 2010, James has personally designed each Fine Vintage tour, paying meticulous attention to the smallest detail, and he hosted all of them for several years. Today, James oversees every tour, directing the itineraries and ensuring the quality standards are at the highest level on every single trip.

PRICE

US \$3,795 (INCLUDING TAX)

This price includes accommodation, local transport, all tastings, all meals included in the itinerary, and all applicable taxes and gratuities. Flights and travel arrangements to Lyon, return journey from Avignon, items of a personal nature, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

There is a US \$500 supplement if you are travelling by yourself. This cost is to cover the cost of single-room occupancy at each of our hotels.

Deposit at booking: \$500

120 days from start: \$2,000

90 days from start: Remaining deposit (plus single supplement if applicable)



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ITINERARY | DAY 1

MONDAY JUNE 6TH – CÔTE-RÔTIE & CONDRIEU

9:45 am - Depart for Ampuis in The Northern Rhône

Meet with James at Hotel Le Royal Lyon and depart for Ampuis in the Northern Rhône. Place Bellecour is located in central Lyon and is the city's largest square.

Meet at:

Hotel Le Royal Lyon

20 Place Bellecour, Lyon

Tel: +33 (0)4 78 37 57 31

www.lyonhotel-leroyal.com

DOMAINE STEPHANE OGIER

Stéphane Ogier is the driving force behind this dynamic, 7th generation family domaine. We will visit the new winery and taste some of his top-flight Condrieu and Côte-Rôtie as well as the Syrah from the re-established Seyssuel vineyard on the other side of the Rhone. We will then head to nearby De l'Or en Côte-Rôtie Bistrot in Ampuis for a 3-course lunch paired with wines of the region. www.stephaneogier.fr

E. GUIGAL

The house of Guigal needs little introduction – the largest producer of Condrieu and Côte-Rôtie, famous for the La La single vineyard wines (Mouline, Landonne and Turque) and a major player in both the Northern and Southern Rhône (Domaine de Nalys in Châteauneuf-du-Pape a recent acquisition). Get set for a major tasting and visit with Philippe Guigal. www.guigal.com

LA PYRAMIDE

In the early evening, we will check into our Relais & Châteaux hotel in the town of Vienne, our home for the first 2 nights. La Pyramide is a temple of French gastronomy, the first establishment ever to obtain 3 Michelin stars under chef/owner Fernand Point in the 1930s. Alain Chapel, Paul Bocuse and the Troisgros brothers all trained here. We will celebrate the start of our tour with a gourmet dinner prepared by chef-owner Patrick Henriroux, holder of 2 Michelin stars since 1992. www.lapyramide.com



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ITINERARY | DAY 2

TUESDAY JUNE 7TH – HERMITAGE & CORNAS

9:00 am - Depart hotel

M. CHAPOUTIER

What a way to start the day! The Tain l'Hermitage-based producer is the largest landowner on the hill of Hermitage, with other vineyards in a number of Northern and Southern Rhône appellations. And they are all cultivated biodynamically. Chapoutier is a serious player where quality is of an essence. We'll visit the famous hill and learn about the different sites and biodynamics before tasting a range of spectacular wines, including both red and the rare white Hermitage. We'll then complete the visit with lunch at the estate. www.chapoutier.com

JEAN-LUC COLOMBO

Oenologist Jean-Luc Colombo was the new kid on the block when he arrived in Cornas in the 1980s. His views on winemaking at the time ruffled more than a few feathers. Now the domaine is one of the stars of the appellation with Jean-Luc's daughter, Laure, heading up the winemaking. We'll visit one of the vineyards in Cornas before tasting a range of wines with Laure, including Cornas and her present passion, white and sparkling St-Péray, to which she is contributing to the revival. www.vinscolombo.fr

LIGHT DINNER AT LA PYRAMIDE

After a great day in Tain l'Hermitage and Cornas we will return to La Pyramide in the early evening. A light 3-course dinner will be served with the wines and the rest of the evening is free to relax or explore the town.



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ITINERARY | DAY 3

WEDNESDAY JUNE 8TH - INTRODUCTION TO THE SOUTHERN RHÔNE

8:45 am – Check out and depart hotel

UNIVERSITÉ DU VIN

From the granite scarps of the Northern Rhône we get our first taste of the Mediterranean-influenced Southern Rhône at the Université du Vin in Suze-la-Rousse. The Université is housed in a medieval château and the knowledgeable professors will guide us through a tasting of a range of wines from the Southern Rhône – Châteauneuf-du-Pape, Gigondas, Vacqueyras, Tavel, etc. Now we are set for the rest of the week. www.universite-du-vin.com

COTEAUX ET FOURCHETTES

Set among the vineyards of the Southern Rhône, Chef Cyril Glémot has made our lunch stop one of the best watering holes for food and wine lovers in the Rhône. Working with the best of local and seasonal ingredients, our delectable 3-course lunch will be paired with some of the best local wines from their extensive cellar. www.coteauxetfourchettes.com

DOMAINE RICHAUD

Just down the road from Mondragon is the Southern Rhône's newest cru, AOC Cairanne. Previously a Côtes-du-Rhône Villages, full AOC status was granted with the 2015 vintage. Marcel Richaud is one of the pioneers in the appellation, producing exuberant, Grenache-based, fruit-kissed wines that are a delight to drink. Marcel's daughter, Claire, has inherited Marcel's passion and will transmit some of this while we taste a range of these great value wines. The people, setting and wines will give you an authentic image of the Southern Rhône.

HOTEL D'EUROPE

We check into what is historically one of the oldest hotels in France (1799), Hotel d'Europe in Avignon. The 5-star hotel is ideally located in the centre of the city just two steps from the Palais des Papes and offers all the amenities and service of a luxury modern hotel. After a day of travel to the southern Rhône and tasting we'll have a free night to let you relax and/or explore Avignon. www.heurope.com



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ITINERARY | DAY 4

THURSDAY JUNE 9TH – CHÂTEAUNEUF-DU-PAPE

9:30 pm – Depart hotel

CHÂTEAU LA NERTHE

Château la Nerthe is the oldest and one of the largest domaines in Châteauneuf. Its history can be traced back to the 12th century with a reputation that has been recognized since the 16th. After phylloxera, the then owner, Commandant Joseph Ducos, introduced the idea of planting multiple grape varieties which was later taken up by the authorities when the AOC was created. In 1985 it was bought by the Richard family who have invested and upgraded the estate. It produces both red and white Châteauneuf. www.chateaulanerthe.fr

LE VERGER DES PAPES

Owned by Philippe and Jean-Pierre Estevenin, our 3-course lunch today will be served with one of the most beautiful panoramic views of Châteauneuf- du-Pape. The bistro excels in local cuisine and the wines are selected from their large cave cellars that date to Roman times. Overall a great way to relax and savour the best of the region. www.vergerdespapes.com

CHÂTEAU DE NALYS

Château de Nalys is a crown jewel in the Southern Rhône portfolio of leading producer E. Guigal. Dating back to 1633, Nalys is one of the oldest estates in Châteauneuf- du-Pape and Marcel & Philippe Guigal have helped bring the wines to the top of the class. All 13 permitted varieties are planted in Nalys vineyards, making the estate a leading example of the potential of Châteauneuf-du-Pape terroir. www.nalys.com

HIÉLY LUCULLUS

After a brief rest back at the hotel, we will walk a few blocks for our final gourmet dinner. Restaurant Hiély Lucullus has been an Avignon institution since 1938 and over the past 80 years has been beacon of regional gastronomy. Our 4-course dinner will highlight the best of seasonal fare but don't worry, the wines will do justice to the food. www.hiely-lucullus.com



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ITINERARY | DAY 5

FRIDAY JUNE 10TH – TAVEL & GIGONDAS

9:00 am – Check-out and depart hotel

CELLIERS AMADIEU

Founded by Pierre Amadiou in 1929, today the company is run by his grandson, also Pierre Amadiou. With 137 hectares they are the largest landholders in Gigondas and make excellent wines from throughout the Southern Rhône. The estate is very much a family affair, and our visit will be hosted by a member of the Amadiou family. www.pierre-amadiou.com

LES FLORETS

Our lunch stop takes us on a scenic, cross country route over the Rhône River and past Châteauneuf-du-Pape to the village of Gigondas. Perched in the foothills of the Dentelle de Montmirail, Les Florets offers Provençal charm and fare. We'll enjoy the bucolic setting and local dishes accompanied by a selection of wines from Gigondas. www.hotel-lesflorets.com

DOMAINE DE LA MORDORÉE

Tavel is considered a serious rosé, one that can hold its own with the local cuisine, and the Domaine de la Mordorée is one of the leading producers. Better still, owner Fabrice Delorme also makes top-flight Châteauneuf-du-Pape and some delicious red and white Lirac. Sit back and enjoy a multi-coloured tasting where the skill of the vigneron really shows through. www.domaine-mordoree.com

6:00 PM – Tour Ends

From Domaine de la Mordorée, we will take you to Avignon Gare TGV by 6:00 pm for guests who wish to catch a TGV back to Lyon or Paris. The bus will then make a final stop in Avignon city centre at the Hotel d'Europe for those staying on.



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