



LUXURY TOUR TO CHAMPAGNE, CHABLIS, & BURGUNDY

The Best Houses, Domaines, and Négociants

OCTOBER 17TH – 21ST, 2022

— Hosted by Charles Curtis, MW —

US \$3,995 *per person*

COME AND DISCOVER

This is a sample itinerary. The final itinerary should be almost identical once the last wineries confirm.

THE ROMANCE OF CHAMPAGNE: Pickup in Paris, flirt with some Champagne over lunch at **Billecart-Salmon**, fall in love at **Roederer**, propose over lunch at **Taittinger**, celebrate at **Krug**, and honeymoon at the 5-star **La Briqueterie**.

THE FINESSE OF CHABLIS: See the Grand Cru vineyards, experience a lunch hosted by **La Chablisienne** and finish with a visit to **Domaine Long-Depaquit**.

THE TERROIRS OF BURGUNDY: Learn all about Burgundy's terroir during a Pinot and Chardonnay extravaganza. Enjoy a visit to the renovated **Château de Meursault**, kick-back with a casual lunch at **Le Soufflot** in Meursault, sample wines from the finest vineyards of **Joseph Drouhin**, see inside the amazing **Louis Jadot**, enjoy a second Burgundian lunch paired with Grands Crus at **Domaine Comte Senard**, and finish with Côte de Nuits star **Domaine des Lambrays**. Enjoy a free evening in Beaune, a Michelin-starred dinner at **Le Jardin des Remparts** in Beaune, and luxury accommodation at our 5-star hotel, **Hotel le Cep**.



FINE VINTAGE

BY JAMES CLUER MW

www.FineVintageLtd.com

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YOUR HOST



CHARLES CURTIS MW

Charles is an author, journalist, consultant, and former Head of Wine for Christie's Auction House in both Asia and the Americas, and former Director of Wine & Spirit Education with Moët Hennessy USA.

In 2012 he set up his fine wine consultancy WineAlpha to provide advice on the buying, selling, storing, and shipping of fine wine, wine appraisals, and advice on varied topics of interest to wine collectors.

Curtis is also a chef at the Cordon Bleu-trained chef and author of two books: *The Original Grand Crus of Burgundy* (2014), and *Vintage Champagne 1899-2019* (2020). A Master of Wine since 2004, Charles is a regular contributor to Decanter magazine and other publications. He is unquestionably one of the most knowledgeable and accomplished wine experts in North America with a warm, friendly style and a love for sharing his passion for wine and food.

PRICE

US \$3,995 (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 Paris, return journey from Dijon, items of a personal nature, meals during the free time, 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 deposits (plus single supplement if applicable)



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ITINERARY | DAY 1

MONDAY, OCTOBER 17TH – PARIS TO CHAMPAGNE

9:45 AM - Depart for Champagne

Meet with Charles in the reception of the Hotel Regencia at 41 Avenue Marceau, 75016 Paris, and depart for Champagne. It is located just 5 minutes from the Champs-Élysées and 5 minutes from the river.

Meet at:

Hotel Regencia

41 avenue Marceau, Paris

Tel: + 33 (0)1 47 20 42 65

www.regencia.com

BILLECART-SALMON

Billecart-Salmon is a magical, family-owned House in Mareuil-sur-Aÿ. We learn the basics of making great Champagne, especially Rosé for which it is arguably the leader, and taste a range of wines accompanied by a delicious lunch. www.champagne-billecart.fr

HOSTELLERIE LA BRIQUETERIE

At around 4:00 pm we check into our hotel just outside Épernay. La Briqueterie is a 5-star member of the luxurious Relais & Châteaux group with spa, gardens, pool, and bar. This beautiful estate will be our home for the first 2 nights. After check-in you will have a couple of hours to rest, relax, and ready yourself for your Champagne dinner at Roederer. www.labriqueterie.fr

ROEDERER

We move on to our dinner hosted by Roederer. Our multi-course affair will take place at the family's mansion in Reims – the Hôtel Particulier. A one-star Michelin chef will prepare the meal, and each course will be paired with the finest bubbles from this grand House. It will be a memory to last a lifetime. www.louis-roederer.com



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ITINERARY | DAY 2

TUESDAY, OCTOBER 18TH – CHAMPAGNE

10:00 am – Depart hotel

REIMS CATHEDRAL

A visit to Champagne would not be complete without visiting this gorgeous Cathedral where most of the Kings of France were crowned. It is a historic monument in the heart of the city of Reims, and not to be missed.

TAITTINGER

Taittinger has been an important family-owned House since 1945, but the chalk caves of this beautiful property date back to the 4th century. The finesse of Taittinger Champagnes derives from the dominance of Chardonnay in the blends. Their Comtes de Champagne ranks among the very best of the prestige brands and is a personal favorite. Here we will have a fantastic lunch paired with the exquisite champagnes of Taittinger. www.taittinger.fr

KRUG

I'm not sure what to say about Krug. Superlatives seem not to do it justice. For me, it is the greatest of all the Houses. It is also very exclusive, and a visit here is a special occasion. www.krug.com

We will return to our hotel at around 6:30pm after our full day in Reims. You can have dinner at the beautiful hotel or take a taxi to Épernay to explore this idyllic town and her many restaurants.



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ITINERARY | DAY 3

WEDNESDAY, OCTOBER 19TH - CHABLIS

9:30 am – Check-out and depart hotel

LA CHABLISIENNE

We set off in search of some of the finest dry white wines in the world, in Chablis. Our visit to the region begins with one of the very top and largest producers, La Chablisienne. This is one of the benchmark co-ops in France. We will visit the southeast-facing slopes of the Grand Cru vineyards where the best Chablis is grown. Our visit will be followed by a 3-course lunch hosted by La Chablisienne. www.chablisienne.com

DOMAINE LONG-DEPAQUIT

A family estate that is owned by top Burgundy négociant Albert Bichot, Domaine Long-Depaquit is much smaller than La Chablisienne – but the wines are just as extraordinary. www.bourgogne-bichot.com/en/long-depaquit-chablis

HÔTEL LE CEP

We check in to one of the best hotels in Burgundy called le Cep. It is a 5-star hotel located in the heart of Beaune. After check-in at around 6:30 pm you will have the evening free to explore the cobblestoned streets and quaint bistros of Beaune. www.hotel-cep-beaune.com/en



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ITINERARY | DAY 4

THURSDAY, OCTOBER 20TH – CÔTE DE BEAUNE

9:30 am – Depart Hotel

CHÂTEAU DE MEURSAULT

Owned by the Halley family since 2012, significant renovations have lifted Château de Meursault to become an iconic domaine in the Côte de Beaune. Beyond their outstanding wines from Meursault itself, top-quality Chardonnays and Pinot Noirs are sourced from the entire stretch of the Côte de Beaune. Our visit will include tasting that will highlight the best this region has to offer. www.chateau-meursault.com/en

LE SOUFFLOT

Our visit to Meursault will follow with a 3-course lunch at Le Soufflot, a lovely restaurant offering contemporary French cuisine made from the best of local and seasonal ingredients. www.restaurant-meursault.fr

JOSEPH DROUHIN

Located in the centre of Beaune, Joseph Drouhin was founded in 1880 and is one of the most highly regarded family-owned négociants with more than 60 hectares of prestigious Premier and Grand Cru vineyards. Following a tour of their cellars we will have a Premier and Grand Cru tasting extravaganza. www.drouhin.com

LE JARDIN DES REMPARTS

Set in the heart of Beaune, Le Jardin des Remparts is a luxurious Michelin-starred restaurant where we will have our final dinner together. The meal will feature a multi-course dinner made from local and seasonal ingredients paired with delicious red and white Burgundy. www.le-jardin-des-remparts.com



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ITINERARY | DAY 5

FRIDAY, OCTOBER 21ST – CÔTE DE NUITS

9:45 am – Check-out and depart hotel

LOUIS JADOT

Jadot is one of the very best merchant-producers in Burgundy. Here we learn about the dozens of appellations, the terroirs, the grapes, the winemaking methods, the laws, the trade, and most importantly, what constitutes truly fine wine. www.louisjadot.com/en

DOMAINE COMTE SENARD

The Domaine Comte Senard in Aloxe-Corton is currently in its 5th generation of family ownership that includes exclusive control over the Grand Cru vineyard, Clos des Meix. We visit this revered vineyard, their 14th century cellars, and end with a 3-course lunch paired with 6 Grand Cru wines. These are serious wines. www.domainesenard.com/en

DOMAINE DES LAMBRAYS

This is one of the most highly regarded Domaines in Burgundy, located in Morey-St.-Denis. The origins date from 1365. Recently the domaine, with its 8.66-hectare Clos des Lambrays Grand Cru vineyard, hit the news when it was acquired by the LVMH group for a reported €280 million. The tour ends on a high note with a tasting of these exceptional wines. www.lambrays.com

6:30 PM – TOUR ENDS

From Domaine des Lambrays, we will bring you to Dijon by 6:30 pm for guests who wish to catch a TGV, which is the fastest way to get to Paris, or elsewhere.

Price: \$3,995 US including tax per person based on double occupancy.

There is a \$500 US per person single supplement.

Space is limited to 20.

It will be a great trip with lots of fine wine, great food, amazing estates, two luxury hotels, a nice amount of wine education and many, many laughs. Should you have any questions please contact David, your personal travel concierge, at david@finevintageltd.com

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