



LUXURY TOUR TO CHAMPAGNE, CHABLIS, & BURGUNDY

The Best Houses, Domaines, and Négociants

OCTOBER 16th – 20th, 2023

— 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 **Bollinger**, fall in love over dinner at **Veuve Clicquot**, propose in the historic cellars of **Taittinger**, celebrate with a blow-out tasting of **Krug vs Cristal** to wash down copious amounts of seafood at lunch overlooking the Reims cathedral, before living happily ever after in the cellars of **Ruinart**. That's your 2 eventful days in Champagne.

THE FINESSE OF CHABLIS: Head off to Burgundy and stop en route in Chablis. See the Grand Cru vineyards, have a fascinating cellar tour with the winemaker at Bichot's fabulous **Domaine Long-Depaquit** and then after a tasting of 8 classic premier and Grand Cru wines you can kick back and have lunch with their team at the winery. Mid afternoon we amble over to the cellars at the iconic **William Fèvre** for a tasting of another 8 wines from Chablis through to their finest Grands Crus. The Chablis pit stop is efficient, refreshing and satiating.

THE TERROIRS OF BURGUNDY: We arrive at a relais et chateaux hotel in the heart of Beaune that brings new meaning to traditional elegance. Tonight is on your own for dinner and to explore Beaune. The next morning we walk 50 meters to taste exceptional white wines in the historic underground cellars of **Drouhin**, emerge for a walking tour of Beaune where Charles will show you the landmarks. After some free time in the afternoon for lunch we have a grand finale dinner with 9 wines at **Olivier Leflaive** in the heart of Puligny-Montrachet. On the last day you'll drink and taste wines worth the cost of the tour, beginning at **Jadot**, then on to the most amazing hearty lunch of beef bourguignon washed down with 6 Grand Crus at **Comte Senard**. We wrap up with a tasting at Côte de Nuits star **Domaine des Lambrays**. It's a bucket list experience of a lifetime.



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 for 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 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 16TH – PARIS TO CHAMPAGNE

10:00 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

BOLLINGER

The favourite Champagne of James Bond, the gals on Absolutely Fabulous, and of course, The British Royal Family. It's very stately, a beautiful chateau surrounded by famous vineyards, but Bollinger is also chic. They do things differently here, with heavy amounts of Pinot Noir and aging under cork rather than cap for almost a decade or more. The wines are fantastic, and this is a special visit. Best of all, we are invited to lunch here, and the finest Champagnes will flow. www.champagne-bollinger.com

HOSTELLERIE LA BRIQUETERIE

After a delicious long lunch and a full exploration of Bollinger, at around 4:00 pm we check into our hotel which is close by. 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. The rooms are elegant, well-appointed, and it has the feel of a mansion in the countryside. After check-in you will have a couple of hours to rest, relax, and ready yourself to depart at 6 p.m. for your Champagne dinner at Veuve Clicquot. www.labriqueterie.fr

VEUVE CLICQUOT

We drive to Reims and Charles explains more about the region en route. Dinner this evening will be hosted by Veuve Clicquot, arguably the most fashionable of all Champagne Houses. Charles used to work for Clicquot. The extensive cellars are amazing with carvings of Bacchus cut out of the chalk walls and millions of bottles quietly aging. Following a tour of these cellars, we will proceed to the Cellier St. Pétersbourg for a private, multi-course dinner. Naturally, each course will be paired with the finest Champagnes, including their luxury cuvée La Grands Dame, a homage to the widow Clicquot who took charge of the House in her twenties and not only saved the business but enabled it to flourish. This dinner is the experience of a lifetime for any Champagne lover. www.veuve-clicquot.com



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ITINERARY | DAY 2

TUESDAY, OCTOBER 17TH – CHAMPAGNE

10:00 am – After a delicious breakfast (always included) we depart the hotel - never too early.

TAITTINGER

There is nothing like a glass of fine Blancs de Blanc in the late morning in the cool underground caves of a famous Champagne House whose signature is making pure Chardonnay illustrated by their benchmark vintage Comtes de Champagne. After an exploration of the vineyard geography en route from the hotel to Taittinger, we arrive in what are some of the most historic cellars in the world in fact. You have to see it to believe it. We always get a warm welcome and a fascinating tour followed by a lovely tasting at this great House. www.taittinger.com

REIMS CATHEDRAL

After Taittinger we hop back on the luxury coach and 5 minutes later we are at the stunning cathedral in Reims. This is a must-see and we have 45 minutes free time to wonder around the cathedral and explore the shops on the streets of the centre of Reims, perhaps to work up a thirst for some more Champagne at lunch.

We've already had 2 formal and stately meals at Bollinger and Clicquot, and so it's time for something more casual. Today we will have lunch at a classic French brasserie close to the cathedral where there will be seafood platters including an excessive amount of oysters, and all things seafood and salad, plus far too many delicious desserts. Oh, for the Champagnes we thought we'd keep it simple and just have a taste-off between Krug and Cristal.

RUINART

By 3 p.m. we must be walking through the gates at Ruinart, just 5 minutes away. The cellar tour is a lesson in history, art, and extraordinary craftsmanship. There are installations in the cellars that are interactive, fun, and just downright cool. But the best part is the tasting with the lovely Louise, who is one of the most talented and dynamic young winemakers in the region. Intelligent and entertaining, she will take us through a tasting and explanation of the wines she elaborates and adores. The Rosé is sublime, and we get to taste various champagnes seated in the majestic reception room. This is when you pause to reflect on all the important matters in life, because it is such an uplifting experience. www.ruinart.com

By 5 p.m. we are done, with a tick in the Champagne box, having visited and dined at Bollinger and Clicquot, explored the underbellies of Taittinger and Ruinart, and sampled Krug and Cristal. You are free to stay in Reims and have dinner yourselves anytime after 5.15 p.m. and taxi back to the hotel when you wish, or you can head back with us on the bus to the hotel arriving around 6.00 p.m. The restaurant at the hotel is exceptional too. This is a free evening.

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ITINERARY | DAY 3

WEDNESDAY, OCTOBER 18TH - CHABLIS

10:00 am – Sleep in, have a long relaxed breakfast, explore the hotel gardens, or work it all off in the gym before we check out and head off to Chablis.

DOMAINE LONG-DEPAQUIT

This domaine is owned by the Burgundy powerhouse Albert Bichot. The winemaker Louis welcomes us, a man with experience making wine in several parts of the globe. He shows us the cellars, explains the region, and leads us through a tasting of several classic Premier and Grands Crus. The downside is that all this makes you very hungry, but fear not, Louis has invited us for lunch at the estate and I think we can safely say the food will be more than delicious and perfectly paired with the clean, pure, elegant and minerally Chablis wines. www.bourgogne-bichot.com/en/long-depaquit-chablis

DOMAINE WILLIAM FÈVRE

It's mid afternoon and we amble over to a House that is perhaps the best known worldwide for ultra fine Chablis, William Fèvre. We've already seen inside a cellar in Chablis and so we get stuck into the tasting straight away, and learn more about the region, the trials and tribulations of making these wines, how to taste them, what to look for, and Charles always adds his comments to the hosts. After several more seriously fine Chablis, and a quick drive around the quaint tiny town, you'll be ready for a snooze on the 90 minute journey to Beaune, the most famous wine town in the world really. Rest up, there is more to come. www.williamfevre.fr

HÔTEL LE CEP

We check in to one of the best hotels in Burgundy called le Cep 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 bistros of Beaune. www.hotel-cep-beaune.com/en



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ITINERARY | DAY 4

THURSDAY, OCTOBER 19TH – CÔTE DE BEAUNE

10:00 a.m.– Enjoy breakfast at the hotel and then we depart at 10 a.m. and walk 50 meters to the cellars of none other than Joseph Drouhin.

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. These are some of the most ancient cellars in Burgundy, with tunnels weaving through the town of Beaune and stacked full of fine wine, ageing, and waiting for VIP groups like ours to be tasted in small underground caves. We stay focused on white wines mostly, as it's the morning, and we are learning about the greatest Chardonnays in the world today, starting with a benchmark. www.drouhin.com

WALKING TOUR OF BEAUNE

You may have ventured out for dinner the night before and marveled at the historic buildings, but without a clue as to their history and significance. From 11:30 to 12:30, Charles will take you to see the places in Beaune that are important and will explain why. The Hospices, the main square, and of course he can't help himself but show you his favorite cheese and wine shops. Now knowing the lay of the land you can choose your own lunch spot, perhaps a little bistro, and have some time to relax, kick-back and enjoy this amazing town before a siesta to ensure you are rested for a blow-out nine wine tasting dinner at Olivier Leflaive tonight.

OLIVIER LEFLAIVE

We set off at 5.30 pm for a tour of the vineyards and small towns of Meursault, Puligny and Chassagne before arriving at Leflaive in Puligny Montrachet. Olivier is one of the most famous winemakers in Burgundy, and frankly, in the world. I was fortunate enough to meet him and we established a relationship. He will kindly welcome our group himself and show us his cellars and explain how he makes his fine wines, that often sell for many hundreds of dollars a bottle. After that we embark on a tasting menu extravaganza with nine fine wines from this great estate. It has been an icon in Burgundy since 1717. Fasten your seat belts. www.olivier-leflaive.com/en



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ITINERARY | DAY 5

FRIDAY, OCTOBER 20th – CÔTE DE NUITS

10:00 am – Breakfast, check-out and depart hotel

LOUIS JADOT

Jadot is one of the very best merchant-producers in Burgundy. They produce wines at every level and in seemingly every appellation. Today the focus switches to red wines. 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

It's Friday, the last day of the tour, and it's time for one of the most classic and hearty lunches you will ever experience. When we come to Comte Senard it's like visiting family. We duck into some insanely small cellars where you have to keep your head low, and peek at bottles of old Burgundy, some of which may appear on the lunch table. We see their famous Grand Cru vineyard, hear historical tales that change your outlook on life, admire the hill of Corton just behind us, and then sit down in the family style dining room for a Burgundian feast of pâté and charcuterie, beef bourguignon, and far too many Grands Crus wines, both young and old. 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 Grands Crus wines. These are serious wines. www.domainesenard.com/en

DOMAINE DES LAMBRAYS

We hop on the bus and Charles directs the driver through the Cotes de Nuits explaining the appellations, pointing out the landmark producers and vineyards, and 30 minutes later we arrive at our final stop. We feel it's always important to end on a high note. 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 with a tasting of these exceptional wines by the estate manager and winemaker, a friend of Charles'. www.lambrays.com

6:00 PM – TOUR ENDS

From Domaine des Lambrays, we will bring you to Dijon by 6:00 pm for guests who wish to catch a TGV, which is the fastest way to get to Paris, or elsewhere.



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