



LUXURY WINE TOUR OF THE THE BEST OF THE RHÔNE VALLEY

OCTOBER 23RD – 27TH, 2023

— Hosted by Charles Curtis MW —

US \$3,995 *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 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

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

SYRAH & VIOGNIER EXTRAVAGANZA with private visits to **E.Guigal**, **M. Chapoutier**, **Domaine Stephane Ogier** and **Jaboulet**.

AN INSIDERS LOOK at Châteauneuf-du-Pape with a tour and tasting at the historic **Château de Beaucastel**, a visit to the icon **Château la Nerthe**, and to the **legendary Le Vieux Télégraphe**

AN OVERVIEW OF THE WINES of the Southern Rhône with visits to **Domaine de la Mordorée** in Tavel, **Celliers Amadieu** in **Gigondas**, and **Domaine de Galuval** 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) in Vienne and **Hiély-Lucullus** (1-star) in Avignon well as local fare, flavour, and wines hosted by our winery partners.

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 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, OCTOBER 23RD – CÔTE-RÔTIE & CONDRIEU

10:00 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

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. Get set for a major tasting and visit followed by a light buffet lunch hosted by Guigal. www.guigal.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. www.stephaneogier.fr

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 Henririoux, holder of 2 Michelin stars since 1992. www.lapyramide.com



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ITINERARY | DAY 2

TUESDAY, OCTOBER 24TH – HERMITAGE

10:00 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

JABOULET

With more than 170 years of grape-growing and winemaking, Paul Jaboulet Aîné (a.k.a. Jaboulet) is one of the Rhone Valley's most iconic producers. Now in the second-generation of ownership by the Frey family, owner and winemaker Caroline Frey adheres to a policy that great wines must come from great grapes. The estate vineyards have been certified organic since 2013 and the company invests in regional bio-diversity. The wines are masterful blends, whether it be the entry-level Parellelle 45 (arguably the world's top-selling Côtes du Rhône) up through to the red Hermitage *La Chapelle* – arguably one of France's greatest Syrahs. In between are excellent wines, both red and white, from different Northern and Southern Rhône *crus*. www.jaboulet.com

FREE EVENING IN VIENNE

After a great day in Tain l'Hermitage we will return to La Pyramide at around 6:30pm. This is a free evening to explore Vienne or rest at the hotel and have a light dinner at their bistro, l'Espace PH3.



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ITINERARY | DAY 3

WEDNESDAY, OCTOBER 25TH - CHÂTEAUNEUF-DU-PAPE

10:00 am – Check out and 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. Our visit will begin with a lunch hosted by La Nerthe followed by a jaw-dropping tasting of their reds and whites. www.chateaulanerthe.fr

DOMAINE DU VIEUX TÉLÉGRAPHE

The Bédarrides-based property has been one of the leading lights in Châteauneuf-du-Pape for a number of years. Henri Brunier put it on the map in the 1970s and 1980s and since 1988 it has been run by his sons, Daniel and Frédéric. We are privileged to be invited to visit the new winery and then taste their range of wines, including the Grenache-based Vieux Télégraphe and Les Pallières from Gigondas. www.vieux-telegraphe.fr

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, OCTOBER 26TH – TAVEL & CHÂTEAUNEUF-DU-PAPE

After three days of outstanding estates, wines, and dinners, today is a late start. Enjoy the morning to sleep in, wander the streets and boutiques of Avignon, or visit the famed *Palais des Papes* or *Pont d'Avignon*, each within a short walking distance from your hotel. Be ready to be back at the hotel for our 12:30 pm departure.

12:30 pm – Depart hotel

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. The family business owes its fame to Christophe Delorme who raised Mordoree to its current status. His wife, Madeleine, and daughter, Ambre, have been managing the company and team since 2016. Sit back and enjoy a multi-coloured tasting where the skill of the vigneron really shows through alongside a light lunch hosted by the Domaine. www.domaine-mordoree.com

CHÂTEAU DE BEUCASTEL

A great and singular Châteauneuf-du-Pape with its 100-hectare vineyard in one entity has a history dating back to the 16th century. All of the 13 permitted grape varieties are cultivated here with a significant amount of Mourvèdre and the lesser-known Counoise in the blend. Various generations of the Perrin family have kept it in tip-top shape and the wines, including the Roussanne-dominated white, are as great as ever. Expect a memorable tasting. www.beucastel.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 a 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, OCTOBER 27TH – GIGONDAS & CAIRANNE

10:30 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 followed by a light lunch. www.pierre-amadiou.com

DOMAINE DE GALUVAL

Dating back to 1923, Domaine de Galuval is one of the oldest estates in the region. Situated between Cairanne and neighbouring AOC Rasteau, Galuval explores the unique terroir expressions of individual plots from “La Vallée” (the Gayère Valley), “La Montagne” (the Vontabren Mountain), and “Les Collines” (the Hills of Rasteau). Their wines regularly score in the mid- to high-90s, offering vineyard-specific wines with a modern sensibility. www.galuval.com

6:00 PM – Tour Ends

From Domaine de Galuval, 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.

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 info@finevintageltd.com.

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