



LUXURY WINE TOUR OF THE THE BEST OF THE RHÔNE VALLEY

APRIL 8TH – 12TH, 2024

— Hosted by Rod Smith MW —

US \$3,995 per person
+ US\$100 administration booking fee

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**, **Cave Yves Cuilleron** and **Jaboulet**.

AN INSIDERS LOOK at Châteauneuf-du-Pape with a tour and tasting at **Domaine du Pégau**, a visit to the icon **Château la Nerthe**, and to the **Domaine de la Janasse**.

AN OVERVIEW OF THE WINES of the Southern Rhône with visits to **Château d’Aqueria** in Tavel, **Celliers Amadiou** 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 **Flaveurs** (1-star) in Valence and **La Mirande** (1-star) in Avignon well as local fare, flavour, and wines hosted by our winery partners.

YOUR HOST

ROD SMITH MW



Rod is currently the Vice-Chair of the Institute of Masters of Wine, and is a wine educator, marketer, and journalist based in the South of France. With a client list that includes some of the wealthiest, most discerning and demanding customers, Rod is the owner/director of the Riviera Wine Academy.

Prior to this, Rod worked for *Vins Sans Frontières* – the leading wine supplier to the superyacht industry in the South of France. He has also worked for a variety of wine importers and retailers in the UK and is an established WSET educator. Rod has been extensively involved in judging wine competitions in such countries as the UK, the USA, China, and Australia.

With a deep knowledge and passion for wines, Rod is an expert on the Rhône Valley and is the perfect gentleman and host for your tour.

PRICE

US \$3,995 (plus \$100 administration booking fee)

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 \$650 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: \$100 non-refundable administration booking fee
120 days from start: Remaining balance (plus single supplement if applicable)



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ITINERARY | DAY 1

MONDAY, APRIL 8TH – CÔTE-RÔTIE & CONDRIEU

10:00 am - Depart for Ampuis in The Northern Rhône

Meet with Rod 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 (La Mouline, La Landonne and La 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

CAVE YVES CUILLERON

In their third generation of winemaking, the Cuilleron family are the largest landowners in the Northern Rhône. Their 75 hectares in the main *crus* of the region provide them with a portfolio that encompasses the length of the valley with a specialty in the Côte Rôtie and Condrieu. Another great tasting – and the day isn't over yet! www.cuilleron.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 3-course dinner paired with a host of delicious Rhône wines. www.lapyramide.com



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ITINERARY | DAY 2

TUESDAY, APRIL 9TH – 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 Rhône 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 biodiversity. The wines are masterful blends, whether it be the entry-level Parellèle 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

FLAVEURS

After a great day in Tain l'Hermitage we will head a bit further south to Valence to enjoy the first of our Michelin-starred dinners. Tonight, we will be hosted by Flaveurs where Chef Baptiste Poinot presents a gastronomic adventure through dishes inspired by the seasonal offerings of the region. Our 3-course dinner will delight your senses and, of course, each course paired with a different and delicious wine. An unforgettable dinner. www.baptistepoinot.com

After dinner, we will return to La Pyramide at around 11pm.



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ITINERARY | DAY 3

WEDNESDAY, APRIL 10TH - 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 DE LA JANASSE

Established in 1973, Aimé Sabon has grown his initial 15 hectare property to more than 90 hectares of one of Châteauneuf-du-Pape's leading estates. Their red and white cuvées are among the most sought-after and can develop in bottle for more than a decade. Today, Aimé's children, Christophe and Isabelle, are preparing to become the 2nd generation of Sabons to lead Janasse into the future. www.lajanasse.com

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, APRIL 11TH – 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.

At 12:00, we will meet in the courtyard of the Hotel d'Europe for a light charcuterie lunch paired with refreshing wines before heading out for our 1:00 pm departure.

1:00 pm – Depart hotel

CHÂTEAU D'AQUERIA

Tavel is considered a serious rosé, one that can hold its own with the local cuisine, and Château d'Aqueria is one of the leading producers. The immense estate dates to the 18th century and is unique in the region for its classic design. The Olivier family owned the property since 1919 and are now in their 3rd generation of producing classic Tavel as well as fresh, stylish reds and whites from nearby Lirac. Sit back and enjoy a multi-coloured tasting where the skill of the vigneron really shows through. www.aqueria.com

DOMAINE DU PÉGAÛ

The original 22ha property dates back to the early 17th century and began selling under the Pégau label in 1987. Within 5 short years, the Domaine du Pégau red Châteauneuf-du-Pape was rated among the top wines in the world. Today, with more than 70 hectares shared between the original estate and the 2012-acquired Château Pégau property, the wines of Pégau continue to be among the regions most highly regarded reds and white blends. www.pegau.com

LA MIRANDE

After a brief rest back at the hotel, we will walk a few blocks for our final gourmet dinner. Restaurant La Mirande is a Michelin-starred restaurant located opposite the Palais des Papes. Our 3-course dinner will highlight the best of seasonal fare but don't worry, the wines will do justice to the food. www.la-mirande.fr



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ITINERARY | DAY 5

FRIDAY, APRIL 12TH – GIGONDAS & CAIRANNE

10:00 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

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. After a visit to the vineyards, we will enjoy our final lunch together paired with the wines of Galuval. www.galuval.com

5:30 PM – Tour Ends

From Domaine de Galuval, we will take you to Avignon Gare TGV by 5:30 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 plus \$100 US administration booking fee per person based on double occupancy.

There is a \$650 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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