

The Best Houses, Domaines, and Négociants

OCTOBER 7TH – 11TH, 2024

— Hosted by Charles Curtis, MW —

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

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 **Roederer**, fall in love at **Ruinart**, propose in the historic cellars of **Bollinger**, celebrate with a blow-out lunch at **Lanson** before living happily ever after in the cellars of **Veuve Clicquot**. That's your 2 eventful days in Champagne.

THE FINESSE OF CHABLIS: Head off to Burgundy and stop en route in Chablis. We will first stop for lunch at the charming **Hôtel le Magny** in Champagne's southernmost region, the Côtes des Bars. Mid afternoon we continue down to Chablis to the cellars at Bichot's fabulous **Domaine Long-Depaquit** for a great tasting of wines from Chablis through to their finest Grands Crus. This Chablis pit stop is efficient, refreshing and satiating

THE TERROIRS OF BURGUNDY: We arrive at a luxury 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. We will then head to the heart of Puligny-Montrachet for a 3-course lunch paired with 9 wines hosted by **Olivier Leflaive**. 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.



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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 (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 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 \$750 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 deposits (plus single supplement if applicable).



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ITINERARY | DAY 1

MONDAY, OCTOBER 7TH – PARIS TO CHAMPAGNE

9:00 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-Elysées 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

ROEDERER

We begin our visit to Champagne with a lovely lunch 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

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 craftmanship. There are installations in the cellars that are interactive, fun, and just downright cool. 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

HOSTELLERIE LA BRIQUETERIE

After a delicious long lunch and a full exploration of Bollinger, at around 6:30 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 an hour or so before getting together for a light welcome dinner in the hotel's lovely restaurant. www.labriqueterie.fr



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ITINERARY DAY 2	

TUESDAY, OCTOBER 8TH - CHAMPAGNE

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

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

LANSON

With a history dating back to 1760, Lanson ranks among the most important *grandes marques* in Champagne. The Lanson Black Label is one of the best-selling Champagne brands and is always reliable. Their House style is very clean, crisp, focused, and absolutely sublime. The vintage wines are one of the best-kept secrets in Champagne and have long been some of my favourites. This second Champagne lunch, replete with a different series of Champagnes, promises to be a rather jolly affair. www.lanson.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.

VEUVE CLICQUOT

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

The Best Houses, Domaines, and Négociants

ITINERARY DAY 3	
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WEDNESDAY, OCTOBER 9TH - 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.

AUBERGE DE STE.-MAURE

It's about noon when we arrive in the Côtes des Bars, the southernmost of Champagne's sub-regions. The scenery and terroir are quite different than Reims and Épernay, and fresh, fruity Pinot Noir abounds here. At the Auberge de Ste.-Maure, our 3-course lunch menu will feature a selection of, pure, elegant Chablis and ethereal, refined Pinot Noir. www.auberge-saintemaure.fr

DOMAINE LONG-DEPAQUIT

By mid-afternoon, we make our way down to this domaine 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. After a quick drive around the quaint tiny town and visit to the Grand Cru vineyards, 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.bourgogne-bichot.com/en/long-depaquit-chablis

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



The Best Houses, Domaines, and Négociants

ITINERARY	DAY 4	

THURSDAY, OCTOBER 10TH - 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

OLIVIER LEFLAIVE

Our next stop is 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

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. Following your lunch at Olivier Leflaive, 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, wine shops with some time to relax before dinner.



The Best Houses, Domaines, and Négociants

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FRIDAY, OCTOBER 11TH - 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 dinning 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

6:30 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.

