



LUXURY TOUR TO BURGUNDY

The Best Domaines: The Best Producers

NOVEMBER 18TH – 22ND, 2024

— Hosted by Charles Curtis, MW —

US \$4,495 per person

COME AND DISCOVER

BEAUJOLAIS & MÂCONNAIS: We begin our journey at the southern gateway to Burgundy, where Beaujolais and the Mâconnais site side-by-side. Our first visit is to the superb cru Beaujolais producer **Château Moulin-à-Vent**, followed by a visit to the **Château de Fuissé** to sample top-level Pouilly-Fuissé...

THE CÔTE CHALONNAISE & CÔTE DE BEAUNE: We begin the next day with a 50 meter walk to taste exceptional white wines in the historic underground cellars of **Drouhin**, before heading to Bouchard's magnificent **Château de Beaune**. There will be time for a visit to the Hospices and a short walking tour of Beaune with Charles. The next day, we head off to Givry to the site of an ancient monastery at **Clos du Cellier aux Moines**, before lunching at **Olivier Leflaive**, in the heart of Puligny-Montrachet, with a 3-course lunch, paired with 7 wines. These nights are free to explore the bistros of Beaune.

THE FINESSE OF CHABLIS: First visit is to **William Fèvre** for some first-rate Chablis, before lunch at the charming **Hostellerie des Clos**. The afternoon takes us to the cellars at Bichot's fabulous **Domaine Laroche** for a great tasting, right through to their finest Grands Crus. We return to Beaune for a fantastic 5-course dinner, with wines to match, at the Michelin starred **Hostellerie de Levernois**.

THE MAGNIFICENCE OF THE CÔTE DE NUITS: On the last day you'll drink and taste wines worth the cost of the tour, beginning at **Château de la Tour** before moving on to **Comte Senard**, with the most amazing hearty lunch of beef bourguignon, washed down with 6 Grand Crus. 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 \$4,495 (including taxes & gratuities)

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 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 \$875 supplement if you are travelling by yourself. This cost is to cover the cost of single-room occupancy at the hotel.

Deposit at booking: \$500 non-refundable fee.

120 days from start: Remaining balance (plus single supplement if applicable).



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ITINERARY | DAY 1

MONDAY, NOVEMBER 18TH – LYON TO BEAUNE

9:45 AM - Depart for Lyon for Moulin-à-Vent

Meet with Charles in the reception of the Hotel Le Royal at 20 place Bellecour, 69002 Lyon and leave for Moulin-à Vent. The hotel is located in the heart of Lyon, between the Rhone and Saone rivers.

Meet at:

Hotel Le Royal Lyon - MGallery,

20 place Bellecour,

69002 Lyon.

Tel: + 33 (0)4 78 37 57 31 all.accor.com/hotel/2952/index.en.shtml

CHÂTEAU DU MOULIN-À-VENT

Beaujolais is a world apart, yet right next door to Burgundy. They are famous for their red wines made from the Gamay grape. At the top of the pyramid are the villages that bottle under their own name, known as the Beaujolais cru. Among the finest cru is Moulin-à-Vent, where perfectionist vignerons Edouard Parinet and Brice Laffond turn their ancient, organically-farmed vines into some of the region's best wines.

www.chateaudumoulinavent.com

CHÂTEAU DE FUISSÉ

Heading north from Beaujolais we will enter the southernmost reaches of Burgundy where we will be welcomed to Château de Fuissé by the Vincent family, who have been here for 5 generations. Pouilly-Fuissé produces the ripest Chardonnay that you'll find in southern Burgundy, due to its wonderfully sunny position. We will be able to compare various wines from the property, including the Premier Cru 'Le Clos', which the Vincents own in its entirety. www.chateau-fuisse.fr

HOSTELLERIE LE CÈDRE

At around 5:30 pm we check into this 5-star hotel, which is one of the best in Burgundy. It is in the heart of Beaune but is quiet, elegant, and very comfortable. We will enjoy staying here for the four nights of the tour.

www.cedrebeaune.com.

Tonight, we dine at the **Hôtel de Beaune** for a fun evening in the Bistro with classic, bourgeois cooking. It is famous for its Poulet de Bresse and naturally there'll be plenty of good wine to wash it down.

www.lhoteldebeaune.com/en/restaurants#bistro-de-lhotel



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ITINERARY | DAY 2

TUESDAY, NOVEMBER 19TH – BEAUNE

10:00 am – Enjoy breakfast at the hotel and then we depart and walk 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 to be tasted in small underground caves, by VIP groups like ours. 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. However, don't worry there will be some excellent reds to try too.

www.drouhin.com

BOUCHARD PÈRE ET FILS

A top-quality Burgundian merchant who has been around for over 3 centuries and 9 generations. They create over 100 different wines 'with the precision of a goldsmith', as they like to say. It is a delicate balance between nature and craftsmanship. They own over 130 hectares of their own vines throughout the Cote d'Or. We will visit the 15th century fortress of the Château de Beaune and have a magnificent tasting of both red and white wine.

www.bouchard-pereetfils.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. Charles will take you to see the places in Beaune that are important and will explain why. In particular, the Hospices, but of course he can't help himself but show you his favorite cheese and wine shops too.

RETURN TO LE CÈDRE

After our visits in Beaune, tonight is a free evening to explore the cobblestoned streets and bistros of Beaune.



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ITINERARY | DAY 3

WEDNESDAY, NOVEMBER 20TH –CÔTE CHALONNAISE and CÔTE DE BEAUNE

10:00 am – After a delicious breakfast (always included) we depart the hotel - not too early.

CLOS DU CELLIER AUX MOINES

Former LVMH president Philippe Pascal and his wife have lovingly restored this ancient Cistercian monastery where vines have grown for nine centuries, turning it into one of the leading domaines in the entire Côte Chalonnaise region. Restored, replanted, and reborn as an organic and biodynamic winery, their sought-after wines are a light of luxury in this region known for its value. www.cellierauxmoines.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. After our visit we embark on a tasting menu extravaganza with seven fine wines from this great producer. It has been an icon in Burgundy since 1717. www.olivier-leflaive.com/en

Tonight is another free evening to explore the bistros of Beaune, or perhaps make a reservation at the Michelin-starred restaurant at Le Cèdre.



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ITINERARY | DAY 4

THURSDAY, NOVEMBER 21ST – CHABLIS

09:30 a.m.– Enjoy a relaxed breakfast before we head off to Chablis at 09:30.

DOMAINE WILLIAM FÈVRE

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 producers, William Fèvre. It has recently been taken over by the Rothschilds of Lafite, which gives you an idea of the quality. Apart from visiting and tasting some excellent wines at Fèvre, we will get an idea of the hills and slopes of Chablis, including the Grand Cru. www.williamfevre.fr

HOSTELLERIE DES CLOS

We will lunch at the charming Hostellerie which highlights local, seasonal cooking. They also have an extensive wine list so you won't be disappointed in the selection of both Chablis and reds from elsewhere in Burgundy. www.chablis-hotel.com/restaurant-burgundy

DOMAINE LAROCHE

By mid-afternoon, we make our way to the Domaine Laroche, which is one of the important players in Chablis. The history goes way back with an ancient monastery, called the Obédiencerie, in the middle of the property. Today they are very keen on sustainability both in the vineyards and in the winery. We'll see the cellars, have an explanation of the region, and taste a great selection of Chablis. By the time you're finished you'll be ready for a snooze on the return journey to Beaune. Rest up, we've a wonderful dinner to come. <https://www.larochewines.com/>

HOSTELLERIE DE LEVERNOIS

A ten-minute drive from our hotel will take us to dinner at the gastronomic restaurant of Levernois, with 1 Michelin star. For our last evening together we will launch into a magnificent 5-course meal, with perfectly matched wine. You won't be disappointed: this is top notch. www.levernois.com



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ITINERARY | DAY 5

FRIDAY, NOVEMBER 22ND – CÔTE DE NUITS

09:30 am – Breakfast, check-out and depart hotel

Enjoy breakfast and then we must leave promptly, for we are invited for 10am at Chateau de la Tour.

CHÂTEAU DE LA TOUR, CLOS DE VOUGEOT

We hop on the bus and Charles directs the driver through the Cote de Nuits explaining the appellations, pointing out the landmark producers and vineyards, and 30 minutes later we arrive. This is a very highly regarded family domaine, with the largest holding in Clos de Vougeot of 5.5 hectares. The wine is entirely grown, made and bottled within the walls of the Clos. The tour ends with a tasting of these exceptional wines with the owner, Mr Labet. <http://chateaudelatour.com/>

DOMAINE COMTE SENARD

Following our first visit, 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 dating to the 14th century 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 Clos des Meix 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 Grand Cru wines, both young and old. These are serious wines. www.domainesenard.com/en

6:00 PM – TOUR ENDS

After a wonderful day, 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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