



# LUXURY TOUR TO CHAMPAGNE, CHABLIS, & BURGUNDY

The Best Houses, Domaines, and Négociants

OCTOBER 7<sup>TH</sup> – 11<sup>TH</sup>, 2024

— Hosted by Charles Curtis, MW —

**US \$4,395** per person

+ US\$100 administration booking fee

## COME AND DISCOVER

**THE ROMANCE OF CHAMPAGNE:** Pickup in Paris, flirt with some Champagne over lunch at **Boulingrin**, fall in love at **Ruinart**, propose in the historic cellars of **Veuve Clicquot**, celebrate with a blow-out lunch at **Moët & Chandon** before living happily ever after in the cellars of **Bollinger**. 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 **Hostellerie des Clos** before a visit 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 one of the best hotels in the heart of Beaune, which 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**, before heading to the heart of Puligny-Montrachet for a 3-course wine pairing lunch at **Olivier Leflaive**. There will be time for a visit to the Hospices and a short walking tour of Beaune with Charles. Dinner tonight is a 5-course meal, with wines to match, at the Michelin starred **Hostellerie de Levernois**. On the last day you'll drink and taste wines worth the cost of the tour, beginning at **Comte Senard**, with the most amazing hearty lunch of beef bourguignon washed down with 6 Grand Crus. We follow up with a tasting at Côte de Nuits star **Domaine des Lambrays** before finishing at first-rate **Domaine Henri Rebourseau**. It's a bucket list experience of a lifetime.



FINE VINTAGE

BY JAMES CLUER MW

[www.FineVintageLtd.com](http://www.FineVintageLtd.com)

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## YOUR HOST

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### 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.

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## PRICE

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**US \$4,395 (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

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### MONDAY, OCTOBER 7<sup>TH</sup> – PARIS TO CHAMPAGNE

#### 9:45 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](http://www.regencia.com)

#### BRASSERIE DU BOULINGRIN

We lunch at the renowned Art-Deco restaurant of Boulingrin with a feast of seafood, traditional brasserie fare which the French do so well. You will also have a sparkling introduction to Champagne with a selection of cuvées, including Dom Perignon and Roederer Cristal. Quite a start! [www.boulingrin.fr](http://www.boulingrin.fr)

#### TAITTINGER

Taittinger has been an important family-owned House since 1945, but the chalk caves of this beautiful property date back to the 4th century. The finesse of Taittinger Champagnes derives from the dominance of Chardonnay in the blends. Their Comtes de Champagne ranks among the very best of the prestige brands and is a personal favorite. [www.taittinger.fr](http://www.taittinger.fr)

#### LA CASERNE DE CHANZY

At around 6:30 pm we check into this 5-star hotel which was once a fire station! Rest assured today it is very comfortable and perfectly situated, right in front of the magnificent cathedral. We will enjoy staying here for our first 2 nights. [www.lacasernechanzy.com](http://www.lacasernechanzy.com)

#### 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 Grande Dame. This dinner is the experience of a lifetime for any Champagne lover. [www.veuve-clicquot.com](http://www.veuve-clicquot.com)



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## ITINERARY | DAY 2

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### TUESDAY, OCTOBER 8<sup>TH</sup> – CHAMPAGNE

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

#### MOËT & CHANDON

We will have a tour of a small part of the cellars, as astonishingly they extend for 28 kms! Moët is known throughout the world and achieves the hugely skillful task of seamlessly blending over 200 different crus. We will have a private lunch in the Caveau Napoleon, named after Emperor Napoleon Bonaparte, who visited Moët on numerous occasions and who awarded the owner of the time, Jean-Remy Moët, the Legion d'honneur. We will start with an aperitif and each course will be perfectly matched to a Champagne. [www.moet.com](http://www.moet.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. [www.champagne-bollinger.com](http://www.champagne-bollinger.com)

#### REIMS CATHEDRAL

After Bollinger we are driven back to Reims in time to visit the UNESCO World Heritage site of Reims Cathedral. It has magnificent Gothic architecture and was the traditional location for the coronation of French kings. Our hotel is conveniently right next door. After some wonderful, lavish meals you are free to make your own dinner arrangements.



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## ITINERARY | DAY 3

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### WEDNESDAY, OCTOBER 9<sup>TH</sup> - 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.

#### HOSTELLERIE DES CLOS

On arriving in Chablis we will go straight to 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 Pinot noir from elsewhere in Burgundy. [www.chablis-hotel.com/restaurant-burgundy](http://www.chablis-hotel.com/restaurant-burgundy)

#### 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](http://www.bourgogne-bichot.com/en/long-depaquit-chablis)

#### HÔSTELLERIE LE CÈDRE

We check in to one of the best hotels in Burgundy called le Cèdre 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.cedrebeaune.com](http://www.cedrebeaune.com)



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## ITINERARY | DAY 4

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### THURSDAY, OCTOBER 10<sup>TH</sup> – 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](http://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. 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. Fasten your seat belts. [www.olivier-leflaive.com/en](http://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. In particular, the Hospices, but of course he can't help himself but show you his favorite cheese and wine shops too.

#### HOSTELLERIE DE LEVERNOIS

A ten-minute drive 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. <https://www.levernois.com/>



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## ITINERARY | DAY 5

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### FRIDAY, OCTOBER 11<sup>TH</sup> – CÔTE DE NUITS

**10:30 am – Breakfast, check-out and depart hotel**

#### DOMAINE COMTE SENARD

It's 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 dating to the 14<sup>th</sup> 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 Grands Crus wines, both young and old. These are serious wines. [www.domainesenard.com/en](http://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. 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](http://www.lambrays.com)

#### DOMAINE HENRI REBOURSEAU

A family property in Gevrey-Chambertin now shared by two families, the original owners for over 200 years, the Surrel family, and the Bouygues brothers, who own a selection of excellent vineyards, including Château Montrose a 2<sup>nd</sup> Growth in St-Estèphe. Within the 13.5 hectares there is land in no less than 5 Grand Crus and 2 Premier Crus: quite a collection! The vineyard has been farmed biodynamically since 2008. The aim is to express the character of each plot in the glass: the true wonder of Burgundian terroir. <https://www.rebourseau.com/>

### 6:30 PM – TOUR ENDS

After a wonderful day, 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.



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