



LUXURY WINE TOUR TO BURGUNDY

The iconic destination for fine wines and great food

MAY 18TH – 22ND 2026

— Hosted by Charles Curtis, MW —

US \$5,995 per person

Close your eyes, imagine bucolic rolling hillsides carpeted with neat rows of vines. Imagine authentic unspoilt villages and towns with winding medieval streets where time seems to travel just a little slower. Imagine some of the best food to be found anywhere in France; and imagine accompanying all this with private visits and VIP tastings of the finest wines from historic estates.

This is our invitation to discover the particular magic of Burgundy, a place we are passionate about and look forward to sharing with you.

COME AND DISCOVER

THE SECRETS OF SOUTHERN BURGUNDY : the elegant, long-lived reds of **Chateau Moulin-à-Vent** in Beaujolais, and the rich, full-bodied whites of Pouilly-Fuissé at **Chateau Fuissé**

DELIGHTFUL BEAUNE : the historic and atmospheric cellars of Burgundy's top "Négociant" merchants, plus a chance to walk the town with Burgundy expert Charles Curtis MW

CLASSY CHARDONNAYS from Meursault to Chablis, including top names **William Fevre, Domaine Laroche** and **Olivier Leflaive**

PINOT NOIR IN ALL ITS GLORY with unforgettable tastings at the **Clos du Cellier aux Moines, Domaine de l'Arlot, Comte Senard** and **Domaine Drouhin-Larose**

STAR TREATMENT with luxury accommodation and a series of outstanding meals highlighting the famous cuisine of the region



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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 \$5,995 (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: \$250 non-refundable fee.

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



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ITINERARY | DAY 1

MONDAY, MAY 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 the first leg of the tour. The hotel is located in the heart of Lyon, between the Rhone and Saone rivers. If you can, we recommend you arrive in Lyon a day or two early to explore this fine city known as the gastronomic capital of France

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 close to Lyon, but seems like a world away as we head up into the hills of this delightful wine country. The region is well-known for its fruity reds made from the Gamay grape. Some are light and easy, but the best “crus” produce rich complex wines highly prized by connoisseurs. Many consider that the finest cru is Moulin-à-Vent, where perfectionist vigneron Edouard Parinet and Brice Laffond tend their ancient, organically-farmed vines to produce the region’s most intense, long-lived wines. You will tour the estate, learn about the unique methods of producing Beaujolais, and then taste some of the region’s finest wines.

www.chateaudumoulinavent.com

L’O DES VIGNES

Heading north from Beaujolais we will enter the southernmost reaches of Burgundy. For our first lunch together, we have chosen this excellent small restaurant run by Sebastien Chambru, who has a Michelin star. He favors fresh, locally-sourced ingredients, and the food marries perfectly with the wines of the region.

www.lodesvignes.fr

CHÂTEAU DE FUISSÉ

After lunch, 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 – considered to be one of the great chicken recipes of the world - and naturally there’ll be plenty of fine Burgundy to wash it down. www.lhoteldebeaune.com/en/restaurants#bistro-de-lhotel



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ITINERARY | DAY 2

TUESDAY, MAY 19TH – BEAUNE & POMMARD

10:00 am – Enjoy breakfast at the hotel and then we depart on foot to discover the historic Négociant cellars of Beaune.

BOUCHARD PÈRE ET FILS

Established over 3 centuries ago, Bouchard remains a family company, currently represented by the 9th generation of the original founders. They create over one hundred different wines ‘with the precision of a goldsmith,’ as they like to say. It is a delicate balance between nature and craftsmanship. They also 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 an impressive tasting of both red and white wine.

www.bouchard-perceetfils.com

L’OISEAU DES VIGNES

We walk to this well-known restaurant, a wine-focused bistro owned by Michelin-starred Groupe Bernard Loiseau. Monsieur Loiseau was one of France’s most famous 3 star chefs, and his memory lives on at this warm, convivial restaurant. www.bernard-loiseau.com/fr/loiseaudevignes

CHÂTEAU DE POMMARD

This is a magnificent 18th century chateau, home to the excellent Clos Marey-Monge vineyard. The appellation of Pommard is famous for a fuller, more structured style of Pinot Noir. Château de Pommard is one of the leading properties in the appellation and their vineyards encompass 7 distinctly different soil types. The vineyard is also biodynamic and is tended by horses. You’ll taste a fabulous range of wines to discover how the soil and the vintage influence the flavour. www.chateaupommard.com

WALKING TOUR OF BEAUNE

The charm of historic Beaune beckons, and Charles will guide you to the places of the most cultural significance. He’ll also point out the highlights of shopping in Beaune, from wine and cheese to clothes and gifts. You will be able to explore the legendary Hospices de Beaune, walk the medieval ramparts, and fully appreciate the magic of this beautiful town.

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, MAY 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 pretty Côte Chalonnaise region. Restored, replanted, and reborn as an organic and biodynamic winery, their sought-after wines – both reds and whites - are a beacon of luxury in this region known for value.

www.cellierauxmoines.com

OLIVIER LEFLAIVE

After a scenic drive through the Chardonnay vineyards south of Beaune we arrive at Olivier Leflaive in Puligny-Montrachet. Olivier is one of the most famous winemakers in Burgundy, and frankly, in the world. He also owns a charming hotel and an excellent restaurant, where we will embark on a tasting menu extravaganza with seven fine wines from this great producer, as well as visiting some of his greatest vineyards.

www.olivier-leflaive.com/en

MANOIR DES PARCELLAIRES DE SAULX

This elegant Manoir, with its atmospheric underground cellars, is the home of a very modern company built on firm historical foundations. The American owners have reunited two renowned historic estates - the Clos de la Commaraine counted Thomas Jefferson as one of its admirers - and also created a haute-couture boutique négociant house to offer the most famous appellations, from Meursault 1er Cru in white to Grand Cru Clos Vougeot in red. www.de-saulx.com

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, MAY 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 des Clos, the best restaurant in Chablis. As well as excellent seasonal cooking, they also have an extensive wine list with a great 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, one of the important quality references 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

After a break to freshen up, a short drive from our hotel brings us to a sumptuous dinner at the Michelin-starred, gastronomic restaurant of l'Hostellerie de Levernois. We pull out all the stops for our last evening together as we launch into a magnificent 5-course meal, with perfectly matched wine. You won't be disappointed: this gala dinner is a highlight of the trip. www.levernois.com



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ITINERARY | DAY 5

FRIDAY, MAY 22ND – CÔTE DE NUITS

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

Enjoy breakfast and then we head off for a last day dedicated to the greatest red wines of the region.

DOMAINE DE L'ARLOT

Our journey through the Côte de Nuits begins with a visit to Domaine de l'Arlot in Nuits-St.-Georges. Domaine de l'Arlot is owned by the first-class wine producer AXA Millésimes, who also own Pichon Baron in Bordeaux and Quinta do Noval in the Douro Valley among others. L'Arlot is their Burgundian jewel in the crown, where we taste through the range, including two sublime wholly-owned vineyards in their home village. This classic property delivers a visit that is both hedonistic fun and immensely informative. www.arlot.com

DOMAINE COMTE SENARD

The centerpiece of the day is one of the most classic and hearty lunches you will ever experience, paired with a raft of Grand Cru wines. When we come to Comte Senard it's like visiting family. A visit to the ancient cellars and scenic Clos des Meix Grand Cru vineyard prepares us for a Burgundian feast of gougères, charcuterie, beef bourguignon, and cheese, washed down with far too many great wines, both young and old. Comte Senard is one of the very rare estates in Burgundy to make both Grand Cru reds and whites This is a special place. www.domainesenard.com/en

DOMAINE DROUHIN-LAROZE

Fully sated from your hearty lunch, we wrap up the tour with our final visit at Domaine Drouhin-Laroze, a family domaine with 11.5 hectares of vineyards situated between Chambolle-Musigny and Gevrey-Chambertin. They have an enviable collection of 6 Grand Crus as well as an additional 4 Premier Crus within Gevrey-Chambertin. The wines are always elegant and gain sublime complexity over time in your cellar. A perfect finish to a fantastic week. www.drouhin-laroze.com

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.

