



*Culture...*



*The Secret of Wine...*



*Cooking Experience...*



*Glamour...*



# ***BURGUNDY***

## ***5 Days Luxury Tour of Burgundy For FIT***

***From Hotel Le Cep – Beaune***



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Culture...



The Secret of Wine...



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# Our Philosophy

***Wine Tour in France combines three simple principles:***

- *partner agencies renowned for their know-how in every wine-producing region,*
- *the combination of wine with other passions (well-being, gastronomy, golf, history.),*
- *one-of-a-kind personalized service.*



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# Our regions

*Wine Tour in France currently covers:*

- *Bordeaux / Cognac*
- *Burgundy/Côtes du Rhône*
- *Champagne*
- *Provence*
- *Loire Valley*
- *Paris*



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# Hotel le Cep – Beaune 4\*



The hotel Le Cep is located in Beaune's town centre, close to the Basilique Notre Dame church, the famous Hospices de Beaune and not far from the vineyards of Burgundy. All 62 air-conditioned guest rooms at the Hotel Le Cep are decorated in traditional French style.

Originally built in 1442 and once a private residence, Hotel Le Cep features a magnificent tower and a beautiful stone scrcase, as well as two classified historical courtyards and a picturesque garden that provide a sanctuary of privacy within the hotel's urban environment.



The harmonious connection of 14th and 16th century mansions permitted expansion to provide space for the hotel's extensive facilities. King Louis XIV was a guest at a splendid manor house, which now forms part of the hotel.

A key part of Beaune's history, the Hotel Le Cep also features an ancient artesian well and Renaissance medallions sculpted into rock in the hotel square.

It's a great luxury hotel right in the heart of Beaune.



# Hotel Le Cep - Situation



From Paris: 2 h by speed train or 3h15 by car

From Geneva: 2h30

From Lyon: 1h30

From Dijon: 45mns

# Day 1 – Arrival from Paris & Beaune

- In the morning meeting with your personal driver in Paris , Lyon or in Provence
- Transfer to Burgundy by Deluxe car
- Depending on your point of departure we will suggest you sightseeing tour on road
- Arrival in **Beaune** by mid afternoon . Check-in at Hotel Le Cep\*\*\*\*
- **Introduction to the Burgundy wine region, run by your guide specialized in wine**
- **Dinner at Loiseau des Vignes, one star Michelin restaurant**
- Overnight at your hotel



# Introduction to the Burgundy wine region, run by your guide specialized in wine

Topics covered will include (but are not limited to) Burgundy and its wine. We will discuss wine making, the history and the geography of wine producers; the grape varieties specific to the region; the A.O.C. standard; the notion of “terroirs”; wine-tasting techniques and wine-making process ...

During your visit to Burgundy, all these aspects as well as the cultural aspects of the region will be revealed to you.



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# Dinner at Loiseau des Vignes

Brainchild of Dominique Loiseau, Loiseau des Vignes restaurant fits right into its historical setting, located in the old part of the listed building of the 4-star Hôtel Cep. The food is served in two beautifully restored high-ceilinged rooms, where ancient stones and several old niches are clearly visible.



The furniture is contemporary modern in a black, grey and tomato red colour scheme, creating a warm, almost homely atmosphere of subdued elegance.

One of the most the most stunning aspects of the Loiseau des Vignes is their wine list. Available by the bottle or by the glass, there are 70 different kinds of wines chosen by chef sommelier Eric Goettelmann.

All can be seen in a gigantic aquarium-like glass tank that takes up the better part of a red-lacquered wall. Instead of fish, there are bottles, and this is probably the first restaurant in Europe, which serves every wine they have by the glass – thanks to the tank's ingenious oxygen-free, totally closed atmosphere in which an open bottle may last for up to three weeks.

Loiseau des Vignes had its first star Michelin in 2010.



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# Day 2 – The Côte de Nuits Discovery

Meeting with your personal guide & our team at your hotel. Departure for a bucolic stroll in “2CV” along the Côte de Nuits.

- Meeting with a cooper
- Stop at the Romanée-Conti vineyard and initiation to the Pinot’s aromas with an oenologist.
- Tasting lunch in a cellar with a winegrower in his domain in Gevrey-Chambertin.
- Private guided visit of the Clos de Vougeot castle.
- Walking tour in the vineyard: introduction to the work in the vineyard and the growing methods used today.

Private visit of the cellars of the Maison Champy followed by a wine-tasting dinner in a vat on the property.

Overnight at your hotel



# Bucolic stroll in “2CV” along the Côte de Nuits.



**Please note that an international driving licence is required to drive in France.**

Take a seat aboard a collection of authentic “2CV” (deux chevaux), and set off to discover some of the exceptional sites that Burgundy has to offer.

The “2CV”, authentic symbols of the art of living ‘à la française’, take part in the allure of small French country roads. Dapper, rustic and amusing, their old-fashioned charm has an effect on all generations. Despite their slight displacement in today’s technological era, the “2CVs” offer a warm and nostalgic feeling at the wheel.

You will explore the remarkable ‘Route des Grands Crus’ and go amongst famous winemaking villages and pretty Burgundy countryside: Vosne-Romanée, Vougeot, Chambolle-Musigny, Morey-Saint-Denis, Gevrey-Chambertin, Fixin, Marsannay.

Along the way, you will experience **exciting and out of the ordinary activities** aiming to give you a better understanding of the winemaking Burgundy in an enjoyable way.



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# Meeting with a cooper.



Introduction to the barrel making: learn the importance of wood selection and oak burning in the wine ageing process.

You will have the opportunity to observe the barrel making process and you will make your own barrel and discover your hidden talent...



# Stop at the Romanée-Conti vineyard initiation to the Pinot's aromas

Domaine de la Romanée-Conti is without question the most famous estate in Burgundy, if not the world, and arguably the greatest. The Domaine, commonly known as DRC, is co-owned by the de Villaine and Leroy families. The de Villaine half is shared among 10 different family members, while on the other side Lalou Bize-Leroy and her sister Pauline Roch-Leroy each own 25 percent of the domaine.



The Domaine has 25 hectares of vineyards, all Grand Crus, including the jewel in the crown, the 1.8-hectare monopole of Romanée-Conti. The DRC has one white wine (Le Montrachet) and six reds (Romanee-Conti, La Tache, Romanee St. Vivant, Richebourg, Grands Echezeaux and Echezeaux). Yields are mind numbingly low and the winemaking is traditional and perfectionist



# Tasting lunch in a cellar in a domain in Gevrey-Chambertin.



The NAIGEON family settled in Gevrey-Chambertin well before 1850. Fernand NAIGEON, then a cooper bought some land and planted vines. Thus, the family Domaine was born. Throughout several generations the family's wine-growing property remained fairly small. Shortly after 1945 Pierre NAIGEON gave his name to the Domaine, now managed by his grandson, also named Pierre.

An impressive range of wines is produced including 6 Grands Crus, 9 Premiers Crus and 8 Villages. The Domaine now offers a choice of more than 25 different single vineyard wines. The wines are vinified and bottled separately, following traditional practices, without fining and filtration, to keep the pure expression of the “terroirs”.

You will be personally welcomed by the owner to taste some of the most extraordinary Burgundy wines which have made this area so famous.

The tasting will be followed by a lunch with some cold regional specialties: gougères, jambon persillé, home-made terrines, Burgundy cheeses platter, pain d'épices.

An authentic and intimist approach of wine-making in Burgundy !



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# Private guided visit of the Clos de Vougeot castle.

As early as the twelfth century the monks of Cîteaux had begun cultivating vines, selecting varieties and continually improving ways of pruning and growing them. They had to erect the kind of buildings, which the huge extent of their lands required. The first was a place to house the vats with four monumental winepresses. Then the partly underground cellar was built. In 1551, Dom Loisier, the 48th Abbot of Cîteaux decided to add to the existing buildings a large country house, a château amid the vines whose splendor would be in tune with the sobriety of the original buildings.



Get the chance to live the life of a winemaker in Burgundy: a vibrant get-together, a stroll through the vineyard, a glance into the world of the vineyard and the daily work of a winemaker...

You will meet the winemaker directly in the vineyard and you will have the occasion to strike up a conversation with the winemaker to learn about the ins and outs of his trade. The importance of “terroirs”, life cycle of the vine, grape variety, and size...will no longer be a secret to you!

The adventure will continue in the heart of the domaine; you will visit the wine vats for an introduction of the winemaking techniques of the Burgundy vines and their reproduction.



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# Private visit of the cellars of the Maison Champy followed by a wine-tasting dinner in a vat

The Maison Champy, founded in 1720, was the first ever wine house established in Burgundy - documents still exist recording the first exports to Belgium shortly after the creation of the company. Some of the cellars owned by the company in Beaune date from the XVth century.

Champy gained a new dynamism in 1990 when it was acquired by Henri and Pierre Meurgey and Pierre Beuchet.

All three men are associate directors of DIVA (a distribution company closely connected with the greatest vineyards and estates in Burgundy) and can rely on the wealth of experience of Henri Meurgey, who has been oenologist winemaker and wine-broker for 35 years.

Share the passion of Maison Champy for wines through food specially prepared to bring out the best in each wine. 2 wines per dish, harmony between food and wine, rare diversity, a unique pleasure! Organised in an authentic setting, candle-lit, the wine-tasting evening is accompanied by a visit to cellars containing the most famous appellations. This unique service combines the warmth of a family estate with the rarity of products from the finest Burgundy soils. The impact of wines commented on by the House professionals during the meal will ensure that you have an unforgettable evening.



# Day 3 – Burgundy from the Air & Beaune

- Departure from hotel le Cep for a transfer for 4 people to the microlighting center or the Heliport
- **Microlight flight** (Aerodrome of Beaune and landing next to la Ferme de la Ruchotte)
- Or
- **15 minutes helicopter ride** above the castle of Savigny and the Hautes Côtes de Nuits; landing in Bessey en Chaume (next to La Ruchotte's farm)
- **Discovery & Lunch at la Ferme de la Ruchotte:** one of the most well kept-secrets of Burgundy
- Return by helicoptere or microlight flight
- **Free time in Beaune**
- **Gastronomic dinner in a 3 star Michelin rated restaurant: Lameloise**



# Burgundy from the Air

Enjoy a **microlight flight** and breath in the fresh air in these sporty, lightweight flying machines. With their panoramic views from the cockpit are ideal for short trips over the countryside. You will experience the unique sensation of microlight flight as you soar amongst the clouds and will discover Beaune and the vineyards of Burgundy in an unusual way !



15 minutes **helicopter ride above the castle** of Savigny and the Hautes Côtes de Nuits; landing in Bessey en Chaume (next to La Ruchotte's farm)



# Ferme de la Ruchotte



Down the end of a long, remote road, its grading peeling off into dust, La Ferme de la Ruchotte at the end of this track is about what we expect : rough stones in the walls, a happy black pig snuffling about and a slim, mean dog on a chain.

Inside this rustic building are at least four Michelin three-star chefs, among them Michel Rostang, Michel Troisgros, Jean-Paul Lacombe, and Jacques Lameloise himself, all here to enjoy the cooking of a man most people have never heard of.

Frédéric Ménager used to work in three-star restaurants as well, but he left because he didn't like the food. "The meat was never good enough," he says, his children scurrying under foot as he cooks. "We were using the best suppliers, but they were too expensive, and it still wasn't right." So he decided to do something that made him happy – packing up, heading to the middle of nowhere and perfecting his ingredients in a way that made him, as he puts it, "a pioneer". Everything is biodynamic. The vegetables are picked from his own gardens the night before.

A kind-looking man on the other side of the room, seemingly there by chance, stands and offers his greetings to these famous cuisiniers. He turns out to be Henry Roch, one of the owners of Domaine de la Romanée-Conti, who offers a couple of bottles of his personal label with his compliments.



# Restaurant Lameloise – 3\* Michelin

To say that the cooking of this restaurant is inseparable from the Burgundian tradition is a mild way of describing their snail ravioli in mild garlic stock, the frog drumsticks with truffled potato puree, or the squabs en vessie served with fresh pasta au foie gras. Add a marvelous wine list, mostly Burgundies, and the whole is a recipe for happiness. From snail ravioli to cherries in bitter, via squabs with crumbs of truffle...Nothing is easier than to describe the cooking: everything is absolutely delicious. It's certainly the best "grande table" of the area.... An experience not to be missed!

Still as passionate as on his first day in charge of the kitchens in his kingdom, the Chef inspires unanimous respect among his peers and surreptitiously eats anything he can conceal from the accusing eye of his head chef, the "weightwatcher" responsible for keeping an eye on the boss's waistline...



# Day 4 – Balloon flight over the vineyard - The Côte de Beaune discovery

- Early morning depart for a **Balloon flight above Burgundy vineyards** , then you will return to your hotel for a **breakfast**
- Before lunch personalized visit of the **the Hospices de Beaune** : Exclusive visit & wine tasting lunch at the Domaine of the Hospices de Beaune, with the winemaker
- You will continue with a **Private Cheese & white wine lunch with Roland Masse**
- **Return to your hotel by the end of the day**



# Balloon flight above Burgundy vineyards

A balloon flight over the châteaux and villages of Burgundy is a once-in-a-lifetime experience. Floating along with the wind just after sunrise and everything seems at peace in the world. Imagine rising out of the grounds of one of some beautiful settings, brushing the tree tops, to see the French countryside in all her glory, opening up before you.



Once landed, tasting of some Bâtard Montrachet Grand Cru to celebrate the flight.



# Hospice de Beaune.



**The Hôtel-Dieu** was born on 4 August 1443. The Hundred Years War had recently been brought to an end by the signing of the Treaty of Arras in 1435. The massacres, however, continued and the "écorcheurs" ("skinner") were still roaming the countryside, pillaging and destroying, provoking misery and famine. The majority of the people of Beaune were declared destitute. Nicolas Rolin, Chancellor of the Duke of Burgundy Philippe le Bon, and his wife Guigone de Salins reacted by deciding to create a hospital for the poor.

The hospital received its first patient on 1 January 1452. Elderly, disabled, orphans, sick people, women about to give birth, the destitute were all received and treated from the Middle Ages through to the 20th century. Throughout all this time, the hospital radiated outwards and federated other establishments in Pommard, Nolay, Meursault and Beaune to constitute a veritable community, which became known as the Hospices de Beaune.

Today, the Hôtel-Dieu is a museum whose architectural splendor, unspoilt since the 15th century, is only equaled by the very modern ethic of the institution, which has never abandoned its original mission, to provide care and relief for the destitute who are victims of solitude or sickness. The income earned from the hiring out of prestigious rooms, visits to the museum and its shop and open days at the Hospices are used to improve the conditions of accommodation and care, to modernize the general hospital and to conserve the heritage of the institution.

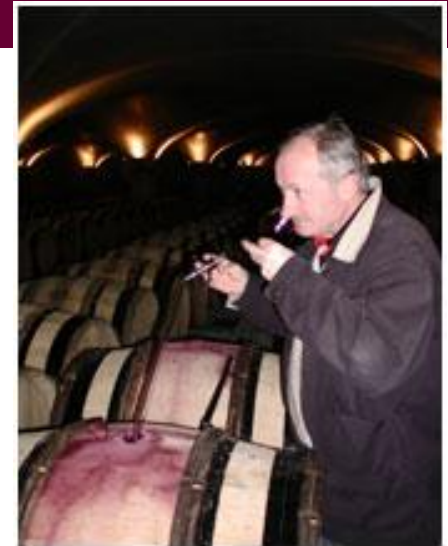
# Exclusive visit & wine tasting lunch at the Domaine of the Hospices de Beaune, with the winemaker.

One of the unique characteristics of the Hospices Civils de Beaune is their wine producing estate.

All French hospitals are generally the owners of farms, buildings, heath land or forests, which do not generally provide much in the way of income. Sometimes these properties may even cost more than they bring in.

The Beaune institution, thanks to the donations and legacies, which have been made throughout its history, is the owner of more than 60 hectares (150 acres) of vines.

Most of these vineyard plots are located in prestigious appellations. They are nearly all first growths and great growths.



Although the wine-growing domain is over five centuries old, the auction only dates from 1859. Two days before the picturesque "sale by candle", the wine tastings take place in the Hospices' fermenting cellars.

In the Hôtel-Dieu this activity reawakens all the charms of these age-old cellars. A gala dinner in honor of Bacchus closes the festivities, in the superb setting of the medieval Bastion.

The sale by auction of the wines of the Hospices de Beaune remains the most famous annual charity event in the world and all the professionals await it expectantly. In fact, this ceremony determines to some extent the quality and value of the year's harvest for the whole of Burgundy.



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# Private Cheese & white wine lunchwith Roland Masse

You like wine? You like cheese? So do we!

We will go out to the vineyards and select great French wines for you.

We will also run around to find outstanding cheese makers. We will do all of this with one thing in mind: offering you a fantastic wine and cheese tasting experience.

This tasting is a different way to have a meal instead of going to yet another restaurant. This is a great opportunity not only to taste good French products but also to get an education about them.

We will suggest you pairings, will explain to you why this cheese might work better with that wine. While you indulge in two of France's best delicacies, you will learn about French wine, how to pair it with food.

Roland Masse will serve some famous white wines from the Hospices de Beaune to match the cheeses'selection



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# Day 5 – On your way back to Paris

- In the morning departure for St **Germain de Mondéon** , and discovery of a family owned goat cheese **factory**
- Then departure for the **Abbaye de Fontenay**
- Lunch on road
- Before your arrival in Paris **visit of Noyers sur Serein**



# Discovery of a family owned goat cheese factory

In a beautiful surroundings with cute goats all around, Colette Giraud, the owner of La Chèvrerie de la Pierre Longue, will personally welcome you to make you discover her goat cheese making: manual milking, kids feeding, milk and cheese tasting, etc.



# Abbaye de Fontenay

The Fontenay Abbey is one of the oldest Cistercian monasteries in Europe. Founded in 1118 by St Bernard in a marshy Burgundy valley, the abbey has not change its magnificent Romanesque style. Except for the refectory which was destroyed, all the rooms have been perfectly conserved: church, dormitory, cloister, council room, heating room, lodging for the abbots and the forge. Today, Fontenay attracts more than 120,000 visitors from around the world. Apart from the visits, many cultural activities (Concerts, theatre, etc.) are organized in the abbey.

The Fontenay Abbey was declared a World Heritage site by UNESCO in 1981, and is thus on the 23 such sites in France such as the Mont Saint Michel and the Vézelay Basilica. The ranking didn't just take into account the conversation of the abbey, but also the unique valley in which it is located. The Fontenay gardens had been recently completely redesigned by the garden architect Peter Holmes, who created a magnificent scene of greenery and plants to bring out the abbey buildings. The beauty of the gardens adds an extra charm to the old Romanesque stone buildings of Fontenay.



# Noyers Sur Serein



Walk in the small medieval village of **Noyers-sur-Serein** with its city walls and its typical tinny streets.

There are half-timbered houses, ashlar, pillars and pinnacles. There are a lot of lanes and small squares made of chalky and granitic pavements. There are towers surrounded by the river Serein loops. This is why "Noyers la Médiévale" is called and known to be "one of the most beautiful villages of France".





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