

Burgundy Wine Tour Itinerary 2018

April 2-8

Monday

Pick up at Dijon train station between 3:00-5:00 p.m. We will then make our way through the picturesque valley to **Domaine de la Combotte** Bed & Breakfast. There will be a welcome dinner at 7:00 p.m. at the B&B. The dinner will feature a presentation from Gary Roshke. Gary owns a wine importing business called Joli Vin. Gary's wife Lise is part of the Pavelot family from Pernand-Vergelesses. The dinner will feature wines from the family Domaine. Denis & Nathalie own the B&B and also have a house on the property. Denis' brother Charles is in charge of the family wine business which we will visit on Saturday.

Breakfast will be served each morning at 8:00 a.m. There will be fresh fruit, pastry, yogurts, coffee, tea, fruit juices, cheeses and confiture. Please let us know if you have any dietary restrictions. We will depart at 9:00 a.m. daily unless otherwise noted.

Tuesday

Our first full day will start with a private tour and tasting of **Maison Louis Jadot**. We will tour the state of the art facility followed by a tasting in the cellar. We will also have a catered lunch right at the winery paired with the wines of the Domaine. Our next stop will be to the **Fallot Mustard Museum** where we will have a private tour. The afternoon will consist of a visit to **Domaine Jean-Luc Maldant in Chorey les Beaune**. We should have time to head back to our hotel and freshen up for dinner at **Ma Cuisine**. Ma Cuisine is more of a Bistro than anything and they are known to be a locals place with an amazing wine list and solid food.

Wednesday

Today will begin with a scenic drive through the **Côte d'Or** on the famous **RN74**. Our destination is the small village of **Fixin** where we will meet the **Rousseau family** and tour their cooperage. We will learn how barrels are constructed and toasted. The family has been producing barrels of varying size since 1954. Lunch will be in the historic village of Fixin at **Au Clos Napoleon**. After lunch we will have a guided tour of the **Château du Clos de Vougeot**. Built in 1551 by Cistercian Monks, the château serves today as the headquarters for the "Confrérie des Chevaliers du Tastevin." It sits in the middle of the **Clos de Vougeot Grand Cru** vineyard, the largest Grand Cru vineyard in the Côte de Nuits. The vineyard is now owned by more than 80 different families. Next stop is at **Domaine Moillard** for a brief tasting. Next we will visit **Domaine Marc Roy** and the young and talented **Alexandrine Roy**. She is now the family winemaker and a rising star in the region. Dinner will be in **Beaune at 21 Boulevard**, a new venue on the dining scene.

Thursday

Today we start with a visit **Domaine Vincent Girardin**. I was fortunate enough to spend a little time with the winemaker **Eric Germain** a few months back Eric is the winemaker at Girardin and I am very much looking forward to this visit. We will have lunch on a working farm called **La Ruchotte**. Our lunch is prepared with ingredients grown or raised on the organic farm. Our next stop is **Domaine Pavelot** in the tiny village of **Pernand-Vergelesses**. The Pavelot family name is woven into the history of the village. Their name is found in the public registry as landholders dating back to the 17th century and is found on street signs and a few of the public buildings. At present, it is the brother/sister team of Luc and Lise Pavelot who manage the 8.6 hectare domaine. Both graduated from Beaune's renowned winemaking school, both gained experience in regions outside

of their home, Luc in northern California at *Navarro Vineyards* and Lise in the Loire Valley at *Domaine Dagueneau*, before returning home and taking over from their father Régis, in the early 1990s. Gary Roshke, our liaison in the region, is married to Lise. We will arrive back at home base to freshen up before we head to **Domaine Olivier Laflaive in Chassagne-Montrachet** where we will do a comprehensive tasting of up to 9 different wines of the region. I

Friday

Today we will drive south to Pouilly Fuissé where will visit **Château des Rontets**. Gary will give us a little more history of the area as well as the producer. Today's lunch will be at **L'O des Vignes** in the center of Pouilly-Fuissé. This area will be new to me so I am very much looking forward to this visit. The afternoon will consist of a stop at **Domaine Terres de Velle in Auxey-Duresses**. Sophie and Fabrice Laronze built the domaine from ground up and their passion for terroir is evident in their wines. We will head back to the hotel to freshen up for . I was fortunate enough to spend a little time with the winemaker **Eric Germain** a few months back. Dinner will be in **Saint Romain** at **Hotel Les Roches**. This was my choice for best meal last year.

Saturday

Today we will discover the wines of our home for the week, **Domaine Francois Charles & Fils**. We will walk to our first tasting of the day. In 1988, Pascal Charles joined his father François in the family business. With his wife, Isabelle, two employees and a little help from his parents he has holdings of 14.5 hectares and markets about 60,000 bottles of 16 different wines. We will head to Beaune where you will have the opportunity to explore the Saturday market. Today you will be on your own for lunch. Saturday is market day in Beaune so I am sure you will have a great time exploring. We will meet up again in the afternoon for a guided tour of the **Hospice de Beaune**. The Hospice de Beaune was founded in 1443 by Nicolas Rolin as a hospital for the poor and needy. The original hospital building, the **Hôtel-Dieu**, is one of the finest examples of fifteenth-century architecture and is now a museum. An important charity wine auction is held here in November each year

Our farewell dinner will be held at **Auprés du Clocher in Pommard**. This is another new table for me and I am looking forward to ending our trip on a high note.

Sunday

Guests will depart after breakfast. Train reservations should be made after 11:00 a.m. to ensure everyone has time to pack up. We may have to make two trips to the train station considering everyone will have luggage.

\$3,800 per person based on double occupancy, \$400 sur charge for single occupancy. Price includes hotel for 6 nights, all private tours and tastings, all your meals including wine, transportation to and from the train station and during the week, professional English speaking guides as well as all the entrance fees listed on the itinerary. Price does not include airfare or train to Dijon. Arrangements for travel are up to each individual. I do have several contacts who can arrange flights for you.

Miscellaneous:

- I will be picking you up at the Dijon train station.
- Our hotel is located in Nantoux, about 8 minutes from Beaune near Pommard.
- It is quite possible we will see some rain during the week so please be prepared.

- We will also be doing some walking through vineyards and in very old cellars so bring shoes you don't mind getting a little dirty.
- Remember this is your trip so if you feel like taking a day off then by all means.
- All of the restaurants we will be visiting are upscale but do not require a jacket and tie.
- The wine for all our meals is selected based on quality as opposed to quantity. Remember, some of the most cherished and expensive wines in the world are made in this region.
- Our hotel is very nice, you can look at pictures on-line at www.lacombotte.com. The hotel is run by Denis and his wife Nathalie and their breakfast is truly amazing.