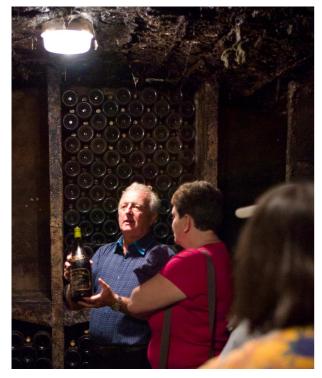
The Burgundy Tour - Itinerary

Monday 15th May Day 1

08.00. We will rendezvous at the Coach Park on the Bayswater Road W2, close to Queensway and Notting Hill Gate .We depart for the Channel Tunnel promptly at 08.30 in our luxury coach that has tables, for 4 people on each one, Kitchen, air-conditioned, toilet etc, a total seating of 28. Champagne and canapés are served en route. During the journey through France there will be a full briefing and tasting of Burgundy directed by Julian White. Lunch is also served en route. After settling in at the *Hotel Mercure, Reims Cathedral*, we dine at *Le Grand Café* with Champagne and fine Burgundy



Tuesday 16th May Day 2

After checking out of the hotel we set out for the Côte d'Or, arriving in the area around 13.00 for lunch at *Chez Guy* in Gevrey-Chambertin. We shall visit *Domaine Camus in Gevrey Chambertin. This producer owns land in 5 of the 8 Grands Crus.* After the tasting we move to our hotel -*Mercure, Beaune Centre.*

A further briefing from Julian White, followed by evening Champagne and we dine at *Le Cheval Noir*, a short walk from our hotel.

Camus Père Cellars

Wednesday 17th May Day 3

The day is devoted to the Côte de Beaune.

After breakfast we take our coach to Pommard and visit **Domaine Coste-Caumartin** and Jerôme Sordet who owns the 'monopole' premier cru "Clos des Boucherottes". Pommard is the more masculine and sometimes even heavy-weight Burgundy much enjoyed by fans of the Pinot Noir. He does also make excellent white wines from his land in Saint Romain, Puligny-Montrachet and Pernand-Vergelesses.



Jerôme Sordet



At 11.30 we move a short distance to the village of Chassagne –Montrachet and visit *Domaine Vincent Bachelet*. After a tour of Vincent's cellars, tasting from his barrels and making personal judgements of his Chardonnay and Pinot Noirs of recent vintages, we shall have lunch there with him and some of his wonderful wines – Maranges, Chassagne- Montrachet, Meursault, – a long list.

Vincent Bachelet

(All the domaines are geared to selling their wines and we can collect the following day, or they will deliver to the hotel). There will probably be another brief visit and we shall enjoy a magnificent dinner at *Aux Vignes Rouges* to round off our pleasure in the *Côte de Beaune*.

Champagne is served en route around the Côte d'Or as well as on long journeys. *Water and snacks are always available on the coach also*

Thursday 18th May Day 4

Our second full day in Burgundy will be in the *Côte de Nuits*, leaving our hotel at 10.00. We move to Nuits Saint Georges and enjoy a tasting with *Bertrand Ambroise* who is a grower in Nuits St Georges, Corton, Clos Vougeot and Vosne-Romanée.

Another producer is being alerted and we expect to visit Domaine Rapet Père & Fils and also an expert Négociant house - Nicolas Potel

Lunch may be taken with Nicolas Potel or a restaurant in the Côte de Nuits.

The day is rounded off with a special dinner at *La Grilladine* with magnums of grands and premier crus Burgundy.

Friday 19th May Day 5

We depart our hotel at 09.00 and make a break in our journey home by taking lunch with **Philippe Brugnon**, a Champagne grower in Rilly-la Montagne, near Reims. You will also have the opportunity of stocking up with Champagne 1er Cru whilst there.

We return via the Channel Tunnel and reach London at approximately 21.00 hours. In our experience, this late return usually means that many of our tourists may not reach their homes until very late and without supper.



Beaune

So we provide a delightful picnic on the return journey that has been arranged with our favourite traiteur (caterer), served with Champagne and Burgundy, just in case you haven't had enough!

The cost of this Tour is £2,000 per person, room sharing doubles or twins. The single supplement is £295.

This includes Travel London-Beaune return and around the Côte d'Or; hotel accommodation and breakfast for the 4 nights; Burgundy briefings and tastings; All Dinners and Lunches; Wines as well as Champagne are included. Visits to growers/ producers and tastings. Champagne and Burgundy is served en route and around the area. There are no extras.





Vincent Bachelet's Cellar

Payments To Account name GJ O'Shea Branch sort code 30 94 65 Account number: 32806968

The Tour is covered by ABTA P6883 ATOL6042