

WHERE TRADITION MEETS TERROIR, TASTE THE
ELEGANCE OF FRANCE'S FINEST VINEYARDS!



Burgundy

FRANCE

WINE & DINE ITINERARY
WITH LISA & DENIS

SEPTEMBER 3-11, 2024



GASTRONOMIQUE TOURS 2024

GASTRONOMIQUE TOURS PRESENTS



The Best of
BURGUNDY

SEPTEMBER 3-11, 2024

The Burgundy wine region, also known as “Bourgogne” in French, is one of the most renowned and prestigious wine regions in the world. Situated in eastern France, Burgundy is famous for producing some of the finest and most sought-after wines, particularly those made from Pinot Noir and Chardonnay grapes.



**Burgundy Beauty, Vintage Grace:
Uncorking Tradition in Every Glass**

Burgundy's reputation for producing exceptional wines has made it a destination for wine lovers and connoisseurs, drawing them to explore the vineyards, cellars, and the rich cultural history of this iconic wine region.

DAY ONE:

09.03.24

Tuesday

 Dijon

Welcome cocktail at four star Hotel Maison Philippe Le Bon Dijon

www.maisonphilippelebon.com

Settle in before meeting for welcome cocktail and dinner.



DAY TWO:

09.04.24

Wednesday

 Beaune

Breakfast at the hotel

Morning departure to Beaune, guided tour, lunch, Moutarderie tour, Dinner

Following breakfast we will have a guided tour of Les Hospices de Beaune, with imposing architecture and glazed tile roof was founded in 1443, as a hospital for the poor. An important charity wine auction, dating back to 1859, is held each November in the great hall.

Following lunch, we will tour and taste French mustard at the Moutarderie Fallot, an independent Burgundian family business since 1840 and discover the craftsmanship of this mustard maker. Fallot is the last family-run stone-ground-mustard company. Dijon mustard is the heart of any french vinaigrette and often enjoyed with steak-frites.

Dinner



DAY THREE:
09.05.24
Thursday

 Vougeot

Breakfast at the hotel
Morning departure to Vougeot, guided tour, lunch, dinner

Following breakfast, our adventure takes us to the Chateau du Clos Vougeot. The Chateau stands in the heart of the Burgundy vineyards. It was originally a wine farm, built in the 12th century by Cistercian monks.

Following lunch, visit to a local vineyard with wine tasting.

Dinner.

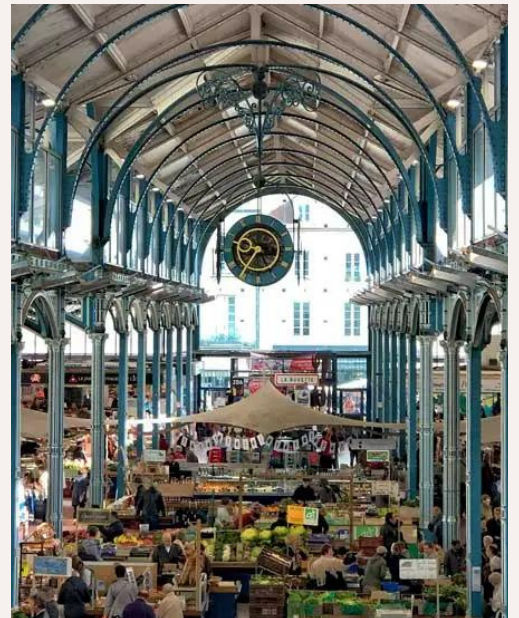


DAY FOUR:
09.06.24
Friday

 Dijon

Cooking class with lunch.

Prior to the cooking class, we will travel to Les Halles- the covered food market in Dijon. Following lunch, free afternoon and dinner on your own,





DAY FIVE:
09.07.24

Saturday

 Brochon

Fromage

Following breakfast, direction Brochon where we will tour, taste and learn about the cheese making process. The Gaugry cheese makers emblematic of the burgundy cheeses: Chaource, Epoisses, Brillat and Savarin to name a few.

Wine tasting followed by lunch.

Dinner.



DAY SIX:

09.08.24

Sunday

 Dijon

Free Day!

Dijon, the capital of the Burgundy region in France, offers a delightful experience for visitors on a free day. This could include exploring and wandering through Dijon's charming Old Town, exploring the Palais des Ducs de Bourgogne, or spending the afternoon at the Musée des Beaux-Arts de Dijon.



DAY SEVEN:

09.09.24

Monday

 Puligny
Montrachet

Chateau de Couches & Oliver Leflaive

Following breakfast, we will visit the Chateau de Couches, a medieval fortress belonging to the Dukes of Burgundy dating back to the 11th century. Wine tasting.

Lunch with wine tasting at Oliver Leflaive: For example: Meursault, Saint Aubin, Puligny-Montrachet, Chassagne-Montrachet, premier cru.

Dinner.





DAY EIGHT:

09.10.24

Tuesday



Chateau de
Savigny

Visit Chateau de Savigny

Following breakfast, we will visit the Chateau de Savigny les Beaune, built in 1340 for Duke Eudes, the chateau was dismantled in 1478 following the invasion by Louis XI. The chateau is a treasure trove for all aircraft, racing car and motorcycles enthusiasts. Discover one of the finest and rarest collections of Fiat Abarth prototypes as well as one of France's most important motorcycles museums. The museum houses approximately 250 motorcycles dating from 1902 to 1960.

Following lunch, vineyard visit and tasting.
Dinner.



DAY NINE:

09.11.24

Wednesday



Dijon

Au revoir

Our culinary adventure ends.....

Thank you for joining us on our
Gastronomique Tour! Bon voyage!

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Price includes:

Luxury air conditioned motor coach transportation with two chauffeurs
Privilege room category in four star hotel including daily breakfast
We will enjoy fresh, local meals throughout the region: six lunches and six dinners,
accompanied by wine
All excursions and tastings
Cooking class

Not included:

Airfare - Airport taxes
Health or accident insurance
Trip cancellation and baggage loss insurance
(both are strongly recommended)
Room upgrades
Gratuity for drivers

\$5,800 per person, double occupancy in privilege category room

Group size limited

Possibility for room upgrade, executive category \$600 per couple
single standard room category \$675

**Your non-refundable deposit of \$1000 per person is due on February
20th, 2024**

Please note: There may be slight modifications to the itinerary.