



CORK & FLAME LUXURY TOUR TO CHAMPAGNE, CHABLIS, & BURGUNDY

The Best Houses, Domaines, and Négociants

NOVEMBER 4TH – 8TH, 2024

— Hosted by Charles Curtis, MW —

US \$3,995 per person
+ US\$100 administration booking fee

COME AND DISCOVER

THE ROMANCE OF CHAMPAGNE: Pickup in Paris, flirt with some Champagne at **Taittinger**, fall in love at **Ruinart**, propose in the historic cellars of **Veuve Clicquot**, celebrate with a blow-out lunch at **Moët & Chandon** before living happily ever after in the cellars of **Bollinger**. That's your 2 eventful days in Champagne.

THE FINESSE OF CHABLIS: Head off to Burgundy and stop en route in Chablis. We will first stop for lunch at the charming **Hostellerie des Clos** in Chablis for a 3-course lunch paired with fine white and red Burgundy. After lunch we head over to the cellars at **Domaine Laroche** for a great tasting of wines from Chablis through to their finest Grands Crus. This Chablis pit stop is efficient, refreshing and satiating

THE TERROIRS OF BURGUNDY: We arrive at a luxury hotel in the heart of Beaune that brings new meaning to traditional elegance. Tonight is on your own for dinner and to explore Beaune. The next morning we walk 50 meters to taste exceptional white wines in the historic underground cellars of **Drouhin**, emerge for a walking tour of Beaune where Charles will show you the landmarks. We will then head to the heart of Puligny-Montrachet for a 3-course lunch paired with 9 wines hosted by **Olivier Leflaive**. On the last day you'll drink and taste wines worth the cost of the tour, beginning with a visit and the most amazing hearty lunch of beef bourguignon washed down with 6 Grand Crus at **Comte Senard**. We wrap up with a tastings at Côte de Nuits stars **Domaine de l'Arlot** and **Domaine Henri Rebourseau**. It's a bucket list experience of a lifetime.



FINE VINTAGE

BY JAMES CLUER MW

www.FineVintageLtd.com

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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 \$3,995 (plus \$100 administration booking fee)

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 Paris, 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 \$750 supplement if you are travelling by yourself. This cost is to cover the cost of single-room occupancy at each of our hotels.

Deposit at booking: \$100 non-refundable administration booking fee.

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

HOW TO REGISTER

To register for this exclusive tour, [please follow this link](#) to a private registration page. Here you will see a summary of the tour and an icon to proceed to the registration page. Upon successful registration, a confirmation will be sent to your email address. Registrations are confirmed on a first come, first serve basis. We take a maximum 20 guests.



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ITINERARY | DAY 1

MONDAY, NOVEMBER 4TH – PARIS TO CHAMPAGNE

9:00 AM - Depart for Champagne

Meet with Charles in the reception of the Hotel Regencia at 41 Avenue Marceau, 75016 Paris, and depart for Champagne. It is located just 5 minutes from the Champs-Élysées and 5 minutes from the river.

Meet at:

Hotel Regencia

41 avenue Marceau, Paris

Tel: + 33 (0)1 47 20 42 65

www.regencia.com

BRASSERIE DU BOULINGRIN

We lunch at the renowned Art-Deco restaurant of Boulingrin with a feast of seafood, traditional brasserie fare which the French do so well. You will also have a sparkling introduction to Champagne with a selection of cuvées, including Dom Perignon and Roederer Cristal. Quite a start! www.boulingrin.fr

TAITTINGER

Taittinger has been an important family-owned House since 1945, but the chalk caves of this beautiful property date back to the 4th century. The finesse of Taittinger Champagnes derives from the dominance of Chardonnay in the blends. Their Comtes de Champagne ranks among the very best of the prestige brands and is a personal favorite. www.taittinger.fr

RUINART

By 4 p.m. we must be walking through the gates at Ruinart, just 5 minutes away. The cellar tour is a lesson in history, art, and extraordinary craftsmanship. There are installations in the cellars that are interactive, fun, and just downright cool. The Rosé is sublime, and we get to taste various champagnes seated in the majestic reception room. This is when you pause to reflect on all the important matters in life, because it is such an uplifting experience. www.ruinart.com

LA CASERNE CHANZY

After a delicious long lunch at Roederer and a full exploration of Ruinart, at around 6:00 pm we check into our hotel. La Caserne Chanzy is luxury hotel in an historic building located in the heart of Reims. You are just a stone's throw from the magnificent Reims Cathedral and short walking distance from the town's top restaurants and shops. Their fine dining room, champagne bar, and spa will cater to your every need, and the modern, elegant rooms are a sanctuary to rest from a full day of tasting Champagne. www.lacasernechanzy.com

VEUVE CLICQUOT

Dinner this evening will be hosted by Veuve Clicquot, arguably the most fashionable of all Champagne Houses. Charles used to work for Clicquot. The extensive cellars are amazing with carvings of Bacchus cut out of the chalk walls and millions of bottles quietly aging. Following a tour of these cellars, we will proceed to the Cellier St. Pétersbourg for a private, multi-course dinner. Naturally, each course will be paired with the finest Champagnes, including their luxury cuvée La Grands Dame. This dinner is the experience of a lifetime for any Champagne lover. www.veuve-clicquot.com



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ITINERARY | DAY 2

TUESDAY, NOVEMBER 5TH – CHAMPAGNE

10:00 am – After a delicious breakfast (always included) we depart the hotel - never too early.

MOËT & CHANDON

We will have a tour of a small part of the cellars, as astonishingly they extend for 28 kms! Moët is known throughout the world and achieves the hugely skillful task of seamlessly blending over 200 different crus. We will have a private lunch in the Caveau Napoleon, named after Emperor Napoleon Bonaparte, who visited Moët on numerous occasions and who awarded the owner of the time, Jean-Remy Moët, the Legion d'honneur. We will start with an aperitif and each course will be perfectly matched to a Champagne. www.moet.com

BOLLINGER

The favourite Champagne of James Bond, the gals on Absolutely Fabulous, and of course, The British Royal Family. It's very stately, a beautiful chateau surrounded by famous vineyards, but Bollinger is also chic. They do things differently here, with heavy amounts of Pinot Noir and aging under cork rather than cap for almost a decade or more. The wines are fantastic, and this is a special visit. Best of all, we are invited to lunch here, and the finest Champagnes will flow. www.champagne-bollinger.com

REIMS CATHEDRAL

After Bollinger we hop back on the luxury coach back to Reims for a visit to the stunning cathedral. This is a must-see and we have 45 minutes free time to wonder around the cathedral and explore the shops on the streets of the centre of Reims.

FREE EVENING IN REIMS

Following our full day of fabulous Champagnes, this evening you are free to explore the restaurants of Reims. Charles will provide you with a list of his personal favorites where classic French cuisine is paired with the finest Champagnes. Tomorrow we are off to Burgundy, so tonight it is about toasting to your Champagne wishes.



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ITINERARY | DAY 3

WEDNESDAY, NOVEMBER 6TH - CHABLIS

10:15 am – Sleep in, have a long relaxed breakfast, stroll through the streets of Reims, or work it all off in the gym before we check out and head off to Chablis.

HOSTELLERIE DES CLOS

It's about noon when we arrive in Chablis – a small village with a big reputation for sublime and refreshing white wines made entirely from Chardonnay. As we transition from Champagne to Chablis, so too will our lunchtime wines. Charles will give an introduction to Burgundy with a series of wines to help you understand this complex region and you will enjoy a 3-course lunch paired with these wines before exploring the vineyards surrounding the village. www.hostellerie-des-clos.fr

DOMAINE LAROCHE

By mid-afternoon, we make our way to the Domaine Laroche, which is one of the important players 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/>

HÔTEL LE CÈDRE

We check in to one of the best hotels in Burgundy called le Cèdre in the heart of Beaune. This 5-star hotel will be our home for our 2 nights in Beaune. This is a free evening to explore the cobblestoned streets and bistros of Beaune. www.lecedre-beaune.com



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ITINERARY | DAY 4

THURSDAY, NOVEMBER 7TH – CÔTE DE BEAUNE

10:00 a.m.– Enjoy breakfast at the hotel and then we depart at 10 a.m. and walk 50 meters to the cellars of none other than Joseph Drouhin.

JOSEPH DROUHIN

Located in the centre of Beaune, Joseph Drouhin was founded in 1880 and is one of the most highly regarded family-owned négociants with more than 60 hectares of prestigious Premier and Grand Cru vineyards. These are some of the most ancient cellars in Burgundy, with tunnels weaving through the town of Beaune and stacked full of fine wine, ageing, and waiting for VIP groups like ours to be tasted in small underground caves. We stay focused on white wines mostly, as it's the morning, and we are learning about the greatest Chardonnays in the world today, starting with a benchmark. www.drouhin.com

OLIVIER LEFLAIVE

Our next stop is a tour of the vineyards and small towns of Meursault, Puligny and Chassagne before arriving at Leflaive in Puligny Montrachet. Olivier is one of the most famous winemakers in Burgundy, and frankly, in the world. I was fortunate enough to meet him and we established a relationship. He will kindly welcome our group himself and show us his cellars and explain how he makes his fine wines, that often sell for many hundreds of dollars a bottle. After that we embark on a tasting menu extravaganza with nine fine wines from this great estate. It has been an icon in Burgundy since 1717. Fasten your seat belts. www.olivier-leflaive.com/en

WALKING TOUR OF BEAUNE

You may have ventured out for dinner the night before and marveled at the historic buildings, but without a clue as to their history and significance. Following your lunch at Olivier Leflaive, Charles will take you to see the places in Beaune that are important and will explain why. The Hospices, the main square, and of course he can't help himself but show you his favorite cheese, wine shops with some time to relax before dinner.

LA TABLE DE LEVERNOIS

Tonight is a gastronomic affair at the Michelin 1-star “La Table de Levernois” set in the countryside a few miles outside of Beaune. After serving as Chef de Partie under Alain Ducasse at the Hôtel de Paris in Monte Carlo, Chef Philippe Augé elevates local seasonal products to astounding heights. With more than 1,000 wines on their list, this is a wine and food lovers' destination – and a great way to toast to our final evening in Burgundy. www.levernois.com.



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ITINERARY | DAY 5

FRIDAY, NOVEMBER 8TH – CÔTE DE NUITS

10:30 am – Breakfast, check-out and depart hotel

DOMAINE COMTE SENARD

It's Friday, the last day of the tour, and it's time for one of the most classic and hearty lunches you will ever experience. When we come to Comte Senard it's like visiting family. We duck into some insanely small cellars dating to the 14th century where you have to keep your head low, and peek at bottles of old Burgundy, some of which may appear on the lunch table. We see their famous Clos de Meix Grand Cru vineyard, hear historical tales that change your outlook on life, admire the hill of Corton just behind us, and then sit down in the family style dining room for a Burgundian feast of pâté and charcuterie, beef bourguignon, and far too many Grands Crus wines, both young and old. These are serious wines. www.domainesenard.com/en

DOMAINE DE L'ARLOT

Our journey through the Côte de Nuits continues 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, who also own Pichon Baron in Bordeaux, Noval in the Douro Valley, a property in Tokaji, and several others. Here we will learn about the soils, the appellations, the classifications, and how they all lead to a diverse range of extraordinary Pinots. This visit will be very educational, but you won't even realize it because of the casual style. www.arlot.com

DOMAINE HENRI REBOURSEAU

A family property in Gevrey-Chambertin now shared by two families, the original owners for over 200 years, the Surrel family, and the Bouygues brothers, who own a selection of excellent vineyards, including Château Montrose a 2nd Growth in St-Estèphe. Within the 13.5 hectares there is land in no less than 5 Grand Crus and 2 Premier Crus: quite a collection! The vineyard has been farmed biodynamically since 2008. The aim is to express the character of each plot in the glass: the true wonder of Burgundian terroir. <https://www.rebourseau.com/>

6:30 PM – TOUR ENDS

From Henri Rebourseau, we will bring you to Dijon by 6:30 pm for guests who wish to catch a TGV, which is the fastest way to get to Paris, or elsewhere.



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