



COTE D'OR: CASUAL BURGUNDY WINE TOUR 2010

Sept. 26th to Oct. 1st 2010

TOUR BEGINS WITH PICK UP AT DIJON TRAIN STATION

TOUR ENDS WITH DROP OFF AT DIJON TRAIN STATION

(NOTE: WE RESERVE THE RIGHT TO MAKE ANY CHANGES TO THIS ITINERARY AND WILL INFORM GUESTS OF ANY CHANGES MADE PRIOR TO DEPARTURE)

TOUR DESCRIPTION

Burgundy is the old France, where the past lives in concert with the present. Historic chateaus, miles of straight Roman roads and magnificent churches are a constant reminder of Burgundy's heritage. Burgundy is a land of culture, countryside, fine food and wine. A land where life is relaxed and enjoyed. The area is rich in culture, history, gastronomy and world-famous wines, and is renowned for its warm hospitality and inimitable knack for enjoying life. Familiar names like Beaune, Meursault,

Corton-Charlemagne and Montrachet evoke the tradition and "joie de vive" of the region's top wine growers, where love of wine is so much a part of daily life. Passing old honey-colored stone houses and ancient walls along the quiet, winding wine roads, gives the impression of having gone back in time.

A charming 3-Star hotel and classic French cuisine await as you discover the prestigious wines, history and beauty of Burgundy. You'll enjoy extensive tastings at top wine estates in Burgundy with Professional Guide Colette Barbier who teaches History of Gastronomy and Wine at the University of Dijon, and internationally award winning photojournalist Peter Martin, Managing Director of Martin & Keegan LLC, a tour company specializing in small boutique tours around the world.

DAY ONE-ARRIVAL (SUNDAY)

Guests will be picked up from the Dijon train station in the early afternoon (time to be determined). Direct TGV trains from Gare de Lyon to Dijon take about 90 minutes. It's approximately a 30 minute drive from Dijon to Beaune where we'll check into **our 3-Star Inn** for 5 nights.

Once checked in, we'll enjoy a private walking tour of Beaune, with expert Guide **Colette Barbier**, which will be followed by a wine-tasting and a review of our itinerary for the week.

Dinner tonight is at **LA CIBOULETTE**

Situated just after the Porte Saint Nicholas, at the entrance to the rue de Lorraine in Beaune, the unassuming entrance to La Ciboulette hides a fresh and unpretentious interior and is often described by locals as a reliable favourite. The beamed rooms are decorated in white and celery green, and the tables are all set beautifully.

The husband/wife team of Martine and Alban Demougenot run this bright, clean, elegant little two room bistro serving stylish remakes of traditional Burgundian fare.

69 rue de Lorraine F - 21200 BEAUNE

<http://www.laciboulette.com/>

DAY TWO (MONDAY)

After breakfast a short drive to our first visit:

DOMAINE COLLOTTE - MARSANNAY-LA-CÔTE

After our tour of Clos Vougeot, our first tasting of the day will be with the tall, quiet, Philippe Collotte who presides over this small, quality driven domaine in the Cote d'Or's most northerly appellation. From the U.S. Importer, Peter Weygandt: "His 2004's were good, especially the Marsannay Champsalomon, but his 2005's are special. And it is not just the vintage that explains it. One can see lower yields, more selection before and at harvest, and for us he bottled everything unfiltered. The Marsannay Clos de Jeu 2005 is the top Marsannay I have ever tasted - I put 6 magnums into my personal cellar. As I alluded to above, 2005 is no fluke - Philippe's were some of the best 2006's I tasted in February 2007 and when you taste his 2006 Rosé de Marsannay, it will be hard to argue that one who got that much fruit in his Marsannay Rosé, must have done something special that vintage. Of special note is his Bourgogne parcel, planted in 1947 (bottled unfiltered for us) and there are 4 parcels of 50 + year vines in his super-value Marsannay VV. It is fun to find people like Philippe Collotte."

Lunch is at **La Cabotte**,

24 Grande Rue, 21700 Nuits-Saint-Georges.

Owned by Virginie and Thomas Collomb, and situated in the heart of the town, La Cabotte's decidedly modern menu. The dining room, with exposed beams and stonework, modern lighting and rustic furniture, has a view of the kitchen. Modern dishes inspired by local produce.

DOMAINE CHEVILLON-CHEZEAUX - NUITS-SAINT-GEORGES

After lunch our next tasting will be just a short drive south to the small but highly regarded Domaine Chevillon-Chezeaux in Nuits Saint Georges. Decanter magazine's January 2007 list of Key Players in Nuits St. Georges states: "This little-known property is run with enthusiasm by Philippe Chezeaux, who is gradually adopting organic viticulture. No more than 20% new oak is used to age the wines. The style of the wines is structured without any harshness, and they can be beautifully fragrant."

After lunch, a short drive back to Beaune, where guests will spend the evening on their own to take in Beaune's many shopping and sightseeing opportunities. Guests will be on their own for dinner tonight to discover one of this city's many wonderful restaurants with our recommendations.

DAY THREE (TUESDAY)

DOMAINE DES LAMBRAYS - MOREY-SAINT-DENIS

After breakfast we will make an early start north to the quaint village of Morey-Saint-Denis, for our first wine tasting at Domaine des Lambrays. The grand cru Clos des Lambrays is an extraordinary terroir, capable of giving wines that, in generosity of savour and length rival the greatest. It is, as the domaine's longtime regisseur Thierry Brouin points out, the most "Morey" of all the Grand Crus of that appellation—the terroir really comes through. Other wines of this domaine include Morey-Saint-Denis, Morey-Saint-Denis 1er Cru Les Loups, and tiny quantities of Puligny-Montrachet 1er Cru Clos du Cailleret, and Puligny-Montrachet 1er Cru Les Folatieres.

<http://www.lambrays.com>

DOMAINE DAVID CLARK - MOREY-SAINT-DENIS

Our second tasting of the morning will find us once again in Morey-St.-Denis, at Domaine David Clark. American-born and Scottish-raised, Clark, formerly a Formula One engineer, realized a long-held dream by in 2003 studying at the Lycée Viticole in Beaune, and then in 2004 purchasing a 2-hectare domaine of well-positioned Bourgogne appellation old vines vineyards, and a house on Morey-St.-Denis' Grande Rue. David Schildknecht in The Wine Advocate comments that "Clark is dead serious about quality and attention to detail." Wines include Bourgogne Au Pelson from vineyards just across from the Clos Vougeot, and a Bourgogne Passetoutgrain (1/3 old vines Gamay and 2/3 Pinot Noir) from a vineyard just below Roumier's Clos de la Boussiere. 17 Grande Rue, 21220 Morey St. Denis, david@domainedavidclark.com,

www.domainedavidclark.com

Lunch will be at **Le Charlemagne**, a delightful 1-Star Michelin restaurant with a view of the hill of Corton-Charlemagne, just outside of Pernand-Vergelesses. Le Charlemagne blends Japanese sensibilities with local ingredients to create fabulous, unique, and often playful cuisine.

<http://www.lecharlemagne.fr/>

Tonight dinner is at **Ma Cuisine**, allée Ste.-Helene, Beaune. This is a Burgundy insiders' choice for fabulously fresh ingredients cooked simply and deliciously. A lively, and unpretentious atmosphere and a tremendous wine list too, both in terms of selection and price.

DAY FOUR (WEDNESDAY)

After a leisurely breakfast, guests will have time to explore Beaune on their own, visit the open-air market, or take a walking tour of the **Hotel Dieu**. The Hôtel-Dieu, a hospice founded by Nicolas Rolin and his wife in 1443, to stem the tide of poverty and famine brought along by the Hundred Years War. The style of the hospice was inspired by the architecture of the Valenciennes hospital and was designed by the Flemish master Jehan Wisegrère. The hospice is a medieval jewel with its superb multi-coloured Burgundian roof tiles and the magnificent central courtyard. It houses two religious masterpieces: the wooden statue Christ-de-Pitié and the altar (1442-50) by Rogier van der Weyden depicting Judgment Day along with several beautiful wall hangings.

Guests will enjoy lunch on their own today with our recommendations.

DOMAINE SERAFIN

After lunch we travel north to perhaps the most famous village in Burgundy, Gevrey-Chambertin for a tasting at the renowned Doman Serafin

After lunch, a short drive back to Beaune, where guests will spend the evening on their own to take in Beaune's many shopping and sightseeing opportunities. Guests will be on their own for dinner tonight to discover one of this city's many wonderful restaurants with our recommendations.

DAY FIVE (THURSDAY)

DOMAINE RAYMOND DUPONT-FAHN - MEURSAULT

Fifth generation wine-grower, Raymond Dupont-Fahn has in just a short career as winemaker, produced some stunningly great wines from humble appellations - Auxey and Bourgogne. His most unique cuvee is the Bourgogne Chaumes des Perrieres, from a vineyard adjoining Meursault Premier Cru Les Perrieres, but only classified as appellation Bourgogne. 40 year-old vines, low yields and barrel fermentation, in the hands of Raymond, yield perhaps the greatest "Bourgogne" blanc in the world.

Lunch is at **LE CHASSAGNE**, in Chassagne-Montrachet. "Chef Stéphane Léger has bought out his former partners and the elaborated cooking at this modern restaurant has become even more sophisticated and pure."

DOMAINE REMI JOBARD - MEURSAULT

After lunch our second tasting is at Domaine Rémi Jobard, in Meursault. Rémi Jobard is the "intelligent and dynamic son of Charles Jobard," the brother of Francois. 'Offerings include a Bourgogne Blanc (that tastes like an excellent Meursault), then three sensational and unique Meursaults from three different lieu dits: the Sous la Velle, En Luraule, and Chevalieres, and three Premier Crus: Poruzots, Genevrières, and Charmes. To capture all of the texture and nuance RÈmi now also bottles all of his wines without filtration sixteen months after vintage. There is no telling how great his domaine can become.' From Le Classement 1999 Revue du Vin de France.

Our last night together and we'll enjoy a wonderful meal at our Favorite bistro!

DAY SIX (FRIDAY)

Early morning departure today for a shuttle back to the Dijon Rail station for trains to Paris and beyond. (Time to be confirmed).

SUMMARY OF WHAT'S INCLUDED

Full information and welcome package.
Welcome reception with local wine.
5 Night's accommodation in a **3-Star Inn** in Beaune
Pick up and drop off at the Dijon train station and all transfers during the tour.
Private walking tour of Beaune
5 breakfasts.
3 lunches; 3 dinners
Professional Wine Expert and Guide
Entries to all private wine tastings throughout the region.

(Only wines consumed during our visits are included in the price)
(Price does not include wine or other beverages with meals)

Price Per Person - \$2940.00 (Price does not include airfare)
Single Supplement - \$425.00
(note: single guests may request to be paired to avoid the single supplement fee)

Martin&Keegan LLC cannot be held responsible for any personal expenses incurred due to changes in itinerary or trip cancellation.

- To make a reservation we require a \$750 deposit per person. You may pay with personal check made payable to Martin & Keegan LLC, or credit card via our website at www.martinkeegan.com
- The balance of your trip is due 60 days before trip departure. Refunds of deposits will be sent less a 10% cancellation fee provided that written cancellation is received at least 60 days prior to departure date. After that time any monies paid are forfeited. There is no refund for arriving late or leaving a trip early.
- Martin&Keegan LLC reserves the right to make changes to itineraries due to unforeseen circumstances. In the unlikely event that Martin&Keegan LLC has to cancel a tour, you will receive a full refund.
- Travel insurance is highly recommended and can be purchased at an additional charge through Access America. Please call us for information.
- Martin & Keegan LLC cannot assume responsibility for any fees relating to the cancellation of air tickets.
- Please do not purchase airfare or make travel plans until confirming we have at least 8 guests on our tour.

Maximum 14 guests; minimum 8 guests.



info@martinkeegan.com

1-410-279-3922