



COTE D'OR: THE CLASSIC BURGUNDY WINE TOUR 2011

October 9th – 14th 2011

Presented by MARTIN&KEEGAN LLC TOURS
Along with WEYGANDT WINES of Washington D.C.

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 vivre" 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 First-class hotel, private visits to the top producers and sumptuous dining 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.

Luxury accommodations are included at the elegant 4-Star Hotel Le Cep in Beaune.

- **All beverages during the six meals are provided in the price of the tour. Ample red and white wines, still and sparkling bottled water, and coffee or tea will be served along with all six meals provided as part of this tour.**

- **Tour limited to 14 guests**

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 **the Hotel Le Cep** for 5 nights. The Le Cep is a townhouse hotel with a pleasant mix of antiques and old world French country charm and is perfectly located in the heart of the old town of Beaune specially suited for exploring.
- 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.
- **<http://www.hotel-cep-beaune.com>**

- **Dinner at Aupres Du Clocher (Pommard)**
- <http://www.aupresduclocher.com>
- The chef/owner, Jean-Christophe Moutet, worked for years alongside the likes of Roland Chanliaud at Jardin des Remparts in Beaune and Jacques Lameloise in Chagny and had finally struck out on his own. Jean-Christophe has a deft touch and like all great chefs, manages to imbue his food with soul, in addition to using first-rate ingredients.!

DAY TWO (MONDAY)

- After breakfast we visit the picturesque **CLOS VOUGEOT** where once again expert Guide Colette Barbier shares her knowledge of this historic location.
- Clos de Vougeot is the largest single vineyard in Côte de Nuits entitled to the grand cru designation. The Clos de Vougeot vineyard was created by Cistercian monks of Cîteaux Abbey, the order's mother abbey. By the year 1336, it served as the flagship vineyard of the Cistercians, and has been a highly recognised name for centuries.
- <http://dijoon.free.fr/bestof/clos-vougeot.htm>

- **DOMAINE COLLOTTE - MARSANNAY-LA-C'ŒTE**

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 – Restaurant Simon (Flagey-Echézeaux)**

Bright, warm, welcoming, the Simon family restaurant shines brightly in this peaceful little village in the heart of the prestigious Côte de Nuits vineyards. The Restaurant Simon is a veritable showcase of Burgundy and its culinary traditions. François Simon bases his cooking on sound foundations: authenticity, natural ingredients, serenity and family values!

- **DOMAINE CHEVILLON-CHEZEAX - 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."

- **FREE NIGHT DINNER IN BEAUNE TONIGHT**

DAY THREE (TUESDAY)

- This morning we have a private visit with Pierre and Guy Moine at **La Ferme Du Poiset**, makers of some of the finest Chevre Cheese in France. He is renown all over the country and many 'starred' restaurants fight to get his cheeses! They run a farm that preserves the best traditions of pure Burgundy food – making artisanal goat's cheese, using the same techniques as “the grandmas” used to, as they put it!

- **DOMAINE DES LAMBRAYS - MOREY-SAINT-DENIS**

After our visit, a short drive 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>

- **Lunch – La Cabotte (Nuits-Saint George)**

The chef, Thomas Protot, values inventive cuisine and excellent local produce. The cuisine is original, with an undeniable savoir-faire which underlines the current trend to mix the traditional and the exotic. The aromas from the kitchen draw on the generosity of the seasons and local produce has pride of place, all beautifully enriched to bring out the best qualities of each ingredient!

<http://www.resto.fr/lacabotte/default.cfm?langue=UK>

- **DOMAINE DAVID CLARK - MOREY-SAINT-DENIS**

Our second tasting today will find us once again in Morey-St.-Denis, at Domaine David Clark. A visit with David has been a tour hi-light for all our guests over the last couple of years. His passion and determination is infectious and he is more than happy to share his story and his wines in the cozy confines of his cellar. 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 Bousiere.

www.domainedavidclark.com

- **FREE NIGHT DINNER IN BEAUNE TONIGHT**

DAY FOUR (WEDNESDAY)

- **DOMAINE RAYMOND DUPONT-FAHN - MEURSAULT**

After breakfast, a short drive south to the famous village of 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.

- Today we're being hosted at Chateau de Chassagne, one of the best addresses in the wine region of the Côte d'Or, for lunch and a wine tasting. Winemaker Michel Picard spent a decade and millions of dollars restoring this château in Chassagne-Montrachet from the 11th-century cellars up to the tiled roof. The Château tasting table offers a great experience of fine wines with a regional meal and wine commentary by the Château wine expert.
- <http://www.michelpicard.com/fr/chateau-chassagne-montrachet.php>

- **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, Genevrieres, 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.

- **FREE NIGHT DINNER IN BEAUNE TONIGHT**

DAY FIVE (THURSDAY)

- After a leisurely breakfast, guests will have time to explore Beaune on their own. There is extensive "traditional" shopping clustered around the central square with a focus on gourmet food, fashion, and wine.
- We'll meet for lunch at **Ma Cuisine (Beaune)**
Voted by 400 French gastro-journalists three years ago as the best wine bistro in France, this has been a must-visit venue since it opened. Local gourmets and winemakers favour this cozily cluttered restaurant for its rustic fare, casual atmosphere, and remarkable wine list: this is one of the hottest tables in Beaune!
- **DOMAINE CECILE TREMBLAY - VOLNAY**
We will gather at 2PM then travel a few kilometres south to Volnay for our first tasting in the Cote de Beaune at Domaines Cécile Tremblay. Cécile is the grand-niece of Henri Mayer (on her mother's side), and, from the Mayer family, has holdings principally in and around Vosne-Romanée. Together this makes an impressive range of appellations, and together they make superb Burgundies. Tremblay's wines are all "extremely well-balanced, intense but not heavy, and they will age beautifully."
- Our final dinner tonight will be at the Michelin starred **Loiseau des Vignes** in Beaune. The restaurant is managed separately by the famous Group Bernard Loiseau which manages the 3* Michelin Relais Bernard Loiseau in Saulieu. A wonderful combination of modern and authentic beam ceilings and stones create a very pleasant atmosphere in which to dine at this Michelin 1* Restaurant!
<http://www.bernard-loiseau.com/>

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 Luxury accommodation in '**Deluxe**' guestrooms at the Hotel Le Cep
- Pick up and drop off at the Dijon train station and all transfers during the tour.
 - Private walking tour of Beaune
- Joining us all week will be **Professional Guide Colette Barbier** who teaches the History of Gastronomy and Wine at the University of Dijon.
 - A visit to the famous, picturesque **CLOS VOUGEOT**
- A private visit at **La Ferme Du Poiset**, makers of some of the finest Chevre Cheese's in France.
- At tasting and lunch at the Chateau de Chassagne, one of the best addresses in the wine region of the Côte d'Or.
 - 5 breakfasts; 4 lunches; 2 dinners
 - **All beverages during the six meals are provided in the price of the tour.**

What this means is that ample red and white wines, still and sparkling bottled water, and coffee or tea will be served along with all six meals provided as part of this tour.

Additional aperitifs or digestives will be the responsibility of individuals.

- Entries to all private wine tastings throughout the region.

Price Per Person - \$4149.00

(Double occupancy; Price does not include airfare)

Single Supplement - \$325.00

(note: single guests may request to be paired to avoid the single supplement fee)

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. 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.
- 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.
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- Martin&Keegan LLC cannot be held responsible for any personal expenses incurred due to changes in itinerary or trip cancellation
- Maximum 14 guests; minimum 6 guests.
- Please do not book European travel until confirming with us that we have reached the minimum number of guests on tour.

Maximum 14 guests; minimum 6 guests.



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