



## CULINARY VACATION IN A FRENCH WINE REGION – BURGUNDY

† **French cuisine in a Chateau - 1 week in the heart of Burgundy.**

**5<sup>th</sup> to 11<sup>th</sup> November 2007** - French family food and a guest Chef from the Ritz, the world famous Palace of Paris.

**3<sup>rd</sup> to 9<sup>th</sup> December 2007** - Guest Chef from the Ritz.

† **Location in Burgundy**

Pouilly en Auxois, 40 km from Dijon.

**How to get there:**

By car : via Paris.

By train : using TGV from Paris or from Lyon.

By air : The nearest airport is at Dijon or Lyon Satolas.

Please note that car rental is highly recommended for this programme.

**Wine & Prestige can provide a chauffeur-driven vehicle if requested.**



† **The Chateau**

**This magnificent chateau dates from the 17<sup>th</sup> century.**

It is one of the most beautiful chateaux in the region. It has just been entirely renovated over a period of 7 years resulting in an exceptional building.



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### † The rooms

The chateau offers outstanding accommodation comprising 5 rooms of which 2 are suites.

#### Room 1 : suite

2 rooms : one room with double bed and the other room with two single beds and an extra single bed if required. En suite bathroom serving the two rooms.

#### Room 2 : suite

One room with two single beds and one smaller room for one person. No division between the rooms and served by the one bathroom en suite.

#### Room 3

One double bed plus an extra single bed if required. En suite facilities.

#### Room 4

One double bed with en suite facilities.

#### Room 5

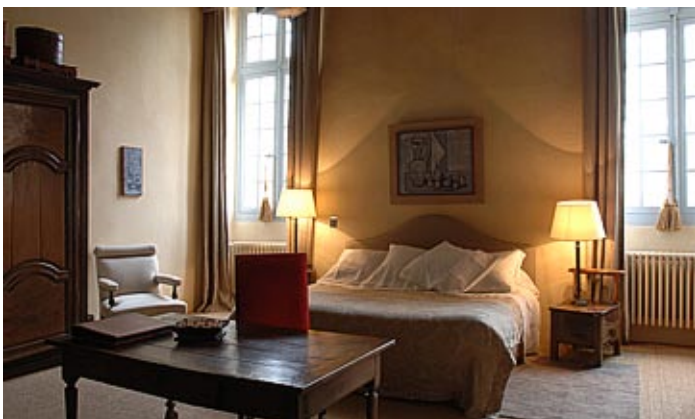
One double bed with en suite facilities.

If a suite has not been reserved for more than two people it will be sold as a standard room equipped with either one big bed or two single beds.

The extra beds may be used by either adults or children.

#### Bathrooms and WC :

All the rooms have a bathroom with WC. All have showers except two of the rooms, one suite and one standard room which are equipped with a bath.



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### Cooking lessons

The day begins at the chateau where the Chef will discuss the plans for the day over coffee. Then you go to the local French market where the Chef knows many of the vendors. The Chef will design the menu with you and choose the foods you'll like to discover while at the market. He will explain what the different foods are. This class is not only about cooking and recipes but also the pleasure of food in French daily life. The class involves demonstration and participation in the preparation of a four course lunch consisting of an entree, a main dish, cheese and dessert that you will no doubt enjoy.

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### French family food

Participation in the preparation of 2 lunches and on the last day sweet and savoury pastries, doughs and creams. The cooking experience is about cooking the dishes French people make at home.

### Guest Chef from the Ritz

For your lessons with the Chef from the Ritz, you will be taught la Grande Cuisine Française. The Chef, who works in the most prestigious restaurant in Paris has specially come here to deliver to you some of his secrets. He will also take you to the markets where you will choose together the menu for lunch. On returning to the chateau you will be involved in the preparation of an exceptional meal.

### Day 1 – Monday 5<sup>th</sup> November and 3<sup>rd</sup> December 2007 Arrival – Cruise on the Burgundy Canal in the afternoon.

Arrive at your leisure any time of the day (preferably the morning). Upon arrival at your beautiful chateau, you'll be warmly welcomed and then shown your comfortable rooms to unpack and relax. You will have the morning free to 'do your own thing' relax & explore the surroundings – the countryside, take a walk or discover the nearby village.

### 14 :00 – Cruise on the Burgundy Canal (only in November)

In the afternoon for those who have already arrived you will have the pleasure of a 2h30 canal cruise. You will admire the countryside and above all the astonishing tunnel which connects the Rhone to the Seine. A real curiosity.

### 18 :00 – Welcome aperitif & dinner

Tonight you'll be served a welcome aperitif and dinner with your host Nathalie Delalande from Wine & Prestige at about 6.00 p.m. She will discuss the week's itinerary with you.



Christophe Pouy, Chef from the Ritz, conducts the class.







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### † Day 2 – Tuesday 6<sup>th</sup> November and 4<sup>th</sup> December 2007

#### Market at Dijon followed by a cooking lesson – Visit Chateau de Commarin.



Wake up to your breakfast. Breakfast served in the dining-room of the chateau.

#### 8 am – Tuesday is market day at Dijon

Depart with the Chef for the country market of Dijon, where local produce will be touched, squeezed and purchased for your culinary forays.

#### Cooking lesson

Back at the chateau, you will start your cooking lesson using fresh local ingredients. You create a wonderful lunch, which you enjoy together, accompanied by a wine from Burgundy.

#### Free time in the afternoon

We suggest that you explore on foot the surrounding area and discover the marvellous countryside of Burgundy. We will let you have several walking guides and itineraries for walks up to 11 km.

#### 6 p.m. – Visit of the nearby Chateau de Commarin.

The Count de Vogüé, who owns the chateau which has been in the same family for 26 generations, will show you this magnificent chateau surrounded by two lakes, moats and a park, famously visited by François 1<sup>st</sup>, King of France.

To round off your visit you will taste some Burgundy Wine with the Count in the private quarters of the chateau.





## CULINARY VACATION IN A FRENCH WINE REGION – BURGUNDY

† **Day 3 – Wednesday 7<sup>th</sup> November and 5<sup>th</sup> December 2007**  
Truffle Hunt and tasting of foods produced with truffles – Coach and Horse tour around the vineyards (optional) – Visit Chateau of Clos Vougeot.



### **9:00 – Truffle Hunt and tasting followed by light lunch in the cellar of the winemaker.**

This morning's truffles excursion starts at 9.00 am and takes you through the "route des vins" to the village of Nuits Saint-Georges, the heart of the Côte de Nuits vineyards. It is in the area around this village that one of most famous vineyards in the world is to be found : Domaine de La Romanée Conti.

The owner of Chateau d'Entre-Deux-Monts will then allow you to visit the chateau. Following this he will show you the location of the truffles amongst the oak trees where you will see a demonstration of truffle hunting by the dogs. The morning concludes with a light lunch served in the chateau during the course of which you will taste several dishes containing truffles accompanied by wines from the region.

### **14:30 – One hour ride in horse drawn carriage around the vineyards.**

A horse drawn carriage awaits you at Chateau du Clos Vougeot to take you around the vineyards and will return to the chateau for a free visit.

### **15:30 – Free Visit Chateau du Clos Vougeot.**

This chateau is associated with one of the most famous vineyards in Burgundy. Built for the abbot of Cîteaux and his wine, the Chateau du Clos de Vougeot comprises private quarters and buildings for wine-making at the heart of the close. In the hands of the Abbey de Cîteaux for almost seven centuries, the wine production is today shared among some 80 producers. This is a one hour visit.

The remainder of the afternoon is yours to explore the beautiful area and check out the best spot for dining in the evening.





## CULINARY VACATION IN A FRENCH WINE REGION – BURGUNDY

† **Day 4 – Thursday 8<sup>th</sup> November and 6<sup>th</sup> December 2007**  
Wine Tasting at Gevrey Chambertin – Côte de Nuits – visit of  
Beaune.

**11 am – Visit and wine tasting at Gevrey Chambertin, in the Côte de Nuits region of Burgundy.**

The owner of this domaine welcomes you to visit his one hundred years old cellar where can be found the most famous wines of the Côte de Nuits.

She will offer you a typical lunch of the region during the course of which you will be privileged to taste 7 different wines including 5 grands crus which are among the most prestigious wines in Burgundy : namely, Clos Vougeot, Chambertin Clos de Bèze, Chapelle-Chambertin, Latricières-Chambertin, Bonnes-Mares.

**16:00 p.m. – Visit the mustard factory.**

After lunch we will return to Beaune via the wine route passing through villages whose wines are the most well known of the Côte de Nuits.

At Beaune, we will rendezvous at a mustard factory which is the last traditional one that serves the Chefs of the best restaurants in France. At the end of the visit you will be given the chance to make your own mustard.

**Visit the famous Hospices de Beaune (At your convenience).**

We will provide you with tickets to visit the Hospices de Beaune whenever you want to go. The Hospices de Beaune are well known for their Burgundy style of architecture but without doubt they have established an international reputation in the world of wine for their wine auctions, conducted by Christie's.





## CULINARY VACATION IN A FRENCH WINE REGION – BURGUNDY

### † Day 5 – Friday 9<sup>th</sup> November and 7<sup>th</sup> December 2007 Market at Nuits Saint-George followed by a cooking lesson

#### 8 am – Today, Friday is market day at Nuits Saint-George – Cooking lesson.

Once again travel to market at Nuits Saint-George with the Chef, where local produce will be available for you to judge and purchase as raw materials for your exquisite lunch which you will prepare following the guidance of your Chef.

Lots of things to be learned in the Chef's cooking lesson using your chosen produce. You create a wonderful lunch, which you enjoy together, and of course accompanied by beautiful wine from Burgundy.

#### 17:00 – Wine tasting of Côte de Beaune, in the South of Burgundy, 1 hour's drive from the chateau.

Unlike the Côte de Nuits, the only grands crus from Côte de Beaune are white wines, with the exception of Corton which is situated on the border between the two regions. In effect it is to the south of Beaune where the best whites are to be found :

Chassagne-Montrachet, Puligny-Montrachet, Chevalier-Montrachet, Bâtard-Montrachet. The Montrachet wines are often called « king of the white wines ».

You will taste these wines in the cellars of a magnificent 18th century chateau.







## CULINARY VACATION IN A FRENCH WINE REGION – BURGUNDY

- † **Day 6 – Saturday 10<sup>th</sup> November and 8<sup>th</sup> December 2007**  
Market at Beaune followed by a hands-on cooking lesson with the Chef from the Ritz.



**8 am – Today, Saturday is market day at Beaune followed by the cooking lesson back at the chateau.**

Depart with the Chef for the country market, where once again you will handle the local fresh produce with your increased knowledge of what to look for, before going back to the chateau to prepare yet another excellent lunch under the guidance of the Chef. You enjoy the meal together, not forgetting the wine of Burgundy.

### **Free time in the afternoon**

Some suggestions include a visit to Beaune for Shopping, and a visit of the Hospices de Beaune if you did not have enough time to do it during this busy week.

- † **Day 7 – Sunday 11<sup>th</sup> November and 9<sup>th</sup> December 2007**

Leave at your leisure during the morning.

