



# Sensory Pleasures with Bourgogne Wines

## 3 days tour 10 to 15 people

### DESCRIPTION

#### Giving you the keys to the Bourgogne winegrowing region

The Ecole des Vins de Bourgogne offers courses and wine tours that combine knowledge with pleasure.

You don't need to be a professional to attend the École des Vins de Bourgogne. Our training courses have been designed especially for you, whether you are a newcomer or a confirmed wine-lover. Here, it is about sharing a taste for indulgence, passion, savoir-faire, history and stories about wine... The École des Vins de Bourgogne offers sessions in English on a range of different themes, held throughout the year

We are passionate about what we do, we have an indepth knowledge of the subject and we have over 40 years of experience, all of which we dedicate to you.

Our wine school is registered as a travel agency with number IM021120016 and as an official training center with number 26.21.02044.21.

### **ABOUT THE TOUR**

Indulge yourself and **participate** in the weekend of the **Hospices de Beaune famous wine auction**.

This three days tour is a very complete immersion in the Bourgogne wine and food culture.

For people who wish to participate in the Auction and are registered, we can assist you in the wine selection.

### PRICES AND DATES

2017: From November Thursday 16<sup>th</sup> to Sunday 19<sup>th</sup> Price\*: 1310.00€ / pers.

\*Price based on 10 to 15 participants

### **BOOKING CONDITIONS**

Upon request

### PROGRAM

2017

THURSDAY: Arrival in Beaune, Bourgogne

7.30pm Welcome informal dinner in the heart of Beaune

#### <u>FRIDAY:</u> Bourgogne Wines / Beaune

9.15am Welcome to the Ecole des Vins de Bourgogne (Bourgogne Wine School).
Theme: The different Bourgogne wines families and the impact of the vintage Commented vertical wine tasting 12.15pm Lunch at a local restaurant
2.30pm Stroll in the Côte de Beaune, stop in the renowned vineyard of Montrachet
3.45pm Visit and tasting at a wine estate
Subject: How to taste from the barrel
5.30pm free time in Beaune
7.30pm Gastronomic dinner in a 1 Michelin star rated restaurant in Beaune

#### SATURDAY:

#### Sensory experience with Food & Bourgogne Wines matching

 10.00am Experience a very convivial cooking class and learn on Food and Wines pairing with your chief and wine expert in Rully
 3.00pm Back to Beaune, enjoy the famous
 "Fête des Grands Vins" at the Congress Center Rest of afternoon and evening free to enjoy activities in Beaune

> SUNDAY: The wine auction

8.15am Departure from the hotel to the Hospices de Beaune's cellar with your lecturer
 8.30am Taste from the barrel and choose your wine 10.45am Stroll in the Hospice de Beaune vineyard How to understand what makes Bourgogne so specific 12.15pm Farewell lunch in a restaurant
 From 1.45pm Back to Beaune to participate in the Auction (for people who had registered)

#### ECOLE DES VINS DE BOURGOGNE 6, rue du 16éme Chasseurs, 21 200 – BEAUNE, tél : +33(0)3 80 26 35 10 ecoledesvins@bivb.com – www.ecoledesvins-bourgogne.com