

“BURGUNDY AT WORK”

A professional wine-tasting week with Martin Raeburn

March 20 to March 26, 2006

\$7,500 per guest; maximum of four guests

No “single supplement.” Couples will be upgraded to suites.

To book this trip, click [here](#) for InTouch Travel’s registration page.

Full prepayment by credit card required to hold your booking.

Questions: call 1-866-396-5102 (toll-free within the US) or +1 415-396-5102 (international).

Or send email to Further@intouchtravel.com.



"A unique opportunity to taste just about every serious Domaine between Chablis and Pouilly Fuisse."

Martin Raeburn explains: "These trips are grueling and are only for the true wine lover. I'll be dragging you through huge tastings at Clos Vougeot where we'll do a horizontal of 25 Grand Cru Clos Vougeot from the likes of Meo Camuzet, Leroy then we'll speed on to Vosne Romanee to taste Rene Engel then up to Chambolle Musigny for the like of Roumier then down to Nuits St Georges for the like of JJ Confuron and Domaine de l'Arlot. Tired yet? I hope not as it's off to Gevrey Chambertin for Rousseau, Trapet and then a hop down to Morey St Denis for a grand cru tasting with Dujac, Clos de Tart. Let's not forget Pommard, Volnay and Corton Charlemagne either."

"We might stop to have a bite to eat somewhere in some super little bistrot or 3 star Lameloise in Chagny and I might just get you back to your superior hotel for a quick breakfast before heading off to the Maconnais and beautiful Beaujolais."

"For the wine lover this is a remarkable occasion to taste most of the wines you dream of with the producers. You will discover Burgundy like never before and head home with a comprehensive understanding of this complex and fascinating region."

"There may be some extra curricular events i.e. invited to a party, or an extra tasting. As you can see it is not for the weak hearted but a wonderful experience."

"This is a relatively firm program though when tasting in Burgundy flexibility is the rule."



Day 1

Drive down from Paris to Chablis. Tasting, tasting, tasting. We will visit the vineyards and lunch perhaps with my good friend and producer Louis Moreau.

It may be that we haven't finished tasting through all the Chablis we want to so we may continue before driving down to Beaune, the wine capital of Burgundy which will be our base for the next six nights.

Dinner at Ma Cuisine or Le Petit Paradis.



Day 2

Early start for a horizontal tasting of 25 Grand Cru Clos Vougeot in the famous Clos Vougeot. Bump into the producers like Pascal Marchand, Anne Gros, Nicolas Meo Camuzet.

No time to stop as we tear through the vineyards to get up to Gevrey Chambertin where Charlopin, Trapet, Fourrier, Esmonin and many more will take us through there wines from Village to Grand Cru. Vosne Romanee is next. We might be able to grab a bite to eat or have a picnic in the vineyards. In Vosne Romanee we'll be tasting all the top producers like Engel, Jadot, Latour, A Gros, Forey, Rion with fantastic names like Echezeaux or Romanee St Vivant poured into your glass by the producers.

You thought that was the end. Sorry it's up to Chambolle Musigny to taste the wonderful wines of Roumier and Mugnier and then as dusk falls we will finish in Nuits St Georges with Cheillon, Arlot. Potel, Confuron...

Dinner - probably bread and water - and bed.



Day 3 and Day 4

Here we will have a spectacular opportunity to taste through the likes of Sauzet, Domaine Leflaive, Roulot, Dujac, Roumier, Lafon... Some wines may be repeated but this is a moment to savor and then we will have a sumptuous buffet where the producers all bring a bottle.

Afterwards some free time may be useful to refresh yourselves and discover Beaune, the famous Hospices or just relax.

Dinner at Les Jardins des Remparts the only Michelin star in Beaune.



Day 5

Up early for a Grand Cru tasting in Morey St Denis served by Sylvain Pitiot of Clos de Tart and Rosalind Seysses of Domaine Dujac.

We can then head down to Aloxe Corton to discover the only appellation in Bourgogne that has Village, Premier and Grand Cru wines in red and white.

We will have a lazy lunch with Comte Senard... inevitably a Coq au Vin. Delicious. Then a quick drive down to Volnay where will taste the jewels from Volnay and the neighboring town Pommard.



Day 6

Again more relaxed. We can go and taste the Jeunes Vignerons and perhaps discover the stars of tomorrow or head off into the less glitzy appellations of Burgundy or trundle down to beautiful Beaujolais.

Dinner at a top Michelin restaurant.

Day 7

TGV back to Paris or fly off to Bordeaux with me to taste 2005 vintage en Primeur.

