



France Wine and Food Tour

Champagne – Burgundy – Rhône

20 – 30 May 2013



Do you fancy being a gastronome? Like to discover the grandeur of the great French wines with an Aussie Vin de Champagne Awardee and Master of Wine?

Then jump on a Gallic grape escape with Uncorked and Cultivated. We deliver an exclusive experience to savour the l'art de vivre in the birthplace of wine culture and haute cuisine. Could any country offer a better mix of travel and pleasure than France?

If you are dreaming of an authentic epicurean experience off the beaten track, this inspirational itinerary leverages off Uncorked and Cultivated's established relationships in Champagne, Burgundy and the Rhône. We offer you introduction-only visits to wineries often difficult to access. Why not devote yourself to the sensuous enjoyment of travelling and savouring first class wine and food, hosted by Peter Scudamore-Smith, MW and his wife Denise, gastronomic aficionado?



The heart of French culture is rooted in savoring the balance and flavours of its cuisines. A perfect wine pairing elevates delectable tastes to greatness, and who better to advise you in his laconic fashion than Peter Scudamore-Smith, Master of Wine? This is an extraordinary opportunity to perfect your palate.

You can look forward to a themed lunch or dinner daily in each region to complement your winery visits. Expect the very best of locale-specific dishes; traditional, contemporary and post-modern styles; ingredients in season and fresh characterful wine varietals even grown on steep terraces. You'll be able to revisit your bon vivant holiday memories, as Peter's selections for taste pairings are all available for you to buy in Australia.

There's plenty of time to immerse yourself in the culture of the cities we visit. Highlights include the historic city of Valence in the Rhône Valley, once a Roman colony. In Beaune you can explore the Hospices de Beaune one of the finest examples of French 15th century architecture. In Reims you will have the chance to explore the Gothic architecture of its famed cathedral.

Uncorked's relaxed yet informative 10-day tour is strictly restricted to twelve places, starting in Paris and finishing in Lyon. Our guests receive the very best personalised attention, tasting expertise and menu explanations from an eminent international wine professional. A warm welcome awaits you at renowned châteaux, boutique cellars, authentic family bistros and gourmet restaurants, so book today!





Welcome to France! It's time to experience the delights of Champagne, the Côte de Nuits (northern Burgundy), Hermitage and Châteauneuf-du-Pape (Rhône). Discover cool champagne caves beneath chalk hills, as you roam through shrouded tunnels housing racks of aging bubbles.

Day 1 – Monday 20 May

Your grape escape begins with a personal pick up from Paris Central at 2pm or Charles de Gaulle Airport from 3pm onwards by Uncorked and Cultivated. Our first stop is Reims, largest city of the Champagne province, a region famed for its effervescent blends of chardonnay, pinot noir and pinot meunier. We arrive at the caves of Champagne Pommery for a bubbly welcome, aperitif and a visit to one of the most fascinating underground cellar sites in the region. From here we venture to our city hotel, a 19th century art deco house close to several champagne houses. Our welcome dinner will be in a rustic traditional brasserie, complemented by vintage champagnes.

Day 2 – Tuesday 21 May

We depart the hotel at 9:30am for a vineyard and Champagne village tour, travelling east along the Montagne (mountain) de Reims. These southern and eastern slopes are famed for the red pinot noir grape, which gives champagne structure. At 11am, we leave Verzenay and travel along the Marne River, to the tiny village of Ay, where the locals believe 'life can be perfect'. It's time for our tasting at the iconic Bollinger cellars, where we meet a rare producer still upholding the 'ancient' ways in Champagne.

We leave at 12:30pm for a château garden lunch in Reims. See if you can capture your appetite while absorbing the vista of yellow spring flowers under the fir and maple trees. Think simple trailblazing tastes with modern produce: delicate champagne marinades, glistening brown crusts on poached veal entrecôte, new asparagus, baby vegetables —all complemented by elite house-style champagnes.

Day 3 – Wednesday 22 May

Today we travel further south of Reims, leaving the hotel at 9:30am for the Côte des Blancs, where we discover Champagne's very best chardonnay. We visit regional specialist Veuve Fourny & Sons at Vertus, then leave at 11am for Epernay, Champagne's second city and the avenues of many champagne houses. It's time to tour Pol Roger, a venerable family house with extensive relationships in Australia for a century. Here we taste the classic non-vintage house style of champagne, so reflective of the egalitarian nature of grapes from all regions. Departing at 1pm, we can start salivating over our modern Royal Champagne in Champillon lunch. Old recipes are re-invented here with precision: langoustines, lobster, guinea fowl, Reims biscuits and rose champagne sorbets. Enjoy the mesmerising tapestry of vines below before our departure at 4pm for Reims.

Day 4 – Thursday 23 May

Depart Reims at 8:30am to the world's most respected pinot noir-producing region, the Côte de Nuits. Burgundy is a region entirely based on small growers, small plots and often shared vineyard names. It's a refreshing discovery for wine lovers weaned on massively textured wines like the gutsy Barossa shiraz. We drop by a modernist cellar gaining international review in Gevrey-Chambertin to taste several sensational 'crus' (growing classifications) before arriving at our picturesque hotel in the historic centre of Beaune. We meet for dinner to discover the heart of Burgundian dining riches in an underground restaurant where the locals eat. Here you can sample snails, goat cheese salads, duck and mushrooms, epoisses and lemon tartlets.



Day 5 – Friday 24 May

We venture north at 9:30am for a tasting at the Cistercian monk-established Clos de Vougeot, the largest grand cru area in Burgundy. Its wall-enclosed vineyard has nearly fifty hectares devoted to pinot noir grapes. Meet a family generational producer in the village and taste some remarkably full-bodied examples of the terroir. At 11am we leave for nearby Nuits-Saint-Georges for another tasting and a visit to the traditional caves of Domaine Faiveley. Sample the rich diversity of their wines featuring fruit sourced from family-owned 'monopole' vineyards nearby and small vineyard plots found scattered across the region. Lunch is at the nearby Le Chambolle restaurant, where you can sample traditional Burgundian fare of pigeon leg confit, sauces based on crayfish or red wine, followed by a dessert of crème brulee with saffron. Depart for our Beaune hotel at 4pm.

Day 6 – Saturday 25 May

We leave at 10am to explore white grape territory at a small chardonnay Domaine in Chassagne-Montrachet, one of the most prestigious white wine villages in the world. Here we delve into the beauty of this oft-worshipped grape. We depart at midday for tasting nearby at the chardonnay specialist Domaine Leflaive in Puligny-Montrachet. Lunch is at Olivier's table, where you can expect pork charcuterie, the famed Bresse-origin chicken and beef braised in pinot. From there we leave for our hotel in Beaune at 3:30pm.

Day 7 – Sunday 26 May

Free day in Beaune, the capital of Burgundy wines. You can wander through its cobblestone streets and explore a city of art, monuments and museums. For dinner we drive to experience one of the hottest new restaurants in Burgundy not far from Beaune. Indulge in a carapace-sauced veal shank, roast pigeon with morels or an olive oil influenced chocolate mousse. Expect some grand cru red Burgundy to excite your evening.

Day 8 – Monday 27 May

At 9am we sojourn south hugging the Rhône River along its central ramparts, for the hillside village of Tain l'Hermitage on a syrah-filled mountain. We visit the wine producer M Chapoutier, a far-sighted brand magician whose reputation spans many shores. Its vineyards have been nurtured with the greatest respect for natural balance and terroir since 1808. You will get to taste some of these single vineyard selections in an upstairs saloon surrounded by intriguing works of art. Lunch is a short walk nearby to engage with an Asio-French chef at Restaurant Le Mangevins, enjoying a Tain-style seafood terrine followed by beef tenderloin from a rare white-haired breed. We depart Tain at 3pm for our hotel situated in the centre of old Valence, further down the mid-Rhône.

Day 9 – Tuesday 28 May

We head out from our hotel in Valence at 9:30am north for a tasting and visit to Ampuis in the heart of Côte Rotie (roasted slopes), a rugged and rocky terrain where syrah grows on angled terraces together with a whiff of white viognier. Here we visit the Guigal family winery which once cradled this Côte Rotie region. This house makes one of the finest Rhône Valley regional blends, has its own oak barrel-making division and a well-rounded product range, all the way up to grippy single-vineyard syrahs with worldwide reputations. We venture from Ampuis at 12 noon for an innovative luncheon in the mountains alongside Lake Ternay near Annonay. Enjoy a menu of tiny seasonal asparagus, scallop mousseline with peas, guinea fowl supreme and new-wave lemon tart. Afterwards take a lakeside stroll through the carpets of white spring flowers. Depart Annonay at 3:30pm for our hotel in Valence.



Day 10 – Wednesday 29 May

We leave Valence at 9:30am for Châteauneuf-du-Pape, stopping for a tasting at Pierre Usseglio, a rising star Rhône modernist winemaker of Italian heritage. Take a short walk around the village and the dilapidated summer Château of ancient Popes who once resided in Avignon, before the days of the Vatican. We leave at midday for Valence and a free afternoon. Our final tour celebration dinner will be held at the brasserie of famous lady chef Anne Sophie in Valence. Ready your tastebuds for delights such as bouillabaisse jelly, minted lamb shoulder confit and vanilla rhubarb dome, perfectly paired with outstanding white and red Rhone wines.

Day 11 – Thursday 30 May

Uncorked and Cultivated's France Wine and Food Tour concludes. You will depart Valence at 10am for drop-off at Lyon Centre or Saint Exupéry Airport.

Tour details

The price for Uncorked and Cultivated's Wine and Food Tour of France (10 nights) is \$6650 per person twin share. The single supplement is \$650. This is a land-only price. We are happy to coordinate other travel arrangements for you including air travel and other tours. Numbers are strictly limited to 12 people.

Included in the tour:

- Personalised service of tour leader by Peter Scudamore-Smith, Master of Wine, owner and director of Uncorked and Cultivated
- Accommodation in unique historic hotels with private facilities, hotel taxes and service charges
- Full breakfast daily and either lunch or dinner each day. Premium wine typical of the regions visited is provided with each lunch and dinner
- Transfers from Paris Central and to Lyon Airport and Lyon Central. All land transfers within France during the tour are by air-conditioned luxury minibus
- Wine tastings at each winery visited

Not included in the tour:

- Passport and visa fees
- International airfares, taxes and excess baggage
- Travel insurance
- Meals not specifically mentioned in the itinerary
- Sightseeing and general expenses not specified in the itinerary

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Book now on Uncorked and Cultivated's France Wine and Food Tour

Champagne, Burgundy and the Rhône Valley
20 – 30 May 2013

To secure your booking, forward this booking form together with your deposit of \$650 per person to Uncorked and Cultivated, PO Box 8016, Woolloongabba Qld 4102 or fax your credit card payment to (07) 3391 1894.

1. Title _____ First Name _____ Surname _____

2. Title _____ First Name _____ Surname _____

(Names must be as per passport)

Mailing address _____

City/suburb _____ Postcode _____

Telephone _____ Fax _____

Email _____

Emergency contact person _____ Tel No _____

Room type preferred Single _____ Double _____ Other _____

Dietary requirements (if any) _____

FRANCE Price for 2013 is \$6650 per person twin share (single supplement \$1350)

Payment

I enclose my cheque (payable to Uncorked and Cultivated) for the registration of _____
participants @ \$650 per person = \$ _____

I authorise Uncorked and Cultivated to debit my credit card (details below) for the registration of _____
participants @ \$650 per person = \$ _____

Visa MasterCard Card Number: _____

Expiry date: _____ Signature: _____

(Please note the applicable credit card fee for Visa and MasterCard is 2.2%)

I have transferred to Uncorked and Cultivated's bank account (BSB: 064128 Account No: 0049 1441) for the registration of _____
participants @ \$650 per person = \$ _____

Booking Conditions: Price per person is based on twin share accommodation in historic hotels. Price is subject to availability at the time of booking and may vary due to currency fluctuations. \$650 deposit (non-refundable) per person is required at the time of booking. 50% of the price is due by 15/12/2012. Full payment is due by 15/03/2013. All prices quoted are based on current exchange rates with the Euro, and accordingly are subject to change without notice until paid for in full.

Cancellation Conditions: Cancellations must be received in writing. Cancellations advised between 120 and 60 days prior to the tour date will incur a cancellation fee of 50% of the total fee. Cancellations advised less than 60 days prior to the tour date will result in the loss of all monies paid. Uncorked and Cultivated strongly advise all clients to obtain comprehensive travel insurance.

Uncorked and Cultivated Responsibilities: Uncorked and Cultivated act in the capacity as agent for the suppliers of tour operation services. Transport and accommodation services and other planned activities may necessitate variations to the itinerary. Uncorked and Cultivated and other eligible parties shall not be responsible for any injury, damage, accident, loss or delay in respect of any person or property. In this clause the expression 'eligible parties' shall include any carrier, tour operator, tour escort(s) or other provider of any service in respect of a tour. These conditions of booking shall form part of the contract between the client and Uncorked and Cultivated. Every effort will be made to accommodate your preferences and requests. However, there is a possibility that not all preferences can be met.

This document forms the tax invoice when you make payment. ABN: 15 054 157 685