

Sunday train and check in Beaune

- 11:56 Train from [Gare de Lyon Paris \(Pl. Louis Armand, 75012 Paris\)](#) leaving at 1:48 and arriving 2:19 in Beaune ([train station](#)). If there are no taxis at the station, nor Uber available, walking is 20 minutes to the hotel.

20-minute walk (or 5-minute taxi) to

- [Hotel de La Poste \(5 Bd Clemenceau, 21200 Beaune\)](#) **** 4:00 check in. Walk around town.

3:50 leave and walk 7 minutes to

- 4:00-5:30 Le Marche aux Vins/Boutique Wine Market ([7 rue de l'Hôtel Dieu, 21200 Beaune](#)) 1 1/2 hour Prestige tasting €49.

Leave whenever and walk around the town then walk 7 minutes to

- [Hotel de La Poste \(5 Bd Clemenceau, 21200 Beaune\)](#)

7:45 leave and walk 3 minutes to

- 8:00 Dinner: [l'Expression \(11 rue Maufoux, 21200 Beaune\)](#)

Leave whenever and walk 4 minutes to

- Drinks at Bar a Vin 66 ([30 place Carnot, 21200 Beaune](#)) in the town square. Closes at 11:45

Leave whenever and walk 8 minutes to

Monday in Beaune

- 8:30 breakfast at [Hotel de La Poste \(5 Bd Clemenceau, 21200 Beaune\)](#)

9:45 Leave and walk 12 minutes to

- 10:00-11:45 [Patriarche Pere & Fils \(5-7 rue du Collège/r Paul Chanson, 21200 Beaune\)](#) 'PRIVILEGE VISIT 2 hours €300 from 1 to 5 people.

11:45 leave and walk 5 minutes to

- Noon-1:45 Lunch at [Les Caves de l'Abbaye \(28 rue Sylvestre Chauvelot, 21200 Beaune\)](#) Lunch/wine pairing for €65 for 5 wines

1:45 leave and walk 5 minutes to

- 2:00-3:30 [Maison Joseph Drouhin \(1 Place du Général Leclerc, 21200 Beaune\)](#) "Signature" tasting – €115

3:40 leave and walk 15 minutes to

- 4:00-5:30 [Domaine Albert Morot \(20 Av. Charles Jaffelin, 21200 Beaune\)](#)

whenever leave and walk 11 minutes to

- 6:00-6:45 [Hotel de La Poste \(5 Bd Clemenceau, 21200 Beaune\)](#)

6:45 leave and walk 5 minutes to

- 7:00 Dinner at [La Maison du Colombier \(1 rue Charles Cloutier, 21200 Beaune\)](#)

leave whenever and walk 4 minutes to

- [Hotel de La Poste \(5 Bd Clemenceau, 21200 Beaune\)](#)

Tuesday in Volnay/Pommard

- 8:30 breakfast at Hotel de La Poste ([5 Bd Clemenceau, 21200 Beaune](#))
- 9:15 leave and walk through town 10 minutes to pick up rental bike at
- 9:30 Bike Rental Bourgogne Randonnées ([7 avenue du 8 September, 21200 Beaune](#)) Electric assistance bike (Helmet, lock, front or rear bag) 45€ day with 48-hour cancel. Note: Shop closed between noon and 2pm.
- 9:45 leave and bike 26 minutes (but stop along the way for photos) to
- 10:30-12:00 [Domaine Cluzaud](#) ([2 rue de la cave des Ducs, 21190 Volnay](#))
- 12:00 leave and bike 1 minute to
- 12:00-1:30 Lunch at [Restaurant l'Agastache](#) ([1 Rue de la Cave, 21190 Volnay](#))
- 1:30 leave and bike 9 minutes to
- 1:45-3:00 [Château de Pommard](#) ([15 Rue Marey Monge, 21630 Pommard](#))
- 3:00 leave and bike 1 minute to
- 3:00-4:30 [Maison Jean-Marc Boillot](#) ([12 place de l'Europe, 21630 Pommard](#)) No reservation needed for wine bar
- 4:30 leave and bike 18 minutes to return bike (but stop along the way again for photos) to
- 5:15 Bike Rental Bourgogne Randonnées ([7 avenue du 8 September, 21200 Beaune](#)) 6:00 closing
- 5:30 leave and walk 16 minutes to
- [Hotel de La Poste](#) ([5 Bd Clemenceau, 21200 Beaune](#))
- 6:45 leave and walk 9 minutes to
- 7:00 Dinner [Soul Kitchen](#) €€-€€€ ([1 rue Rousseau Deslandes 21200 Beaune](#))

Wednesday in Nuits Saint Georges, Gevrey and Morey-Saint-Denis

- 8:30 breakfast at [Hotel de La Poste](#) ([5 Bd Clemenceau, 21200 Beaune](#))
- 9:30 leave and taxi 23 minutes
- 10:00-11:15 [Domaine Faiveley](#) ([8 rue du Tribourg, 21700 Nuits-Saint-Georges](#)) "Grands Climats": Tour/Tasting of 5 wines (90 minutes) 120 euros.
- 11:30 leave and taxi 17 minutes
- 12:00 Lunch at [Les Griottes](#) ([3 place de la ville hall, 21220 Gevrey Chambertin](#))
- 1:30 or whenever and walk 1 minute to
- 1:30 [Office de Tourisme Gevrey-Chambertin](#) ([1 Rue Gaston Roupnel, 21220 Gevrey-Chambertin](#)) Great place to learn about Gevrey-Chambertin and wine in general. Examples of the different limestone and clay soils.
- 2:00 leave and walk 2 minutes to
- 2:00-3:30 [Domaine Lucien Boillot et Fils](#) ([6 rue de l'Église, 21220 Gevrey-Chambertin](#))
- 3:30 leave and walk 16 minutes to
- 3:45-5:00 [Domaine Rene Leclerc](#) ([29 Rte de Dijon, 21220 Gevrey-Chambertin](#))
- 5:00 leave and taxi 32 minutes to
- [Hotel de La Poste](#) ([5 Bd Clemenceau, 21200 Beaune](#))
- 6:45 leave and walk 8 minutes to
- 7:00 Dinner at [Le Bistro de L'Hotel](#) ([5 rue Samuel Legay, 21200, Beaune](#))

Thursday in Morey-Saint-Denis

- 8:30 breakfast at [Hotel de La Poste \(5 Bd Clemenceau, 21200 Beaune\)](#)
10:00 leave and taxi 30 minutes to
- 10:30-11:45 [Marchand Jean-Philippe SA \(47 Grande Rue, Morey-Saint-Denis\)](#)
11:45 leave and walk 6 minutes to
- 12:00-1:30 Lunch [Castel De Tres Girard €€€ \(7 rue de très Girard, 21220 Morey St Denis\)](#)
1:45 leave and walk 9 minutes to
- 2:00-3:15 [Domaine Jérôme Castagnier \(20 Rue des Jardins, 21220 Morey-Saint-Denis\)](#)
3:15 leave and walk 5 minutes to
- 3:30-5:00 [Domaine Michel Magnien \(9 rue Ribordot, 21220 Morey-Saint-Denis\)](#) Climats Prestige tasting €89.
5:00 leave and taxi 30 minutes to
- [Hotel de La Poste \(5 Bd Clemenceau, 21200 Beaune\)](#)
7:00 leave and walk 2 minutes to
- 7:00 [Le Maufoux €€-€€€ \(45 rue Maufoux, 21200 Beaune\)](#)

Friday in Puligny-Montrachet and return to Paris

- 8:30 breakfast then check-out but leave bags at [Hotel de La Poste \(5 Bd Clemenceau, 21200 Beaune\)](#)
9:30 leave and taxi 15 minutes to
- 10:00-11:00 [Chanzy \(1 Rue du Pot de Fer, 21190 Puligny-Montrachet\)](#)
leave whenever and from Chanzy, exit to the right and walk down rue du Pot de Fer until you get to vineyards and walk as far as you have time then walk back for lunch at
- Noon Lunch [Bistro Oliver Leflaive \(10 Pl. du Monument, 21190 Puligny-Montrachet\)](#) with 7 wines for 95€.
2:15 leave and taxi 15 minutes to (grab your bags at the hotel and taxi to the train station):
- 2:30 [Hotel de La Poste \(5 Bd Clemenceau, 21200 Beaune\)](#) get bags
2:45 leave and taxi 4 minutes or walk 20 minutes to
- 3:59 Beaune train ([train station](#)) arriving Dijon at 4:19 and leaving at 5:00 arriving [Paris Gare de Lyon](#) at 6:42

Burgundy Wine Trip: Sunday – Friday

Sunday

Take the Paris train into Beaune at 2:19. Most likely there won't be a taxi at the train station so walk 15 minutes to Hotel de la Poste. For an extra star, book the [Hôtel le Cep \(27 Rue Maufoux, 21200 Beaune\)](#) two blocks away.

I stayed at Hotel de la Poste 25+ years ago and really enjoyed it. It became a bit run down and they closed it in November 2023 and remodeled it and it opened April 15, so it is back to a nice and well-priced hotel.

After settling into the hotel walk around Beaune and visit Le Marche aux Vins, which is next to the famous Hospice du Beaune (also worth a visit).

At Le Marche aux Vins/Boutique Wine Market they direct you downstairs to sample four wines where you self-pour (which is unlikely to happen in the US). After you walk around their cellar, you walk upstairs to their tasting area where the premium experience (priced at 49 euros) will be poured 4-5 different wines, mostly Premiere or Grand Cru wines and if they are fond of you, they might pour more. On our visit, they poured us two Puligny-Montrachet wines, both of which I ended up purchasing. The shop offers a diverse range of producers. While appointments aren't necessary, it is recommended to show respect. But don't buy your wine yet, as you will probably fall in love with other wines at the other tasting events so if you are limited in luggage, you can always go back to Le Marche aux Vins on your last day to fill your luggage.

Walk around Beaune and then settle in for dinner at l'Expression restaurant described in The Micheline Guide as "This city-centre establishment serves top-drawer ingredients, many of which are to share (whole fish from the market, rib of Galice beef, butterflied, plump fattened Bresse Miéral chicken), in two trendily appointed dining rooms (open kitchen, glazed wine cellar and high tables). The food is cooked in a wood-fired oven. Extroverted, friendly atmosphere. Beautifully curated wine list."

If you're up for it, make your way to Bar 66 in the heart of town, where you'll find an extensive selection of wine and champagne to choose from. Their cheese and charcuterie boards are excellent. With reasonable prices and a variety of great wines available by the glass, complemented by attentive staff, it's a popular spot for both locals and tourists alike. The atmosphere is relaxed and charming, with a warm and friendly vibe. While their wine selection is impressively extensive, you don't have to opt for a premier cru to appreciate the offerings at this bar.

Monday

Our official tasting day in Beaune will begin with a private tour/tasting at Patriarch Per & Fils where one of their sommeliers will guide us on their cellar tour. Once there, we will take part in a commented tasting of 7 Burgundy crus, after which we will each receive a gift bottle of village appellation wine.

For lunch, consider visiting Les Caves de L'Abbaye, a unique establishment that combines a wine shop with a bistro. Here, you can enjoy a delightful experience where five wines are expertly paired with traditional French cuisine. Guillaume, the owner, prepares a fantastic three-course meal featuring Boeuf Bourguignon as the main course, followed by local cheeses and dessert. What sets this experience apart is Guillaume himself. He is incredibly approachable and informative, creating an atmosphere akin to dining at a friend's house rather than a formal wine instruction. Guests feel comfortable asking questions and engaging in conversations about wine and the region.

After lunch, head to Maison Joseph Drouhin. It is a large Burgundy producer that maintains quality in their wines. This renowned winery provides visitors with the opportunity to sample a selection of their acclaimed wines, which showcase the region's terroir and craftsmanship. Guests can expect to experience a guided tasting led by knowledgeable staff who offer insights into the unique characteristics of each wine and the winemaking process. The atmosphere is typically elegant and welcoming, allowing visitors to appreciate the complexities of

Burgundian wines in a relaxed setting. Whether you're a seasoned wine enthusiast or a curious novice, a visit to Maison Joseph Drouhin promises to be a memorable and educational experience.

After Joseph Drouhin, visit Domaine Albert Morot. With a history dating back to the 19th century, the estate has established itself as a beacon of quality and tradition in the region. Specializing in Pinot Noir and Chardonnay, their vineyards span some of the most coveted terroirs of the Côte de Beaune, producing wines of remarkable depth, elegance, and finesse. Under the guidance of skilled winemakers, Domaine Albert Morot continues to uphold its legacy of excellence, offering enthusiasts and connoisseurs alike a glimpse into the rich viticultural heritage of Burgundy.

After the tasting, head to the hotel to freshen up then dine at La Maison de Colombier which is celebrated for its traditional French cuisine with modern culinary techniques, charming ambiance and an extensive wine list. It often attracts both locals and tourists seeking an authentic gastronomic experience in Beaune.

La Maison de Colombier is known for its emphasis on seasonal and locally sourced ingredients, ensuring that each dish is fresh and bursting with flavor. The menu showcases the rich culinary heritage of Burgundy, featuring classic dishes such as coq au vin, escargot, and boeuf bourguignon, as well as innovative creations that highlight the creativity of the chefs.

Tuesday

Tuesday will be a treat as you bike to Volnay with a stop in Pommard and picture taking is encouraged along the way.

After renting “electrical assistance” bikes, take a leisurely and beautiful bike ride through Pommard to Volnay to a small winery, Domaine Cluzeaud, where you'll encounter not only exceptional wines but also a warm welcome from the winegrowers themselves, both father and son. They are passionate about sharing their love for wine and believe in keeping it accessible to all. From village appellations to premier cru, they offer a diverse range of tastings, providing a true experience of tasting wines directly from the producer. The Cluzeaud family is known for their kindness and willingness to assist. Their wines are crafted using traditional methods, honoring the wisdom of past generations, resulting in surprising and distinctive flavors.

Then to lunch at L'Agastache, a renowned Farm to Table restaurant that has garnered praise, particularly through word of mouth, and is recognized by Michelin. Its success is attributed to its commitment to sourcing ingredients directly from local farms, ensuring freshness and quality in every dish. The restaurant's reputation has steadily grown, reflecting its dedication to culinary excellence and sustainability. The chef is very attentive to the quality of his ingredients and his creative cuisine, in which vegetables and plants play a pivotal role, is as tasty as it is balanced. Examples include houmous of winter veggies with curcuma and egg parfait or a purée of celery with finely diced Granny Smith apples. Bargain priced menu at lunchtime.

We then bike 6 minutes along more vineyard lined roads to Pommard where we stop at Chateau de Pommard.

Château de Pommard dates back to the 18th century and is an architectural gem, surrounded by vineyards that stretch across the famous Côte d'Or slope. Originally built by the Marey-Monge family, the estate has changed hands several times throughout its history but has always maintained its reputation for producing high-quality wines.

Château de Pommard is particularly known for its red wines made from Pinot Noir grapes, which thrive in the limestone-rich soils of the region. The estate encompasses approximately 20 hectares (about 50 acres) of vineyards, including premier cru and grand cru parcels in Pommard and neighboring appellations.

The winemaking philosophy at Château de Pommard emphasizes sustainable and organic practices aimed at preserving the integrity of the land and expressing the unique terroir of each vineyard site. The estate's vineyards are meticulously tended throughout the year, with careful attention paid to grape selection and harvest timing to ensure optimal ripeness and flavor development.

In the cellar, traditional winemaking techniques are combined with modern innovations to craft wines that are both elegant and reflective of their origins. The estate produces a range of wines, from village-level bottlings to premier cru and grand cru cuvées, each showcasing the nuances of Burgundy's diverse terroirs.

Then stop at Maison Jean-Marc Boillot for a casual quick tasting.

Maison Jean-Marc Boillot is a distinguished winery located in Pommard, known for its exceptional wines crafted with precision and expertise. Founded by Jean-Marc Boillot, a talented winemaker with a deep family history in winemaking, the estate is revered for producing wines that beautifully express the terroir of Burgundy. With a focus on traditional winemaking techniques and meticulous vineyard management, Maison Jean-Marc Boillot consistently delivers wines of elegance, complexity, and finesse at reasonable prices. The winery is large and bottles can somewhat easily be found in the US. Although a reservation is recommended, you can also taste without a reservation if there is space. If not, there are a few other wineries around and the town is ideal for walking around.

Wednesday

We go North toward Dijon and start at Domaine Faiveley in Nuits Saint Georges. Founded in 1825 by Pierre Faiveley, the domaine has remained family-owned for several generations and has grown to become one of the largest and most respected estates in Burgundy.

Domaine Faiveley owns vineyards in some of the most renowned appellations throughout Burgundy, including Gevrey-Chambertin, Chambolle-Musigny, Puligny-Montrachet, and Meursault, among others. These vineyards cover a total area of over 120 hectares (approximately 297 acres), with holdings in many premier cru and grand cru sites.

The winemaking philosophy at Domaine Faiveley emphasizes respect for tradition, while also incorporating modern techniques to ensure the highest quality wines. The estate is known for its meticulous vineyard management practices, including organic and sustainable viticulture methods aimed at preserving the health of the land and maximizing the expression of terroir in the grapes.

In the cellar, Domaine Faiveley employs a combination of traditional and innovative winemaking techniques to craft wines that are representative of their respective appellations. The estate produces a wide range of wines, including reds made from Pinot Noir and whites made from Chardonnay, with each bottling showcasing the unique characteristics of Burgundy's diverse terroirs.

Domaine Faiveley's wines are highly regarded for their consistency, elegance, and aging potential. They often exhibit flavors of ripe fruit, subtle earthiness, and well-integrated tannins, reflecting both the grape variety and the specific terroir of each vineyard site.

We will taxi to Gevery to lunch at Les Griottes, which offers a culinary journey that celebrates the region's rich gastronomic heritage. Led by Chef Pierre, the restaurant specializes in traditional French dishes prepared with locally sourced ingredients, showcasing the flavors of Burgundy in every bite. The cozy dining space exudes rustic elegance, providing the perfect setting for guests to savor each meticulously crafted dish alongside a superb selection of Burgundy wines.

After lunch walk a half block to visit the Office de Tourisme Gevrey-Chambertin. It provides information on the cultural and historical aspects of the village and surrounding region, including landmarks, museums, and events celebrating local traditions. Great general information on winemaking as well as clay and limestone soil samples.

After the educational visit, walk a block to visit Lucien Boillot and barrel taste their 2023 wines with Sophie, the wife of Pierre, the winemaker. We had a fabulous time with her in March so this should be equally fun. Not many folks have barrel tasted 2023 Burgundy wines. Lucien Boillot is a well-regarded wine producer, known for crafting high-quality wines that showcase the terroir of the region.

The domaine has a long history in winemaking, with roots dating back several generations. Lucien Boillot himself was a respected vigneron who dedicated himself to producing wines of exceptional quality. Today, the domaine is managed by his descendants, including his son, Pierre Boillot, and grandson, Louis Boillot.

Lucien Boillot's vineyards are predominantly planted with Pinot Noir, the red grape variety that is synonymous with Burgundy, as well as some Chardonnay for white wine production. The domaine owns parcels in several esteemed appellations, including Gevrey-Chambertin, Volnay, Pommard, and Chambolle-Musigny, among others.

The wines of Lucien Boillot are characterized by their elegance, finesse, and purity of fruit expression. They are crafted with meticulous attention to detail, from vineyard management to winemaking techniques, with a focus on allowing the unique characteristics of each vineyard site to shine through in the final wines.

Lucien Boillot's wines are highly sought after by collectors and enthusiasts, praised for their balance, complexity, and aging potential. Whether it's a village-level wine or a premier cru bottling, the wines of Lucien Boillot exemplify the best of Burgundian winemaking tradition.

Then we go to Domaine Rene Leclerc. The domaine, under the guidance of René Leclerc and now his son François, has garnered a reputation for producing high-quality wines that reflect the terroir of the region. René Leclerc founded the domaine in the 1960s, and since then, it has become known for its traditional winemaking practices and commitment to crafting wines that express the unique characteristics of Gevrey-Chambertin. The domaine owns vineyards in some of the most prestigious terroirs of the village, including premier cru and grand cru sites.

The wines of Domaine René Leclerc are typically characterized by their elegance, finesse, and complexity. They often exhibit flavors of red and black fruits, subtle earthiness, and a beautiful balance of acidity and tannins. The domaine's offerings range from village-level wines to premier cru and grand cru bottlings, each showcasing the distinctiveness of Gevrey-Chambertin.

We then head back to Beaune and freshen up at our hotel then walk to Le Bistro de L'Hotel.

Le Bistro de L'Hotel is famous for their incredibly tasty "Poularde de Bresse" chicken. All served in a spirit of sharing and conviviality by a ballet of waiters who alternate perfectly and according to the dishes, service à la Française and service at the pedestal table. If you have enough guests order their 'aged' chicken and regular chicken to do a taste test. Also order the mushroom side dish. Their wine list is 2 inches thick and includes some bargain wines. Celebrated as early as 2008 by Condé Nast Traveler magazine as one of the "105 Best Tables" in the World, Le Bistro de L'Hôtel is also ranked 14th in the "Top 100+ European Heritage Restaurants".

Thursday

Thursday is Morey-Saint-Denis with a start at Marchand Jean-Philippe SA. Marchand Maison traces its origins back to February 24th, 1813, when Pierre Marchand, a local winemaker from Reulle-Vergy in Hautes Côtes de Nuits, married Marie Jacotier, heiress to her father's wine domain in Morey-Saint-Denis. Over seven generations, including Pierre, François, François-Joseph, Emile, and Claude, the domaine flourished in Morey-Saint-Denis. In 1983, Claude acquired a historic 18th-century Winehouse in Gevrey-Chambertin, passing it on to his eldest son, Jean-Philippe. The domaine's vineyards span the Côtes de Nuits villages of Chambolle-Musigny, Morey-Saint-Denis, and Gevrey-Chambertin, featuring premier cru parcels like "Les Sentiers," "Clos des Ormes," and "Les Combottes," as well as grand cru vineyards including "Clos de la Roche," "Griottes-Chambertin," and "Charmes-Chambertin." Labeled as "Vieilles Vignes," most of the domaine's wines stem from 40-50-year-old vines, with the Charmes-Chambertin Grand Cru vines exceeding 60 years. The vineyards prioritize organic practices, employing hand-harvesting to ensure grape quality and vine health while meticulously tending to soil quality and vegetal development.

Then lunch at Castel De Très Girard, a charming restaurant housed within a historic building that exudes traditional Burgundian charm, offering guests an elegant and welcoming dining experience.

The restaurant is known for its focus on showcasing the rich culinary heritage of Burgundy, highlighting locally-sourced ingredients and traditional cooking techniques. The menu typically features a range of dishes that celebrate the region's gastronomic traditions, including classic Burgundian specialties such as Coq au Vin, Boeuf Bourguignon, and Escargots de Bourgogne.

In addition to its à la carte offerings, Castel De Très Girard often features seasonal menus that highlight the freshest ingredients available from local producers and artisans. These menus may include dishes inspired by the changing seasons, showcasing the bounty of Burgundy's countryside and its vibrant culinary landscape.

The restaurant also boasts an extensive wine list that showcases the diversity and quality of Burgundy wines, including selections from nearby vineyards and renowned producers throughout the region. Guests can enjoy expertly curated wine pairings to complement their meal, enhancing the overall dining experience.

Domaine Jérôme Castagnier, the proprietor and winemaker of the domaine, comes from a family with a long history in winemaking. He took over the family estate in the early 2000s and has since elevated its reputation through his commitment to quality and his passion for crafting exceptional wines.

The domaine owns vineyard holdings in several prestigious appellations across the Côte de Nuits and the Côte de Beaune, including Gevrey-Chambertin, Chambolle-Musigny, and Morey-Saint-Denis. These vineyards encompass both premier cru and grand cru sites, which contribute to the complexity and depth of the domaine's wines.

In the vineyards, sustainable farming practices are employed to nurture the health of the vines and promote the expression of terroir. Harvesting is done by hand to ensure that only the finest grapes are selected for winemaking.

In the cellar, Jérôme Castagnier employs traditional winemaking techniques with a focus on minimal intervention to allow the true character of the grapes to shine through. Fermentation takes place with native yeasts, and aging occurs in French oak barrels, where the wines develop complexity and structure over time.

Domaine Jérôme Castagnier produces a range of wines, from village-level bottlings to premier cru and grand cru cuvées. The red wines are characterized by their elegance, purity of fruit, and fine tannins, while the white wines exhibit freshness, minerality, and complexity.

Then a short walk to Domaine Michel Magnien. Founded in 1993 by Michel Magnien, this estate is deeply rooted in the traditions of winemaking while embracing modern techniques to produce wines of remarkable quality and finesse. The domaine's vineyards span prestigious appellations across the Côte de Nuits, including Morey-Saint-Denis, Gevrey-Chambertin, and Chambolle-Musigny, each reflecting the unique terroir of their respective plots. With meticulous attention to detail in both vineyard management and winemaking practices, Domaine Michel Magnien consistently delivers wines that embody the elegance, complexity, and typicity of Burgundy's finest expressions.

After a hotel break we head for dinner at Le Maufoux, located a block from Hotel de la Poste, offering a traditional French cuisine in a warm and inviting bistro setting with outstanding service, a concise menu featuring exceptionally fresh dishes, and an impressive wine selection offered at highly affordable prices.

Friday

After breakfast we jump in our taxi and head 15 minutes to visit Puligny-Montrachet. Our winery stop will be Chanzy Winery, renowned for its exceptional viticultural offerings and commitment to crafting wines of unparalleled quality and distinction, Chanzy Winery epitomizes the epitome of vinicultural excellence within the illustrious Puligny-Montrachet appellation.

For lunch we are combining wine tasting and food at the famous Burgundy House, Olivier Leflaive. We will have a 3-course menu comparing/tasting/analyzing their house's wines accompanied by the Chef's "Bistro" menu using local products as much as possible with a nod to Burgundian cuisine.

We then head back to Beaune to pick up our bags at the hotel then head to the train station for our 4pm train to Paris.

Photo displaying entrance points to ensure you're in the correct location.

Sunday

Hotel de La Poste ([5 Bd Clemenceau, 21200 Beaune](#)) 4pm check in. +3338022 0811



4:00-5:30 Le Marche aux Vins/Boutique Wine Market ([7 rue de l'Hôtel Dieu, 21200 Beaune](#))



8:00 Dinner: [l'Expression](#) ([11 rue Maufoux, 21200 Beaune](#))



Monday

10:00-11:45 Patriarche Pere & Fils ([5-7 rue du Collège/r Paul Chanson, 21200 Beaune](#)) + 33 3 80 24 53 78



Noon-1:45 Lunch at Les Caves de l'Abbaye ([28 rue Sylvestre Chauvelot, 21200 Beaune](#)) +33 3 80 21 52 98



2:00-3:30 Maison Joseph Drouhin ([1 Place du Général Leclerc, 21200 Beaune](#))



4:00-5:30 Domaine Albert Morot ([20 Av. Charles Jaffelin, 21200 Beaune](#)) Carole Nappey + 33 3 80 22 35 39



7:00 Dinner at [La Maison du Colombier \(1 rue Charles Cloutier, 21200 Beaune\)](#)



Tuesday

9:30 Bike Rental Bourgogne Randonnées ([7 avenue du 8 Septembre, 21200 Beaune](#)) Electric assistance bike (Helmet, lock, front or rear bag) 45€ day with 48-hour cancel. Note: Shop closed between noon and 2pm.



12:00-1:30 Lunch at Restaurant l'Agastache (1 Rue de la Cave, 21190 Volnay)



1:45-3:00 Château de Pommard (15 Rue Marey Monge, 21630 Pommard)



5:00 Maison Jean-Marc Boillot (12 place de l'Europe, 21630 Pommard)

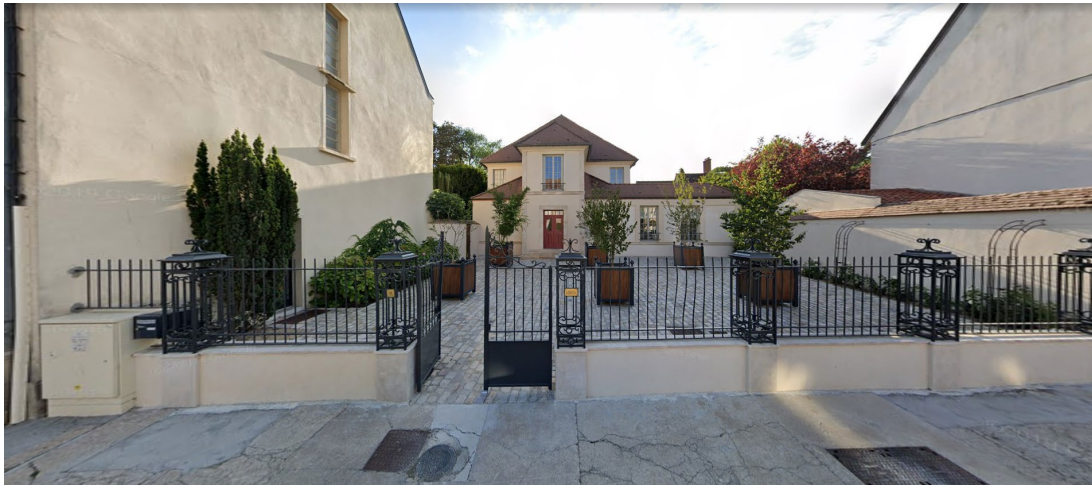


7:00 Dinner [Soul Kitchen](#) €€-€€€ (1 rue Rousseau Deslandes 21200 Beaune)



Wednesday

10:00-11:15 [Domaine Faiveley](#) (8 rue du Tribourg, 21700 Nuits-Saint-Georges) "Grands Climats": Tour/Tasting of 5 wines (90 minutes) 120 euros.



12:00 Lunch at [Les Griottes \(3 place de la ville hall, 21220 Gevrey Chambertin\)](#)



2:00 [Office de Tourisme Gevrey-Chambertin \(1 Rue Gaston Roupnel, 21220 Gevrey-Chambertin\)](#) Great place to learn about Gevrey-Chambertin and wine in general. Examples of the different limestone and clay soils.



2:00-3:30 [Domaine Lucien Boillot et Fils \(6 rue de l'Église, 21220 Gevrey-Chambertin\)](#)



3:45-5:00 [Domaine Rene Leclerc \(29 Rte de Dijon, 21220 Gevrey-Chambertin\)](#)



8:30 Dinner at Le Bistro de L'Hotel (5 rue Samuel Legay, 21200, Beaune)



Thursday

10:30-11:45 Marchand Jean-Philippe SA ([47 Grande Rue, Morey-Saint-Denis](#))



12:00-1:30 Castel De Tres Girard (7 rue de très Girard, 21220 Morey St Denis)



2:00-3:15 Domaine Jérôme Castagnier ([20 Rue des Jardins, 21220 Morey-Saint-Denis](#))

Not available.

3:30-5:00 Domaine Michel Magnien ([9 rue Ribordot, 21220 Morey-Saint-Denis](#)) Climats Prestige tasting €89.



Friday

10:00-11:00 Chanzy (Pasquier de La Fontaine (1 Rue du Pot de Fer), 21190 Puligny-Montrachet) 03.80.21.78.73



Noon: Lunch Bistro Oliver Leflaive (10 Pl. du Monument, 21190 Puligny-Montrachet) with 7 wines (1 Bourgogne, 3 Villages, 3 1er Crus) 95€ per person for 7 wine tasting.

