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About Burgundy

Wine tourism has existed for centuries in Burgundy. In the past, workers in the wine trade did their share, just like Monsieur Jourdain did in Molière’s Bourgeois Gentilhomme, without even knowing it. The descente de caves or “trip down to the cellars” is a popular expression which speaks for itself and many winemakers have welcomed their clients in their cellars for generations without feeling the need to publicize it, finding it a perfectly natural thing to do.

Nowadays, things have changed. Spontaneous initiatives have made way for a great deal more professionalism. Wine tourism is now less of a sporadic occupation than a whole skill in its own right that winemakers are adding to their portfolio.

The Burgundy Wine Board (BIVB) encourages all projects – both individual and collective – that aim to promote and improve the reception offered to tourists to the region. It does its own promotion through a range of guides such as Bourgognes en Fête and the Carte de la Route des Vins de Bourgogne, as well as developing apps for smartphones such as Vins and Tourisme en Bourgogne” by Proxima Mobile, which brings together many different partners in the region.

These days, discovering Burgundy is easy. Whether you are simply passionate about wine or whether you want to combine your trip with history, gastronomy, sport or well-being, anything is possible. This guide contains a selection of ideas to help you organize your visit, but rest assured – here are a thousand other surprises just waiting for you to discover as you explore Burgundy.

Have a great trip!

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• For more information about the wines of Burgundy:
  www.vins-bourgogne.fr

• To organize your trip to the Burgundy wine region:
  http://tourisme.vins-bourgogne.fr

Photo credits:

Bibliography
There are many guides to and books about the Burgundy wine region, which can be found in all good bookshops. Two of them were particularly useful in creating this guide:

Les Vins de Bourgogne by Sylvain Pitiot and Jean-Charles Servant (Pierre Poupon - 2010)
This book contains a large number of detailed maps presenting each area of Burgundy appellations. An essential tool for identifying each plot you pass on your adventures.

Le Vin de Bourgogne by Jean-François Bazin (Hachette - 1996)
This book explores the whole of the Burgundy wine region. Full of fascinating anecdotes, it focuses on the landscapes, descriptions of the wines, the different places and famous faces. Unfortunately, it is now out of print.
The vines of Burgundy cover five main areas of production. Each of them is home to dozens of appellations, hundreds of climats and just as many reasons to come and visit Burgundy.

From north to south, here is a quick summary of the five different areas:

Chablis, the Grand Auxerrois and the Châtillonnais
You enter Burgundy at its most northernmost point. Here, the vines are scattered around the historic towns of Auxerre, Vézelay, Chablis and Tonnerre. At the extreme east lies Châtillon-sur-Seine, part of the Crémant de Bourgogne-producing area and marking the boundary with Champagne.

The Côte de Nuits and the Hautes-Côtes de Nuits
Heading south from Dijon, the vines of the Côte de Nuits gradually appear, flanking the gentle slopes. High up in the distance, the vines of the Hautes-Côtes de Nuits can be seen, between forests and cereal cultivation.

The Côte de Beaune and the Hautes-Côtes de Beaune
North of Beaune, just before you reach Ladoix-Serrigny, the Côte de Beaune begins. Surrounding the town, the vines continue all the way down to Santenay. The Hautes-Côtes de Beaune continues to the west, along the top of the plateau.

The Côte Chalonnaise and the Couchois
Past Chagny, heading south, you enter the territory of the Côte Chalonnaise. With the town of Chalon-sur-Saône to the east, the vines take a break just north of Givry before returning with a flourish around the town and right down to Sercy in the south.

The Mâconnais
The Mâconnais is the most southerly part of Burgundy. Almost Mediterranean but wholly Burgundian, it extends through many areas of vines from north of Tournus to south of Mâcon.
The Burgundy wine region represents a ribbon of vines 250 kilometers (155 miles) long from Auxerre in the Yonne to south of Mâcon, in the Saône et Loire. It crosses the Côte d’Or, extending from Dijon to Chagny.

The Burgundy wine region covers 28,000 hectares (70,000 acres), but only represents 3% of all winegrowing areas in France. It nonetheless accounts for 100 Appellations d’Origine Contrôlée (AOCs) including 23 regional appellations, 44 village and premier cru appellations and 33 grand cru appellations.

60% of the wines produced in Burgundy are white, 32% red (including 1% rosé) and 8% are Crémants de Bourgogne.

On average, each year, 200 million bottles of Burgundy wines are produced (0.3% of worldwide wine production) and sold, accounting for estimated sales of around one billion euros. Around half of these bottles are exported, representing around 2.8% of worldwide sales of high-value wines.
Among the Appellations Villages, certain plots or places have obtained special recognition for their unique characteristics and qualities. The wines produced in these places are known as Appellations Premiers Crus. Traditionally, the name of the climat or specific plot is attached the name of the village such as Gevrey-Chambertin Premier Cru Clos St-Jacques or Pommard Premier Cru La Refene.

Appellations Villages denote those wines that may legally carry the name of the village where they are produced. Some village wines can be produced in several villages and for these wines, a name was chosen for them when they were created, such as Chablis and Pouilly-Fuissé.

There are 33 Appellations Grands Crus. This supreme distinction is reserved for the most prestigious terroirs in Burgundy, whose wines are the very best. For the Grands Crus, the name of the climat is substituted for the name of the village where the wine is produced such as Corton Grand Cru, which is produced in the villages of Pernand-Vergelesses, Aloxe-Corton and Ladoix-Serrigny.

Numbering 100 since 2006, Burgundy’s wine appellations offer unrivaled diversity and richness. This large family can be divided into four levels:

- **Appellations Régionales** are harvested across the entire Burgundy wine-producing region, in defined areas that are specific to their production. The word “Bourgogne” appears in most of the names of these appellations, along with the name of the grape varietal, like Bourgogne Aligoté for example; a production method, as with Crémant de Bourgogne; a production region, like Bourgogne Hautes-Côtes de Beaune; or the name of a village, such as Bourgogne Epineuil.

- **Appellations Premiers Crus** are harvested in defined areas that are specific to their production. The name of the climat is substituted for the name of the village where the wine is produced such as Volnay 1er Cru, Sentèncs, Batlis 1er Cru, Montmains.

- **Appellations Villages** denote those wines that may legally carry the name of the village where they are produced. Some village wines can be produced in several villages and for these wines, a name was chosen for them when they were created, such as Chablis and Pouilly-Fuissé.

- **Appellations Grands Crus** offer unrivaled diversity and richness. This large family can be divided into four levels:
The first mention of the Burgundy winegrowing area dates back to the year 312, in a speech by Eumenes, who was at the time one of Alexander the Great’s chancellors to the Roman Emperor Constantine. This marked the start of a long existence, punctuated by some key events.

In 1115, the monks of Cîteaux built the chateau of the Clos de Vougeot. For almost seven centuries, they made wine there and transformed Clos de Vougeot into one of Burgundy’s most renowned wines.

On 6 August 1395, an order from Philippe the Bold defined the special requirements for winegrowing in Burgundy, which was complemented some 20 years later by King Charles VI who defined the first Burgundy wine producing area from Sens to Mâcon.

On 11 November 1719, Volnay saw the creation of the first mutual aid society, named St. Vincent. These societies still exist today, although their role has evolved. Every year, they meet in January to celebrate the “Saint-Vincent Tournante de Bourgogne”, under the aegis of the Confrérie des Chevaliers du Tastevin.

The year 1720 saw the foundation of the oldest wine merchant in Beaune: the maison Champy, which still flourishes today.

On 18 July 1760, the Prince of Conti acquired the Romanée that now bears his name. Thirty years later, under the French Revolution, all vines belonging to the clergy and nobility were confiscated and sold at auction as state-owned.

Before being baptized Gevrey-Chambertin, this village on the Côte de Nuits was simply called Gevrey. On 17 October 1847, Louis-Philippe granted it the right to associate its name with that of its most famous wine, Chambertin. Over time, a large number of Burgundy villages followed this example including Nuits-Saint-Georges, Chambolle-Musigny and Aloxe-Corton.

The second half of the 19th century saw Burgundy definitively join France’s winegrowing nobility with the organization in 1851 of the first wine auction at the Hospices de Beaune. The event, held on the third Sunday in November, welcomes thousands of buyers from around the world every year.

In 1861, the wines of Burgundy received their first classification into four categories and three classes - Tête de Cuvée and Première Cuvée, 2nd class wines and 3rd class wines. These classifications introduced the notion of terroir, promoting the particularities of each plot. This was followed by numerous reorganizations throughout the 20th century.

In April 1930, a judgment from the Dijon civil court defined the Burgundy winegrowing area, covering the Yonne, the Côte-d’Or, Saône-et-Loire and Villefranche-sur-Saône in the Rhône department.

In 1935, a law was passed to create the various appellations as we know them today, and specified this should be done by the Institut Nationale des Appellations d’Origines (INAO). In December 1936 the first Burgundy AOC was declared, Morey-Saint-Denis.

Different appellations have appeared over subsequent years and in 1943, the Premier Crus were created. Then in 1975, the INAO recognized the Crémant de Bourgogne appellation. Today there are exactly 100 appellations across the whole Burgundy winegrowing area, the most recent being Bourgogne Tonnerre, created in 2006.
Burgundy has a worldwide reputation for its two star varietals, Pinot Noir and Chardonnay. Nowhere else have these two varietals expressed themselves like they have in Burgundy. Less well-known but still producing some very fine wines, the Gamay, Aligoté and a few other rare varietals complete the Burgundian wine palette.

**Chardonnay: 46% of Burgundy vines**

Montrachet, Chablis, Meursault, Pouilly-Fuissé, Montagny... Chardonnay is behind some of Burgundy's finest white treasures. There is nowhere else this grape excels as it does in the land of its origins. The Chardonnay grape is fairly vigorous and is quite fertile but it doesn't like the cold. It is unrivaled in terms of its butteriness and structure, its dryness and its caires, its enveloping nature and its depth. Behind its inflexible character, it reveals all the subtleties of which a dry white wine is capable. It has beautiful golden berries, as small as those of the Pinot Noir, but longer and less tightly-packed. These grapes may be small but are bursting with deliciously sweet white juice. Chardonnay prefers a marl-limestone soil with good clay on which to develop its elegance and sophisticated aromas, and it's the proportion of clay in the soil that determines the aromatic level and breadth of the great Burgundy whites.

**Pinot Noir: 36% of Burgundy vines**

Since the creation of the Burgundy winegrowing area, Pinot Noir has established the reputation of the region's great red wines. The Pinot Noir is the most sophisticated of all red grape varietals, capable of creating the most complex, complete and dazzling wines that are full of subtlety and delicacy. Its compact, purplish-black bunches are made up of tight little berries packed with clear, sweet juice. Pinot Noir vines prefer well-drained marl soils with good limestone content, and depending on the proportion of limestone and aspect of the plot, they will produce either light and sophisticated reds or more powerful, full-bodied wines.

The juice of the Pinot Noir is clear and that is why, when it undergoes a special vinification process, this same juice produces the white Crémant de Bourgogne. Burgundy reds get their beautiful color, which comes from the grape skins, during the maceration and fermentation process.

**Gamay: 7.5% of Burgundy vines**

The Gamay vine is a fairly fertile one, and its bunches can be loose or tight, depending on the clone. On the granite slopes of southern Burgundy, Gamay grapes produce lovely, enjoyable wines with good bouquets, while on the clay-limestone soils of the Côte-d’Or, it produces more closed, young and fruity wines. The red wines of the Mâconnais owe their reputations to this varietal.

**Aligoté: 6% of Burgundy vines**

The Aligoté is a medium-sized vine with a long-standing history in Burgundy. A fairly vigorous vine producing white grapes, its berries are larger and more numerous than the Chardonnay and it offers better yields. This varietal can be found spread across all areas that are not suited to Pinot Noir or Chardonnay but which are still well-suited to vines. The wines it produces do not bear the name of the village where they are cultivated with the exception of Bouzeron. Instead, they are all classified under the AOC Bourgogne Aligoté. It can also be used in the production of Crémant de Bourgogne.

Other varietals make up the remaining 4.5% of land under vine. These include Sauvignon and Sauvignon Gris which are used in the production of the Bourgogne Saint-Bris appellation (103 hectares/254 acres), Pinot Blanc and Pinot Beurrot, Tressot, César (red), and Sacy and Melon for Bourgogne Grand Ordinaire.
Mother nature has blessed Burgundy with a unique and exceptional environment. Over the centuries it has been observed, studied and classified. Nowadays, Burgundy is the only wine region in the world with a legitimate claim to the notions of climats and lieux-dits, inextricably linked to its terroirs, essential factors in the reputation of its wines.

What is a climat?
A climat is a term unique to Burgundy. It is the Burgundian refinement of terroir, its ultimate expression. Climats are defined plots of land which enjoy specific geological and climatic conditions which, combined with human effort and when expressed through the two mythical grape varietals of Pinot Noir and Chardonnay, have given rise to an exceptional mosaic of wines with their own complex hierarchy and international reputation. There are thousands of such climats in Burgundy.

Lieux-dits or locales are used to define the plots of land whose names refer to a topographical or historical particularity. So one might find several lieux-dits in a climat or a climat that only covers part of a lieu-dit.

The climats of Burgundy; in the running for UNESCO World Heritage status

Associated with the town of Dijon and Beaune, historical seats of political, economic and cultural power, the climats of the Burgundy wine region have applied to UNESCO to be recognized for their outstanding universal value. A decision will be made regarding the application, officially launched in 2007, sometime after the end of 2011.

To support the application of the climats of the Burgundy wine region to obtain UNESCO heritage status, go to www.climats-bourgogne.com

For more information: To find out more about Burgundy’s climats, see our brochure entitled “From Terroir to Climats, Understanding Burgundy Wines” published by the BIVB and available in French and English.
In Burgundy, winegrowers are very attached to their land and often manage their own vines. The average size of these agricultural operations is around 8 hectares (20 acres) and the vines of one single estate can be spread across several appellations.

There are currently almost 3,800 wine estates in Burgundy, and at least 1,300 of these bottle and sell their own wines. In parallel, increasing numbers of winegrowers are also developing a thriving négoci or merchant business, which allows them to expand their range.

There are at least 250 wine merchants in Burgundy. They first emerged in the 18th century, selling their wines in France and around the world. These maisons de négoci take control of their wines very early on in the process, often in the vines but always in the cellar. In this way, they are able to stamp their own personality on the wines they have selected. The majority of wine merchants own a wine estate, and these are often very large.

Between the winegrower and the merchant-winemaker, there is often a broker, an essential element to link supply and demand.

There are 23 wine cooperatives in Burgundy, mainly found in the south of the region. The cooperative system has existed for more than 80 years. They bring together men and women who want to get the very best out of their harvests and equip themselves with an efficient production process. Cooperative winemakers bring all or part of their grapes to the cooperative cellar, which takes care of vinification, bottling and selling the wines.

Whether they run an estate, a maison de négoci or are part of a cooperative, the people of the Burgundy wine trade have their feet firmly in the vines, as they like to say. You’ll be sure to bump into many of them as you travel around and do tastings and you will be able to talk to them about their life’s passion – the vines and the wine of Burgundy.
A tourist’s guide to Burgundy
Preparing your stay and getting around

On the Burgundy Wine Trail

To mark the 20th anniversary of its welcome charter entitled De Vignes en Caves[1], (From Vines to Cellars) the Burgundy Wine Board (BIVB) has created a new brochure about wine tourism, En Route vers les Bourgognes (On the Burgundy Wine Trail). Available in both French and English, this A5 document has been designed to guide visitors as they travel around the region. It contains the contact details of 317 estates, maisons and cooperatives that have signed up to the De Vignes en Caves welcome charter and also includes information about 100 different wine events that will be taking place throughout 2012 in the region. It is also packed with information about other interesting destinations and different tours with accompanying maps to follow the different wine routes.

En Route vers les Bourgognes is available free from the BIVB and other tourism organizations including local tourist offices, regional and departmental tourism offices, hotels, campsite and the airports of both Lyon and Dijon. You can find plenty of practical information about wine tourism in Burgundy at www.vins-bourgogne.fr.

Signatories of the De Vignes en Caves welcome charter are committed to offering the very best welcome to visitors including a personalized welcome, prearranged opening hours, free tasting of at least one wine, wines on sale to take away and delivery service.

The "Vins et Tourisme en Bourgogne" smartphone app

The “Vins et Tourisme en Bourgogne” smartphone app works using geolocalization. It is packed full of information about the different appellations you can explore with maps, figures and descriptions. It also contains information about producers such as contact details, opening times and wines on offer, as well as information on local hotels and restaurants and different wine-related events taking place nearby.

The “Vins et Tourisme en Bourgogne” published by Proxima Mobile Bourgogne is free and is available for download from the Apple Store for iPhones and the Android version can be accessed at www.vins-tourisme-bourgogne.com.

New: The “Vignobles et Découvertes” label

In October 2010, the national “Vignobles et Découvertes” label was awarded to three Burgundy tourism destinations, “Côte and Hautes-Côtes de Beaune: autour de la Colline du Montrachet”; “Côte and Hautes-Côtes de Beaune: autour de la Colline de Corton” and “Dijon-Côte de Nuits”. All three projects submitted obtained the label, confirming the dynamism and passion of the members of the wine and tourism communities in Burgundy.

The label, created in 2010 by the Secretary of State for Tourism, aims to boost the tourism appeal of winegrowing destinations by creating a network of those involved and thus boosting image, reputation and sales for every player in the wine tourism sector.

The projects that were presented aim to bring together a selection of high-quality and complementary services including accommodation, restaurants, cellars and tasting cellars as well as activities involving historical, cultural or natural destinations or those linked to discovering expertise, with one or more tourism offices and any number of organizations offering wine-discovery days or stays.

These three Burgundy areas together comprise over 250 “labeled” sites.
Established in the very heart of the vines some 35 years ago, the Burgundy Wine School aims to help and support newcomers and professionals discover the fascinating world of Burgundy wine. Acting as both a training center and a specialist agency for fun-based learning, the Burgundy Wine School offers courses year-round as well as tailor-made residential stays.

In stark contrast to the standardized tastes imposed on us nowadays by modern consumer trends, the Burgundy Wine School invites you to enjoy some unforgettable moments of discovery and conviviality. A team of 10 experienced trainers, recognized for their professionalism and their high-quality educational input, including engineers, oenologists, technicians and sommeliers, will introduce you to their world.

Courses are run by people with a shared passion: to spread the word about the richness and diversity of the wines of Burgundy. This formula has already seduced thousands of people who have come from all four corners of the world. Glass in hand, wine lovers will learn to look, smell, taste and share the sensations they experience. Professionals will be able to hone their understanding and explore precise themes in greater detail.

The program for the Burgundy Wine School can be found at:

www.ecoledesvins-bourgogne.com
It is almost certainly from the north that the vines and wine first entered Burgundy, during the Roman era. But the secret of Burgundy’s success goes even further into the past – our vines grow on geological foundations which date from the Late Jurassic series: the Kimmeridgean age.

If you explore it, you won’t find one winegrowing area, but several different entities, each with their own personality.

Coming from Paris, you’ll find to your right and southeast of Auxerre, the winegrowing area of the Grand Auxerrois, which produces a wide range of appellations, both red and white. It is home to a multitude of very ancient winegrowing areas, spread over around ten communes and four winegrowing areas: the Auxerrois, the Tonnerrois, the Vézélien and the Jovinien. The white wines are dry and fruity, sophisticated and aromatic. The reds are full-bodied and rounded, dominated by aromas of ripe red fruit.

Further to the east, Chablis is spread over both sides of the Serein river. The village gives its name to this prestigious appellation, which is produced across some 20 communes. This Burgundian village, tucked into the heart of the Serein valley, is an ambassador of the great wines of Burgundy and has four appellations: Chablis Grand Cru, Chablis Premier Cru, Chablis and Petit Chablis.

Less well known, the Tonnerrois and Châtillonnais winegrowing areas stretch farther to the east. The Tonnerrois is more similar to Chablis and the Châtillonnais mainly produces Crémant de Bourgogne. At the point where Burgundy meets Champagne, this winegrowing area is surprisingly charming. The upper reaches of the River Seine and its tributaries wind their way through its valleys.

Northern Burgundy’s winegrowing heritage is exceptionally diverse. It’s an ideal place to start a tour of Burgundy before heading to the more southerly areas of the region.
In Chablis, you will visit the many estates where the doors of their Middle Age cellars are always open. The collegiate church of Saint-Martin, founded by the monks of Saint-Martin of Tours who were fleeing the Norman invasions, was rebuilt in the 13th century. The collegiate church is the Obédiencerie, a very beautiful building that dates from the 15th-17th centuries and was the property of the chapter of the canons of Tours who would receive the "obéissance" of the canons resident in Chablis. A very old wooden press remains there.

The medieval cellar is the only original building remaining of the Petit Pontigny, the property of the monks of Pontigny, the other buildings having burned down in 1568. This was where all receptions and gastronomic banquets were held as well as the sacraments of the Piliers Chablisiens. The former residence of the Abbots of Pontigny, the adjacent building which dates from the 17th century once belonged to Général Gras, the inventor of the rifle of the same name. It is now home to the Chablis chapter of the BIVB. In the courtyard, there is a fine example of an old abattage wine press from the village of Viviers.

A few kilometers away is Saint-Bris-le-Vineux whose peacefulness hides a wonderful surprise. Underneath this village of stone-built houses is a labyrinth of medieval cellars running underneath the whole area. The Bailly quarries, now transformed into cellars, are also an essential part of any visit, like entering another world.

Going back across the freeway separating the Grand Auxerrois to the Chablis, make a stop at the Musée de la Vigne et du Tire-Bouchon in Beines. This museum offers a fabulous display of corkscrews, antique tools and tasting cups. Coming from Great Britain, France, Germany, Italy and even America, every kind of corkscrew ever made is included in this collection. At the end of the tour, visitors are invited to enjoy a Chablis tasting in the estate’s cellars.

Chablis is a word that makes the mouth water and a village where one can wander with equal pleasure. To understand the history of the area, visitors should not miss a trip to the Pontigny Abbey, 15 kilometers (9 miles) to the north. The second Cistercian abbey, it was founded in 1114 on the initiative of an Auxerre priest. And it is thanks to its monks that the Chablis winegrowing area was established in 1130. At that time, the vines supplied a lively white used at mass. The ancient wineries and presses can still be admired today.
A trip to Tonnerre is next on the agenda. Cut in two by the Canal de Bourgogne, this city leans against one of the hills looking down over the River Armançon. The Bourgogne Tonnerre appellation was officially created in July 2006 and the town is surrounded by vines, despite being mainly associated with water. The Fosse Dionne, which takes its name from Divona, the Celtic goddess of a sacred spring, was for a long time considered to be a divine source. In later years, the source was used as a communal washing place. Destroyed by fire in 1556, there is only one building remaining in Tonnerre that predates this event – the Hôtel-Dieu or old hospital, which is today considered to be one of the treasures of Burgundy. It is a popular tourist attraction open to visitors.

As you leave Tonnerre heading east, one might think one is leaving the vineyards behind. But they soon return as you approach Châtillon-sur-Seine. Here, you enter the kingdom of Crémant de Bourgogne, which can be easily explored by following the Route du Crémant de Bourgogne.

Although the Seine is still in its infancy at Châtillon, the town is generously bathed by the waters of the Douix, a spring that surfaces in the center of the town. Châtillon-sur-Seine owes its reputation to the discovery by archaeologists of the Treasure of Vix, in a dazzling Iron Age tomb from around 500 years BC. Near the remains of a woman, they exhumed a ceremonial carriage, fragments of bronze, ceramic and silver tableware, a beautiful golden necklace and an exceptional metal vase. A modern museum opened its doors in 2009 to house these wonderful finds.

Before reaching the Côte de Nuits, you can continue your tour in Molesme, the home of the celebrated Benedictine abbey of which, sadly, little remains.
Diary

17 March 2012
Châtillon-sur-Seine
Fête du Crémant Tape-Chaudrons
Colors, music and around 5,000 visitors for a tasting and parade to honor Crémant de Bourgogne and announce the return of springtime.
Châtillon-sur-Seine city hall - Tel. +33 (0)3 80 91 50 50 info@mairie-chatillon-sur-seine.fr www.mairie-chatillon-sur-seine.fr

5 May 2012
Chablis
Marché des Vins de l’Yonne en Bourgogne / Marché aux Fleurs
Tasting / Yonne wine sale, flower market and local produce sale. Chablis Tourist Office - Tel. +33 (0)3 86 42 80 80 ot-chablis@chablis.net
www.chablis.net

27 - 28 October 2012
Chablis
64th Fête des Vins de Chablis
An introduction to and tastings of the four levels of the Chablis appellation with over 50 exhibitors. Exhibitions and various events, plus a free concert at 6pm.
BIVB Chablis – Tel.: +33 (0)3 86 42 42 22 - bivb.chablis@bivb.com - www.chablis.fr
La Côte Saint Jacques
Hotel**** - Restaurant
The Côte Saint-Jacques is a resolutely modern, ultra-sophisticated, four-star hotel and Michelin three-star restaurant, part of the Relais & Châteaux group. It is the perfect place for a stress-free stay.
14 Faubourg de Paris - 89300 JOIGNY - Tel: +33 (0)3 86 62 09 70 - lorain@relaischateaux.com
www.cotesaintjacques.com

Musée de la Vigne and du Tire-Bouchon
Domaine Alain Geoffroy
Chablis winemaker Alain Geoffroy has put together a remarkable collection of ancient winegrowing tools and corkscrews from all around the world. This passionate collector’s treasures amassed over time are brought together in this fascinating exhibition.
4 rue de l’Equerre - 89800 BEINES - Tel: +33 (0)3 86 42 43 76 - info@chablis-goeffroy.com www.chablis-goeffroy.com

Au Coeur du Vin
Wine tours
Set off from the heart of the Chablisien, Auxerrois or Tonnerrois wine region and meet the men and women who bring it to life. Be inspired by their passion, their respect for the terroir and their traditional or organic approach – a unique moment over a glass of Chablis.
1 rue Neuve du Prieuré - 89800 CHICHEE - Tel:33 (0)3 86 18 96 35 - www.aucoeurduvin.com

Vititours
Wine tours
Vititours will introduce you to the wines of Chablis along with a qualified guide. Tours are carried out in an eight-seater air-conditioned minibus.
Tel: +33 (0)6 11 47 82 98 - chablis.vititours@orange.fr - www.chablis-vititours.fr
Domaine Daniel-Etienne Defaix
Restaurant La Cuisine aux Vins
This estate offers a complete welcome with its restaurant and hotel in Chablis, not to mention a tasting in the “Le Monde du Vin” cellar.
14 - 16 rue Auxerrois - 89800 CHABLIS - Tel: +33 (0)3 86 42 42 05 - chateau@chablisdefaix.com
http://chablisdefaix.com

Hostellerie des Clos
Hotel*** - Restaurant
Vincent Grassin invites you to discover his superb house. In this cozy atmosphere, you will enjoy one of the best tables in Burgundy and can also stop by his exceptional cellars.
16 rue Jules Rathier - 89800 CHABLIS - Tel: +33 (0)3 86 42 10 63 - contact@hostellerie-des-clos.fr
www.hostellerie-des-clos.fr

La Feuillette 132
Restaurant
This unpretentious address offers a warm welcome in this simply decorated ancient timbered two-story building. The gastronomic cuisine will tempt the taste buds with a mi-cuit foie gras, ham with Chablis or a dessert from the chef’s secret repertoire.
8 rue des Moulins - 89800 CHABLIS - Tel: +33 (0)3 86 18 91 67 - lafeuilette132@chablis.net
www.chablis.net/lafeuilette132/

Hôtel du Vieux Moulin
Hotel
Tucked into the heart of the picturesque village of Chablis, this charming hotel in a former 18th century grain mill is the perfect place to enjoy the Burgundy lifestyle, as well as being an essential stopping point in any Burgundy wine tour. A haven of peace, the watchwords here are “relaxation” and “conviviality.”
18 rue des Moulins - 89800 CHABLIS - Tel: +33 (0)3 86 42 47 30 - vieuxmoulin@larochewines.com
www.larochehotel.fr

Le Parc des Maréchaux
Hotel
It is 1815, and Napoleon I was returning from the island of Elba, heading back to Paris. He rested in Auxerre from 17-19 March, meeting Maréchal Ney at the Maison de l’Arquebuse. His troops camped around the town, probably near the Porte d’Eglyen. Half a century later, during the Second Empire, a family of Parisian judges built a sumptuous residence on the site, in the style of Napoleon III which, after being restored in 1980, became the Parc des Maréchaux Hotel.
6 avenue Foch - 89000 AUXERRE - Tel: +33 (0)3 86 51 43 77 - contact@hotel-parcmarechaux.com www.hotel-parcmarechaux.com
Activ’Aéro
Take to the air over the vines
To fully appreciate the landscape of the Chablis hills, buckle up your seat belt, take a tour with your instructor, and see Burgundy like you’ve never seen it before.
9 rue du Fossé au Veau - 89270 ARCY-SUR-CURE - Tel: +33 (0)6 64 23 04 15 - contact@activaero.fr
www.activaero.fr

L’Espérance
Hotel**** and gastronomic restaurant
The Espérance is a haven of tranquillity and peace. It is a place to recharge ones batteries and shrug off any cares, to find peace and quiet in the Yonne. In winter, enjoy your meal by the fireplace and sample the cuisine of Marc Meneau, a combination of inventiveness and tradition.
89450 SAINT-PIERRE-EN-VÉZELAY - Tel: +33 (0)3 86 39 10 - reservation@marc-meneau.com www.marc-meneau-esperance.com

Château de Béréu
B&B
The Château de Béréu is an historic estate that has been in the same family for over 400 years. During your visit, enjoy a walk in the vines of the Clos Béréu and around the chateau’s grounds. Discover the wines of the estate, produced with the utmost respect for nature and the environment.
32 Grande rue - 89700 BERU - Tel: +33 (0)3 86 75 90 43 - contact@chateaudeberu.com
www.chateaudeberu.com

Domaine Borgnat
B&B and Table d’Hôtes
The Château d’Escolives is a fortified farm that was built between the 15th and 17th centuries. Before your meal, the owners will give you a tour of the multi-level cellars, unique in the region, and will explain the history of the wines of the Yonne before introducing you to their Burgundy wines during a tasting hosted by the winemaker himself.
1 rue de l’Eglise - 89290 ESCOLIVE-SAINTE-CAMILLE - Tel: +33 (0)3 86 53 35 28
eglantine@domaineborgnat.com - www.domaineborgnat.com

Domaine Verret
Gîte
Some 250 years ago, the Verret family began growing vines. This estate now combines a judicious combination of experience, innovation and ambition with the sole aim of producing high-quality wines. The gîte offers a warm welcome in typical Burgundy style decorated with a contemporary touch.
7 route des Champs - 89530 SAINT-BRIS-LE-VINEUX - Tel: +33 (0)6 11 66 17 21 damien@domaineverret.com
www.domaineverret.com
Le Couvent de St-Germain
The history of Irancy was recounted in the Yonne Almanac in 1861. It tells us that Richard, known as the Righter of Wrongs, Duke of Burgundy and Abbot of Saint-Germain d’Auxerre, presented his abbey with a range of plots around Irancy. The rise of the wines of Irancy and the history of the town’s inhabitants are closely linked to the history of the Convent of Saint-Germain.

IRANCY

Auberge La Beursaudière
Hotel - Restaurant
The Auberge de la Beursaudière is testimony to the traditions of the Burgundy region and invites enlightened travelers to discover or rediscover an ambiance where nature blends with noble, natural materials.
9 chemin de Ronde - 89310 NITRY - Tel: +33 (0)3 86 36 69 69 - message@beursaudiere.com
www.beursaudiere.com

Sentier des Grands Crus
Hiking
The rolling landscape of vines and forests offers an exceptional backdrop to hikers. The Chablis region has seven clearly-marked trails ranging from 8 kilometers (5 miles) to over 33 kilometers (20 miles).
Office de Tourisme de Chablis
Tel: +33 (0)3 86 42 80 80 - ot-chablis@chablis.net - http://www.chablis.net/balade.php
La Côte de Nuits,
les « Champs Élysées de la Bourgogne »
Part 2

The Côte de Nuits, the “Champs-Élysées” of Burgundy

Heading south out of Dijon, the land away to the right starts to climb, indicating the start of the Côte de Nuits, a strip some 20 kilometers (12.5 miles) long and nicknamed the Champs Élysées of Burgundy. You are entering the territory of a great many of Burgundy’s grand and premier crus. The roadmap here seems to turn into a map of wines and each village evokes a thousand flavors to any wine lover.

Covering less land than the Côte de Beaune, the Côte de Nuits rarely exceeds a kilometer in width, and sometimes shrinks to a narrow strip of 2-300 meters (650-1,000 feet). It is tucked between the plain to the east and the hills, often bare on their summits, to the west.

The vines, like the villages are nestled against the shallow, even slopes, protected by the westerly winds at an altitude of 230-350 meters. The plain is shared between fields and vines but every nook and cranny of the Côte is home to a plot, with the soil and aspect determining the qualities of the wine produced there.

Whether one opts for the main road or the wine trail through the vines, the explorer will gradually enter the kingdom of the Pinot Noir, the king of the grape varietals, for which Philippe the Bold chased away the “loathsome” Gamay back in the 14th century. The Côte de Nuits is home to an exceptional diversity of terroirs, giving rise to a rich patchwork of brown shades with splashes of limestone white. Drainage is very good thanks to the slope and the gravelly soil.

These varied conditions give rise to the large palette of aromas to be found in Pinot Noir: cherry, blackcurrant and blackberries in its youth and then, over time, touches of spice and sometimes hints of leather emerge. One should get lost on the paths of the Côte, and wander around these historic villages that seem barely touched by the passage of time, where the name of each plot of vines tells the story of the men and women who dedicate their lives to harvesting the fruits of

Dijon has been the seat of Burgundy’s political and administrative powers since the Middle Ages but has never been the capital of Burgundy wines, preferring instead to leave that role to Beaune. Burgundy’s Cité des Ducs or City of the Dukes is nonetheless an excellent starting point for exploring the Côte. Its many museums and historical monuments will teach you a great deal about the rich history of this ancient Duchy.

Note: In 1790, when French lawmakers were finding a name for the newly-created administrative départements, it was the color of the vines in the fall that gave its name to the Côte d’Or, or golden hillside. Take a stroll between Dijon and Chagny in the month of October, you’ll see the hillside taking on its golden shroud as the harvests draw to a close.
Continuing south, you will pass through Morey-Saint-Denis and Chambolle-Musigny whose names alone enchant the taste buds. But already, in the distance one can make out the outline of the Château du Clos de Vougeot, home to the monks of Cîteaux where they played a key role from the 12th to the 19th centuries in the history of Burgundy wines. It is here in this chateau-cum-winery that over the centuries they developed techniques that still have a bearing now on modern winegrowing and oenology. This magical place and its surroundings passed into the hands of the state during the French Revolution and have been bought and sold several times since. The vines today are divided between almost a hundred owners. The chateau was acquired by the Confrérie des Chevaliers du Tastevin in 1944 and renovated with great care. It welcomes thousands of visitors each year and also hosts the Confrérie’s celebrated banquets, known as Chapitres, when wine-lovers the world over come to sample the delights Burgundy has to offer.

Continuing on your way south, you will reach Vosne-Romanée, a small village with a global reputation as the place where some of the most famous crus set down their roots: Romanée Conti, La Tâche, Richebourg, Romanée Saint-Vivant and la Grande Rue.
Towards the Comblanchien quarries.

As one continues south, one gets closer to the celebrated village of Comblanchien, famous around the world for its stones. The quarries are spectacular; a fabulous mineral treasure amidst a kingdom of greenery, the whiteness of the stone contrasting with the vines flourishing all around. The visitor is now in a wider appellation area, that of Côtes de Nuits-Villages, including the villages of Comblanchien, Corgoloin and Premeaux-Prissey. Local winegrowers will be delighted to welcome you, as they demonstrated with brio during the Saint-Vincent Tournante festivities in January 2011.

Nuits, An oasis in the vines

In 1892, Nuits became Nuits-Saint-Georges, attaching its most famous cru to its name, as was the fashion at the time. With its very open culture, very early on the town became a center for international commerce and some important winemaking families settled there. It is not by chance that the Confrérie des Chevaliers du Tastevin was created there in 1934 and still has its headquarters in the town.

Nuits-Saint-Georges owes its reputation to Fagan, physician to King Louis XIV, who advised the monarch to drink Nuits wine with every meal for medical reasons. The entire court immediately decided to follow suit and sales went through the roof. Much later on, in July 1971, the Apollo 15 space mission placed a label from the 1959 “Terre-Lune” cuvée on the moon in homage to Jules Verne. Indeed, the largest lunar crater was subsequently named Saint-Georges!

Although the Hospices de Nuits (1634) do not share Beaune’s reputation, they also produce some delicious wines that each year are auctioned on the last Sunday in March.

From Nuits, one is just a few kilometers from the Abbey of Cîteaux. Far from the vines, the monks still produce Cîteaux cheese which is a perfect combination with the wines of the Côte de Nuits and the Côte de Beaune, especially those made from the Chardonnay grape.

Located in between the two major centers of Beaune and Dijon, Nuits-Saint-Georges emerges like an island in the middle of the vines. This dynamic yet discreet town has existed for centuries. The first settlements were established during the Roman era in the neighborhood now known as “En Bolars” or “Les Bolards.” The construction of the fortifications in the 14th century created what is now the town center. As one strolls through the maze of streets running alongside the Meuzin stream, one can appreciate their original layout. A charming belfry dates from 1610 and the Romanesque church of Saint-Symphorien (13th century) at the heart of the Quartier des Vignerons or Winegrowers’ District.
28 - 29 January 2012
Dijon, Beaune and Nuits-Saint-Georges
Saint-Vincent Tournante des Climats de Bourgogne

The Saint-Vincent Tournante is the celebration of winegrowers of Burgundy and offers visitors the chance to discover the *climats* of the Burgundy wine region in a very festive atmosphere.

Confrérie des Chevaliers du Tastevin - Tel: +33 (0)3 80 61 07 12 - info@st-vincent-tournante.com  www.st-vincent-tournante.com

18 March 2012
Nuits-Saint-Georges
51st Vente des Vins des Hospices de Nuits-Saint-Georges

Visit the Hospices to discover the 2011 harvest and the auction which is done *à la bougie*, whereby burning a candle wick determines the end of bids and thus the end of the sale. During the auction, one barrel of wine is sold to raise money for charity.

On Saturday and Sunday, many other related events take place in the town

Secrétariat des Hospices de Nuits-Saint-Georges - Tel: +33 (0)3 80 62 67 00
hospices.nuits-st-georges@wanadoo.fr - www.hospicesdenuits.com

June 2012
Vougeot
Musique et Vin au Clos de Vougeot

A concert of chamber music featuring a selection of world-renowned artists including soloists from the New York Metropolitan Opera, as well as other French and European artists.

Association Musique et Vin au Clos de Vougeot
Mr. Hervet - Tel: +33 (0)3 80 62 19 70 - m.monteiro@bourgognes-faiveley.com
Musée de la Société Viticole Rurale Traditionnelle
This museum shows traditional winegrowing society through three themes: daily life from the end of the 19th century to the early 20th century; vines and their history from the 7th century to the modern day, complete with vines and the different tools needed to tend them and a barrel-making workshop explaining the different stages in the craft of barrel making; and the history of Marsannay from the Neolithic period to the Middle Ages.
Office de Tourisme de Marsannay - 41 rue de Mazy - 21160 MARSANNAY - Tel. +33(0)3 80 52 27 73 ot-marsannay@wanadoo.fr

Visite du Vignoble de Marsannay
Domaine Charles Audoin
A one-hour walk in the vines with a commentary from Marie-Françoise Audoin, winemaker and oenologist, followed by a tasting.
7 rue de la Boulotte - 21160 MARSANNAY-LA-COTE - Tel: +33 (0)3 80 52 34 24 - domaine-audoin@wanadoo.fr

Sur La Route Des Grands Crus
B&B
At the heart of a winemaking village on the Route des Grands Crus, the Domaine Jean-Charles Viennet offers two independent bedrooms in a converted winegrower’s cottage.
34 rue de Mazy - 21160 MARSANNAY-LA-COTE - Tel: +33 (0)3 80 59 83 63 - viennet.jean-charles@orange.fr

Les Brugères
B&B
Two of Burgundy’s biggest fans offer you the best of what the region has to offer – its hospitality and its wines. They have created a guestroom in their 17th century village home, complete with winetasting in the winery for any interested visitors.
7 rue Jean Jaurès - 21160 COUCHEY - Tel: +33 (0)3 80 52 13 05 - brugere@free.fr
http://francoisbrugere.wifeo.com
La Combe de Fixin

Hiking
Three trails varying in length depart from the Parc Noisot, allowing you to discover the treasures the Combe de Fixin has to offer and will lead you through some very different landscapes. Panels along the routes provide information about the flora, fauna and natural phenomena. The Combe finishes with a rock face known as “Le Bout du Monde” or The End of the World and a staircase called Les Cent Marches, or 100 Steps to remind one of The 100 Days, the period of Napoleon’s return to power between the first and second Restorations in 1815.
Office de Tourisme du Canton de Gevrey-Chambertin - Rue Gaston Roupnel - 21220 Gevrey-Chambertin
Tel: 03 80 34 38 40

Manoir de la Perrière

Domaine JOLIET Père & Fils
This manor house situated above the village of Fixin was a former convalescence home for the monks of Cîteaux and contains a 12th century press. Since 1850, the Joliet family has produced Premier Cru Clos de la Perrière here. 21220 FIXIN - Tel: +33 (0)3 80 52 47 85 - benigne@wanadoo.fr - http://joliet.pagesperso-orange.fr

Domaine Naddef Philippe

B&B
In the center of Fixin on the Route des Grands Crus, this estate offers three double rooms in a house dating back to the 16th century.
30 route des Grands Crus - 21220 FIXIN - Tel: +33 (0)3 80 51 45 99 - domaine.phil.naddef@wanandoo.fr
www.bourgogne-naddef.com

La Table de Pierre Bourée

Table d’Hôtes
Enjoy a relaxed tasting of several wines from different years and terroirs accompanied by some delicious regional specialties. Tastings are hosted in the kitchen.
40 route de Beaune - 21220 GEVREY-CHAMBERTIN - Tel: +33 (0)3 80 34 13 97
latabledepierrebouree@orange.fr - www.pierre-bouree-fils.com

Château de Gevrey-Chambertin

The Château de Gevrey-Chambertin is a fortress dedicated to the wines of Burgundy. It is open to visitors for tastings of the estate’s wines and screens a film retracing part of the château’s history.
21220 GEVREY-CHAMBERTIN - Tel: +33 (0)3 80 34 36 77 - elisabeth.miteran@wanadoo.fr
http://chateaudegevrey.free.fr
Mountain Farm
Equestrian tourism
Situated on the winegrowing côte in a wonderful natural landscape, this horse-riding center offers a different way to discover the wine region on horseback, by the hour, the half-day or more.
Ferme de la Buere - 21220 MOREY ST DENIS - Tel: +33 (0)3 80 34 14 66 - www.mountain-farm.com

Château André Ziltener
Hotel**** - Wine bar
The Château André Ziltener was constructed in 1709 on the foundations of a former Cistercian abbey, by the first President of the Burgundy Parliament, and is home to a wine museum under the former abbey’s vaulted ceiling. The hotel’s clients and wine lovers are welcome to the wine cellar to taste the wines of Burgundy. The rooms are personalized and calm.
Rue de la Fontaine - 21220 CHAMBOLLE-MUSIGNY - Tel: +33 (0)3 80 62 81 37 - cave.ziltener@wanadoo.fr
www.chateau-ziltener.com

Château du Clos de Vougeot
The world-famous Clos de Vougeot is the jewel in Burgundy’s crown and was built in the 12th century by the monks of Cîteaux. Transformed into a chateau during the Renaissance, this enchanting location became a center for wines and Burgundian conviviality, thanks to the work of the Confrérie des Chevaliers du Tastevin. Open to the public, guided tours available.
21640 VOUGEOT - Tel: +33 (0)3 80 62 86 09 - www.closdevougeot.fr

Domaine Anne Gros
Gîte La Colombière
This little house is located in the courtyard of the Domaine Anne Gros. Gradually, this former stable, built with what was to hand, then became a workshop and storage room before being abandoned. It has now been restored with a wonderful balanced between its rustic roots and some timeless materials, pure lines, expressive colors and the pleasure of creating something original yet simple, comfortable and typically Burgundian.
11 rue des Communes - 21700 VOSNE-ROMANÉE - Tel: +33 (0)3 80 61 07 95 - domaine-annegros@orange.fr
www.maison-lacolombiere.com

Le Richebourg - Le Vintage
Hotel**** - Restaurant
Tucked amongst the vines just a stone’s throw from the Château du Clos Vougeot, this luxury hotel sits in some exceptional surroundings. The staff of Richebourg Hotel & Spa are there to welcome you, year-round. Opened in 2011, the Vintage restaurant offers a modern menu, with a fresh take on traditional regional dishes.
Rue du Pont - 21700 VOSNE-ROMANÉE - Tel: +33 (0)3 80 61 59 59 - hotel@lerichebourg.com www.hotel-lerichebourg.com
Domaine Armelle and Bernard Rion
After visiting the cellars, guests can enjoy a tasting of the estate's wines, hosted by the Rion family. They can also discover and buy the celebrated Burgundy truffle, hunted out by the family’s dogs, Lagotto and Romagnol.
8 route Nationale - 21700 VOSNE ROMANÉE - Tel: +33 (0)3 80 61 05 31 - rion@domainerion.fr
www.domainerion.fr

Le Pré aux Dames - Château de Villars-Fontaine
B&B
Surrounded by a park of rare trees, this 18th century property offers five spacious and comfortable rooms, decorated by an artist. Each one has its own unique theme, with furniture from the period. Winetastings are available from the neighboring estate.
21700 VILLARS-FONTAINE - Tel: +33 (0)3 80 62 31 94 - bernard.hudelot@wanadoo.fr
www.lepreauxdames.com

The Imaginarium, the magic of bubbles
A modern oenotourism site that offers a unique vision of the wonderful world of vines and wine. Young and old alike will learn new facts and will have fun through two interactive and entertaining visits. The “Sacrée Vigne!” experience, opened in 2010, offers an impressive display of winemaking tools.
Avenue du Jura - 21700 NUTS-SAINT-GEORGES - Tel: +33 (0)3 80 62 61 40 www.imaginarium-bourgogne.com

Guided tours of Nuits-Saint-Georges
These tours reveal the history of Nuits-Saint-Georges since Roman times; its architecture through the churches of Saint-Symphorien and Saint-Denis, the belfry and its town houses; famous locals, including Félix Tisserand, Paul Cabet and François Thurot; and its history in the world of wine.
Office de Tourisme du Canton de Nuits-Saint-Georges - 3 rue Sonoys - 21700 NUTS-SAINT-GEORGES
Tel: +33 (0)3 80 62 11 17 - ot-nuits-st-georges@wanadoo.fr - www.ot-nuits-st-georges.fr

Horse-drawn carriage rides
Guided tours in horse-drawn carriages through the vines from Nuits-Saint-Georges to Vosne-Romanée. On your return to Nuits-Saint-Georges, the tour concludes with a tasting in a 17th century cellar.
Office de Tourisme de Nuits-St-Georges - Tel: +33 (0)3 80 62 11 17 - info@ot-nuits-st-georges.fr
Domaine Comtesse de Loisy
B&B
Perfect for an overnight trip or a stay of several days, this beautiful old house in the center of Nuits-Saint-Georges is run by a very experienced Burgundian oenologist who can tell you all about the past and will organize guided tastings and visits to the vineyards.
28 rue Général de Gaulle - 21700 NUITS-SAINT-GEORGES - Tel: +33 (0)3 80 61 02 72
contact@domaine-de-loisy.com - www.domaine-de-loisy.com

La Cabotte Restaurant
La Cabotte is named after the workers’ huts in the vines and is located right in the center of town. This new restaurant is very welcoming with a very contemporary preference for noble and natural materials. The cuisine is original, with an undeniable savoir-faire, which underlines the current trend for combining tradition with the exotic. Lunchtime regulars tend to opt for the daily specials.
24 Grande-Rue - 21700 NUITS-SAINT-GEORGES - Tel: +33 (0)3 80 61 20 77 - la.cabotte@orange.fr
www.restaurantlacabotte.fr

Côte d’Or Vagabondage
Pascal Bourdot is a qualified mountain guide who offers a voyage of discovery around Gevrey-Chambertin and Nuits-Saint-Georges. Popular themes include: animal trails, local flora, hiking and orientation and high-energy hiking through the vines.
Tel: +33 (0)3 80 61 47 19 - +33 (0)6 74 66 45 79 - bourdot.pascal@wanadoo.fr - www.cotedor-vagabondage.fr
La Côte de Beaune, entre rouge et blanc
La Côte de Beaune, between red and white

Beyond this point, the landscape changes. Until now, we have been travelling in a more-or-less straight line, but now the landscape widens out and becomes more rounded as we head south. Although the vines are still mainly east-facing, there are now more combes or valleys with southeast-facing plots that protect the vines from the north wind and the frost.

The vineyards around Beaune are a mixture of Pinot Noir (Volnay, Pommard, Ladoix, etc.) and Chardonnay (Corton), but from Meursault onwards, Chardonnay is master, with its golden crus that have delighted wine-lovers for centuries.

The Côte de Beaune is marked by two hills, that of Corton, to the north of Beaune, and Montrachet, 10km to the south. The first, with its wooded summit, produces one grand cru, whose name Corton-Charlemagne reminds us that the Emperor Charlemagne was a fan of this nectar as far back as the 8th century. The other hill's name tells us of the cropped grass at its peak which sometimes recalls the garrigue scrub in Provence, "rachet" meaning "bald." It is home to a whole family of grand cru white wines.

Full of history and artistic heritage, the Beaune region enchants and delights with its easy-going style. And around the capital of Burgundy wines gather a host of names as famous as they are evocative: Aloxe-Corton, Pommard, Volnay, Meursault, Puligny-Montrachet and Chassagne-Montrachet to name but a few. There are also a few surprises for discovery if you stray off the beaten track with Ladoix-Serrigny, Pernand-Vergelesses, Chorey-les-Beaune, Saint-Romain, Saint-Aubin, Santenay and Maranges.

To help you remember: This little tale will help you remember the names of the five Montrachet grand crus. The seigneur of Montrachet left for the Crusades, leaving his virgin daughter to his favorite chevalier (or knight). In his absence, what happened, and a child was born from this illegitimate union. Returning from the Crusades, the Seigneur discovered the bâtard (or bastard) who started to cry on seeing him. The Seigneur then shouted: "Criot-Bâtard!" (or "Cry, you bastard!") But because he was a good man, the Seigneur of Montrachet finally welcomed the child to the family with the words: “Bienvenues-Bâtard-Montrachet,” (or “Welcome-Bastard-Montrachet”).
At this point in your trip, it is time for a slight detour. Passing by Auxey-Duresses, a village composed of two hamlets, you head into a deep valley. As you leave it behind, you will discover the village of Saint-Romain, which links two distinct entities. Saint-Romain-le-Haut is perched atop a limestone spur in the center of magnificent rocky amphitheater. To the south of the spur you can stroll among the ruins of a fortress that dates back to the 12th and 13th centuries and enjoy a wonderful view from the vines and the Côte de Beaune to your left, and to your right, a totally different landscape of cereal-covered plateaus. Saint-Romain-le-Bas has many houses built with stone from the chateau, and is home to an exhibition of local archeology and ethnology. Twenty years ago, the wines of this village were relatively unknown but their fan base is building steadily.
From Meursault to Santenay

The Meursault paulée is the last of the Trois Glorieuses, three key events in the Burgundy wine calendar after the “Chapitre” of the Chevaliers du Tastevin on the evening of the third Saturday in November, the Hospices de Beaune wine auction the day after and the Meursault paulée on the Monday. Each guest brings bottles to share with the assembled cosmopolitan gathering as they celebrate literature and wine until late in the afternoon. This is a place where people understand how to take time and appreciate good things, just like Thomas Jefferson in his day. After his visit to Burgundy, he never lost the habit of enjoying a glass of Meursault.

As you leave Meursault behind, a sea of vines spreads before you. You left the main road behind a long time ago, preferring to take the paths through the vines and zigzag between walls and clos. As you approach Puligny-Montrachet, the land starts to climb and you can make out the shape of the Montrachet hill. To the eye, nothing indicates to the traveler that some of Burgundy’s greatest white grand crus come from here. Moreover, if people hadn’t grown vines here, the area would no doubt be a giant playground for goats as the only beasts who would feed on the tufty grass that manages to grow on this rocky terrain.

But the magic of vines means that here, they prosper.

In both Puligny-Montrachet and Chassagne-Montrachet, gastronomy is of key import. Each village is home to a Michelin-starred restaurant that delight, in equal measure, the most demanding of palates. Of if you prefer to concentrate on discovering wines, Olivier Leflaive’s table d’hôtes is perfect for tasting and learning in the most delicious way.

From Meursault onwards, a new dimension opens up. Until this point, the Côte de Beaune is evenly split between reds and whites but from Meursault and beyond, there is no doubt. From here on, the Chardonnay is king, these terroirs bringing out the very best of its complexity and subtlety. The village of Meursault has prospered for centuries and as one strolls along its streets, one discovers a wide range of Burgundian architecture. The stone church with its gothic spire dominates the village opposite the town hall whose varnished roof tiles were added in 1870, but which date to the ancient fortress. Down below, the Château de Meursault opens its 14th and 16th century cellars to visitors.

Santenay is a lesser-known village, but one which hides many treasures, like its thermal springs, prized since Roman times. Santenay became a spa town in the 19th century but today, only the wine remains and there are plenty of cellars open to the public, including those of the Château de Philippe le Hardi. Tucked among the vines at the foot of Mont de Cène, the little chapel of Saint-Jean has a 13th century nave. From the top of the hill on a clear day, you can see all the way to Mont Blanc.

Before continuing on your way towards the Côte Chalonnaise, take a detour to Saint-Aubin. As you cross the hamlet called Gamay, remember this was once the dominant varietal in Burgundy until the Pinot Noir supplanted it!
7 - 8 April 2012
Cheilly-Lès-Maranges
Du Côté des Maranges
Tastings in the cellars of the village of Maranges with around 30 winegrowers. Mr. Derats - Tel: +33 (0)3 85 91 11 95 - upam@cegetel.net

17 May 2012
Beaune
Beaune Saveurs de Vignes
A gourmet voyage of discovery in the vineyards of Beaune.
Mr. Jean-Marc Joly - Tel: +33 (0)6 86 10 98 76 – saveursdevignes@sebeaune-handball.com - www.saveursdevignes.com

16 - 18 November 2012
Beaune
152nd Vente des Vins des Hospices de Beaune
A range of events in the streets and squares of central Beaune to celebrate the Hospices de Beaune wine auction. Folk music, local produce and swearing in of new members of the Confrérie de Belnus. Organized by the CFDB.
CFDB - Tel: +33 (0)6 61 17 11 97 - promotion.presse@beaune-tourisme.fr
Le Charlemagne*
Restaurant
A surprising combination of French gastronomy and Japanese savoir-faire results in a delicious fusion. The menu combines meat and seafood to charm even the most demanding of palates.
Route des Vergelesses - 21420 PERNAND-VERGELESSES – Tel: +33 (0)3 80 21 51 45
reception@lecharlemagne.fr - www.lecharlemagne.fr

Château de Corton-André
The Château de Corton-André is one of the most beautiful examples of 17th century Burgundy architecture with its roof of black- and yellow-colored tiles. The cellar, tasting room and boutique are all open to visitors.
Rue des Cortons - 21420 ALOXE-CORTON - Tel: +33 (0)3 80 26 44 25 - info@corton-andre.com
www.pierre-andre.com

Les Paulands
Hotel*** - Restaurant
In the heart of the Burgundy winegrowing area, Les Paulands is a haven of gourmet delight. A three-star hotel amidst the vines.
D 974 - 21420 ALOXE-CORTON - Tel: +33 (0)3 80 26 41 05 - contact@lespaulands.fr - www.lespaulands.com

Château de Savigny-Lès-Beaune
The Château de Savigny-Lès-Beaune looks over a magnificent 12-hectare property with a river running through it which once supplied the moat of this former fortress. Today, the chateau is home to a motorbike museum, one for aeronautics, another with a collection of airplane mock-ups, an exhibition of high-clearance tractors, a display of winemaking equipment and a museum of firefighting. Tasting also available.
21420 SAVIGNY-LES-BEAUNE - Tel: +33 (0)3 80 21 55 03 - chateau-savigny@orange.fr
http://reception-aviation.chateau-savigny.co.m
Hôtel-Dieu (Hospices de Beaune)
A wonder of Flemish-Burgundian art, the Hôtel-Dieu was founded in 1443. Formerly a hospice and then used as a hospital, it is now a museum where visitors love to lose themselves from the Court d’Honneur where one can admire the lacquered tiles to the Salle des Pêtres with its red beds, and from the kitchen to the former pharmacy. Once a year, during the Hospices de Beaune wine auction on the third Sunday in November, the public is also invited to visit the cellars for a tasting of the new vintage to be sold later on at auction.
2 rue de l'Hôtel-Dieu - 21200 BEAUNE - Tel: +33 (0)3 80 24 45 00 - www.hospices-de-beaune.com

Musée du Vin
Created in 1938, this museum of wine was moved in 1946 to the former Palais des Ducs de Bourgogne. The visit starts with the story of vines from antiquity to the 20th century, then focuses on the work of winegrowers and barrel-makers as well as various wine-related rites and customs.
Rue d'Enfer - 21200 BEAUNE - Tel: +33 (0)3 80 22 08 19 - musees@mairie-beaune.fr - www.beaune.fr

The cellars at Maison Patriarche Père et Fils
With a long-standing reputation as the biggest cellars in Burgundy, the Patriarche cellars in the center of Beaune are open for guided tours and tastings in a 5km (3 mile)-long labyrinth of vaulted galleries that date back to the 13th century and which are home to millions of bottles.
7 rue du Collège - 21200 BEAUNE - Tel: +33 (0)3 80 22 08 19 - crichard@patriarche.com - www.patriarche.com

Dilivoyage
Horse-drawn carriage tours
Visit the vines of Savigny-Lès-Beaune, Pommard or Meursault.
10 avenue de la République - 21200 BEAUNE - Tel: +33 (0)3 80 24 24 82 - dilivoyage@wanadoo.fr
www.dilivoyage.com

Spa Bourgogne: Vignes & Bien-Être
Located in Beaune, the capital of fine wines, the Spa Bourgogne Vignes & Bien-Être is a wonderful place offering a wide range of treatments using the beneficial properties of grapes, recognized since antiquity. Natural and beneficial, the face and body treatments on the menu ensure you will enjoy a moment of relaxation and pleasure.
5 rue du Château - 21200 BEAUNE - Tel: +33 (0)3 80 21 19 91 - bienvenue@spa-en-bourgogne.com
www.spa-en-bourgogne.com
Les Jardins de Loïs
B&B
A stone’s throw from the town center, this beautiful house offers high-quality accommodation in peaceful leafy surroundings. The rooms are sophisticated and cozy, and tastings of the estate’s wines with the producers are also available.
8 boulevard Bretonnière - 21200 BEAUNE - Tel: +33 (0)3 80 22 41 97 - contact@jardinsdelois.com
www.jardinsdelois.com

La Maison Fatien
B&B
Here, peace and quiet reign supreme. In the center of Beaune, the Maison Fatien offers four generously proportioned and discreetly luxurious suites. Epicureans can also discover their wines in the magnificent vaulted 14th century cellar.
15 rue Sainte-Marguerite – 21200 BEAUNE - Tel: +33 (0)3 80 22 82 83 - maisonfatien@wanadoo.fr
www.maisonfatien.com

Loiseau des Vignes*
Restaurant
This restaurant is located in the historical center of Beaune. Winner of a Michelin star in 2010, Loiseau des Vignes offers a new concept in dining – an entire list of wines by the glass with close to 70 different wines. The restaurant focuses on Burgundian specialties.
31 rue Maufoux - 21200 BEAUNE - Tel: +33 (0)3 80 24 12 06 - loiseaudesvignes@bernard-loiseau.com
www.bernard-loiseau.com

Le Cèdre
Hotel**** - Restaurant
Surrounded by a park, this gastronomic restaurant is located in a 19th century master winemaker’s former residence. A fabulous terrace offers a perfect dining location for summer days. The hotel is refined yet not ostentatious with spacious rooms.
12 boulevard Foch - 21200 BEAUNE - Tel: +33 (0)3 80 24 01 01 - info@lecedre-beaune.com www.lecedre-beaune.com

La Poste
Hotel**** - Restaurant
This former 17th century post house is now home to a restaurant and hotel that are both stylish yet relaxed. A warm welcome awaits you as well as a conservatory, pool table and in-room massages on request. An exceptional location.
5 boulevard Clémenceau - 21200 BEAUNE - Tel: +33 (0)3 80 22 08 11 - reservation@hoteldelapostebeaune.com - www.hoteldelapostebeaune.com
Le Caveau des Arches
Restaurant
This is a unique location under the vaulted ceilings of a former 15th century fortified bridge. The menu is classic yet has a personalized touch. The chef creates quality food that is simple and tasty and made from fresh produce. Local specialties also figure highly here. You will often meet local winemakers for whom this is a favorite dining spot.
10 boulevard Perpeuil - 21200 BEAUNE - Tel: +33 (0)3 80 22 10 37 - www.caveau-des-arches.com

Le Benaton*
Restaurant
With a dining room offering a contemporary feel and the terrace in summer opening onto a little Italianate garden, Le Benaton offers a menu that changes according to the season, serving Burgundy dishes with a touch of originality.
25 rue du Faubourg Bretonnière - 21200 BEAUNE - Tel: +33 (0)3 80 22 00 26 - reservation@lebenaton.com
www.lebenaton.com

Château de Chorey-Lès-Beaune
B&B
The Germain family provides a warm welcome to its guests in this magnificent collection of buildings that brings together several different styles of Burgundian architecture from the 13th to the 17th centuries. There are three spacious rooms and two suites, all elegantly decorated.
2 rue Jacques Germain - 21200 CHOREY-LES-BEAUNE - Tel: +33 (0)3 80 22 06 05
contact@chateau-de-chorey-les-beaune.fr - www.chateau-de-chorey-les-beaune.fr

Domaine de la Combotte
B&B
In an oasis of calm, the Domaine de la Combotte offers rooms that all decorated in their own unique style. Here, you will discover Burgundy through two exceptional products – wine and truffles.
21190 NANTOUX - Tel: +33 (0)3 80 26 02 66 - info@lacombotte.com - www.lacombotte.com

Véloroute Beaune-Santenay: La Voie des Vignes
Bike rides
From Beaune to Santenay, the Véloroute is a wonderful trail to explore the vines, covering 22kms (13.5 miles) of back roads and paths through the vines used by winegrowers and harvesters. This tasty little tour through the vines punctuated by picturesque villages is the perfect opportunity to admire the cycles of growth and the work in the vines from season to season.
Veuve Ambal
To share its passion for sparkling wine, the Maison Veuve Ambal opens its doors to visitors year-round. The ageing cellars, workshops and robots used to produce their méthode traditionnelle will fascinate young and old alike. Projections onto giant screens complement the tour around the premises. And to finish, a personalized, guided tasting of three Crémants de Bourgogne in the convivial surroundings of the Veuve Ambal boutique.
Le Pré Neuf 21200 MONTAGNY-LES-BEAUNE - Tel: +33 (0)3 80 25 90 81 - tourisme@veuve-ambal.com
www.veuveambal.com

Château de Pommard
Table d’Hôtes, exhibition space
The Château de Pommard is a treasure of art and history on the Route des Grands Vins de Bourgogne. As a taster before exploring the rest of the estate, the chateau’s museum pays homage to the culture of the vine and its traditions. A rare collection of tools and a 17th century press underlines the link between the chateau and the history of the Burgundy winegrowing area. You can also enjoy the restaurant where you can discover the chateau’s wines during a convivial lunch. Every year, a major exhibition is hosted here from April to end-November. Until 20 November 2012, the gallery will be hosting an exhibition of key artists of the 20th century, from Post-Impressionists to Pop Art and Street Art with Chagall, Cocteau, Picasso, Matisse, Andy Warhol, Keith Haring and Tom Wesselmann.
15 rue Marey Monde - 21630 POMMARD - Tel: +33 (0)3 80 22 12 59 - contact@chateaudepommard.com
www.chateaudepommard.com

Domaine Violot-Guillemand
B&B
This maison is authentic, confortable, warm and welcoming with a four beautiful bedrooms available.
Clos de Derrière Saint-Jean - 21360 POMMARD - Tel: +33 (0)3 80 22 49 98 - contacts@violot-guillemand.fr
www.violot-guillemand.fr

Auprès du Clocher
Restaurant
This restaurant, which opened in early 2010, is a hidden treasure in the village of Pommard. Chef Jean-Christophe Moutet offers a classic cuisine with a fresh take on traditional Burgundian produce. It has been awarded two knives and forks by the Michelin guide.
1 rue de Nackenheim - 21630 POMMARD - Tel: +33 (0)3 80 22 21 79 - www.aupresduclocher.com
Le Clos du Colombier
Hotel
The Clos du Colombier is a cozy hotel with sophisticated charm in the village of Pommard. Set right beside the vineyards, the rooms in this former winegrower’s home offer an unobstructed view across the famous local crus.
Route d’Ivy - 21630 POMMARD - Tel: +33 (0)3 80 22 00 27 - contact@closducolombier.com
www.closducolombier.com

Domaine de la Corgette
B&B
This little corner of paradise tucked into the vines of the Côte de Beaune used to be the village café before becoming a winegrower’s home. Today, the Domaine de la Corgette offers four charming rooms and one suite.
Rue de la Perrière - 21190 SAINT-ROMAIN - Tel: +33 (0)3 80 21 68 08 - accueil@domainecorgette.com
www.domainecorgette.com

Les Roches
Restaurant
A haven of peace that is perfect for a gourmet pause in the center of the village of Saint-Romain. This hotel’s restaurant is reputed for its rustic and convivial cuisine, offering a truly warm welcome.
Bas village - 21190 SAINT-ROMAIN - Tel: +33 (0)3 80 21 21 63 - reservation@les-roches.fr - www.les-roches.fr

Domaine du Château de Melin
B&B
Built in 1550, the Château de Melin welcomes visitors in the heart of the Burgundy winegrowing area just a few kilometers from Beaune, in a two-hectare wooded park.
Hameau de Melin - 21190 AUXEY-DURESSES - Tel: +33 (0)3 80 21 21 19 - derats@chateaudemelin.com
www.chateaudemelin.com

Château Meursault
The Château de Meursault is a winegrowing estate with over 60 hectares of vines on the Côte de Beaune. Guests can visit the cellars which date back to the 14th and 16th centuries either alone or as part of a thematic tour to explore the mystery of this historic site.
21190 MEURSAULT - Tel: 03 80 26 22 75 - vmarnata@chateau-meursault.com - www.meursault.com
Château de Puligny-Montrachet
The Château de Puligny-Montrachet is a wonderful building dating from the 17th century that was restored under the Empire by the proprietor Jean-Baptiste d'Esdouard, who at the time was Mayor of Beaune and Chief Administrator of the Côte d'Or department. You can explore the cellars whilst enjoying a tasting of the estate’s wines. Rue de But - 21190 PULIGNY-MONTRACHET - Tel: +33 (0)3 80 21 39 14 - chateaudepuligny@wanadoo.fr
http://chateaudepuligny.com/bienvenue.php

La Maison d'Olivier Leflaive
B&B and Table d'Hôtes
This authentic 17th century building is at the center of Puligny-Montrachet. Eleven rooms each have their own individual and sophisticated style, with names such as Baroque, Campagne, Pop, Rétro, Romantique, Opale and Soleil. The wines of the estate can be enjoyed over a simple yet delicious meal.
10 place du Monument - 21190 PULIGNY-MONTRACHET - Tel: +33 (0)3 80 21 95 27 - maison@olivier-leflaive.com
www.maison-olivierleflaive.fr

Domaine des Closeaux - Jacques Bavard
B&B
A 80m2 suite combines comfort and pleasure at Le Domaine des Closeaux. Perfect for a wine-themed stay in the center of Puligny-Montrachet, this is the ideal place for discovering the wines and terroirs of Burgundy.
18 Grande rue - 21190 PULIGNY-MONTRACHET - Tel: +33 (0)3 80 21 +33 06 - contact@jacquesbavard.com
www.jacquesbavard.com

Le Montrachet*
Restaurant
The rooms in this restaurant are exceptional in size, allowing guests to fully appreciate Thierry Berger’s cuisine. A great deal of attention is paid to service, making each diner feel special.
Place Marronniers - 21190 PULIGNY-MONTRACHET - Tel: +33 (0)3 80 21 30 06 - info@le-montrachet.com www.le-montrachet.com

Château de Chassagne-Montrachet - Michel Picard
B&B and Table d'Hôtes
As part of a 35-hectare estate belonging to the Picard family, the Château de Chassagne-Montrachet is located among the vines and has some magnificent cellars from the 11th and 14th centuries. The Table de Dégustation at lunchtimes by appointment provides visitors with a guided tour of the wines accompanied by a regional menu. The meal is preceded with a visit to the winery and cellars. To continue a wine-themed stay, five prestigious rooms are available in the chateau combining daring designer furniture with traditional stone and wooden beams. The chateau also hosts a monthly art exhibition.
5 rue du Château - 21190 CHASSAGNE-MONTRACHET - Tel: +33 (0)3 80 21 98 57 - contact@michelpicard.com
www.michelpicard.com
Le Chassagne*
Restaurant
This restaurant used to be the family home of Marc Colin, winegrower in Saint-Aubin. Along with several other winemaking friends, he created the restaurant in 1999 to help promote the village and its celebrated appellation. Stéphane Léger, the current chef, arrived in 2001 having done his apprenticeship at the Côte d’Or restaurant in Nuits-Saints-Georges before touring the Michelin-starred restaurants of France. Under his guidance, Le Chassagne has won its own accolades and now welcomes visitors from around the world.
4 impasse des Chenevottes - 21190 CHASSAGNE-MONTRACHET - Tel: +33 (0)3 80 21 94 94
www.restaurant-lechassagne.com

Auberge du Vieux Vigneron
Restaurant
A slight detour will lead you to this restaurant which is located in the village of Corpeau on the Côte de Beaune. A family home has been transformed into a welcoming inn with local cuisine and grilled dishes are prepared by the chef over a wood fire in the huge central fireplace.
Route de Beaune - 21190 CORPEAU - Tel: +33 (0)3 80 21 39 00 - aubergevieuxvigneron@free.fr
www.aubergeduvieuxvigneron.com

Château de Santenay
A the heart of Burgundy on the vine-covered slopes of the village of Santenay stands the Château de Santenay, a majestic stately home with traces from the 9th, 12th and 16th centuries. In the past, it was owned by Philippe le Hardi (the Bold), son of the King of France and Duke of La Grande Bourgogne. It is also known locally as the “Château Philippe le Hardi.” The cellars are open for tastings.
1 rue du Château - 21590 SANTENAY - Tel: +33 (0)3 80 20 61 87 - contact@chateau-de-santenay.com
www.chateau-de-santenay.com

Château de la Crée
The Château de la Crée is now a family-run wine estate but it has enjoyed a very rich past. In the 15th century, the chateau was acquired by Nicolas Rolin, Chancellor of the Duke of Burgundy and founder of the Hospices de Beaune.
11 rue Gaudin - 21590 SANTENAY - Tel: +33 (0)3 80 20 63 36 - info@la-cree.fr - www.la-cree.ch

Bel-Air Parapente
Paraglide over the vines
Contact: Gaby - Tel: +33 (0)6 77 52 32 82 - SAINT-ROMAIN
Sur les chemins de la Côte Chalonnaise
Part 4
On the trails of the Côte Chalonnaise

The Chardonnay and Pinot Noir vines spread out here on clay-limestone soil, which comes from the underlying limestone from the Jurassic period. The north of the region is mainly given over to red wine (the Rully and Mercurey appellations), while the south is chiefly the domain of the whites (Givry and Montagny appellations). Bouzeron is the exception, in several ways: a village to the north of the Côte Chalonnaise, it produces white wines, and is the only Village appellation in Burgundy made 100% with the Aligoté varietal.

Although the town of Chalon-sur-Saône no longer has any winemaking activity, it is home to an interesting initiative: the Maison des Vins de la Côte Chalonnaise (the House of Wines for the Côte Chalonnaise), where you can discover – in moderation! – all the region’s appellations under one roof.

It is in this part of Burgundy that the history of the local sparkling wine, Crémant de Bourgogne, began. In 1822, the Petiot brothers, wine merchants from Chalon-sur-Saône who owned vines in Mercurey and Rully, hired a young man from Champagne, François Bazile Hubert. Armed with the skills he acquired in Champagne, Hubert convinced his bosses to launch production of sparkling wine along the same method. In 1826, they began to sell sparkling wine. A year later, they had sold a million bottles. It was not, however, until 1975 that this production obtained AOC status. Nowadays, Crémant de Bourgogne is produced throughout Burgundy.

Less famous than its neighbors to the north, the Côte Chalonnaise can nonetheless rival them in terms of tempting tastings and attractive opportunities for exploration. The Route des Grands Vins allows the visitor to discover the many villages and their appellations.

For those with a sporting bent, the Voie Verte (Green Way) is the former railroad which has been converted into a leisure track making it an attractive and safe way to stretch one’s legs, either on foot, by bicycle or on roller-blades. In the shelter of the slopes, the visitor can enjoy the pleasant and unspoilt surroundings, glimpse majestic winemakers’ houses and even some chateaux.
After crossing the commune of Chagny — where gourmets can make a halt at the Michelin three-star Lameloise restaurant that, for many years, has contributed to the international reputation of this small town — visitors should not miss out on making a detour through the village of Bouzeron. As one approaches, the village seems to be playing peek-a-boo between the hills covered with vines and wild flowers. The Bouzeron appellation produces a pale wine with a nose that evokes white flowers and hazelnut, and goes particularly well with another Burgundy specialty: jambon persillé, parsleyed ham in aspic. Indeed, the locals celebrate this marriage every spring during the “Fête du Bouzeron et du Jambon Persillé”.

Farther south, coming back towards the D981, the circuit continues on to Rully. The impressive Château de Rully, a medieval fortress whose keep dates back to the 12th century, rises up in the midst of the vines as a symbol of the town. It has belonged to the same family since its beginnings and still has vestiges of its military architecture. The 18th century communal hall has the largest stone roof in Burgundy.

Rully mainly produces powerful red wines, and whites that fluctuate between minerality and floral notes. To discover these wines, one of the best places is the large, shady terrace of the Vendangerot, ideally located in the heart of the village.

Continuing in the direction of Chalon-sur-Saône, the traveler comes to one of the largest wine-producing villages in Burgundy: Mercurey. Located in a valley sheltered from the winds, Mercurey is in a picturesque setting between the Morvan hills and the plain of the Saône. Here, the reds have a deep ruby tint, and the whites, of which production is more limited, are particularly mouthwatering. The vineyards are at an elevation of between 230 and 320 meters (750-1,050 feet) above sea level. This is the ideal spot to gain a bit of altitude and admire the Burgundy vineyards from a hot air balloon – an unforgettable experience.

Heading on, a detour via the chateau of Germolles is a must. Given by the Burgundy Duke Philippe the Bold to his wife Margaret of Flanders in 1381, the chateau still contains paintings from that period commissioned by the Duchess. The clos of around 16 hectares, which once surrounded the chateau, produced a wine that was the pride of Germolles in its day. Presented to the noble families of Europe who were allies of the duchy, it was regularly drunk at court. Sadly, nothing remains of this vineyard, the combined ravages of phylloxera and the First World War having put paid to it.
To sample the local wines, an ideal port of call is the gastronomic restaurant Aux Années Vins. It is located in the ancient ramparts of Buxy, below which Charles the Bold and Louis XI are said to have fought. On a more peaceful note, the restaurant's young chef, Philippe Queneau, offers creative cuisine and a wine list that underlines the great diversity of the region's wines.

The discreet village of Montagny-les-Buxy nestles in the hollow of a hill. The vines here gradually give way to other crops and livestock. The Côte and its vines, which began on the southern outskirts of Dijon, take a break here. The Mâcon awaits you a short hop farther south.

The next stage of your journey takes the curious visitor to discover the small town Givry, which has given its name to the local appellation since 1946. Henri IV was a great lover of this famous cru from the Côte Chalonnaise, whose red wines are distinguished and well structured. As for the whites, they combine sophistication and delicacy. The town is essentially unchanged since the 18th century. Of particular note is the Hôtel de Ville, or town hall, built into a monumental gate dating from 1771.

Four thematic circuits are marked out around the commune of Givry to allow the visitor to discover the town and its surroundings. You have the option of a walking tour, bicycle circuits or even a horseback tour for the more intrepid. The first circuit, “Du Cellier aux Moines aux Trésors de Cortiambles” (From the Monks’ Cellar to the Treasure of Cortiambles) takes you to the heart of a key historic building with undeniable charm. The Cellier aux Moines is built on a promontory above Givry. The ancient estate and its mill are today listed monuments. Steeped in the region’s winemaking history, this former Cistercian site transports one back to the 13th century. For those who wish to linger, you can make a halt in the magnificent 17th century cellars and discover the estate’s wines.

The trip comes to an end between Buxy and Montagny-les-Buxy, 15 kilometers (9 miles) from Chalon-sur-Saône. Four villages (Montagny-les-Buxy, Buxy, Jully-les-Buxy and Saint-Vallerin) provide an exceptional terroir for Chardonnay, the sole varietal grown here. Aromas of white-fleshed fruits over an elegant mineral structure make the Montagny appellation one of sophistication and refinement.
1 April 2012
Bouzeron
Fête du Bouzeron and du Persillé de Bourgogne
An alliance of Bouzeron wine and parsleyed ham in aspic, discovering the village of Bouzeron through a gastronomic stroll through the streets, crafts, entertainment and regional dishes plus fast food.
ODG Bouzeron – Mr. Roy - Tel: +33 (0)3 85 87 23 69 - domaine@chanzy.com - michel.roy@chanzy.com

26 -28 May 2012
Chalon-sur-Saône
Festival de Montgolfières de Chalon-sur-Saône et de la Côte Chalonnaise
A combination of winemakers and aeronauts for this ballooning event. Entertainment in each host village. A big public celebration is held on Sunday afternoon.
Association Festival de Montgolfières de Chalon-sur-Saône et de la Côte Chalonnaise
Mr. Lacroix - Tel: +33 (0)6 85 48 83 19 - armand.lacroix@wanadoo.fr

4 - 5 August 2012
Couches, Dracy-Lès-Couches, Saint-Maurice-Lès-Couches, Saint-Sernin-du-Plain
La Ronde du Couchois
Discover the exclusively red appellation of Bourgogne Côtes du Couchois through the villages which produce it and local places of interest over two days.
Union des Producteurs de Bourgogne Côtes du Couchois
Mr. Pichard & Mr. Dessendre - Tel: +33 (0)3 85 45 58 10 or +33 (0)3 85 45 52 90  dancopichard@gmail.com
Lameloise***
Restaurant
In 1971, Jacques Lameloise returned with his wife Nicole to Chagny after 10 years of apprenticeship in various renowned restaurants. His passion for the job meant he rapidly established his own style of cuisine. In 1974, Jacques was awarded his second Michelin star. Five years later, his art had reached its peak and Michelin gave him a third, making him the youngest three-star chef in France. The history of the Lameloise restaurant was one that had to be continued: today, the restaurant is run by a new duo, Eric Pras, Head Chef and Best Craftsman in France, and his nephew Frédéric Lamy.
36 place d'Armes - 71150 CHAGNY - Tel: +33 (0)3 85 87 65 65 - www.lameloise.fr

Le Vendangerot
Restaurant
A warm atmosphere pervades this turn-of-the-century bourgeois house, set in an English-style garden. The large, shaded terrace is the ideal spot to discover the wines of the Rully appellation.
6 place Sainte-Marie - 71150 RULLY - Tel: +33 (0)3 85 87 20 09 - levendangerot@orange.fr
www.vendangerot.fr

Survol du Vignoble en Montgolfière
Discover the Burgundy landscape from the air, accompanied by a professional and an expert in wine. After your flight, Guy Cinquin will host a tasting of wines from his estate.
Domaine de L’Europe - Guy Cinquin
7 rue du Clos Rond - 71640 MERCUREY - Tel: +33 (0)6 08 04 28 12 - cote.cinquin@wanadoo.fr

Hotel Le Dracy - Restaurant La Garenne
Hotel - Restaurant
A stay in this hotel-restaurant means appreciating the charming character and comfort of the rooms, and also the gastronomic Burgundy cuisine served in this contemporary and refined setting. The menu changes daily according to the seasonal availability of fresh produce.
4 rue du Pressoir - 71640 DRACY-LE-FORT - Tel: +33 (0)3 85 87 81 81 - info@ledracy.com - www.ledracy.com
Bourgogne Jeep Découverte
Discover Burgundy by jeep on tourist circuits lasting a day or half-day, in convoys of one to eight jeeps, departing from Gergy. A perfect way to discover southern Burgundy, its great vineyards, varied landscapes and ancient chateaux.
5 rue de Saône - 71590 GERGY - Tel: +33 (0)3 85 91 68 42 - bourgognejeepdecouverte@gmail.com
www.bourgognejeepdecouverte.com

Air Chalon Club
Air Chalon Club offers flights for beginners over the Burgundy vineyards on board a glider, a biplane, a microlight or in a stuntplane.
Aéroport de Chalon - Champforgeuil - 71530 CHAMPFORGEUIL - Tel: +33 (0)3 85 47 42 36
www.airchalonclub.com

Procoptère
Operating in Burgundy since 1992, Procoptère has been based since 1999 at the aerodrome of Chalon-Sur-Saône-Champforgeuil and offers helicopter flights over Burgundy.
71530 CHAMPFORGEUIL - Tel: +33 (0)3 85 46 93 93 - www.procoptere-aviation.com

L’Amaryllis*
Restaurant
Corinne and Cédric Burtin welcome food lovers in this refined setting, offering elegant cuisine based on creative dishes.
Chemin de Martorez - 71880 CHATENOY-LE-ROYAL - Tel: +33 (0)3 85 48 12 98 - courrier@lamaryllis.com
www.lamaryllis.com

Cellier aux Moines
At the top of a rocky outcrop, the Cellier aux Moines is one of the most attractive sites in the region. This former Cistercian wine property from the 13th century comprises notably a cellar and a chapel, which have been rebuilt several times. One can also admire a gateway culminating in a round pillar, contemporary of the one at the abbey in Tournus. The estate along with its windmill are registered as historical monuments.
71640 GIVRY - Tel: +33 (0)3 85 45 21 61
**Hiking in Givry**

Four marked circuits run through the vineyards, the meadows and little roads of the hamlets in Givry and its surroundings: G1 “From the Cellier aux Moines to the treasures of Cortambles”; G2 “The panoramas of the sacred prairies”; G3 “Vines, clos and cabins”; and G4 “Calvaries and limestone prairies”. L’Office de Tourisme, Halle Ronde - 71640 GIVRY - Tel: +33 (0)3 85 44 43 36

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**Auberge La Billebaude**

Restaurant

The shadow of the French author Henri Vincenot, a fervent defender of Burgundy’s culinary, cultural and family traditions, hangs over La Billebaude. The cuisine in this inn is homely and traditional. The restaurant regularly welcomes groups of musicians who entertain diners of an evening.

4 place d’Armes and des Combattants - 71640 GIVRY - Tel: +33 (0)3 85 44 34 25 - www.labillebaude.fr

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**Le Moulin Madame**

Restaurant

Le Moulin Madame is a manor dating from the 14th century, which has been transformed into a welcoming setting full of charm and a perfect place to relax.

Rue du Moulin Madame - 71640 GIVRY - Tel: +33 (0)3 85 44 38 50 - contact@moulinmadame.com

www.moulinmadame.com

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**L’Annexe des Chais**

Restaurant

L’Annexe offers home-cooking based around fresh produce from the market. The wine list is particularly strong on wines from the Côte Chalonnaise, providing an excellent opportunity to discover the local production.

7 rue des Varanges - 71640 GIVRY - Tel: +33 (0)3 85 91 48 24 contact@annexedeschais.fr

www.annexedeschais.fr

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**Aux Années Vins**

Restaurant

This gastronomic restaurant is located in the ancient ramparts of Buxy. The young chef, Philippe Queneau, serves up creative cuisine with a wine list that showcases the diversity of the region’s crus. Like a true ambassador, Céline Queneau never misses an occasion to introduce guests to the Montagny appellation.

2 Grande-Rue - 71390 BUXY - Tel: +33 (0)3 85 92 15 76 - contact@aux-annees-vins.com
Le Mâconnais, un avant goût du sud !
Part 5

The Mâconnais, a foretaste of the south

In the Mâcon region, the vineyards also take on another aspect. They are no longer a straight rampart in a constrained space, as they are in the Côte d’Or or the Côte Chalonnaise. On the contrary, the winegrowing terroirs pop up here and there, wherever conditions are most favorable: whenever the soil, the slope or the orientation allow, vines supplant the fields, pastures and woodland.

For the white wines, Chardonnay holds its place, revealing in this milder climate nuances that are not to be found farther north. The Pinot Noir largely gives way to Gamay for the red wines.

This part of the Burgundy wine region in fact subdivides into two relatively different entities. To the southwest of Tournus, the Monts du Mâconnais Tournugeois, oriented north-northeast and south-southeast, provide a series of wooded peaks and well-sheltered dips where vines can thrive. Several places can be found here dedicated to winegrowing, such as Viré and Clessé, of course, and also Lugny, Uchizy and the village of Chardonnay, which is thought to have given its name to the grape.

Farther south, with Mâcon beckoning to the east, you enter a majestic landscape where the gentle slopes give way to wide spaces dominated by monumental rocky outcrops, of which the most famous are the Roche de Vergisson and the Roche de Solutré. White wine rules the roost here, in the shape of Pouilly-Fuissé, Pouilly-Vinzelles, Pouilly-Loché and Saint-Véran. This setting was a particular inspiration for the poet Lamartine, who lived in the region for much of his life. His family home can be visited at Milly-Lamartine.

Burgundy as a whole boasts a wealth of gastronomic treasures, but the Mâcon region has a particular concentration. You will no doubt delight in discovering the extraordinary selection of goat’s cheeses, the celebrated chickens from Bresse and great meat.

Did you know? The Mâconnais, a little goat’s cheese in the shape of a truncated cone made from unpasteurized milk, came from an original idea by the region’s winegrowers: to use the animal’s milk for cheese and its manure to enrich the vineyards. In 2005, it became the 43rd French AOC cheese. It goes particularly well with the white wines from the region.
The first stage of your journey begins like a pilgrimage in the village of Chardonnay, which gave its name to the famous white grape varietal. It’s a pastoral hall, where you can savor the timeless atmosphere as you explore the 15th century chateau, the ancient public washing places known as lavoirs, and the church of Saint-Roch.

Next, you have to choose between the route through Lugny or through Uchizy, and both of these historic villages are worth a stop. In Lugny, the church, close to the castle ruins, has a 16th century stone altarpiece. In Uchizy, you can admire the 11th century Romanesque church built by the monks of Tournus.

Still in the Haut-Mâconnais, you then come to two villages that were united by wine in 1999: Viré and Clessé, which together produce the AOC Viré-Clessé, since their respective terroirs are very similar. First comes the village of Viré, ringed by vines, and which offers a fabulous viewpoint across the region from the Route du Belvédère. Clessé, with its more monumental buildings, has a very fine Romanesque church from the 11th century and ancient wine presses. The cellars of the 16th century Château de Besseuil are open to the public. It is also now operates as a very attractive residence for a weekend or longer.

Continuing south, leaving Igé and Verzé behind, you enter into a new territory. After scaling La Roche-Vineuse, take a break at the Château de la Greffière to visit the Musée de la Vigne et du Vin and discover the tools used in a previous age by winemakers and coopers.

The next leg takes you to the Château de Pierreclos, the main focus of local history and a wine estate. Its oldest parts date from the 12th century. The current owner offers a voyage through medieval life, with an exhibition on health in the Middle Ages, a fun visit of discovery and a reconstruction of dwellings of the period.
The tour comes to an end at the tip of Burgundy. At the crossroads of three gastronomic regions (Burgundy, Beaujolais and Bresse), the wines of the Saint-Véran appellation (produced in several local villages) are dry, full white wines, often quite mineral and lively. The village de Saint-Vérand offers several walking circuits allowing visitors to explore the surroundings, where the architecture is testimony to a history that goes back to Roman times.

Before leaving Burgundy, a detour outside the vineyards is a must. You shouldn’t miss a visit to Cluny, whose abbey was a powerful influence over the western Christian world in the Middle Ages. This also provides an opportunity to remember that in this place, the monks first began to work the vine 1,000 years ago, laying the foundation for Burgundy’s precious heritage.

In Fuisse, you can enjoy the sun-drenched calm of its little streets, or take on the climb to the chateau. There’s no need for armor: the current occupants will welcome you for a wine tasting into this fortress, whose oldest tower dates back to the 15th century. Pouilly may have lent its name to an impressive string of appellations (Pouilly-Fuisse, Pouilly-Loché, Pouilly-Vinzelles), but it remains a small yet charming hamlet, and well worth a detour.

The village of Vinzelles looks out onto the plain of the Bresse, to the east, although it remains solidly anchored in Burgundy. It has the peculiarity of having two chateaux a stone’s throw apart, which both now belong to the same wine estate: the fortified house from the 11th century and the noble manor from the 13th and 17th centuries. These can be visited in conjunction with a wine tasting. Here, the vine has been part of life down the ages and exists in harmony with the soil and the ancient stones. The wines of the Pouilly-Vinzelles appellation exhibit the power and minerality that is so characteristic of the Chardonnay grape.

As you wander the area, you may discover several other interesting heritage sites: the partly Romanesque church (12th century), the Château de Layé (12th-17th century), the wash places in the village and at Méziat; below the village, the decorated road junction known as the Gateway to the Macon Vineyards, designed by the ceramist Alain Girel.

The Roche de Vergisson and the Roche de Solutré herald a change in landscape: vines as far as the eye can see, dominated by soaring ancient rocky outcrops. The Roche de Solutré, which will always be remembered for President François Mitterrand’s annual pilgrimages, reaches 1,617 feet above sea level, offering an exceptional panorama. In prehistoric times, it was an important site for hunting and today has a very interesting museum. The Roche de Vergisson, the twin of Solutré but less well known, also served as a refuge for prehistoric man. From this point onwards, the appellations are spread over among several villages, the wine terroirs following different boundaries to the French administration.
Diary

20 - 22 April 2012
Mâcon
Salon des Vins à Mâcon
The Wine Show in Mâcon is a key event to discover, taste and buy a wide selection of French wines. Comité des Salons, Concours and Foire Nationale des Vins à Mâcon
Mr. Christian Chignardet - Tel: +33 (0)3 85 21 30 00
contact@leparcmacon.com - www.concours-salons-vins-macon.eu

13 - 15 July and 17 - 19 August 2012
Solutré-Pouilly
Découverte des 5 Terroirs du Pouilly-Fuissé
A weekend dedicated to discovering the Pouilly-Fuissé appellation.
Atrium du Pouilly-Fuissé
Ms. Chatre - Tel: +33 (0)3 85 35 83 83 - contact@pouilly-fuisse.net - www.pouilly-fuisse.net

30 September 2012
Vinzelles
Rallye du Vin Bourru
A car rally of discovery on circuits 6 & 7: questionnaire on the villages, all-day parade of vintage cars, entertainment in each village, many local products to taste and numerous prizes to win. Complementary Burgundy breakfast.
Syndicat d’Initiative de la Route des Vins Mâconnais-Beaujolais
Ms. Poyard - Tel: +33 (0)3 85 38 09 99
routedesvinsmaconnaisbeaujolais@9business.fr – http://route-vins.com
Domaine Sainte-Barbe
B&B
The Domaine welcomes guests in a very calm bed-and-breakfast, at the heart of eight hectares of vines. Twenty-three plots produce three apppellations: Viré-Clessé, Mâcon-Villages and Mâcon, which the proprietors offer to guests for tastings.
En Chapotin - Cedex 2163 - 71260 VIRE - Tel: +33 (0)9 64 48 09 44 - jean-marie.chaland@orange.fr
www.jeanmariechaland.com

Le Relais de Montmartre
Hotel - Restaurant
The menu in this restaurant changes according to the season: the chef gives free rein to his imagination, combining flavors and pleasure. The restaurant is located opposite the chateau of Viré.
Place André Lagrange - 71260 VIRE - Tel: +33 (0)3 85 10 72 - contact@relais-montmartre.fr www.relais-de-montmartre.fr

Château de Besseuil
B&B and Table d’Hôtes
Great care was taken in restoring this chateau in order to retain original materials, notably through the use of craftsmen, most of whom learn their trade through the French tradition of apprenticeship known as “compagnonnage”. Wine lovers can taste the estate’s produce or simply enjoy the chateau lifestyle for the duration of their stay. A magical destination for an unforgettable experience.
Route de Rousset - 71260 CLESSE - Tel:33 (0)3 85 36 92 49 - info@chateaudebesseuil.com
www.chateaudebesseuil.com

Auberge de la Tour
Restaurant
In a pastoral setting, the Auberge de la Tour is a large family house that is both convivial and warm.
604 rue Vrémontoise - 71000 SENNCE-LES-MACON - Tel: +33 (0)3 85 36 02 70
aubergedelatour@wanadoo.fr - www.auberge-tour.fr
Château de Pierreclos
The chateau is open to visitors and also offers original exhibitions, such as “Fun Discovery of the Middle Ages” in the medieval section of the chateau, or “Wine Seen in a Humoristic Light” in collaboration with Bamboo Éditions. Visits to the cellar and commented tastings can also be arranged on request.
71960 PIERRECLOS - Tel: +33 (0)3 85 35 73 73 - sophie@chateaudepierreclos.com

Pierre*
Restaurant
Holder of a Michelin star since 1997, Christian Gaulin has been head chef at Pierre for 25 years. The setting is refined, the cuisine traditional and based around carefully selected products.
7-9 rue Dufour - 71000 MACON - Tel:33 (0)3 85 38 14 23 - info@restaurant-pierre.com
www.restaurant-pierre.com

La Maison Mâconnaise des Vins
Restaurant
Founded in 1958 by some wine professionals and lovers of terroir, the Maison Mâconnaise des Vins has become a popular spot in Mâcon. The restaurant’s self-appointed mission is the promotion of the wines of southern Burgundy, where Pinot Noir, Gamay and Chardonnay all shine.
484 avenue de Lattre de Tassigny - 71000 MACON - Tel: +33 (0)3 85 22 91 11 - maisondesvins@wanadoo.fr
www.maison-des-vins.com

La Vieille Ferme
Hotel-Restaurant
Refinement and quality are the watchwords in this old farmhouse. The setting is harmonious and warm. La Vieille Ferme hotel-restaurant, with a pool in its garden, rolls out canopies to shade lunches in summer, while in winter a roaring fire will keep you company for a long evening.
Sancé - 71000 MACON - Tel: +33 (0)3 85 21 95 15 - www.hotel-restaurant-lavieilleferme.com

Sentier de la roche de Solutré
Hiking
Unmissable site that combines natural, ecological, archaeological and winegrowing attractions. At the summit, the panorama is breathtaking: between Mont Pouilly and the Roche de Vergisson, the prestigious vineyards of Pouilly-Fuissé stretch below.
71960 SOLUTRE-POUILLY - contact@hotel-restaurant-lavieilleferme.com
**La Courtille de Solutré**  
Restaurant  
At the heart of the village and a short hop from the Roche, La Courtille de Solutré provides an opportunity for walkers to make a convivial and gastronomic halt. The cuisine in this restaurant is creative and only uses fresh produce for its homemade dishes. Nestling in the middle of the Pouilly-Fuissé appellation, La Courtille de Solutré also has extensive wine list.  
71960 SOLUTRE-POUILLY - Tel: +33 (0)3 85 35 80 73 – lacourtilledesolutre@live.fr www.lacourtilledesolutre.fr

**Anes et Sentiers**  
Donkey rides  
Domaine Roger and Chantal Lassarat  
This wine estate offers donkey promenades, either at your own pace or in family groups. Reservation required.  
Le Martelet - 71960 VERGISSON - Tel: +33 (0)3 85 35 84 28 - chantal.lassarat@wanadoo.fr www.roger-lassarat.com

**Domaine de la Source des Fées**  
B&B and Table d’Hôtes  
The Domaine la Source des Fées welcomes guests throughout the year for stylish breaks in this 16th century property that has been renovated with great care. The program is simple: meals of local dishes served at the Domaine, wine tastings, then spend time in the relaxation area or the ornamental garden.  
Le Bourg - Route de May - 71960 FUISSE - Tel: +33 (0)3 85 35 67 02 - www.lasourcedesfees.fr

**Château de Chasselas**  
Gîte  
In an exceptional setting at the heart of the Mâconnais, the Château de Chasselas offers a stylish gîte on its wine estate. You can admire the 14th and 17th century buildings.  
71570 CHASSELAS - Tel: +33 (0)3 85 35 12 01 - chateauchasselas@aol.com - www.chateauchasselas.fr

**Château de Vinzelles**  
The estate is unusual in that it has two chateaus only a few yards apart – the 11th century fortress and the noble manor built between the 13th and 17th centuries. Passed down through the generations, the property is still owned as a piece. A wood planted mainly with oaks, conifers and chestnuts, protects the vines to the northwest. The area under vine is currently 15 hectares, all planted with Chardonnay. Two magnificent 17th century presses still stand in the winery.  
71680 VINZELLES - Tel: +33 (0)6 07 11 43 88 - contact@chateau-de-vinzelles.com  
www.chateau-de-vinzelles.com
Cave des Grands Crus Blancs
Restaurant and Cellar
To spend a relaxing and convivial moment, the restaurant adjoining the cellar offers tempting menus at both lunch and dinner. It is the perfect place to taste local wines accompanied by cuisine in the pure Burgundy tradition.
100 Terres Neyme - 71680 VINZELLES - Tel: +33 (0)3 85 27 05 70 - contact@lesgrandscrusblancs.com
www.lesgrandscrusblancs.com

La Table de Chaintré*
Restaurant
At the heart of the Pouilly-Fuissé appellation, the cuisine at La Table de Chaintré will delight gourmets. Holder of a Michelin star since 2008, this intimate restaurant only welcomes a maximum of 30 diners a day, not more, so booking is advisable.
Le Bourg - 71570 CHAINTRE- Tel: +33 (0)3 85 32 90 95 - info@latabledechaintre.com
www.latabledechaintre.com

La Poularde*
Restaurant
Recipient of a star in the 2009 Michelin guide, Olivier Muguet puts great emphasis on the quality of the products he uses. His motto? "The cooking is never more important than the ingredients." To stay true to this, he cooks in an authentic and personal style, guided by instinct and feeling.
Place de la Gare - 71570 LA CHAPELLE DE GUINCHAY - Tel: +33 (0)3 85 36 72 41 - http://lapoularde.free.fr