



PRESS RELEASE
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WINE TOURISM : *LE COMPTOIR DU BÉNATON*, A NEW DINING EXPERIENCE AT CHÂTEAU DU CLOS DE VOUGEOT



Bénédicte Manière

This summer, Château du Clos de Vougeot is unveiling *Le Comptoir du Bénaton*, a new light dining concept inviting visitors to extend their exploration of Burgundy's heritage with a gourmet and convivial break at the heart of this historic monument.

Nestled among the château's historic wine presses, *Le Comptoir du Bénaton* offers a relaxing experience in an authentic setting. The menu features generous sharing boards showcasing seasonal local produce, paired with a selection of Tastevinage award-winning wines, alongside sweet treats designed to delight visitors of all ages.

This new offering has been created by Chef Alexandra Bouvret, whose menu highlights the finest Burgundian local products in a convivial and accessible format. Through a cuisine that is simple, authentic and refined, she delivers an experience that reflects the spirit of the château—a living heritage where wine, gastronomy and conviviality come together naturally.

The menu is built around a carefully selected network of local producers and artisans, including Ferme Fruirouge in Concéor, renowned for its red berry specialities, and Vincent Ballot, a *Meilleur Ouvrier de France* (Best Craftsman of France) master coffee roaster based in Haute-Saône.

The name of this new concept pays tribute to the Porteur de Bénaton, the iconic sculpture by Burgundian artist Henri Bouchard, located in the winery courtyard. The bénaton is a traditional wicker harvesting basket with a rounded base, carried on the shoulder by grape pickers. It is one of the enduring symbols of the craftsmanship and vineyard traditions that have shaped Burgundy's winemaking history.

Visitors can enjoy their break beside this remarkable artwork and continue discovering the château in an atmosphere that celebrates sharing, authenticity and simplicity.

Le Comptoir du Bénaton welcomes visitors every day during the château's opening hours.

More information is available at:
www.closdevougeot.fr/en/visites/49/le-comptoir-du-benaton

GASTRONOMY TAKES CENTRE STAGE WITH THE EXHIBITION «BRILLAT-SAVARIN OR THE BIRTH OF GASTRONOMY»

To mark the bicentenary of the publication of *The Physiology of Taste* (*Physiologie du goût*) and the 200th anniversary of the death of its author, Jean Anthelme Brillat-Savarin (1755–1826), Château du Clos de Vougeot is presenting the exhibition «Brillat-Savarin or the Birth of Gastronomy». Through an exhibition comprising around fifteen interpretive panels, together with period objects, manuscripts and immersive displays, visitors are invited to discover the life and legacy of the celebrated gastronome. The exhibition traces his journey from his birthplace in the Ain region to his years in Dijon, explores his roles as a Member of Parliament and magistrate, and highlights his writings and famous aphorisms. Beyond the renowned cheese that bears his name, it reveals the enduring legacy of a visionary whose influence on gastronomy remains as relevant today as it was two centuries ago.

The exhibition is included in both the self-guided and guided tour of the château.



«LEONCE'S TABLE IN THE LAND OF BRILLAT-SAVARIN»

Available by reservation, Tuesday to Sunday, from April to October



Agence Intuive

The experience continues at Leonce's Table, open from Tuesday to Sunday, where guests can enjoy a menu inspired by the recipes featured in *The Physiology of Taste* (*Physiologie du goût*) by the celebrated gastronome Jean Anthelme Brillat-Savarin.

Carefully crafted food and wine pairings invite diners to discover Burgundy through some of its finest Climats, showcasing the region's exceptional terroirs and wines.

Guests may choose between two dining experiences:

Premier Climat Menu – €95.00 per person

Grand Climat Menu – €145.00 per person

Information and reservations

«HEART OF THE CLIMATS» SENSORY EXPERIENCE

Tuesday to Sunday, from 10:00 a.m. to 4:00 p.m., and at 3:30 p.m. on Saturdays

Following a self-guided tour of the château, visitors are invited to take part in an immersive sensory experience led by a professional sommelier. Through a guided tasting of three Burgundy wines, each awarded the Tastevinage label, guests discover the richness of Burgundy's Climats and the remarkable diversity of their terroirs.

Price: €45.00 per person.

Information and reservations



Serge Chapuis

ABOUT THE CHÂTEAU DU CLOS DE VOUGEOT

Château du Clos de Vougeot is a unique heritage site, shaped by more than 900 years of history and inextricably linked to the history, culture and identity of Burgundy and France. It embodies the French art de vivre, particularly through its longstanding connections with gastronomy and viticulture. Each year, nearly 60,000 visitors come to discover this iconic Burgundian landmark, which has been listed as a Historic Monument since 1948.

VISITOR INFORMATION

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