



PRESS RELEASE  
3 JULY 2020

# LUNCH IS READY AT THE CLOS DE VOUGEOT !

## THE CHÂTEAU DU CLOS DE VOUGEOT CREATES TWO NEW WINE AND FOOD EXPERIENCES FOR THE 2020 SUMMER SEASON

In response to repeated requests from visitors, and to get the summer off to an auspicious start, the Château du Clos de Vougeot, that Mecca of gastronomy and emblem of Burgundy's cultural heritage, has profited from the period of Covid-19 lockdown to come up with two completely original culinary initiatives available to all visitors.

It will now be possible to have lunch or dinner at the Château du Clos de Vougeot – a veritable revolution, since up till now the Château has specialized exclusively in receptions, Chapitre banquets and other special events catering for hundreds of guests.

### **“LA TABLE DE LÉONCE” – A DEGUSTATION-LUNCH WITH AN AUTHENTIC BURGUNDY FLAVOUR**

Created as a tribute to the man responsible for restoring the Château, Léonce Bocquet (owner of the Chateau from 1889 to 1913), “La Table de Léonce” is a new food and wine experience that gives visitors the opportunity to discover Burgundy by combining a tour of the Château with an informative winetasting and lunch.

On every day except Mondays from the 9th of July, visitors will be able, on reservation, to sit down to a lunch in Léonce Bocquet's private dining room in the Château's Renaissance wing. Lunch includes a selection of tasteviné Burgundy wines presented with plain Burgundy fare typical of the terroir. “La Table de Léonce” can accommodate up to twenty-four guests.

#### **PRACTICAL INFORMATION:**

Menu at 75€ (tour included): four wines plus lunch.

Menu at 105€ (tour included): six wines, including two Grand Crus, plus lunch.

Free-guided tour of the Château before or after the lunch. All places must be reserved in advance online by going to: <https://cutt.ly/hok6KrE>

The Château is open from Tuesday to Sunday, from 10.00am to 5.00pm.



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## **“UN SOIR D’ÉTÉ AU CLOS DE VOUGEOT” (“A SUMMER EVENING AT THE CLOS DE VOUGEOT”): A UNIQUE FOOD AND WINE DINING EXPERIENCE IN AN ‘INTIMIST’ AND AD-HOC SETTING SOMEWHERE INSIDE THE CHÂTEAU.**

Le From July 9<sup>th</sup> the Château will also open a new ephemeral and nomadic restaurant called Un soir d’été au Clos de Vougeot, offering guests a totally new dining experience.

On Thursday, Friday and Saturday evenings, lovers of Burgundy cuisine and wine will be able to enjoy in the Château’s cour d’honneur, the Renaissance dining room or – why not? – the Medieval vat house a unique dining experience conceived and prepared by Stéphane Ory, the Château’s new resident Chef. With the emphasis on regionally grown produce, the Château’s ‘nomadic’ restaurant offers diners a veritable ‘moveable feast’ – a unique five course tasting menu, with five carefully chosen wines. Except for special occasions such as the concert on July 20<sup>th</sup>, this culinary experience, like its lunchtime counterpart, will be limited to a maximum of twenty-four places.

### **PRACTICAL INFORMATION:**

*“Au fil de la Bourgogne”* menu at 145€: five courses and five wines.

*“Sur la route des Climats”* menu at 195€: five courses and five wines, including two Grand Crus.

Guests welcomed from 7.30pm.  
Places must be reserved in advance online by going to:  
<https://urlz.fr/doxw>

## **STÉPHANE ORY, THE CLOS DE VOUGEOT’S NEW HEAD-CHEF**

These two new eating experiences are the opportunity for the Château du Clos de Vougeot to present its new resident chef, Stéphane Ory.

Originally from the Sarthe, this gastronomic virtuoso honed his skills in some of Paris’ most prestigious three-star establishments: at *Chez Prunier* under chef Roger Lamazère, at *Le Taillevent* and *Le Café Jamin* with Joël Robuchon, not forgetting ten years as second in command to three-star chef and *Meilleur Ouvrier de France* Frédéric Anton at the *Pré Catelan*. In January, he took over from chef Olivier Walch as Commander in Chief of the Château’s kitchens. He intends to use his culinary creativity to increase awareness of Burgundy’s cuisine, matching traditional recipes with the region’s *tasteviné* wine.



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## GAUTIER CAPUÇON PERFORMS AT A FREE OPEN-AIR CONCERT AT THE CHÂTEAU DU CLOS DE VOUGEOT

As part of its plans for the summer season, the Château will welcome, on July 20<sup>th</sup> next, the virtuoso cellist Gautier Capuçon, who will perform in the open before an audience of four hundred – admission free but by reservation only.

To end on a gastronomic *note*, the concert will be followed by a dinner at the “*Soir d’été*” with, on this exceptional occasion, a table set for one hundred.

### PRACTICAL INFORMATION:

Admission from 7.00pm.  
Admission to the concert is free,  
but places must be reserved in  
advance online .

Dinner 145€, wine included. By  
reservation and online only by  
going to: <https://urlz.fr/doxC>

### ABOUT THE CHÂTEAU DU CLOS DE VOUGEOT

The Château du Clos de Vougeot is a classified historic building, the foundations of which were laid back in the 12<sup>th</sup> century by the monks of Cîteaux. It is the headquarters of the Climats of Burgundy World Heritage Site, and home to the *Confrérie des Chevaliers du Tastevin* – whose mission is to spread Burgundy’s glorious reputation the world over, with the help of its 12,000 members and celebrated *Chapitre* banquets. The Château du Clos de Vougeot is also the venue for important receptions, gala dinners and wedding parties. New opening times: from July 1<sup>st</sup> 2020, the Château will be open from Tuesday to Sunday from 10.00am to 5.00pm without interruption. The Château is closed on Mondays.

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