



# Burgundy's Food and Wine

*A Bay Gourmet Adventure in France*



**October 9-14, 2011**

*Burgundy* is the old France, where the past lives in concert with the present. Historic chateaus, miles of straight Roman roads and magnificent churches are a constant reminder of Burgundy's heritage. It is a land rich in culture, history, gastronomy and world-famous wines, and it is renowned for its warm hospitality. Familiar names like Beaune, Meursault, Corton-Charlemagne and Montrachet evoke the tradition and "joie de vive", where love of wine is so much a part of daily life. Beaune is the ancient capital of Burgundy and is our home base for the program.

Throughout our program you'll enjoy extensive tastings at top wine estates with our **expert guide Colette Barbier** who teaches History of Gastronomy and Wine at the University of Dijon. We invite you to join us and **Bay Gourmet chair Cathy Curtis** on what promises to be a very special program.

### **COMMONWEALTH CLUB HOST**



**Cathy Curtis** has been a member of the Commonwealth Club for more than 15 years and has been an active volunteer since 2000, most recently as the Chair of the Bay Gourmet Member- Led Forum. Prior to her current career as a Certified Financial Planner and owner of Curtis Financial Planning, Cathy spent 20 years in sales and marketing in the food industry. She is a passionate advocate for healthy eating, sustainable food systems and supporting local farms and food businesses. Cathy is on the advisory board for Meals For Change, a social enterprise kitchen that uses 100% of revenue to support non-profit nutritional and job training programs and for the Community Alliance of Family Farmers (CAFF).

### **EXPERT GUIDE, COLETTE BARBIER**



**Colette Barbier** is a native of Burgundy, and her family's roots date back 200 years in the region. Colette teaches the History of Gastronomy and Wine at the University of Dijon, CIEF (International Center for French Studies). She has been an official licensed, freelance guide over 25 years. Colette will guide us through vineyards, castles, and medieval villages, all the while sharing the cultural and gastronomic heritage with us. She says "Gastronomy is an art, a life style - the only art which involves your five senses!"

(Colette was recently featured on PBS when she led travel writer and television host, Rick Steves around Burgundy!)

### Day 1, Sunday, October 9

There are many flight options for arriving and departing from Paris. There will be a transfer to Beaune departing from the Paris airport (CDG) at noon. If you would like to join this transfer we suggest that you plan your flight to arrive no later than 11:15 a.m. on October 9.

Should you choose, as many travelers do, to arrive in Paris earlier than the group, you might find it easier to take a train to Dijon (or Beaune) and join the group independently. Many travelers have found that easier than returning to the Paris airport. We can coordinate with each traveler independently when you know your plans. It is about a 3-hour drive from Paris to Beaune.

Arrive in **Beaune** where we check into **the Hôtel Le Cep** for 5 nights. The Le Cep is a townhouse hotel with a pleasant mix of antiques and old world French country charm and is perfectly located in the heart of the old town of Beaune.

In the late afternoon take a private walking tour of Beaune, with our expert guide **Colette Barbier**. Following our **walking tour** enjoy our first **wine tasting and welcome reception**, followed by a review of our itinerary for the week.

This evening we have dinner at **Aupres Du Clocher** (Pommard) The chef/owner, Jean-Christophe Moutet, worked for years alongside the likes of Roland Chanliaud at Jardin des Remparts in Beaune and Jacques Lameloise in Chagny and had finally struck out on his own. Jean-Christophe has a deft touch and like all great chefs, manages to imbue his food with soul, in addition to using first-rate ingredients! (D)

### Day 2, Monday, October 10

After breakfast we visit the picturesque **Clos Vougeot**, a short drive north of Beaune. Clos de Vougeot is the largest single vineyard in Côte de Nuits entitled to the *Grand Cru* designation. The Clos de Vougeot vineyard was created by Cistercian monks of Cîteaux Abbey, the order's mother abbey. By the year 1336, it served as the flagship vineyard of the Cistercians, and has been a highly recognized name for centuries.

After our tour we'll enjoy a tasting at the **Château de la Tour** located a few minutes away. The **Château de la Tour** was built in 1890 by the ancestors of the current owners who trace their roots in wine back to the 15th century. Produced from the celebrated Pinot Noir grapes from the best vines, the wines from **Clos Vougeot Château de la Tour** are classified among Burgundy's Grand Cru. The quality is widely recognized by both wine-lovers and wine journalists. We then enjoy lunch at **Restaurant Simon (Flagey-Echézeaux)**. Bright, warm, welcoming, the Simon family restaurant shines brightly in this peaceful little village in the heart of the prestigious Côte de Nuits vineyards. The Restaurant Simon is a veritable showcase of Burgundy and its culinary traditions.

Our second tasting today will find us once again in Morey-St.-Denis, at **Domaine David Clark**. David's passion and determination is infectious and he is more than happy to share his story and his wines in the cozy confines of his cellar. American-born and Scottish-raised, Clark, formerly a Formula One engineer, realized a long-held dream by studying at the Lycée Viticole

in Beaune, and then purchasing a 2-hectare domaine of Bourgogne appellation old vines vineyards, and a house on Morey-St.-Denis' Grande Rue. David Schildknecht in The Wine Advocate comments that "Clark is dead serious about quality and attention to detail." Tonight you have a free evening and dinner in Beaune. (B, L)

### Day 3, Tuesday, October 11

After breakfast we leave Beaune and drive north, through the **Cote d'Or** to **Dijon**, one of the most beautiful cities in France. Dijon has a rich history dating back to Roman times, but true glory arrived in the 14th century when the Dukes of Burgundy held court there, turning it into one of the most important towns in medieval Europe.

Dijon is known for its **mustard** and we will learn about it. It is also known for its **Kir** – white wine, especially Bourgogne *aligoté*,



with blackcurrant liqueur and its *pains d'épice*, a type of gingerbread cake. Our local guide will lead us through the famous **Dijon Market** that takes place in the 19<sup>th</sup>-century Les Halles, built by Gustave Eiffel of Eiffel tower fame. A staggering array of local products is on display in one of the most vibrant markets in France.

Lunch today is at **Maison Milliere**, located right in the heart of the historical centre of Dijon, just behind Notre-Dame church. The restaurant serves traditional French cuisine, inspired by Burgundy's own culinary traditions. We'll enjoy a tasting of local specialties including a tasting of a variety of mustards and local gingerbreads all explained by our expert guide. After lunch will continue on a short **walking tour of the old town**, including a visit to **Notre Dame**. After our walking tour, enjoy time to explore and shop on your own before returning to Beaune in the early evening. After our busy day, take time to relax in Beaune and enjoy an evening at leisure. (B,L)



*Note: Our lunches are ample, and many guests prefer these evenings on their own and with fellow travelers for a light supper such as a salad, or a charcuterie platter with wine. There are many wonderful places to choose from in Beaune and our guide and expert tour manager will be there to assist if needed.*

## Day 4, Wednesday, October 12

After breakfast we explore **Beaune** beginning with a tour of the **Hospices de Beaune**. It was founded in 1443 by Nicolas Rolin chancellor of Burgundy as a hospital for the poor and needy. The original hospital building, the Hôtel-Dieu, is one of the finest examples of French fifteenth-century architecture and is now a museum.

We continue with a stop at the church of **Notre-Dame**, one of the largest Romanesque churches in Burgundy. Construction started sometime around 1140 and lasted until the beginning of the 13th century. There were numerous modifications, including the addition of flying buttresses typical of Gothic period and a porch in the 14th century and a lantern in the 16th century.



The exterior of the church is largely Gothic and the interior has fine 15<sup>th</sup>-century stained glass, medieval frescoes, and tapestries.

The afternoon we are hosted for **lunch and a wine tasting** at **Chateau de Chassagne**, one of the best addresses in the Côte d'Or. Winemaker Michel Picard spent a decade and millions of dollars restoring this château in Chassagne-Montrachet from the 11th-century cellars up to the tiled roof. The Château tasting table offers a great experience of fine wines with a regional meal and wine commentary by the Château wine expert.

After lunch a short drive south to the **Côte Chalonnaise** where we'll receive a warm welcome from Michel Briday. His cellars are located in the heart of the medieval village of Rully, the first wine district of the Côte Chalonnaise. The Chardonnay vines are planted on the best hillside sites on clay-limestone soils, at varying altitudes. The Bridays harvest by hand and produce some of the most stylish and rich wines of the Côte Chalonnaise.

We return with time to relax before our dinner this evening at **Ma Cuisine (Beaune)**. Voted by 400 French gastro-journalists three years ago as the best wine bistro in France, this has been a must-visit venue since it opened. Local gourmets and winemakers favor this cozily cluttered restaurant for its rustic fare, casual atmosphere, and remarkable wine list: this is one of the hottest tables in Beaune!

### Day 5, Thursday, October 13

After breakfast, a short drive north to the **Hautes Côtes de Nuits** and the town of Brochon where we'll take a tour of the famous **Gaugry Cheese factory**, where the Gaugry family have been producing since 1946. The **Époisses** is one of the most prominent cheeses of Burgundy, with production dating back to the 16th century. It was a favorite of Napoleon and we'll discover the step by step manufacturing process and enjoy a tasting afterwards.



From Brochon a short drive to the town of **Nuit-Saint Georges** and a visit to the **Fruirouge Et Cie**. This family farm, owned by Isabelle and Sylvain Olivier, grows all kinds of berries and currants (strawberries, raspberries, cherries, blackcurrant, vine peaches) for syrups, liquors, jams, made in the same traditional way that people have been doing for centuries.

Enjoy lunch at **La Cabotte (Nuits-Saint George)**. The chef, Thomas Protot, values inventive cuisine and excellent local produce. The cuisine is original, with an undeniable savoir-faire which underlines the current trend to mix the traditional and the exotic. The aromas from the kitchen draw on the generosity of the seasons and local produce has pride of place, all beautifully enriched to bring out the best qualities of each ingredient.

After lunch we visit another winery for a tasting followed by free time back in Beaune to explore or shop before our farewell dinner this evening. Our final dinner will be at Michelin-starred **Loiseau des Vignes** in Beaune. The restaurant is managed by the famous Group Bernard Loiseau. A wonderful combination of modern and authentic beam ceilings and stones create a very pleasant atmosphere.

### Day 6, Friday, October 14

Depart on an early morning shuttle back to the Dijon Rail station for trains to Paris and beyond. We suggest that you book your flight for 10:30 a.m. or later. Please note that there are several other train options for travel back to central Paris elsewhere in France. (B)

*(B=Breakfast, L=Lunch, D=Dinner)*

## TERMS AND CONDITIONS

### COST\*

6-11 people	\$4,699 per person, based on double occupancy
12-18 people	\$4,449 per person, based on double occupancy

Single Supplement for Small Single Room - \$325.00

Single Supplement for the Standard Double - \$575.00

Single Supplement for the Deluxe Double - \$885.00

\*Based on a minimum of 6 travelers. Should there be less than 6 travelers signed up, the cost may need to be adjusted.

### INCLUDED

- 5 nights at the elegant 4-Star Hôtel Le Cep in Beaune
- Daily breakfast (5) at the hotel, 4 lunches and 3 dinners (with wine, still and sparkling water, coffee or tea)
- Welcome reception with local wine
- Transfer from Paris Airport on arrival; transfer to Dijon train station on departure
- Tours, entrances, and events as specified in the itinerary
- All private wine tastings and tours in the region
- Mini-bus transportation for all excursions
- Gratuities for hotel staff, restaurant staff, drivers and for all group activities
- Joining us all week will be expert guide Colette Barbier who teaches the History of Gastronomy and Wine at the University of Dijon
- Services of a professional Tour Manager
- Club Host and Bay Gourmet Chair Cathy Curtis to assist you throughout the program
- The camaraderie of the Club's travelers

### NOT INCLUDED

- Air transportation to and from Paris or Dijon, France. (Train service from central Paris or the Paris airport to Dijon is straightforward and our operator will assist you.)
- Meals and beverages other than those specified as included
- Optional excursions and other activities done independently
- Trip-cancellation/interruption and baggage insurance
- Personal items such as e-mail, telephone and fax calls, souvenirs, laundry and gratuities for non-group services

### DEPOSIT AND PAYMENTS

To make a reservation, a deposit of \$750 per person is required by check or credit card. Please mail your check (payable to "Martin & Keegan") or charge instructions, with your completed reservation form to the address on the reservation form. You may also fax in your reservation form or call our office or call (415)597-6720. **Final payment is due no later than August 8, 2011.**

### DEPOSITS, CANCELLATIONS AND REFUNDS

**Your deposit and payments are refundable, less a \$300 cancellation fee, until August 8, 2011.** After that date, refunds can be made only if the program is sold out and your place(s) can be resold, in which case a \$300 cancellation fee will apply. We recommend trip-cancellation insurance; applications will be sent to you.

### RESPONSIBILITY

The Commonwealth Club of California and our ground operators and suppliers act only as agents for the travelers with respect to transportation and arrangements, and exercise every care possible in doing so. However, we can assume no liability for injury, damage, loss, accident, delay or irregularity in connection with the service of any automobile, motorcoach, or any other conveyance used in carrying out this program or for the acts or defaults of any company or person engaged in conveying the passenger or in carrying out the arrangements of the program. We cannot accept any responsibility for losses or additional expenses due to delay or changes in air or other services, sickness, weather, strike, war, quarantine, *force majeure* or other causes beyond our control. All such losses or expenses will have to be borne by the passenger as tour rates provide arrangements only for the time stated. **We reserve the right to make such alterations to this published itinerary as may be deemed necessary.** The right is reserved to cancel any program prior to departure in which case the entire payment will be refunded without further obligation on our part. No refund will be made for an unused portion of any tour unless arrangements are made in sufficient time to avoid penalties. The Commonwealth Club of California accepts no liability for any carrier's cancellation penalty incurred by the purchase of a nonrefundable ticket in connection with the tour. **California Seller of Travel Program Registration #2096889-40**



**RESERVATION FORM**

**Burgundy's Food and Wine: A Bay Gourmet Adventure in France  
October 9-14, 2011**

MR. / MRS. / MS.  
NAME(S) MISS / DR. / PROF. \_\_\_\_\_

MR. / MRS. / MS.  
MISS / DR. / PROF. \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY/STATE/ZIP \_\_\_\_\_

HOME PHONE \_\_\_\_\_ WORK PHONE \_\_\_\_\_

E-MAIL ADDRESS \_\_\_\_\_

**SINGLE TRAVELERS ONLY:**

If this is a reservation for one person, please indicate:

I plan to share accommodations with \_\_\_\_\_

OR  I wish to have single accommodations.

OR  I'd like to know about possible roommates. I am a smoker / nonsmoker. (circle one)

**PAYMENT:**

Here is my deposit of \$\_\_\_\_\_ (\$750 per person) for \_\_\_ place(s).

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 Enclosed is my check (make payable to *Martin & Keegan LLC*).

OR  Charge my deposit to my  Visa  MasterCard  American Express .

CARD# \_\_\_\_\_ EXPIRES \_\_\_\_\_

AUTHORIZED CARDHOLDER SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

**Mail completed form to: Commonwealth Club Travel, 595 Market St., 2nd Floor, San Francisco, CA 94105, or fax to (415) 597-6729. For questions call (415) 597-6720.**

I/We have read the Terms and Conditions for this program and agree to them.

Signature \_\_\_\_\_