

This CORK & TEE sample itinerary for independent travel has been developed based on a group of 4 or 8 and is provided merely as a glimpse of the sort of customized travel experience CORK & TEE would delight in developing for your group of 2 or more. It would be our pleasure to customize a program based on your preferences.

Paris Paired with Burgundy

Highlights:

- 9-days/8-nights of epicurean and cultural immersion in the City of Light and in Burgundy, France's most picturesque wine region dotted with charming villages that have been producing elegant wines since Roman times
- Deluxe accommodations at a hidden-gem small hotel facing the Tuileries Gardens and, in Burgundy, at a delightful hostellerie with ample gardens that served initially as a 19th-century manor house
- In Paris:
 - An enriching Epicurean Walking Tour of the gourmet food shops of the Left Bank with a passionate food journalist and restaurant critic
 - A private chef-led cooking lesson and lunch in a professional kitchen of a private home. Clients love this!
 - A private guided visit to the most exceptional food markets of Paris.
- In Burgundy:
 - Two private guided wine tours with a highly-knowledgeable Burgundy wine importer who will share with you what makes these wines so outstanding. You'll visit the most picturesque wine villages, relish memorable wine lunches in the countryside, and enjoy meeting the winemakers and families of the region during private visits and tours to outstanding domaines.
 - A day of gastronomy in the countryside that we will personalize according to your preferences. Experiences might include a visit to a cheesemaker, a mushroom collector or a mustard producer that still uses traditional stone milling techniques.
- A private, guided Paris cultural tour with the focus of your choosing – art, history or culture
- First-class TGV high-speed rail service from Paris to Burgundy
- Private airport transfers and private transfers associated with tours specified in this program
- Opinionated dining recommendations (CORK & TEE will provide detailed restaurant reviews, customize a dining program to suit your preferences and enable you to experience the range of cuisine in your destinations).



Contact Jim Dondero at CORK & FORK to discuss this itinerary.
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Day One: Arrival at Paris-Charles de Gaulle. Airport meet-and-greet and private transfer to your hotel. Meet your culinary guide for lunch followed by a leisurely, private guided Epicurean Walking Tour with tastings in the 6th and 7th arrondissements. Accommodations: Hotel Brighton, an exceedingly French small hotel ideally situated facing the Tuileries gardens. Optional upgrade to Le Meurice or L'Hotel, just across the Seine.

Day Two: Morning market visits to three markets (which could include the Marche d'Aligre, Marche Enfants Rouges, the Market at Place Monge or others) with your culinary guide plus lunch. Afternoon at leisure. Accommodations: Hotel Brighton

Day Three: Morning cultural tour and lunch with Vincent, whose knowledge of everything Parisian is unmatched. We will customize this tour based on your preference for art, history or culture. Afternoon at leisure or optional workshop at a leading culinary school. Accommodations: Hotel Brighton

Day Four: Half-day, private culinary lesson in the home of a delightful chef. Enjoy lunch featuring your creations. Afternoon at leisure. Accommodations: Hotel Brighton

Day Five: Morning TGV high-speed train to Beaune, Burgundy, an ideal and charming base from which you can experience the very best appellations situated to the north and south. Afternoon at leisure at your lovely hotel and getting to know the small town of Beaune and its charms. Accommodations: Hostellerie de Levernois. Located just minutes outside Beaune, this stately property is quite elegant and peaceful thanks to the setting in a 13-acre parkland environment that surrounds the 19th-century manor house. Don't miss the outstanding 1-star Michelin restaurant.

Day Six: The Reds of Burgundy: Depart mid-morning for a day in wine country with your wine guide, who knows just about everything about this celebrated wine region, thanks to his work in the export business. Today, you'll visit the famed Cote de Nuits, which produces in our view the very best Pinot Noirs in the world. The countryside is quite lovely here and the charming wines villages such as Chambolle-Musigny, Vosne-Romanée (home of the classic Romanée Conti wines), Gevrey-Chambertin and Nuits-Saint-Georges have produced wine for centuries. In addition to private tours and tastings with family-run producers, you will get into the vineyards and learn about the terroir. Chances are that you will meet some very interesting people along the way. Lunch with your guide is included today along with visits to the Clos de Vougeot, where Cistercian monks began producing wine in the 12th century (the ancient equipment you will view, such as massive wine presses, are spectacular), and the Hospices de Beaune, a former 15th-century charitable almshouse where top wines have been auctioned for charity for the past 150 years. Late afternoon at leisure. Accommodations: Hostellerie de Levernois

Day Seven: Today will focus on exposure to the gastronomy of the region with a culinary guide. The ideal start for the day is a visit to the wonderful market at Beaune. You may also visit a cheese farm to learn about and taste exceptional regional cheeses such as the orange-skinned Époisses and Chaource, a soft cheese that has been produced in the region since the 14th century. You may join a professional mushroom collector on an expedition and learn about some of the more than 150 mushroom varieties that call Burgundy home. You may also visit Fallot, a centuries-old producer of traditional mustards, or gourmet shops to learn about regional specialties such as jambon persillé and Crème de Cassis. In the process, you will learn about how the local cuisine borrows from the region's Germanic heritage. Accommodations: Hostellerie de Levernois

Day Eight: The Whites of Burgundy: Your wine guide will collect you today at the hostellerie and the focus will be the great whites of the region with particular attention to the area south of Beaune that produces the world-class Chardonnays of Mersault, Chassagne-Montrachet and Puligny-Montrachet. Late afternoon at leisure on the grounds of the hostellerie or in Beaune. Hostellerie de Levernois

Day Nine: TGV high speed train to Paris de Gaulle for departure.

What's Included:

- Airport/rail station meet-and-greet and private hotel transfers
- Private ground transportation via luxury vehicle for all other transfers specified within this program
- 8 nights' deluxe accommodations, as specified
- In Paris: private epicurean walking tour with tastings and owner meetings, market tours, cooking lesson in a private home and half-day customized cultural tour
- Two insider private wine tours in Burgundy focusing on the great reds and whites of the region along with a day of market and artisan food producer visits
- 11 breakfasts at your hotels and 5 lunches with wine with your guides
- First-class TGV round-trip Paris to Burgundy
- Detailed CORK & TEE travel guide and "take-with-you" itinerary, opinionated restaurant recommendations and bookings
- All CORK & TEE fees, taxes and gratuities for program elements specified in this itinerary
- 24/7 phone availability of a CORK & TEE representative during travel

Price Per Person (based on a group of FOUR, double occupancy): **\$5990**

Price Per Person (based on a group of EIGHT, double occupancy): **\$5580**

Pricing and arrangements are subject to availability and price fluctuation.

Pricing will be guaranteed prior to final booking.

For More Information:

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