

BURGUNDY GRAND CRU WINE TOUR

Nov 10 - Nov 12, 2023

ZÜRICH WINE ACADEMY



For More Information:
info@zurichwineacademy.com

The cross of the legendary Grand Cru vineyard: Vosne Rmanée

WELCOME TO BURGUNDY

Join Us On An Immersive Wine Trip To The World-Renowned Wine Region



“ I would happily die with a bottle of white Burgundy in my mouth. ”

- Julia Child

Burgundy is without a doubt one of the most prestigious global wine regions in the world.

Whether you're a wine connoisseur or wine enthusiast, there are many reasons to visit Burgundy. It is the birthplace of the grape variety Pinot Noir. The Sun King Louis XIV was even once recommended by his physician to drink old Burgundian wine as a 'dietary beverage' to improve his health. Let alone its complex geographical composition and the medieval monastery influences certainly have made "Bourgogne" unique and mysterious.

This November, join the Zürich Wine Academy and explore the Côte d'Or wine region through an in-depth and epicurious 3-day trip, immerse in the 'Grand Cru' wine travel experience in Burgundy.

Key Information:



Nov 10-12, 2023



3 Days, 2 Nights



Dijon, France



Pack up and go!

YOUR HOSTS



Joe Benvenuto
DipWSET
Co-Founder & Wine Educator

Joe's wine education includes the Wine & Spirits Education Trust (WSET) Diploma, the Certified Sommelier qualification from the Court of Master Sommeliers - Europe, and the Wine & Spirits MBA from the Burgundy School of Business in Dijon, France.

Joe is pursuing admission into The Institute of Masters of Wine program, as well as preparing for the Advanced Sommelier qualification.



Griselda Cuevas
Co-Founder &
Business Development

Gris is a product manager at Google and a Co-Founder at the Zürich Wine Academy.

Her multicultural experience has taught her that in order to truly understand and appreciate a new culture it's necessary to experience and enjoy food and wine.

Griselda is passionate about building and delivering experiences that connect people with new cultures through the art of wine making.



Amelie Chu
Experience Architect

Amelie is professionally trained for wine tasting and knowledge through an MBA in Wine & Spirits and holds WSET level 2 and 3 in wine, and level 2 in spirits.

Amelie is based in lovely Bordeaux, she believes her mission is to be the bridge between people from all kinds of backgrounds and countless beautiful wines around the world.



Fiona Chin
Italian Wine Ambassador
Experience Architect

Fiona's journey led her to work for prominent wine and food importers in Taiwan and launch a fair-trade wine a brand in Singapore.

MBA in Wine & Spirits. She holds certifications as a Wine & Spirits Education Trust (WSET) Level 3 Award in Wine with Distinction, a Certified Sake Sommelier, and an Italian Wine Ambassador. She's now a candidate for WSET Diploma and based in Burgundy.

GUEST HOST



Claude Chapuis
Expert Professor
Burgundy School of Business

Claude is an expert viticulture professor at the Burgundy School of Business. He's a wine grower, wine writer, and an expert in Burgundian wine history.

A true Burgundian, Claude's family has been a prominent force in winemaking at the foothills of Corton for more than 170 years.

His latest book in 2022 "L'âme des vignes. Regard sur le vignoble bourguignon" is dedicated to his love and knowledge to Burgundy and the people who worked to ensure the sustainability of the vines.

YOUR ITINERARY

Dijon was home to the Dukes of Burgundy from the early 11th until the late 15th centuries, and Dijon became a place of tremendous wealth and power, one of the great European centres of art, learning, science, and without a doubt, fine wines as well.

Friday, November 10th

- Participants arrive independently in Dijon.
- Check in to a **brand new 4-star hotel** well-located to the city center and only 7 mins-walk to the Dijon train station.
- Meet your hosts and head to a famous local wine bar for a welcome l'apero.

**Direct TGV from Zürich
to Dijon.
TGV Lyria**

09: 34- 11:59 / 13:34-15:59

**Participants are welcomed to
drive. It's about 4 hours from
Zürich to Dijon.**



Saturday, November 11th

- Your hosts will provide an intensive introduction to the Burgundy region throughout your journey.
- Visit a prestigious producer in Côte de Beaune. You will have the opportunity to taste **Grand Cru Montrachet**, and walk in the actual vineyard site.
- Have a gourmet lunch at the domaine prepared by a private chef with seasonal and local ingredients.
- Join Joe for an instructive walk in the legendary **Grand Cru** vineyards of Côte de Nuits: **Vosne Romanée** and **Clos de Vougeot**. You will have an intimate **Grand Cru wine tasting** at the vineyard sites and have the opportunity to experience true terroirs of the wines.
- Head back to Dijon and you will have a private cellar tasting at the [International City of Gastronomy and Wine](#).
- Have dinner at a **Michelin Guide recommended** restaurant in a private salon. Enjoy **fine modern Burgundian cuisines** paired with top quality Burgundy wines.



YOUR ITINERARY

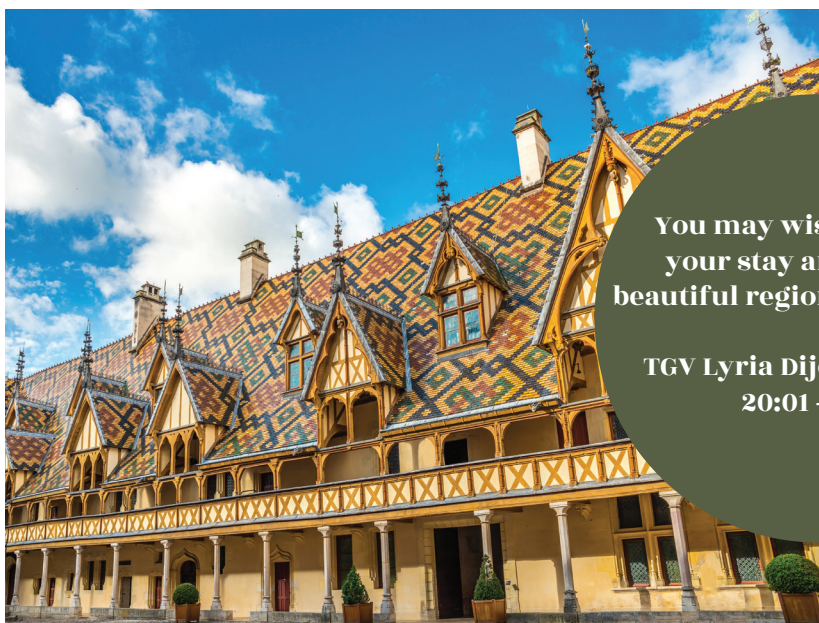
Sunday, November 12th

- Visit a historical wine producer and meet a local Burgundian, Claude Chapuis. Claude will take you on an extraordinary vineyard walk in **Grand Cru vineyards of Corton Charlemagne** and share with you the history, and culture of Burgundy.
- Have lunch in an authentic vigneron's restaurant by the vineyard in Volnay.
- Your Grand Cru Burgundy wine trip ends with a group transfer to the hotel.



“Charlemagne, the Holy Roman Emperor, owned and planted the vineyards in the 8th century. Legend has it that he enjoyed the red wines of Corton and that they tinged his gray beard to an extent that his wife objected to the unsightly stains. The wife persuaded him to plant white vines and drink white wines instead. The wine became known as Corton-Charlemagne Today.”

-Wine Scholar Guild, Bourgogne Master Level Study Manual, 2021



You may wish to extend your stay and visit the beautiful region of Burgundy.

TGV Lyria Dijon to Zurich:
20:01 - 22:26



BOOK YOUR TRIP NOW

What's Included:



Nov 10-12, 2023



3 Days, 2 Nights



Burgundy,
France



2 Nights, 4 star hotel stay
Double occupancy

1 welcome aperitif



1 dinner at a Michelin restaurant

2 lunches at wineries or local restaurants

2 breakfasts at the hotel



2 prominent wineries visits

4+ Grand Cru vineyards visits



Deluxe coaches with
private drivers



Guided by an experienced wine educator
with extensive knowledge of Burgundy.



30+ premium wines tasting

4+ Grand Cru wines tasted in the vineyards



Professional wine specialists will
assist you throughout the trip

What's Not Included:

- Transportation to and from Dijon, France.
- Personal travel or holiday insurance.
- Any private wine and other purchase.
- Meals other than those mentioned in the itinerary.

Price:

- Price: **CHF 2,500** per person, double occupancy.
- Single supplement: **CHF 500**, supplement for single sign-up to stay in a double room.
- Full amount to be paid upon reservation.
- All attendees must be above 18 years old.

*Cancellation and Refund Policy:

Cancellation Date	You Will be Refunded
From 24 hours - 15 days before the trip	50%
14 days or less before the trip	No Refund

* **Registration deadline: 31st October, 2023**

* **Please contact:** info@zurichwineacademy **for more information.**

* Please note:

Itinerary may be subject to change. Every effort will be made to keep the itinerary as close as possible; however, the final itinerary and estates/winemakers included may vary due to wine producer schedules, availability and factors beyond our control. The wine estates visited during this trip will all be of the highest quality.



ZÜRICH
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IGNITE YOUR PASSION FOR WINE

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