

**BURGUNDY AND BUBBLES with Bob Neroni & Lenore Emery of EVOO Cannon Beach**  
**Directed by Marcia Miller, [MM@YouGoTastefully.com](mailto:MM@YouGoTastefully.com)**  
**April 12-20, 2019 \$4979 per person based on double occupancy \$650 single supplement**

**Arrival APRIL 12, FRIDAY**

Make your own way to Beaune knowing that we will be awaiting you at the charming [Belle Epoque Hotel](#). Unpack your bag for the next 5 nights and relax while you meet fellow travelers for a light dinner.

**Day Two APRIL 13, SATURDAY B, L, D**

Breakfast is included daily at the Belle Epoque. After that we are off to explore the Saturday market of Beaune. Chef Bob will be looking for local and seasonal items for our very special private dinner. It is an easy walk from our hotel

We share a light lunch at [Alain Hess Fromagerie](#) for the tastes of the area provided by local cows, sheep, and goats. Tonight, experience the chef of EVOO's hospitality.

**Day Three APRIL 14, SUNDAY B, L**

With our local guide, Tracy, we begin with a stop at [Ferme Fruirouge](#). You might recognize your brand of Crème de Cassis that is made by this family run organic fruit farm. They specialize in jams, juices and condiments as well as cassis. Here we may sample and purchase the fruits of their labors.

A food trip to France is not complete without a truffle experience. Bring your close-toed shoes to kick around the truffle farm. And bring an appetite to the lunch table here for many tastes of truffles.

Upon return to Beaune you can have the balance of the day free to find your own Burgundian treasures and dinner is on your own. Bob and Lenore will make suggestions.

**Day Four APRIL 15, MONDAY B, L**

The first stop after breakfast is at [Olivier Leflaive](#) where we will walk through the vineyard, visit the cellar, and savor a lovely 3-course lunch accompanied by 6 wines.

A main component of winemaking is the barrel in which it is aged. To learn how barrels are produced is a part of the process that most people never see. [Frederic Gillet's cooperage](#) is the place to see it first-hand. Before we head back to town, we have another tasting at [Domaine de la Folie](#), a delightful way to round out our day.





**Day Five APRIL 16, TUESDAY B, L**

Today we visit two icons of Beaune – The Hospices of Beaune and the Joseph Drouhin winery. They are historically connected with roots reaching into the 15<sup>th</sup> century. About 4 blocks down the rue, we come to memorable lunch stop, Patriarche Père et Fils.

A 10-minute walk will aid in preparing us for the visit to Moutarderie Fallo where we learning about the production of the area’s specialty, Dijon mustard.

The balance of the afternoon we are on our own to explore the more of the city or just relax at the hotel.

**Day Six APRIL 17, WEDNESDAY B, L**

Today we travel to points north. Epernay means bubbles in your glass. Along the way we have a stop at the snail farm to see the origins of our Escargot Bourguignon. And after a sampling, we stop for lunch in Dijon at a gingerbread bakery. This is indeed a local specialty.



Tonight, finds us in a simple hotel with walkable access to some of the greatest champagne houses in the world. Imagine Moët et Chandon and Mercier just outside your door.

**Day Seven APRIL 18, THURSDAY B, L**

Bring on the bubbles. With scheduled visits to Mercier and Moët, where we learn some of the definitive facts of real French champagne from two of the best. We will have a lunch

together here, and let’s remember there is still another tasting after our meal.

**Day Eight APRIL 19, FRIDAY B**

Who doesn’t think of chocolate or pastry when in France? Today we are off to satisfy our sweet-tooth with some decadent surprises. (TBD) The balance of the day we are free to enjoy the city on your own.

**Day Nine APRIL 20, SATURDAY B, L, D**

Today as we make our way toward Paris, we stop at the small family owned champagne house of Maison Penet. Following the vineyard and cellar tour we will be treated to lunch here with just the right champagne pairings of course.



After lunch we continue east northeast to Reims, on the Vesle River in the Grand Est region. This is home to Reims in Cathedral also known as Cathedral of Notre-Dame, where for thousands of years French kings were crowned. A short city tour will give us a little more history.

Our home for tonight is a Chateau Montvillargenne, the largest chateau in France, built by the Rothschild family. Dinner is provided.

## Departure Day APRIL 21, B EASTER SUNDAY

Montvillargenne is just 35 kilometers outside of Paris and 25 minutes from Charles de Gaulle Airport. The hotel provides airport transfers for a fee.

### SUMMAR OF TOUR FEATURES INCLUDED

- ✓ Pre-tour meeting and supper at EVOO in Cannon Beach to meet tour companions (optional)
- ✓ 9 nights in hotels with private baths
- ✓ Daily breakfast
- ✓ 7 lunches
- ✓ 2 dinners
- ✓ Private motor coach transportation
- ✓ Hospices de Beaune visit
- ✓ Winery and champagne houses to include Josef Drouhin, Patriarche, Domaine de Folie, Oliver Leflaive, Moet, Mercier, and more
- ✓ Escargot farm
- ✓ Truffle farm and lunch
- ✓ Mustard manufacturer
- ✓ Cooperage visit
- ✓ Reims city tour
- ✓ Fruit farm visit

### NOT INCLUDED

- ✓ Airfare
- ✓ Transfers (may be arranged individually for fee)
- ✓ Items of a personal nature
- ✓ Travel insurance

### DETAILS

- ✓ Your full payment secures your space.
- ✓ All participants must be over 21 and able to walk moderate distances on uneven surfaces, independently ascend and descend stairs without railings, and board /disembark buses and trains.
- ✓ **Travel insurance is strongly recommended and available through your airlines or from our tour director, Marcia Miller.**

**TO BOOK NOW – contact our tour director, Marcia Miller by email: [MM@YouGoTastefully.com](mailto:MM@YouGoTastefully.com) or phone: 503-227-7220**

**For questions, you may contact Lenore or Bob EVOO Cannon Beach Cooking School 503-436-8555; or call Chef Bob on his cell, 503-440-2793.**