

## ***Cognac is Calling* with Bob Neroni and Lenore Emery of EVOO Cannon Beach**

**April 22-29, 2019**

**\$4859 per person based on double**

**\$950 single supplement**



Learn and experience the difference between Cognac and cognac; a Pineau de Charente; and what is ugni blanc? The Charente river winds sleepily southwest of Paris and becomes an interesting intersection of the agriculture and international trade of its liquid gold, cognac. In the theme of what grows together goes together, the food of the region includes cheeses, local vinegars, and fish (oysters too) from the nearby Atlantic. And as you may guess, it all makes for some very good eating.

### **Day one APRIL 22, MONDAY D**

Cognac is an easy train ride from Paris Montparnasse station, or when coming right from Charles DeGaulle Airport. Our group convenes at our maison in the heart of the city. This large home with 12 bedrooms and private bathrooms is large enough to offer plenty of privacy. It is walking distance to many historic cognac houses located along the Charente river. Tonight, a light welcome dinner will allow us time and explore the house, too.



### **Day Two APRIL 23, TUESDAY B, L**

Cognac 101 – Our certified cognac educator will conduct a class for us in the comfort of our maison. Armed with the knowledge we gain, we are out the door to visit **Remy Martin** where we enjoy a cognac and chocolate experience. Our lunch stop today is also scheduled at one of the cafes nearby. Finally, weather permitting, we will take a *cruise* on the Le Dame Jeanne



(pictured left) in a “garbare,” the traditional way oak barrels are transported on the Charente river.

### **Day Three APRIL 24, WEDNESDAY B, L, D**

Our day begins in the village of Trois Palis where we make some chocolates with guidance at the well-known artisans of Letuffe Chocolatier.



Other stops include the production of award winning vinegars and condiments made from local grapes and other fruits; and a cheese maker featuring, yep, goat cheese! And the day ends sharing dinner at Les Pigeons Blanc,

which historically was a seventeenth century coaching inn.



#### **Day Four APRIL 25, THURSDAY B, D**

You may want to sleep in a bit, then enjoy the area, or head out for the local market with Bob and Lenore, as they purchase our dinner ingredients for this evening back at the maison.

In the afternoon, we will go to the G&C Raby Vineyard, a working farm that produces wine, of course, eau de vie, and cognac. Cecile, the daughter of this father/daughter enterprise, will share their story and products. Their property is on the lands of the Knight of the Croix Marron (brown cross), in Grand Champagne territory, which is said produce the finest pedigree of cognacs.

And, at some point in the afternoon, we make time to *sail* to the new visitor center at Hennessy, before we visit the family home at G&C Raby for a double treat, because Bob and Lenore (and guests who wish to help) will prepare our dinner.

#### **Day Five APRIL 26, FRIDAY B, L**

Today we engage a private guide (same as our Cognac teacher) to share some of the areas local foods and industries. The first is a cooperage. Certainly, one of the most important aspects of wine and cognac aging is the barrel. It is fascinating to watch the assembly of barrels at this renowned cooperage, and it may even change the way we look at an “oaked” chardonnay.

Also planned is a stop at a trout farm where we see more craftsmen, this time, making wooden boxes used for fine cigars that go so well with cognac, so they say. Lunch is here today.

#### **Day Six APRIL 27, SATURDAY B, L,**

We visit the Courvoisier Museum today. The history of Courvoisier is inextricably tied to the history of France and therefore, Napoleon. The museum holds artifacts to prove it.

And, an amazing late lunch delivers cognac pairings with food in ways we are not likely to have thought of; prepare to be deliciously dazzled, says our tour director.

#### **Day Seven APRIL 28, SUNDAY B, D**

We enjoy a hands-on cocktail workshop at the Martell house, known for their fine cognacs. Later, for our farewell dinner we join chef Ludovic Merle to cook our meal at the Restaurant du Chateau, across the street at Restaurant du Chateau. Then, all indications point to some very special local cognacs paired with dishes to make an unforgettable finale.

#### **Departure Day APRIL 29, MONDAY**

Please let our tour director assist you in advance, if needed, for the next leg of your journey.



### **SUMMARY OF TOUR FEATURES INCLUDED**

- ✓ EVOO afternoon supper to meet other guests on our tour(optional).
- ✓ 7 nights' accommodations in private home with private baths
- ✓ Daily breakfast
- ✓ Private motor coach transportation
- ✓ 4 dinners
- ✓ 4 lunches
- ✓ One premium lunch at Courvoisier
- ✓ Certified Cognac Educator
- ✓ Cognac house visits
- ✓ Trout farm visit
- ✓ Cooperage with private guide
- ✓ Cognac and chocolate pairing
- ✓ Mixology class
- ✓ Vinegar production visit
- ✓ Chocolate making
- ✓ Chevre making
- ✓ Cooking class with well-known local chef

### **NOT INCLUDED**

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

### **ADDITIONAL 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 and disembark buses, boats and trains.
- ✓ **Travel insurance is strongly recommended (buy through your airline or available through our director, if needed.)**