



CORK+COMPASS

BY WINE ENTHUSIAST

The Best of Burgundy  
*with Anna-Christina Cabrales*

October 5-11, 2026



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# The Best of Burgundy

October 5-11, 2026 | 6 Nights / 7 Days

## Introduction

Indulge your senses in the birthplace of some of the world's finest wines. On Cork + Compass Travel's exclusive journey through Burgundy (*Bourgogne*), wine is treated like the cultural treasure it is. This unforgettable expedition invites you to sip, savor, and explore iconic wineries, emerging vineyards, and the stories behind every bottle with privileged access.

Guided by Wine Enthusiast Tasting Director Anna-Christina Cabrales, you'll meet esteemed winemakers and expand your knowledge of their craft, from grape to glass. Paired with exquisite French cuisine and charming accommodations, this experience captures the very essence of Burgundy's wine country.



## Your Expert

**Anna-Christina Cabrales** is the Tasting Director at Wine Enthusiast, where she oversees the widely-respected Wine Enthusiast Tasting Panel and reviews wines from Burgundy, Champagne, and Rhône Valley. Every year, the Wine Enthusiast Tasting Panel blind tastes and rates roughly 25,000 wines and spirits from across the globe. Anna-Christina is a mentor for Wine Unify and Bâtonnage Forum; the founder of Sommatation, which promotes inclusion and conversation around all topics surrounding wine; a Dame Chevalier for L'Ordre des Coteaux de Champagne; and the New York educational liaison for the Comité Interprofessionnel du vin de Champagne. Anna-Christina travels to France quarterly, including the Burgundy region. She has been selected to be inducted into the La Confrérie des Chevaliers du Tastevin, a fraternity of wine connoisseurs who work to protect and promote the Burgundy AOP. Anna-Christina previously served as Director of Education at Independence Wine & Spirits, a fine wine importer of Taub Family Selections, and General Manager & Wine Director of Morrell Wine Bar. A graduate of the French Culinary Institute, she will personally pair the perfect wines for the trip's many decadent meals and epicurean experiences.

# Highlights



**Exclusive Tastings:** Delight in private visits to legendary vineyards, including Maison Joseph Drouhin and Domaine Laroche.



**A Taste of Innovation:** Sample directly from barrels at up-and-coming wineries pushing the boundaries of tradition.



**Personal Connections:** Meet the region's most celebrated winemakers, personally introduced by your host.



**Culinary Delights:** Savor expertly paired seasonal French cuisine at every provided meal.



**Charming Locals:** Immerse yourself in the enchanting villages of Beaune, Dijon, and more.

# Itinerary



## Day 1: Welcome to Burgundy

Arrive independently at Lyon Airport and take advantage of a complimentary group transfer. Your journey begins with an exclusive tasting at Château du Moulin-à-Vent, a Beaujolais gem renowned for its pioneering role in elevating the region's wines to new heights. Dating back to the 18th century, the estate is famed for its powerful and elegant expressions of Gamay, crafted from vines rooted in granite-rich soils. Its iconic windmill, a symbol of tradition, stands as a beacon of Beaujolais excellence. Continue to Hotel de la Poste and settle into your accommodations before joining us for a welcome dinner and toast at a local restaurant.

**Included Meals:** Lunch, Dinner

**Accommodations:** Hotel de la Poste

**Wineries:** Château du Moulin-à-Vent

## Day 2: Walk Historic Beaune

Explore the charming streets of Beaune, including a visit to the famed Hospices de Beaune, a stunning medieval hospital turned museum renowned for its flamboyant Gothic architecture and iconic annual charity wine auction. After a delightful bistro lunch and time at leisure in Beaune, enjoy an afternoon tasting at Bouchard Père et Fils (*subject to harvest schedule*). Cap the day with dinner at Loiseau des Vignes.

**Included Meals:** Breakfast, Lunch, Dinner

**Accommodations:** Hotel de la Poste

**Wineries:** Bouchard Père et Fils





## Day 3: Into the Cellars

Start your day with an exclusive tasting at Maison Joseph Drouhin, where centuries-old cellars beneath Beaune set a dramatic stage for elegant Burgundian wines. After lunch in a local restaurant, enjoy an afternoon tasting and a candlelit cellar visit to Domaine Marguerite Carillon, which has been making wines in the traditional Burgundy village of Meursault since 1954. Return to Beaune for an evening at leisure.

**Included Meals:** Breakfast, Lunch  
**Accommodations:** Hotel de la Poste  
**Wineries:** Maison Joseph Drouhin, Domaine Marguerite Carillon

## Day 4: Links to Clos du Vougeot

Depart for Dijon with a visit to Maison Louis Latour, home to Burgundy's largest grand cru holdings, followed by lunch in a local eatery. Continue with a tour of the historic Château du Clos Vougeot, a magnificent medieval estate central to Burgundy's wine heritage. Established by Cistercian monks in the 12th century, it stands as a symbol of tradition and craftsmanship with its grand wine presses and ancient cellars. Enjoy an evening on your own in Dijon.

**Included Meals:** Breakfast, Lunch  
**Accommodations:** Hostellerie du Chapeau Rouge  
**Wineries:** Maison Louis Latour





## Day 5: Chablis Elegance

Embark on a journey to Chablis, beginning with a tour and tasting at Domaine Laroche, a prestigious estate deeply rooted in the area's winemaking heritage. Known for its meticulous craftsmanship, the domaine produces some of the finest expressions of Chardonnay, with wines that beautifully capture the minerality and finesse of the region's Kimmeridgian soils. After a seasonal lunch featuring traditional Burgundian dishes, descend into the dramatic limestone cellars of Domaine Bailly Lapierre, carved deep into the hillsides of the Yonne Valley. During a guided tasting of their refined sparkling wines, discover the art of crafting crisp and complex Crémant de Bourgogne. Return to Dijon, where the remainder of the day is yours to enjoy at your own pace.

**Included Meals:** Breakfast, Lunch

**Accommodations:** Hostellerie du Chapeau Rouge

**Wineries:** Domaine Laroche, Domaine Bailly Lapierre

## Day 6: Discovering Dijon

Begin your day with a guided walking tour of Dijon, exploring its elegant medieval lanes, historic squares, and the culinary heritage that has shaped the region. Take part in a hands-on mustard workshop, where you'll learn how this iconic condiment is crafted and blend your own to take home. Enjoy lunch at leisure in Dijon, with time to wander or settle into one of the city's charming cafés. In the afternoon, gather for a tasting of old vintages at a beloved wine bar, savoring the depth and character of Burgundy's storied terroirs. Conclude the day with a festive farewell dinner in Dijon.

**Included Meals:** Breakfast, Dinner

**Accommodations:** Hostellerie du Chapeau Rouge



## Day 7: Au Revoir

Bid farewell to Burgundy with a transfer to Lyon Airport for flights departing after 3 P.M.

**Included Meal:** Breakfast

# Accommodations



## Hôtel de la Poste

### BEAUNE

This charming 4-star hotel is an architectural focal point in the Côte d'Or of Burgundy. The guest rooms at Hôtel de la Poste are a delightful blend of modern comfort and rustic elegance, providing a cozy retreat after a day of exploration. Each room features individual décor, Wi-Fi and modernized bathrooms. Just steps away from the hotel, you'll discover the fascinating Hospices de Beaune, a medieval hospital with stunning Gothic architecture, and the bustling Beaune Market, brimming with local produce and artisanal treasures.

## Hostellerie du Chapeau Rouge

### DIJON

Nestled in the heart of Dijon, this hotel is a gateway to all that this delightful regional city has to offer. The guest rooms at Hostellerie du Chapeau Rouge offer a cozy sanctuary with a touch of elegance, featuring colorful modern motifs and sleek contemporary bathrooms. You are close to the cultural and culinary highlights of the city, such as the Palais des Ducs de Bourgogne and Les Halles market. The hotel is home to a Michelin 2-star restaurant run by renowned regional chef William Frachot.





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## Pricing

**Double Occupancy: \$8,995**

**Single Occupancy: \$10,245**

**Deposit: \$1,000**

→ RESERVE YOUR SPOT

*This tour is limited to 25 travelers.*

## What's Included

- ▶ All accommodations for the duration of the tour
- ▶ Meals as noted in the itinerary
- ▶ All sightseeing and visits as noted in each itinerary
- ▶ Expertise of Cork + Compass wine expert, travel director and local guides throughout the tour
- ▶ All gratuities for on-tour guides, drivers, hotel and restaurant staff as part of the group program
- ▶ All on-tour transportation, unless otherwise noted
- ▶ One group ground transfer to and from airports
- ▶ Quietvox listening devices to facilitate audibility on tour
- ▶ Assistance from an ATA professional travel team to assist with pre-trip questions, travel arrangements (including flights), extra hotel nights and other services
- ▶ Comprehensive pre-departure mailings and materials with information about the destination and what to expect on tour, including a suggested reading list

## Have more questions?

Reach out to our travel management company.

✉ [corkandcompass@academic-travel.com](mailto:corkandcompass@academic-travel.com)

*While we strive to follow the planned itinerary, changes may occur due to the unpredictable nature of travel. Rest assured that if any modifications are necessary, we are committed to delivering an exceptional experience of the same caliber. **Full terms & conditions are available online.***