



CORK+COMPASS

by WINEENTHUSIAST

The Best of Burgundy  
*with Anna-Christina Cabrales*

November 2-8, 2027





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# The Best of Burgundy

November 2–8, 2027 | 7 Days / 6 Nights

*In Burgundy, vineyards have been tended for centuries—so that you can enjoy their wines today.*

## Introduction

Burgundy is not just a place to visit. It's a landscape to savor... sip by sip.

The spiritual home of Pinot Noir and Chardonnay, Burgundy stretches through east-central France, anchored by the towns of Beaune and Dijon. Vistas reveal centuries-old castles, monasteries, and some of the most famous vineyards in the world.

This is the world you'll discover on Cork+Compass Travel's journey through Burgundy. The itinerary travels along the "Route des Grands Crus," passing through the UNESCO World Heritage *climats*, the named vineyard parcels of the Côte de Beaune and the Côte de Nuits. Tastings and pairings showcase some of the region's finest Grand Cru, Premier Cru, and single-vineyard lieu-dit expressions.

Your guide on this adventure is Anna-Christina Cabrales, Tasting Director of Wine Enthusiast. On exclusive visits to wine estates not open to the public, esteemed winemakers explain their choices of yeasts, barrels, and techniques such as whole-cluster fermentation and *bâtonnage*. Private tastings with Burgundy's top *négociants* feature wines from across the region, including rare *monopoles*.

You'll appreciate the wines even more thanks to Anna-Christina's thoughtful pairings at lavish lunches and dinners included on your visit. Specialties might feature *boeuf bourguignon*, braised chicken, and washed-rind cheeses, enhanced by autumnal ingredients such as wild mushrooms, nuts, game, apples, and pears. Accommodations feature luxury hotels just steps from attractions such as the Hospices de Beaune and the Palais des Ducs de Bourgogne in Dijon.

This Cork+Compass journey immerses you in the *terroirs* of Burgundy. By seeing for yourself the stone walls that surround the individual "*clos*," you'll understand how subtleties of slope and sun exposure create distinctive microclimates. Vineyard strolls divulge the limestone-strewn soils that endow Burgundian wines with their classic acidity and steely edge.



## Your Expert

**Anna-Christina Cabrales** is the Tasting Director at Wine Enthusiast, where she oversees the widely respected Wine Enthusiast Tasting Panel. She travels to France quarterly, and reviews wines from Burgundy, Champagne, and the 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. A graduate of the French Culinary Institute, she 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. Anna-Christina will personally pair wines for the trip's many opulent meals and epicurean experiences. Her pairings showcase the interplay of food and wine, delving into how aeration, temperature, and glassware also influence wine sensations.

# Highlights



**Exclusive Tastings:** Delight in private visits to legendary estates producing Grand Cru and Premier Cru wines, including Maison Prosper Maufoux and Domaine Laroche.



**A Taste of Innovation:** Gather for an intimate celebration of up-and-coming winemakers who add innovation to tradition.



**Personal Connections:** Meet Burgundy's most celebrated winemakers, who'll share insights about how craft, art, and inspiration come together in the bottle.



**Gastronomic Experiences:** Savor regional specialties paired with curated selections of reserve and library wines at every provided meal.



**Four-Star Hotels:** Enjoy the refinement and comfort of deluxe hotels located just steps away from sightseeing highlights.

# 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 known for its iconic windmill and granite-rich soils that lend wines structuring tannins. Dating to the 18th century, the estate is renowned for its powerful and elegant expressions of Gamay, which can age beautifully. Continue to Hôtel 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 cobbled streets of Beaune, highlighted by a visit to the Hospices de Beaune. Built in 1443 as a hospital, it's characterized by the Flamboyant Gothic architecture with a colorful glazed tile roof and pointed arches. Now a museum, the building is also the setting for the legendary annual charity wine auction. After a bistro lunch and time at leisure in Beaune, enjoy an afternoon tasting at Bouchard Père & Fils, established in 1775. Its estate vineyards encompass 150 acres across the Beaune, Volnay, Monthélie, Pommard, and Meursault appellations, including notable monopoles such as Vigne de l'Enfant Jésus in Beaune Premier Cru Les Grèves. Cap the day with dinner at Loiseau des Vignes, where the oak-accented interior evokes wine barrels.

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

**Accommodations:** Hotel de la Poste

**Wineries:** Bouchard Père et Fils





## Day 3: Of Coffee and Wine

Have you ever dreamed about moving to Burgundy? Get an inkling of what it's like from the backstory of Matt McClune, a Massachusetts-born artist who moved to France in the mid 2000s. In 2021, he opened Saint Romain Coffee, an artisanal roastery specializing in single-lot coffees from Ethiopia. At a tasting, you'll learn how coffee is like wine, with different terroirs and techniques coaxing out unique flavors. Continue to Maison Prosper Maufoux, with esteemed vineyards throughout the Côte de Beaune and Côte de Nuits. Your tasting takes place in the 18th-century Château de Saint-Aubin, located just off Route des Grands Crus. After a tour of the estate, enjoy a lunch of classic Burgundian cuisine. Return to Beaune for an evening at leisure.

**Included Meals:** Breakfast, Lunch

**Accommodations:** Hotel de la Poste

**Wineries:** Maison Prosper Maufoux

## Day 4: From Heritage to Handcrafted

Depart for Maison Louis Jadot, one of the most venerable and respected wine houses in Burgundy. Both a vineyard owner and a négociant, the house has longstanding relationships with growers across Burgundy's famed appellations. During a guided tasting, you'll discover the elegance and diversity of their bottlings. This afternoon, shift from renowned estates to the cutting-edge future at a small-grower event celebrating Burgundy's independent producers. At a local restaurant, you'll meet innovative winemakers experimenting with techniques such as using native yeasts and fermenting/aging in amphora and concrete. It's an opportunity to taste wines from the Burgundy stars of the future. Continue to Hostellerie du Chapeau Rouge and enjoy an evening on your own in Dijon.

**Included Meals:** Breakfast, Lunch

**Accommodations:** Hostellerie du Chapeau Rouge

**Wineries:** Maison Louis Jadot





## Day 5: Chablis Elegance

Journey to Chablis, long regarded as the pinnacle of mineral, site-driven Chardonnay. Discern all its nuances with a tour and tasting at Domaine Laroche, with cellars set in the Obédiencerie, a one-time monastery established in the 9th century. Their wines capture the finesse of the Kimmeridgian soils, Jurassic-era deposits rich in marine fossils that contribute to Chablis' distinctive "chalky" or "flinty" notes. After a seasonal lunch, descend into the dramatic limestone cellars of Domaine Bailly Lapierre, carved into the hillsides of the Yonne Valley. The village of Bailly is the birthplace of the AOC Crémant de Bourgogne, a sparkling wine made using the *méthode traditionnelle*. Their Crémants are crisp and complex, including a notable line of bottlings aged for more than three years. Return to Dijon, where the remainder of the day is yours to enjoy.

**Included Meals:** Breakfast, Lunch

**Accommodations:** Hostellerie du Chapeau Rouge

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

## Day 6: Discovering Dijon

During the Middle Ages, Dijon flourished as the seat of the powerful Dukes of Burgundy, whose court rivaled that of the French king. On a guided walking tour of Dijon, you'll explore its medieval lanes, historic squares, and culinary heritage. At Notre-Dame de Dijon, it's tradition to rub the belly of the small stone owl and make a wish. Then take part in a hands-on mustard workshop, where you'll learn how this beloved condiment is crafted and blend your own to take home. After lunch at leisure in Dijon, there's time to settle into one of the city's cafés or visit the former ducal palace, now a museum. In the afternoon, gather for a tasting of old vintages at a wine bar, reflecting on the depth and character of Burgundy's terroirs that you've experienced during the past week. Conclude the day with a farewell dinner in Dijon.

**Included Meals:** Breakfast, Dinner

**Accommodations:** Hostellerie du Chapeau Rouge



## Day 7: Au Revoir

Say 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

Located close to the historic Hospices de Beaune, this four-star hotel has an interesting past of its own. Built in the late 19th century, it stands on the site of an old coaching inn and surrounds a lovely courtyard. Today, accommodations blend contemporary comfort and countryside elegance, providing a welcoming haven after a day of exploration. Each room features individual décor, Wi-Fi, and modernized bathrooms. **(3 nights)**

## 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. **(3 nights)**





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## Pricing

Double Occupancy: \$9,595

Single Occupancy: \$10,690

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.***