



## *Dijon Wining & Dining Tour 4 days/3 nights*

*Dates : 12 – 15 April & 10 - 13 May 2023*

*Exclusive to a small group of 4*

Dijon is the capital city of the historical Burgundy region in eastern France, one of the country's principal wine-making areas. It's known for its traditional mustard, vineyards, gastronomic flair and building styles ranging from Gothic to Art Deco. The distinguished 1787 Musée des Beaux-Arts, housed in the vast Palace of the Dukes, holds a rich collection of paintings, sculptures, crafts and antiquities and is of the best museums in France, after the Louvre, in terms of collection.

As a food and wine capital, Dijon is famous for its culinary specialities which include mustard, snails, crème de cassis, chocolate, and gingerbread, kir/kir royale and gougère (cheese puffs).

Located in the heart of the town, the recently opened Cité Internationale de la Gastronomie et du Vin, offers an exhibition area of 1700 m<sup>2</sup> devoted to French gastronomy and wines from the world over. With five Michelin-starred restaurants, a lively indoor market in the city centre and an international food fair, Dijon really is a gourmet city. To this add wine tastings to the Cote de Nuit and Cote de Beaune, and you have a perfect side trip from Paris.

Your host Philippe invites you to his beautiful home for a relaxing 3 night stay to discover Dijon, for those who love cooking, wine, food and the simple pleasures of life. Let Phillippe guide you through the old city centre, visit the morning markets, enjoy tastings of chocolate, gingerbread and mustard and wine, and most importantly his hospitality in his beautiful home where you will learn how to make Bœuf Bourguignon and much more.

After living for over 30 years in Australia, as an ex-Qantas flight attendant, Philippe returned to his childhood home of Dijon in 2021. With impeccable taste, he bought and restored an old country stone barn in the Burgundy countryside, on the outskirts of the city.

With only a small group of 4 people, Philippe invites you to his home in the picturesque rural village of Flacey.

Destination Artisans contact :  
Paris: +33 (0) 6 59 10 90 64  
Sydney: +61 (0)40088 3641  
[norma@destinationartisans.com](mailto:norma@destinationartisans.com)



### **Day 1 - Arrival, Walking Tour & Tastings in Dijon (5 hours)**

Upon arrival at Dijon train station, Philippe will meet you for a walking tour of Dijon.

Long ago in the fifteenth century, before France was united under one king, this corner of France was ruled by the Dukes of Burgundy, who were based here in Dijon. It wasn't until 1477, after the death of the Duke Charles the Bold, that the area came under French rule.

Given Dijon's rich history and abundance of museums and interesting sites, it's definitely worth exploring the city. There is no better way to get your bearings and explore Dijon than by following Philippe on the Owl's Trail.

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From here you will be transferred to the new Cité de la Gastronomie et du Vin which opened in May 2022.



Participate in a 40 minute workshop to understand the notion of terroir in Burgundy. Discover the meaning given to the word 'terroir'. Decode the hierarchy of appellations and the notion of *Climat*, and understand the unique characteristics which justify its inscription on the UNESCO World Heritage List. The workshop is a multisensory and immersive experience including tasting, discussion and a projection.

You will taste 2 white wines and 2 red wines. Discover 4 appellations from the North to the South of Burgundy, by tasting and comparing them 2 by 2.

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Finally learn the key to know how to read a label and choose your Burgundy wine. A new tasting experience that invites you to a unique multisensory journey where visual, auditory and gustatory immersions interact.

Lastly, enjoy a workshop around Dijon's famous mustard by producer Edmond Fallot who offers you a unique experience. The last great family mustard factory in Burgundy, Maison Edmond Fallot, founded in 1840, has managed to maintain the know-how of mustard makers. The workshop is in an extraordinary place where your 'mustard maker' will reveal all the secrets of making this famous mustard and invites you to make it yourself. At the end of the workshop, you will leave with your homemade mustard.



At the end of the day, you will be transferred to Philippe's home, check in, freshen up before dinner at the local restaurant Le Bistrot de Norges (*out of pocket*).

The Bistrot de Norges welcomes you for dinner and is located at the Country Golf Club. Discover the bistrot cuisine with flavours from around the world by Chefs Nicolas Isnard and David Le Comte.

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### Day 2 - Full Day Tour with Chocolate Tasting & of Cote de Nuit Wines (8 hours) (B)

After a continental breakfast, you will be transferred to the workshop of Fabrice Gillotte, Dijon's most famous chocolate maker for a visit and tasting.

For Fabrice Gillotte, chocolate is above all a family affair. Born of an artisan chocolatier and pastry chef, Fabrice Gillotte spent all his youth in the family chocolate and pastry making workshop, each day immersing himself a little more in the values that still symbolize the vision of the house today.

Initially destined to become a pastry chef to perpetuate the family tradition, in 1985 he took over the artisanal chocolate factory newly created by his father and discovered the passion and art of chocolate.

With a unique and original vision in the world of chocolate makers for the time, he then embarked on the adventure of entrepreneurship and began to imagine and develop new methods of manufacturing and preserving chocolate through meticulous research and the development of new chocolate manufacturing techniques.

Today the know-how of Maison Fabrice Gillotte is expressed in a 2000 m<sup>2</sup> chocolate factory in Norges-la-Ville and in 3 shops in the city centers of Dijon, Beaune and Besançon. The chocolatier



Meilleur Ouvrier de France never ceases to transmit his passion for chocolate in each creation, and continues to sublimate the cocoa bean a little more each day.

Nicknamed "the Steve Jobs of the chocolate factory", Fabrice Gillotte cultivates and interprets creativity and audacity. His exceptional and ever more original chocolate creations have earned him numerous competitions and distinctions such as the Chocolate Awards, the title of Essential French Chocolate and the first competition for the Meilleur Ouvrier de France Chocolatier Confectionneur obtained in 1990.

This morning you will discover the chocolate workshop of Fabrice Gillotte in the village of Norges-la-Ville. This is for lovers of milk chocolate or dark chocolate, taste the intensity of pure origin cocoa thanks to the manufacturing excellence of Maison Fabrice Gillotte.



After lunch, you will meet your wine expert for your half day tour to the Cote de Nuit. The Champs-Elysées of Burgundy on the Route des Grands Crus of Côte de Nuits: Vosne-Romanée, Gevrey-Chambertin, Chambolle-Musigny, a Pinot Noir paradise with 1 to 2 tastings of your choice - 5 to 14 wines, including 1ers Crus and Grands Crus.

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You will make your first stop at Romanée Conti, a visit not to be missed during an oenology trip to Burgundy. Enjoy a prestigious wine tasting in a private cellar with a selection of great Burgundy wines from various estates.

You will have 2 options to choose from:

Option 1: Walk in the footsteps of the Cistercian monks at the Château du Clos de Vougeot. Visit the old vat room, the wine presses, and the cellar built between the 12th and 16th centuries. An opportunity to discover the history of oenology in Burgundy.

Option 2: A stop at Gevrey-Chambertin, “the king of Burgundy wines.” Detour through an estate rooted in several generations. Visit the cellars between oak barrels and old vintages. To make this oenological trip unforgettable, enjoy a private tasting of Pinots Noirs made with respect for the terroir and tradition.

At the end of the day, back to Philippe’s home, time to relax before dinner at the local restaurant Côté Riviere (*out of pocket*). Corinne and François Lagrue welcome you to their family restaurant for a gourmet dinner of French cuisine, using local products, a carefully prepared wine list, all accompanied by a warm and welcoming service.



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### Day 3 - Full Day Tour with Market Visit, Tasting & Cooking Class (D)

First thing this morning with Philippe you will head to the Marché des Halles to buy your ingredients for tonight's dinner. The building, inspired by Gustave Eiffel, and built from 1873 to 1875 was listed as an historical monument in 1975. Take the time to look around and enjoy the weekly markets.



You will then head to La Brasserie des Loges for a late breakfast (*out of pocket*). Five years ago, Hervé and his team opened the Brasserie des Loges, located on one of the most beautiful squares in Dijon, next to the Museum of Fine Arts, at the Place du Théâtre.



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After a late breakfast, you will be transferred to Mulot & Petitjean for a tasting of the traditional Burgundy gingerbread (pain d'épices). Mulot & Petitjean is a family business which is both forward-thinking and traditional. It remains faithful to the skills and expertise which have been passed down the generations. Mulot & Petitjean was the first company to be awarded an 'Entreprise du Patrimoine Vivant' in the field of gastronomy in Burgundy. Founded over 220 years ago, Mulot & Petitjean has had a long and prestigious history.

In 1912, the manufacture of pain d'épices was moved to 6 Boulevard de l'Ouest in Dijon, where pain d'épices is still being made today and where visitors can find out all about the secrets behind creating pain d'épices in the factory. Enjoy a 1.5 hour tour given by a professional who will explain in detail the Company's history and the secrets behind the manufacturing process of the traditional recipes. And enjoy a tasting at the end, the best part of the visit !



After the visit return to Philippe's place where you will have free time till 5pm, when you will gather around the table to help prepare the evening meal of bœuf bourguignon. Beef Bourguignon is a recipe of beef stew, traditional to Burgundy cuisine, cooked in red Burgundy wine, with a garnish of mushrooms, small onions and bacon.



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The evening will start with a kir or kir royal, a traditional aperitif from Bourgogne with gougère, (cheese puffs), followed by a seasonal entrée, main course and will end with cheese and dessert.

#### Day 4 - Depart Dijon (B)

After breakfast and checking out, Philippe will transfer you back to Dijon train station for your train back to Paris.



Philippe is a wonderful host who looks forward to welcoming you to his home.

**Please Note :** The accommodation may not be suitable for people with mobility issues. Philippe's home is strictly non smoking and he asks that you please be respectful of your surroundings.

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