



**CORK+COMPASS**

BY WINE ENTHUSIAST

# The Best of Burgundy *with Anna-Christina Cabrales*

November 3-9, 2025







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# The Best of Burgundy

November 3-9, 2025 | 7 Days, 6 Nights

## Introduction

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

Guided by Wine Enthusiast Tasting Director Anna-Christina Cabrales, you'll meet esteemed winemakers and discover 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 and Burgundy, Champagne and Rhône Valley reviewer for Wine Enthusiast. Under her direction, the team blind tastes 25,000 wines from across the globe. Cabrales was the director of education at Independence Wine & Spirits, a fine wine importer of Taub Family Selections; GM & wine director of Morrell Wine Bar and project manager in investor relations for Business Wire. She believes in mentorship and community and is a mentor for Wine Unify and Bâtonnage Forum. She also serves as the NY educational liaison for the Comité Interprofessionnel du vin de Champagne (CIVC) and a Dame Chevalier for L'Ordre des Coteaux de Champagne. Cabrales graduated with a culinary and sommelier diploma from The French Culinary Institute and a bachelor's in economics and East Asian studies with a minor in psychology from Rutgers University-Douglass College.



# Highlights



**Exclusive Tastings:** Delight in private visits to legendary vineyards, including Bouchard Père & Fils and Maison Louis Latour.



**A Taste of Innovation:** Sample from barrels from up-and-coming vineyards 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 lunch and dinner.



**Charming Locales:** Immerse yourself in the enchanting villages of Beaune, Dijon and beyond.



# Itinerary



## Day 1: Welcome to Burgundy

Arrive independently at Lyon Airport and take advantage of a complimentary group transfer to Beaune. 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. Settle into your accommodations before joining us for a welcome dinner and toast at Le Bouillon.

**Included Meal:** Dinner

**Accommodations:** Hotel de la Poste

## Day 2: Historic Beaune & Iconic Tastes

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 its iconic annual charity wine auction in November. Then step into a beloved local cheese shop offering artisanal selections that highlight the region's rich dairy traditions. After a delightful bistro lunch, enjoy an exclusive afternoon tasting at Bouchard Père & Fils. Cap the day with dinner at the acclaimed Loiseau des Vignes.

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

**Accommodations:** Hotel de la Poste







## Day 3: Santenay & Nuits-Saint-Georges

Start your day with a visit and tasting at Château de la Créée, sister property of the famed Domaine Serene in Oregon, followed by a convivial family-style lunch on the estate. Continue your journey with an afternoon visit to Domaine Moillard, an estate celebrated for its centuries-old cellars. Dating back to the 19th century, this estate embodies the rich winemaking heritage of Nuits-Saint-Georges. Explore the full range of Burgundy's famed varietals, from delicate Bourgogne wines to powerful Premier Crus. Continue with an afternoon tasting and a candlelit cellar visit at Domaine Marguerite Carillon. Enjoy your evening at leisure.

**Included Meals:** Breakfast, Lunch  
**Accommodations:** Hotel de la Poste

## Day 4: Discovering the Côte de Nuits

Depart for Dijon with a morning visit to Maison Louis Latour, home to Burgundy's largest Grand Cru holdings. Tour the historic Château du Clos de 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. After exploring this iconic site, enjoy lunch at a local eatery. End the day with a tasting at Château de Marsannay, a distinguished estate known for its exceptional range of wines, from elegant reds to fresh whites and celebrated rosés. As the gateway to the Côte de Nuits, this winery is steeped in tradition yet embraces innovation, offering a fascinating glimpse into Burgundy's evolving wine landscape. Enjoy a leisurely evening in Dijon.

**Included Meals:** Breakfast, Lunch  
**Accommodations:** Hostellerie du Chapeau Rouge







## 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 Chablis' 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. Relish a seasonal lunch featuring traditional Burgundy dishes at the winery, such as coq au vin, tender beef bourguignon, and tarte Tatin made with caramelized local apples, all thoughtfully paired with the estate's finest wines. Return to Dijon for an evening at leisure.

**Included Meals:** Breakfast, Lunch

**Accommodations:** Hostellerie du Chapeau Rouge

## Day 6: Sparkling Secrets & Scenic Strolls

Start with a small group tasting at Louis Bouillot, renowned for their Crémants de Bourgogne. Weather permitting, enjoy a gentle hike through the picturesque Nuits-Saint-Georges area, where undulating vineyard-clad hills stretch as far as the eye can see, interspersed with charming stone farmhouses and ancient paths once tread by generations of winemakers. After lunch, savor a visit and tasting at Domaine du Clos Saint Louis or opt for a mustard workshop at Moutarderie Fallot. Conclude the day with a farewell gourmet 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 pm.

**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: \$7,590**

**Single Occupancy: \$8,440**

**Deposit: \$500**

→ **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.



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*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.***