



ULTIMATE GOURMET WINE EXPERIENCE

Discover the markets and vineyards of Burgundy with Katherine Frelon



staying at

LA FERME DE LA LOCHERE

IN THE HEART OF BURGUNDY



AL FRESCO DINNING IN PRIVATE COURTYARD



Majestic entrance, elegant dining with the perfect kitchen for creating masterpieces





5 Super King or Twin ensuite bedrooms







Situated by the Burgundy Canal



Relax by the pool or under a shady tree



ITINERARY

Ultimate gourmet wine experiences





Saturday

Arrival at the property from train station - transport provided by us.
After welcome speech, aperitif and chat, guests will be shown to their rooms

There will be an in-house wine tasting at approx 6:30 with your hostesses wine expert Brendan Moore from [Wine Liaisons](#)

Followed by a delicious dinner prepared by your hostess Katherine from her 1st cookbook [Shop. Cook. Eat](#)

Brendan and Katherine will go through the weeks schedule and answer any questions guests may have

Sunday April 2

Breakfast - traditional continental will be from 7.30

Departure 8:30 on Bus for CHABLIS

Where you will meet up with Brendan who will take you into the vineyards for a talk and tasting.

Lunch will be at the wonderful [Au Fil de Zinc](#) where you will enjoy a 5 course wine tasting menu

After lunch the journey back will go via [Vezelay](#) for a cultural experience and wine tasting if time allows

Dinner at home

Monday April 3

Breakfast - traditional continental will be from 7.30

Departure 8:30 on Bus to the Cote de Beaune

Wine tasting today in the south of Burgundy with some of Burgundy's best wine makers with lunch in [Le Montrachet](#) that will include a wine tasting menu

After lunch the Bus will go to [Beaune](#) for historical and cultural visit before wine tasting at [Domaine Jacob](#)

Dinner at home

Tuesday April 4

Breakfast - traditional continental will be from 7.30

Departure 8:30 on Bus to the Cote de Nuits

Today you will be heading off to Dijon and the colourful Market that is held 3 times a week.

Armed with your recipe book and a list of ingredients to seek out, testing your French! When your baskets are full a well earned café au lait awaits you before heading back via the ducal palace of the Dukes of Burgundy.

A rustic lunch will be enjoyed from the market out in the courtyard, and then you will be treated to a traditional bread making lesson before preparing supper using all the delicious goodies brought that morning.

Dinner will be cooked by your hostess and all those wishing to join in.



Wednesday April 5

Breakfast - traditional continental will be from 7.30am

Departure - 8.30

Your hostess will be taking you to the Northern part of the Cote de Nuits for a wine tasting at Fixin - vineyard to be decided - before heading to Gevrey Chambertain for a simple lunch and great wine tasting at Les Deux Chevres before driving through the Grand Cru vineyards and Clos Vougeot

Dinner at Home

Friday April 7

Breakfast - traditional continental will be from 7.30am

After breakfast we will be concentrating on requests from all our guests, mastering the secrets of traditional French cuisine, for example classic sauces, vinaigrettes, veloutés and stocks, creating the perfect pâté, smoking a sublime duck fillet, or even basics of tempering chocolate.

Dinner will be cooked and served by your hostess where she will demonstrate seasonal recipes from her cookbook

Thursday April 6

Breakfast - traditional continental will be from 7.30am

Departure 10am on Bus to the North of Burgundy - Irancy and St. Bris

This exciting area of Burgundy is often over looked and it's a true gem of Northern Burgundy where they mainly produce Chardonnay but these 2 villages have a great robust red Domaine Verret in Irancy with lunch at La Soufflot

After lunch we will head to St Bris le Vineuse to a great cellar visit with wine makers Pierre Louis and Jean Francois

Dinner at home

Saturday April 8

Breakfast - traditional continental will be from 7.30am

Departure by 10am or earlier depending on guests future travel plans

Bus available for transport

Cost 2800€ pp min 6 max 8

flights, travel to accommodation and spending money are not included

contact details and address

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