

In the heart of a 17th century convent, let our wine-consultant guide you and introduce you the largest cellars in Burgundy.

After being given a glass, the tasting of 7 Burgundy appellations will begin.

You will then be brought to a private cellar to enjoy a delicious meal (chosen by you).



TASTING - 7 WINES

2 white: Meursault 1er Cru, Chassagne-Montrachet 1er Cru 5 red: Volnay, Nuits-Saint-Georges 1er Cru, Pommard 1er Cru, Hospices de Beaune - Beaune 1er Cru, and a Grand Cru

MENU (1 SET MENU FOR THE WHOLE GROUP)

Appetizer:

Gravelax salmon carpaccio, yuzu pearls

Or Scallops seared with curry and coconut milk

Or Pan-fried foie gras escalope, four-spice jus

Chassagne-Montrachet white

Roasted scallops on a bed of spinach, Crémant jus

Or Lobster stack, Cognac cocktail sauce, diced avocado and mango
Or Duck foie gras, toasted brioche, caramelised onion chutney,
bouquet of young shoots

Puligny-Montrachet 1er Cru

Marc de Bourgogne 'between courses' sorbet

Low-temperature Rossini beef fillet, reduced jus, pan-fried fresh mushrooms and glazed carrots

Or Cod fillet, truffle-flavoured butter, carrot purée and pan-fried fresh seasonal vegetables

Or 'Vol-au-vent' with quenelle and poultry with morel mushrooms

Morey-Saint-Denis 1er Cru

Selection of four matured cheeses, fruit chutney

Hospices de Beaune - beaune 1er Cru

Red fruit sabayon with Crémant de Bourgogne
Or Grand Marnier ice cream soufflé, yellow fruit coulis
Or French toast 'briohe perdue', caramel coulis, vanilla ice cream
Crémant de Bourgogne rosé

Coffee and mineral waters

SUMMARY

Historic and guided tour

Guided tasting of 7 great wines

Candlelights lunch or dinner in the cellar

RATE

Lunch or dinner

Min. 20 persons:

€220.00/pers incl. taxes

YOUR CONTACT

Pierre BORSATO

5 to 7 Rue du Collège, 21200 BEAUNE

Phone: +33(0) 80 24 53 87

pierre.borsato@patriarche.com

