



Terroir Wine Seminars, Inc.

In partnership with

Bourgogne Aujourd'hui magazine

October 22, 2007

To Hospices de Beaune Auction Seminar Participants

From David DeBenedictis

Hostellerie Le Cedre

[Http://www.lecedre-beaune.com](http://www.lecedre-beaune.com)

As the group requested to be “in the middle of the action” we will be in this well located and appointed hotel all five nights. It is on the Beaune pérépherique, a five minute walk from all of our Beaune commitments.

Thursday November 15th

Unofficial pre-seminar rendez-vous

4:30 PM

→ **Alex Gambal at Maison Alex Gambal**

[Http://www.alexgambal.com](http://www.alexgambal.com)

Unofficial Dinner Thursday night

8:00 PM

→ **Restaurant Le Gourmandin**

[Http://www.hotelgourmandin.com](http://www.hotelgourmandin.com)

Friday November 16th

10:00 AM

→ **Christophe Roumier at Domaine Georges Roumier**

[Http://www.roumier.com](http://www.roumier.com)

2931 Banyan BLVD CIR NW
Boca Raton, Florida 33431
Tél 1.561.998.4987
Fax 1.561.998.4929

www.terroir-wine-seminars.com

e-mail david@

[terroir-wine-seminars.com](http://www.terroir-wine-seminars.com)

Voice / Fax en France

01.53.01.08.97

12:30 Friday Lunch

➔ **Restaurant Le Chambolle**

[Http://www.restaurant-lechambolle.com](http://www.restaurant-lechambolle.com)

2:00 PM

➔ **Domaine Emmanuel Rouget**

3:30 PM

➔ **Domaine Comte de Vogüé**

6:30 PM

Seated tasting at Loiseau des Vignes

➔ **Adrian Williamson of Tastevin Selections in Toronto**

Adrian is an old friend who brings into Ontario (including for private clients) a number of great Burgundies.

Friday 8:30 PM Dinner

➔ **Loiseau des Vignes**

[Http://www.bernard-loiseau.com](http://www.bernard-loiseau.com)

Saturday November 17th

10:00

➔ **Seated Tasting of the 2007 Hospices de Beaune Wines Being Auctioned**

12:30 PM Lunch

➔ **Restaurant Ma Cuisine**

4 PM

➔ **Domaine Joseph Voillot**

[Http://www.joseph-voillot.com](http://www.joseph-voillot.com)

Each year on this weekend, a different theme is presented for a walk around tasting for the friends of Joseph Voillot and son in law wine maker Jean Pierre Charlot. This year is a twenty year vertical of Pommard 1er Cru Pezerolles. It is a wonderful event, and there will be surprises brought by other winemakers - truly an “inside” event.

7 PM

Tasting and Prestige Dinner

➔ **Maison Champy**

[Http://www.champy.com](http://www.champy.com)

Owner Pierre Meurgey and wine maker Dmitri Bazas were recently featured in the Wine Spectator for getting the highest Côte de Nuits scores in that issue. They will be our hosts, buyers, and producers for our Auction wines. On Saturday evening we will be their guests at a prestige dinner in the magnificent historical cellars. Pierre and Dmitri are a joy to be around and they are making great wine.

10:30 AM Sunday

➔ **Optional Activities to be Discussed**

Choices include a special private tasting at Champy, including bottled Hospices de Beaune wines, or just sleeping in.

12 Noon Lunch

➔ **Lunch with other Buyers at Maison Champy**

2:30 PM

➔ **147th Auction of the Wines of the Hospices de Beaune**

Salle de Beaune

[Http://www.hospices-de-beaune.com](http://www.hospices-de-beaune.com)

Christie's now operates the Auction which makes it quite a bit more formal, busy, and restrictive, so we will have seats in two different locations.

You can download the catalog at http://northpf.com/tws/2007_Auction_Catalog.pdf or you can visit Christie's at http://christies.com/features/nov07/beaune_teaser/overview.asp . You will be able to come and go throughout the afternoon.

8:00 PM Dinner

➔ Probably **Via Mōkis** a new (modern) restaurant

[Http://www.viamokis.com](http://www.viamokis.com)

Monday November 19th

10 AM

➔ **Domaine Coche Drury**

12:30 PM Lunch

➔ **La Paulée de Meursault**

Bring some bottles to share!