

CHAMPAGNE & BURGUNDY

WITH
HAUTE DOMAINE



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Custom Planning

Châteaux, historic abbeys, canals, beautiful countryside, great food and wine await you in Champagne and Burgundy, arguably 2 of the finest Chardonnay and Pinot Noir wine producing regions in the world. Both easily accessible by car or TGV train.

Our custom tailored tours and experiences, take into account your taste profile, interest, and budget.

Here are a few ideas which we can shorten or lengthen, add a resort style hotel to chill in, or focus on either chardonnay or pinot noir.

CHAMPAGNE





CHAMPAGNE REGION

45 mins from Paris - Only 7hr 45mins from New York



MARNE VALLEY

Wide availability, greater resistance to disease, and increasing demand for Meunier have inspired smaller vineyards in the Marne Valley to produce single vineyard, single-vintage and single varietal Champagnes.



REIMS MOUNTAINS

Pinot Noir is often associated with vineyards in Burgundy. It is one of the main grapes cultivated in the vineyards of the Montagne de Reims, where it is the predominant grape variety benefiting from the cool, chalky terrain.



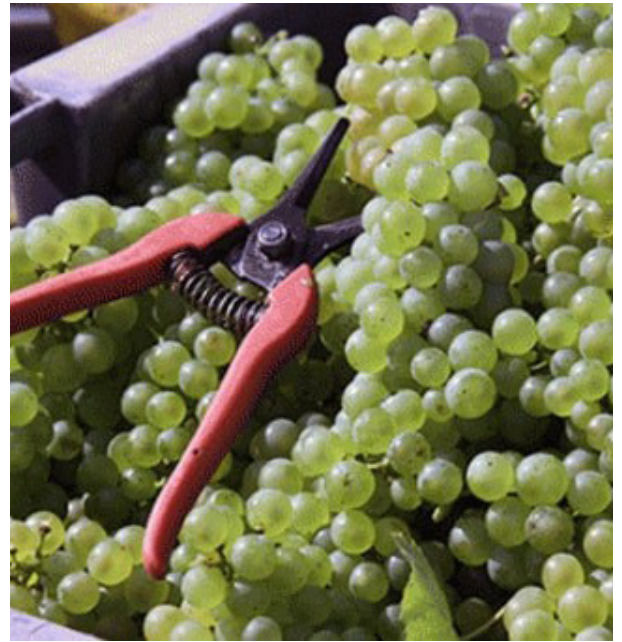
WHITE COAST

Champagnes that use 100% Chardonnay grapes are called Blanc de Blancs and found in the Cote des Blancs or White Coast south of Epernay.

Grapes

Chardonnay

Unlike the purplish Pinot Noir, Chardonnay grapes have a green, almost golden appearance and produce white wine. Chardonnay grapes are often confused with those of Pinot Blanc, since both varieties have similar looking leaves, grape vines and cluster shapes. Its appeal and dominance in both the sparkling and still wine has often given it the nickname, "Noble Chardonnay".



Meunier

Pinot Meunier grapes are similar in color to Pinot Noir, with bluish-black skins and tight clusters. Its shoots often have a powdery white appearance due to the white hairs that grow along its surface. Meunier is less susceptible to mildew than Pinot Noir and more resistant to grape diseases than Chardonnay.



Pinot Noir

The Pinot Noir grape is distinctive for its dark purple and pine cone-shaped clusters. The words "pinot" and "noir", which mean "pine" and "black" in French, refer to the grape's tightly clustered bunches. Pinot Noir is also very sensitive to different production methods, which makes the grape variety highly reflective of its terroir.



What is Champagne ?

Video

- A wine made from a single grape variety or blend of Pinot Noir, Chardonnay and Pinot Meunier with varying levels of “sugar” added.
- The first commercial Sparkling Wine region with centuries old traditions, cultural heritage and expertise.
- The globally recognized Gold Standard by which all Sparkling Wines are compared..
- A “Luxury” brand, arguably the only Luxury wine brand in the world.
- The perfect romantic and group destination close to both Paris and Paris airports.





EXPERIENCES

CHAMPAGNE

IN DEPTH VISIT

- Visit the Vines
- Wine Blending
- Wine Walks
- Winemaker Workshop
- 4x4 in the Vines

SINGLE GRAPES TASTINGS

- Chardonnay
- Pinot Noir
- Reds & Rosés
- Meunier
- Ratafia

SPECIAL TASTINGS

- 5 Senses Workshops
- Clear Wine Tasting
- Vintage vs Non Vintage
- Pairing Lunches
- Discover Grand Crus
- Wine & Cheese Tasting

FAMOUS CELLARS

- Ruinart, Veuve Clicquot, Pommery, Taittinger,
- Dom Perignon, Moët, Nicolas Feuillatte, Collet.

champagne centres



Reims

The city of Reims is 80 miles east of Paris. Founded by the Gauls, it became a major city during the Roman period.

Reims houses the headquarters of Veuve Clicquot, Ruinart, Pommery, Mumm and Taittinger. Their deep spectacular carved underground chalk cellars & tunnels are still used to age the Champagne.

The UNESCO Cathedral in Reims is one of France's great masterpieces of Gothic art and a highlight worth a visit. It became the cathedral of Coronations for French kings in memory of the baptism of Clovis by Saint Remi on Christmas Day 498.

For those interested in art, the Beaux Arts Museum houses some a small but interesting collection of art deco paintings and furniture.



Epernay

Epernay, dates back to the end of the first Iron Age. It has the 2nd largest concentration of major Champagne houses including Moët & Chandon, De Castellane, Mercier, and Pol Roger located on Ave. de Champagne, and about 110 kilometres of underground cellars.

Moët traces its history back to 1743 when they shipped Champagne to Paris for the first time. It grew in popularity during the reign of Louis XV who enjoyed it for romantic suppers with his favorite ladies of the court .

Close to Epernay is the premier cru village of Hautvillers, with its narrow streets, and sweeping views of the Marne Valley. The village was built around the 7th century Abbey Saint Pierre, home to legendary cellar master Dom Perignon in 1668.

legends



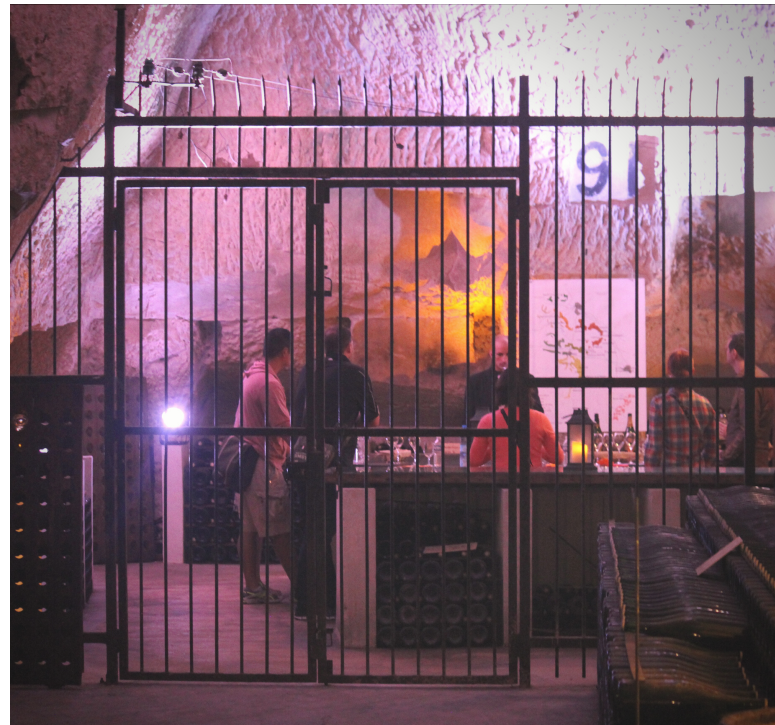
Dom Perignon

During the 17th century bubbles were discovered by accident. Contrary to popular belief, cellar master Dom Pierre Perignon did not invent Champagne but he did pioneer many practices that enhance the taste and quality. Dom Perignon believed the wine bubbles to be a defect as did the King so their goal was to tame the effervescence, which caused so many wine bottles to explode. Louis XIV established Champagne's royal status by drinking non sparkling red wine from Champagne almost exclusively. One can visit Dom Perignon's tomb in Hautvillers and walk through the small perched village and see the Abbey owned by Moët et Chandon.



Dom Ruinart

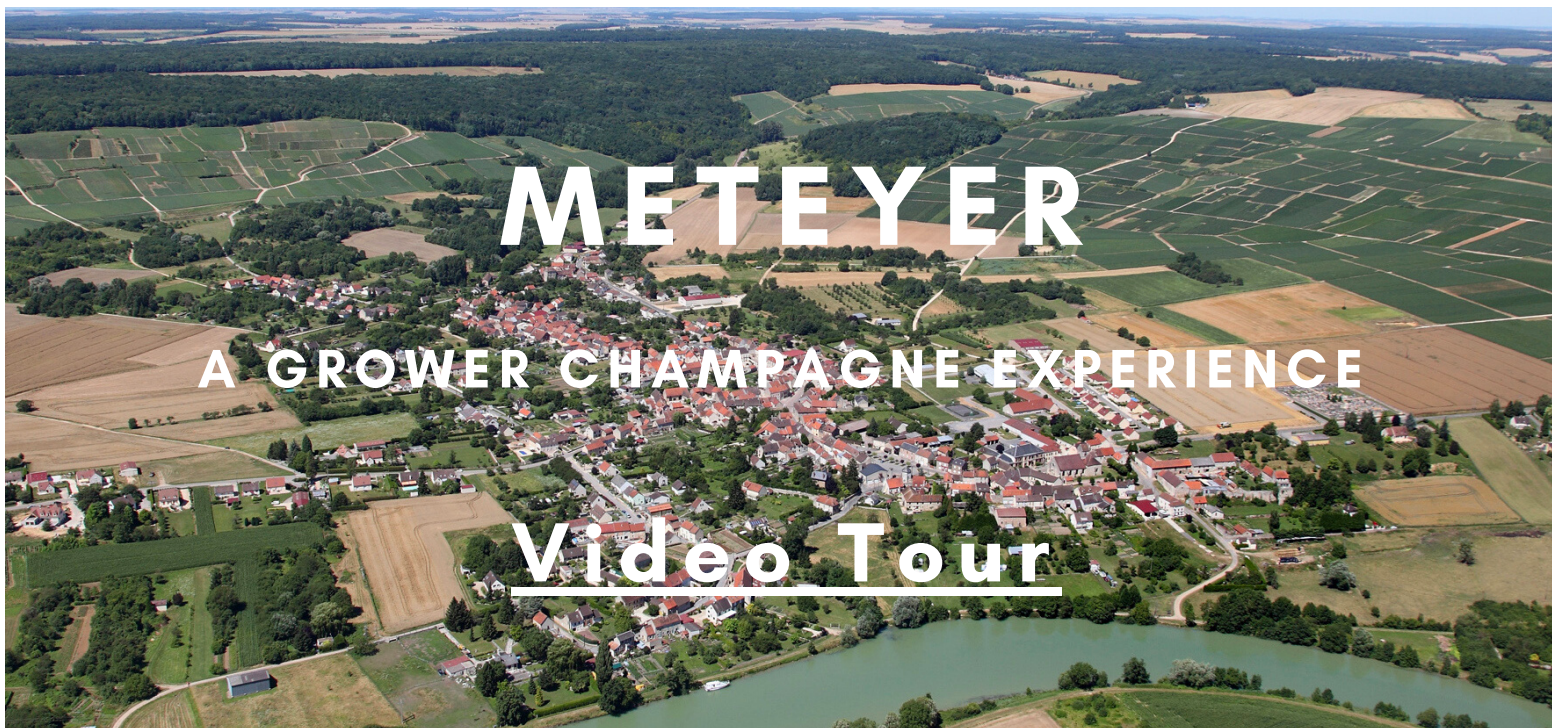
Dom Ruinart was a scholar and not involved in wine but probably inspired his nephew to create the first Champagne House. Established in 1729, Ruinart sold 170 bottles in 1730 which grew to 36,000 in 1761. In 1768, Ruinart acquired its Gallo-Roman chalk quarries and over the following years, 5 miles of tunnels were hollowed out 125 feet under the city of Reims to store its bottles. These Crayères provide stable temperature, absence of vibration and perfect humidity levels. Ruinart is known for its emphasis on Chardonnay.





Artisan Growers

- Grapes are sorted on the vines, by plot, and varietal then de-stemmed by hand
- Harvest date is based on maturity of the grapes. The sugar to acid ratio is tasted by hand & mouth not machine.
- Pressed by hand & placed in enamel coated steel tanks to keep the purity of the flavor.
- Only use the Têtes de Cuvées (first press) for bottling and sells the remaining juice.



The Bellevue

Bistronomique



[Video Tour](#)

gastronomic dining



Denis



Jean



Rieubland



chef

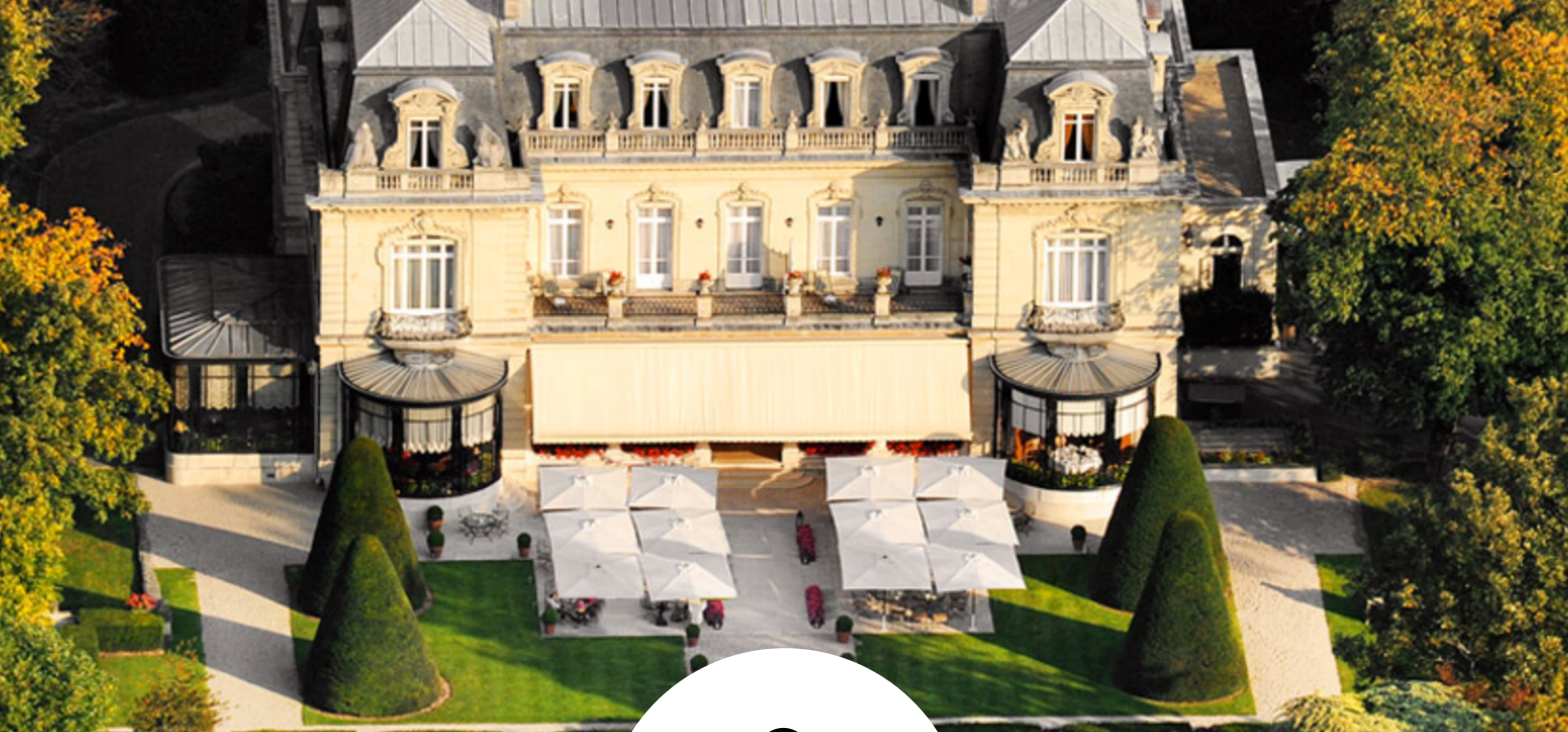


Chef Jean-Denis Rieubland sources his produce and meat from locals and friends in the region, resulting in an ever-changing menu full of rich stories and intense flavors.

Menu

ambiance





HAUTE DOMAINE
ELEGANT PROPERTIES

HOTEL LES CRAYERES

The Castle « Les Crayères » was built by Louise Pommery, Marquise de Polignac. Since 1983, the Domaine Les Crayères, has been owned by the Gardinier family and received awards repeatedly from international newspapers and magazines. The 20 rooms and suites are decorated with the care and the sophistication of French classicism.



BURGUNDY





EXPERIENCES

BURGUNDY

WINE

- Chardonnay Tastings
- Pinot Noir Tastings
- Cellar Visits
- Vine Walks & Picnics
- Wine Pairing lunch

CULTURAL SITES

- Clos Vougeot
- Hospice de Beaune
- Vézelay Cathédrale
- Abbaye de Fontenay

FOOD

- Spice Bread Maker Visit
- Dijon Mustard Producer Visit
- Indoor Food Market Visit
- Cheese Dairy Visit
- Truffle Hunt & Wine Pairing
- Cassis jam producer Visit
- Cooking Class
- Pastry Class
- Cassis Museum Visit
- Artisanal Chocolate Tasting

wine centres



Dijon

Dijon is the historic capital of Burgundy and located in the Côte d'Or wine region. Dijon has a rich history dating back to Roman times. It was at the crossroads of many trade routes. It became capital of the Kingdom of Burgundy as early as the 5th century but the days of glory arrived in the 14th century when the Dukes of Burgundy held court there. This city has served as the site for the Holy See and has been the administrative center of Burgundy since the time of the four famous Ducs.

Dijon architecture is distinguished by, among other things, the Burgundian polychrome roofs made of tiles glazed in terracotta, green, yellow and black and arranged in eye-catching geometric patterns.



Beaune

The Hotel-Dieu is the treasure of Beaune, a 'medieval jewel', with its superb multi-colored Burgundian roof tiles. It was originally a hospice founded by the chancellor, Nicolas Rolin, and his wife in 1443 to help the inhabitants of Beaune who were suffering the effects of poverty and famine after the Hundred Years' War. It now also houses the Museum of Wine of Burgundy and remains an outstanding example of medieval architecture.

Maison Patriarche is the largest Burgundy wine cellar, in Beaune and located in the former Carmelite Convent, whose cellars are linked to those of the 14th Century Chartreux Monastery.



Foods Of Burgundy

Coq au Vin – Like bœuf Bourguignon, a rooster is cooked for a very long time in a delicious red wine sauce.

Le Jambon Persillé – Porc shoulder cooked for hours in stock, cut into cubes, mixed with parsley and then fit into a mold with aspic.

Bresse Chicken – These birds are highly valued for their deep flavour and fine, tender flesh.

Bœuf Bourguignon – A traditional Burgundian meal of beef stewed in a wine sauce.

Escargots – Symbol of classic Burgundian gastronomy and usually prepared with butter, garlic and parsley.

Epoisse – Named after the village from which it originates, epoisse is a small round cows milk cheese famous in this area.

Gougères – Delicious little puffed pastries with cheese are traditionally served with Burgundy wines.

Mustard – While mustard seeds may have come from China via the Romans, it is the area of Dijon that put mustard on the map.

Kir – Félix Kir, Mayor of Dijon is the namesake of this delicious aperitif composed of creme de cassis and Bourgogne aligoté. In a kir Royale, l'aligoté is replaced with sparkling Cremant de Bourgogne.



Sparkling Cremant

Historically, Chablis was one of the first locations in Burgundy at the beginning of the 19th century to make fine sparkling wines and was an important supplier of grapes to Champagne.

Nuits-St Georges and Gevrey-Chambertin specialised in sparkling red wine and by the 1820s, a million bottles of red Bourgogne Mousseux were sold annually in France. In 1860, Napoleon III and Empress Eugenia stopped for several nights in Dijon and were presented with a case of wines, which included a sparkling red Burgundy. By 1943, they obtained the AOC "Bourgogne Mousseux" designated white, red and rosé wines produced by second fermentation in the bottle.

In 1975 the AOC Cremant de Bourgogne, was created only for white or rosé wines.

It is known under four different names : white Cremant de Bourgogne, Cremant de Bourgogne whitest of whites, Cremant de Bourgogne whitest of reds, and Cremant de Bourgogne rosé .

In recent years, a new classification has been created for top Cremant de Bourgogne segmented into Eminent for Crémant with an extended ageing period after the second fermentation of 24 months and Grand Eminent with an extended ageing of 36 months plus three months in bottle.

CHABLIS

Video Tour



CHABLIS

The Chablis region is the northernmost wine district of Burgundy. The terroir is similar to the Cote de Blancs of Champagne with chalky soil filled with oyster shells at certain levels. Monks from the Abbey of Pontigny were the first to plant Chardonnay grapes on the slopes of the River Serein, making a dry white wine renowned for the purity of its aroma and flavours of lemon and minerals.



The cool climate here produces wines with more acidity and less fruity flavors than Chardonnay wines grown in warmer climates. The wines are mostly vinified in stainless steel tanks and often have a "flinty" or "steel" note, with much less influence of oak. Chablis has 4 AOCs: Chablis, Petit Chablis, 40 Chablis Premier Cru, and 7 Chablis Grands Cru. Many Grand and Premier Cru wines receive some maturation in oak barrels, but typically the time in barrel and the proportion of new barrels is much smaller than for the white wines produced in the Cote de Beaune.





HAUTE DOMAINE
ELEGANT PROPERTIES

CHATEAU DE LA RESLE

Located close to Chablis, Château de la Resle is a discreet luxury boutique hotel, offering a “home away from home” experience where history, design and contemporary art come together in a natural harmony and a sustainable ecology. Nine elegant rooms and suites are taken care of by Dutchmen Johan Bouman and Pieter Franssens. They invite guests to share their restored French, ivy-wrapped manor house .



COTE DE NUITS

Video Tour



PINOT NOIR

What makes the region of Burgundy unique in its wines? Unlike Bordeaux, the great Burgundies both red and white, are un-blended wines made from a single grape variety, Pinot Noir for the red wines and Chardonnay for the white wines, whose aromas and tastes vary depending on the soil from which they are grown. Pinot Noir is at its best on the cool limestone slopes of Burgundy, and is grown mostly in the Côte de Nuits.



Any wine from this region will be expensive but all should be of good quality. The wines from each village area have their own character: sturdy, tannic and long-lived from around Nuits-St-Georges, aristocratic, rich and complex from Vosne-Romanée for example.

Grand Cru Vineyards include Gevrey-Chambertin, Vosne Romanée. Morey St Denis, Nuits St George.





Video Tour

Clos Vougeot

The Benedictines, at the Abbey of Cluny founded in 910, became the first truly big Burgundy vineyard owner over the following centuries.

The Cistercian order, founded in 1098 exerted great influence and created Burgundy's largest wall-surrounded vineyard, the Clos de Vougeot, in 1336. As extensive vineyard owners, they were first to notice that different vineyard plots gave consistently different wines. This laid the earliest foundation for the naming of Burgundy crus and the region's terroir thinking.

The origin of Burgundy's Grand Crus can be traced to the work of the Cistercians who, from amongst their vast land holdings in the region, were able to delineate and isolate plots of land that produced wine of distinct character.

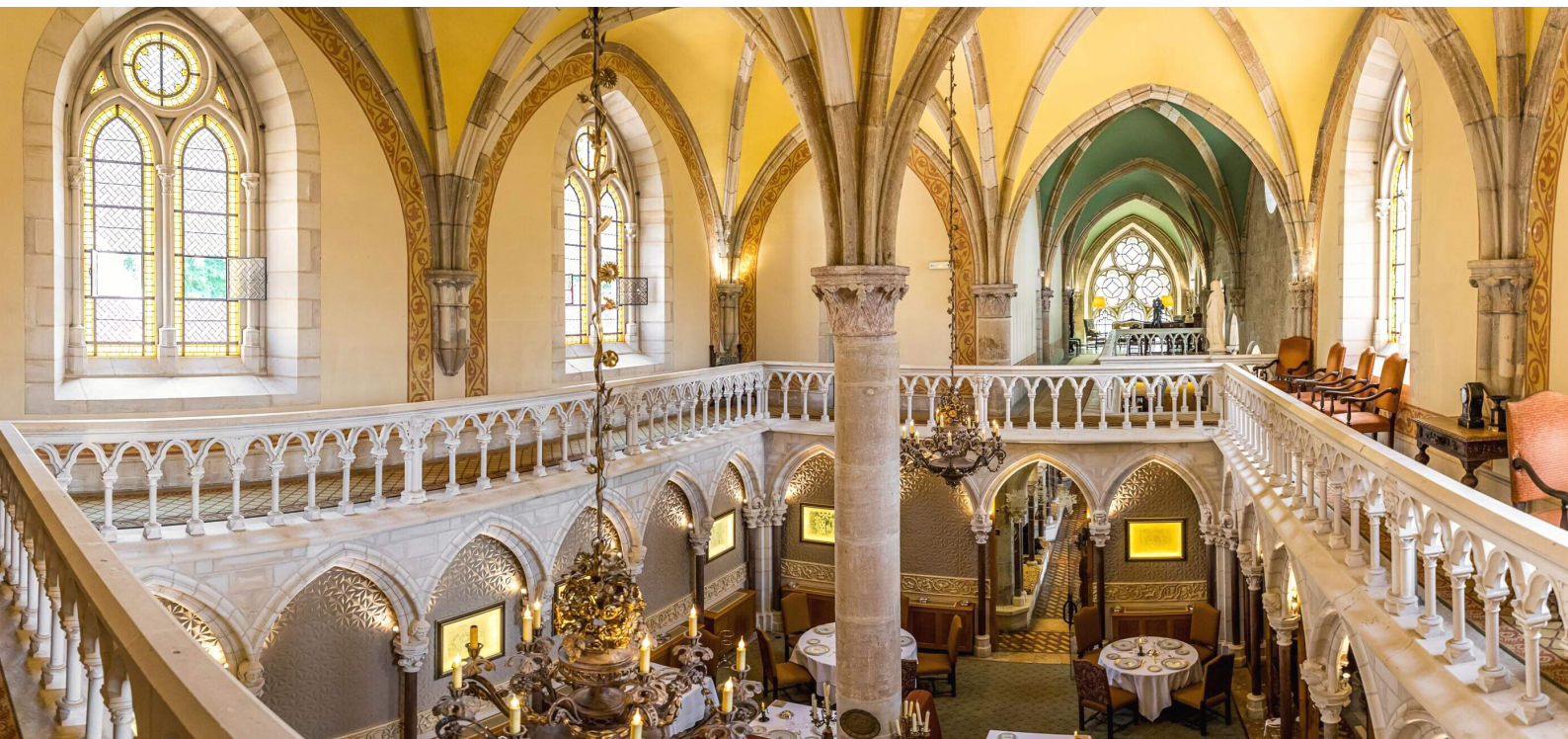
Following the French Revolution many of these vineyards were broken up and sold as smaller parcels to various owners. The partible inheritance scheme outlined in the Napoleonic code, which specified that all inheritance must be equally divided among heirs, further contributed to the parceling of Burgundy's vineyards



HAUTE DOMAINE
ELEGANT PROPERTIES

ABBAYE DE LA BUISSIÈRE

The Abbaye de la Bussière luxury hotel is located between Dijon and Beaune. The avenue that leads to the medieval abbey meanders between centuries-old trees and carpets of lush green lawns. An exceptional site steeped in history, shaped by the men who built it and those who lived here for centuries. The majesty of its buildings, the pure and simple beauty of its stonework lay in the heart of a 7 hectare park. Guests can enjoy, Le 1131, a Michelin-starred gastronomic restaurant nestled beneath majestic arches, and the Bistrot des Moines installed in the former monastic kitchens.



COTE DE BEAUNE

Video Tour

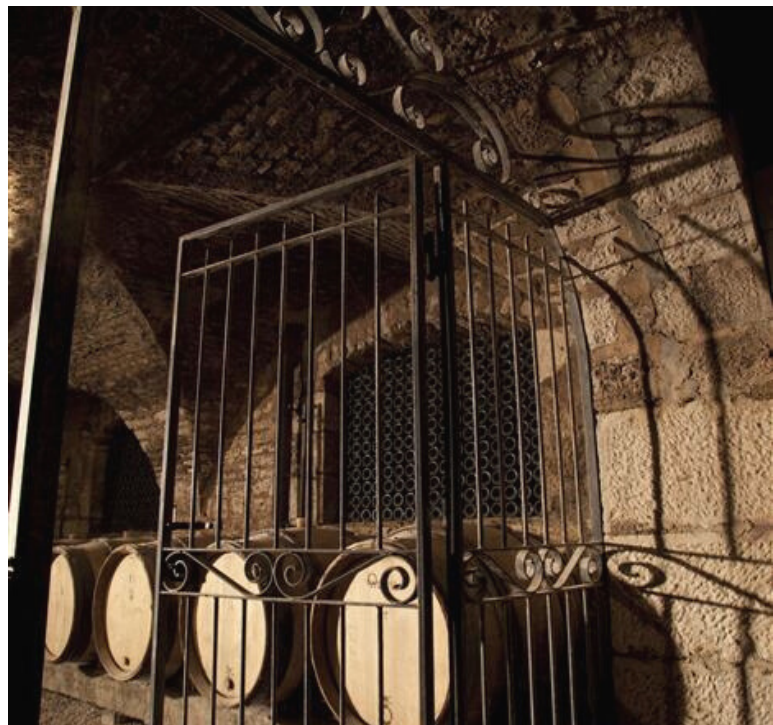


CHARDONNAY

Located in the southern part of the Côte d'Or, the vineyards of the Côte de Beaune begins with Ladoix Serrigny and finishes with the Maranges. Its calcareous plateau feeds some of the best vineyards of the region, with the city of Beaune as its wine trading capital. Cote de Beaune is a sub-region of Burgundy AOC.



There are 3,000 hectares of the greatest “Grands Cru” wines located here. Santenay, Corton, Meursault, Puligny-Montrachet, Batard-Montrachet, Chassagne-Montrachet, Corton-Montrachet, Chevalier-Montrachet Pommard, and Mercurey. The Cote de Beaune produces Chardonnays with a more intense gold color. On the nose, they are dominated by intense aromas of white-fleshed fruit, with floral, creamy, and oaky notes. In the mouth, they are ample, smooth, and powerful.





HAUTE DOMAINE
ELEGANT PROPERTIES

LA CUILLETTE

La Cueillette is a luxury spa hotel situated in the middle of the Meursault vines. The hotel has 19 bedrooms, including 2 comfortable Junior Suites, each offering a view over the vines and the garden park of the castle. The hotel welcomes diners Friday and Saturday evenings in a magnificent 19th century dining room. The “Le Potager” bistrot is open everyday for lunch and from Sunday to Thursday evening for dinners serving Burgundian and creative dishes, in the former Castle kitchens and superb old chimney.



Sample Itinerary

- 01** Arrive Reims by train or private transfer from Paris. Either afternoon Cathedral visit & private cellar tour at a famous brand or full day tour.
Overnight in Reims
- 02** Full day private tour focus on both blends and Pinot Noir in the Reims Mountains with visits to top family producers.
Overnight in Reims
- 03** Full day private tour focus on both blends and Meunier in the Marne Valley with visits to top family producers.
Overnight in Reims
- 04** Full day private tour focus on both blends and Chardonnay in the Cote de Blancs with visits to top family producers plus mid size House.
Overnight in Reims
- 05** Slow transfer to medieval Troyes with visits to top producers & Les Riceys.
Overnight in Troyes
- 06** Discover the great Chardonnays of Chablis plus lunch at a wine grower.
Overnight in a countryside Chateau
- 07** Full day visit to famous and family producers in the Cote de Nuits. Optional Clos de Vougeot or artisanal food purveyors in Dijon.
Overnight in a countryside Chateau
- 08** Full day visit to famous and family producers in the Cote de Beaunes. Optional artisanal food purveyors.
Overnight in Beaune
- 09** Discover Beaune cellars, Hotel Dieu, food market on your own or guided.
Overnight in Beaune
- 10** Morning departure by car to Paris and full day visit to Sancerre

Reservation Process

Preference Questionnaire

Step 1

Champagne. [this form.](#)

Other Wine Regions. [this form.](#)

Payment

Step 2

Secure online credit card payment link sent from
Freshbooks.com

e-Signature link sent from RightSignature.com

Planning & Reservations

Step 3

This his can take days to weeks depending on
complexity

Itinerary & Vouchers

Step 4

A detailed itinerary is sent with driver's contacts, an
emergency number to text, plus vouchers for any
prepaid visits.

Confirmation

Step 5

Client confirms all the details received are clear &
correct.

Terms & Conditions

Payments & Cancellations

All payments are final, and non refundable.

Any modifications must be made and acknowledged in writing.

If we are unable to complete a service due to our own error or that of our tour service supplier, a refund based on the percentage of time reasonably missed for that specific service but not any other following service relying on the timely completion of that service.

Client will pay service provider directly on the spot for purchases, fees or expenses not included in the package, or for extending the service beyond the planned tour times.

Insurance

We strongly suggest you purchase **full coverage insurance** to cover losses from cancellation, theft, medical emergencies, "no show", lateness, strikes & demonstrations, acts of God, transport delays, Covid, & events outside of our control or due to a previous service we or another provides. In any of these events there will be no refunds.

No Show, Delays, Lateness

Clients are considered a "no show" if late by over 60 mins unless we receive a call in advance.

If canceled or no show then:
outstanding balances & entry/tasting fees will be automatically payable and services will not be automatically guaranteed, extended or modified even though we will do our best to provide service.

Other

Times are approximate & itineraries non-contractual weather and local conditions permitting.

You must follow local health guidelines regarding Covid. If you refuse, you may be refused service with no refund.

Images Copyright Larry Davis, Local tourists offices plus owners of the other wine estates shown including Domaine Long Depaquit / Ch de la Resle / Clos Vougeot / Abbaye de la Buissiere / Propser Maufaux / La Cuiellette / Ch. Champrenard / Ch. de Bagnols / Chateau de Corton Andre/ Chablis 1er Cru Vau de Vey 2 A.Ibanez / J.C. Boisset

About Us



LARRY DAVIS MANAGER

- Plans over 1,500 vineyard visits a year & consistent 5 star reviews
- 20 years operational wine tour experience
- Unique insight into the profile and expectations of HNW travellers.
- Relationships with over 100 vineyards & Houses
- Top booking agent worldwide for private tours at Dom Perignon.
- Experience : Brand strategist, art dealer, gemologist, jewelry manufacturer.
- 1999 MBA Luxury Brand Management, ESSEC, Paris.
- 1980 MBA Accounting, Pace, New York.

CHASE EMERY CREATIVE DIRECTION

- Top trilingual voice actor represented by major voice agencies.
- Clients : Eurostar, Air B&B, Agfa, Fujitsu, Neoma, Binter Airways, Nickelodeon.
- Speaks English, French, Spanish & Mandarin.
- 10 years language & dialect coach French with specialty in pronunciation & speech.
- Video production skills.
- Masters degrees in music production
- Classically trained composer & baritone singer.
- On screen & musical theatre acting experience & language coach.



THE CHAMPAGNE TOUR CO



CONTACT@CHAMPAGNE-TOUR.COM WHAT'S APP +33 6 14 29 52 74
AN AMERICAN COMPANY, OPERATING IN PARIS 7TH DISTRICT

Reviews

We had an amazing time but among the high points were the trips we took with Steve to the Champagne region and to Versailles and, of course, the itinerary you put together for us before we even left home. Steve's knowledge of the sights we saw coupled with his easy-going and personable nature made him much more than a guide - he was a welcome companion on our trip.

Scott C.

We arranged a private tour via Larry, and he set us up with guide Mikeal who collected us from our hotel in Paris. He was so knowledgeable giving us a lot of history around the area and origins of champagne before we arrived, so that we had some background (particularly before you start drinking your first champagnes)! Highly recommend a visit to the smaller "family owned" houses as this was such a warming experience. We visited Tribaut and met the family (both grandfather and son) and this was a fantastic experience. Also did a tour in Moet and Ruinart (which we understand is extremely difficult to get in to normally). We also had a lovely lunch in Epernay which is worth visiting on its own! All in all could not make a higher recommendation of this tour and company.

Joanne M

My sister and I took our 18 year old daughters for a fantastic tour of the Champagne region of France. Larry took care of us on short notice and arranged for a wonderful tour guide and a super tour of several small champagne houses. Our guide picked us up at the train station after a comfortable train ride from Paris and treated us to an intimate personal tour complete with great tasting at several small family-run champagne houses. The four of us and our guide travelled in a comfy van and enjoyed the countryside as well as hearing all the "inside scoop" on how champagne is made and marketed. We were dropped off at a great restaurant for lunch and after a delicious meal headed back on the train to Paris. We would all highly recommend Larry Davis and his company for a wonderful experience in the Champagne Region.

Chrissy K

Excellent service and arrangements. This is my first time to book and go onto a wine tour and I know absolutely nothing about champagne but Larry is so helpful and patient right from the start. He gave me all the possible options and recommendations and arranged the best tour guide for us who knows everything from wine producers, history and restaurants. He is not just a tour guide giving you information and driving you around but you can feel his passion for his job and as a result he has taken really good care of us. He is fabulous and this champagne tour is the highlight of our Paris trip.

Carol C

Haute Domaine Planning



Haute Domaine is a vine to table immersive experience program we offer at selected high quality vineyards in Champagne and other world class wine destinations with unique characteristics, and where one can discover terroir-driven cuvées of exceptional character.

Our program is an opportunity for wine enthusiasts to enjoy a qualitative experience to taste the result of each winemaker's passion, and dedication to reflect the best of their terroir and learn how terroir impacts the style, quality, & taste of each Champagne or Still Wine.

Comparison tastings are the cornerstone of each visit. Visitors can compare the varietals, terroir, vintages, still wines, and between winemakers.



EXPERIENCES

HAUTE DOMAINE

IN DEPTH VISIT

- Vine Walks
- Winemaker Workshop
- Vineyard Pairing
- Vineyard Stay
- 4x4 in the Vines
- Winemaker Lunches

VARIETALS & BLENDS

- Single Varietal
- Whites
- Sparkling
- Reds & Rosés

SPECIAL TASTINGS

- 5 Senses Workshops
- Clear Wine Tasting
- Vintage/Non Vintage
- Dosage Comparison
- Cheese & Caviar
- Chocolate & Sweets
- Horizontal
- Vertical
- Lieux Dits & Clos
- Blending



DESTINATIONS

HAUTE DOMAINE

FRANCE

- Burgundy
- Bordeaux
- Champagne
- Alsace
- Loire
- Provence
- Rhone
- Normandy
- Paris

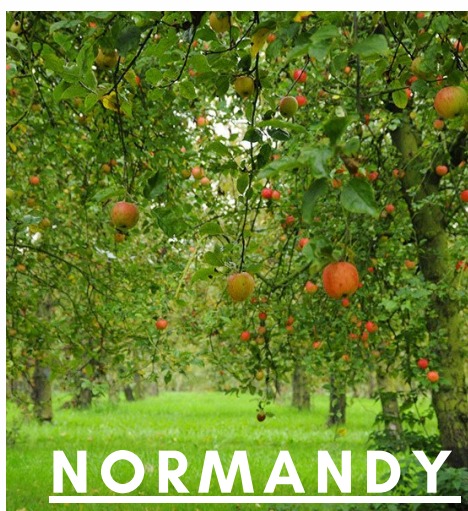
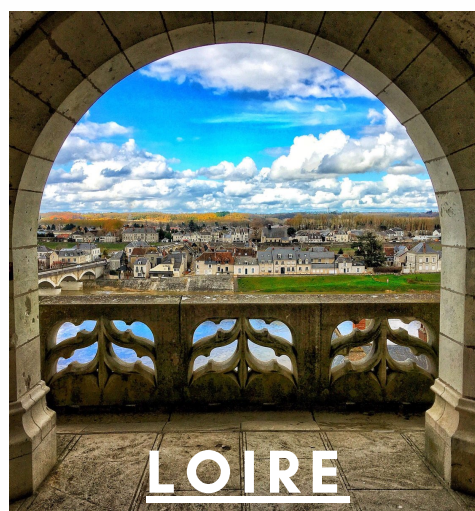
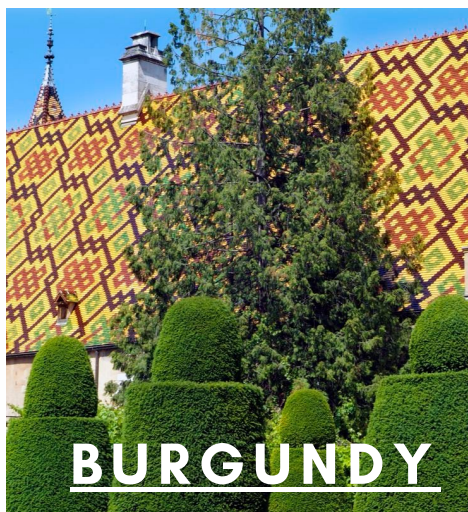
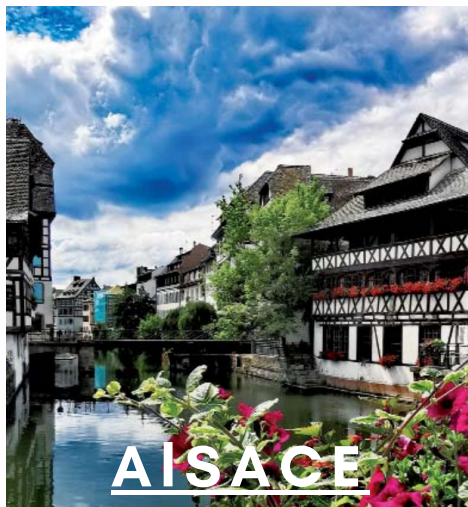
OUTSIDE FRANCE

- Kent / Sussex
- Capelands
- Barossa
- Tasmania
- Napa
- Mosel
- Kamtal
- Cava

North Italy

- Trento
- Franciacorta
- Prosecco

Brochures



Click on the Region to Access the PDFs

HAUTE DOMAINE PRESENTS

COCKTAILS & CONVERSATION
WITH CELEBRITY MIXOLOGIST / CHEF

MICHAEL CECCONI



What You'll Learn

Enjoy an intimate, hands-on virtual 45min experience. where seasoned mixologist and chef MC will share his knowledge about cocktail making and help you have fun knowing what to do with the Champagne that remains from your tasting! Learn interesting techniques and delicious, easy-to-duplicate recipes to make at home.

Who You'll Learn From

Oakland based Michael Cecconi was the mix master behind the cocktails at Peter Hoffman's Savoy and Back Forty in New York City. His work has been featured in the SF Chronicle (Bar Star 2012), Food & Wine, The New York Times, & The Today Show.

PRIVATE ZOOM ONLINE OR LIVE EVENT HIRE

THEMES: THE FRENCH 75 - TRUFFLE TROUBLE - SLOE & EASY

FOR MORE INFO EMAIL LARRY AT
CONTACT@CHAMPAGNE-TOUR.COM