



Wine and the « art of living »

All the information on Loire Valley wines on www.vinsvalde Loire.fr/en and www.vins-centre-loire.com/en

Château of Chambord

In a confidential, private chateau room, the red wine of Chambord (AOC Cheverny) and two local white wines (AOC Cheverny and Cour-Cheverny) are presented and proposed for tasting. They are complemented by four canapés of local typical culinary specialties. A privileged moment in a size -limited group (15 persons maximum) is planned for a recently restored room, usually closed to the public. *Price on request.*

www.chambord.org



EXPERIENCES FOR WINE-LOVERS

- **Wine-making escape game:** You want to become a wine-maker? You will have 60 minutes to be the first to unlock the secrets of this legendary Chinon cellar. If you succeed the job interview, you'll be in Pierre and Bertrand's Couly team - *open every day, book by telephone.* <https://pb-couly.com>
- **Gyroway or electric scooter:** a truly unique visit in the vineyard of the Loire valley on an off-road gyroway or electric scooter, before getting back to the wine cellar to taste a few bottles www.domaine-sauvete.com
- **Domaine Vincent GRALL:** They offer a wine tasting in the vineyard with some local product; inside a winemaker house or a safary in the domain. *Open all year, except on Tuesday and Thursday.* www.grall-vigneron-sancerre.com/en/



WINE TOURS: You can also enjoy a guided tour of the vineyard, led by guides who are passionate about winemaking

- Le Tasting room : www.letastingroom.com
- Wine Trotters : www.wine-trotters.com
- Vinoloire : www.vinoloire.fr
- Val de Loire Travel : www.valde Loire-travel.com
- Ame Wine : www.amewine.fr
- Wine Geometry Tours : www.winegeometrytours.com
- France Intense : www.france-intense.com
- Rendez-vous dans les vignes : www.rdv dans les vignes.com

DISCOVER THESE AMAZING WINE CELLARS

LES CAVES AMBACIA in Amboise

Fun and exciting tours which engage all 5 senses. Specialised wine cellar which conserves vintage wines (some of their bottles date back to 1874!).

www.caves-ambacia.fr

CAVES MONMOUSSEAU in Montrichard

Explore the 15km of underground galleries brought to life in a unique setting with light projections. Wine tasting at the end of the visit.

www.monmousseau.com

CHÂTEAU DE L'AULÉE in Azay-le-Rideau

Enjoy a hiking path in the vineyard with comment,s a wine animation around the 5 sens or a guided visit in the wine cellar.

www.laulee.com

CLOS DES QUARTERONS - DOMAINE AMIRAULT in Bourgueil

With more than 37 ha and 6 generations later, Xavier & Agnès AMIRAULT run their vineyard based on the precepts of a biodynamic agriculture, since 2013.

www.domaineamirault.com

MAISON BREDIF in Rochecorbon

In the heart of the AOC Vouvray, Maison BREDIF and its trogloditics caves from the 10th century, was one of the first to created this appellation in the beginning of 20th century.

www.bredif.deladoucette.fr

DOMAIN HENRI BOURGEOIS in Sancerre

Journey through the vineyards, have a picnic made with food from the Berry region and prepared by the chef Jean-Marc Bourgeois, or try your hand at wine tasting.

www.henribourgeois.com



3 WINEGROWING MOMENTS THAT YOU CANNOT MISS

Tasting in the Cave des Dômes at the Château of Chenonceau: enjoy a wine tasting moment in the historic cellar of the castle, under its superb 16th century vaults. Otherwise, enjoy a unique experience accompanied by a guide or oenologist, strolling through the park and inside the **château of Azay-le-Rideau** for a **tasting of 4 regional wines**.

www.chenonceau.com — www.azay-le-rideau.fr/en



Vitiloire in Tours: this friendly open-air event has an incredible atmosphere and brings together more than 150 people promoting wine making and gastronomy in the Loire Valley in the end of May.

Tastings and light meals. Free access www.vitiloire.tours.fr

Contact: Loire Valley Regional Tourism Board
BtoB@centre-valde Loire.org
www.loirevalley-france.co.uk

LOIRE VALLEY
FRANCE



Gastronomy & « art of living »

Cook with a Michelin starred chef

Le Domaine des Hauts de Loire is a Michelin-star restaurant. Its chef, Rémy GIRAUD, offers individual cooking courses, or courses in groups of up to 8 people.

www.hautsdeloire.com/en/cooking-school

Cooking classes at La Botte d'Asperges

Near Blois, the chef Stéphane Bureau offers culinary workshop with local ingredients of the Loire Valley. From the acquiring of the local ingredients at the farmers' market to discovering the secrets of cooking, the chef guides you in every step.

Workshops on Friday,

www.labottedasperges.com



Tradition cooking classes at le Calabash for aficionado

The classes are offered by Alison and Sidney, two culinary globetrotters who met in Swaziland and have previously cooked for several heads of state. The duo's aim is to propose cooking without borders by revisiting old French recipes made with regional products and adding exotic flavours from their travels.

French Culinary Adventure with accommodation, meals and courses

www.lecalabash.com

Local and typical products of the region

* Master sweet and chocolate-makers since 1903, this artisanal confectionery makes sweets, chocolates and the famous Prasline Mazet de Montargis.

www.mazetconfiseur.com

* From the cellar to the Touraine charcuterie, you will discover our numerous specialities, all selected with the greatest care from well-informed producers.

www.galland-terroirs.fr



CULINARY EXPERIENCE IN THE LOIRE VALLEY:

La Cave, a gastronomy and troglodyte experience

Being at the same time a vineyard, a truffle farm, a restaurant and a troglodyte site (traditional rooms dug out of a hill), "La Cave" welcomes groups for a gastronomic experience in a traditional setting in Montlouis-sur-Loire. Capacity for 400 people. In mid-November, you can taste our menu with truffle-based dishes.

www.restaurant-la-cave.com



Trailor-Made Experience

Enjoying the silence of the Loire River on a traditional boat with Moments de Loire. Having a break on an Island while tasting local products. The plates are cooked by the Chef "La Croix-Blanche".

www.momentsdeloire.fr



Clos-Lucé's Renaissance Lunch

A gastronomic journey to the time of Leonardo da Vinci where the visitor will enjoy Renaissance inspired recipes in a unique setting : confit of chicken in a local wine, leek ... Waiters wear Renaissance costumes and the menu is filled with historical anecdotes.

www.vinci-closluce.com



CLASSES WITH A SPECIFIC PRODUCT:

Martin-Pouret Vinegar in Orléans

Martin-Pouret, is the only company still offering the famous Orléans vinegar. Cooking lesson with Martin-Pouret's product and tasting.

www.martin-pouret.com

Monin's Syrup in Bourges

Whether for cocktails or cooking, these syrups are used all over the world. Villa Monin has many workshops for preparing meals, cakes and innovative drinks and learning tricks and techniques. The cooking classes are held in a convivial atmosphere with, as an added bonus, a stunning view of Bourges's Saint-Etienne Cathedral.

www.vinci-closluce.com



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