

Detour: Beaujolais & Beyond



Discover the best of Beaujolais and Burgundy September 13-22, 2023

The French-American Chamber of Commerce has celebrated Beaujolais for years. This year we are proud to offer, not only our members, but anyone with a love for France, a chance to join us in the region of the "friendliest wines", and discover the savoir-faire of artisans stretching from Lyon to Dijon. Rich with regional specialties, picturesque landscapes and world-renown wines, Burgundy has something to offer for every taste. There is no better time to experience the joie de vivre of this area than during the fall harvest. Our small group (15-26 participants) ensures personalized, authentic experiences.

Luxury accommodations - Gourmet meals - Exceptional wines



Cost: \$3,070 to \$3,345

(Final pricing determined March 1, 2023 - includes luxury accommodations, all breakfasts, group lunches and dinners, all activities, coach transportation for trip dates — excludes airfare, transport to Lyon and from Dijon, and non-group meals)

Based on double-occupancy - single supplement of \$500

2-nights - Lyon
2-nights - Beaune

2-nights - Belleville
3-nights - Dijon

Experience the culture, history, natural treasures and regional specialties with our expert guides. Highlights include - guided city tours - wine tastings in a variety of settings - Segway tour in the vines - gastronomic and gourmet restaurants - luxury hotels, including a Château - artisan experiences such as cocktail and food pairings - picturesque villages



CONTACT: TRACI PARENT
at frenchdetours@gmail.com
for full details

Deposit of \$1000
(fully refundable)
due by March 1, 2023



Detour: Beaujolais & Beyond



Discover the best of Beaujolais and Burgundy, September 13-22, 2023



The French-American Chamber of Commerce has celebrated Beaujolais for over three decades. This year we are proud to offer, not only FACC members, but anyone who has a love for France, a chance to join us in the region of the “friendliest wines and vigneron” stretching from Lyon to Dijon. Discover the *savoir-faire* of incredibly talented artisans and that of innovative organic winemakers who are being fired to innovate in the wake of climate change (*Les Vignerons Innovant Eco-Responsables*). Rich with regional specialties, picturesque landscapes and world-renown wines, Burgundy has something to offer for every taste.

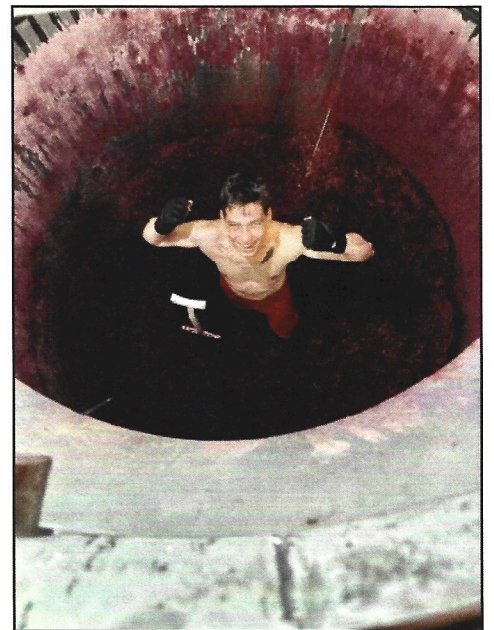


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- *Luxury Accommodations*
- *Gourmet Meals*
- *Exceptional Wines*

Pricing and Services

\$3070 to \$3345



*(Final pricing determined March 1, 2023)
Based on double-occupancy - single supplement of \$500)*

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Trip Start Date: September 13, 2023
Trip End Date: September 21, 2023

10 days/9 nights

Estimated Cost :\$3070 to \$3345

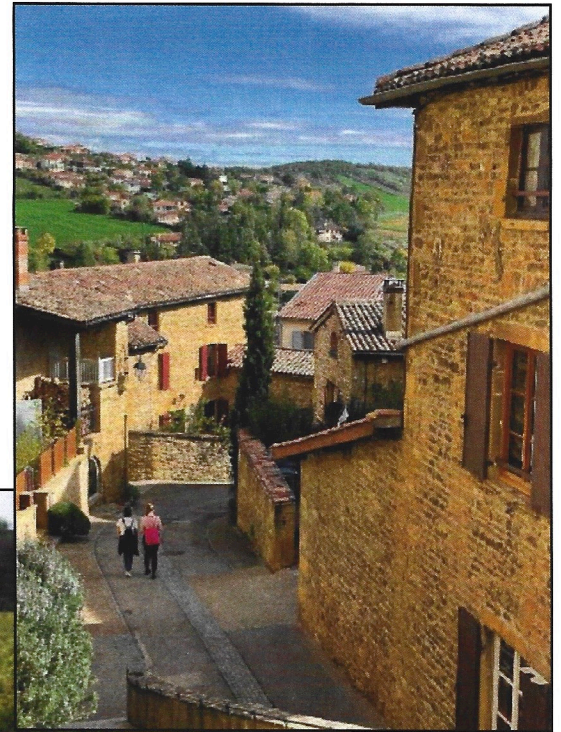
(Excludes airfare, transfers to and from Lyon/Dijon, most lunches and some dinners)

Includes: Hotels, all activities, all breakfasts, group lunches and dinners, all transportation between Sept 13-21



*Hospices de
Beaune (left)*

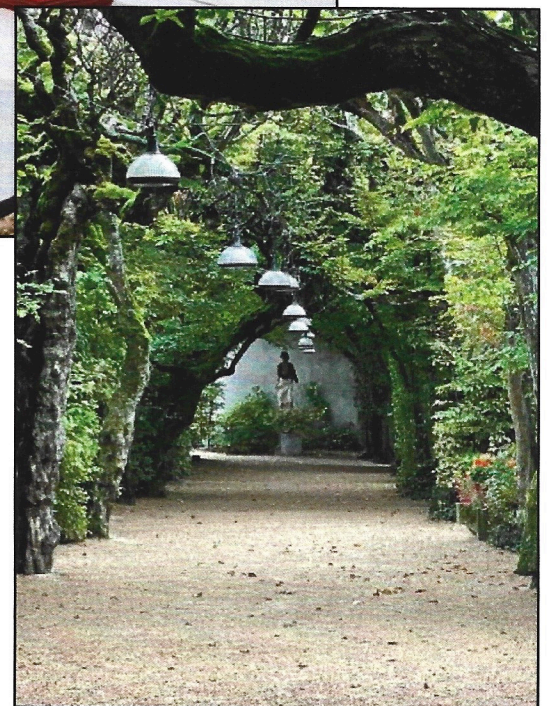
*Plus Beau Village
d'Oingt (right)*



*Tasting in the
vines (above)*

Meursault (left)

*Château de Pizay
(right)*



Group Leaders:

Traci Parent
Odile Hedoire-Young

Flight and transfer to Lyon to be arranged by participants. Transfer from Dijon and flight to be arranged by participants.

Trip Highlights

Wednesday, September 13 - Lyon

Gastronomic capital of France (if not all of Europe), this city on the confluence of the Saône and Rhône Rivers, once the capital, has a rich history to be discovered. Arrive in Lyon at your leisure, and check into Globe Et Cecil, a 19th century hotel located in the heart of Lyon on the Presqu'île, just 50m from Place Bellecour and its metro station, and 5 minutes walk from Vieux Lyon, where we will do a guided walking tour. Our first group dinner is at one of the most famous "*bouchons*".

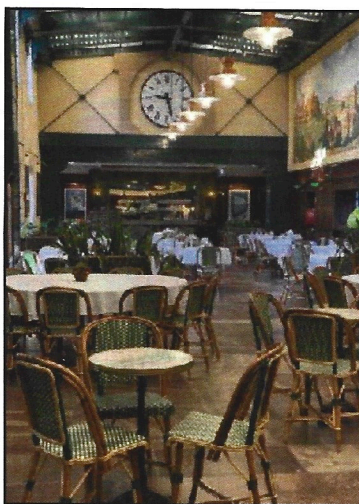


Thursday, September 14 - Lyon

After a copious buffet breakfast, we explore the various areas of Lyon. We will take the funicular to the Basilique Notre Dame de Fourvière, and do a walking tour of the Traboules (secret covered passageways) and the Croix-Rousse - home of the silk industry. a maze of leafy squares overlooked by houses that were formerly weavers' workshops. Finish your evening at the iconic restaurant La Mère Brazier, or the restaurant of your choice.

Friday, September 15 - Lyon - Belleville

Before leaving Lyon we taste our way through the Halles of Paul Bocuse. As we head to Beaujolais, we stop in Oingt, classified as one the "most beautiful villages in France", to admire its golden stones. We arrive at the prestigious Château de Pizay for a wine tasting and dinner of regional specialties.



Saturday, September 16 - Heart of Beaujolais

Georges Duboeuf took an old train station and created a sort of Disney for adults! Hameau Duboeuf is a feast for the senses! Learn about the “friendliest wines” and have a great time doing so, through interactive experiences. We wind our way through rolling vineyards and quaint villages to discover the 13 Crus of Beaujolais, stopping for a Segway tour in the vines. We finish our day with a sublime wine tasting and dinner among the vines.

Sunday, September 17 Beaune

We begin our journey north into the Climats of Burgundy to experience some of the most prestigious wines in the world (with some of the highest price tags). The area is rich in history and traditions, as well as regional specialties. But first, nature beckons. The Roche de Solutr   looms large over the Pouilly Fuiss   vines. We head to Beaune to do a tasting in the longest wine cave, and finally settle into our historic hotel.

Monday, September 18 - Beaune

Our day starts with a visit to the Hospices de Beaune, the former charity hospital known for its exquisite tiled roof. Then its off to Fallot Mustards to try our hand at making this vital condiment. Wine is not far behind, as we taste our way through the famous labels of Beaune. Take some time in the afternoon to do more tastings, spend time at the spa, or bicycle through the vineyards. A gourmet dinner awaits at Loiseau des Vignes.

Tuesday, September 19 - Nuits St George - Dijon

We leave Beaune to investigate the other riches in the area, including a cheese shop and a working monastery. Cassissium is known for its cr  me de Cassis, but they have a rainbow of other liqueurs as well. They offer us a comprehensive tasting, paired with regional specialties. We tuck into Dijon for the night.

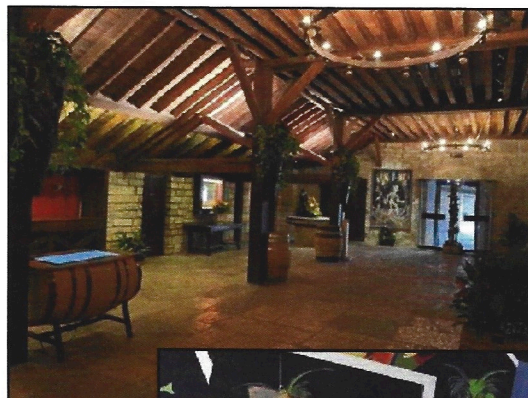
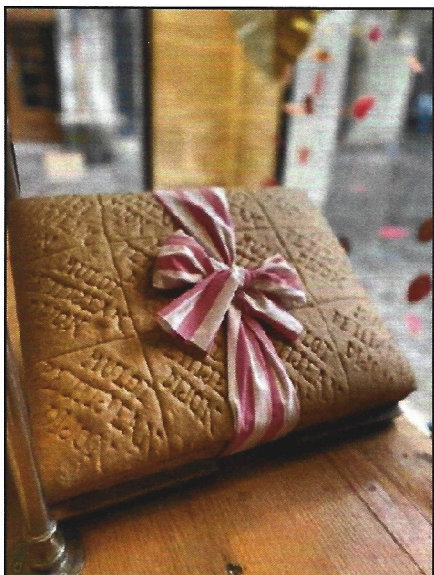
Wednesday, September 20 - Dijon and surrounding area

Spend a leisurely morning wandering Dijon before we heading out of town one last time to experience more of the local flavors. We have one more stop to make - the beautiful Château du Clos de Vougeot, headquarters of the Climats de Bourgogne.

Thursday, September 21 - Dijon

Our final day is spent in the historic city of Dijon. We begin at Mulot & Petitjean, known for their gingerbread. We follow the Owl Route to take in all of the sites of Dijon, and then head to the Cité de la Gastronomie for an interactive experience, as well as lunch. After some free time to shop or explore, we meet for our final group dinner to reminisce about the great memories shared.

(Transportation from Dijon to the destination of your choice on your own Friday)



Secure your spot:

\$1000 deposit (fully refundable before March 1, 2023)

(All deposits will be refunded by March 5, 2023 if we do not meet the minimum 15 participants)

(All activities subject to change based on availability)

For more information, including a detailed daily itinerary, please contact:

Traci Parent
frenchdetours@gmail.com
612.270.6081

Meet your Guides:

Traci Parent began French Detours in 2018 with the goal of helping travelers get beyond tourist traps and have more authentic experiences. She focuses on regional specialties and what makes each area unique and special. A former French teacher and boutique owner, she has led three groups in France. Over the past two years she has spent a lot of time in Burgundy, making personal connections with business owners and artisans. She has chosen each place and activity with care.

Odile Hedoire-Young is a dual citizen and has been the Director of the French-American Chamber of Commerce (FACCMN) since 2016. She is well connected with the business community on both sides of the Atlantic, and has been a lead organizer of French-American Innovation Midwest (FAIM). Odile has an extensive career in International Business Development. She is also a translator-interpreter registered with the State of Minnesota.

Laetitia Evaux with Trip My France has been indispensable in arranging the accommodations and transportation in France. We are delighted to have her as our partner in “on the ground.”