



CLUB

*Saint-Félix*  
CAVEAUX DE DÉGUSTATION



# Masterclasses

*2025 Calendar*



## Save the Dates

# Masterclass schedule 2025

Sunday January 26th		The Magic of Corton Special Masterclass St Vincent Tournante
Friday February 28th		Maison Prunier Food & Cognac Pairings
Friday March 8th		Hospices de Nuits Private Collection Hotel Le Cep*****
Friday April 18th		Comte Armand in Verticale Clos des Epeneaux over the years
Friday May 23rd		Sab's Distillery - Beaune Food & Spirits Pairings
Saturday June 21st		Tribute to Clos de Vougeot Music and Wine Festival Special
Saturday July 12th		Champagne EDO Popken The 7 grape varieties in Pairings
Saturday August 30th		White Premiers & Grands Crus 2020 A vintage apart
Saturday September 27th		Madeiras D'Oliveiras Timeless Food & Wine Pairing
Saturday October 18th		Lavaux St Jacques vertical Vision of great Gevrey by Claude Dugat
Saturday, November 15th		White Grands Crus Blancs from Chablis to Montrachet
Saturday, December 6th		La Grande Rue Domaine Lamarche in Verticale The youngest of the Grands Crus

[Click here to book a seat >](#)

# First Quarter 2025

Sunday January 26th, 6PM

## **Corton Hill**

with a nod to the Saint-Vincent Tournante of Ladoix-Serrigny. An invitation to (re)discover all the diversity through a range of Chardonnay and Pinot Noir in Villages, Premiers Crus and Grands Crus.

**Guest: Jacky RIGAUX, Author “Geo-Sensory Tasting”**



Friday February 28th

**PRUNIER**  
COGNAC



## **Prunier House (since 1769)**

As a food and Cognac pairing dinner. Explore the history and specificities of Cognac in the presence of the twelfth generation of one of the oldest family houses, which will give us access to new vintages.

**Guest: Stéphane BURNEZ, Owner & masterblender**

Friday March 8th

## **Hospices of Nuits**

From the private collection of the Hotel Le Cep\*\*\*\*. Our sommelier Sébastien will lift the veil on the discreet cuvées from the vineyards of the Hospices de Nuits-Saint-Georges.

**Guest: Jean-Marc MORON, régisseur of the Hospices de Nuits estate**



# Second Quarter 2025

Friday April 18th

## **Comte Armand: The Vertical**

Travel back in time with a vertical of Pommard 1er Cru Clos des Epeneaux, the iconic Cuvée from a flagship estate of the appellation, as it is a monopoly.

**Guest: Benjamin LEROUX**, former winemaker at Domaine du Comte Armand



Friday May 23rd

## **Sab's - Beaune brandies**

in harmony with food and spirits pairings .

Beaunois Mathieu Sabbagh will be telling us about his liqueurs and spirits, during a dinner speciall y composed for the occasion

**Guest:** Mathieu SABBAGH, Owner, & Distiller

**Restaurant :** Loiseau des Vignes

Saturday June 21st

## **Clos de Vougeot**

The most historical of the Grands Crus is invited into our cellar to the rhythm of the cuvées, producers and rare and notable vintages of the last 50 years.





# Third Quarter 2025

Saturday July 12th

## **Champagne Edo Popken**

in food and wine pairing. It took the audacity of an iconoclastic winemaker to individually explore the 7 grape varieties of Champagne. 7 cuvées to punctuate a tailor-made menu composed especially for the occasion.

**Guest:** Edo POPKEN, winemaker

**Restaurant :** Loiseau des Vignes



Saturday August 30th



## **2020: Chardonnay & great climates**

Horizontal tasting of great Chardonnays, 1er Cru and Grands Crus, to take the measure of the complexity of the climates of Burgundy. A 2020 vintage conducive to great expressive whites, ideal for the experienced taster as well as the beginner.

Saturday September 27th

**Madères D'Oliveiras** The famous fortified wine from Madeira Island in the middle of the Atlantic is grown in the latitudes of the Sahara, which gives it an extraordinary aging potential. A menu in food and wine pairing that will take us back to the middle of the 19th century...

**Guest:** Richard BERNARD, Best Sommelier of France 1996 **Restaurant :** Loiseau des Vignes



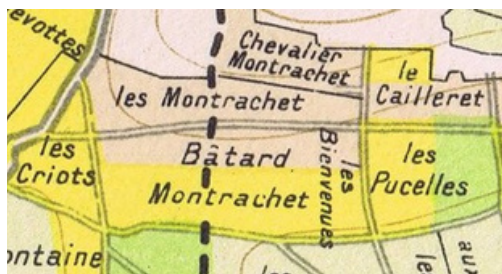
# Last Quarter 2025

Saturday October 18th

**Lavaux Saint Jacques - Claude Dugat** If there is a climate that gives the great wines of Gevrey a run for their money, it is the Lavaux Saint-Jacques. We have composed a vertical with the Domaine Claude Dugat to satisfy the most demanding palates. **Guest:** Claude DUGAT, winemaker



Saturday November 15th



## Great White Wines

The rarest, most exclusive and refined chardonnays in the world lined up for a unique event, a line-up that will allow you to compare the white Grands Crus of Chablis to Chassagne-Montrachet. Surprise in store!

Saturday December 6th

**La Grande Rue Vertical** The youngest Grand Cru of Burgundy is in the spotlight for a rare vertical tasting, in order to revisit the vintages of the 2010s between indulgence and finesse, with 8 consecutive vintages. **Guest:** Nicole LAMARCHE, winemaker

