

SATURDAY, NOVEMBER 15, 2025 - 12:00



LUNCHTIME TASTING WITH
COMMENTARY BY JACQUES
LARDIÈRE

SATURDAY, NOVEMBER 15, 2025 - 12:00

€1800 per guest

Reservations only



Information & reservations:

Adrien DUMAY

+33 3 80 22 35 48

oenotourisme@hotel-cep-beaune.com

Masterclass White "GRANDS CRUS"

Eight grand cru wines, a unique experience, the ultimate brilliance of Chardonnay. A journey to the heart of excellence, reserved for lovers of the sublime.

Some encounters transcend mere tasting, becoming unforgettable experiences. This masterclass opens the doors to the pantheon of Burgundy through eight Grand Cru white wines from the most legendary estates.

A unique journey through terroirs, vintages, and signatures, all in service of the king of grape varieties: Chardonnay. A rare privilege for enthusiasts dreaming of experiencing the very essence of Burgundy through the gastronomic creations of our chef.

Montrachet 2017 – Domaine Sauzet

- Musigny Blanc 2016 – Domaine Comte de Vogüé
- Chevalier-Montrachet 1999 – Domaine Leflaive
- Corton-Charlemagne 2018 – Bonneau du Martray
- Chablis Grand Cru "Les Clos" 2010 – Vincent Dauvissat
- Criots-Bâtard-Montrachet 2022 – Fontaine-Gagnard
- Bienvenues-Bâtard-Montrachet 2014 – Faiveley
- Bâtard-Montrachet 2021 – Coffinet-Duvernay

“Bringing together the finest white wines of Burgundy and the unparalleled expertise of a passionate winemaker like Jacques Lardière in a single event is a rare, almost surreal opportunity. These wines are works of art, the fruits of exceptional nature and centuries-old savoir-faire. Tasting them side by side is to experience firsthand the purest and greatest that Burgundy has to offer.”

Jean-Claude Bernard
Owner and CEO of Hotel Le Cep

[I RESERVE MY
PLACE](#)