

AT HOME IN BEAUNE & BOURGOGNE

By Elizabeth Smith

As a 21-year-old study abroad student, I experienced my first wine moment during an overnight stay in *Beaune*, the heart of *Bourgogne*. In autumn 2021, [Vins de Bourgogne \(BIVB\)](#) hosted a writing colleague, Cindy Rynning, and me for their first press trip since the pandemic began.

Day 1

Upon arrival, I felt at home. Our hotel, [Cèdre Hostellerie & Spa](#), was both traditional and contemporary in design, with a lounge bar and fireplace, charming rooms, and complimentary breakfast. We enjoyed walking around historic *Beaune* at night and dining at [Les Pôpettes](#).

Day 2

We began with an immersive tasting class at the [BIVB's school of wine](#), taught by our guide for the trip, wine ambassador, [Steve Bobès](#), followed by lunch at [Auprès du Clocher](#) in *Pommard*.

After photos in *Volnay*, we visited [Domaine Michel Prunier et Fille](#) in *Auxey-Duresses*. Fifth-generation winemaker *Estelle Prunier* gave us a cellar tour and guided us through an intimate tasting. She and her father, *Michel*, own a 30-acre estate spanning multiple appellations. We returned to *Beaune* for dinner at [Le Cheval Noir](#).

Day 3

Our first full day of *Bourgogne* winery visits awaited us with a start at [Domaine Comte Liger-Belair](#) in *Nuits-Saint-Georges*. In 2001, *Thibault Liger-Belair*, the ninth-generation of his family to work in the wine industry, assumed ownership of the 20-acre estate and became the family's first winegrower. He implemented organic and biodynamic farming, and makes 15 cuvées from the villages of *Vosne-Romanée*, *Flagey-Echezeaux*, *Nuits-Saint-Georges*, and *Vougeot*.

After lunch at [Le Millésime](#) in *Chambolle-Musigny*, we

stopped at [Domaine des Beaumont](#) in *Morey-Saint-Denis* for a tasting with seventh-generation wine producers *Thierry* and *Vincent Beaumont*, who make wines from their 15-acre estate. "Whether in the village, *Premier Cru*, or *Grand Cru*, *Chambolle-Musigny*, *Gevrey-Chambertin*, or *Morey-Saint-Denis*, our wines will seduce you with expressive fruit, elegance, and ethereal harmonies," they shared.

After an unexpected side trip to the "the spiritual fountainhead" of *Bourgogne* wines, [Château du Clos de Vougeot](#), we finished at [Maison Dufouleur Frères](#) in *Nuits-Saint-Georges* with *Jean Dufouleur*. In 1848, *Symphorien Dufouleur* founded the family business, which continued for six generations. The château has been part of the family since 1912, and the company under its current name since 1932. Three cousins, *Jean*, *François-Xavier*, and *Mard*, now manage the *Maison*, which offers a broad range of wines, including *Nuit-Saint-Georges*, *Mercurey*, and *Clos Vougeot*. We worked up an appetite for our dinner in *Beaune* at [La Table du Square](#).

Day 4

We began with an early stop at [Domaine Arnoux Père et Fils](#) in *Chorey-lès-*





Beaune with our host, Audrey Arnoux. The family has been farming and making wine here for generations, and now owns 50 acres in the villages of *Chorey-lès-Beaune*, *Savigny-lès-Beaune*, *Aloxe-Corton*, *Beaune*, and *Pernand Vergelesses*. After an comprehensive tasting, we made a quick detour to [Fromagerie Gaugry](#) to sample some of *Bourgogne's* finest cheeses, then arrived for lunch at [Bistrot Lucien](#) in *Gevrey-Chambertin*.

After lunch, we tasted with Romain Taupenot of [Domaine Taupenot-Merme](#) in *Morey-Saint-Denis*. He and his family are the ninth generation to farm the 32-acre estate, which spans 20 designations in the *Côte de Nuits* and *Côte de Beaune*. His *Domaine Taupenot-Merme Clos des Lambrays Grand Cru* is one of his most sought-after wines.

After another surprise

stop at [Domaine de la Romanée-Conti](#), we concluded at [Domaine Bonnardot](#) in *Villers-la-Faye*, the center of the *Hautes-Côtes de Nuits*, with Danièle Bonnardot, proprietor and winemaker since 2009. She is the fourth generation to farm the *Domaine's* 55 acres in the *Hautes-Côtes de Nuits* and *Nuits-Saint-George*, which she has transitioned to organic and sustainable farming. "Our Estate is above all a family adventure," she said. We returned to *Beaune* for dinner at [La Maufoux](#).

Day 5

We enjoyed an exclusive tour and tasting at [Maison Louis Latour](#). The *Maison* dates back to 1768 when Jean Latour moved to *Aloxe-Corton* and launched the business in 1797. Eleventh-generation Louis-Fabrice Latour manages the *Maison's* 119 acres, including *Bourgogne's* largest ownership of *Grand Cru* vineyards. The *Maison* makes diverse wines readily available in the United States at all price points.

Our final stop was [Domaine Jean Chartron](#) in the esteemed village of *Puligny-Montrachet*. Fifth-generation viticulturist Anne-Laure Chartron hosted us for a tasting and tour of the family's *Clos de Chevaliers-Montrachet*. Her brother, Jean-Michel, is the winemaker. Together they cultivate and craft some of the finest *Chardonnays* in *Bourgogne*. We toasted to a successful trip with lunch at [Le Montrachet](#).

During the trip, Cindy kept saying she had never seen me so happy. Of course, what she witnessed was me falling in love with *Beaune* and *Bourgogne*, my French home. 🍀



Photos, Opposite page: The Cellar at Maison Louis Latour ©Elizabeth Smith; Cellar Tasting at Domaine Liger-Belair ©Elizabeth Smith; La basilique collégiale Notre-Dame de Beaune at Night ©Elizabeth Smith; This page: Elizabeth Smith and Cindy Rynning at Clos des Lambrays in Morey-Saint-Denis ©Stevie Bobès; Anne-Laure Chartron of Domaine Jean Chartron and Elizabeth Smith at the family's vineyard plot at Chevaliers-Montrachet ©Steve Bobès; Lunch at Le Montrachet ©Elizabeth Smith; Lunch at Bistrot Lucien ©Elizabeth Smith; Cheese Tasting at Fromagerie Gaugry ©Elizabeth Smith