



PRESS RELEASE

August 2013

For immediate release

BUBBLES, PINOT AND FRENCH SYRAH

Master of Wine Peter Scudamore-Smith has released details of his bespoke 11-day France Wine and Food Tour next European spring.

Scudamore-Smith laconically says “as well as being undeniably cool, MWs enjoy enviable access to some of the world’s most significant cellars and vineyards, and I guide my guests with a top-end wine tour”.

Making use of his unique know-how and allowing guests to tap into his wealth of knowledge and experience on the beat, Peter has chosen a terrific cross-section of regional French culture, wine styles, wineries (caves) and typical vistas to dent participants’ memories.

In Champagne groups descend to the dramatic but chilly-damp chalk cellars of Reims (Pommery, Charles Heidsieck), find the taste greats Pol Roger and Bollinger south of the Montagne de Reims, not missing the fabulous chardonnay makers in the south-Côtes des Blancs (Veuve Fourny in Vertus). The cultural immersion continues in the ancient Cistercian monks’ town of Beaune, home of the famous and charitable Hospices de Beaune museum. Here guests can take their pinot noir overdose paired with local snails, wild rabbit and the region’s famous washed rind cheese –epoisses, in context with the terroirs of Burgundy.

Scudamore-Smith and his wife Denise Wiseman conduct this tour which takes a slice of the cuisines in the regions visited-traditional (paysanne), bistrot, modern, contemporary and elevated (stars). Every day is an authentic experience, designed carefully, shows balance as the tour progresses, and eventually reveals all the classic food flavours. Every major grape varietal is drunk with meals and the vital regions where these wines originate, visited.

Wiseman says “We are the creators of this tour, have visited and dissected our restaurants’ food styles, captured the aspect of the hotel views by close inspection, and taken the ride with luxury small bus tour operators to the destinations.”

“We take guests to luxurious old-world hotels with sweeping views, all centrally located, giving quality private experiences within short walking distance during free time. They may explore the history, architecture and traditions of regions when visits are not programmed.”

Ends

Peter Scudamore-Smith 0427 705 391

THE CURRENT DEAL

TOUR	France Wine and Food Tour-Champagne, Burgundy, Rhone
WHEN	21-31 May, 2014
Start	Paris (central hotel collection)
End	Lyon (centre de ville or airport Saint Exupéry)
Time	Eleven days ten nights (Australia-wide)
Cost	Cost AUD 6950; single supplement (AUD 1350); SPRING SPECIAL save AUD 500 until 31 October 2013
Hosts	Peter Scudamore-Smith MW & Denise Wiseman
Cities	Reims, Epernay, Beaune, Valence
Wine regions	Montagne de Reims, Côtes des Blancs, Côtes des Nuits, Côtes de Beaune, Cornas, Hermitage, Condrieu, Châteauneuf-du-Pape
Web	http://uncorkedandcultivated.com.au/tours/
information	denisew@uncorkedandcultivated.com.au +61 412 403 567
Complement	12 persons (maximum)

Table