

A person in a tuxedo is holding two bottles of Musigny wine. The bottle on the left is labeled 'MUSIGNY GRAND CRU DOMAINE COMTE GEORGES DE VESSEY 2008'. The bottle on the right is labeled 'MUSIGNY GRAND CRU JACQUES FREDERIC MULLER 2008'. The background is dark and out of focus.

La Paulée®

JOURNEY SERIES EXCLUSIVE

THE EUROPEAN TASTING MENU BY AIR

A WINE ODYSSEY THROUGH

Sussex · Burgundy · Umbria · Rioja + Mystery Destination

May 22 – June 2, 2027

in collaboration with

Orbridge

Exclusively reserved for no more than 20 guests · From \$74,995 per person

INTRODUCTION

Welcome to a unique journey through Europe's finest wine regions, designed like a tasting menu—five distinct courses, each a destination, blended together by a single theme and guided by the La Paulée® team.

La Paulée® Journeys are about rare access to the bottles, the vineyards, and the people behind them. This journey is hosted by the La Paulée® team, whose world is wine, hospitality, and shared experience. They don't simply accompany a trip, they create a community around it.

Across England's cutting-edge vineyards, Burgundy's storied terroirs, Umbria's medieval landscapes, Rioja's living traditions, and a mystery dessert finale, guests are invited into moments that aren't available off the shelf — private tastings, insider introductions, and conversations that bring each region to life.

ABOUT LA PAULÉE®

La Paulée® and its family of annual festivals – La Fête du Champagne, La Tablée, and Convivio Italiano – are born of a deep love for the wines and cultures of France and Italy.

La Paulée® is the ultimate bacchanalia for Burgundy wine lovers. Founded more than 25 years ago by renowned sommelier Daniel Johnnes, it is the premier roving celebration of Burgundy's wines in the United States, bringing together top winemakers, elite sommeliers, and passionate collectors for grand tastings, exclusive dinners, and a legendary BYOB Gala.

According to the Financial Times, La Paulée® “can reasonably be described as the greatest Bacchanalia on the face of the earth”.

With an ardent mission to transport guests to the vibrant regions of Burgundy, Champagne, the Rhône Valley, and Italy, the team behind La Paulée® believes that unforgettable experiences happen when the finest wines from the most storied estates and the most talented winemakers are brought together with a spirited community of wine lovers in settings that celebrate generosity, discovery, and joy.

La Paulée®



JOURNEY BY PRIVATE AIR

This journey has been designed around a simple idea: that Europe's great wine regions can be experienced as one beautifully paced tasting menu — a breadth of terroir brought within reach of a single journey.

Only private air makes this possible. Travelling together by private aircraft, the group moves seamlessly between Sussex, Burgundy, Umbria, Rioja and the mystery destination, preserving the rhythm of the itinerary and giving more time to what matters most: the vineyards, the cellars, the tables, and the people behind the wines.

The aircraft itself becomes part of the shared experience — a comfortable private setting where the conversation continues, and the group travels as one between each course of the journey. It is not about spectacle; it is about access and flow.

Bartelings is the experience delivery partner behind the La Paulée® Journey Series, with over a decade designing and operating privately chartered air travel across complex, multi-country itineraries, so an odyssey of this ambition feels effortless.

LA PAULÉE® JOURNEY SERIES



TASTING MENU HIGHLIGHTS

- **Hosted throughout by La Paulée®**
Led by Wine Director Edouard Bourgeois. The access exists because of relationships like his
- **Burgundy Across Its Terroirs**
Domaine Génot-Boulanger with winemaker Guillaume Lavollée, tasting from the Côte de Nuits to the Côte Chalonnaise
- **Burgundy at the Table with Edouard Labet**
A hosted tasting at Château de la Tour in the hallowed vineyard of Clos Vougeot followed by lunch with winemaker Edouard Labet, with wines selected for the group
- **Rare Access to Brunello Cucinelli's Castello di Solomeo**
A private, La Paulée-curated immersion into the village, the winery, and the philosophy of craft that shapes both
- **Rioja's Icons in One Chapter**
A tasting and tour at La Rioja Alta, S.A., a stay at Hotel Marqués de Riscal
- **English wine's new confidence**
Lunch and a guided tasting at Artelium, a small-production Sussex estate in the region several Champagne houses have quietly invested in
- **A Final Course to Be Revealed**
A heritage cellar and a celebrated dessert wine tradition, chosen by La Paulée®
- **Dining Worth Travelling For**
From celebrated chefs to Michelin-recommended and starred restaurants, dining is woven through the journey as a key part of each region's story
- **Made Possible by Private Air**
A route that connects five distinct wine regions into one seamless journey, and a stronger sense of shared adventure

La Paulée®

LA PAULÉE® JOURNEY SERIES

THE HOST



EDOUARD BOURGEOIS

Wine Director, La Paulée®

ABOUT YOUR HOST

As Wine Director for La Paulée®, Edouard Bourgeois shapes the many individual events that bring to life the organization's mission to showcase the wine and culture of France. Overseeing the themes, locations and culinary pairings of the U.S. events, Bourgeois is instrumental in the La Paulée® guest experience, bringing his expertise in French wine to settings large and small.

Born and raised in Champagne, France, his exposure to the great wines of his home country played a vital role in defining his career. Through the hospitality business, he learned how to communicate his passion and knowledge to others. He earned his formative experience as sommelier at the Parisian Palace Hôtel de Crillon's Restaurant Les Ambassadeurs, under the direction of David Biraud.

In 2005, Bourgeois won first prize at the French National Trophée Mumm for student sommeliers, catching the attention of chef sommelier Philippe Jamesse, who offered him a position upon graduation. He worked beside Jamesse for three years, honing the complexity of his palate and developing his expertise.

Bourgeois moved to New York City in 2008 where he secured the role of sommelier at Restaurant DANIEL, Chef Daniel Boulud's eponymous culinary temple, a position he held for five years. Today, he splits his time between the U.S. and France as an integral member of the La Paulée® team, curating bespoke wine tours and staying perpetually connected to the two great loves of his life — wine and France.

His voice is the journey's expert anchor — bringing years of sommelier experience, hospitality leadership, and a genuine love of French wine to every moment of the tasting menu.

La Paulée®

LA PAULÉE® JOURNEY SERIES

COURSE ONE • COCKTAIL RECEPTION

SUSSEX

England

South Lodge • Artelium Vineyard

La Paulée®

MAY 22-MAY 24, 2027



ARRIVAL & WELCOME DINNER

Saturday, May 22

Arrive in London and transfer into the English countryside to South Lodge, West Sussex. Settle in, relax, and join your fellow guests for a welcome gathering and dinner — your first toast to the La Paulée® Journey Series.

ENGLISH COUNTRYSIDE & ARTELIIUM

Sunday, May 23

England's chalky soils and steadily warming conditions are now so well suited to traditional-method sparkling wine that several Champagne houses have invested in vineyards in southern England. Artelium is producing some of the most exciting modern English wines right now — small-production bottlings that show real precision and personality.

Over lunch and a hosted tasting, guests explore Artelium's signature sparkling cuvées that match French grape varieties with English soil and flair. In the evening, return to South Lodge before a special dinner featuring a taste of English produce and regional flavours.

WHERE WE STAY

South Lodge, West Sussex • 2 nights

South Lodge is a refined country-house escape set in the rolling Sussex countryside — an ideal sense of arrival for the opening course. Elegant interiors, beautiful grounds, and the warm welcome of a classic English estate. It is the perfect setting for a standout first dinner and a calm beginning to the journey.

ARTELIIUM
WINE | ART | NATURE

INCLUDED MEALS

Breakfast, Lunch, Dinner

ACCOMMODATION

South Lodge, West Sussex

WINERY

Artelium Vineyard

La Paulée®

LA PAULÉE® JOURNEY SERIES

COURSE TWO • APPETIZER

BURGUNDY

France

Château de la Commaraine • Domaine Génom-Boulanger • Château de la Tour

La Paulée®

MAY 24-MAY 26, 2027



DOMAINE GÉNOT-BOULANGER

Meursault, Burgundy

This afternoon brings a La Paulée®-hosted visit to the prestigious Domaine Génot-Boulanger in the historic village of Meursault. Stretching from the Côte de Nuits through the Côte de Beaune and down to the Côte Chalonnaise, the holdings represent a magnificent mosaic of terroirs, all farmed organically and with the utmost care.

Winemaker and co-proprietor Guillaume Lavollée will present a selection of wines that represent the domaine's outstanding diversity of flavours, showcasing the precision with which great Burgundy can express the exact place in which the grapes are grown.

WHERE WE STAY

Château de la Commaraine • 2 nights

After the tasting, settle into Château de la Commaraine — a Burgundy base with genuine historic charm and a true sense of place. Set among vineyards close to Beaune, it anchors the Burgundy course beautifully, blending classic atmosphere with exceptional hospitality.

This evening, dinner at one of La Paulée's favourite dining addresses.



DOMAINE GÉNOT-BOULANGER
MEURSAULT, BOURGOGNE

INCLUDED MEALS

Breakfast, Lunch, Dinner

ACCOMMODATION

Château de la Commaraine

WINERY

Domaine Génot-Boulanger

La Paulée®



CHÂTEAU DE LA TOUR

Clos Vougeot, Burgundy

This morning brings a hosted visit to Château de la Tour, one of Burgundy's most distinctive estates. The Clos Vougeot is one of Burgundy's most historic walled vineyards, created by Cistercian monks in the 12th century.

This tasting with sixth-generation winemaker Edouard Labet illuminates the intensity and finesse of the Château de la Tour style — including access to the extremely limited Cuvée Vieilles Vignes, made from vines planted over 100 years ago. Labet then joins us for lunch at a local restaurant, sharing selected wines at the table — an intimate Burgundy moment shaped around conversation, place and pleasure of sharing exceptional wines.

YOUR AFTERNOON — YOUR CHOICE

- **Hospices de Beaune**
A guided visit to one of Burgundy's most iconic landmarks, founded in 1443, or...
- **Vineyard E-Bike Tour**
A guided ride through the vineyard landscapes that define the region, or...
- **Spa & Rest**
Return to the hotel to enjoy the spa before dinner this evening.



CHATEAU DE LA TOUR

La Paulée®

INCLUDED MEALS

Breakfast, Lunch, Dinner

ACCOMMODATION

Château de la Commaraine

WINERY

Château de la Tour

LA PAULÉE® JOURNEY SERIES

COURSE THREE · INTERMEZZO

UMBRIA

Italy

Sina Brufani, Perugia · Castello di Solomeo

La Paulée®

MAY 26–28, 2027 • UMBRIA



ARRIVE IN UMBRIA

Wednesday, May 26

Fly into Perugia Airport and make Umbria home for the next two nights. After a special lunch, settle into the Sina Brufani — a five-star base in the historic centre of Perugia. Step outside and find piazzas, boutiques, and gelaterias moments away.

Gather this evening for dinner in Perugia, with thoughtfully selected wines.

WHERE WE STAY

Sina Brufani Hotel, Perugia • 2 nights

A grand five-star hotel perched on Perugia's historic hilltop centre, open since 1884. Marble interiors, sweeping Umbrian valley views, and a remarkable swimming pool set within the vaulted medieval cellars beneath the building.

CASTELLO DI SOLOMEO

Thursday, May 27

Today is devoted to Solomeo — the restored medieval village that is home to Brunello Cucinelli, the Italian fashion house, and to the wine estate its founder built there. La Paulée® has unlocked this rare visit: time in the village, the cashmere workshops, and the winery, where the same standards that shaped the clothes now shape the wine.

The vineyards are modelled on late Renaissance gardens, with olive groves between the rows. Nothing about the place is hurried, and nothing is left to chance.



CASTELLO DI SOLOMEO

INCLUDED MEALS

Breakfast, Lunch, Dinner

ACCOMMODATION

Sina Brufani Hotel, Perugia

WINERY

Castello di Solomeo

La Paulée®

LA PAULÉE® JOURNEY SERIES

COURSE FOUR · MAIN COURSE

RIOJA Spain

Hotel Marqués de Riscal · La Rioja Alta · Marqués de Riscal

La Paulée®

MAY 28-30, 2027 • RIOJA ARRIVAL

LA RIOJA ALTA, S.A.

Few dispute that La Rioja Alta S.A. is the leading quality-orientated producer in Rioja. With more than 50,000 casks and 6.4 million bottles stored at any one time, the company is unique in its ability to supply large quantities of fully mature wines of world-class quality.

The company owns 300 hectares of vineyards in the best zones of the Rioja Alta region. Aging is in traditional Bordeaux casks, all American oak, racked by hand every six months. There is no filtration prior to bottling — wines are made in the traditional Rioja manner and ready for consumption on release, yet will keep for many more years in bottle.



La Rioja Alta, S.A.

On arrival in Rioja, the journey settles into Hotel Marqués de Riscal — one of Spain's most storied estates, located in Elciego in the Rioja Alavesa. Founded in 1858, this is a winery stay as much as it is a hotel, where wine heritage is felt at every turn.

WHERE WE STAY

Hotel Marqués de Riscal • 2 nights

The striking Frank Gehry — designed building — swirling ribbons of pink, gold, and silver titanium meant to evoke a bottle wrapped in its mesh netting — gives a dramatic sense of arrival unlike anywhere else on the journey.

INCLUDED MEALS

Breakfast, Lunch, Dinner

ACCOMMODATION

Hotel Marqués de Riscal, Elciego

WINERY

La Rioja Alta S.A

La Paulée®



MARQUÉS DE RISCAL

Elciego, Rioja Alavesa

At the heart of today is the experience of Rioja through its most iconic hotel and winery setting. A tasting at the estate, with time to relax and make use of the spa facilities. The day also brings a generous taste of the region's gastronomy — from traditional pintxos to local dishes and wines that reflect Rioja's character.

Marqués de Riscal was founded in 1858 by Camilo Hurtado de Amézaga, who brought French winemaking techniques back from Bordeaux — helping set a new quality standard for the region. The winery has stayed in the same family for generations and is considered a pioneer of modern Rioja winemaking. Its flagship wine is the Reserva, a blend dominated by Tempranillo, known for its structure and ability to age for decades.

A DAY TO SAVOUR

It is a day designed to let guests settle fully into the rhythm of the region: wine, food, architecture, and time to unwind. The spa at the Frank Gehry building offers a moment of quiet before the evening's dinner and wine pairings.

Dinner this evening features wines from the Marqués de Riscal estate.

HEREDEROS DEL
MARQUÉS DE RISCAL
Desde 1858

INCLUDED MEALS

Breakfast, Lunch, Dinner

ACCOMMODATION

Hotel Marqués de Riscal, Elciego

WINERY

Marqués de Riscal

La Paulée®

LA PAULÉE® JOURNEY SERIES

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COURSE FIVE • DESSERT

MYSTERY

A La Paulee® Chef's Surprise

Heritage cellars · A celebrated dessert wine tradition

La Paulée®



THE DESSERT COURSE

Fly to the Dessert Course: Mystery Destination — a La Paulée® Chef's Surprise selected for heritage cellars and a celebrated dessert wine tradition.

While the exact location is kept under wraps for now, guests can expect a short flight within Europe, a five-star luxury hotel, and private curated experiences designed for rare wines and deep expertise.

THE FAREWELL DINNER

The penultimate day is a celebration of the full journey — each course revisited through the lens of extraordinary heritage bottlings.

The day concludes with a final evening designed as a true tasting menu recap: a beautifully paced dinner with wine pairings curated by La Paulée®, bringing together the themes that have defined the journey — place, people, generosity, and the shared pleasure of discovery.

INCLUDED MEALS

Breakfast, Lunch (onboard), Dinner

ACCOMMODATION

Five-Star Luxury Hotel

La Paulée®

JUNE 1-2, 2027 • FAREWELL — LONDON



The Final Chapter

WHERE WE STAY

The Londoner, West End, London • 1night

On arrival in London, transfer to The Londoner — centrally located in the heart of the West End, moments from theatres, restaurants, shopping, and some of the city's most celebrated cultural addresses.

This evening, gather for a farewell cocktail and a final toast before the evening is left open to enjoy London at your own pace — perhaps with dinner at one of London's celebrated restaurants, a West End performance, or a quiet evening before tomorrow's journey home.

Wednesday, June 2, guests are transferred by included chauffeured car to the airport for their onward flights back to the U.S., or may choose to continue their stay in London with additional arrangements made on request.

La Paulée®

INCLUDED MEALS

Breakfast, Lunch (onboard), Dinner

ACCOMMODATION

The Londoner, London

La Paulée®

RESERVE YOUR PLACE

DOUBLE OCCUPANCY

\$74,995 per person

SINGLE OCCUPANCY

\$84,995 per person

GROUP SIZE

Reserved for no more than 20 guests

INITIAL DEPOSIT

\$10,000 per person

SECOND DEPOSIT

\$25,000 per person, due **October 13, 2026**

FINAL PAYMENT

Due **November 12, 2026**

WHAT'S INCLUDED

11 nights' luxury accommodation across England, Burgundy, Umbria, Rioja, the mystery destination and London, at 5 star hotels

Private air travel between programme destinations aboard an Embraer ERJ135 aircraft, (between Sussex, Burgundy, Umbria, Rioja, mystery destination, and London)

Special welcome and farewell receptions, 11 breakfasts, 10 lunches and 10 dinners, including the welcome dinner at South Lodge

La Paulée® hosting throughout, led by Wine Director Edouard Bourgeois

Curated winery visits and tastings, including private invitations and access arranged exclusively for the group, as outlined in the itinerary

Carefully curated premium wines poured at tastings and paired with meals as featured in the programme

All transfers and on-tour transportation, including chauffeured cars to and from London Heathrow on arrival and departure from the tour

Cultural visits and local experiences as outlined in the itinerary

Pre-departure materials and dedicated guest support

Luggage concierge service between hotels, airports, and aircraft

On-tour support from the guest services and journey delivery team

All gratuities throughout the journey

Reserved for no more than 20 guests

NOT INCLUDED

International flights to and from London

Travel insurance, visas or entry authorisations where required

Personal expenses, spa treatments and optional extensions

Wine purchases and shipping

Dinner and independent arrangements on the final evening in London — which our team would be glad to arrange

Any services not specifically listed in the itinerary

La Paulée®

La Paulée®

TERMS & CONDITIONS

La Paulée® and its travel partners reserve the right to modify the itinerary, schedule, venues, wineries, restaurants, accommodations, transportation, hosts, and other program elements at any time. All wineries, wines, vintages, and special events are subject to change without notice. Published itineraries are intended as a guide and should not be considered guaranteed. Full terms & conditions available at website.com

RESERVATIONS

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