

# Comte Senard

## Table d'Hôtes



A Family Estate

In

## Aloxe-Corton

**Open from Tuesday to Saturday from 11:30am to 1:30pm**

Closed Sunday and Monday

Annual closing from mid-December to the end of January



### **Domaine Comte Senard - Caveau et Table d'Hôtes**

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### **Terms 2018 / Wine Tasting Lunch – Table d'Hôtes**

# Table d'Hôtes

Open Tuesday to Saturday, from February to mid-December. Closed in the evening.  
11:30 am, 12:00 pm, 12 :30 pm, 1:00 pm or 1:30 pm max.

Discover and enjoy the wines of Aloxe-Corton in an original and entertaining way: here is what's waiting for you at La Table d'Hôtes Comte Senard.

Right next door to the Tasting Cellar–Shop, you'll find our warm and rustic dining room, installed in the Domaine's former stables.

Once you're comfortably seated, just choose the tasting formula that suits you best:  
4 wines, 6 wines or the 6 Grands Crus.

All through the meal, our sommeliers Emilie, Anthony and Baptiste will be delighted to present you the wines you are tasting and share with you their passion.

Your tasting will be accompanied by a unique regional meal.

The Table d'Hôtes' traditional menu is unique: a warm main course followed by a plate of local cheese to complete the wine menu that you have chosen!

To finish on a sweet note, enjoy the delicious traditional Burgundian spice bread with some coffee.

Last but not least, those who would like to prolong the Aloxe-Corton experience back home, will find all the wines from their tastings in the shop, along with many other new discoveries or old favorites to add to their cellars.



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## Terms 2018 / Wine Tasting Lunch – Table d'Hôtes

# Wine Tasting Menus

**4 Wines** : 1 regional, 1 village, 1 premier cru and 1 grand cru / Duration: 1h15 - 30 approx .....**69.00 €**

**6 Wines** : 1 regional, 1 village, 1 premier cru, 3 grands crus / Duration: 1h30 - 45 approx. ....**95.00 €**

**6 Grands Crus**: Discovery of 6 Corton Grand Crus / Duration: 1h30 - 45 approx. ....**119.00 €**

**If you want to supplement your tasting with additional designations,  
please contact to know our prices by the glass.**

Each price indicated corresponds to a package per person which includes:

**The wine tasting during the meal (7cl per glass) with the presentation by our sommeliers**

The wine selection - with old and young vintages – is carefully chosen beforehand by our sommeliers



**A local lunch**

Including starter, main course, cheese and coffee



**The Visit of the Vineyard « Le Clos des Meix » and of the 13th century Cellar**

The visit is offered before or after the lunch, depending on your imperatives and on our sommeliers availability.

Duration: 15 /30 min, depending on the number of people.

## Menu

You will be delighted by our **unique regional** menu  
which has been designed and cooked up with care for a perfect match between wine and meal.

### APPETIZER

Cheese Puffs



### STARTER

Cured Ham with garlic and parsley jelly



### MAIN COURSE

Beef bourguignon and Gratin Dauphinois (potatoes)



### CHEESE

Cheese assortment



### COFFEE

Café gourmet & Burgundian spice bread



**Terms 2018 / Wine Tasting Lunch – Table d'Hôtes**

# Other Menus

**MENU WITHOUT WINE :** ..... 45.00 €

For individual clients who don't drink alcohol, provided that other guests at the table have the wine tasting menu

**KIDS MENUS :** From 3 to 12 years old : 1 soft drink + Starter + Main course + ice cream or applesauce ..... 15.00 €

From 13 to 17 years old : 1 soft drink + Starter + Main course + cheese or ice cream or applesauce .... 25.00 €

Various games available.

**SPECIAL MENUS :** ..... 5.00 €

Each special menu (vegetarian, vegan, or taking into account food allergies or any particular eating habits) must be communicated at the moment of booking and will be charged € 5.- in addition to the initial price of your menu.



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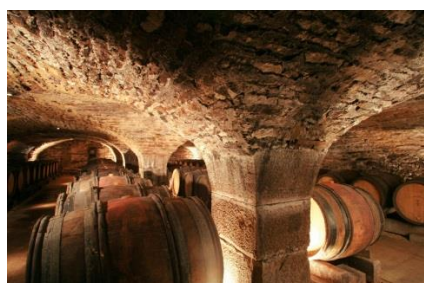
## The 13th Century Cellar and Le « Clos des Meix »

To change your scenery our sommeliers will take you on a tour through a centuries-old heritage.

Le Clos des Meix, monopoly of the Domain is one of the grands crus of the Corton hill.

It covers an area of 2,5 ha and reigns majestically over the estate. Le Clos de Meix offers a breathtaking view of the Pernand-Vergelesses and Savigny-les-Beaune vineyards.

Under the Domaine gardens lies one of the oldest cellars in Burgundy, which dates back to the 13th century and has been built by the Dominican monks. You will discover an exceptional place decorated with one-hundred-year-old vaults that was the stage for many adventures throughout the centuries.



Photos : ©J.-L. Bernuy



Photos : ©Michel Baudoin

### Terms 2018 / Wine Tasting Lunch – Table d'Hôtes

# Specifics and General Terms and Conditions of Sale

## Table d'Hôtes - Lunches-Wines tasting

### SUMMARY

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- V. ACCESS
  - 1. By train:
  
  - 2. By car:
    - a) From the south, by the highway or the departmental road D974
    - b) From the north, by the highway
    - c) By car, from the north, by the departmental road D974

# Specifics and General Terms and Conditions of Sale

## Table d'Hôtes - Lunches-Wines tasting

### I. PRACTICAL DETAILS

#### a) Opening hours

- Open Tuesday to Saturday from February to mid-December. **Closed in the evening.**
- **Wine tasting lunches schedule:** 11:30AM, 12PM, 12:30PM, 1PM or 1:30PM max.

#### b) Accommodation capacity

- The dining room has an **accommodation capacity of about 25 guests.**
- Lunches take place **solely** in the Table d'Hôtes premises, and only during the hours listed above. The seats are distributed around 4 round tables (5 tables max) and can accommodate from 8 up to 14 people. Our dining room is heated and air-conditioned.
- **The Table d'Hôtes possess a small VIP space, for max. 7 guests** (see photo on the right-hand side p.2) which is located near the dining room.
- **Caution:** Limited access for people who are mobility impaired. Disabled accessibility works are in progress.

#### c) Further details

- Spoken languages: **French, English.**
- WIFI is solely available at the Tasting Cellar and the VIP space.
- Pets are admitted in our pet-friendly estate.
- During your meal at the Table d'Hôtes you will taste wine and eat a traditional Burgundian meal. If you have a wine tasting lunch at the Table d'Hôtes, we strongly recommend you taste the wines during the meal according to the proposed formulas, and not before in the Tasting Cellar - Shop. If you want nevertheless to have a tasting before the lunch, you will have an additional charge according to the indicated prices. Please note that the free tasting at the Cellar does not apply if you are taking a lunch at the Table d'Hôtes.
- **All prices at the Table d'Hôtes and at the Tasting Cellar (wine and / or meal) are intended to individuals only.** For wine professionals, to ask about our reseller prices, please contact our office at: [office@domainesenard.com](mailto:office@domainesenard.com) or by phone at: +33 80 26 40 73.
- If you want to make a gift to your loved ones, we propose gift coupons for tastings in the Cellar, lunches at the Table d'Hôtes or **wine purchase vouchers.**

### II. TERMS OF PAYMENT AND WINE PURCHASING

- Prices incl. VAT and services included.
- Payment of the tasting lunches and of potential wine purchases must be effectuated directly on site, by bank card (Visa, Mastercard or Maestro), by cheque (for French resident only), or, in some cases, by remote debit or by bank transfer.
- The wines you have **tasted at the Table d'Hôtes can be purchased at the Cellar shop** within the limits of available stock. Prices incl. VAT, from the Cellar.
- They can either be **taken right away, sent to your home** or under certain circumstances sent by specialized carriers to a large panel of destinations (Europe, USA, Switzerland, Japan, Hong Kong, Singapour, Australia, etc.).
- In some cases, tax refund can be applied.
- Prices and Wine Selling in The Cellar are intended to individuals only. For wine professionals, to ask about our reseller prices, please contact our office at: [office@domainesenard.com](mailto:office@domainesenard.com) or by phone at: +33 80 26 40 73.

# Specifics and General Terms and Conditions of Sale

## Table d'Hôtes - Lunches-Wines tasting

### III. CONCEPT

The lunch served at the Table d'Hôtes consists of a tasting of our Domaine's wines while enjoying a traditional Burgundian meal.

These lunches are included in our tasting packages which all comprise:

- **The tasting of our wines accompanied by our sommelier explanations and expertise through the entire lunch**
- **A simple but unique meal**
- **A visit of the Estate**

### IMPORTANT

The lunches at the Tables d'Hôtes are **solely available upon booking.**

Indeed, we draw to your attention that we are working in partnership with a caterer and that we are delivered only in the morning. This delivery contains fresh goods and products.

If needed, as an alternative, our caterer can provide special orders, depending on eating habits or diet restrictions specified by our clients.

We lay, dress and then reheat the dishes just before the service begin.

There isn't, **at no moment**, a Chef in the kitchen during the service.

Thereby, when a **last-minute change** occurs (because of food allergies, a less or more important number of people attending the meal, a cancellation without prior notification, etc.), we face multi-level consequences:

- **Logistical:** we can't anticipate and find an alternative to the meal initially planned.
- **Ethical and/or technical:** the delicacies prepared could be insufficient or wasted.
- **Economical:** because we could have refused other bookings.

Out of respect for our work, for the good conduct of the service, and because food wastage represents for us a daily struggle, a deposit will be requested, in some cases, to cover the potential losses resulting from these last-minute changes.

We thank you for your understanding.

#### a) Tasting fees

3 tasting formulas are offered:

**4 Wines: € 69.-/pers.**, 1 regional, village, 1 premier cru and 1 grand cru (1 white and 3 reds)

**6 Wines: € 95.-/pers.**, 1 regional, village, 1 premier cru and 3 grands crus (2 whites and 4 reds)

**6 Grands Crus: € 95.-/pers.** Tasting of 6 different Corton Grand Crus (5 reds and 1 white)

The Table d'Hôtes offers different fees including the tasting of Domaine's wines exclusively, with **more red wines than white wines.**

Our sommeliers preselect the wines you taste.

Depending on the stock available, we try to best alternate young and old vintage.

We remain at your disposal should you have any particular wish or request.

The fees can't be combined with those of the Tasting Cellar.

### Terms 2018 / Wine Tasting Lunch – Table d'Hôtes

# Specifics and General Terms and Conditions of Sale

## Table d'Hôtes - Lunches-Wines tasting

The wine tastings included in our lunch tasting fees is **7 cl per tasting glass / per designation**.

In case of changes in the initial tasting package (tasting quantity, type of wines, preferences for more white or red wines, etc.), the tasting price will be reevaluated.

For our clients who don't drink any alcohol, we propose a menu without wine (see p.4) provided that the other guests at the table have the regular wine tasting menu.

**The visit and tasting duration (meal + tasting and tour of the Property) can vary depending on the number of person and on the wine formula chosen.**

### b) The meal

Each formula includes the following unique regional meal:

**Cheese puffs as appetizer**

**Cured ham with parsley as starter**

**Beef Bourguignon with Gratin Dauphinois as main course**

**Local cheese assortment**

**Café Gourmet with Burgundian spice bread (1 coffee or 1 tea / person)**

Please take note that the menu and the wine fees **do not include:**

- Bottled mineral water (carafes of water will be provided at the table for free) and every other non-alcoholic beverage.
- The extra dishes

In **exceptional cases** a special menu can be served: guests with food allergies or specific eating habits; meal already served during the stay, high temperature during summer season or for any tailor-made request. Please contact us at the moment of booking.

You must **imperatively** specify your special needs in advance upon booking, or at least 7 days prior to your arrival. **A supplement of €5.- will be charged.**

### c) The tour

- **Visits of the vines in Monopole, Corton Grand Cru « Le Clos des Meix » and of the ancient 13th Century Cellar are included in the lunches packages, regardless of your arrival time.**

The visit is usually proposed first - before the meals scheduled for 11:30AM, 12AM or 12:30PM.

The visit is done after the meal, for the scheduled meals of 1PM or 1:30PM.

The duration of the visit is between 15 and 20 minutes for individuals and groups until 15 people.

And approximately 20 to 30 minutes for a group of more than 15 people.

**These 20 to 30 minutes add up to the tasting time.**

The first visits start at 11:30AM. They don't start earlier because our sommeliers will be occupied with the Tastings in the Cellar.

- The 13th Century Cellar has a natural temperature of approximately 14°C all year long. Dress accordingly.  
**Caution:** Mobility impaired people have limited access to the 13th Century Cellar due to the stairs (15 steps) at the entry. Disabled accessibility works are in progress.
- Since the Domaine Senard is a private property, visitors must be accompanied by one of our sommeliers.  
**No free visits on the Property.**



# Specifics and General Terms and Conditions of Sale

## Table d'Hôtes - Lunches-Wines tasting

### IV. BOOKINGS

- You can contact us by phone to book at the Table d'Hôtes, but the follow-up of your booking and its confirmation must be done by mail.
- Each booking request is considered a booking option at first. This option is not to be considered a confirmation.
- It is important to tell us the **exact number** of participants and the composition of your group (guides, tourism professionals, drivers, etc.) for each request. In addition, it is important to tell us if the accompanying persons are also having lunch with the clients.
- Please also let us know if you have a schedule imperative.

#### 1) From 1 to 4 guests

##### a) Conditions

- You will be asked a booking guarantee to confirm your booking.
- **You can choose the wine formula accompanying the menu directly on site.** It is recommended to select the same wine formula for the whole table.
- Wine Tasting lunches at our Table d'Hôtes can last 1 to 1:30 minutes depending on the number of people and the chosen wine formula.
- After the 20 to 30 minutes visit and potential purchases after the lunch, the rest of the showing will last for about 1:45 to 2 hours.

##### b) Confirmations, Changes or Cancellations

- **Booking will be definitive after the following steps:**
  - We have collected all the necessary information about you via e-mail.
  - You have received a final confirmation from us.**
- Any changes, even last-minutes ones or partial cancellations (ex: number of people attending, changes in the chosen tasting formula, extra appetizers, etc.) must be communicated.
- **if need be, these changes can be subject to a price revaluation for the tasting.**
- In case of a total cancellation, we will not charge additional fees despite the risks we face. Which is why we would be very thankful if you could warn us as soon as possible.
- Exception: For any booking during the week preceding the « Hospices de Beaune wine auction » (3rd Sunday of November), **a €35.- non-refundable deposit per person is required and due before your booking on November 1st at the latest.**

# Specifics and General Terms and Conditions of Sale

## Table d'Hôtes - Lunches-Wines tasting

### 2) From 5 to 14 guests

#### a) Conditions

- You will be asked a booking guarantee to confirm your booking.
- **The selection of wines accompanying the menu must be chosen at the time of booking.**  
**The wine formula can exceptionally be chosen on site**  
It is recommended to select the same wine formula for the whole table.
- Wine Tasting lunches at our Table d'Hôtes can last 1:15 to 1:45 max. depending on the number of people and the wine formula chosen.
- After the 30 to 45 minutes visit (depending on the number of people) and potential purchases after the lunch, the rest of the showing will last for about 2 to 2:30 hours.

#### b) Confirmations, Changes or Cancellations

- **Booking will be definitive after the following steps:**  
We have collected all the necessary information about you via e-mail.  
**You have received a final confirmation from us.**  
We have received the following guarantees hereafter:
  - **We possess your credit card information:** no deposit will be asked but cancellation fees will be cashed in the event of a total or partial cancellation, as follow:
    - **€35.-/adult cancelled, in case of a partial cancellation** (cancellation of one or more guests) on the day of booking.
    - **€15.-/adult, in case of a total cancellation**, from a time that will be specified, prior to the day of the booking.
- You will therefore be asked to communicate **you credit card number, with the name of the owner, the expiry date and the card security code (cryptogram).**
- The above fees would be charged on the communicated credit card.
- To give us your credit card details, please contact us directly by phone from Tuesday to Saturday (10AM to 6PM) or send us an e-mail at: [table@domainesenard.com](mailto:table@domainesenard.com) and at this second email address: [tablecomtesenard@gmail.com](mailto:tablecomtesenard@gmail.com).
  - **You put down a non-refundable deposit:** the amount of the deposit would be **€ 15.-/person and must** be cashed within a period that will be specified prior to your arrival  
The deposit can be paid by cheque (for French resident only), bank transfer or credit card.
  - **You can also pay in advance the entire showing but only under certain conditions.**  
**Payment is required between 3 and 7 days max.** before the day of your arrival.  
The deposit can be paid by cheque (for French resident only), bank transfer or credit card.
- **We must imperatively be informed of any changes, new information or partial cancellations even if it is last minute ones** (number of people, change in the initially chosen formula, arrival time, food allergies or eating habits, presence of children as well as their age, etc.).
- **if need be, these changes can be subject to a price revaluation for the tasting.**
- Exception: For any booking during the week preceding the « Hospices de Beaune wine auction » (3rd Sunday of November), **a €35.- non-refundable deposit per person is required and due before your booking on November 1st at the latest.**

# Specifics and General Terms and Conditions of Sale

## Table d'Hôtes - Lunches-Wines tasting

### 3) Groups over 15 people

#### a) Conditions

- **In order to give us a binding confirmation, you will be asked to pay a minimum deposit.**
- **The selection of wines accompanying the menu must be chosen at the time of booking.**  
It is mandatory to select the same wine formula for the whole table.
- Wine Tasting lunches at our Table d'Hôtes can last 1:30 to 2:00 max. depending on the number of people and the wine formula chosen.
- Considering the 30 to 45 minutes visit (depending on the number of people) and potential purchases after the lunch, the rest of the showing will last for about 2 to 2:30 hours.

#### b) Confirmations, Changes or Cancellations

- **Booking will be definitive after the following steps:**  
We have collected all the necessary information about you via e-mail.  
**You have received a final confirmation from us.**  
We have received the following guarantees hereafter:
  - **You put down a non-refundable deposit: the amount of the deposit would be € 15.-/person and **must** be cashed within a period that will be specified prior to your arrival**  
The deposit can be paid by cheque (for French resident only), bank transfer or credit card.
  - **You can also pay in advance the entire showing but only under certain conditions. **Payment is required between 3 and 7 days max.** before the day of your arrival.**  
The deposit can be paid by cheque (for French resident only), bank transfer or credit card.
- **We must imperatively be informed of any changes, new information or partial cancellations even if it is last minute ones** (number of people, change in the initially chosen formula, arrival time, food allergies or eating habits, presence of children as well as their age, etc.).
- **if need be, these changes can be subject to a price revaluation for the tasting.**
- **Exception: For any booking during the week preceding the « Hospices de Beaune wine auction » (3rd Sunday of November), a €35.- non-refundable deposit per person is required and due before your booking on November 1st at the latest.**

# Specifics and General Terms and Conditions of Sale

## Table d'Hôtes - Lunches-Wines tasting

### V. ACCESS

#### 1. By train

Closest train stations: Beaune (5 km) and Dijon (35 km).

#### 2. By car

##### a) From the south, by the highway or the departmental road D974:

- If you come from the south, on the A6, take exit 1 Savigny-les-Beaune.
- If you come from the south, on the A31, take exit Beaune Nord, Porte Saint Nicolas.
- If you come from Beaune, take the departmental road 974 northerly direction (Dijon).

##### b) From the north, by the highway:

- If you are on the A31 from the north (Dijon), take exit Beaune Nord, Porte Saint Nicolas.

Take the roundabout, (at the highway exit) and continue on the departmental road D97, to Dijon. After 2 km (3 min), take a left turn, to Aloxe-Corton and go to the village center. The Domaine will be indicated.

##### c) By car, from the north, by the departmental road D9:

- If you are coming from Dijon take the departmental road 974 southerly direction (Beaune). After Ladoix-Serrigny, take a right turn, to Aloxe-Corton and go to the village center. The Domaine will be indicated.
- Since there is no car park on the Domaines property, you can park cars or buses Place du Chapitre (50m opposite the Domaine) or Place de l'Eglise (200m from the Domaine).
- **GPS coordinates:** 47°3'56" N; 4°51'33" E. / Adress: 1 rue des Chaumes, F-21420 Aloxe-Corton.

