



Food & Wine News

Hôtel de Bernard Magrez – Joël Robuchon le Restaurant

Bordeaux (Aquitaine)

Opening: September 2014

Famous French chef Joël Robuchon, who has held as many as 28 Michelin stars at one time (a world record) is joining forces with wine baron Bernard Magrez, owner of 40 wine estates, including four of Bordeaux's best. Their combination hotel and restaurant will have only six suites and a gourmet restaurant with a cozy 50 tables, as well as a more relaxed and affordable food "lounge" area.

Château la Dominique

Saint Emilion (Aquitaine)

Opening: Spring

www.chateau-ladominique.com

Soon-to-be-unveiled brand-new tourism facilities attached to this *grand cru classé* wine include a new winery, a panoramic restaurant and a shop. World-renowned architect Jean Nouvel oversaw the project. In parallel with the new facilities are three new types of wine visits: a one-hour classic tour, a 75- to 90-minute tailor-made private tour, and a private tour followed by a wine tasting and lunch at the new Terrasse Rouge restaurant.

Bordeaux Aquitaine Wine Trip app

www.bordeaux-aquitaine-wine-trip.fr

In an attempt to help visitors make sense of the wealth and breadth of the Bordeaux vineyards both before and during their travels, tourism and wine professionals created a multipurpose application that facilitates the identification and selection of services and activities in the area. The multilingual app comes complete with information about seven areas: wine estates, restaurants, accommodation, information centers, monuments and museums, events and wine experiences. It covers all the vineyards of Aquitaine, notably including Bergerac, Duras and Jurançon Irouleguy.

Crémant and Tape-Chaudrons Festivals (Fête du Crémant et du Tape-Chaudrons)

Châtillon-sur-Seine (Burgundy)

March 15

www.mairie-chatillon-sur-seine.fr

More than 5,000 visitors join the fun each year for wine tasting and a parade in honor of the *crémant*, the white and rosé sparkling wines of Burgundy. On this day long ago – and symbolically still today – locals banged on pots (*chaudrons*) to chase away the winter and hurry the arrival of spring.

La Saint-Vincent Tournante

Saint-Aubin (Burgundy)

January 25 and 26

www.saint-aubin2014.fr

The Saint-Vincent Tournante is one of the finest wine festivals in the world, organized by the famous Confrérie des Chevaliers du Tastevin, a brotherhood of 12,000 "knights" promoting the wines and cuisine of Burgundy. The festival – a mass, procession, tastings and feasts – pays tribute to St. Vincent, the patron saint of winegrowers. This year, for the first time ever, 80 statues of St-Vincent companies were carried through the village of Saint-Aubin and environs.

Festivities for the 154th Hospices de Beaune Wine Auction

Beaune (Burgundy)

November 14 to 16

www.beaune-tourisme.fr

During this three-day festival, merchant houses and family wine estates open their cellars and their bottles. Popular entertainment, both free and for a fee, fill the days, from a half marathon to street theater, wine tastings, bottle-opening contests and a carnival. The high point is the most famous charity wine sale in the world.

Gourmet Days (Journées Gourmandes)

Marsannay-la-Côte (Burgundy)

March 15 and 16

www.ot-marsannay.com

This 31st annual event comprises an exhibition, wine tastings and the sale of edible delicacies, wine and crafts. This wine and food Tour de France always promises to be rich in flavor, so it's a good thing you can eat on site.

Truffle Market (Marché de la Truffe)

Leuglay (Burgundy)

Early December

www.maison-foret.com

The 4th truffle festival of Burgundy takes place at the Maison de la Forêt (Forest House) of Leuglay. On the program: truffle-sorting demonstrations and a gourmet market that includes the sale of truffles, truffle plants and products made from truffles.

“Fantastic Picnic” Rendezvous

Burgundy

September 26 to 28

www.bourgogne-tourisme.com

Your "Fantastic Picnic" could be the 60s revisited, Manet's famous 'Luncheon on the Grass' reenacted, or maybe just a treasure hunt in the vineyards. Whatever the case, it will all be about good cheer. After its two previous successes, Burgundy is once again letting "Fantastic Picnic" spread its blanket throughout the region through its tourism offices.

International Gastronomy Exhibition Centre (Cité de la Gastronomie)

Dijon (Burgundy)

Opening: Spring 2016

www.citedelagastronomie-dijon.fr

Burgundy is known worldwide for its wines, food, heritage and preserved environment, so what better way than this to showcase its flavors and expertise? Along with Paris-Rungis, Lyon and Tours, Dijon has joined a network of gastronomic cities to promote gourmet eating in France. Given its key location, Dijon plays a critical role in collaborating with the wine industry.

Vitiloire, the Loire wine festival

Tours (Loire Valley)

May 31 and June 1

www.toursfetelesvins.fr

This weekend event transforms the city into a friendly showcase for the 68 Loire vineyard appellations, like Vouvray, Chinon, Saumur and Sancerre. More than a hundred wine growers will converge on downtown Tours to share their expertise with visitors, along with a glass of their best vintages. Live cooking demonstrations with the area's top chefs will focus on local products.

Sainte Marie Culinary Week

Martinique

May

<http://www.martinique.org>

Martinique shares, with distinctive panache, mainland France's love for gastronomy. One of the best expressions of this passion occurs each year during Sainte-Marie Culinary Week, a weeklong festival celebrating Martinique's unique gastronomic heritage and traditions. At the center of the festivities is a cooking competition. Each year, several local food products are chosen for competing chefs to use as the centerpiece of their culinary creations. The competition extends throughout the week, with special dinners, cooking demonstrations, a street fair and more providing an in-depth introduction to Martinique's culinary scene.

Opening of the Route des Vins d'Aveyron

Midi-Pyrénées

<http://presse.tourisme-aveyron.com/fr/documents/dossier-presse/route-vins.pdf>

Aveyron has created a brand new Route des Vins exploring four very different *terroirs* where four AOCs are grown: Marcillac, Côtes de Millau, Entraygues-le-Fel and Estaing. The participating wine growers have signed a quality charter guaranteeing the best wine-tasting welcome for visitors exploring the area. This new itinerary is another addition to Aveyron's well-loved range of food-themed attractions such as the unmissable Roquefort cheese cellars.

Opening: Restaurant Isabelle Auguy

Rodez (Midi-Pyrénées)

www.restaurantisabelleauguy.fr

Following her tremendous success running the family restaurant in Laguiole, obtaining **one star in the Michelin Guide** in 2001, Isabelle Auguy has now moved to Rodez, bringing her history, origins and generous cuisine, from *filet de boeuf* to *aligot* and including her delicious porcini mushroom salad.

AOC Festival

Cambremer (Normandy)

May 3 & 4

<http://www.lesrencontresdecambremer.fr/2013/>

This gastronomic festival celebrates Normandy's renowned AOC (Appellation d'Origine Contrôlée) products with a market, stands, tastings and "gourmet tours."

Apple Festival

Vimoutiers (Normandy)

Mid-October (Exact Date TBC)

<http://www.vimoutiers.fr/Langues-Etrangeres,12,0,0.html>

In the heart of the Pays d'Auge, celebrated for its multitude of apple orchards, the Apple Festival celebrates this fruit in all of its forms with apple pie contests, AOC cider contests, folkloric celebrations and more.

Shellfish and Crustacean Festival

Granville (Normandy)

October 4 & 5

www.granville-tourisme.fr

The most important shellfish port in France, the village of Granville fêtes the twelfth edition of this festival with tastings of scallops and other shellfish prepared by some of the region's most renowned chefs. Around 35,000 visitors flock to Granville per year to participate in the festival.

Valrhona Chocolate's Cité du Chocolat

Tain l'Hermitage (Rhône-Alps)

Opened: October 24, 2013

www.valrhona-chocolate.com

Valrhona is a purveyor of exceptional chocolates to the most prestigious gastronomy professionals and to gourmet enthusiasts. In keeping with its mission to promote artisanal talent and showcase amazing chocolate, it has opened a Cité du Chocolat where visitors enjoy interactive experiences along a seven-part trail including a sensory studio, recipe bar, cocoa farm, chocolate factory, chef's kitchen lab and artists exhibition.

SIRHA (International Restaurant, Hotel and Food Show)

Lyon (Rhône-Alpes)

www.sirha.com

2015

The biggest professional restaurant and hotel show in the world attracting more than 2,000 exhibitors (20% foreigners) as well as 10,000 chefs from 136 countries. The SIRHA organizes the world chef competition to win the prestigious Bocuse d'Or.

Truffle Festival

Saint-Paul-Trois-Châteaux (Rhône-Alpes)

www.drometourisme.com

February 9th - 10th

Visitors learn everything they need to know about truffles, featuring a truffle market and tastings.

Les Sarmentelles (Beaujolais Nouveau launch)

Beaujeu (Rhône-Alpes)

www.beaujolais.com

November 20th, 2014

Every year, tasting of the new Beaujolais wine takes place on the third Thursday in November in the bars and restaurants of Lyon and the Beaujolais region. In Beaujeu, capital of the region, the most popular of all the celebrations takes place - les Sarmentelles. There is dancing and singing, a night of fun and frolics! At midnight the new barrels are opened and there is a torch procession through the streets of Beaujeu.

Les Glorieuses de Bresse

Bourg-en-Bresse, Montrevel-en-Bresse, Pont-de-Vaux (Rhône-Alpes)

www.glorieusesdebresse.com

Mid-December

In the month of December four towns in the region compete against each other in the 'Quatre Glorieuses' - a competition for producers of fine poultry – chicken, capons, turkey...judged by a jury

Hard Rock Cafe

Nice (Riviera)

Opened: November 2013

www.hardrock.com/locations/cafes3/cafe.aspx?LocationID=657&MIBEnumID=3

France's second Hard Rock Cafe is now open on the Promenade des Anglais.

Gourmet Tour on Bike

Riviera

<http://www.azurbiketour.com/stages-route/classic-gourmet>

The Gourmet Tour on Bike is a perfect way to experience the best of the Cote d'Azur's gastronomy coupled with burning off those calories while cycling. Ideal for cyclists of all levels, visitors can choose from a variety of three-day routes while sampling specialties such as olive oil, local cheeses and tapenade.

Wine Tastings – featuring the wines produced by the monks of Lérins

Riviera

www.abbayedelerins.com

Visitors are invited to go wine-tasting on Saint Honorat Island, located only fifteen minutes away from Cannes. Different wine-tasting options in the vineyard are proposed, all of them including presentation with commentaries from the in-house sommelier and food-pairing information.

Publication of the iBook Nice Cuisine and the Art of Living, by François Millo and Viktorija Todorovska

Riviera

<http://vimeo.com/85055172>

<https://itunes.apple.com/us/book/nice-cuisine-art-living/id797890392?mt=11>

Dedicated to the cuisine of Nice and its surroundings, this book features information on chefs, traditional recipes and information on the area. For sale on iTunes.