



**CHEESEMAKING**  
gourmet cheese simply & easily

## DISCOVER THE ART OF FRENCH CHEESEMAKING TOUR

**8–15 MAY 2020**

You are invited to immerse yourself in the culture of the Bourgogne-Franche-Comté region in France on this 8-day gourmet cheesemaking tour. This once in a lifetime experience presents a unique opportunity to discover the mysteries of some of the world's greatest cheeses and cheesemaking traditions.

Bourgogne-Franche-Comté is a region in the east of France taking in the Burgundy wine country to the west and the Jura mountains and Swiss border to the east.

Bourgogne-Franche-Comté is noted for its rich history, beautiful scenery, excellent wines, mustards, good food and, of course, great cheeses. Comté is the most famous cheese from this region, but you will also enjoy learning about other cheese making techniques and styles of cheeses. This will include faisselle, yoghurt, fresh and aged lactic acid cheese, Camembert, Raclette, Morbier, blue vein cheese and different styles of pressed Tommes. We will also see how each of these fromageries carry out the affinage (ripening) of their cheeses.



### Is this tour for you?

- If you are interested in the art of cheesemaking or just love cheese, this trip will present opportunities for you to visit artisan cheesemakers as they make their cheeses.
- Through Graham Redhead, from *Cheesemaking*, you will have exclusive access to cheesemaking farms and fromageries which are not normally accessible to the public. As you will be visiting farms and fromageries, it will be important to bring along appropriate clothing and footwear for these visits.
- This trip will take you away from the larger city centres and out into the French countryside.
- The tour will be accompanied by Emilie, our French interpreter, who will assist with all aspects of the trip including, conversations with the cheesemakers and all other queries you may have. We will also be joined by her sister Marine as tour guide and driver.
- We will visit a wide range of places along the route including small French towns, markets, waterfalls, medieval castles and other local sights.
- There will be picnic lunches where we will enjoy the produce of the region including breads, cheeses, mustards, charcuterie, pâtés, fruits and French wine.
- Accommodation on this trip will be a mixture of hotel accommodation in Dijon and chambre d'hôtes accommodation outside the cities. Twin share and single room supplement options will be available on this trip. Additional charges apply for the single supplement.
- The itinerary for this trip is action-packed. There will be some early starts to ensure we get to fromageries in time to see the cheesemaking process in full. Also included is an optional free day in the middle of the tour.

Start and finish: Dijon

Day 1 begins at 9.00 am therefore, it is recommended you arrive a day prior to the commencement of the tour

Arrival back in Dijon on Day 8 will be before 10.00am

At the end of each day there will be a technical discussion to clarify the cheesemaking techniques observed, followed by a conversation, over complimentary aperitifs, of the next day's activities

Regarding the activity level, you should be able to get around unassisted, go up and down stairs, carry your own luggage and walk on uneven cobblestone streets

Group size: maximum 10 persons

## Itinerary

### DAY 1

Welcome to Dijon! Following breakfast at our hotel we will participate in a guided walking tour, taking in the architectural history and the tales of this medieval city. We will learn about speciality foods and wines and will conclude our walk at Les Halles Market, Dijon's lively and famous food and produce market.

This evening, our meal will be prepared by us as we become chefs for the night at a French cooking school before returning to Dijon in preparation for an early start the next day.

### DAY 2

Today we will visit an artisan fromagerie where a range of raw milk goat cheeses is produced.

We will watch the cheesemaker's goats being milked and may even have opportunities to assist by scooping and hooping the curds into the cheese moulds. Several styles of cheese are made in this fromagerie. Once the work for the day is complete, over a glass of wine, we will enjoy tasting a range of cheeses made by the cheesemaker.

Weather permitting, we will picnic beside the grape vines at Église Saint-Antoine de Fixey, the 10<sup>th</sup> century church in Fixin. After lunch we visit the vineyards and wine cellars of Domaine du clos St Louis to learn about the wines of the region and enjoy a tasting of these remarkable wines. The day concludes with a relaxing walk to have dinner in one of Dijon's best restaurants

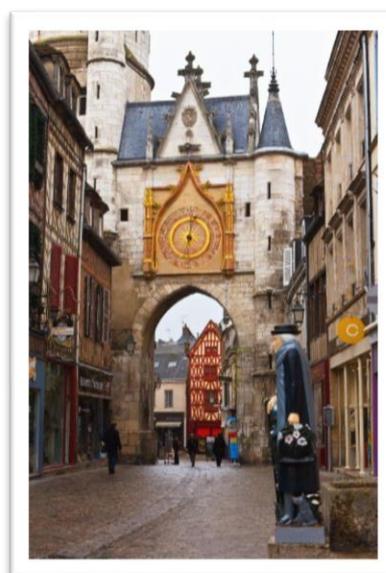
### DAY 3

Today we depart Dijon. Our next stop will be to observe the traditional manufacture of Comté using a centuries-old copper vat over a wood fire to heat and cook the curd. This is the only manufacturer in France to make Comté using these traditional techniques.

We then enjoy our second picnic lunch beside a beautiful waterfall. Following lunch, you will have the choice of a stroll along the water course to an ancient monastery or to just sit back to enjoy the peaceful surroundings as you sip your wine.

Following lunch, we make our way to our accommodation in the beautiful and ancient mountain village of Château-Chalon, nominated as one of the 'most beautiful villages of France'. This stunning village is perched on an escarpment with spectacular views of the villages and vineyards below.

Later in the day, we have a personalised wine tasting experience hosted by Eric, an organic wine grower from the region. We will visit his vineyards and his underground cellar as he explains why he chose to make wine organically. Dinner this evening will be at a local restaurant in Château-Chalon.



## DAY 4

Today we visit a small fromagerie producing cheese from just a few hundred litres of goat milk per day. We will view how they utilise simple cheesemaking methods to manufacture fresh and matured cheeses which are sold exclusively to local restaurants and shops.

After our fromagerie visit, we head to the village of Arbois, and enjoy a guided tour of the home of Louis Pasteur and finish the day with our third wine tasting of the region's wines. Dinner this evening will be at a local restaurant in a nearby village.

## DAY 5

This is our optional free day. You may like to sleep-in. Alternatively, you may like to join us to:

- visit the world heritage listed, Saline Royale in the village of Salins-les-Bains
- visit a small French town with their street market
- wander the cobbled streets and shops of Château-Chalon
- walk through the vineyards or traverse the mountains and hillsides
- visit a fromagerie
- visit a farm to see cows milked.

We have access to two vans for transport and we are open to suggestions of what you would like to do on this day. Dinner this evening is a home cooked meal served as we relax and enjoy the beautiful view over the vineyards.



## DAY 6

Today, we leave Château-Chalon and head towards Syam, a small French village located close to the Swiss border. At our next fromagerie we will see the manufacture of the world-famous AOC Raclette and Morbier. We also get to view their impressive affinage rooms where they store and mature their cheeses on wooden ageing boards.

Following lunch, our last stop for the day will be to visit a former military fort whose underground tunnels have been converted into one of the most impressive cheese ripening and storage facilities you will ever see.

## DAY 7

Today we visit a small mountain fromagerie and have the very rare opportunity to witness the manufacture of the famous, centuries old AOC Blue Vein Cheese.

Next, we visit the last remaining foundry in France to view the manufacture of cowbells using 200-year-old production methods. The bells are handmade, and the company is recognised as a 'living heritage company'.

The day concludes with our farewell dinner. The evening commences with pre-dinner drinks and Champagne, followed by a fine dining experience comprising of specially selected seasonal French regional produce ... a perfect way to end our cheesemaking journey.

## DAY 8

Following a leisurely breakfast, we make our way back to Dijon, arriving before 10am. We bid your farewell as you continue with the remainder of your journey, whether that be home or onto new adventures.

## What is included?

### Meals

- French breakfast each day
- Three picnic lunches (weather permitting)
- Dinner each night including complimentary wine and coffee

### Transport

- 2 x 9-seater air-conditioned vans

### Accommodation

- Hotel in Dijon (2 nights)
- Chambre d'hôtes (bed and breakfast) accommodation in Château-Chalon and Syam (5 nights)

### Activities

Entry to the activities below is complimentary and facilitated by the tour leader, Graham Redhead from *Cheesemaking* and our French interpreter, Emilie, who is also a cheesemaker:

- guided walking tour of Dijon including a visit to Les Halles, one of France's popular undercover food markets
- French cooking class
- visit to a range of artisan cheesemakers and their affinage facilities to observe cheese production methods using either goat or cow milk including yoghurts, lactic acid cheese production, fresh as well as aged Camembert, pressed Tomme cheeses, Comté, Morbier and blue vein cheese
- three wine tastings
- picnic lunches including optional post lunch walks to local cascades, waterfalls and abbey
- guided tour through the home of Louis Pasteur
- visit to one of the world's largest affinage rooms.

## What is not included

- International airfares, domestic train fares
- Passport and visa fees
- Travel insurance
- Sightseeing and general expenses not specified in the 'Activities'
- Morning and afternoon tea and café lunches



## Testimonials

*'I cannot recommend this tour highly enough ... you get to experience authentic artisan cheesemaking, visit villages and have experiences that you won't have any other way.'* – Melanie

*'I was to learn far more than I ever anticipated. The tour was extensive ... exceptional value ... and in the process met a group of cheese enthusiasts with the same desire to learn more and share their ideas.'* – Jan

*'The French cheesemaking tour far exceeded my expectations ... I loved the flexibility of activities and the fact that it was so much more than cheesemaking.'* – Sara

*'Graham what a great concept this is – a unique experience for the home cheesemaker ... the small group provided wonderful opportunity to meet and establish new friendships with fellow enthusiasts.'* – Rod and Linda

*'The other aspects of the tour were brilliant also, the countryside in that region of France is so beautiful and the food was great. There were plenty of interesting non-cheesemaking activities too.'* – Kelly

Read all our testimonials online at:

[www.cheesemaking.com.au/tour-testimonials/](http://www.cheesemaking.com.au/tour-testimonials/)