



GOURMET ROUTES OF BOURGOGNE-FRANCHE-COMTÉ

PRESS KIT

2026

contents

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REGION
BOURGOGNE
FRANCHE
COMTÉ
TOURISME



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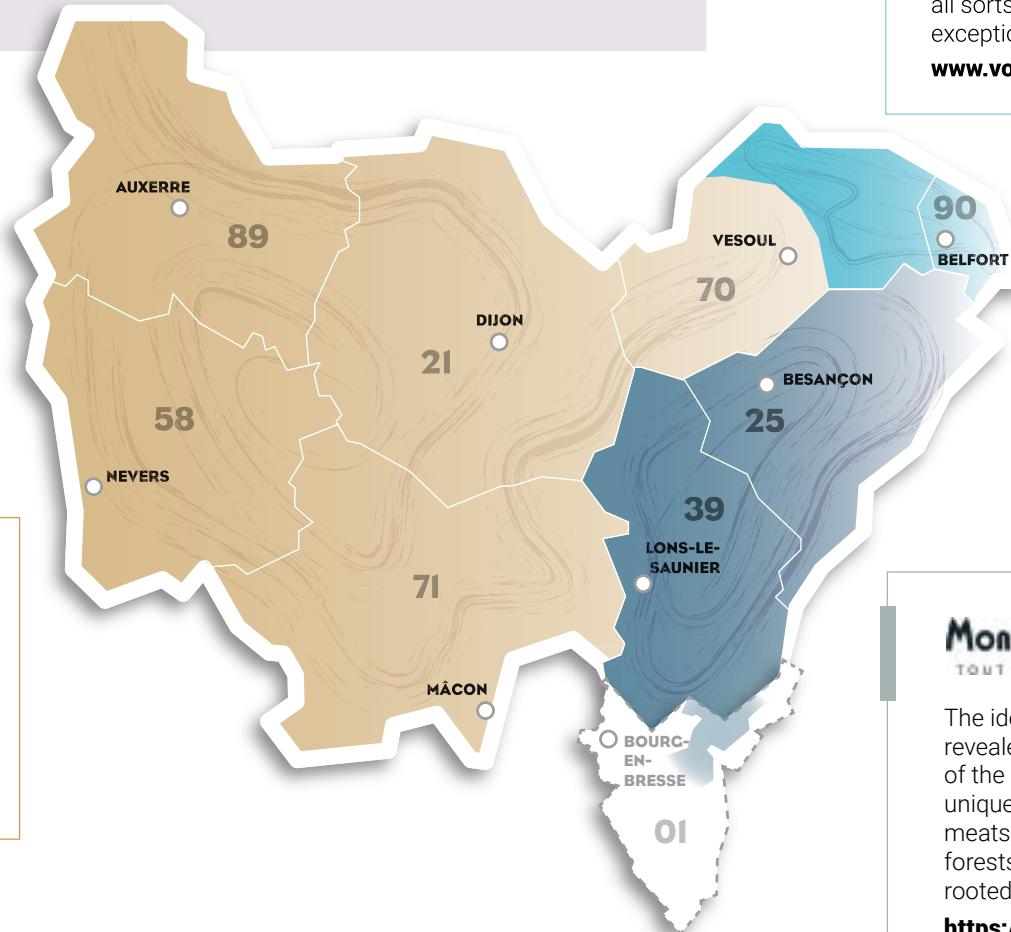
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You'll see this logo throughout the press kit, to highlight the offers and service providers committed to sustainable tourism.

BOURGOGNE-FRANCHE-COMTÉ: 1 REGION, 3 DESTINATIONS

Bourgogne-Franche-Comté and its 3 destinations, each with its own distinctive character, shine brightly on the map of good food and fine taste. Each one expresses its unique flavoursome identity in its own way, through its terroirs, local small-scale producers and processors.



LA BOURGOGNE

Burgundy shines through its excellent Charolais beef and Bresse chicken, wide range of wonderful cheeses, elegant and globally renowned wines and the talented local craftspeople and Michelin-starred chefs.

www.burgundy-tourism.com



ESCAPADES EN
VOSGES DU SUD

In the midst of the mountains, the Southern Vosges brings together the finest products of this authentic terroir with great skill and simplicity: cherries in all sorts of forms, delicious cheeses and exceptional ham.

www.vosges-mountains.com

Montagnes du Jura

TOUT UN MONDE DÉHORS

The identity of the Jura Mountains is revealed in the simplicity and flavour of the great local products, including unique mountain cheeses, smoked meats that ooze the scent of the forests, and other specialities firmly rooted in the terroir.

<https://en.montagnes-du-jura.fr>

Bourgogne-Franche-Comté, **flavours to be shared**

The ultimate taste of authenticity awaits in the Bourgogne-Franche-Comté region, from the Jura Mountains to the Southern Vosges and via Burgundy. Legendary *Grand Cru* vintage wines, fruity Comté cheese, Bresse chicken and Dijon mustard are just some of the local products that tell a story of the terroir, local expertise and history. The various experiences change with the seasons, from the Michelin-starred establishments to country inns, colourful markets and gourmet routes.

Come and meet a winegrower, visit a cheese dairy, take part in a culinary workshop... There are so many diverse ways to experience the culinary treasures, with something for everyone. Bourgogne-Franche-Comté is an invitation to really experience the local culinary scene, as close as you can get to the people and the land. This land of flavours is sustainable, generous and sincere, and will whisk you away on a journey for the senses where excellence and simplicity go hand-in-hand, and every taste sensation is a memory to be shared.



21

routes to
explore
the culinary
world



ALONG THE GOURMET ROUTES OF BOURGOGNE-FRANCHE-COMTÉ

The 3 destinations of Bourgogne-Franche-Comté - Burgundy, the Jura Mountains and the Southern Vosges - unite their strengths to showcase a rich and varied range of local products on the Gourmet Routes. A collection of 21 routes invite the senses on a journey into the local culinary world, to meet the people behind the incredible local products in these destinations.

The routes take an average of 1 to 2 hours to cover. Choose one of them to enjoy a great day out on the theme of gourmet delights and culture, or combine several routes to follow on from one another, for a journey over several days and a total change of scenery guaranteed.

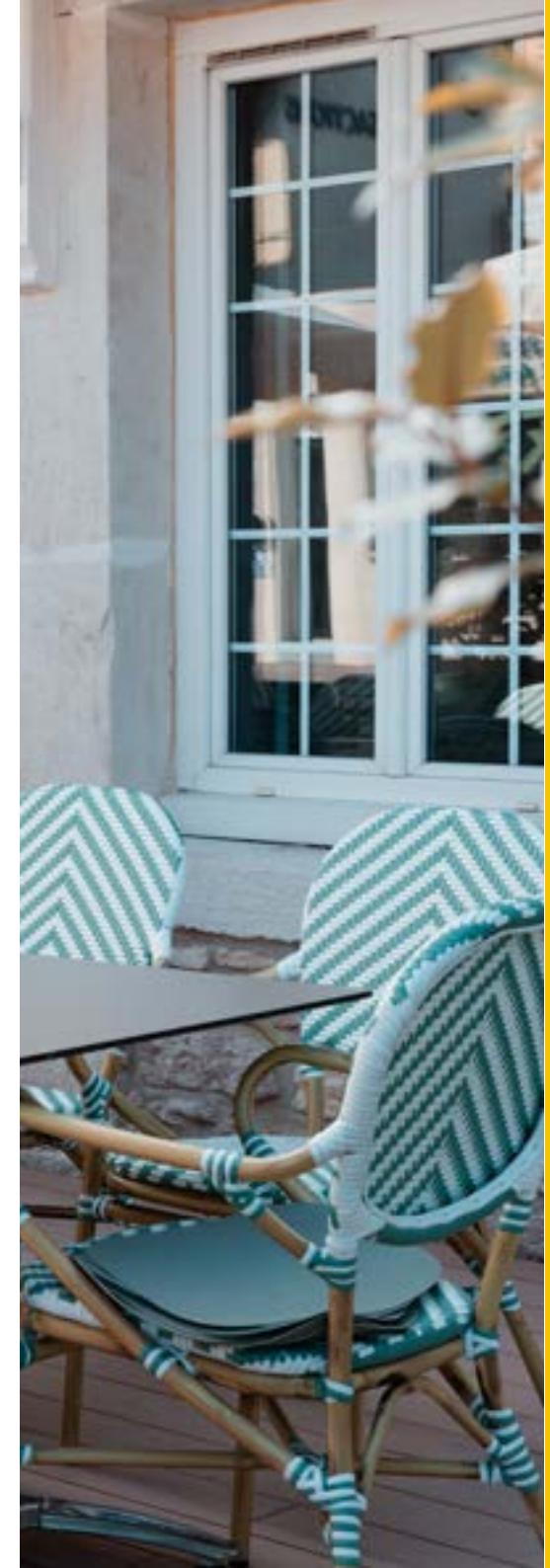
The routes have been designed to offer visitors an easily accessible and above all, unforgettable, gourmet and cultural experience in Bourgogne-Franche-Comté.

They can be adapted to suit any pace and are generally designed for people travelling by car, but some of them can be explored in more environmentally friendly ways such as by train, bike, a combination of the two or even on foot.

Each route is a chance to discover the culinary identity of one of the three destinations: the finesse of Burgundy, generosity of the Jura and authenticity of the Vosges. Visitors can choose from a range of fantastic places and favourite finds, including Michelin-starred chefs, superb restaurants, picturesque markets, iconic wine cellars, local producers, wine or other gourmet-themed festivals, products and recipes the destinations are famous for, and of course the unmissable heritage sites.

We invite you to find out more on the following pages.

Time to get going, foodies!



GORUMET ROUTE ALONG THE BANKS OF THE YONNE

A CLOSER LOOK AT THE ROUTE

This route takes visitors across sunny hillsides to the various gourmet stops, for a combination of exploration and tastings. Flavoursome stops and unique culinary experiences await in the midst of the calm landscapes, vine-covered hills, forests and pretty little villages. On this exploration, visitors can expect to discover the wines and vineyards of Yonne (with the possibility of following the Yonne wine routes), top-notch cuisine and a fantastic atmosphere.

Distance: 60 km

Travelling time: 1 hr 10 mins

To be explored: by car or by train

3 steps:

- **Auxerre:** a picturesque town centre on the banks of the Yonne and a wide range of great restaurants to choose from.

- **Joigny:** ramparts set in the heart of a small vineyard (where you'll find a Michelin-starred restaurant), overlooking the river.

- **Sens:** a gourmet tradition that can be seen at one of Burgundy's most beautiful markets.

www.burgundy-tourism.com/discover-burgundy/gastronomy-and-regional-products/gourmet-trails/banks-of-yonne/

NEW GOURMET SIGNATURES

Domaine du Roncemay: Erre, a breath of fresh air

On 8 June 2026, the Domaine de Roncemay is opening a fine-dining restaurant called 'Erre'. The menu is filled with inspiration from the South of France and Northern Europe, for a vibrant and contemporary experience guaranteed. This new restaurant has been added to the Domaine's other luxurious services (golf course and spa), for an all-round experience of elegance and the spirit of fine-dining.

<https://roncemay.com/fr>



The Côte Saint-Jacques, a legacy reinvented

A new establishment from Maison Lorain! The Michelin-starred spirit of the Côte Saint-Jacques is being taken to a wider customer base, in a more casual atmosphere, under the name 'Le Bistrot des Générations'. Chef Alexandre Bondoux concocts generous and modern cuisine, inspired by the original iconic dishes served at the Côte Saint-Jacques.

www.cotesaintjacques.com

GORUMET ROUTE IN THE YONNE AND CHÂTEAULNAIS VINEYARDS



ART OF LIVING OR ELEGANCE, BURGUNDY-STYLE Château de la Resle, a new lease of life

The Château in Montigny-la-Resle has been taken over by a new team, who has breathed new life into it. It still boasts its original discreet elegance, but is taking on new challenges with a restaurant serving the estate's very own products from its vegetable garden, as well as newly decorated rooms and spaces for corporate events. The art of living is being reinvented there to combine 17th century heritage, contemporary design and a deep connection with nature.

<https://chateaudelaresle.com>

A CLOSER LOOK AT THE ROUTE

This route crosses valleys and hillsides covered in vineyards, through the Crémant de Bourgogne appellation area, which also has its own dedicated route, just like other vineyards in the Yonne. From Châtillon-sur-Seine to Tonnerre, visitors can expect an enjoyable experience that combines culinary pleasures and culture, to discover the delicious local specialities, heritage sites and incredible nature in the unspoilt scenery of Forêts National Park. The route winds through winegrowing villages, past historic and spiritual treasures, and through some of the area's most iconic winegrowing places.

Distance: 85 km

Travelling time: 1 hr 20 mins

To be explored: by car

4 steps:

- **Châtillon-sur-Seine:** from the elegant Crémant to an archaeological treasure, this is a decidedly sparkling stop.
- **Chablis:** The birthplace of globally renowned white wine and a charming village.
- **Auxerre:** a medieval town set on the banks of the Yonne, with plenty of great restaurants and equally as good wines.
- **Tonnerre:** a gourmet town shaped by its markets, heritage sites and mysterious spring.

www.bourgogne-tourisme.com/decouvrir/gastronomie-et-produits-regionaux/12-routes-gourmandes/vignoble-nord/

LIVE FROM THE LAND...

La 5 d'Angy: production like no other!

La 5 d'Angy in Lézinnes is all about diversity, with an original range, including craft beers, local oils, lentils and sorghum. This micro-enterprise is devoted to producing sustainable and surprising products, such as sorghum flour and popcorn, to reinvent local culinary pleasures.

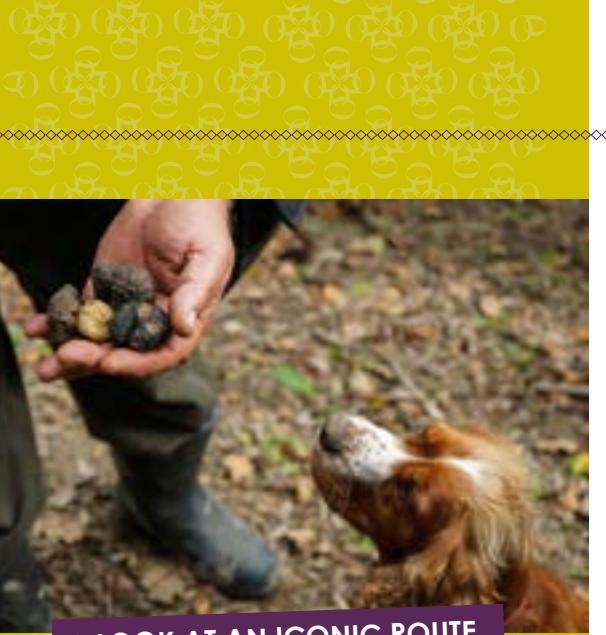
<https://la5dangy.wordpress.com>



Cassis de la Grange aux Moines: an explosion of fruit

This family-run business was created over half a century ago in Pimelles, and the farm began producing blackcurrants in 2015. This iconic little berry has so much to offer, and this farm transforms it into a range of organic-certified products. Jams, syrups and liqueurs will all whisk visitors away on an authentic, gourmet journey.

www.cassisdelagrangeauxmoines.fr



A LOOK AT AN ICONIC ROUTE

THE BURGUNDY TRUFFLE ROUTE: AN ORIGINAL GOURMET ROUTE

The Côte-d'Or has unveiled its very first Burgundy Truffle Route from Nuits-Saint-Georges to Leuglay, to be explored using the 'Balades en Bourgogne' application. 118 km and 8 steps to enjoy tastings, tours of truffle farms, truffle-hunting demonstrations and chances to meet producers and restaurant owners, to unveil the secrets of this local 'black gold', also known as *Tuber Uncinatum*. An immersive experience that showcases the art of living, Burgundy-style. The recommended route may be concentrated in the Côte-d'Or, but this doesn't mean Yonne has been left out: Noyers-sur-Serein, Saint-Bris-le-Vineux and Chablis hold markets every winter devoted to the truffle, to make sure this ancient tradition is kept alive.

www.burgundy-tourism.com/itineraries/route-de-la-truffe

GOURMET ROUTE IN THE HEART OF PUISAYE - FORTERRE

A CLOSER LOOK AT THE ROUTE

On the outskirts of Paris, Puisaye-Forterre is a wonderfully unique place where nature, craftsmanship and the culinary arts come together. Everywhere you go is an invitation to embrace the tastes of this generous and inspiring region, from the Auxerrois vineyards to Saint-Amand pottery, the colourful markets and creative restaurants.

Distance: 80 km

Travelling time: 2 hrs

To be explored: by car

4 steps:

- **Auxerre:** a blend of great wines and good food on the banks of the Yonne.
- **Toucy:** a well-known market held at the end of every week showcasing local produce in a friendly atmosphere.
- **Saint-Sauveur-en-Puisaye:** a delicious stop to discover arts and crafts and local sweet treats.
- **Cosne-Cours-sur-Loire:** where the Loire and the vineyard come together for your culinary pleasure.

www.bourgogne-tourisme.com/decouvrir/gastronomie-et-produits-regionaux/12-routes-gourmandes/coeur-puisaye/



➊ ARTISANAL FLAVOURS

Sébastien Métoyer: chocolate and fine-dining in Puisaye

In Charny-Orée-de-Puisaye, chocolate maker Sébastien Métoyer takes his visitors into a rather original world. His laboratory reveals how chocolate is made, from the bean to the end product, with a chance to taste his intense creations. At the Restaurant du Moulin Rouge, he takes this a step further, blending his chocolates with local products and seasonal dishes, for an inventive menu where every creation becomes a gourmet experience.

www.sebastien-metoyer.com



➋ IMMERSIVE EXPERIENCES

Guédelon, medieval flavours and bread of yesteryear

At the heart of the medieval site of Guédelon, delicious scents fill the air: An atypical restaurant, 'La Canopée', with long tables to share with other diners, serves 6 dishes with hints of spices brought back from the Crusades, inspired by medieval cuisine and the gardens of Guédelon. After a mill was built a few years ago, the next logical step in this journey back in time was to open a bakery, with sourdough bread, soft brioche and sweet treats made from organic ancient varieties of flour, for an all-round experience of the culinary arts of yesteryear, reimagined for today.

www.guedelon.fr

➌ AN UNUSUAL STAY IN THE LOCAL AREA

L'Orée des 4 Chemins, stay in the land of the Hobbits

These brand-new quirky little rentals are an invitation to enjoy an extraordinary getaway in Fontenoy. How will you choose between the tipi, hobbit's house, gypsy caravan and the zome? To add some gourmet delights to this sustainable and enjoyable experience, meal hampers and breakfast are available upon reservation, all made using local products.

www.loreedes4chemins.fr



A CLOSER LOOK AT THE ROUTE

This route will guide you across vine-covered rolling hills, to explore a land where the vineyards and local heritage interact in perfect harmony. This journey from the Auxerrois hills to Vézelay UNESCO World Heritage hill and basilica is about both the wine and the ancient monuments. You'll get a chance to taste the well-known Chablis, pride of the region, as well as the Crémant de Bourgogne sparkling wines. The route winds around these welcoming places, to meet producers, craftspeople and enjoy inspired dishes, for an experience where the Burgundian art of living is truly revealed, from every angle.

Distance: 110 km

Travelling time: 2 hrs

To be explored: by car

4 steps:

- **Semur-en-Auxois:** behind the ramparts, this little town invites you to come and take a bite of history and local delicacies.
- **Avallon:** this town and its terraced gardens are a blend of authenticity, terroir and a welcoming spirit, just on the outskirts of Morvan.
- **Vézelay:** the 'eternal hill', a recognised UNESCO Heritage Site, is a spiritual place where gourmet pleasures await.
- **Auxerre:** creative restaurants and fine-dining are being given a new lease of life here between the river and vineyards.

www.burgundy-tourism.com/discover-burgundy/gastronomy-and-regional-products/gourmet-trails/gourmet-route-in-the-auxerrois/

FROM AUXERROIS TO AUXOIS GOURMET ROUTE IN AUXERROIS



GOURMET PLEASURES ON THE WATER'S EDGE

Floating cuisine: La Donzelle, food boat

La Donzelle is moored in Auxerre and serves vegetarian cuisine to take away, prepared using organic products. This welcoming boat also offers the opportunity to stay and enjoy a drink and a bite to eat, for an original culinary experience and a relaxing moment.

www.bourgogne-tourisme.com/restaurants/la-donzelle



TRADITIONAL YET MODERN DINING IN AUXERROIS

Le Dix, an elegant vibe

Le Dix recently opened its doors and offers an elegant yet casual atmosphere for a gourmet experience in Auxerre. This is an intimate and tastefully decorated restaurant, with friendly staff serving inventive cuisine for lunch with friends, a romantic evening meal or business meals.

www.ledixauxerre.com





Bouillon Auxerrois, back to the classics

The Bouillon Auxerrois in the centre of Auxerre adds its own unique touch to traditional French dishes, with a menu featuring iconic dishes made using fresh and local ingredients. Here, authenticity comes at affordable prices so that everyone can rediscover the wonderful taste of shared pleasures.

www.facebook.com/BouillonAuxerrois/



100% BURGUNDIAN CREATIONS

Les Marmites de Cobannos, delicious sweet spreads

This homemade spread is made from Puisaye hazelnuts, local oil and fair-trade organic chocolate, and is popular for its rich hazelnut taste and low sugar content. It is made between Yonne and Nièvre and there is a whole range of tasty, top-quality products to choose from.

www.noisettou.fr

La Sauvage, distillery in Vézelay - Spirits with a feminine touch

Nearby, in Vézelay, La Sauvage produces gins, aniseed beverages and soft drinks in a traditional still using plants grown in the garden and the forests of Morvan. This women-led and feminist distillery is an authentic place, committed to boosting local, sustainable production where subtle flavours are blended with bold creative choices.

<https://la-sauvage.sumupstore.com>





FROM AUXERROIS TO AUXOIS
**GOÛMET ROUTE
IN AUXOIS**



 **EXCEPTIONAL RESTAURANTS
AND LOCAL SPECIALITIES**

**The Summus restaurant,
ode to the Ouche valley**

A new restaurant has opened its doors in Sombéron: 'Summus'. The 2 chefs, Nora Maldera and Dorian Fournier, have added their own touch to some traditional French classics, using mainly seasonal produce from local suppliers who share their values. Each dish oozes original textures and flavours, reflecting the nearby Ouche valley.

www.restaurant-summus.fr

**Sophisticated flavours at the Hotel-
Restaurant de la Poste**

Benjamin Linard was previously the chef at the restaurant Le Lassey at the Château de Sainte-Sabine, before taking over the Hotel-Restaurant de la Poste in Pouilly-en-Auxois. In this new, warm and welcoming setting, he concocts elegant and creative cuisine, inspired by nature and local produce. Herbs, flowers, vegetables, mushrooms, game and freshwater fish are all showcased in hearty and sophisticated dishes.

www.hoteldelaposte-pouilly.com



慨 BREATHTAKING VIEWS AND ATYPICAL EXPERIENCES

At the top of the tower at Château de Mâlain

Unique experiences combining a 360° view of Ouche valley, gourmet pairings and a blend of flavours that will arouse all the senses and leave lasting memories. Choose from 2 options: 'Beer and cheese' with 4 craft beers + 4 local cheeses, or 'Wine and spreads' with 4 Burgundy wines + homemade spreads.

www.entre-ouche-et-montagne.fr/le-chateau-de-malain.html



Croisières Billebaude 3333, a sustainable cruise

This new electric boat in Pouilly-en-Auxois takes visitors on a whole range of trips along Burgundy canal, including Pouilly tunnel and/or the locks, cruises with or without meals and the option to privatise the boat. Timeless moments for an original, historic exploration on the water.

www.tourismepouillybligny.fr/visiter-explorer/croisières-bateau-promenade-billebaude-3333



慨 LUXURY ACCOMMODATION AND HISTORIC TALES TO TELL

Maison George – A tribute to women

Maison George in Flavigny-sur-Ozerain has been given a makeover. The bistro has been transformed into a large holiday gîte, to accommodate 31 guests. The 10 rooms have been wonderfully refurbished and decorated and each bear the name of a remarkable woman. The rooms each have a sleeping area and small kitchen and can be booked individually, or together for big families and groups of friends.

www.lamaisongeorge.fr/fr

A CLOSER LOOK AT THE ROUTE

This route across lush-green hills and through authentic medieval villages should be enjoyed at a leisurely pace. Here, the soft, rolling hills are surrounded by forests and dotted with historic treasures, from abbeys to fortified towns and lively markets. This journey also leads to culinary delights because there are plenty of incredible cheeses, sweet treats, fruity liqueurs and traditional dishes to taste in Auxois. This is more than just a wander around the area, it is a chance to really embrace Burgundy's soul, and get a taste of both cultural heritage and gourmet delights around every corner.

Distance: 75 km

Travelling time: 1 hr 20 mins

To be explored: by car

3 steps:

- **Dijon:** as the capital of mustard and spicy delights, Dijon is a treat for the tastebuds.
- **Flavigny-sur-Ozerain:** aniseed is the abbey's most treasured secret in this town of cobbled streets.
- **Semur-en-Auxois:** a historic feast served up in Burgundian style between the town walls and ramparts.

www.burgundy-tourism.com/discover-burgundy/gastronomy-and-regional-products/gourmet-trails/auxois/

A CLOSER LOOK AT THE ROUTE

Brionnais is a place known for its peaceful countryside dotted with farms that breed the famous white Charolais cattle, as well as beautiful churches and Romanesque chapels. This is a place where every moment should be savoured, and the intimate atmosphere embraced. The stops in Digoin, Saint-Christophe-en-Brionnais and Mâcon are chances to enjoy both nature and culture, at a picturesque livestock market, tastings at a wine estate or at the Cité des Vins venue, and opportunities to taste some sophisticated local specialities. The Brionnais region is an easy-going, authentic place.

Distance: 125 km
Travelling time: 2 hrs 15 mins
To be explored: by car

3 steps:

- **Digoin:** at the heart of what is known as pottery valley, where ancient traditions are still a key part of the local art of living and culinary heritage.
- **Saint-Christophe-en-Brionnais:** well-known for its cattle auction using an electronic bidding system, and set at the heart of the wooded countryside devoted to breeding the famous white cattle.
- **Mâcon:** this is a lovely stopover to enjoy both wine and great food, on the edge of a renowned vineyard and on the banks of the Saône.

www.bourgogne-tourisme.com/découvrir/gastronomie-et-produits-regionaux/12-routes-gourmandes/le-brionnais/

GORUMET ROUTE IN BRIONNAIS

DISCOVERING LOCAL FLAVOURS AND EXPERT KNOW-HOW

GAEC Pardon, an excellence-driven farm

The GAEC Pardon farm in Tramayes is run according to a perfectly mastered, sustainable approach. Alpine goats, dairy cows and Charolais cattle are raised with care, and the milk is transformed on-site into farmhouse cheeses, sold through local supply chains. Visitors are welcomed on tours and tastings to find out more about this genuine and generous family-run farm that has been awarded the French '*Bienvenue à la Ferme*' quality label.

www.gaec-pardon.net



Domaine Roche des Bances, a one-of-a-kind vineyard

This small-scale winegrowing estate in the Brionnais hills produces precise, fine, organic wines made from Chardonnay, Pinot Noir and Gamay grapes. The estate was taken over by its new owners in 2020, to keep its unique history alive. Visitors can find out more by booking a tour.

www.rochedesbances.com



GORUMET ROUTE ALONG THE LOIRE

THE DELIGHTS OF THE LOIRE WITHIN REACH

La Tour du Pouilly Fumé - A new lease of life

The Tour du Pouilly Fumé in Pouilly-sur-Loire is reinventing itself with a new, immersive visitor's tour. Winemakers and technicians have redesigned the experience to reveal the aromas and history of Pouilly wines, the most Burgundian of the Loire Valley vineyards. An experience that calls upon all the senses, blending modernity with winemaking tradition.

www.pouilly-fume.com



The Auberge de la Gare - A family vibe on the N7

The Auberge de la Gare in Pouges-les-Eaux is keeping the welcoming spirit of the National 7 alive. In a friendly atmosphere, homemade French cuisine showcases fresh and seasonal products, with simple yet delicious monthly set menus and dishes of the day to enjoy.

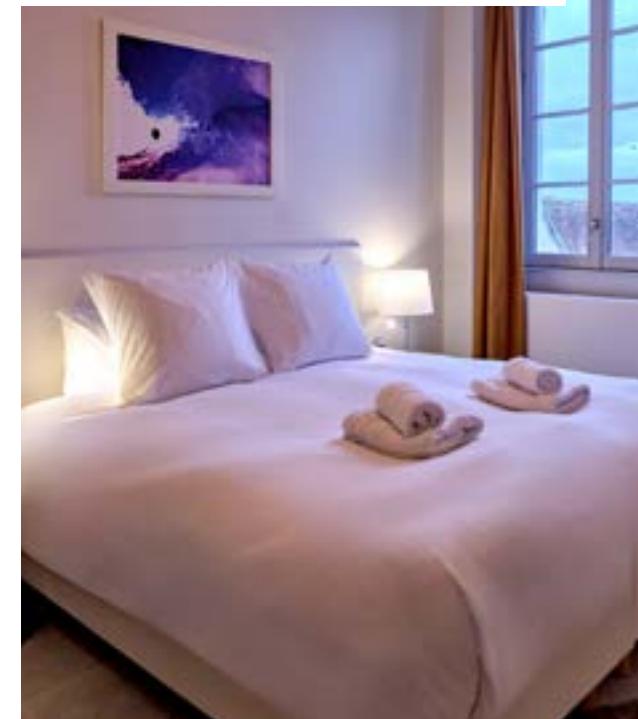
www.laubergedelagare.com

A MAGICAL STAY

Les Suites du Palais - The ultimate in elegance

2 brand-new exceptional apartments have been added to the town centre's luxury accommodation, the 4-star Suite Vivier and 4-star Suite Saint-Cyr. A stone's throw from the cathedral, Les Suites du Palais has designed these spacious and elegant apartments for a more family- and friends-oriented clientele, decorated in a minimalistic style using noble materials.

www.lesSuitesduPalais.com





THE DELIGHTS OF THE LOIRE WITHIN REACH

Silex, local creativity at its best

In the historic town centre of Nevers, the chefs at this new restaurant serve local Nivernais specialities with a modern touch. The restaurant is run by 3 friends who are all passionate about sharing their vibrant, genuine and sustainable take on French cuisine, inspired by the seasons and small-scale local producers. It is open for lunch and dinner, and each dish is a celebration of taste, shared pleasures and simple elegance.

www.bourgogne-tourisme.com/restaurants/silex



The Bertranges Gourmet Pass, the terroir in your pocket

The gourmet pass 'Les Gourmands Disent' grants access to around twenty establishments in and around La Charité-sur-Loire, including producers, craftspeople and restaurants, for an original culinary experience. The perfect pass to explore local flavours and share authentic local experiences.

www.lacharitesurloire-tourisme.com/pass-gourmand



CREATIONS & THE ART OF LIVING

Clément Boutillon, designer ceramicist – Fired art

In Nevers, designer Clément Boutillon has created a candle called 'Estampe'. These exceptional candles blend hand-crafted ceramic with Grasse scents, for a product that unites local expertise, contemporary creation and sustainable production. Real works of art to collect or offer as a gift.

www.estampe-bougie.com

A CLOSER LOOK AT THE ROUTE

The Loire side of Burgundy boasts prestigious vineyards and sweet treats, inviting visitors on a gourmet journey along the river. This route on the theme of terroir, craftsmanship and heritage includes chances to discover 'Craquant' biscuits, 'Négus' caramels, Pouilly-sur-Loire wines and Nevers pottery. A getaway that will call upon all the senses, to be enjoyed to your heart's content, and which also follows a section of the EuroVelo6® cycle route.

Distance: 50 km
Travelling time: 1 hr
To be explored: by train and bike or by bike

4 steps:

- **Cosne-Cours-sur-Loire:** a gourmet stopover where authentic experiences await between the Loire and vineyards.
- **Pouilly-sur-Loire:** where each glass tells the story of the river and easy-going lifestyle of the Loire.
- **La Charité-sur-Loire:** a UNESCO-listed monastic town that combines heritage sites and culinary delights.
- **Nevers:** art, history and an easy-going way of life. A stopover that should be tasted as well as explored.

www.bourgogne-tourisme.com/dcouvrir/gastronomie-et-produits-regionaux/12-routes-gourmandes/val-de-loire/

GORUMET ROUTE IN THE LAND OF THE FAMOUS WINES



gourmet experiences to be enjoyed at least once in a lifetime are within arm's reach on the Vallée de la Gastronomie - France® route, to explore all aspects of French culture, through the seasonal specialities and traditions.

www.valleedelagastronomie.com



A LOOK AT AN ICONIC ROUTE

THE VALLÉE DE LA GASTRONOMIE®: NOT ONLY FOR FOODIES

The Vallée de la Gastronomie - France® stretches from Dijon to Marseille and is a unique journey for the senses, to discover French culture and culinary specialities. Exceptional products are showcased at every stopover along the way, and Burgundy is no exception thanks to its fascinating terroir and traditions. From Dijon mustard to Mâconnais wines, pretty much every kilometre comes with the promise of an authentic and intimate gourmet experience: tasting great foods and/or prestigious wines, witnessing the expert know-how and techniques of the talented men and women behind these products, a magical or instructive tour, and so much more. All these authentic,

A CLOSER LOOK AT THE ROUTE

This route is a voyage for the senses from Dijon to Beaune, passing through the legendary villages of the Côte de Nuits and Côte de Beaune vineyards, with Michelin-starred restaurants, prestigious vintage wines and culinary traditions. The route should be enjoyed at a leisurely pace, to take the time to discover the estates set in the midst of the vineyards, go to tastings, various workshops and chances to meet the professionals as you explore the listed winegrowing landscapes and historic towns that tell the story of Burgundy's soul.

Distance: 75 km

Travelling time: 1 hr 20 mins

To be explored: by train and bike or by bike

4 steps:

- Dijon:** gourmet capital where the indoor market halls and the *Cité Internationale de la Gastronomie et du Vin* celebrate Burgundy's culinary art.
- Nuits-Saint-Georges:** beating heart of the Côte de Nuits with centuries-old wine cellars and legendary vintage wines.
- Gevrey-Chambertin:** birthplace of the greatest Pinot Noir wines and prestigious, globally renowned terroirs.
- Beaune:** the wine capital, to be explored at a leisurely pace, with the iconic *Hospices de Beaune* and the new *Cité des Vins* venue.

www.burgundy-tourism.com/discover-burgundy/gastronomy-and-regional-products/gourmet-trails/gourmet-route-through-the-land-of-superstar-wines/





EXCEPTIONAL TASTINGS

Manoir des Parcellaires de Saulx – Exclusive tastings

The Manoir des Parcellaires in Meursault organises tastings of wines from the Domaine de la Commaraine in Pommard, Domaine Belleville in Rully and Les Parcellaires de Saulx. In the intimate 18th century wine cellars, or in the wine bar overlooking the vineyards, a real treat for the tastebuds awaits.

www.de-saulx.com/fr/visite-degustation



Caveau Les Charmes – An extraordinary selection

A new establishment in Meursault: adjoining the Les Charmes hotel which is under renovation, a cellar theatre with some 500 wines showcasing Meursault and Côte de Beaune. Visitors can expect personalised tasting sessions, rare wines and the perfect wine and food pairings in this elegant setting with a cosy, welcoming vibe.

<https://reindeer-fife-yjdc.squarespace.com>



Bar Le 1855 – Private tastings of fine wines

An exceptional wine bar has opened its doors in Dijon, in the vaulted cellars of the Hotel Darcy. Taste the excellence of Burgundy's vineyards in a chic and intimate atmosphere, for an invitation to explore Burgundy. On the menu: *Grand Crus* vintage wines, prestigious yet little-known appellations and wines by the glass.

<https://hotel-darcy.fr/bar-a-vin>

L'Auguste – Gourmet bar

L'Auguste is in Dijon's historic town centre, serving wines from Burgundy and further afield, beers and spirits, and a selection of local sharing platters with Burgundian specialities such as baked eggs with meurette or Epoisses sauce, Petit Gaugry nonnettes, and crunchy snail bites, for a gourmet experience that is designed to be shared.

<https://laugustedijon.com>





➲ GREAT RESTAURANTS

Les Murisaltiens, traditional Burgundian bistro

Michelin-starred chef Takashi Kinoshita left the kitchens of the Château de Cîteaux to open his own establishment. He serves sophisticated Burgundian cuisine in a warm and welcoming bistro atmosphere. Snails, beef cheek, spring chicken and homemade desserts are paired with an extensive choice of wines. His future plans include opening a small fine-dining restaurant in the house opposite.

<https://les-murisaltiens.eatbu.com>

Boutique de l'Escargot et de la Truffe: Wine and food pairing

This gourmet delicatessen in the historic three-gabled house in the centre of Dijon offers a unique experience to discover Burgundy's snails and truffles. The ideal glass of wine is paired with light bites such as the crunchy snail bites and truffle-infused saucisson, for the perfect tasting experience.

www.truffedebourgogne.fr



LA BOURGOGNE



BLACKCURRANT ROUTE GOURMET SECRETS

The Tourist Office in Dijon has added a new guided tour to its already extensive selection. The Blackcurrant Route (Parcours du Cassis) is a chance to discover this little berry in all its forms. This route combines local culinary delights with urban heritage, revealing the sheer wealth of Dijon's gourmet world at tastings with historic anecdotes.

www.destinationdijon.com/visites/le-parcours-du-cassis/

A LOOK AT AN ICONIC ROUTE

BLACKCURRANT ROUTE, ON THE TRAIL OF THE BLACK PEARL OF BURGUNDY

This 55 km route from Dijon to Nuits-Saint-Georges is devoted to blackcurrants, from the bush to the table. Blackcurrants are an iconic fruit of the Côte-d'Or and here, you can find out about how they are used. Producers, liqueur distillers and winegrowers share the history and culture of this little berry, used for aperitifs, desserts and even scents. The route includes tours of estates, tastings and workshops where visitors will be plunged into Burgundy's culinary and winemaking heritage, in the midst of the rolling hills, villages and historic sites. A gourmet experience to unveil all the secrets of the blackcurrant.

www.burgundy-tourism.com/discover-burgundy/gastronomy-and-regional-products/local-products-of-burgundy/blackcurrant-the-creme-de-la-creme-of-berries/a-journey-along-the-route-du-cassis/

8 BURGUNDIAN CHIC IN 5 OVERNIGHT STAYS

Logis Hotel Darcy, timeless elegance

This hotel in the historic town centre of Dijon oozes historic elegance. This boutique hotel with 27 rooms and an intimate atmosphere has recently been renovated with beautiful materials and woodwork. The wine bar in a vaulted cellar and restaurant serving gourmet dishes offer a modern take on Dijon's art of living.

<https://hotel-darcy.fr>

La Cour de Beaune, an exclusive establishment

This elegant 18th-century manor house in Beaune was restored in 2024 by a stylist specialised in luxury, and boasts two bright and luxurious suites. Despite its central location, this manor house is a peaceful place to stay, with a unique vast garden, aperitifs at the lounge bar and a personalised welcome for all guests. A prestigious place for the ultimate taste of Burgundian elegance.

www.lacourdebeaune.com

Hotel le Solstice, winegrowers' spirit

This former winegrower's house in Beaune provides an immersive experience for all the senses, in the midst of the vineyards. The 12 unique rooms showcase the diversity of the 'climats'. Under its historic vaulted ceiling, the bar showcases a selection of exceptional wines with expert service from sommeliers and winegrowers. A lively place that brings terroir, a welcoming spirit and elegance together in perfect harmony.

www.solstice-beaune.com



Alfred Hotels, a contemporary establishment

In Beaune, the 4th establishment from this brand offers guests a modern and authentic stay in the 49 rooms of this beautiful 19th-century family home. The modular spaces - inner garden, vaulted cellar, lounge - can be hired for receptions, private tastings or inspiring breaks. An elegant place at the heart of the wine capital, for a stay that offers the perfect blend of wine tourism and the Burgundian art of living.

<https://alfredhotels.com/fr/beaune>



Hotel Les Deux Chèvres, understated luxury

Les Deux-Chèvres is a former Michelin-starred restaurant in Gevrey-Chambertin transformed into a chic boutique hotel, offering guests an exclusive experience at the heart of prestigious vineyards. Guests can expect elegance and serenity thanks to the swimming pool with a view, gourmet sharing platters, regional wines and great hospitality, for a timeless escape. A rare haven, defined by subtle elegance.

www.lesdeuxchevres.com



BUBBLES OF WELLNESS

Château de la Commaraine, a palace among the vineyards

The Château de la Commaraine in Pommard, a symbol of renewal, offers a blend of heritage, elegance and wellness. The spa, swimming pool and suites overlooking the vineyards are all set within a remarkable winemaking facility, alongside two restaurants run by award-winning chef Christophe Raoux. A unique and relaxing experience for the senses.

www.chateaulacommaraine.com



COMO Le Montrachet, serene elegance

Overlooking the legendary vineyards of Puligny-Montrachet, this property offers 28 rooms with contemporary design. The heated outdoor pool, fine-dining restaurant, and bespoke wine-tourism experiences create a stay where relaxation, elegance, and wine culture intertwine, for the ultimate taste of the Burgundian art of living.

www.comohotels.com/france/como-le-montrachet



Hotel Le Clos des Arts, a haven of comfort

This exclusive establishment between Dijon and Beaune offers luxury, elegance and wellness. Warm and welcoming rooms, massages in your room and a spa ensure a relaxing break after a day exploring the vineyards. Stay and enjoy the wine bar, surrounding nature and relaxing atmosphere.

www.leclosdesartsdegevreychambertin.com

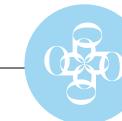


Les Sources de Vougeot, a restorative sanctuary

This new establishment at the heart of a unique heritage site in Gilly-les-Cîteaux will provide a revitalising experience of the art of living from March 2026. A Caudalie spa set beneath medieval vaults, majestic pools, exclusive treatments and vine-inspired rituals offer a rare immersion in a sophisticated atmosphere. An exceptional place where wellness meets local terroir.

www.sources-hotels.com/bourgogne

OPENING IN 2026



A LOOK AT...

THE 'CLIMATS' OF BURGUNDY'S VINEYARD: ONE-OF-A-KIND UNESCO WORLD HERITAGE

In 2025, the 'Climats' of Burgundy's vineyard celebrated their 10th anniversary with UNESCO World Heritage status. This recognition showcases a unique cultural landscape, created centuries ago by Cistercian monks, and then shaped ever since by generations of winegrowers. Each 'Climat' - a precisely defined plot of land - boasts its own subtle nuances of terroir, reflecting exceptional know-how. The 1,247 'Climats' are found between Dijon and Santenay and they illustrate a rare alliance between nature, culture and winemaking tradition. This status celebrates a living identity, passed down from one generation to the next, and provides the opportunity to learn more about Burgundy's vineyard thanks to a programme of events, educational initiatives and facilities such as the *Cité des Vins et Climats du Vignoble de Bourgogne* in Beaune, Chalon and Chablis.

www.burgundy-tourism.com/discover-burgundy/vines-and-vineyards-of-burgundy/the-burgundy-vineyard-and-its-climats/

GOURMET ROUTE THROUGH NATURE AND FLAVOURS IN MORVAN



ESCAPADES IN THE GREAT OUTDOORS

E-trott-in-Morvan, an electric adventure

E-trott-in-Morvan is in Anost, at the heart of the Morvan Regional Nature Park, offering outings on off-road electric scooters. The lakes, forests and mountains offer a great, fun setting for this activity in the great outdoors that is 100% sustainable in terms of noise and emissions. Suitable from the age of 14. Original, fun and most definitely memorable!

www.autun-tourisme.com/offres/e-trott-in-morvan-anost-fr-5308653



Morvan Bike, your trusted road companion

Morvan Bike in Autun has a wide range of MTB, hybrid bikes, gravel and electric bikes to hire. The team of experts will advise you on the right model for each outing, from a sporting adventure to a leisurely ride. A personalised service so that you can set off into the Morvan hills with complete peace of mind.

www.morvan-bike-autun.fr

THE MORVAN, 7TH INTERNATIONAL STARRY SKY RESERVE

Thanks to the International Dark Sky Association's label, the Morvan is one of the top locations for stargazing. Summer events and specially designed stargazing facilities in Savilly offer plenty of appealing opportunities for magical evenings and nights under the stars.

<https://tourisme.parcdumorvan.org/actualites/labellisation-du-parc-du-morvan-rice>



A CLOSER LOOK AT THE ROUTE

literally at the heart of Burgundy, the Morvan is a generous terroir amid unspoilt landscapes of picturesque villages, deep forests, crystal-clear lakes and striking vineyards. Here, passionate craftspeople create and transform authentic products to be enjoyed to your heart's content, on a journey filled with unique and memorable experiences.

Distance: 125 km

Travelling time: 2 hrs 15 mins

To be explored: by car

5 steps:

- **Châlon-sur-Saône:** a delectable and cultural stopover on the banks of the Saône.
- **Couches:** all about vineyards and châteaus with understated charm.
- **Autun:** an ancient town where heritage and culinary delights come together.
- **Château-Chinon:** the gourmet stopover in the Morvan hills.
- **Saulieu:** Morvan's gourmet capital, home to an iconic restaurant run by the Loiseau family.

www.bourgogne-tourisme.com/dcouvrir/gastronomie-et-produits-regionaux/12-routes-gourmandes/escapade-morvan/



• TASTY STOPS

Domaine Vincent Royet, the art of wine as a legacy

This family-run estate in Couches spans four generations of passionate winemakers. A guided tour of the vineyards and behind the scenes, followed by a tasting, allows visitors to fully appreciate the sheer wealth of Couchois wines, a small, still little-known but promising vineyard.

www.bourgogne-tourisme.com/sit/visite-guidee-au-domaine-vincent-royet



Brasserie du Morvan, hand-crafted flavours

In La Celle-en-Morvan, Alice Davis welcomes visitors to her brewery for a tour followed by a tasting of her craft beers, made in Morvan. This enjoyable experience then continues in the shop, to take home a slice of the local terroir.

www.bourgogne-tourisme.com/stages-et-cours/degustation-a-la-brasserie-du-morvan

Restaurant Solà, gourmet bistro-style cuisine to share

In La Chapelle-sous-Uchon, Restaurant Solà is an invitation to enjoy hearty gourmet bistro-style cuisine with breathtaking views of the countryside from the terrace. A warm and welcoming place where authenticity and indulgence come together with elegance.

www.autun-tourisme.com/offres/sola-la-chapelle-sous-uchon-fr-3456808

Marie-Antoinette's wine workshops

In Saint-Jean-de-Vaux, Culture Wine TV organises wine tasting workshops and master classes in the home. These sessions combine education and a great atmosphere, for a lively immersion into the world of wine, blending written and audiovisual discoveries for the senses.

<https://culturewinetv.com>





LUXURY GETAWAYS

Hotel Le Terminus, an urban escape

This 2-star hotel with 29 tastefully decorated rooms is ideally located opposite Autun train station and has undergone a full renovation. It is the perfect base camp to explore Autun, discover the town's historic treasures, specialities of the Morvan and so much more.

<https://terminus.hotel-autun.fr>

La Hutte d'Argo, atypical guest rooms

In Ciry-le-Noble, this guesthouse is certainly not lacking in character, set in a wooded park with a swimming pool, and five charming rooms with themed décor that transport guests to a variety of worlds: Japan, America, Hogwarts, etc. Peace and quiet, nature, and originality come together for a truly revitalising stay.

<https://lahutteargo.wixsite.com/lahuttedargo>



EXCEPTIONAL KNOW-HOW

Coutellerie-Armurerie James: 200 years of tradition

Discover this unique family-run business in Autun, where Pauline Zacharie, the only woman in France to have a diploma in the art of gunsmithing, keeps this rare tradition alive. A self-guided tour to find out about two centuries of history related to tableware and hunting.

www.autun-tourisme.com/en/offers/visite-de-la-coutellerie-armurerie-james-autun-en-5738316

The Eco-Parc de la Nièvre, craftsmanship with a modern twist

In Tamnay-en-Bazois, a former iconic Morvan pottery studio has been transformed into a place dedicated to craftsmanship and eco-friendly know-how, where people can come to share skills and connect. Activities, themed workshops, events, and welcoming spaces invite visitors to experiment, create, and learn in a different way.

www.eco-parc.eu



GORUMET ROUTE IN THE HEART OF BURGUNDY



BURGUNDIAN TRADITION AND FEMININE BOLDNESS

Chez Camille – Burgundian excellence

At the helm of this exceptional place is chef Joy Astrid, who gained recognition on Top Chef 2016 and was crowned World Champion of *œufs en meurette* in 2022–2023. Here, she concocts refined cuisine where tradition meets creativity. Every week on Thursdays, the 'Jeudis Meurettes' are a celebration of a great classic of Burgundian cuisine.

www.chezcamillearnay.com

A CLOSER LOOK AT THE ROUTE

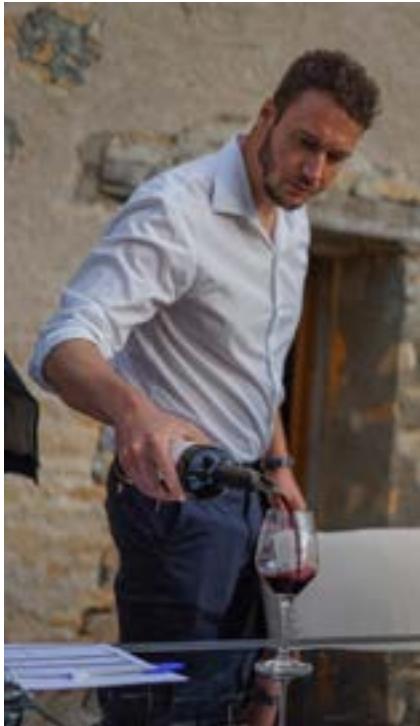
This route will whisk you away on a journey, from Saulieu to Chalon-sur-Saône, through the heart of Burgundy. Between the Côte Chalonnaise and the Côte de Beaune, two iconic wine regions, it offers travellers an exceptional experience for all the senses where remarkable landscapes, heritage sites, prestigious wines, regional specialities, and gourmet restaurants showcase a unique art of living.

Distance: 100 km
Travelling time: 1 hr 30 min
To be explored: by car

4 steps:

- **Saulieu:** Morvan's capital with its legendary restaurant, fine wines and vibrant heritage.
- **Arnay-le-Duc:** where the Maison des Arts de la Table highlights culinary art and the distinctive Burgundian art of living.
- **Chagny:** with prestigious vineyards and Michelin-starred cuisine, this small town offers a truly delightful stopover guaranteed.
- **Chalon-sur-Saône:** on the banks of the Saône, wines from Southern Burgundy, fine-dining, and remarkable heritage are celebrated.

[www.bourgogne-tourisme.com/
dcouvrir/gastronomie-et-produits-
regionaux/12-routes-gourmandes/route-
saulieu-chalon/](http://www.bourgogne-tourisme.com/dcouvrir/gastronomie-et-produits-regionaux/12-routes-gourmandes/route-saulieu-chalon/)



COMING SOON...

Domaine Debreuille, the winemaker's cabin

This estate based in Royer is embarking on a new adventure with the opening of a tasting restaurant. This welcoming place will give visitors a chance to extend the vineyard experience by combining food & wine pairings with the Mâconnais terroir. A project to keep a close eye on, supported by a crowdfunding campaign that brings together enthusiasts and those simply curious to find out more.

www.domaine-debreuille.com



GORUMET ROUTE IN SOUTHERN BURGUNDY

THE ART OF WINE, FROM A DIFFERENT PERSPECTIVE

Le Vin s'enhardt, wine wherever you choose

In Givry, Antoine Montagne has created a new approach to wine tasting with personalised workshops in the home, at the workplace or in exceptional venues. As a wine expert, he creates enjoyable, educational experiences for private groups or for corporate events, for an introduction to the world of wine in a casual atmosphere.

<https://levinshardit.fr/>

La Cave du Centre, transatlantic flavours

In Chagny, an American expatriate has opened a wine shop unlike any other. This place for cultural exchange in a fantastic atmosphere offers a fresh perspective on the great wines of Burgundy. With its casual atmosphere and carefully curated selection of wines, it's an original and cosmopolitan meeting place.

<https://lefooding.com/bars/la-cave-du-centre>





THE ART OF WINE, FROM AN ATYPICAL PERSPECTIVE

Vinibike, the energy of the vineyard

In Fuissé, Jules, a certified instructor, leads visitors on electric mountain bike tours through the Mâconnais and Beaujolais. The guided rides all end with a tasting at the estate. A sustainable and active approach with the perfect combination of landscapes, heritage and the joys of wine.

www.joseph-burrier.com/visites-et-degustations



Michel Moreau, Wine-themed storyteller, tales and raised glasses

In Givry, Michel Moreau brings wine to life through poetic and humorous sketches. Stories, tastings, and laughter... his 60- to 90-minute performances look back over the history of the vine with a light-hearted touch. A unique artistic and sensory approach that unites terroir, culture, and shared enjoyment.

www.michelmoreau.org



A CLOSER LOOK AT THE ROUTE

From Beaune to Mâcon, Southern Burgundy boasts a gourmet route where wine and fine foods blend with the landscapes. Charming villages, winegrowing towns, Michelin-starred restaurants, unusual wine cellars, traditional know-how, and sustainable accommodation make up a delightful route, full of unique discoveries to experience. A sustainable route that can be enjoyed by train, or even by bike along the greenway!

Distance: 110 km

Travelling time: 2 hrs

To be explored: by car or by train

4 steps:

- **Beaune:** a heritage site devoted to wine and fine foods, at the heart of the capital of Burgundy wines.
- **Chalon-sur-Saône:** taste the wonderful flavours of the Saône and explore the lively markets.
- **Tournus:** an abbey and several Michelin-starred restaurants, for an experience that combines heritage sites and the ultimate in fine-dining.
- **Mâcon:** a southern atmosphere and striking white wines in the heart of the vineyards of Southern Burgundy.

www.burgundy-tourism.com/discover-burgundy/gastronomy-and-regional-products/gourmet-trails/south-burgundy/



SWEET TREATS AND CREATIONS

Votre Coach Pâtissier - sweet secrets

In Saint-Marcel, a passionate coach shares professional techniques and chef's tips. The baking classes or 'pastry baking therapy', online or at home, are enjoyable and accessible experiences for everyone. A personalised and creative experience, learning to master recipes and appreciate the joy of sharing.

<https://votrecoachpatisserie.fr>

Le Salon de Grégoire, award-winning brunch

This already renowned place in Givry is popular for its brunch, crowned 'Best Brunch in France'. Generous cuisine, carefully selected products, and an elegant atmosphere make for an exceptional gourmet experience. This place is unmissable to really savor Burgundy in a fantastic atmosphere.

<https://restaurantlesalondegreゴre.com>



Moulin de Martorey, nature with two stars

In Chalon-sur-Saône, double-Michelin-starred chef Cédric Burtin serves contemporary, sustainable and local cuisine. His creative apple and hazelnut dessert is a perfect example of his commitment as it is 100% plant-based. In a rustic setting, this double-Michelin-starred restaurant celebrates the terroir, local produce and sustainable creativity.

<https://cedricburtin.com/fr>



• A VINTAGE TOUCH

Co'Thé Déco café & second hand shop - Experience the charm of yesteryear

In Saint-Gengoux-le-National, Co'Thé is a place to find both delicious food and great bargains. Explore our second-hand shop specialising in antique crockery and decorative items while enjoying homemade cakes and pastries on the sunny terrace. An authentic and welcoming place in the centre of a charming medieval town.
www.bourgogne-tourisme.com/restaurants/co-the-deco

L'Atelier du P'tit Louis - Ambiance to take away

Customers can leave this café & second-hand shop in Burnand with a part of the decor. Every object, from furniture to items of crockery, can be given a new life elsewhere. Over a cup of coffee or a slice of cake, the visit unfolds into a sensory experience steeped in heritage.

www.bourgogne-tourisme.com/restaurants/latelier-du-ptit-louis-cafe-brocante

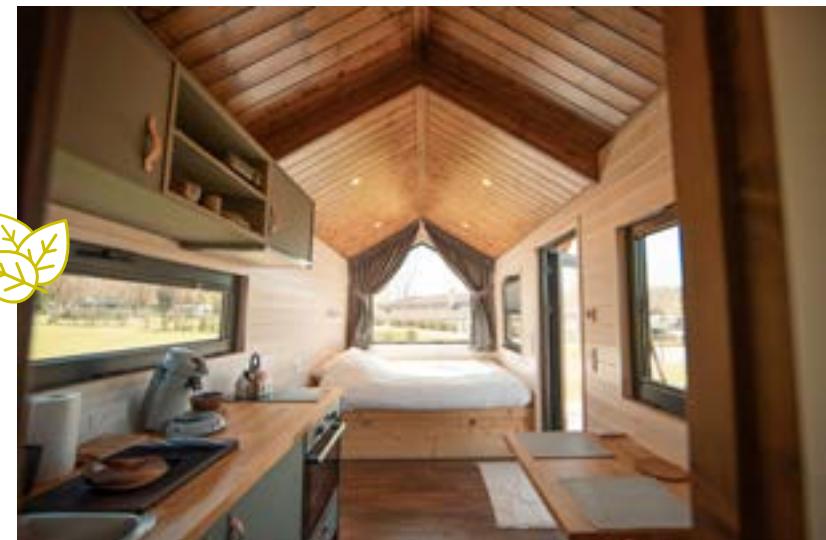


• HOLIDAYS AND HERITAGE

La Tiny Cluny, a miniature getaway

This four-seasons tiny house is a stone's throw from the famous abbey and offers a combination of modern comforts and an environmentally friendly experience. This atypical getaway is all about wood, nature and getting back to basics. A cosy and sustainable break, in the perfect location to explore Cluny and the surrounding area on foot.

www.latinycluny.fr



A CLOSER LOOK AT THE ROUTE

In Southern Burgundy, the Charolais region is a mosaic of rolling, wooded hills, dotted with Romanesque church towers, charming little villages and beautiful historic towns. This is where the PDO Charolais beef is produced, and the culinary heritage here is generous and deeply rooted in its terroir. In Mâcon, Charolles or Paray-le-Monial, each stopover is an experience that calls upon all the senses, blending great tastes, expert know-how and history.

Distance: 85 km

Travelling time: 1 hr 10 mins

To be explored: by car

4 steps:

- **Mâcon:** the Burgundian style art of living and culinary heritage are celebrated in this town bordered by the river Saône and the vineyards.
- **Charolles:** the capital of the famous white cattle showcases its exceptional terroir with fine cuisine.
- **Paray-le-Monial:** spirituality meets heritage and great food & drink in a warm and welcoming atmosphere.
- **Digoin:** this popular place is where several waterways merge, also known for its handmade pottery and genuine, local cuisine.

www.bourgogne-tourisme.com/dcouvrir/gastronomie-et-produits-regionaux/12-routes-gourmandes/charolais/

GORUMET ROUTE IN CHAROLAIS

FLAVOURS AND TRADITIONS IN BRIONNAIS

Charolles 1844 – a makeover for the 'Glouglou'

In the pottery valley, Charolles 1844, with the 'Living Heritage Company' (EPV in French) certification, is keeping ancient craftsmanship alive in the production of high-quality pottery. The unique pieces this company produces offer a blend of heritage and contemporary design. The most famous one is of course the renowned '*glouglou*' carafe, dating back to 1920. A 'Charolles carnation' has now been added to this piece. Inspired by Art Nouveau, it can be used as a carafe, vase or decorative object.

[https://charolles.com](http://charolles.com)



NOT-TO-BE-MISSED...

The Maison du Charolais, devoted to the famous cattle!

The Maison du Charolais in Charolles is a true showcase of exceptional heritage, paying tribute to the famous PDO-certified white cattle, an iconic local breed. There's a visitors' tour, tastings and chances to meet the breeders, this is a chance to really embrace the art of living as you discover traditions, know-how and authentic tastes.

www.maison-charolais.com/fr



Les Rendez-vous Gourmands de Charolles – A festival of flavours

From 24 to 28 March 2026, the Rendez-vous Gourmands de Charolles led by Michelin-starred chef Frédéric Doucet, is a festival devoted to local producers, craftspeople and chefs. On the programme: four-hands dinners with guest chefs, demonstrations, tastings and the Cantine des Chefs for school children all make this event a festive and gourmet experience at the heart of the Charolais terroir.

www.maison-doucet.com



A CLOSER LOOK AT THE ROUTE

From the Michelin-starred restaurants in Tournus, to the legendary market in Louhans, the gourmet route in Bresse is an invitation on a journey through an exceptional terroir. At every turn, savour the chance to meet the passionate producers of chicken bearing AOC classification since 1957 and PDO since 1996, Bresse cream and butter, and admire the rolling hills and picturesque villages along the way. This sustainable and accessible route can be covered by bike, following the peaceful Véloroute71 cycle route, to combine culinary delights and escapades in the countryside.

Distance: 95 km

Travelling time: 1 hr 40 mins

To be explored: by car or by bike

**3 steps:**

- **Tournus:** on the banks of the river Saône, you'll find a wide variety of Michelin-starred restaurants showcasing the best of the terroir and local wines.

- **Louhans:** the capital of Bresse chicken is the star of the weekly Monday market, devoted to local specialities and traditions.

- **Varennes-Saint-Sauveur:** well-known for its industrial history (former tile factory) and superb PDO products.

www.bourgogne-tourisme.com/decouvrir/gastronomie-et-produits-regionaux/12-routes-gourmandes/route-bresse/

GORUMET ROUTE IN BRESSE



© FABULOUS PLACES TO STAY

Domaine Kaet, a real haven of peace

On the west edge of Bresse in Ratenelle, this estate offers a luxurious break surrounded by nature: 2 holiday gîtes, 1 lodge and 3 elegant rooms welcome guests in a rustic setting by the river with a heated swimming pool, Jacuzzi and sauna. The ideal place to relax and unwind.

https://domaine-kaet.com



Domaine de la Loge, slow tourism in the great outdoors

The Domaine de la Loge is open to guests all year round in Flacey-en-Bresse, at the foot of the Revermont vineyard. This former family-run farm has been transformed into comfortable accommodation, offering outdoor activities and committed to sustainability, for a revitalising break.

https://domainedelaloge.fr



GORUMET-DATES IN 2026 IN BURGUNDY

• SAINT-VINCENT TOURNANTE DES MARANGES

24 & 25 January
CHEILLY-LÈS-MARANGES, DEZIZE-
LÈS-MARANGES & SAMPIGNY-LÈS-
MARANGES

This celebration of the landscapes and winegrowing heritage of Burgundy is a chance to find out more about the Maranges wine appellations as you explore the decorated streets of the 3 villages and enjoy the entertainment and food & drink on offer.

• SAINT-VINCENT TOURNANTE DU CHABLISIEN

7 & 8 February
LIGNY-LE-CHÂTEL

For 55 years now, the wine-growing villages of the Chablis region have taken it in turns to host this wine festival that attracts thousands of participants.

• FÊTE DE L'ESCARGOT

21 & 22 February
CHEVIGNY-SAINT-SAUVEUR

2 action-packed days devoted to this speciality of Burgundy. On the programme: fun fair, snails tastings, gourmet village with regional products.

• 65TH NUITS-SAINT-GEORGES WINE SALE

8 March
CHÂTEAU DU CLOS DE VOUGEOT

This sale is a much-awaited event among wine enthusiasts, and a chance for people to come and purchase the latest Nuits-Saint-Georges vintage wines.

• 26TH FÊTE DU CRÉMANT & TAPE CHAUDRON

21 March
CHÂTILLON-SUR-SEINE

A festive day to celebrate the arrival of spring, packed with entertainment, parades of floats and tastings of Burgundy *crémant* sparkling wines.

• JOURNÉES GOURMANDES DU GRAND MORVAN & DES PAYS DE BOURGOGNE (35TH EDITION)

from 14 to 17 May
SAULIEU

A chance to really embrace the Burgundian terroir over this festive weekend. A hundred or so stands held by local producers and plenty of entertainment, including cookery competitions, early evening concerts and kitchen accessories and crockery for sale.

• FLEURS DE VIGNE

30 & 31 May
AUXERRE

Along the river Yonne, wine growers and merchants will present their wines for tasting from the dozen or so appellations of the department of Yonne.

• MUSIC AND WINE FESTIVAL

from 20 to 28 June
CHÂTEAU DU CLOS DE VOUGEOT

10 days of exclusive tastings and exceptional concerts organised in an outstanding setting. This year's festival is once again a chance to unite winegrowing and musical excellence in a prestigious venue.

NOT-TO-BE-MISSED...

ROUTE DES GRANDS CRUS, 90 YEARS OF PRODUCING FINE WINES

In 2027, France's oldest wine route is celebrating its 90th anniversary. From Dijon to Santenay, this Route of the Great Wines crosses 37 villages with prestigious names and 2 iconic towns, Beaune and Dijon. The route showcases Burgundy's winegrowing expertise and invites visitors to explore the 'Champs-Elysées of Burgundy' thanks to tastings, chances to meet the winegrowers and explore the landscapes bearing UNESCO World Heritage status. There will undoubtedly be a lot going on to mark this exceptional anniversary.





• GRANDS CRUS DE BOURGOGNE-FRANCHE-COMTÉ MUSIC FESTIVAL

May to August 2026

SEVERAL VENUES THROUGHOUT BOURGOGNE-FRANCHE-COMTÉ

Over 50 shows, concerts and entertainment on the theme of wine and music. Meursault, Chablis, Cluny, Noyers-sur-Serein and Gevrey-Chambertin showcase some of the great vintage wines, music and heritage at the heart of Burgundy's most famous terroirs. There will also be guided tasting sessions, talks, dinners with artists and so much more.

• FANTASTIC PICNIC

12 & 13 September

SEVERAL LOCATIONS THROUGHOUT BURGUNDY

The Fantastic Picnic celebrates the end of the summer with a number of gourmet events across Burgundy. Tastings, picnics in the countryside, entertainment and chances to meet local producers and craftspeople are all part of an invitation to discover local food & drink and the art of living in symbolic or intimate venues.

• LIVRES EN VIGNES BOOK FESTIVAL

26 & 27 September

CHÂTEAU DU CLOS DE VOUGEOT

Devoted to general literature and to literature covering wine, the vine and the art of living, this wine tourism and cultural event brings together authors, publishers, readers and visitors at the Château du Clos de Vougeot.

• OEUFS EN MEURETTE ® WORLD CHAMPIONSHIP (7TH EDITION)

10 & 11 October

CHÂTEAU DU CLOS DE VOUGEOT

The Château du Clos de Vougeot is well-known in the world of French fine-dining, and has been the uncontested temple of the Oeuf en Meurette dish since the very best French and international chefs went head-to-head there in the Oeuf en Meurette ® World Championship.

• PAULÉE DE LA CÔTE CHALONNAISE

The 3rd weekend in October
CHALON-SUR-SAÔNE

At the beginning of autumn, the winegrowers from the Côte Chalonnaise invite wine enthusiasts to attend the celebration of the end of the grape harvest, the *Paulée*. This is set to be a memorable weekend with winegrowers parading the streets, trumpets sounded, exhibitions and much more.

• LA POUILLY SANCERRE, GOURMET RACE

Mid-October

POUILLY-SUR-LOIRE

Two great winegrowing regions come together for this 20 km race. Participants can take on this challenge at their own pace, as they admire the beauty of the vineyards in autumn, and enjoy the great range of refreshments along the route. That's what the Pouilly-Sancerre race is all about, the sacred union of the vine.

• VIGNOBLES EN SCÈNE

16 to 18 October

SEVERAL LOCATIONS THROUGHOUT BURGUNDY

This national, annual event is an invitation for visitors to embrace the French art of living at the heart of Burgundy's destinations with the *Vignobles & Découvertes* wine tourism classification. On the programme: 3 days of autumn escapes including tastings, walking tours, heritage sites, food & drink and atypical banquets for a unique experience that calls upon all the senses.

ON THE ROUTE OF THE TOUR DE FRANCE...

THE TOUR DE FRANCE IN BURGUNDY:
SPORT MEETS LOCAL FLAVOURS!

15 & 16 July

VICHY-NEVERS, NEVERS MAGNY-COURS-CHALON-SUR-SAÔNE

The Tour de France will be passing along the gourmet routes of Burgundy! Cycling fanatics will be delighted to witness two sections covering 161 and 181 km, with plenty of chances to taste great food & wine. The cyclists will be riding across a land where the culinary delights have just as much to offer as the scenery: Burgundy snails, Charolais beef, Morvan cheeses and Mâconnais vintage wines are all the perfect accompaniments to this sporting challenge.

These sections will in fact be following the EuroVelo 6® cycle route between the Loire and Rhine, which is a route dotted with some incredible culinary delights and spectacular scenery.

4 & 5 August

BELLEVILLE-EN-BEAUJOLAIS-MÂCON, GEVREY-CHAMBERTIN-DIJON

The Women's Tour de France will also be passing through the region with two sections covering 21 and 140 km across Burgundy's prestigious vineyards. The cyclists will be crossing through the region's iconic villages that boast the most prestigious vintage wines and culinary expertise, home to countless wine cellars and the 'climats' with UNESCO World Heritage status.

A part of the route runs along the *Voie des Vignes*, one of the major sections of the *Tour de Bourgogne à Vélo*® cycle route, making it perfect for combining sport, nature and culinary pleasures.

• CHABLIS WINE FESTIVAL

End of October
CHABLIS

The wine festival is a major annual event showcasing the Chablis wine appellations, and offers a chance to find out more and taste them. This 77th edition features the introduction of the new vintage, tastings, inaugurations, local food stalls, a walking tour of the vineyard and activities for the children.



• CHESTNUT FESTIVAL

End of October
SAINT-LÉGER-SOUS-BEUVRAY

A market entirely devoted to chestnuts and related products, held by local small-scale producers and processors.

• 95TH DIJON INTERNATIONAL

FOOD FAIR

From 31 October to 11 November 2026
DIJON

Since its beginnings in 1921, this has become the biggest international fair held in France, with 170,000 visitors and 600 exhibitors.



• NOYERS TRUFFLE MARKET

26 October & 30 November 2026
NOYERS-SUR-SEREIN

As well as the chance to buy truffles that have undergone strict quality control procedures, there's also a range of other exceptional products that fans of the black diamond will be delighted to taste. Giant truffle omelette.

• 166TH HOSPICES DE BEAUNE WINE AUCTION

13 to 16 November 2026
BEAUNE

This prestigious charity auction promotes Burgundy wines throughout the world. It is also a weekend of festivities in the heart of Beaune, on the third weekend of November.



• LES GLORIEUSES DE BRESSE

Mid-December 2026
LOUHANS

Among the 4 towns hosting the Glorieuses de Bresse festival, one is in southern Burgundy: Louhans! The world's first poultry to obtain the AOC label in 1957 is under the spotlight for this contest which is also a perfect opportunity to stock up at the market for Christmas.

AND ALL YEAR ROUND:

• CATTLE AUCTION – THE LOCAL WHITE CATTLE STEALS THE SHOW!

Every Wednesday
SAINT-CHRISTOPHE-EN-BRIONNAIS

Every Wednesday, the cattle auction using an electronic bidding system in Saint-Christophe-en-Brionnais is devoted to Charolais cattle, the expert know-how of the breeders and the magic of traditional cattle auctions. Find out more about this authentic terroir on guided tours and then go and taste this red meat at the local restaurants.

THE JURA MOUNTAINS: **GOURMET ROUTE** **LOCAL PRODUCTS AND KNOW-HOW**



TABLEWARE, THE TASTE FOR EXCELLENCE

CRISTEL, 100% FRENCH KNOW-HOW

The Maison Cristel in Fesches-le-Châtel invites visitors to take a look behind-the-scenes at how the famous stainless steel pans with a lifetime guarantee, symbols of this unique French expertise, are made. This brand is a certified Living Heritage Company (EPV in French) and partner of the television show Top Chef, and organises guided tours of the workshops in partnership with the Tourist Office.

www.cristel.com

VERQUELURE, THE REVIVAL OF A TRADITIONAL FABRIC

Verquelure, a traditional checked cloth, is emblematic of the Pays de Montbéliard and since 2018, it has been part of a revival effort, led by the Tourist Office and local craftspeople. Combining heritage and contemporary creation, this fabric is used to make tablecloths, aprons and decorative items at the Manufacture Métis d'Etupes. Every year, a special edition is created and sold in the Tourist Office shops.

<https://boutique.paysdemontbeliard-tourisme.com/verquelure>

A CLOSER LOOK AT THE ROUTE

This route crosses little valleys and villages from Montbéliard to Besançon, revealing the soul of the Jura Mountains, a generous terroir that has been shaped by nature and human hands. From the cheese dairies where Comté cheese is produced and matured, to the smokehouses where famous salted meats are smoked and flavoured, and the many great restaurants, every part of this route reveals local know-how, the quest for excellence and a passion for great tastes.

Distance: 75 km

Travelling time: 1 hr 30 min

To be explored: by car, by train or by bike

2 steps:

- **Montbéliard:** where excellence should be savoured and tasted, both in the restaurants and in the local workshops.

- **Besançon:** a gourmet capital born from the wonderful union of traditions, terroir and contemporary inspirations.

<https://en.montagnes-du-jura.fr/heritage-in-all-its-forms/local-produce-overview-enjoy/gourmet-journeys/terroir-know-how/>

≡ GOURMET ROUTE ALONG THE DOUBS RIVER

A CLOSER LOOK AT THE ROUTE

Along the Doubs river, gourmet delights on the move. This route from Dole to Besançon showcases the sheer wealth of the Jura Mountains' terroir and the local art of living on the water's edge. Cheesemakers, brewers, craftspeople and chefs all share their expertise in a warm and welcoming atmosphere, with lively markets, culinary festivals, gourmet bistro-style establishments and original restaurants. This low-carbon route can be enjoyed along the EuroVelo6® cycle route, or explored by train and offers visitors a chance to embrace the local culinary scene and unique heritage.

Distance: 50 km

Travelling time: 1 hr

To be explored: by car, by train, by bike and train and bike

2 steps:

- **Dole:** an unmissable gourmet event that showcases the fantastic local specialities: the Chat Perché weekend.

- **Besançon:** In Besançon, time keeps pace with flavour, shaped by clockmaking precision and culinary passion.

<https://en.montagnes-du-jura.fr/heritage-in-all-its-forms/local-produce-overview-enjoy/gourmet-journeys/following-the-doubs-river/>



≡ A TASTE OF HISTORY

GOURMET TOURS IN BESANÇON, ALL ABOUT WINE

The Tourist Office offers two unique experiences to explore the capital of Franche-Comté, combining culture and pleasure:

- 'Once upon a time in Besançon' leads curious visitors through the historic town centre to discover some of the iconic monuments, before then tasting local specialities at the Beaux-Arts market.
- 'Wine & Tastings in Besançon' is a tour of the town's winegrowing history, from the forgotten hillsides to the Battant district, ending at the Cercle des Arômes for a sophisticated wine tasting experience.

Two different ways to taste Besançon.

www.besancon-tourisme.com/fr/fiche-sit/F104004_visite-guidee-vin-et-degustations-besancon

www.besancon-tourisme.com/fr/fiche-sit/F103782_vin-degustation-besancon



≡ CHARMING GETAWAYS

LA COMTOISERIE, RUSTIC ELEGANCE

This ancient 19th century manor house in Nancray was once owned by the Governor of Paris, and has been given a full makeover. It has been completely renovated in a chic, rustic style, offering a blend of antique charm and modern comfort. Guests can expect a relaxing break in the easy-going atmosphere of Franche-Comté with 3 elegant rooms, a huge garden and a brand-new wellness area.

www.lacomtoiserie.fr





LE MAÏTENA – DREAMING ON THE WATER

This hotel barge is a new addition on the Doubs river, for an intimate cruise between Dole and Besançon. Stay in a cosy room overlooking the peaceful scenery and riverside atmosphere for a rare experience where nature, heritage and the art of living come together on the water.

www.croisieresmaitenacom

INSPIRED AND INSPIRING RESTAURANTS

LA CHAUMIÈRE, A MICHELIN-STAR FOR JURA

In Dole, La Chaumière skilfully combines excellence and creativity with chef Laurent Barberot at the helm. This elegant estate includes a Michelin-starred restaurant, bistro and hotel. This fantastic place delivers an unmissable culinary experience, showcasing Jura's specialities that evolve with the seasons, infused with contemporary inspiration.

www.lachaumiere-dole.fr



LES ÉPICURIENS, A TASTE THAT SHOULD BE SHARED

Dole's legendary food truck, Les Épicuriens, is now serving from the Majestic cinema. The award-winning French burgers, local beers and urban atmosphere make this an unmissable festive, gourmet place. A welcoming place where passion for the produce is the most important part of every dish.

www.facebook.com/p/Les-Epicuriens-100078033850297



ZS CONCEPT, AN ALL-ROUND CONCEPT!

In Besançon, ZS Concept blends fashion and food in a truly distinctive setting. The venue is divided into three different spaces: an all-you-can-eat Sunday brunch, a cocktail lounge, and a shopping area. This hybrid venue champions a new vision of hospitality. A trendy and inspiring place where style and flavours come together in perfect harmony.

https://zsconcept-brunch.com/the-et-after



COTHÉBROC', THE TASTE OF VINTAGE

In Roulans, Cothébroc' is a second-hand shop and tea room with a warm and welcoming vibe. Vintage objects, homemade cakes and pastries and monthly brunches for a unique gourmet experience. A charming place where you can expect retro appeal and shared pleasures.

www.montagnes-du-jura.fr/sit/cothebroc

GORUMET ROUTE IN HAUT-DOUBS

A CLOSER LOOK AT THE ROUTE

This route through the heart of the Haut-Doubs invites visitors on a gourmet journey discovering spectacular mountain landscapes and culinary traditions. From distilleries to maturing cellars, cheese dairies to a smokehouse, visitors will witness a generous terroir, the land of legendary absinthe, exceptional cheeses and smoked meats on a fantastic route where heritage can be both savoured and admired.

Distance: 80 km

Travelling time: 2 hrs

To be explored: by car

3 steps:

- **Salins-les-Bains:** a town devoted to salt and wellness, where thermal heritage, culinary specialities and the Jura art of living come together.
- **Pontarlier:** the historic capital of absinthe, where the secrets of distillation and historic traditions are revealed.
- **Morteau:** the embodiment of Franche-Comté culinary tradition, celebrated with its famous spruce-wood-smoked sausage.

[https://en.montagnes-du-jura.fr/
heritage-in-all-its-forms/](https://en.montagnes-du-jura.fr/heritage-in-all-its-forms/)



GORUMET PLEASURES & MEMORABLE ENCOUNTERS

DISTILLERIE MONTRIEUX, THE ALCHEMY OF ABSINTHE

The Distillerie Montrieux in Pontarlier was founded by a descendant of traditional distillers and masters the subtle art of absinthe. Here, traditional expertise and creativity bring exceptional spirits to life. In a warm and friendly atmosphere, food and absinthe pairing evenings celebrate flavour, terroir and the magic of the stills. Each experience tells the story of the Haut-Doubs.

www.distillerie-montrieux.com

LE FRANC BOCAL, LOCAL JARS

In Métabief, chef Nathan crafts comforting, locally inspired cuisine. In the intimate dining room (maximum capacity of 16), authentic ingredients bring out the very best of family-style dishes that evolve with the seasons. To then take this indulgence back home with you, they offer a selection of dishes in jars, prepared in the chef's brand-new homemade preserve workshop.

<https://le-franc-bocal.fr>



AU DOMAIN, EXPERIENCE THE ART OF WINE

A new wine merchant & wine bar to be discovered in Pontarlier! This elegant and welcoming wine bar celebrates wine in all its forms by hosting a wide range of wine-themed experiences, including tastings, wine workshops, exhibitions, and cultural events. A place where flavour and wine culture are shared in a great atmosphere.

www.audomainepontarlier.fr



A LOOK AT AN ICONIC ROUTE

THE ABSINTHE ROUTE

Between France and Switzerland, the Absinthe Route stretches over 48 km on a unique journey from Pontarlier, its capital, to Noiraigue, in the heart of the Val de Travers. It was created in 2009 and links some 80 sites, including distilleries, museums, cold fountains, crops of absinthe and other related plants, and drying sheds, all devoted to the 'green fairy'. Absinthe was first created in the 18th century in Couvet, then banned in 1915 and reinstated in 2001. Along this route, visitors learn about the secrets of distilling this spirit, traditional production methods and admire magical landscapes. A cross-border route to explore by car, bike, or on foot, offering the chance to savour both the history and the aromas of a drink as scandalous as it is legendary.

<https://routedelabsinthe.org>



MINI-COMTÉ WORKSHOP - THE BUDDING LITTLE CHEESEMAKERS OF HAUT-DOUBS

In Gilley, a fun workshop introduces children to the secrets of Comté cheese during their holidays. In this one-hour workshop, they will get the chance to make their own mini-cheese as they discover the core values of the Comté industry: sharing, expert know-how and mutual support. A fun and educational gourmet experience, capped off with a chance to taste their creations.

www.fromagerie-de-gilley.fr

▲ EASY-GOING & SUSTAINABLE GETAWAYS

HORS DU TEMPS, THE ART OF TAKING IT EASY

Located in Malbuisson, near Métabief, this lovingly renovated old barn offers a true escape... where time stands still. Wood, stone, and contemporary details create a soothing, warm and cosy cocoon in the heart of the Jura Mountains. A small, intimate guesthouse, designed for an easy-going stay, to relax and unwind.

www.horsdutemps-malbuisson.fr



LES HALTES IN THE JURA, SUSTAINABLE GETAWAYS

At the Granges Raguin, the Halte is a concept of wooden cabins and bivouac areas, opening a new chapter in eco-friendly travel. The cabins are eco-designed by a local craftsperson using Jura wood, combining open-air accommodation and comfort, set in the heart of the Mont-d'Or pastures. These are added to the innovative network that already boasts two other Haltes in the Doubs and Jura: Les Seignes and Les Arboux. Other projects are in the pipeline so keep an eye out for them...

www.gtj.asso.fr/association-gtj/la-halte





UNMISSABLE EXPERIENCES & CHANGES OF SCENERY

LES BATEAUX DU LAC SAINT- POINT – DISCO VIBE

On Saint-Point lake, one of the biggest natural lakes in France, Les Bateaux du Lac takes visitors on a festive 1.5-hour cruise that will whisk them back to the 80s-90s. This is a unique experience on the water to enjoy on Friday evenings in summer, to let your hair down to the music as you enjoy the panoramic mountain views, a cocktail and the light-hearted atmosphere.

<https://lesbateauxdulacsaintpoint.com>



LE COMPTOIR DU MOROND, A PANORAMIC PAUSE

This new venue perched at the top of the Morond is an invitation to enjoy great food and breathtaking scenery. With the Alps and the Haut-Doubs landscapes stretching out before them, visitors are encouraged to embrace the present moment: enjoy a local bite to eat, take in the view, breathe in the fresh mountain air, and let the children blow off steam at the nearby playground. A new place to discover while out hiking or mountain biking.

www.station-metabief.com/fr/comptoir-du-morond



LES AVENTURES FANKARSTIQUES, HAVE FUN EXPLORING THE GREAT OUTDOORS

In Frasne, Boujailles, Courvières and Cessay, 4 interactive trails – Ô Mystère, Ô Filante, Ô des Bois and Ô Spéléo – invite visitors to explore this land shaped by the water, rock and humans. Through forests and across plateaus, either on foot or by bike, these discovery trails call upon all the senses, using digital content and fun challenges. An immersive experience at the heart of exceptional natural heritage.

www.frasnedruegeon-cfd.fr/page/des-aventures-fankarstiques



A LOOK AT...

VÉLO & FROMAGES, A GOURMET ADVENTURE ON TWO WHEELS

When cycling is combined with cheese. Two routes with the 'Vélo & Fromages' (Cycling & Cheese) label in the Doubs and four in the Jura are chances to explore the emblematic landscapes and cheesemaking skills of the Jura Mountains in a different way. The routes wind across lush-green valleys, plateaus and forests, combining the pleasure of cycling and culinary delights, with stops at all sorts of cheese dairies, museums and local restaurants along the way.

In the Haut-Doubs, the Frasne-Druegeon (74 km) loop route is the perfect example of this concept. It alternates between panoramic views across lakes and forests, visits of heritage sites, Comté, Morbier and Mont d'Or producers and tastings. A different easy-going way to explore this beautiful destination, at your own pace.

[https://en.montagnes-du-jura.fr/the-mountains-of-jura-a-nature-destination/cycling-and-mountain-biking-everywhere-and-for-everyone/cycle-touring-in-the-jura-mountains/the-great-cycling-routes/cycling-cheese-travel/](http://www.en.montagnes-du-jura.fr/the-mountains-of-jura-a-nature-destination/cycling-and-mountain-biking-everywhere-and-for-everyone/cycle-touring-in-the-jura-mountains/the-great-cycling-routes/cycling-cheese-travel/)



GORUMET ROUTE IN THE JURA VINEYARD



ALL ABOUT THE TASTE

JURAFLORE – 100% JURA MOUNTAINS

In Poligny, the Juraflore cheese-making facility produces a ready-to-use 100% Comté fondue (a world first in the fondue world!). This is an original take on a great classic of mountain cuisine, made naturally, without additives, blending three different Comté cheeses (matured 9, 15 and 21 months) with Jura wine, and packaged using eco-friendly materials.

www.comte-monts-jura.com/fondue-fondue-aux-3-comtes,21-110.htm

BRASSERIE VOIX LACTÉE – CHEERS TO WHEY!

Also in Poligny, the Voix Lactée brewery has just launched a craft beer made using whey from the Comté dairies. This eco-conscious beer is available in white, blonde and amber varieties and requires a lower water consumption, supports local supply chains and delivers an authentic taste, rooted in the local area. Sold mainly in the cheese dairies.

www.facebook.com/p/Voix-Lact%C3%A9e-61571442587549/



A LOOK AT AN ICONIC ROUTE

THE COMTÉ ROUTES

Comté is more than just a cheese, it's the star product of the Jura Mountains. Comté was created from a cooperative spirit that started in the cheese dairies as early as the Middle Ages, and still connects over 2,700 farms and 160 cheese-making facilities today. The Comté routes cross the French Jura mountains, from the northern tip of the Doubs to the borders of the Ain. Along the way, there are countless gourmet stops, including farms, maturing cellars, cheese dairies and local restaurants. An invitation to take a look behind the scenes, where every wheel of cheese tells a story of patience, history, traditions, climate and human skills. A truly authentic, gourmet route through a living heritage.

<https://en.montagnes-du-jura.fr/the-mountains-of-jura-a-nature-destination/hiking-in-the-jura-mountains/iconic-roads/the-comte-road/>



A CLOSER LOOK AT THE ROUTE

This route is a journey across breathtaking landscapes, rolling hills and vineyards, through an exceptional terroir where wine, cheese and other culinary treasures create a true symphony of flavour. From Lons-le-Saunier to Salins-les-Bains, five delicious stopovers trace a path through nature, expert know-how and with a great atmosphere around every corner. Here, the Jura art of living is expressed in every bite and every sip.

Distance: 60 km

Travelling time: 1 hr 10 mins

To be explored: by car

5 steps:

- **Lons-le-Saunier:** the gateway to the Jura Mountains where great tastes and sweet treats are to be enjoyed without moderation.
- **Château-Chalon:** this certified 'Plus Beau Village de France' (Most Beautiful Villages in France), birthplace of *Vin Jaune*, is a chance to taste the unique terroir of the Jura.
- **Poligny:** the capital of Comté cheese embodies the very soul of the Jura and is proud of its heritage and cheese- and wine-making traditions.
- **Arbois:** a renowned winegrowing town, and a place to taste the sheer wealth of the Jura region.
- **Salins-les-Bains:** a town devoted to salt and wellness, for a delicious and revitalising break.

<https://en.montagnes-du-jura.fr/heritage-in-all-its-forms/local-produce-overview-enjoy/gourmet-journeys/epicurean-tour-jura-vineyard/>



CHARMING ACCOMMODATION

LA ROTONDE – AN UNLIKELY TRANSFORMATION

In the centre of Poligny: Two guest rooms and a holiday gîte to accommodate 4 people have been created inside a former mid-19th-century slaughterhouse. This striking, semi-circular building, topped with a dome, is listed as a Historic Monument. It has been perfectly restored and now blends the charm of the past with modern comforts.

www.larotonde-jura.com



ECO-FRIENDLY EXPLORATIONS

VOIE DE LA BRESSE JURASSIENNE

The Voie de la Bresse Jurassienne is a 53 km cycle route between Lons-le-Saunier and Dole that runs along a former railroad track. This accessible and family friendly route winds across Finage plain and the landscapes of Bresse. An easy-going getaway that is suitable for everyone, to explore an exceptional terroir.

www.montagnes-du-jura.fr/itineraires-velo/la-voie-de-la-bresse-jurassienne



THE ÉCHAPPÉE JURASSIENNE:

- WHAT'S NEW FOR HIKING

This Franco-Swiss 352 km hiking trail, suitable for all levels and fully modular, is expanding with the creation of a new three-day loop in the Haut-Jura land of the lakes. A promise of total immersion in the great outdoors, exploring the most beautiful natural sites of the Jura Mountains.

www.montagnes-du-jura.fr/itineraires-pedestres/3-jours-ditinérance-dans-le-pays-des-lacs

- WHAT'S NEW FOR MOUNTAIN BIKING

The Échappée Jurassienne MTB route covers 295 km with significant differences in elevation making it a demanding, exhilarating experience between Saint-Claude and Dole. Designed for mountain bikers seeking nature and thrills, the route is officially waymarked, equipped with start and finish panels, and even has its own Chamina guide, available from spring 2026.

www.montagnes-du-jura.fr/itineraires-velo/echappee-jurassienne-a-vtt



A LOOK AT AN ICONIC ROUTE

THE SALT ROUTE

The historic Salt Route unfolds from Salins-les-Bains to Bern. This cycle or hiking route stretches nearly 300 km and traces the history of salt trade between France and Switzerland. The story is told along the way through the heritage sites, from the smallest of constructions to remarkable landmarks: fortresses, customs posts, salt depots, horse relay stations, inns, and many more. On the French side, 130 km of the route wind through the Jura Mountains, accessible by bike or on foot. The route is dotted with magnificent landscapes, thermal towns, fortresses, and UNESCO World Heritage sites, such as the Great Saltworks in Salins-les-Bains and the Royal Saltworks in Arc-et-Senans, designed and built by Nicolas Ledoux. An extraordinary journey.

<https://en.montagnes-du-jura.fr/the-mountains-of-jura-a-nature-destination/cycling-and-mountain-biking-everywhere-and-for-everyone/cycle-touring-in-the-jura-mountains/the-great-cycling-routes/the-via-salina/>



GORUMET ROUTE IN DOUBS

A CLOSER LOOK AT THE ROUTE

Doubs should be sampled like a great vintage wine. From Morteau to Montbéliard, there are countless creamy cheeses, golden salted meats and fantastic restaurants inviting visitors on a journey where every step oozes the scent of smoked wood and the generosity of the terroir. A gourmet route with authenticity in every bite.

Distance: 75 km

Travelling time: 1 hr 30 min

To be explored: by car

2 steps:

- **Morteau:** this town, nestled between forests and pastures is renowned for producing iconic specialities of Franche-Comté, such as cheeses and salted meats.
- **Montbéliard:** This town is traditionally Protestant and rich in culinary culture, making it well worth the visit.

<https://en.montagnes-du-jura.fr/heritage-in-all-its-forms/local-produce-overview-enjoy/gourmet-journeys/doubs/>

可持续和美味 在蒙贝利亚尔 地区停留

ÔTEL DE LA BALANCE – AN ECO-FRIENDLY CHOICE

In the very heart of Montbéliard, this hotel's eco-friendly commitment was rewarded with the Green Key label in 2025. It is a partner of the 'Accueil Vélo' network, and its 45 rooms make it an ideal stopover for cyclists riding along the EuroVelo6® cycle route, offering cosy comfort and all the facilities cyclists might need. With a blend of historic charm and modern comfort, each stay becomes an experience in itself.

www.laclefverte.org/etablissement/22807

LA FERME DU RONDEAU – GOURMET AND SO MUCH FUN

In Lavans-Vuillafans, La Ferme du Rondeau offers a one-of-a-kind experience: a tour of the farm aboard a pedal-powered collective vehicle that can accommodate up to 15 people. The 1.5-hour ride ends with a tasting of the farm's products. An enjoyable, educational activity celebrating the Franche-Comté terroir and local know-how.

<https://ferme-rondeau.fr>



GOUPMET ROUTE ACROSS MOUNTAINS AND VINEYARDS

A CLOSER LOOK AT THE ROUTE

This gourmet route between Bresse and Jura showcases a region where authenticity meets expert know-how. From Bresse chicken to Jura wines, PDO cream and butter, each stop along the way highlights passionate producers, skilled craftspeople and exceptional local specialities. An invitation to discover the Jura Mountains through a truly indulgent lens.

Distance: 95 km

Travelling time: 1 hr 40 mins

To be explored: by car

3 steps:

- **Saint-Amour:** set in the midst of lakes and forest is a gourmet Jura where local producers and craftspeople shine.
- **Beaufort:** here, the Jura foothills reveal a generous land where expert know-how and traditions are still very much alive.
- **Lons-le-Saunier:** the gateway to Jura offers a stopover brimming with flavours where the Jura art of living can be truly savoured.

<https://en.montagnes-du-jura.fr/heritage-in-all-its-forms/local-produce-overview-enjoy/gourmet-journeys/saint-amour-lons/>

SECRETS OF WINE

LA CABORDE, THE ESSENCE OF THE VINEYARD

In Orbagna, La Caborde stands amid the southern Revermont vineyards like an open gateway to the Jura terroir. Guided tastings, a shop selling local products, exhibitions, and trailheads make it an all-round place of discovery. La Caborde offers a blend of nature, culture, and the art of living, for visitors to learn about everything the Jura has to offer. After several months of renovation, this vibrant venue, firmly rooted in the local terroir, is set to reopen in 2026.

<https://lacaborde-jura.fr>



INTRODUCTION TO JURA WINES

The Maison de la Haute Seille in Château-Chalon welcomes visitors seeking to unveil the treasures of the Jura: Vin Jaune, Vin de Paille, and Macvin. On the panoramic terrace or in the vaulted cellar, visitors are introduced to wine tasting, with insights into grape varieties, ageing methods, and distinctive flavours, all while enjoying a selection of high-quality local products.

www.tourisme-chateauchalon.fr



FLAVOURS OF BRESSE

FERME DU COQ BRESSAN, A PASSION FOR POULTRY

In Courlaoux, the Ferme du Coq Bressan is keeping alive a family business that began in 1932. Following a passionate career change, the breeder has chosen to carry on the expert know-how of her ancestors, pioneers of PDO Bresse chicken. Here, attentive farming practices - free-range chickens raised with care and a strong focus on animal welfare - go hand-in-hand with exceptional flavour. Available to purchase directly at the farm.

<https://lafermeducoqbressan.fr/la-ferme>



OFF THE BEATEN TRACK...

As well as these gourmet routes, the Jura Mountains has so many other pleasures on offer, in this land where sporting effort and delicious flavours go hand-in-hand. Trail running, hiking, cycling and Nordic escapades all provide opportunities to discover stopovers full of flavour. Alpine cheeses, great wines, homemade sweet treats, incredible restaurants and so much more. Each place tells the tale of a vibrant and sporty region that calls upon all the senses, to embrace the art of living in utter amazement.

⌘ HERITAGE AND HEIGHTENED SENSES

'HISTORY & TREATS' TOUR - FLAVOURS OF THE PAST

In Saint-Claude, the Tourist Office has a new guided tour on offer that combines an exploration of heritage sites with tastings. After exploring the cathedral and the ruins of the abbey, the gourmet interlude in the museum garden provides a moment of relaxation and indulgence, steeped in the history and authenticity of the Haut-Jura.

www.haut-jura-saint-claude.com



⌘ TASTE THE EFFORT!

SUSPENDED SUNSET APERITIF – GOURMET TREATS FROM A HEIGHT

A portaledge (hanging tent) suspended on the cliff face is turned into a terrace for the evening, facing the setting sun, 300 meters above Lake Nantua. The most sensational place to enjoy an early evening drink and nibbles. This is a thrilling, once-in-a-lifetime experience you'll never forget with stunning views, and a great atmosphere, supervised by professional instructors. Not recommended for those with a fear of heights!

www.guides-bugey.com/activites/portaledge/aperos-suspendus-a-nantua.htm



ON PISTE – INCLUSIVE SPORT

The On Piste concept makes the Jura trails accessible to everyone thanks to the Handi'Spot label and the On Piste app. On the Hauteville Plateau, 9 routes were certified in 2025 for trail running, Nordic walking, and mountain biking, making nature available to athletes with disabilities. A wonderful initiative led by the Boost Center, combining sport, autonomy, and shared enjoyment.

www.onpiste.com/handispot



COMMANDO GAMES LES SOUTERRAINS – A HISTORIC ADRENALINE RUSH

In Les Rousses, in the underground galleries of Fort Henry Martin, a former military training centre, Commando Games Les Souterrains is an adventure to enjoy as a team with family, friends, or colleagues. Overcome obstacles, work as a team, and find your way through the darkness... an experience inspired by elite military training courses, combining team spirit with physical challenge.

www.lesrousses.com/activites-station-des-rousses/commando-games



quirky explorations

WE DOLLY – A VINTAGE TRIP

In Dagneux, We Dolly has come up with a new way to explore the area, in a legendary Citroën 2CV. Across the Dombes, Bugey, or Beaujolais regions, the passengers solve riddles, stop to admire nature, and explore the local area. This retro, joyful experience is to be enjoyed as a group, taking part in team games while learning about local culture on the most beautiful roads of the Jura Mountains, hair blowing in the wind!

we-dolly.fr/rallies-en-2cv/balade-en-2cv-dans-le-bugey



RESTAURANTS AND EXCEPTIONAL TERROIR

AUBERGE DES CHASSEURS – LOCAL SPECIALITIES

The Auberge des Chasseurs in Échenevex has new owners. The young chef Benjamin Garnache, third generation at the helm, is keeping the spirit of this establishment alive with inspired cuisine that highlights exclusively local, seasonal produce, sourced through a carefully selected network of suppliers. Not-to-be-missed: the view of the Mont Blanc mountain range from the garden terrace.

www.aubergedeschasseurs.com

RESTAURANT AU MOULIN DU PONT – A REMARKABLE PLACE

This restaurant charms guests with its bucolic setting on the shores of Val d'Oignin lake in Amognat, terrace with a view and hearty, traditional cuisine. The chef showcases local products and short supply chains. It was awarded the 'Table Remarquable – Saveurs de l'Ain®' label in 2025, a distinction for restaurants that illustrate the culinary excellence and know-how of the Ain region.

www.aumoulindupont.fr

LA FERTÉ CHEESE BAR – SO MANY CHEESES TO DISCOVER

This new cheese bar is at the Fromagerie de La Ferté and invites visitors to come and taste the Jura's finest cheeses. Comté, Morbier, Bleu de Gex, and fondue are paired with local wines, beers, and cured meats in a warm and friendly atmosphere. This is a place for exchange and sharing, where local cheesemaking expertise and the sheer wealth of an iconic culinary heritage are celebrated.

www.fromagerie-laferte.fr/le-bar-a-fromages-la-ferte.htm



RESTAURANT VERTFEUILLE – SPIRITED CUISINE

Just steps from the Royal Saltworks of Arc-et-Senans, a UNESCO World Heritage Site, the restaurant Vertfeuille serves contemporary and inventive cuisine, rooted in the local terroir, awarded the Gault&Millau 2025 Young Talents prize. Chefs Léa Senot and Clément Bourdiaux showcase seasonal, local produce in an elegant, minimalistic setting.

www.vertfeuille-restaurant.com



BEER & CHEESE WORKSHOPS – ORIGINAL PAIRINGS

In Ferney-Voltaire, the Pays de Gex Tourist Office organises tasting workshops devoted to craft beers and local cheeses. Visitors learn about how beer is made and then have the opportunity to taste the different varieties, with some original pairings. An educational approach that calls upon the senses and highlights local flavours.

www.paysdegej-montsjura.com/agenda/atelier-de-degustation-bieres-et-fromages

UNUSUAL ACCOMMODATION & GETAWAYS IN NATURE

AU MOULIN DE CRAMANS LODGES – A COSY PLACE IN THE GREAT OUTDOORS

These elegant lodges overlook the Cramans spring in the midst of lush-green 3-hectare grounds. They were designed to blend into the surroundings and offer a warm and cosy nest for a magical overnight stay. The perfect blend of wood, light and comfort for an authentic and peaceful experience, pure and simple. An invitation to completely relax and unwind.

www.moulindecramans.fr/lodges

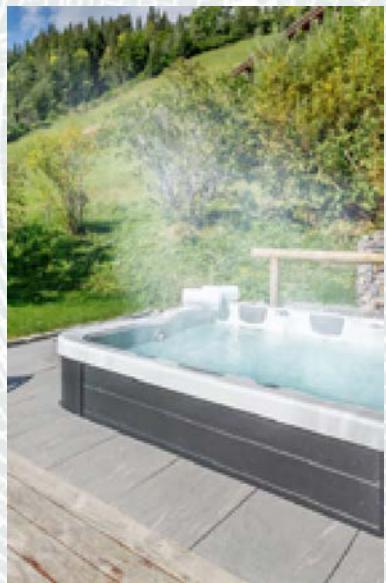


TRIP TRIBU VAN LIFE – A NOMADIC ESCAPE

Trip Tribu is based in Vieu d'Izenave and offers a unique personalised van rental service. Whether you're new to the nomadic lifestyle or already experienced, Raphaëlle has the right service and top-quality assistance for you. Equipment rental, personalised road books, advice and top tips... They've got everything you need for a once-in-a-lifetime experience exploring the landscapes, and meeting the local craftspeople and producers.

https://triptribu.fr





ℳ A QUEST FOR WELLNESS

REFUGE LES PRÉS VOLANTS – SAVOUR THE MOMENT

This renovated 18th-century farmhouse in the heart of the Haut-Jura invites guests to slow down the pace. Marisa and Matteo provide hearty dishes in their '*table d'hôtes*' service, organise cookery and baking workshops. The 5 guest rooms provide a cosy cocoon to stay in where you'll feel great surrounded by nature. There's also a sauna, garden and there will soon be a Jacuzzi. Here, just make the most of every moment.

<https://lespresvolants.com>

hôtel & spa panorama 360 – EXCEPTIONAL VIEW

The 4-star Panorama opened in 2025 and quickly became one of the top places to stay in the centre of Bourg-en-Bresse. A hotel with a contemporary design that offers style, comfort and culinary delights. From the panoramic Skybar, there's a 360° view across the town and Revermont. The spa is scheduled to open in 2026 and will complete the experience, adding a wellness retreat to this already iconic place.

[www.bourgenbresse-panorama360.com](https://bourgenbresse-panorama360.com)

ESSENTIEL LÉMAN – WELLNESS & SLOWING DOWN THE PACE

This centre for rejuvenation, located in Divonne-les-Bains, offers an easy-going approach to wellness with detox retreats, yoga, fasting, and hikes around Lake Geneva. This is the perfect place for self-reflection in the great outdoors, a soothing setting to reconnect with yourself, get a real boost and enjoy the simple things in life. The ideal destination to combine wellness with mindful soul-searching.

<https://essentiel-leman.com>



GOURMET-DATES IN 2026 IN THE JURA MOUNTAINS

• AT VOLTAIRE'S TABLE

September 2025 to March 2026
CHÂTEAU DE FERNEY-VOLTAIRE

A showcase of tableware and the art of hospitality from the 18th century from the home of Voltaire, the greatest philosopher of the Age of Enlightenment! This heritage exhibition was created by the Société Voltaire in partnership with set designer Jean-Louis Janin-Daviet.

• ARLAY CELEBRATES VIN DE PAILLE

18 January
ARLAY

Each year, winegrowers, wine enthusiasts, and those simply curious to find out more come together to (re) discover *Vin de Paille*, an exceptional nectar created thanks to ancient know-how. This festive day includes tastings, great entertainment and chances to meet the producers, in a great atmosphere to be shared.

• PERCÉE DU VIN JAUNE

30 January to 1 February
LONS-LE-SAUNIER

The Jura's iconic popular wine-themed festival celebrating its emblematic wine: *Vin Jaune*. Discover the 2019 vintage in the many wine cellars opened especially for the occasion. On the programme: cooking competitions, the Percée ceremony, brotherhood parades, auctions and much more...

• LES EPICURIADES

6 February, 2 May & 13 June
LES ROUSSES, ARC-ET-SENASA
BESANÇON

A venue steeped in history to host an immersive event! The concept is to prepare a dish using local, seasonal ingredients. Each one showcases the incredible work done by passionate producers and craftspeople. These meals can be enjoyed in a private setting or as a large banquet.

• LE NEZ DANS LE VERT

15 & 16 March
LOCATION PENDING

Since 2011, *Le Nez dans le Vert* has celebrated Jura's organic-certified winegrowers. Two days of encounters and tastings: one day open to the general public and another for professionals, with 48 estates to discover.

• FÊTE DE L'ESCARGOT

from 19 to 21 June
LA RIVIÈRE-DRUGEON

49th edition of the Snail Festival, a popular event with a family vibe that attracts countless visitors every year to discover this local speciality. A cultural and festive event in keeping with the tradition of the 'fête du village'.

• LES INSTANTS GOURMANDS

from 27 to 30 August
BESANÇON

An event to celebrate the local culinary scene and showcase the producers and craftspeople in the Jura Mountains. For several days, around fifty stalls display unique culinary experiences, including tastings of local specialities and a range of local products for sale... A real festival for the tastebuds in the great outdoors.



A LOOK AT AN ICONIC ROUTE

THE TOUR DE FRANCE

17 & 19 July
DOLE-BELFORT, CHAMPAGNOLE-PLATEAU DE SOLAISON

This year, the Tour de France will once again return to the stunning gourmet routes in the Jura Mountains.

There will be two spectacular stages, covering 205 km and 184 km, across the rolling hills and through picturesque villages, to discover the local flavours of the Jura, from the Jura Mountains, to the Southern Vosges and Haute-Savoie.

Note: the Dole-Belfort stage largely follows the same route as the EuroVelo6® cycling itinerary!

3 August
GENÈVE-POLIGNY

The women's version of the Tour, launched in 2022, will also be passing between the Jura Mountains and Switzerland, with one 157 km stage through the mountains. The first stage on French soil!

Sporting effort goes hand-in-hand with comforting treats so why not stop for a gourmet break somewhere along the route of the champions.



• **GOURMET HIKE**

30 August
SAINT-DIZIER-L'EVÈQUE

Every year on the last Sunday in August, this gourmet hike attracts over 1,000 walkers. On this 8-km trail through villages, forests, past vineyards, and across countryside, there are 6 gourmet steps, including a blind tasting of 5 different wines.

• **BIOU D'ARBOIS**

5 & 6 September
ARBOIS

This ancient grape harvest festival of religious origin is held every year in the town of Arbois, at the heart of the Jura vineyard. The general public is invited to come and enjoy the parades and ceremonies for this vibrant tribute to the vineyard and the winegrower profession.

• **COULÉE DU MONT D'OR**

from 11 to 13 September
PONTARLIER

An opportunity to try the 2026 take on this seasonal cheese, to learn about how it's made and the trade of producing the spruce strips that are wound around Mont d'Or cheese.

• **FANTASTIC PICNIC**

12 & 13 September
SEVERAL LOCATIONS

The Fantastic Picnic celebrates the end of the summer with a number of gourmet events across the Jura Mountains. Tastings, picnics in the countryside, entertainment and chances to meet local producers and craftspeople are all part of an invitation to discover local food & drink and the art of living in symbolic or intimate venues.

• **CHAT PERCHÉ GOURMET**

WEEKEND
25 to 27 September
DOLE

Visitors and locals flock to this unmissable event in Dole devoted to heritage and food & drink for every edition. The diverse and action-packed programme allows everyone to choose how they want to enjoy this event, in the best possible manner, and always with a gourmet touch.

• **LES ÉPICURIENNES DE BELLEY,
CULINARY FESTIVAL**

30 September to 3 October
BELLEY

This unifying event in the hometown of Brillat-Savarin celebrates the culinary arts and those who bring it to life: chefs, craftspeople, and young professionals in training. On the programme: demonstrations, workshops, competitions, a regional farmers' market, talks, and a grand buffet.

• **FÊTE DE LA QUENELLE SAUCE
NANTUA**

3 October
NANTUA

A great festive day organised by the *Confrérie de la Quenelle sauce Nantua*. This highly enjoyable event includes a parade, market, food & drink and entertainment.

• **15th EDITION OF LES
GOURMANDIV'**

3 & 4 October
DIVONNE-LES-BAINS

Each year, over two days, the town transforms into a temple of culinary delights, with tastings, meetings with chefs, culinary events, and a festive atmosphere that attracts thousands of visitors.

• **LES ABSINTHIADES**

3 & 4 October
PONTARLIER

Head for the absinthe capital to celebrate this legendary drink nicknamed 'green fairy'! Tastings, talks, exhibitions and other activities restore the image of this alcoholic beverage that was banned for several years.

• **VIGNOBLES EN SCÈNE**

17 & 18 October
SEVERAL LOCATIONS

This annual event is an invitation for visitors to embrace the French art of living at the heart of the Jura Mountain's destinations with the *Vignobles & Découvertes* wine tourism classification. On the programme: 3 days of autumn escapes including tastings, walking tours, heritage sites, food & drink and atypical banquets for a unique experience that calls upon all the senses.

• **SALON DE LA GASTRONOMIE**

7 to 11 November
BOURG-EN-BRESSE

This Culinary Fair is an unmissable four-day event where 150 exhibitors come to showcase 2,000 regional and international products. Tastings, culinary demonstrations and workshops are organised throughout the four days. A special area called 'Saveurs de l'Ain®' will be shining the spotlight on local producers.

• **GLORIEUSES DE BRESSE**

12 December
BOURG-EN-BRESSE

Every year in December, all eyes are on Bresse for the 'Glorieuses de Bresse' poultry contest. Four towns host this prestigious event, including Bourg-en-Bresse, Montrevel-en-Bresse and Pont-de-Vaux in the Ain region.



• **BUGEY TRUFFLE MARKET**

19 December
SAINT-CHAMP

Truffle growers and fine gourmets traditionally gather at this market to celebrate the Périgord black truffle and the Burgundy truffle, real treasures of the local terroir. The highlight of the morning is the chance to taste a giant truffle omelette made with more than 600 eggs!

DID YOU KNOW?

**BRILLAT-SAVARIN
IS CELEBRATING
200 YEARS OF LOCAL DELIGHTS!**

Jean Anthelme Brillat-Savarin was born in Belley, in the Jura Mountains, and died on 2 February 1826. He was a magistrate, politician, and above-all, a connoisseur of fine food! His most noteworthy work, *The Physiology of Taste* anonymously self-published in December 1825, is a foundational text of French culinary art and was an immediate success. The subtitle of this book is *Meditations on Transcendental Gastronomy*, and it takes the pleasure of enjoying a meal and turns it into a true science. His name, now also associated with a creamy, soft-ripened cheese with a bloomy rind produced in south-eastern Burgundy, continues to embody the perfect union of literature, elegance, and culinary delights.

In 2026, the bicentennial of his death will be commemorated

www.fromage-brillat-savarin.fr



BELFORT / FOUGEROLLES GOURMET ROUTE IN THE LAND OF A THOUSAND LAKES

FARMS AND EXCEPTIONAL CHEESES

GAEC MENIGOZ - AWARD-WINNING TERROIR

This family farm on a mountain plateau in Bresson, produces award-winning farmhouse cheeses: Munster AOC, Cabersson, and flavoured Barkass (two very local specialities). On a tour of the modern cheesemaking facility and its stone maturing cellar, visitors can observe the milking, cheese production, and meet the animals. Farm products are also available to purchase directly from the farm's shop.

www.bienvenue-a-la-ferme.com/bourgognefrancheconte/hautے-saone/st-bresson/ferme/gaec-menigoz/127046

LA CHÈVRE GRISSETTE - DELICIOUS & ORGANIC

In Échavanne, this organic goat farm raises rustic Lorraine goats, helping to safeguard this local breed. In summer, guided tours offer an introduction to milking and tastings of the farm's products. The farm's shop sells fresh products directly, following the natural birth cycle: fresh and matured cheeses, yoghurt, and spreads.

www.lachevregrisette.fr



A CLOSER LOOK AT THE ROUTE

From Belfort to Fougerolles-Saint-Valbert, this route invites you on an authentic journey to meet the producers and craftspeople of the Southern Vosges. From traditional recipes to exceptional products, it celebrates a vibrant, seasonal culinary scene, that reflects this welcoming and gourmet region. Between culinary heritage and unspoilt landscapes, it offers a truly immersive experience in the heart of the Southern Vosges.

Distance: 70 km

Travelling time: 1 hr 30 min

4 steps:

- **Belfort:** where the culinary world roars with pleasure and the local traditions, bold recipes and traditional know-how create a wonderful playground for the tastebuds.
- **Lure:** fresh local products and colourful markets inspire chefs, who concoct their cuisine to reflect the terroir and the seasons.
- **Saint-Bresson:** at the heart of the unspoilt natural environment of the Southern Vosges, smoked meats and local cheeses take centre stage on the culinary scene.
- **Fougerolles-Saint-Valbert:** orchards, distilleries, and restaurants offer a gourmet journey devoted to the region's star fruit: the cherry.

www.massif-des-vosges.fr/le-terroir-et-bonnes-tables/itineraire-gourmand-belfort-fougerolles

SHOPPING LIST



LE CORBUSIER CHAPEL, THE VOSGES IN A BOX

In Ronchamp, the 70th anniversary of the Chapel is celebrated with honey and fir sweets, created in partnership with Confiserie Géromoise. Honey, a natural product of the Southern Vosges, and fir, an emblematic tree of the Ballons des Vosges, highlight the deep connection between terroir, nature, and heritage. A sustainable initiative with the 'Valeurs Parc' label, offering a tasty and authentic keepsake.

www.collinenotredameduhaut.com

EVENING MARKETS - CELEBRATING LOCAL TERROIR

In Luxeuil-les-Bains, in July and August, the evening markets each shine a spotlight on a regional speciality: Luxeuil ham, Fougerolles cherries, or the nearby Val d'Ajol andouille, products from towns recognised as '*Sites Remarquables du Goût*' (label awarded to places with remarkable local products) of the Southern Vosges. On the programme: meetings and tastings with local producers who come to showcase their know-how and short supply chains.

www.luxeuil-vosges-sud.fr/manif/marches-de-nuit



RESTAURANTS AND ICONIC DISHES

LA CHEVAUCHEE - A FAMILY SAGA

In Belfahy, the highest village in the Vosges Mountains, La Chevauchée is a family-run mountain restaurant continuing the tradition of the famous wild blueberry tart, an iconic Vosges dessert made according to the family's original and secret recipe for over 50 years. The menu also features simple cuisine based on local Vosges products, served in a warm and friendly atmosphere.

www.auberge-lachevauchee.fr

LARD BROC CAFÉ - VINTAGE & GOURMET

In Melisey, Lard Broc Café is a new place to get together where you'll find a restaurant, a café, second-hand treasures, and a delicatessen all in one place. They serve traditional cuisine made using local, seasonal products with a daily set menu and have capacity for around twenty people. The unique twist is that all items of decoration are for sale. An original experience where culinary delights meet a love of collecting bargains.

[https://hautesaonetourisme.com/offres/lardbroccafe-melisey-fr-5879997](http://hautesaonetourisme.com/offres/lardbroccafe-melisey-fr-5879997)

LA TOUCH' D'ART - ART & FLAVOURS

This restaurant-gallery in Belfort offers an innovative concept that combines art and good food. In an elegant and sophisticated setting where the exhibited artworks are for sale, the chef concocts dishes that highlight each seasonal, locally sourced ingredient. A one-of-a-kind experience where the magic of art meets that of the culinary world.

[https://helene-luc.wixsite.com/la-touche-d](http://helene-luc.wixsite.com/la-touche-d)





GETAWAYS THAT CALL UPON THE SENSES

GOURMET CYCLING – A RIDE THROUGH ‘LITTLE FINLAND’

Departing from Mélisey or Faucogney-et-la-Mer, the Tourist Office organises a full-day excursion on electric bikes. An effortless ride to explore the Southern Vosges via several themed routes focusing on history, nature, heritage, and Vosges traditions, with a tasting of local produce half way through the day.

www.les1000etangs.com/nos-animations.htm

LES JARDINS NOMADES – PLANT WORKSHOPS

In Quers, the discovery workshops at Les Jardins Nomades raise awareness among the general public of the importance of limited foraging of wild, aromatic, and medicinal plants. They adopt an educational and ecological approach to introduce participants to sustainable practices for both beginners and enthusiasts. Homemade balm and infused oil workshops, making natural incense, tastings, herbal teas, and more.

[https://lesjardinsnomades.fr/nos-ateliers](http://lesjardinsnomades.fr/nos-ateliers)

L'AUBERGE DU CANAL – AN OASIS OF GREENERY

Along the EuroVelo6® in Brebotte, the Auberge du Canal is a great place for a gourmet treat on the water's edge. Set in lush green surroundings, they serve local and homemade cuisine, and also have a great wine list. Four comfortable rooms, a secure storage area for bikes, and a warm welcome make this an ideal stop for cyclists travelling on this route and those looking for peace and quiet and the countryside.

www.belfort-tourisme.com/restaurants/lauberge-du-canal-resbfc090309012370

VELL'COM – THE HOME OF LOCAL TERROIR

In Vellescot, Vell'Com proposes more than 300 products from around twenty local producers in a 200 m² space. Vegetables, cheeses, meats, eggs, and flours: a true showcase of seasonal, local produce. This vibrant place combines a café, relaxation area, and various events devoted to short supply chains. Vell'Com is committed to social inclusion, and champions a vibrant and supportive local economy.

www.vellcom.fr



BELFORT / LUXEUIL GOURMET ROUTE

A GOURMET JOURNEY



TABLEWARE

LA ROCHEÈRE GLASSWORKS - A CERTIFIED 'LIVING HERITAGE COMPANY'

La Rochère has upheld the art of glassmaking in the Vosges for over 550 years. On a tour of the factory, visitors can discover the workshops and the world of the master glassmakers, from glassblowing to engraving, and learn about the history of the glassworks. The shop is in a 17th-century building and showcases the full range of La Rochère collections.

<https://larochere.com/pages/welcome>

A CLOSER LOOK AT THE ROUTE

From Fougerolles-Saint-Valbert to Luxeuil-les-Bains, this route shines a spotlight on an exceptional terroir. Here, the cherry reigns supreme, and can be seen in the form of tart cherries, Kirsch, and iconic liqueurs. Alongside the cherry, Luxeuil ham, Velleminfroy mineral water, and the glassmaking expertise of La Rochère guarantee a journey that doubles up as an ode to tradition. An authentic immersion into local flavours and craftsmanship, where each stop tells a story of passion, taste, and shared heritage.

Distance: 55 km
Travelling time: 1 hr
To be explored: by car

2 steps:

- **Fougerolles-Saint-Valbert:** the capital of the cherry, with a whole range of culinary experiences devoted to the town's signature product, including cultural activities, tastings, distillation and more.
- **Luxeuil-les-Bains:** this town set in an unspoilt natural environment of forests, waterfalls and lakes is renowned for its local speciality product, its excellent ham.

www.massif-des-vosges.fr/le-terroir-et-bonnes-tables/un-voyage-gastronomique



AN ODE TO CHERRIES!

GAEC TISSERAND – AWARD-WINNING EXPERTISE

Perle Noire is a liqueur produced by the GAEC farm in Fougerolles, and this product reflects a family's expert know-how passed down through the generations. Perle Noire is distilled at the farm according to traditional methods and was awarded not only by the 'Fougerolles Terroir et Traditions' association, but also with a gold medal at the Paris International Agricultural Show. A visit to the farm shop is a must to stock up on the flavours of the Southern Vosges.

www.kirsch-tisserand-fougerolles.com



ÉCOMUSÉE DU PAYS DE LA CERISE – DISTILLATION, HERITAGE, EXPERTISE

The Écomusée du Pays de la Cerise is in a former distillery and the museum exhibits 150 years of cherry cultivation and Kirsch production in Fougerolles. The visitor's tour guides you through the manor house, stills, and granaries, revealing the skills, techniques, and traditions of a region shaped by the cherry, the emblematic fruit of the Southern Vosges. The Chalots Route departs from this ecomuseum.

[https://ecomusee-fougerolles.fr](http://ecomusee-fougerolles.fr)

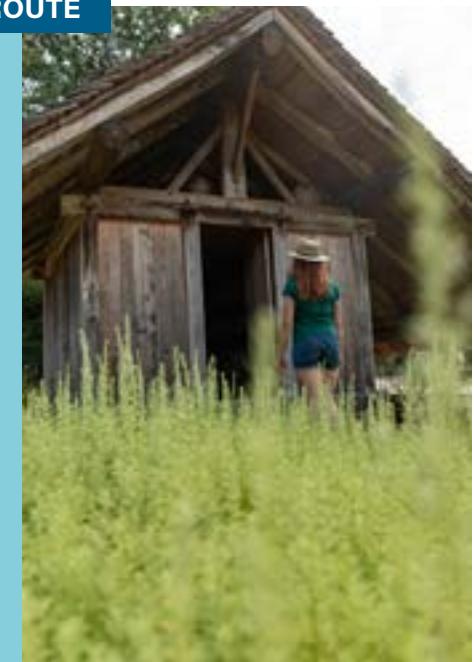


A LOOK AT AN ICONIC ROUTE

THE CHALOTS ROUTE

In the Southern Vosges, the Chalots Route is a 120 km itinerary to explore by car, bike, or on horseback. The route departs from the Ecomusée du Pays de la Cerise in Fougerolles, and takes you on a journey through a unique heritage: the chalots, small wooden granaries that can be completely dismantled, are a special feature of the region, and were originally used to protect crops and valuable goods from fire. This route is a chance to discover 28 craftspeople and producers. Chocolate makers, breeders, brewers, restaurant owners and accommodation providers share their expertise and local flavours, including Kirsch, Luxeuil ham and farm products. From orchards to waterfalls and rolling landscapes, the Chalots Route offers a blend of heritage, nature, and terroir at every stop and encounter.

www.luxeuil-vosges-sud.fr/terroir-gastronomie/la-route-des-chalots





GORUMET-DATES IN 2026

IN THE SOUTHERN VOSGES

• FARMERS' MARKET

Thursdays, from April to October
 FAUCOGNEY-ET-LA-MER

Every Thursday, from 4 pm to 7 pm in winter and until 8 pm in the warmer months, a market brings together local producers and craftspeople. Visitors can enjoy a wide range of food from local butchers, associations, fish farmers, and other producers, as well as a German-style bar, La Source Dorée.

• BREAD FESTIVAL

May
 HÉRICOURT

Before buying it, visitors can see the bread being made according to ancient traditions in the bread oven dating from 1877. There are exhibitions, events and entertainment for everyone. Mont Vaudois Fort will be open to visitors for the occasion, to discover the military heritage of the Southern Vosges.

11 May
 LUXEUIL-LES-BAINS

Farmers' and arts & crafts market in the Saint-Colomban Abbey gardens, featuring Luxeuil ham. Highlights include a young bakers' workshop, bread blessing, musical entertainment, bread and pastry sales, baking competitions, and children's activities.

• CHERRY FESTIVAL

27 June
 FOUGEROLLES-SAINT-VALBERT

Every year, on the last Saturday of June, the people of Fougerolles celebrate their emblematic fruit: the cherry. The programme includes meals with live music, a market, family-friendly activities, and the unmissable election of Miss Cherry!

• EVENING MARKETS

Tuesday evenings in July & August

LUXEUIL-LES-BAINS

Arts and crafts, local products, music, food & drink... Everything you could possibly need for an enjoyable evening together with friends and family at the long wooden tables. Live music and a great atmosphere guaranteed!

AUXELLES-HAUT

A relaxed atmosphere guaranteed in the village! Farmers' and arts & crafts market with stalls held by local creators, vegetable gardeners, brewers, cheesemakers. As an added bonus, enjoy the live concert from an artist or band as you browse the market.

• LES BIO JOURS (ORGANIC FESTIVAL)

12 & 13 September
 FAUCOGNEY-ET-LA-MER

120 exhibitors, food & drink, activities, workshops, organic market, talks and debates, but also concerts and folk dances on the Saturday evening.

• 33RD FOIRE AUX BEIGNETS DE CERISES (CHERRY FRITTER FESTIVAL)

20 September
 FOUGEROLLES-SAINT-VALBERT

This is a festive, gourmet event that takes place in the streets of Fougerolles for the annual chapter of the *Confrérie des Gousteurs de Kirsch de Fougerolles*. Farmers' market, procession of the members of the brotherhood, folklore, and cherry fritters to enjoy.

• THE RANDO DES TERROIRS HIKE

September
 BELFORT (MALSACY)

Two routes, 7 km and 13 km (one family-friendly and the other more athletic), feature refreshment stations serving Franche-Comté products. At the finish line, the gourmet village welcomes participants with local producers in a festive and musical atmosphere.

• FÊTE DU KIRSCH DE FOUGEROLLES AOC

14 November
 FOUGEROLLES-SAINT-VALBERT

Meet the key players in the Kirsch de Fougerolles sector and visit the local producers and distilleries who will open their doors for the occasion. This festival includes exhibitions, showings, tours of the heritage orchard and introductory tastings at the Ecomusée du Pays de la Cerise.

FRERY MARKET IN BELFORT – A COMMERCIAL CATHEDRAL IN THE TOWN CENTRE

This market has been named the most beautiful market in Franche-Comté on many an occasion thanks to its iron architecture. It was built in 1905 by Schwartz and Meurer, the pioneers of the metal framework at La Samaritaine, and is listed as a Regional Historic Monument. Fruit, vegetables, cheese, cured meats... There's something for everyone. A special mention for the Fromagerie Poirel and its master cheese maturer Jacques Léon Edouard Poirel.



BUSINESS TOURISM, CONFERENCES, SEMINARS, TEAM BUILDING EVENTS ETC.

Prestigious vineyards, inspiring mountains, serene landscapes... Bourgogne-Franche-Comté emerges as a land of events, where every encounter becomes an experience in itself. Connecting, uniting, inspiring... BFC Tourisme does everything to simplify the organisation of professional events using a powerful tool: its online platform.

**Burgundy, Jura
Mountains and Southern
Vosges:**
3 destinations,
3 times more choice for
hosting events!



ORGANISE A MICE EVENT IN BOURGOGNE-FRANCHE-COMTÉ, THE ONLINE PLATFORM

To simplify the organisation of professional events, BFC Tourisme has created an exclusive digital platform: 'Bourgogne-Franche-Comté Seminars & Events'.

This intelligent portal was designed as a real business facilitator, providing a one-stop-shop for all the solutions needed to organise conferences, seminars, meetings, or team-building events, throughout Burgundy, the Jura Mountains and the Southern Vosges.

With just a few clicks, users can browse some 140 carefully selected venues, including vineyards, boutique hotels, congress centres, and unusual or unique locations. The platform also offers tailored support for every style and budget, and requests for price quotes can easily be sent online.

This platform was created to inspire and simplify, and it embodies the very essence of hospitality, in that it is efficient, welcoming, and always human-focused, just like the meaningful experiences it helps to create.

seminaires.bourgognefranchecomte.com



Throughout the press kit pages you'll find seminar/conference venues and service providers for team-building events with the Bourgogne-Franche-Comté Seminars & Events club:
www.seminaires.bourgognefranchecomte.com

Hospitality and the art of living are united here, whether it is for meetings, inspiring work sessions, or gourmet breaks. In these boutique-style destinations, professional events, whether large-scale or more intimate, become simple, shared moments around a table, enjoying a fine wine, and the authentic local vibe.



BEAUTIFUL VENUES

• HÔTEL GOLF CHÂTEAU DE CHAILLY

This château in Chailly-sur-Armançon, Burgundy, is a listed Historic Monument, and an ode to the art of hospitality. The 4-star hotel offers 45 rooms, four modular meeting rooms, restaurants, bars, and an 18-hole golf course, providing an exceptional setting for meetings, conferences, training sessions, or residential seminars. Combining authentic heritage and premium facilities, this is a truly outstanding venue for businesses and their teams.

<https://seminaires.bourgognefranchecomte.com/nos-lieux-de-seminaires/hotel-golf-chateau-de-chailly>

• CHÂTEAU HÔTEL & GOLF DE BOURNEL

In Cubry, the Château de Bournel, a 19th-century family residence in the heart of the Jura Mountains, provides a blend of historic elegance and efficient professional facilities and services. This hotel-restaurant boasts 16 rooms, an 18-hole golf course, and a garden, along with three fully equipped, modular meeting rooms and a top-notch service. An inspiring setting for meetings, seminars, and bespoke events, combining comfort, peace and quiet, and nature.

<https://seminaires.bourgognefranchecomte.com/nos-lieux-de-seminaires/domaine-de-bournel>



MAGICAL SETTING

• HÔTEL DE LA POSTE ET DU LION D'OR

Nestled at the foot of Vézelay's 'Eternal Hill', a UNESCO World Heritage Site and one of France's Most Beautiful Villages, this 4-star hotel continues a tradition of authentic hospitality just on the outskirts of the Morvan, offering 38 rooms decorated with discreet elegance. Its lounges, fine-dining restaurant, meeting rooms, terraces, and gardens provide an inspiring setting for seminars or professional residential stays. A unique setting in Burgundy ideal for reflection and building team spirit, all in a great atmosphere.

<https://seminaires.bourgognefranchecomte.com/nos-lieux-de-seminaires/hotel-de-la-poste-et-du-lion-dor>



• DOMAINE DU CHÂTEAU PHILIPPE LE HARDI

In Santenay, this former 14th-century fortress, set in the heart of the vineyard, offers a prestigious setting for seminars and corporate events. Its five modular meeting rooms, landscaped park, inner courtyard, and vaulted cellars allow for the perfect balance between work, relaxation, and wine tourism. Each event oozes professionalism and a warm and welcoming vibe, in the purest Burgundy spirit.

<https://seminaires.bourgognefranchecomte.com/nos-lieux-de-seminaires/chateau-philippe-le-hardi-2>



A SPOT OF FINE-DINING

Four exceptional restaurants, all featured in the Michelin Guide 2025, open their doors to companies seeking to add flavour and inspiration to their seminars or business meals, all in a spirit of elegance. Each offers an elegant setting, comfortable rooms, inventive cuisine deeply rooted in the local terroir, and provides a service perfectly suited to outstanding professional events. The Hostellerie de Levernois, Hostellerie Le Cèdre & Spa and Le Relais Bernard Loiseau **are all located on the Route des Grands Crus (route of the great wines) and on the outskirts of the Morvan** and are established and trusted references.

Further south, in Charolles, Saône-et-Loire, **La Maison Doucet**, also offers its own vision of a sophisticated corporate retreat: set in a lush green haven, chef Frédéric Doucet creates cuisine full of emotion and precision, ideal for adding a delicious, gourmet touch to a meeting or seminar. A truly Burgundian way to combine inspiration and the art of living.

<https://seminaires.bourgognefrancheconte.com/organiser-votre-evenement/seminaire/les-lieux-de-seminaire-haut-de-gamme/nos-restaurants-etoiles>



CREATIVITY & PEACE OF MIND

• DAUDEY ORGANISATION

This company positions itself as the event agency of the Pays de Montbéliard, designing and organising tailor-made events throughout France, drawing on 30 years of expertise serving businesses. From the initial concept to the big day, they take care of every detail, and seminars, inaugurations, team-building events, and corporate evenings are all crafted as unique experiences. The expert and dynamic team goes the extra mile, leaving nothing to chance in supporting companies.

<https://daudey.org>

• MGM ÉVÉNEMENTS

For more than 30 years, MGM Événements has been creating and organising professional events throughout Burgundy. The agency designs tailor-made, original, and engaging experiences, including seminars, gala evenings, product launches, and team-building activities. With over 30 exclusive concepts and a network of prestigious partners, the dynamic team brings creativity and expertise to every project, turning each event into a unique and memorable moment.

<https://seminaires.bourgognefrancheconte.com/les-organisateurs/mgm-evenements-agence-evenementielle-2>

IT'S ALL HAPPENING ON THE HERITAGE

Heritage is reinventing itself without forgetting its roots. Renovations, redesigned visitor's tours, and events that bring a contemporary spirit to our cultural treasures, are all adapting history and art to suit today's audiences.

BURGUNDY

SAINT-VINCENT IN CHALON: THE LIGHT HAS BEEN RESTORED

After nearly two years of renovation work, Saint-Vincent Cathedral, the heart of the town of Chalon, has reopened to the public, revealing its original colours and brightness. Stonemasons, painters, stained-glass artists, cabinetmakers, and craftspeople from all over worked together tirelessly to honour the skills and artistry of the medieval builders and other expert professions. A remarkable achievement, breathtaking in its beauty!

www.chalon.fr/dcouvrir-la-ville/grands-projets/restauration-de-la-cathedrale-saint-vincent-768.html



BICENTENARY OF PHOTOGRAPHY

Two hundred years ago, in 1827, Nicéphore Niépce created the world's very first photograph. Throughout 2026, a rich and varied program of festivities will celebrate this bicentenary, featuring exhibitions, pop-up studios, talks, and other events and entertainment. A major cultural and popular celebration honouring a universal invention born in Burgundy.

www.museeniepce.com

LE BOAT, FOR A CULTURAL CRUISE

Aboard the Liberty, Le Boat's latest premium addition, it is possible to appreciate the treasures of Burgundy's waterways in a different way. Premium comfort and a new all-inclusive package, which includes bicycles, a provisions kit, and parking, offer the freedom to explore heritage sites and historic towns at a relaxed pace, cruising along the water from Migennes and Saint-Jean-de-Losne, in optimal conditions.

www.leboat.com/fr/croisiere-fluviale/france/bourgogne



CLUNY ABBEY, A TREASURE UNVEILED

An exceptional discovery has been added to the visitor experience at Cluny Abbey: a medieval treasure buried nearly 900 years ago and uncovered in excavation work in 2017. This is the first time that a treasure of this magnitude, made up of numerous pieces and objects in gold, has been found. This rare find tells the fascinating story of a site that was once among the most powerful in Europe. A unique immersion into history and heritage.

www.cluny-abbaye.fr/agenda/cluny-un-tresor-exceptionnel



CENTRE D'INTERPRÉTATION DE LA LIGNE DE DÉMARCATION: REOPENING IN 2026!

The Interpretation Centre of the Demarcation Line in Génelard is the only visitor's centre of its kind in France, devoted to this geopolitical border which divided France in two, between 1940 and 1943. It is located on the banks of the Canal du Centre, and plunges visitors into daily life during that period. It has been closed for renovations since 2025 and is set to reopen in spring 2026 with a brand-new exhibition design that includes interactive displays and reimagined content, making this heritage site more engaging and accessible, particularly for younger visitors.

www.genelard.fr/le-centre-dinterpretation-de-la-ligne-de-demarcation



LA CITÉ DES PRÉSENTS: OPENING SOON!

In Château-Chinon, the former *Septennat* and *Costume* museums are coming together under a new name: La Cité des Présents, set to open its doors in spring 2026 after several years of renovation work. A modernised and reimagined exhibition design will highlight the diplomatic gifts received by François Mitterrand during his two terms, alongside a collection devoted to fashion and costumes.

https://citedesprésents.nievre.fr

AUGUSTODUNUM, THE KING'S DREAM: NEW SHOW IN 2026!

24, 25, 29 & 31 July; 1, 5, 7, 8 August

In Autun, the Gallo-Roman city comes alive under the stars with a new show. This spectacular production features hundreds of performers in a historical tableau spanning Antiquity to the Renaissance. Chariot races, gladiator battles, fire displays, and knight's tournaments revive 'French Rome', culminating in the triumphant arrival of Francis I of France. A dazzling finale lights up the sky to close this luminous epic.

www.autun-tourisme.com/visitez-et-bougez/tout-lagenda/augustodunum-le-spectacle-historique-dautun

JURA MOUNTAINS

MONTBÉLIARD: NEW ADDITIONS TO EXPLORE

HISTORY

At the heart of Montbéliard's Protestant heritage, Saint-Martin Temple is reopening after four years of restoration, unveiling 17th- and 18th-century frescoes as part of an unprecedented cultural season. Meanwhile, the Château Montbéliard Württemberg is introducing a new immersive historical tour of 15 rooms, to discover four centuries of life at the comital and ducal court. Lights, carefully restored details, and interactive exhibits bring these sites to life, offering a vivid experience of Montbéliard's daily life and historic walks.

www.temple-saint-martin.fr

www.chateaumontbeliardwurtemberg.fr



AN ACTION-PACKED SUMMER AT THE CITADEL OF BESANÇON

The Citadel of Besançon, a UNESCO World Heritage site, provides a prestigious setting and is a vibrant place throughout the summer with a programme of historic, musical and cinema-related events. The Grand Siècle Weekend explores the remarkable lives of women from the 17th and 18th centuries, while the Panorama Sonore festival welcomes both local and international artists. Outdoor cinema screenings are organised every Thursday evening, offering films with a panoramic view of the illuminated city.

www.citadelle.com/informations-pratiques/agenda

PRIEURÉ DE MOUTHIER-SAINT-PIERRE: A FEAST FOR THE EYES

In the heart of this village with the 'Most Beautiful Villages in France' certification, the Prieuré de Mouthier-Haute-Pierre church has risen from the ashes thanks to the dedication of its owner and the passionate work of local craftspeople. The museum space displays 57 paintings by 12 Franche-Comté artists from the 19th to the 21st century, a first of its kind! The restored courtyard, cloister, and gardens offer exceptional views over the village and the Loue valley, combining historical heritage with a spectacular natural setting.

<https://lepriuremoutier.fr>

HOW TO GET TO BOURGOGNE-FRANCHE-COMTÉ



FLIGHT ACCESS

NEARBY AIRPORTS

Bâle-Mulhouse-Fribourg Airport
Tel. +33 (0)3 89 90 31 11
www.euroairport.com
Geneva-Cointrin Airport
Tel. +0041 227 177 111
www.gva.ch
Lyon Saint-Exupéry Airport
Tel. +33 (0)4 26 00 70 07
www.lyonaeroports.com

Paris Airports
www.parisaeroport.fr

OTHER AIRPORTS - AIRFIELDS IN BOURGOGNE-FRANCHE-COMTÉ

Dole-Jura Airport
Tel. +33 (0)3 84 72 04 26
www.dole.aeroport.fr
SLA Auxerre Airport
Tel. +33 (0)3 86 48 31 89
www.auxerre.aeroport.fr

Besançon-La Vèze Airport
Tel. +33 (0)3 81 83 15 32
www.besanconlavaze.aeroport.fr

Chalon Burgundy Airport
Tel. +33 (0)3 85 46 14 48
www.chalon.aeroport.fr
Dijon-Burgundy Airport
Tel. +33 (0)3 80 67 67 67
www.dijon.aeroport.fr

Mâcon-Charnay Aerodrome

Tel. +33 (0)3 85 34 58 53

Montbéliard-Courcelles Aerodrome
Tel. +33 (0)3 81 90 18 00
www.aerodrome-montbeliard.fr

Nevers-Fourchambault Aerodrome
Tel. +33 (0)3 86 57 03 92
Saint-Yan Air'e Business Airport
Tel. +33 (0)3 85 70 96 43
www.aeroportsaintyan.fr



ACCESS

RAIL ACCESS

TGV High speed train

SNCF train timetables and information:

www.oui.sncf

- Direct trains from Paris-Gare de Lyon stopping at: Belfort-Montbéliard, Besançon-Franche-Comté, Besançon Viotte, Le Creusot-Montceau-Montchanin, Dijon, Dole, Frasne, Bellegarde-sur-Valserine (Valserhône), Mâcon-Loché, Montbard and Mouchard.

TER Regional express train

Train timetables and information:
www.ter.sncf.com/bourgogne-franche-comte

Local trains serve the whole region.

ROAD ACCESS

Motorways: A6 / A31 / A77 / A36 / A39 / A40 / A404 / A42 / A79
Lausanne-Vallorbe E23 / E25

OUR TOOLKIT FOR THE PRESS



A press area

where you'll find all our annual or themed press releases

An area devoted to the press, with annual or themed press releases (business tourism, wine tourism, finding out more, food and drink, culture, leisure activities) and the contact details for Bourgogne-Franche-Comté Tourisme press contacts.

<https://pros.bourgognefranchecomte.com/presse/>



A media library

to enhance your work

A treasure trove of resources, photos and videos to showcase Bourgogne-Franche-Comté and the destination's brands, promoting tourism on all types of communication media (publications, Internet, press, social media, etc.).

<https://mediatheque.bourgognefranchecomte.com/>



A regional observatory

to provide data about the region or our 3 destination brands

<https://pros.bourgognefranchecomte.com/observatoire/>

INFORMATION AND KEY FIGURES

8 departments:
Côte-d'Or, Doubs, Jura, Nièvre, Haute-Saône, Saône-et-Loire, Yonne and Territoire de Belfort

1 Forêts National Park
(Between Champagne & Bourgogne)
1 & **4** Regional Nature Parks
(Morvan, Doubs, Horloger, Haut-Jura, Ballons des Vosges)

9 places recognised by UNESCO:
Fontenay Abbey, Vézelay Abbey, Priory Church of La Charité-sur-Loire, prehistoric dwelling sites, Royal Saltworks at Arc-et-Senans, Great Saltworks in Salins-les-Bains, the Vauban fortifications and Citadel, the 'Climats' of Burgundy's

32 Michelin-starred chefs in 2025

1,350 km of cycling itineraries, along roads and greenways including the EuroVelo6®, the Tour de Bourgogne à Vélo®, the Voie Bleue Moselle Saône à Vélo, etc.

20,000 km of waymarked hiking trails including the Way of St. James, Grandes Traversées du Jura, Terra Salina, Chemins de la Contrebande (smugglers' trails) and the GR de Pays Tour du Morvan long-distance hiking trail.

1,350 km of canals and rivers, the biggest waterway network in France

Kilometre **1** of the Vallée de la Gastronomie-France® departing from Dijon



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