

Burgundy-Franche-Comté
• COLLECTION •
PRESS PACK

Treat yourself



BOURGOGNE
FRANCHE
COMTÉ

TOURISME

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Designed by
Burgundy



www.burgundy-tourism.com



www.montagnes-du-jura.fr/en



www.massif-des-vosges.com/en

INTRODUCTION

Treat yourself in Burgundy-Franche-Comté

Travelling is also about sitting at table, the meeting place par excellence. Meeting people, but also flavours that bring character to the lands where they were born. Because it is here in our lands that the products that forge all the character of our cuisine and our wine cellars were born. The water from our rivers, the wood from our forests, the rugged climate, the gentle slope of a hill, the generosity of a meadow: nature in all its diversity, its advantages and its limitations, inspires the specialties of Burgundy-Franche-Comté. But not just nature. The wonderful artisans responsible for these delights are, of course, men and women from right here: producers, cooks, wine growers, distillers, pâtissiers, chocolatiers, beekeepers, farmers, cheese makers – all respectful of ancestral savoir-faire and insatiable creators. To sit at table is, therefore, an invitation to take a wonderful gourmet journey. You delight your senses, your heart and your spirit with discoveries and beautiful encounters.

Bon appétit in Burgundy-Franche-Comté!

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RÉGION
BOURGOGNE
FRANCHE
COMTÉ

ALL ROADS LEAD TO BURGUNDY-FRANCHE-COMTÉ



Born from the merger of the 2 regional tourism boards for Burgundy and Franche-Comté on 17th June 2016, Burgundy-Franche-Comté Tourism works together with regional tourism partners to drive forward its action plans and implement complementary marketing strategies for destinations and sectors of industry.

1 REGION / 3 DESTINATIONS

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Bourgogne



Montagnes du Jura
L'AUTRE VISANT DE LA MONTAGNE

Massif des Vosges
LA MONTAGNE DES VOSGES

From north to south,
three destination brands
enhance the Burgundy-
Franche-Comté.



... AND 4 STRONG THEMES NOURISH THE ENTIRE AREA



HERITAGE sector
(58 members, including 8 UNESCO sites)



TOURING sector
(40 organizations)



BUSINESS TRAVEL sector
(134 members)



WINE TOURISM sector
In the process of being
structured



OUR STRATEGY

Implemented across the entirety of the newly created greater region, it places clients (general public including locals, travel agencies & tour-operators, press) at the very heart of its approach and is organised around 4 major areas of action that are:

- Consolidate and enhance the notoriety of the Burgundy and Jura Mountains destinations in the French and International markets.
- Showcase Burgundy-Franche-Comté to the local population.
- Ensure the vibrancy and the promotion of priority sectors within the framework of the collectives.
- Develop an effective Internet strategy.



OUR MISSIONS

- Broad ranging actions of general interest (all destinations, all themes, all targets), conducted for the benefit of the tourism community on the whole and financed exclusively by the regional tourism board.
- Joint actions relating to marketing that benefit the destinations (Burgundy, Jura Mountains, the Vosges Massif) and the sectors (heritage, touring, business travel), co-financed by our partners.
- A la carte actions (essentially BtoB), financed by relevant suppliers.

IN BRIEF



234 MEMBERS of the Heritage, Touring, Business Travel and Wine Tourism collectives



A WEB SITE FOR PROFESSIONALS and travel trade newsletters



A team of **42 MEMBERS OF STAFF** across our 2 sites (Dijon and Besançon)



An on-line **PHOTO LIBRARY** with more than 1000 photos free of rights



Regular **COMMUNIQUÉS** and **PRESS PACKS** sent to the France and International databases



248 JOURNALISTS hosted in 2017

SOCIAL MEDIA PRESENCE



320,000 FANS



15,278 FOLLOWERS



20,553 SUBSCRIBERS

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LES PRODUITS GOURMANDS

BOURGOGNE
FRANCHE-COMTÉ

LE
GPPR

BOURGOGNE
FRANCHE
COMTÉ

THE COUNCIL FOR "GASTRONOMY AND THE PROMOTION OF REGIONAL PRODUCTS OF BURGUNDY-FRANCHE-COMTÉ"

ITS MISSIONS

Federate, support and promote industry sectors and its partners via:

- the organisation of major events (tastings, culinary demonstrations, competitions,...) aimed at the general public and members.
- the representation of its members at local, regional, national and international events
- the creation of publications and magazines
- press relations and events
- social media activity

IN FIGURES

200 members and partners
(food industry sectors, restaurateurs, Regional Tourism Board...)

+ than 800,000 people
involved every year

+ than 30 events per year

5 to 7 competitions held every year

+ than 5,000 followers
on social media

From field to fork, the GPPR is the mouthpiece for the food industry sectors of Burgundy-Franche-Comté communicating to the general public and its members.

THE GPPR AT THE SERVICE OF A VAST REGION FULL OF FLAVOUR

Burgundy-Franche-Comté, is more than 200 products classified under an official quality brand:



135
AOC/AOP



33
IGP
products



35
Label
Rouge
products



**+ than 60
cheeses**
including 13 AOC
and 4 IGP



120 wines & spirits
including 105 AOC wines
(30% of the total
French AOC),
7 IGP wines, 5 AOC eau-de-
vie and spirits and
3 IG liqueurs and aperitifs.

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www.produitsgourmandsbfc.fr

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www.instagram.com/bourgognefranchecomte_produits



CHAPTER 1

Wines

From Burgundy to the Jura, some truly singular vineyards!

Chablis, Arbois, Givry, Chardonne, from the prestigious hill of Corton to the dizzying rocks of Château-Chalon, Aligoté, Savagnin, Chardonnay, Pinot Noir, reds and whites, sparkling wines, liqueurs and even vin jaune (literally “yellow / golden wine”) and vin de paille (made from bunches of grapes dried on beds of straw), terroirs, expositions, grape varieties, savoir-faire and history: the wines of Burgundy-Franche-Comté compose a breathtaking concerto, an intense symphony of variety, character and harmony. In total, there are around one hundred appellations and countless specialities that are capable of seducing every palate, surprising every taste bud and satisfying every desire. This formidable diversity unites the vineyards of Burgundy-Franche-Comté around the same passion for wine and the pleasures that it inspires, beginning with discovery and sharing. That is what our wine producers invite you to do in the wine cellars, wineries, wine bars and restaurants that stud the vineyards and wine producing villages. It is a territory that can be experienced in the day-to-day and during festivals that punctuate the year of the wine regions, most notably the two major rendezvous of Saint-Vincent Tournante in Burgundy and the Percée du Vin Jaune in the Jura.

From the famous “Climats du vignoble de Bourgogne”, listed as UNESCO World Heritage, to the bucolic wine routes of the Jura or elsewhere, all through the year you can share in the joy of this beautiful land with its rows of vineyards that form one big – very big – wine growing territory.

www.vins-bourgogne.fr

www.jura-vins.com

www.vins-centre-loire.com

CÔTE DE NUITS AND HAUTES-CÔTES DE NUITS, two stars that are down to earth



Chambolle-Musigny, Vougeot, Vosne-Romanée, Echezeaux, Gevrey-Chambertin...there are so many names that instantly evoke excellence and character, refinement and opulence, hard work and finesse. Welcome to the Côte-de-Nuits. Look at that purplish robe with garnet reflections. Can you sense its aromas? Blackcurrant buds and berries, humus and a hint of leather. Then, in the mouth, firm tannins, a meaty texture and a spiced note to round everything off. Here Pinot Noir is King. Nevertheless, it politely gives way to Chardonnay on a number of hillsides along this thin strip of land that stretches for around twenty kilometres between Dijon and Nuits-Saint-Georges. A hotspot for the production of Grands Crus (24 of the 33 that exist in Burgundy!), it has led to this exceptional terroir being nicknamed "The Champs-Élysées of Burgundy".

Overlooking this gem and once threatened with disappearance, the vineyard of the Hautes-Côtes de Nuits for its part has embarked upon a patient and courageous reconquest. It has enjoyed a veritable renaissance since the 1950s, stretching across 20 communes and 675ha at altitudes ranging from 350m to 500m. On the very best hillsides, wine growers put all their efforts into the development of a high-quality production. It is a gamble that has paid off, with some truly great whites and reds, and even a few rosés.

www.vins-bourgogne.fr

TO SEE

- The Château du Clos de Vougeot, which the monks of Cîteaux Abbey made the centre of their wine producing estate.
- Dijon: The International City of Gastronomy and Wine opens its doors in 2020. Its mission: showcase the French Gastronomic Meal and highlight the "Climats of the Burgundy Wine Region", both listed as World Heritage by UNESCO.
- The Imaginarium : In Nuits-Saint-Georges, a wine tourism stop where you can enjoy an interactive and fun discovery of Burgundy's wine region.

TO LIVE

- The Saint-Vincent Tournante Festival: it is THE major rendezvous of the Burgundy wine region. The principle: one appellation invites the others to its village(s), which have been decorated to mark the festivities. In late January, brave the cold and attend a procession by each appellation before warming up once more in the wine cellars or at the stands whilst enjoying some fine wine tastings. In 2019 it will be held in Vézelay and in 2020 in Gevrey-Chambertin.

LOCATION AND ACCESS: **D3**

Burgundy-Franche-Comté / Designed by Burgundy

RECIPE BOX

Oeufs en meurette (eggs in red wine sauce)



OEUFS EN MEURETTE

Ingredients:

8 eggs
 ½L Burgundy Pinot Noir
 4 slices of yesterday's bread
 2 slices of smoked pork belly cut into lardons
 50g baby onions
 1 carrot, 100g butter
 20g sugar
 100g Paris mushrooms
 1 bay leaf, 2 shallots
 1 stalk of fresh thyme
 10cl vinegar
 1 onion, Flour
 Salt, Pepper

Preparation:

Toast the buttered slices of bread in the oven.

Chop the onion and carrot into cubes.

Fry off the lardons in a pan. Add the finely chopped shallots, mushrooms (blanched) and the onion and carrot. Sprinkle with flour, cook for 5 min, pour in half of the wine. Reduce by half. Adjust the seasoning and incorporate 70g butter in small pieces, stirring continuously. Leave the sauce to keep warm in a bain-marie.

Pour the other half of the wine into a saucepan. Add ¼ litre of water, the bay and the thyme. Boil for 5 min and skim. Lower the heat to a simmer.

Poach the eggs in this liquid and drain once cooked.

On a deep plate, put the eggs onto the warm croutons. Cover with the wine sauce and serve immediately.

Burgundy-Franche-Comté / Designed by Burgundy

CÔTE DE BEAUNE AND HAUTES-CÔTES DE BEAUNE, to the rising sun



Between Ladoix-Serrigny to the north and the Coteau des Maranges to the south stretches the Côte and Haute-Côtes de Beaune. Sitting on either side of Beaune, this is a succession of exceptional terroirs in which are born some of the most prestigious appellations in the world! Meursault, Pommard, Bâtard-Montrachet, Corton-Charlemagne. You could say that this is fantasy land for wine lovers and other discerning gourmets. In Beaune they find the epicentre of Burgundy's wine region, and enough to sate all their Bacchanalian desires.

But let us return to the vineyards: facing the rising sun, the lands situated to the north of Beaune are essentially planted with Pinot Noir (Volnay, Aloxe-Corton, Ladoix) with the exception of the hillside of Corton, where Chardonnay works wonders. Chardonnay can also be found in abundance from Meursault onwards, where it produces wines of great finesse, set between legendary appellations (Bâtard-Montrachet) and lovely hidden gems (Saint-Aubin, Santenay, Saint-Romain).

A little further west, behind the Côte de Beaune, vineyards stretch across a plateau at an altitude of 400 metres. This is the Hautes-Côtes de Beaune. On the more sun-kissed slopes, around twenty communes produce lively and spontaneous wines. Yet another way of being bowled over by the infinite charms of noble Burgundy.

www.vins-bourgogne.fr

Burgundy-Franche-Comté / Designed by Burgundy

TO SEE

- Beaune, Capital of Burgundy wines. A town that is entirely devoted to vineyards and wine, set around the Hospices de Beaune (and its famous wine auction), the "Ecole des Vins" school and countless wine tasting venues.

GOOD TO KNOW

- 1247: that is the number of plots that make up the famous "Climats of the Burgundy Wine Region" that is listed as World Heritage by UNESCO. From Dijon to Les Maranges, this inestimable mosaic is made up of 1247 plots of land with subtle differences: geology, exposition, sunshine, slope, grape variety, meteorological conditions...

- Remember, Burgundy's wine region includes 1463 Climats in total.

• "In Burgundy, when you speak of the "Climats", you do not raise your eyes to the heavens; you lower them to the earth".

• Bernard Pivot, writer and President of the Committee responsible for the UNESCO World Heritage bid of the "Climats of the Burgundy Wine Region".

LOCATION AND ACCESS: **D3** **D4**

CÔTE CHALONNAISE AND COUCHOIS, a wine region bursting with effervescence



There where the Côte-d'Or courteously gives way to the Saône-et-Loire, the Côte and Haute-Côtes de Beaune hand over to the Côte Chalonnaise and the Couchois. This is a privilege that is taken advantage of fully by these fabulous terroirs and their wine producers. Here, the contrasting reliefs give rise to other expressions of Pinot Noir, Chardonnay and Aligoté. With regards to reds, Givry and Mercurey are lively, whilst the whites of Rully and Montagny are irresistibly delicate; as for the Aligoté (the one from Bouzeron is a marvel!), it has inspired the one and only king of Burgundian aperitifs: Kir®. A wine that is alive, fresh yet with great finesse, it has found grace once again (without its cassis!) at the finest eateries as it gallantly escorts escargots or flavoursome parsley ham.

The Côte du Couchois, for its part, stretches between altitudes of 200 and 300 metres. There, six wine producing communes have created renowned wines since 2000 with one PDO (PDO).

The Côte Chalonnaise is evidently the birthplace of Crémant de Bourgogne. In 1822, traders from Chalon-sur-Saône, landowners from Rully and Mercurey, invited a young man from Champagne to their estates; François-Basile Hubert. Sparkling Burgundy white was born. This glittering story was cemented by the Crémant de Bourgogne appellation in 1975 and is currently expressed across practically the entire Burgundy wine region, 250km from north to south across more than 300 communes.

www.vins-bourgogne.fr

Burgundy-Franche-Comté / Designed by Burgundy

TO SEE, TO LIVE

- La Maison Lameloise: with 1500 wine references, 80% of which are from Burgundy, this institution (3* Michelin) pays tribute to the Burgundy wine region.

- La Maison des Vins: in the very heart of Chalon-sur-Saône and just a short hop from the River Saône, a concentration of the Côte Chalonnaise (selected by a tasting jury that convenes twice a year) can be enjoyed and purchased at wine cellar prices.

TO LIVE

- La Paulée in the Côte Chalonnaise celebrates the grape harvest. Processions of the confraternities, tasting trails and gala dinners take place over 3 days in a wonderfully festive ambiance in mid-October. Paulée comes from the patois "paule" that means shovel, symbolic of the last shovelful of grapes that goes into the press at the end of the harvest.

- The Marathon des Vins in the Côte Chalonnaise: put on your trainers to enjoy another way of discovering the vineyards of the Côte Chalonnaise. Alongside the marathon, this event provides activities that are accessible and family-friendly, with a variety of races and trails. 3rd edition on 30th March 2019.

LOCATION AND ACCESS: **D4**

MÂCONNAIS, a southern accent



Once in the Mâconnais, we are entering southern Burgundy. A veritable land of transition between North and South, the light, the landscapes, the tile roofs and the Romanesque churches all signal a change of style. That includes the vineyards, where Pinot Noir gives way to Gamay. In the heart of this wine region, Mâcon gives its name to some solid and rustic reds and to white wines that are fresh, supple and well-rounded, making the best of the omnipresent Chardonnay grape, which represents 80% of the region's grape varieties. To the south-west of Tournus, the hills of the Mâconnais offer a succession of wooded peaks and little valleys in which vines are grown. Further south, the land splits and opens up into grandiose mineral landscapes, overlooked by the monumental rocky outcrops of Vergisson and Solutré. It is on these towering slopes that one of the jewels of Burgundy white wines is harvested: Pouilly-Fuissé. Alongside it are the Pouilly-Vinzelles, Pouilly-Loché and Saint-Véran. Monks have played a decisive role and here Benedictine motto, Ora et Labora (pray and work), has found its true meaning in the vineyard and the wine cellar.

It is in part a reaction to the wealth of the Cluny abbey that Cîteaux was established in 1098... but that is another story, and another terroir.

www.vins-bourgogne.fr



TO LIVE

- VitiPass: discover, taste and understand the wines of the Mâconnais with a package that includes 1 screen-printed glass, 1 tasting (for 2 people) in 3 partner wine cellars, 3 bottles that represent the vineyards and 1 discovery offer. (www.vitipass.com)
- The Mâcon wines competition: Every spring, one morning and one morning only, more than 2,000 tasters come together at the Mâcon Exhibition Park to run the rule over nearly 10,000 wines in order to decide which takes home the bronze, silver or gold medals from among the best representatives of French PDO. Spectacular!

LOCATION AND ACCESS: **D5**

Burgundy-Franche-Comté / Designed by Burgundy

WINES: BURGUNDY, WINE ROUTES AND VINEYARDS

CHÂTILLONNAIS, head north



The north of the Burgundy wine region imposes itself as a kingdom of Crémant de Bourgogne, which finds a land of predilection here with 85% of the local production devoted to it. So much so that wine producers here are considered true bubble experts. It is no surprise to learn that it lies on the Burgundy Champagne border: 70km north-west of Dijon and 45km east of Tonnerre, this vineyard stretches over 23 communes that fan out to the north of the pretty town of Châtillon-sur-Seine. This vineyard was born 2000 years ago. Developed by the sparkling spirit of the monks, including saint Robert of Molesme and saint Bernard, it enjoyed considerable growth in the early XX Century. Ravaged by phylloxera and by war, it is because of the passion and tenacity of its wine producers that this vineyard has survived to this day to enjoy a wonderful renaissance. Facing south/south-west, the generously sun-kissed vineyards devote their very best terroir to the Pinot Noir and Chardonnay varieties that reign supreme here. You can also find Aligoté, Gamay and Pinot Blanc here that create still wines that are smooth and harmonious. These are wines that we love to share with friends during a gourmet and convivial Mâchon.

www.vins-bourgogne.fr

TO SEE

- The Crémant de Bourgogne Route: A sign posted itinerary of 120km that crosses the wine region and, most notably, the well-preserved heritage and landscapes of the Châtillonnais. Wine producing villages, sun-kissed slopes, wonderful eateries and wine cellars that are waiting to welcome you so that you can learn and understand all there is to know about Burgundy's bubbles.
- The Vase of Vix, discovered in a princely tomb dating from the VI Century B.C, is considered to be the largest Tastevin of Antiquity.

TO LIVE

- The Crémant and Tape-Chaudron Festival: 3rd Saturday in March, enthronements of the Confraternity of Echansons of the Châtillonnais, tastings and carnival parades.

LOCATION AND ACCESS: **C2 D2**

Burgundy-Franche-Comté / Designed by Burgundy

WINES: BURGUNDY, WINE ROUTES AND VINEYARDS

CHABLIS, and other wine treasures of the Yonne



Auxerrois, Tonnerrois, Vézélien, Jovinien and Chablisien: on the slopes of the main river valleys of the Yonne, the Serein and the Armançon stretch 5 of the most northerly vineyards of Burgundy; those of the Yonne. This was once one of the biggest wine producing departments in France thanks to its proximity to the capital. But the actual origins of the vineyards trace their roots back to another reality: millions of years ago, the Paris Basin laid down geological layers that formed hills and valleys that were ideal for the cultivation of vines. On these predominantly limestone landscapes and hillsides, Chardonnay and Pinot Noir sit alongside Aligoté, Gamay and even Sauvignon. All this defines the lovely wines of Irancy, Saint-Bris, Chitry and even Coulanges-la-Vineuse.

Then you have the famous Chablis. Halfway between Beaune and Paris, the Chablisien stretches across around twenty communes and 4500ha, in the nook of two valleys and on the hillsides that flank the Serein Valley. Grands Crus, Premiers Crus, Chablis and Petit Chablis enjoy a formidable notoriety thanks to the ease of transport along the Yonne and Seine waterways to Paris! The train and road networks further enhanced the reputation of these precious gems, from the more mineral to the more floral varieties. Freshness, finesse, aromas of white flowers, citrus, vivacity, lightness: these limestone slopes exposed to the sun produce a decidedly marvellous Chardonnay.

www.vins-bourgogne.fr



TO SEE, TO LIVE

- The remarkable heritage that, at its height, carved out the vineyards of the Yonne: Vézelay, its hill and basilica of Sainte-Marie-Madeleine classified as World Heritage by UNESCO, Joigny and the Côte Saint-Jacques, the life of the château and the beautiful Renaissance homes that flank the Armançon river in the Tonnerrois, the Canal de Bourgogne, the abbeys, the cathedrals...

LOCATION AND ACCESS: **B2** **C2**

Burgundy-Franche-Comté / Designed by Burgundy

WINES OF POUILLY, Vineyards on the border



One comes from the Chasselas, the other from the Sauvignon grape. Born from hillsides that could be twins in the region of Pouilly in the Nièvre, Pouilly-sur-Loire and Pouilly-Fumé blur the lines and cultivate their differences in order to delight the taste buds.

From the Chasselas variety of grape, Pouilly-sur-Loire is the "modest wine par excellence", honest and refreshing. It adores picnics, simple dishes, aperitifs and informal suppers. It is the wine of good times and a quick bite with friends, best enjoyed young and fresh in the 2 or 3 years following its production.

As for Pouilly-Fumé, that is another story. The famous Fumé of its surname gives us a clue as to its inimitable aromas of flint, a happy marriage of Sauvignon and this terroir that is so particular of Pouilly (calcareous clay, hard limestone and flint). But its grapes also tell a story, covered with a grey, almost smoky, peel when they are mature.

A blonde and crystalline robe, mineral nose, aromas of citrus, apple, hawthorn and sometimes even exotic fruits, fine and pure in the mouth: this complex wine plays with subtlety and harmony. It can be laid down for between 5 and 10 years, depending on the year and the winery. In general, it is at its very best in the second or third year.

www.vins-centre-loire.com

TO LIVE, TO SEE

- The Tour of Pouilly-Fumé is a sensory journey into the heart of the vineyards. You come here to see, hear, feel, share, smell and taste everything that Pouilly-Fumé can tell us through its beautiful and flavoursome history. It is a venue that helps you understand the vine, the work of the wine producer and the secrets of a truly great wine. In Pouilly-sur-Loire. www.tourdepouillyfume.fr

NOTES

- Remember your geography lessons: the Loire rises in the Ardèche, at Mont Gerbier-de-Jonc. 1,006km further along, it empties out into the Atlantic; but before that, it has the great idea of crossing the Nièvre and flirting with Burgundy. Because of this, therefore, the very first wines of the Loire are actually...Burgundies!

Don't confuse Pouilly-sur-Loire and Pouilly-Fumé with Pouilly-Fuissé. Made with Chardonnay, this other Burgundian Pouilly actually hails from the Mâconnais.

LOCATION AND ACCESS: **B3**

Burgundy-Franche-Comté / Designed by Burgundy

COTEAUX DU GIENNOIS, do you want to know a secret?



Pay attention children! This centuries-old yet ultra-discrete vineyard deserves the spotlight for its lovely whites, reds and rosés. This is a very small production situated between the departments of the Nièvre to the south and the Loiret to the north, in other words between the Burgundy-Franche-Comté and Centre-Val-de-Loire regions. Stretching across the silica-rich and limestone earth are hillsides that flank the Loire between Gien and Cosne-Cours-sur-Loire, with only 204ha that are planted of the 765ha listed. It is therefore a wine region that is burgeoning, where barely forty wine producers make 55% red and 45% white and rosé wines.

The whites make the very best of the Sauvignon variety, with notes of white flowers and quince. Mineral notes add definition to the character of these full-bodied and supple wines.

Reds are a blend of Pinot Noir and Gamay, which are delicate and fruity with aromas of wild strawberries, raspberries and cherry. Light spices underscore the whole ensemble. The gourmet and perfumed side of the Pinot Noir and the vivacity of the Gamay find balance in a harmonious blend.

Finally, the rosés express all their finesse and delicacy, with aromas of vineyard peaches and slightly peppery notes that enhance these fresh and balanced wines.

www.vins-centre-loire.com



TO SEE, TO LIVE

- In 849, King Charles the Bald made a donation to the Bishop of Auxerre (houses and vineyards) at the college of the church of Saint-Laurent in Cosne. In 1218, Giennois wines were purchased by the Royal Court of King Philippe II Auguste in Paris. From 1254 to 1262, the Bishop of Auxerre had a superb château built in Cosne that included a vast wine cellar and vineyards. The Cistercian abbey of les Roches in Myennes and the Commanders of the Knights Templar added to the extension of this wine region.

LOCATION AND ACCESS: **B2** **C2**

Burgundy-Franche-Comté / Designed by Burgundy





Imagine a strip of land that brushes the Revermont, the first foothills of the Jura Massif, for 80km. At the foot of rocky outcrops, all along waterways that are often tumultuous and right up to the threshold of the charmingly picturesque villages of the Jura: that is the PDO Côtes du Jura, one of the 7 appellations of the Jura (4 geographical PDO and 3 PDO products). This is a wine region with an almost mountain feel. With 551ha and 105 communes, the Côtes du Jura is the second Jura PDO in terms of production. Reds, whites, sparkling wines, vins jaunes, vins de paille, Marc and Macvin: the Côtes du Jura covers all the bases, with a predisposition for whites and bubbles nonetheless. Floral, mineral and very typical whites, white and rosé Crémant du Jura, wines with character to be discovered and sampled in the company of wine producers that are authentic and generous.

We focus on one speciality, and not the least significant of them: vin de paille. Everything begins with the vine as only the very finest fruits are selected. These fruits are placed by hand onto wooden mats (originally covered with straw, hence the name of the nectar!) or hung from lines in well-aerated grain stores. In this way, and very patiently, the grapes dry out and their sugar becomes concentrated. Between Christmas and late-February, the grapes are finally pressed. Every 100kg of fruit yields 15 to 18 litres of must. Slow fermentation and an ageing in small barrels gives vin de paille its personality. Aromas of candied fruits, plums, honey, caramel, candied orange: irresistible! www.jura-vins.com



NOTES

- The Jura wine region is 1,850ha and around 200 production sites.
- 7 PDO appellations:
 - 4 geographical PDO (Côtes du Jura, Arbois, l'Etoile and Château-Chalon)
 - 3 PDO products (Crémant du Jura, Macvin and Marc du Jura)
- 5 grape varieties: Pinot Noir, Poulsard, Trousseau, Chardonnay and Savagnin

LOCATION AND ACCESS: **E4**

Burgundy-Franche-Comté / Jura Mountains



With more than 800ha, this is the Jura's largest appellation, and it was also the very first to be born in France! 15th May 1936. This pretty Jura town is quite naturally the figurehead of Jura Wines, a charming capital that has elevated wine and food to the status of an art form. Wine cellars, wineries, bistros, food merchants and restaurants are the gourmet ambassadors of the 5 grape varieties of the Jura and 13 communes contribute to the fine reputation of the Arbois appellation.

Trousseau and Poulsard, emblematic red wine grape varieties of the Jura, find a land of predilection right here.

The former offers well-structured and tannic wines. Of an intense ruby red with reflections of cherry, its robe aims for seduction. Its nose offers aromas of red and black forest fruits, such as strawberry, blackberry and plum, which add to the spiced and slightly peppery notes.

Poulsard (or Ploussard as it is known in Pupillin) is a delicate grape with very fine skin that produces wines ranging from light pink to shocking red, touching on beautiful leathery and orangey hues. It has the same delicate nose: fresh red fruits from the garden, a touch of undergrowth and, depending on its vintage, more animal notes. In the mouth you have freshness and vivacity, underpinned by a real tannic structure. A complex and always surprising wine!

www.jura-vins.com

TO SEE

- Château Pécauld, the headquarters of the Jura Inter-professional Association and the Institute of Jura Wines, is also the Museum of Vineyards and Wine. A beautiful building of the XIII Century, it is the wine region's resource centre.
- Maison Pasteur: it is here that the sage lived happily with his family. In the vineyards of the Arbois he made some incredible discoveries on fermentations and the behaviour of yeasts.

TO LIVE

- Le Biou: at the time of the grape harvest, an ancestral festival brings the town of Arbois to life. Le Biou (a giant bunch made of real grapes created in reference to the biblical grapes of Canaan) is taken in procession to the church of Saint-Just to be blessed. The ceremony is followed by popular and gourmet festivities orchestrated by the wine producers themselves.

LOCATION AND ACCESS: **E4**

Burgundy-Franche-Comté / Jura Mountains



Perched on its rocky outcrop, Château-Chalon overlooks one of the splendid valleys of the Jura punctuated by a dizzying impasse. The village is among the most beautiful in France. This exceptional heritage is fully revealed at the end of a steep road that snakes its way through the vineyards. And what vineyards! This hillside is all about Savagnin, a variety that produces the most illustrious of vins jaunes: Château-Chalon. This jewel of the Jura stretches across 45 ha, with plots that have been strictly inspected prior to every grape harvest since 1958. Only the very best are allowed to produce Château-Chalon.

VIN JAUNE; BENEATH A VEIL OF MYSTERY

A wine of excellence and of patience, this 100% Savagnin wine is the result of a unique process of elaboration. Following its fermentation, it is kept for a minimum of six years and three months in oak barrels without being topped up or raked. It is here that the magic of yellow occurs. A veil of yeasts forms on the surface of the wine, protecting it from oxidation. At the end of these unusual ageing conditions the wine is bottled in a Clavelin, a 62 centilitre flask, a measure of what remains of a litre of wine following this long maturing process beneath its veil. After this, the precious nectar is practically immortal. Proof of this was provided in 2018, when a bottle from 1774 was valued at €103,000. The same variety, sampled in 1992, was adjudged to be exceptional.

www.jura-vins.com



TO LIVE

• **La Percée du Vin Jaune:** an entire weekend of festivities and tastings devoted to this divine beverage. It takes place on the first weekend of February at a different village every year. The highlight of the weekend: the broaching of the first barrel of the new vintage, the wine produced from grapes harvested 7 years earlier. In 2019, it will be the 2012 vintage... do you follow?

LOCATION AND ACCESS: **E4**

Burgundy-Franche-Comté / Jura Mountains

WINES: JURA, VINEYARDS AND PDO



BRESSE CHICKEN IN VIN JAUNE WITH MORELS

Ingredients:

1 Bresse chicken of around 2.3kg
1 bottle of vin jaune
800g rice
400g Bresse cream
50g flour
80g dried Morels

Preparation:

Wash the Morels one by one with water and leave them to soak for around 8h

Joint the chicken into 8 pieces, removing them from the carcass. Blanch the slices in a casserole dish with a little butter. Sprinkle a bit of flour. Pour in half of the bottle of vin jaune until the meat is fully covered. Season with salt and pepper.

Simmer uncovered for 45 minutes (check the meat is cooked through by pricking with a fork).

Add the cream, Morels and the remainder of the vin jaune just before serving. Bring it back up to temperature. Serve with rice; rinse this well after cooking and fry lightly to remove any excess moisture.

Enjoy with a glass of vin jaune (10 to 14°).

Burgundy-Franche-Comté / Jura Mountains / Designed by Burgundy

WINES: JURA, VINEYARDS AND PDO



A celestial name for this appellation charged with mystery that stretches across 67 ha and a handful of communes: L'Etoile, Plaineoiseau, Quintigny, Saint-Didier and Ruffey-sur-Seille. This lies just a short distance to the north-west of Lons-le-Saunier.

Two legends surround the origins of L'Etoile: the village is encircled by 5 hills that form the sides of a pentagram, and the vines here are home to pentacrinus; small star-shaped fossils buried in the earth that you may come across during your walks, especially when it rains.

Aside from the legends, the main treasure of L'Etoile is quite clearly its wines, which are essentially made from a base of Chardonnay and Savagnin. These elegant white wines with great finesse sparkle in the firmament of the Jura wine region thanks to a carefully controlled acidity, mineral accents of flint, notes of walnut and hazelnut. But L'Etoile is also about vins jaunes, both powerful and distinguished, that reveal tones of honey and quince. Then there is also the vin de paille. A small quantity of Poulsard is added to the blend of white wines to create extremely gourmet and delicate wines with aromas of exotic fruits, figs and candied apricots. Finally, the Chardonnay that is mostly present throughout the terroir works wonders in the effervescent Crémants that are produced here.

www.jura-vins.com

LOCATION AND ACCESS: **E4**

Burgundy-Franche-Comté / Jura Mountains

WINES: JURA, VINEYARDS AND PDO



TO SEE, TO LIVE

• The Jura Wines Route: more than just a route, this is a network that identifies the vineyards, wine producers and wine cellars but also their partners that are ambassadors of a certain art de vivre: restaurants, accommodation sites, products of the terroir, local savoir-faire, activities, leisure, remarkable sites and festivals.

This is a perfect opportunity to touch on the Comté Cheese Routes, because at the tables of the Jura, good things never arrive alone!



From the aperitif to the dessert, the Jura's bubbles are a marvel. It has to be said that the Jura's wine producers have really succeeded in grasping all the subtleties of creating great sparkling wines since the late XVIII Century. This perfect mastery of the Méthode Traditionnelle was rewarded by the granting of PDO status for Crémant du Jura on 9th October 1995; reward for around 200 years of experience!

The area of the Crémant du Jura appellation overlaps that of the entire wine region, and the same is true for the grape varieties involved! Poulsard, Pinot Noir, Trousseau, Chardonnay and Savagnin are all allowed, even if Chardonnay must account for at least 50% of the blends for white Crémant and Pinot Noir 50% for rosé Crémant. Produced at 90% of production sites and of a quality that is universally renowned, Crémant is now an authentic gem of this wine region.

Another star of the Jura is Macvin, a welcome addition to the very secretive club of Mistelle wines. This term means liqueur wines, a traditional product born in the XIV Century that is made from non-fermented grape must into which one third of Marc du Jura is incorporated. It is then aged in oak barrels for at least 12 months. The 5 grape varieties are all allowed and Macvin may be red or white. As an aperitif, with dessert or with a marbled cheese such as Bleu de Gex, this speciality with a distinctly Jura personality deserves to be (re)discovered.

www.jura-vins.com

LOCATION AND ACCESS: **E4**

Burgundy-Franche-Comté / Jura Mountains

WINES: JURA, VINEYARDS AND PDO



TO SEE, TO LIVE

• Have you heard of Marcotton? It is a typically Jura cocktail that marries Crémant and Macvin du Jura. 1/5 Macvin, 4/5 Crémant, served cold in a fluted glass as an aperitif.

Its name stems from the term "marcotter", a technique of plant reproduction (once used for vines) that consists of planting the supple stem of a mother plant until it produces new shoots and, therefore, a new plant!

The preferred accompaniment for these two specialities for an aperitif that is 100% Jura: a Gougère cheese twist. Made with Comté of course!



In the middle of the XIX Century, there were around one hundred wine producers in the region. Each one cultivated grapes on personal or professional production sites that were often picturesque and eclectic. Sadly, phylloxera, war and other misfortunes put paid to these generous crops. The wine region was almost wiped out.

Today, and aside from the Jura wine region whose success is well-known, a handful of producers are hanging on, still as passionate and determined about bringing life to their vineyards. This was a struggle that earned its reward in 2011 with the achievement of a protected geographical indication, which replaced the Vins de Pays appellation in Franche-Comté. From the Doubs to the Haute-Saône, there are around fifteen producers that work a hundred or so ha of vineyards to produce an annual volume of between 3500 and 4000 hectolitres. It is a small production, but one which is enjoying some fine success! One such success is the Guillaume Vineyard at Charcenne. Owned by a family of nursery gardeners for the wine industry since the XVIII Century, the estate distinguishes itself every year at the Concours Général Agricole contest and exports its vines right across the globe. Another wonderful wine adventure is that of the Domaine de la Pâturie in Champlitte. This ancestral vineyard has come back to life thanks to a family of new wine producers that are also passionate and daring.



TO SEE

- The Château de Champlitte: a short hop from the vineyard of La Pâturie, this sumptuous XVIII Century building is home to the Museum of Popular Arts and Traditions, a moving journey through time and through the countryside of the Comté.

TO LIVE

- Les Inattendus: an aptly named range of wines created with grape varieties and blends that are truly unexpected, born from the imagination and the vineyards of Maison Guillaume in Charcenne.

LOCATION AND ACCESS: **E3**

Burgundy-Franche-Comté

WINES: JURA, VINEYARDS AND PDO

CHAPTER 2

Spirits

We drink spirits in a myriad of colours!

Here, whatever nature provides is taken by our local producers to be vinified, distilled, brewed, macerated...Spirits (aperitifs, digestifs, eau-de-vie) take on the distinctive accents of plants and fruits harvested from the fields, orchards and forests of the region. Gean cherries, blackcurrants, gingerbread, gentian flower, vin jaune; our brewers create beers with flavours inspired by their countries, by their roots.

All these flavours provide inspiration and partnerships have flourished between different gastronomic crafts. We have witnessed the arrival of Cancoillotte cheeses with kirsch, goat cheeses with blackcurrant, absinthe chocolates...These creations multiply and these specialities share with us all their authentic tastes. It is a flavour that seduces the taste buds of gourmets far beyond the borders of the region.

www.produitsgourmandsbfc.fr

ABSINTHE, PINE, GENTIAN, flower plants that become spirits



Since 2011, absinthe has officially made a comeback. Discreetly, it had already started to appear in local stills since 2001; at the time we spoke of "spirits based on absinthe plants". But now we can speak openly of the mythical Green Fairy! Unless it is consumed in great quantities, this enchanting beverage does not produce madness, but rather inebriation...and wonder! Everything begins with the pouring ritual: fascinating. Pour a bit of absinthe into the bottom of a stemmed glass. Place across the rim of the glass one of the pretty spoons that are carefully crafted and place a lump of sugar on top. Open the tap of a glass water fountain with elegant Art Deco lines so that the cold water dribbles out drop by drop...The liquid becomes opalescent white whilst it takes on its heady aromas. Can you smell it?

Inspired by absinthe, Pontarlier-anis is a traditional aperitif of the Haut-Doubs: no party or celebration would be complete without a good measure of "Pont"! Combined with the less traditional pine liqueur (that is also used in dishes, ice creams, chocolates and even charcuterie), it transforms into "Sapon". Another essential is gentian, a large yellow flower from the Jura Mountains whose root is distilled to produce a punchy eau-de-vie with digestive properties. This is an incredibly flavoursome speciality that is sure to make an impression: love it or hate it, you won't be left indifferent.

www.routedelabsinthe.com

LOCATION AND ACCESS: **F4**

Burgundy-Franche-Comté / Jura Mountains

SPIRITS: WE DRINK SPIRITS IN A MYRIAD OF COLOURS!



TO SEE, TO LIVE

- The Absinthe Route: featuring stills and drying rooms, from Pontarlier to the Val de Travers in Switzerland, a touristic itinerary in the footsteps of the Green Fairy.

AOC KIRSCH FOUGEROLLES, blushing with enjoyment



Merise and Gean cherries, red or black, they bear the names Béchat, Caraude, Jean Blanc, Marie Jean Diaude, Tinette and even Chapendu... There is a lengthy list of local varieties that grow in the orchards and fruit meadows of the area that constitute the Kirsch de Fougérolles appellation. A land of predilections carved out of red sandstone and blessed with a thousand pure water springs.

In Fougérolles in Haute-Saône, cultivating cherry trees is an institution, and Merise and Gean cherries create an eau-de-vie with an inimitable flavour and a divine aroma that is especially appreciated by gastronomes. Presented in its traditional pot, Kirsch Fougérolles obtained the prestigious AOC (PDO) label in 2010.

The fermentation of the cherries occurs naturally, with no additives. It is a minimum of five weeks before the noble and delicate distillation process takes place in which copper, fire, patience and savoir-faire collide. The eau-de-vie obtained in this way is powerful and aromatic indeed.

Like their parents and grandparents before them, the cherry producers, distillers and bottlers of Cru Kirsch Fougérolles are keeping alive an authentic tradition. Through their craft and savoir-faire, they are paying tribute to their roots and to their land, but also to a formidable drive towards the future that they themselves epitomise.

<http://ecomusee-fougerolles.fr>

TO SEE, TO LIVE

- Situated in the heart of a conservatory orchard, the Eco-museum retraces the history of a family of distillers of the XIX Century: master house from 1829, distillery workshops, workers' houses, chalot... The Eco-museum is also the departure point of the Chalots Route, and itinerary 120km studded with heritage and artisan crafts sites to explore between Vosges and Haute-Saône.

NOTES

- From kirsch to absinthe... In 1900, absinthe, originally produced in Pontarlier in the Doubs, was all the rage in France. Using their savoir-faire, the distillers of Fougérolles threw themselves into its production and some of them ended up selling eight times more absinthe than kirsch!

LOCATION AND ACCESS: **F2**

Burgundy-Franche-Comté / The Vosges Massif

SPIRITS: WE DRINK SPIRITS IN A MYRIAD OF COLOURS!



It calls to mind the gardens of yesteryear, the fragrant first shoots, the leaves of a pretty light green hue that hide a string of ripe fruits; little black berries of sunshine sprinkled with golden bursts. Both powerful and delicate, blackcurrant has earned its noble status as well as the hearts of Burgundians ever since it appeared in these lands in the mid-XVIII Century. A veritable symbol of local gastronomy whose history is connected with that of the city of Dijon, it now forms an integral part of the heritage and economic development of the region.

In 1841, Auguste-Denis Lagoute, a bar keeper from Dijon, remarked on the popularity of a beverage made from blackcurrant during a journey to Paris. Upon his return home, he began to produce a blackcurrant liqueur made from steeping the berries in alcohol. It was the birth of the very first Crème de Cassis to be created in France; what a success!

Principally made using the "Black Burgundy" and "Royal de Naples" blackcurrant varieties, Crème de Cassis has a deep dark red colour and very powerful fruity aromas, delighting the eye as well as the palate. It can be enjoyed straight or mixed into a cocktail, such as the famous Burgundian white wine-cassis combination known as Kir®. This great classic can lay claim to being one of France's favourite aperitifs.

Across the region, there are two Crèmes de Cassis, both of which are protected by a geographical indication (IG): Crème de Cassis from Dijon and from Burgundy.



TO SEE, TO LIVE

- The Cassisium in Nuits-Saint-Georges: Another of Burgundy's jewels, the blackcurrant is a superstar product that has inspired Kir® and so much more besides. The blackcurrant, in all its forms, stars at this interactive and ultra-gourmet museum.

www.cassisium.fr
www.lejay-cassis.com
www.lheritier-guyot.com
www.boudier.com
www.briottet.fr
www.fruirouge.fr

LOCATION AND ACCESS: **D3**



KIR®

Ingredients:

*Crème de cassis
 (Dijon or Burgundy)
 Aligoté Burgundy white wine*

Preparation:

Use 1/5 Crème de Cassis to 4/5 white wine.
 Replace white wine with Champagne to make a Kir® Royal



Brown, blonde, white or amber, natural, flavoured, slightly bitter and touching on roasted notes, spices, fruits or refreshing flavours: the beers of the Burgundy terroirs and the Franche-Comté Brewers' Route bring all the pleasures of artisan beer to the public.

This regional trend is a response to the great rebirth of beer throughout France. There are countless artisan breweries in Burgundy-Franche-Comté, relaunched by enthusiasts since the 90s. And whilst some big names have disappeared, new faces are arriving every year.

Combining traditional savoir-faire with daring, local brewers play with our taste buds and create new flavours inspired by the regional terroir: we are witnessing the birth of beers flavoured with blackcurrant, Griottines de Fougerolles cherries, Marc de Bourgogne, gingerbread, pine, yellow wine... and even smoked beers! The techniques are evolving, links are being forged with other producers (wine producers, distillers...) and often the techniques of the brewer and the wine maker combine to produce beers that are matured in old wine barrels (in Burgundy and in the Jura there are no shortage of possibilities) or even "Millésime" infused beers. Certain growers are even investing in the cultivation of their very own hops!



TO LIVE

- In Franche-Comté, a brewers' route has been born, the Brassicomtoise, which brings together local artisans and offers an itinerary that allows you to meet them by hopping from brewery to brewery!

www.labrassicomtoise.fr
<http://brasserievezelay.com>
www.maddam-chablis.com
www.brasseriedecluny.fr



With aromas of dried fruits, honey and liquorice, its power and potency provide a happy ending to any meal that is enjoyed in the great eateries of Burgundy. Marc de Bourgogne first came to light in the late XVII Century thanks to Cistercian monks. In 1698, a memoir attributed to the Duke of Burgundy refers to the distillation of Marc: "We can create a pretty good product from something that was only good for burning". The area of production of Marc de Bourgogne overlaps Burgundy's wine region, including 388 communes that produce around 300,000 litres.

Distilled in copper stills prior to the 31st March of every year following the harvest, Marc is matured in oak or holm oak barrels for at least two years. The quality of Marc is greatly dependent on the primary ingredients, the distiller's savoir-faire, the subtlety of the blend and the conditions in which it is aged. This maturing over wood can take 10 years in the case of Marc "Hors d'âge", which takes on a pretty amber tint, a tell-tale sign of its fine flavour. Traditionally consumed as a digestif, it is also used in cocktails (with Cassis, of course), in the maturing of cheeses like Epoisses and in certain recipes that are typically Burgundian: soufflé glacé, beef bourguignon marinated in Marc, terrines, charcuterie and other tartares.

<https://eauxdeviedebourgogne.com>



GOOD TO KNOW

- What is the difference between Marc and Fine de Bourgogne?

Marc results from a distillation of the skin, pulp and stalks after the fermentation of the grapes. This gives Marc a character that is quite close to that of the grape itself.

Fine is produced by the distillation of the wine or of the wine's lees. A very refined spirit with notes of pineapple, candied fruits and caramel is created. After ageing, peaty notes can be detected in the Fine.

Blended with Cassis, Marc becomes Marcassin.

Marc and Fine de Bourgogne have enjoyed PDO status since 2011.



A drizzle of golden liquid pours from the bottle and slides delicately into your glass. Look at its shine, its brilliance. All along the walls of the glass you can see its generous legs. You bring the glass to your nose and you are immediately captivated by its aromas of candied grape, followed by notes of vanilla and even of the undergrowth itself. Marc du Jura distills the impetuous character of its native lands and the five different grape varieties that make up its vineyards. It has been distilled for centuries by the wine producers of the Jura who believe that it "warms the heart". But ever since November 2013, Marc du Jura has entered the ranks of the nobility by joining the Jura's PDO club. Just like its Burgundian cousin, Marc du Jura is a result of distilling the previously fermented skin, pulp and stalks of the grapes. Distillation occurs through a double heating or continuous heating process and must be completed before 30th April of every year following the grape harvest. The Marc settles down and subsequently develops all its aromatic properties in oak barrels over a period of at least two years. Certain producers focus on this crucial maturing stage of production and "forget" their Marc for up to 10 years or more, creating nectars of great aromatic complexity.

An indispensable ingredient in the famous Macvin du Jura, powerful and perfumed, it offers a delightful conclusion to any meal.

www.jura-vins.com



TO SEE, TO LIVE

• A delight for those in the know

In the heart of the Jura winter, a visit by the mobile still to the villages was the spark for some wonderfully convivial get-togethers. According to tradition, some wine producers still take advantage of the powerful heat used by the still to cook sausages and Andouillette. Dishes fit for a King that take on the flavour of Marc. But that is our little secret...

LOCATION AND ACCESS: **E4**

Burgundy-Franche-Comté / Jura Mountains

SPIRITS: WE DRINK SPIRITS IN A MYRIAD OF COLOURS!

CHAPTER 3

Meat, charcuterie and salted meats

Welcome to all the calves, cows, pigs and fowl!

A land of livestock farming and the production of wonderful products linked to this craft, with a respect for nature and traditions, Burgundy-Franche-Comté has been able to develop some excellent industries within this sector, employing techniques that are rooted in the terroir, in harmony with the environment and in step with today's gastronomic and nutritional trends. Here you can find some excellent meats: Charolais beef, Bresse poultry, centuries-old salted meat varieties, incomparable hams...all enhanced by the greatest chefs. There is something to suit all tastes: lovers of meat, red or white, enthusiasts of smoky flavours and marbled textures, everyone will find something to satisfy their desires.

www.produitsgourmandsbfc.fr



The leading breed of cow in France and Europe with 1,600,000 dams in France, Charolaise is highly sought after by farmers and consumers alike. Meat production is the primary vocation of the Charolais, which combines tenderness with marbling. This production is spread across numerous official appellations of great quality or commercial brands (Boeuf de Charolles PDO, is one of the 4 French bovine PDO, but also Charolais de Bourgogne IGP, which guarantees meat from the Charolaise breed originating from Burgundy, and even Charolais Label Rouge meat).

The "Boeuf Comtois" brand meat comes from animals of different breeds that were born, raised and slaughtered in the region. This is mostly Montbéliardes, the predominant breed in the region. Reared for their milk and for the cheese making sector that they supply according to a very strict charter of quality, they also provide very good meat. The Vosgienne, Holstein and other breeds are present in much smaller numbers.

<http://interbev-bfc.normabev.fr>



TO SEE, TO LIVE

• The Charolais Museum

At the very heart of its land of origin, this space combines a museum, a boutique and a restaurant so that you can learn everything about the Charolaise breed. Cookery workshops, exhibitions, tastings and interactive visits that help you understand what makes this breed so special.

• Le Cadran Brionnais market

A hot-spot in France for the sale of cattle, the market of Saint-Christophe dates from the XV Century. It takes place every Wednesday and brings together professional buyers, farmers and sellers in a truly unique ambiance. Nearly 40,000 animals are sold here every year!

Burgundy-Franche-Comté



BOEUF BOURGUIGNON

Ingredients:

600 to 800g Charolais beef
(clod, shoulder, chuck)

4 onions

4 carrots

1 bouquet garni

100g butter

1 bottle of red wine
(Burgundy Pinot Noir)

Salt

Pepper

Smoked bacon and Paris
mushrooms (optional)

Preparation:

Cut the meat into 3cm cubes, remove any large pieces of fat.

Chop the onions. Cook them in a pan with the butter. Once they are translucent, pour them into a casserole dish.

Do the same with the meat, but in several batches, until all the meat has been browned. Add the meat to the casserole dish. Add butter if required every time you brown the batches of meat.

Deglaze the pan with water or wine and bring to the boil as you scrape the base of the pan to recover all the juices. Season with salt and pepper and pour into the casserole dish. Cover everything with some of the wine and leave to simmer for 2h to 3h along with the bouquet garni and sliced carrots.

During cooking, you can add smoked bacon (lardons) and Paris mushrooms as a garnish. They should have been browned in a pan beforehand.

Serve piping hot.

Burgundy-Franche-Comté / Designed by Burgundy



Farms used to fatten their pigs by feeding them the whey collected when they were making cheese. It is a tradition that Franche-Comté has kept alive in the pork sector, thanks notably to the Comté PDO. Across the area, the number of cheese dairies that collected milk from a maximum 25km radius meant that that lacto serum was always available to local pig farmers. In such a way, links were naturally forged between producers across both industries. These links still exist to this day: certain pig farmers were directly connected to cheese dairies by a "lactoduc" canal! As well as being fed with whey, Franche-Comté pork is born, reared and slaughtered in the region (at a minimum age of 182 days) and respects a great many quality criteria: traceability, genetics, conditions of farming and of transport, type of animal selected.

Since 2010, Franche-Comté pork has benefited from an IGP. This European-level official recognition rewards the efforts of producers in offering high-quality meat that is local to its consumers. Franche-Comté pork is an authentic regional speciality that characterises the famous local charcuterie and salted meats, such as Morteau and Montbéliard sausages... among many others!

www.porc-de-franche-comte.fr



TO SEE, TO LIVE

- Hay-cooked ham from La Guenette. In Bellecombe, in the heart of the Haut-Jura Regional Nature Park, this traditional farm-inn showcases some authentic recipes and products. Special mention goes to the hay-cooked ham. A generous boned ham, cooked in the open air in a covering of hay from the surrounding prairies! A pure delight.

www.laguennette.fr

Burgundy-Franche-Comté



Imagine the Comtois countryside in days gone by, covered in snow. As the months drag on, isolated villages, farms and Mother Nature are numbed by the cold. But snug and warm inside the houses, life goes on. Behind the thick walls of these massive buildings that curl in on themselves, the people and their livestock are protected. In order to construct each one of these farms that can still be found in the Haut-Doubs, 300 pine trees and three years of work were required. Veritable monuments! Here, the roofs stretch down almost to the floor, limiting the house's exposure to the winds, but also so that they can more easily collect rainwater and use the snow as insulation. In times past, the living areas were heated by the cows themselves as their barns were situated next door. The entire life of the household revolved around one central room, the kitchen, equipped with a generous hearth for cooking and for heating. The chimney was surmounted by an immense pyramidal hood measuring 12 to 15 metres and made of wood: the Tuyé (or thué/tué). It is an emblematic feature of the region, at once a pantry, an emergency exit should all other doors be blocked by the snow and, above all, a smokehouse! Smoking meat is a method of preserving that is typically Comtois. Sausages, hams, puddings, rillettes (a unique product), patés, saucissons...savouring the pig in a million different ways, enhanced here by the subtle aromas of pine and spruce.

www.porc-de-franche-comte.fr



TO SEE, TO LIVE

- The Tuyé de Papy Gaby in Gilley in the extremely picturesque Saugeais Republic and the Tuyé de Mesandans just a few minutes from Baume-les-Dames. To visit and to savour.

www.tuye-papygaby.com

LOCATION AND ACCESS: **F3** **F4**

Burgundy-Franche-Comté / Jura Mountains



Ancestral methods of preserving meat, salting and smoking allowed people to feed their families throughout the winter, especially in mountain regions that were overcome with snow and cold temperatures. This tradition has been kept alive thanks to the wood provided by the generous forests that dot the region, in particular the resinous wood used in the famous Tuyé farmhouses.

Morteau and Montbéliard sausages are products with real character that stem from a precious savoir-faire.

More than just a charcuterie, Morteau is a symbol: synonymous with sharing and with good food, you can spot it thanks to its generous shape, its wooden peg, its amber colour and its soft and juicy texture. Smoking it over resinous wood creates a very balanced and smoky taste.

Montbéliard is the Morteau's spicy cousin. It is recognisable because of its elongated form, as well as its amber colour and firm texture. The doyenne of sausages in France, boasting an ancestral recipe, it conceals a delicate flavour of smoke and spices, a subtle blend of pepper and caraway (the cumin of the meadows).

Both sausages benefit from an IGP. This label protects the savoir-faire linked to their production and confirms their specific and unwavering links to the Franc-Comtois terroir and its producers.

www.saucissedemorteau.com
www.saucisse-montbeliard.com



NOTE

- The Compagnons du Boitchu, named after the meat grinder that chopped their meat, is a confraternity born in 1977 to promote and protect the beautiful Montbéliard.

LOCATION AND ACCESS: **F2** **F3**

Burgundy-Franche-Comté / Jura Mountains



ANDOUILLETTE WITH CHABLIS AND MUSTARD

Preparation:

Peel and chop the shallots.

Prick the Andouillettes with the tip of a knife.

Brown the Andouillettes for 5 min in a pan with the lard, flambé with Marc if desired, remove the Andouillettes and brown the shallots. Remove the cooking fat.

Add the Chablis and boil for 2 min before lowering the heat.

Add the Andouillettes to the wine and simmer for 20 min uncovered over a gentle heat.

Remove them and keep warm.

Bring the cooking liquor to the boil, incorporate the butter and remove from the heat.

Add the mustard and mix together until you have an unctuous sauce that can be spooned over the Andouillettes. Serve immediately.

Ingredients:

- 4 Andouillette sausages
- 25cl Chablis
- 1tblsp whole-grain mustard (from Dijon!)
- 4 shallots
- 1tblsp lard
- 30g butter
- Marc de Bourgogne (optional)
- Salt and ground pepper

Burgundy-Franche-Comté / Designed by Burgundy

This is not ham in aspic, or pressed brawn or cooked ham: this is parsley ham! A veritable speciality of our charcuterie, it is made of fine chunks of pork leg and shoulder held together by a jelly made from highly-aromatic garnish and stock, where the textures and flavours are in perfect balance.

It can be served as a starter with a green salad, cornichons and pickled baby onions, as a main dish or to accompany an aperitif. A simple dish, it pays tribute to its proud Burgundian origins. Because of this, families tend to prepare this as part of their Easter celebrations. That was the time when the ham that had been stored all winter long in the salting cellar would finally make an appearance.

This tradition dates back to the Middle Ages when pork, the main type of meat consumed by the general population, was prevalent throughout Burgundy. It was reared in the abundant forests of holm oaks, and later domesticated on the farm. At the time, the recipe's main ingredients were common in the garden, larder and cellar of every Burgundian farm: parsley, garlic, onions, shallots, vinegar and, of course, white wine.

The savoir-faire of local families, and then of Burgundy's charcuterie producers, has lasted through the centuries right up to the present day. Imagine a generous slice of parsley ham, a fine piece of crusty bread and a glass of Chardonnay, all served during a picnic in the vineyards. Irresistible, wouldn't you say?



GOOD TO KNOW

- You can recognise parsley ham immediately because of its intense green topping made of chopped parsley. Certain families, not content with just white wine, sprinkle some Marc de Bourgogne before pressing this dish and storing it in the fridge.

LOCATION AND ACCESS: **D3** **D4**

Burgundy-Franche-Comté / Designed by Burgundy



This is a discrete, almost confidential, product. And for good reason: this little treasure of Franc-Comtois gastronomy all but disappeared from the list of regional specialities after its main producer stopped making it in spring 2018. Its recent renaissance is due to a handful of artisanal charcuterie producers, staunch defenders of the beautiful tradition and of the strict guidelines that govern this dish. Accordingly, the real Luxeuil ham comes from "IGP Franche-Comté" or "Porcs de Haute-Saône" pigs. For their part, the curing and smoking workshops are situated only in the Pays des Vosges Saônoises. The ham is steeped for several weeks in Arbois PDO or IGP Haute-Saône red wine, as well as juniper berries, spices and aromatics. It is then rinsed and left to rest before being smoked over white wood for at least 4 hours (some producers do this for several days), a then matured for a minimum of 6 months. Once ready, this 100% artisanal ham offers a subtle smoke flavour and remains beautifully soft. It is best enjoyed finely sliced on a fine charcuterie board, with a fresh salad dressed with walnut oil or with melon to create a flavoursome summer starter. This exceptional ham forms part of the purest tradition of cured meats from the Comté, a legacy dating back to Antiquity.



TO SEE, TO LIVE

- At the foot of the Vosges du Sud mountains, Luxeuil-les-Bains is a charming Renaissance town with a rich heritage that is also a spa resort whose beneficial properties have been renowned since Antiquity. This heritage and wellbeing destination deserves to be explored.

LOCATION AND ACCESS: **F2**

Burgundy-Franche-Comté / The Vosges Massif

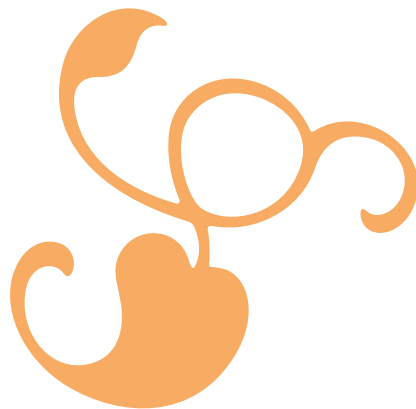
THE HAM OF THE MORVAN, from the mountains



Since Antiquity, and thanks to the countless forests of holm oaks that dot our territory, we have been enjoying pork in the Morvan. These solid pigs lived in semi-freedom until they made their way into the farmyards of the XVIII and XIX Centuries. The pigs fed the people and were even used as currency for farm and land rents. In the Morvan tradition, a pig was slaughtered on All Saints Day or at Christmas during "Saint Cochon", a feast in honour of the "couessot", as the locals referred to them. The meat would spend the winter in the salting cellar. The choice cuts, the hind legs, would become Morvan Hams after being salted, rinsed off, flavoured and then dried in a cool and well-aerated place according to the habits of the mountain people, undergoing a patient maturing process of 7 months, or even 9, 12 or up to 18 months, because the longer a Morvan Ham ages, the more complex and intense its flavour characteristics become.

The secrets of the production of this ham have been handed down to us by the families of charcuterie producers of the Morvan. The most famous is Fernand Dussert, Mayor of Arleuf, who supplied chef Bernard Loiseau and the great Parisian houses. This generous ham is best enjoyed with a nice glass of Saint-Bris white or a red from Irancy. If it is very well-aged, opt for a wine that is well-rounded and spiced in order to cut through its saltiness.

www.facebook.com/JambonduMorvan



GOOD TO KNOW

• An emblematic recipe is Eggs with Morvan Ham by Madame Baudry in Château-Chinon. Quite simply a top notch dish and eatery. The people of the Morvan swear by it!

LOCATION AND ACCESS: **C3** **C4**

Burgundy-Franche-Comté / Designed by Burgundy

BRESSE, Superstar poultry



It is the only one in France, Europe and the whole world that, just like a great wine, has boasted PDO status since 1957 (and AOP since 1996). Bresse poultry is reputed for its firm and marbled flesh, and for its delicate and pearly skin. It tastes of the terroir and, according to enthusiasts, varies in flavour from one farm to the next. Originally from an ancient and slow-growing breed, the Gauloise de Bresse Blanche, its history dates back to the XVII Century and coincides with the arrival of corn farming in the Bresse area.

The breed, of course, but also the way it is reared makes all the difference: every pretty bird enjoys its own private 10m² playground, a grassy patch that allows it to forage 1/3 of its food all by itself, a veritable hunting ground that is filled with worms, molluscs and fat grass. As for the menu served by its farmer, our beautiful Bresse enjoys corn and wheat: from cereal crops produced only in the PDO Bresse area! The final touch of this superstar diet is dairy products, most notably milk, provided right through its life.

The minimum lifespan of a Bresse chicken is also extraordinary: 4 months for chickens, 5 months for fattened chickens and 9 months for capons. Attention: all poultry that is produced "in Bresse" is not necessarily a "Bresse chicken". Keep your eyes peeled!

www.pouletdebresse.fr



TO SEE, TO LIVE

• All year round, the market on Monday morning at Louhans offers the very best of Bresse: poultry, butter and cream. Not to be missed.

• The Glorieuses de Bresse Festival: Every year since 1862, this has been THE event in Bresse! 5 days in mid-December to celebrate capons, turkeys and fattened chickens from Bresse, celebratory dishes par excellence, with competitions, tastings and a wonderful ambience.

• Bresse poultry offers us a treat in the Jura when served with yellow wine, accompanied with the very best mustards from Fallot, Maille and others.

LOCATION AND ACCESS: **D4** **E4**

Burgundy-Franche-Comté / Designed by Burgundy



CHAPTER 4

Cheeses

The cheeseboard of your dreams

In Burgundy-Franche-Comté, an exceptional cheeseboard awaits cheese addicts from France and from further afield! Hard cheese, soft cheeses, spreadable and even "liquid" cheeses, mild, fruity or robust flavours: there is something to suit every taste because the region boasts more than just one shelf in its maturing cellar! Comté, Morbier, Bleu de Gex...It is enough to surprise even the most discerning palate with its astounding diversity, varying in terms of the milk used, the production sites employed and the time spent maturing.

And what can you say about the Epoisses, Soumaintrain and Langres varieties? Powerful, long-lasting in the mouth, they delight lovers of vibrant and characteristic flavours, whilst the Brillat-Savarin and Chaource will bowl you over with their mild creaminess, perfect for delicate taste buds and tender hearts. Then there are the goat cheeses, the Cancoillotte and many more besides! A wondrous cheeseboard to be savoured in perfect simplicity with a slice of bread and accompanied by some astonishing wine pairings or subtly incorporated into delicious recipes.

www.produitsgourmandsbfc.fr



To try a piece of Comté is to go on a journey; climbing the great limestone staircase that is the Jura Mountains, crossing the flower-strewn meadows of fragrant plants and herbs. As you stroll by these meadows you will see the Montbéliarde and Simmental cows that populate this landscape studded with spruce trees and picturesque villages grazing peacefully. You can then follow the journey that the milk takes, from the way the pasture is treated right up to the cheese dairy in a nearby village. You can understand the countless crafts of the cheese maker who, in copper pots, creates the curds that will soon become the famous Comté that you enjoy so much. Before that, every wheel will be stored in a maturing cellar for many months where they will sit under watchful eye of the master maturer who will refine its character, its aroma and its texture. Under the skin of every cheese, a different story unfolds. The season, the micro-region of origin, the flora, the skill of the cheese maker, the ambiance of the cellar...it all has an influence.

To try a piece of Comté is to go on a journey back in time and into the traditions of this area: here where the tough winters oblige farmers to come together in order to produce a large and long-lasting cheese, a unique cheese that is the fruit of Mother Nature, ancestral savoir-faire and the solidarity of the mountain folk.

www.comte.com

NOTES

- The leading French AOP cheese in terms of volume produced, with 1,600,000 wheels on average per year
- 2,500 family-run farms
- 150 dairies collecting milk within a maximum radius of 25km
- 13 maturing houses
- 400 liters are required for a 40kg wheel, the equivalent of the milk produced by 20 cows per day.
- Maturing: 4 months minimum and anything up to 36 or 48 months.
- 83 descriptors regrouped into 6 families: lactic, fruity, roasted, herbal, animal, spiced.

TO SEE, TO LIVE

- Fort Saint-Antoine

A former military fort built in 1880 at an altitude of 1,100 metres between Malbuisson and Métabief was converted from 1966 into a maturing cellar by Marcel Petite, an impressive cathedral of stone where more than 100,000 wheels of Comté mature. Guided visits, encounters with the master maturer and tastings.

www.comte-petite.com
www.fort-des-rousses.com

LOCATION AND ACCESS: EF3 EF4 EF5

Burgundy-Franche-Comté / Jura Mountains



GOUGÈRES TWISTS WITH COMTÉ

Ingredients:

100g grated Comté
25cl water
120g butter
125g flour
4 eggs
Salt
Pepper

Preparation:

Combine the water, butter and a pinch of fine salt, and then bring to the boil.

Once off the heat, add the flour all in one go. Mix together until you have a dough that does not stick to the side of the pan. Place back on a low heat and cook for a further minute.

Add the eggs one by one and mix them into the dough. Add the Comté and mix well.

Preheat the oven to 160°C (gas mark 5/6). Shape the Gougères. Bake for 20 to 30 minutes.

Serve hot or warm.

Burgundy-Franche-Comté

MORBIER, a mark of character



Morbier is an unpasteurised cow's milk pressed and uncooked cheese whose history is intimately linked with that of Comté: in winter time farmers do not always have enough milk to produce large wheels of Comté (30 to 48kg). They therefore left the morning's milk to curdle, covered it with ash to protect it and topped it off with the curd from the evening's milking to create this "little cheese of just 5 to 8kg". This cheese is characterised by that famous black stripe that once was made from ash but is now created using vegetable coal.

As for the taste, as it matures for a minimum of 45 days Morbier develops its subtle and gourmet flavours, a variation on vanilla flavours with accents of vegetables, cream, caramel or hazelnut. A soft and rounded texture in the mouth when it is at its best, it is perfect over an aperitif, a picnic, in salads, on bread, melted or even in sauces or grilled. It is also worth trying with a handful of grapes, hazelnuts and a glass of Savagnin.

It is a cheese that is perfect for any gourmet occasion!

Whilst we have been aware of the existence of Morbier since the 18th Century, we had to wait until 2000 for this Comtois cheese to receive PDO recognition, 14 years after the regional label appeared. Around 7,000 tons per year are currently sold.

www.fromage-morbier.com



GOOD TO KNOW

- Extremely aromatic and delicate, Morbier should be stored in a cool and dry place. It is best to wrap it carefully (paper, box, cloth) so that it may be stored in the least cold area of the fridge. Avoid the vegetable draw as this is too humid. The best place would be a cool cellar. Remove it half an hour before serving as the ambient air will bring back all of its aromas.

LOCATION AND ACCESS: **E4**

Burgundy-Franche-Comté / Jura Mountains

CHEESES: THE CHEESEBOARD OF YOUR DREAMS

MONT D'OR, the genie is out of its box



Uncooked milk and a strip of wood: those are the two characteristic elements of Mont d'Or. Its origins are shrouded in mystery, even if the existence of a mountain cheese encircled by a strip of wood is mentioned as far back as 1280. We also find details of a "fromage de boîte" in 1799 in a letter addressed to Parmentier. One thing is for sure: it was a regular feature on the table of Louis XV! The sovereign must have appreciated its creaminess and the woody character produced by its spruce casing. This is an essential feature in its maturing process, but it also prevents the cheese from pouring out and aids in its transportation.

Originally, production of Mont d'Or was dictated by the weather. Because whilst our brave Montbéliarde cattle produce a significant amount of milk when the weather is fine, this can be scarce in the winter months. And as if that wasn't enough, the snow-covered roads made collecting the milk practically impossible for cheese makers. Undeterred by what fell from the skies, our farmers showed characteristic Comtois determination and devised a winter cheese. This is a seasonal tradition that lives on: cheese makers produce it from 15th August to 15th March and it is sold from 10th September to 10th May. It is best enjoyed at room temperature on fresh bread, or hot in its box, as a main dish alongside potatoes and local charcuterie.

www.mont-dor.com



GOOD TO KNOW

- Inseparable from the craft of the artisan Mont d'Or cheese maker is that of the Sanglier! Very few men and women still collect the strips of wood (or Sangle) from the spruce trees that are used to wrap this cheese.
- Mont d'Or or Vacherin? The former is French, the latter Swiss. These two great mountain cheeses are cousins even if there are a few subtle differences in the ways in which they are produced.

LOCATION AND ACCESS: **F3 F4**

Burgundy-Franche-Comté / Jura Mountains

CHEESES: THE CHEESEBOARD OF YOUR DREAMS

EMMENTAL GRAND CRU LABEL ROUGE AND GRUYÈRE DE FRANCE, revisiting the classics



Contrary to a "classic emmental", an Emmental Grand Cru IGP is alive! A combination of living elements (terroirs of Burgundy-Franche-Comté, climate, cows, raw milk, the people...) gives it a particular character. It languishes in its cellars for at least 84 days, slumbering beneath the watchful gaze of the master maturer. There, depending on the provenance of the milk and the season, an infinite array of colours and flavours develop.

As a Grand Cru, emmental takes on even more flavour, a gentle, fine and fondant body and even more beautiful eyes. Its artisanal production ensures a richness of flavour and a fruitiness produced by the raw milk as tradition dictates.

Gruyère de France IGP is also a cheese made from uncooked milk, born in the prairies of Franche-Comté and the Savoie according to IGP criteria laid out in 2013. A pressed cooked cheese from the milk of Montbéliarde cattle that are mainly fed on pasture grass and dry fodder in the winter, the transformation of Gruyère de France takes place daily at 9 artisanal cheese dairies before it is matured for at least 4 months in a cellar.

With its blonde body and little eyes (ranging from the size of a pea to that of a cherry) Gruyère de France has a veritable personality of its own. It is a cheese for all occasions, mild and with subtle aromas. Delicate and fruity, sometimes with floral notes, this centuries-old cheese deserves to be (re)discovered!

<https://emmental-grandcru.blogspot.com>

Burgundy-Franche-Comté / Jura Mountains / The Vosges Massif



NOTES

- What distinguishes Gruyère de France from Swiss Gruyère? The eyes!
- Gruyère de France IGP has eyes, unlike its Swiss cousin; it is made in wheels of 53cm to 63cm in diameter and 13cm to 16cm thick.
- A wheel of Emmental Grand Cru Label Rouge weighs around 80kg and requires 960 liters of milk.
- In 2015, cheese dairies produced 4,600 tons of Emmental Grand Cru as opposed to 260,000 tons of regular emmental that was produced in France. This is proof that the industry remains on an artisanal scale.

BLEU DE GEX HAUT-JURA, the blue of the mountains



A mild blue, Bleu de Gex is also known as Bleu de Septmoncel. This cheese made with uncooked milk with its marbled body displays its PDO (earned in 1977) on its skin, which is proudly stamped with the word Gex. The monks of Saint-Claude Abbey were already making it in the 13th Century. It is even said that Charles Quint, three centuries later, was a great fan...Beyond all the legends, one thing is certain: our blue cheese is now very popular with gourmets and therefore takes pride of place on the top tables. On a cheeseboard or in dishes, it works wonders. Try toasting thinly-sliced gingerbread, pop a slice of Bleu de Gex on top, a few cubes of fresh pear and a twist of pepper, and grill for a minute or two. It is delightful at aperitif hour. Try it also in a fondue, as a sauce on beef fillet or trout, in a salad or even in puff pastry. It must be said that Bleu de Gex gets its extraordinary personality from the high pastures perched up on the Jura Mountains, between the departments of the Ain and the Jura. What is more, the savoir-faire of its artisans, cheese makers and maturers determines its unparalleled character. We love its delicate aromas of vanilla, hazelnuts and mild spices, with even a note of mushroom. Mild yet robust, subtle yet powerful, unctuous yet firm: a real gourmet conundrum.

www.bleu-de-gex.com



NOTES

- Currently, just 4 workshops are responsible for an annual production of around 550 tons. Two are co-operative dairies that manage this directly, one is a co-operative milk dairy and the other is a private cheese dairy.

LOCATION AND ACCESS: **E4** **E5**

Burgundy-Franche-Comté / Jura Mountains



Cancoillotte takes its name from the terms "caillot" or "caillebotte", a mass of curdled milk obtained after the farmers of the XIX Century had first removed the cream from the milk in order to make butter, and then curdled the remaining skimmed milk to create cheese. The curds were then ginned and left to ferment before being melted in order to obtain this speciality that is unique in its genre. Liquid, sticky, spreadable, flavoursome... and skimmed!

This lucky coincidence makes Cancoillotte one of the lightest speciality cheeses, with a particularly low fat content (just 8% on average) and practically no cholesterol! It is therefore suitable for any diet, without having to sacrifice your gourmet side. Cancoillotte inspires a great many producers in order to double your pleasure and create some harmonious combinations. As well as the classic plain and garlic varieties, you can now find Cancoillotte with fine herbs, Jura wine, absinthe, Chanterelle and Morel mushrooms, nuts, Griottines® cherries, cumin, mustard, shallot, lardons, smoked...the list is endless and brimming with creative gourmet treats when it comes to this inspired and inspiring cheese that can be eaten hot or cold, on a nice piece of bread.

www.facebook.com/cancoillottefranche-comte



NOTE

- A bid for IGP status was officially presented to the INAO in January 2015 and is currently being considered.



THE PLATE OF THE JURA MOUNTAINS

Preparation:

In a salad bowl, prepare the salad and the vinaigrette

Peel the potatoes and cook for 20 to 30 min in boiling water.

Plunge the Morteau sausage into a casserole dish of cold water (so that its temperature rises steadily without it bursting). Do not prick the sausage; its distinctive smoked flavour will be lost in the cooking water. Once the water starts to simmer, cook for 30 to 45 minutes (depending on the size) in simmering water.

In a bain-marie, "heat" the open pot of Cancoillotte for 10 min until you have Cancoillotte that is warm and liquid (you can now even buy pots that are suitable for the microwave).

Dress the salad and add each ingredient.

Ingredients:

1 Morteau sausage

Potatoes

Salad

*Plain, garlic or white
wine Cancoillotte*



Just its very name conjures images of creamy, gooey, delicate, voluptuous delight...Brillat-Savarin is a naughty treat. And for good reason: this great cheese with its soft body and milky curds is made using cow's milk enriched with cream. You might say it is the foie gras of cheeses, a pure marvel that came to be at a time when fat was a sign of wealth and opulence. In 1930 Henri Androuet, a reputed Parisian cheese maturer and trader, combined his own savoir-faire with that of a talented producer in order to perfect a truly exception product: a triple-cream cheese that he named Brillat-Savarin in honour of the famous magistrate and gastronome. It proved an immediate success, so much so that other cheese makers started employing the "Androuet recipe".

The area in which Brillat-Savarin IGP is produced and matured stretches from the south-east of Burgundy to the centre of the Seine-et-Marne, in Brie country. It can be enjoyed young or aged and displays a pretty rind that is velvety or speckled respectively. Brillat-Savarin goes wonderfully well with Crémant de Bourgogne: a white variety with a young cheese because the freshness and vivacity underscores the milky creaminess of the cheese; a Blanc de Noirs variety, powerful and persistent with notes of red fruits and dried fruits, with a more mature cheese, where acidity fades and the aromas of mushroom, undergrowth and hazelnut are revealed.

<http://igbc.fr>

RECIPE BOX

BRILLAT-SAVARIN WITH BURGUNDY TRUFFLE

Preparation:

Because of its extremely delicate flavour and unrivalled creaminess, Brillat-Savarin lends itself particularly well to this celebratory recipe that pays tribute to that other Burgundian speciality; the truffle!

You simply have to cut the whole cheese into two discs of equal thickness, place fine slices of beautiful fresh truffle on the base and top with the second disk of cheese. Wrap the Brillat-Savarin with truffle in cling film for at least 24h. Refrigerate and remember to take it out at least 30 min before serving so that it reaches room temperature.



At the southern tip of Burgundy-Franche-Comté, narrow meadows squeezed in between the wine producing hillsides allow wine growers to raise a handful of goats. These flocks produce milk that can be turned into cheese for the wine grower's family as well as manure for the vineyards! These little cheeses, whose history is intrinsically linked to that of the vineyards, were created using uncooked whole milk ladled every morning into a mold improvised from the family's crockery. They would stay there, draining off, for the whole day whilst the farmers worked in the vineyards. In fact, they would never be turned, leading to the truncated cone shape that is so characteristic of Mâconnais AOP cheeses. This goat cheese's notoriety spread beyond the Saône-et-Loire from the 19th Century onwards thanks to the wine trading routes. Its lightly-speckled rind, ranging from cream coloured to bluish, and its fine, smooth, soft, slightly salty body, offers an array of milky notes combined with a touch of dried fruits, developing into the flavours of autumn and of the undergrowth when matured for slightly longer. It is traditionally enjoyed as a snack, with and aperitif or as part of a cheeseboard, accompanied by a glass of Mâconnais wine, of course! White wines like Mâcon Village or Saint Véran go with young Mâconnais AOP, or try Mâcon or Beaujolais Village reds with a more mature cheese.

<http://igbc.fr>



GOOD TO KNOW

- One of the very smallest goat cheeses is actually from Burgundy: it is rightly named the "Bouton de Culotte" or trouser button! Just like its big brothers, Mâconnais AOP and Charolais AOP, it is artisanal made at farms or in small cheese dairies.

LOCATION AND ACCESS: **D5**

CHAROLAIS, the land of the goat



It's not all cows in the Charolais; they also have goats! They appeared in the 16th Century, at a time when cattle farming started to take shape here and, with it, the remarkable landscape of bocage hedgerows. People who had no land, labourers and sharecroppers, would raise a few goats, or "poor man's cattle" as they were known, allowing them to graze on the side of the hedgerows and along public rights of way. That is how Charolais cheese was born and, very quickly, became a part of the local diet for farm workers. Nowadays, goat farmers preserve the ecological richness of their environment to ensure that their herd receives the very best. In this way, goats are fed from pasture that stems from the AOP designated zone and is in step with the seasons: fresh grass and a very diverse range of plants during the summer season and that same grass, as dried fodder, when the weather obliges them to stay indoors. It is a diet that is 100% natural and local! Just like before, Charolais AOP is made with uncooked whole milk, ladled into molds and turned manually twice a day. During the maturing process, this long-lasting 280 gram cheese in the form of a tall cylinder with a slightly protruding midriff, like that of a barrel, becomes covered with a white down that has a tinge of blue. Its body is cream-coloured, smooth and soft, with a gentle aroma of undergrowth and complex plant and milk flavours that develop as the cheese ages.

<http://igbc.fr>



THE PERFECT ACCOMPANIMENT

- A dry white wine or a red from the Côte Chalonnaise, or more generally from the new world, accompanies this unctuous and fresh-flavoured goat cheese perfectly. Best served on a cheeseboard alongside nuts, chestnuts and a slice of farmhouse bread.

LOCATION AND ACCESS: **C5**

Burgundy-Franche-Comté / Designed by Burgundy

ÉPOISSES, a heritage gem



Beneath its glossy rind that naturally evolves from burnished ivory to brick red, a careful cut reveals a body that is light beige, soft and fondant. The penetrating aromas and intense flavours of the undergrowth contrast with the delicious creaminess, the fruity, honest and balanced taste of a cheese that is full of contradictions! Epoisses AOP is a lactic curd cheese, with a soft body and washed rind. Its paternity is attributed to a religious community based in the village of Epoisses in the Côte d'Or during the 16th Century. The region's farmers took up this original recipe, doggedly establishing a series of rules over time. This cheese made of whole milk is matured over 4 weeks during which time it is regularly washed by hand with water enriched with Marc de Bourgogne. Perfect for refining its forceful character!

This character is already marked by the local breeds of cattle (Brune, Montbéliarde, Simmental) that receive GM-free feed alongside fodder grazed exclusively from the area of the appellation, which extends across the Auxois - Terre Pleine and the Châtillonnais - Plateau de Langres. Epoisses, a traditional cheese board favourite, can also be enjoyed with an aperitif where it forms a decidedly happy couple with toasted gingerbread. Faithful to its Burgundian roots, Epoisses expresses itself marvellously alongside the wines of the region: reds from the Côte de Nuits and Irancy, or whites from the Côte de Beaune.

<http://igbc.fr>



TO SEE, TO LIVE

- In Epoisses, a little village in the Côte-d'Or of 800 inhabitants, there is the cheese and the château, owned by the same family since 1661! Every May, the village organises the Bread, Wine and Cheese Festival. It is a happy (and gourmet) trilogy that welcomes thousands of visitors who come to meet local and regional food artisans.

LOCATION AND ACCESS: **C2 C3 D2**

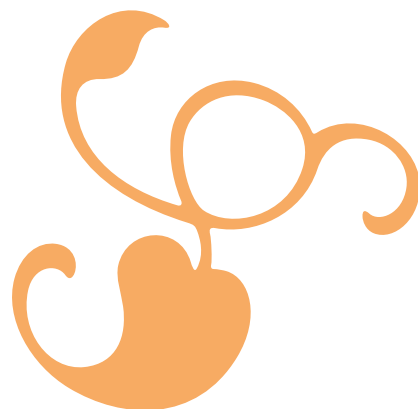
Burgundy-Franche-Comté / Designed by Burgundy

SOUMAINTRAIN, the old story of a young PDO



We are in the Yonne. The gentle Armance Valley stretches between the waterways and verdant hills that surround the village of Soumaintrain. Beyond the picture postcard setting, a geological fact has given rise to a great cheese: here, the wet meadows capture silt from the soil and it is assimilated by the cows, a herd whose feed is essentially made up of fodder and grass. This mineral element adds to the rich aromatic palate of Soumaintrain and its persistence in the mouth. A whole milk cheese with a soft body and a rind that is washed in brine, it is fine and mild with a lactic taste. The maturing process reinforces the vegetable (mushroom, humus, hay, straw) and woody aromas. Depending on the length of this maturing process, animal nuances may even develop. Because of this, Chablis wines and Soumaintrain cheese are an ideal marriage: Petit Chablis or Chablis for less mature varieties, Chablis Premier Cru or Grand Cru for a more expressive Soumaintrain. Although it has only benefited from AOP status since 2016, Soumaintrain boasts a very long history: since 1631, it was used as a tithe at Pontigny Abbey in the Yonne. In the 19th Century, the farmhouse cheeses were distributed across eastern France by cheese merchants, coining the term Soumaintrain.

<http://igbc.fr>



TO SEE, TO LIVE

- The Gaugry cheese dairy boasts a public gallery window that looks in on all the production rooms and offers an educational discovery of Soumaintrain. Guided or unguided visits can be arranged by reservation, finishing off with a tasting. Cheese maker's tip: visit in the morning if possible, when the dairy is in full swing.

<http://gaugryfromager.fr/visite/>

LOCATION AND ACCESS: **B5** **C3** **D3**

Burgundy-Franche-Comté / Designed by Burgundy

CHEESES: THE CHEESEBOARD OF YOUR DREAMS

CHAOURCE, a medieval recipe



With its highly-recognisable tall cylindrical shape, this cheese with a moulded rind boasts a body that is fine, smooth and unctuous, typical of lactic curd cheeses. Its mild, slightly salty, flavour has a little hint of acidity, accompanied by notes of cream, fresh mushroom and hazelnut. In the Middle Ages, the monks, proprietors of the pastures needed to feed livestock, revealed the very first techniques for creating this cheese. The major stages of production were in step with the daily routine of the farmers, who had very little spare time. The cheese was made using whole milk, that is to say milk that had not been skimmed of its cream that curdled naturally. It was then slowly drained, without any particular supervision required. This simple cheese was therefore destined for the family to enjoy, even if history tells us that Marguerite of Burgundy loved it so much that she demanded it be served at her table. The growth of the product in the 19th Century came alongside the emergence of a demand in the city driven by the Troyes hosiery factory. This development led to it being collected at the farm and sold on in markets by Cossoniers, or cheese merchants. Within the borders of the Aube and the Yonne, the unctuous and creamy nature of Chaource is enjoyed fresh and accompanied by a cheeky glass of Rosé des Riceys, Champagne or Chablis.

<http://igbc.fr>



NOTES

- The production of Chaource AOP requires 2 liters of whole cow's milk for a small format (250 grams) cheese and 4 liters for the large format (450-500 grams) variety. The animals and their feed mostly come from the area of the appellation (at least 80% and 85% respectively) and from the farm itself (at least 75% of the feed).

LOCATION AND ACCESS: **C2**

Burgundy-Franche-Comté / Designed by Burgundy

CHEESES: THE CHEESEBOARD OF YOUR DREAMS

CÎTEAUX, the monastic cheese



Although it bears the name of a Cistercian abbey founded 900 years ago (1098), Cîteaux cheese has “only” been produced since 1925. This relative youthfulness in the context of cheese making belies the fact that it is still both artisanal and monastic, as the process of production is carried out by the abbey's monks; from milking to maturing and right up to the sale of this precious cheese. Everything begins with the cows, those at the abbey's farm: Montbéliardes that enjoy 240ha of land so that they can produce generous quantities of milk. This is heat-treated in order to create a cheese with a lightly-pressed body and a washed rind. Maturing is carried out in damp cellars for around two months.

When it comes to tasting this cheese, the fine and smooth rind that is light ochre in colour and covered with a light white down opens up to reveal an ivory-coloured body that is smooth and glossy, with a creamy or even fluid appearance. The light aroma of the cellar gives way to an unctuous texture that carries a fruity, gourmet and balanced flavour. A long-lasting cheese that is comparable to Reblochon and requires a great deal of attention on the part of the 25 monks, it is perfectly in step with the pace of monastic life. Cîteaux cheese nowadays represents an essential source of revenue for the abbey, where it is sold directly to the public.

www.citeaux-abbaye.com



TO SEE, TO LIVE

- Situated in the Côte d'Or, near Nuits-Saint-Georges, the abbey of Notre-Dame de Cîteaux can be visited, offering a spiritual and cultural journey through 900 years of history. Guided visits by reservation. Cheeses are available at the abbey's boutique.

LOCATION AND ACCESS: **D3**

Burgundy-Franche-Comté / Designed by Burgundy

BRESSE CREAM AND BUTTER 2 PDO of traditional farming



On a simple piece of fresh bread, savour a knob of Bresse Butter. Imagine an applet art, just out of the oven, upon which you spoon a generous helping of Bresse Cream... Bresse PDO butter and cream draw their flavour and their fame from their region and their attention to the crafts of yesteryear. The result of traditional churning, the butter becomes tender, supple and airy. As for the cream, it is divided into a semi-thick variety that is velvety and mild and another thicker variety with a vivid and fresh flavour that is slightly acidic; products that are generous, gourmet and inspiring.

Formerly produced in the heart of every farmhouse, Bresse PDO cream and butter have been passed down through the centuries. Now produced in creamery dairies, they still bear the authentic flavours of their native Bresse. This is a land full of character that offers pastures that provide a range of fodder and areas that are perfect for corn. This way of feeding the herd that combines grass, corn and cereal crops produces milk that is rich in fat and aromatic components.

This is a precious heritage that modern-day producers maintain and value greatly. The sites that produce dairy products, situated nearby, also rely on traditional savoir-faire to ensure the excellence, traceability and freshness of Bresse cream and butter.

<http://igbc.fr>



RENCONTRE

- Davy Tissot, MOF 2004 chef, is an ambassador for Bresse PDO cream and butter. These products that he appreciates for their aroma, taste, unctuousness and fondant properties are "the result of a veritable savoir-faire combined with the determination of some truly passionate people". The Saisons Restaurant at the Paul Bocuse Institute in Ecully.

LOCATION AND ACCESS: **D4 E4**

Designed by Burgundy / Jura Mountains

The flavoursome repertoire of Burgundy-Franche-Comté cheeses would not be complete if we forgot to mention some truly emblematic specialities like Munster AOP, Nivernais, Langres AOP or even the cult classic Vache qui Rit®. Secret, world-famous or produced along our border regions, these cheeses nevertheless carry the identity of our lands.

Munster, for instance, has a distinctly Alsace and Lorraine accent, but it also has a foot in our region, in the Vosges du Sud, the area of Belfort and the north of Haute-Saône in fact. An honest, generous and virile cheese when it is fully matured, it is served just as it comes or with cumin and even warm in dishes from the mountains.

Another border variety is Langres AOP, a whole milk cheese whose roots lie in the Marne, the Aube and the Meuse, aged with Marc de Bourgogne or Champagne. The so-called Langres Fountain, that little hollow it has on top, is achieved naturally because the cheese is never turned during its production.

Then we have Nivernais, the fruit of a production hidden within the Nièvre. It is the descendent of an ancient cheese making tradition that involves adding one or two layers of cream between the layers of curds. This is a lengthy and fastidious process that was lost over time but reintroduced in 2002 thanks to a handful of farmers. This cheese is 100% farm-produced and ultra-creamy.

Last but not least, La Vache qui Rit® needs no introduction. Born in 1921 from Léon Bel, its father from the Jura and a real visionary, the famous laughing red cow is present in more than 120 countries across the globe. The Bel Group remains a family business, even if it does employ over 12,000 people.

www.groupe-bel.com



TO SEE, TO LIVE

• The Maison de la Vache qui Rit

Despite worldwide success, it has never forgotten its roots: since 2009, the superstar cow has had its own house in Lons-le-Saunier, on the very site where the very first portions of Vache qui Rit® were made. It is a house that has just been renovated, with a completely reimagined presentation and even more thrills and interactive features: 2,000m² dedicated to the collections, original souvenirs and collectables, works of art, but also temporary exhibits, entertainment, experiences, a cookery workshop, a garden and multimedia trails that explore the world of everyone's favourite cow!

www.lamaisondelavachequirit.com

Burgundy-Franche-Comté

CHAPTER 5

Other products

A generous nature

Beyond the appellations, the high-end and well-renowned productions, regional gastronomy also boasts some little treasures. Secret little gems which, nevertheless, still define Burgundy-Franche-Comté, also born from the generous nature and the savoir-faire of local people. Seasonal or year round, elaborated by our artisans, harvested from our gardens, orchards, undergrowth or even fished out of our rivers and ponds, these products are the fruits of traditions that are firmly rooted and passions that are lovingly cultivated. Truffles, escargots, fish, frogs, fruits and vegetables, honey and gingerbread, mustards, sweet treats...so many pearls of the terroir that we have the pleasure of sharing with you. Throw open the door to Burgundy-Franche-Comté's pantry and help yourself!

www.produitsgourmandsbfc.fr

BURGUNDY TRUFFLE, the first truffle to be served at the table of the Kings of France



On an unctuous “brouillade” of eggs, in fine slices on a piece of lightly-toasted bread or even served over poultry, pasta, potatoes or a risotto, Burgundy truffle (*tuber uncinatum*) provides remarkable aromas, where potency and finesse combine wonderfully. In order to preserve these flavours, enthusiasts know that they must be served raw or very lightly heated so that they become infused in certain recipes.

This precious “black pearl” is an autumnal variety it is important to harvest only when fully mature, from mid-September to late January, in order to enjoy the intensity of its perfume. It is that which guides the dogs and pigs to the secret hiding places where truffles abound. It loves shade and cool places, at the foot of certain trees (oaks, walnut trees, hornbeam, lime, beech, pine, cedar...) with which it lives in symbiosis: whilst it provides nutritional elements that are inaccessible to the tree, for its part and by photosynthesis the tree provides organic molecules that the truffle would not otherwise be able to produce.

It finds a happy home in our region, whose climate gives it the time to ripen before the harsh frosts arrive.

www.syndicat-truffes-de-bourgogne.org



TO SEE, TO LIVE

- The union of Burgundy truffle producers organises markets and events based around this pure little gem in Avallon, Vezelay, Nevers, etc...

LOCATION AND ACCESS: C2 D3

Burgundy-Franche-Comté / Designed by Burgundy

OTHER PRODUCTS: A GENEROUS NATURE

MOUTARDE DE BOURGOGNE, all the piquancy of Burgundy celebrates 25 years!



The history of Burgundy mustard is a long-running love story! At the origins of this idyll, the traditional cultivation of mustard seeds and the production of the vineyards, notably of sour wine. This acidic juice extracted from grapes that had not ripened is ideal for creating the famous mustard. During the Middle Ages, the Dukes of Burgundy were the very first ambassadors of this flavoursome and piquant paste that caused a stir all the way to the court of the King of France. It was a phenomenal success, so much so that the XVII Century saw the birth in Dijon, and later in Beaune, of the corporation of mustard producers that regulated the usage of wine products in the confection of this condiment. But over the centuries, the production of Burgundy's mustard seeds expanded to benefit other farms.

This was up until 1990 when the industry in the region was reorganised. Nowadays, the “Moutarde de Bourgogne” Association works to offer a product that is distinct from Dijon mustard, which is not actually always produced here in Burgundy. Created using seeds that are grown and stored in Burgundy and Burgundy AOC Aligoté or Chardonnay (25% minimum) white wine, “La Moutarde de Bourgogne” is reclaiming its terroir.

Proof of this is its PDO, the only one in France awarded to mustard! This is an essential and ancestral condiment that is being reinvented under the aegis of the greatest Burgundian producers.



TO SEE, TO LIVE

- In Beaune, the Fallot mustard factory invites you to enjoy some thrilling sensations: a visit behind the scenes of a family business founded in 1840. Industrial machinery is placed at the service of artisan savoir-faire in order to produce a range of Burgundian mustards and condiments that shake up the taste buds: gingerbread, tarragon, honey, nuts, blackcurrant, basil... Burgundy mustard in all its forms!

A living heritage business.

www.fallot.com

LOCATION AND ACCESS: D3

Burgundy-Franche-Comté / Designed by Burgundy

OTHER PRODUCTS: A GENEROUS NATURE



That which we qualify as "from Burgundy" is not really from here, or in any case not only from here.

There is no label or appellation "escargot de Bourgogne (Burgundy snails)", but rather just an expression that defines the "helix pomatia".

But there is nevertheless a history that links the gastropod with Burgundy: in 1814, Talleyrand, Napoléon's housekeeper, had to prepare lunch for Tsar Alexander I in Burgundy. It was very late and there was nothing left to serve, so the chef, Antonin Carême, gathered some snails from the garden. He added garlic to "hide the taste", parsley to "improve the look" and butter to "aid deglutition". The Tsar, having enjoyed the meal, popularised "Escargots de Bourgogne" far beyond our borders.



NOTES

Prevalent throughout Burgundy in the 70s, *hélix pomatia* unfortunately fell victim to pesticides and intensive harvesting. Nowadays protected, its harvesting is strictly controlled. Because they are impossible to farm, we tend to import enough to satisfy demand.

Other species are farmed by snail farmers in the region, who still recreate the famous Burgundian persillade using local ingredients: butter, garlic, shallots and parsley. It actually makes more sense to refer to them as escargots "à la bourguignonne" rather than escargots "from Burgundy".



ESCARGOTS AU CHABLIS

Ingredients:

6 dozen shelled escargots
500g Paris mushrooms
2 shallots
2 cloves of garlic
100g butter
1 bouquet of parsley
250g heavy Bresse cream
25cl Chablis
Salt
Pepper

Preparation:

Drain the escargots.
Cut the mushrooms into slices.
Chop the shallots, garlic and parsley and mix with butter. Season with salt and pepper.
In a frying pan, melt the butter. Add the mushrooms and sauté for 2 or 3 minutes. Add the escargots and mix.
Deglaze the pan with Chablis and reduce by half.
Add the cream and reduce again by half over a high heat.
Adjust the seasoning.
Serve piping hot in a small bowl.



In a land that is as rich in waterways, ponds and lakes as Burgundy-Franche-Comté, fishing and aquaculture flow in abundance! Wild or more languid, our waters provide a dream world for avid anglers and fishing novices alike.

There are countless enthusiasts seated bankside or standing in their waders in the currents all along the Armançon, Doubs, Loue, Ognon, Saône, Yonne... (The list goes on). They read the river, choose the right spot and patiently wait for a bite.

For those who are more impatient, rendezvous at the fish farms where you can fish or simply buy products from our aquaculturalists as a short cut: fresh or smoked fish, whole or in fillets, mousses, rillettes, terrines, roe... You may even rub shoulders with restaurateurs who have come to find what they need in order to concoct the typical recipes of the region: fried carp, Pochouse stew, trout in yellow wine, loin of zander with Morels...

Aquaculture also involves frogs! In this case it is known as "ranaculture". In the region, it is grass frogs that fill the ponds, but watch out, the season is very short (barely 2 or 3 months of the year) and eagerly anticipated by lovers of frogs legs in persillade, in cream or just as they come, with a knob of butter!



TO SEE, TO LIVE

- In the river Saône, try the catfish fishing with a guid, track and discover the secrets of this giant of the rivers. From 3 hours to a full day initiation.

www.peche-au-silure.com



PÔCHOUSE STEW

Ingredients:

2kg freshwater fish (eel, pike, carp, perch, zander, tench...)

50g lardons

1 bouquet garni, 1 onion

6 cloves of garlic

1 shallot, 1 small leek

1 bottle of Chardonnay

100g butter, 25cl cream

1 egg yolk

6 croutons rubbed with garlic

Salt, Pepper

Preparation:

Carefully wash and clean the fish and cut into chunks.

In a large casserole dish, fry the butter, lardons, onion, shallot, leek and the seasoned fish pieces. Add the Chardonnay, crushed garlic and bouquet garni and a bit of water (the fish should be covered).

Cook for 20 to 25 min.

Remove the pieces of fish (reduce by half) and add them once again along with a mixture of cream and egg yolk. Adjust the seasoning.

Serve piping hot without bringing it to the boil, accompanied with the croutons rubbed with garlic.



Vineyards and bocage hedgerows, plains and mountains, rivers and forests; nature has blessed us with a quite extraordinary garden. An abundant cornucopia filled with a multitude of seasonal fruits, vegetables and plants.

Those who love to "eat local" will find exactly what they need here to satisfy their desires: leafy greens (chard, celeries, cauliflowers, spinach, lettuces...), root vegetables (beets, carrots, parsnips, turnips, radishes, celeriac, chervil root...) or tubers (Jerusalem artichoke, potatoes...) as well as marrows, beans, tomatoes... Prévert would struggle to find enough words and Arcimboldo would be at a loss to paint so many colours!

When it comes to fruit, cherries are a speciality of the Pays Fougereois with nearly 40,000 cherry trees. In this area that we call La Vôge, you can find some typical varieties alongside others that are quite rare: Béchat, Caraude, Jean Blanc, Marie Jean Diaude, Tinette, Chapendu... Here we transform them into Kirsch, Guignolet and an aperitif that combines Kirsch and Arbois wine that is poetically known as "Lo cul dra haut" (bare bottom!). It is also the birthplace of the recipe for the famous Griottines de Fougerolles®, a reference point for French gastronomy that is exported across the globe.

Other orchards and gardens provide harvests of blackcurrants and red fruits, mirabelles, pears, apples, plums, rhubarb... So many delights to enjoy as they come, in tarts and beignets or steeped in eau-de-vie!



WELCOME TO THE FARM

Created in 1988 by farmers, the "Bienvenue à la ferme" network brings together more than 8,000 agriculturalist members. It's managed by the Chambres d'Agriculture France association and brought to life by the regional and departmental "Bienvenue à la Ferme" inns that advise farmers. The offer provided by members of the network is extensive: from tasting farm products and products of the terroir to a range of varied activities, fun and educational, as well as accommodation and stays at local farms.



Burgundy-Franche-Comté



Burgundy-Franche-Comté has not been waiting for the public to wake up to the plight of the honey bee before doing something to protect them and provide them with flowers from which to forage in perfect serenity. Acacia, horse chestnut, dandelion, linden, bramble, pine: our verdant countryside and deep forests are a paradise for bees and an inestimable resource in the production of the nectars born from our local flora. It is here that you will find Vosges PDO pine honey (the fruit of an interaction between bees, trees and... aphids) or even Morvan honey that is made in the heart of the Morvan Regional Natural Park. Then, just around the bend, in a meadow or a vineyard, you will spot countless hives, evidence of the passion of professional or amateur beekeepers, the precious intermediaries in the delicate love affair between Mother Nature and the bees.

When you think of honey, gingerbread springs to mind!

It originally hails from China –mi-kong or honey bread – but thanks to Marguerite of Flanders (who introduced it to Burgundy in the XIV C) and following a number of adaptations to the recipe, it became a regional speciality and, more precisely, a speciality of Dijon! In 1940, the city was home to 14 factories! Today, the majority of these have disappeared but the tradition remains. Because of this the "Gingerbread Factory" opened its doors in Dijon, the brainchild of the Mulot & Petitjean Company. This family business is the heir to an ancestral savoir-faire dating from 1796 and its specialities are exported as far afield as Japan.



TO SEE, TO LIVE

• More gingerbread, but this time encased in chocolate in the shape of a little pig. This is a tradition from the Middle Ages that signals the festivities to mark Saint Catherine's Day at Vesoul. On 25th November (and for the entire month of November) it is traditional to gift these famous gingerbread porkers with the person's name written on them. Pâtisseries also serve up this speciality in blocks, smothered in chocolate ganache or orange compote.

Burgundy-Franche-Comté



Along with a tea or coffee, try a slice of “gâteau de ménage” (brioche pastry covered with a glaze of egg, sugar and cream), “gâteau aux sèches” (fritters that are both crunchy and gooey) or some “corniottes bressanes” (short pastry packed with a creamy sweet filling).

A perfect gift for collectors would be “Anis de Flavigny” in their pretty tin boxes! These delicate white bonbons encase an aniseed with sugar and are flavoured with aniseed, of course, but also blackcurrant, lemon, ginger, rose, violet...The secrets of their production lie in the old abbey at Flavigny-sur-Ozerain in the Côte-d’Or.

Prefer chocolate? The region boasts some wonderful places, like the boutiques of Meilleurs Ouvriers de France winner Fabrice Gillotte, Bernard Dufoux or even Edouard Hirsinger. Don’t forget the creations of the countless artisan chocolatiers, such as “Les Belles Comtoises”: born in 2000, these little cows are a tribute to the unmistakable Montbéliarde breed.

For caramel fiends, a little detour to Nevers to sample a “Negus” (a little soft caramel with chocolate that is encased in cooked sugar) is a must, as is a trip to Morteau to discover Klaus caramels made with salt from Salins-les-Bains, or the Griottines de Fougerolles.

This is an inspired terroir, even in terms of ice creams flavoured with pine, gentian flower, blackcurrant, Macvin or gingerbread!



TO SEE, TO LIVE

- In the village with such a characteristic smell, discover the recipe of the Flavigny aniseed candies, unchanged since 1591. Free guided tour every morning of the week. Intoxicating!

<https://anis-flavigny.com>



This simple little purple flower hides a real treasure: bright red pistils that are delicately imbued with a heady fragrance; that of saffron. Far away from Iran, Kashmir or the high Atlas Mountains that forged its noble reputation, saffron is also cultivated here in Burgundy and in Franche-Comté. One of the most precious of spices has found a new home and a place where it is carefully nurtured by its producers. In Haute Côte-d’Or, in the Brionnais, in Auxonne or even in the Jura, on the banks of the River Loue, saffron farming is an exacting business; it requires know-how and close attention. This is done to perfection by a handful of enthusiasts that are able to provide our regional gastronomy with a flavour that is remarkable in every way.



TO SEE, TO LIVE

- In October, during the flowering period, participate in collecting of flowers and extracting of valuable pistils. The experiment can last several hours, the «safranière» is at its peak activity!

<https://safrandesaulnes.fr>

VELLEMINFROY WATER, flows from the source



Velleminfroy is the story of a spring that was saved from obscurity by one man who fell in love with this place: baker and businessman Paul Poulaillon. In the Haute-Saône, in a perfectly well-preserved corner of nature, this special terroir produces an ancestral source of water of exceptional purity and balance. Blessed with a neutral pH and rich in mineral salts, this virtuous water can be enjoyed by everyone from the age of 2 right the way through their life. A sparkling variety is also available.



TO SEE, TO LIVE

• Need for magnesium? Lack of Calcium? Problems of digestion? The virtuous water of Velleminfroy is the solution. Between Vesoul and Luxeuil-les-Bains, visit the production site where water is bottled from the spring and discover the museum dedicated to water.

www.eaumineralevelleminfroy.fr

LOCATION AND ACCESS: **F3**

Burgundy-Franche-Comté / The Vosges Massif

OTHER PRODUCTS: A GENEROUS NATURE

CHAPTER 6

Gastronomic tourism

A taste for travel

There are so many sites and addresses that showcase the good life in Burgundy-Franche-Comté, ambassadors of our flavoursome regional identity. So it is that, armed with curiosity, we awaken our taste buds and let our desires and appetites guide us as we give in to the gourmet temptations of this flavour-filled area. Traditional villages, museums devoted to blackcurrant, cherry or even gingerbread, prestigious or more secret eateries, farm inns, tables d'hôtes and countryside bistros, with your head and your fork in the stars, or stepping among the vines, every venue, every gourmet encounter is another way of exploring the region.

Discoveries recount to us the savoir-faire inherited from our predecessors, the quality of the products that are made traditionally and with such passion, as well as this art de vivre and taste for sharing that is so dear to the local people.

www.produitsgourmandsbfc.fr



Burgundy-Franche-Comté boasted 39 Michelin stars, including 5 doubles and even a triple. From the Belfort area to the edges of the Saône et-Loire, from the Jura Mountains to the slopes of the Morvan, passing through the Côte d'Or and the valleys of the Yonne or the Saône, this is recognition of an insatiable quest for excellence that inspires our chefs. Profoundly inspired by the local area and respectful of its flavoursome traditions, these chefs are formidably creative, pioneering and experimental as, every single day, they reinvent, reinterpret and push the frontiers of regional gastronomy, bringing all this to the table. Truly great ambassadors for the Burgundy-Franche-Comté!

www.produitsgourmandsbfc.fr



Burgundy-Franche-Comté



The "Table Comtoise" network of restaurants, managed by the Comité Gastronomie et Promotion des Produits Régionaux (GPPR) for more than 20 years, is enhanced year after year with new addresses run by chefs that are committed to defending regional gastronomy. This group has taken on a new dimension following the merger of Franche-Comté and Burgundy, inspiring at the same time a renewed dynamism within this network.

A new project is in the pipeline that looks set to further showcase the generosity of the Greater Region's gastronomic heritage, and of its ambassadors and establishments. For the most part, these very establishments are also signed up to the region's Qualité Tourisme scheme, which reunites their common values.

A different aspect of this network that is itself in the process of evolving is the range of distributors and producers that sell directly to the public, which up until now has fallen under the "Boutique Comtoise" label. This allows gourmets to discover, sample and treat themselves to a whole range of regional products from Burgundy-Franche-Comté.

The commitment of partner restaurateurs, producers, traders and artisans guarantees consumers that quality produce from our region is used on a daily basis. Chefs, producers and distributors from this network are also mobilised regularly alongside the GPPR to provide culinary activities and demonstrations, tastings or pop-up retail outlets that all highlight the savoir-faire and terroir of the region, good food and locally sourced produce, from field to fork.

www.produitsgourmandsbfc.fr



Burgundy-Franche-Comté



Burgundy-Franche-Comté boasts 7 gourmet and cultural tourism sites that are based on their respect and commitment to a charter of quality. This charter is centred on 3 founding principles: products of the terroir, historic heritage and a welcome for the public. Comté cheese and its Amis du Comté, the wines of the Arbois, Tuyé smoked meats of the Haut-Doubs, Burgundian blackcurrants at the Cassissium, Charolais beef from Burgundy at the Fête du Charolais in Saulieu, kirsch from Fougerolles and even Bresse poultry: 7 emblematic products from the region, bearing an official mark of quality and provenance, listed under the "sites remarquables du gouts" label.

<http://sitesremarquablesdugout.com>

"A product of the terroir is always the foundation and the driver of a successful visit, the search for typical flavours and tastes in a venue that is grandiose and welcoming is the gauge of a successful visit that is sure to encourage others who will become our emissaries. [...] tourists have become connoisseurs of products of the terroir, their tastes are refined, they know what is good, they seek out that which is beautiful but they also yearn for true and valuable contact with local tourism artisans. Culture, cuisine, tourism, landscapes, agriculture; these are the treasures of our terroirs, and when they can be enjoyed in one place to demonstrate and offer a succinct view of our beautiful France, it creates a winning recipe."

Jean Jallat,
Président des Sites Remarquables du Goût.

Burgundy-Franche-Comté / Designed by Burgundy / Jura Mountains



The Grands Crus route of Burgundy and the Route des Vins of the Jura wind their way prettily among the rows of vines, through landscapes and across villages that, rather than telling us a long story, recount to us the love that unites this land and its people to their beloved vineyards and the wines they produce.

In Burgundy, the Grands Crus Route was created 80 years ago and stretches for over 60 kilometres between Dijon and Beaune. It crosses 32 Grands Crus and enough appellations to drive wine lovers the world over wild! This route can be enjoyed in a range of ways that are adaptable to all tastes. The "Wine Tour", that is best enjoyed as a couple or with friends, lets you discover wine estates in the company of wine professionals. By bike with stop-offs in the towns and estates of the area, seated at a comfortable table or with a picnic among the vines, it remains forever immersed in this Burgundy that was built around its grape varieties, vineyard plots and wine cellars. The trail also offers gîtes and guest houses that let you extend your stay in Burgundy's wine region.

On other hillsides you can enjoy a different ambiance, as the Route des Vins of the Jura snakes around the foot of the Revermont, marking the start of the Jura Mountains range. It leads you through the PDO Côtes du Jura, Arbois, Etoile and Château-Chalon as you encounter wine producers and, in a network that is coherent, welcoming and convivial, it brings together a range of restaurants, accommodation sites, products of the terroir, savoir-faire, leisure activities, remarkable sites and festivities based on wine. This is the beating heart of the Jura.

<http://www.burgundy-tourism.com/discover/travel-the-wine-routes>

www.jura-tourism.com/A-voir-A-faire/Deguster-le-Jura/Vins-du-Jura

LOCATION AND ACCESS: **D3** **D4** **E4**

Burgundy-Franche-Comté / Designed by Burgundy / Jura Mountains



In Burgundy, the "Climat" has nothing to do with the colour of the sky (although...), but rather a wine producing terroir that combines plots, grape varieties and savoir-faire: it is a vineyard plot that has been carefully marked out and named for centuries, boasting its very own history and benefitting from very particular geological and climatic conditions. Every wine produced at a "Climat" has its own personality and its own place in the hierarchy of Crus (Regional Appellation, Village, Premier Cru, Grand Cru). The "Climats" number more than 1,000 and run successively across a thin ribbon of land from Dijon to Santenay, to the south of Beaune. This ribbon of land provides a list of illustrious names, such as Chambertin, Romanée-Conti, Clos de Vougeot, Montrachet, Corton, Musigny...

Protected for 2,000 years, the identity of the "Climats" and the Crus associated with them has been carved in the stone of the PDO since 1936: the vineyards of the Côte-d'Or are a model of the viticulture of the terroir. Within it, the "Climats of Burgundy" represent an exceptional feature in the world of wines. They form the model for the viticulture of the terroir that has subsequently been replicated in other countries.

www.climats-bourgogne.com

NOTE

"In Burgundy, when you speak of the Climats, you do not raise your eyes to the heavens; you lower them to the earth"

Bernard Pivot, writer and President of the Committee responsible for the UNESCO World Heritage bid of the Climats of Burgundy.

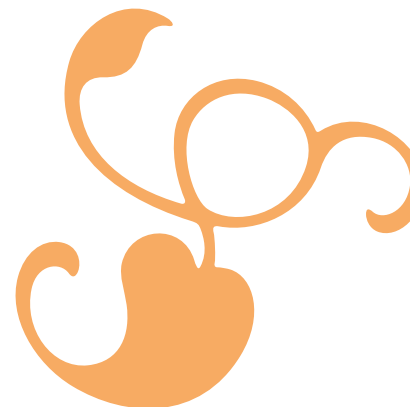
TO SEE

The Maison des Climats du Vignoble de Bourgogne is the exhibition that explains the history of the Climats and their inclusion on the UNESCO World Heritage List.

The digital library is now accessible on IOS or Android devices. Available in both French and English, it comprises more than 40 articles, some 150 photos, and a wealth of archive documents to understand the Climats, the wines, appellations, and heritage of the Bourgogne region.

LOCATION AND ACCESS: **D3** **D4**

Burgundy-Franche-Comté / Designed by Burgundy



Located at the heart of the town of Arbois, capital of Jura wines, The Musée de la Vigne et du Vin du Jura has occupied a part of the very beautiful Château Pécauld since 1993.

Outside, all around a building of blonde stone (XIII-XVIII) that has been entirely restored show vines illustrate the different grape varieties planted across the region.

With or without a guide, the visit to the museum quite rightly begins among the vineyards planted around the château.

After this, quite naturally, comes a presentation of the tools and the work of the Franche-Comté wine producers of yesterday and today through the seasons. The visit continues inside, in the wine cellars and rooms of the museum. It then moves on to vinification and the particularities of the Jura. A large space is given over to the history and traditions of wine production. One can encounter, most notably, Messrs Laurioz and Lorioz – inventors from Arbois that made the work of the Jura's wine producers much easier in the early XX Century. The perfect occasion to learn what a gouizotte or a garde-vigne is, to discover the origins of the Biou or the local "fruitières".

www.jura-vins.com



TO SEE

Still in Arbois, but at the other end of town, we can enjoy a detour to the Maison Pasteur. It was in his vineyards of the Arbois and alongside his wine producing friends that the great sage made his discoveries on yeasts and fermentation, definitively debunking crazy theories regarding spontaneous generation.

LOCATION AND ACCESS: **E4**

Burgundy-Franche-Comté / Jura Mountains

THE COMTÉ ROUTES & THE MAISON DU COMTÉ CENTRE

Savour every moment along the Comté Routes! Time and the climate: two essential factors in the history and the production of Comté cheese, but also a generous invitation to explore this emblematic industry of Burgundy-Franche-Comté.

Dairy farmers, cheese producers, maturers and everyone that is passionate about their noble terroir will help you enjoy a gourmet, cultural and human experience that is in step with nature and the passing seasons... Since 2001, the Comté Routes have formed an original network centred on the close links between Comté and tourism to the Jura Mountains. It brings together farms, orchards and maturing caves that can all be visited, but also "cheese making" museums, as well as "gourmet stops", a flurry of wonderful eateries where you can grab a bite or stock up on regional products... Do you feel like continuing your experience and stopping for longer in Comté Country? The Comté Routes also include a wide range of accommodation at local farms!

And in order to enjoy a fun, educational and sensory adventure, the Maison du Comté Centre in Poligny brings together under one roof a whole world of Comté. From the rearing of Montbéliard cattle right up to our plates, they reveal to you the ancestral nature of its production and maturing, the savoir-faire, from tradition to innovation, which is always mindful of the environment, the wellbeing of the animal and the high quality of the number 1 large-volume PDO in France. It is an experience that is brimming with emotions and sensations that can be enjoyed through a sensory immersion into the prodigiously aromatic Comté.

www.comte.com/visiter/savourez-le-temps-sur-les-routes-du-comte.html



Burgundy-Franche-Comté / Jura Mountains

GASTRONOMIC TOURISM: A TASTE FOR TRAVEL

THE ABSINTHE ROUTE

Loved across the globe so much so that it made the world's head spin, then restricted to clandestine production and sworn to secrecy until its official renaissance in the 2000s, the mysterious Green Fairy reveals itself to us today through a cross-border tourist trail that is unique in its genre.

Headed up by the Town of Pontarlier and the Pays de l'Absinthe Association, this Franco-Swiss itinerary brings together agricultural, industrial, cultural, historic and touristic sites with links to absinthe.

This original, and often bucolic, trail is always educational and fun, transporting visitors from Pontarlier to the edges of the Val-de-Travers: 48km of sign-posted trails hop over the frontier across the wild and well-preserved landscapes of the Jura Mountains. This trail can be made in both directions, always focusing on a philosophy of gentle tourism that brings closer to nature. The suggested pace makes the most of the little natural gems and, most notably, the sources of fresh and pure water, allowing you to take a break and enjoy a tippie of carefully selected absinthe at one of the many distillers along the way. To be enjoyed with moderation, of course, unlike the many discoveries and encounters that you will devour at museums, sites that grow medicinal plants and homes of artisans that use the elixir or the theme of the Green fairy in their creations. This is a fairy that always watches over us, taking care of our comfort, appetite and dreams by providing a range of cosy accommodation and welcoming eateries.

www.routedelabsinthe.com



LOCATION AND ACCESS: **F4**

Burgundy-Franche-Comté / Jura Mountains

GASTRONOMIC TOURISM: A TASTE FOR TRAVEL

The story of the Hospices Civils de Beaune began in 1443 thanks to the desire of Nicolas Rolin and Guigone de Salins to construct a hospital: the Hôtel-Dieu. The founders created this work of charity and act of patronage, which began a tradition that allowed the Hospices de Beaune to sail through the ages in an exceptional condition. The original aspect of this hospital institution for short-stay patients lies in the significance and the nature of its heritage: on the one hand it is a historic monument of the 15th Century, the Hôtel-Dieu, whilst on the other hand it is a prestigious wine estate covering 60 hectares of Burgundy's very finest wine appellations. The vineyards are all from bequests and donations. Their production is auctioned off on the 3rd Sunday of November, during the world's largest charity wine auction. Because of this extraordinary heritage, the Hospices de Beaune plays a leading role in two of the pillars of Beaune and its region: tourism and wine. In Burgundy, where "no property is more precious than the vineyards", the fact that the estate of the Hospices de Beaune was built reflects the multitude of great Burgundian terroirs and the generosity of the donations and bequests.

The medieval cellars of the Hôtel-Dieu stretch for more than 300m beneath the former wineries built in 1834 on ancient foundations that date back to 1645.

<http://hospices-de-beaune.com>



LOCATION AND ACCESS: **D3**

Burgundy-Franche-Comté / Designed by Burgundy

We are now in the heights of Malbuisson. There, at the end of a winding mountain road, a military fort has become a cathedral for maturing Comté cheese par excellence. It was 1966: Marcel Petite shook up the rules established by this industry by developing here a long and slow maturing process for his very best mountain cheeses. Nowadays, around twenty cheese makers keep the legend alive. Their guide is Claude Querry, master maturer of the site. A real mountain man, he hails from the Saugeais republic. "I have always been very attached to working the land, to the agricultural world from which I come. The ways of the countryside is a real culture where we are from". Claude arrived here 30 years ago. Since then, every single day, wearing his white shirt and cap, he ambles through the kilometres of tunnels at the fort, all his senses on alert. He knows every hidden corner of these vaults. In the meanderings of stone and of history that make up the Fort Saint-Antoine, 100,000 wheels of Comté cheese are currently under the watchful eye of Claude and his team of experts, so that they may be "harvested" at the perfect moment. Between 10 and 20 per month. Sometimes more. Many more!

"Maturing time is important, but it isn't the only criterion that defines a good Comté": the season, its geographic origins, the grass, the cows, the cheese maker's curds and then, of course, the maturing. "Every wheel is different. Even two cheeses from the same pasture that were created on the same day!" This entire world is explained – and tasted – during this fascinating guided visit.

www.comte-petite.com



LOCATION AND ACCESS: **F4**

Burgundy-Franche-Comté / Jura Mountains



For a few years now, wine tourism has had the wind in its sails. Whether you are a hardened wine enthusiast or just a simple epicurean, if you are looking for a gourmet break or a more detailed exploration of a terroir, a grape variety or an appellation, it opens up another door to this area. It is an experience that is agricultural, cultural, scenic, gourmet and of heritage interest. The Vignobles & Découvertes label, created in 2009 by Atout France, marks out touristic and wine producing destinations that provide a varied offer of complementary product that allow you to create a break in the very heart of the wine regions. In Burgundy and the Jura, 9 destinations* fall under this label. Accommodation, restaurants, wine cellar visits and tastings, museums, events: a wine destination in its own right and a guarantee to every visitor of a break that keeps its promise to deliver gourmet encounters and discoveries. This label is attributed for 3 years to destinations that commit to respecting a very precise and demanding charter.

<http://atout-france.fr/services/le-label-vignobles-decouvertes>

*Côte Chalonnaise, Dijon Côte de Nuits, Chablis wine region, Auxerrois wine region, Mâconnais wine region, Châtillonnais wine region, Tonnerois wine region, Jura wine region.



ACCESS

RAIL LINKS

BY TGV

SNCF Timetable and access: www.ouigo.com

- Direct from Paris-Gare de Lyon heading east (Switzerland) and stopping at these stations: Montbard, Dijon, Dole, Mouchard, Frasne, Besançon-Franche-Comté and Belfort-Montbéliard.
- Direct from Paris-Gare de Lyon heading south-west and stopping at these stations: Le Creusot-Montceau-Montchanin and Mâcon-Loché.
- Direct from Roissy-Charles de Gaulle airport and stopping at these stations: Belfort-Montbéliard, Besançon, Dijon, Le Creusot-Montceau-Montchanin, Mâcon-Loché and Montbard.

BY TER

Timetable and access: www.ter.sncf.com/bourgogne-franche-comte

A network of regional trains that serve the entire region.

ROAD LINKS

Highway: A6 / A31 / A77 / A36 / A39 / A40 / A404 / A42.
Lausanne-Vallorbe E23 / E25.

AIR LINKS

• NEARBY AIRPORTS

Aéroport Bâle-Mulhouse-Fribourg
Tel. +33 (0)3 89 90 31 11
www.euroairport.com

Aéroport de Lyon Saint-Exupéry
Tel. +33 (0)4 26 00 70 07
www.lyon.aeroport.fr

Aéroport de Genève-Cointrin
Tel. +0041 227 177 111
www.gva.ch

Aéroports de Paris
www.parisaeroport.fr

• AIRPORTS IN BURGUNDY-FRANCHE-COMTE

Aéroport Chalon Bourgogne
Tel. +33 (0)3 85 46 14 48
www.chalon.aeroport.fr

Aéroport de Nevers-Fourchambault
Tel. +33 (0)3 86 57 03 92
www.aeroportdenevers.fr

Aéroport Dijon-Bourgogne
Tel. +33 (0)3 80 67 67 67
www.dijon.aeroport.fr

Aéroport Saint-Yan Air'e Business
Tel. +33 (0)3 85 70 96 43
www.aeroportsaintyan.fr

Aéroport Dole-Jura
Tel. +33 (0)3 84 72 04 26
www.aeroportdolejura.com

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BURGUNDY-FRANCHE-COMTÉ



✈️ Aéroport
✈️ Aérodrôme

ACTUAL
Cartographie
U4652 - 04/17

Treat yourself

in Burgundy-Franche-Comté

Travelling is also about sitting at table, the meeting place par excellence. Meeting people, but also flavours that bring character to the lands where they were born. Because it is here in our lands that the products that forge all the character of our cuisine and our wine cellars were born. The water from our rivers, the wood from our forests, the rugged climate, the gentle slope of a hill, the generosity of a meadow: nature in all its diversity, its advantages and its limitations, inspires the specialties of Burgundy-Franche-Comté. But not just nature. The wonderful artisans responsible for these delights are, of course, men and women from right here: producers, cooks, wine growers, distillers, pâtissiers, chocolatiers, beekeepers, farmers, cheese makers – all respectful of ancestral savoir-faire and insatiable creators. To sit at table is, therefore, an invitation to take a wonderful gourmet journey. You delight your senses, your heart and your spirit with discoveries and beautiful encounters.

Bon appétit in Burgundy-Franche-Comté!

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