

A scenic landscape featuring a lush green vineyard in the foreground, with rows of grapevines and some clusters of red grapes visible. In the background, a vast, layered mountain range stretches across the horizon under a clear blue sky. The mountains show varying shades of green, brown, and blue, indicating different elevations and vegetation. The overall scene is bright and sunny.

Love Wine Food Ltd

Wine Tours 2023

Wine & Food Tours

- Welcome to our 2023 tours!
- We design all the tours ourselves, from choosing the hotels, to which estates to visit, down even to deciding the menus at wine estate lunches.
- This along with having visited all the regions many times over the last 25 years, means that we know our tours inside out and have personal relationships with the wine estates, hoteliers & restaurateurs – and are always happy to discuss the suitability of any particular tour for you. So, if you'd like to find out if there will be mostly red wines or also white & sparkling at the tastings, what the cuisine of the region is like, what there is to see in your free time on tour, please just give us a call.





Food & Wine Tours

Each tour has a slightly different focus. Some are mostly wine focused; some take in visits to artisan food producers; some offer cookery sessions.

But they all discover how the regions wines match the local cuisine through meals at wine estates or local restaurants from osterie & bistros to Michelin star.

The one thing unites them and that is our passion and love of wine & food.



13th – 18th February 2023

English Sparkling Wine & Champagne

- Unique opportunity to taste English Sparkling Wine & Champagne on the same tour
- Tasting at Simpsons, Hush Heath, Gusbourne, Chapel Down, Bollinger, Philipponnat and Taittinger
- Staying in picturesque Tunbridge Wells (England) and cathedral City of Reims (France)
- Comfortable transfer by Eurostar
- Price – £3400 – **Last two places available!**

Sussex Tour

10th – 12th May

- Discover the diversity of English Wines in the beautiful county of Sussex.
- Tastings at Stopham & Artelium
- Enjoy food friendly wines at tasting lunches with Ambriel, Court Garden and Henners
- Staying in Sea View Rooms in the Coastal Town of Brighton

*Small Group – Maximum 14
participants - Price: £1295 per person*



Glebe House

10th – 14th July 2023

- A Foodie House Party, staying on a picturesque smallholding on the Devon Dorset Border.
- Hands on Cooking Masterclasses with their Head Chef
- Award winning English Wines at dynamic estates
- Tasting visit to producer of Milk Vodka
- Mackerel Fishing & Beach BBQ
- Dinner at Mark Hix in Lyme Regis

Only 12 participants - Price: from £2775 per person





Alto Piemonte & Valle d'Aosta

23rd – 29th October

- Visit rising star region of Alto Piemonte for spectacular Nebbiolo
- Taste stunning Petite Arvine in Italy's smallest region, Valle d'Aosta
- Learn about Carnaroli rice in the heartland of Rice production
- Visit Novara and Biella and end in beautiful Turin

Maximum 14 participants - Price: £3100 per person

Festive Fizz

5th – 7th December

- Stock up on award winning English Sparkling Wine direct from the producers ready for festive celebrations!
- Get creative at a hands-on Chocolate Making Masterclass
- Tasting & Cocktail Lesson at Gin Distillery
- Visit the charming Christmas Market around the ancient Cathedral
- Staying in historic Winchester

Only 12 participants - Price: £1485 per person





And one for later.....

- November is a great month to wine tour – the harvest is in, the winemakers smiling and it's the calm before the festive chaos.
- We are still trying to decide where to hold our November wine tour so thought we'd ask you our loyal clients, where would you like to go?
- Emilia Romagna – visiting Bologna, Parma, Modena for Italian foodie visits as well as wine tastings.
- Andalusia for still sunny days to discover all the great styles of sherry from Palo Cortado to Manzanilla – plus of course stunning tapas,
- Or anywhere else that's on your wine tour wish list – just let us know!

cmh@lovewinefood.com

Other Tours

We also organise and host small group wine tours for a leading English Luxury Tour Operator. If you are interested in receiving more details on the following, please email cmh@lovewinefood.com

- Verona: Wine & Opera – September 2023
- Tuscany June 2023
- Piemonte October 2023
- Sicily September 2023





Looking ahead to 2024

- The Veneto February
- Gourmet Isle of Wight April
- Vineyards of Kent & Essex September
- Le Marche October
- Tasmania November

Email cmh@lovewinefood.com to go on the wait list to
receive details when available



Love Wine Food Ltd Wine Tours 2023

Please email
cmh@lovewinefood.com

or call

07810 371633

to request detailed day by day
itineraries and what is included in
each tour.



Private Tours

- With over twenty-five years of experience, we have had the pleasure of organising a variety of private tours for our clients. From the classic region of Bordeaux, to Piemonte for gourmets through to the dramatic South Island of New Zealand, to the vineyards of Chile from North to South - and almost everywhere in between. If it produces delicious wine, the chances are that we have been there!
- Our tours are not simply for wine societies or private clubs, we have designed events in wine regions for celebrating anniversaries, birthdays and even simply a relaxed get-together week away with friends and family.
- *Worried about it being nonstop tastings and not suited to the variety of guests?* Each tour is tailor made to your requirements so if you prefer a laid-back pace, leisurely breakfasts, maybe one wine visit a day plus more time to explore the local villages or would like an event with more wine focus - the choice is yours. We can also pair it with other interests such as golf, cooking, opera, and gardens, all against a beautiful back drop of rolling vineyards!



Private Tours

- From Luxury Hotels, Boutique Winery B&Bs, Eco Lodges, private villas - there are so many options to tempt including well-known destinations or something a little more off the beaten track. If you want to enjoy the delights of a small town, far from the maddening crowds, there are so many options! Or for a real get away from it all feeling, why not a wine cruise - Private Yacht Charters or Barges to watch the world drift by as you sail onto the next tasting venue.
- As well as staying in some of the most beautiful wine regions of the world, we have also organised short urban breaks that have vineyards within a short drive such as Turin, Lisbon, Lyon, Bordeaux, Verona, and Bolzano. Giving you time to combine the cultural aspects of a city break with the added experience of a wine tour.



Private Tours

- **Where?** The options for places that produce seductive wines and delicious food are endless - please see below for a few suggestions.
- **Why?** Who does not enjoy great wine & food in a stunning location when on holiday! A private tour with a couple of wine visits is a good balance rather than a more formal “full immersion” wine tour that can be intimidating to some. Always time to visit local places of interest.
- **When?** We are taking bookings from 2023, through 2024 (and beyond if you are planning for a special occasion!). Your event or private tour could be anything from a one-night stay on an English Vineyard, through to a week on a private wine estate in the Douro Valley.
- **How?** Call or email us with a few outline thoughts - either if you know exactly which style of wine or what region tempts you or would like to be inspired by our choices and suggestions.



France - La Grande Dame of the Wine World

- *Bordeaux* - From the grand Chateaux of the Left Bank to the exquisite small estates of the Right Bank of Pomerol. Discover the renaissance of Bordeaux itself or stay in the pretty countryside around St Emilion, or at an exquisite Chateau Hotel in Sauternes.
- *Burgundy* - Discover how two of the greatest grape varieties, Pinot Noir & Chardonnay, can express themselves so differently in the glass - all down to the fabled terroir!
- *Rhone* - Spicy Syrah & Elegant Condrieu from the North through to the bold reds of Châteauneuf du Pape, Gigondas & Vacqueyras in the South. Taking in Lyon and medieval Avignon.
- *Champagne* - Where else to celebrate than in Reims or Epernay, with bubbles starting at breakfast!
- (Not to mention Alsace, Languedoc Roussillon, Loire, Provence, Beaujolais, Savoie...)



Italy - Iconic, stylish, and celebrating La Dolce Vita

- *Piemonte* - Not only Barolo & the ethereal Barbaresco made in the UNESCO scenery of the Langhe region, also renaissance of forgotten white wines and the little visited Monferrato & Alta Langa. Some of the best cooking in Italy at every osteria from white truffles to tajarin pasta.
- *Alto Adige* - Where Germanic Precision meets Italian passion, this dual speaking region has world class reds & whites combined with delightful food. Set amongst the dramatic backdrop of the Dolomites, take a cable car to see the sand pyramids. A must visit region.
- *Emilia Romagna* - Gastronomic Italian heartland home to Parma Ham, Balsamic vinegar, Parmigiano.
- *Veneto* - Rich Amarone, cherry bright Valpolicella through to fascinating white produced in the lagoon of Venice. Stay in charming Verona, on the shores of Lake Garda, on a converted barge in Venice or on a luxury wine estate hotel on one of the lagoon Islands.
- *Friuli Venezia Giulia* - Wonderfully undiscovered region, in North-East Italy, home to producers such as the brilliant Livio Felluga with their sublime white blend Terre Alte. Be tempted by Montasio Cheese fritters or succulent Prosciutto di San Daniele. Or brush up your Barista skills in the harbour city of Trieste.



More Italy...

- *Campania* - Discover small producers along the Amalfi Coast, as well as the complex Taurasi reds in the hinterland, and delve deeper into unspoilt Cilento on the coast. The region that proves its all about great ingredients for simple yet fabulous foods from tomatoes grown on Mount Vesuvius through to Buffalo Milk ice cream from the herds of buffalo raised mainly for mozzarella.
- *Sicily*- The melting pot of the Mediterranean, this spectacular Island has influences in architecture and food, from Greek, Romans, Arabs, Normans, and Spanish to name only a few. From the vineyards on the slopes of Mount Etna to the magical Aeolian Islands, the diverse range of wines include exciting minerally whites, elegant reds from Nerello and irresistible dessert wines.

(Though how could we leave out our much visited and loved regions of Tuscany, Umbria, Sardinia, Basilicata, Puglia, Lombardia....)



VIÑA TONDONIA

Spain

- *Rioja* - The original premium red wine region of Spain, although seen as very traditional, there is also a wave of younger more experimental wine makers. One of the classic food pairings in the world is lamb & Rioja and nowhere better than baby lamb cutlets BBQed over vine cuttings, with a glass of Gran Reserva in hand and overlooking the Sierra de Cantabria.
- *Ribera del Duero* - Vines range high on plateau of this stellar region famed for structured reds that age very well. Could combine with Rioja or even follow the River of two countries, starting in Ribera as the Duero, over the coast into Portugal and taste your way along the Douro River.
- *Rias Bixas* - A seafood lovers heaven on the Atlantic Coast, with Paradors overlooking the sea. Famous for crisp Albarino white wine, that pairs so well with local spider crab and octopus dusted with paprika.
- *Andalucía* - If you do not think you like sherry, that is probably simply that you have not discovered your style yet! The pristine whitewashed bodegas (that house Cathedrals of wine aging in barrels), inside the revered sherry Triangle offer every style of very food friendly wines from salty crisp Manzanilla (heaven with grilled langoustines) through to sticky PX (ideal for soaking raisins to serve with ice cream!). Home to some of the best Tapas bars!
- Plus *Priorat* for world class reds grown in wild countryside, big reds of *Toro*, the Verdejo whites of *Rueda*, Cava in *Penedes*.....



Portugal

- *Douro Valley* - Visit the traditional Port Lodges on the other side of the river from Porto, to discover that Port is not just Vintage and not only for Christmas but find the tempting tawnies which convert even non port lovers. Take the scenic train journey up the valley, to stay in the heart of the vineyards, tasting the incredible unfortified wines, that are taking the wine world by storm.
- *Lisbon*: Ideal for a short city break taking in a few tastings at welcoming family run wineries, not far from the city, so combining peaceful vineyards and cosmopolitan Capital City. Or even a day out to Setubal for luscious *moscatel* and the UNESCO town of Evora
- Or visit the rolling cork forests of Alentejo, remote Ribatejo, Dao for spectacular whites from the Encruzado variety, or even the iconic island of Madeira for wine, walking and even surfing!

England

- Now is an extremely exciting time to discover more about English Wine. Recently shot to fame for producing Sparkling wines that beat leading Champagnes in blind tastings, there is a lot more than just fizz to our own wine production.
- Although from Blanc de Noirs, through to elegant Sparkling Rosé perhaps are more famous, there are some stunning still wines being produced from our flagship white variety of Bacchus (think zesty Sauvignon Blanc), through to Pinot Gris that pairs so well with spicy food and Pinot Noirs with delightful depth of flavour.





England....

- Love Wine Food HQ is lucky to be surrounded by wonderful wine estates in Hampshire and West Sussex - but we also offer tours to take in Cornwall (stay in gourmet Padstow and e-cycle along the Camel trail to your tasting!), take in the Jurassic coast in Dorset for delightful fizz or taste Pinot Noir overlooking the River Dart in Devon. Visit wine estates hidden down leafy country lanes of West Sussex, explore the South Downs of Hampshire (if walking is your thing, you could walk between vineyards!), enjoy multi award wining sparkling in East Sussex, discover truffles on a boutique estate in the Surrey Hills. Visit Kent, where our French friends at Taittinger have planted an estate or have a tasting at one of the UK's largest & most adventurous producers.
- Like all other wine regions that we visit, the wine visits can be interposed with garden visits, food producers, historical houses and more. Stay on a wine estate or in picturesque English villages.



New Zealand and Australia

- The land of the Long Cloud as New Zealand is known in Maori language, is home to some of the most polished yet characterful wines produced anywhere. Thanks to the pioneering spirit of a host of talented wine makers, NZ is an exciting place to wine tour.
- Australia has great cellar door facilities for passing visitors, but on a LWF tour, to really hear the story and passion behind the wine, visit family run estates who welcome wine lovers personally for making the long journey to discover their wines.
- **Australia:** Share our passion for the wines & natural beauty of Tasmania - which holds the reputation as the foodie mecca of Australia. Taste vibrant Pinot Noirs on the Mornington Peninsular or stylish Rieslings in the Clare Valley. Combine wine & food with a memorable journey by train across the 2704 miles between Perth and Sydney.
- **New Zealand:** From fabulous foodie Martinborough on the North Island to the iconic Central Otago on the South Island, NZ is a must for wine & food lovers alike - not to mention the scenery! It's not all Sauvignon Blanc - taste food friendly Pinot Gris, ethereal Pinot Noirs, plus elegant Syrah. Visit the dramatic Glow Worm Caves, enjoy the views on the iconic ferry journey between North and South Islands or sail aboard an Edwardian Steamer across Lake Wakatipu.



South America

South America: A wine & food tour is a great way to see and understand a country from the inside. Combine with trips also to Patagonia, the Iguazu Falls, Easter Island or Punte del Este. Possibly the best BBQ's in the world, but also fabulous local salmon and vibrant salads.

- **Chile:** One of the most exciting of all wine regions, for the speed of expanse and understanding of their hugely varied climate. From exquisite white wines made in Atacama Desert, via classic Bordeaux Blends, through spicy Syrah and Petit Verdot, down through 100-year-old dry farmed vines of Carignan. Stay on a spectacular private wine estate before taking a day to cross through the Andes into neighbouring Argentina, past the foot of Mount Aconcagua.
- **Argentina:** Passionate Tango, asados cooking every style of beef imaginable against a backdrop of snow topped Andes. Famous for Malbec and Torrontes, but also home to elegant Chardonnay, Argentine winemakers have discovered the regionality of its terroirs. Incredible welcoming hospitality across a country with a dizzy contrast of landscapes. Visit the vineyards in Mendoza, Valle de Uco, Salta, or Patagonia, staying in spectacularly stylish hotels or lodges.



South America & South Africa

- **Uruguay:** Very much on trend, the wines of Uruguay are having a renaissance. The flagship variety Tannat made in every style from classic powerful reds through to sparkling. Visit UNESCO historic Colonia del Sacramento, stroll along Montevideo's 14 miles of boardwalk by the River Plate or enjoy how to cook with fire from the team of famous chef Francis Mallmann.
- Plus, not forgetting just a short flight away from the UK, with only two-hour time difference - **South Africa:** Famous for the traditional Dutch Architecture homesteads of the Cape. From classic wine estates in Stellenbosch, through to world class Pinot Noirs in Walker Bay, to the exciting region of Swartland - with wonderful winery restaurants.



Germany, Austria and more.....

- **Germany:**
 - Naturally a must visit for Riesling lovers, but impressive Pinot Noirs are being produced in regions such as the Ahr. Quietly, Germany has undergone a bit of a wine revolution since the late 1990's, especially in the Rheingau, Mosel and the Pfalz, but also the food scene in the winelands is very inventive, offering a lighter style of seasonal foods that match well with the versatility of these bone dry & off dry Rieslings.
- **Austria:**
 - Crisp Grüner Veltliner, so beloved of Sommeliers for its food friendly notes of pepper & lime. Visit the spectacular UNESCO listed Wachau Valley, for steep terraced vineyards or base in the wonderful Capital City of Vienna, where vines are still grown within the city boundaries. Relax in the traditional *Heurigers*, wine taverns where the wine producers sell their wine direct.

Please forgive us for not mentioning other regions that we have also toured such as Slovenia, Greece, California, plus Washington State and many other regions - but more than happy to discuss any of these options with you. Likewise, if there is somewhere in the wine world that you are interested in, if we have not been there yet, we have a wide network of wine tour friends based in each country, who would be only too happy to help!





Wine Tours 2023

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