

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 & restauranteurs 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 sightly 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.



English Sparkling Wine & Champagne

13th – **18**th February **2023**

- 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





Festive Fizz $5^{th} - 7^{th} December$

- 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





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







Love Wine Food Ltd Wine Tours 2023

Please email cmh@lovewinefood.com

or call

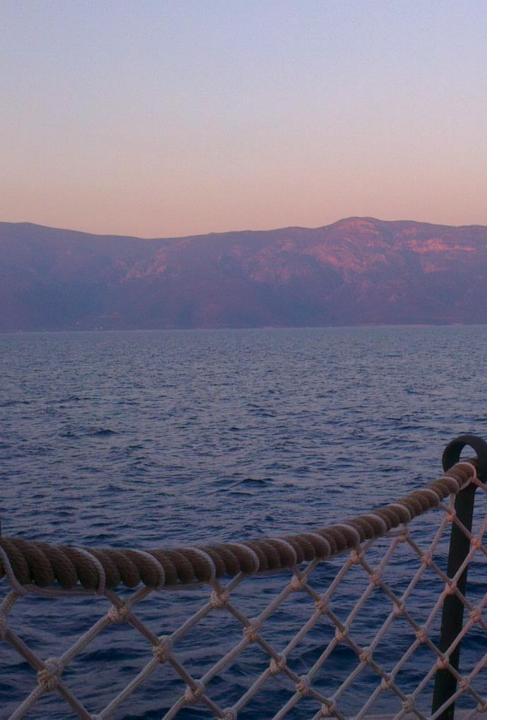
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to request detailed day by day itineraries and what is included in each tour.



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!



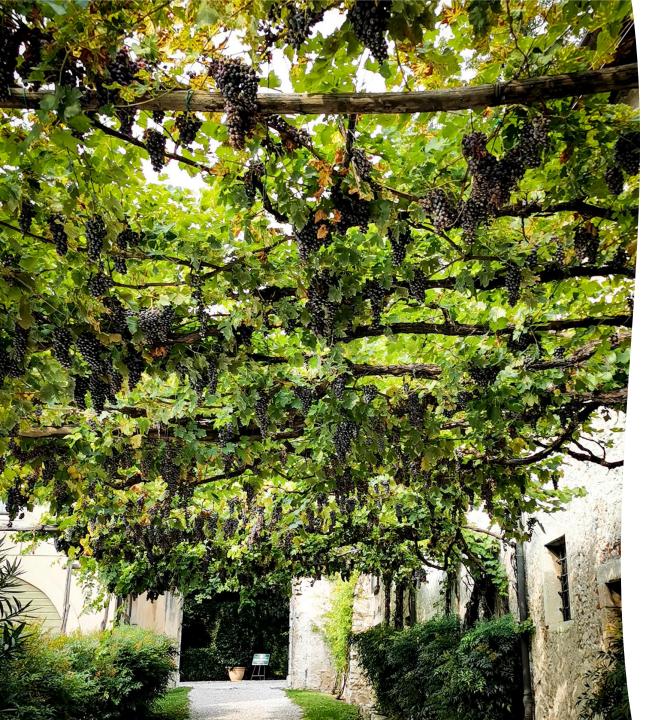
Private Tours

- 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.







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.







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.





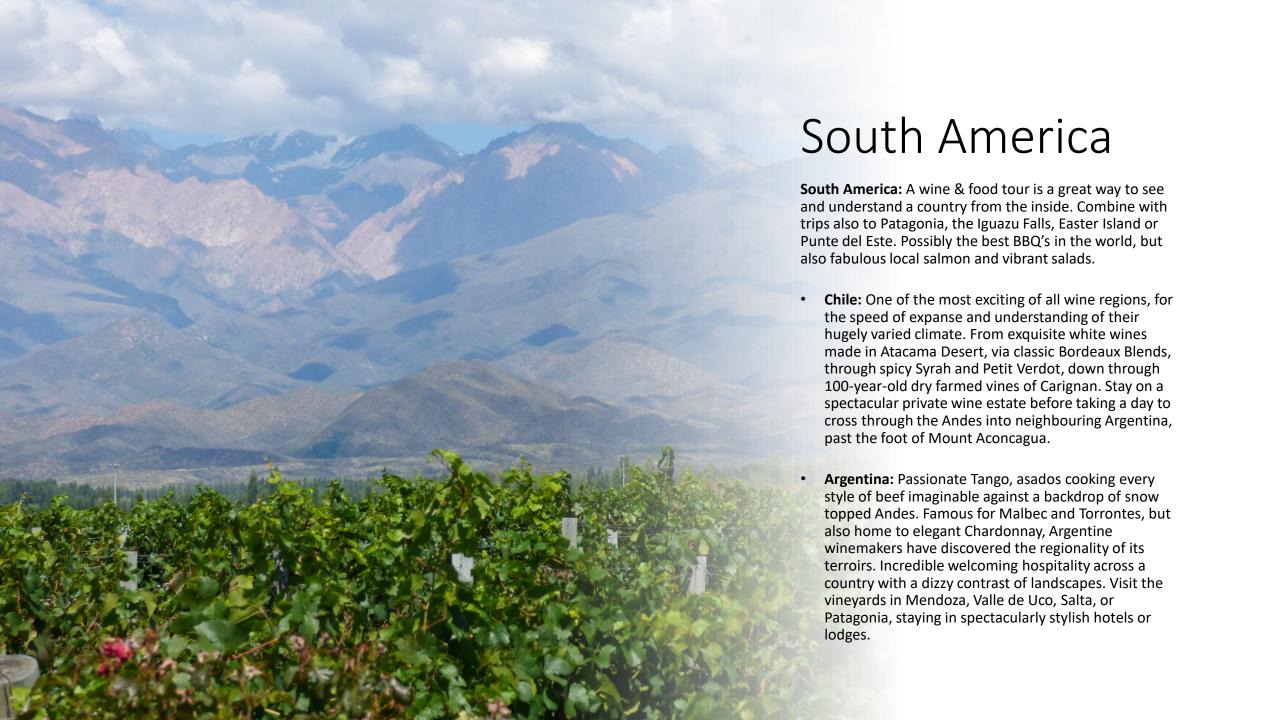
England....

- 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 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 Swaartland - 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!













