

# Specifics and General Terms

Rates and Conditions of Sale 2020

Individual and Professional Clients



## Wine Tasting Lunch at the Table d'Hôtes



## Tours



# Comte Senard

A Family Estate

In

## Aloxe-Corton

**Open from Tuesday to Saturday 10am to 6pm**

Closed Sunday and Monday

Annual closing from mid-December to late January



**Domaine Comte Senard – Wine Tasting Cellar & Table d'Hôtes**

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### The Table d'Hôtes - Tours

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## I. PRESENTATION

### 1) Hours of operation

- **Open from Tuesday to Saturday, from late January to mid-December. Closed evenings.**
- **Time slots for the wine tasting lunches:** 11:30am, 12:00pm, 12:30pm, 1:00pm or 1:30pm max.

For the sake of receiving you in the best condition, our sommeliers, occupied by the service of the Table d'Hôtes, **will not be able to assure the visits and simple tastings (without meals) in the Tasting Cellar, between 11:30am and 2:30pm.**

However, the Tasting Cellar (wine shop) remains **open** from 10am to 6pm, this being located in the adjoining room at the Table d'Hôtes.

### 2) Accommodation capacity

- **The dining room of the Table d'Hôtes has a capacity of 25 people.**  
The seats are distributed around round tables, in our **heated** and **air-conditioned** rooms.
- **The Table d'Hôtes has a small VIP space with a capacity of 7 people max.**
- Access is possible for people with reduced mobility.

### 3) General information about the wine tasting lunch packages

- **The lunches offered in the dining room of the Table d'Hôtes consists of a tasting of the wines of the Domaine during a Burgundian meal.**
- The lunches are only possible **with reservation**.
- These lunches come in the form of packages **which each include:**
  - **The wine tasting with 7cl per glass and by appellation**
  - **A simple and unique meal**
  - **The sommelier's explanations throughout the meal**
  - **A visit of the property**
- The tasting concerns **exclusively** the Domaine's wines, **with more red wines than white wines.**
- The selection of wines is chosen beforehand by us.  
We try to alternate the young and old vintages according to our supply.  
However, we remain available for special requests.
- In case of a **modification of the initial package** (tasting portion, types of wine, preference for a dominant white/red, etc.), these changes will lead to a **reevaluation** of the rate of the tasting.
- The duration of the service varies according to the size of the group and the chosen wine package.
- These packages **are not combinable** with those of the Tasting Cellar.
- Please note that the free tasting in the Tasting Cellar (limit of 8 people and intended for individuals) does not apply to a lunch at the Table d'Hôtes.
- The service is private for each reservation, the tours and lunches are personalized to each arrangement.  
There are no "collective rounds" with all the tables at the same time (with exceptions).  
For this reason, it is **important to respect the time slot** indicated to you during the booking confirmation.

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## II. WINE PACKAGES

**3 wine formulas** combined with lunch, the visit of the property, and the explanations of the sommeliers are proposed as follows:

**1) Package Essential - 4 wines: 75.00 € TTC/ pers.**

Suitable for an essential discovery and/or a first approach of Burgundy wines.

**It includes:**

- 1 regional, 1 village, 1 premier cru and 1 Grand Cru.
- 1 to 2 white and 2 to 3 reds.

Approximate **duration** according to the **number of people**, including: the **meal**, the **visit**, and in case of **any purchases** at the shop:

- From 1 to 8 people: +/- 1h45
- From 9 to 14 people: +/- 2h15
- From 15 to 25 people: +/- 2h30

**2) Package Amateur - 6 wines: 105.00 € TTC/ pers.**

Ideal for amateurs wishing to discover and deepen their knowledge of Burgundy wines.

**It includes:**

- 1 regional, 1 village, 1 premier cru and 3 Grands Crus.
- 1 to 2 white(s) and 4 to 5 reds.

Approximate **duration** according to the **number of people**, including: the **meal**, the **visit**, and in case of **any purchases** at the shop:

- From 1 to 8 people: +/- 2h15
- From 9 to 14 people: +/- 2h30
- From 15 to 25 people: +/- 2h45

**3) Package Connoisseur - 6 Grands Crus: 130.00 € TTC/ pers.**

Recommended for experienced tasters, already having experience of Burgundy wines and especially Grands Crus.

**It includes:**

- 6 Corton Grands Crus.
- 1 to 2 white(s) and 4 to 5 reds.

Approximate **duration** according to the **number of people**, including: the **meal**, the **visit**, and in case of **any purchases** at the shop:

- From 1 to 8 people: +/- 2h15
- From 9 to 14 people: +/- 2h30
- From 15 to 25 people: +/- 2h45

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## III. THE MENU

### 1) Classic Menu

Each package comes with the following **unique menu**:

Cheese puffs for the appetizer  
Cured ham with parsley and garlic for the starter  
Burgundy beef with potato gratin for the main plate  
Assorted regional cheeses  
\*Gourmet coffee

\* The coffee can be replaced by a tea or an infusion.

- For information, these packages **do not include**:

- Bottled mineral water (Decanters of water are placed on the tables by default).
- Non-alcoholic drinks or other additions (wine or food).

In case of additions, these will be charged according to our current rates.

### 2) Other Menus

a) **Classic Menu without wine: 45.00 €**

Available for clients who do not drink alcohol, provided that the other clients take the usual formula with the wines.

b) **Special Menu:**

**We remind you that the classic menu will always be served by default.**

However, we can offer **alternatives** in case of **serious allergies, intolerances** (gluten, lactose, etc.), **dietary habits** (vegetarians, vegans, etc.), or for **a question of religious denomination**.

Depending on the type of request, the classic menu can be **partially or totally** modified.

These changes will result in an addition\* to the classic menu price, as follows:

- |   |                                   |
|---|-----------------------------------|
| • In case of a change of 1 dish out of 3:   | 5.00 € / per menu change / pers.  |
| • In case of a change of 2 dishes out of 3: | 8.00 € / per menu change / pers.  |
| • In case of a change of the complete menu: | 10.00 € / per menu change / pers. |
| • In case of a change of an accompaniment:  | 3.00 € / per menu change / pers.  |

\* These extra charges will not be applied for the cheese puffs as an appetizer or accompaniments of gourmet coffee.

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##### c) Children's Menu:

For your children, we offer **the same classic menu as the adults**, at the following prices:

<b>From 0 to 2 years</b> (meals in general are provided by the parents):	<b>0.00 €</b>
<b>From 3 to 12 years:</b> 1 non-alcoholic drink + classic menu (without cheese) + ice cream or apple sauce:	<b>15.00 €</b>
<b>From 13 to 17 years:</b> 1 non-alcoholic drink + classic menu (with cheese) + ice cream or apple sauce:	<b>25.00 €</b>

However, **an alternative menu** can be proposed as follows:

**Cheese puffs for the appetizer**  
**Slice of white ham, cherry tomatoes, and chips for the starter**  
**Chicken breast and potato gratin for the main plate**  
**Assorted regional cheeses**  
**Ice cream or apple sauce**

There is **no additional charge** for this alternate menu.

However, the **choice between the classic menu and the alternative menu** must be **specified** at the time of booking confirmation.

For information, games can be made available.

##### d) Origin of our products and Caterers

- The dishes we serve at the Table d'Hôtes are 100 % French and 95 % local.

- It is important to note that we **do not have a chef in the kitchen**.

We work with **many Caterers from Beaune** who deliver the dishes to us, every morning, according to the confirmed reservations.

**This explains why we cannot accept customers who have not reserved, but also why we cannot change or modify the classic meal initially served for last minute requests.**

The meal of each person that we order from the caterers (between 1 week and 48h before the date of reservation) **is charged to us.**

Any last minute changes pose several problems: other requests for reservations may be refused, the food may be lost, and we will be billed no matter what.

In other words, to the extent that the reservation is firmly confirmed, we really rely on the commitment of our customers.

In case of a cancellation of the meal (total or partial) or a modification of the menu, fees may apply.

In addition, a **deposit** will be required in certain cases (see our conditions on p.7).

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#### IV. THE TOURS

- As part of the wine tasting lunches - **visits of the property are automatically included in each package.**
- The tour consists of a small walk through the heart of the property with one of our sommeliers.
- Each visit includes the **discovery of our vineyard**, “Le Clos des Meix”, monopoly of the Estate, planted in an area of appellation of the Corton Grands Crus and embellished with a discussion of the landscape with a reminder of the fundamentals to know about Burgundy wines.
- Finally, it concludes with a glimpse of our **13<sup>th</sup> century cellar**, formerly used by the ancestors of Domaine Senard and now a demonstration cellar.
- **We re-establish that the winery is located on another site and cannot be visited.**
- The visit is generally proposed first, **before** the wine tasting lunch.
- If for logistical reasons it cannot be done before, it will be done **after** the meal.
- For information, the duration of the visits are as follows:
  - From 1 to 8 people, between 15 to 20 min. approx.
  - From 9 to 14 people, between 20 to 30 min. approx.
  - From 15 to 25 people, between 30 to 45 min. approx.
- These times are already taken into account in the indications appearing in: **II) Details of wine packages (p3.)**
- For information, access to the 13<sup>th</sup> century cellar is made by **a staircase of 15 steps.**
- The cellar has a **natural temperature of 14°C approx.** throughout the year (please bring adequate clothing).
- Domaine Senard is private property, visits are only made accompanied by our sommeliers.
- **Unaccompanied visits are not possible within the Property.**

#### V. CONDITIONS OF RESERVATION AND CANCELLATION

- Regarding your **request for information, options, or reservations**, contact by **email** is **mandatory**. They can be carried out by phone, but the final reservations will only be effective by **written record**.
- **The periods from May to November being very busy, it is strongly recommended to anticipate your reservations as soon as possible (sometimes from one year or more in advance).**
- For each request, it is important to specify the TOTAL NUMBER OF PARTICIPANTS, indicating – if applicable – the number of tourism professionals (guides, chaperons, drivers, etc.) and the number of clients.
- A preferential rate exists for the tourism professionals accompanying their clients. Please consult us.
- In case of a pressing itinerary after the wine tasting lunch, please inform us beforehand.
- A custom tasting, which does not appear among the classic packages, can be created on request. A specific rate will be communicated to you.
- The entire meal or sales can be paid directly on site by credit card, check, or cash.
- We also rely on your kindness to **inform** us in case of a **delay**.

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#### a) Reservations for groups of 1 to 8 people:

- Reservations are to be made as soon as possible with a minimum of **48h in advance**.
- The package can be chosen on site.
- For confirmed reservations of less than 5 people, we have chosen to not apply a cancellation fee. No deposit is charged, with exceptions.  
However, in case you are unable to come, we rely on your understanding and your commitment to notify us as soon as possible of a cancellation of your request (especially last minute).

#### b) Reservations for groups of 9 to 14 people:

- Reservations are to be made as soon as possible with a minimum of **48h in advance**.
- It is preferable to **have already chosen the package at the time of the booking**, however, it is possible to make a choice on site.
- A **cancellation policy** is submitted to groups of **5 or more clients**, in case of confirmed reservations, at the Table d'Hôtes.
- **35 €/adult, non-refundable** will be claimed sometime before the date of reservation.  
The payment period and deadline will be communicated to you on a case by case basis.
- The deposit per person can only be **deducted for the guests present on the day of the meal**.

#### c) Reservations for groups of 15 to 25 people:

- Reservations are to be made as soon as possible with a minimum of **2 weeks in advance**.
- **The package must be chosen at the time of booking**.
- A **cancellation policy** is submitted to groups of **5 or more clients**, in case of confirmed reservations, at the Table d'Hôtes.
- **35 €/adult, non-refundable** will be claimed sometime before the date of reservation.  
The payment period and deadline will be communicated to you on a case by case basis.
- The deposit per person can only be **deducted for the guests present on the day of the meal**.

## VI. PRACTICAL DETAILS

- Languages spoken: **French, English**.
- The **WIFI** is only available in the Tasting Cellar and the VIP space.
- Pets are allowed.
- To please your loved ones, **Gift Vouchers** in the form of Tastings in the Cellar, Lunch at the Table d'Hôtes, or vouchers for wine are possible on request.
- Aside from the optional appetizers that can accompany a simple tasting, **no meals are served in the Tasting Cellar**. **If you prefer to choose a Wine Tasting Lunch at the Table d'Hôtes**, we recommend that you taste the wines **during the meal, as provided by** the proposed packages, **without first tasting in the Tasting Cellar**. However, if you wish to have a **tasting before the meal**, it will be **charged extra** according to our current rates (except the free package of 3 wines in the Cellar).



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## VII. PURCHASES, PAYMENT METHODS AND CONTACT

### 1) General information on regulations and purchases at the wine shop

- The prices and sales of Cellar wines are reserved for individual clients.
- The wines **tasted during the lunch can be purchased directly in the boutique** at the wine shop, **for sale to take away**, while stocks last. Price VAT included, departing from the cellar.
- It is possible to make a purchase **remotely**. For this, contact us by email.
- The wines can be bought individually. Combinations are also possible.
- It is possible to send wines **door to door**, by specialized transporters, to many destinations and under certain conditions (Europe, United States, Switzerland, Japan, Hong Kong, Singapore, Australia, etc.).
- In some cases, tax relief may be granted.

### 2) General information on payment methods

#### a) On site

The settlement of the purchases of meals or wines are carried out on site, by:

- Credit Card (Visa, MasterCard, Maestro or American Express).
- Check (for French residents).
- Cash in Euros.

#### b) Remotely

The settlement of deposits or purchases of wine subsequent to the visit, can be done remotely, by:

- Credit Card by phone or email (Visa, MasterCard, or Maestro. excluding American Express).
- Check (for French residents).
- Bank Transfers (depending on the case).

#### c) Contacts

- We are open and reachable from late January to mid-December, from Tuesday to Saturday 10am to 6pm. (Closed Sundays, Mondays, and evenings).
- Emails are strongly recommended to be sent to the address: [table@domaïnesenard.com](mailto:table@domaïnesenard.com).
- However, you can reach us by phone at: 03.80.26.41.65.
- **For all wine professionals, concerning a request for reseller prices, contact our office at: [office@domaïnesenard.com](mailto:office@domaïnesenard.com) or by phone at: 03 80 26 40 73.**

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### The Tasting Cellar - Shop - Tours

## VIII. ACCESS & PARKING

### 1. By train

Closest train stations: Beaune (5 km) and Dijon (35 km).

### 2. By car

#### a) From the south, by the highway or the departmental road D974:

- If you come from the south, on the A6, take exit 1 Savigny-les-Beaune.
- If you come from the south, on the A31, take exit Beaune Nord, Porte Saint Nicolas.
- If you come from Beaune, take the departmental road 974 direction north (Dijon).

#### b) From the north, by the highway:

- If you are on the A31 from the north (Dijon), take exit Beaune Nord, Porte Saint Nicolas.

**Take the roundabout, (at the highway exit) and continue on the departmental road D97, to Dijon. After 2 km (3 min), take a left turn, to Aloxe-Corton and go to the village center. The Domaine will be indicated.**

#### c) By car, from the north, by the departmental road D9:

- If you are coming from Dijon take the departmental road 974 direction south (Beaune). After Ladoix-Serrigny, take a right turn, to Aloxe-Corton and go to the village center. The Domaine will be indicated.
- **Since there is no car park on the Domaine's property, you can park cars or buses at Place du Chapître (50m opposite the Domaine) or at Place de l'Eglise (200m from the Domaine).**
- **GPS coordinates:** 47°3'56" N; 4°51'33" E. / Address: 1 rue des Chaumes, F-21420 Aloxe-Corton.
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