

**Domaine des Averlys - Etienne et Mireille BLANC - Les Averlys - 69640 LACENAS**  
**04 74 67 35 92 - 06 79 29 21 91 -domainedesaverlys@free.fr - www.domainedesaverlys.com**

Welcome to the wine cellar at "Domaine des Averlys" where the reception is as pleasant as the wines you can taste. Vaulted ceilings, light, exposed stone form a lovely setting for the wine. Étienne will talk about the estate, its production and work involved in wine-growing, season by season. He will also answer questions.

**ESTATE WINES:**

Beaujolais white, rosé, red, WINE BOXES (white, rosé, red). Grape juice Spirits (Riki, walnut, peach and white nettle liqueurs).

Open: all year

**APERITIF AT WINE-GROWER'S FARM**

Tasting: 4 wines (1 Beaujolais white, 1 Beaujolais rosé, 1 beaujolais red to be laid down, 1 Beaujolais oak barrel) + little platter of local cooked pork meats and cheese.

Price: from 15 €

**SPECIAL OFFER: 20 % discount for groups of 5 or more people**

**Domaine Brisson - Gérard et Germaine BRISSON - Les Pillets – 69910 VILLIE MORGON**  
**04 74 04 21 60 - vin.brisson@wanadoo.fr - www.gerard-brisson.com -**

In lovely setting with panoramic views, at heart of Morgon les Charmes terroir, crossed by a Roman road, Gérard and Germaine Brisson cultivate 10 hectares of vines according to the principles of sustainable agriculture. Traditional methods of grape picking and vinification; wine matured in tanks, oak barrels or casks, depending on the cuvée. They welcome visitors who can discover the work of wine-growers, the wines they lovingly produce and much about the region itself ...

**ESTATE WINE:**

Morgon "Les Charmes" wine and Beaujolais-Villages.

**APERITIF AT WINE-GROWER'S FARM**

Start with overview and history of the estate and region,; tour of vineyard with commentary on sustainable methods. Terra vitis (association of sustainable wine-growers); tour of cellars with commentary on vinification and maturing of wines in cellar.

Tasting of estate wines with commentary, served with plate of farm produce: local vegetables and crudités, cheese from the dairy at Cenves, cooked pork meats from the farm. Soft drink, "Cerisette", for children.

Price: from 15 €

**SPECIAL OFFER WINE TASTING WORKSHOPS**

o Tasting 6 wines with platter of farm produce

o Workshop run by Gérard, a wine expert.

o Tour of estate cellars

Price: 74.90 € /1 person

Offer no. 1: (on wine tasting course) 2 free places (normally 74.90 Euros) for group of 6 people (min.) to 10 people (max.) at one of our wine tasting workshops, i.e. for group of 6 cost is 299.60 Euros instead of 449.40 Euros (**33% discount**).

Offer no. 2: group of 4 people, 1 free aperitif at wine grower's farm, i.e. 36 Euros instead of 48 Euros (**25% discount**)

**Domaine des terres vivantes - Marie et Ludovic GROS - Route de la Tallebarde Blaceret - 69460 BLACE**

**04 74 60 52 13 - marie-ludovic.gros@wanadoo.fr**

Organic agriculture

Marie (farmer and baker) and Ludovic (wine-grower and 'sommelier') reveal all about bread and wine, mainstay of our Latin civilisation. Tucked away in the gentle Blacé hills, the farm with its enclosed courtyard has been producing wine and cereals since 1762. In this peaceful setting with fine views of the Monts du Beaujolais, they bake bread in a wood-fired oven, using their own wheat, and make wine from their own grapes and to their own taste.

**ESTATE WINES:**

Wines, bread baked in farmhouse oven

**APERITIF AT WINE-GROWER'S FARM**

Tasting of estate wines served with farm produce: seasonal salad (from garden), farmhouse country

terrines or farmhouse slicing sausage, tartine Bressane (sausage & cheese open sandwich); seasonal vegetable flan; dessert or tart baked in wood-fired oven.

Price: 20 to 26 € -

**SPECIAL OFFER : 20 % discount.**

**Domaine PAIRE et Histoire du vigneron en Beaujolais - Jean-Jacques et Marie-José PAIRE - Ronzières - 69620 TERNAND**

**06 80 27 03 67 - 04 74 71 35 72 - [vinbio@paire.fr](mailto:vinbio@paire.fr) - <http://www.paire.fr> -**

Organic agriculture

400 year old wine-growing estate where you can discover the history of Beaujolais wine-growers, unique collection of tools used in vine cultivation and wine making. Visit starts with tour of organic vineyards, followed by tasting of estate wines with commentary. This tour was awarded 1st prize in the Trophées du Tourisme.

**ESTATE WINES:**

Organic wines, Grape juice, Vinegar, Hypocras (medieval drink). Tour of wine store and organic vineyards.

**APERITIF AT WINE-GROWER'S FARM**

TOUR: Museum, Cellar, Organic vineyards. - TASTING: eye, mouth, dishes to accompany. -

ACTIVITIES: mâchons (Lyonnais 'snacks'), Wine weekends, educational tour. – Local wine.

APERITIF: Beaujolais white and red wine (organic), served with terrine, slicing sausage, farmhouse cheese.

price: 10 to 20 €

**SPECIAL OFFER : - 30% discount on complete package (tour , tasting and aperitif at wine-grower's farm)**