

Grand European Tour for Wine Lovers

A Wine and Culinary Journey through the heart of Europe



Join Annemarie on a palate pleasing adventure; come along for ONE or All destinations
Small Group guided VIP Tours to
France - Germany - Hungary - Slovenia - Italy - Croatia



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| ★ Alsace-Lorraine and Germany | September 14-21, 2019 |
| ★ Austria and Hungary (SOLD OUT) | Sept. 23-Oct. 1, 2019 |
| ★ Hungary, Eger and Tokay | October 2-4, 2019 |
| ★ Hungary and Slovenia and Croatia | October 4-12, 2019 |
| ★ Northern Italy | October 13-20, 2019 |

★ *** Land Tours only, air fare and flight not included



By Vines to Wine Academy and Tours, LLC



Call/email for info and details

704-236-8759 mobile

annemarie@vinetalk.us

Vines to Wine Tours with
Annemarie Humm, CSW, AWB
Wine Educator and Guide

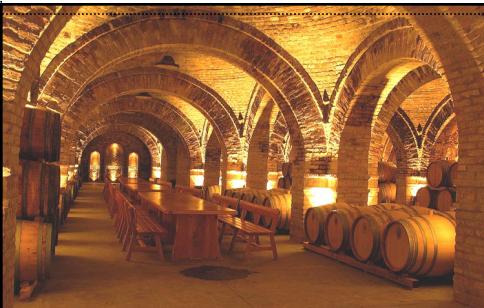


Tour 1, Alsace-Lorraine, and Southern Germany, includes 8 days and 7 nights in cozy hotels, all transportation, private guides, and local tour experts, private winery, and cellar tours with wine-tastings officiated by cellar masters and/or winery owners. Enjoy the demonstration of a Cheese-making Artisan, see a butcher work in his/her shop and present their Charcuterie for you to enjoy. Walk along pastures and stalls at a biodynamic farm, and vineyards trails. Experience distilled spirits being made, and learn about the regional cuisine of Alsace and Lorraine during your private cooking class in France.

Visit the old and medieval towns along the Alsatian Wine Route, and shop in the city of Nancy while marveling in the annual lightshow at the square of Palace Stanislas. Wineries are selected based on their excellent quality of wines, and contribution to the local culture. An awe-inspiring tour you will not forget.

Most meals and all admissions as stated. See detailed itinerary for this tour

Cost is \$3,900 per person Single supplement is \$400



Tour 3, Hungary-Slovenia-Croatia , 9 days and 8 nights of pure cultural and historical pleasure, combined with beautiful vistas and sights, served up with culinary delights each day. Take a cooking class with the artisan and crafts people at their homestead. Taste their wines, cheeses, vegetables, and other culinary specialties which they love to share with our guests. From Budapest, to Maribor, Ljubljana to the Istrian Peninsula and the Adriatic Salt Flats, you travel in a luxurious motor-coach, keeping distances at a minimum, meet locals along the way. Visit trendy and historic destinations , while learning about the colors, sounds, sights and flavors of the heart of Europe. Your guides assure your comfort, and there is free time to explore on your own. Most meals and all admissions are included. See detailed itinerary

Cost is \$3,750 per person Single supplement \$ 300

Tour 2 , Austria and Hungary,

Includes 8 days and 7 nights in selected boutique hotels, along with knowledgeable guides; all transportation, cellar tours and tastings.

dinners, and visits to vineyards, a tour of Schoenbrunn

short cruise on the Danube River. From the sounds of Mozart and Strauss to the melodies of the Hungarian Gypsies, soak in all the UNESCO Cultural sights and sounds along the way.

Visit Lake Balaton, and learn about Eger's famous "Bulls-Blood" wine.; and Tokaji where wines served to King Luis IVX of France came from. You learn about the local cuisine, and culture, cook with a chef, and taste the wonderful dishes you learn to prepare. Learn to pronounce Gruener Veltliner, Zweigelt, and Furmint while tasting wines made of these native grape varieties. Local Markets, and historical sights round out this wonderful tour which you'll remember forever.

Most meals and all admissions are included. See de-

Sold Out

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Tour 4, Northern Italy,

includes 8 days and 7 over-nights, all transportation by comfortable coach, all admissions, wine-tastings, and cellar tours. Visit the area where Prosecco is made, see the long rows of aging Parmigiano Reggiano cheese, view and taste the Parma Hams, and go truffle hunting. Learn about Lambrusco, Prosecco, Amarone, Balsamic Vinegars and the history of Verona, Parma, and Modena.

Travel from Venice to Milan and indulge in the cuisine of northern Italy during your pasta making cooking class. We match these local dishes perfectly with the many wonderful wines in the area. Unforgettable experiences along with free time to explore awaits you during this special tour.

Most meals and all admissions are included. See detailed itinerary

Cost is \$ 3900 per person Single supplement is \$ 400