THE PARENTHÈSE VIGNERONNE "KAEFFERKOPF: STORY OF A GRAND CRU"

Vallée de Kaysersberg



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www.kaysersberg.com

68240 Vallée de Kaysersberg

+ Description

See the vineyards of Alsace in a whole different light; take this tour and discover the close links between the history of our villages and our wines, and of course, the jewel in our crown: the Grands Crus.

Start out from the Kaysersberg Valley, where the Grands Crus wines of Alsace first saw the light of day in 1975, and most recently, in 2007. It is undoubtedly the ideal spot to learn more about these exceptional wines, created from our soils by winegrowers with drive and vision. Start by enjoying a delicious meal of seasonal, local produce, lovingly prepared in one of our selected gourmet restaurants, and carefully matched with our Grands Crus wines.

Then, when your taste buds have been satiated, unwind in a comfortable room in one of our boutique hotels. Next day, hire an-bike (for an extra charge) and take a spin around the vineyards and pretty villages as far as Ammerschwihr.?

?History fans will be thrilled to meet Francis KLEE, domaine KUEHN's enologist and a highly knowledgeable historian. Alsace is a region steeped in history, marked by the Second World War; Ammerschwihr was the scene of some very testing times and was 85% destroyed during World War II. Back at the domaine, seven metres below ground, visitors will marvel at les Caves de l'Enfer (the Cellars of Hell); here, as part of a candle-lit tasting, M. Klee will explain the specifics of the Kaefferkopf Grand Cru and its very particular character which makes it the pride of the village.

Horaire(s) d'ouverture

From 02/01/2025 to 31/08/2025 Monday from to Tuesday from to Wednesday from to Thursday from to Friday from to Saturday from to Sunday from to From 01/10/2025 to 31/12/2025 Monday from to Tuesday from to Wednesday from to Thursday from to Friday from to Saturday from to Sunday from to

+ Price lists

From (€): 160 The rate includes:

The wine tasting "Kaefferkopf story of a Grand Cru" (Duration: 1 hour 30). A meal with wine and food pairing (3-course menu: starter, main course and dessert; with 3 Grands Crus) for the traditional formula and the 'flavours' formula. Meals "Parenthèse étoilée" in a starred restaurant on request. A night, breakfast included. Booking service.

The rate does not include:

Transport. Drinks not mentioned in the stay. Personal spendings and the tourist tax to pay directly at the accommodation.

