

PRAISE FROM OUR CLIENTS

"The Bordeaux-Paris trip exceeded our expectations. You offered us the opportunity to meet people, see things & places that ordinary mortals would never have access to. Kim and I wish to thank you for a wonderful experience".

Ene McGregor - Bordeaux-Paris 2001

"This tour to Italy has been the best trip that we have taken ever. Thank you so much for your time and efforts. No words can describe how much we enjoyed this wonderful experience"

Blaine & Cindy Kunz - Tuscany-Piedmont 2002

"I have thoroughly enjoyed two trips of gourmet indulgence with Peter, Italy 2002 and Spain 2003. Peter's connections gave us the rare opportunity to meet and talk with the countries leading chefs--e.g. a cooking class and a phenomenal 12-course lunch with chef Andoni Luis Aduriz at Mugaritz, a Michelin-starred restaurant near San Sebastian"

Rosemary Bacovsky - Spain 2003

TO REGISTER FOR THE
"WINE SUMMIT LAKE LOUISE"

visit www.winesummitlakelouise.com
or phone 1-800-661-1586

P. Blattmann - The Traveling Gourmet
www.gourmet-experience.com
blattman@telusplanet.net
1-888-682-9297

Peter Blattmann The Travelling Gourmet



*Unparalleled Experiences
of Food, Wine & Culture*

MAKE YOUR DREAM A REALITY

**Discover and Savour
The Wine, Food and Sights of**

2006

ITALY, BURGUNDY - CHAMPAGNE

2007 - Culinary Cruising

AUSTRALIA, BORDEAUX, SPAIN

2008

CHILE - ARGENTINA, GERMANY - AUSTRIA

2009

SOUTH AFRICA, PROVENCE, PORTUGAL

WWW.GOURMET-EXPERIENCE.COM
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*Dear fellow travel,
wine and food lovers,*

Wine, food & travel are our passion. We are pleased to offer you a series of tours of an unparalleled quality that will stand close scrutiny from the very finest of palates.

We open doors that are closed to the public and the wines you will taste in the company of owners and cellar masters are exceptional. The hotels have been chosen for your ultimate comfort and we have selected the very best restaurants in each region for their award winning cuisine and personalized service.

Group sizes are kept small, so you'll be in the company of friendly like-minded travelers. All our tours are led by accomplished experts and you are equally welcome whether a 'beginner' or an experienced connoisseur.

In short our mission is to create superb gourmet travel experiences that are delightful, educational yet are enormously fun & memorable.

We invite you to join us for our unique tours.

- Peter Blattmann

ABOUT US....

Credited by media as having created Canada's Premier wine & food event, the Fairmont Banff Springs International Wine & Food Festival, now in its 14th year. Peter Blattmann's proficiency in organizing wine & food events is recognized the world over. Most recently Peter has teamed up with George Schwarz of the Post Hotel Lake Louise to create the "Wine Summit Lake Louise", which promises to become one of the most prestigious annual gourmet events worldwide.



Peter with Paul Bocuse, the most celebrated chef in recent French history.

Peter has an incomparable knowledge of the world's great wine regions. He draws upon his over 40 years of experience, both as a chef and wine connoisseur to provide exclusive access to the most famous wineries and restaurants. His broad network of food experts & chefs around the world offers you visits to specialized gourmet food producers and cooking classes with master chefs. You'll have the kind of intimate behind-the-scenes experience, available only to a few selected insiders in the food industry.



Peter tasting Chateau Petrus in Bordeaux in 2001 with the owner Christian Moueix and Spouse Cerise

TUSCANY - VENETO - PIEDMONT

October 1 - 12 2006

Pre-tour to Sicily optional

Day 1-4 - Tuscany's famous wines & olive oils.

Featuring tastings at Altesino, Capannelle and Fattoria dei Barbi. Learn all about Extra Virgin olive oil during lunch at Castello Di Nippozzano. Savour regional dishes at wineries in historic settings at Villa Vignamaggio, Banfi castle and La Felsina. Visit medieval Siena.

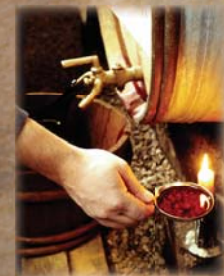


Day 5 - Parmigiano Reggiano & Balsamic Vinegar

Assist in the production of the "king of kings" in cheese, then taste it perfectly aged. After, you will experience tasting 20 year-old vinegars followed by savouring



dishes prepared with Balsamic vinegar with the owner M.Malpighi at his restaurant.



Day 6-7 - Amarone, Torcolato, Grappa & cooking lesson

Taste Veneto's most unique wines at Bolla, Masi, Maculan and Zenato where we will enjoy regional dishes. Learn the secrets of preparing risotto at the Serego Alghieri estate.

Day 8 - Truffle hunting, Truffle market & Truffle dinner

Join the 'trifulao' (truffle hunter) and his dog sniffing out the white gems. Visit the truffle market in Alba and savour dinner dedicated to the exquisite white truffle.



Day 9 - Barbera's, Barbaresco's, Barolo's & Grape harvest

Taste world-renowned wines at A. Gaja and Marchesi di Barolo where we will sample typical Piedmontese dishes. Then participate in a grape harvest.



Day 10 - Chocolate Tasting

Chocolate expert Roberto Bava will lead us through a tasting of his wines with unique chocolates from Piedmont's specialty producers

Day 11 - Food & fashion stores in Milan

After shopping at famous stores enjoy a farewell dinner in a very scenic setting.

For Detailed Itinerary Visit www.gourmet-experience.com

THIS 12 DAY, 11 NIGHT PROGRAM INCLUDES

- 11 nights luxury accomodation with breakfast
- 10 luncheons and 7 dinners, all with premium wines
- all activities as outlined
- all taxes and gratuities

Not included: airfare and personal expenses

PRICE PER PERSON
(DOUBLE OCCUPANCY) \$12,875
SINGLE SUPPLEMENT \$1,895

BURGUNDY - CHAMPAGNE

October 15 - 25 2006

Pre-tour visit to Alsace and post-tour visit to Paris optional

BURGUNDY HIGHLIGHTS

Historic Hospices de Beaune

Explore the significance of Beaune, the wine capital of Burgundy and it's historic Hospices dating back to 1443. Grasp the complexity of Burgundy's appellations and diversity of it's "terroirs".



Visit the world's best white wine producers

with tastings at Domaines J. Prieur in Meursault, O. Leflaive in Puligny Montrachet and M. Laroche in Chablis.

Taste world-renowned Pinot Noirs

Tour famous Cote de Nuits vineyards and taste wines of some of Burgundy's most revered producers including Domaines A. Rousseau, J. Grivot, J. Drouhin and very rare Romanee Conti.

Savour Burgundy's Gastronomy

Explore how the regions delicacies are produced at the family owned Gaugry cheese factory and the legendary Fallot mustard mill. Afternoon Hand's-on cooking lesson at Michelin-starred Hostellerie de Leveinois, followed by dinner.



Wining & Dining in historic settings

Savour gastronomic luncheons at Domaines L. Jadot, O. Leflaive and candlelight dinners in the historic cellars of Maison Champy and Domaine Bouchard Pere & Fils Enjoy the ultimate gourmet experience at world renowned Michelin-starred Lameloise restaurant.



CHAMPAGNE HIGHLIGHTS

Tour scenic Champagne vineyards and admire the rich architecture at Reims. Visit historic cellars and taste the world's most renowned Champagnes at L. Roederer, and Krug. Visit and taste at famous chocolatier "Petite Friande".



Enjoy gastronomic luncheons a Dom Ruinart, Veuve Clicquot and a candlelight dinner in the historic cellars of Mumm Champagne.

For Detailed Itinerary Visit www.gourmet-experience.com

THIS 11 DAY, 10 NIGHT PROGRAM INCLUDES

- 10 nights luxury accomodation with breakfast
- 7 luncheons and 5 dinners, all with premium wines
- all activities as outlined
- All taxes and gratuities

Not included: aifare and personal expenses

PRICE PER PERSON
(DOUBLE OCCUPANCY) \$11,950
SINGLE SUPPLEMENT \$2,200