



CHÂTEAU DE
BERNE
—
EN PROVENCE



CELLAR VISITS 2022



Guided tours are only upon booking and depending on availability. Participants must be 18 and over. Prices valid from 18/03 to 31/12/2022. Can be modified without prior notice.

Discover 3 wines

Duration 1 hour: A short visit of the wine stores, followed by a commented wine tasting of 3 wine.

Individual - Schedule : at 11.00am or 4.00pm

€18/pers for a booking for 2 to 10 people

Private visit : €28/pers for a booking for 4 to 10 people

Group - Schedule : on request

€15/pers for a booking for 11 to 20 people

From the vines to the bottle

Duration 2h30 : Discover the path of making wines with a short stop in the vineyard, a visit of the production cellar followed by a guided tasting of 6 wines.

Individual - Schedule on request

€48/pers for a booking for 2 to 10 people

Private visit : €58/pers for a booking for 4 to 10 people

Group - Schedule : on request

€43/pers for a booking for 11 to 20 people

Discover the art of wine tasting

Duration 45mn : Enter the world of wine-tasting, learn how to appreciate the subtleties of wine and how to explain your perception of the wine using your senses.

(6 wines)


€9/pers for a booking for 11 to 100 people

VIP visit

Duration 3 hours : Private wine discovery for a unique experience. According to the season and the estate activities : a tour in the vineyard, a visit of the wine production area and the owner's private cellar. Followed by a commented wine tasting of 8 wines accompanied by an assortment of cheeses and cold meats.

€150/pers for a booking for 2 to 10 people

Exclusive visit

Duration 2 hours: start with a short tour of the wine production area after which you will enjoy a seated tasting in a luxurious and intimate private room at the Château de Berne Hotel 5* Relais & Châteaux. This exclusive tasting offers a rare opportunity to enjoy four vintages of our renowned Estate Wine. We have paired these exceptional red wines with fresh seasonal bites created by the Winery's Head Chef Louis Rameau of the  Guide Michelin restaurant, « Jardin de Berne ».

€300/pers for a reservation for 2 to 10 people

The winning blend

Unique Team Building experience : have a blast creating your own wine !

Duration: 3 hours. First, a technical visit of the production cellar. Second, compete to create the best wine. Each team must create the winning blend with the different single-varietal wines provided. After three trials, your team will choose the best blend. The next step is to create a label with an eye catching or funny advertisement. The best combination will be judged and a prize will be awarded to the winning team.

€95/pers for a booking for 6 to 20 people