



## *Discovering the truffle of Burgundy!*

### « Personalized lessons with the producer »

- 1) **How truffles are cultivated in Burgundy:** Explanations in the field.
- 2) **Where to find them in a natural area:** truffles varieties from Burgundy.
- 3) **When to hunt the truffles:** hunting season and laws.
- 4) **How to hunt the truffles:** meeting with our Lagotto Romagnolo dogs.
- 5) **How to clean truffles and how to preserve them**
- 6) **Learn to cook fresh Burgundy truffles**
- 7) **Learn to cook Burgundy truffles preserved in alcohol**
- 8) **Tasting 1:** one truffle product with a young Burgundy wine.
- 9) **Tasting 2:** one truffle product with an old Burgundy wine.
- 10) **Questions**

**This lesson lasts about 2 hours, on booking only and for groups from 4 to 8 people maximum.  
This very special private lesson with the winemaker is charged 50€ per person.**