CHÂTEAU LA COMMARAINE

Festive season at the Château

An Exceptional Winter in Burgundy



Burgundy Deeply



Discover a touch of magic among the vines

As winter settles over the vineyards of Burgundy, Château La Commaraine dresses in its finest festive attire and invites you to experience the magic of Christmas.

A season to share, celebrate and savour.

The sweetest time of day

From 8 December 2026 to 2 January 2027 | 3 pm – 6 pm

As the festive season approaches, afternoons take on a special flavour at the Château.
In the warm and inviting atmosphere of our Bar, our festive afternoon tea offers a delightful moment of indulgence, featuring creations by our Pastry Chef Rémi Guerin.

SWEET DELIGHTS

Apple & Cinnamon Berries

Citrus Almond Sponge Cake

Filled Panettone

70% Dark Chocolate Mini Entremets
Cardamom & Fleur de Sel

€35 per person, including a hot beverage
€55 per person, including a cocktail or a glass of Champagne

Winter workshops

THE ART OF CERAMICS

Sunday, 20 December 2026 | 3 pm

Unleash your creativity by crafting your own ceramic vine leaf, inspired by our Christmas Yule log, alongside Carole Rosell from Atelier Rosebelle.
Your unique creation will then be glazed and delivered to your home, ready to become part of your festive decorations.



Afternoon tea and workshop at the rate of €85 per person
For 3 hours

Christmas, the art of coming together

THURSDAY, 24 DECEMBER 2026

Celebrate Christmas Eve with a festive dinner at Le Clos.

C L
S O

Smoked trout from Maison Crisenon

Aveyron foie gras with pinot noir
pear, tonka bean & lime

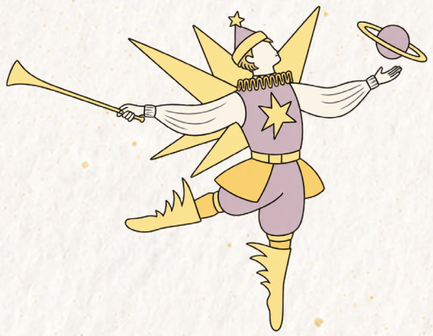
Dieppe scallops
Gevrey-Chambertin wine sauce

Maison Degluaire Bresse poularde
truffled Darphin potatoes, foie gras Albufera sauce

Citrus & gingerbread

Dark chocolate & Porcini mushroom

€195 per person, excluding beverages



A deeply festive New Year!

THURSDAY, 31 DECEMBER 2026

Welcome 2027 with an exceptional New Year's Eve dinner at Le Clos or at our gastronomic restaurant Le VIII.

C L
S O

Porcini royale
Crispy melba toast, beef marrow

Lucullus-style foie gras

Dieppe scallop terrine
Brittany lobster, poultry Jus

Atlantic turbot
Champagne sauce, Baeri caviar

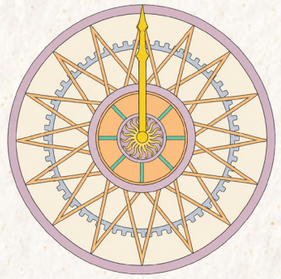
Stuffed Bresse capon
quince, chestnut & hazelnut, truffled jus

A celebration of bergamot

Miso-poached pear
Leclerc Briant champagne

€230 per person, excluding beverages

An evening accompanied by the melodies of a live saxophonist.



le VIII

Burgundy snail ravioli

Creel-caught langoustine
langoustine head vinaigrette, Gourmet House caviar

Poached Aveyron foie gras
rich winter vegetable jus

Hand-dived scallops
XO sauce, scallop coral & skirts

Barbecued lobster
Gourmet House caviar

Ségala veal
garden celery, Melanosporum Truffle

Cancoillotte cheese
vin jaune & Maison Duler cured pork belly

Parsnip & Papua New Guinea vanilla

Criollo chocolate & Baeri caviar

€350 per person, excluding beverages
Wine pairing available at €260 per person

Winter Creations

For his first festive collection, Pastry Chef Rémi Guerin draws inspiration from the richness of Burgundy and the encounters that shape its terroir. From the Liquoristerie Jean-Baptiste Joannet to the honey of local beekeeper Mr Blouctet, each creation tells a story of craftsmanship, sharing and a deep connection to the region.



MILLÉSIME I

An ode to the vine and the craftsmanship of Burgundy



Beneath its delicate grape clusters lies an indulgent combination of 70% Xoco dark chocolate, ratafia from the Liquoristerie Jean-Baptiste Joannet and honey from Mr Blouctet, beautifully enhanced by the freshness of bergamot and the delicate crunch of pollen. treasured as a lasting keepsake.





A celebration of indulgence, creativity and artisanal craftsmanship, completed by a gilded ceramic vine leaf created by Carole Rosell, designed to be treasured as a precious keepsake.

Priced at 95 € | Serves 8 people
Including a ceramic vine leaf
Available from 7 December 2026 to 2 January 2027

LA COURONNE DE BACCHUS

An indulgent creation celebrating the Roman god of wine and the vine



Its delicately golden inverted puff pastry reveals a rustic almond cream, pollen praline and bergamot marmalade, all enhanced by a ratafia syrup.

Adorned with a botanical crown crafted from vine shoots from the Clos de la Commaraine by artist Estelle Meunier, and featuring a gilded ceramic fève designed by Carole Rosell, each galette pays tribute to Burgundy's artisanal craftsmanship.



Among the hidden fèves lies a truly unique piece: a special surprise that will reward its lucky finder with a stay at the Château.

Priced at 45 € | Serves 8 people
Available from 28 December 2026 to 6 January 2027

RESERVATION

Château la Commaraine
24 Grande Rue, 21630 Pommard, France
+33 (0)3 75 83 43 34

These menus have been created by Chefs Christophe Raoux, Meilleur Ouvrier de France 2015, and Jérôme Rioux, together with their culinary team.

We look forward to celebrating the magic of the festive season together.

www.chateaulacommaraine.com