

Wine Shop

A taste for travel

Four epicentres for epicureans

A gourmet trip is the best way to enjoy a tour of discovery and new sensory experiences. Here are our top tips for trips to treat your taste buds to new temptations.



#1 Historic – sparkling wine tasting in Champagne

No other drink is as inextricably linked to celebrating special occasions as Champagne. And there's no better place to celebrate this *joie de vivre* than in the Champagne region itself!

The area has been classified as a UNESCO World Heritage Site since July 2015. Here, you will find countless wineries, the largest and most well-known being Moët & Chandon, where a 28-kilometre long underground labyrinth houses the prized bottles. Another well-known place to visit is the Champagne house Pommery. In addition to elegant wines, the estate also serves up a range of temporary art exhibitions.

Thanks to the well-developed cycling infrastructure, the Champagne region can be easily explored by bike. And if you have a head for heights, you can take in the view from a tethered balloon while enjoy a Champagne picnic.



#2 Natural – whisky tasting in the Highlands

Rugged mountain ranges, luscious green glens and mystical castles... This is the imposing backdrop of the Scottish Highlands, home to the national drink, Scotch whisky.

The natural landscape is as diverse as the whisky that it produces. Rich and full-bodied, maritime aromas or even the soft scent of florals can all be experienced – in both the landscape and the drink.

The best way to combine enjoyment of the two is on a tasting train journey with the Royal Scotsman or on a sailing trip aboard the tall ship Thalassa stopping at various whisky hotspots.



#3 Experimental – Nikkei cuisine in Lima

Japanese minimalism meets South American spirit! Nikkei cuisine combines the best of two countries on one plate. This exciting fusion food was created in around 1900 when Japanese immigrants arrived in Peru. There they put a brand-new twist on South American classics using aromas and preparation techniques from their homeland. It was a delicious clash of cultures. Take, for example the ceviche roll, which consists of the classic Peruvian dish of fish marinated in lime juice served as a classic sushi roll with rice.

The culture of Japanese-Peruvian cuisine is best tasted in Lima, where you can try it anywhere from street food vendors to fine dining venues. For example in Maido, one of the World's 50 Best Restaurants.

#4 Scenic – wine tasting in Stellenbosch

Imagine if you will... Your gaze wanders over the jagged rock formations in the middle of the verdant green of the vineyards. In your hand, a glass of ice-cold rosé or a Pinotage typical of the region. At a wine tasting session with one of the many local winemakers, travellers can discover the best flavours the Cape has to offer.

Just about an hour away from the pulsating metropolis of Cape Town, South Africa's most well-known wine-growing region Stellenbosch provides relaxation as well as delights for both the eyes and the palate. Here, you can expect the most sumptuous and hospitable wineries in the world. As well as excellent wines, the vintners often make their own delicacies such as cheese and chocolate, and even offer entire wine-based events.



Treat your taste buds to a preview with our South African wines, sparkling Champagnes and smoky whiskys, available at worldshop.eu/gourmet-inspirations