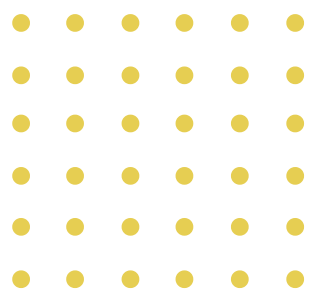




GRAPE ESCAPE

26-29TH JANUARY 2023





THE GRAPE ESCAPE

Guestronomy + Indulge Experiences brings to you an exclusive opportunity to get up-close and personal with Indian wines, at their sources.

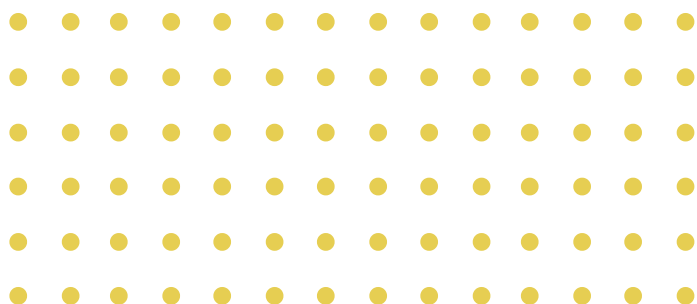
Join us on a four-day immersion, guided by **Sommelier Gagan SHARMA**, where we **visit 6 wineries, and taste some delectable wines** and unique drinks (thing outside the grape) alongside some.

No pre-fixed show tours, we directly meet with their owners, creators, and winemakers, learn about their passionate journeys, and see what goes behind the scenes in making award-winning wines.

We'll take you through the process of vines-to-wines, and decode the nuances at every step. **Not educational, it'll be edu-taining!**

AND, you're super lucky, you'll get unprecedented access to taste from the tanks, barrels, and even unfinished wines, some that are yet to hit the shelves.

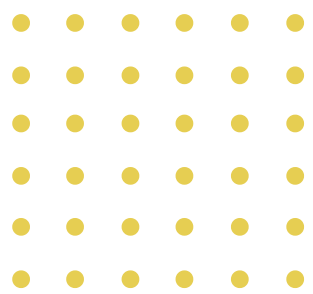
See the pictures from the past editions at [@indulge.india](https://www.indulge.india)



CURATING EXPERIENCES



indulge



DAY 1

We depart at **11AM of 26th January** from Mumbai domestic airport in a bus. We'll have a short lunch break en route and reach Nashik by 5PM. This is a free day, best to relax and gear up for the indulgence to come.

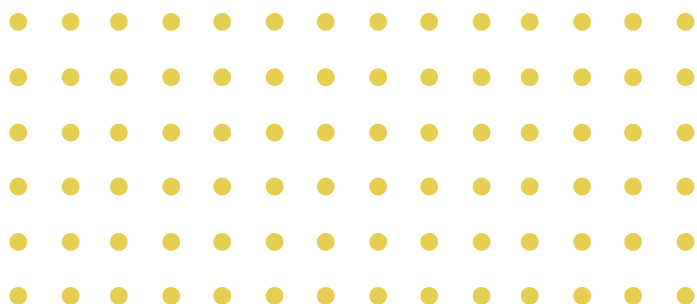
DAY 2 (27th January)

Keep your cameras handy, this is an Instagram-worthy day.

You'll meet **Mr. Shailendra PAI & Sanket GAWAND** at **Vallonne Vineyards** + **Mr. Gregoire VERDIN & Karan VASANI** at **Sula Vineyards**

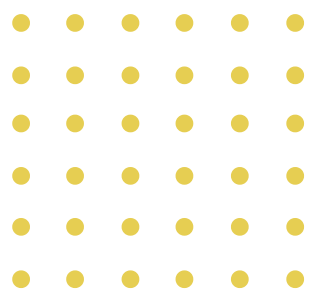
- Depart from **hotel** – 9AM
- Visit **Vallonne Vineyards**
- Vineyard + winery visit + tasting + lunch at the winery
- Visit **Sula Vineyards**
- Vineyard + winery visit + tasting
- **BBQ wine dinner** at Sula Vineyards

We see two iconic wineries in the valley today. **Vallonne Vineyards** is the epitome of handcrafted wines, ones that have revolutionised the wine scenes in the country. We enjoy **local fare at their deck overlooking the river**. Then we make our way to **Sula Vineyards**. We take a tour, taste some fab wines at their picturesque deck, sip a few bubbles, and indulge in a private **BBQ wine dinner**



CURATING EXPERIENCES





DAY 3 (28th January)

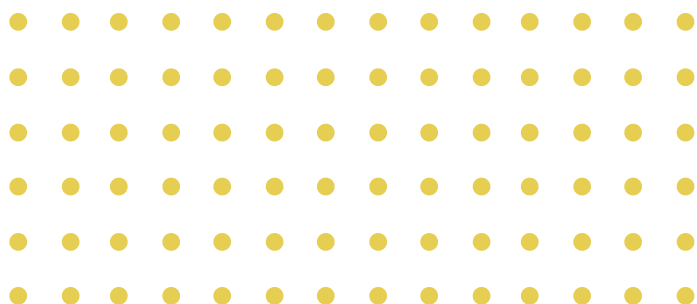
Today is a day of various shades, and a glimpse of the countryside life.

You'll meet **Mr. Yatin PATIL & Kiran PATIL** at **Vintage Wines** + **Mr. Amrut VARE** at **Chandon INDIA**

- Depart from **hotel** - 9AM
- Visit **Vintage Wines**
- Vineyard + winery visit + tasting + lunch at the winery
- Visit **Chandon India**
- Vineyard + winery visit + tasting
- Back at hotel - 6PM

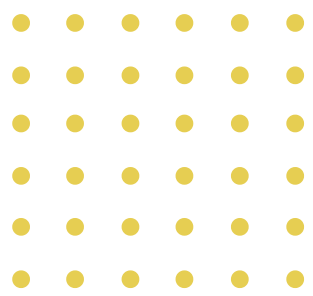
Vintage Wines has been the beacon of family-styled wineries, bringing a **little Italy** on your plate with their unique varietals. Then we make our way to **Chandon India**.

This is the day to hit the streets of the city, experience some local culture, enjoy some delectable fare, and go shopping for souvenirs



CURATING EXPERIENCES





DAY 4 (29th January)

We checkout and leave with our luggage and all our crazy wine shopping.

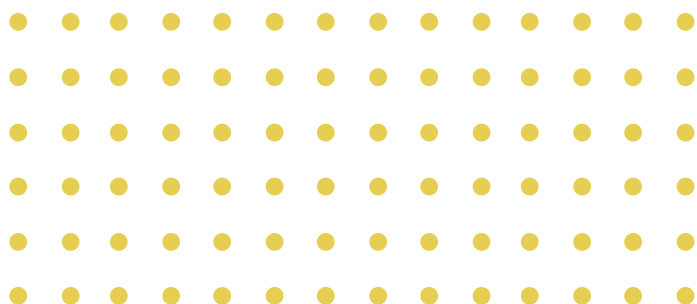
Today you meet **Mr. Ravi & Kailash GURNANI** at **YORK Winery** + **Mr. Ashok PATIL** at **Grover's Zampa Vineyards**

- Depart from Nashik – 9AM
- Visit **YORK Winery**
- Vineyard + winery visit + tasting + **lunch at the winery**
- Visit **Grover Zampa Vineyards**
- Vineyard + winery visit + tasting
- Depart for Mumbai

YORK Winery is a family-run winery that's making Indian international styled wines with amazing value-for-money. The passion will show. We keep the OG for the end, wrapping the trail with a visit to the historic **Grover Zampa** vineyards + tasting some cool tank and barrel experiments. They're always upto something new.

With a short dinner break en-route, we'll make our way to Mumbai.

Since the road + Mumbai's traffic + weather are unpredictable, we'd suggest you make your travel plans only for the next day.

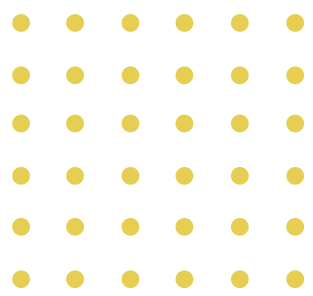


CURATING EXPERIENCES



**SIGN UP BY
15TH DECEMBER**

indulge



FEE

INR45000 (All Inclusive)

Register at <https://indulgeindia.com/product/the-grape-escapade/>
Booking closes 15th December, 2022

WHAT'S INCLUDED

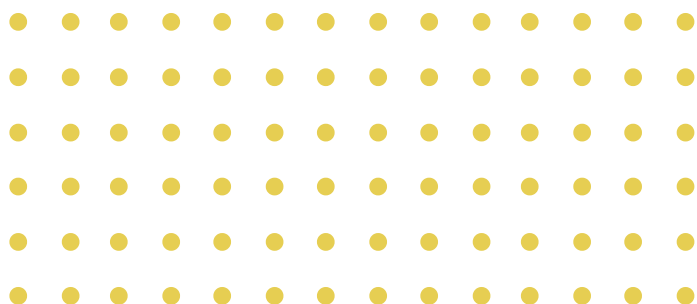
The itinerary starts from 26th January, 11AM. The fee includes

- Bus transfers from Mumbai to Mumbai (26-27-28-29 January)
- All visit + tour + tasting charges
- Breakfast + lunches on 27-28-29 January
- BBQ dinner on 27th January
- Accommodation, double-sharing basis at Radisson Blu, Nashik, on 26-27-28th January

ACCOMMODATION OPTIONS

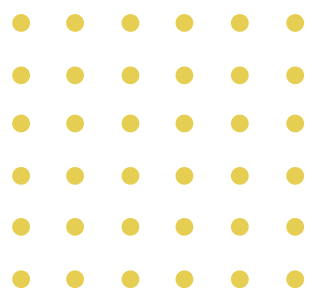
Should you wish to consider accommodation option outside of the above mentioned:

- Single occupancy at Radisson Blu Nashik - additional fee of INR4000 per room per night on 26-27-28th January
- All charges are inclusive of GST + breakfasts



CURATING EXPERIENCES





WHAT'S NOT INCLUDED

- Your to-and-fro travels to Mumbai before and after the trail
- Local stay + transportation + meals in Mumbai before and after the trail
- Meals on the 26th January, dinner on 28th & 29th January
- Any in-winery purchases
- Any personal expenses - tips, laundry, WiFi, eatables, etc
- Insurances, medical or emergency expenses

CANCELLATION POLICY

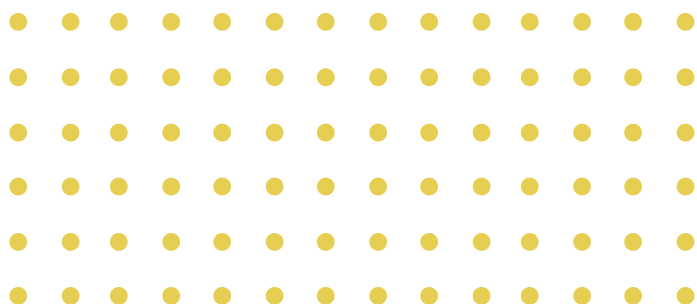
In order to cancel your booking write to us at team@indulgeindia.com along with a cancellation and refund request.

Should the request reach us **15 days prior** to the closing date, no cancellation charge will be levied.

However, should there be a cancellation request **14 days prior** upto the date of closing, a cancellation fee of **iNR40000+GST** will be levied.

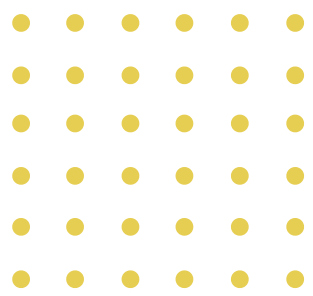
No refunds will be made after the registration closes.

In case of **cancellation of the trail**, full fee will be **refunded**.



CURATING EXPERIENCES





FINANCIAL DETAILS

ACCOUNT TRANSFER

You may make an account transfer at

Account Name: Sommspeak Beverage Programs Private Limited

Account Number: 3413-239-777

Account Type: Current Account

IFSC: KKBK0000215

Bank: Kotak Mahindra Bank

Branch Address: C-2 11, Ashok Vihar-2, New Delhi - 110052

UPI

UPI ID - gagansaggi-1@okicici

CHEQUE

You may make a cheque in the name of

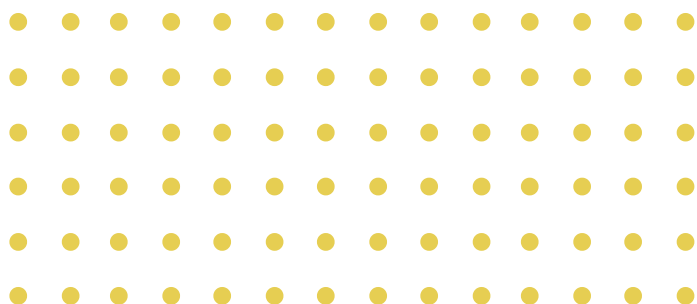
Sommspeak Beverage Programs Private Limited
and post it at the address below:

C/O Sommspeak Beverage Programs Private Limited
A-79, Ground Floor Floor
Ashok Vihar, Phase - 2
New Delhi - 110052

Please Note

For account transfers and UPI transfers, please share a screenshot of the transaction, and/or the transaction reference number for our perusal

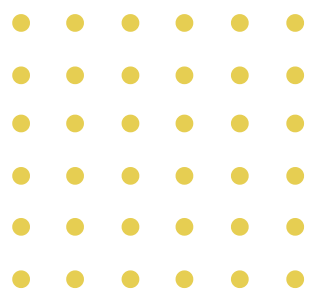
For cheques, please share a picture of the cheques before posting them to us



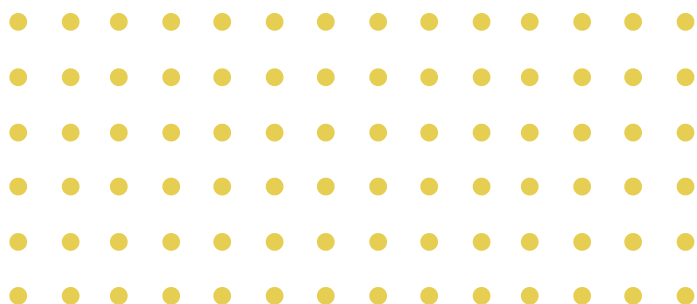
CURATING EXPERIENCES



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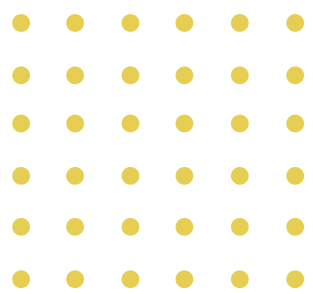


MEMORIES FROM 2021-22



CURATING EXPERIENCES





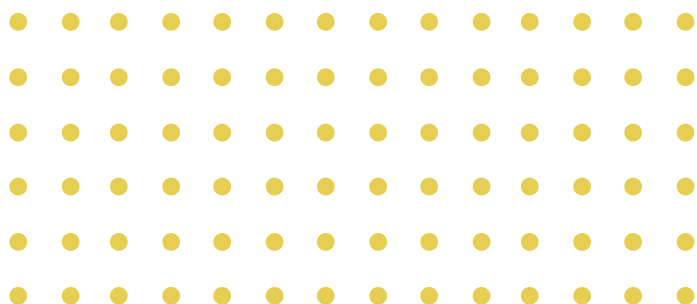
ABOUT GAGAN SHARMA

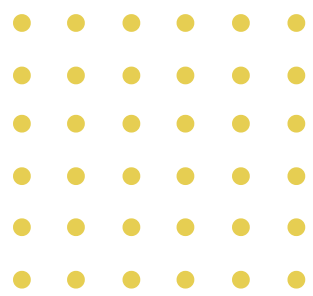
Gagan SHARMA is poised as amongst the most qualified sommeliers in the country. After graduating from **IHM Jodhpur**, he continued his studies at **Victoria University** in Melbourne Australia with **Masters in Hospitality Management**. He's been amongst the handful of **WSET Diploma** graduates, amongst the first **Certified Sommeliers** with the **Court of Master Sommeliers**, and India's first **French Wine Scholar** from the **Wine Scholar Guild**.

With over 13 years of Indian + International experience, education, and travels, he brings understanding about the liquid that not many can claim. He's been on the delegation of **Barolo + Barbaresco DOCG**, **Prosecco DOCG**, and represented India in **Spain, Austria, Hungary, Italy, Hong Kong, Australia**, and many more countries. Gagan writes extensively in the Indian media about his love for tipples, and travels, having travelled over 20+ countries.

He's created many of India's firsts, the vine trail being one of them. Now he grooms young professionals at the **Young Sommeliers' Olympiad**,

He's a professional mountaineer, a paragliding pilot, **Limca Book Of Records** record holder for travels, a keen follower of Mughal history, and a passionate follower of the Urdu language.





ABOUT GUESTRONOMY

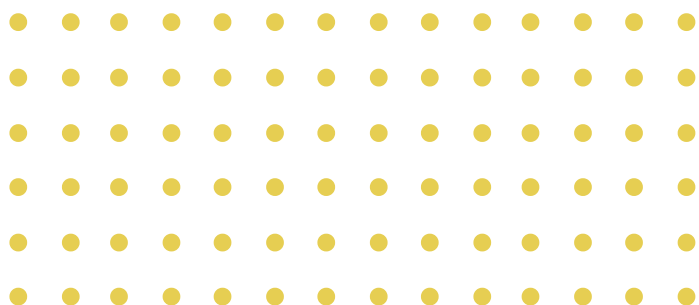
Payal and Sareeka, the creative brains behind Guestronomy are on a mission to re-define the art and heart of hospitality. Guestronomy, their amazingly unique and creative brainchild, is the country's 1st curation company that takes on projects for hotels, restaurants, events, pop ups and even corporate launches from a guest perspective. With the broad spectrum of ideation and perfect execution down to the smallest minutiae, Guestronomy seamlessly transforms every event into an experience.

To Book, Contact Us

Payal - 98951 17979

Sareeka - 97459 99800

Instagram - @guestronomy_official



CURATING EXPERIENCES

