



EN

WINETOURISM  
GROUPS

**DOMAINES  
VINSMOSELLE**  
LUXEMBOURG



# Welcome!

As a natural border between the Grand Duchy of Luxembourg and Germany, the Moselle River winds its way through the vineyards, where the grapes grow that are used to make our delicious Moselle wines and crémants.

Domaines Vinsmoselle is the first and largest producer of Luxembourg wines and crémants. Since 1921, we have been producing high quality wines and crémants that have won many international awards. From Schengen to Wasserbillig, some 200 vintner families cultivate exclusive “lieux-dits” along the banks of the Moselle River.

Through our four exceptional winery locations along the Moselle, we can propose an array of facilities. We also open the doors of the Wormeldange and Wellenstein wineries for guided tours, which reveal the secrets of these fabulous wines and crémants.

In these few pages you will find the activities that we can offer for a relaxing and cultural moment. Please do not hesitate to contact us, as our team will be delighted to assist you and help to organize an unforgettable event.



# Hiking tours

## Wine tastings



# *Guided tour in the vineyards*



4 hours in the heart of the vineyards  
from 45.00€ per person

## **Program example:**

- Meeting point at the Caves des vigneronns in Wellenstein
- Guided walk through the vineyards to Remerschen
  - > choice of 6 or 9 kilometers
- Arrival in Remerschen for lunch or dinner
  - > a plate of ham, french fries and salad with a glass of wine from our Coteaux de Schengen range

**We can adapt the tour, the meal and the tasting to offer you  
a tailor-made vineyard tour.**



# Commented wine tastings

## Discovery tasting

### 4 wines - 1 Crémant

Auxerrois Grand Premier Cru  
Pinot Gris Grand Premier Cru  
Riesling Grand Premier Cru  
Gewürztraminer Grand Premier Cru  
Crémant POLL-FABAIRE Spirit of Schengen

8,- € per person



## POLL-FABAIRE tasting

### 6 Crémants

Cuvée Brut  
Cuvée Pinot Noir Brut  
Cuvée Pinot Blanc Brut  
Cuvée Chardonnay Brut  
Cuvée Riesling Brut  
Cuvée Demi-Sec

9,50 € per person



## Wine Lover tasting

### 7 wines - 1 Crémant

Rivaner Premier Cru  
Auxerrois Grand Premier Cru  
Pinot Blanc Grand Premier Cru  
Pinot Gris Grand Premier Cru  
Riesling Grand Premier Cru  
Gewürztraminer Grand Premier Cru  
Pinot Noir Edmond de la Fontaine  
Crémant POLL-FABAIRE Spirit of Schengen

12,- € per person

## Children tasting

### 3 glasses

Drauwejü (grape juice)  
2 Robby Bubble

3,50 € per child

Our winetastings are available in our 4 wineries along the Moselle river.



# Exclusive Tastings

from a minimum of 15 people

In summer, our wine tastings and meals\* are available in the vineyards, offering the most beautiful views of the Moselle valley and the vineyards.

\* with a flat-rate supplement



# Meal ideas at the winery

## Lunch / Dinner



# Menu suggestions

## Luxembourg plate

Rustic pâté, raw and cooked ham, cheeses, "Feierstengszalot", "Fierkelsjelli", carrot salad, potato salad

from a minimum of 15 people

**13.50€ per person**

## Hot dish "the harvest"

Beef stew with sauce Pinot Noir, potato gratin and vegetables  
*or*

Pork stir-fry with sauce Provençale, spätzle and vegetables

from a minimum of 15 people /  
same dish for the entire group

**13.50€ per person**

## Cold buffet "Palmberg"

Rustic terrine, "Pâté au Riesling", Roast beef, raw and cooked ham, "Fierkelsjelli", fish terrine, salmon belle-vue, smoked salmon, smoked trout, stuffed tomato with shrimp, carrot-, celery- and potatoe salad, cocktail sauce, remoulade and mayonnaise

Option dessert: homemade pie 3,00 €

from a minimum of 15 people

**27,50€ per person**

## Welcome coffee and pastries or coffee break

**5,00€ per person**



\* The proposed menu prices do not include service charges (29.25€ including VAT per hour and per waiter for 25 people) or any flat-rate charges



# Menu suggestions

## Buffet « Pinot Noir »

- Farmers salad (bacon, emmental cheese and poached eggs)
- Country plate ("Feierstengszalot", "Fierkelsjelli" and rustic terrine)
- Quiche Lorraine

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- Pork Tenderloin with Pinot Noir sauce
- Chicken breast with mushroom sauce
- Beef stew with Pinot Noir
- Salmon steak with Lobster sauce

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Crème brûlée

Chocolate mousse

Homemade pie

- Entree: Served on plates:  
1 plate to choose
- Plat: Buffet , served with  
vegetables and another side  
dish of your choice (rice,  
potato gratin, Spaetzle, fried  
potatoes): 2 dishes to choose
- Dessert: Buffet (assortment)

from a minimum of 20 people  
one choice for the entire group

**27,50 € per person**

## Winegrower's Menu

- Pumpkin soup with croutons
- Fresh tomato soup flavored with  
country ham
- Herb soup with salmon cubes

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- Corn Chicken with a fine Pinot Noir  
sauce
- Pork tenderloin with mushroom  
sauce
- Red perch filet in dill sauce
- Vegetarian raviolis

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- Chocolate mousse
- Panna Cotta
- Crème brûlée

### Side dishes:

Rosemary potatoes, baked  
potato gratin or herby rice, mixed  
vegetables, carrots and peas or  
green beans with bacon

from a minimum of 15 people /  
1 choice per course /  
one choice for the entire group

**Starter and main course: 22,00 €  
with dessert: 25,00 €**

\* The proposed menu prices do not include service charges (29.25€ including VAT per hour  
and per waiter for 25 people) or any flat-rate charges



# Menu suggestions



## Menu available at Caves du Sud in Remerschen

Vol-au-vent	13,50 €
Pâté au Riesling with salad	9,50 €
3 cheeses plate with salad	9,50 €
Plate of ham (raw/cooked)	13,50 €
+ french fries or salad	2,50 €
+ french fries and salad	4,00 €
Seasonal pie with coffee	5,00 €

**We also offer all types of tailor-made catering.**

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# Drink packages

For your meal, choose a package or invoicing according to consumption.

## Package 1

Auxerrois Grand Premier Cru  
Pinot Noir Château Edmond de la Fontaine  
Water  
Coffee or tea

**Lunch 14,00€ per person**

**Dinner 18,00€ per person**

## Package 2

Crémant POLL-FABAIRE Cuvée brut  
Pinot Gris, Riesling or Auxerrois GPC  
Pinot Noir Château Edmond de la Fontaine  
Water  
Coffee or tea

**Lunch 20,00€ per person**

**Dinner 25,00€ per person**

## Package alcohol free

Grape juice  
Water  
Coffee or tea

**8,00€ per person**

## Package alcohol free: Light Live

Wine without alcohol:  
Chardonnay or Cabernet Sauvignon  
Water  
Coffee or tea

**10,00€ per person**



\* Out of packages and after midnight, drinks are invoiced according to consumption





### **Caves du Sud Remerschen**

32, route du Vin  
L-5440 Remerschen



### **Caves de Wellenstein**

37, rue des Caves  
L-5471 Wellenstein



### **Caves des Crémants POLL-FABIRE**

115, route du Vin  
L-5481 Wormeldange



### **Caves de Grevenmacher**

12, rue des Caves  
L-6718 Grevenmacher



### **Vinothèque « VINOCITY »**

330, rue du Rollingergrund  
L-2441 Luxembourg

**For any additional information requests, do not hesitate to contact us:**

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