

GASTRONOMIC GLOBETROTTING

The World's Most Exclusive Gastronomic Journeys, Curated for the Elite. Fully Customized Culinary Journeys

INTRODUCTION

Gastronomic Globetrotting is an ultra-luxury travel service designed for discerning travelers who seek an unparalleled culinary and cultural experience. Each journey is fully customized and meticulously curated based on globally recognized geographical indications, quality certifications and official regulations to ensure authenticity and exclusivity. The service is boundless, offering seamless access to the world's most prestigious gastronomic destinations.

SELECTION CRITERIA

Every destination, product and experience is selected based on stringent quality regulations, ensuring that travelers indulge in the finest, most authentic culinary experiences:

- EU Geographical Indications (GI) (Protected Designation of Origin PDO, Protected Geographical Indication – PGI, Traditional Specialties Guaranteed – TSG)
- Commission Delegated Regulation (EU) 2018/273 (Wine Legislation)
- eAmbrosia The EU GI Register
- **EU Quality Schemes** (PDO, PGI, Organic, Mountain Product)
- WTO Geographical Indications Framework
- WIPO Lex Database

TAILORED JOURNEY DESIGN

Each itinerary is uniquely crafted to meet the traveler's preferences, ensuring a perfect blend of culinary immersion, luxury and cultural significance.

1. DESTINATIONS & REGIONS

- Europe: Bordeaux, Tuscany, Champagne, Piedmont, La Rioja, Douro Valley
- Asia: Kyoto Kaiseki experiences, Sichuan spice trails, Hokkaido seafood journeys
- The Americas: Napa Valley, Oaxaca Mezcal tours, Argentinian Malbec routes
- Middle East & Africa: Moroccan spice markets, South African wine country,
 Persian saffron fields

2. BESPOKE CULINARY EXPERIENCES

- Michelin-starred dining & private chef engagements
- Exclusive vineyard and distillery tours with winemakers & master blenders
- Truffle hunting in Piedmont with a private gourmet dinner
- Olive oil tastings & artisanal cheese aging cellar visits
- Farm-to-table experiences with top organic producers
- Caviar, foie gras and rare delicacies private tastings

3. LUXURY ACCOMMODATIONS

- Five-star hotels, private estates, vineyard retreats
- Historical châteaux, countryside manors, boutique stays
- Private island culinary experiences

4. EXCLUSIVE TRAVEL & CONNECTIONS

- Private jet & yacht transfers
- Luxury train journeys (Venice Simplon-Orient-Express, Belmond Andean Explorer)
- First-class rail & chauffeured limousine services

5. PERSONALIZED CONCIERGE SERVICES

- 24/7 dedicated lifestyle managers for seamless coordination
- Priority reservations at world-renowned restaurants
- Meet-the-makers access (legendary winemakers, artisans and chefs)
- Private cooking masterclasses with award-winning culinary experts
- Custom wellness experiences (wine therapy, caviar facials, spa retreats)
- VIP event access (White Alba Truffle Fair, Bordeaux Wine Festival, Tokyo Ramen Week)

TRAVEL TYPES

Each itinerary is shaped by the traveler's personal desires:

 Epicurean Grand Tour: Multi-country journey covering Europe's finest culinary regions

BELGRAVIA

- Wine & Spirits Pilgrimage: Exclusive access to the best wineries, distilleries and vineyards
- Cultural & Gastronomic Retreat: A blend of history, fine dining and immersive experiences
- Seasonal Culinary Voyages: Based on harvests, festivals and seasonal specialties
- Ultra-Private Bespoke Escapes: Tailored for complete exclusivity and privacy

LIMITLESS CUSTOMIZATION

Gastronomic Globetrotting is not restricted by predefined routes or packages. Instead, it is shaped entirely by the traveler's vision, ensuring an experience that is unique, luxurious and deeply satisfying. From selecting the finest single-origin chocolates in Switzerland to dining at a three-Michelin-starred temple of gastronomy in Tokyo, every detail is curated to perfection.

BOOKING & INQUIRIES

For a consultation and to begin designing your ultimate culinary journey, visit belgraviacollection.com