

# Cognoscenti magazine

**Because life is short**

Hôtel de la Poste  
Beaune

**Hôtel de la Poste** is a small charm hotel, dating from 1660 and located in the center of Beaune, Burgundy's winemaking nexus. Its owners, Mr. And Mrs. Stratigos, are delightful hosts, and while the lodging facilities are a little more modest than those typically reviewed by Cognoscenti Magazine editors, their warmth and infectious love of Burgundy makes the difference.

The 25 rooms and 10 suites at the hotel are equipped with mini-bar, mini-safe, satellite TV, and marble bathrooms with separate bath and toilet. Most are nicely decorated; some are small. We liked the individual reading lights by the bedside in the rooms; another nice feature is the hotel's covered garage, where guests can pull in and out on their own.



*Hotel de la Poste in Beaune*

With Mr. Stratigos' guidance, **Cognoscenti Magazine** editors tasted a variety of Hospices de Beaune's charity auction wines. Says the ebullient Mr. Stratigos, "A Burgundy wine has three lives: first as fruit, next as bush (mushroom), then as animal." A Hospices Meursault-Charmes 1991, showing white kirsh and butter, was not very fresh on the palate; a Hospices Corton-Vergennes 1999 displayed wild strawberries, wild flowers, and honey in the finish; a medium-bodied 1999 Hospices Pommard held black bark, earth and cassis; and a 1990 Hospices de Beaune Cuvée Guigone de Salins was very rustic, with lovely garnet

tints and cherry, cassis, vanilla and mint on the tongue—if a bit furry in the structure.

The hotel restaurant, **La Malle Poste**, is decorated in Belle Époque style with shades of light pink and red; it serves a brasserie-style menu that could benefit from a defter hand in the kitchen. The *eventail de magret de canard fume, bouquetière de salade et macédoine mangue papaye* was a generously-sized and satisfying serving of smoked duck breast. Both the *médailillon de lotte aux trois poivres et vinaigrette tiède aux framboises* and the *gambas à la Gigé* were served with nicely tangy sauces, but were over-cooked—it's always a shame to see that done to seafood. After the fish and before the meat, came a "*trou bourgignon*"—a palate cleansing sorbet with lemon ice and a touch of *Marc de Bourgogne*. Our meal made for an enjoyable evening in charming Beaune.

This article was written by contributing editors to *Cognoscenti Magazine*. Photo courtesy of *Hotel de la Poste*.

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