



Culture...



The Secret of Wine...



Cooking Experience...



Glamour...

Luxury and Prestige Cognac/Bordeaux FIT Program



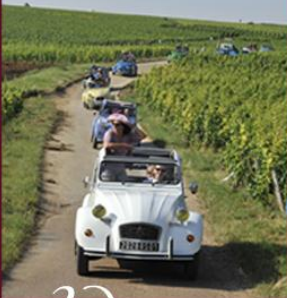
www.winetourinfrance.com – Celebrate The French Art de Vivre



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Our Philosophy

Wine Tour in France combines three simple principles:

- *partner agencies renowned for their know-how in every wine-producing region,*
- *the combination of wine with other passions (well-being, gastronomy, golf, history.),*
- *one-of-a-kind personalized service.*



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Our regions

Wine Tour in France currently covers:

- *Bordeaux / Cognac*
- *Burgundy/Côtes du Rhône*
- *Champagne*
- *Provence*
- *Loire Valley*
- *Paris*



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Day 1

- Arrival by high speed train TGV from Paris
- Transfer by de luxe limo from Angoulême to Cognac
- Be a privileged guest of Remy Martin for one day



REMY MARTIN



- Visit Remy Martin House

You will be welcomed as distinguished guests in this historic mansion which houses the secrets that have enabled Remy Martin to become the benchmark for quality cognac throughout the world.

- Accommodation and dinner in the superb Chateau de Mirambeau



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The LOUIS XIII Discovery

The « Aficionado Journey »



- Private reception at Domaine Rémy Martin in Merpins.
Visit of the Rémy Martin Estate, production site of Rémy Martin and Louis XIII cognacs.
- Tasting of our cognacs.
- Transfer to Touzac, at the heart of the Grande Champagne
- Visit of the distillery. Olfactive discovery of young eaux-de-vie.
- Lunch in the dining room of the distillery.
- Transfer to Cognac.
- Discovery of the House of Rémy Martin.
Private access to our “Reference Room” which shelters a part of our Louis XIII cognac heritage.
- Tasting of Louis XIII.
- Handing over of a Louis XIII miniature in honor of your day, with our compliments.

CHATEAU DE MIRAMBEAU 4*



It was the Renaissance that inspired châteaux like this one: its splendour modestly hidden behind the trees in its park. Magnificence on this scale is not revealed instantly... A hot air balloon trip will enable you to view the estate from a different angle and to cast your eyes further afield toward the vineyards of Cognac and Bordeaux. Located between these two winemaking strongholds, this hotel comes with a guarantee of unforgettable tastings...

Activities: Golf, Tennis, indoor and outdoor swimming pool, Spa, soins esthetique, Sauna, Fitness, Hammam, Solarium, mountain biking, hiking, horseback riding, fishing, hot-air ballooning, karting, quad, jet ski



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Day 2: High tech cellars-medieval village

Saint Emilion

- Departure to Saint Emilion – driving distance 1h20
- What an extraordinary time at Chateau Cheval Blanc, where the estate just inaugurated a brand new cellar space, vat room, harvest reception area and tasting room.: “It’s ecological, it’s chic, it’s sober—no bling, bling. It’s Cheval-Blanc,” said director Pierre Lurton on a recent morning on the rooftop garden of the new cellar.
- Visit and tasting conducted by a wine specialist
- Lunch at Chateau Troplong Mondot – 1st classified growth
- Stroll in Saint Emilion to discover the main assets of Saint Emilion, reasons why it is part of the World Heritage since 1999
 - Landscape
 - Protected housing(mainly the underground caves) and nature
 - Wines
 - Medieval village and main monuments
- Return transfer– Accomodation and dinner at Château La Lagune



The Chateau Life at Chateau La Lagune



The history of La Lagune, once known as **Grand La Lagune**, begins in at least the 17th Century.

Today the estate is in the ownership of the Frey family.

Caroline Frey was appointed as winemaker, continuing a fine tradition at La Lagune instigated in 1964 when the estate, then under the direction of Chayoux, was the first in Bordeaux to appoint a female manager.

Enjoy chateau life offering de luxe service: private maître d'hôtel and chef.

Day 3

- Helicopter ride over the flagships chateaux of the Medoc – duration 30 mn
- Stop at Château Cos d'Estournel for a wine tasting in the superb wine tasting lounge designed by Jacques Garcia
- Lunch at Château Cordeillan Bages (Relais & Chateaux)
- Visit at Château Palmer in Margaux
- Visit of a goldsmith workshop on the way back to your chateau



DISCOVER THE ICONS OF MÉDOC



You cannot miss to follow the « Route des Chateaux of the Medoc » to finally discover all these names you have been dreaming about!

The most famous Grands Crus from the 1855 classification are opening the door to offer you a magic tasting



THE MEDOC CHÂTEAU ROAD



Chateaux along the helicopter flight

Chateaux for visit & tasting



Château Lafite-Rothschild



Château Pichon Longueville
Located northern part



Château Latour



Château Branaire Ducru
Located midway



Château Margaux



Château Cos Estournel

A goldsmith workshop



If his creations are definitely contemporaneous, this goldsmith works with traditional beautiful technique.

Artist or artisan? Both captain!

He has the gait of an artisan. Warmhearted, natural. To the contrary of certain contemporary designers, he shapes himself his patterns. Starting from a simple silver leaf, in the loneliness of his den and the noise of the hammer. Artist, he has this sensibility. Each one of his creation leads off by a layout, several layout.

“ My silver pieces come from the lead pencil. The project needs to be successfully completed in my mind before stamping. That’s why I prepare many rough-shape and model.”

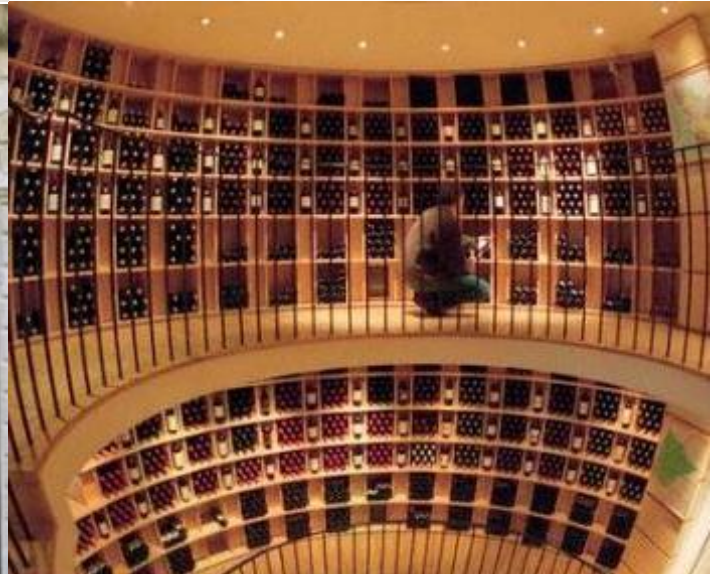
He is the preferred artist of de luxe companies and even the President of French Republic

Cooking class

Michelin star chef

- Join the chef to visit the best places where he is shopping both in town at the market and Bordeaux surroundings
- Learn how to select the best products of the season
- Proceed to the superb kitchen of one of the most prestigious fish and shellfish restaurant: recipes with caviar of Aquitaine, lobster will no more have any secret for you
- Cooking class followed by lunch at 1 Michelin star restaurant, superb book of recipes remitted as gift
- A local greeter will unveil to you the secret addresses of the best Bordeaux shop
- Farewell dinner hosted by a wine owner





Bordeaux Paradise for Shoppers



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