



Culture...



The Secret of Wine...



Cooking Experience...



Glamour...

BORDEAUX
LUXURY WINE & GOURMET TOUR
FIT PROGRAM
4 DAYS / 3 NIGHTS



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



Culture...



The Secret of Wine...



Cooking Experience...



Glamour...



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.*



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



Culture...



The Secret of Wine...



Cooking Experience...



Glamour...



Our regions

Wine Tour in France currently covers:

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



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

Bordeaux area facts



Climate:

Less than 3 hours from Paris via high speed train TGV, 1 hour maxi to reach any vineyard, 45 mn from seaside or 2 h from Spain. Bordeaux offers a high standard of art of living and a lot of tourism assets

The climate of the area is an oceanic one with a limited difference in temperature between summer and winter. Winters are mild and summers not too warm.

Main asset:

Bordeaux is located in the land of the most famous and first vineyard of the world, including 57 controlled appellations which covers an ocean of vines

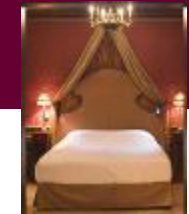
Location

Distances: Apt to city centre 20 mn, City centre to vineyards : 30 mn to 1h15 and City centre to seaside & Cap Ferret: 1h15

Bordeaux has a strong and complex identity, built over the centuries due to so many influences. It is the land of art of living based on the wine civilization but also on a superb and exceptional architecture.

A large part of the city is part of the UNESCO World heritage since 2007.

Le Grand Hotel Bordeaux 5*



Located just opposite the Opéra National de Bordeaux (the Grand Théâtre) The Regent Grand Hotel Bordeaux is reclaiming its place as the most majestic hotel in the city.

The hotel has undergone a comprehensive and faithful restoration which respects its colorful history while offering a level of luxury and elegance never before experienced.

Experience the splendors of the gourmet restaurant Le Pressoir d'Argent where you will taste the best fish along with a wine presentation on "all you want to know about wine".

Discover a hushed, relaxed atmosphere bathed in natural light and entered the enchanting world of Les Bains de Léa (Nuxe beauty range)



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

Burdigala Hotel 5*



In the heart of Bordeaux, the hotel Burdigala is within walking distance of the historic centre and high street stores, with its magnificent 18th century buildings, cultural and lively addresses. Its 68 rooms and 15 suites, all air conditioned are designed for relaxing: soft lighting, decoration iridescent, finely selected furniture, bathrooms in marble or granite, often equipped with Jacuzzi.

Equipped with 4 adjustable meeting rooms and a meeting room with theatre style seating, the hotel Burdigala welcomes seminars and meetings of up until 100 people, in a refined and comfortable atmosphere.

Day 1

- Arrival in Bordeaux by train or by plane
- Welcome by your private English-speaking guide
- Transfer to hotel of your choice in Bordeaux
- Sightseeing tour of Bordeaux & introduction with the wine regions, right and left bank
- Tasting at Bordeaux wine school
- Lunch suggested at Chapon Fin*
- Visit and tasting at Château Haut Brion - Pessac
- Return to the hotel
- Dinner at La Tupina runned by Jean Pierre Xiradakis : The 2nd best bistrot of the world

Bordeaux City Tour



With your guide take a walking tour of Bordeaux.

Enjoy a visit of the Cathedral and discover the city.

Bordeaux, part of the world heritage since 2007, is a jewel of 18th century architecture with a rich past starting in the gallo roman period.

Bordeaux is known to have the second largest patrimony of the 18th century after St Petersburg. This tour is the occasion to discover most of these treasures along the waterfront: Palais de la Bourse, in the Triangle d'Or such as Grand Théâtre and private mansions.

Bordeaux has changed tremendously over the past 5 years. You will board our modern trolley transport system to reach the right bank called La Bastide, Your guide will introduce you to the new modern realization in terms of architecture on this side of the river. Upon return you will also see the modern "Law School"..

Visit the Wine & wine trade museum

Enjoy a tasting at the Bordeaux wine school

Optional: transfer to the Graves region then enjoy a visit and tasting either at Château Smith Haut Laffitte or Château Carbonieux



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

Le Chapon Fin 1star Michelin

Le Chapon Fin – one Michelin star

In Bordeaux Restaurant Chapon Fin was at beginning of the century the equivalent of Maxim's in Paris.

With its incredible decor made of rocks in a « Belle Epoque » style with its stained glass window and its natural evergreens, the Chapon Fin is the oldest and most famous restaurant in Bordeaux.

Here you can still feel the shadows of Toulouse Lautrec, Sarah Bernhardt, Edward VII, Alfonso XIII, Clémenceau and Curnonsky.

Francis Garcia gaved his hundred years old house to Jean-Michel Cazes de Lynch-Bages. If the Napoléon III frame is intact, the cooking style is in the way to renovation.



Château Haut Brion



Today, Domaine Clarence Dillon, a family-owned company enjoys the unique privilege of producing four of the greatest wines in the world: two red wines and two white wines emanating from the prestigious estates of Château Haut-Brion and Château La Mission Haut-Brion.

They have recently developed a new brand structure in order to create a comprehensive collection of wines to be enjoyed on all occasions. All the back labels now bear the 'Domaine Clarence Dillon' seal of excellence, a proof of quality and a reference for wine connoisseurs all over the world. Thomas Jefferson, the third President of the United States traveled to Bordeaux

in 1787 as America's French ambassador. Jefferson was received at Chateau Haut Brion on May 25. After his visit, Jefferson wrote, "The soil of Haut-Brion, which I examined in great detail, is made up of sand, in which there is near as much round gravel or small stone and a very little loam like the soils of the Médoc



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

La Tupina



Ranked 2nd best bistrot in the world by New York Herald. If the food weren't so good, so real, so homey and down to earth. La Tupiña must be just a stage set, a museum piece. Yet food lovers come here has though they're making a pilgrimage to a long-lost grandmother and to warm up by the cosy fire. The gorgeous red Bordeaux is poured and we're home again.



Day 2 – Discovery of the Medoc & the icons

Remark: *selection of chateaux to represent the whole range of Bordeaux wines, also to include some of the prestigious chateaux the Chinese are looking for (if possible a 1st growth according to availability) but also taking into account yr criteria as you may sell technical equipment to some of the wineries*

- Meet & greet with your private English- speaking guide at the hotel
- Transfer to the « Route des Chateaux of the Medoc » and discover the icons you have been dreaming about!
- On the way to Margaux photo stop at Château Margaux(will try to get appointment – subject to availability)
- Visit/tasting at Pichon Longueville Baron, 2nd classified growth or Pontent Canet (involved in biodynamics)
- Lunch at Lion d’Or at Arcins(typical local inn – except Sunday/Monday)
- Visit/tasting at Château Rauzan Ségla, 2nd classified
- Dinner at Cordeillan Bages **
- Return to hotel in Bordeaux



Medoc - Discover the icons



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



Château Margaux



So, how best to sum up Chateau Margaux at the beginning of this 21st century ? What is its place in the world ? What are the preoccupations and ambitions of the men (and women) who always seek perfect results? Whilst the recent boom in Bordeaux wine and the rise to prominence of many wine regions in different countries have brought Margaux closer to the realities of competition, they have also enabled it to underline its unique positioning as a First Great Classified Growth, benefiting from a terroir that has been worked and shaped throughout the centuries. But this does not mean they are resting on their laurels. It would be tedious to list all the investments, great and small, that have been made at the estate over the last 25 years.

It is more a question of being worthy of the heritage of Château Margaux, whilst constantly challenging what we do so as to improve, to enhance what can be even more enhanced, keeping with this unique heritage, which is Château Margaux.



Le Lion d'Or - Arcins



Amiable mood, true to nature with artistry and ideas. And an occasion to eat a lyrical Melba Peach...

Jean-Paul Barbier's bistro has become over time a true institution. You will find there an impressive wine collection and a generous cuisine made from local products. You cannot miss the incredible Pauillac Lamb which is one of their best specialties.

Château Pichon Longueville Baron

Château Pichon Baron was once part of a larger estate, owned by Pierre de Rauzan .

In 1850 the estate was divided into the two current Pichon estates.

In 1987 the estate was purchased by French insurance company AXA

Château Pichon Baron's 70 hectares are planted with cabernet sauvignon (60%), Merlot (35%), Cabernet franc (4%) and Petit Verdot (1%). The planting density is 9 000 vines per hectare using a double guyot training and the average age of the vines is 30 years. The yield is typically 45 hectoliter per hectare, which means that every vine yields two-thirds of a bottle. The vineyard is situated at the southern end of the commune of Pauillac .



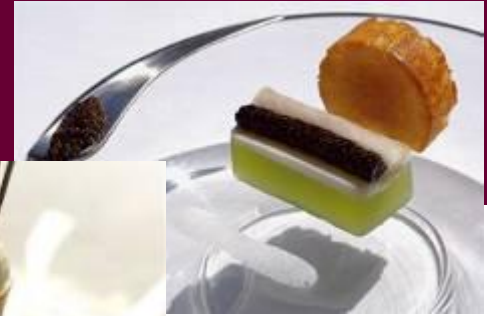
Château Rauzan Ségla

Chateau Rauzan-Ségla is in the commune of Margaux. Margaux is located in the Medoc on the left bank of the Gironde estuary . There are 52 hectares under vines (128 acres). Production is 8,000 cases per year of Chateau Rauzan-Ségla out of a total estate production of about 15,000 cases of total wine. Classification: Second growth in the classification 1855 _ The average age of the vines is about 30 years. The soil is a mixture of fine gravel and clay.

Rauzan-Ségla is owned by Château Rauzan-Ségla S.A. which is a subsidiary of the Chanel Group. This ownership change took place in 1994. This ownership has once again invested in the property and is keeping it in top shape.



Dinner at Cordeillan Bages **



Although Thierry Marx discovered the Médoc somewhat by chance, the encounter has turned into a passionate relationship.

The contrast between the civilization of wine and vine and the primitive force of the river is his source of inspiration.

His cuisine is at once strict and imaginative, an expression of the finest produce of our terroir.

The extreme subtlety of Thierry Marx's cuisine that perfectly matches the finest Bordeaux wines makes each dinner at Cordeillan a unique and exhilarating experience.

Day 3 - St Emilion discovery

- Meet & greet with your private English-speaking guide at the hotel
- Transfer to Saint Emilion , medieval village , part of the world heritage
- Visit tasting at Château Cheval Blanc (subject to availability) otherwise at Chateau L'Angelus
- Visit/tasting and lunch at Château Troplong Mondot, 1st classified growth B hosted by a member of the owners' family
- Time at leisure in the village, visit of the main underground monuments
- Dinner at Hostellerie de Plaisance **

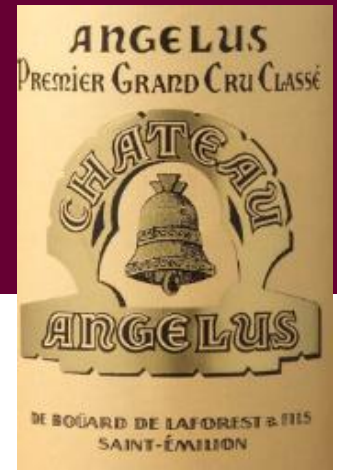


Saint Emilion & Pomerol vineyards

Less than one hour from Bordeaux , Saint Emilion is famous all over the world both for the wines such as, Chateau Figeac, Canon, Clos Fournet , the underground cellars dugged into quarries and also for its neighbour: the Pomerol vineyards with the famous chateau Petrus



Château Angélys



Château Angélys in Saint Emilion, on the land of our ancestors, vines and wine are like a religion, a passion which is shared by every member of the family. Michel de Boüard, a historian, Chartist and the rector of the Académie de Caen has studied the origins of his family. As far as the family tree can be traced back in 1544 Georges Boüard, and who is a member of the bourgeoisie and the Bordeaux Jurat. The Estate then took on the name of this very ancient patch of vines in the centre of which the vineyard workers could hear the Angelus or the church belles ring simultaneously from the three churches of the surrounding countryside. Afterward, Château Angélys was then extended little by little by his sons, Jacques and Christian, who bought several adjacent plots until in the 1960s it formed the property that Hubert de Boüard de Laforest and his cousin Jean-Bernard Grenié run today.

We are confident that in this search for excellence, common sense and careful reasoning will prevail over excesses, and history will therefore continue to be made...



Château Troplong Mondot



The wine vocation of Saint Emilion is very old. Troplong Mondot is one of the most beautiful testimonials.

With the Valette family, the Château enters in contemporary era. Alexandre Valette, vintner in Paris, bought the field shaped by Raymond Troplong. He already owns Château La France in Fronsac, and will acquire Château Pavie soon after.

In 1980, the great granddaughter of Alexandre, Christine, takes care of the field. Ten years later, her husband Xavier Parienté joins her. Both, they will continue to improve vineyard, cellars and beautify the Château. In 2006, all those years of work and efforts are rewarded :

Troplong-Mondot is qualified as first great classified growth.

Saint Emilion city tour



Cross the Garonne River to the Right Bank and arrive in the enchanting medieval village of Saint-Emilion, classified by Unesco in 1999. A luminous, ochre-colored jewel built of limestone and Roman roof tiles, it's perched on a plateau and completely surrounded by a sea of vineyards.



The steep and narrow cobblestone streets are lined with remnants of monasteries and convents dating from the 11th to 18th centuries that tell the story of the village. A Unesco World Heritage-inspired scavenger hunt will bring you face to face with the art, wine and stunning landscapes of Saint-Emilion.

Dinner at Hostellerie de Plaisance

Saint-Emilion is a name that arouses excitement in all of those who appreciate wine around the world. And the village itself is a gem and one of the most delightful spots in France. Chantal and Gérard Perse will welcome you in an ambience where the classic splendour allows itself a few little moments of extravagance, in a décor signed by the “master” Alberto Pinto. Absolute sophistication in this haven of well-being. And the cuisine of Philippe Etchebest, Meilleur Ouvrier de France, is in total harmony with the setting. Last but definitely not least there is the pleasure of the wine... Get ready to taste and learn!



Day 4 – Departure day

- Meet & greet with your private English-speaking guide at the hotel
- Enjoy a morning shopping in Bordeaux
- Lunch suggested at La Brasserie Bordelaise
- Transfer to airport or train station

Shopping in Bordeaux

Enjoy the pedestrian streets of Bordeaux for fabulous shopping!

Bordeaux offers original and unique boutiques as well as luxurious brands.

You will find everything to suit every taste!

Whether you are after the latest fashion or the cooking tins to bake our delicious Canelés, you will find it in the Streets of Bordeaux!

The main shopping area covers Rue Sainte Catherine, Rue Porte Dijeaux and Triangle d'Or.

You will find little streets off this main block so don't hesitate to wonder off and experience a wonderful shopping spree!



La Brasserie Bordelaise



A unique place in Bordeaux dedicated to South West cooking and the biggest range of good bordeaux wines

Great « entrecôte à la bordelaise », roasted chicken and the famous French fries followed by café gourmand. Enjoy a great « entrecôte à la bordelaise », or a roasted chicken and the famous French fries followed by café gourmand : a typical French brasserie runned by a young and professionnall team in a friendly atmosphere



Culture...



The Secret of Wine...



Cooking Experience...



Glamour...



Bordeaux / Cognac
Madeleine MARCHAND

T + 33 556 442 768

bordeaux@winetourinfrance.com

Bourgogne/Lyon/Rhone
Marie NAIGEON

T + 33 380 341 665

bourgogne@winetourinfrance.com

Champagne
Marie NAIGEON

T + 33 380 341 665

champagne@winetourinfrance.com

Provence
Edwige CHEVALLIER

T: + 33 442 031 582

provence@winetourinfrance.com

Val de Loire
Cecile JANY

T + 33 950 973 199

valdeloire@winetourinfrance.com

Paris : paris@winetourinfrance.com