

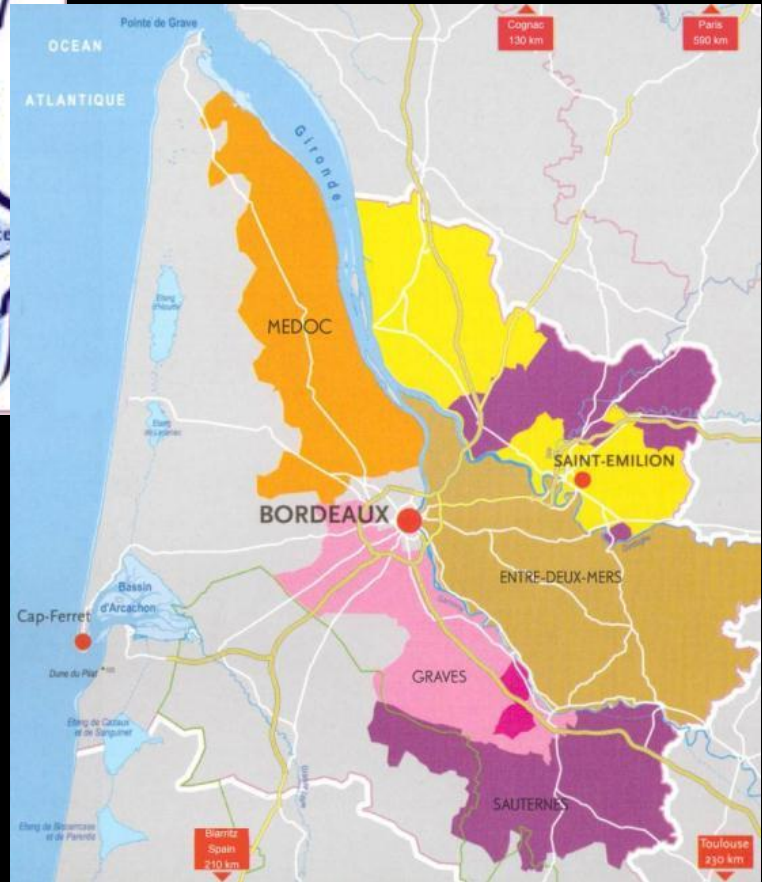


we *travel* FRANCE



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DISCOVER BORDEAUX REGION – PRIVATE DAY TOUR



How to get there?

High speed train from Paris :
3h

Flights from CDG &
Orly/Marseille/Nice/Lyon

International:
Madrid/Barcelona/London/
Brussels/ Amsterdam.....

Climate

The climate of the area is an oceanic one with a limited difference in temperature between summer and winter. Winters are mild average low temperature 2,8°C and summers not too warm average high temperature 26,6°C

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- Full day Cognac tour
- Full day St Emilion Biking Tour
- Half day Biking tour in the Vineyard
- Half day tour Bordeaux
- Medoc Cooking experiences



Understand Bordeaux Wine



- Appellations
 - Grapes
- Classifications



The BORDEAUX vineyard



Océan Atlantique

GIRONDE

DORDOGNE
GARONNE

Bordeaux

NORTH-WEST

- Haut-Médoc
- Listrac-Médoc
- Margaux
- Médoc
- Moulis
- Pauillac
- Saint-Estèphe
- Saint-Julien

SOUTH-WEST

- Barsac
- Cérons
- Graves
- Graves Supérieures
- Pessac-Léognan
- Sauternes

NORTH-EAST

- Blaye
- Blaye Côtes de Bordeaux
- Bourg
- Côtes de Blaye
- Côtes de Bourg

EAST

- Canon Fronsac
- Castillon Côtes de Bordeaux
- Frans Côtes de Bordeaux
- Fronsac
- Lalande-de-Pomerol
- Lussac-Saint-Émilion
- Montagne-Saint-Émilion
- Pomerol
- Puisseguin-Saint-Émilion
- Saint-Émilion
- Saint-Émilion grand cru
- Saint-Georges Saint-Émilion

SOUTH-EAST

- Bordeaux Haut-Benaige
- Cadillac
- Cadillac Côtes de Bordeaux
- Côtes de Bordeaux - Saint-Macaire
- Entre-Deux-Mers
- Entre-Deux-Mers Haut-Benaige
- Graves de Vayres
- Loupiac
- Premières Côtes de Bordeaux
- Sainte-Croix-du-Mont
- Sainte-Foy-Bordeaux

- Red
- Rosé
- Dry white
- Sweet white

The following appellations may be produced throughout the Bordeaux region:

- Bordeaux
- Bordeaux Clairnet
- Bordeaux Rosé
- Bordeaux Supérieur
- Crémant de Bordeaux

0 10 km

RED GRAPES

MERLOT

Early-ripening Merlot is the most widely-planted grape variety in Bordeaux. It expresses its full potential on cool soils, producing smooth wines with a great deal of color, roasted aromas, and flavors reminiscent of red fruit (such as plums) and figs after ageing in bottle for several years.

CABERNET SAUVIGNON

Cabernet Sauvignon is a traditional late-ripening local variety. The gravely soil of the Left Bank provides the necessary warmth for optimum ripening. This grape variety contributes structure to the wines as well as hearty tannins and a flavor profile including liquorice, black fruit (such as blackcurrant), and elegant aromas of forest floor with age.

CABERNET FRANC

Cabernet Franc ripens earlier than Cabernet Sauvignon. It is an excellent complementary grape variety that rarely makes up the majority of the final blend. It adds freshness, finesse, and aromatic complexity as well as hints of raspberry and violet.

WHITE GRAPES

SAUVIGNON BLANC

Sauvignon Blanc, except in rare instances, is the most important variety for dry white wines. It provides the wines with the necessary acidity as well as minerality, aromatic freshness, and varietal aromas, such as citrus, boxwood, and fig leaves.

SEMILLON

Sémillon is the main grape variety for semi-sweet and sweet white wines and is almost always a component of dry white wines as well. It contributes roundness, richness, and apricot and honey aromas. When affected by «noble rot», it develops an inimitable bouquet.

MUSCADELLE

Muscadelle, which plays a secondary role in the blend for both dry and sweet white wines (generally no more than 10%), is a fragile but very interesting variety with musky floral overtones.

1855

BORDEAUX

GRANDS CRUS CLASSÉS EN 1855



CRUS CLASSÉS DE GRAVES

www.maison-de-graves.com



There currently exist 5 classifications in Bordeaux. They provide the consumer with a non-exhaustive list of prestigious wines (which represent about 5% of Bordeaux's production).

• **GRANDS CRUS CLASSÉS EN 1855 MÉDOC & SAUTERNES**

The Great Growth ("crus") classification, established in 1855 at the request of Emperor Napoleon III, concerns red wines from 60 Médoc châteaux and 1 château from the Pessac-Léognan appellation, ranked within five categories:

- 5 Premiers Crus (First Growth)
- 15 Deuxièmes Crus (Second Growth)
- 14 Troisièmes Crus (Third Growth)
- 10 Quatrièmes Crus (Fourth Growth)
- 18 Cinquièmes Crus (Fifth Growth)

This classification is also comprised of sweet white wines from 27 châteaux in the Sauternes and Barsac appellations, ranked within three categories:

- 1 Premier Cru Supérieur
- 11 Premiers Crus
- 15 Deuxièmes Crus

Since 1855, this classification has only been revised once, in 1973, with the promotion of Château Mouton Rothschild from the rank of Deuxièmes Grands Crus Classés to that of Premiers Grands Crus Classés (Médoc).

•

CRUS CLASSÉS DE GRAVES

Established in 1953 (and slightly revised in 1959), this classification is comprised of 16 châteaux from the Pessac Léognan appellation, recognized for their red wines, white wines, or both:

- 7 Crus classés red
- 3 Crus classés white
- 6 Crus classés red and white

Estates and wines belonging to this classification are not ranked; all are therefore entitled to the name "Cru Classé" (classified growth). This classification is not subject to revisions.

Château Haut-Brion is the only wine in Bordeaux to belong to two classifications, namely the Crus Classés de Graves and the Grands Crus Classés en 1855.

grands crus classés de
saint-émilion



crus bourgeois du
médoc



crus artisans du
médoc



- **GRANDS CRUS CLASSÉS DE SAINT-ÉMILION**

Established for the first time in 1954, this classification is comprised of red wines from the Saint-Emilion appellation, which are ranked either as Premiers Grands Crus Classés (A and B) or as Grands Crus Classés. This classification is revised every ten years.

There are currently 15 Premiers Grands Crus Classés (two A, 13 B) and 57 Grands Crus Classés

- **CRUS BOURGEOIS DU MÉDOC**

This classification, first established in 1932, recognizes the quality and value of red wines produced in the eight appellations of the Médoc region. This classification is subject to revisions.

The use of the term “Cru Bourgeois” dates back to the period during which Bordeaux’s prosperous bourgeois class acquired the Médoc’s best land parcels. These were therefore subsequently referred to as “Cru Bourgeois.”

Over 250 estates, most of which family-owned and operated, currently belong to the Crus Bourgeois Alliance and represent over 40% of the Médoc’s total production.

- **CRUS ARTISANS DU MÉDOC**

This classification, which concerns wines produced in the eight Médoc appellations by small, family-owned estates, has existed for over 150 years and was officially recognized by the European Union in 1994.

In 2006, 44 family-owned estates (usually less than six hectares) were classified as Crus Artisans.

Although much smaller than their Grands Crus Classés and Crus Bourgeois neighbors, these estates nonetheless managed to survive warfare, economic crises and waves of rural exodus, thanks to the passion and determination of the winemakers.

Day tour

- Full Day wine tour in St Emilion
- Full Day Wine tour in Medoc
- Full day Cooking and Gastronomic Tour
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Coming home with your picture taken in front of a great château is fun, but we want you to return with more than that. Rather than being shepherded from vineyard to vineyard, we'll put our knowledge of the region and its wines at your service to help you become a more savvy wine drinker. You'll come away enjoying Bordeaux like a true connoisseur.

Your itinerary will be custom-tailored to reflect your interests, and to make the best use of your available time. Château visits are arranged depending on your preferences we'll take you to world-famous classed-growth vineyards whose wines are established legends, smaller producers in less well-known appellations producing true "finds" which offer great value for the money, or some of both!





• Full Day wine tour in St Emilion



Meet with your guide and transfer to Saint Emilion.

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.

During the day, visit 2 Grands Crus classés of the appellation: one illustrating the classical high end grands cru classé such as Château Canon or Figeac in the morning and one with a modern realization (such as Château Faugères, Château La Dominique...)

Most of its finest wine estates are either clustered on the hilltop plateau, cradling the historic town itself with its winding streets and breathtaking churches, or on the hillside slopes. There are some glorious château blends on the surrounding landscape. The 19th century Château Cheval Blanc, with its new cellar designed by Christian de Portzamparc seems to float gracefully on the vines, through the movement of its curved concrete sails. The idea behind the cellar at Château Faugères created by designer Mario Botta is a partly buried stone plinth with an immense covered terrace above it, looking out over the vineyard and the 18th century chartreuse-style château, in perfect harmony with the landscape... Finally, the spectacular winery at the Château La Dominique designed by architect Jean Nouvel is a futuristic space vessel, emerging from right inside the vineyard. The new winery will be decorated in metal plates with red reflections, creating a reversed mirror effect inspired by the works of the great British artist Anish Kapoor.

Lunch in a Château such as Troplong Mondot or at leisure

In the afternoon, you will discover the wine heritage of Saint Emilion and the new architectural realizations

Modern temples of Bacchus

To wine lovers everywhere, the grand vintages of the Bordeaux region of France have long been regarded as the true pinnacle of excellence.

The methods and philosophies used in their production have by and large remained true to the old traditions; modern technology however has undeniably played an ever-more important role in recent years.

To add even more significance to this glorious culture of the grape, if that was possible, the past decade has seen some of Europe's most highly-acclaimed and imaginative architects taking time off from their ground-breaking and spectacular major urban projects to contribute their innovative designs to the cellars and vat rooms of some of the region's top châteaux.



• Full Day Wine tour in Medoc



Few things whet a wine lover's enthusiasm more than driving along France's D2 highway, the route des châteaux just north of Bordeaux on the Médoc peninsula, hemmed in on both sides by row upon row of vineyards as far as the eye can see. The names on road signs tick off a fabulous list: Latour, Lafite and Mouton Rothschild, Palmer, Léoville Barton, Pichon Longueville, Cos d'Estournel.

Greeting in a Château of the Margaux appellation such as Château Prieuré Lichine.

Originally part of the vineyards of the Benedictine Priory on Cantenac, and in fact, the chais at Prieure still contain part of its original structure dating from the 16th century.

Ownership changed several times after the Revolution until the estate was bought in 1951 by the late wine authority, Alexis Lichine.

From that time, M. Lichine expanded the vineyards and completely renovated the chais and the chateau itself. The estate was owned by Alexis' son, Sacha until June of 1999 when it was sold to the Ballande & Meneret Company.

Other suggestions of chateaux in Margaux appellation (subject to availability and day of stay: Chateau Rauzan Segla, Lascombes, Kirwan

Panoramic tour of the most prestigious names of the appellations Margaux, Saint Julien, Pauillac and Saint Estephe.

Transfer to the village of Pauillac for a lunch in a restaurant-casual bistrot type or Lunch in a private chateau such as Château Phélan Ségur.

Transfer to a Château of the North of the Médoc such as Château Léoville Poyferré.

Greeting in Château Léoville Poyferré, the visit will be themed on history, wine making process and obviously wine tasting.

The grounds of the Saint Julien Appellation lie on the graves massif and colluvions formed during the two episodes of the Mindel era, just like at Pauillac. This partly explains the strong presence of Grand cru classified châteaux in Saint Julien. One often says that, for climatic reasons and from its geographical position, the wine from Saint-Julien is being in-between the force of Pauillac and the finesse of Margaux.

Traditionally, Bordeaux wine estates were named after their owners or founders. But histories path to ownership of Leoville Poyferre is a long and winding road shared with Chateau [Leoville Las Cases](#) starting all the way back to 1638.

Wine tasting at the château.

Other suggestions of chateaux in Saint Julien: Branaire Ducru, Lagrange, Gruaud Larose

Alternative appellation to be visited: Pauillac with chateaux such as Chateau Pichon Longueville, Lynch Bages

All places being subject to availability on day of stay

Transfer back to your hotel with your driver.



• Full day Cooking and Gastronomic Tour



Meet and greet with your English-speaking driver Guide at the hotel then drive to the Saint James cooking school: Côté Cours -3 people minimum to be privatized.

The Chef welcomes you with a cup of coffee before you set off by car to meet local farmers and producers of the Capucins market. The service includes the trip to the market, the ingredient purchase, the hands-on class and the crafty tip-sharing session.

You participate in each step of the cooking so you can master the techniques at home. Our professional chef-instructor will discuss the ins and outs of each recipe, give you valuable tips, and coach you as you work together with other students in small groups to prepare the dishes. You'll sit down at the end of class to feast upon the fruits of your labor with your new friends.

Transfer to Bordeaux with your guide and city tour of the wine capital.

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.

Optional

This tour will include a stop to taste best Southwestern food specialties - salted or sweet (shrimps, oysters, duck liver, ham & cheese, canelés & dune blanche)!

You will discover details about the history of Bordeaux city, and our traditions.

Head back to your hotel. End of the day.



- Full day tour in Arcachon



Meet your private English speaking driver guide in the lobby of your hotel and departure for **Arcachon - 1 h driving from Bordeaux city center**

Who knows that Bordeaux is so close to the Atlantic ocean with a superb and protected spot: the Arcachon Bay and in particular Cap Ferret. This part of this inland lagoon is the week end fashionable venue of Bordeaux - famous for its tiny wooden oystermen villages.

"A small, interior sea", opens to the Atlantic, and backed by the pine forest. A wide, triangular slash, hemmed by picturesque villages, and punctuated by the incessant come-and-go of the tides, the Bay of Arcachon is an incomparable site that you discover each time for the first time.

Upon arrival in Arcachon you will enjoy a tour aboard one of these famous traditional wooden boats called "Pinasse" and visit the oyster parks and discover oyster breeding with specialists.

The tour will give you also the opportunity to admire the spectacular Pilat Dune : Here, the sand reaches the summits. Today, Europe's highest sand dune rises to some 110 m over the foam of the waves. A breathtaking view of the entrance of the Bay and the Landes pine forest.

You will disembark at the Canon village (Oyster village) where you can enjoy an oyster tasting (accompanied by a wine glass).

Way back to Arcachon or Cap Ferret.

Lunch in a restaurant and transfer to your hotel.



- **Full day Wine tour in Sauternes**



Meet and greet with the English-speaking driver and guide then departure to Sauternes

Arriving at Château Guiraud via the long tree-lined drive is a sure way of leaving behind your everyday reality. The further you go up the drive, the more you are calmed by the arch of plane trees, accompanied by the instinctive desire to slow down to fully appreciate the approach to the chateau. The buildings at the end of the path are beautifully simple and discrete. However, at this point, it is still hard to believe you are arriving at Château Guiraud in Sauternes, classified a first growth in the 1855 classification. Surrounded by vines and trees, it seems as though the estate is cut off from the rest of the world. You need to go close to the cellars to be able to view the wild open countryside and glimpse the steeple in the village of Sauternes below.

Lunch in a local inn le Saprien

The restaurant Saprien is located in the village of Sauternes, near the river Ciron, in a beautiful winemaker house. For a meal inside, indoors or in the veranda, or on the terrace overlooking the vineyards, enjoy the regional cuisine of Jean Luc Garrigues: rabbit terrine with foie gras, roasted sweetbreads with Sauternes and curry ... and choose among a great selection of Sauternes.

The restaurant is located near the famous chateaux of the vineyard of “gold grapes”.

In the afternoon :

Visit and Tasting in a grand cru classé of Sauternes such as Chateau Rieussec or alternative Chateau Climens, Château Guiraud,....

Château Rieussec was acquired by Domaines Barons de Rothschild (Lafite) in 1984. The estate then included 110 hectares, including 68 hectares of vineyards. To enhance Château Rieussec's potential, stern measures were implemented, including meticulous sorting of berries and fermenting in barrels, which provides a superior selection for blending fine wines.

A new cellar was built in 1989 to extend ageing in barrels. The fine wine was produced in a far inferior volume in the 1990's due to more meticulous selection, to the point that none at all was produced in 1993.

In 2000, renovations to the ageing cellar, construction of a fermenting cellar, and the technological modification of the receiving and pressuring rooms also represented strides forward in a quality policy undertaken since 1985.

The first attempts at selection were rewarded by the remarkable triad of vintages in 1988, 1989 and 1990. But then from 1995 to 2005, a whole decade of very good wines crowned the efforts. The weather had no effect on the remarkable vintages of 1996, 1997, 1999, 2001, 2003 and 2005 among others! Château Rieussec 2001 was furthermore singled out by Wine Spectator magazine as Wine of the Year in 2004



- **Full day Cognac tour**



Meet & greet at hotel with an English speaking driver/guide at hotel after breakfast.

Cognac is not only this great and well-known alcohol, but it is also a beautiful and dynamic city.

It is situated on the river Charente. The majority of the town has been built on the river's left bank, with the smaller right bank area known as the Saint Jacques district.

Indeed, Cognac has been linked to the cultivation of the vine since the middle Ages and to trading in wine since the 12th century. A river town bathed by the Charente, Cognac sent wines, by sea, from ancient vineyards of Poitou as far as Holland and the Scandinavian countries.

During the 17th century however the trade in wine took a new turn. Distillation, in eliminating the water in the wine, reduced its volume. The subsequent prosperity of cognac opened up for the town new links with the entire world.

The tour will include a city tour and the most important a tour of 2 famous brandy houses

Remy Martin Cognac House tour in the heart of the House with tasting of 3 cognacs and appetizers.

Lunch at leisure or private lunch in Rémy Martin – Private House.

Visit at Hennessy House X.O. symbol tour X.O. tasting and chocolate.



• Full day St Emilion Biking Tour



- Meet with your guide at Saint Emilion Tourist Office
- Your bike ride will be split between morning and afternoon on 2 different itineraries themed on different topics such as: remarkable architecture and first growths chateaux
- Two wine tastings are planned during that day at Chateaux such as Chateau de Pressac and Chateau Petit Village: an amazing contrast between tradition and high tech wine making process
- The duration of each bike tour is maximum 2h30 with a break in between for lunch at leisure in the village

A taste of the Saint-Emilion appellation (Grape varieties: mostly Merlot, Cabernet Sauvignon and Cabernet Franc) in the vineyards and chateaux. The wines of Saint-Emilion are warm, generous and full-bodied, with a fine color described as "the nectar of the gods" by King Louis XIV when he visited Libourne... They acquire a highly distinctive bouquet as they age.

During that tour, you will make a stop at a **Chateau of the Pomerol appellation such as Petit Village, for a visit/tasting.**

Your guide will conduct the tour to drop off at same place than pick up point.

SAINT EMILION MEDIEVAL VILLAGE

At lunch time, you will stop by 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 is 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.

Saint-Emilion is set out like an amphitheater in a splendid natural location. It is a vast indentation on top of limestone hill, exposed to the rising sun and covered with vineyards. The town has conserved its old walls and gateways as well as a series of prestigious archaeological sites. Saint Emilion and its surrounding vineyards were the first wine landscape to be listed as a World Heritage Site by UNESCO.



- Half day Bike tour in the Vineyard



From your hotel (Les Sources de Caudalie).

Meet with your guide and stroll with your bike through the vines whilst your guide gives you the keys of the vineyards.

You can follow the Pessac-Leognan Route des Vins to the village of Leognan and discover the well-known château of the appellation Pessac-Leognan.

Owners will welcome you for an instructive visit and delicious tasting in a Château such as Haut Bailly, Smith Haut Lafitte, Larrivet Haut Brion, Carbonnieux....

Suitable for first-time visitors, who ride occasionally and of course particularly suitable for wine lovers who would like to taste the superb white & red wines of the region

Lunch at leisure or in a Chateau such as Haut Bailly (as of 4 pax).



- Half day tour Bordeaux



Meet with your guide in the lobby of your hotel.

Near the Gironde estuary, Bordeaux has developed through the centuries around its river, the Garonne.

Thanks to the rise of the wine trade, Bordeaux enjoyed a boom in the 18th century. It was at this time that the magnificent monuments and facades were built, which have earned Bordeaux its UNESCO World Heritage listing as an exceptional urban and architectural ensemble.

From the Place des Quinconces to the Place de la Bourse, passing by the Grand Théâtre, a visit to Bordeaux also unveils the city's art of living, of which culture, wine and gastronomy are integral parts.

Your itinerary will enable to discover the architecture of the past centuries of Bordeaux

- Bordeaux – roman period
- Bordeaux – English period
- Bordeaux and the Anglo-saxon influence
- Bordeaux – 18th century
- And contemporaneous period with 21st century realizations & modern art sculpture



- Medoc Cooking experiences



Paired with outstanding wines from the best wine producing region in the world, the Officier de Bouche offers the Ultimate Médoc Culinary Experience: “Hands-On” cooking class with a great Chef in a Culinary Showcase Kitchen. Following the class you will enjoy the fruits of your work by sharing a gourmet tasting lunch of your creations and world class wines in the design’s elegant dining room.

Food and wine enthusiasts enjoy these “Hands-On” Classes designed to be small and intimate.

During this day, you will combine wine and gastronomy.

First, you will assist the chef to cook a 3 course meal pairing with the wines, you will discover during the day.

According to the season, we will suggest a menu that will put the light on the quintessence of the great wines. The chef will give you tips and clues to wine and food pairing.

Following the class you will enjoy the fruits of your labor by feasting on your creations with a fantastic view on the vineyards.

After lunch, transfer to 2 Chateaux of the Médoc appellation that had been served during lunch. You will discover what makes those wine so peculiars (soil, blending, breeding...). This exceptional, very specific terroir, is the source of these wines' opulence and complexity.