



LUXURY WINE TOUR TO BORDEAUX

The Great Estates of Bordeaux

NOVEMBER 4TH – 8TH 2024

— Hosted by Mini Constant MW —

US \$4,395 per person
+ US\$100 administration booking fee

Join us on a spectacular tour to visit some of the greatest wine estates in the world.

Experience private visits with tastings of exceptional wines, dine at a 2-star Michelin restaurant and stay at a luxury 5-star hotel nestled in historic vineyards. Your host, Mini Constant MW, is a passionate expert on Bordeaux.

Each day includes visits and tastings at some of the most famous names in Bordeaux; châteaux that have a long history and whose wines are revered around the world. We will be shown inside these great estates, learning how they produce and operate, before enjoying spectacular tastings.

COME AND DISCOVER

GREAT GROWTHS OF THE MÉDOC with visits to **Château Margaux** and **Château Pichon-Baron**, and a lunch at **Château Lynch-Bages**.

SWEET INDULGENCE IN SAUTERNES at First Growth **Château Guiraud** and Second Growth **Château d'Arche**, where we will also have a private lunch with the team and sip on multiple decades of Sauternes.

DISTINGUISHED ESTATES IN PESSAC-LÉOGNAN with visits to Cru Classés **Château Pape Clément**, **Château Smith Haut Lafitte**, and a private lunch hosted by **Château Haut-Bailly**.

TOP-RATED RIGHT BANK with visits to 1er Grand Cru Classés **Château Pavie** and **Château Beau-Séjour Bécot** in St-Émilion, a tasting at **Château Beauregard** in Pomerol, and a 2-star Michelin dinner at **La Table de Pavie**.



FINE VINTAGE
BY JAMES CLUER MW

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YOUR HOST



MINI CONSTANT MW

Mini started her career at the Harrods wine department in London before moving on to working in fashionable restaurants, the Oporto-based Symington Port family, and eventually to Southwest France where she has been living since 1987.

Since 2003, Mini has been running Tastevin du Monde, a multi-facet company that includes wine education in France and abroad, and wine blending services for local producers.

PRICE

US \$4,395 (plus \$100 administration booking fee)

The price includes accommodation at Les Sources de Caudalie, all meals except on Wednesday evening, superb wines at all meals, all châteaux visits and tastings, and local transport. Transportation to and from Bordeaux, items of a personal nature, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

There is a US\$900 supplement for single travelers for a single occupancy hotel room.

Deposit at booking: \$100 non-refundable administration booking fee.

120 days from start: Remaining deposit (plus single supplement if applicable).



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ITINERARY | DAY 1

MONDAY, NOVEMBER 4TH – WELCOME RECEPTION AT LES SOURCES DE CAUDALIE

Our hotel for the entire duration is the luxury **Les Sources de Caudalie** located about 25 minutes by taxi from the airport or train station. www.sources-caudalie.com

The 5-star Les Sources de Caudalie is a favourite place to stay because it is so gorgeous, surrounded by vineyards. The hotel also offers three excellent restaurants, swimming pools, fitness centre, and, of course, its world-class, grape-based Vinothérapie Spa.

2.00 PM

Meet Mini in the Tasting Tower above the lobby at Les Sources de Caudalie for a Champagne reception, introductions, and a review of the itinerary. Philip will also give a general overview of Bordeaux, some basic facts, and an idea of what to expect on the tour.

CHÂTEAU SMITH HAUT LAFITTE, AOC PESSAC-LÉOGNAN - CRU CLASSÉ DE GRAVES

We then kick off our program of winery visits just 100 metres from the hotel at Château Smith Haut Lafitte with a tour and tasting.

Smith Haut Lafitte is one of the leading chateaux in Pessac-Léognan. It's a stunning property run by the Cathiard family who sold a chain of sports goods stores to purchase the estate. Smith is one of my favourite wineries in Bordeaux with an amazing underground cellar and its own cooperage. The white wines rank in The Wine Spectator's top 100 wines of the world and the critics regularly score the reds well into the 90's. www.smith-haut-lafitte.com

In the evening we will have a lively dinner at the hotel's La Table du Lavoir bistro. The food is classic Bordelais, and we will pair it with some great vintages of Smith as well as a Sauternes. It's a fun night getting to know others on the tour, a maximum of 20 people.



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ITINERARY | DAY 2

TUESDAY, NOVEMBER 5TH - MÉDOC

8.30 am – Depart Hotel

The morning departures get later during the trip, but today we're raring to get to the Médoc.

CHÂTEAU MARGAUX, AOC MARGAUX – 1ST GROWTH

One of the finest names in wine, Château Margaux is an elegant and stately property that many visitors flock to see – but few get in. We are privileged to be invited to visit the 250-hectare estate followed by a tasting of among the very best Bordeaux has to offer. You can finally check “Taste Wine at Margaux” off your bucket list. www.chateau-margaux.com/en/

CHÂTEAU LYNCH-BAGES, AOC PAUILLAC – 5TH GROWTH

Although an ancient property classified in 1855, Château Lynch-Bages owes its current elevated status to generations of the Cazes family who, since 1930, have not only raised the reputation of its wines close to those of “super seconds,” but have also been instrumental in helping to create the “benchmark” status of the Bordeaux we know today. Jean Michel Cazes and his younger sister Sylvie are superstars here, as famous in the world of wine as Baron Philippe de Rothschild. Chateau Lynch-Bages is one of those estates that over-delivers each vintage. Our visit will include a tour of the 19th-century farmhouse juxtaposed to the eye-popping pyramid-inspired ultra-modern winemaking facilities. We will also enjoy a decadent 3-course lunch paired with the wines of Lynch-Bages.

www.lynch-bages.mobi/en/chateau-lynch-bages

CHÂTEAU PICHON-BARON, AOC PAUILLAC – 2ND GROWTH

Our day in the Médoc wraps up with a visit to Pichon Baron, one of the most architecturally stunning properties in the region. The majestic chateau, replete with turrets, flags flying, and water features epitomizes the Médoc. The wines at this 2nd Growth can be on par with the 1st Growths with Latour, Lafite and Mouton surrounding the property. www.pichon-longueville.com

CANAPES & WINE EVENING AT LES SOURCES DE CAUDALIE

After a great day in the Médoc we will return to Les Sources de Caudalie and relax. In the Rouge wine bar tonight we have a lovely tasting of other Médoc wines, both big names and smaller lesser known châteaux. Delicious canapes are served with the wines and it's a nice chance to mingle. After a big day filled with great wines and a serious lunch in the Médoc, tonight is a laid-back evening at our hotel. If you wish to have dinner after, we recommend making a reservation at one of the 3 restaurants ahead of time.



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ITINERARY | DAY 3

WEDNESDAY, NOVEMBER 6TH - GRAVES & SAUTERNES

9:45 am – Depart Hotel

Board our luxury coach for a day visiting the great estates of Pessac-Léognan and Sauternes.

CHÂTEAU PAPE-CLÉMENT - CRU CLASSÉ DE GRAVES

By now you have had 4 spectacular visits and have tasted of among the very best of Bordeaux. Now is your chance to play Bordeaux winemaker at Château Pape-Clément, one of the oldest estates on the Left Bank. We begin our two-hour visit with a tour of the historic estate and its vineyards and cellars. You will then be presented with a set of vials containing various combinations of Cabernet Sauvignon and Merlot that you get to taste and then create your own master blend. This could be the start of your new career as a winemaker, so keep a resume handy in case Pape-Clément is hiring. www.chateau-pape-clement.fr

CHÂTEAU D'ARCHE, AOC SAUTERNES – 2ND GROWTH

After a wonderful visit to Domaine de Chevalier, it is time for a lingering lunch at Château d'Arche, a 2nd Growth Sauternes estate located on one of the highest hilltops of the region. Bring both your appetite and your sweet tooth as this is first of our sweet-wine stops of the day. The wines of Château d'Arche are as decadently rich as the best of Sauternes and are built for a long life. We will have a number of vintages paired with our decadent 3-course lunch. www.chateau-arche.fr

CHÂTEAU GUIRAUD, AOC SAUTERNES – 1ST GROWTH

One of the most dynamic châteaux in Sauternes, Guiraud is a motivating force in this sweet wine appellation. Organically run and environmentally friendly, there's even a nursery for cultivating vine stock. The wines maintain a special character with a pinch more Sauvignon Blanc in the blend than is usual. www.chateauguiraud.com

FREE EVENING

We return to Les Sources de Caudalie at around 7.00 pm. Tonight is a free evening to relax at Les Sources de Caudalie or take a taxi into Bordeaux for an evening on the town.



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ITINERARY | DAY 4

THURSDAY, NOVEMBER 7TH – ST-ÉMILION & POMEROL

10.00 am – Depart Hotel

Depart for the chateaux of the Right Bank.

CHÂTEAU BEAUSÉJOUR-BÉCOT, AOC ST-ÉMILION GRAND CRU - 1^{ER} GRAND CRU CLASSÉ (B)

We begin the day at Château Beau-Séjour Bécot, a highly-respected family-run (Bécot family) First Growth in St.-Émilion. The 54-acre property has a viticultural history that dates back to Gallo-Roman times and is located on St.-Émilion's famed limestone plateau. The wines are rich and powerful yet delicately balanced with an aging capacity of at least 20 years. www.beausejour-becot.com

CHÂTEAU PAVIE, AOC ST-ÉMILION GRAND CRU - 1^{ER} GRAND CRU CLASSÉ (A)

I admire the work of owner Gérard Perse who has shaken up the sleepyhead traditionalists in the region. He has certainly put Pavie on the map, up-grading it to 1er Grand Cru Classé (A) and has spent a fortune building a new winery. After the tour we have a luxurious lunch in the sumptuous dining room complete with a tasting of Pavie and sister estate Monbousquet. www.vignoblesperse.com/en/chateau-pavie/home

CHÂTEAU BEAUREGARD, AOC POMEROL

Pomerol is the smallest of the Right Bank appellations and produces Bordeaux's most expensive wines. Château Beauregard is a rising star here with a history dating back to 1795. Owned by the Cathiards – the same owners as Les Sources de Caudalie and Château Smith Haut Lafitte – Beauregard is unique in Pomerol as one of the few estates to with a proper *château* and nearly all its vineyards in one holding. Their opulent, black-fruit driven, ageworthy Merlot-Cabernet Franc wines have been steadily gaining an international reputation since the 1990s. A welcome start to our day. www.chateau-beauregard.com

VISIT TO ST-ÉMILION

We'll then head into the historic town of St-Émilion, a UNESCO World Heritage site and perhaps the most beautiful wine village in the world. Steep cobblestone streets wind their way through the medieval center. This is a great spot to buy wine as most châteaux do not sell when you visit.

DINNER AT HOTEL DE PAVIE

Refreshed from our town visit, at 7.00 pm we regroup for a Champagne reception followed by our dinner in St.-Émilion at the Michelin 2-star restaurant La Table de Pavie. This beautiful hotel is also owned by Gérard Perse, and we will celebrate our last evening together with a multi-course menu paired with a stunning flight of wines. The outdoor terrace will capture your heart and the impeccable service and exquisite food are second to none. www.hoteldepavie.com



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ITINERARY | DAY 5

FRIDAY, NOVEMBER 8TH – PESSAC-LÉOGNAN

You can either check out of the hotel or arrange to stay additional day(s).

10.00 AM – CHÂTEAU SMITH HAUT LAFITTE

After a slow start and a delicious breakfast there's an optional walk back over to Smith Haut Lafitte to meet the winemaker and see the barrel-maker in action. Or you can sleep in, have a swim, and catch us after the visit.

11.15 am – Depart Hotel

If you are checking out, we'll put your bags on the bus.

CHÂTEAU HAUT-BAILLY, AOC PESSAC-LÉOGNAN – CRU CLASSÉ DE GRAVES

To wrap up the tour we visit with Château Haut-Bailly, just down the road from our hotel in the commune of Léognan. Haut-Bailly is considered one of the top producers of red wines in the Pessac-Léognan appellation; a fact that was cemented in 1953 when it was included among the Classified Growths of the Graves region. This is our final visit of the tour, and we will send you off with a sumptuous 4-course lunch paired with some Champagne and the wines from their estate. www.haut-bailly.com

THE TOUR WINDS DOWN

The bus will then go back to the hotel if anyone is staying on, then to the train station arriving at 4.00 pm, and then on to the airport by 5.30 pm. Leave yourself some extra time for unexpected traffic delays when booking trains and planes.

Price: \$4,395 US plus \$100 US administration booking fee per person based on double occupancy.

There is a \$900 US per person single supplement.

Space is limited to 20.

It will be a great trip with lots of fine wine, great food, amazing chateaux, a luxury hotel, a nice amount of wine education and many, many laughs. If you have any questions, please email us at info@finevintageltd.com.

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