

LUXURY WINE TOUR TO BORDEAUX

The Great Estates of Bordeaux
Sample Itinerary
Confirmed Itinerary to be Released in April 2021

SEPTEMBER 13TH – 17TH, 2021

— *Hosted by Philip Goodband, MW* —

US \$3,795 *per person*

Join us on a spectacular trip visiting some of the greatest wine estates in Bordeaux. Experience private visits with tastings of exceptional wines, dine at a Michelin-starred restaurant and stay at a luxury 5-star hotel set in the historical vineyards of Pessac-Léognan. Your host, Philip Goodband 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 and notable history and whose wines are revered around the world. We will have an insight into each property dealing with viticulture, winemaking and the untranslatable word “terroir.”

COME AND DISCOVER

GREAT GROWTHS OF THE MÉDOC with visits to the famous First Growths of **Château Cos d’Estournel** and **Château Mouton-Rothschild** with a private lunch hosted by **Château Ducru-Beaucaillou**;

SWEET INDULGENCE IN SAUTERNES at **Château Guiraud** with a private lunch at **Château Climens**;

DISTINGUISHED ESTATES IN PESSAC-LÉOGNAN with visits to **Domaine de Chevalier**, **Château Smith Haut Lafitte**, and a private lunch hosted by **Château Haut-Bailly**.



FINE VINTAGE

BY JAMES CLUER MW

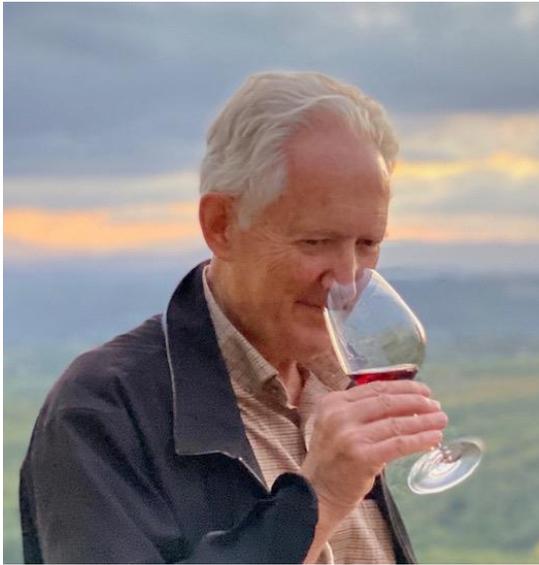
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TOP-RATED RIGHT BANK with visits to 1er Grand Cru Classés **Château Angéus** and **Château Pavie** in St-Émilion, a tasting at **Château La Conseillante** in Pomerol, and a 2-star Michelin dinner at **Hostellerie la Plaisance**;

YOUR HOSTS



PHILIP GOODBAND MW

You will be hosted by Philip Goodband MW, who served as wine adviser to Her Majesty Queen Elizabeth the Queen Mother for over a decade. He is a true wine professional with a deep knowledge and love for Bordeaux, and its wines.

A UK resident and former Chairman of the Institute of Masters of Wine, his work and travels for major wine companies and consultancy have taken him around the globe resulting in a unique blend of knowledge and experience, which he happily shares in a very enjoyable and engaging style.

www.philipgoodband.com.

PRICE

US \$3,795 (INCLUDING TAX)

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\$750 supplement for single travelers for a single occupancy hotel room.

Deposit at booking: \$500

120 days from start: \$2,000

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



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ITINERARY | DAY 1

MONDAY, SEPTEMBER 13TH

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 of the amenities it provides. 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 James Lawther in the Tasting Tower above the lobby at Les Sources de Caudalie for a Champagne reception, a review of the itinerary, and some introductions. James 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.

In the evening we will have a 7.00 pm dinner at the hotel's La Table du Lavoir bistro. The food is fantastic and accompanied by some great vintages of Smith as well as a Sauternes.



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ITINERARY | DAY 2

TUESDAY, SEPTEMBER 14TH – THE 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 PALMER – 3RD GROWTH

Although officially ranked a third growth, the wines of Palmer consistently outperform a number of second growths. For this reason, their wines are highly sought after and often sell for more than \$500 per bottle. It is the other great estate in Margaux and uses a high proportion of Merlot in the blend. You'll get to taste these fantastic wines in one of the grandest chateaux in Bordeaux, complete with turrets and flags flying in the breeze.

www.chateau-palmer.com/en

CHÂTEAU DUCRU-BEAUCAILLOU, AOC ST.-JULIEN – 2ND GROWTH

Ducru-Beaucaillou is often considered to be St.-Julien's top château and worthy of a First Growth status. The stunning property sits atop a gravelly rise on the banks of the Gironde that lends its name to the château itself: *beaux cailloux*, or "beautiful stones." A tour and tasting will be followed by a long lunch in the owner's private dining room, and lots of vintages of Ducru. www.ducru-beaucaillou.com

CHÂTEAU MOUTON-ROTHSCHILD, AOC PAUILLAC – 1ST GROWTH

Mouton-Rothschild, famous for the artistic labels that change with each vintage, is the only Médoc château to ever see promotion since the Classification of 1855. The Baron also created a stunning wine museum with a collection of sculptures, portraits, tapestries, and antiques. The beautiful estate yields a background of Zen-like calm as we taste wines from 3 of the Rothschild estates: Château d'Armailhac, Château Clerc-Milon, and of course, a bottle of the Baron's finest. www.chateau-mouton-rothschild.com

TAPAS DINNER AT LES SOURCES DE CAUDALIE

After a great day in the Médoc we will return to Les Sources de Caudalie at around 7.30 pm. In the tower tonight there is a tasting of a range of other Medoc wines, both big names and smaller lesser known chateaux. Casual tapas are served with the wines. After a big day filled with great wines and food in the Médoc, tonight is a laid-back evening at Les Sources de Caudalie.



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ITINERARY | DAY 3

WEDNESDAY, SEPTEMBER 15TH – GRAVES & SAUTERNES

10:15 am – Depart Hotel

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

DOMAINE DE CHEVALIER, AOC PESSAC-LÉOGNAN – CRU CLASSÉ DE GRAVES

We start the day with a visit to Domaine de Chevalier in Pessac-Léognan. This is an enlightening tour given by the estate manager who offers one of the best explanations you'll ever hear. Domaine de Chevalier white is certainly one of the very best in the region and is capable of long-term aging. The Cabernet-dominated reds are superb too. www.domainedechevalier.com

CHÂTEAU CLIMENS, AOC BARSAC – 1ST GROWTH

It's time for a change of pace from the dry reds and whites by heading to Sauternes to discover the honeyed dessert wines of this classic region. We start our visit to the area with a visit to Château Climens, a biodynamic producer in the sub-region of Barsac. Here we will explore their unique practices and follow with a lunch paired with their luscious wines. www.chateau-climens.com

CHÂTEAU GUIRAUD, AOC SAUTERNES – 1ST GROWTH

The most dynamic château in Sauternes, Guiraud is a motivating force in this sweet wine appellation. Organically run and environmentally friendly, there's a nursery for cultivating vine stock as well as a new restaurant and 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 of fun.



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ITINERARY | DAY 4

THURSDAY, SEPTEMBER 16TH - ST-ÉMILION & POMEROL

10.00 am – Depart Hotel

Depart for the chateaux of the Right Bank.

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

Our visit to the Right Bank begins with this prestigious Premier Grand Cru Classé “A” estate. The wines of Angélys rank alongside those of Cheval Blanc, Ausonne, and Pavie. Here we have a tour and tasting of the stunning estate. www.angelus.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 LA CONSEILLANTE, AOC POMEROL

Pomerol is the smallest of the Right Bank appellations and produces Bordeaux’s most expensive wines. Petrus, Le Pin, and up there with them ranks the iconic Château La Conseillante. Family-owned for more than a century, the new cellars are stunning, and our visit and tasting will be hosted by the cellar master. www.la-conseillant.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 HOSTELLERIE DE PLAISANCE

Refreshed from our town visit, at 7.00 pm we regroup for a Champagne reception followed by our final dinner in St.-Émilion at the Michelin 2-star restaurant La Table de Plaisance. 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.hostelleriedeplaisance.com



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ITINERARY | DAY 5

FRIDAY, SEPTEMBER 17TH – 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 a voluntary return to Smith Haut Lafitte to meet the winemaker and see the cooper in action - it's fascinating to watch the barrels being made. Or you can sleep in, have a swim, and catch us after the visit.

11.15 AM – DEPART FOR CHÂTEAU HAUT-BAILLY, AOC PESSAC-LÉOGNAN – CRU CLASSÉ DE GRAVES

If you are checking out, we'll put your bags on the bus. 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 recognized in 1953 when it was included among the Classified Growths of the Graves region. Our final visit of the tour, we will send you off with a sumptuous 4-course lunch paired with some Champagne and wines from their estate.

www.haut-bailly.com

THE TOUR WINDS DOWN

The bus will then go first to the train station, arriving at approximately 3.30 pm, then back to the hotel by 4.45 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: \$3,795 US including tax per person based on double occupancy.

There is a \$750 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 David, your personal travel concierge, at david@finevintageltd.com

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