



# LUXURY WINE TOUR TO BORDEAUX

The Great Estates of Bordeaux

**AUGUST 26<sup>TH</sup> – 30<sup>TH</sup> 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 Brane Cantenac** and **Château Pichon-Baron**, and a private lunch with the owner at **Château Léoville-Barton**.

**SWEET INDULGENCE IN SAUTERNES** at First Growth **Château Suduiraut** and a decadent private lunch at Second Growth **Château d'Arche** 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 Figeac**, **Château Pavie** and **Château Bélair-Monange**, and a 2-star Michelin dinner at **La Table de Pavie**.



**FINE VINTAGE**

BY JAMES CLUER MW

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## YOUR HOST

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### 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.

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## PRICE

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### 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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## The Great Estates of Bordeaux

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### ITINERARY | DAY 1

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#### **MONDAY, AUGUST 26<sup>TH</sup> – 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](http://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. Mini 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](http://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, AUGUST 27<sup>TH</sup> - MÉDOC

##### 9.00 am – Depart Hotel

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

##### CHÂTEAU BRANE-CANTENAC, AOC MARGAUX – 2<sup>ND</sup> GROWTH

Recognised as a Second Growth in the 1855 Classification, Château Brane-Cantenac is today very ably run by Henri Lurton, who inherited the property from his father, Lucien. Over the last 30 years, Henri has been investing extensively in new tanks and renovating the winery as well as substantially improving the vineyard management. It is now one of the best performing chateaux in Margaux, with wine that has the structure to age with elegance and a lovely, perfumed nose. [www.brane-cantenac.com](http://www.brane-cantenac.com)

##### CHÂTEAU LÉOVILLE-BARTON, AOC ST.JULIEN – 2<sup>ND</sup> GROWTH

Léoville-Barton is one of the most sought-after wines by Bordeaux lovers, not only for quality reasons but also out of respect for the late owner of the estate, Anthony Barton. We will hear first-hand about the amazing history of the estate and get an inside scoop on Bordeaux. Yes, the wines have had 100-point scores and yes, the cellars are beautiful. But most of all the atmosphere at this family property and fantastic hospitality will be a treasured memory, as will our lunch hosted by the owners. [www.leoville-barton.com](http://www.leoville-barton.com)

##### CHÂTEAU PICHON-BARON, AOC PAUILLAC – 2<sup>ND</sup> 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 2<sup>nd</sup> Growth can be on par with the 1<sup>st</sup> Growths with Latour, Lafite and Mouton surrounding the property. [www.pichon-longueville.com](http://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

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### WEDNESDAY, AUGUST 28<sup>TH</sup> - GRAVES & SAUTERNES

#### 10:15 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](http://www.chateau-pape-clement.fr)

#### CHÂTEAU D'ARCHE, AOC SAUTERNES – 2<sup>ND</sup> 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 at Château d'Arche, which is an attractive property, well situated on a little ridge in Sauternes. They produce a lighter style to appeal to a younger consumer, as well as their very fine first label. We will enjoy a selection of their wines carefully paired with the menu, at a private lunch hosted by the estate. [www.chateau-arche.fr](http://www.chateau-arche.fr)

#### CHÂTEAU SUDUIRAUT, AOC SAUTERNES – 1<sup>ST</sup> GROWTH

With a history as rich as their wines, a visit to Château Suduiraut is a great way to end the day. The estate dates back to the 16<sup>th</sup> century and in 1855 their wines were classified as a Sauternes Premier Cru Classé. Sémillon and Sauvignon Blanc here combine to create wines that can evolve for decades in bottle. It's an experience to see how they make this stunning wine and then have the opportunity to taste different vintages. [www.suduiraut.com](http://www.suduiraut.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

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### THURSDAY, AUGUST 29<sup>TH</sup> – ST-ÉMILION & POMEROL

#### 10.00 am – Depart Hotel

Depart for the chateaux of the Right Bank.

#### CHÂTEAU BÉLAIR-MONANGE, 1<sup>ER</sup> GRAND CRU CLASSÉ (B)

Our day of exploring the best of the Right Bank begins with a visit to Château Bélaïr-Monange. A Premier Grand Cru Classé (B), 58-acre Bélaïr-Monange is an amalgamation of two estates, Bélaïr and Magdelaine, and is the flagship St.-Émilion property of négociant JP Moueix. Over the past decade, the property has undergone an extensive renovation program involving replanting their vineyards, reinforcing the walls of their underground quarries, and the building of a new barrel room. The wines not only have the finesse and freshness imparted by the limestone soils but also greater density and depth thanks to the changes to the vineyard and significant financial investment. Ageing potential of the wines is guaranteed. [www.belairmonange.com](http://www.belairmonange.com)

#### CHÂTEAU PAVIE, AOC ST-ÉMILION GRAND CRU - 1<sup>ER</sup> 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](http://www.vignoblesperse.com/en/chateau-pavie/home)

#### CHÂTEAU FIGEAC, AOC ST-ÉMILION GRAND CRU - 1<sup>ER</sup> GRAND CRU CLASSÉ (A)

Figeac has new owners who have succeeded in raising this property to the top ranks in St.-Émilion, having achieved 1er Grand Cru Classé (A) status in 2022. The beautiful château sits in a different area, with a different terroir, compared to Pavie so the contrast is interesting. The fantastic wines are relatively approachable in youth but are best appreciated after at least 10 years. [www.chateau-figeac.com](http://www.chateau-figeac.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](http://www.hoteldepavie.com)



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## ITINERARY | DAY 5

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### FRIDAY, AUGUST 30<sup>TH</sup> – 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](http://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.

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**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](mailto:info@finevintageltd.com).

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