



BEHIND BORDEAUX'S GREATEST CELLAR DOORS

MARCH 23RD – 27TH 2026

— Hosted by Mini Constant MW —

US \$4925 *per person*

Join us on a spectacular tour to visit some of the greatest wine estates in the world. You will experience visits with tastings of exceptional wines, you will lunch at châteaux and at a 2-star Michelin restaurant and dine in another Michelin-starred restaurant. Your host, Mini Constant MW, has lived near Bordeaux for many years.

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. You will also enjoy an afternoon on the coast by the impressive Dune du Pilat.

COME AND DISCOVER

GREAT GROWTHS OF THE MÉDOC with visits to **Château Lascombes** and **Château Duhart-Milon Rothschild** and with a private lunch at **Château Branaire-Ducru** and a wonderful dinner at **Château Beychevelle**.

SWEET INDULGENCE IN SAUTERNES at First Growth **Château Lafaurie-Peyraguey**, with lunch in their 2 star Michelin restaurant.

DISTINGUISHED ESTATES IN PESSAC-LÉOGNAN with a visits to **Château La Mission Haut-Brion**, **Château Smith Haut Lafitte** and **Domaine de Chevalier**; a fun experience learning to blend your own wine at **Château Pape Clement**; and a private lunch at magnificent **Château Haut-Bailly**.

TOP-RATED RIGHT BANK **Clos Fourtet**, **Château Belair-Monange** and **Château Angélu**s in St-Émilion, with dinner in the Michelin-starred **Logis de la Cadène**.

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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 \$4925 per person

The price includes all lunches, dinner specially arranged by 67 Pall Mall on Monday night at Château Beychevelle, dinner on Tuesday night in St-Émilion, superb wines at all meals, all châteaux visits and tastings, and local transport. Accommodation, 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.

67 Pall Mall have negotiated special terms for you at the Grand Hotel Intercontinental but you are free to book your own accommodation anywhere in Bordeaux. Please bear in mind there is only one pick-up point for the bus each morning, a 2-minute walk from the Grand Hotel in the centrally located 3, Allées de Tourny.

Payment will be in full at time of booking.

BEHIND BORDEAUX'S GREATEST CELLAR DOORS

ITINERARY | DAY 1

MONDAY, MARCH 23rd – MÉDOC

09.00 am - Depart from 3 allées de Tourny, Bordeaux (in front of Banque Populaire)

We will all meet at the bus, in front of Banque Populaire, to leave at 9am to head to the Médoc.

CHÂTEAU LASCOMBES, AOC MARGAUX – 2nd GROWTH

First established in the 17th century by the Knight of Lascombes, this beautiful chateau in Margaux is replete with classic design elements and ivy-covered walls that announce that you are in Bordeaux. Today Lascombes is one of the largest vineyard owners among the classified growths. The terroir here has a higher proportion of clay than other regions of the Médoc so the Cabernet Sauvignon blends are softened with a higher proportion of Merlot, leading to elegant wines with refined tannins that can age for decades. We will compare wines from 2 vintages: the traditional style of the previous owners and the more modern, fresher version. You can decide which you prefer. www.chateau-lascombes.com

CHÂTEAU BRANAIRE-DUCRU, AOC ST-JULIEN – 4th GROWTH

Branair-Ducru is an ancient estate going back to well before 1680, when it was sold after the death of the Duc d'Épernon. In 1988 it was bought by the Maroteaux family and since then everything has been renovated and improved: the vines, the vat house, the cellars, and the château itself. The Château is lived in as a family home and we will have the pleasure of lunching in the Orangerie with a magnificent selection of vintages: 2016, 2010, 2009 and the exquisite 1996. The wines have balance, freshness and complexity. I think you will be impressed by their quality and ability to age gracefully. <https://www.branair.com/en>

CHÂTEAU DUHART-MILON ROTHSCHILD, AOC PAUILLAC – 4th GROWTH

Whilst Château Lafite-Rothschild is undergoing renovations, the Rothschild family have kindly offered to show us Duhart-Milon, which they have owned since 1963. The vineyards are next to Lafite and the same team is involved in producing both wines. They have made improvements gradually and now it is firing on all cylinders producing very fine quality. <https://www.lafite.com/domaines/chateau-duhart-milon/>

CHÂTEAU BEYCHEVELLE, AOC SAINT-JULIEN – 4th GROWTH

67 Pall Mall has especially organized this wonderful dinner for you as an extra treat.

We will have a tour and tasting before sitting down to a sumptuous dinner, served with some older vintages. It is a beautiful 17th century château and you will appreciate the elegance and fine hospitality: truly an evening to remember. <https://www.beychevelle.com/en/>

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ITINERARY | DAY 2

TUESDAY, MARCH 24th- ST-ÉMILION

09.30 am - Depart from 3 allées de Tourny, Bordeaux (in front of Banque Populaire)

Today we head to the Right Bank and St-Émilion

CHÂTEAU ANGELUS, AOC ST-ÉMILION GRAND CRU

One of the great stars of the Right Bank, on a par with Cheval Blanc and Ausone. We have a personal invitation from the owner Stéphanie de Boüard-Rivoal and although she may not be available herself that day we will be warmly welcomed. Angelus is undergoing a large renovation programme at present as they aim make the wines even better. They are always long-lived and sumptuous, with a high percentage of Cabernet Franc in the vineyard.

<https://www.angelus.com/en/>

LUNCH IN ST-ÉMILION

We will be lunching in a brasserie-style restaurant in the centre of St-Émilion under the same ownership as Hotel de Pavie. It's always busy as the good cooking and relaxed atmosphere attracts a regular crowd. We'll have a 3-course lunch with wines to match the menu.

CLOS FOURTET, AOC ST-ÉMILION GRAND CRU- 1er GRAND CRU CLASSÉ

After lunch we have the good fortune to visit Clos Fourtet, just on the outskirts of town. It is on the limestone plateau which ensures freshness and delicacy in the wines. It has been owned and improved by the Cuvelier family over the last twenty years and produces classic, stylish wine. Underneath there is a vast network of underground cellars which keep the temperature even and are fascinating to visit. <https://www.closfourtet.com/en>

CHÂTEAU BELAIR-MONANGE, AOC ST-ÉMILION GRAND CRU- 1er GRAND CRU CLASSÉ

The 58-acre Bélair-Monange is an amalgamation of two estates, Bélair 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 underground quarries, and building a new barrel room. The wines have greater density and depth thanks to the changes to the vineyard and the significant financial investment. Ageing potential of the wines is guaranteed. <https://www.belairmonange.com/>

VISIT TO ST-ÉMILION

After our last visit there is time to wander around 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 many châteaux do not sell when you visit.

DINNER AT LOGIS DE LA CADENE

We will be dining at this charming restaurant in the center of St-Émilion, which has the same owner as Angélus. We will start with Champagne before enjoying wines made by various members of the Boüard family to complement the 5-course menu which highlights local produce. The cooking has a delicacy, together with beautiful presentation and the staff are attentive and friendly but discrete. The restaurant already has 1 Michelin rosette and it is certainly aiming for another! <https://www.logisdelacadene.fr/en>

We will return to Bordeaux after dinner, arriving around 11.30pm.

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ITINERARY | DAY 3

WEDNESDAY, MARCH 25th – PESSAC-LÉOGNAN

08.45 am - Depart from 3 allées de Tourny, Bordeaux (in front of Banque Populaire)

Today we don't have so far to travel, as we will be focusing on the Graves region.

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

This is an enlightening tour given by the estate manager who offers one of the best explanations you'll ever hear. Domaine de Chevalier was classified for both its white and its red. The white is certainly one of the very best in the region and is capable of long-term aging and the Cabernet-dominated reds are superb too.

www.domainedechevalier.com

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

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. The new winery is truly astounding and the wines are excellent. We will have a glass of Champagne before a sumptuous 4-course lunch, paired with the wines from the estate. This is a very memorable event. www.haut-bailly.com

CHATEAU LA MISSION HAUT-BRION, AOC PESSAC-LÉOGNAN – CRU CLASSÉ DE GRAVES

Whilst Chateau Haut-Brion is undergoing extensive renovations you will have the pleasure of visiting the sister property also owned by the Dillon family, which has Prince Robert of Luxembourg as CEO. It produces superlative white (known as L'Aville-Haut-Brion up until 2009) as well as red. It is considered by many to be of 1st Growth quality: as they say at the property, "it has the soul of a Premier Grand Cru Classé".

<https://www.mission-haut-brion.com/>

VISIT TO 67 PALL MALL BORDEAUX

We will have a chance to see how the prime site on Cours l'Intendance is being transformed into your new Club in Bordeaux. We are in the heart of Bordeaux's Triangle d'Or and it is magnificent.

<https://www.67pallmall.com/bordeaux/>

You will be free to enjoy your evening in town from around 7.30pm.



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ITINERARY | DAY 4

THURSDAY, MARCH 26th – BLENDING and SAUTERNES

09.45 am - Depart from 3 allées de Tourny, Bordeaux (in front of Banque Populaire)

We leave for a day of blending and wonderful sweet wines.

CHÂTEAU PAPE CLÉMENT, AOC PESSAC-LÉOGNAN – CRU CLASSÉ DE GRAVES

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. Once you've decided on the mix you bottle, cork, and capsule your wine to take home. www.chateau-pape-clement.fr

CHÂTEAU LAFAURIE-PEYRAGUEY, AOC SAUTERNES – 1st GROWTH

We will lunch in the restaurant of Château Lafaurie-Peyraguey, which has 2 Michelin stars, with wines of the estate matched to the meal: the dry Grand Vin Blanc Sec is very good and the sweet wines from this 1st Growth property are excellent. The property is owned by Silvio Denz who also owns Lalique glass and he has restored the château into a beautiful Relais & Châteaux 5* hotel.

After lunch we will have a tour and then a tasting with four of the First Growth Château Lafaurie-Peyraguey wines: 2015, 2005, 2000 and an older vintage. <http://www.chateau-lafaurie-peyraguey.com/home/>

You will be back in Bordeaux at around 5:30pm, in time to do a little shopping before dinner, as the shops close at 7pm.

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ITINERARY | DAY 5

FRIDAY, MARCH 27TH – PESSAC-LÉOGNAN & THE COAST

09.30 am - Depart from 3 allées de Tourny, Bordeaux (in front of Banque Populaire)

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

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

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

LUNCH AT PYLA-SUR-MER

To wrap up the tour we head for the coast near Arcachon. We will have a last lunch together which will be an extravagant seafood feast. We will start with Champagne and then enjoy a leisurely lunch overlooking the ocean and the Dune of Pilat, which at over 100 meters is the highest sand dune in Europe.

THE TOUR WINDS DOWN

We will head to the airport arriving at 5 pm and then the train station by 6 pm, before returning to the hotels in the center of town for those staying on in Bordeaux. Leave yourself some extra time for unexpected traffic delays when booking trains and planes.

Price: \$4925 US per person.

Space is limited to 18.

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