



# LUXURY WINE TOUR TO BORDEAUX

The Great Estates of Bordeaux

**MAY 18<sup>TH</sup> – 22<sup>ND</sup> 2026**

— *Hosted by Mini Constant MW* —

**US \$5,495** *per person*

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, 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.

## COME AND DISCOVER

**GREAT GROWTHS OF THE MÉDOC** with visits to **Château Lascombes** and **Château Lynch-Bages**, and a private lunch at **Château Branaire-Ducru**.

**DISTINGUISHED ESTATES IN PESSAC-LÉOGNAN** with a visit to Cru Classé **Château Smith Haut Lafitte** and a private lunch hosted by **Château Haut-Bailly**.

**SWEET INDULGENCE IN SAUTERNES** at First Growths Châteaux **Guiraud** and **Coutet**, including a private lunch with the team, where we will sip on multiple decades of Sauternes.

**TOP-RATED RIGHT BANK** with visits to 1er Grand Cru Classés **Château Canon La Gaffelière**, **Château Pavie** and **Château Bélair-Monange** in St-Émilion, and a 2-star Michelin dinner at **La Table de Pavie**.



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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 \$5,495 per person

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\$950 supplement for single travelers for a single occupancy hotel room.

Deposit at booking: \$250 non-refundable administration booking fee.

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



[www.FineVintageLtd.com](http://www.FineVintageLtd.com)

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## ITINERARY | DAY 1

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### MONDAY, MAY 18<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

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### TUESDAY, MAY 19<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 LASCOMBES, AOC MARGAUX – 2<sup>ND</sup> GROWTH

First established in the 17<sup>th</sup> 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. Recognized as a 2<sup>nd</sup> Growth in the Classification of 1855, Lascombes today 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. [www.chateau-lascombes.com](http://www.chateau-lascombes.com)

#### CHÂTEAU BRANAIRE-DUCRU, AOC ST.JULIEN – 4<sup>TH</sup> 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 chateau itself. The Chateau is still lived in as a family home. We will have the pleasure of having a Champagne aperitif before a 3-course lunch, paired with wines from the Estate. 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 LYNCH-BAGES, AOC PAUILLAC – 2<sup>ND</sup> 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. Chateau Lynch-Bages is one of those estates that over-delivers each vintage. Our visit will begin with a tour of the 19<sup>th</sup>-century farmhouse juxtaposed to the eye-popping pyramid-inspired ultra-modern winemaking facilities. The tour will conclude with a tasting of 5 different wines from the Cazes family properties.

[www.lynch-bages.mobi/en/chateau-lynch-bages](http://www.lynch-bages.mobi/en/chateau-lynch-bages)

#### 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, and finish with the iconic 1<sup>st</sup> Growth Château d'Yquem. 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, MAY 20<sup>TH</sup> - GRAVES & SAUTERNES

#### 09.45 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 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 COUTET, AOC BARSAC – 1<sup>ST</sup> GROWTH

It's time for a change of pace from the reds 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 Coutet, the leading producer in the sub-region of Barsac. Their wines are exceptionally refined, and we will enjoy them paired with a private lunch hosted by the estate. This is an experience of a lifetime.

[www.chateaucoutet.com](http://www.chateaucoutet.com)

#### CHÂTEAU GUIRAUD, AOC SAUTERNES - 1<sup>ST</sup> 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. Today it is making excellent dry white wine as well as dazzling Sauternes. [www.chateauguiraud.com](http://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

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### THURSDAY, MAY 21<sup>ST</sup> – ST-ÉMILION

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. It has undergone vast renovations and 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)

We will go to visit the chateau created by Gérard Perse who shook up the sleepyhead traditionalists in the region. He put Pavie on the map, up-grading it to 1er Grand Cru Classé (A) and spent a fortune building a modern winery. Sadly, he passed away recently but the property is very well-run by his daughter Angélique and her husband Henrique Da Costa. We will have a luxurious lunch in the dining room complete with a tasting of Pavie and sister estate Monbousquet, followed by a tour and tasting of more wines from Pavie.

[www.vignoblesperse.com/en/chateau-pavie/home](http://www.vignoblesperse.com/en/chateau-pavie/home)

#### CHÂTEAU CANON LA GAFFELIÈRE, AOC ST-ÉMILION GRAND CRU - 1<sup>ER</sup> GRAND CRU CLASSÉ (B)

The von Neipperg family trace their viticultural roots as far back as the 13<sup>th</sup> century and today are the proud owners of this illustrious estate. Located on the south slope of the famed St.-Émilion limestone escarpment, the vineyard has nearly equal proportions of Merlot and Cabernet Franc, which give the wines a powerful aromatic complexity. Our visit will include a horizontal tasting of their *grand vin* alongside wines from other von Neipperg properties on the Right Bank. [www.neipperg.com/en/chateaux/chateau-canon-la-gaffeliere](http://www.neipperg.com/en/chateaux/chateau-canon-la-gaffeliere)

#### 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 TABLE 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 where 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, MAY 22<sup>ND</sup> – GRANDE FINALE

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 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: \$5,495 US (including non-refundable deposit of \$250) per person based on double occupancy.**

**There is a \$950 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).

[www.FineVintageLtd.com](http://www.FineVintageLtd.com)

