



LUXURY WINE TOUR TO BORDEAUX

The Great Estates of Bordeaux

AUGUST 31ST – SEPTEMBER 4TH 2026

— Hosted by Colin Gent 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.

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 Montrose**, and a private lunch with the owner at 2nd Growth **Château Léoville-Barton**.

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

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

TOP-RATED RIGHT BANK with visits to 1er Grand Cru Classés **Château Beau-Séjour Bécot**, **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

COLIN GENT MW



Colin became a Master of Wine in 2003 is the lead lecturer in the Wine Business Masters programs at Kedge Business School. He previously worked for the Bordeaux-based wine broker Europvin with such illustrious estates as E. Guigal, Vega Sicilia, and Emilio Lustau sheries. He provides sales and marketing consultancy services to importers and exporters alike, as well as offering high-end wine education and wine tourism. When time allows, he enjoys writing about wine, and has been published in “The World of Fine Wine”.

Colin is an accomplished public speaker and expert taster, having hosted seminars, masterclasses, and dinners all over the world. His greatest pleasure is sharing his knowledge and passion for wine, and the history, the geography and culture that shape it. You are in expert hands when traveling with Colin.

PRICE

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).



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ITINERARY | DAY 1

MONDAY, AUGUST 31ST – 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 Colin in the Tasting Tower above the lobby at Les Sources de Caudalie for a Champagne reception, introductions, and a review of the itinerary. Colin 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, SEPTEMBER 1ST - 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 – 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. Recognized as a 2nd 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

CHÂTEAU LÉOVILLE-BARTON, AOC ST.JULIEN – 2ND 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, including a delicious Bordelais lunch with a member of the Barton family. www.leoville-barton.com

CHÂTEAU MONTROSE, AOC SAINT-ESTEPHE – 2ND GROWTH

Château Montrose was only created in the 19th century but by 1855 it was classified as a Second growth, due mainly to the terroir of fine gravel which is so well-suited to Cabernet Sauvignon. You will have a very good explanation of the various soils and their characteristics. The property was bought in 2006 by the dynamic entrepreneurs Olivier and Martin Bouygues and today the direction is being overseen by the next generation with Melissa Bouygues. The team are focused on managing the tannins, so that although Château Montrose is a powerful, full-bodied wine which will age beautifully, the tannins are integrated and harmonious at an early stage. <https://www.chateau-montrose.com/en/>

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, with smaller, lesser known châteaux, and finishing with the famous Sauternes 1st 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

WEDNESDAY, SEPTEMBER 2ND - GRAVES & SAUTERNES

09.30 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 COUTET, AOC BARSAC – 1ST 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

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, SEPTEMBER 3RD – ST-ÉMILION

10.00 am – Depart Hotel

Depart for the chateaux of the Right Bank.

CHÂTEAU BÉLAIR-MONANGE, 1^{ER} 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

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 certainly put Pavie on the map, up-grading it to 1er Grand Cru Classé (A) and spent a fortune building a modern winery. Today the property is very ably run by his daughter, Angélique, and her husband Henrique Da Costa. 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 BEAU-SÉJOUR BÉCOT, AOC ST-ÉMILION GRAND CRU - 1^{ER} GRAND CRU CLASSÉ (B)

We end 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

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 also owned by the Perse family, 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, SEPTEMBER 4TH – 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 4.30 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: \$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.

www.FineVintageLtd.com



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