



LUXURY WINE & WELLNESS TOUR TO BORDEAUX

The Great Estates of Bordeaux

OCTOBER 19TH – 23RD 2026

— Hosted by Mini Constant MW —

US \$6,000 *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. You will also enjoy an afternoon in the renowned Caudalie Spa.

COME AND DISCOVER

GREAT GROWTHS OF THE MÉDOC with visits to **Château Brane-Cantenac** and **Château Beychevelle**, and with a private lunch at **Château Pichon Baron**.

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

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

TOP-RATED RIGHT BANK with visits to 1er Grand Cru Classés **Château Beau-Séjour Bécot** and **Château Bélair-Monange** in St-Émilion, a private lunch in Pomerol at **Château Beauregard** including a visit to **Château Petit-Village**, and a 2-star Michelin dinner at **La Table de Pavie**.



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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 \$6,000 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.

Also included is the Caudalie Ritual d'Exception in the Vinothérapie Spa. You will enjoy a 50-minute massage with a Vinotherapist, a 50-minute Vinohydra facial, and a 15-minute marc extract bath. You also have access to the natural hot water thermal bath, the jacuzzi, the hammam, and the relaxation rooms. Just bring your swimsuit; they provide a bathrobe, towel, and flip-flops.

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).

If you wish to book extra nights before or after the tour, please contact at **Les Sources de Caudalie** directly, saying you are on the Fine Vintage tour and they will make sure you remain in the same room.

Email: commercial@sources-caudalie.com



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ITINERARY | DAY 1

MONDAY, OCTOBER 19TH – 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 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 favorite 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, OCTOBER 20TH - 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 – 2ND 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

CHÂTEAU PICHON BARON, AOC PAUILLAC – 2ND GROWTH

We continue 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. We will have a private lunch overlooking the vines paired with wines from the chateau. The wines at this 2nd Growth can be on par with the 1st Growths with Latour, Lafite and Mouton surrounding the property. www.pichonbaron.com

CHÂTEAU BEYCHEVELLE, AOC SAINT-JULIEN – 4TH GROWTH

The name is said to come from the fact that the chateau was once owned by an Admiral of France and boats entering the estuary would salute the Admiral by lowering their sails or in French "baisse voile". Château Beychevelle is a beautiful 17th-century estate with a sloping vineyard reaching down to the Gironde. Although classified as a 4th Growth, the supple, concentrated wines of Beychevelle are worthy of 2nd Growth status. <https://beychevelle.com/accueil/?lang=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 and finish with the iconic sweet 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, OCTOBER 21ST - GRAVES & SAUTERNES & CAUDALIE SPA

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 amongst 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 will visit 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

CAUDALIE SPA

We return to Les Sources de Caudalie for a pampering afternoon in the world-renowned Vinothérapie Spa. They have created a special Ritual for the group, called Caudalie Ritual d'Exception. You will have a 50 minute massage with a Vinotherapist, a 50 minute Vinohydra facial, and a 15 minute marc extract bath. You also have access to the natural hot water thermal bath, the jacuzzi, the hammam, and the relaxation rooms up until 7pm. By the end of your indulgent afternoon you will feel relaxed, soothed, and regenerated. Remember to bring your swimsuit. Caudalie provides a bathrobe, towel, and flip-flops.

FREE EVENING

This evening is free for you to book dinner at one of hotel's 3 restaurants or to take a taxi into Bordeaux for an evening on the town.



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ITINERARY | DAY 4

THURSDAY, OCTOBER 22ND – ST-ÉMILION & POMEROL

09.30 am – Depart Hotel

Depart for the chateaux of the Right Bank.

CHÂTEAU BÉLAIR-MONANGE, 1ER 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

CHÂTEAUX BEAUREGARD and PETIT-VILLAGE, AOC POMEROL

We head to the small but highly sought-after appellation of Pomerol. You will get a unique look at two properties, one on either side of the little road. They are both owned by the same two families, the Moulins and the Cathiards – who also own Château Smith Haut Lafitte. They are both benefitting hugely from renovations in the vineyards and wineries. You will be able to compare the two results when you taste the wines and to decide for yourself which is your favorite. We will have a lunch paired with a selection of the wines in the dining room of Château Beauregard. <https://www.chateau-beauregard.com/> <https://www.petit-village.com/>

CHÂTEAU BEAU-SÉJOUR BÉCOT, AOC ST-ÉMILION GRAND CRU - 1ER 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 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, OCTOBER 23RD – 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

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: \$6,000 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 with a world-renowned spa, a nice amount of wine education and many, many laughs. If you have any questions, please email us at info@finevintageltd.com.

