



PERSONALLY CURATED WINE & FOOD JOURNEYS

# BORDEAUX



# DISCOVER BORDEAUX'S WINE REGIONS 7 DAYS



Exquisite tastings hosted by a Master of Wine, designed for wine and food lovers.

Welcome to Aquitaine and south west France! It's time to experience the great cabernet and merlots of Bordeaux. A warm welcome awaits you at historic châteaux, village cellars, authentic family bistros and gourmet restaurants.

- Experienced European wine region tour host
- Six nights in two selected 4-star hotels
- Stay in proximity to city centre
- Discover the large estates of the Medoc which surround chateaux built between the 11th and 18th centuries
- Guided visit of the largest premium vineyard area in Europe
- Enjoy fresh characterful Bordeaux varietals from the big estates



## DAY 1 Bordeaux City

The tour begins at 5pm when we gather in the hotel foyer for a commune tasting at a nearby wine bar. Afterwards we dine Bordelais-style at a nearby city restaurant.

## DAY 2 Bordeaux Right Bank

Today we depart for the right bank vineyards to the east of the city on a red wine-only day; passing Libourne and tracking the Dordogne River to Saint Emilion. Here cabernet franc and merlot dominate on the limestone, marl and clay terraces on low rolling hills. The first tour and tasting is to a famous premier cru classé Château making cabernet franc dominant wines. Lunch at a nearby Château restaurant overlooking vineyards which extend to the horizon. Afterwards explore the UNESCO-rated village of Saint Emilion.

## DAY 3 Bordeaux Left Bank

We depart for the left bank, the Medoc; and travel to the famous appellations of Pauillac and Saint Estephe. We visit a First Growth property for a tour and tasting of several elite Châteaux wines. Here the largest vineyard expanses in the region sit above ancient and rocky riverbed soils and stones. Lunch in a Pauillac Château tasting several vintages and vineyard levels. We are in Saint Estephe for an afternoon Château visit.

## DAY 4 Pessac-Leognan and Graves

Today we depart to the south-west regions of Pessac-Leognan and Graves, where we have a close encounter with the dry white wines of Bordeaux, made from semillon and sauvignon,

also a domain of cabernet franc. Lunch at a Château famous for its Graves, enjoying local food styles paired with the Château wines. Following our break we visit a nearby cru classé Pessac-Leognan Château.

## DAY 5 Margaux and Saint Julien

We tour a third growth Margaux property and taste a range of red wines designed for long living. After we travel nearby to a Château restaurant in Saint Julien for lunch and Château-tasting. Our last tour and tasting for the day is beside the Gironde Estuary.

## DAY 6 Sauternes

Our last day of visits goes south west of Bordeaux, tasting famous natural sweet wines from semillon and sauvignon blanc with the assistance of botrytis mould. We then enter sweet wine country, driving past the influential Ciron River towards the Sauternes village for a locavore's gastronomic lunch experience, exploring the culinary delights of dessert table white wines. Following we visit the most famous producer, a first growth for a tour and tasting of some of the great botrytis drinks in this universe.

## DAY 7 Bordeaux

Tour ends. Uncorked and Cultivated Bordeaux Tours have visited: Châteaux Latour, Mouton-Rothschild, La Mission Haut-Brion, Carbonnieux, D'Yquem, Pichon-Longueville Baron, Pontet-Canet, Cheval Blanc, Beausejour, Ausone, Cadillac-en-Fronsandais, Angelus, Clos Fourtet, Cos d'Estournel, Montrose, Margaux, Pape Clement, Haut-Bailly, Chantegrive, Guiraud and Gruaud-Larose.

