

NEXT HORIZON

The Campaign for FIU



IBERIAN
WINE TOURS

Bordeaux, San Sebastian & Rioja

31st May-7th June, 2020



What to expect

A stellar overview of the best wines of Bordeaux and the north of Spain, including Michelin restaurants, top classified Bordeaux chateaux, Riojan reds, several wine pairing dinners and a gourmet tapas tour.

This is a very rare way to combine 2 of the greatest world wine regions on one trip with Europe's gastronomic capital in between. It also follows the route of the Bordelais when they looked for new vineyards when phylloxera hit in the 1860s, enabling some great storytelling en route of how the 2 regions are connected. Stellar wines too.

The Basque coast offers a stark and very visually striking contrast, txakoli white wine with local tuna and anchovies introducing us to the distinct gourmet feel of green Spain by the Cantabrian sea. The world's best ham is never far away and the mixture of ancient and modern architecture, winemaking and culture makes for a heady mix.

Highlights

- Visit and lunch at Chateau Pichon Baron
- Guided tour of Saint Emilion
- Visit and tasting at Chateau Beausejour-Becot
- Visit to in Chateau Suduiraut, Sauternes
- Visit and tasting Chateau Beychevelle, St Julien

- Dinner in classic Bordeaux brasserie
- Visit the Cite du Vin, Bordeaux
- Dinner at one of the world's top 5 wine cellars
- Gourmet pintxos tour in San Sebastian
- Michelin star dinner in Rioja
- Visit and tastings at some of Rioja's best wineries
- Lunch at FIU's Raul and Angela's Riojan home



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Trip Itinerary

Day 1 (Sunday 31st May). Check in to the stylish 4 star Hotel de Seze in the centre of Bordeaux. Afternoon visit to the magnificent Cite du Vin wine museum, followed by a first night dinner at the Brasserie Bordelaise, a wonderfully elegant wine restaurant in the heart of the city. D

Day 2 (Monday 1st June). Today is Medoc day, where we enjoy the classic cabernet wine country of 2 of the best known communes. We have a morning visit to Chateau Pichon Baron, one of the star wines and most beautiful wineries in Pauillac, followed by a gastronomic lunch at the chateau. We then move on to Chateau Beychevelle, a grand cru winery in neighbouring St Julien and another stunning chateau. Back to the hotel for a free evening in Bordeaux city. B/L

Day 3 (Tuesday 2nd June). A walking tour of the historic medieval town of St.Emilion, a world heritage site and perhaps the world's most beautiful wine village after a tour and tasting at Chateau Pavie, a St Emilion Premier Grand Cru Classe. We lunch in their l'Envers du Decor wine bar in the heart of St Emilion town after the winery visit. Afternoon visit to Chateau Beausejour Becot another Premier Grand Cru Classe winery. Dinner is at the beautiful traditional Belle Epoque bistro by the river. B/L/D

Day 4 (Wednesday 3rd June). We head south stopping for lunch in Sauternes where we visit Chateau Suduiraut to savour the tranquility of the region and the noble rot wines before lunch in the excellent Auberge des Vines in Sauternes village. 3 hour drive to the Basque country for an afternoon check in to the 4 star Astoria Hotel in San Sebastian. In the evening we enjoy a gourmet pintxos (tapas) tour of the old town, visiting 5 or 6 bars and restaurants to savour modern and traditional style tapas and wines. B/L/D



Day 5 (Thursday 4th June). Morning visit to top txakoli producer, Txomin Etxaniz. Txakoli is the most Basque of wines, a light spritzy white produced from local grapes grown on hillsides overlooking the Cantabrian Sea in a stunning location and we try some local tuna and anchovies at the tasting. Lunch and afternoon are free. In the evening a fine wine dinner at Rekondo, which has Spain's most extensive and best known wine cellar, named by Wine Enthusiast as one of the world's top 5 restaurant wine cellars. B/D

Day 6 (Friday 5th June). Leave San Sebastian to Haro, the capital of the Rioja wine region. We start with a visit to Roda, a recent Riojan icon that showcases the modern style of wine. We follow Roda with a visit to the old school at Muga, one of the very few wineries to retain its own cooperage, and the perfect place for a traditional roast lamb lunch at the winery, accompanied by the top Muga wines. After lunch, we head into the Basque part of Rioja to the village that has the most wineries in Spain (45), Villabuena de Alava where we check in at the designer 4 star Viura Hotel. We enjoy a simple dinner with wines from the village. B/L/D

Day 7 (Saturday 6th June). We start with a visit to Luis Canas, a longstanding family producer of some of Rioja's best wines. After a tasting in the mirador overlooking the vineyards, we take a stroll in the village of Laguardia and a tasting at Carlos San Pedro, where we visit the medieval underground cellar.

We then head south to the small village of Canas for a very special treat at a reception and light lunch at the Rioja home of FIU dignitaries, Raul Chavez and Angela Fernandez. After lunch we visit the Cistercian Abbey in the village and then enjoy a stroll around the nearby historic village of Najera before we move on to a last night dinner at Ventamoncalvillo in the smallest village in the world to have a Michelin star. B/L/D

Day 8 (Sunday 7th June). After breakfast, end of tour.

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\$4650 per person double occupancy

\$900 single supplement

\$500 deposit per person

\$200 discount if booked by 31 July

Included

- 3 nights Hotel du Seze, Bordeaux
- 2 nights Astoria Hotel , San Sebastian
- 2 nights Viura Hotel, Rioja
- Private transport
- Tour manager
- Breakfast daily; 5 lunches/ 6 dinners
- Visits and activities as specified

Not included

Airfare; meals not mentioned above; travel insurance; gratuities for guides



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