

# Bordeaux, San Sebastian & Rioja

4th-11th October, 2020



## What to expect

Together with Andrea Pritzker, MW we offer 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 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 these historic regions with wine expert Andrea Pritzker, MW
- Visit at Chateau Pichon Baron, Pauillac
- Guided tour of Saint Emilion
- Barrel tasting in Pomerol
- 2 star Michelin lunch in St Emilion

- Visit and tasting at Chateau Beausejour-Becot
- Visit to in Chateau Guiraud, 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: Muga, Roda and Marques de Riscal



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## Trip Itinerary

**Day 1 (Sunday 4th October).** Check in to the stylish 4 star Hotel Bourdigala 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 5th October).** 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. We then move on to Chateau Beychevelle, a grand cru winery in neighbouring St Julien where we enjoy a gastronomic lunch at the chateau. Back to the hotel for a free evening in Bordeaux city. **B/L**

**Day 3 (Tuesday 6th October).** A walking tour of the historic medieval town of St.Emilion, a world heritage site and perhaps the world's most beautiful wine village and afterwards a tour and tasting from the barrel at Chateau Petit-Village, in the small appellation of Pomerol. We lunch in Chateau Pavie's 2 star Michelin Hostellerie de Plaisance in the heart of St Emilion town after the winery visit. Afternoon visit to Chateau Beausejour Becot another Premier Grand Cru Classe winery. Free evening. **B/L**

**Day 4 (Wednesday 7th October).** We head south stopping for lunch in Sauternes where we visit Chateau Guiraud to savour the tranquility of the region and the noble rot wines. This is followed by lunch at the winery's La Chapelle restaurant. 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 8th October).** 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, featuring the best of Basque cuisine 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 9th October).** Leave San Sebastian, for a drive south 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, which we see, and the perfect place for a traditional roast lamb lunch at the winery, accompanied by the top Muga wines. Head to the Hotel Viura in the village of Villabuena de Alava where there is a light dinner at the hotel this evening. **B/L/D**

**Day 7 (Saturday 10th October).** Wine blending masterclass at the beautiful Amaren winery that is dedicated to the wife of Luis Cañas, a top family producer in Rioja. We get the chance to blend our own wines and meet the winemaker before a light tapas lunch at the hotel. In the afternoon we drive to the next village to visit Marques de Riscal for a tasting in the Gehry designed city of wine before we move on to a last night dinner at Ventamoncalvillo a Michelin star restaurant. **B/L/D**

**Day 8 (Sunday 11th October).** After breakfast transfer to Bilbao and end of tour, or **optional extension (see next page)**



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**\$6995 per person double occupancy**

**\$1050 single supplement**

**\$750 deposit per person**

**Extension \$1995 pp double occupancy**

**\$250 single supplement**

## Included

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

## Not included

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



## Iberian Wine Tours

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## Optional Extension

**Day 8 (Sunday 11th October).** Morning guided visit to the Gehry designed Guggenheim in Bilbao followed by lunch at Nerua, the Michelin star lunch adjoining the museum. Check in to centrally located Hotel Miro. Free evening.

**Day 9 (Monday 12th October)** Morning shepherd experience including milking sheep, making cheese, watching sheep dogs work as well as cheese tasting in the foothills of the Basque holy mountains in Atxondo. Visit to Gernika, inspiration for Picasso's famous painting, to see the Tree of Gernika and the Parliament. Asado lunch with Basque beef over the open fire at the Baserri Maitea restaurant. Free evening

**Day 9 (Tuesday 13th October)** After breakfast end of tour.

