

# Bordeaux to Languedoc

23rd - 29th October, 2022



## What to expect

This can truly be considered a star studded tour for lovers of great wines. We start in the world's wine capital with some superstar visits in Pauillac, St Emilion and Sauternes, which includes visits to Chateau Troplong Mondot, Haut Bailly, Suduiraut, Lynch Bages and Pichon Baron. We then make our way across the south of France stopping in Carcassonne in the Languedoc Roussillon to taste some top Blanquette de Limoux, arguably the oldest sparkling wine in the world, before continuing to Minervois, St Chinian and other top Languedoc ACs.

## Highlights

- Spend the week with a Master of Wine
- Visits and lunch at Chateau Pichon Baron, Chateau Haut Bailly, and Bellefont Belcier
- Visit and tasting at Chateau Lynch Bages and Troplong Mondot
- Cheese dinner in Bordeaux
- Languedoc blanquette winery visit and lunch
- Michelin star dinner in Carcassonne
- Visit and lunch in Minervois
- Wine tasting with James Lawther MW
- Visit oyster producer on the Mediterranean Coast
- Visit to Gerard Bertrand's La Clape estate



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## Trip Itinerary

**Day 1 (23rd October).** Meet at the **Hotel de Seze** in central Bordeaux for 0930 departure. We visit Chateau Troplong Mondot, a delightful chateau with a brand new winery that is one of the top performing premier grand cru classe properties in St Emilion followed by a short visit to Tour St Christophe and then a private lunch at the delightful Bellefont Belcier, both grand cru properties. Afterwards we have time to explore St Emilion village and then return to Bordeaux to explore the city. Dinner free this evening.

### Day 2 (Monday 24th October)

We set off around 0900 for a scenic drive past some of the leading 1855 classed growth chateaux for a morning visit and lunch at Chateau Pichon Baron a very high class Pauillac, a 2nd cru producer and a fairytale chateau. Our afternoon visit to another stylish Pauillac property at Lynch Bages, known for its Irish heritage and opulent wines. After returning to the city we have a short walk to Baud et Millet for a light salad dinner leading into a free run at the 100+ cheeses in their magical cheese cellar.

### Day 3 (Tuesday 25th October).

We leave the hotel at 0930 for a visit to the very striking Chateau Suduiraut in Sauternes, one of the top premier crus in Sauternes, located adjacent to Chateau d'Yquem. We then stop in Graves for a sumptuous visit and lunch at Chateau Haut Bailly. James's daughter Jessica will look after us at one of the finest chateaux in Bordeaux a rare Pessac Leognan producer that makes no white, only reds (and roses) of great finesse in Leognan. Another chance to savour the grandness of the region with a 4 course lunch at "La Table Privee" in the chateau. Dinner free this evening.

### Day 4 (Wednesday 26th October).

Morning check out and departure to the Limoux

region for a visit and lunch at the Chateau Rives Blanques winery, famous for its Blanquette amongst many others. Run by husband and wife team Jan and Caryl Panman the winery is located in a beautiful setting. The plan would be to have a picnic lunch in the vineyard if the weather is benign. Late afternoon check in to the 5\* **Hotel de la Cite** within the spectacular walled city of Carcassonne. We enjoy a guided city walk before Michelin star dinner at **La Barbacane** in the hotel.

### Day 5 (Thursday 27th October).

Check out and depart hotel to drive to Minervois where we would have a visit and lunch at l'Ostal Cazes. This is a lovely location to savour the Mediterranean blends as we switch to syrah and carignan based wines as well the terrific olive oils. Drive to St Chinian for a visit at the enchanting organic La Madura estate. Then we make our way to the delightful Distillerie de Pezenas boutique hotel near Beziers. Check into the hotel where James leads a short tasting of wines from the local regions we don't get the chance to visit during the tour, running into a light dinner in the hotel.

### Day 6 (Friday 28th October).

We leave for a short drive to the coast at the Etang de Thau lagoon, where we visit one of the local oyster producers at Bouzigues. We then adjourn to Le Grand Bleu restaurant to enjoy more oysters as well as a range of the local seafood, including local mussels and octopus. After lunch we enjoy a scenic drive of to the acclaimed organic Domaine d'Aupilhac in Montpeyroux. Back to the hotel where the evening is free.

### Day 7 (Saturday 29th October).

We travel to Gerard Bertrand's beautiful flagship biodynamic estate at La Clape. Visit and lunch at the Chateau L'Hospitalet L'Art de Vivre restaurant before we drop the group off at the Narbonne TGV station (or can arrange extra nights in Pezenas if desired).



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€4500 per person double occupancy

€500 single supplement

€500 deposit per person

## Included

- 3 nights Hotel du Seze, Bordeaux
- 1 night Hotel de la Cite, Carcassonne
- 2 nights Distillerie de Pezenas Hotel, Beziers
- Private transport
- Tour manager
- Breakfast daily; 7 lunches/ 3 dinners
- Visits and activities as specified

## Not included

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



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