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Tour price: from **HK\$39,300**

Original price from HK\$39,800
(per person, double occupancy)

The Bordeaux Harvest Tour [TOUR CODE : EUPWINE6P]

Travel Date: September 20– September 25, 2010 (6 days, 5 nights)

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Get ready for a unique experience

This tour is really without equal as everything in and around Bordeaux just buzzes with action and anticipation. You will even be invited to pick some of the holy grapes yourselves! Luckily you'll harvest just for a short while because, as romantic as it may sound, it is backbreaking tiresome work. This unparalleled wine tour includes visits and tastings at First Growths Chateau Mouton Rothschild and Haut Brion!

Bordeaux, never very open to visitors, closes like an oyster at harvest time. Fortunately we can get you into chateaux that usually keep their gates firmly locked to visitors, especially during harvest. And there is more! This Bordeaux Harvest Tour includes a dinner at a two star Michelin rated Relais & Chateaux Restaurant with its unique view of Bordeaux. The restaurant is surrounded by its own vineyards. And if that is not enough, you'll be invited into the private dining room of our own Château Coulon Laurensac.

Preliminary Itinerary*

Monday, Wine tasting: Classified Growths from Médoc and Saint Emilion

In the afternoon you'll arrive at **Chateau Coulon Laurensac**, your residence for the next 6 days. After you've settled in one of our comfortable rooms and maybe relaxed a little by the pool, it's time for your first wine experience: A visit to our personal wine cellar with its impressive wine collection followed by an introduction to the fun of Grand Cru wine tasting. The wine and cheese dinner that follows the wine tasting will give you an excellent opportunity to get to know the other guests while savoring your first Grand Cru wines of this tour.



No more vineyards at
Château Coulon Laurensac,
just wine, comfort and hospitality

Meals included: Dinner

Tuesday, Saint Julien and Pauillac

Today you are off for your first day in the vineyards. The drive up in the Médoc is just beautiful. With any luck you will be seeing the harvesters in action everywhere.

We have a rendez vous at Classified Growth **Chateau Léoville Barton**. The impressive chateau is still inhabited by the owners. We will have time to explore the lush gardens of the estate before we enter the winery. These 2nd Growths are considered to be almost at the same level as the First Growths. Whether this is true you may decide for yourself after tasting their wines. Lunch with local specialties will be in an elegant local restaurant that is frequented by many chateau owners and wine traders.



Right next door, in the Pauillac appellation, you'll be impressed by the brand new wine making facilities Chateau Latour.

Later that afternoon we have a rendez vous in Pauillac at Premier Grand Cru Classé Chateau Mouton Rothschild.

You will walk by their oak vats in the vat room and you will see the famous labels each with a work of art by a contemporary artist. You will be impressed by the tour of Mouton's private wine museum with its priceless art collection.

After a tasting of Mouton's spectacular wines from the 2008 vintage, we will return to Chateau Coulon Laurensac.

Dinner tonight will be at "**La Tupina**", acclaimed as one of the 50 Best Restaurants in the World.



Meals included: Breakfast, Lunch and Dinner

Wednesday, PessacLéognan and Sauternes

After an early breakfast we leave for the PessacLéognan where we have the privilege of visiting and tasting **Chateau Haut Brion**, the oldest of the First Growths and one of the few chateaux in Bordeaux that employs its own cooper.

Our next appointment this morning is a visit and tasting at Grand Cru Classé des Graves: **Château Haut Bailly**. After a tour of the wine making facilities we will be invited for lunch at this upcoming star of the appellation. By tasting the wines of this property you can decide for you self if you agree with Robert Parker, for who this is one of his favourite chateaux of the appellation.



After lunch we have appointments for 2 visits and tastings in the appellation Sauternes. Our first stop that afternoon is **Chateau de Malle** with its stunning gardens. You will be amazed by the spectacular architecture of this 2nd Growth.

Later this afternoon we will visit and taste at another Sauternes 1st Growth like **Chateau Guiraud or Chateau Rayne Vignau**.



Dinner tonight will be at the **Relais & Chateaux Restaurant Hauterive Saint James** with its unique view on Bordeaux. The 2 star Michelin rated chef Michel Porthos will prepare a very memorable meal for you. The Saint James is surrounded by its own vineyards. We've booked different tables for each couple so you can enjoy this feast tête à tête.

Meals included: Breakfast, Lunch and Dinner

Thursday, Margaux and the city of Bordeaux

This morning, at your second trip to the Médoc, Margaux will be the center of attention. Our first stop will be at Second Growth **Chateau Brane Cantenac** or **Chateau d'Issan**. Just before lunch we'll be received at Grand Cru Classé **Chateau Prieuré Lichine**. After our visit we'll be welcomed into the chateau for lunch. We are invited in to the private dining room of "Prieuré" Alexis Lichine himself. Our steaks will have been grilled over the clippings of the vines and of course all the wines on our table will have been produced at the domaine.



You can't visit the Bordeaux area without paying a visit to the city itself. **Bordeaux** has undergone a lot of restoration and redecorating over the past 4 years to be restored to full glory. The second part of the afternoon will be spent in this beautiful city. You can spend the afternoon and the evening in Bordeaux on your own. Visit the beautiful town hall or the **Grand Theatre**. Take a stroll over Europe's largest square: the Place des Quinconces or maybe you'd like to take a boat trip on the Garonne River.

And of course Bordeaux is famous for its shopping. Get your credit cards ready in the famous Golden Triangle, the shopping area where you will find them all: Louis Vuitton, Cartier, Hermès, Escada, Lacoste, Longchamp and many more... You can enjoy dinner on your own in one of the city's many fine restaurants, like the Michelin starred Le Chapon Fin or Jean Ramet. (It will be our pleasure to make a reservation for you).

Meals included: Breakfast and Lunch

Friday, Saint Emilion



A unique experience is the visit to one of the world's most famous vineyard regions, listed as a UNESCO world heritage site: **Saint Emilion**. Today you'll explore the beautiful medieval cobble stone streets. You can soak up the atmosphere and experience wine everywhere. Our first stop will be at a small family owned chateau, owned by personal friends of ours. Here you can harvest some grapes yourself and experience what it is to be in charge of the manual grape selection at the selection table.

For lunch we will be in the heart of the medieval city. In this elegant local restaurant you can visit the wine cellar that is cut out off the lime stone.

After lunch, we will visit one of the many wine shops in St. Emilion. We know which ones have the best wines and will give you the best prices.



Your four course farewell dinner at **Chateau Coulon Laurensac** will be a very memorable experience, with several Grand Cru wines. One wine is sure to make a lasting impression: **Château Mouton Rothschild 1994!** The famous Dutch artist Karel Appel has painted the label of this wine. With your dessert you will taste the King of Wines and the Wine of Kings: **Chateau d'Yquem**



Meals included: Breakfast, Lunch and Dinner

Saturday, Bordeaux

Today ends an unforgettable Bordeaux Wine Experience. After a leisurely breakfast you can relax a little and may be take a few last pictures before it is time to say goodbye to Chateau Coulon Laurensac. Depending on your departure time you can spend some free time in Bordeaux.

Meals included: Breakfast

***Itinerary subject to change:** every effort will be made to keep the itinerary as close as possible to what appeared here; however the final itinerary may vary due to wine chateaux schedules, availabilities and other factors beyond our control.

PLEASE NOTE: we carefully selected the dates for this tour for a period the harvest is usually going on in Bordeaux. There are no guarantees, as in the end of the day it is Mother Nature who will decide when the grapes are ready to be harvested.

** Price is subject to change according to exchange rate fluctuation**

Enquiry Hotline : 2722 9280