

Bordeaux & Rioja

13th-20th May, 2018



What to expect

A star studded tour for lovers of grand wines. Our route follows the trail of the Bordeaux winemakers who went south to Rioja when phylloxera hit France in the 1860s, ensuring that great Bordeaux style wines were still drunk in the 1860s, they just were made in Rioja. We start in the world's wine capital, where Bordeaux guru James Lawther MW introduces you to the region, followed by some superstar visits in Pauillac, St Emilion and Sauternes, including visits to Chateau Pavie, Suduiraut and Mouton Rothschild as well as an extended lunch at Pichon Baron. During a stylish interlude in San Sebastian, we enjoy a tapas and wine matching masterclass as well as a Bordeaux and Rioja wine dinner at the magical Rekondo, before concluding our trip with some classic visits in Rioja at Roda and Faustino together with lunch at Muga and a last night Michelin star wine dinner.

This is a fantasy tour for lovers of fine wines and is limited to 16 travellers, so don't delay if you can't resist it!

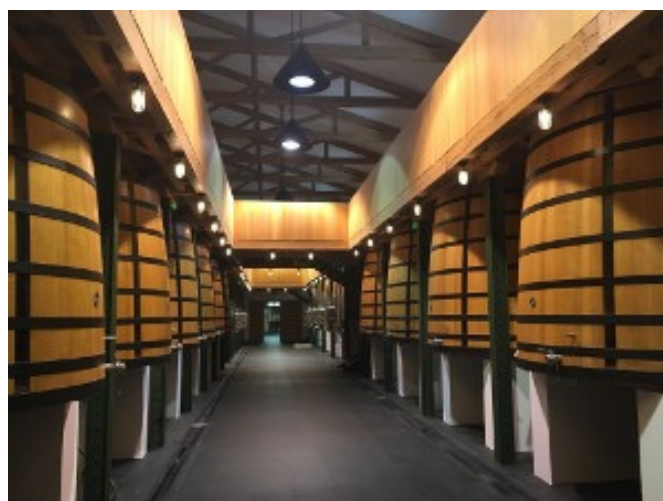
Highlights

- Bordeaux masterclass with a Master of Wine
- Visits to Pichon Baron, Mouton Rothschild
- Guided tour of Saint Emilion
- Visit and tasting at Chateau Pavie and Chateau Suduiraut
- Lunch in Sauternes
- Dinner in classic Bordeaux brasserie
- Pintxos and wine pairing masterclass
- Txakoli and anchovies by the Cantabrian Sea
- Picnic at top Rioja bodega

- Michelin star dinner in Rioja
- Optional visit to Cite du Vin
- Rioja and Bordeaux dinner at one of the world's top 5 wine cellars

Trip Itinerary

Day 1 (Sunday 13th May). Meet at the Hotel de Normandie in central Bordeaux. Optional visit to the Cite du Vin with Jenny in the afternoon meeting in the foyer at 3pm. Immerse yourself in the history of wine, viticulture, wine making in the ultra-modern, interactive, decanter shaped city of wine museum. Introduction to Bordeaux Masterclass and tasting with James Lawther MW at the Brasserie Bordelaise in the evening, followed by a welcome dinner. Brasserie Bordelaise is a classic location for an introductory wine tasting and steak frites to kick the tour off.



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Day 2 (Monday 14th May). Morning visit to Pichon Baron for visit and tasting and lunch paired with Pichon Baron wines. Pichon is the picture postcard Chateau where Cabernet Sauvignon is king. Afternoon visit to Mouton Rothschild including art visit to see the labels. Mouton is a state of the art theatrical wine making facility where fine art meets fine wine. The exhibition of original art work behind all the labels is displayed. Free evening.

Day 3 (Tuesday 15th May). Guided tour of St Emilion and the monolith church. Visit and tasting at Chateau Couspaude, followed by lunch in St Emilion. Afternoon visit and tasting at Chateau Pavie. This is the largest of the St Emilion 1er Grand Cru Classé, producing a powerful, rich and mineral wine which can take many years to reach maturity. Evening dinner at La Belle Epoque, a magnificent traditional brasserie located by the river in Bordeaux.

Day 4 (Wednesday 16th May). Morning visit to Chateau Suduiraut (beside Yquem), followed by lunch in Sauternes. Afternoon drive to San Sebastian for 2 nights at the Astoria. Evening pintxos and wine pairing masterclass with Mimo

Day 5 (Thursday 17th May). Morning visit to the most renowned txakoli producer on the coast, Txomin Etxaniz. Txakoli is the most Basque of wines, a light spritzy white produced from local grapes grown on hillsides overlooking the Cantabrian Sea. We enjoy a tasting with some of the family's home cured anchovies and tasty tuna. Evening Bordeaux and Rioja dinner at Rekondo, named by Wine Enthusiast as one of the world's top 5 restaurant wine cellars. Rekondo houses over 100,000 bottles and is a fitting place to taste these wines.

Day 6 (Friday 18th May). Morning wine visit to Roda in famous Barrio de la Estación in Haro, a modern Riojan icon. Walk to the nearby Muga a



fine traditional Riojan winery. Check into Viura Hotel in Vilabuena. Light dinner at the hotel.

Day 7 (Saturday 19th May). We set off for a tasting in the nearby village of Navaridas with Javier Guzman, a wonderfully warm personality and winemaker who shows us his wines in the old family house in the village. We taste a series of Guzman wines, culminating in the magnificent Exaltacion, a field blend from the oldest family vines (with 93 points from Parker for the 2001).

Visit and picnic at Faustino, another Riojan icon. Evening wine dinner at Ventamoncalvillo. Carlos and Ignacio Echapresto have created a little gastronomic haven in the hamlet (or is it a village) of Daroca. They serve produce direct from their own garden and we enjoy a drink on the terrace before we sit down to a tasting menu inside. Ignacio cooks and Carlos looks after the wine and delight in the fact that their village is the smallest in the world to offer Michelin star dining. The wine pairings are always imaginative and delicious, a great way to round off our visits in Rioja.

Day 8 (Sunday 20th May). End of tour, transfer to Bilbao.



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\$4500 per person sharing
\$500 single supplement
\$500 deposit per person

Included

- 3 nights Hotel de Normandie, Bordeaux
- 2 nights Astoria 7 Hotel, San Sebastian
- 2 nights Viura Hotel, Rioja
- Private transport
- Tour manager
- Breakfast daily; 6 lunches/ 6 dinners
- Visits and activities as specified

Not included

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



Contact us to sign up for this trip

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