



BORDEAUX ULTIMATE 7 DAY 4 PEOPLE



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**SUN
OCT
20****Upon arrival Transfer to your Hotel in Bordeaux center**

Transfer to your hotel available upon request. Please share with us your details of arrival in order to provide you with a quote.

ACCOMMODATIONS

NAME & ADDRESS	BOOKING #	CHECK-IN	CHECK-OUT
Intercontinental Bordeaux Le 2-5 PLACE DE LA COMÉDIE Bordeaux, BORDEAUX Phone: 33-557-304444 Website	CONFIRMED	Sun Oct 20, 2024	Wed Oct 23, 2024

Junior Suite Vue Opéra (45m²)

Junior Suite (45m²)

Chambre Exécutive Vue Opéra (35m²)

Chambre Deluxe, (35m²)

Chambre Supérieure, (25m²)

Dinner reservations



Click the link below for some restaurant suggestions. We can make reservations, include them in the price of your tour, or you can go it alone. We are always here to help and advise.

Restaurant suggestions - <https://decantertours.tours/restaurants/>

**MON
OCT
21**

DEPARTURE FOR PESSAC LEOGNAN WITH

CONTACT

Decanter Tours
Julie

PICK-UP

Mon Oct 21, 2024
Intercontinental
Grand Hotel
Bordeaux

DROP-OFF

Château
Carbonnieux

RETURN TO BORDEAUX

CONTACT

DECANTER TOURS

PICK-UP

Mon Oct 21, 2024
Chateau Haut-
Bailly

DROP-OFF

Intercontinental
Grand Hotel de
Bordeaux



PRIVATE VISIT AND TASTING AT

ABOUT

**Château Carbonnieux
- Grand cru classé de
Graves - Pessac
Léognan**
Chemin Peyssardet
Léognan, Nouvelle-
Aquitaine, 33850,
France
Phone: +33 5 57 96 56
20

[Website](#)

START

Mon Oct 21, 2024
Leognan

FINISH

Leognan

BOOKING DETAILS

Tasting of both Cru Classés, the red and the white.

Visit and tasting at Château Carbonnieux, Classified growth of the Pessac Léognan appellation.

Château Carbonnieux is one of the most ancient winegrowing estates in Bordeaux. It has made wine without interruption since the 13th century. Built in an understated style, the Château itself is an impressive building dating from the Middle Ages.

In 1786, Thomas Jefferson, the future president of the United States, a gastronome and great wine lover went on a grand tour of France to discover its vineyards. In Bordeaux he selected a few famous estates and his diary shows that he came to Carbonnieux to taste the "Wine of the Odalisques" as it was then called in the United States. Thomas Jefferson also left his mark by planting an American pecan tree in the Château park. This tree, over two centuries old, still takes pride of place in the inner courtyard today.

27 pecan trees have been identified in parks and public gardens in France. The one at Château Carbonnieux and the one in Bordeaux are the oldest and biggest.

The consistency of the dates, the correspondence, the size of the tree, the comparison with the one in the public garden in Bordeaux all connect the Château Carbonnieux pecan tree to Jefferson's visit and show that it is not for nothing that it is called "Jefferson's pecan tree".

Tree admirers should not miss the opportunity, while in Bordeaux, to go and greet this venerable witness and enjoy a visit to one of the most prestigious wine-making domains in the region.

Located on the highest point in the commune of leognan, on soil that is perfectly drained by a stream called L' Eau Blanche, Carbonnieux's terroir is especially conducive to producing fine quality red and white wines.



PRIVATE LUNCH (INCLUDED), VISIT AND TASTING AT

ABOUT

Château Haut-Bailly
Avenue de Cadaujac
Léognan, Nouvelle-
Aquitaine, 33850,
France
Phone: +33 5 56 64 75
11
[Website](#)

START

Mon Oct 21, 2024
Léognan

FINISH

Léognan

BOOKING DETAILS

Enjoy a private lunch at the chateau (included in the price) in the company of a member of the chateau team.
A one of a kind moment.
Discovery of this amazing new cellar and vertical tasting of 6 wines.

Visit and tasting at Château Haut Bailly, Classified Growth of the Graves appellation.

Château Haut-Bailly is located on the historical terroir of the Pessac-Léognan appellation, just outside Bordeaux. Their wines reveal a style of elegance and unparalleled consistency. For over four centuries, Château Haut-Bailly has overlooked a 30 hectares vineyard in a single block. The soil consists of sand and gravel from the Quaternary Period and the subsoil has a high proportion of fossils. Haut-Bailly's reputation as one of the great wines of Bordeaux dates from the 19th century, and the word "outstanding" most often associated with the château reflects its superb quality.

**TUE
OCT
22**

DAY IN SAUTERNES WITH

CONTACT

Decanter Tours

PICK-UP

Tue Oct 22, 2024
Intercontinental
Bordeaux Grand
Hotel

DROP-OFF

Sauternes

BOOKING DETAILS

8:50 AM, Departure for the sweet wine area, in the land of Sauternes...
On the way, learn all there is to know about the special way to make this unique nectar

RETURN TO BORDEAUX WITH

CONTACT

Decanter Tours

PICK-UP

Tue Oct 22, 2024
Sauternes

DROP-OFF

Intercontinental
Grand Hotel de
Bordeaux

BOOKING DETAILS

Relax on the way back to Bordeaux. Arrival time can vary according to traffic.



PRIVATE VISIT AND TASTING AT

ABOUT

Château d'Yquem
Phone: +33 5 57 98 07 07
[Website](#)

START

Tue Oct 22, 2024
Sauternes

FINISH

Sauternes

BOOKING DETAILS

Anthology tasting of the famous vintages 2001, 2009 and 2015.

Dating back to the 15th century, an impressive manor house overlooks the Sauternes countryside from a hill forty kilometers south of the city of Bordeaux. This building was as famous as long ago as the Enlightenment. Its name: Château d'Yquem.

The wine, a miracle of nature, owes its exquisite quality not only to a unique terroir and the professionalism of the Yquem team in the vineyard and cellar, but also to a microscopic fungus found in the Sauternes region and especially at Yquem. This divine nectar with a fabulous golden color is famous from Moscow to Washington, by way of Seoul, London, Hong Kong etc...



PRIVATE VISIT & TASTING AT

ABOUT

Château Lafaurie-Peyraguey visits

Peyraguey,
Bommes, Nouvelle-
Aquitaine, 33210,
France

START

Tue Oct 22, 2024

FINISH

At the heart of Sauternes, visit Château Lafaurie-Peyraguey, property of 36 hectares, the “enclos”, historical terroir of its grand vin, Premier Grand Cru Classé, the cellars and the Chapel, entirely decorated by Lalique.

Château Lafaurie-Peyraguey was a former 13th century Forteresse before turning into this iconic Sauternes estate. But let's jump ahead to modern times, in 1917, Desire Cordier, a Bordeaux wine negociant purchased Chateau Lafaurie Peyraguey. The Cordier family owned several other Bordeaux wine properties including Gruaud Larose and Talbot as well as their negociant business.

Their negociant arm helped to handle the exclusive distribution of the wines of Chateau Lafaurie Peyraguey for more than 80 years. In 1984, the entire Cordier Group was sold to the GDF Suez Company.

In 2014, Silvio Denz, the owner of numerous chateaux including Peby Faugeres in St. Emilion purchased Chateau Lafaurie Peyraguey from them.

As soon as they took over, they began a complete renovation of the cellars and wine-making facilities, as well as packaging of the wines with an engraved logo that looks like the bottle was Lalique factory...

Silvio Denz improved wine tourism at Lafaurie Peyraguey as he turned a portion of the large chateau into a hotel. Not only that, but as part of the hotel, they added one of the must eat at dining destinations in Bordeaux, aptly named “Lalique” with a Michelin starred chef. The restaurant earned its first Michelin star by early 2019!

You can learn more about all of this during the visit...

LUNCH (NOT INCLUDED) AT



RESTAURANT NAME

La Chapelle
1 Château Guiraud
Sauternes, Nouvelle-Aquitaine, 33210, France
[Website](#)

Start

Tue Oct 22, 2024

Enjoy a bistro-gastronomy made with local products, sourced at the best producers of the area. La Chapelle has become a reference in less than a year in the Sauternes area for delicious open fire cooked meats, family style stews with a dash of modernity and originality. On the grounds of this 1st Classified Growth, you will appreciate a moment out of time.

**WED
OCT
23**

The Classified Growths of the Medoc Appellation

8:15 AM

departure for the Medoc area.

Meander along the scenic D2 wine route to your first visit of the day. Your professional guide will explain to you the complexity of the Médoc appellations and its wines.

RETURN TO BORDEAUX WITH

CONTACT

Decanter Tours

PICK-UP

Wed Oct 23,
2024
Margaux

DROP-OFF

Intercontinental
Grand Hotel de
Bordeaux



PRIVATE VISIT & TASTING AT

ABOUT

**Château Mauvesin
Barton**
Phone: +33 5 56 58 41
81
[Website](#)

START

Wed Oct 23,
2024

FINISH

While the creation of Chateau Mauvesin Barton is a recent event, the chateau and vineyard date back several hundred years. In fact, Chateau Mauvesin Barton was created in 1457. The chateau on the property, which is now used as the residence for Lilian Barton and her family was built in 1853.

For most of its life, the property produced wine that was sold as Chateau Mauvesin. But when the estate was purchased in 2011 from the Baritault de Carpia family by the Barton family, things changed for the better. The Barton family owns two famous St. Julien estates; Chateau Leoville Barton and Chateau Langoa Barton. They altered the name of the chateau and winery from Chateau Mauvesin to Chateau Mauvesin Barton to reflect the change in ownership and their commitment to quality. Then began a serious restoration and renovation of the entire estate, including the chateau, wine-making facilities, cellars, and replanting of portions of the vineyard.

At the time of the purchase, the vine density was quite low, with many rows of vines missing. Plus much of the remaining rootstock was high yielding, all of which needed extensive replantings. The cellars of Chateau

Mauvesin Barton were also modernized. The wines are now vinified in temperature-controlled, stainless steel tanks.



PRIVATE VISIT AND TASTING AT

ABOUT

Château Montrose
Grand Vignolles
Saint-Estèphe, Nouvelle-
Aquitaine, 33180,
France
Phone: +33 5 56 59 30
12
[Website](#)

START

Wed Oct 23,
2024
Saint-Estèphe

FINISH

Saint-Estèphe

BOOKING DETAILS

A unique experience. They rarely accept visits and they did an exception.

Chateau Montrose, classified growth of the St Estephe appellation, is known today for it's powerful, full bodied Bordeaux wines. Before Bordeaux wine was produced at the estate, it was famous as a hunting area. At the time, the estate was known as La Lande de l'Escargeon. According to local legend, when the heather was in flower, the hillsides turned pink (rose in French). In time, sailors on the river referred to the area as Mont Rose. The Dumoulin family eventually followed the sailors and began calling their estate, Chateau Montrose.



PRIVATE VISIT AND TASTING

ABOUT

Château Margaux
Route de l'isle Vincent
Margaux-Cantenac,
Nouvelle-Aquitaine,
33460, France
Phone: +33 5 57 88 83
83
Email: m.
guillard@chateau-
margaux.com
[Website](#)

START

Wed Oct 23,
2024
Marguax

FINISH

Margaux

Since the 17th Century, the first wine of Château Margaux has been recognised as being one of the greatest wines in the entire world. It owes its unique qualities to the genius of its terroir as well as to the passionate work of a succession of generations. It's a remarkable wine that comes from a combination of characteristics that are only rarely found: finesse, elegance, complexity, density, intensity, length and freshness. Although its tannic concentration may be exceptional, it's rare to detect astringency.

LUNCH RESERVATIONS



RESTAURANT NAME

Café Lavinal
Passage du Desquet
Pauillac, Nouvelle-Aquitaine, 33250, France
Phone: +33 5 57 75 00 09
[Website](#)

Start

Wed Oct 23, 2024
Bages (Pauillac)

In the centre of the village of Bages, the Café Lavinal opened in 2006 and owes its name to Berthe Lavinal, grandmother of the owner of Chateau Lynch Bages.

**THU
OCT
24**

Discover the Right Bank Day #1 : Fronsac, Pomerol & Bordeaux Superieur appellations

9:00 AM

Your private driver-guide will meet you at your hotel, departure for the Right Bank vineyards.



PRIVATE VISIT AND TASTING AT

ABOUT

Castle of La Rivière
Phone: +33 5 57 55 56
56
[Website](#)

START

Thu Oct 24, 2024

FINISH

BOOKING DETAILS

Special tasting of old vintages:
1986-1988-1991-1997-1998-1999

Cellar visit and tasting at Chateau De La Rivière, in the Fronsac appellation.

At the confluence of the Isle & Dordogne rivers, at the top of the limestone plateau, The Chateau de La Rivière overlooks the Dordogne valley and offers you a stunning view over its eponym river « La Dordogne » and its 160 acres of vines. The team will take you to their 20 acres of underground cellars to the discovery of unusual fitted out places. A unique experience right in the middle of 700 000 bottles of aging wines. The visit ends with a tasting of three different wines.



PRIVATE VISIT AND TASTING AT

ABOUT

Château Beauregard

Rue de Catusseau

Pomerol, Nouvelle-

Aquitaine, 33500,

France

Phone: +33 5 57 51 13

36

[Website](#)

START

Thu Oct 24, 2024

FINISH

The Beauregard family built the impressive villa in the 17th century. This was in turn replaced by the present-day Château designed by a student of Victor Louis, the architect responsible for the Bordeaux's Grand Theatre. This elegant chartreuse, or stately home, bears witness to Beauregard's long history and its intrinsic charm and harmony. Château Beauregard is in an ideal location on the southern side of the famous Catusseau plateau in Pomerol and has a magnificent gravel and clay terroir.



PRIVATE LUNCH (NOT INCLUDED) AT

ABOUT

Château George 7
Le Bergey
Saillans, Nouvelle-
Aquitaine, 33141,
France
Phone: +33 6 81 52 24
80
[Website](#)

START

Thu Oct 24, 2024
Fronsac

FINISH

Fronsac

BOOKING DETAILS

Meet the winemaker type of experience. We'll exchange with Sally, who recently started her chateau in the Fronsac Appellation, we'll talk about her (very successful) beginnings and enjoy a nice lunch at her estate.

Visit the vines, winery and taste 2 wines made at the Château. Sally will share her passion for viticulture and winemaking as she shows you around.
After visiting the vines and winery, you can choose to sit inside or outside for your tasting - just with those in your group.



PRIVATE VISIT, TASTING, BLENDING AT

ABOUT

Château de Camarsac

Route de Bergerac
Camarsac, Nouvelle-
Aquitaine, 33750,
France
Phone: +33 6 35 46 47
03

[Website](#)

START

Thu Oct 24, 2024

FINISH

BOOKING DETAILS

Special blending experience at this estate, for an interesting detour in the Entre-Deux-Mers territory, explored by the most curious of the wine lovers.

Perched on a promontory and close to the Dordogne valley, the Château de Camarsac is the property of the Lurton family. Heir to a renowned family of Bordeaux winegrowers, Thierry Lurton, after a career far from the vineyards, finally chose to develop his project in Camarsac.

The Château " of Prince Noir " was built at the beginning of the XIVth century. It is by the combination of the know-how, of the technique, the tradition, the work and the passion, that Thierry and Solange Lurton and their team try to meet the challenge to be anchored in the country and the history while looking at towards a sustainable future.

Return to Bordeaux

Return to your hotel in Bordeaux.

Approx. arrival time: 6:45PM

Arrival time can vary according to traffic.

FRI
OCT
25

DISCOVER THE RIGHT BANK DAY #2 WITH

CONTACT

Decanter Tours

PICK-UP

Fri Oct 25, 2024
Intercontinental
Grand Hotel

DROP-OFF

Chateau de
Ferrand



PRIVATE VISIT AND TASTING AT

ABOUT

Château de Ferrand
Private Lunch

Phone: +33 5 57 74 47

11

[Website](#)

START

Fri Oct 25, 2024

FINISH

BOOKING DETAILS

A unique tasting to compare the importance of ageing wines in Magnum format versus 75 cl bottles. Memorable!

Château de Ferrand's story began in the early 18th century thanks to a great esteem: Elie de Bétoulaud's esteem for King Louis XIV, who he greatly admired for his majesty, influence, and love for the arts in general and literature in particular.

Down from the chateau are Ferrand's mysterious lyre-shaped caves, opening out onto the Dordogne valley. This is the perfect place to celebrate the harmony of nature: Elie de Bétoulaud transformed them into display of curiosities that held fossils, rare shells and sculptures, where knowledgeable guests could pick out figures

of Hercules, Caesar, Augustus, Mars, and of course Louis XIV.

In the late 1970s, Château de Ferrand changed hands for the only time in its history.

One day in December 1977, Baron Bich – a visionary industrialist who founded the company bearing his name – announced to his family that he was going to 'turn water into wine'!
There was nothing miraculous about this: he simply sold his shares in a mineral water brand to purchase Château de Ferrand.

a family shareholding
After Baron Bich's demise, ownership remained in the family.

Today, Ferrand is run by his daughter Pauline Bich Chandon-Moët and her husband Philippe Chandon-Moët.



PRIVATE VISIT AND TASTING AT

ABOUT

Château Coutet
Coutet
Saint-Émilion, Nouvelle-
Aquitaine, 33330,
France
Phone: +33 5 57 74 43
21
[Website](#)

START

Fri Oct 25, 2024

FINISH

BOOKING DETAILS

To conclude this trip, nothing less than probably the longest organic winery of Bordeaux, following nature's wishes since before 1789.

An estate with a very special History. Rare, a place that has been organic since before the French Revolution.
Château Coutet has been in the family of David Beaulieu for over 400 years. The Grand Cru is produced

with great respect for the environment.
A typical French wine estate, you'll enjoy their Grand Cru, like we do!

LUNCH RESERVATIONS



RESTAURANT NAME

Bed & Breakfast - Les Belles Perdrix @ Troplong Mondot

Phone: +33 5 57 55 38 28

[Website](#)

Start

Fri Oct 25, 2024

Nestled in the heart of the Troplong Mondot vineyard, the gourmet restaurant, Les Belles Perdrix, offers a rare and sublime setting from which to enjoy an interlude and experience the cuisine of the Michelin-starred chef, David Charrier.



PRIVATE VISIT AND TASTING AT

ABOUT

Château Troplong Mondot
Mondot
Saint-Émilion, Nouvelle-Aquitaine, 33330, France
Phone: +33 5 57 55 32 05
[Website](#)

START

Fri Oct 25, 2024
St Emilion

FINISH

St Emilion

BOOKING DETAILS

Immersion visit with 5 vintages of Troplong Mondots wines.

Dominating the entire village and its surrounding lands from the north-east, the Mondot hill rises to a height of over 100 m. In a region where most estates hardly exceed 10 hectares, Troplong Mondot's 33 hectares make it one of the "biggest" Saint-Emilion estates. Discover this recently renovated estate, a jewel of the Saint Emilion Grand Cru Appellation.



WALKING TOUR

ABOUT	START	FINISH
St Emilion Visit with your guide	Fri Oct 25, 2024 St Emilion	St Emilion

Discover this enchanting medieval village, an architectural jewel built in a half circle on hills opposite the Dordogne and learn about the history of the monk Emilion who gave his name to the town. Free time to do some shopping.

5:00 PM Return to Bordeaux

Return to your hotel in the afternoon. Arrival time can vary according to traffic.

SAT
OCT
26

DISCOVER THE RIGHT BANK DAY#3 WITH

CONTACT	PICK-UP	DROP-OFF
Decanter Tours	Sat Oct 26, 2024 Intercontinental Grand Hotel Bordeaux	Saint Emilion

RETURN TO BORDEAUX WITH

CONTACT

Decanter Tours

PICK-UP

Sat Oct 26, 2024
Saint Emilion

DROP-OFF

Intercontinental
Grand Hotel
Bordeaux



PRIVATE VISIT AND TASTING AT

ABOUT

Château La Gaffelière
La Gaffelière-Ouest
Saint-Émilion, Nouvelle-
Aquitaine, 33330,
France
Phone: +33 5 57 24 72
15
[Website](#)

START

Sat Oct 26, 2024

FINISH

BOOKING DETAILS

After the visit of the facilities, a tasting will take place at a wine shop in the village of St Emilion. You will have the opportunity to ship wines home if you wish to.

Private cellar visit at Château la Gaffelière, First Classified Growth of the Saint Emilion Grand Cru Appellation.

While parts of the estate date back to the 11th century, the beginnings of La Gaffelière start with arrival of the Comte de Malet-Roquefort in the 17th century. They are responsible for the unique, Gothic styled chateau, that is easily visible from the main road leading to the Saint Emilion village.

PRIVATE VISIT AND TASTING AT

ABOUT

Tertre Roteboeuf
lieu-dit Tertre
Saint-Laurent-des-
Combes, Nouvelle-
Aquitaine, 33330,
France
[Website](#)

START

Sat Oct 26, 2024

FINISH

Private and exclusive visit at Château Tertre Roteboeuf, in the vineyards of Saint Emilion. –

The traditional farmhouse on the estate was constructed in the early 18th century, about 1730, give or take. The estate was known as Le Tertre. Jumping ahead, the modern era for Tertre Roteboeuf with François Mitjavile. He started his wine career at another St. Emilion estate, Chateau Figeac in 1975.

Two short years later, he returned to Le Tertre. For the first vintages of his new winery, he changed the name of the property from Le Terte to Le Tertre Roteboeuf, and a new estate was born. The name, which is loosely translated into "Hill of the belching beef," pays homage to a time when the property was probably used for cattle to graze.

Tertre Roteboeuf produces a unique style of Bordeaux wine from St. Emilion. According to François Mitjavile is, at Tertre Roteboeuf they are not only looking to produce the best wine possible. They also truly want each year to resemble the character of the vintage.

LUNCH AT



RESTAURANT NAME

L'Envers du Décor

Rue du Clocher

Saint-Émilion, Nouvelle-Aquitaine, 33330, France

Phone: +33 5 57 74 48 31

[Website](#)

Start

Sat Oct 26, 2024

Come enjoy our market cuisine in an exceptional setting in the heart of the Saint-Emilion village. The team at l'Envers du Décor welcomes you for lunch and dinner every day of the week.

l'Envers du Décor, the first historic wine bar in Saint-Emilion in the Gironde, was opened in February 1987 by François des Ligneris and passed on to the Perse family, owners of Château Pavie, 1er Grand Cru Classé A and the Hostellerie de Plaisance, 5 stars and member of Relais & Châteaux, in February 2017.

**SUN
OCT
27**

Transfer to Airport or train station

After check out, transfer to Merignac airport or Gare St Jean Train Station.

**MON
OCT
28**

Pricing

Price: contact us for pricing

Included:

- Accommodation for 7 nights at the Intercontinental Grand hotel Bordeaux,

- tourist taxes
- 7 breakfasts
- all Chateau entrees and tasting fees for four guests,
- lunch at Chateau Haut Bailly
- transportation for the entire program
- tour organisation
- a professional qualified guide each day.

Not included:

- Lunches unless mentioned otherwise
- guides lunches
- travel insurance
- dinners
- wines with meals except when indicated
- gratuities
- any other extras not stated in the itinerary.

* Prices are subject to change. Choice of chateau is dependant upon the availability at the time of reservation.