AUGUST 26-SEPTEMBER 3, 2022

# "TAKE VERSAILLES, ADD ANTWERP, AND YOU HAVE BORDEAUX" - VICTOR HUGO

The Bordeaux wine region extends over approximately 135,000 hectares-333,585 acres and is the largest vineyard producing quality wines. The countryside is dotted with medieval villages perched upon hilltops, with numerous rivers.





If Bordeaux evokes, arguably, the vastest vineyards in the world, with the most renowned wines in the world, it is also a city, a region, a lifestyle... to discover a unique experience.

Day 1: Friday, August 26

- Meet at Hôtel de Seze, 3 allées de Tourney www.hotel-deseze.com

Hôtel de Séze, a local landmark, this beautiful 18th-century, 4-star hotel, with its illuminated facade, was completely renovated in 2007.

- Settle in before meeting for the welcome cocktail and dinner.





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**Day 2:** Saturday, August 27 St. Emilion: Morning departure to St. Emilion, wine tour and tasting at a chateau/vineyard.

Lunch at Grand Barrail www.grand-barrail.com



Walking tour of the medieval city, St. Emilion, which is a UNESCO World Heritage Site with romanesque churches. St. Emilion was founded as early as the 2nd century and named after the monk Émilion, a traveling confessor. St. Émilion, is the oldest wine are of the Bordeaux region. Following our tour and visit of wine cellar, you'll have some free time to discover the narrow, cobblestone street and tiny golden houses. Dinner at Brasserie Bordelaise www.brasserie-bordelaise.fr





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Day 3: Sunday, August 28

Pessac Leognan Chateau Haut Bailly: Cru classé de Graves, visit of the property followed by lunch with wine tasting. Archives prove that as early as 1461, the land was already recognized as excellent for the cultivation of vines. We will learn about Bordeaux wines while enjoying lunch. Afternoon is free - on your own



Dinner at Julien Cruège www.juliencruege.fr

Day 4: Monday, August 29

Bassin d'Arcachon

Early departure to Arcachon, a seaside resort built on a lagoon, known for its oyster farms. Departure from Jetée Thiers, which offers a beautiful view of the basin of Arcachon. The region's prosperity is due to oyster farming, pine plantations, fishing, and tourism. Private boat ride with views of l'Ile des Oiseaux, this small flat island covered with dwarf vegetation used to be a bird's paradise, including views of Les Cabanas Tchanquées, stilt structures typical of this region, nature reserves. and 100's of hectares of oyster beds.



This region produces 18000 tons of oysters and is one of the major European producing areas. Visit and tasting at an oyster farm.





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Lunch in Arcachon. Tour of Arcachon or free time to explore on your own Dinner at Le Davoli. www.ledavoli.com



Bordeaux: Bus tour of the city. Guided tour of the local market, Marché des Capucins, situated between le cours de la Marne and St. Michel quarter. More than sixty vendors and without a doubt, the oldest and most popular market in Bordeaux.

Lunch at the market, Bistrot Chez Jean Mi, featuring the famous seafood platters. Afternoon free and dinner on your own.





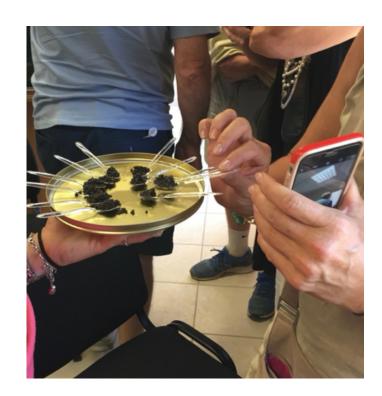
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Day 6: Wednesday, August 31

Caviar and Medoc Visit and tasting, L'esturgeonniere, caviar farm in Le Teich.

Lunch.

After lunch, private visit and wine tasting at Chateau Pape Clement. Dinner at a gastronomique restaurant.







Day 7: Thursday, September 1: Free day

Day 8: Friday, September 2

Cooking class followed by lunch, Relais et Chateau, Hotel Le Saint James Relais et Chateau, Bouliac. Lunch on their outdoor terrace, weather permitting, with a panoramic view. www.saintjames-bouliac.com

Dinner.





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Day 9: Saturday, September 3

This signifies the end of our time together. Thank you for joining us on our Gastronomique Tour!

#### **Price includes:**

- Luxury air-conditioned motor coach transportation
- Double occupancy, standard room, four-star Hotel de Seze, including daily breakfast
- We will enjoy fresh, local meals throughout the region: six lunches and six dinners, accompanied by wine
- All excursions and tastings
- Cooking class

#### Not included:

- Airfare
- Airport taxes
- Health or accident insurance
- Trip cancellation and baggage loss (both are strongly recommended)
- Room upgrades
- Covid cancellation insurance

\$5,500 per person, double occupancy Group size limited

Possibility for room upgrades, superior category, supplement \$375, single supplement \$900 A non-refundable deposit of \$1000 per person is due January 15, 2022. This deposit guarantees your place on this gastronomique tour.

Please note: There may be slight modifications to the itinerary.

