

OPHORUS

FRANCE TRAVEL SAVOIR-FAIRE



Team Ophorus
Travel Designer Team
Ophorus Excursions & Tours in France

+33 556 152 609
info@ophorus.com
<http://www.ophorus.com>



WINE, CHOCOLATE AND PINTXOS PRIVATE TOUR

Trip Summary

Day 1

WELCOME IN BORDEAUX

Bordeaux - The City

Bordeaux - Dining - La Tupina, La Cagette, Le Bar du Boucher, Rest'O, Baud et Millet, Restaurant Soléna, C'Yusha, Le Wine Bar, Wok Way

Day 2

BORDEAUX GOURMET TOUR / MEDOC HALF DAY TOUR

Day 3

ST EMILION VILLAGE & WINES FULL DAY TOUR

Underground monuments in Saint Emilion - Underground monuments in Saint Emilion

Day 4

BAYONNE GOURMET TOUR / SAN SEBASTIAN

Day 5

SAN SEBASTIAN MARKET STROLL & GASTRONOMIC CLUB LUNCH

Day 6

RIOJA / LAGUARDIA VILLAGE SAGARDETEGI DINNER

Day 7

SAN SEBASTIAN

Day 1



WELCOME IN BORDEAUX

DAY 1 – WELCOME TO BORDEAUX

Arrival in Bordeaux

Arrive in Bordeaux on and check in at your hotel**** located in the center of the city. Enjoy a dinner on your own in the lively streets of Bordeaux.



Bordeaux - The City

Associated to wine and the pleasures of life like no other city, Bordeaux is the kingdom of the grape. Wine bars, wine merchants and over a hundred winery castles throng all around Bordeaux. Wine is savoured and enjoyed, but is also used for health purposes through wine therapy—a spa treatment using grape extract, said to be beneficial for the body.

The beautiful Baroque buildings which were once erected in the city centre to conceal the slums have made Bordeaux famous for its architecture. On top of its historic charm and presence, the city has built a modern character with brand new futuristic buildings, modern transports and a town life becoming trendier everyday. With its well organized river banks, structured squared and pedestrian streets, this city on the Garonne is a pleasure to walk through, whether it is to visit, shop or taste the French gastronomy. In Bordeaux there is always plenty to do and too much to see.



Bordeaux - Dining

Bordeaux's cuisine offers as many flavours as its wines, and they are a perfect match for each other. Marry your favorite red or white with one of the city's culinary specialty: lobster, oysters, Pauilla clam, Aquitaine beef, Entrecôte "à la Bordelaise" and the list goes on.

If your mouth is not watering yet, step into one of the following restaurants and we guarantee it will.



La Tupina

6 Rue Porte de la Monnaie, Bordeaux
+33 5 56 91 56 37



La Cagette

8 Place du Palais, Bordeaux
+33 9 80 53 84 35



Le Bar du Boucher

5 Rue Parlement Sainte-Catherine, Bordeaux
+33 5 56 81 37 37



Rest'O

16 Quai de Bacalan, Bordeaux
+33 9 52 36 71 38



Baud et Millet

19 Rue Huguerie, Bordeaux
+33 556 790 577



Restaurant Soléna

5 Rue Chauffour, Bordeaux
+33 557 532 806



C'Yusha

Rue Ausone, 12
+33 556 698 970



Le Wine Bar

19 Rue des Bahutiers, Bordeaux
+33 676 005 054



Wok Way

Rue Paul Louis Lande, 12
+33 556749462

Day 2



BORDEAUX GOURMET TOUR / MEDOC HALF DAY TOUR

Breakfast at your hotel.

10.00am Pick up at your hotel.

Experience Gastronomical pleasures & Cultural Highlights of Bordeaux

This morning, depart for a guided walking tour of Bordeaux featuring a mix of historical landmarks and local culinary delights. Inscribed on the UNESCO World Heritage List, the port city boasts more protected buildings than any other French city after Paris. Discover big-ticket attractions such as Saint Andrew's Cathedral or the neoclassical Grand Theater. Between landmarks you will have the opportunity to stop and savor some regional delicacies, including the famous canelé pastry. After the tour, your guide will lead you to lunch at a local restaurant specializing in French cheese where you will have the opportunity to sample several varieties along with wine pairings.

Discover the Magic of the Medoc Wines

In the afternoon, head towards one of the most renowned wine producing areas of Bordeaux, the Medoc. As you follow the 'Château Road' that is lined with some of the most famous wineries of Bordeaux, stop and participate in a visit & wine tasting session at a Grand Crus of the Margaux appellation. This winery is one of sixty in the Medoc region that was classified as a Bordeaux 'Grand Cru' in 1855 at the request of Emperor Napoleon III for the World's Fair in Paris, a status still retained today. Upon arrival, enjoy a private visit of the Château as you tour the grounds, see the vines, discover the Vat House and cellar.

Our next stop will be in another Classified Growth Château also located in the Margaux area. This Grand Cru Classé used to be part of a huge estate that was subdivided through times. Already very well known by the 1700's, it counted Thomas Jefferson as one of their most avid customers as the notes in the diary of America's third President show. After a visit of the property, enjoy a commented tasting with one of the estates professional wine guides.

6.00pm Return to Bordeaux and night at your hotel.



Day 3



ST EMILION VILLAGE & WINES FULL DAY TOUR

Breakfast at your hotel.

9.00am Pick up at your hotel.

Visit of Saint Emilion village and it's famed 'underground monuments'

Today the wine region known as the right bank is on your program. Your main destination will be the Saint Emilion wine area where Merlot is the predominant grape variety. Begin the tour with the visit of the village and the underground monuments of Saint Emilion including the unique monolithic church. The tour covers several centuries of history and legend from the time of the monk Saint Emilion to the carving out of the amazing monolithic church. During your visit, admire the medieval paintings in the Trinity Chapel and learn the secrets of the catacombs. Finally, the underground monolithic church will be yours to discover and it will probably be the most fascinating moment of your visit.

Enjoy some time for personal discovery and lunch in the Village

Time for lunch has arrived. Your guide will be happy to recommend a restaurant. Ask for the first wine bar in the history of the village. Established in 1987 by François de Ligneris, a local winemaker who had the idea to open a place where both amateurs and professionals of wine could gather together around an exceptional meal and a superior glass (or two!) of wine. Located just off a small square in the very center of the medieval town, it has become a true institution revered by passing visitors as well as regular locals. Served in a relaxed atmosphere, the dishes are based entirely on what is in season at the market and there is a genuine commitment to using only high-quality produce. In keeping with the tradition of a true wine bar, service by the glass allows for the perfect pairing of food and wine. In 2004, the establishment was honored for having the best wine list in all of France and still today their vintages are stored in an old stone quarry dating to the 19th century that runs underneath the restaurant. After lunch, you will have some free time for personal discovery to enjoy the beauty of the village.

Gourmet visit and wine tasting in a Classified Growth Chateau

After the village visit and a short drive, reach a Grand Cru Classé of the Saint Emilion appellation. The 5 hectares of vines benefit from remarkable soils on the borders of the clay-limestone plateau of Saint-Emilion in the commune of Saint-Laurent des Combes. The combination of this great terroir with high-end technology and traditional know-how enables the winemaker to create a wine with an incomparable personality in Saint-Emilion.

After a visit of the technical installations and a commented tasting of several wines, return to Bordeaux for free time and diner on your own.

6.00pm Arrive in Bordeaux and night at your hotel.



Underground monuments in Saint Emilion



Underground monuments in Saint Emilion

Place du Marché, Saint-Émilion, Nouvelle-Aquitaine, FR

Day 4



BAYONNE GOURMET TOUR / SAN SEBASTIAN

Breakfast at your hotel and check out.

9.00am Pick up at your hotel.

Bayonne Ham processing atelier

Your destination this morning is the town of Bayonne located south of Bordeaux and capital city of the French Basque region. Our interest here lies in the local produce that made the town so famous: ham and chocolate. Our first stop in the morning is dedicated to the famous 'Jambon de Bayonne'. The local variety is a cured ham that is seasoned with the famous red peppers grown in the nearby village of Espelette. During a tour of the processing area you will learn about the salting tub and ham drying-room where the vibrant colors and mouthwatering aroma hint at the quality of the products. The tour will be followed by a tasting allowing you to sample some of this popular local produce. Afterward, enjoy some time in town for personal discovery and lunch on your own. In the afternoon head towards the chocolate museum.

Chocolate museum with tasting

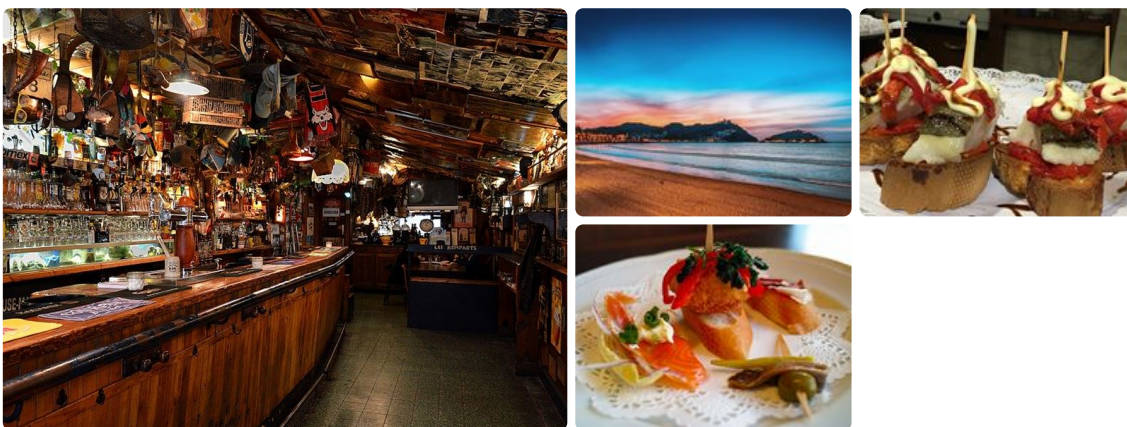
Bayonne owes its chocolate history to the Spanish and Portuguese Jews who had fled Spain and the Inquisition in the late 16th century and found refuge in this important commercial hub located not too far from the border of the Iberian Peninsula. In Bayonne, the first chocolate factories were established in France and the local residents quickly learned the art of chocolate making. By the 19th century, the town had become the French capital of 'chocolate' with over 31 factories located in the town alone. This afternoon, your tour will include the visit of a local chocolate factory where you will be introduced to the origins of chocolate making in France while discovering some of the oldest machinery used to prepare the much sought-after beans. Then witness the preparation of the chocolate as you wander through the 'lab' where the melted delicacy comes alive. Finally, end the tour with a tasting, a great opportunity for you to savor chocolates from Haiti and Madagascar or the Extra Kiretsa made up of 97% cocoa. After the tasting, you will head to Northern Spain and the city of San Sebastian.

5.00pm Arrive in San Sebastian, check in at your hotel.

Pintxos evening tour

6.00pm You are now convened for a unique Pintxos bar crawl in the old town of San Sebastian. Not only will this walking tour allow you to discover the heart of the historical city, but you will also be introduced to a culinary feast as you go from bar to bar experiencing the local culture along with food ranging from molecular and modern to hearty and traditional, there is something for everyone.

7.30pm End of the Pintxos tour. In the evening, return to your hotel and night in San Sebastian.



Day 5



SAN SEBASTIAN MARKET STROLL & GASTRONOMIC CLUB LUNCH

Breakfast at your hotel.

10.00am Pick up at your hotel.

Basque market stroll & gastronomic club lunch

This morning, depart with your guide for a market stroll followed by a unique hands-on cooking experience at a traditional Basque gastronomic club. Walk with your guide to one of the central markets in San Sebastian where you will meet with local farmers and choose from a variety of seasonal products directly from the producers. Then arrive at one of San Sebastian's numerous private Gastronomic Clubs, settle in with a glass of wine, and help prepare some of the dishes you will be tasting with the products you purchased at the market. Finally, you will gather around the table to enjoy what you have cooked along with other dishes that have already been prepared in the traditional manner. After lunch, the rest of the afternoon is free for you to have some time for personal discovery.

3.30pm End of market stroll and gastronomic club lunch, free time in San Sebastian.



Day 6



RIOJA / LAGUARDIA VILLAGE SAGARDETEGI DINNER

Breakfast at your hotel.

8.30am Pick up at your hotel.

Rioja region winery visits & tastings

Welcome to Spain's greatest wine producing region. Located in Northeast Spain along the Ebro River, protected to the north by the Cantabrian Mountains and anchored in the south by the city of Logroño, Rioja boasts centuries of winemaking history. Known primarily for its red wines, most bodegas have their own distinct formula, albeit typically a Tempranillo and Garnacha blend.

Arrive in the Rio Alaveja area to discover the BODEGAS BAIGORRI. The winery was designed and built by Iñaki Aspiazu, a Basque architect from Spain, whose concept was to fully adapt the building to the existing topography so that visitors can have a magnificent view of the winemaking process. After a visit to the modern production facilities, you will have the opportunity to taste 2 wines from the estate. You will also have some time to stroll through the amazing shop where you can fully appreciate the architecture designed to perfectly blend in with its surroundings. After the tour, we will make our way to the village of Laguardia.

Laguardia village visit

Set atop a hill in the middle of a valley, the walled town of Laguardia is surrounded by vineyards and offers a glimpse into the region's wine making past. Here, enjoy free time for lunch and personal discovery as you walk through the medieval narrow streets and stop at one of the multiple bars to try some local wine accompanied by a ración or a pintxo. After your lunch and visit we will begin our return to San Sebastian.

6.00pm Return to your hotel in San Sebastian.

Farewell Dinner at a traditional Sagardotegi (Cider House)

7.30pm Tonight, is the final night with your fellow travelers so we have prepared a special farewell dinner for the group. And where better to finish your food & wine gourmet tour in this part of Europe than in a 'sagardotegi', a special type of cider house found in the Basque region of Spain that also serves traditional food specialties such as an omelette made with cod and a local cheese served with a quince jelly and nuts for dessert. They are also known for their expertly-prepared steaks, and modern sagardotegis are often described as a mixture between a steakhouse and a cider house. Like most cider varieties in Spain, but different from those found in other parts of Europe, Basque cider is considered 'natural' since it is still rather than sparkling. The modern tradition of eating at a sagardotegi originated when buyers looking to purchase from a particular producer would bring along their own food to pair with the cider. This quickly led to a gastronomical tradition where multi-course meals were served along with cider directly from the barrel, definitely an experience not to be missed! After dinner, transfer back to the hotel.

11.00pm Return to your hotel and night in San Sebastian.



Day 7



SAN SEBASTIAN

Breakfast at your hotel and end of our services.

Information & Documents



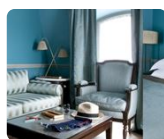
ACCOMMODATION

Accommodation in Bordeaux & San Sebastian, depending on availability at time of booking.



Hotel De Sèze 4*

Located at the corner of the Allées de Tourny and Rue de Sèze in Bordeaux, the Hôtel de Sèze, a well-known local landmark, is delighted to welcome you to their 4-star universe. The beautiful 18th century Hôtel de Sèze, with its illuminated façade, splendid corbels and wrought-iron balconies, proudly stands out from surrounding buildings.



Hotel De Sèze 4*

23 Allée de Tourny, Bordeaux, Nouvelle-Aquitaine, FR
05 56 14 16 16



Hotel Arrizul Congress 4*

Since opening at the end of 2016, the new luxury Hotel Arrizul Congress has differentiated itself from other upscale hotels in San Sebastian by offering gracious hospitality and superior service, including a high-quality breakfast, bicycle rentals, and a fully-equipped exercise room. The hotel is located in the center of San Sebastian in the trendy Gros neighborhood next to the Concha and Zurriola beaches and within walking distance to the old town with its renowned restaurants, shopping, and pintxos bars. The building itself dates back to the beginning of the 20th century and has been completely modernized to adapt to the needs of contemporary travels, while still maintaining some of its turn-of-the-century charm in the details of its design.



Hotel Arrizul Congress 4*

c/ Ronda, 3
+34 943 32 70 26



INFORMATION

- Tour begins in Bordeaux and ends in San Sebastian
- This tour is not wheelchair accessible

INCLUSIONS

1. 3-night accommodation in central Bordeaux 4* Hotel
2. 3-night accommodation in central San Sebastian 4* Hotel
3. Breakfast from day 2 to 7
4. Services of an expert English speaking accredited guide in Bordeaux
5. Services of an expert English speaking guide in San Sebastian
6. Travel in recent, comfortable, and fully equipped minivan
7. Private guided gourmet walking tour in Bordeaux
8. Visit and tasting at 2 chateaux in the Medoc
9. Guided walking tour in Saint Emilion including the underground monuments
10. Visit and wine tasting at Chateau in Saint-Emilion
11. Bayonne Ham workshop visit and tasting
12. Bayonne chocolate tasting at "Atelier du Chocolat" in Bayonne
13. Evening guided walking Pintxos tour in San Sebastian on Day 4
14. Basque Market Stroll & Gastronomic Club Lunch on Day 5
15. Visit and wine tasting at Baigorri winery in the Rioja wine region
16. Farewell dinner at a traditional Sagardotegi (cider house) on Day 6
17. All entrance fees for activities, monuments, wine tastings mentioned in the program
18. Bottled water in the minibus

EXCLUSIONS

1. Meals, drinks unless specified in itinerary
2. Social drinks, items of personal nature, room service in hotels
3. Laundry costs, shipping charges including for the return of lost items
4. Personal travel insurance
5. Entrance fees to monuments, museums, attractions unless specified in itinerary
6. Driver/Guide gratuities at your own discretion