



Bordeaux 'Grands Crus Châteaux' Wine Tour

On this unique wine tour based in the recently declared UNESCO world heritage city of Bordeaux, your driver and your wine guide will take you to the most famous wine producing regions of the Bordeaux vineyard to make you discover the best of Bordeaux wines. Pick up will be at your centrally located hotel.

Come and follow us on this “Grands Crus of Bordeaux” wine tour that has been carefully designed for those who wish to increase their personal knowledge in the Bordeaux wines. This tour will cover both the left and right bank where you will see, discover and visit the most famous appellations and Chateaux known for the quality of their wines but also for the expertise of the men behind the wines.

But not only, as you will also discover the original wine region of Bordeaux located in the Graves area as well as the most famous sweet white wine producing region: Sauternes. All visits have been personalized for you and your group only and will be conducted by our most knowledgeable wine guides.

October 2 - ARRIVAL TRANSFER IN BORDEAUX



Arrival transfer in Bordeaux

Pick up in Bordeaux (Airport or Train Station). Transfer to your hotel and check in. One transfer included for the group. Other transfers can be added as an option.

Check in at your centrally located hotel and night in Bordeaux.

Dinner is at leisure.



Check in at Hotel Quality Inn Bordeaux Center (or similar)



Quality Hotel 3* - Bordeaux

27 Rue Parlement Sainte-Catherine, Bordeaux, Aquitaine, FR
+33556819512



OUR RESTAURANT SELECTION IN BORDEAUX



Baud & Millet - cheese restaurant - Bordeaux

19 rue Huguerie, Bordeaux, Aquitaine, FR
05 56 79 05 77



La Tupina

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



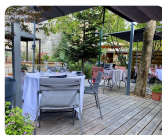
Brasserie Bordelaise - restaurant - Bordeaux

50 Rue Saint-Rémi, Bordeaux, Nouvelle-Aquitaine, FR
05 57 87 11 91



Le Bar du Boucher

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



Le Clos d'Augusta - restaurant - Bordeaux

339 Rue Georges Bonnac, Bordeaux, Nouvelle-Aquitaine, FR
05 56 96 32 51



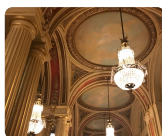
Le Petit Commerce - restaurant fruits de mer - Bordeaux

22 Rue Parlement Saint-Pierre, Bordeaux, Nouvelle-Aquitaine, FR
05 56 79 76 58



Miles - restaurant - Bordeaux

33 rue du Cancera, Bordeaux, Nouvelle-Aquitaine, FR
05 56 81 18 24



Le Quatrième Mur

Opéra National de Bordeaux - Grand-Théâtre, Bordeaux, Aquitaine, FR, 33000
+33 5 56 02 49 70

October 3 - DISCOVER BORDEAUX



Guided Walking tour of Bordeaux

Breakfast at your hotel.

9.30am Pick up at your hotel. Today, you will walk with your private guide and take the tramway to reach the different spots of the day.

Guided Walking tour of Bordeaux including Chartrons district

In the morning, enjoy a private walking tour of the city. Coined the "Sleeping Beauty", the city has undergone a radical transformation leading it to be declared UNESCO World Heritage in 2007. During our private guided walking tour of Bordeaux, you will discover the most famous monuments and landmarks that the city has to offer. Bordeaux has been classified a "City of Art and History" and is home to one of Europe's largest collection of 18th-Century architecture.

Then your guided walking tour will take you to the Chartrons neighbourhood that developed in the 17th century when Flemish, Irish and German wine traders (négociants) settled beyond the walls of old Bordeaux to export wines to their home countries. So it was basically the "expats" neighborhood of the time.

They built beautiful houses along the riverfront with long warehouses on the first floor where they would store the barrels and bottles of wine before sending them by ship to other countries in Europe.



Free time for lunch at Halles de Bacalan

After the visit, you will have some free time for lunch in the brand new Halles de Bacalan. In the heart of the Bassins à Flots district, the Halles de Bacalan have quickly become a go-to for Bordeaux foodies. Opened in 2017, they bring together 22 farmers, artisan-traders and regional chefs in a location covering more than 10700 ft², in front of the Cité du Vin wine museum.



Visit of La Cité du Vin wine Museum

Embark on an adventure to discover the world of wine.

Through some twenty digital spaces, the Permanent exhibition of the Cité du Vin invites you on a journey to the heart of the great history of wine. Come and discover how this universal heritage has inspired people and shaped both their life and their territory for millennia.

Immersed in interactive universes, seated virtually with the great figures of History, or even by testing your senses, 3000 m² await you for individual and collective, educational, immersive, dreamlike, multisensory experiences.

Visit the Permanent exhibition at your own pace ! The average visit lasts between 2 hours. Your guide will be with you if you have any additional questions. End the tour with a wine tasting session on the Belvédère.

After the visit, it will be time to return to your hotel.



Night at your hotel

October 4 - 1855 CLASSIFIED GROWTH CHATEAUS OF THE MEDOC



Visit Château Pichon Baron - Pauillac appellation

Breakfast at your hotel.

9.30am Pick up at your hotel.

Visit & Wine Tasting at Château Pichon Baron - Grand Cru Classé 1855

Château Pichon Baron, Second Grand Cru Classé in 1855, is one of the great historic vineyards of Bordeaux. A rigorous selection policy in the vineyard and in the cellars ensures the production of a Grand Vin, Château Pichon Baron, which is the pure expression of our unique terroir.

The estate was founded in the late 17th Century. This period was known as the Grand Siècle, or "great century", in reference to Louis XIV's 1661 accession to the French throne.

In 1689 Pierre Desmeasures de Rauzan, an influential wine merchant and steward of the prestigious Latour and Margaux estates, bought plots of vines close to the Latour estate to create Enclos Rauzan.

These vines were part of his daughter Thérèse's dowry when she married Baron Jacques Pichon de Longueville in 1694, the year in which the Pichon Baron estate was founded. An illustrious estate, with an enduring reputation, was born. It remained in the same family for generations.

Since then, the 19th century château's image has been reflected in an ornamental pool stretching majestically before it. And since 2008, its silvery expanse conceals an underground cellar, reminiscent of Jules Verne's Nautilus, with views of both the water and the sky. The barrel cellar complements a production process in which excellence is paramount, in the finest tradition of great Pauillac wines.



Visit & Lunch at Château Lagrange - Saint Julien Appellation **Visit, Wine Tasting and Lunch at Château Lagrange - Grand Cru Classé 1855**

Château Lagrange, Third Classified Growth in the 1855 classification, nestles in the heart of the renowned Saint-Julien appellation. The vineyard stretches over two Gunzian gravel slopes where the highest point of Saint-Julien thrones on the beautiful estate.

Harmony is the key word for each and every man and woman at the Château. We never force Mother Nature, we merely guide her. Each year, the work in the vineyard, where attention to detail and age-old traditions are combined, gives birth to a unique, elegant, powerful wine able to age well over time.

Lunch at the Château

After a visit of the property, take a seat at the Château's private table and enjoy a unique gastronomic meal paired with the Château wines. The in-house chef, Taichi Sato, proposes his own style French cuisine with a subtle Japanese twist, using ingredients sourced locally or from Lagrange's permaculture vegetable garden: a truly unforgettable gastronomic experience.



Visit Château Kirwan - Margaux Appellation

Visit and wine tasting at Château Kirwan - Grand Cru Classé 1855

Encountering Kirwan is initially a visual experience. Its vineyard overlooks the Margaux appellation area from the plateau of Cantenac. The chateau's white stones peep through from behind the park and contrast with the glass of the greenhouse on the edge of the garden, a few paces away from the terrace. The eye lingers over the very classical lines of the chateau and the balanced composition of its setting between two clumps of vines. It was refurbished by Mark Kirwan at the end of the 18th century.

The new cellar is a work of art conceived by Kinga and Anatoly Stolnikoff that contrasts pairings and disparities. Its monumental entrance features a sculpted steel arabesque entitled "Noah's vine". It leads to a modern, breathtakingly vast nave-like hall that towers above and joins the original buildings, housing the vathouse and cellars.

5.30pm Return to Bordeaux.



Night at your Hotel

October 5 - DISCOVER THE BAY OF ARCACHON



Discover the Town & Bay of Arcachon

Breakfast at your hotel.

9.30am Pick up at your hotel.

Arcachon Town

Arcachon is a popular bathing location on the Atlantic coast 55 kilometers (34 miles) southwest of Bordeaux. It has fine sandy beaches, a mild climate and the town itself is dotted with belle époque architecture making it a popular destination far from the bustle of Bordeaux.

The town of Arcachon is only 150 years old. Not long before May 2nd 1857, when Emperor Napoleon III signed its official "birth certificate", it was just a pine forest, oaks and strawberry trees (arbutus), with no road links, and home – mostly when the weather was expected to be warm, and more in wood huts than in real houses – to fewer than 400 people, mostly fishermen and peasants. In earlier years, when some hygienists began to recommend sea bathing, three sea establishments were laid out by some entrepreneurs especially for the Bordeaux bourgeoisie.

At its southern entrance from the Atlantic Ocean, Arcachon Bay is crowned by Europe's largest sand dune, the Dune de Pilat (or du Pyla), nearly 3 kilometres long, 500 metres wide, reaching 107 metres in height, and moving inland at a rate of 5 metres a year.

Upon arrival, enjoy a panoramic tour of the Winter Town of Arcachon to admire some of the most stunning Belle Époque Architecture. Then, visit the Summer town and take some time to enjoy the Bay.



Lunch at leisure in Arcachon

Arcachon is the perfect place to taste fresh seafood, oysters and fish. Below is our selection of a few noteworthy restaurants.



L'Ecailler Diego

Boulevard Veyrier-Montagnères, Arcachon, Aquitaine, FR, 33120
+33 5 56 83 84 46



Restaurant Chez Pierre

1 Boulevard Promenade Veyrier Montagnères, Arcachon, Nouvelle-Aquitaine, FR
05 56 22 52 94



Restaurant La Marina

24 Boulevard Promenade Veyrier Montagnères, Arcachon, Nouvelle-Aquitaine, FR, 33120



Private Pinasse Boat Ride

Enjoy a unique private Pinasse Boat tour including oyster tasting

In the afternoon, we take you to a relaxing boat ride to discover more of the area. A unique boat ride on board of a local "Pinasse", the traditional boats of the Bay of Arcachon.

All built out of wood, mention of the boats date back to the 1500's at a time when they were used only for fishing. This pleasant ride will have you see the numerous oyster farms and admire 'Birds Island' with its "Tchanqués" huts built on wooden piles. On the boat or at an oyster farm, you will enjoy tasting some fresh oysters with some white wine.

5.30pm return to Bordeaux and night at your hotel.



Night at your Hotel

October 6 - SAINT EMILION FULL DAY WINE TOUR



Visit Château Canon La Gaffelière - Saint Emilion Appellation

Breakfast at your hotel.

9.30am pick up at your hotel.

Visit & Wine tasting at Château Canon La Gaffelière - 1er Grand Cru Classé B

Located on the pied de côte (foot of the slope) south of the medieval village of Saint-Émilion, Château Canon La Gaffelière's terroir consists of clay-limestone and clay-sand soil that is very permeable and particularly efficient at retaining heat.

The choice of grape varieties is rather atypical for the appellation in light of the soil: almost a perfect 50/50 divide between Merlot and Cabernet. The Cabernets ripen early and remarkably well on Canon La Gaffelière's warm soil, adding power and aromatic complexity to Merlot's opulence to create wines of natural elegance and finesse.

In keeping with vineyard management adapted to each plot, the vat room was designed to be able to ferment and house wine made from each one in order to fine tune the final blend. Fermentation takes place slowly and temperatures are kept under close control to bring out the best the grapes have to offer. The wine is aged on the lees to enhance its intrinsic qualities and each barrel is treated individually. Non-interventionist winemaking is practised and in such a way as to make the most of vintage character.



Visit and Lunch at Château Couvent des Jacobins - Saint Emilion Appellation

Visit, Wine Tasting & Lunch at Château Couvent des Jacobins - Grand Cru Classé

Nested at the heart of the World Heritage city of Saint-Émilion, Couvent des Jacobins is among those places whose soul and identity linger in the memory of those who visit it. From the Middle Ages to today, from the Jacobin Friars to the Jean and Joinaud families, Couvent des Jacobins has spent almost 7 centuries celebrating winemaking, an exceptional terroir, and the great tradition of the Classified Growth wine estates of Saint-Émilion, a unique UNESCO World Heritage.

The former bakery of the friars, located next to the East moats of the village, is the oldest part of Couvent des Jacobins. It was built in 1389 and is now the tasting room of the estate.

The history of Couvent des Jacobins continues in the underground cellar of the estate, 10 meters below the house. Quarries in the 17th and 18th centuries, they have been used for wine storage since the beginning of the 20th century, thanks to their high natural humidity content and a constant temperature of 15°C throughout the year.

After a visit of the Couvent enjoy a tasting of a young vintage of Couvent des Jacobins with 3 appetizers followed by a 3 course meal as well as an assortment of 3 varieties of cheeses the whole being paired with 2 wines.

After lunch, enjoy some free time in the village with your guide.



Visit Château Petit Village - Pomerol Appellation

Château Petit-Village is located on the high part of the magnificent Pomerol plateau at an altitude of between 35 and 38 metres, on gravel soils in the heart of the appellation. An ideal geographical situation to produce very great wines faithful to this exceptional terroir.

The past few years have seen major renovations and changes at Château Petit-Village. Significant replanting of the vineyard had occurred, with the long term aim of maximising quality. These changes have begun to bear fruit.

From harvesting by hand to ageing in barrels, each step is guided by respect for the accurate expression of the terroir.

The wines of Château Petit-Village are fresh and balanced with remarkable intensity of fruit and all the incomparable richness and finesse of the greatest wines of Pomerol.

Here, you will enjoy a private guided tour of the winery followed by a commented tasting session of the Château wines.

5.30pm Return to Bordeaux



Night at your Hotel

October 7 - GRAVES & SAUTERNES WINE REGIONS



Visit Château Smith Haut Lafitte - Pessac Léognan Appellation

Breakfast at your hotel.

9.30am pick up at your hotel.

A Full Day Wine Experience In A Lesser Known Bordeaux Wine Region: Graves

Today's tour has been designed as an introduction to a lesser known wine region of Bordeaux the Graves Region. Bordered on the north by the Garonne River, it contains the sub regions of Pessac-Léognan, Sauternes and Barsac. It is known for its intensely gravelly soil.

In the Middle Ages, the wines that were first exported to England were produced in this area. Château Pape Clément, founded at the turn of the fourteenth century by the future Pope Clement V, was the first named chateaux in all of Bordeaux. In 1663, Samuel Pepys' mention of Château Haut-Brion was the first recorded mention of French Claret in London.

Be Introduced to the Pessac-Léognan Wine Region

Leave Bordeaux and reach the Pessac Léognan sub region. Here, discover this appellation where some of the most magnificent Bordeaux Reds & Whites are produced.

Visit Château Smith Haut Lafitte - Grand Cru Classé de Graves

Everything comes from the soil. At Château Smith Haut Lafitte, we do our utmost to respect nature and biodiversity, both in the vineyard and cellar.

Château Smith Haut Lafitte plants vines propagated from our own vineyards thanks to our vine nursery on Ile de Lalande. This island protected ecosystem enables us to maintain the vine's genetic diversity, as well as the complexity of our wines.

We do all we can to enhance microbial life by using our own organic compost. We also protect the soil by planting hedges and trees, and installing beehives on the estate. In addition, we use horse-drawn carts to plough the white wine vineyard's fragile slopes. Maintaining wooded areas and hedges not only embellishes the countryside, but also enhances the harmony we constantly seek with nature: "winegrowers are landscape architects".



Lunch in a local restaurant

Lunch will be taken today in a Sauternes Winery that was Classified as 1er Grand Cru Classé in 1855. The setting of this restaurant located on the Château Guiraud wine - growing estate (classified as the first Sauternes grand cru in 1855) leaves you speechless. In the dining room, beneath large beams, traditional French cuisine is served. The lovely terrace enjoys a peaceful spot amid the vines.

Discover local and organic cuisine, with French South West accents, in which seasonal products come from the vegetable garden of Château Guiraud. The view over the vineyard and Château Guiraud makes this moment unique.



Visit Château Guiraud - Sauternes Appellation

Visit & wine tasting at Château Guiraud - 1er Grand Cru Classé 1855

After lunch, visit Château Guiraud. The philosophy at Château Guiraud is guided by the constant search for improvement and the desire to let Nature take its course so that the vine can express its full potential, under the watchful eye of our expert staff.

Ever since 2001, Château has had its own conservatory of white grapevine varieties, the only one of its kind in the world. This invaluable reserve contains 135 original strains of semillion and of white sauvignon blanc. This action maintains the diversity of the vines and ensures the perennality of the vineyard, which is a formidable asset ; it guarantees the infinite complexity of our great wines, and is also of inestimable pedagogical value.

Le Château Guiraud invites you to discover what has inspired it for more than 250 years: the elaboration of its Great Wine through to the cultural practices of organic farming to permaculture.

The route includes the biodiversity garden, where people can connect with the omnipresent nature of the area; the Château, where the country spirit and conviviality qualify the place; the vat room and the winery, to get to the heart of the process for the elaboration of our great wine. Throughout the visit, visitors can taste three wines produced at Château Guiraud.



Visit Château Rayne Vigneau - Sauternes Appellation

Visit & Wine Tasting at Château Rayne Vigneau - 1er Grand Cru Classé Sauternes

Rayne Vigneau's vineyard lies on a splendid gravel mound, overlooking Sauternes near the village of Bommès and forming the third highest point in the area after Yquem. Back in the 17th century, "Vigneau de Bommès" was the original name for the vineyard, the château, the surrounding estate and, finally, the de Vigneau family, who were the first lords of the manor.

Today, Château de Rayne Vigneau, acquired by the Trésor du Patrimoine group, is managed by Vincent Labergere, the Director, and the consultant oenologist, Henri Boyer. Rayne Vigneau, a solid value of the appellation, claims, vintage after vintage, a style full of intensity, length and freshness.

Here, tour of the estate and tasting of 3 wines: Le Sec de Rayne Vigneau, Madame de Rayne, and Château de Rayne Vigneau 1er Grand Cru Classé.

5.30pm return to Bordeaux



Farewell dinner at a local restaurant

This evening, enjoy a farewell diner at a local restaurant in Bordeaux located at a walking distance from your hotel.



Night at your Hotel

October 8 - DEPARTURE TRANSFER



Check out from your Hotel

Breakfast at your Hotel. Then check out from your hotel.



Departure transfer from Bordeaux

Return transfer (Airport or train station). One transfer included for the group. Other transfers can be added as an option.

Information & Documents



IMPORTANT INFORMATION

We will endeavor to make all the necessary arrangements for the winery visits as per mentioned in the program. However, all winery visits and tastings are subject to availability at time of booking and cannot be guaranteed. They are all listed as examples of possible wine estates. If ever a winery should not be available for a visit, tasting or lunch, we will replace it with an equivalent winery that has the same classification and produces the same quality wine or offers the same service (meals, special tastings etc...)



16	2 095 €	33 520 €	Minibus - Driver + Guide
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INCLUSIONS

- Arrival and departure transfers from Bordeaux airport or train station. 1 Transfer per group at arrival and departure is included. Other transfers can be added as an option.
- Accommodation for 6 nights at 3* Quality Inn Hotel (or similar)
- Breakfast from day 2 to 7
- Hotel local Taxes
- Transportation in premium minivan or minibus
- Driver Guide for groups up to 8
- Driver and Guide for groups over 8
- Guided Walking tour of Bordeaux
- Cité du Vin Wine Museum tickets
- 9 Visits & wine tastings as per program
- Lunch at Château Lagrange on day 3 (or similar)
- Lunch at Couvent des Jacobins on day 4 (or similar)
- Private Pinasse Boat ride in Arcachon
- Lunch at Restaurant La Chapelle on day 6 (or similar)
- Farewell dinner in local restaurant in Bordeaux



EXCLUSIONS

- Meals, drinks unless specified in program
- Personal insurance and expenses
- Entrance fees to monuments, museums unless specified in program
- Additional wine tasting fees in the wineries
- Gratuities for the guide and driver



GENERAL CANCELLATION POLICY

Operator strictly adheres to its cancellation policy and will make no exceptions to the policy.

If Guest chooses to cancel his or her reservation, Operator must receive written notice of said cancellation in writing via certified mail, fax or e-mail sent to info@ophorus.com (with confirmation of receipt from Operator), and Guest shall be subject to the following cancellation fee schedule:

PAYMENT CONDITIONS AND CANCELLATION FEES FOR PACKAGES

Ophorus requires a deposit of 30% on booking confirmation with balance to be made at least 30 days prior to arrival (in case of last minute registration payment is expected immediately).

We accept payment by credit cards (Visa, Master card, American Express) or bank transfer (Wire transfer fees at the charge of the Guest). There is no charge or service fee for processing credit card payments except with American Express +3%. For any cancellation, the following fees will be deducted from the refund :

- 60+ days > 20€ fee per person
- 59 to 30 days prior to arrival - 30% of the overall price (deposit)
- 29 to 15 days prior to arrival - 75% of the overall price
- 14 days or less prior to arrival - no refund

No insurance for cancellation or assistance is included in the prices mentioned for all packages. Each customer has to check that he or she has the appropriate documents for their journey: a passport (with visa if necessary) or a valid ID card. No refund will be granted in case of lack or loss of ID documents. Eating, drinking and smoking on board the minivans are strictly forbidden (law of September 17th, 1977). All passengers are insured during the excursions while in the vans. The responsibility of Ophorus is limited to our insurance contract clauses.

PAYMENT CONDITIONS AND CANCELLATION FEES FOR GROUPS (LARGER THAN 8 PEOPLE):

Ophorus requires a deposit of 30% on booking confirmation with balance to be made at least 30 days prior to arrival (in case of last minute registration payment is expected immediately). We accept payment by credit cards (Visa, Master card, American Express) or bank transfer (Wire transfer fees at the charge of the Guest). There is no charge or service fee for processing credit card payments except with American Express +3%. A group is composed of more than 8 people and the rate is calculated according to a precise number of participants. The below cancellation policies apply to all the group.

In case one or several persons in the group have to cancel their tour, the price of the tour will be recalculated with the definite number of participants. The below cancellation policies also apply for the person(s) cancelling its/their participation.

- 60+ days > 20€ fee per person
- 59 to 30 days prior to arrival > 30% of the overall price (deposit)
- 29 to 15 days prior to arrival > 75% of the overall price
- 14 days or less prior to arrival > no refund

No insurance for cancellation or assistance is included in the prices mentioned for all packages. Each customer has to check that he or she has the appropriate documents for their journey: a passport (with visa if necessary) or a valid ID card. No refund will be granted in case of lack or loss of ID documents. Eating, drinking and smoking on board the minivans are strictly forbidden (law of September 17th, 1977). All passengers are insured during the excursions while in the vans. The responsibility of Ophorus is limited to our insurance contract clauses.