



Day 1 Friday, May 16, 2014

We will depart the USA to embark on this exciting wine journey to the Bordeaux Region of France.

Day 2 Saturday, May 17, 2014

Upon arrival at Bordeaux airport we will be met and transferred to our hotel in the city center. This afternoon we will embark on a walking tour of Bordeaux.

Tonight the group will gather for a Welcome Dinner at a local restaurant in Bourdeaux (drinks not included).

Hotel Burdigala (standard room) seven nights with breakfast

Contemporary elegance in the heart of Bordeaux, the wine capital. Never has a place been so aptly named. The Hotel Burdigala takes its name from the ancient Gallo-Roman settlement which became Bordeaux. Located just a stone's throw from the historic center which embodies all the charm of the modern day town, and is a UNESCO world heritage site since 2007. Behind the white stone lobby a stylish and discreet spirit, with friendly service is revealed. Restful and spacious, the rooms are havens of serenity. Enjoy gourmet cuisine at the 'LaTable de Burdigala' Restaurant or sip a glass of something wonderful in the intimate atmosphere of the Bacchus Bar. Wine lovers will find the regions greatest crus classes here. After all, is Bourdeaux not the wine capital of the world?

Day 3 Sunday, May 18, 2014

We will enjoy breakfast at the hotel before our departure to the town of Lege Cap Ferret to visit this typical oyster village where we will experience oyster tasting with a glass of white wine.

Lunch is at your leisure.

Weather permitting, we will take a boat ride to the city of Arcachon for a guided tour and some free time.

Day 4 Monday, May 19, 2014

We will enjoy breakfast at the hotel before our guide picks us up. We depart this morning to Saint-Emilion where we will enter a place entirely dedicated to wines. We will be welcomed by a wine specialist who will escort us throughout the day. Start in the Petit Salon of the boutique for a private lesson that will introduce us to the wine making process and we'll enjoy a wine tasting.

A gastronomic lunch will be served at one of the best Saint-Emilion restaurants.

This afternoon we will have the privilege to enjoy a private tour and wine-tasting at one of the most prestigious Saint-Emilion 1er Grand Cru (Chateau Canon, Chateau Beau-Sejour Becot or Chateau Pavie). These visits are very exclusive since they are usually reserved to professionals only.

Dinner is at your leisure.



Day 5 Tuesday, May 20, 2014

After breakfast at the hotel we will depart for a visit with the owner of a property producing Sauternes wine, a French sweet wine from the Sauternes region of the Graves section in Bordeaux. Graves is a wine district in France's Bordeaux region, characterized by the gravel soils (graves) after which it is named. We will stop for a wine tasting at Chateau Raymond-Lafon. The property was built in the mid nineteenth century by Raymond-Lafon (Family Meslier). Chateau Raymond-Lafon (Family Meslier) recent creation (1850), and therefore could not be distinguished in the 1855 classification. If there was a new classification, it probably would have its place amongst the top winess in the commune of Sauterness

Lunch is at your leisure

This afternoon we will enjoy a visit to the Chateau Filhot, a deuxieme Cru Supérieur wine from the Sauternes, Gironde region in the southern part of the Bordeaux vineyards known as Graves.

Dinner is at your leisure

Day 6 Wednesday, May 21, 2014

The group will split into two today to enjoy a culinary experience. The group size for each cannot exceed 12. You will be asked your choice at the time of your reservation.

Group 1: You will meet your hostess at her private chateau. After a cooking demonstration by your hostess, you will share lunch in the Orangerie of the Chateau. Succumb to the excellent quality of the wines served, all of which come from nearby vineyards. Balance of the day is at your leisure.

OR

Group 2: Enjoy a visit followed by a tasting lunch in the Graves region. Spend the morning and lunch in a private manor with the owner who retired from a property in St. Julien. You will have the unique opportunity to see some pieces of the painting collection of this art lover that are never shown to the general public. Balance of the day at is at your leisure.

The group will join together for dinner tonight at a gourmet restaurant in Bordeaux.

Day 7 Thursday, May 22, 2014

After breakfast the group will travel to the Domaine Remy Martin. Here we will have the pleasure of sampling Cognac tasting and enjoy a visit of the historical house.

Lunch is at your leisure.

This afternoon we will visit and do a tasting at the Chateau de Cognac. The Chateau was made a national asset during the French Revolution in 1789. After the Revolution, the Chateau was put up for sale and bought in 1796 by Baron Otard and his partners, the Dupuy d'Angeac brothers to set up the Otard Dupuy Company. In 1930 the Chateau passed in the hands of a Cognac Family.

Dinner is at your leisure.



Day 8 Friday, May 23, 2014

After breakfast the group will depart for a tasting at Chateau Margaux, one of four wines to achieve Premier cru (first growth) status in the Bordeaux Classification of 1855, or Chateau Kirwan. The wine produced here was classified as one of fourteen Troisiemes Crus (Third Growths) in the historic Bordeaux Wine Official Classification of 1855.

Lunch is at your leisure

This afternoon we will visit and do a tasting at Chateau Prieure-Lichine, a winery in the Margaux appellation of the Bordeaux region of France, in the commune of Cantenac. The wine produced here was classified as one of ten Quatrièmes Crus (Fourth Growths) in the historic Bordeaux Wine Official Classification of 1855. Additional tastings at Chateau d'Agassac, one of wines of the Haut-Médoc with the best scores and the most awards, and Chateau Pichon Longueville whose wine was classified as one of fifteen Deuxièmes Crus (Second Growths) in the original Bordeaux Wine Official Classification of 1855.

Tonight the Group will gather for a farewell dinner in Bordeaux.

Day 9 Saturday, May 24, 2014

We will enjoy breakfast at the hotel and transfer to the airport for departure back to the USA.

Prices, Terms, and Conditions

To confirm your reservations please contact **Carol Lekki**: 708.532.5450 / 800.535.2670 or carol@carolstravel.com.

Trip Cost:

\$5,399.00 per person double occupancy

\$5,899.00 per person single occupancy

Deposit due upon booking (\$950 per person)

**This price is based on a minimum of 24 participants. Space is Limited*

Included

- Roundtrip airfare on Air France from Chicago O'Hare
- 7 nights' accommodations at the 5-star Burdigala
- Entrance fees to sites included in the itinerary
- Breakfast Daily, 2 Lunches, 3 Dinners
- Private coach service when traveling with group
- English speaking guide service
- Gratuities for waiters and driver

Not Included

- Private transfers when not with group
- Meals other than those shown
- Availability of guide and coach other than as described in itinerary
- Trip cancellation and travel insurance
- Personal expenses
- Gratuities for guides/experts