

Château Le Pape  
Leognan France



# Dear Friends,

Thank you for your consideration of Charlemagne Wine Tours trip to the amazing wine region of Bordeaux. The trip consists of one night in Paris and four nights in Bordeaux. Bear in mind, I will be in Paris a few nights prior to your arrival.

\$6,500 per person is the total cost, excluding personal expenses in and around Paris, cabs to and from the restaurant, bar tabs, mini bar, etc. The trip will also require you to book your own flights.

Excellent wines are inclusive - should you wish to go a la carte, this obviously would be your at your own discretion!

Dietary restrictions should be stated beforehand. We will eat with set menus. There will be a choice of courses, but being forewarned of any restrictions will eliminate surprises.

Dress at dinner is smart. Sportcoat & tie for gentlemen may be required. However, casual in Paris.

Arrive in Paris and you will make your way to the hotel in the 6th Arrondissement. The Hotel Madison is charming and sophisticated in typical Parisian style. Rooms are somewhat smaller than American standards, but very comfortable, and have been more than satisfactory for my previous guests. A European style breakfast will be included at the hotel.

The next day we travel to Bordeaux, with TGV train, ground transportation transfers, all meals and lodging in Bordeaux, and the return trip to Paris included. Thereafter your expenses are your own responsibility.

\*On my last trip everybody took the opportunity to stay on in Paris for a few nights. If this is something you would like to do, book your flights accordingly, and I will of course make suitable hotel reservations on your behalf.



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# Itinerary —

## Day 1 - Saturday

Arrive in Paris for afternoon check in at the Hotel Madison (143 Boulevard Saint-Germain, 75006 Paris). Check-in is at 3:30 pm. If you arrive early, your baggage can be stored and delivered to your room upon check-in. The day is largely your own and we encourage you to explore the city at your leisure. Our hotel is located in the heart of the vibrant Saint-Germain-des-Près neighborhood in the 6th Arrondissement. The 6th is famous for its antique and art galleries, its beautiful parks such as the Jardin De Luxembourg, the Sorbonne University, and its cafés.

Just across the street is the Café Les Deux Magots, possibly the most famous left bank café along with the Café de Flore, which is just around the corner on the Boulevard St. Germain. (Hemingway, Sartre and Simone de Beauvoir all frequented the Deux Magots, whereas Picasso liked the Flore.)

That evening, we will dine together at La Fontaine de Mars, (129 Rue Saint-Dominique, 75007 Paris). This Parisian eatery features some of the best traditional bistro cooking to be found in Paris today. Truly cuisine française at its finest.

We can then retire for the evening. Or go out and find some trouble.

## Day 2 - Sunday

After breakfast and a relaxing morning stroll around the neighborhood, we'll take the TGV train from Paris Montparnasse to Bordeaux St Jean, departing Paris at 1:56pm. The train ride will take approximately 2 hours. The journey is equivalent to the distance from San Francisco to Los Angeles. When we arrive in Bordeaux, private transport will be at hand to take us to our residence.

We will arrive at approximately 5pm at Chateau le Pape where we will get settled in and acclimatize. Built in 1806 and completely renovated, Chateau Le Pape overlooks a 9-hectare vineyard. It is the private residence of the Wilmers family from New York who own chateau Haut-Bailly.

We'll enjoy a nicely prepared meal, with the house wine, and have a lovely evening. If the weather permits, we will eat on the terrace. The dinner will be accompanied by the house wine.

## Day 3 - Monday

We will have an early breakfast at 7:30 and leave by 8:15am. We have a relatively early appointment at Chateau Margaux, located on the Left Bank of Bordeaux, with Mr. Thomas Burke at 10am. Thomas is from NYC, a friendly American will be our host. Thomas is head of commercial matters at Margaux. This goes very well in our favor as a visit such as this is fairly rare.

We will have lunch at Chez Mimi in St Julien.. Can't wait. Great Bistro lunch in Bordeaux with lots of good conversation and fun.

At 2:15pm, we will visit Chateau Beychevelle in St Julien. The wines in St Julien have a perennial battle with the Margaux wines. They are both incredible. They are very soft and fine. Pauillac is a little more on the late drinking side for reference. Usually these visits can take up to 90 minutes, as one really wants to take it all in...

We have the final appointment of the day booked at 4pm at Chateau Cos D'estournel which is further north past the village of Pauillac. We will see some of the great estates from the roadside, such as Lafite and Latour, Pichon-Baron, Pontet-Canet... roll up your sleeves and get immersed. Cos is one of the great wines of the Bordeaux region. These wines take a long time to settle and consequently as you taste they may not be all that appealing, but the experience will linger long after the visit.

Dinner this evening will be at the restaurant next door at the property in the famous Smith-Haut-Lafite property, La Table Du Lavoir. This is more of an upmarket french bistro dining experience. It was perfect for a lazy Monday evening, good wine & food, excellent company. We will eat from the menu, not a la carte.



Clockwise from left: The dining hall of the restored wing of the Château de Fargues built in the 13th century, a photo from the cooking class at Château Haut-Bailly, a view of the Right Bank, and the private tasting room at Le Pape



## Day 4 - Tuesday

This day we'll do a deep dive into the wealth of offerings closer to our residence. We'll enjoy breakfast at our residence from 7:30-8:30 am, followed by a tour and private cooking class at Château Haut-Bailly with Anne lamy our in house chef at Château Haut-Bailly.

Following lunch, you have two options. You can visit the luxurious Caudalie Vinotherapie Spa, which is less than 1 mile away. This is the original Vinothérapie spa, featuring treatments that harness the antioxidant power of grapes and vine leaves. We highly suggest walking or biking to the spa, as the journey is quite picturesque and relaxing. The Estate has bicycles available for those who would like to ride there.

I have taken the liberty to arrange for the treatment known as the 100% Grape ritual over the half-day session in the afternoon. The treatment would take up most of the afternoon. Ladies I highly recommend... the surroundings are amazing, I would need to confirm the numbers of guests that will opt for the spa treatment. I have already taken care of the deposit. If you wish stay and enjoy lunch at the Château, The Chef Jean Charles is in house. I would say he is worthy of 2, if not 3, Michelin Stars. He is accurate, not fussy, and on point. Real traditional Cuisine Française at its very best.

For those who would rather stay at the estate for this period, there is a beautiful tasting room and we will have an enriching tasting class, tasting one or two different Bordeaux wines. I should also mention, that in case fatigue sets in, the grounds at Chateau-Le-Pape are beautiful, and one can always go to their room and catch some rest.

For dinner we have a special treat with Alexandre Lur Saluces and his son Philippe Lur Saluces at Château de Fargues in the Sauternes region. Our Chef for this dinner is Benjamin Tournel, (1 michelin Star). The trip to Fargues will be approximately 40 minutes there and back. Fargues has been making wine since the 15th century.

*Pictured on the previous page: The tradition of burning the old wood from the previous harvest which takes place during the winter months, preparing the vines for the summer flowering.*

## Day 5 - Wednesday

On Wednesday, we'll explore the Right Bank, Pomerol and St Emilion. After breakfast we have a morning appointment at La Conseillante 10:30am. A lot of this trip is about taking in the visual differences between the Medoc and the right bank. The Medoc is known for its large estates, now mainly owned by large corporations, and the average size of a vineyard could be 20-30 acres. The right bank is all about the family owned domains which have stayed within the families for generations.

The right bank is more merlot and Cabernet Franc driven, whereas the left bank is more cabernet Sauvignon driven. There is a huge commercial element to these estates, but the estates are owned by bluechip companies such as LVMH, Chanel, AXA and the like.

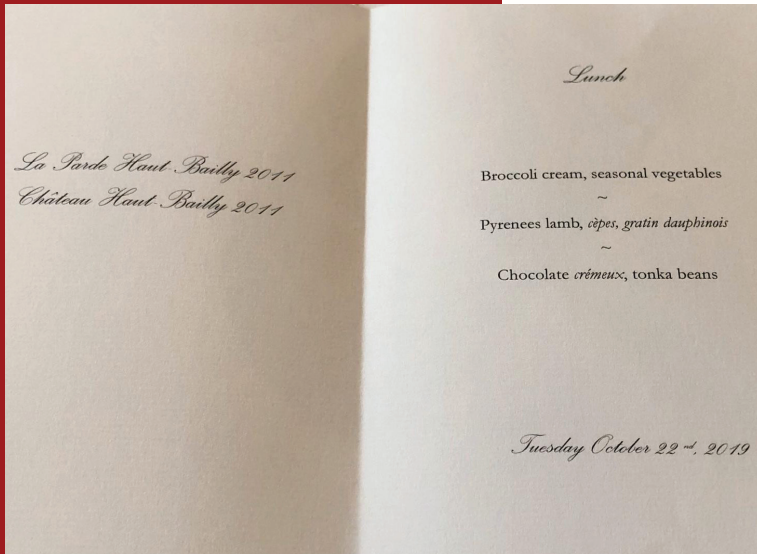
We'll have a relaxing lunch at 12:45pm at Le Clos Mirande in Puisseguin St Emilion. This bistro overlooks a lush hilly landscape, tucked away in the hills outside of Saint Emilion.

At 2.45pm we will visit Chateau Valandraud St Emilion, a premier grand cru classed wine owned By Mr Jean Luc Thunevin.

Our closing dinner that evening will be at Château Haut-Bailly at 8:15pm. We will have a cocktail at 7:45 in the Chateau Haut-Bailly, and perhaps meet with Veronique Saunders who runs the estate. Jean Charles Poinsot is our chef, and the dinner will be accompanied to 3 wines from Château Haut-Bailly.

## Day 6 - Thursday

Transport will take the group to Bordeaux TGV St Jean for departure to Paris after breakfast.



Here is an example of a menu from last year's trip. The food, setting and ambiance are of the highest quality

## Before you go:

What to pack: In October Bordeaux can be warm, not unlike LA. Bring a sports coat and smart casual attire, a tie, and town shoes. An anorak in case it is raining or cold. It is never too cold in Bordeaux as we are not too far from the ocean, however it merits a jacket that will protect in case. Ladies, during the field trips, walking shoes are advisable, and a jacket in case of inclement weather. Please make sure your passports are up to date, very important. I would advise light baggage travelling. This estate is perfect for a little local vineyard exploration, there are bikes in the bike shed, and if it is warm enough, there is the most amazing pool and a hot tub to bathe in. Bring swim attire. There is no need to bring dressing gowns etc, as they are provided in the rooms.

These estate visits can be intense and what I would ask is that we have an open mind regarding the history and culture and the families behind the wines. All of the estates we are visiting are internationally well known & held in the highest regard.

Whilst we have not previously had any problems, it would be wise to be prepared: Please assess your travel/medical insurance. Covid 19 vaccination cards will more than likely be necessary. I would ask that you have this please. Also before flying it may also be necessary to have a negative Covid test to fly 48h beforehand.

## Questions? Concerns?

Contact Karl at (646) 322-3658

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