

The International Wine & Food Society  
*IWFS* Americas Inc.

*Presents*

# **PARIS & BORDEAUX WINE FESTIVAL**

**May 14-23, 2026**



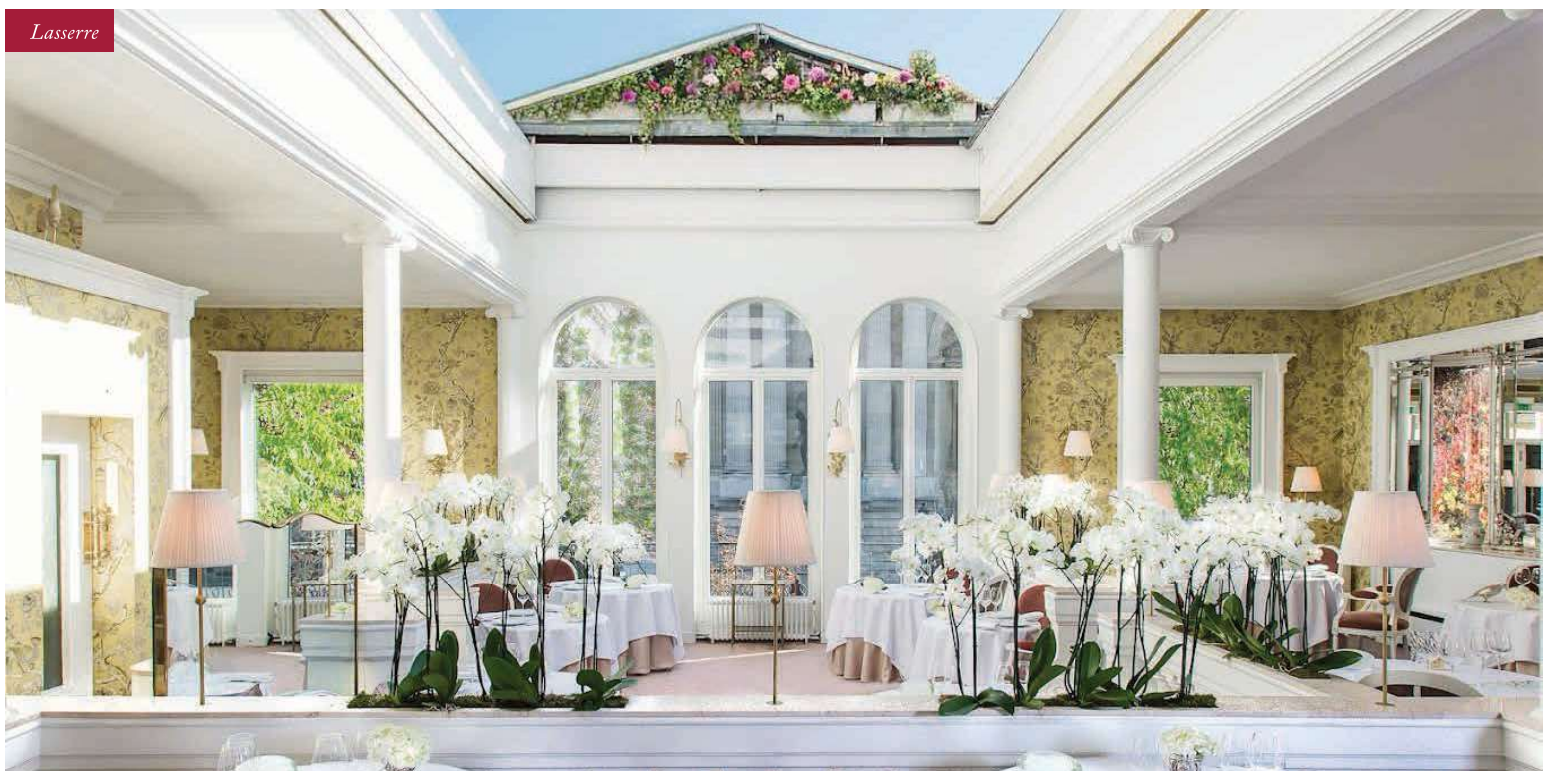
# PARIS ITINERARY MAY 14-16, 2026

Day 1: Thursday, May 14, 2026

Arrival & Welcome Dinner

Check-in to the legendary 5-star Palace hotel, Le Bristol Paris

Dinner at Lasserre, Michelin 1\*





Day 2: Friday, May 15, 2026

Guided Tour of Château de Versailles

Lunch at *Restaurant La Flottille*, nestled on the edge of  
Versailles' Grand Canal

Private Dinner Cruise aboard *Ducasse sur Seine*

Versailles



Ducasse sur Seine



## Day 3: Saturday, May 16, 2026

(OPTIONAL) Cooking Class at Le Cordon Bleu (24 participants)



Day to explore Paris

Dinner at a gastronomic restaurant, Michelin 3\*

Group divided in 3 restaurants:

Le Gabriel, Chef Jérôme Banctel (30 people)

Pierre Gagnaire (30 people)

Le Pré-Catelan, Chef Frédéric Anton (40 people)





# BORDEAUX ITINERARY MAY 17-23, 2026

## Day 4: Sunday, May 17, 2026

Travel from Paris to Bordeaux on the TVG

Check-in to the InterContinental Bordeaux – Le Grand Hôtel  
(breakfast included daily)

Welcome Cocktail Dinner at Palais de la Bourse

*InterContinental Bordeaux*



**Day 5-8: May 18-21 , 2026**

**(DURING THE DAY)**

### Vineyard Visits in Bordeaux

Transfer to the vineyard in sub-groups – each group visits the following over the course of the four days, Margaux, Saint-Émilion, Saint-Julien and Sauternes/Graves:

**MARGAUX** – Visit Château Palmer – Walk through the vineyard, tour the state-of-the-art cellar, a tasting of Château Palmer and lunch paired with their wines

**MARGAUX** – Visit and Tasting at Château Margaux including a vintage of Pavillon Rouge and a vintage of Château Margaux itself

*Château Palmer*





SAINT-ÉMILION - Free time in the morning to stroll the charming village

SAINT-ÉMILION - Visit and Tasting at Château Lassègue then lunch at  
Château Hôtel Grand Barrail restaurant

SAINT-ÉMILION - Visit and Tasting at Château Figeac



SAINT-JULIEN – Blending Workshop and Lunch at Château Branaire-Ducru- The estate will present a rare and confidential tasting, a micro-cuvée, never released to the public.

SAINT-JULIEN - Afternoon Visit and Tasting at Château Pichon Baron



SAUTERNES & GRAVES – Sauternes Paring and Cooking  
Experience at Château Guiraud

SAUTERNES & GRAVES – Visit and Tasting at Château Carbonnieux





## Day 5 & 6: Dinner in Bordeaux

Imperial Library of Millésima - wines include Mouton Rothschild, Lèoville Las Cases and Cos d'Estournel, all 2005 Vintage

Restaurant Le Prince Noir

*Pichon Baron*



## Day 7 & 8: Dinner in Bordeaux

### Le Pressoir d'Argent, Michelin 2\*

La Cave Du Château – in the private cellar of the elegant Pavillon Catelan – Wines include Château La Mission Haut-Brion and Château Haut-Brion, both 2006 vintages





Day 9: Friday, May 22, 2026

Behind the Bottle: Winemaker's Morning Gathering in the Saint-Emilion salon of the Hotel- meet passionate winemakers and taste a curated selection of wines

Lunch served to complement the tasting

Free afternoon to explore

Black-Tie Gala Dinner at Château Pavie, Premier Grand Cru Classé A in Saint-Émilion- Menu specially crafted by Michelin 2\* Chef Stéphane Carrade

