



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

Presents

PARIS & BORDEAUX WINE FESTIVAL

April 21 – 29, 2022

PARIS ITINERARY

April 21 – 24, 2022

DAY 1: *Thursday, April 21*

Arrival & Welcoming Dinner

- Individual arrivals in Paris
- Check-in to your hotel in Paris
- **Dinner at Le Laurent, 1* Michelin**
- Night at Mandarin Oriental, Paris

DAY 2: *Friday, April 22*

Paris will always be Paris!

- Visit of **La Fondation Louis Vuitton**
- **Cruise lunch on the Seine River**, on a private boat
- **Dinner show at Le Lido** (famous Parisian cabaret)
- Night at Mandarin Oriental, Paris

DAY 3: *Saturday, April 23*

Leisure Day & 3* Michelin Experience

- Full day at your leisure, using the Paris museum pass.
- **Gala dinner at a gastronomic restaurant, 3* Michelin** - Group divided in 3 restaurants:
 - Pavillon Le Doyen**, Chef Yannick Alléno (30 people)
 - Restaurant Guy Savoy** (30 people)
 - Le Pré-Catelan**, Chef Frédéric Anton (40 people)
- Night at Mandarin Oriental, Paris

DAY 4: *Sunday, April 24*

Departure

- Pick up of your luggage at your hotel (8am) / Delivery at your hotel in Bordeaux at 5pm (in your room)
- Departure from Paris and transfer to the station by bus
 - Train to Bordeaux

DAY 1

Welcoming Dinner



Dinner at Le Laurent, 1* Michelin

With its bay windows looking out over the trees in the garden, the restaurant's dining room is bathed in natural light.

In a privatized venue, enjoy a Champagne aperitif with amuse-bouches followed with a 4-course menu, wine and beverages included.



DAY 2

Paris Will Always Be Paris

Visit the Fondation Louis Vuitton

In 2006, at the behest of Bernard Arnault, the LVMH group created the Fondation Louis Vuitton. Designed by the American architect Frank Gehry, it falls in line with the Groups' efforts to promote art and culture over the last 20 years. A private cultural initiative, the Fondation Louis Vuitton's aim is to promote and support contemporary artistic creation for a wide French and international audience.

This great architectural exploit has already taken its place among the iconic works of 21st-century architecture.

The collection comprises a constantly evolving body of works that naturally falls into four categories: Contemplative, Pop, Expressionist, Music & Sound. Since the Fondation opened, 268 pieces by 102 artists have been displayed.

From February 24th 2021, the Fondation is devoting an exhibition to the collection of the Morozov brothers, Mikhail Abramovich and Ivan Abramovich, two Russian patrons and collectors. A retrospective imagined in partnership with the State Hermitage Museum in St. Petersburg, the Pushkin State Museum of Fine Arts and the State Tretyakov Gallery in Moscow.

A beautiful collection of modern French and Russian art, brought together at the beginning of the 20th century, including many paintings by great masters, such as Renoir, Picasso, Monet or Matisse.

DAY 2

Paris Will Always Be Paris



Cruise Lunch on Private Boat “The Paquebot” Discovering Paris... From the River!

Enjoy a 3-hour cruise on the Seine and admire the historic buildings of Paris. In a privatized yacht, comfortably seated, you will have all the time to relax and discover Paris. An experience that has no equal!

Faithful to the golden age of transatlantic vessels, this illustrious, giant of a yacht follows the same course of the Seine from that era, taking in the triple bridge, bulwarks and majestic chimneys. Experienced in the art of hosting large events, this 1000 m² river palace can cater a sit-down lunch up to 400 guests.

On board, a refined lunch will be served. A variety of cold and warm savory bites, followed by sweet bites.



Show Dinner at Le Lido, Famous Parisian Cabaret

Welcome to an ode to a Paris of sparkling lights and glittering feathers. Welcome to the “Paris Merveilles” revue, the new show from director Franco Dragone. Sensual, intimate, elegant and spectacular, this waking dream will take your breath away and leave you dazzled. Welcome to a fantastic whirlwind of technological wizardry led along by the most beautiful girls in the world.

Queue-cutter access & greeting and privileged seating for one of the most renowned Parisian cabaret.

DAY 3

Full Day at Your Leisure



Musée du Louvre



Musée d'Orsay



Musée Picasso



Musée Rodin

Enjoy the Day While Visiting the Museums of Your Choice with the Paris Museum Pass

Enjoy your free day to visit the museums of your choice within the 50 Parisian most renowned museums and monuments included in your 2 days Paris Museum Pass. www.ParisMuseumPass.fr

It includes an unlimited access to permanent exhibitions and public transport within Paris for the whole day.

Please note the "queue-cutter" aspect of the pass cannot always be guaranteed in certain sites operating an access system that requires the production of a free ticket or when there are security checks in place or limited regulated access for security reasons.

DAY 3

3 Michelin Experience*

Group divided in 3 restaurants



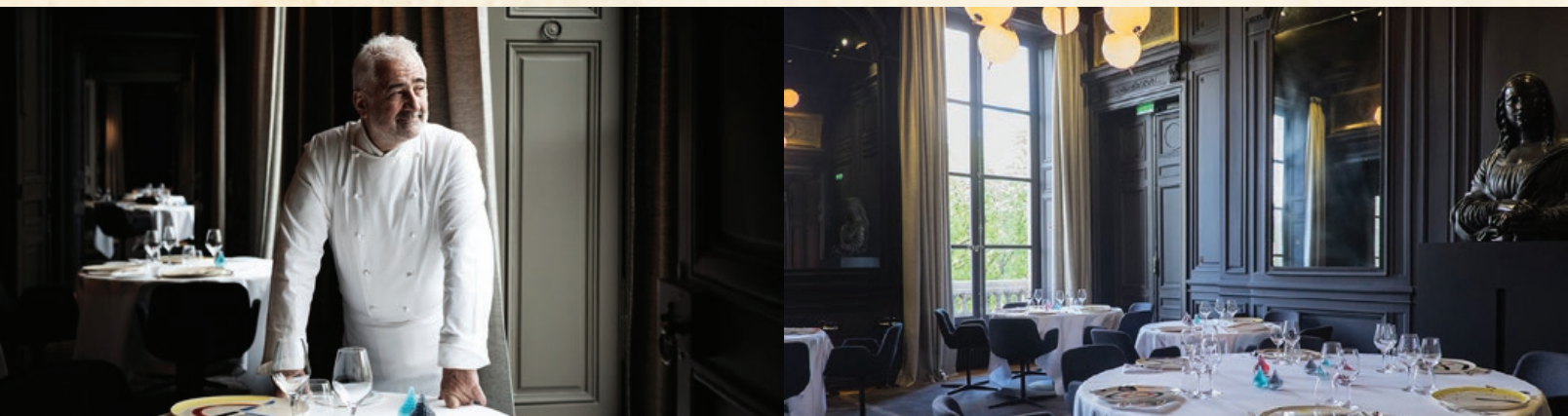
Dinner at Le Pavillon Ledoyen Chef Yannick Alléno

Ideally located on the world's most beautiful avenue and just a step away from the Place de la Concorde and the Grand Palais, the Pavillon Ledoyen will welcome you in the heart of Paris.

A place for celebration where each event becomes a unique occasion. A house where you will be welcomed, as if at your own home, with kindness, sincerity and attention.

Elegance and conviviality are keywords in this house of chefs which, for more than two centuries, has set the decor to the most beautiful events.

Multi-starred chef Yannick Alléno advocates a French cuisine which draws its strength from a strong heritage but is also ambitious in its creativity. He has developed a visionary approach to the culinary arts in which know-how and excellence are combined with audacity and pushes boundaries to better experience new flavors and exalt tastes.



Dinner at Guy Savoy

Restaurant Guy Savoy, ranked amongst the very best in every gastronomic guide, is situated in Monnaie de Paris, spread across six 18th century salons offering views onto the Seine, the Louvre, the Pont Neuf and the Institut de France.

Here architect Jean-Michel Wilmotte imagined a setting both restrained and contemporary, where works of art stoke the fires of modernity and where the dining table becomes a veritable theatrical stage, focusing and capturing light.

Guy Savoy's dining room is one of conviviality, warmth and impeccable service, where the cuisine expresses the sensitivity of a chef wholly at ease in this modern era. As Guy Savoy puts it, "Cuisine is the art of instantly transforming produce rich with history into joy."

DAY 3

3 Michelin Experience*

Group divided in 3 restaurants



Dinner at Le Pré Catelan Chef Frédéric Anton

When walking inside the restaurant, you will be amazed by how interior architect Pierre Yves Rochon has created a stunningly modern concept in touch with its environment while preserving the elegance and rich history of the house.

Opened in 1856, Le Pré Catelan quickly became a resounding success: its bucolic site, the quality of the orchestras and the refinement of the parties made it one of the most popular places in the capital.

In 2007, thanks to the talents of Chef Frederic Anton, the restaurant of Le Pré Catelan received 3 stars in the Michelin Guide. In fact, Chef Frederic Anton is driven by a passion for cooking and an immoderate taste for quality and beauty. His cuisine is a 'cuisine d'auteur', complex without being complicated, brilliant but not demonstrative.

DAY 4

Transfer Paris / Bordeaux by Train

Transfer Paris / Bordeaux by Train

TGV from Paris Montparnasse to Bordeaux Gare Saint-Jean: 2 hours

Privatization of 2 coaches

Luggage service:

Independent routing of your luggage between the 2 hotels.

You will not need to carry your luggage in the train.



BORDEAUX EXCLUSIVE WINE TOUR

April 24 – 30, 2022

Bordeaux City

European Best Destination in 2015, La Cité du Vin launched in 2016, best city to visit in 2017 by Lonely Planet...After a 15-year full makeover, Bordeaux, with its blonde stone façades, has recovered its 18th-century splendor, confirmed by the historic city centre's recognition as a UNESCO World Heritage Site. Besides being the World Capital of Wine, Bordeaux has become an attractive city offering a fine lifestyle, classic and contemporary architecture gems as well as a lively gastronomy.

Bordeaux Vineyards

Known worldwide, born of the bond between a great terroir and the people who have cultivated it since Roman days, Bordeaux vineyards boast a diversity reflected in the number of its different appellations.

Within that patchwork, a hierarchy of quality has emerged over the years, endorsed by successive classifications, with the Grands Crus Classés at the apex.



Château Haut-Brion



Château Lafite Rothschild



Château Mouton Rothschild

BORDEAUX ITINERARY

April 24 – 30, 2021

DAY 4: *Sunday, April 24* **Arrival & Welcome Dinner**

- Arrival at Bordeaux station. Transfer to your hotel by bus.
- Check in to your hotel: InterContinental Grand Hôtel Bordeaux 5*
 - Visit of the interactive Museum: La Cité du Vin
- Welcoming cocktail dinner at La Cité du Vin with its President, Sylvie Cazes
 - Night at InterContinental Grand Hôtel Bordeaux

DAY 5: *Monday, April 25* **Vineyard Visit & Dinner in Bordeaux**

- Transfer to the vineyard in sub-groups. Each group will have its own guide and driver.

GROUP A <i>25 People</i>	GROUP B <i>25 People</i>	GROUP C <i>25 People</i>	GROUP D <i>25 People</i>
Médoc (Margaux / Pauillac)	Saint-Émilion	Graves / Sauternes	Médoc (Pauillac)

- Dinner at restaurant **Le Chapon Fin** & restaurant **Le Gabriel**, (both in Bordeaux city centre, at walking distance from your hotel). *50 people in each restaurant.*
 - Night at InterContinental Grand Hôtel Bordeaux.

DAY 6: *Tuesday, April 26* **Vineyard Visit & Dinner in Bordeaux**

- Transfer to the vineyard in sub-groups. Each group will have its own guide and driver.

GROUP A <i>25 People</i>	GROUP B <i>25 People</i>	GROUP C <i>25 People</i>	GROUP D <i>25 People</i>
Graves / Sauternes	Médoc (Pauillac)	Médoc (Margaux / Pauillac)	Saint-Émilion

- Return to Bordeaux.
 - Transfer to the restaurant (15 to 20-minute drive).
- Dinner at restaurant **Le Chapon Fin** & restaurant **Le Gabriel**, (both in Bordeaux city centre, at walking distance from your hotel). *50 people in each restaurant.*
 - Night at InterContinental Grand Hôtel Bordeaux.

DAY 7: *Wednesday, April 27*

Vineyard Visit & Dinner at a Gastronomic Restaurant

- Transfer to the vineyard in sub-groups. Each group will have its own guide and driver.

GROUP A <i>25 People</i>	GROUP B <i>25 People</i>	GROUP C <i>25 People</i>	GROUP D <i>25 People</i>
Médoc (Pauillac)	Médoc (Margaux / Pauillac)	Saint-Émilion	Graves / Sauternes

- Return to Bordeaux.
- Gastronomic dinner at **Le Pressoir d'Argent** (2 Michelin stars) & **La Grand' Vigne** (2 Michelin stars)
50 people in each restaurant – Bus transfer needed for La Grand' Vigne.
 - Night at InterContinental Grand Hôtel Bordeaux.

DAY 8: *Thursday, April 28*

Vineyard Visit & Dinner at a Gastronomic Restaurant

- Transfer to the vineyard in sub-groups. Each group will have its own guide and driver.

GROUP A <i>25 People</i>	GROUP B <i>25 People</i>	GROUP C <i>25 People</i>	GROUP D <i>25 People</i>
Saint-Émilion	Graves / Sauternes	Médoc (Pauillac)	Médoc (Margaux / Pauillac)

- Return to Bordeaux.
- Gastronomic dinner at **Le Pressoir d'Argent** (2 Michelin stars) & **La Grand' Vigne** (2 Michelin stars)
50 people in each restaurant – Bus transfer needed for La Grand' Vigne.
 - Night at InterContinental Grand Hôtel Bordeaux.

DAY 9: *Friday, April 29*

André Simon Lecture, Leisure Day & Gala Dinner

- Breakfast at your hotel.
- 10h30 / 13h: Lecture with Suzanne Mustacich at your hotel
- Lunch and Afternoon at your leisure to enjoy free time in Bordeaux.
 - Exceptional Gala Dinner at Bordeaux Palais de la Bourse
 - Night at InterContinental Grand Hôtel Bordeaux.

DAY 10: *Saturday, April 30*

Departure

- Breakfast at your hotel and check-out.
- Individual transfers to the station or the airport with private drivers.



DAY 4

Arrival in Bordeaux

Visit of the Permanent Tour of the Cité du Vin

*A unique place devoted to the cultures
of wine opened in 2016*

Embark on an immersive, sensory adventure to discover the cultures and civilizations of wine.

In an open exhibition space occupying more than 3,000 m², nearly twenty different themed areas invite you to take a voyage of discovery and enjoy a unique experience exploring the many and varied facets of wine across time and space.

A visit to the permanent tour also includes the travel companion, a free, innovative tool available in eight languages.

The exhibition space will be privatized for your group.



Personal Welcome by Sylvie Cazes

A leading woman in Bordeaux wine industry, Sylvie Cazes is President of La Cité du Vin (Fondation pour la Culture et les Civilisations du Vin).

She is also the joint owner of Château Lynch-Bages, Grand Cru Classé in Pauillac, owner of Château Chauvin, Grand Cru Classé in Saint-Émilion, of gastronomic restaurant Le Chapon Fin and wine tour agency Bordeaux Saveurs.

Enjoy this unique moment in her company!





Welcoming Dinner at La Cité du Vin—Hall Garonne *Alternative Offered to Ensure Distancing*

Located on the ground floor of the Cité du Vin, the Hall Garonne can host seated dinners with up to 250 people and has a direct access to the gardens and the terraces of La Cité du Vin.

GRAVES & SAUTERNES

Private Visit and Tasting at Château Haut-Brion & La Mission Haut-Brion

*Premier Grand Cru Classé,
Pessac-Leognan Appellation*

This impressive château in the Graves region is a miraculous survivor of urban sprawl. The estate's microclimate has become warmer over the years due to the proximity of the city of Bordeaux. As a result, grapes at Haut-Brion are some of the earliest ripening in the Gironde region, always a few weeks ahead of most other estates. The exceptional vineyard covers an area of 51 hectares.

The private cellar visit and wine tasting will unveil the secrets of the making of this Premier Grand Cru Classé in the Pessac-Léognan appellation.



Private Visit & Lunch at Château Haut-Bailly

*Grand Cru Classé,
Pessac-Léognan Appellation*

Upon arrival, you will be amazed by the serenity and magic of the place. The old vines, the harmonious unity of the various buildings, the attention to detail and the elegant atmosphere of the reception rooms will seduce your guests.

Your group will enjoy a cellar visit of this famous Château.

You will continue with a refined and exclusive lunch served in the ballroom of the Chateau and enjoy seasonal ingredients enhanced by the culinary creations of chef, accompanied by wines from the property.



Private Visit & Tasting at Château d'Yquem

*Premier Grand Cru Classé,
Sauternes Appellation*

Experience the magic of Yquem: A visit to 400-year-old Château d'Yquem entails discovering an estate that places a premium on art and craftsmanship to produce a rare wine.

After a private guided tour, you will enjoy a tasting of one vintage of Y d'Yquem and one vintage of Château d'Yquem.



MÉDOC *Margaux & Pauillac*



Cooking Class & Lunch at Château Kirwan

Grand Cru Classé, Margaux Appellation

Enjoy a getaway in the famous Médoc appellation. The quality of its soils and, by extension, of its wines, the majesty of its properties and its legendary wine route make Médoc an essential.

Situated on the Cantenac Plateau, overlooking the Garonne River, the terroir of Kirwan displays its uniqueness as the pride of the Margaux appellation. Dressed with a hat and an apron, you will discover and experiment the secrets of culinary preparations offered by the Chef. The cooking class will be followed by a visit of the cellars and the degustation of your own creations paired with the Château's wines.



Cellar Visit & Tasting at Château Lafite Rothschild

Premier Grand Cru Classé, Pauillac Appellation

While the first known reference to Lafite dates to 1234 its mention as a medieval fief dates to the 14th century, the ongoing search for excellence is predominant in the Château's history.

The circular cellar room, constructed under the supervision of the architect Ricardo Bofill and intended for the ageing of wines in their second year, is characterized by its unusual octagonal shape and an arch supported by 16 columns.

"Lafite has a soul, a beautiful, generous, kindly soul. Lafite turns bare earth into heaven. Lafite is harmony, a harmony between man and nature, because without our magnificent winegrowers, nothing would be accomplished." — Baron Eric de Rothschild



MÉDOC *Pauillac*

Private Visit & Tasting at Château Mouton-Rothschild *Premier Grand Cru Classé, Pauillac Appellation*

Enter a universe of art and beauty: Mouton-Rothschild symbolizes a true art of living. This is a magical place, where so many creators, forms, cultures, religions witness the eternal and fruitful dialogue between art and wine.

You will enjoy a visit focusing on the artistic angle of the Château, with the grand vat room, the Museum of Wine in Art and the exhibition "Painting for the Labels."

At the end of your visit, you will taste one vintage of Château Mouton-Rothschild.



Gourmet Lunch at Restaurant Cordeillan Bages (1* Michelin) *Pauillac Appellation*

On the Route des Châteaux, this 17th century Chartreuse invites you to discover true Art de Vivre. The Chef refines the products of the South West and proposes a delightful dialogue between a contemporary cuisine and the Bordeaux Grands Crus.

Amuse-bouche, 3-course menu, 2 glasses of wine, water and coffee.



Private Visit & Tasting at Château Haut-Batailley *Grand Cru Classé, Pauillac Appellation*

In 2017, the Cazes family, which heads Château Lynch-Bages, became new owners of Château Haut-Batailley, an 1855 Grand Cru Classé in Pauillac owned previously by the Des Brest-Borie family. Both families have had strong roots in the Pauillac and Médoc landscape for generations.

You will be received as VIP guests and will enjoy during this visit an exclusive tasting: **en Primeur wines of the family properties (Châteaux Lynch-Bages, Château Haut Batailley & Château Ormes de Pez) and 1 vintage of Château Lynch Bages (bottled).**



SAINT-ÉMILION

Wine Blending Workshop & Cocktail Lunch at Château de Ferrand *Grand Cru Classé, Appellation Saint-Émilion*

“Even the road to Château de Ferrand, winding between the vines and beautiful houses, offers great promise. The promise of an opportunity to discover a very special site. Ferrand is more than just a Bordeaux wine estate.

It is a beautifully-preserved oasis of greenery, a piece of heritage carefully restored by craftsmen in line with the codes and criteria of its origins.

To share this experience, a passionate team will welcome you and lead you through a select program designed to meet your expectations and make your dreams come true.”—Pauline Chandon-Moët

In the company of the property’s sommelier, enjoy a visit of the cellars and take part in a wine blending workshop. Wine blending is a specificity of Bordeaux wines which are mainly blends of different grape varieties. Taste the varieties and combine them to experiment and create a better blend than the person next to you!

After the workshop, enjoy an exclusive wine tasting and a convivial cocktail lunch, paired with the wines of the Château.

Private Guided Visit of the Medieval Village of Saint-Émilion

Your guide will take you through the medieval cobblestone streets, from the city’s ramparts to the heart of the ancient monasteries.

He will explain the background of Saint-Émilion’s unique underground monuments. The tour covers several centuries of history and legends from the time of the monk Émilion to the carving out of the amazing monolithic church. You will be able to see paintings in the Chapelle de la Trinité and learn the secrets of the catacombs. This visit to four major monuments amounts to a condensed history of Saint-Émilion!

Private Visit & Tasting at Château Cheval Blanc

Premier Grand Cru Classé, Saint-Émilion Appellation

There are some exceptional wines in the world. Cheval Blanc is one of them. Its unique terroir and the unusual proportion of Cabernet Franc, combined with Merlot, gives Cheval Blanc a unique and timeless identity, producing a wine which has the capacity to be good at any age. People sometimes speak of absolute art when referring to it.

The single sweep of the Cheval Blanc vineyard assumed its final form in 1871. The wine obtained premier Grand Cru classé classification in 1954, a supreme distinction that has since been regularly confirmed in every decade. Bernard Arnault and Baron Frère acquired the estate in 1998, bringing a breath of elegant modernity and new vitality.

The parcels of vines, tended like a Japanese garden, are planted with two varieties, Merlot and Cabernet Franc. Cheval Blanc may justifiably be regarded as Haute Culture applied to wine.



DINNER IN BORDEAUX *Days 5 & 6*



Dinner at Le Chapon Fin

From the first hours of the twentieth century, the Chapon Fin was a must-go, where all world artists, leaders, and politics (Toulouse Lautrec, Sarah Bernhard, Aristide Briand, Alfonso XIII, Clemenceau, Poincaré ...) found themselves and had their habits.

Be amazed by the incredible scenery of Le Chapon Fin, and by the inventive cuisine of its young chef, Cédric Bobinet, who sources the best produce of the Southwest gastronomy.

The restaurant will be fully privatized for your group and is located within the city centre, just 5 minutes away from your hotel.



Dinner at Restaurant Le Gabriel

Le Gabriel, founded in 2009, was acquired at the beginning of 2019 by Château Angélu. It thus passed into the hands of a family who are deeply attached to the region and its prestige –the de Boüard de Laforest.

After the purchase of Le Logis de la Cadène in Saint-Émilion in 2013, it was only natural that Bordeaux, the capital of gastronomy and great wines, should be where Stéphanie de Boüard-Rivoal continued the diversification and development of the family's activities in the fine-dining sector.

DINNER IN BORDEAUX *Days 7 & 8*



Dinner at Le Pressoir D'argent (2* Michelin)

Gordon Ramsay's Michelin-starred restaurant can be defined as a masterpiece, an ageless landmark of excellence reflecting the talent of its chef.

The name of the restaurant derives from the extremely rare presence of a solid silver lobster press in the dining room—one of only five in the world. It was made by the house of Christofle, and watching it in action brings home to you how astonishing creative cooking can be: it is an art where flavour is refined down to the minutest detail.

The menu will be composed of a selection of dishes tactfully influenced by the cooking of Aquitaine which is famous as much for its cuisine as for its wines.

Restaurant privatized for your group (50 people)



Dinner at La Grand' Vigne (2* Michelin)

Set in a former orangery, modeled on an ornamental, 18th-century glasshouse, La Grand' Vigne restaurant invites you to savor the chef's brilliant and well-grounded cuisine. Located at Château Smith Haut Lafitte.

Chef Nicolas Masse has developed close relationships with local fishermen, livestock breeders, and market gardeners on the Atlantic coast and in the Graves countryside, who supply him with seasonal produce. His honest, tasty and healthy cuisine is magnified by the excellent wine pairings offered by the head sommelier.

Pre-dinner tasting at Château Smith Haut Lafitte followed by a 5-course Tasting Menu with wine pairing, coffee, tea and mineral water included.

DINNER IN BORDEAUX *Day 9*



©Andrea Schmitz



André Simon Lecture by Suzanne Mustacich

Suzanne Mustacich is an author, speaker, journalist, editor and consultant.

She is a contributing editor at *Wine Spectator* magazine and the author of *Thirsty Dragon: China's Lust for Bordeaux and the Threat to the World's Best Wines*. She has a background as a television producer and screenwriter. She recently finished her first novel.

As a print journalist, she has previously reported for Agence France Presse, Wine Life (China), and Wine Business International.

She holds a BA from Yale University in Economics and Political Science, the DUAD enology diploma from the University of Bordeaux and an MA in Creative Writing (Crime Fiction) from the University of East Anglia.

She lives in Bordeaux with her family.



Gala Dinner at Palais de la Bourse

Bordeaux Palais de la Bourse is a unique and prestigious venue, located in the very heart of the city around historical buildings, reflecting the cultural heritage of Bordeaux.

The gala dinner will take place in the Grand Hall (1500 sqm).

DAY 10 *Saturday, April 30*

Departure

- Breakfast at your hotel and check-out.
- Individual transfers to the station or the airport with private drivers.



[*Click Link to view and register for Paris & Bordeaux Wine Festival.*](#)

Airfare and Hotel accommodations are not included in the festival price.

All attendees must register and stay at the Mandarin Oriental in Paris and InterContinental Bordeaux – Le Grand Hotel.

Reservation links for both hotels will be forthcoming and will include our special rates and promo codes.

We reserve the right to make changes to any parts of this Paris & Bordeaux Wine Festival.

Please see the cancellation policy on the registration page.

