



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

Presents

Paris & Bordeaux Wine Festival

May 14-23, 2026

“The Bordeaux classification system is a defense of the status quo, but the wines themselves can gracefully for decades.” –Robert Parker



When 5000-1 underdog Leicester City won the Premier League in 2015-16, or when the USA men’s team beat the Soviet Union in the Miracle on Ice in 1980, the world took notice. That the favored Los Angeles Dodgers won their second straight World Series last year—no one really noticed.

Bordeaux is the undisputed heavyweight champ of red wine. The Judgment of Paris became renowned because Napa won a single tasting. Everybody tries to compare their wines to Bordeaux benchmarks. People are always comparing Super Tuscans or Washington State wines to Bordeaux, never the other way around. These wines have sat at the tables of kings and emperors long before modern France even existed. Eleanor of Aquitaine helped establish the English market for Bordeaux wines in the 12th century. When Thomas Jefferson went to France in the late 18th century, Bordeaux was already established as the preeminent wine region of the world.

The Bordeaux Wine Official Classification of 1855 cemented Bordeaux’s global reputation. Commissioned by Napoleon III for the Exposition Universelle de Paris, it ranked the top Châteaux (primarily in the Médoc and Graves) and created a lasting framework for prestige and price. While the positioning has changed slightly over the centuries, no one can deny that the ratings hold up fairly well today.

Over the next ten days, we will be immersed in this incredible wine culture. We will visit historic sights and eat fabulous meals, but mostly we will indulge in some of the greatest wines ever made. The list is in the program. It is a sight to behold.

I don’t feel I need to say a lot about the wines; they are among the most coveted in the world. I do want to say something about festivals. We have 78 members on this trip, from the Americas to Europe and Asia. We are getting

together not just to enjoy the wine and food but to meet others who share our interests from around the world. I have personally made friends at festivals and broadened relationships with people I had met previously. In a time of worldwide strife, I hope everyone agrees how fortunate we are.

You will hear plenty over the next week and a half from me about all sorts of things, but I want to offer my heartfelt thanks to Steve Greenwald and Andrew Jones for organizing this incredible event—not just once, but twice in five years. Make sure you stop and thank them for all they have done. 🍷

*Chris Ankner, Chairman
IWFS Americas Inc.*



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Dress Code

During the day:
Smart casual - slacks with collared shirt, comfortable walking shoes

Night 1: Lasserre
Business attire for men (includes a tie), cocktail chic for ladies

Night 2: Dinner Cruise
Business casual (tie optional) ladies, no heels

Night 3: Le Gabriel or Pierre Gagnaire
Business attire for men (includes a tie) & cocktail chic for ladies

Night 4-8: Business attire for men (includes a tie), cocktail chic for ladies

Night 9: Gala Dinner
Black Tie for men and formal attire for ladies. Please wear medallions

**Please note that we will be walking to some of our evening meals. Ladies should consider wearing flats, or carrying a change of shoes to the restaurants.*

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Paris Itinerary

May 14-16, 2026

Thursday, May 14

- *Arrive in Paris and Check-in to the legendary 5-star Palace hotel, Le Bristol Paris (located at 112 Rue du Faubourg Saint-Honoré, 75008 Paris, France)*
- **6:45 PM** – *Transfer from the Bristol reception to Lasserre by bus*
- **7:00-10:30 PM** – *Welcome Reception and Dinner at Lasserre, Michelin 1**
- **10:30 PM** – *Transfer back to hotel*

Friday, May 15

- **8:30 AM** – *Transfer from the Bristol reception to the Palace of Versailles – Group A & B*
- **9:00 AM** – *Transfer from the Bristol reception to the Palace of Versailles – Group C & D*
- **9:50 AM** – *Guided Tour of Château de Versailles*
- **1:00 PM** – *Lunch at La Flottille restaurant*
- **3:00 PM** – *Transfer back to hotel*
- **6:30 PM** – *Transfer from the Bristol reception to Ducasse sur Seine*
- **7:00-11:00 PM** – *Private Dinner Cruise aboard Ducasse sur Seine*
- **11:00 PM** – *Transfer back to hotel*

Paris & Bordeaux Itinerary

Saturday, May 16

Day to explore Paris

If you are signed up for the optional cooking class

- **10:30 AM** - Walking departure from the Bristol to Le Cordon Bleu
- **11:00 AM-1:00 PM** - Cooking class and tasting
- **1:00 PM** - Walk back to hotel

*Dinner at a gastronomic restaurant, Michelin 3**

- **6:45 PM** - Transfer from the Bristol reception to Pierre Gagnaire by bus (Group 2)
- **7:00 PM** - Walking transfer from the Bristol reception to Le Gabriel (Group 1)
- **7:00 PM-11:00 PM** - Dinner at respective restaurants
- **11:00 PM** - Return by bus from Pierre Gagnaire or on foot from Le Gabriel
- **12:30 AM** - Please leave your luggage outside your hotel room for transfer to Bordeaux (luggage will be delivered to your room at the InterContinental Bordeaux)

Saturday, May 16 Dinner Groups

Group 1 (Le Gabriel)

Chris & Nancy Ankner
Jeffrey Batoff & Sheryl Condit
Paulette Browne
Don & Gilly Fraser
Kelly & Erin Galster
David Hendricks & Vicki Ray
Andrew & Felicity Jones
Bob & Maureen Josefckak
Gregory Loh & Chloe Leong
Ananth & Margaret Natarajan
Steve & Connie Necel
Timothy & Anni Probert
Arnie & Sherie Reiter
Rosario Tamburri & Melanie Bandy
Hans & Elaine Riddervold
Alden & Kristen Senior
Edward Wang
John Yardley & Michele Bishop
Harvey Young

Group 2 (Pierre Gagnaire)

Brent & Jill Bamberger
Dennis & Mariela Dyer
Winston Ee
Jeffrey & Norma Glazer
John & Laurie Gosch
Steven Greenwald
David & Anita Gryska
Tarah Hunt
Tom Kahn & Marilyn Weitzman Kahn
King & Ping Lee
Michael Lee
Karin Machnau & Sallie Najafi
David & Jan Marson
Dallam & Coleen Masterson
Mike & Wynn McKee
Mony & Marcela Millán
Nicholas & Anne Ogan
Simon Powell & Linda Thomson
Guadalupe Rivera & Terri Wessling
Jorge & Leticia Robles
Neal Satten
Howard & Tillie Stacker
Michael & Grace Tamburri
Larry Weinstein & Elizabeth Levitt Resnick

Paris & Bordeaux Itinerary

Sunday, May 17

- **11:15 AM** - Transfer from the Bristol reception to Montparnasse train station
- **12:47-3:03 PM** - Train from Paris to Bordeaux on the TVG (lunch onboard)
- **3:20-3:45 PM** - Transfer by bus from the train station to the InterContinental Bordeaux Hotel
 - **3:50 PM** - Check-in at the Intercontinental Bordeaux
- **7:00 PM** - Walking transfer from the InterContinental to Palais de la Bourse
- **7:15-11:00 PM** - Cocktail Dinner at Salons Tourny, Palais de la Bourse
 - **11:00 PM** - Walk back to the hotel



Day 5-8: May 18-21 (During the Day) Vineyard Visits in Bordeaux

Monday, May 18

GROUP A MARGAUX	GROUP B SAINT-ÉMILION	GROUP C SAUTERNES/GRAVES	GROUP D SAINT-JULIEN/ PAUILLAC
<p>9:30 AM <i>Departure from InterContinental hotel to Château Palmer</i></p> <p>10:30 AM–2:30 PM <i>Visit, tasting, and lunch at Château Palmer</i></p> <p>3:00–4:30 PM <i>Visit of Château Margaux</i></p> <p>5:30 PM <i>Arrival at InterContinental hotel</i></p>	<p>8:15 AM <i>Departure from InterContinental to Saint-Émilion village center</i></p> <p>9:15–10:30 AM <i>Guided tour of the village</i></p> <p>10:45 AM–12:45 PM <i>Visit and tasting at Château Lassègue</i></p> <p>1:00–2:30 PM <i>Lunch at Grand Barrail</i></p> <p>3:00–4:45 PM <i>Visit and tasting at Château Figeac</i></p> <p>6:00 PM <i>Arrival at InterContinental hotel</i></p>	<p>8:45 AM <i>Departure from InterContinental to Château Guiraud</i></p> <p>10:00 AM–12:00 PM <i>Cooking class at the Château chapel with Chef Yoann Amado</i></p> <p>12:15–1:00 PM <i>Visit and tasting at Château Guiraud</i></p> <p>1:00–2:30 PM <i>Lunch at Restaurant La Chapelle</i></p> <p>3:15–4:45 PM <i>Visit and tasting at Château Carbonnieux with the owners</i></p> <p>5:30 PM <i>Arrival at InterContinental hotel</i></p>	<p>8:30 AM <i>Departure from InterContinental to Château Branaire-Ducru</i></p> <p>10:00 AM <i>Blending workshop at Château Branaire-Ducru with the technical director</i></p> <p>12:00 PM <i>Château visit</i></p> <p>12:45–2:00 PM <i>Lunch in the Château orangery</i></p> <p>2:45–4:30 PM <i>Visit and tasting at Château Pichon Baron</i></p> <p>5:45 PM <i>Arrival at InterContinental hotel</i></p>

GROUPS A & B	GROUPS C & D
<p>7:30 PM <i>Transfer from the hotel to Millésima by bus</i></p> <p>7:45–8:15 PM <i>Visit and presentation of Millésima</i></p> <p>8:15–10:45 PM <i>Dinner in the Imperial Library at Millésima</i></p> <p>10:45 PM <i>Transfer to the hotel</i></p>	<p>7:15 PM <i>Transfer from the hotel to Le Prince Noir restaurant by bus</i></p> <p>7:45–11:00 PM <i>Dinner at the restaurant in the presence of Séverine Bonnie, owner of Château Malartic-Lagravière</i></p> <p>11:00 PM <i>Transfer to the hotel</i></p>

Day 5-8: May 18-21 (During the Day) Vineyard Visits in Bordeaux

Tuesday, May 19

GROUP A SAINT-ÉMILION	GROUP B SAUTERNES/GRAVES	GROUP C SAINT-JULIEN/ PAUILLAC	GROUP D MARGAUX
<p>8:15 AM <i>Departure from InterContinental to Saint-Émilion village center</i></p> <p>9:15–10:30 AM <i>Guided tour of the village</i></p> <p>10:45 AM–12:45 PM <i>Visit and tasting at Château Lassègue</i></p> <p>1:00–2:30 PM <i>Lunch at Grand Barrail</i></p> <p>3:00–4:45 PM <i>Visit and tasting at Château Figeac</i></p> <p>6:00 PM <i>Arrival at InterContinental hotel</i></p>	<p>8:45 AM <i>Departure from InterContinental to Château Guiraud</i></p> <p>10:00 AM–12:00 PM <i>Cooking class at the Château chapel with Chef Yoann Amado</i></p> <p>12:15–1:00 PM <i>Visit and tasting at Château Guiraud</i></p> <p>1:00–2:30 PM <i>Lunch at Restaurant La Chapelle</i></p> <p>3:15–4:45 PM <i>Visit and tasting at Château Carbonnieux with the owners</i></p> <p>5:30 PM <i>Arrival at InterContinental hotel</i></p>	<p>8:30 AM <i>Departure from InterContinental to Château Branaire-Ducru</i></p> <p>10:00 AM <i>Blending workshop at Château Branaire-Ducru with the technical director</i></p> <p>12:00 PM <i>Château visit</i></p> <p>12:45–2:00 PM <i>Lunch in the Château orangery</i></p> <p>2:45–4:30 PM <i>Visit and tasting at Château Pichon Baron</i></p> <p>5:45 PM <i>Arrival at InterContinental hotel</i></p>	<p>9:30 AM <i>Departure from InterContinental hotel to Château Palmer</i></p> <p>10:30 AM–2:30 PM <i>Visit, tasting, and lunch at Château Palmer</i></p> <p>3:00–4:30 PM <i>Visit and tasting of Château Margaux</i></p> <p>5:30 PM <i>Arrival at InterContinental hotel</i></p>

GROUPS A & B	GROUPS C & D
<p>7:15 PM <i>Transfer from the hotel to Le Prince Noir restaurant by bus</i></p> <p>7:45–11:00 PM <i>Dinner at the restaurant in the presence of Séverine Bonnie, owner of Château Malartic-Lagravière</i></p> <p>11:00 PM <i>Transfer to the hotel</i></p>	<p>7:30 PM <i>Transfer from the hotel to Millésima by bus</i></p> <p>7:45–8:15 PM <i>Visit and presentation of Millésima</i></p> <p>8:15–10:45 PM <i>Dinner in the Imperial Library at Millésima</i></p> <p>10:45 PM <i>Transfer to the hotel</i></p>

Day 5–8: May 18–21 (During the Day) Vineyard Visits in Bordeaux

Wednesday, May 20

GROUP A SAUTERNES/GRAVES	GROUP B SAINT-JULIEN/ PAUILLAC	GROUP C MARGAUX	GROUP D SAINT-ÉMILION
<p>8:45 AM Departure from InterContinental to Château Guiraud</p> <p>10:00 AM–12:00 PM Cooking class at the Château chapel with Chef Yoann Amado</p> <p>12:15–1:00 PM Visit and tasting at Château Guiraud</p> <p>1:00–2:30 PM Lunch at Restaurant La Chapelle</p> <p>3:15–4:45 PM Visit and tasting at Château Carbonnieux with the owners</p> <p>5:30 PM Arrival at InterContinental hotel</p>	<p>8:30 AM Departure from InterContinental to Château Branaire-Ducru</p> <p>10:00 AM Blending workshop at Château Branaire-Ducru with the technical director</p> <p>12:00 PM Château visit</p> <p>12:45–2:00 PM Lunch in the Château orangery</p> <p>2:45–4:30 PM Visit and tasting at Château Pichon Baron</p> <p>5:45 PM Arrival at InterContinental hotel</p>	<p>9:30 AM Departure from InterContinental hotel to Château Palmer</p> <p>10:30 AM–2:30 PM Visit, tasting, and lunch at Château Palmer</p> <p>3:00–4:30 PM Visit and tasting of Château Margaux</p> <p>5:30 PM Arrival at InterContinental hotel</p>	<p>8:15 AM Departure from InterContinental to Saint-Émilion village center</p> <p>9:15–10:30 AM Guided tour of the village</p> <p>10:45 AM–12:45 PM Visit and tasting at Château Lassègue</p> <p>1:00–2:30 PM Lunch at Grand Barrail</p> <p>3:00–4:45 PM Visit and tasting at Château Figeac</p> <p>6:00 PM Arrival at InterContinental hotel</p>

GROUPS A & C	GROUPS B & D
<p>7:25 PM Meeting at the restaurant reception</p> <p>7:30–11:00 PM Dinner at Le Pressoir d'Argent</p>	<p>7:15 PM Transfer from the hotel to Château Haut-Brion</p> <p>7:45 PM Welcome at Le Pavillon Catelan and presentation of Château Haut-Brion renovations</p> <p>8:00–11:00 PM Dinner in the Salon des Vignes at Le Pavillon Catelan</p> <p>11:00 PM Transfer to the hotel</p>

Day 5–8: May 18–21 (During the Day) Vineyard Visits in Bordeaux

Thursday, May 21

GROUP A SAINT-JULIEN/ PAUILLAC	GROUP B MARGAUX	GROUP C SAINT-ÉMILION	GROUP D SAUTERNES/GRAVES
<p>8:30 AM Departure from InterContinental to Château Branaire-Ducru</p> <p>10:00 AM Blending workshop at Château Branaire-Ducru with the technical director</p> <p>12:00 PM Château visit</p> <p>12:45–2:00 PM Lunch in the Château orangery</p> <p>2:45–4:30 PM Visit and tasting at Château Pichon Baron</p> <p>5:45 PM Arrival at InterContinental hotel</p>	<p>9:30 AM Departure from InterContinental hotel to Château Palmer</p> <p>10:30 AM–2:30 PM Visit, tasting, and lunch at Château Palmer</p> <p>3:00–4:30 PM Visit and tasting of Château Margaux</p> <p>5:30 PM Arrival at InterContinental hotel</p>	<p>8:15 AM Departure from InterContinental to Saint-Émilion village center</p> <p>9:15–10:30 AM Guided tour of the village</p> <p>10:45 AM–12:45 PM Visit and tasting at Château Lassègue</p> <p>1:00–2:30 PM Lunch at Grand Barrail</p> <p>3:00–4:45 PM Visit and tasting at Château Figeac</p> <p>6:00 PM Arrival at InterContinental hotel</p>	<p>8:45 AM Departure from InterContinental to Château Guiraud</p> <p>10:00 AM–12:00 PM Cooking class at the Château chapel with Chef Yoann Amado</p> <p>12:15–1:00 PM Visit and tasting at Château Guiraud</p> <p>1:00–2:30 PM Lunch at Restaurant La Chapelle</p> <p>3:15–4:45 PM Visit and tasting at Château Carbonnieux with the owners</p> <p>5:30 PM Arrival at InterContinental hotel</p>

GROUPS A & C	GROUPS B & D
<p>7:15 PM Transfer from the hotel to Château Haut-Brion</p> <p>7:45 PM Welcome at La Pavillon Catelan and presentation of Château Haut-Brion renovations</p> <p>8:00–11:00 PM Dinner in the Salon des Vignes at Le Pavillon Catelan</p> <p>11:00 PM Transfer to the hotel</p>	<p>7:25 PM Meeting at the restaurant reception</p> <p>7:30–11:00 PM Dinner at Le Pressoir d'Argent</p>

Day 9: Friday, May 22

- **10:30 AM–12:30 PM** - *Behind the Bottle: Winemaker's Morning Gathering in the Saint-Emilion salon at the InterContinental*
- **12:00–1:30 PM** - *Lunch served to complement the tasting*

Free afternoon to explore

- **5:45 PM** - *Transfer from the InterContinental to Château Pavie*
- **6:45–7:05 PM** - *Château visit*
- **7:05–11:15 PM** - *Black-Tie Gala Dinner at Château Pavie*
- **11:15 PM** - *Transfer back to the InterContinental hotel*

Day 10: Saturday, May 23

- *Departures*

Day 1

Thursday, May 14, 2026

Check-in to Le Bristol Paris, a legendary 5-star Palace hotel, located at 112 rue du Faubourg Saint-Honoré. Le Bristol Paris, has embodied French elegance for over a century. From its royal beginnings to its transformation into an iconic palace, each era has shaped a family story crowned with glory. Today, this legendary place continues to reinvent itself, true to an ambition turned reality. Since the hotel opened in 1925, artworks have always been key elements of Le Bristol's decor. Each generation of artisans has helped shape the soul of the Hotel, infusing its walls with timeless beauty.



Maison Lasserre – A Legendary Michelin-Starred Institution

Founded in 1942 by René Lasserre, Maison Lasserre quickly became one of Paris's most iconic gastronomic destinations. What was once a simple warehouse-style bistro was transformed into an elegant, eclectic dining space, famously crowned by a retractable roof that opens onto a suspended garden, an innovative feature that still defines the restaurant's identity today.

Located at 17 Avenue Franklin Roosevelt, Lasserre earned its place among the great establishments of French cuisine, eventually being awarded Michelin stars, a recognition of its refined, delicate, and consistently high-level gastronomy. René Lasserre was not only a talented chef but also a master of hospitality and staging. He turned each meal into an experience: guests would make a grand entrance via elevator, dine in a theatrical setting enhanced by mirrors and a sunken dining room, and enjoy signature rituals such as table-side carving and the symbolic gift of a small porcelain saucepan upon departure.

Over the decades, Lasserre has welcomed an extraordinary and glamorous clientele, from cultural icons like Salvador Dalí and Marc Chagall to actors such as Alain Delon and Mireille Darc, as well as figures like André Malraux and Serge Gainsbourg. These stories have contributed to the restaurant's legendary aura.

Today, Maison Lasserre remains a Michelin-starred institution and a symbol of Parisian haute cuisine, blending tradition with elegance. While times have evolved, the spirit of celebration, excellence, and theatrical dining continues to define the experience, preserving the rich heritage and prestige of this historic address.



Chef Jean-Louis Nomicos

A renowned Michelin-starred chef, Jean-Louis Nomicos embodies an elegant, precise French gastronomy deeply inspired by the Mediterranean.

Trained under Alain Ducasse, he quickly distinguished himself at the helm of prestigious Parisian establishments, notably La Grande Cascade, followed by the legendary Lasserre, where he was awarded two Michelin stars between 2001 and 2010.

In that same year, he opened his own restaurant in Paris's 16th arrondissement, Les Tablettes Jean-Louis Nomicos, which he later renamed Nomicos in 2018.

In 2014, the Fondation Louis Vuitton entrusted him with the direction of its restaurant, Le Frank, located within its iconic building.

After several years dedicated to his own ventures, he returned to Lasserre, where he reaffirmed his talent and high standards, allowing the restaurant to continue shining on the Parisian gastronomic scene. His cuisine—both refined and expressive—celebrates seasonal ingredients while reinterpreting great classics with modernity and finesse.

A key figure in the French culinary world, Jean-Louis Nomicos delivers a signature cuisine that is both demanding and generous.



Thursday, May 14

Welcome Reception and Dinner at Lasserre

Reception

Passed Canapés

Champagne, Domaine Lagille, L'Inattendue, Brut

Appetizer

Stuffed Macaronis, Black Truffle, Celeriac and Duck Foie Gras en Gratin

Château Lascombes 2016 Margaux en Magnum

Main Course

Braised Sea Bass, Imperial Caviar, Beechwood Smoked Sea Potatoes

Chassagne-Montrachet Premier Cru, Clos de La Maltroie 2022 Domaine Michel Niellon

Last Bites

Thin Grand Cru Chocolate Tart,

Light Emulsion, Fleur de Lait Ice Cream

Château la Tour Blanche 2019 Sauternes

Day 2

Friday, May 15, 2026



Guided Tour of the Palace and Gardens of Versailles

Step into the heart of the Sun King's residence with a comprehensive guided experience. Discover the King's Apartments, where gold and marble create a magnificent setting, and admire the dazzling Hall of Mirrors. Continue through the Queen's Apartments, reflecting refined elegance and the exquisite taste of Marie-Antoinette. The tour also includes a guided exploration of the gardens of the Palace of Versailles, offering insight into their grand perspectives, sculptures, and the artistry of their design.



Lunch at La Flottille

Lunch will be served at La Flottille, a beautifully restored early-1900s riverside guinguette nestled on the edge of the Grand Canal. Guests will be seated indoors, in a warm and elegant setting inspired by the Belle Époque, offering a refined and authentic French dining experience within the grounds of Versailles.



Friday, May 15

Lunch at La Flottille

Starter

Tuna Tartare, Avruga Pearls, Raw Cream, Tagetes, Lemon-Infused Olive Oil

Main Course

Duck Confit with Fresh Green Beans, Julienned Beets,
Onion Compote, Orange-Wasabi Vinaigrette

Dessert

Bourbon Vanilla Crème Brûlée

PETIT CHABLIS Domaine Christophe BOURGOGNE
COTE DE NUITS VILLAGES Gérard Julien 2022



**DUCASSE SUR SEINE –
A UNIQUE GASTRONOMIC
EXPERIENCE ON THE WATER**

Ducassee sur Seine offers a truly distinctive dining experience, combining haute cuisine with a refined cruise along the Seine. Conceived by Alain Ducasse, this exceptional restaurant boat embodies a modern and responsible vision of gastronomy. Fully electric, it glides silently through Paris, offering breathtaking views of the capital's most iconic landmarks.

On board, guests are invited to enjoy a Michelin-starred culinary experience in an elegant, contemporary setting designed to enhance both comfort and the spectacle of the city. The cuisine reflects the essence of Ducasse's philosophy: Precise, seasonal, and product-driven, with a strong emphasis on sustainability and craftsmanship. Each dish is carefully composed to celebrate the finest ingredients, while the rhythm of the cruise adds a unique dimension to the experience.

Ducassee sur Seine stands as a symbol of innovation and French art de vivre, where gastronomy, design, and environmental consciousness come together to create an unforgettable moment in the heart of Paris.



Chef Jean-Philippe Berens

Chef Jean-Philippe Berens is a talented and experienced figure within the world of contemporary French gastronomy. Having built his career alongside some of the most prestigious names in haute cuisine, he has developed a refined culinary identity rooted in precision, creativity, and respect for seasonal produce.

Working closely with Alain Ducasse, he has embraced a philosophy centered on excellence, sustainability, and the enhancement of natural flavors. His career path has led him through renowned establishments, where he honed his expertise and cultivated a modern approach to classic French cuisine.

As Executive Chef of Ducasse sur Seine, Jean-Philippe Berens brings this vision to life through a cuisine that is both elegant and expressive. His dishes highlight carefully selected ingredients, combining technical mastery with a sense of balance and lightness.

Through his work, he contributes to the continued influence of Ducasse's culinary legacy, offering guests a sophisticated and memorable gastronomic journey on the Seine.

Day 3

Saturday, May 16

Enjoy the day exploring Paris. Visit the museums, galleries, and peruse the best shops the City of Lights has to offer.

Day 3 - Dinners in Paris: we will divide into two groups and dine at Le Gabriel or Pierre Gagnaire



Cooking Class at Le Cordon Bleu

Twenty-five of our members are booked to attend a cooking class at Le Cordon Bleu, one of the World's most prestigious cooking schools. Its origins date back to 1895 when a magazine named Le Cordon Bleu invited Parisian chefs to conduct cooking classes for its readers. Today, it is a major international educational institution, offering courses in the culinary arts and hospitality management at multiple locations around the globe.

The Centre des Monuments Nationaux and Le Cordon Bleu Paris have partnered to present culinary workshops in a truly exceptional setting: the Hôtel de la Marine, overlooking the iconic Place de la Concorde. In this remarkable venue, cooking classes are also offered to members of the public by expert chefs, allowing participants to discover classic French techniques while refining their culinary skills in a professional environment. Accessible to all levels, from beginners to seasoned food enthusiasts, these workshops range from short introductions to more advanced programs.

This two-hour cooking workshop provides a perfect introduction to French gastronomy. In small groups, the participants will be guided, step by step, by chef instructors as they prepare refined dishes, focusing on sauces, side dishes or pastry techniques. The experience combines technical learning with a warm, convivial atmosphere, culminating in a shared tasting of the creations.



Day 3

Dinners in Paris

Le Gabriel by Chef Jérôme Banctel Located in Hotel La Reserve

Born in Rennes, he spent his childhood in Piré-sur-Seiche, a rural village in Ille-et-Vilaine. At 16, he entered the Lycée Hôtelier Notre Dame in Saint-Méen-le-Grand, also in the same département, where he stayed for four years. And although he moved away from the region where he was born and grew up to practice his profession, he never forgets where he comes from, because Brittany is resolutely part of his identity.

His gastronomic career began in the brigade of another local, Michel Kéréver, who worked at Le Duc d'Enghien in the Val d'Oise, and whom he then followed to the Vreugt en Rust restaurant in the Netherlands. He arrived in Paris in 1993, after his military service. He spent a few months at Le Jules Verne with Alain Reix, before joining the kitchens of Les Ambassadeurs, the gastronomic restaurant of the Hôtel de Crillon, under Christian Constant before the latter handed over to Dominique Bouchet.

The next step would be decisive: in 1996, aged just 25, he joined L'Ambroisie, the prestigious three-star restaurant on Place des Vosges, where he stayed for eight years as sous-chef de cuisine. There, he learned from the great Bernard Pacaud, rigor in his work and respect for the product.

His talent was spotted by Alain Senderens, who called on him in 2006 to become Executive Chef of his restaurant on Place de la Madeleine. Since 2005, the famous establishment has been at a turning point in its history. From Lucas Carton, Senderens kept the historic Art Nouveau setting signed Majorelle, but gave back his 3 stars to create a more refined and creative cuisine, with lighter bills and more relaxed service. Jérôme Banctel has evolved thanks to this collaboration. He adopts Alain Senderens' singular approach of imagining dishes according to the wines with which they are to be paired. Here, we speak of wine and food pairing rather than wine and food pairing.

But he also changed the chef's culinary vision. A keen traveler, he is interested in all the traditions of the countries he visits. A tireless discoverer of new techniques and unknown flavors, he enriched his perception of cuisine, which he shared with his mentor. Some of Alain Senderens' signature recipes - such as Apicius duck - were improved, thanks to cooking methods that were more respectful of the product, as well as inspirations from Asia.

In 2012, the two chefs worked together to write a recipe book, a true testament to their shared passion. It was also together that they led the series of Mama Shelter openings, where Jérôme was chef consultant, coached by Alain Senderens. But the story ended abruptly in 2013, when Senderens changed ownership, the kitchens were taken over by caterer Potel et Chabot, and the restaurant returned to its original name of Lucas Carton. A new page in gastronomy is turned, and Jérôme Banctel leaves the Place de la Madeleine. Ready to take on the new challenge.

Michel Reybier, owner of La Réserve in Ramatuelle and Geneva, is preparing to open a five-star hotel in the city of lights. And he has called on Jérôme Banctel to head up the kitchens of the gastronomic restaurant of his Parisian Reserve. Passion, inspiration and determination are undoubtedly the reasons for this young chef's success.





Saturday, May 16

Dinner at Le Gabriel

Aperitif

Pork Custard Tartlet, Caviar Oyster from Brittany, XO sauce, Soufflé Potatoes
Krug Grande Cuvée 173ème Édition

First Starter

Sand Carrot, Fermented Ginger
Alsace Grand Cru Pfersigberg - Riesling - Vignoble des 3 Terres 2020

Second Starter

Langoustine, White Asparagus, Olive Sauce
Meursault 1er Cru "Charmes", Domaine Xavier Monnot 2022

First Main Course

Sea Bass from Brittany, Morel Mushrooms, Razor Clams
Hermitage Blanc, Domaine Tardieu-Laurent 2021

Second Main Course

Roasted Lamb, Smoked Skewer, Herbed Cottage Cheese Ravioli
Saint-Estèphe, Château Cos d'Estournel 2008

Dessert

Confit Mango, Spicy Sorbet, Peanut Light Cream
"Nagyszolo dulo 6 puttonyos", Domaine Hétszölő 2013

Day 3

Dinners in Paris

Chef Pierre Gagnaire

Pierre Gagnaire, born in 1950 in Apinac, France, is widely regarded as one of the most influential and visionary chefs in contemporary French gastronomy. Trained from an early age alongside iconic figures such as Paul Bocuse, he developed a deep respect for culinary tradition while gradually shaping a highly personal and expressive approach to cuisine. After taking over his family's restaurant near Saint-Étienne, he earned his first Michelin star, before opening his own restaurant in 1981, where his bold and creative style quickly gained recognition, culminating in three Michelin stars in 1993.

In 1996, Pierre Gagnaire moved to Paris and opened his eponymous restaurant on Rue Balzac, where he once again achieved the prestigious three-star distinction. This new chapter marked a turning point, establishing him as a leading figure of a more instinctive, emotional and contemporary gastronomy. His cuisine, constantly evolving, is driven by intuition and a desire to explore new harmonies, textures and contrasts, transforming each dish into a unique sensory experience.

Over the years, he has built an international presence, with restaurants in major cities including London, Seoul, Dubai and Shanghai, sharing his culinary philosophy across the world. His long-standing collaboration with scientist Hervé This has also contributed to expanding the dialogue between gastronomy and science, reinforcing his position as a pioneer of modern cuisine. At the same time, Pierre Gagnaire has authored numerous books and participated in artistic and cultural projects, reflecting his deep connection to creativity beyond the kitchen.

Regularly acclaimed by his peers and awarded numerous distinctions, he was notably named “Best Chef in the World” by his fellow Michelin-starred chefs. Today, he continues to innovate through new openings, publications and collaborations, while remaining deeply committed to transmission and mentorship. His cuisine, at once poetic, precise and daring, embodies a lifelong pursuit of emotion, making Pierre Gagnaire a singular and enduring figure in the world of gastronomy.





Saturday, May 16

Dinner at Pierre Gagnaire

Aperitif

White Asparagus Fagot Coated with Orange Juice, Spider Crab Crèmeux.
Large crab meat, broad beans and peas flavored with tarragon, rhubarb mousseux
Peas Ice Cream I Oscietra Caviar
Beluga caviar cream, jelly and tips of green asparagus.
Champagne Jacques Selosse Brut Initial

First Starter

Casserole of Fresh Morel Mushrooms with Cream Flavored with a Hint of Moka
Pointy Cabbage Flavored with Nettle, Bette, Cherry Radishes, Toasted Hazelnuts.
IGP Côtes Catalanes La Truffière, Domaine Danjou-Banessy 2023

Second Starter

Blue Lobster Fricassee with Semi-salted Butter.
Grenaille Potatoes from Noirmoutier Rouge, Touple Carrots, New Zealand Spinach Leaves
Savennières Clos de la Hutte Domaine Thibault Boudignon 2020

First Main Course

John Dory Steak Spiced with Tandoori, Seared in Brown Butter
Pan-sauteed Cockels with Smoked Haddock, Cauliflower and Glaçon Turnip
Wild Seaweeds from the Coasts of Le Croisic.
Chablis Grand Cru Les Preuses Domaine Jean Dauvissat 2016

Second Main Course

Rack of Milk-fed Veal Rubbed with Nigella and Carvi, Roasted au Sautoir
Thin Slices Put on Spelt from the Sault Region, Duck Foie Gras and Aged Comté Cheese
Sweetbread Lacquered with Orange Bigarade Sauce, Sorrel Puree with Soft Apricot.
Saint Julien, Château Ducru-Beaucaillou 1985

Dessert

Le Grand Dessert Pierre Gagnaire
Alsace Gewurztraminer Grand Cru Furstentum, Vendanges Tardives, Domaine Albert Mann 2020

Bordeaux Wine Tour & Dinner Groups

May 18-21

Group A	Group B
<p>Chris & Nancy Ankner, <i>New York</i> Kelly & Erin Galster, <i>Central Massachusetts</i> David Henricks & Vicki Ray, <i>Fort Worth</i> Tom Kahn & Marilyn Weitzman Kahn, <i>New York</i> King & Ping Lee, <i>Kansas City</i> Michael Lee, <i>Independent</i> Dallam & Coleen Masterson, <i>Houston</i> Arnie & Sherie Reiter, <i>New York</i> Edward Wang, <i>Taipei</i> Larry Weinstein & Elizabeth Levitt Resnick, <i>New York</i></p>	<p>Jeffrey Batoff & Sheryl Condit, <i>Naples</i> Dennis & Mariela Dyer, <i>Austin</i> Don & Gilly Fraser, <i>Independent</i> Jeffrey & Norma Glazer, <i>Independent</i> Andrew & Felicity Jones, <i>Cayman Islands/New York</i> Steve & Connie Necel, <i>Independent</i> Nicholas & Anne Ogan, <i>Independent, Ohio</i> Simon Powell & Linda Thomson, <i>Cayman Islands</i> Hans & Elaine Riddervold, <i>Oslo</i> Guadalupe Rivera & Terri Wessling, <i>Austin</i></p>
Group C	Group D
<p>Brent & Jill Bamberger, <i>Chicago</i> Paulette Browne, <i>Washington DC</i> Winston Ee, <i>Kuala Lumpur</i> Steven Greenwald, <i>Washington DC</i> David & Anita Gryska, <i>Washington DC</i> Tarah Hunt, <i>Jacksonville</i> Karin Machnau & Sallie Najafi, <i>Paradise Valley</i> Timothy & Anni Probert, <i>Victoria</i> Neal Satten, <i>Philadelphia</i> Alden & Kristen Senior, <i>Chicago</i> Michael & Grace Tamburri, <i>Western Australia</i> Rosario Tamburri & Melanie Bandy, <i>Western Australia</i> Harvey Young, <i>Herbert Engelbert, Philadelphia, PA</i></p>	<p>John & Laurie Gosch, <i>Southern California</i> Bob & Maureen Josefchak, <i>Niagara</i> Gregory Loh & Chloe Leong, <i>Penang</i> David & Jan Marson, <i>Independent</i> Mike & Wynn McKee, <i>Sacramento</i> Mony & Marcela Millán, <i>Independent</i> Ananth & Margaret Natarajan, <i>Physicians of LA/Lake Tahoe</i> Jorge & Leticia Robles, <i>Sacramento</i> Howard & Tillie Stacker, <i>Naples</i> John Yardley & Michele Bishop, <i>Niagara</i></p>

During each of these four days, we will be divided into four groups. Each group will visit the following regions and vineyards:

Graves/Sauternes – Sauternes pairing and cooking experience at Château Guiraud. Visit and tasting at Château Carbonnieux

Margaux – Visit, tasting and lunch at Château Palmer. Guided cellar tour and tasting at Château Margaux

Saint-Émilion – Guided visit in Saint-Emilion Village. Visit and tasting at Château Lassègue followed by lunch at Château Hôtel Grand Barrail Restaurant. After lunch, visit and tasting at Château Figeac

Saint-Julien/Pauillac – Blending workshop and lunch at Château Branaire-Ducru followed by an afternoon visit and tasting at Château Pichon Baron

Day 4

Sunday, May 17

Bordeaux Tour Begins Today

Travel by TVG from Paris to Bordeaux (includes lunch).

Check-in to the InterContinental Bordeaux Hotel



InterContinental Bordeaux Le Grand Hotel, situated directly opposite the Grand Théâtre, resides at the core of Bordeaux's historic center. This 5-star hotel epitomizes classical refinement and sophistication, offering guests an unparalleled experience steeped in cultural heritage and modern indulgence. For more than 200 years, the Grand Hotel de Bordeaux has been the doorway to luxury travel in the heart of Bordeaux. The InterContinental Bordeaux - Le Grand Hotel's rich history sets the stage for modern grandeur, featuring stunning architecture, elegant 19th century-inspired guest rooms, and two Michelin-starred restaurant, Le Pressoir d'Argent Gordon Ramsay.

Dinner at Le Palais de la Bourse:

Nestled in the heart of Bordeaux's historic city center, the Palais de la Bourse stands as one of the city's most iconic landmarks, overlooking the elegant Place de la Bourse and the Garonne River. Designed in the 18th century, this architectural masterpiece reflects the harmony, grandeur, and symmetry of classical French design, embodying the prestige of Bordeaux's golden age.



On the first floor, the Tourny Salons offer a collection of refined reception spaces, ideal for hosting exclusive events in a setting steeped in history. These magnificent rooms are adorned with ornate chandeliers, gilded moldings, grand mirrors, and high ceilings, creating an atmosphere that is both majestic and welcoming. Large windows flood the salons with natural light and provide stunning views over the square, enhancing the sense of space and elegance.

The Palais de la Bourse is not only an architectural jewel but also a symbol of Bordeaux's economic and cultural influence, particularly its deep-rooted connection to the world of wine. It was within these very walls that the historic 1855 Classification of the Grands Crus Classés was signed, a defining moment that cemented Bordeaux's international reputation for excellence.

Today, the Tourny Salons seamlessly blend heritage and modern functionality, offering a prestigious setting for refined gatherings, from cocktail receptions to seated dinners. Hosting an event here means stepping into a place where history, elegance, and the art of entertaining come together to create a truly memorable experience.



Sunday, May 17

Dinner at Palais de la Bourse

Cold Canapes

Veal & Fresh Herbs Rollmops, Grated Mozzarella & Crunchy Small Vegetables
Raffaello Style Coconut Foie Gras
Lemon Verbena & Dried Grison Fresh Skewer
Crunchy Basil Tarlet, Burrata Cream & Truffled Mortadelle Rosace
Smoked Haddock Tartare, Yellow Egg Coating and Trout Eggs
Sablé Breton, Carrots & Poppy Seeds Bavarian Cream, 3 Lemons King Prawn Medallion
Sicilian Style Half-Cooked Tuna, Caper Flowers & Tomatoes Purée
Périgord Truffle Marshmallow, Flax Seeds Biscuit

Hot Canapes

Truffled Croque Monsieur
Mini Rossini

Culinary Stations

Oysters Tasting: Opening of Bassin d'Arcachon Oysters from La Kabane de Cloé & Yoan Served with Lemon, Salted Butter, Organic Rye Bread
Organic Espuma Egg: *A live cooking that mixes local terroir product & noble product. Our Chef prepares an organic egg espuma served in its shell with croûtons, chives & duck foie gras shavings*

Mini Warm Dish Served in Small Bowl

Beef Axoa & Piquillos
Toscane Style Salmon, Orzo with Parmesan Cream

Cheese Buffet

Selection of 6 Mature and Pre-Sliced Cheeses by our Chef.

Dessert

Strawberry Rose, Cannelé Candy, Hibiscus Madeleine

Wines for the Evening

*Crémant La Marquise de Sigalas
Château de Fieuzal 2016, Pessac-Léognan Blanc
Château Grand-Puy Ducasse 2016, Pauillac
Château Giscours 2009, Margaux
Château Canon 2005, Saint-Emilion*

Graves Sauternes

May 18-21



Sauternes Pairing & Cooking Experience at Château Guiraud

Pairing food with Sauternes can be as surprising as it is refined. This cooking class invites participants to explore the art of matching this exceptional sweet wine with inventive, seasonal cuisine. Set within the elegant restaurant La Chapelle, located on the grounds of the iconic Château Guiraud, this hands-on experience will be supervised by the estate's talented chef, Yohan Amado. Participants will prepare a full menu designed around the complex aromas and textures of Sauternes. Throughout the session, they will discover how to create perfect harmony between food and wine, a challenge often underestimated with sweet wines. The experience culminates with a seated tasting of the dishes they've created, accompanied by a selection of Château Guiraud vintages, each introduced and explained in detail. A true celebration of creativity, terroir, and taste!



Visit & tasting at Château Carbonnieux

In the heart of the Graves appellation, Château Carbonnieux offers a rare opportunity to discover both exceptional red and white Grand Cru Classé wines. This historic, family owned estate is renowned for the purity and balance of its wines, crafted with passion and precision. Guests will be warmly welcomed by the owner, Mr. Perrin, for a private tour of the estate, including the cellars and vineyards. The visit will conclude with a guided tasting of both red and white vintages, highlighting the unique dual identity of Carbonnieux and the finesse of the Graves terroir.



Trained in some of Paris's most prestigious kitchens, including six years at *Épicerie* alongside *Éric Fréchon*, followed by a position as sous-chef at *La Tour d'Argent*, Yoann Amado developed a cuisine shaped by both precision and generosity.

He chose to settle in the Sud-Gironde region, where he first worked at *Maison Claude Darroze* in *Langon*, before joining *Château Guiraud* in 2023.

Leading *Le Cercle Guiraud*, a MICHELIN-starred restaurant in Sauternes, he creates a cuisine deeply rooted in the land, refined yet indulgent in constant dialogue with the vineyard and the rhythm of the seasons.

As culinary director of the estate's restaurants, he also oversees *La Chapelle de Guiraud*, awarded a *Bib Gourmand* by the *Michelin Guide*, where a relaxed, bistro spirit meets a strong commitment to seasonal produce and craftsmanship.

During your cooking experience, Chef Amado shares this philosophy with simplicity and passion, inviting guests to explore the flavors of the region through hands-on, authentic cuisine.



La Chapelle de Guiraud

Starter (prepared by the restaurant team)

Chilled Pea Velouté with Mint and Feta

Petit Guiraud 2024

Main Course (prepared during the cooking class)

Mackerel with Petit Guiraud

Château Guiraud, 1er Grand Cru Classé 2016

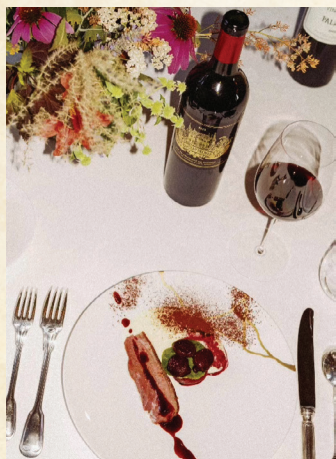
Dessert (prepared during the cooking class)

Sauternes Baba with a Light Orgeat-Flavored Ganache

Château Guiraud, 1er Grand Cru Classé 2003

Margaux

May 18-21



Visit, tasting & lunch at Château Palmer

Nestled in the heart of the prestigious Margaux appellation, Château Palmer stands as a beacon of excellence and elegance among Bordeaux's Grands Crus Classés. During this exclusive visit, guests will delve into the rich history of the estate and discover the philosophy that guides every step of its meticulous winemaking. A walk through the vineyards and a tour of the state-of-the-art cellar will offer a privileged insight into the estate's biodynamic practices and artisanal approach. This immersive experience continues with a tasting of Château Palmer wines, an expression of finesse, complexity, and timeless character. The journey will culminate in a refined lunch at La Table de Palmer, where chef Jean-Denis Le Bras and his team will craft a bespoke menu paired with Château Palmer wines. An elegant harmony of cuisine and terroir that celebrates the soul of the estate.

Jean-Denis Le Bras, born in 1976 in Landivisiau, Brittany, developed a passion for cooking at an early age, influenced by his grandfather, a former chef, and a strong connection to local produce. After graduating from the Brest hotel school, he built a solid foundation by working in several Michelin-starred restaurants across France, where he quickly stood out for his precision, discipline, and creativity. He went on to become sous-chef under Patrick Jeffroy and later head chef at the Manoir de Lan Kerellec.

A major turning point in his career came in 2007 when he joined the renowned chef Pierre Gagnaire. This collaboration opened the doors to an international career, taking him to the Caribbean, London, and Hong Kong. In London, at Sketch, he earned two Michelin stars, and in Hong Kong, he quickly secured another two-star distinction, confirming his talent on the global stage.

He later returned to France, where he led prestigious establishments, including La Grande Maison in Bordeaux and Villa Saint-Ange in Aix-en-Provence. His cuisine is both bold and refined, rooted in the traditions of French gastronomy while embracing innovation. Deeply attached to his Breton heritage, he places great importance on seafood, seasonal ingredients, and sustainable sourcing. In 2023, he was appointed Executive Chef at Château Palmer.



Visit & tasting at Château Margaux

A timeless icon of Bordeaux's Left Bank, Château Margaux embodies the very essence of refinement and excellence. During this exclusive experience, guests will be guided through the estate's majestic cellars, where tradition meets innovation at the service of one of the world's most revered wines. The visit will be followed by a tasting of two emblematic expressions of the estate's savoir-faire: a vintage of Pavillon Rouge and a vintage of Château Margaux itself, carefully selected by the property. A rare and privileged moment to discover the elegance, purity and complexity that define this legendary Premier Grand Cru Classé.



Margaux – Château Palmer

Starter

Citrus Mullet Crudo, Smoked Beetroot Juice. Aquitaine Caviar with Herbs from our Garden.
Vin Blanc de Palmer 2023

First Main Course

Roasted Blue Lobster, Pan-Fried Chanterelle Mushrooms, Bone Marrow, Red bisque
Historical XIXth Century Wine L.20.17

Second Main Course

Burgaud Duck, Bigarade Sauce, Potato Mousseline with Cocoa, Grilled Cabbage
Château Palmer 2008

Dessert

Crispy Strawberry Tart, Rose and Campari Whipped Cream, Rhubarb Fondue
Vin de Paille 2015

Saint-Émilion

May 18-21

Free time in Saint-Émilion village

Enjoy a peaceful morning stroll through the charming village of Saint-Émilion, before the crowds arrive. Take in the quiet beauty of its cobbled streets, historic buildings, and quaint shops.



Visit & tasting at Château Lassègue

Since 2003, Château Lassègue has been the story of two families, two generations, and two continents. Jess Jackson and Pierre Seillan, the founding visionaries of the estate, immediately recognized its exceptional potential and brought the expertise and resources needed to elevate it to Grand Cru Classé status in Saint-Émilion.



Lunch at Château Hôtel Grand Barrail restaurant

The Moorish Salon of the restaurant will be privatized for this lunch. This architectural treasure with its colourful mosaics, carved woodwork and high ornate ceiling is a unique space blending Moorish inspiration with French charm. The Chef will prepare a seasonal 2-course menu celebrating Bordeaux's culinary traditions paired with Château Chauvin's wines, including its brand new white wine.



Visit & tasting at Château Figeac

Situated on a rare, gravelly terroir reminiscent of Médoc, Château Figeac achieved a historic milestone in the 2022 Saint-Émilion classification, joining the very exclusive club of Premier Grand Cru Classé A.

Figeac's flagship wines are celebrated for their impeccable balance and aromatic depth, thanks to a unique blend that sets it apart in Saint-Émilion. A visit here invites you to experience not just a wine, but a legacy: The result of centuries of passion, modern innovation, and a terroir truly deserving of its newfound status.



Saint-Émilion Château Grand Barrail

Aperitif

Homemade Hummus

Blanc de Noir 2024, Château Chauvin

Main Course

Bignac Chicken Ballotine, Layered Confit Potato Mille-Fuille

Château Chauvin 2016 with the main course and dessert.

Dessert

Bourdaloue Tart

Pear and Almond Tart

Saint-Julien/Pauillac

May 18-21

Blending workshop & lunch at Château Branaire-Ducru

Renowned for its elegance and consistency, this Grand Cru Classé estate, owned and managed by the Maroteaux family, invites guests to step into the shoes of a winemaker during a bespoke blending workshop, specially designed for this event. Led by the estate's Director, the session will feature up to eight barrels selected exclusively for the group. Guests will first taste the pure varietal components, including Merlots, Cabernets Sauvignon, Cabernet Franc, Petit Verdot, and Press Wine, before moving on to a guided tasting of pre-assembled blends. The experience



will conclude with a playful moment where guests are invited to experiment with the unblended samples, adjusting proportions in their glass to explore different styles. Following a tour of the technical facilities, including the cutting-edge vat room, guests will enjoy a light lunch paired with Branaire-Ducru wines. *As a highlight, the estate will present a rare and confidential tasting: A secret microcuvée, crafted each year since 1989 and never released to the public. These bottles have never left the property. A unique opportunity to get a privileged glimpse into the soul and creativity of the estate.*



Afternoon visit & tasting: Château Pichon Baron, Second Grand Cru Classé in 1855

An emblematic Grand Cru Classé of 1855, Château Pichon Baron rises majestically in the heart of the Pauillac appellation, its neo-Renaissance façade and elegant turrets mirrored in a tranquil reflecting pool. This Médoc icon embodies the quintessence of Bordeaux savoir-faire, combining tradition and precision in the creation of exceptional wines. You will enjoy a private tour unveiling the history and secrets of this prestigious estate, culminating in a tasting of five remarkable wines: Les Tourelles de Longueville, Les Griffons de Pichon Baron, Château Pichon Baron, an older vintage of Château Pichon Baron, and the estate's new dry white, Les Griffons Blanc.



Médoc – Château Branaire-Ducru

Aperitif

Goat's Cheese Nougat
Crispy Corolla, Leek - ginger and wild king prawn
Serrano Ham on Parmesan Sable
Branaire-Ducru 2016

Main Course

Challans Duck with Foie Gras, Potato Compression, Sand-Grown Carrots
Branaire-Ducru 2009

Dessert

Chocolate & Blackberry (chocolate siphon on cocoa streusel with blackberry sorbet)
Branaire-Ducru "Exclusive Cuvée" 2002

Dinners in Bordeaux

May 18 & 19

Dinner at Millésima

Millésima was established in 1983 by Patrick Bernard under the umbrella of his family business, Lucien Bernard & Co. Initially, it was operated in the traditional way of a Bordeaux negociant, selling only Bordeaux wines to importers around the World. Within a year, it's business model was changed to concentrate on marketing wines directly to private clients, both domestically and around the World. Today, Millésima operates in many countries around the world, with separate national websites, and retail shops, including one in New York.

Millésima opens the doors of its private cellars for a truly exceptional and immersive experience. Beneath the city, guests are invited to explore vast underground galleries lined with thousands of bottles, including rare vintages and prestigious Grands Crus Classés. The atmosphere is



both authentic and awe-inspiring, reflecting centuries of winemaking excellence and meticulous preservation.

The highlight of the evening is a seated dinner in the Imperial Library, a hidden gem nestled within the cellars. This intimate and refined space showcases Millésima's remarkable collection of large-format bottles, including magnums, double magnums, and even rarer formats. Surrounded by these exceptional wines, guests are immersed in a unique setting that combines history, rarity, and elegance.

More than just a venue, Millésima embodies the Bordeaux art of living—where wine, heritage, and gastronomy come together.



Dinner at Millésima

May 18-19

Aperitif

Crispy Fresh Seasonal Vegetable Tartlet, Yuzu Pearl
Stone Bass Tartare with Fine Herbs, Rocket Oil
Spiral of Grison, Bressaola & Herbs on a Palet Biscuit
Champagne Billecart-Salmon Cuvée Nicolas François 2008

Starter

Half-cooked & Half-smoked Wild King Prawn, Low Temperature Cooked Egg, Beetroot & Berry Coulis, Young Leek
Domaine de Chevalier 2017 Pessac-Léognan Blanc (magnum)

Main Course

Marinated & Grilled Lamb Noisette, Artichoke, Stuffed Courgette Flower, Jus Corsé Cut with Herb Oil
Wines to be served simultaneously from the main course through to dessert
Château Mouton Rothschild 2005 Pauillac Rouge
Château Léoville Las Cases 2005 Saint-Julien Rouge
Château Cos d'Estournel 2005 Saint-Estèphe Rouge

Cheese

Mild Light Comté Foam, Golden Croûton and Roasted Nuts Fragments

Dessert

Profiteroles

(Chocolate choux bun, crispy praline, vanillas mascarpone cream, vanilla ice cream & chocolate duet sauce)

Dinner at Le Prince Noir accompanied by the wines of Château Malartic-Lagravière



Chef Vivien Durand

After training at the Souillac hotel school in south-western France, Chef Durand worked under the tutelage of a number of talented chefs including Alain Ducasse at Restaurant Louis XV in Monaco. In 2014, he established Le Prince Noir, a very modern styled restaurant built in what was the stables of a 14th century château in Lormont, a short distance outside Bordeaux. Within nine months of opening, Chef Durand was awarded a Michelin star for his inventive cuisine.

Château Malartic-Lagravière, Grand Cru Classé de Graves

This estate has been transformed since being purchased by the Bonnie family in 1997 when it comprised just 20 hectares (acres). A modern cellar, constructed in 1998 and expanded in 2001, comprises 4,400 square meters (about sq.ft.) and contains a combination of stainless steel and wooden vats. The vineyard has been doubled in size and now comprises 53 hectares (acres) of which 46 hectares is devoted to red wine and 7 hectares to white wine production. The vineyard holds an even split of Merlot and Cabernet Sauvignon, plus 8 per cent of Cabernet Franc and 2 percent of Petit Verdot. The red wine production is split between about 40% sold as the 1st wine and 60% sold as La Compté de Malartic and La Réserve de Malartic. The white wine comprises an 80:20 split between Sauvignon Blanc and Sémillon.



Séverine Bonnie

Chateaux Malartic-Lagravière is now owned and operated by the next generation of the Bonnie family, Jean-Jacques and his sister Vèronique and their respective spouses. Jean-Jacque's wife Séverine will attend our dinners. She graduated from the Troyes Business School in Marketing and Management and from the Sorbonne with a Bachelor's degree in Economics. She attended the Bordeaux University of Oenology and graduated with a Diploma of Tasting Aptitude in 2004.

Séverine and her husband have been involved in the management of the business since 2003. She is responsible for communication, marketing and hospitality in respect of both Ch. Malartic-Lagravière and the family's vineyard in Argentina.

Séverine is also involved in various local professional organizations. Since 2022 she has had a responsibility for managing the promotion of the Pessac-Léognan Appellation. She is also a board member of the Tourism Office of Montesquieu (Graves and Pessac-Léognan Area).



Dinner at Le Prince Noir

May 18-19

Aperitif

Thinly Sliced Raw Fish with Meunière Butter
Poultry Croquette with Spicy Jalapeño Sauce
Toasted First Harvest Fava Beans on Grilled Bread with Fresh Peppered Cheese
Champagne Laurent-Perrier - Grande Cuvée

Amuse-Bouche

Grand Roux Corn (from Pays Basque)
Champagne Laurent-Perrier - Grande Cuvée

Main Course

Local White Asparagus and Coffee
Château Malartic-Lagraviere Blanc 2023

Fish From our Region with Green Spring Vegetables
Château Malartic-Lagraviere Blanc 2016

Langoustine with Spinach
Château Malartic-Lagraviere Rouge 2016

Beef and Potatoes
Creamy Mashed Potatoes Stuffed with Braised Beef Cheek, Sliced Beef Filet, and Foillot Sauce
Château Malartic-Lagraviere rouge 2006 en magnum

Dessert

Vanilla Glazed Sugar Tart
Praline Choux Floating Island (Petit Four)

Dinners in Bordeaux

May 20 & 21

Le Pressoir d'Argent Gordon Ramsay – Bordeaux

Located within the prestigious InterContinental Bordeaux – Le Grand Hôtel, Le Pressoir d'Argent Gordon Ramsay offers a refined and immersive gastronomic experience in the heart of the city. Awarded two Michelin stars, the restaurant pays tribute to the richness of the Aquitaine terroir through an elegant and creative cuisine. Each dish highlights exceptional regional ingredients—from Gironde black truffles and Cap-Ferret oysters to Breton blue lobster—elevated with precision and modern flair.



The dining experience unfolds in a sumptuous setting, where warm tones and sophisticated design create an atmosphere of understated luxury. At the heart of the restaurant stands the iconic Christofle lobster press, a symbol of French craftsmanship and the centerpiece of a captivating culinary ritual. This signature moment transforms the preparation of lobster into a true spectacle, engaging all the senses. Complementing the cuisine, an extensive wine list featuring hundreds of references ensures perfect pairings, celebrating Bordeaux's world-renowned wine heritage.

Alexandre Koa

Chef Alexandre Koa embodies a new generation of talented chefs, driven by a passion for excellence and a deep respect for terroir. After beginning his career in 2018 at the InterContinental Bordeaux, he quickly rose through the ranks thanks to his rigor, technical mastery, and determination, becoming Sous-Chef in 2022 alongside Romain Lorenzon.



His journey includes formative experiences in prestigious Michelin-starred establishments such as Le Bristol in Paris, Le Loiseau des Ducs in Dijon, and La Table de Pavie in Saint-Émilion, where he refined his craft and developed a strong culinary identity. In 2023, he was appointed head chef of Le Pressoir d'Argent Gordon Ramsay, chosen by Gordon Ramsay to lead this two-Michelin-starred institution.

Alexandre Koa's cuisine reflects both his South-West French influences and his Cameroonian roots, creating a unique and expressive culinary signature. His dishes combine local seasonal products with subtle spices and bold flavors, reinterpreting traditional recipes with modern elegance. Recognized by his peers, he has received prestigious awards such as the Philippe Etchebest Trophy and the Grand Prix de la Toque d'Or, confirming his status as a rising star in French haute cuisine.

Through his creative vision, Chef Alexandre Koa invites guests on a culinary journey where heritage and innovation meet, offering a cuisine that is refined, generous, and deeply personal.



Dinner at Le Pressoir d'Argent

May 20 & 21

Amuse-Bouche

Champagne Baron de Rothschild Blanc de Blanc

Main Course

GREEN PEAS Black Garlic - Vegetal Esence - Odjom
Bordeaux, R de Rieussec, 2022

Asparagus Black Lemon - Braised Chicken Jus - Selim
Château de Fieuzal 2019, Pessac-Léognan

Local Caught Razor Clams - Sea Spaghetti - Taro
Saint-Aubin 1er cru "En Remilly" 2023

Lamb Sorrel - Soya - Star Anise
Château Guadet 2015, Saint-Emilion

Dessert

Strawberry Fromage Blanc - Honey - Messep Pepper
Château La Tour-Blanche 1997, Sauternes

Dinners in Bordeaux

May 20 & 21



Le Pavillon Catelan at Château Haut-Brion

Nestled between Château Haut-Brion and Château La Mission Haut-Brion, the Pavillon Catelan is a refined 19th-century pavilion at the heart of Domaine Clarence Dillon's hospitality offering. Rarely opened to the public, it is reserved for a limited number of highly curated private events, offering a uniquely intimate and privileged setting.

With its series of elegant reception rooms, the Pavillon Catelan embodies a discreet and refined art of hospitality, where each experience is thoughtfully designed around wine, gastronomy and a deep sense of place.

The dinners take place in the Salon des Vignes, a luminous space overlooking the historic vineyards of Château Haut-Brion. This exceptional setting offers a direct connection to one of Bordeaux's most iconic terroirs, in an atmosphere that is both timeless and deeply authentic.

Domaine Clarence Dillon brings together three exceptional properties: Château Haut-Brion and Château La Mission Haut-Brion in Pessac, and Château Quintus in Saint-Émilion. The Domaine is owned by Prince Robert of Luxembourg, whose vision continues to shape its evolution, combining deep respect for heritage with a constant drive for innovation.

This spirit of innovation has long been part of Château Haut-Brion's identity. Today, it finds a new expression in the ambitious transformation currently underway at the estate. The renovation will give rise to a new visitor center, conceived as an immersive journey into the history, craftsmanship and spirit of the property, and is scheduled to reopen to the public in early 2027.

Domaine Clarence Dillon is also deeply marked by its strong ties to the United States. The Dillon family, of American origin, acquired Château Haut-Brion in 1935, forging a lasting transatlantic connection that continues to influence the Domaine's outlook and international presence.

During the dinner, guests will have the opportunity to taste wines from both Château Haut-Brion and Château La Mission Haut-Brion, revealing the depth, elegance and singular character of these two iconic estates.



Dinner at Le Pavillon Catelan at Château Haut-Brion

May 20 & 21

Aperitif

Glowing mushroom
Crispy Rice, Rose Shape Saku Tuna & Beetroot Ketchup
Duck Foie Gras from Les Landes, Gingerbread & Kumquat
Bollinger Grande Année, 2014

Starter

Roasted Lobster, Topped with Paella Jus, Saffron Pistil Crispy Lace Biscuit
La Clarté de Haut-Brion, 2020

Main Course

Low temperature cooked veal fillet, truffled mashed potatoes & seasonal vegetables
La Mission Haut-Brion 2006
Château Haut-Brion 2006
(Wines to continue through dessert)

Cheese

Plate of Three Mature Cheeses Selected by Our Chef

Dessert

Raspberry Contrast, 70% Dark Chocolate, Long Pepper & Cocoa Sablé

Day 9

Friday, May 22



Behind the Bottle: Winemakers' Morning Gathering

Enjoy a relaxed and enriching morning of wine discovery. Starting at 10:30 AM, simply make your way to the elegant Saint-Emilion salon of your hotel, to meet passionate winemakers and taste a curated selection of wines known for their excellent quality-to-price ratio.

Whether you are looking to expand your cellar or simply enjoy the experience, this is the perfect occasion to sip, chat, and, if you wish, place orders directly with the producers. A light buffet lunch will be served between 12:00 and 1:30 PM in the beautiful 18th century Sauternes salon, to complement the tasting experience.

Gala Dinner at Château Pavie Saint-Emilion, 1er Grand Cru Classé A

Château Pavie is the largest of the Grand Cru vineyards in Saint-Emilion, with a history dating back to the 19th Century. The estate and the wine we know today owe everything to the passion of Gérard Perse who purchased it in 1998. His stated goal was to make wines with the structure and power to last for decades. The original winery was demolished and rebuilt the following year, only to be demolished again in 2012 and replaced with the magnificent marble-clad building designed by Alfredo Pinto which we see today. The estate comprises 37 hectares of continuous, south facing vineyard, with the steepest slopes of any in the whole of Bordeaux. As a consequence, it has an extremely complex terroir with at least 11 different types of soil, varying from limestone at the top of the slope, through heavy clay in the middle and sandy-clay-gravel at the bottom. The vineyard is divided into at least 21 separate parcels, the composition of which has been changed somewhat during Gerard Perse's ownership and currently comprises about 60% Merlot, 25% Cabernet Franc and 15% Cabernet Sauvignon.



The wine making techniques adopted at Chateau Pavie have been driven by a passionate desire to achieve perfection, but what constitutes perfection has generated interesting discussion amongst wine writers over time. During the early years of Gérard Perse's ownership, extreme green harvesting, late picking, low yields and long maceration periods produced very rich, concentrated, tannic wines which will have an immensely long life. More recently, shorter maceration times and lower temperatures during vinification have produced what some critics say is a more balanced style of wine. We are very fortunate to have the opportunity to compare the 2006 and 2016 vintages of the 1st wine, together with the 2016 vintage of the 2nd wine which is called *Les Arômes de Pavie*.

The new winery dominates the landscape with sweeping views over the vineyard and is the perfect setting for a grand black-tie dinner. We will begin with Dom Pérignon 2015 served on the terrace, a striking vantage point offering panoramic views over Saint-Emilion's rolling vineyards. Dinner will be served in the reception room on the upper floor, which is a grand space designed for large-scale events.



Gala Dinner at Château Pavie

Friday, May 22

Cold Canapes

Mediterranean Style Pollack, Crispy Raspberry
Crab with Herbs, Lobster Oil Mayonnaise
Sud-Ouest Foie Gras & Dried Galice Beef Millefeuille, Rye Petal
French coast smoked lobster, carrot Bavarian cream, seaweed condiment, samphire
Campagne Bread Crunch with Roots Vegetables, Périgord Truffle Butter
Seabass Carpaccio with Citrus Fruits
Champagne Dom Pérignon Vintage 2015

Warm Canapes

Poultry & Foie Gras Cromesquis
Smoked Gnocchi, Mature Cantal & Poulette Sauce
Shizo Tempura, Creamy Parmesan Cheese & Fresh Flowers
Champagne Dom Pérignon Vintage 2015

Patience

Poached Then Grilled Foie Gras des Landes, Rhubarb & Aquitaine Honey
Château La Mission Haut-Brion Blanc 2019

Starter

Snacked Dublin Bay Prawn, Oscietre Caviar, Shells Reduction with Red Wine, Roasted Beetroot & Jus Coré
Arômes de Pavie 2016

Main Course

Roasted Pigeon, Preserved Leg, Cocoa & Black Pepper Jus Réduit, Smoked Celery Purée
Château Pavie 2016

Cheese

Truffled Brie de Meaux Espuma, Bread Crunch
Château Pavie 2006

Dessert

Roasted Apricot with Thyme, Light Mascarpone Cream, Hazelnuts Crumble
Château d'Yquem 2009

Saturday, May 23

Departures

Transportation has been arranged for those going to the Bordeaux airport or train station.



Attendees and Branches

Chris & Nancy Ankner
New York, NY

Brent & Jill Bamberger
Chicago, IL

Jeffrey Batoff & Sheryl Condit
Naples, FL

Paulette Browne
Washington, DC

Dennis & Mariela Dyer
Austin, TX

Winston Ee
Kuala Lumpur, Malaysia

Don & Gilly Fraser
Independent Member - UK

Kelly & Erin Galster
Central Massachusetts, MA

Jeffrey & Norma Glazer
Independent Member - Ohio

John & Laurie Gosch
Southern California, CA

Steven Greenwald
Washington, DC

Tarah Hunt
Jacksonville, FL

David & Anita Gryska
Washington, DC

David Hendricks & Vicki Ray
Fort Worth, TX

Andrew & Felicity Jones
Cayman Islands/ New York, NY

Bob & Maureen Josefchak
Niagara, ON

**Tom Kahn & Marilyn Weitzman
Kahn**
New York, NY

King & Ping Lee
Kansas City, MO

Michael Lee
Independent Member

Greggory Loh & Chloe Leong
Seoul, Korea

Karin Machnau & Sallie Najafi
Paradise Valley, AZ

David & Jan Marson
Independent Member - Texas

Ananth & Margaret Natarajan
Physicians of LA, CA/Lake Tahoe, NV

Steve & Connie Necel
Independent Member - Florida

Nicholas & Anne Ogan
Independent Member - Ohio

Simon Powell & Linda Thomson
Cayman Islands

Timothy & Anni Probert
Victoria, AU

Arnie & Sherie Reiter
New York, NY

Hans & Elaine Riddervold
Oslo, Norway

Guadalupe Rivera & Terri Wessling
Austin, TX

Jorge & Leticia Robles
Sacramento/San Joaquin, CA

Neal Satten
Herbert Engelbert Philadelphia, PA

Alden & Kristin Senior
Chicago, IL

Howard & Tillie Stacker
Naples, FL

Michael & Grace Tamburri
Western Australia

Rosario Tamburri & Melanie Bandy
Western Australia

Edward Wang
Taipei, Taiwan

**Larry Weinstein & Elizabeth Levitt
Resnick**
New York, NY

John Yardley & Michele Bishop
Niagara, ON

Harvey Young
Herbert Engelbert Philadelphia, PA

Notes