



Château La Tour de Bessan



Château de Villegeorge

## WINE TOURISM

### VISITS AND TASTING

Château La Tour de Bessan, situated in Margaux, belongs to Marie-Laure Lurton. She is a highly regarded and experienced wine maker from the prestigious Lurton wine family of Bordeaux, and also owns Château de Villegeorge, in the Haut-Médoc appellation. Both of these estates have been certified 'Terra Vitis' since 2003, a stringent system that validates environmentally friendly viticulture.

The contemporary design of the building at Château La Tour de Bessan stands out in such a traditional region. It is, in fact, from 1934 and was transformed into the current cellars in 1999 by the architect Vincent Defos du Rau. Come and discover the secrets of wine making at the château with one of our team members, Sandra Rossi, Gabriel Lurton-Roux, Marie-Laure Lurton or La Tour de Bessan's cellar master, Jean Luc Brégille. A guided visit, tasting sessions and blending workshops are available.

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### VISITS

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#### GUIDED VISIT OF THE CELLARS AND TASTING

You will be accompanied through the cellars where we'll explain the wine making before you do a comparative tasting of two wines.

**DURATION: 45 – 60 min**  
in French, English, Italian or German

**TARIF\*: 10€/person**  
\* For groups of 6 and more, please ask for a personalised quote.

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### WORKSHOPS

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#### BLENDED WORKSHOP

We also propose blending workshops. This is a fun and educational way to learn about each single variety in Bordeaux and to understand the mysteries of blending. Both workshops start with a guided visit of the cellars.

##### FORMULA 1:

Tasting of 3 grape varieties, a mystery blend and then a vintage of Château La Tour de Bessan with the locally made chocolates, 'Demoiselle de Margaux'.

**DURATION: 1h30**

**TARIF\*: 20€/person**  
\* For groups of 6 and more, please ask for a personalised quote.

##### FORMULA 2:

*Minimum 2 people*

Tasting of 3 grape varieties, a mystery blend and then a vintage of Château La Tour de Bessan with local chocolates, 'Demoiselle de Margaux'. To top off the day, you will make your own blend and leave with a unique half bottle that you have created, corked, and popped the capsule and labels on yourself!

**DURATION: 2 hours**

**TARIF\* : 80€/2 people**  
\* For groups of 6 and more, please ask for a personalised quote.



MARIE-LAURE  
**LURTON**  
CRÉATRICE DE VIN

## READY TO DRINK AGED WINES

If you already know all about wine making and wish to learn more about tasting, this session is made for you! This workshop proposes wines at their peak for you to discover: Château La Tour de Bessan 2008/Château de Villegeorge 2008. In a world of perpetual motion and a constant race against time, settle down into a world where we wait for time to make its mark. Come and discover the aromatic complexity of mature wines and their structural subtlety first-hand – a completely different world to that of young wines.

**DURATION: 25 min**

**TARIF\*: 12€/person**

\* For groups of 6 and more, please ask for a personalised quote.

## THE IMPORTANCE OF THE RIGHT TASTING GLASS

You're a wine lover and would like to bring out the best in your wines when tasting. This really fun session will allow you to discover the effect of the glass shape on each wine, often an underestimated facet. You will be surprised at how different the aromatic expression, flavours and textures of the wines are perceived during this tasting of two wines, one aged and one young, each in two slightly different shaped glasses will. This is a fun and very informative tasting exercise. Two great wines from 2008 and 2015, can be chosen, either the Château de Villegeorge or Château La Tour de Bessan.

**DURATION: 35 min**

**TARIF\*: 15€/person**

\* For groups of 6 and more, please ask for a personalised quote.

## SPECIAL EVENTS

### A GOURMET DAY IN MARGAUX

*Held in English and French*

3 châteaux have teamed up for this fabulous day in the heart of the Margaux vineyards. Come and discover and taste the richness and complexity of great wines from the appellation, combining wine tasting with regional foodie delicacies.

**AVAILABLE FROM**  
15/06 to 14/09/2021

**TARIF: 90€/person**  
(including picnic)

**RESERVATIONS:**

please book ahead with Château Prieuré-Lichine.

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