

HARVARD

ALUMNI TRAVELS



EXPLORING THE WINE REGIONS OF BORDEAUX, SAN SEBASTIAN, AND RIOJA

APRIL 30- MAY 9, 2022

DETAILED ITINERARY

Providing a stellar overview of the best wines of Bordeaux and the north of Spain, this trip includes dining at Michelin restaurants, top classified Bordeaux châteaux, Riojan reds, several wine-pairing dinners, and a wine-blending class. Visit top producers in two of the world's great wine regions at harvest and savor winery lunches in Pauillac, Sauternes, La Rioja, and Saint-Émilion. Enjoy a gourmet tapas (*pintxos*) tour in San Sebastián's Old Town and try rare Bordeaux and Rioja wines in a special lunch at the restaurant with Europe's most extensive wine cellar. Stay at a boutique hotel in the village with Spain's largest number of wineries. Visit Venta Moncalvillo, the smallest village in the world to have a Michelin star. End your journey with a visit to the Guggenheim Museum in Bilbao.

GROUP SIZE: Up to 20 guests

PRICING: \$7,995 per person double occupancy / \$9,246 single occupancy:

STUDY LEADER: WILLIAM C. KIRBY

William C. Kirby is T. M. Chang Professor of China Studies at Harvard University and Spangler Family Professor of Business Administration at Harvard Business School. He is a University Distinguished Service Professor. Professor Kirby serves as Chairman of the Harvard China Fund and Faculty Chair of the Harvard Center Shanghai. At Harvard he has served as Director of the Fairbank Center for Chinese Studies, Chairman of the History Department, and Dean of the Faculty of Arts and Sciences. His current projects include case studies of trend-setting Chinese businesses and a comparative study of higher education in China, Europe, and the United States. His most recent books include *Can China Lead?* (Harvard Business Review Press) and *China and Europe on the New Silk Road* (Oxford University Press).

SCHEDULE BY DAY

B=Breakfast, L=Lunch, D=Dinner

SATURDAY, APRIL 30

DEPART U.S. FOR BORDEAUX, FRANCE

SUNDAY, MAY 1

ARRIVE BORDEAUX

Arrive in Bordeaux this afternoon and transfer to your hotel.

Depart the hotel at 3pm for an optional tour of the historic center of Bordeaux.

This evening enjoy an introductory presentation and tasting of the wines of Bordeaux hosted by James Lawther, Master of Wine. Afterward enjoy a welcome dinner at the hotel restaurant, culminating with steak frites accompanied by fine Bordeaux red and Sauternes with dessert.

Overnight: *Intercontinental Hotel (D)*

MONDAY, MAY 2

BORDEAUX

This morning visit Chateau Leoville Poyferre in St Julien, the heart of a Haut Medoc. Poyferre is a 2nd growth chateau, with a burgeoning reputation for its supple but fine wines. Enjoy a visit and tasting before continuing to Chateau Beychevelle, a star 4th growth producer. Marvel at the magnificent chateau, in the shape of a sailboat looking towards the river, where you'll indulge in a gastronomic lunch followed by a visit to the winery.

The remainder of the evening is at leisure. Dinner tonight is on your own.

Overnight: *Intercontinental Hotel (B, L)*

TUESDAY, MAY 3

ST. EMILION

Depart this morning for an hour drive to the historic medieval town of St. Emilion, a UNESCO World Heritage Site and perhaps the world's most beautiful wine village. Enjoy a walking tour and tasting at Chateau Tour St Christophe, a St Emilion Grand Cru Classe owned and operated by Harvard alumnus, the Kwok family. Enjoy a special lunch at La Table de Pavie, a 2-star Michelin restaurant. This afternoon visit Chateau Beausejour Becot another Premier Grand Cru Classe.

Dinner this evening is at La Belle Epoque, an atmospheric bistro by the river.

Overnight: *Intercontinental Hotel (B, L, D)*

WEDNESDAY, MAY 4

DEPART FOR SAN SEBASTIAN, SPAIN

This morning travel south for San Sebastian stopping for lunch in Sauternes where you'll visit Chateau Guiraud. Savor the tranquility of the region and the noble rot wines before lunch in their excellent La Chapelle restaurant at the chateau, a fitting conclusion to the Bordeaux part of your journey. Depart on a 3-hour drive to the Basque country where you'll check in to the Londres y Inglaterra Hotel, overlooking the stunning La Concha beach in San Sebastian.

This evening gather for a gourmet pintxos (tapas) tour of the old town, visiting many bars and restaurants to relish modern and traditional style tapas and wines.

Overnight: *Londres y Inglaterra Hotel (B, L, D)*

THURSDAY, MAY 5

SAN SEBASTIAN

This morning visit top txakoli producer, Txomin Etxaniz in the lovely Basque coastal town of Getaria. Txakoli is the most Basque of wines—a light spritzy white produced from local grapes grown on hillsides overlooking the Cantabrian Sea. Try local tuna and Idiazabal cheese at the tasting.

This afternoon enjoy a fine wine lunch at Rekondo, Spain's most extensive and best known wine cellar (named by Wine Enthusiast as one of the world's top 5 restaurant wine cellars). They'll match stunning wines from Bordeaux and Rioja to a sumptuous Basque menu after a private visit to the cellar.

The remainder of the evening is at leisure. Dinner tonight is on your own.

Overnight: *Londres y Inglaterra Hotel (B, L)*

FRIDAY, MAY 6

DEPART FOR RIOJA

Depart San Sebastian this morning and drive south to Haro, the capital of the Rioja wine region. Start with a visit to Roda, a recent Riojan icon that showcases the modern style of wine and winery that challenges the traditional styles epitomized by its neighbors in the Barrio de la Estacion. Continue in

Roda with a visit to the old school at Muga, one of the very few wineries to retain its own cooperage. Enjoy a traditional roast lamb lunch at the winery, accompanied by the top Muga wines. After lunch, journey into the Basque part of Rioja to the village that has the most wineries in Spain (45).

This afternoon arrive in Villabuena de Alava where you'll check in to the designer 4-star Viura Hotel. Enjoy a simple dinner with wines from the village.

Overnight: *Viura Hotel (B, L, D)*

SATURDAY, MAY 7

RIOJA

Begin the day with a visit to the family-owned winery of Luis Canas, the best-known winery in the village. Their wine is served in many 3-star Michelin restaurants across Spain. In the afternoon drive to the next village to visit Marques de Riscal for a tasting in the Gehry designed city of wine. Lunch today is at Venta Moncalvillo, known as the smallest village in the world to have a Michelin star restaurant. Enjoy sophisticated, modern Riojan cuisine that accentuates local seasonal ingredients with imaginative wine pairings.

Return to the hotel this afternoon for a leisurely evening.

Overnight: *Viura Hotel (B, L)*

SUNDAY, MAY 8

BILBAO

Depart Rioja after breakfast this morning and travel north to Bilbao, the final stop on our journey. Check in to the luxurious 5-star Gran Hotel Domine and continue with a guided tour of the Guggenheim Museum. Attached to the museum is Nerua, a Michelin star restaurant, where you'll celebrate the closing of the program with a fine farewell lunch.

The remainder of the evening is at leisure. Dinner tonight is on your own.

Overnight: *Gran Hotel Domine (B, L)*

MONDAY, MAY 9

BILBAO / DEPART FOR U.S.

Transfer to Bilbao International Airport and depart for the U.S.