EXPLORING THE WINE REGIONS OF BORDEAUX & RIOJA
OCTOBER 12-20, 2019

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 dinner 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. End your journey at Venta Moncalvillo, the smallest village in the world to have a Michelin star.

GROUP SIZE: Up to 20 guests

PRICING: $6,495 per person double occupancy / $7,390 single occupancy

STUDY LEADER: TOM CONLEY, the Abbott Lawrence Lowell Professor of Visual and Environmental Studies and of Romance Languages and Literatures. Conley studies relations of space and writing in literature, cartography, and cinema. His work moves to and from early modern France and issues in theory and interpretation in visual media.

He has held visiting appointments at the University of California-Berkeley, UCLA, the Graduate Center of the City University of New York, L’Ecole de Chartes, L’Ecole en Hautes Etudes en Sciences Sociales, and other institutions. In 2003 he was a seminar leader at the School for Critical Theory (Cornell). Awards include fellowships from the American Council for Learned Societies, the National Endowment for the Humanities, and the Guggenheim Foundation. He is a member of the Modern Language Association, The International Association for the History of Cartography, the Society of Cinema and Media Studies, and the United Handball Association. Since 2000 he and his spouse, Verena Conley, have been co-masters of Kirkland House.

A staunch Red Sox fan, Conley also practices the art of handball at the Central Y in Boston and always looks forward to harvesting wild rice growing on the edges of rivers in Northern Minnesota.
SCHEDULE BY DAY  
_B=Breakfast, L=Lunch, D=Dinner_

SATURDAY, OCTOBER 12  
DEPART U.S. FOR BORDEAUX, FRANCE

SUNDAY, OCTOBER 13  
ARRIVE BORDEAUX

Arrive in Bordeaux this afternoon and transfer to your hotel.

Depart the hotel at 3pm for an optional introductory visit to the Cite du Vin, a dramatic cultural center dedicated to the world of wine on the banks of the Garonne river.

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: Burdigala Hotel (D)

MONDAY, OCTOBER 14  
BORDEAUX

This morning visit Chateau Pichon Baron in Pauillac, one of the most picture perfect chateaus in Bordeaux— it is recognized as one of the super second deuxieme grand cru, making some of the most elegant wines in Bordeaux. Enjoy a gastronomic lunch at the chateau, accompanied by a series of top notch wines from Pichon Baron and their sister winery in Sauternes. Next visit Chateau Léoville Poyferre for a tasting at one of Bordeaux’s great vineyards.

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

Overnight: Burdigala Hotel (B, L)

TUESDAY, OCTOBER 15  
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 1er cry classe winery, Chateau La Gaffeliere, one of the oldest in St Emilion and has been family operated since the 14th century.

Enjoy a special lunch in the 2 star Michelin restaurant after the winery visit. 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: Burdigala Hotel (B, L, D)

WEDNESDAY, OCTOBER 16  
DEPART FOR SAN SEBASTIAN, SPAIN

This morning, head 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 4 star Astoria Hotel in San Sebastian.

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

Overnight: Astoria Hotel (B, L, D)

THURSDAY, OCTOBER 17  
SAN SEBASTIAN

This morning visit top txakoli producer, Talai Berri, in the lovely Basque coastal town of Zarautz. 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.
Lunch and the remaining afternoon are at leisure.

This evening enjoy a fine wine dinner 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.

Overnight: Astoria Hotel (B, D)

FRIDAY, OCTOBER 18
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 and a chance to meet some of the locals.

Overnight: Viura Hotel (B, L, D)

SATURDAY, OCTOBER 19
RIOJA

Visit the village of Samaniego for a wine blending masterclass at the beautiful Amaren winery that is dedicated to the wife of Luis Canas, the best known winery in the village in the region. You will have the opportunity to blend your own wines and meet the winemaker before a light tapas lunch at the hotel.

In the afternoon drive to the next village to visit Marques de Riscal for a tasting in the Gehry designed city of wine.

Dinner this evening 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.

Overnight: Viura Hotel (B, L, D)

SUNDAY, OCTOBER 20
BILBAO / DEPART FOR U.S.

Transfer to Bilbao and depart for the U.S.