

Aquitaine Region Wine Experiences

From well-known estates in Saint-Emilion and Sauternes to family-run vineyards across the region, Bordeaux has a fascinating winemaking heritage and a strong reputation for world-class quality. Most tours to the region begin in Bordeaux.

Here are a few ideas of what you can experience in the Aquitaine Region

Bordeaux Vineyards Half-Day Tour – 5 Hours

From Bordeaux: Explore the cellars and vineyards of Bordeaux's wineries on this 5-hour tour, and enjoy tastings along the way. Travel into the countryside outside Bordeaux by air-conditioned coach and hear your guide talk of the area's winemaking history. With the precise itinerary changing daily, perhaps discover wineries in the Médoc or Saint-Emilion territories. Tour the cellars with a guide and marvel at the row after row of vines disappearing into the distance. Enjoy two tasting sessions on your tour and gain an understanding of the delicate flavors at work.

Small Group Bordeaux Wine Tasting, Lunch and St Emilion Wines – 9 Hours

From Bordeaux: Enjoy wine tastings galore. In Bordeaux, taste and learn about wines from France's major wine regions — including Burgundy, Côtes du Rhône and the Loire Valley — and pair your tastings with bread, cheeses and cured meats. After lunch, visit two châteaux in the nearby UNESCO World Heritage-listed village of St-Emilion for more wine tastings and a walking tour of the vineyards. Numbers are limited to eight people on this small-group tour, ensuring a more personalized experience.

Grands Crus Classes de Graves Wine Tour with Lunch – 6 Hours

From Bordeaux: Spend a leisurely half day exploring wineries and vineyards on a 6-hour tour of the Graves region of Bordeaux, enjoying tastings and learning how to pair wine with food. Visit two châteaux in the area with a guide, and see the age-old winemaking process up close. Marvel at row upon row of vineyards in the Graves region, explore the wineries and enjoy tastings of the delicate wine produced. Learn the intricate art of pairing wine with food, and gain an appreciation of the complex flavors in your glass.