





**MILLÉSIME**  
— P R I V É —

**For a long time Bordeaux was nicknamed “Sleeping Beauty”.  
If she has woken up today, it is still for many  
an “Invisible Beauty”.**

Bordeaux and its region never stop to amaze us with its architectural, cultural and gastronomic treasures, its authentic places and long history, nestled in the heart of a preserved and picturesque nature.

Bordeaux is an internationally known brand for its fine wines. However, as we met people abroad, we realized that few people thought about Bordeaux as a holiday destination.

Hence, we wish to share these local jewels with all epicureans and enthusiasts in search of new experiences and authenticity, which contribute to making French lifestyle, l’art de vivre”, a worldwide recognized reference. Thanks to our total independence and the strength of our regional network, we select, propose and promote the best of the region (“terroir”) for you to enjoy.

Whether it is time for a romantic weekend or a getaway with friends, a disconnected break or the desire to offer a memorable gift, the organization of a private or professional event, Millesime Prive will be able to design an original and exclusive stay according to your wishes and passions.

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## Memorable experiences



## Day, Weekend or Holidays

Millésime Privée offers turnkey stays and experiences. Plan a full holiday with us, a day experience or just a special event.



## ...Our inspiration

We offer pre-packaged stays to be refined together by proposing the best of the region, to be adjusted according to each person’s needs and wishes. .

## Individuals & Professionals

Our offer, tailor-made, is perfectly adapted to both private individuals and professionals. Whether it is for a relaxing weekend for a couple, a stay for a wine club or a professional seminar for a board of directors.



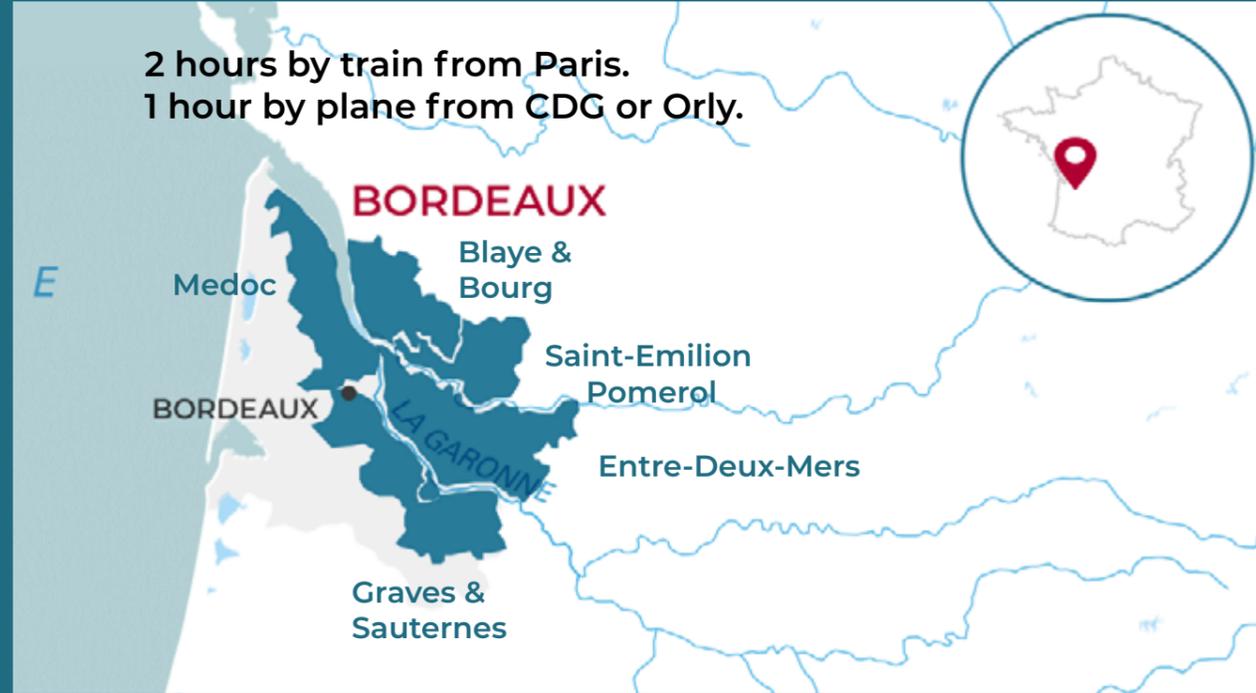
## Your passion...

We design stays around themes that are close to your heart: culture, sports or simply 100% wine, make your request, we design something just for you.

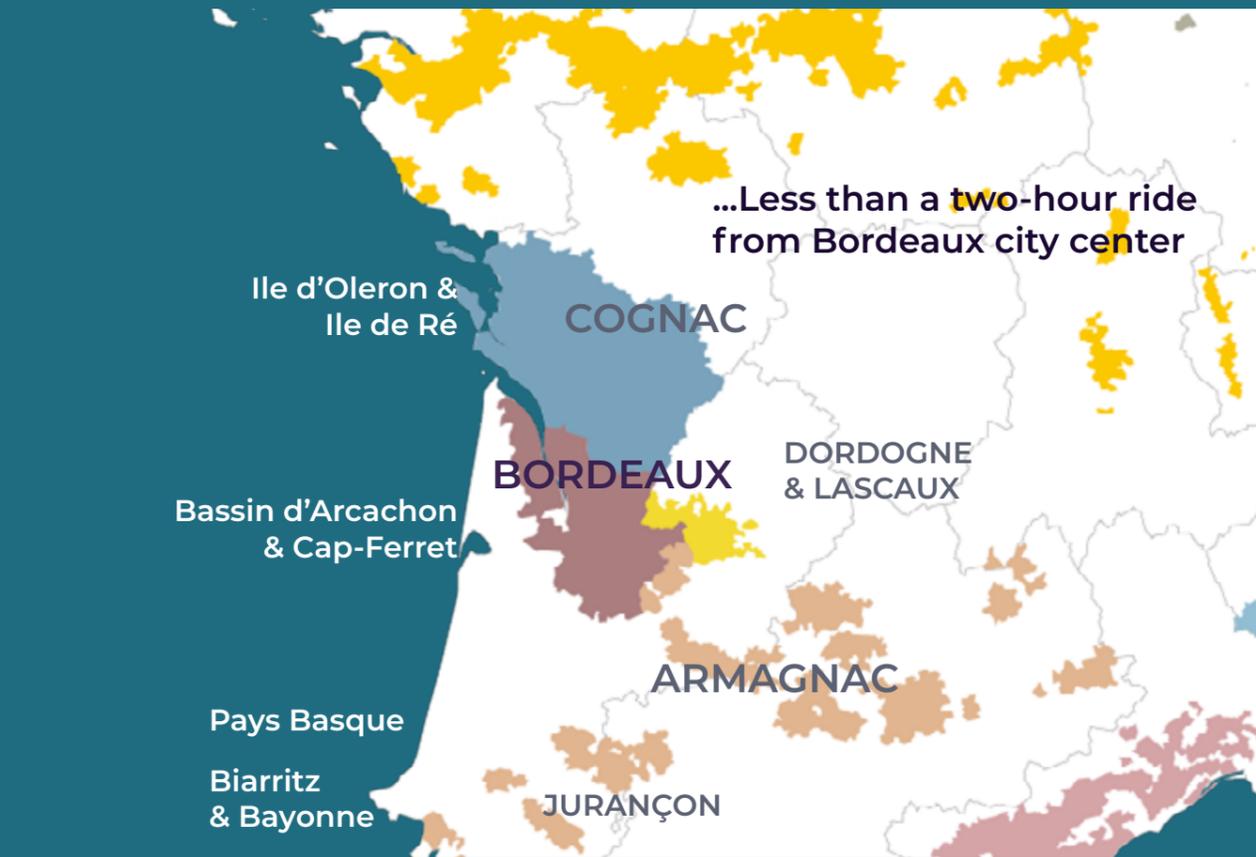


# Bordeaux and Nouvelle-Aquitaine

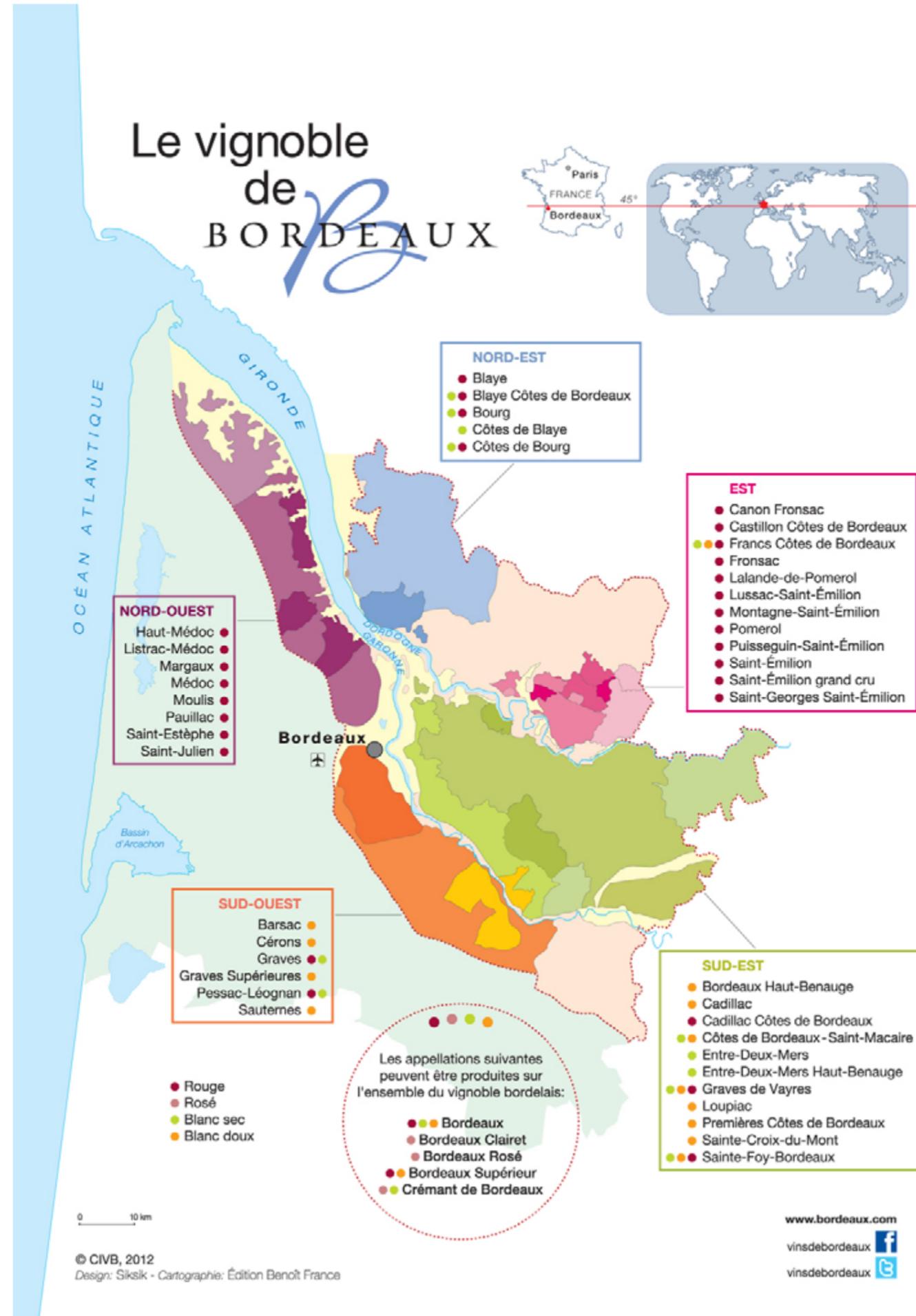
2 hours by train from Paris.  
1 hour by plane from CDG or Orly.



...Less than a two-hour ride from Bordeaux city center



# Le vignoble de BORDEAUX





## Springtime

Nature is waking up and a new vintage is in the making. The vine is bursting. In the cellars, it is time for blending to create the great wines that will amaze us. It is an art in its own right, handed down through generations of winegrowers. It is sometimes possible to take part in it, or even to **compose your own wine!** Or if you prefer the outdoors, opt for an unforgettable oenological cruise on the Bay of Arcachon.

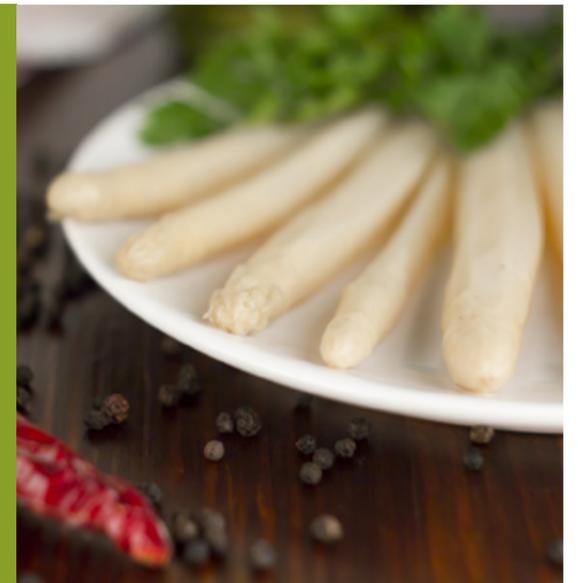


Spring is always a special time with its mild and sunny days. The opportunity to breathe the ocean air at the Pointe du Cap-Ferret or climb the Dune du Pilat before enjoying seafood and white wine in an **oyster shack**. Admiring a sunset on one of the many carrelets bordering the Garonne or the Gironde Estuary is also a great experience.



## The experience

Asparagus is undoubtedly the star of the season. White or purple, it's a real treat! Why not come and pick it yourself, cook it with one of our local Chefs and enjoy it with a glass of Sauvignon Blanc. Then for dessert, freshly grown strawberries accompanied by Dunes Blanches, vanilla cream puffs, are just delicious.



## Events

- The Primeurs week
- The asperagus weekend
- Celebration of the wine of Blaye
- Open-doors in the vineyards



## Sauvignon Blanc

The main grape variety of our great aromatic dry white wines. Most often, it develops aromas of boxwood and citrus fruits. The dry white wines made from Sauvignon are balanced and delicate.

## Outdoors

- Golf - 18 courses around Bordeaux
- Rollerblading on the Quays of Bordeaux
- Cycling in the vineyard
- Hiking on the Bay of Arcachon

## Our suggestions

### Stay - From the vines to the ocean

The perfect stay for a first visit to Bordeaux, particularly suitable if you want to discover the different facets of the city in one weekend. Take advantage of these 72 hours to discover the historical, wine-growing and maritime Bordeaux.

### The Experience - Winemaker's day

Each season has its own terroir day. In the spring, it will be asparagus and cooking classes, or a winemaker's day with a blending workshop and a visit to a caskmaker. The choice is yours!

More details on [www.millesimeprime.com](http://www.millesimeprime.com)





# Summertime

Sun is shining on the vineyards. The month of June is the time of flowering, then of **veraison** in August. The birth of a great wine requires a lot of attention. Discovering or taking part in this work allows us to discover some of the secrets of our winegrowers. Summer is also perfect to enjoy, during a tasting, the **freshness of the chateaux' cellars.**



**Arcachon! Cap-Ferret! Pilat Dune!** The summer period in Bordeaux is heading towards the ocean, with its vastness, its sandy beaches, dunes and pine forests. Set back from the coast, the beauty of the numerous lakes will seduce you for a picnic with family or friends in the shade of the pines. For lovers of nature and calm, head for the Ciron or the Leyre for a canoe trip.



## The experience

In summer, opt for the vineyard on the water! On board a traditional boat, a pinasse, taste Bordeaux wines in an idyllic setting. Discover the Dune du Pilat and the Bassin d'Arcachon from another angle. Take a swim on the banks of Arguin, a natural sandbank that changes with the tides.



## Events

- Fête de la musique
- Bordeaux Wine and River Festival
- the Epicuriales
- Summer festivals
- The ferias and festivities

## Outdoors

- Surfing on the Silver Coast
- Sailing in Charente-Maritimes
- Canoeing on the Leyre and the Ciron river
- Cycling and hiking in the vineyard



## Merlot

King grape variety of the wines of the Right Bank and Saint-Emilion, it is also the grape variety to be found in fruitier and rounder wines, perfect for the summer season, in red or rosé versions.

## Our suggestions



### Stay - Escape in the vineyards

During this weekend, discover some of our addresses of character in the heart of the vineyard: charming guest rooms, family wine estates, famous restaurants and other nuggets of the Bordeaux region.

### Half-day - Bordeaux Gourmand

A stroll in the heart of Bordeaux. Take advantage of the cool mornings, confined in the heart of the city's stone walls, to discover its history, and its specialities in a food tour with a local.

More details on [www.millesimeprive.com](http://www.millesimeprive.com)



# Autumn

**Harvest** season! The culmination and reward of a year's work in the vineyard. The beautiful bunches of grapes that have reached maturity are meticulously harvested, sorted and transported to the winery for vinification. Every wine lover must experience this magical moment at least once! Once the vine has delivered its fruit, it will gradually take on its autumn colours before going into **dormancy**, waiting for a new vintage...



The beauty of autumn also reveals itself outside the city. What could be more authentic and relaxing than a walk in the forest in search of **ceps or chanterelles** or to pick some chestnuts. Ending the day by the **fireplace**, tasting new wine and roasted chestnuts, will be all the more pleasant.



## The experience

The harvest season, so that's the perfect time to visit the vineyards to witness this crucial step in winemaking. From late August for the Sauvignon Blanc to mid-November for the botrytised Sémillon, there is a time for each grape. Join the winemakers in the vines, and celebrate with them the harvest season during a lunch after a morning picking the precious berries.



- ## Events
- The harvest
  - The Médoc Marathon
  - Loupiac and Foie Gras Festival
  - Open Days in the vineyard

- ## Outdoors
- Surfing on the Tidal «Mascaret»
  - Horseriding on the beach
  - A walk on the Dune of Pilat at sunset
  - A weekend of yoga and relaxation

## Sémillon

Main grape variety of Sauternes wines. At the end of autumn, the famous botrytis cinerea, the noble rot, develops, which is key in the making of the sweet wines of Sauternes and Barsac.

## Our suggestions

### Stay - Left Bank/Right Bank

Whether you are a wine lover or a beginner, discover the essentials of the Bordeaux region during a stay all about wine. On the program, Saint-Emilion, Médoc, Sauternes and Graves, tastings and themed workshops to become an expert of Bordeaux wines.

### The experience - Diner in the château

Lunch or dinner in an exceptional setting, a tasting menu specially prepared by a regional chef, and prestigious wines. Perfect to celebrate a special event, for wine lovers or those who want a truly authentic experience.

More details on [www.millesimeprive.com](http://www.millesimeprive.com)



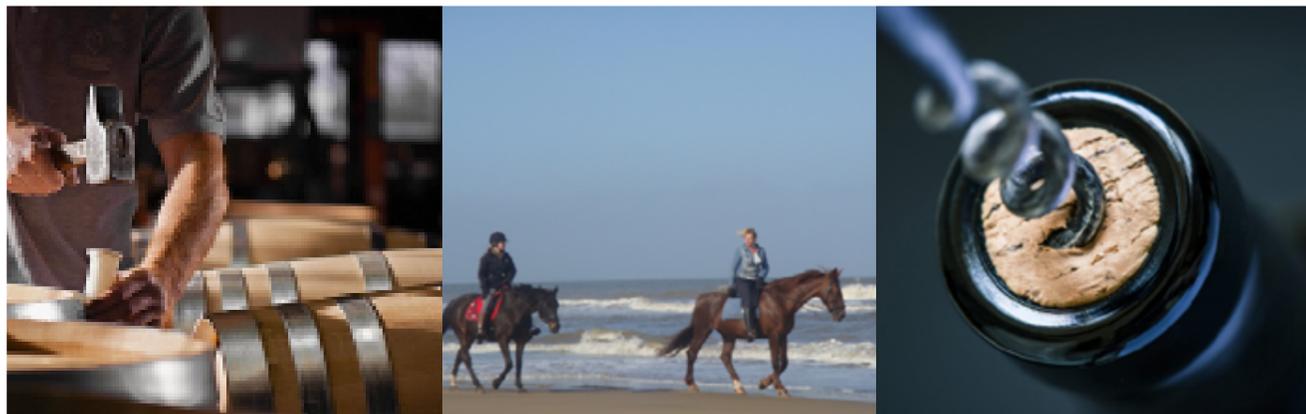


# Wintertime

An active and exciting season for **wine and spirits lovers!** The nature has fallen asleep, but inside the cellars it's buzzing! It's the end of the fermentation, the beginning of the maturing of the wines and the preparation of the blends of the previous vintage. Winter is also the time for distillation in the **Cognac or Armagnac cellars**. The transformation of the wine into eau-de-vie is a magical stage that you must absolutely discover!



In Bordeaux winter is a **lively season**. The landscape changes according to the winter lights... The hills of Saint-Emilion or Entre-deux-Mers are magnificent. The slightest ray of sunshine will sublimate a walk in the forest or along the Atlantic Ocean to take full advantage of the **immense sandy beaches**.



### The experience

It is the ideal season for a convivial cooking class around the local gastronomy. After a jaunt through the vineyards, what better than an entrecote steak cooked on vine shoots or a duck breast! Go on a truffle hunt and learn to cook regional dishes. On a beautiful sunny day taste a dozen oysters facing the Bassin d'Arcachon. Without forgetting the foie gras, the Aquitaine caviar...



- ### Events
- The Christmas Market
  - The Beef Festival of Bazas
  - The Armagnac flame
  - Dordogne Truffle Markets



### Cabernet Sauvignon

The king of the Médoc grape varieties, strong in tannins, brings structure and power. Ideal for a Bordeaux-style entrecote or your end-of-year meals.

- ### Outdoors
- Surfing on the coast
  - Off-season Golf
  - A walk on the Quays of Bordeaux
  - The Cité du Vin
  - Exhibitions
  - Bordeaux Opera

### Our suggestions



#### Stay - Bordeaux and Cognac

Cognac is at the gates of Bordeaux, take advantage of a long weekend to discover these two jewels of our region. A combined Bordeaux - Saint-Emilion - Cognac to discover in 3 days two vineyards and two «savoir-faire» that make the reputation of the region.

#### The experience - Truffle hunting

A perfect day to experience authenticity during wintertime. Discover the Périgord Noir and its truffle growing tradition. Hunt for truffles, watch a local chef cooking the truffle and share a meal with locals.

More details on [www.millesimeprive.com](http://www.millesimeprive.com)

## Our tailor-made offers

### **Weekends & Longer stays**

Bordeaux City Break  
Bordeaux Prestige  
The château Life  
Stay by the coast  
In the vineyards  
Bordeaux & Cognac  
The Wine and Spirit Road  
Stays well-being and deconnection  
Stays on demand

### **Day and Half-day experiences**

Food Tour - Bordeaux Gourmand  
Cooking class with a chef  
Winemakers day  
Oysters and White wine day  
Day tour in the vineyards  
Focus on biodynamic and organic wine  
The art of caskmaking  
Secrets of Cognac  
Wine River Cruise

### **Exceptionnal events**

Secrets of a Grand Cru 1855  
Wine Cruise in Arcachon  
Diner with a winemaker  
Prestige diner in a château

### **For professionals & Incentives**

Afterworks on demand  
Gift Boxes  
Seminar, conference and trainings

**and many more experiences on  
[www.millesimeprive.com/experiences](http://www.millesimeprive.com/experiences)**



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