

*Bonne Cuvée*  
*Wine Tours*



NEWSLETTER

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In this issue, we will continue our focus on  
Bordeaux in preparation for our upcoming  
April 2019 Bordeaux Wine Trip

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*“So in the end it does not matter what anyone else says (molten chocolate and skyscrapers notwithstanding) in wine tasting what really matters is if YOU liked the wine.”*

# BORDEAUX WINES

(EXCERPT OF FULL ARTICLE FOUND ON OUR WEBSITE)

By Harsha Chacko, BonneCuvée Wine Director

The Bordeaux wine region in France is one of best known of all world wine regions evoking an aura of class, quality, and longevity. This is a region with a fascinating history and the ancestral home of grape varieties that are grown all over the world. Grapevines here are reputed to have been planted by ancient Roman invaders but it was in the 12<sup>th</sup> century that the region became well known. The marriage of Eleanor of Aquitaine (the old name of the region that includes Bordeaux) to Henry of England (who became King Henry II) in 1154 A.D. resulted in this region becoming part of England for 300 years. During that time, the city of Bordeaux developed into a major port from where wine was shipped to England and then onto many countries worldwide.

Restored as a part of France in the 15<sup>th</sup> century, the region soon became known for its high-quality wines. Thomas Jefferson (then Ambassador to France) visited in 1787 and extolled the qualities of Bordeaux wine and was also responsible for introducing it to many of the founding fathers in the United States. Jefferson attempted to grow Bordeaux grape varieties in Virginia, without much success, but since then these varieties have spread all over the world including South Africa, New Zealand, Australia, Chile and Argentina. Red grape varieties such as Cabernet Sauvignon, Merlot, and Cabernet Franc and whites such as Sauvignon Blanc, Semillon, and Muscadelle are well known to many wine lovers. In fact, two other red grapes, Malbec and Carmenere, predominant in Argentina and Chile, are originally from Bordeaux but rarely grown there anymore.

Very simply, there are three main regions; the Left Bank (of the Garonne); the Right Bank; and Entre-Deux-Mers (roughly translated as “between two waters”.) Each of these has a different microclimate and soil types giving them their unique terroirs. The Left Bank includes some of the world’s most famous chateaux of the Medoc sub region, including Lafitte, Latour and Margaux among others. Here, Cabernet Sauvignon is blended with other red grape varieties such as Merlot and Cabernet Franc to produce wine of robust longevity (at robust prices also!) Further south on the Left Bank are the sweet wine regions of Sauterne and Barsac, where grapes can develop the “noble rot” before they are harvested to produce some of the most expensive high-sugar wines in the world. Right Bank wines are more likely to be Merlot based in the regions of St. Emilion and Pomerol where some of the most expensive bottles of red wines are produced at the famous Chateau Petrus (a 2016 bottle of Petrus sells for around \$2500!!!). Entre-deux-Mers, between the rivers, has rolling hills and specializes in white wines made from the Sauvignon Blanc grapes and are perfect accompaniment for the seafood of the region.



# Bordeaux Wine Tour

April 7 to 13, 2019



JOIN US TODAY FOR THE 2019 BORDEAUX TOUR!

**Our Bordeaux Tour** will explore the great wines with **Dr. Harsha Chacko**, our wine expert, visit the local sites with **Marie Kaposchyn**, our local French-English speaking tour director, and will also celebrate our association with **Liz Williams**, President and Director of the Southern Food & Beverage Museum. Liz will be joining our Bordeaux tour and lecturing during interactive workshops (and meals!) about the local French fare and its interaction with wine. Much of Liz's research and writing centers on the legal and policy issues related to food and foodways. Food and wine pairing at its best!

**What can you expect from a Bonne Cuvee Wine tour?** First, our tours are **limited in numbers**. We do not have more than 16 participants per tour. This guarantees an intimate group that will get to know wine, food and the region without the feeling of large "herded" groups. You will learn the art of wine tasting but will also get the local feel, visit non-touristy sites, get a close up learning experience without being intimidated by the level of expertise you possess. We welcome questions and curious travelers and look forward to making your program a first-class experience.

**We also stay in one hotel for the entire week.** No packing and unpacking and losing precious exploring time! Distinct wineries are selected especially for you, every detail is planned ahead so you can relax and enjoy. You will also have first-rate food experiences, from the local bistro to Michelin starred restaurants. We want you to experience it all!

**Registration has already started but we still have a few places available at this time. For more detailed information and schedule regarding our Bordeaux tour, please go to: <https://bonnecuvee.com/tours>**

## SIGHTSEEING AND DUNES

*The oyster region of Arcachon reaches from the estuary of the Gironde River south to the big Arcachon Bay, and then all the way down to the border of Spain.*



All Bonne Cuvée Wine tours include “free time” where participants can explore nearby places of interest on their own. To take a break from all the wine tasting (if you must), why not visit the nearby town of **Arcachon** on the Atlantic coast? Less than one hour train ride away (approximately 12 Euros each way), Arcachon is a popular swimming destination and a place known for clean air good for clearing your lungs. The houses have the particularity of a Victorian style and if you are a lover of oysters, well, you are in the right place!

The town of Arcachon is over 150 years old. Not long before 2 May 1857, when Emperor Napoleon III signed its official “birth certificate”, it was just a forest of pine trees, oaks and strawberry trees, with no road links, and home to fewer than 400 people, mostly fishermen and peasants. In earlier years, when sea bathing was recommended for one’s health, three sea establishments were laid out by some entrepreneurs, especially for the Bordeaux bourgeoisie and other wealthy people.

At its southern entrance from the Atlantic Ocean, Arcachon Bay is crowned by Europe’s largest sand dune, the **Dune du Pilat**, nearly 2 miles long, 1,600 feet wide, reaching 360 feet in height, and moving inland at rate of 16 feet a year.

The dune is a famous tourist destination with more than one million visitors per year. A train ride away for sightseeing, photo ops, delectable raw oysters and ....perhaps a lovely white wine to accompany it all, what more can you ask for?



**Bonne Cuvée Wine Class at SoFAB**

## Sign up for our next wine appreciation seminar at the Southern Food and Beverage Museum

In August, wine specialist Dr. Harsha E. Chacko and Program Director Marie Kaposchyn of Bonne Cuvée Wine Tours delighted wine lovers - both new to wine and more experienced - with a wonderful overview and tastes of selected wines. You can sign up now for the September Bordeaux Wine tasting seminar at [SoFab](http://SoFab)

[www.bonnecuvee.com](http://www.bonnecuvee.com)

*Creating wine confidence through educational journeys....*