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THE WORLD OF FINE WINE TRAVEL

A SENSE OF PLACE, WHAT TO SEE, WHERE TO EAT AND STAY





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COMPELO

Fine wine is largely about a sense of place. No other food or drink so thrillingly and transparently reflects its origins, and the sense that it could not have come from anywhere else on Earth is part of what makes it so special.

It is a product of a particular place, often of great cultural importance and outstanding natural beauty—with the addition of Burgundy and Champagne in 2015, 15 wine regions have now been recognized by UNESCO as World Heritage sites—and also of the people who live and work there.

More and more wine lovers around the world have both the ability and the desire to discover the vineyards, meet the winemakers, and sample the wines that never show better than in the place where they were grown.

In the wine regions themselves, more and more producers are recognizing the importance of wine tourism and are welcoming more and more visitors, while hotels and restaurants offer ever wider selections of the region's top wines, as well as the cuisine that matches them most perfectly.

Terroir, the great touchstone of fine wine, has been described as “a sense of somewhere.” We hope that our new travel supplement will give you that sense and will take you there, wherever in the increasingly accessible and desirable world of wine it may be.

For each country, we describe the major regions, identifying the best producers and sites to visit, as well as what else to see, where to stay, and where to eat, making it the perfect companion and resource for the ever-growing numbers of wine lovers who are following their passion literally back to its roots.

More and more wine lovers have the desire to discover the vineyards, meet the winemakers, and sample the wines that never show better than in the place where they were grown



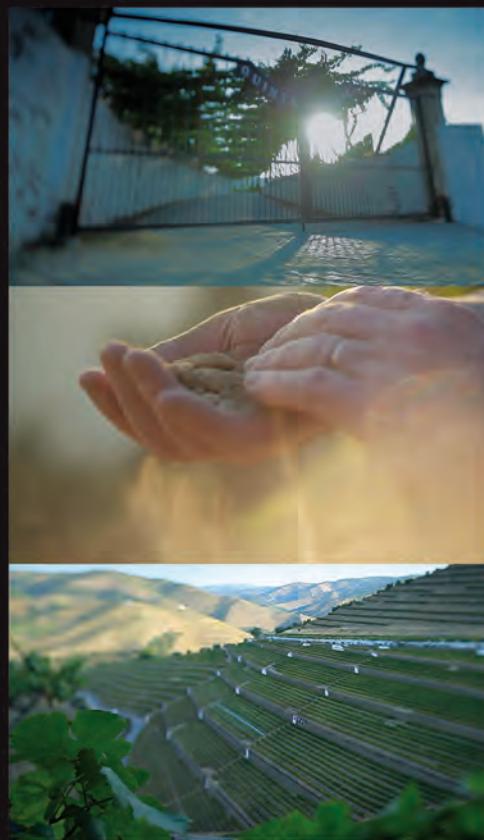
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CONTENTS



Features*

- 8 FRANCE**
 - 14 Moët & Chandon
 - 16 Château Prieuré-Lichine
 - 18 Château Haut-Bailly
 - 19 La Maison Vougeot
 - 22 Sud de France Wine Tourism Club
- 24 ITALY**
 - 30 Ferrari
 - 32 Lamole di Lamole
- 34 SPAIN**
 - 40 Bodegas Torres
 - 42 Marqués de Cáceres
- 44 PORTUGAL**
 - 48 The Fladgate Partnership
- 58 GERMANY**
 - 62 Wines of Germany
 - 64 Henkell & Co
- 66 AUSTRIA**
 - 70 Höplers Weinräume
- 72 SWITZERLAND**
 - 76 Les Vins du Valais

- 78 SOUTH AFRICA**
 - 82 Boekenhoutskloof
 - 86 Waterford Estate
- 88 AUSTRALIA**
 - 92 Woodlands Wines
- 94 NEW ZEALAND**
 - 98 Godfather of the Gibbston
- 100 USA**
 - 104 Grgich Hills Estate
 - 106 Marimar Estate
- 108 CHILE**
 - 112 VIK Vineyard
- 114 ARGENTINA**
 - 118 Algodon Group
- 120 URUGUAY**
 - 124 Bouza
 - 126 Bodega Garzón
- 128 ISRAEL**
 - 132 Judean Quartet
- 134 DIRECTORY**

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L'Instant Champagne,
with *Vitalie Taittinger*.



*Reims,
Place Royale.*


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Reims



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A WINE TOUR DE FRANCE

France is, to most, the spiritual home of wine, universally admired over the centuries for its celebratory sparklers, magnificent reds, elegant whites, and rosés redolent of the summer sun. It may well be the dream of every wine lover to take a rambling tour around its vineyard regions, talking to the vignerons and tasting their life's work straight from the cellar door

The wine world is a greatly more competitive place than it was even 30 years ago. But notwithstanding that rival countries in Europe and elsewhere have challenged its supremacy, France continues to exert the strongest hold over the imaginations of wine lovers. If you are at all interested in wine and travel, the chances are France will be at the top of your list of potential destinations. The good news is that, as that global competition has intensified, so vignerons in every corner of France have become increasingly more adept at the art of hospitality.

Bordeaux

Bordeaux best typifies the changes in the French wine trade's attitude to wine tourism. Whereas once there was a feeling that the region's great châteaux were rather intimidating and inaccessible places for anyone outside the industry, now almost all have a policy of welcoming guests, whether by appointment or via a cellar-door operation. With so many to choose from, it's worth making a wish list and getting in touch well in advance of your trip, though many of the better hotels in the region are able to offer tours or act as a liaison with château owners. InterContinental Bordeaux Le Grand Hotel's Wine Concierge Service has particularly strong links with the most exclusive châteaux, providing introductions and excursions ranging from helicopter rides over the vineyards to gourmet picnics.

That the great city of Bordeaux itself has, after years of disruptive renovation work, woken up to its potential as a tourist destination has certainly helped its producers. This historic trading city, accessible in a mere two hours on the recently opened TGV from Paris, is now a logical place to begin any French vinous tour.

Perhaps the most intriguing new addition to the Bordeaux cityscape is the startling twist of glass and steel of La Cité du Vin on the banks of the Garonne River. With a design inspired by "gnarled vinestock and the swirling of wine in a glass," La Cité du Vin opened in 2016. It is a kind of vinous theme park, featuring an immersive permanent exhibition exploring the "cultures and civilizations of wine," plus a series of themed temporary art exhibitions, restaurants, a wine boutique, state-of-the-art tasting rooms, and a range of workshops and other events, that merits at least an afternoon for a proper exploration (www.laciteduvin.com).

The city's dining scene has also been on a distinct upward swing in recent years, with a new generation of chefs making

their presence felt. Of particular interest to wine lovers are two superb and affordable bistros that double as wine shops: Tanguy Laviale's Garopapilles and Fabrice Moisan's Univerre (www.garopapilles.com; www.univerre-restaurant.com). La Tupina is a much-loved traditional bistro that has been drawing visitors with its farmhouse-like charm, rustic cooking, and superb wine list since the 1960s (www.latupina.com), while Bernard Magrez's La Grande Maison, now in the capable hands of Pierre Gagnaire, is a relatively recent addition to the fine-dining fraternity (www.lagrandemaison-bordeaux.com).

Outside the city, there has also been something of a revolution in the kitchens of Bordeaux wine châteaux. Indeed, the quality of the food may prove to be a decisive factor when choosing which châteaux to include in your itinerary. Two that have earned justifiably widespread acclaim for their culinary approach can be found in the Graves district. In Léognan, Château Haut-Bailly offers a private dining room with chef Jean-Charles Poinot cooking for small, prebooked groups, as well as a luxurious guesthouse amid the vines at Château Le Pape (www.haut-bailly.com). Château Smith Haut Lafitte in Martillac is host to Les Sources de Caudalie, a five-star hotel amid the vines with a spa based around a natural spring that uses vine and grape extracts and with two excellent restaurants, L'Auberge de la Table du Lavoir and La Grand Vigne (www.smith-haut-lafitte.com).

On the Right Bank, the owners of top châteaux such as Troplong Mondot (Les Belles Perdrix) and Angélys (Le Logis de la Cadène) are part of the gastronomic attraction in St-Emilion, while the famous village, a UNESCO World Heritage site, is, with its steep, cobbled medieval streets, wine shops, and range of bistros and restaurants, perhaps the most purely picturesque town in the region (www.saint-emilion-tourisme.com).

Burgundy

Inspired by the award, in 2015, of UNESCO World Heritage status for their *climats et terroirs*, the vignerons of Burgundy are also taking wine tourism much more seriously than has perhaps been the case in the past. As is the case with Bordeaux, independent travelers are best advised to make arrangements for visiting the domaines of their choice well in advance of their visit. The website of the local wine-promotional body, the BIVB, is a good place to start: It offers a vast, easily searchable database of domaines, châteaux, and accommodation (www.bourgogne-wines.com).



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In a wine region that prides itself on terroir, perhaps the greatest pleasure for any visiting Burgundophile is to work one's way, by car, bike, or foot, along the Route des Grands Crus. Clearly marked with brown signposts, the 37-mile (60-km) stretch from Dijon and Beaune and then on to Santenay runs through a rollcall of great vineyards, famous wine villages, châteaux, and other intriguing sites, such as the Dukes of Burgundy's 14th-century wine presses in Chénove. Although this is one of the wine world's best free attractions (a map and a picnic need be the only expense), a great range of guided tours is available that can add to the experience. (Again, the BIVB's website is worth checking for a list of guides.)

Beyond the vineyards, many visitors will be drawn to Beaune, one of the world's great wine towns. The city's most famous site is, of course, the magnificent Les Hospices de Beaune, a 15th-century almshouse and hospital that, in early November, plays host to the annual Burgundy charity wine auction. But the atmospheric streets lined with limestone buildings and steeped in the history of the local wine trade are also a convenient base for an exploration of the region: Ma Cuisine, with its fine traditional Burgundian cuisine and remarkable wine list, has long been the wine lovers' restaurant of choice (book well in advance; +33 3 80 22 30 22); La Maison de Colombier is a relaxed "gastro-bar" with a daily changing menu, strong wine list, and five delightful apartments for rent (www.maisonducolombier.com).

Outside Beaune, options for accommodation in the heart of the vineyards include a stay at Maison Olivier Leflaive, which has 14 spacious rooms around a peaceful garden and a respected restaurant in Puligny-Montrachet (www.olivier-leflaive.com), while Domaine Anne Gros has a beautifully restored house for six to eight people in the domaine in Vosne-Romanée (www.maison-lacolombiere.com).

Champagne

The Champagne region was awarded UNESCO status at the same time as Burgundy, and the areas covered by the award—hillsides, houses, and cellars—are very much a reflection of the priorities for any visitor. To experience both of the latter, it's best to take a tour of one of the great Champagne houses, located in either Reims or Epernay. Among the most accommodating and spectacular is at Moët & Chandon in Epernay; the largest Champagne producer has a vast labyrinth of the Gallo-Roman *crayères* (cellars) extending to more than 17 miles (28km), and tours, including tastings, can be booked in advance at www.moet.com. In Reims, Taittinger has some spectacular chalk cellars in the vestiges of the 13th-century Abbé St-Nicaise, and their tour has been widely praised for its informative approach to the Champagne-making process.

For those more interested in Champagne's burgeoning grower/producer movement, a trip into the hillsides can be planned in advance using the Comité Champagne's helpful website (www.champagne.fr), which has suggested itineraries, as well as information on which producers require advanced booking. Places to enjoy lunch or a glass of Champagne along the way include Au 36, a *bar à vins* and wine shop just up the road from Dom Pérignon in the pretty village of Hautvilliers

Previous spread: The festive Jurade parade in the picturesque village of St-Emilion. Opposite: The Gallo-Roman chalk mines in Champagne make for perfect storage.

with a fabulous selection of fairly priced Champagne that can be enjoyed with a platter of local delicacies (www.au36.net) or, during the summer months, in the brilliantly quirky treehouse-based Perching Bar, set 20ft (6m) up in the trees of Parc Arboxygène in the forest of Verzy (www.perchingbar.eu).

For fine dining and five-star accommodation, two Reims institutions stand out: Arnaud Lallement's three-Michelin-starred restaurant L'Assiette Champenoise in Tinquieux, just outside the city, and the magnificent Château Les Crayères, with 20 luxury rooms and chef Philippe Mille's gourmet restaurant surrounded by manicured gardens in the heart of the city.

The Loire

A further well-planned and signposted Route du Vin is one of the hallmarks of wine tourism in another of France's great wine regions, the Loire Valley. The scenic route takes you through one of the country's prettiest corners, taking in the grand châteaux and gardens that are the region's most emblematic feature but also through its villages, vineyards, and cellars. The Loire's vignerons have always been amenable to visitors, but a list of around 350 *caves touristiques du vignoble du Loire* offers something a little extra beyond a tasting and tour. That might mean a particularly spectacular troglodyte chalk cellar, such as the large sparkling-wine producers Ackerman and Bouvet-Ladubay in Saumur (www.ackerman.fr; www.bouvetladubay.com) or Chinon's La Cave Montplaisir (www.cavemontplaisir.fr); or a venue for cultural events such as art exhibitions and classical concerts in gracious gardens such as at Château de Vaults in Savennières (www.savennieres-closel.com). The list, searchable by region, village, and style of production (organic, biodynamic) is available at www.valde Loire-france.co.uk.

When it comes to wining and dining, the Loire is replete with Michelin-starred restaurants in grand surroundings, such as Château de Pray near Amboise (www.chateau-depray.fr) and l'Auberge du Bon Laboureur, just a short walk from Chenonceau, one of the most magnificent châteaux in the entire Loire Valley (www.bonlaboureur.com).

The modern side of Loire wine and food is perhaps best exemplified by the region's de facto natural-wine headquarters, restaurant L'Herbe Rouge in the tiny village of Valaire near Blois, where Cécile Argondico serves dishes featuring local, seasonal ingredients to accompany natural wines made by her husband and co-owner Thierry Puzelat and other members of the Loire's natural-wine fraternity (www.restaurant-herberouge.com).

Alsace

Alsace was one of the first French regions fully to embrace wine tourism, developing its wine route in the early 1950s, and it has long been a favored destination for Parisians looking for a weekend gastronomic break. The route winds through just over 100 miles (170km) of rolling hills and half-timbered villages, with many options for biking and walking tour itineraries on the route's official website, www.alsace-wine-route.com. Most wineries along the route are happy to accept visitors without an appointment. Among the most engaging are Domaine Weinbach in Kayersberg, with its pretty stream and walled vineyard by a 17th-century farmhouse, and Domaine Josp Meyer in Wintzenheim, whose tasting room is lined with works by local artists commissioned to appear on their bottle labels (www.domainewinbach.com; www.jospmeyer.com).

Not far from Domaine Weinbach, La Winstub du Chambard is the place to go for a traditional Alsace eating experience, with such regional classics as *baeckeoffe* (three types of meat slow-cooked with potatoes and Alsace wine), onion tart, and *coq au Riesling*. The same venue also offers the more refined, much-admired, two-Michelin-starred 64° Le Restaurant, at which chef Olivier Nasti's superb dishes are matched with wines chosen by sommelier Emmanuel Nasti.

The Rhône

The Northern Rhône begins a little to the south of Lyon, the city often referred to as France's gastronomic capital, and the town makes an excellent base for touring the Côte Rôtie, as well as the vineyards of Beaujolais to the north. Converted from an



France

18th-century convent, the five-star Villa Florentine offers, along with panoramic views of Lyon's old town, one of the best wine lists in France (www.villaflorentine.com). Farther south, closer to the vineyards in Valence, is the similarly luxurious Maison Pic, home to the eponymous three-Michelin-starred restaurant of Anne-Sophie Pic (www.anne-sophie-pic.com).

When it comes to visiting wine producers, the Rhône has an excellent online resource at www.rhone-wines.com, with ideas for which producers to visit, where to stay and eat, but also fun things to do in the vineyards. Around the hill of Hermitage, perhaps the Northern Rhône's most distinctive landmark, the well-regarded local cooperative Cave de Tain offers a vast range of different guided and self-guided tours through the "Terre de Syrah," whether on foot, gyropod, bike, electric bike, or mini-bus (www.cavedetain.com). At the foot of the hill, Maison Paul Jaboulet's restaurant and tasting room, Vineum, offers wine-matching tutorials (www.jaboulet.com). In Ampuis in Côte Rôtie, Domaine Barge offers visitors a guided trip through the vines in a jeep and even a chance to help with the harvest (www.domainebarge.com).

Cross into the Southern Rhône, and you're entering one of France's most popular tourist destinations. Many visitors choose the medieval city of Avignon as a center for exploration, with the UNESCO World Heritage site Le Palais du Papes housing a superb wine shop devoted to the region's best producers and wines, most sold at cellar-door prices. Not far from Le Palais, an 18th-century Banque de France has been converted into a center devoted to the wines of the Rhône. As well as a tasting room, the Carré du Palais features a wine school, a bistro and restaurant, a wine shop, and a hotel (www.carredupalaisavignon.com).

Outside Avignon, the attractive village of Gigondas at the foot of the Dentelles de Montmirail hosts a fine visitor center with regularly changing themed tastings (www.cave-gigondas.fr), while the extensive grounds and 18th-century château, as well as a fine new tasting room, make Château la Nerthe among the most tourist-friendly of the famous names of Châteauneuf-du-Pape (www.chateaulanerthe.fr). Finally, for visitors who want to experience a moment of serenity amid vines and unspoiled Provençal scenery of the Dentelles de Montmirail, La Verrière, run by the cultured and passionate people behind Southern Rhône producer Le Chêne Bleu, offers a handful of luxury suites and guestrooms, plus the use of a tennis court, swimming pool, spa, and private chef. The hotel also hosts a highly respected, immersive wine course—or "wine bootcamp"—conducted by top wine experts (www.chenebleu.com).

Provence

The Southern Rhône segues into the Provence wine region as you approach the Mediterranean, and the twinkling blue sea is the backdrop for visits to the region's two most celebrated appellations, Bandol and Cassis. Two noted producers worth visiting are Domaine Tempier in Bandol, whose attractive patchwork of vineyards and old stone house is open on weekdays (www.domainetempier.com), and, in Cassis, the almost absurdly picture-postcard-like Clos Ste-Magdeleine in the Calanques National Park, which offers a guided tour of its grounds and villa (www.clossaintemagdeleine.fr). In the village of Taradeau, and producing wines in the Côtes de Provence appellation, the 18th-century Château de St-Martin is a very special place to stay, surrounded by vines (www.chateaudesaintmartin.com).

Languedoc-Roussillon

Wine tourism may have started more recently in Languedoc-Roussillon than elsewhere in France, but it has, over the past decade, been an important part of this vast region's strategy for establishing itself as a fine-wine producer. Among producers taking up the challenge with greatest success are Château Complazens, a spectacular site in La Clape decorated with artworks by the owner, British watercolorist Simon Fletcher (www.complazens.com), and Château de Flaugergues, with its 17th-century château and manicured gardens near Montpellier (www.flaugergues.com). Domaine La Tour Vieille is a highlight of a wander around the wineries in the seaside town of Collioure, birthplace of the Fauvist art movement (www.latourvieille.com), while Domaine Gauby in the village of Calce is one of a cluster of naturally minded producers in the Agly Valley (by appointment; www.domainegauby.fr). The Corbières growers' association has also come up with five themed itineraries via which to explore the appellation's châteaux and terroirs (www.en.2odecorbieres.com).

For accommodation, Château les Carasses offers luxury self-catering suites, a tennis court, an infinity pool, and a well-regarded bistro at its boutique winery and 19th-century château near Capestang in Languedoc (www.lescarrasses.com), while Domaine de Verchant is a stylish modern five-star hotel amid the vines, ten minutes from the center of Montpellier (www.domaineverchant.com).

Southwest

For the many visitors who make their way to the Dordogne and Lot valleys each summer, the city of Cahors, set in a U-bend in the Lot River, is a popular day trip for its well-preserved medieval architecture, including the 14th-century Valentré Bridge and, increasingly, its wine domaines. A tour of the region's wines can start in the city center, at the Villa Cahors Malbec and the Cahors Malbec Lounge, where the local growers' organization hosts tastings and provides information about local wines and vineyards. The tour might take in the gorgeous 17th-century Château de Chambert (www.chateaudechambert.com), which has a fine on-site bistro, and Clos Triguedina, home of leading winemaker Jean-Luc Baldes (www.jlbaldes.com).

Elsewhere, the Brumont family's two châteaux, Bouscassé and Montus, are leading lights in Gascony's Madiran appellation, and extensive tours are available at both, including a group tour complete with lunch and matching wines (www.brumont.fr), while Domaine Cauhapé is one of the best and most welcoming cellars in Jurançon, with appointments to taste with the owner Henri Ramonteu bookable at contact@cauhape.com.

Jura

In the east, the Jura is one of France's delightful hidden corners, although, as its wines become increasingly fashionable, so more visitors are discovering its bucolic charms. Producers in this patch of land between Burgundy and Switzerland are small, and appointments are required. Base yourself in the gracious Château de Germigney (www.chateaudegermigney.com) with its extensive gardens and two fine restaurants, and consult the informative list of vigneron at www.jura-tourism.com, or Wink Lorch's excellent book *Jura Wine* to make the most of this new-old region. ■

Opposite (top to bottom): The papal palace in Avignon; Lake Le Grand Maclu in Jura; colorful traditional houses on the promenade in the port of Cassis, Provence.



PLACES TO EAT AND STAY

■ Château Haut-Bailly and Château Le Pape

From the creative cuisine of chef Jean-Charles Poinot at the Private Table of Château Haut-Bailly, to the luxurious accommodation at Château Le Pape, renovated in 2015, the gracious owners and managers here offer the perfect stay. +33 5 56 64 75 11 | mail@haut-bailly.com www.haut-bailly.com/en/hospitality

■ InterContinental Bordeaux Le Grand Hôtel

Immaculate and indeed grand five-star hotel in central Bordeaux, with restaurants by Gordon Ramsay and a Wine Concierge Service providing entrées to the region's smartest vinous addresses. Place de la Comédie, 33000 Bordeaux | +33 5 57 30 44 44 info.bordeaux@ihg.com | www.bordeaux.intercontinental.com

■ Hôtel Villa Louise

A charming, converted 17th-century winemaker's house between the vineyards and village of Aloxe-Corton with gardens, a pool, a sauna, a Turkish bath, and an extensive wine cellar. 9 Rue Franche, 21420 Aloxe-Corton | +33 3 80 26 46 70 contact@hotel-villa-louise.fr | www.hotel-villa-louise.fr

■ Abbaye de la Bussière

A 12th-century Cistercian abbey lovingly converted by an English couple into one of France's finest hotels along the Route des Grands Crus, and with two superb restaurants. D 33, 21360 La Bussière-sur-Ouche | +33 3 80 49 02 29 info@abbayedelabussiere.fr | www.abbayedelabussiere.fr

■ L'Assiette Champenoise

A Reims institution, featuring the ambitious, inventive three-Michelin-starred cuisine of Arnaud Lallement in the kitchen and 33 stylish modern rooms. 40 Avenue Paul Vaillant-Couturier, 51430 Tinqueux +33 3 26 84 64 64 | infos@assiettechampenoise.com www.assiettechampenoise.com

■ Château Les Crayères

Another Reims classic, a five-star château-hotel that has been among the finest in the region for the best part of a century, with classically styled fine dining at Le Parc restaurant. 64 Boulevard Henry Vasnier, 51100 Reims | +33 3 26 24 90 00 www.lescraieres.com

■ Le Château de la Ronde

In the town of Vivy, 3 miles (5km) from Saumur, a gracious 17th-century château set in extensive parkland with a range of ten immaculately presented rooms and suites. Le Château de la Ronde, 49680 Vivy | +33 6 07 45 99 83 contact@lechateaularonde.fr | www.lechateaularonde.fr

■ Château Les Carrasses

Arguably the Languedoc's finest luxury resort, Château Les Carrasses has 28 self-catering apartments and suites with a bistro and bar surrounded by vines. Route de Capeatang, 34310 Quarante | +33 4 67 00 00 67 www.lescarrasses.com

■ Château de Rochemure

Surrounded by vineyards in the Southern Rhône, with views toward Mont Ventoux, a magnificent 12th-century fortress now converted into a luxuriously tranquil Provençal hotel. Place du Château, 26790 Rochemure | +33 4 75 97 21 10 info@chateauderochemure.com | www.chateauderochemure.com

■ Hôtel Chambard

The Nasti family's hotel in the middle of the wine village of Kaysersberg has comfortable rooms, two fine restaurants, and an excellent local wine list. 9-13 Rue du Général de Gaulle, 68240 Kaysersberg +33 3 89 47 10 17 | info@lechambard.fr www.lechambard.fr

France / Champagne

MOËT & CHANDON OPENS ITS DOORS

Claude Moët founded his company in Epernay in 1743, obtaining a royal office as a wine broker, and then land and a cellar on the Faubourg de la Folie (now called the Avenue de Champagne). A little less than a century later, in 1833, his great-grandson Victor and the latter's brother-in-law, Pierre-Gabriel Chandon, formed Moët & Chandon, which would go on to spread Champagne's reputation all over the world, making it synonymous with luxury and the French "art of living."

The Moët & Chandon estates are the most extensive in the region, covering over 1,150ha (2,840 acres). Of these, 50 percent are grands crus and a further 25 percent premiers crus. To date, since 1842 the house has released 69 vintage Champagnes, each made from the grapes of a single exceptional year, and each one unique in character.

With 17 miles (28km) of tunnels, carved out of chalk, Moët & Chandon also has the largest network of cellars in the entire Champagne region. This exceptional heritage, a tribute to the talent and hard work of its creators, provides a protected, undisturbed environment where the precious bottles can mature and improve for several years. As time passes, Moët & Chandon's Champagnes develop the dynamic, well-rounded qualities that characterize their unique and distinctive style. Millions of bottles are stored down here, the oldest dating back more than 100 years.

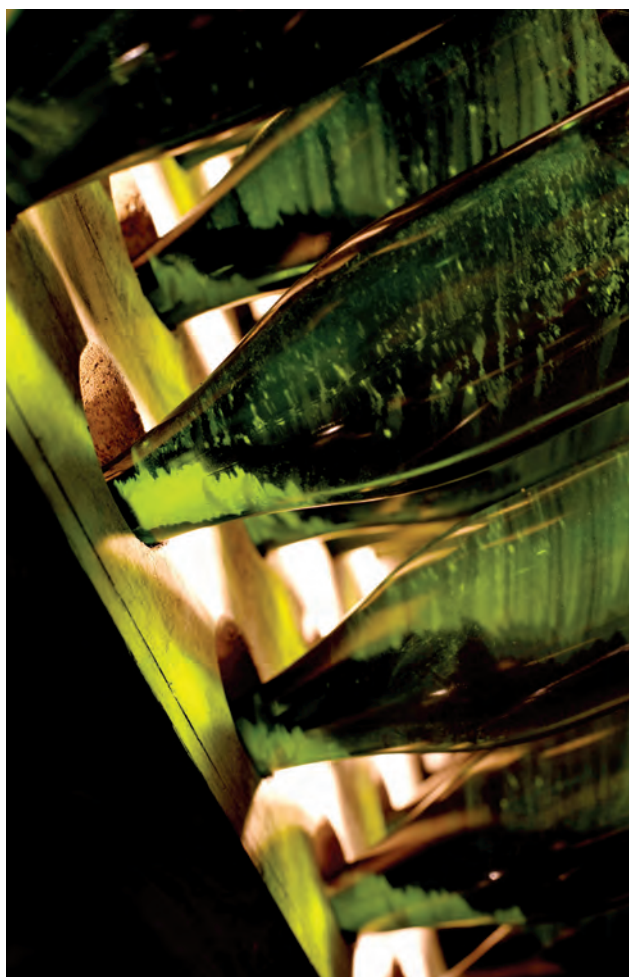
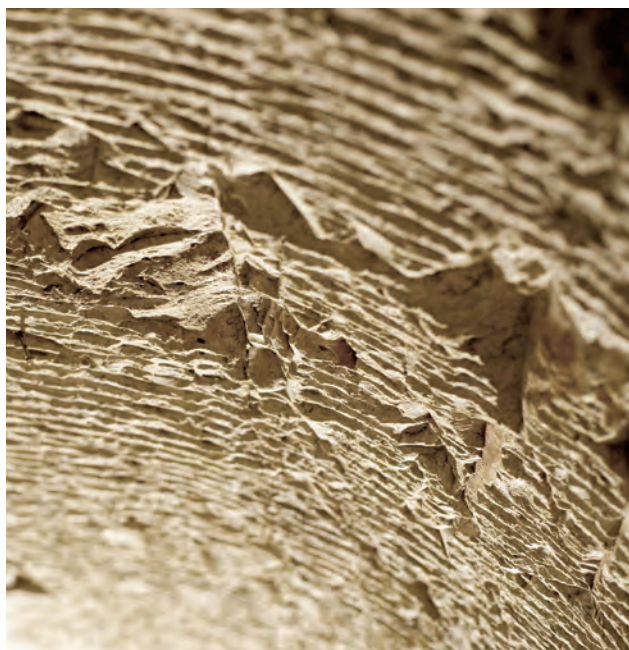
Moët & Chandon opens the doors to a subterranean world and its mysteries, offering an opportunity to experience the extraordinary atmosphere of this historic site. Its visitors follow in the footsteps of Napoleon, as well as the many other historic figures who have visited over the centuries—including emperors Alexander I of Russia, and Francis II of Austria—not to mention the numerous celebrities who have since trodden these hallowed grounds. Perhaps one may catch a glimpse of their shadows in this seemingly endless labyrinth of tunnels.

Accompanied by a knowledgeable guide, visitors will explore the Galerie Impériale, a reference to the friendship between Jean-Rémy Moët, the founder's grandson, and "Napoleon the Great, Emperor of France." They will see how Moët & Chandon Champagne is made, and learn about the enologists' expertise and the legacy that has been enriched and passed down through generations of cellar masters. The tour ends with a tasting hosted by expert sommeliers and an opportunity to browse the shop, which, in addition to the gamut of Moët & Chandon Champagnes, offers a range of wine-related objects and accessories.

The cellar visits are accessible for people with reduced mobility and are available in several languages, but reservations are highly recommended, especially in peak season. Visits take place each weekday from February to late March, and then daily until mid-November. The cellars are closed throughout January. Bespoke tours and tastings are also available. Being 30–98ft (10–30m) underground, the cellars are always cool, so warm clothing is advisable.

For those who would like to continue their visit in style, Moët & Chandon offers the option to enjoy either lunch or dinner on the Avenue de Champagne in Epernay. The 19th-century Orangerie and its French garden can accommodate between 18 and 80 guests, and the vaulted Caveau Napoleon in the cellars from 18 to 150.

Please drink responsibly.



Moët & Chandon Champagne

18 Avenue de Champagne, 51200 Epernay
+33 32 65 120 20
www.moet.com



Credit: Taylor and Yandel

A MARGAUX TALE

From its very beginnings, the former Priory of Cantenac had been producing wines considered among the very best of this illustrious region.

Founded in the 12th century by Benedictine monks, the estate remained in the hands of the Church until the French Revolution and is recognized by the famous 1855 Classification. However, due to its ancient monastic and medieval roots, Château Prieuré-Lichine is an exception within the list of great classed growths, the rest of which originally belonged to either the nobility (the oldest estates) or the bourgeoisie (the more recent ones).

In the mid-20th century, Russian wine writer Alexis Lichine was an influential figure, often referred to as “the Pope of Wines” and author of *The World Encyclopedia of Wines and Spirits*. During a trip around Bordeaux, he fell under the spell of the Priory of Cantenac estate, becoming its owner in 1951. Two years later, he renamed it Château Prieuré-Lichine.

Thanks to his patient determination, Alexis Lichine was able to add new vineyard plots, modernize the cellars, and renovate the monks’ former living quarters. The chateau’s fate remained inextricably linked to that of the Lichine family for nearly half a century. When Alexis died at his beloved chateau in 1989, his son Sacha took over—but he sold it in 1999.

Now owned by the Ballande family, the estate remains faithful to the tradition of hospitality so important to Alexis.

The new fermenting rooms form the physical and symbolic link between the main 18th-century building, still redolent of its monastic past, and the very modern architecture of the Rotunda, where visitors are welcomed and invited to taste the chateau’s four remarkable wines. Château Prieuré-Lichine itself is a quintessential Margaux, as is the estate’s second wine, *Confidences de Prieuré-Lichine*. *Le Blanc du Château Prieuré-Lichine* is heavier and more aromatic, being aged in Burgundy barrels, while *Le Clocher du Prieuré* is softer and smoother.

Themed chateau and estate tours, wine tastings and workshops, and gourmet lunches and dinners take place at Château Prieuré-Lichine throughout the year, allowing the winemakers to share their passion with visitors, but these should be booked in advance.

Château Prieuré-Lichine

34 Avenue de la 5ème République, 33460 Cantenac

For booking contact: +33 5 57 88 36 28

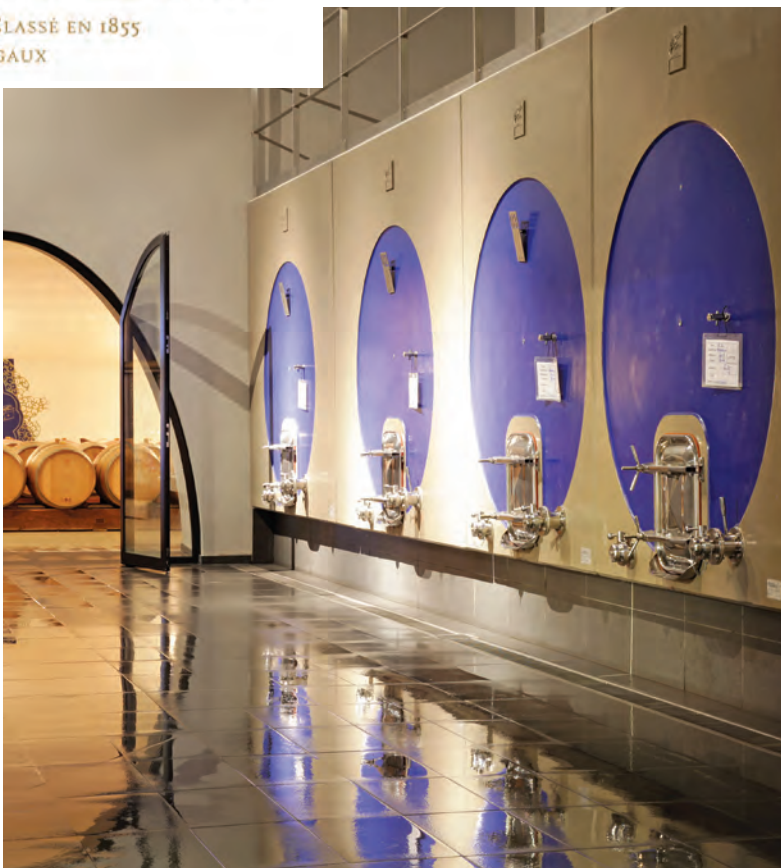
visit@prieure-lichine.fr

For further information www.prieure-lichine.fr

Château Prieuré-Lichine



Château Prieuré-Lichine
Grand Cru Classé en 1855
MARGAUX



WORLD-CLASS HOSPITALITY at Château Haut-Bailly

Whether you are on quest for tranquillity or indulgence, looking to gain an insider's understanding of the world of fine winemaking or to immerse yourself in the glorious countryside of Bordeaux's renowned Graves region, you are certain to find what you are seeking at Haut-Bailly and its neighboring Château Le Pape.

Serenity

Home to many artists and painters over the past two centuries, Château Le Pape's natural beauty continues to prove a source of inspiration for all who visit. Guests will appreciate the serenity and comfort of the historic château and gardens, the shaded terrace and the heated outdoor swimming pool, set in the heart of the vineyard overlooking the vines.

Indulgence

The Private Table of Château Haut-Bailly has become a landmark for those in search of the finest pairings of wines with gourmet cuisine. The seasonal menus are created using regional products sourced from local markets and are paired with the wines of Château Haut-Bailly. The intimacy of the setting, the friendly attentiveness of the staff, and the fine cuisine of chef Jean-Charles Poinot make for bespoke occasions unlike any other. The French *art de vivre* is alive and well at Haut-Bailly.

Elegance

Château Haut-Bailly takes pleasure and pride in extending the warmest of welcomes to all its visitors. Since 1998, major investments have made it possible to offer hospitality and facilities in keeping with the quality and elegance of its wines. Guests are invited to discover the artisanal craft of winemaking, relax and enjoy the views over the vineyard, and indulge in the pleasures of fine French dining. The 19th-century château and its reception hall provide a warm, intimate setting for all manner of special events: tours and tastings, large-scale receptions, and working seminars.

Château Haut-Bailly

33850 Léognan
+33 5 56 64 75 11
hospitality@haut-bailly.com
www.haut-bailly.com





A ONE-OF-A-KIND TASTING LOUNGE IN BURGUNDY: LA MAISON VOUGEOT

La Maison is opening in the Burgundy village of Vougeot this fall. A short hop from the Château du Clos Vougeot, the home village of the Boisset family, it is the perfect place to discover the fine wines that result from a long family history of winemaking.

The tasting experience revolves around Burgundy refinement. From little-known gems to great icons, guests will enjoy discovering the wines in the warm, elegant surroundings of La Maison. La Maison recounts the history of the Boisset family, a passionate adventure through the world of wine that began in the 1960s and is now being spearheaded by the second generation, Nathalie and Jean-Charles, with estates in both Burgundy and California. Here, guests can taste the wines from the terroir of Vougeot, offering an ode to the finesse of Pinot Noir and the subtle side of Chardonnay in three styles. The purity of the wines from the Domaine de la Vougeraie, the elegance of those from the Jean-Claude Boisset label, and the effervescence of the Crémant de Bourgogne of JCB by Jean-Charles Boisset are all a joy to discover.

Esteemed French architect Frédéric Didier has transformed

this former winemaker's house. Jacques Garcia's velvet decoration creates a chic, theatrical ambience, with red curtains and mirrors immediately plunging visitors into the atmosphere.

Various tastings are available from the Enomatic wine dispenser to the Winemaker's Chambers and Boudoir, or the Library, where one can marvel at the Cabinet of Curiosities, before climbing the narrow staircase to the JCB Lounge, choosing the wines to taste along the way, before descending to the Starlit Cellar. Charming works of art by Hélène de Saint Lager and Mathilde de l'Ecotais offer a sensorial interpretation of the explosive bouquet of wine.

The spirit of Burgundy wines can be found in La Maison, the embodiment of refinement in Vougeot.

La Maison

1 Rue du Vieux Château, 21640 Vougeot, Burgundy
contact@laisonvougeot.com
+33 3 80 61 06 10
www.laisonvougeot.com

An aerial photograph of a vast Burgundy vineyard during the golden hour of sunset. The landscape is a patchwork of green vineyard plots separated by narrow roads and hedgerows. The sun is low on the horizon, casting a warm, golden glow over the entire scene. The sky is a mix of soft blues and oranges.

Take a deep breath of Burgundy

Discover the true taste of Burgundy's appellations, viticulture and winemaking from the heart of the Côte d'Or. Our Wine Experiences are expertly tailored for wine novices, intermediates and seasoned wine enthusiasts. Whether you are new to wine, pursuing a lifetime passion or want to dive deeper into the nuances of Burgundy, our experiences are educational, entertaining and provide something special for everyone.



CHÂTEAU de POMMARD

MAISON FONDÉE EN 1726

FAMILLE CARABELLO-BAUM



Climats *Experience*

Discover the acclaimed UNESCO World Heritage Climats of Burgundy, as you untangle the intricate and complex web of wines, appellations and terroirs that shape Burgundy's Côte de Nuits and Côte de Beaune.



Pinot Noir *Experience*

Pinot Noir is a favorite of sommeliers and wine lovers alike. Explore the delicate subtleties and nuances of this multi-faceted varietal at home in its ancient Burgundian birthplace with our Pinot Noir Experience.



Chardonnay *Experience*

Take a journey with us through the famous white wine appellations of Burgundy to learn about the effects that terroir, climate, oak, and aging have on Chardonnays.



Sommelier *Experience*

Our Sommelier Experience will teach you all the essentials that professionally trained sommeliers learn in their studies and while on the job. Designed by our sommeliers, for aspiring sommeliers, this immersive experience will transform you from a wine geek to a super taster.




Vendanges *Experience*

Château de Pommard is delighted to offer a limited number of guests the opportunity to take part in 2017's harvest of Clos Marey-Monge. From hand-picking grapes in the vineyard to being picky at the sorting table, this is your chance to participate in the vinification process and work alongside our team in the vineyard and the winery.

BOOK YOUR EXPERIENCE

chateaudepommard.com



Wine tourism and leisure in the South of France

Breathtaking landscapes, ancient architecture, and a mosaic of unique vineyards to discover—these are the defining features of the great Occitanie region. Wine lovers who want to discover the South of France from different perspectives can choose from a wealth of prestigious locations and emblematic wine estates that perfectly embody the spirit of the region. To facilitate the journey, wine producers of the region have joined forces to create the Sud de France Wine Tourism Club.

The Sud de France Wine Tourism Club will ensure wine lovers experience a marvelous journey through Occitanie. Many wine producers open their prestigious mansions or offer gîtes and B&Bs on their properties, allowing guests to immerse themselves in the nature, culture, and history of the area.

A visit to Château de Paraza breathes life into the saying “Live like a god in France.”

Located at the edge of the magnificent Canal du Midi (UNESCO), the refined 17th-century château is an important

stop for wine lovers who appreciate history. In fact, the Château de Paraza served as a base for the engineer Pierre Paul Riquet during part of the building of the canal connecting the Mediterranean Sea to the Atlantic Ocean. In the same vein, visitors can continue a delightful travel through time by visiting neighboring Mas des Tourelles. Guests will experience a complete change of scenery by visiting this stunning historical reenactment of a Gallo-Roman cellar.

The Sud de France Wine Tourism Club has a comprehensive website where travelers can choose a tour according to their criteria. From gourmet trails that lead around the Laguna of Thau with a lunch of fresh Bouzigues oysters, to a special tasting of Noilly-Prat vermouth and the chance to understand its unique story, guests can complement these experiences with suggestions of award-winning restaurants in the region. Nature lovers can recharge their batteries at the Valmagne Abbey or hike around the Massif de la Clape—the perfect way to combine nature, culture, and wine appreciation.



There are more than 25 routes along which to discover this region. Enchanting activities offered by professionals—such as tasting workshops, gourmet walks, festivals, farmers’ markets, and harvests—can greatly enhance your experience.

Here is just a snapshot of ideas:

- **Abbaye Valmagne:** Close to Sète, near the Laguna of Thau, this abbey is a poem in stone in the Lord’s vineyard. One of the few abbeys to have kept its wine estate, the Abbey de Valmagne has produced great, quality wines for eight centuries, today in the appellations of “Coteaux du Languedoc” and “Grès de Montpellier.”
+33 4 67 78 47 32
www.valmagne.com
- **Village Castigno:** Slow down and seize the day at Village Castigno, Château Castigno’s hybrid hotel creation, a whimsical world of intimate design, charming elegance,

Sud de France Wine Tourism Club

tantalizing tastes, eco wine and pure, untainted French charm.

+33 4 67 38 05 50

www.chateaucastigno.com

- **Cave Labastide:** Since 1949, the Labastide de Lévis wine cellar has been a major player in the history of the Gaillac vineyard. Its importance and dynamism make it a motor for the appellation. The cellar of Labastide is the oldest in Tarn, which draws upon more than 100 cooperative vineyards that cover 1,000ha (2,470 acres).
+33 5 63 53 73 63
www.cave-labastide.com
- **Maison Cazes:** Located between the Pyrenees and the Mediterranean Sea, in Rivesaltes, Maison Cazes, founded in 1895, is at the heart of the Roussillon region. The values here are undeniably related to the wine world: Know-how has been passed down from one generation to the next, along with respect and control of the terroir.
+33 4 68 64 08 26
www.cazes-rivesaltes.com
- **Domaine Riberach:** The village of Bélesta’s former wine cooperative in the Roussillon has been entirely remodeled to allow the public to benefit from a top-of-the-line hotel and gastronomic restaurant that preserves the site’s historical and viticultural character.
+33 4 68 50 30 10
www.riberach.com
- **Château l’Hospitalet:** This is a vineyard that celebrates the French “art of living” year-round through its hotel, restaurant, tasting cellar, and an artist in residence.
+33 4 68 45 28 50
www.chateau-hospitalet.com



Sud de France Wine Tourism Club

www.oenotourisme-suddefrance.com

www.club.oenotourisme@suddefrance-dvpt.com

www.facebook.com/ClubOenotourisme



ITALY'S OVERFLOWING CORNUCOPIA OF WINES

From the fresh, high-altitude wines of the Alps to the ripe lusciousness of those from the country's "boot" and its islands, and from lively Prosecco to silky Barolo—in Italy, the wine lover's cup truly runneth over

You could spend a lifetime visiting Italy and still not get to the bottom of its vinous complexity: the more than 2,000 grape varieties; the more than 500 IGTs, DOCs, and DOCGs; the fractured landholdings divided between thousands of wine growers; the sheer scale of the country's production in each of its 20 administrative regions—from the Alpine north, to the tip of the boot in Calabria, not to mention the significant contribution of the islands of Sicily and Sardinia. This is a country that is suffused with wine and has been for more than 2,000 years.

So, where to begin? A dream itinerary might involve entering the country from France, in the Valle d'Aosta, home to Europe's highest vineyards and to some of the continent's most charming villages, set amid the Alpine scenery. There is a strong French flavor to this province and its wines, as can be seen in the name of the website devoted to exploring its wine trail, www.routedesvinsvda.it, or, indeed, of the excellent local cooperative La Cave du Vin Blanc de Morgex et de la Salle, which has a tasting room open year-round for visits by appointment (www.caveduvinblanc.com). For accommodation and fine dining, few places offer a more spectacular setting or a better wine list than the luxury resort Hermitage Hotel & Spa (www.hotelhermitage.com).

Piedmont

Continuing southeast takes you into one of the big names of Italian wine, Piedmont. The two great Nebbiolo zones of Barbaresco and Barolo are often referred to as Italy's answer to Burgundy because of the small scale of production, the profusion of small producers, and the love of terroir. And like the French region, these one- or few-man (or woman) bands don't always have tourists high on their list of priorities. For many of the starriest of names, you'll need to book an

appointment well in advance of your visit. However, names such as Marchesi di Barolo, Bartolo Mascarello (www.barolodibarolo.com), and Cascina Fontana (www.cascinafontana.com) in Barolo and Cantina del Pino (www.cantinadelpino.com), Ca' del Baio (www.cadelbaio.com), and Cantina del Glicine (www.cantinadeglicine.it) in Barbaresco all have justified reputations for welcoming guests. The best time to visit is the fall, when the vineyards are draped in mist and truffle season is in full swing, the ingredient infusing menus throughout the region. But there is gastronomic delight to be found at any time of the year, not least in Enrico Crippa's remarkable three-Michelin-starred Alba restaurant Piazza Duomo (www.piazzaduomoalba.it).

North by northeast

Continuing east from Piedmont takes you into the province of Lombardy, home region of arguably Italy's greatest sparkling-wine region, Franciacorta, in the rolling hills between Brescia and Lake Iseo. The local winemaking *consorzio* has a detailed wine route and plenty of information on who and how to visit (www.franciacorta.net), with one of the highlights being Ca' del Bosco, which offers a full tour and tasting, helping visitors get to the bottom of the traditional method of sparkling-wine making (www.cadelbosco.com).

To the northeast, another of Italy's mountainous wine regions, Trentino-Alto Adige in the Dolomites, is the mirror image of Valle d'Aosta but with a German (or Austrian) rather than Franco-Swiss accent. Stay in one of an abundance of comfortable inns dotted about the pretty scenery—such as Romantik Hotel Turm with its extensive wine cellar carved into the rock (www.hotelurm.it)—and make a beeline for the Elena Walch winery, which serves cold delicacies matched to


Opposite: Castello di Grinzane Cavour in Piedmont and its snowy Alpine backdrop. Next spread: The atmospheric hills around the village of Montepulciano in Tuscany.



WINERIES TO VISIT

 **PLANETA** A key player in the modern renaissance of Sicilian wine, Planeta has impeccably tasteful visitor centers in three locations on the island: Noto, Etna, and Menfi, where it also has a stylish hotel and restaurant.
Contrada Passo di Gurra ex SS 115 sp 79, km 91,
92013 Menfi (AG), Sicily | +39 092 51 95 54 60
planetaestate@planeta.it | www.planeta.it

 **MASTROBERARDINO** One of the great, grand old names of Campania, Mastroberardino welcomes visitors to its fresco-decorated, classical winery for a variety of different tours, tastings, and wine-and-food-pairing lunches.
Via Manfredi 75-81, 83042 Atripalda (AV) | +39 08 25 61 41 11
www.mastroberardino.com


 **CASTELLO DI AMA** The 90-minute tour offered by this fine old Chianti estate is an immersive one, taking in cellars, the village of Ama with its ancient churches, two 18th-century villas and gardens, and a contemporary art collection.
Località Ama 55, 53013 Gaiole in Chianti (SI)
+39 05 77 74 60 31 | www.castellodiam.com


 **ANTINORI CHIANTI CLASSICO** With a fine restaurant, a multifaceted tour, and various options for tastings of the many different Tuscan wines in the family's portfolio, this is one of the best wine-tourism experiences in Italy.
Via Cassia per Siena 133, 50026 Località Bargino,
San Casciano in Val di Pesa (FI) | +39 05 52 35 97 00 | www.
visiteantinorichianticlassico.it | www.antinorichianticlassico.it


 **MARCHESI DI BAROLO** The refined Piedmontese cuisine of the Foresteria restaurant is one of many highlights of a visit to the atmospheric old cellars and modern visitor center at this 200-year-old Barolo producer.
Via Roma 1, 12060 Barolo (CN) | +39 01 73 56 44 91
reception@marchesibarolo.com | www.marchesibarolo.com

 **CERETTO** A visit to the remarkable domed and glass-walled tasting room, with views out across the vineyards, is the culmination of a tour of Ceretto's farmstead winery.
Strada Provinciale Alba-Barolo, Località San Cassiano 34,
12051 Alba (CN) | +39 01 73 28 25 82
ceretto@ceretto.com | www.ceretto.com

 **CANTINA TERLANO** The headquarters of one of the world's finest cooperative producers is located high up in the Alto Adige, in the charming village of Terlano.
Via Silberleiten 7, 39018 Terlano (BZ) | +39 04 71 25 71 35
office@cantina-terlano.com | www.kellerei-terlan.com

 **LIS NERIS** One of Friuli's leading producers has a tranquil guesthouse in the heart of its estate, which makes a fine base for touring the region, though the winery also welcomes day-visitors for extensive tours and tastings.
Via Gavianna 5, 34070 San Lorenzo Isontino (GO)
+39 04 81 80 95 92 | lisneris@lisneris.it | www.lisneris.it

 **TOMMASI** Tommasi's extensive cellars—which include what it claims is the world's largest wooden cask, used to age its Amarone, as well as drying rooms old and new—are well set up for tourists, with an informative guided tour through the various processes of making *passito* wines.
Via Ronchetto 4, 37029 Pedemonte di Valpolicella (VR)
+39 04 57 70 12 66 | Emily.riolfi@tommasi.com
www.tommasivine.it

 **CASTELLO MONACI** This fine old estate in Puglia's Salice Salentino offers two comprehensive tours of the local vineyards, wine cellar, and wine museum, with a tasting paired with traditional local food.
Contrada Via Case Sparse, 73015 Salice Salentino (LE)
+39 08 31 66 57 00 | castello.monaci@giv.it
www.castellomonaci.it



its wines in its small bistro, set in the garden of its estate in Tramin, and also runs the Osteria al Castello in Castel Ringberg, with fine views across Lake Caldaro (www.elenawalch.com).

Heading southeast of Trentino-Alto Adige takes you into Friuli and, ultimately, the Collio zone that skirts the Slovenian border. Following the picturesque 30-mile (50km) Strada del Vino from Dolegna del Collio to San Floriano del Collio is a pleasure at any time of the year, but particularly so in late May, when around 60 wineries band together for the annual Cantine Aperte event, opening their doors to visitors and offering local dishes and wine (www.mtvfriulivg.it). The rest of the year it's worth stopping off in the town of Cormons, the main wine center of Collio, and heading to the Enoteca Regional di Cormons to try the wines of 32 local producers (www.enoteca-cormons.it).

West from Friuli lies the Veneto, with the east of the region home to La Strada del Prosecco, running between Conegliano and Valdobbiadene through the heartland of the sparkling wine's production, details of which can be found at the website of the *consorzio* (www.coneglianovaldobbiadene.it). You'll need to book your appointments in advance before setting out on this route, which runs through a gently undulating landscape of vines, castles, villas, and churches, with Bisol's beautiful 19th-century cellars among the highlights (www.bisol.it). The same company is also involved in an exciting project in Venice: Venissa, on the island of Mazzorbo, has a vineyard producing wine from the rare Venetian grape Dorona, as well as a luxury resort and a Michelin-starred restaurant (www.venissa.it).

Continuing west from Venice, past the beautiful cities of Padua and Vicenza, it's worth stopping in the village of Soave, where one of the region's best producers, Pieropan, has a graceful tasting room and wine shop in the grand Palazzo Pullici, which has been the home of the family business since 1880 (www.pieropan.it). The city of Verona is worth visiting for its range of wine bars alone, such as Enoteca Segreta Antica di Poli Luigi (www.enotecasegreta.it), Antica Bottega del Vino (www.bottegavini.it), and Enoteca Zero 7 (www.enotecazero7.it). It's also an ideal base for a tour of Valpolicella wine country, with Allegrini's gracious and historic headquarters (book in advance at www.allegrini.it) among the cellars worth visiting.

Tuscany and Central Italy

The Platonic ideal of Italian wine is still undoubtedly Tuscany. That may well be a source of annoyance for the inhabitants of other regions of the country. (As the very useful website www.winetoursitalia.com puts it, you will get more out of a visit to Italy if you understand "what [it] is, not how it sits romantically in the minds of most tourists as a kind of Tuscany writ large".) But it can't be denied that the Tuscany of cypress trees and medieval hill-towns continues to exert a powerful hold on the popular global imagination—or that it does a fabulous job of catering to those ideals.

Wine tourism is a big deal in Tuscany; its approach widely copied both in Italy and in other warm-climate wine regions all over the world. The many options range from cycle tours (www.tuscanywinebike.com; www.ibiketuscany.com), to private chauffeured wine-and-art tours (www.monterrgioni.info), to week-long cookery and wine-tasting courses (www.tuscany-cooking-class.com). And you can time your visit to coincide with

PLACES TO EAT AND STAY

■ Palas Cerequio Barolo Cru Resort

Barolo producer Michele Chiarlo's luxury resort is based in a restored ancient village in the heart of the Barolo zone offering a restaurant, cookery lessons, and wine tours. Borgata Cerequio, 12064 La Morra (CN) | +39 0173 50657 direzione@palascerequio.com | www.palascerequio.it

■ Tenuta Carretta

A favored spot for visitors to Barolo country, Tenuta Carretta houses a restaurant featuring Flavio Costa's Ligurian and Piedmontese cuisine and a cozy hotel in traditional style, all surrounded by the vines of the wine estate. Località Carretta 2, 12040 Piobesi d'Alba (CN) +39 0173 61 91 19 | info@tenutacarretta.it www.tenutacarretta.it

■ Borgo San Marco

Luxury lodgings based in a 13th-century building surrounded by 1,000-year-old olive groves in the heart of Puglia, with a range of atmospheric suites, a restaurant, and a spa. Contrada Sant'Angelo 33, 72015 Fasano (BR) | +39 08 04 39 57 57 info@borgosanmarco.it | www.borgosanmarco.it

■ Relais Torre Marabino

One of Sicily's top hotels, a deeply tranquil space set on an organic farm and winery in a 19th-century house with impressive tower, near the beach in Santa Maria del Focallo. Azienda Agricola La Moresca, C da Marabino, CP 18, Ispica (RG) +39 09 32 79 50 60 | info@torremarabino.com www.torremarabino.com

■ Villa d'Este

The home of one of the world of fine wine's most prestigious events, the annual Villa d'Este Wine Symposium, is one of the world's great luxury hotels, set right on the shores of Lake Como and with a suitably magnificent wine cellar. Via Regina 40, 22012 Cernobbio (CO) | +39 031 34 81 reservations@villadeste.it | www.villadeste.com

■ Il Falconiere

A Tuscan manor house in a beautiful setting with meals and cookery lessons from head chef Silvia Baracchi, tours of the adjacent Baracchi Winery and vineyards, and luxurious rooms. Località San Martino a Bocena 370, Cortona (AR) +39 05 75 61 26 79 | info@ilfalconiere.it | www.ilfalconiere.it

■ Villa Abbazia Veneto

Perfectly situated along La Strada del Prosecco with access to trails in the Venetian countryside, a cluster of lovingly restored 18th-century buildings attached to a Venetian villa and garden. Piazza IV Novembre 3, 31051 Follina (TV) +39 04 38 97 12 77 | info@hotelabbazia.it www.hotelabbazia.it

■ Le Volpi e l'Uva

Groundbreaking Florence enoteca that is still going strong after 25 years, with a brilliantly curated small, producer-led wine list, many available by the glass, and a cantina offering small-plate Tuscan cuisine. Piazza dei Rossi 1, Firenze | +39 05 52 39 81 32 info@levolpieluva.com | www.levolpieluva.com

■ Hotel Bue Marino Sardinia

In a peaceful setting right on the beach on the eastern Sardinian coast, Hotel Bue Marino's cozy rooms are surrounded by Cannonau (Grenache) vines, while the rooftop restaurant has a superb local wine list. Via Vespucci 8, 08022 Cala Gonone-Dorgali (NU) +39 078 49 20 07 | info@hotelbueamarino.it www.hotelbueamarino.it

■ Relais Russiz Superiore

This is a captivating, tranquil guesthouse with seven spacious rooms in a beautiful setting among the vines of Collio wine producer Marco Felluga. Via Russiz 7, 34070 Capriva del Friuli (GO) +39 048 18 03 28 | www.marcofelluga.it



the many wine-themed events that take place in the region, whether the harvest festivals of Greve and Panzano in Chianti in September, or the wine and food festival, Wine & Siena, that takes place across the city in January (www.wineandsiena.it).

Most of the region's wineries welcome visitors, with many housing restaurants and/or guestrooms and all having tasting rooms on their property. Castello di Volpaia, Castello Banfi, and Castello di Ama are among the highest-rated winery restaurants (www.castellodivolpaia.com; www.castellobanfi.com; www.castellodiam.com), while the guesthouses at Fontodi, the ancient monastery at Badia a Coltibuono, and the villa at Barone Ricasoli are among the most atmospheric places to stay (www.fontodi.com; www.coltibuono.com; www.baronericasoli.com). Wine is also very much a part of a visit to the great cities of Florence and Siena, with Enoteca Pitti Gola e Cantina (www.pittigolacantina.com), Le Volpi e l'Uva, and Casa del Vino (www.casadelvino.it) among Florence's best, and La Compagnia dei Vinattieri (www.vinattieri.net) and Enoteca i Terzi (www.enotecaiterzi.it) two of Siena's best.

A highlight of any trip to central Italy's highlands of Abruzzo would be a visit to the high-ranking Montepulciano producer Masciarelli (www.masciarelli.it), combined with a stay in the owners' beautiful Castello di Semivicoli (www.castellosemivicoli.com), while fabulous gardens and vineyards, along with the restaurant l'Antica Osteria della Colonna, make Principe Pallavicini (www.principepallavicini.com) in Lazio's Frascati Superiore DOC a restful day out from Rome.

The Mezzogiorno and the islands

Compared to parts of the north and center, southern Italy's great wine regions still have a slight feeling of the path less traveled.

But a wine-themed holiday in Campania on the Tyrrhenian Sea or Puglia on the Adriatic has much to offer. In Campania, the great hilltop town of Taurasi, the Barolo of the south, in Irpinia, is a place of pilgrimage for lovers of these complex Aglianico wines. It's worth starting with a visit to the Enoteca Regionale dei Vini d'Irpinia in the 13th-century Castello di Taurasi, before making an appointment at a leading producer such as Mastroberardino (www.mastroberardino.com) or Cantine Antonio Caggiano (www.cantinecaggiano.it).

On the other side of the south, in Puglia, Italy's "heel," Masseria le Fabriche (www.lefabriche.it) is a smart vineyard hotel surrounded by vines, olive trees, and fragrant shrubland—a stylish place in which to base yourself while you explore the region and visit (by appointment) producers such as Masseria Li Veli (www.liveli.it), Gianfranco Fino (www.gianfrancofino.it), or Morella (www.morellavini.com).

Finally, to Italy's islands: Both Sardinia and Sicily have independent wine cultures that have enjoyed a renaissance over the past two decades. In Sicily, the leaders in wine tourism are undoubtedly the Planeta family, with visitor centers in three locations on the island (including, most recently, on the slopes of Mount Etna), as well as a stylish restaurant and hotel, La Foresteria, just up from the beach in Menfi. For a more classical experience, Tasca d'Almerita's Regaleali Estate offers a coolly elegant guesthouse, a cookery school, and a range of wine tastings (www.tascadalmerita.it), while Passopisciaro (www.vinofranchetti.com, by appointment only) is the best place to get to grips with the volcanic viticulture of Etna.

In Sardinia, the peaceful refurbished manor house among vines and olive groves at The Wine Resort on the west of the island (www.margallo.it) will provide a base for exploration of the Cannonau and Vermentino wines produced by such visitor-friendly wineries as Cantina Gallura (www.cantinagallura.net) and Cantine di Orgosolo (www.cantinediorgosolo.it). ■

EXPERIENCE FERRARI: ITALY'S LEADING SPARKLING WINE

Established more than a century ago in Italy's northern region of Trentino, Ferrari has earned worldwide recognition as the premier producer of luxury sparkling wines as stated by Tom Stevenson's "The Champagne and Sparkling Wine World Championships 2015" that named Ferrari *Sparkling Wine Producer of the Year*.

Each Ferrari wine undergoes secondary bottle fermentation in accordance with the rigorous regulations of the Trento DOC appellation. Ferrari wines are proudly Italian in craftsmanship and by reputation. Ferrari Brut, Ferrari Perlé and Giulio Ferrari rank among the most celebrated blanc de blancs produced

exclusively from 100 percent Chardonnay grapes. Cultivated along the foothills of the Alps, Ferrari Trentodoc wines are known for their outstanding elegance and finesse.

Ferrari was founded in 1902 by Giulio Ferrari. Remarkably, Ferrari has maintained its authentic roots as a family-owned company with deep ties to the Trento region. The winery is led by the third generation of the Lunelli family, proud descendants of Bruno Lunelli, who purchased the estate from Giulio Ferrari in 1952.

Every generation since has upheld Giulio Ferrari's uncompromising search for excellence in each step of the production process—elevating *metodo classico* as a production





method par excellence—and remaining true to Trentino's unique identity. The Lunelli family reinforces these values, balancing innovation with a deep respect of tradition. The winery is a passionate advocate of mountain winemaking and sustainable agriculture, practiced in its estate vineyards and reinforced by long-standing grower relationships.

Ferrari has long been the favored toast of Italy. Trentodoc wines provide the perfect accompaniment to the most significant moments in statesmanship, culture, artistry, fashion, and sport achievement. Ferrari is proudly served at the Quirinale, the home of the president of the Italian Republic. No stranger to red-carpet events, Ferrari is a favorite of Hollywood stars, poured at galas such as the Emmys, the Oscars, and the Venice Film Festival.

Wine enthusiasts looking for an entertaining experience featuring the best that art, nature, and cuisine can offer in Trentino should try the ravishing "Tour of the Beautiful and Delicious." The journey begins with a visit to the Ferrari winery, a true monument in the production of excellent sparkling wines, delving into the heart of Italian *metodo classico*, a fascinating underground labyrinth, where more than 20 million bottles lie waiting to reveal the magic of their fine bubbles. All this provides a perfect trip through not only the history of production but also its future, because innovation and advanced technology are always at the core of Ferrari.

The tour continues through mountain woods and vineyards where the famous grapes for Ferrari Trentodoc's sparkling wines are grown—the surroundings of Villa Margon, the most beautiful *extra moenia* villa in the Alps. The villa is located in a park that is a masterpiece in itself, one created by nature. The impressive XVI century mansion restored to its original splendor by the Lunelli family offers a surprise at

every corner. Its walls are covered with frescos, and among its magnificent rooms the most notable is undoubtedly the one where Charles V lived during the Council of Trento. The journey offers the possibility to taste the very best of the local cuisine, thanks to a meal served at two-Michelin-starred Ferrari restaurant Locanda Margon, where chef Alfio Ghezzi channels all the love and respect that he has for Trentino and its traditions in his dishes, in an innovative and exciting way.



Ferrari Trento

www.ferraritrento.it
info@ferraritrento.it



UNIQUENESS IN CHIANTI CLASSICO

Talking about Lamole di Lamole means telling the story of Chianti Classico wine itself. The south-facing slopes of Lamole are among the finest terroirs for the cultivation of vines, highly prized by the ancient Romans who first planted them.

An outstandingly beautiful region, located in the center of Tuscany between Florence and Siena, Chianti Classico is home to diverse landscapes that come together in a natural collage unmatched anywhere else in the world. This is a land of olive groves, flower-strewn meadows, and quaint little villages that shyly delight in showing off their ancient architecture.

One arrives at the village of Lamole after a delightful drive through a forest of beech, oak, and conifers that ascends steeply from the Greve River valley. Tall cypress trees dot the horizon, while terraces of vines climb up the sunny slopes, iris and broom

flourishing between the rows. Lamole itself is a tiny medieval hamlet that seems to rise organically from the surrounding countryside. From atop the village, one can admire spectacular views, and there's also a picturesque square, with its Romanesque church of San Donato.

The Lamole di Lamole winery is located here—a remarkable place where ancient and modern merge to achieve the very best in winemaking. Beneath the dark, silent cellars, where huge barrels of Sangiovese wine benefit from final aging and Vin Santo slowly ferments, is an ancient storehouse dating back to the 14th century. It is here that the “historic memory” of Lamole is preserved in dusty bottles and keepsakes of past harvests. After a guided winery tour, visitors are invited to head upstairs for a tasting of wines and food in the Salotto di Lamole.

Agricultural tradition has developed over the years through



meticulous maintenance of the historic vineyard, reestablished in 1945 after decades of neglect, which contains all the different clones of Sangiovese, the basis for Chianti Classico. The variety of these carefully selected clones, along with the characteristics typical of the terroir of Lamole, lends the wines a unique elegance, acknowledged by the succession of accolades received. The rigorously selected grapes that go into the estate's top wine, Chianti Classico Gran Selezione Vigneto di Campolungo DOCG, come from a vineyard close to the historic center of Lamole.

The Lamole estate spans 177ha (437 acres), 57ha (140 acres) of which are under vine, and it observes the strictest policies for environmental protection. Ever since the replanting of the vineyards, the greatest consideration has always been given to the health of the vines, and this emphasis is very much at the center—rather than at the service—of the activities of the winery. It is a part of this green philosophy that every effort is made to conserve the surrounding countryside. The estate recognizes that safeguarding biodiversity is a fundamental element in the natural protection of its vineyards.

The historic terraces, which had been largely abandoned, have been lovingly reconstructed, their dry-stone walls rebuilt by hand. Grass and flowers grow between the vine rows and are mowed after flowering, to encourage rather than deter insects. Mulching between the rows has also been reinstated. To

maintain the fertility of the soil, only organic compost produced by the estate is used, doing away totally with the application of synthetic chemical products, meaning that Lamole di Lamole's transition to organic farming is now a thriving reality.



Lamole di Lamole

Via di Lamole
50022, Greve in Chianti, Florence
+39 055 933 2941 | +39 342 091 2853
www.lamole.com



SPAIN: LAND OF THE VINE

Spain offers much to discover along its wine routes, beyond the familiar and much-loved Cava, Rioja, and Sherry—from fiestas and fine dining, to fine art and modern architecture

No country in the world has more land under vine than Spain, and only two (France and the USA) attract more tourists each year. No surprise, then, that—in its range of hotels and restaurants, as well as its mix of historic and contemporary vinous attractions—few countries have as much to offer the enophile visitor.

Of course, in a country composed of distinctive autonomous regions, it makes no more sense to talk of a single Spain, in the wine context, than it does to define a monolithic vinous France or Italy. The wines and wine culture of Galicia in the Atlantic far northwest have more in common with those of northern Portugal across the border to the south than they do with Mediterranean Catalonia and Valencia or the Sherry country around Jerez in Andalusia. Even in neighboring regions, an evening spent sampling *pintxos* and the febrile dry white wines of Txacoli in the bars and restaurants around the Basque Country's bay of San Sebastian offers very different pleasures from that of a day touring the historic bodegas of Haro in La Rioja or La Ruta del Vino of Ribera del Duero.

Still, there are common themes that cut across the regional differences and can form the basis of a series of fascinating potential itineraries for a journey through Spanish wine country.

Architecture

Spain boasts an unusually high concentration of flamboyant, dramatic, historic, and idiosyncratic winery buildings. Many are the work of the world's most famous architects and engineers—from Gustave Eiffel, Josep Puig i Cadafalch, and Antoni Gaudí, to Santiago Calatrava, Frank Gehry, and Zaha Hadid.

As with so much else in Spanish wine, Rioja has many of the most striking creations. In the small town of Elciego, the headquarters of Marqués de Riscal (a winery dating back to the 1850s) was entirely transformed by Canadian architect Frank Gehry, who brought his trademark conjuring of titanium sheets into impossible Cubist shapes (as seen in Bilbao's Guggenheim

Photography by Jon Wyand

PRODUCERS TO VISIT

- LOPÉZ DE HEREDIA, HARO, RIOJA** The great Rioja classicist is based in an atmospheric cluster of 19th-century buildings in Haro's famed Barrio del Estación, with a tasting room designed by Zaha Hadid. Book in advance.
Avda de Vizcaya 3, 26200 Haro, La Rioja | +34 9 41 31 02 44
visitas@tondonia.com | www.lopezdeheredia.com
- BODEGAS RODA, HARO, RIOJA** Just a short walk from López de Heredia in Haro's Barrio del Estación, Roda's modernist winery is a fine setting for tasting its masterful wines.
Avda Vizcaya 5, Barrio de la Estación, 26200 Haro, La Rioja
+34 9 41 31 21 87 | visitas@roda.es | www.roda.es
- GONZÁLEZ BYASS, JEREZ DE LA FRONTERA** One of Jerez de la Frontera's numerous great cathedrals of wine, the González Byass cellars host a range of different tours, tastings, and wine-matching occasions. Calle de Manuel María González 12, 11403 Jerez de la Frontera, Cadiz | +34 9 56 35 70 16
reservas@gonzalezbyass.es | www.bodegastiopepe.com
- BODEGAS ZARATE, RÍAS BAIXAS** Set in a 16th-century *pago* (or estate) in the heart of the Salnes Valley that was completely restored in the 18th century, Zarate is a charming venue in which to taste some of Rías Baixas' finest Albariño.
Bouza 23, Padrenda, 36638 Meaño (Pontevedra)
+34 9 86 71 85 03 | info@zarate.es | www.bodegas-zarate.com
- MIGUEL TORRES, PENEDÈS** Pioneers in wine tourism as they have been in wine, Spain's best-known producer has a range of options in its Penedès home—from restaurants, to wine workshops and stargazing. Finca el Maset s/n, 08796 Pacs del Penedès (Barcelona) | www.clubtorres.com
- CODORNÍU, PENEDÈS** Josep Puig i Cadafalch's classic Catalan modernist complex provides the backdrop for the leading Cava producer's tours and tastings. Avda Jaume de Codorníu s/n, 08770 Sant Sadurní d'Noya (Barcelona) | +34 9 38 91 33 42
reservas@codorniu.com | www.visitascodorniu.com
- GRUPO PESQUERA, RIBERA DEL DUERO** The bodega that helped put Ribera del Duero on the map has made a specialty of wine tourism, with restaurants, a hotel in Peñafiel, and a variety of tours and tastings. Visits can be made to any of their four bodegas.
+34 9 83 87 00 37 | visitas@grupopesqueraafernandez.com
www.grupopesquera.com
- BODEGUES RIBAS, MALLORCA** Based in an 18th-century manor house including a barrel cellar and winery, Bodegues Ribas is Mallorca's oldest producer, offering tours, tastings, and dinners. Carrer de Muntanya 2, 07330 Consell (Mallorca), Balearic Islands | +34 9 71 62 26 73 | www.bodegaribas.com
- CELLER DEL ROURE, VALENCIA** A short drive from the city of Valencia, the much-acclaimed wines of Celler del Roure are produced on a 17th-century estate in picturesque countryside. Weekends only.
Carretera de les Alcuses, km 11.1, 46640 Moixent (Valencia)
+34 9 62 29 50 20 | info@cellerdelroure.es | www.cellerdelroure.es
- BODEGAS JIMENEZ-LANDI, MENTRIDA** Just an hour to the west of Madrid, this bodega has a beautiful setting in the shadow of the Sierra de Gredos mountains and makes some of Spain's finest new-wave Garnacha. Viewings by appointment.
Av La Solana 39, 45930 Méntrida (Toledo)
info@jimenezlandi.com



Museum) to a vineyard setting in the mid-2000s. Featuring a hotel, a spa, and two restaurants under the guidance of local Michelin-starred chef Francis Paniego, “La Ciudad del Vino” (The City of Wine) makes a spectacular base for a tour of the Rioja region (www.marquesderiscal.com).

Gehry's home-grown Spanish equivalent Santiago Calatrava has also left his mark on the Rioja landscape, with rippling wood and aluminum creating a *trompe l'oeil* effect against the backdrop of the Sierra de Cantabria at Bodegas Ysios in Guardia (www.visitas.pernodricardbodegas.com). At the architecturally more restrained Bodegas Vivanco Museum of Wine Culture in the attractive wine village of Briones, it's the internal spaces that are the draw. This award-winning museum houses a permanent collection devoted to the history and culture of wine, as well as a space for temporary exhibitions, while The Garden of Bacchus outside houses some 220 varieties of *Vitis vinifera* grape vines (www.vivancoculturadevino.es).

A sense of history is palpable, too, in the center of the Rioja wine industry in the town of Haro, specifically in the cluster of wineries in El Barrio de la Estación (“Station District”). Among the area's most striking architectural landmarks is the famous 19th-century wood-and-brick watchtower of the great Rioja classicists López de Heredia, its warren of barrel cellars now strikingly juxtaposed with a modern tasting room designed by the late Zaha Hadid. Perhaps the best time to visit Haro's winery barrio is in September, when López de Heredia joins with its neighbors Muga, CVNE, La Rioja Alta, Gómez Cruzado, Roda, and Bilbainas in throwing open its doors and offering wine tastings to the public, as well as providing alfresco food and music, for the annual La Cata del Barrio de la Estación festival (www.lacatadelbarriodelaestacion.com).

West of Rioja, Ribera del Duero is home to creations by two of Britain's most celebrated architects. The concrete, steel, and



glass futuristic flower-shaped Bodegas Portia by Norman Foster & Partners in Guimel de Izán in Burgos houses an art museum and the Triennia Gastrobar alongside its winemaking facilities (www.bodegasportia.com), while the main feature of Richard Rogers's collaboration with Spanish firm Alonso y Belaguer for Bodegas Protos in Peñafiel is the striking five-arched roof topped with local terra-cotta tiling. The building makes a dramatic contrast to the medieval castle that overlooks the winery and the town, as well as housing the intriguing local wine museum.

The closest rival to Rioja for its sheer range of architectural splendor is the Sherry triangle around Jerez. Among the most famous cellars—and certainly a must-visit on any trip to the region—is the Gustave Eiffel-designed La Concha, with its graceful, shell-shaped vaulted steel roof. That is but one of many fascinating constructions on show in a visit to the labyrinthine González Byass cellars, where tours range from a simple winery and Sherry tasting visit, to a deluxe option with a Sherry-matching lunch. Just as impressive, both in the cathedral-like scale of their 19th-century construction and the quality of their wines, and also offering a range of tours, are the Lustau's Los Arcos winery (www.lustau.es) and, in the town of Sanlúcar de Barremeda, Bodega Barbadillo (www.barbadillo.com), while a newcomer (and specialist in very old Sherries), Bodegas Tradición, offers both a fine cellar and an impressive art museum, with works by Goya, El Greco, Picasso, and Velázquez.

At the opposite end of the country, in the far northeast, Catalonia's equivalent of Haro or Jerez—or Reims and Epernay in France's Champagne region—is the town of Sant' Surdani d'Anoia in Penedès. A pleasant hour's journey east of Barcelona by train, it is home to many of the biggest names in Cava. A fine

example of Catalan Art Nouveau from the late 19th century, designed by Antoni Gaudí's contemporary, Josep Puig i Cadafalch, is the highlight of a trip to Codorníu, though tours also take in the vast underground aging cellars and offer various combinations of tastings, food pairings, and other activities. Other wineries in the town well set up for receiving visitors include Codorníu's great rival Freixenet (www.freixenet.es) and Gramona (www.gramona.com), while an advance booking is required for the boutique biodynamic, terroir-oriented producer Recaredo (www.recaredo.com).

It's also worth taking a detour outside the main Cava production zone and heading a couple of hours farther north to the Empordà region, for two contrasting wine and architecture experiences. Cava- and wine-producer Castillo Perelada (www.perelada.es) features a 14th-century castle, a Carmelite monastery, and a Gothic church on its site and offers a range of tastings, dining options, and tours, as well as a luxury hotel, a spa, and a museum. Hidden in pine forests near the Costa Brava town of Palamós is Brugarol Winery, a dramatic, signature work by architects RCR, Spain's recently anointed winners of the "architectural Nobel," the Pritzker Prize. It has been sculpted with the firm's trademark sensitivity into the hills as part of the Bell Lloc farmstead complex that also houses a range of rooms, a restaurant, and self-catering accommodation among the vines (www.brugarol.com).

Fiestas

Another very fruitful and fascinating way of organizing a trip to visit the Spanish wine country is to time your stay to coincide with one—or more—of the country's many hundreds of local wine-themed festivals and fairs. These celebratory occasions, often marking the harvest or a new vintage, also provide a real sense of the spirit of a place and its community.

Opposite: The arresting wood-and-brick watchtower at Lopéz de Heredia in Haro.
Above: The great Jerez bodegas are often referred to as the Sherry cathedrals.



Naturally, many of these festivals take place in late summer and fall, with Rioja's harvest festival in Logroño perhaps the biggest of them all. The event, which is held over several days centered around the feast day of San Mateo (St Matthew) on September 21, has as its focal point a mass grape-treading (open to all), as well as fireworks, processions, bull-running, music concerts, and of course many opportunities for wine tasting. For a more raucous affair in the same region, Haro hosts La Battalla del Vino around the feast of St Peter between June 28 and 30. The "battle" itself (fought with wine-loaded water pistols and buckets) takes place up a hill a short distance from the town; the remainder of the festival includes dancing, eating, and music until the early hours in Haro itself.

In Jerez, the Fiesta de la Vendimia (grape harvest festival) takes place over a few days in the first two weeks of September, with a procession and ceremony to bless the grapes taking place on the city's cathedral steps before mass on the Sunday. But an even bigger festive draw to the region occurs in May, when the Feria del Caballo brings a week of equestrian displays, flamenco, and of course Sherry in all its forms.

Galicia's most renowned grape variety has its own celebration in La Fiesta del Albariño in the town of Cambados in early August. (The dates in 2017 are August 3–7.) Featuring a tasting of more than 50 of the leading producers of Albariño in Rías Baixas, the event also doubles up as a music festival, with four nights of performances from local and international rock, pop, and jazz groups.

In southern Catalonia's Priorat and Montsant districts, meanwhile, the main event is the Fira del Vi (Wine Fair) in Falset, in the first week of April. A three-day stroll-around tasting, featuring hundreds of wines from most of the two DOs' producers, the Fira also has evening events, a program for children, and visits to cellars and vineyards.

Wine routes, wine tours, and wine guides

Most of the major DOs have well-signposted Rutas del Vino (wine routes), each with a website providing information on participating wineries, opening hours, itineraries, places to stay, and how to book appointments for visits where necessary. A complete list—from Bierzo, Navarra, and Somontano in the north, to Alicante, Yecla, and Utiel-Requena in the Levant and the Balearic and Canary Islands—can be found at www.wineroutesofspain.com. Another invaluable online resource for wine lovers seeking travel tips for vineyard visits to both Spain and Portugal is www.catavino.net.

As well as leading multicountry operators such as Arblaster & Clarke, Spain is served by a number of specialist wine-tour operators. Wine Tourism Spain (www.winetourismspain.com) offers trips lasting from a single day to a full week, ranging from a one-day visit to Rioja from Bilbao, to a luxury road trip through the Basque Country, Pamplona, and Rioja, including all accommodation, meals in Michelin-starred restaurants, and guided winery tours. Slow Wines (www.slowwines.net) also offers tours throughout Spanish wine country, with seven-day packages including Sherry Wines of the Mediterranean, eight-day tours such as Ribera del Duero Wines & Castles, and a self-drive tour of Rioja. Packages offered by Iberian Wine Tours (www.iberianwinetours.com) include a luxury late-spring tour of Castille, covering wineries in Toro, Sierra de Gredos, and Rueda; Michelin-starred restaurants in Madrid and a suckling-pig lunch at Alejandro Fernandez's Dehesa de Granja estate; and an April Gourmet Tour from San Sebastian to Barcelona, taking in a selection of Michelin-starred restaurants, as well as top wine producers in Somontano, Penedès, and Txacoli. ■

Above: The capital of the Rioja trade, Haro is deeply imbued with the spirit of wine. Opposite: The striking Gehry-designed Marqués de Riscal hotel in Laguardia.

PLACES TO EAT AND STAY

■ Marqués de Riscal, Rioja

Frank Gehry's typically remarkable building offers a luxury hotel and restaurant amid the vines at the Marqués de Riscal winery in Laguardia, Rioja. Calle Torrea 1, 01340 Elciego | +34 9 45 18 08 80 | www.hotel-marquesderiscal.com

■ Wine Fandango, Rioja

This buzzy new-wave wine bar and "market kitchen" in the center of Logroño has one of the best wine lists in the region. Open noon to 1am daily. C/ Vara de Rey 5, 26003 Logroño, La Rioja | +34 9 41 24 39 10 | info@winefandango.com | www.winefandango.com

■ Echaurren Hotel Gastronomico, Rioja

Three highly regarded restaurants—including the two-Michelin-starred El Portel—and comfortable rooms in a quiet village setting in a restored coaching house. C/ Padre José García 19, Ezcaray, La Rioja | +34 9 41 35 40 47 | info@echaurren.com | www.echaurren.com

■ Casal de Armán, Ribeiro

This lovingly restored 18th-century country house combines an award-winning winery, comfortable rural hotel, and acclaimed restaurant in a tranquil setting amid the vines. O Cotiño, San Andrés, Ribadavia, Ourense | +34 6 99 06 04 64 | hotel@casaldearman.net | www.casaldearman.net

■ Hotel Abadía Retuerta LeDomaine, Ribera del Duero

A five-star hotel, spa, and Michelin-starred restaurant (Refectorio) set in a 12th-century Romanesque monastery in the heart of Ribera wine country. 47340 Sardon de Duero, Valladolid | +34 9 83 68 03 68 | info@ledomaine.es | www.ledomaine.es

■ A Poniente, El Puerto de la Frontera

Angel León's two-Michelin-starred restaurant is widely regarded

as the best in the Sherry-producing zone, with a ceaselessly creative take on local ingredients. C/ Francisco Cossi Ochoa s/n, 11500 El Puerto de Sta María, Cádiz | +34 9 56 85 18 70 | info@aponiente.com | www.aponiente.com

■ Hacienda Zorita Wine Hotel & Spa, Salamanca

A five-star hotel and spa set in a 14th-century Dominican monastery amid vineyards along the Duero River near the UNESCO World Heritage City of Salamanca. Stunning food and wine list. Carretera Salamanca a Ledesma, SA-300, km 8.7, 37115 Valverdón (Salamanca) | +34 9 23 12 94 00 | zorita@the-haciendas.com | www.the-haciendas.com

■ Azurmendi, Bilbao

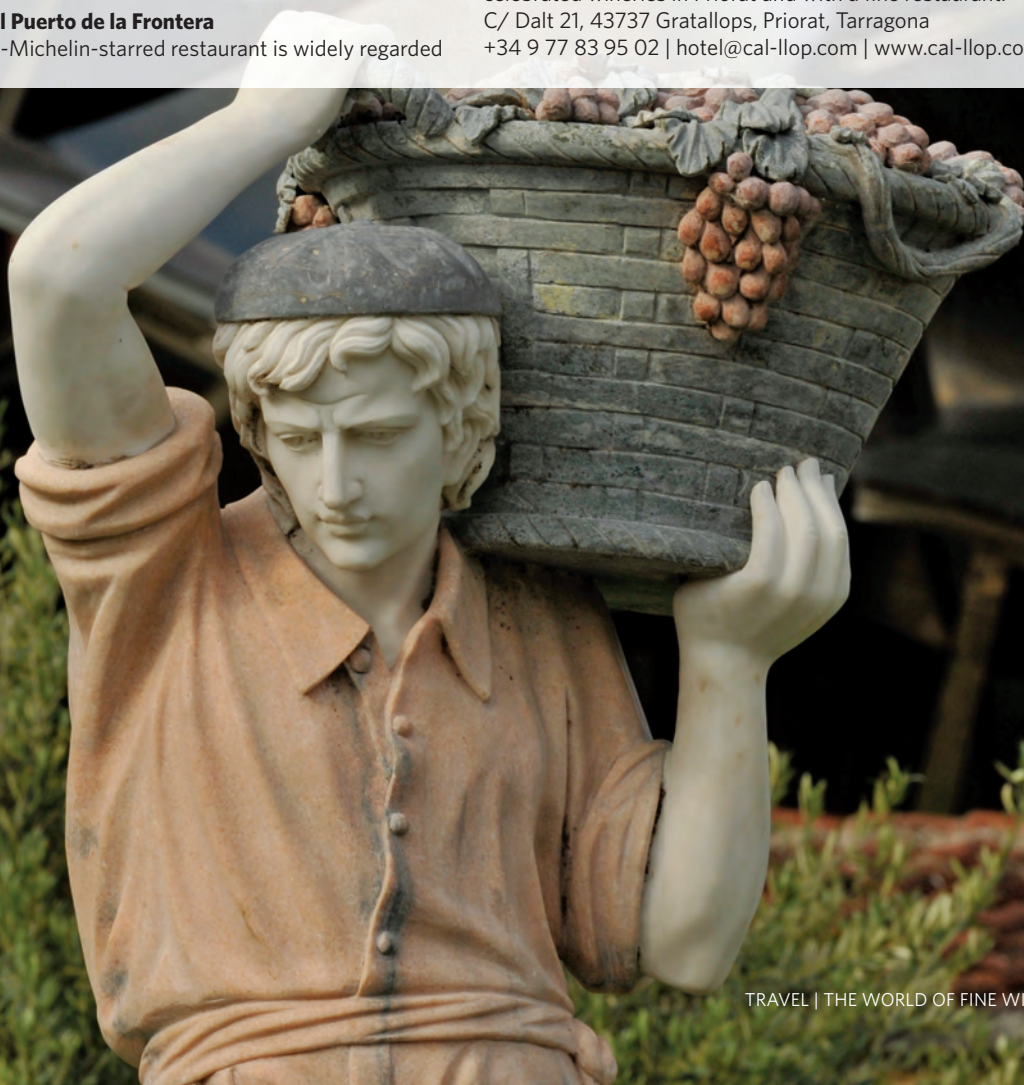
A rare holder of three stars from both Michelin and the WFW World's Best Wine Lists awards, the wine at Eneko Askas inspired restaurant near Bilbao is as good as the food. Barrio Legina s/n (Exit 25, Corredor del Txorierrri, N-637), Larrabetzu, PC 48195 | +34 9 44 55 88 66 | www.azurmendi.biz/en

■ Atrio, Cáceres

This beautiful five-star hotel in the historic western Spanish city also plays host to a two-Michelin-star restaurant with a wine list that is consistently rated one of the best in Spain by judges of the WFW World's Best Wine Lists awards. Plaza de San Mateo, 110003 Cáceres | +34 9 27 24 29 28 | info@restauranteatrío.com | www.restauranteatrío.com

■ Boutique Hotel Cal Llop, Priorat

A charmingly restored stone building in the village of Gratallops, within walking distance of several of the most celebrated wineries in Priorat and with a fine restaurant. C/ Dalt 21, 43737 Gratallops, Priorat, Tarragona | +34 9 77 83 95 02 | hotel@cal-llop.com | www.cal-llop.com





THE EFFORT AND PASSION OF FIVE GENERATIONS DEDICATED TO WINE

The origins of the Torres family in the Penedès region - near Barcelona – date back to the 17th century. Since it was founded in 1870, Bodegas Torres has managed to combine tradition and innovation with the aim of making premium wine and brandy, always with the utmost respect for the environment.

The family tradition has been passed down from generation to generation, and is today presided by 4th generation Miguel A. Torres and managed by 5th generation Miguel Torres Maczassek.

Torres owns 2,432 hectares of vineyards: 2,000 in Spain, 400 in Chile and 32 in California. In Spain, Bodegas Torres is present in the following appellations of origin: Catalunya, Conca de

Barberà, Costers del Segre, Penedès, Priorat, Terra Alta, Rías Baixas, Ribera del Duero, La Rioja and Rueda. Internationally, the Torres family owns wineries and vineyards in Chile and California.

Torres' most renowned "Single Vineyards" are Mas La Plana, Grans Muralles, Reserva Real, Perpetual, Milmanda, Jean Leon La Scala, the Don Miguel and Doña Margarita vineyards (California) and Manso de Velasco, Conde de Superunda, Escaleras de Empedrado (Chile).

Torres is a member of PFV (Primum Familiae Vini), an association of 11 wine families who are among the most prestigious wine producers of their region. Torres has been a member since the association's founding in 1991, along with



Vega Sicilia, Egon Müller, Symington, Pol Roger, Perrin, Joseph Drouhin, Tenuta San Guido, Hugel, Antinori and Mouton Rothschild

Live the Torres experience

Bodegas Torres organizes more than twenty experiences centered around the world of wine, for all kinds of visitors in its Torres Visitor Centre in Pals del Penedès near Barcelona. The range goes from Premium tours, walking tours, wine and cheese pairing workshops up to VIP tours. Singular experiences take place on specific dates and are added to the activities already being offered on a regular basis throughout the year; both are

announced on the Torres website www.torres.es. Furthermore Bodegas Torres forms part of the so-called 'La Carretera del Vi', the first Wine Road in Spain, which brings together 13 wineries of different sizes and styles. A variety of attractions are displayed along the route that links together the vineyards in the Penedès and the beaches of Garraf. (www.lacarreteradelvi.com)

Bodegas Torres

reservations@torres.es
+34 9 38 17 73 30 | +34 9 38 17 75 68
www.torres.es

Spain / Rioja

SHARE THE PAST AND THE FUTURE

Marqués de Cáceres launched its wine tourism project at the beginning of 2014, having been inundated with requests from consumers, wine lovers, and fans to visit the winery and taste its range of wines.

They say, "The tourism surrounding wine is cultural, and we have developed an educational program to bring the world of wine closer to wine lovers of all ages. Visitors to the bodega

acquire a better understanding of the local culture and our company's commitment toward quality at all levels."

Prior to welcoming its first visitors, the Marqués de Cáceres bodega devoted considerable time and attention to detail in transforming its facilities into a stylish, tourist-friendly destination. The aim is to offer its guests a truly memorable experience, covering as many aspects as possible of the winemaking processes. Public areas were designed so



that visitors can become familiar with each and every step involved. These include:

- A spectacular cellar for barrels called Unique Wines that can be seen through glass panels from the Gran Reserva reception room where the tour commences.
- A spacious tasting room where the bodega's entire range of wines is on display. Here, visitors can watch a short video showing the seasonal cycle of the vineyards and the harvest itself, which obviously can't be viewed at the winery.
- An impressive function room, known as the Crystal Room for its dazzling chandeliers. This is surrounded by a wine library, Enrique Forner's Treasures (named for the bodega's founder), where a collection of 13,200 bottles of vintage wines mark out the bodega's history.
- Outside the building, there are two chic, chill-out lounge areas, which can be enjoyed in good weather with a refreshing glass of white or rosé wine.
- An attractive and modern retail shop where visitors can buy their favorite wines and wine-related gifts to take home.

The architecture and decor are sleekly elegant and contemporary within a more traditional shell, representing a modern version of local winery styles and offering a vision for the future that speaks of the versatility and the cultural values of the bodega's fine wines and viticultural processes.

The tour itinerary

Visitors can enjoy an informative tour that focuses on all aspects of the winemaking process—from the arrival of grapes at the winery and the manual selection table, to the vinification, the barrel aging (including the influence of different types of oak and length of time spent in the barrel), bottling, labeling, and packaging processes. There is a section dedicated to the vital role of the cork, explaining the importance of the trees, how cork is extracted from them, and how the corks are produced.

The tour ends at the bodega's state-of-the-art tasting room, where visitors are able to sample four of the premium wines,

including Antea Limited Edition White, Marqués de Cáceres Gran Reserva, MC, and the flagship wine Gaudium, all served with local cheese. At the end of the tour, there is an opportunity to buy favorite wines and wine-related souvenirs at the Marqués de Cáceres shop. The tour and tasting costs €15 and lasts approximately 90 mins

Events and functions

The bodega has a range of dedicated spaces designed for both private visits and small or large groups. It can also cater for company conferences and tailor-made events.

Past events include a fashion show with wine and tapas, and a flamenco fashion evening with wine, tapas, and live music.

Individual programs can be organized for groups, including masterclasses on how to taste wines, led by Fernando Costa, one of the winery's enologists.

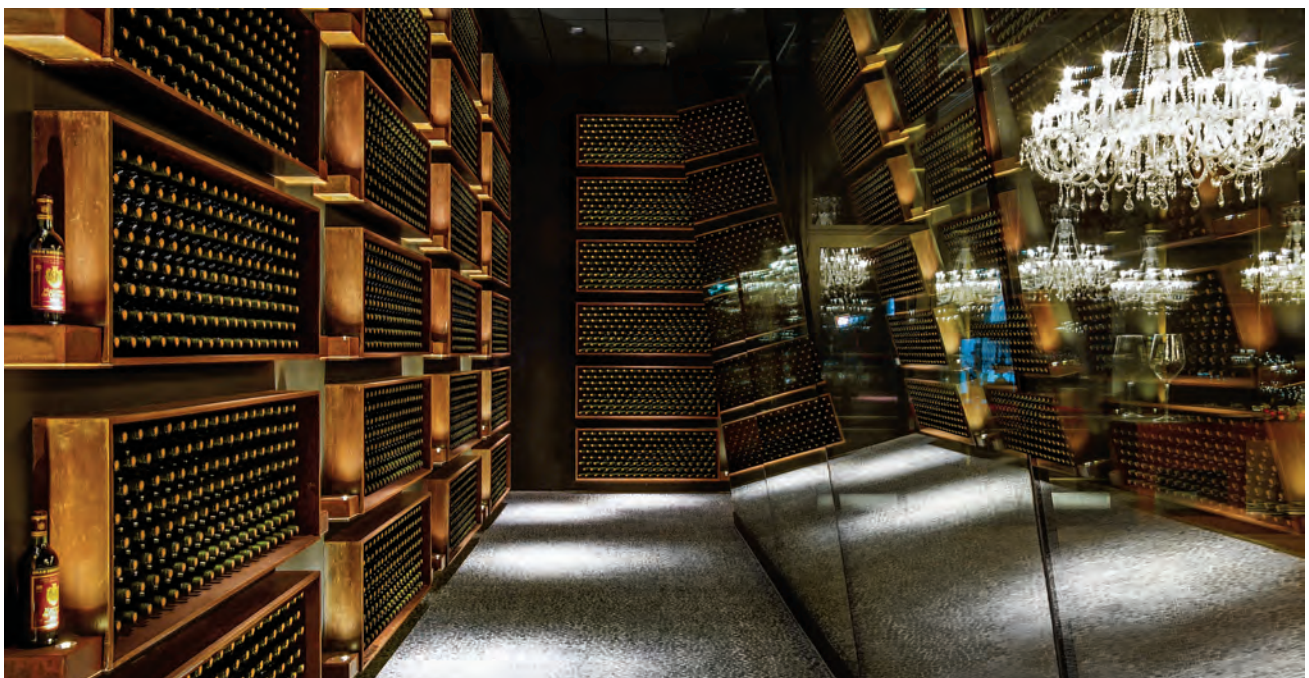
There is a separate department dedicated to wine tourism, with two expert guides looking after visitors. They host small and large groups almost every day during the week, and weekend visits are always sold out, so it's wise to book in advance. From Monday to Friday, the visitors are mainly Spanish, while at the weekend approximately 50 percent are from countries all over the world.

The vast majority of wine lovers who come here say they are fascinated by what they have learned during the tour and are surprised by the dedication and commitment involved in every aspect of caring for the wines.

The winery faces the future with optimism, in the firm belief that its efforts are worthwhile and is delighted to play a part in educating today's consumers about the world of wine.

Marqués de Cáceres

Avenida de Fuenmayor 11
26350 Cenicero (La Rioja)
+34 941 454744 | +34 626 653782
www.marquesdecaceres.com





PORT AND BEYOND

Portugal is, of course, rightly world-renowned for its two great fortified wines, but the country's other vine-growing regions are also well worth a tasting tour of discovery

There is something very slightly eccentric about Portugal's status in the world of fine wine. Until relatively recently, its reputation rested largely on its being the home of two of the world's great fortified wines. And even if, over the past two decades, the country's other wines have begun to attract a much larger international following of their own, any vinous tour of the country would still be likely to feature a visit to either or both the Douro Valley or the island of Madeira.

Port

The view across the Douro River from Porto to the Port lodges of Vila Nova de Gaia is what many of us think of when asked to conjure up a representative image of Portuguese wine. And somewhere in that cluster of whitewashed buildings, with their terra-cotta-tiled roofs and 1950s billboards advertising the names of the historic shippers, hides one of the world's most luxurious wine hotels.

Owned by The Fladgate Group, also owner of the Taylor's, Fonseca, and Croft Port brands, and with some of Portugal's best-known wine producers as sponsors, the Yeatman, which opened in 2010, offers guests superb views back across the Douro River to the UNESCO World Heritage City of Porto. It houses a two-Michelin-starred restaurant and 83 rooms with private balconies and makes a suitably grand base from which to make a tour of the barrel-filled lodges of Vila Nova. All the big names are well set up for visitors, with Taylor's, Graham's, and Sandeman among the most atmospheric.

On Midsummer's Day, June 24, celebrated in Porto as the Festa de São João, crowds are drawn to the riverbanks to watch the annual regatta, featuring the traditional *rabelo* boats that were once the sole means of transporting barrels of wine from the vineyards of the Douro Valley to the lodges of Vila Nova de Gaia for aging. The event is the perfect way to recover from the previous late night's revelry, when the city of Porto is filled with music and dancing.

In recent years, road links between Porto and the Douro Valley have been greatly improved, so the boats are no longer a commercial imperative for producers, many of whom now have



Portugal

their aging facilities upriver in any case. These improvements have also made one of the world's most spectacular and remote wine regions considerably more accessible for tourists—though even now this landscape of vertiginous terraced banks is notable for its tranquillity.

In fact, the train, which tracks the sinuous passage of the river far below and is widely rated by aficionados as one of the world's most beautiful railway journeys, is by far the best means of reaching the heart of Douro wine country; the trip from Porto to charming Pinhão in the Cima Corgo takes roughly two hours. Another Fladgate property, The Vintage House Hotel (www.vintagehousehotel.com), is one of the region's best hotels, and it makes a fine base for visiting the various famous quintas that now welcome visitors. Fonseca Quinta do Panascal (www.fonseca.pt) was one of the first to open its doors in 1992, and it now offers tours of the vineyards and *lagares* in nine languages.

Other quintas worth considering include the Symington family's Quinta do Bomfim (visits by appointment; +351 254 730 370; quintadobomfim@symington.com; www.Symington.com); Quinta do Noval (by appointment; +351 2 23 77 02 70; noval@quintadonoval.pt); and Croft's Quinta da Roêda (www.croftport.com). Fans of the Douro's table-wine renaissance, meanwhile, may wish to make an appointment to visit the pioneering Dirk Niepoort at his underground cellar at Quinta da Nápoles in Santo Adrião (by appointment only; www.niepoort-vinhos.com) or Quinta do Vallado in Régua in the Baixa Corgo. The latter also has a fine hotel whose accommodation is split between a renovated 18th-century manor house and a stylish new modern wing and is home to a much-admired DOC restaurant.

Madeira











A two-hour flight southeast into the Atlantic from Porto, Madeira has a well-developed tourist infrastructure, its benign year-round climate making it a popular destination for winter sun-seekers. The Vine—a super-modern luxury boutique hotel in the city center, with local wine-themed interiors by designer Nini Andrade Silva and a spa offering vinotherapy treatments—is a natural temporary home for wine-loving visitors.

Portugal's other historic fortified wine has its equivalent of the lodges of Vila Nova de Gaia in Madeira's capital, Funchal. Here, the largest producer, Blandy's, has a deserved reputation for welcoming wine tourists to its historic Wine Lodge. Offering a range of tours and tastings that feature a comprehensive overview of the firm's 200 years in the business, a museum, a cooperage, and the aging lofts themselves, the lodge also takes in a wine shop and the well-regarded 1811 Bistro and Wine Bar on site. Farther along the coast, in Câmara de Lobos, both Barbeito and Henriques & Henriques require advance booking for their extensive tastings and tours, with the latter promising to refund the price of a tasting of ten wines should you go on to purchase wines greater than the price of admission. (www.henriqueshenriques.pt; www.vinhosbarbeito.com).

North to south

Much of the current excitement in modern Portuguese viticulture is to do with table wine, and many of the new generation of producers who have helped transform their country's vinous reputation have also taken enormous strides in enotourism. In the far northwest, the Vinho Verde region is another UNESCO-protected landscape, scattered with pretty

WINERIES TO VISIT

-  **BLANDY'S WINE LODGE** A splendid set of old cellars in the center of Funchal, the Blandy family's lodge includes a museum, bistro, and wine shop. It also offers a variety of tours. Avenida Arriaga 28, 9000-064 Funchal, Madeira +351 2 91 22 89 78 | www.blandyswinelodge.com
-  **ADEGA REGIONAL DE COLARES** The local cooperative offers a variety of tours around an idiosyncratic wine region where pre-*phylloxera* vines grow in sand dunes along the Atlantic coast. Alameda Coronel Linhares de Lima 32, 2705-331 Colares +351 2 19 29 12 10 | geral@arcolares.com | www.arcolares.com
-  **QUINTA DA BACALHÔA** An exquisite 15th-century palace with extensive gardens and a maze in the Setúbal peninsula, Quinta da Bacalhôa also houses a winery and wine museum. Parque Natural da Arrábida, São Simão +351 2 12 19 80 67 | visitas@bacalhhoa.pt | www.bacalhhoa.com
-  **QUINTA DO SOALHEIRO** This family producer in Vinho Verde has made its name as a specialist in Alvarinho and offers tastings and lunches at its beautiful estate near the Galician border. Melgaço, 4960-010 Alvaredo | Tel +351 2 51 41 67 69 Email quinta@soalheiro.com | www.soalheiro.com
-  **HERDADE DO MALHANDINHA NOVA** This award-winning Alentejo producer has wine tourism at the heart of its business, offering an acclaimed boutique hotel and restaurant, as well as a variety of different tour options. Herdade da Malhadinha, 7800-601 Alburnoia, Beja +351 2 84 96 34 32 | www.malhadinhanova.pt
-  **QUINTA DO BOMFIM** The Symington family has two of the best options for Port visits: the delightful visitor center at Bomfim in Pinhão, and the fine Graham's lodge in Vila Nova de Gaia. Quinta do Bomfim, 5085-060 Pinhão (Alijó) +351 2 54 73 03 50 | www.symington.com
-  **QUINTA DO VALLADO** With a boutique wine hotel and manor house to hire on site, Quinta do Vallado also welcomes visitors to its stylish modern winery in a beautiful setting in Régua. Vilarinho dos Freires, 5040-364 Peso de Régua +351 2 54 31 80 81 | reservas@quintadovallado.com www.quintadovallado.com
-  **QUINTA DO PANASCAL** One of the first Douro producers to open its doors to tourists, Fonseca's beautiful quinta offers wine-and-food pairings and multilingual audio tours of the vineyards. 5120-496 Valença do Douro | +351 2 54 732 321 marketing@fonseca.pt | www.fonseca.pt
-  **HERDADE DO ESPORÃO** One of the great names of Portuguese wine, Esporão is also one of the country's best for wine tourism, with a restaurant, tours, and an architectural center. Caminho do Esporão Apartado 31, Reguengos de Monsaraz 7200-203 | +351 2 66 50 92 80 reservas@esporao.com | www.esporao.com
-  **FILIPA PATO & WILLIAM WOUTERS** You'll need to book in advance to meet two of the stars of modern Portuguese wine, Filipa Pato and her husband William Wouters, at their small operation in Bairrada. F Pato, Vinhos Unip, Rua de Sto André 41, 3780-502 Óis do Bairro, Anadia filipa@filipapato.net | www.filipapato.net



riverside towns and a verdant patchwork of smallholdings. One of the best producers in the region, Quinta do Ameal has a set of gorgeously renovated suites and houses in the extensive forested grounds of its early 18th-century property near Ponte de Lima, while the Alvarinho specialist Quinta do Soalheiro offers tours and tastings as well as samples from its smoked pork side-project, Quinta de Folga, on a beautiful site in Melgaço, on the border with Galicia (www.soalheiro.com).

Heading south, a must-visit in Central Portugal is the fabulous Portuguese Manueline Gothic Hotel Bussaco. Built in the late 19th century, it retains the air of a slightly faded but wonderfully atmospheric grand hotel. It also produces much admired traditional wines, blends of grapes from its own vineyards and from growers in the Dão and Bairrada regions. While based at Bussaco, your exploration of both regions may well take you to one of Global Wines' estates, both of which are very well set up for receiving visitors with restaurants, wine bars, tastings, and outdoor activities: Quinta do Encontro in Bairrada and Quinta de Cabriz in the Dão region (www.quintadoencontro.pt; www.globalwines.pt/cabriz).

On the Atlantic coast, Adega Regional de Colares offers guided tours of this idiosyncratic appellation, with its pre-phylloxera vines planted in the sand dunes (www.acolares.com), while the Sétubal peninsula, easily accessible as a day trip from Lisbon, is home to some of Portugal's most spectacular and most historic wine estates. The vast Herdade da Comporta (www.herdadedacomporta.pt), the graceful José Maria da Fonseca (www.jmf.pt), and the exquisite palace and museum at Quinta da Bacalhôa (www.bacalhhoa.com) are all worthy of inclusion in an itinerary.

Finally, the sun-baked plains of the Alentejo have become something of a wine-tourism hot spot over the past decade. Malhadinha Nova, winner of the 2016 Portuguese Winery of the Year from the Portuguese magazine *Revista de Vinhos*, also houses one of the region's best boutique hotels in a stylishly remodeled manor house (www.malhandinhanova.pt). Brazilian architect Marcio Kogan's stunning contemporary L'And Vineyards Wine Resort has a spa and well-regarded restaurant surrounded by vines with views across the lake to the medieval castle at Montemor. As well as luxury accommodation, it offers a range of activities, including wine tastings, balloon rides, and cookery classes. ■

Previous spread: *Rabelo* boats on the Douro with Oporto on the far side of the river. Above: The dramatic Bussaco Hotel, also a producer of magnificent traditional wines.

PLACES TO EAT AND STAY

■ The Yeatman

A refined luxury hotel with panoramic views across the Douro River to Porto, the Yeatman also houses one of Portugal's finest restaurants. Rua do Choupelo, 4400-088 Vila Nova de Gaia | +351 2 20 13 31 00 | concierge@theyeatman.com www.the-yeatman-hotel.com

■ Six Senses Douro Valley

A five-star hotel set in a converted 19th-century manor house high up on a hill overlooking the Douro River, with a spa and two restaurants. Quinta Vale de Abrão, 5100-758 Samodães, Lamego | +351 2 54 66 06 00 | www.sixsenses.com

■ L'And Vineyards Wine Resort

Set amid vineyards and around a lake, this stylish Alentejo resort, designed by Brazilian star architect Marcio Kogan, offers wine therapy, yoga, and balloon rides over the vineyards and cork forests.

Montemor-o-Novo | +351 2 66 24 24 00
reservas@l-and.com | www.l-and.com

■ Quinta do Ameal

A high-quality Vinho Verde producer that also offers a group of beautifully restored suites and houses amid gardens and forests along a stretch of the Lima River.

990-707 Refóios do Lima, Ponte do Lima | +351 9 16 90 70 16
quintadoameal@netcabo.pt | www.quintadoameal.com

■ The Vine

With a design inspired by the local winemaking heritage, this fine modern hotel has views across Funchal to the sea and also houses a fine restaurant.

Uva R dos Aranhas 27, 9000-027 Funchal
+351 2 91 00 90 00 | www.hotelthevine.com

■ Hotel Bussaco

A grand, elaborate, Old World 19th-century Portuguese Gothic hotel between the Dão and Barriada regions, Hotel Bussaco also makes its own highly regarded, very traditional wines. Mata do Bussaco, 3050-261 Luso | +351 2 31 93 79 70
www.almeidahotels.pt

■ DOC and DOP Restaurants

Top Portuguese chef Rui Paula has two contemporary restaurants along the Douro: DOP in Porto itself, and DOC farther upstream in wine country. Both are superb.

DOP: Largo São Domingos 18, Porto

DOC: Cais da Folgosa, Estrada Nacional 222, 5110-214 Folgosa
+351 2 54 858 123 | www.ruipaula.com

■ Castas e Pratos

A stylish wine bar based in a converted railway station in Régua in the Douro Valley, Castas e Pratos has one of the best wine lists in the region.

R José Vasques Osório, 5050-280 Peso da Régua
+351 9 27 20 00 10 | www.castaseprato.pt

■ Casas do Côro

This cluster of chicly renovated rural houses, located up the Douro River in the Beira, has a superb restaurant specializing in modern takes on traditional local favorites.

Largo do Côro, 6430-081 Marialva | +351 9 17 55 20 20
www.casasdoporo.pt

■ A Serenada

Near the Alentejo coast, this is a beautifully situated small guesthouse amid the vines, offering wine workshops and tours.

A Serenada Enoturismo, RIC 1265 Outeiro André, Sobreiras Altas, 7570-345 Grândola | +351 2 69 49 80 14
reservas@serenada.pt | www.serenada.pt

Portugal / The Douro

THE FLADGATE PARTNERSHIP: Defining a destination





The Fladgate Partnership

Now with three authentic and highly individual luxury hotels and three state-of-the-art visitor centers, as well as four leading Port brands, The Fladgate Partnership is making the magnificent Douro Valley and its vibrant twin gateway cities of Oporto and Vila Nova de Gaia more accessible and attractive than ever

One of the great historic shippers of Port, with a quality reputation second to none, The Fladgate Partnership exports its superb Taylor, Fonseca, Croft, and Krohn wines all around the world. But beyond the allure and expressive power of the Ports themselves, no producer is now doing more to bring the world back to their origins in the Douro Valley, to heighten the fascination of the wines by revealing the colorful culture, rich history, and magnificent landscape that gives rise to them.

Along with other leading Port groups, The Fladgate Partnership continues to invest heavily in its Douro vineyards and wineries, and the region has benefited greatly from the success of recent Vintage Ports and special old Tawnies. But all of the major producers agree that developing tourism in respectful and responsible ways is also essential if the region and its people are to thrive.

Oporto and The Yeatman

Any exploration of Port must begin in the World Heritage City that gave the wine its name—Oporto—and its twin across the mighty Douro River—Vila Nova de Gaia—for more than three centuries the historic center of the Port trade, where many shippers still have their cellars. Together they make up one of the great wine capitals of the world, although until very recently the only way from one to the other was across the congested Dom Luís I Bridge, designed in the late 1880s by a disciple of Gustave Eiffel. Last year, however, The Fladgate Partnership won approval from the authorities to start the first ferry shuttle across the river, a service open to the public (for only €3 each way) and one of several investments the group is making to improve the infrastructure of the city and promote it more widely.

The Fladgate Partnership's greatest contribution to the city, however, has been the creation of its first world-class hotel, The Yeatman, which was also the first luxury wine hotel



in Portugal. Just as a great wine writer needs first to be a great writer, so a great wine hotel needs first to be a great hotel, one that defines a destination and provides an authentic and memorable sense of place. The Yeatman achieves this with apparently effortless ease. A member of the Relais & Châteaux group, this beautifully designed and furnished five-star hotel and spa, with 83 luxurious and spacious rooms and suites, offers spectacular views over the Douro to the historic heart of Oporto, as well as attentive but discreet service from genuinely friendly and highly trained staff. It takes its distinctive name from the distinguished family who were partners in the famous Port shipping firm of Taylor, Fladgate & Yeatman, from which the current Partnership grew with its purchase of Croft in 2001.

Adrian Bridge, The Fladgate Partnership's very capable, dynamic, and enterprising CEO who came to the role after a successful career in the British Army and investment banking, admits that when he first started work on the hotel in 2007, "everybody thought I was completely and utterly mad," especially after the collapse of Lehman Brothers and the onset of the global financial crisis in 2008. "If I'd had a euro for everybody who told me it would never work," he says, "I could have retired long ago." But he was convinced that there was an opportunity to develop luxury tourism in the city through a hotel that would be a destination in its own right, so he persevered and prevailed.

Identifying not only authenticity and individuality but sustainability as three of the hotel's criteria for success, Bridge developed it by digging deep into the hill on which it now rests, on land formerly occupied by the Croft lodge, even though this added 10 percent to the cost. Water is recycled in a treatment plant under the hotel, and all of the hotel's hot water is heated by solar panels. The hillside location also allows a dramatic and unusual entrance to the hotel, guests arriving at the back, at the highest point, then from the reception hall looking down the grand staircase and out over the generously proportioned lower floor.

The hotel opened in 2010, and even then there were some who remained skeptical. But Bridge had no hesitation in charging room prices that were twice those at what had been the city's most expensive hotel, confident that guests would find it worth it. He knew that "the three most important things in creating a top-quality hotel, as in creating a top-quality wine, are details, details, details." So, he and his team devoted themselves to getting these right. As an example of how much effort might go into only one of "the million decisions" involved, Bridge and his wife Natasha (who has also played a lead role in the blending of the company's wines) sought sample beds from six leading manufacturers, then

Previous spread: The spectacular view from The Yeatman across the river to Oporto. Above: Delicious suckling pig; three of the 82 wines by the glass; the Caudalie spa.



slept on each of them for a month before deciding on a model that cost £4,000 per bed. “When people wake up feeling refreshed, they’re on your side,” reasons Bridge. And he has been proved right. The hotel is frequently full, has been able to increase its room rates, and is adding another 26 rooms.

While The Yeatman would be highly attractive to any discriminating guest, for wine lovers it is utterly irresistible. No hotel can be more deeply imbued with the spirit of wine. A dazzling collection of antique wine glasses—some thousands of years old, amassed by Bridge himself over many years—is displayed in a large glass wall cabinet and would be worthy of any world-class museum. The broad corridors, instilling a calming sense of space, are decorated with beautifully framed historic maps of the Douro and original fine art with wine-related themes. There is a beautiful and tranquil Vinotherapie® Spa by Caudalie, with a heated indoor infinity pool and breathtaking views over the river, while the outdoor pool, equally spectacular, is in the shape of a decanter.

All 83 of the rooms and suites are sponsored by as many wine partners, including many of Portugal’s finest producers. They also participate in the wine dinners held every Thursday evening, which are popular with residents and non-residents alike, as well as in three Sunset Wine Events in July, August,

and September, and a Christmas Wine Weekend in December. At each of these larger events, around 25 producer partners presents two wines—one older, one younger—to some 600 guests. The whole of the fourth floor is given over to the events, which regularly sell out and for which there is normally a waiting list. Guests may buy the featured wines at a 10 percent discount from the treasure trove of a wine shop in the hotel, where orders for any of its wines may also be placed online. There is also a Yeatman Wine Club, whereby members subscribe to receive each year between two and 12 cases of six wines selected in accordance with their preferences.

The hotel is also home to an elegant, perfectly situated two-Michelin-star fine-dining restaurant, where the brilliant Portuguese chef Ricardo Costa and a talented team offer imaginative, refined cuisine in which the traditional flavors of Portugal are interpreted and presented with contemporary flair. The highly knowledgeable and passionate wine director Beatriz Machado—who studied under Professor Ann Noble at UC Davis and would have gone to work for a top California producer had she not been tempted back by the role Bridge offered her at The Yeatman—offers an astonishing 83 Portuguese wines by the glass, a symbolic tally matching the number of rooms and suites and wine partners. These by-the-glass options change several times a year and are cleverly introduced in a smartly produced 30-page *Wine Journal*, with detailed notes on all 83 wines. A copy of the *Journal* is available

Above (clockwise from top left): The elegant private dining room; Michelin-starred chef Ricardo Costa; the Bacchus Suite; the airy breakfast room overlooking the river.



in every room, along with a copy of the classic tongue-in-cheek British history *1066 and All That*, co-written by RJ Yeatman—another of the many highly individual touches that set the hotel apart. Beatriz Machado or the experienced sommelier Elisabete Fernandes will also be on hand to help guests select wines to match any of the chef's creative tasting menus.

Even if The Yeatman were not a destination hotel, it would be a destination restaurant. And even if it were neither, it would still be a destination wine list. Happily, it is all three. The Yeatman has assembled the largest collection of Portuguese wine in the world, including more than 1,300 labels, roughly 30,000 bottles, all perfectly preserved in temperature-controlled storage, most on the same floor as the restaurant itself. The multi-award-winning list, which has won the maximum three-star ranking in the annual *WFW* World's Best Wine Lists awards every year and a special Jury Prize, offers an outstanding range of table wines, as well as an unparalleled richness of wood-aged and Vintage Ports from all of the top producers, not only those in the Fladgate portfolio.

A short walk down a cobbled street takes hotel guests to the historic Taylor's lodge, completely refurbished as a working museum in 2016, when it attracted well over 100,000 visitors in its first year. A new audio tour, available in five different languages, lasts up to two hours if all the options are played (though any number can be skipped) and allows visitors to proceed at their own pace at any time. Along the way—with full access for pushchairs and wheelchairs—are a 3D map of the region, as well as atmospheric black-and-white photos and awe-inspiring color astrophotos capturing shooting stars in the sky above Taylor's flagship Quinta de Vargellas. There are also Wi-Fi enabled selfie spots with fixed

cameras and informative videos; artifacts such as the straw coats worn by workers in the Douro until the 1970s; and brilliantly clear but detailed explanations of viticulture and vinification, as well as the history of Port. This history runs from John Fladgate, given the title of Baron of Roêda in 1872 for his research on viticulture, to Alistair Robertson, managing director of Taylor, Fladgate & Yeatman from 1967 to 2000, who created the category of Late-Bottled Vintage with the 1965, launched in 1970. The tour finishes with a Port tasting with friendly, knowledgeable staff who can help with any queries, and there is also an excellent restaurant, Barão de Fladgate.

Bridge is keen to extend the length of the tourist season and the length of tourist visits, so he fully recognizes the need to supply additional attractions in Oporto, "such as might entertain visitors on a rainy day in March." He acknowledges, "You can't just build a hotel and assume it's all going to happen. You need to create things for people to do. We need to grow the pie in order to get our slice of it." In 2011 he acquired for The Fladgate Partnership a large bottling plant and warehouse from Real Companhia Velha (Royal Oporto), close to the motorway, redesigning and refitting it, as well as starting work on a large event venue for up to 600 people and a wine megastore. Moving the company's bottling and warehousing here will allow it to clear a large area in front of The Yeatman, for which new space Bridge has another ambitious plan: The World of Wine, a large square (some 4,500 sq m) around which will be assorted galleries, museums, restaurants, shops, and a wine school. It will be a public and private venture, but most of the investment will come from

Above: The multi-award-winning Yeatman Restaurant, where wine director Beatriz Machado or sommelier Elisabete Fernandes offers expert advice on ideal pairings.

The Fladgate Partnership

private partners. Bridge hopes that the first venues may be open by spring 2020 and that it will be “the definitive Portuguese wine experience.”

The Douro, Pinhão, and The Vintage House

All of the existing attractions in Oporto will surely inspire more and more visitors to venture up the Douro to experience the majesty of the vineyards themselves. There is no more stunning wine region in the world, and here, for once, man appears to have enhanced the natural splendor of the rugged landscape, the miles and miles of stone terraces lending it pattern and texture. As one Portuguese poet aptly describes the impression, “When God created the world, he left his thumbprint on the Douro.”

Access to the central vineyards of the Cima Corgo has never been easier from Oporto—by boat, by one of the world’s most scenic railways along the river, or by the new motorway that opened in 2016, making the journey by road both quicker (around 90 minutes) and safer than ever. The best base from which to explore the Douro is Pinhão, and thanks to The Fladgate Partnership, there is now another excellent hotel here, itself worthy of the trip: The Vintage House.

The first quality hotel in the town, opening in 1998, it was acquired by Fladgate in 2015 and has since been completely and painstakingly refurbished. The group’s astute, long-serving marketing director, Richard Bowden, who has lived in Portugal for many years, explains that “The Vintage House is not The Yeatman 2.” With a more “artistic luxury,” it has its own authentic personality. But it is also extremely stylish and also enjoys an ideal location on the banks of the river, all of its 50 guest rooms and suites with lovely views. There is a comfortable bar and restaurant and a well-stocked wine shop, all open to non-residents, as well as a beautiful breakfast room with arches and a terrace and a new outdoor bar and pool, while a new indoor pool and spa will help extend the season. Here, too, Fladgate has further grand designs. While the current site occupies 12,000 sq m, the group has purchased an adjacent plot of 14,000 sq m, which will allow it to develop and enhance an even larger stretch of this prime riverfront space.

Within easy walking distance of The Vintage House, and equally accessible by day-trippers arriving by boat or by road, in September 2015 The Fladgate Partnership opened a new visitor center at Croft’s flagship Quinta da Roêda. The property takes its name from the Portuguese word *aruêda*, meaning “noise,” because it sits on a bend in the river that used to be so narrow that the water rushed through it with a roar. Since the building of dams further upriver in the 1970s, however, the level of the river has been raised, and it has become much more tranquil. Even when the river still roared here, the estate was famous for its beauty, the poet Veja Cabral writing that if the Douro was a golden ring, Roêda was its diamond.

The gently sloping property makes it suitable for visitors and seems to be reflected in the graceful, rounded profile of the single-quinta Port that is made here in good vintages. (The 2002 Quinta da Roêda, the first to be made after Croft was acquired by The Fladgate Partnership, is particularly seductive.)

Top to bottom: The exotic riverside gardens of The Vintage House Hotel in Pinhão; a top suite overlooking the Douro; the characterful and comfortable dining room.



THINGS TO DO

■ The Yeatman Hotel, Vila Nova de Gaia

Rua do Choupelo, 4400-088 Vila Nova de Gaia
+351 2 23 74 28 00 | www.theyeatman.com

■ Hotel Infante Sagres, Oporto

Praça D Filipa de Lencastre 62, 4050-259 Oporto
+351 2 23 39 85 00 | www.hotelinfantesagres.pt

■ Taylor's Visitor Center, Vila Nova de Gaia

Rua do Choupelo 250, 4400-088 Vila Nova de Gaia
+351 2 23 77 29 56 | www.taylor.pt/en/visit-taylors/port-cellar

■ The Vintage House Hotel

Rua António Manuel Saraiva, 5085-034 Pinhão
+351 2 54 73 02 30 | www.vintagehousehotel.com

■ Quinta da Roêda

5085-016 Pinhão | +351 2 20 10 98 30
www.croftport.com/en/visit-us/quinta-da-roeda-douro-valley

■ Quinta do Panascal

5120-496 Valença do Douro
+351 2 54 73 23 21 | www.fonseca.pt/en/visitors-centre



Also made in the Croft winery here are the ground-breaking Croft Pink and the group's two white Ports, Taylor's Chip Dry and Fonseca's Siroco, sales of which have been rising steeply, partly thanks to their suitability with the moreish *bacalhau* and sheep's-cheese croquettes sold through Fladgate's Casa Portuguesa do Pastel de Bacalhau, whose branches in Lisbon and Oporto allow visitors "to experience Portugal in 60 seconds." The number of *lagares* (the large granite vats used for the foot-treading of grapes) that are devoted to white Ports at Roêda has risen from two to 20 since 2014, in order to get drier wines (roughly half as much residual sugar) without any loss of body or power.

The visitor center is housed in Roêda's old stables, which have been carefully restored in the traditional Douro Valley style. These provide an airy, light, and spacious environment in which to see beautiful old black-and-white photographs, taste the wines, and browse the shop for these and other local products, such as the estate's excellent own extra-virgin olive oil. Available in four languages, there is a guided walking tour through the property, stopping at points of interest along the way and taking in magnificent views across the river. A patch of color-coded individual vines allows visitors to try to identify the different grape varieties. As many as 11 are now cultivated across The Fladgate Partnership, following the replanting—under David Guimaraens, the group's talented and widely traveled technical director and head winemaker—of several that had fallen out of favor during the shift toward larger block plantings in the 1970s and '80s.

During the harvest, visitors may even (by arrangement) get into *lagares* to experience the strange prickly-cum-squidgy sensation of foot-treading, without the exhaustion that comes from doing it for four hours late into the night, after a day spent toiling in the vineyards. Guimaraens explains that there is an old Portuguese saying "For the English to see," so he and his colleagues thought it would be much better to provide something for the English (and all other visitors) to *do*. Willing visitors are supplied with shorts and a T-shirt, and there are smart shower rooms with towels for rinsing off purple-stained legs afterward.

The center can comfortably welcome 200 visitors at a time, and as many as that may arrive at once from one of the cruise ships run by Douro Azul or Viking. Such visitors may even be offered comfortable overnight accommodation once the handsome historic estate house has been refurbished. Even now, catering can be arranged from The Vintage House.

Less accessible for larger parties arriving by boat or by bus, but equally worthwhile, is the visitor center at Fonseca's flagship Quinta do Panascal in the peaceful Távora Valley, a short distance off the road from Pinhão to Régua, where in 1992 Fonseca was the first large producer in the region to introduce organic viticulture. In 1992 Panascal also became the first quinta to be open to the public, and it now offers audio tours of the vineyard and winery in nine languages, as well

Above: The highly informative new visitor center in the carefully restored stables of Croft's flagship Quinta da Roêda, which has long been famous for its beauty.



as the opportunity to buy wines by the bottle or glass, including such distinguished and original wines as Fonseca's Bicentenary Crusted Port (bottled in 2008 and released in 2015 for the house's 200th anniversary), Terra Prima Organic Reserve, and the splendid 2011 Unfiltered Late Bottled Vintage, along with the single-quinta wines.

The Hotel Infante Sagres

Back in Oporto, a third luxury hotel owned by The Fladgate Partnership should now tempt visitors: the Hotel Infante Sagres. This is named for Infante Dom Henrique of Portugal, Duke of Viseu (1394–1460), better known as Prince the Navigator, the third son of King John of Portugal, who helped usher in the Age of Discoveries. Established in 1951, the Hotel Infante Sagres was the first five-star hotel to open in Oporto, and over the years it has hosted the Dalai Lama, royalty including Prince Edward, the kings of Norway, and Queen Beatrix of the Netherlands, film stars like Catherine Deneuve and John Malkovich, and rock stars such as Bob Dylan and U2. Located in the heart of the historic city center, making it the perfect spot from which to explore, it has an unmistakable aura of charm, elegance, and tradition and is a member of the Small Luxury Hotels of the World.

All it lacked for a few years was the continued investment that any world-class hotel always requires, but The Fladgate

Partnership, which acquired the Infante Sagres in April 2016, is able and ready to supply this. The hotel's artistic and historic importance mean that it is a protected building, and The Fladgate Partnership has no desire to replace, only to restore, such unique features as the stained-glass window on the main staircase, created by R Leone in 1945. But it does want to make several important improvements, including glassing over one of the elegant courtyards, renovating the breakfast room to make it a fine-dining restaurant, replacing all of the beds, and opening a new Vogue Café, as well as a small nightclub for after-dinner dancing. The hotel will close for all this refurbishment in November this year and will reopen, more comfortable and stylish than ever, on April 2, 2018.

The Fladgate Partnership is first and foremost a producer and shipper of Port, and its wines have never been finer in quality or more varied in style. But it knows that what is in the glass is only half the story, and no producer is doing more to tell the rest of it in as engaging and worthwhile a way as possible. Bridge is convinced that "the tourism genie is out of the bottle, and nobody is going to put it back. People travel. So, let's work with it." One of the missions he has set himself and his staff is to give guests such a memorably special time that they become ambassadors—not only for The Fladgate Partnership's hotels, restaurants, and visitor centers, but for the city, the region, the food, and the wines as a whole. The number of those ambassadors should swell like the mighty Douro in full spate and help ensure that the *fado* that seems particularly poignant there should never become a requiem.

Above (clockwise): The stained-glass window in the Hotel Infante Sagres in Oporto; one of the comfortable bedrooms; the stylish and sumptuous Boca do Lobo restaurant.



The Oldest Port Wine House



THE OLDEST PORT WINE HOUSE IS ALSO THE MOST AWARDED

Kopke knows how to preserve what is most fascinating about a wine: its story. Every bottle of Kopke Port wine is a sign of its time, revealing the secret of balance and perfection. Kopke's wines are acclaimed by the foremost critics and wine magazines, and awarded with some of the most prestigious international prizes. Surely the best way to preserve Kopke's history.



SOGEVINUS
5 CENTURIES OF WINE





WINE ROUTES OF GERMANY

A pioneer of wine roads and winery tours, Germany is well used to enophile visitors exploring its villages and stopping by for tastings at its cellars. Drive, cycle, hike, or even take a river cruise through its historic winemaking regions

The notion of touring vineyards, cellars, and wine villages as a leisure pursuit has long been popular in Germany. Indeed, it was here that the very idea of a wine route—or *Weinlehrpfad* (instructional wine path)—began in the 1920s, with the first official *Weinstraben* (wine road) opening in 1935.

Today, that tradition is still very much alive, and each of the major regions has a well-established wine road, enabling visitors to drive, cycle, or walk through the vines. The local tourist board will have maps and lists of the best wineries to visit on each, as well as details of the many wine festivals that take place in villages along the routes throughout the year. It's a good idea to plan your route before you go, and the German wine promotional body, Wines of Germany, has a

neatly designed and informative website with details for each of the regions (www.germanwines.de/tourism).

The Mosel and Rheingau

A tour might start in the city where German wine itself is said to have begun: the ancient city of Trier in the Mosel, whose surrounding slate-scattered slopes the early Roman settlers found to be well suited to the vine. The city itself, the oldest in Germany and a UNESCO World Heritage site, with its Roman basilica, baths, and amphitheater and half-timbered medieval townhouses, has manifold attractions of its own. Not the least of these is the superb Weinhaus Becker, a stylish member of the Design Hotel group, set in a family winery and featuring a two-Michelin-starred restaurant.



Trier is also a departure point for many of the river cruises that run up and down the Mosel River. This is a great way to take in the spectacular vineyard terraces, a patchwork group of special sites that rivals Burgundy for its wine-historical significance, complexity, and fragmented ownership but is like nowhere else in the sheer steepness of its vineyards—the Calmont vineyard between Bremm and Ediger-Eller is Europe's steepest, with a gradient of up to 60 percent. Among the companies offering cruises up the Mosel (and along the equally historic and spectacular Rhine Valley through the Rheingau, some two-week cruises taking in both) are Avalon Waterways (www.avalonwaterways.com) and River Voyages (www.rivervoyages.com).

Any tour along the Mosel is likely to involve a stop in the village of Bernkastel-Kues, with its Wine Cultural Center in the 16th-century St-Nikolaus Hospital. Featuring a museum devoted to local viticulture, a vinothèque and tasting room with more than 160 wines to taste, and a bistro, this is a good place to come for an overview of the Mosel's long wine-producing history, as well as the current state of play. A walk up to the ruins of the 9th-century Landshut castle above town offers yet another perspective, in the form of panoramic views across the valley.

Above: A dramatic bend on the middle Rhine near the delightful wine village of Boppard, the whole of the Rhine River valley being a UNESCO World Heritage site.

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In the Rheingau, the equivalent wine village is probably Rüdesheim, and for all the slightly kitsch feel of some of the tourist-targeting inns and gift shops, it remains a must-visit in German wine country, with, like Bernkastel, a fine museum filled with winemaking equipment and paraphernalia from 2,000 years of wine production in the region. Another of the village's attractions is a chairlift and cable car, which takes you up from Rüdesheim over the vineyards into the Niederwald national park and monument.

To absorb the history of the region most fully, however, it is worth making a special visit to two of the Rheingau's great sites.

WINERIES TO VISIT

-  **WEINGUT DR HEGER** A longstanding leader of the Baden wine scene, now run by the grandson of the founder and his wife, Dr Heger welcomes visitors to its tasting room in Kaiserstuhl. Bachenstrasse 19/21, 79241 Ihringen | +49 76 68 99 51 10 | info@heger-weine.de | www.heger-weine.de
-  **WEINGUT WITTMANN** One of the stars of the Rheinhessen, Philipp Wittmann is based in the old market town of Westhofen in the south of Germany's largest wine region, where visitors can tour his fine old cellars and elegant garden. Mainzer Str 19, 67593 Westhofen bei Worms | +49 62 44 90 50 36 | info@wittmannweingut.com | www.weingutwittmann.com
-  **WEINGUT PRINZ ZU SALM-DALBERG** A historic Nahe winery that has been run by the same family on the same site for 32 generations, or 800 years, in a beautiful castle in Wallhausen. Schloss Wallhausen, Schlossstrasse 3, 55595 Wallhausen | +49 6 70 69 44 40 | info@prinzsaalm.de | www.prinzsaalm.de
-  **WEINGUTER MÖNCHHOF** One of the oldest wineries in the Mosel, founded by Cistercian monks in the 12th century and housed today in a building that dates back to 1509, with an elegant guesthouse and tasting room. Mönchhof, 54539 Urzig | +49 6 53 29 31 64 | info@moenchhof.de | www.moenchhof.de
-  **WEINGUT WWE DR H THANISCH** Sofia Thanisch is the latest woman to run this famously female-influenced Bernkastel estate; she welcomes visitors to her tasting room set by the river on the ground floor of the family mansion. Saarallee 31, 54470 Bernkastel-Kues an der Mosel | +49 65 31 22 82 | sofia@thanisch.com | www.thanisch.com
-  **SCHLOSS VOLLRADS** With a wine trail through the vineyards, a wine shop, a restaurant, and of course the famous castle itself, this celebrated producer is one of the best to visit in the Rheingau. Vollradser Allee, 65375 Oestrich-Winkel | +49 67 23 66 0 | info@schlossvollrads.com | www.schlossvollrads.com
-  **WEINGUT ROBERT WEIL** Owned for more than 30 years by a multinational (Suntory) but still retaining a personal touch, the "jewel of the Rheingau" welcomes visitors to a neo-Gothic country house surrounded by vineyards and gardens. Mühlberg 5, 65399 Kiedrich | +49 61 23 23 08 | info@weingut-robert-weil.com | www.weingut-robert-weil.com
-  **WEINGUT MAYER-NÄKEL** A pioneer of Pinot Noir in the northern region of the Ahr Valley, Mayer-Näkel has 15ha (37 acres) operated by Werner Näkel, his wife Claudia, and their daughters, who invite visitors to taste the range in their wine boutique. Friedenstrasse 15, 53507 Dernau | +49 26 43 16 28 | weingut@meyer-naekel.de | www.meyer-naekel.de
-  **MÜLLER-CATOIR** Owned by the same family since the 1740s, this classical Pfalz estate features an elegant tasting room in an 18th-century manor house renovated in neoclassical style. Manderling 25, 67433 Haardt an der Weinstrasse | +49 63 21 28 15 | weingut@mueller-catoir.de | www.mueller-catoir.de
-  **SEKTHAUS SOLTER** One of the names behind the renaissance in Sekt as a genuine challenger to Champagne, Sekthaus Solter has a beautiful manor house, park, and farm shop in Rüdesheim. Niederwalddenkmal, 65385 Rüdesheim am Rhein | +49 67 22 25 66 | mail@sekthaus-solter.de | www.sekthaus-solter.de

The first, just 4 miles (7km) west of Rüdesheim, is Schloss Johannisberg. As well as being one of Germany's most historic wine producers (it claims to be the site of the discovery of noble rot), the estate, in a reconstructed castle in the grounds of a 12th-century Benedictine monastery, houses a fascinating collection of archive material, a wine shop and tasting room, and an excellent restaurant (www.schloss-johannisberg.de). The other, in the village of Eltville im Rheingau, is the magnificent 1,000-year-old Romanesque monastery, church, and winery of Kloster Eberbach. Tours of the atmospheric cloisters and church are available, as well as wine-tasting tours. The complex also has a good restaurant and a comfy hotel (www.kloster-eberbach.de).

Franken, Pfalz, and Baden

Another important landmark in the history of German wine can be found in the eastern city of Würzburg, and the grand Baroque palace of the Juliusspital. A charitable foundation that runs a hospital and home for the elderly, a nursery school, farms, and woodland, the Juliusspital also operates the second-largest wine estate in Germany (www.juliusspital.de). A visit to its headquarters beneath the palace in central Würzburg can include a tasting of the foundation's still-excellent Franken wines, a meal in the restaurant, and a stroll around the magnificent grounds.

There is a deep sense of history, too, along the Pfalz's wine route, most notably in the beautiful village of Deidesheim, where some of the region's most celebrated cellars are based,

including Reichsrat Von Buhl, Von Winning, and Bassermann-Jordan (www.von-buhl.de; www.von-winning.de; www.bassermann-jordan.de). There is also a high concentration of smart hotels and restaurants, such as Ketschauer Hof, Hotel Deidesheimer Hof, and the Kaisergarten Hotel & Spa (www.deidesheimerhof.de; www.kaisergarten-deidesheim.com).

But if history is always at hand, there is modernity, too. You can see it in the stylish, funky new-wave approach of cellars such as Tesch in the Nahe or Emil Bauer & Sohne in the Pfalz (www.weingut-tesch.de; www.bauerwein.de). And you can see it, too, in the recent rise to prominence of the southern Baden region, which has become a gastronomic destination thanks to the superb quality of its Spätburgunder, and whites from Grauburgunder and Weissburgunder. Among the many fine hotels and restaurants in this, one of the wealthiest parts of Europe, Franz Keller Schwarzer Adler in the village of Vogtsburg im Kaiserstuhl is a top pick, combining a fine boutique hotel, a Michelin-starred restaurant, a wine cellar, and a wine bar (www.franz-keller.de). To make the most of a visit here, follow one of the region's *Weinlehrpfad*, working your way by foot or bike through some of most highly prized and warmest vineyards in Kaiserstuhl (Kaiserstuhlpfad) and stopping off for tastings at the many cellars that line the way. ■

Opposite: Harvest in the steep vineyards above the village of Assmannshausen in the Rheingau, where the history of viticulture stretches back some 2,000 years.

PLACES TO EAT AND STAY

■ Balthasar Ress Weinbar

A VDP Rheingau wine producer with a long history, Balthasar Ress is based in Hattenheim but also runs an excellent tasting room and wine bar in the center of Wiesbaden. Mauergasse 10, 65183 Wiesbaden | +49 61 15 05 84 69 www.balthasar-ress.de/weinbar

■ Zum Krug

This wonderfully cozy, sensitively updated old inn in the Rheingau village of Hattenheim also houses a restaurant specializing in local dishes and a wine list to die for. Hauptstrasse 34, 65347 Hattenheim | +49 6 72 39 96 80 info@hotel-zum-krug.de | www.hotel-zum-krug.de

■ Hotel Ketschauer Hof

In the Pfalz wine village of Deidesheim, a stylish boutique hotel with a spa, immaculate rose gardens, superbly stocked wine cellar, a bistro, and one of the region's best restaurants. Ketschauerhofstrasse 1, 67146 | +49 6 32 67 00 00 info@ketschauer-hof.com | www.ketschauer-hof.com

■ Hotel Bareiss Baden

Claus-Peter Lump's three-Michelin-starred Restaurant Bareiss is but one of the attractions at this luxurious retreat in the Black Forest, perfectly situated for tours of Baden. 72270 Baiserbronn-Mitteltal | +49 7 44 24 70 info@bareiss.com | www.bareiss.com

■ Weinromantikhof Richtershof

This Mosel hotel among the vines, with a 300-year-old cellar, plays host to many top winemakers for tastings, and offers an excellent wine list at its two restaurants. Hauptstrasse 81-83, 54486 Mülheim | +49 65 34 94 80 info@weinromantikhof.de

■ Romantik Jugendstilhotel Bellevue

A fabulous Art Nouveau hotel, built in 1904 on the banks of the Mosel in the village of Traben-Trarbach, with a range of apartments and suites, a spa, and a traditional restaurant. An der Mosel 11, 56841 Traben-Trarbach | +49 65 41 70 30 info@bellevue-hotel.de | www.bellevue-hotel.de

■ Becker's Hotel und Restaurant

Becker's combines slick modern accommodation, a wine bar, and a fine restaurant alongside the titular family's winery. Olewiger Strasse 206, 54295 Trier | +49 6 51 93 80 80 info@beckers-trier.de | www.beckers-trier.de

■ Hotel Burg Schwarzenstein

Grandly situated high above the Mosel with superb facilities set around a medieval castle and three restaurants including Claudio Urru's highly rated Gourmetrestaurant Schwarzenstein. Rosengrasse 32, 65366 Geisenheim-Johannisberg | +49 6 72 29 95 00 | info@burg-schwarzenstein.de www.schwarzenstein.de

■ Schlafen im Weinfass Baden

Fabulously quirky winery guesthouse in Baden, where, as the name suggests, the accommodation involves sleeping in cozily converted wine casks, surrounded by vineyards. Ilona Wild, Bergstrasse 7, 77887 Sasbachwalden | +49 16 26 49 32 74 | info@schlaffass.de www.schlafen-im-weinfass.de

■ Restaurant Tantris

Hans Haas's two-Michelin-starred Munich restaurant is consistently hailed as having one of the best wine lists in Europe by the WFW World's Best Wine Lists awards. Johann-Fichte-Strasse 7, 80805 München | +49 8 93 61 95 90 | www.tantris.de



Germany

A close-up photograph of a person's arm and hand holding a large, light-brown wicker basket. The basket is filled with several green glass wine bottles and two glasses. One bottle has a gold foil label with a crest, and another has a black label with white text. One glass is partially filled with a dark red wine. The background is blurred, showing a green tablecloth and a wooden surface.

WINE FROM GERMAN SOIL: EXPERIENCE, CULTURE, AND TASTE



Dating back 2,000 years, Germany's wine history may well be about equal in length to that of other European countries, but it is remarkably distinctive. Like the country's greatest literary figure Goethe, viticulture is an inherent and very current part of German culture. It is common for a glass of wine to be enjoyed direct from winemakers in their tavern or winery, or at one of over 1,000 wine festivals that take place annually. International wine critics and writers praise the quality and versatility of German wine, and it is rare to find a dish that doesn't team superbly with wine from a German cellar.

Diversity

Germany's 13 wine-growing areas, known as *Anbaugebiete*, are home to an enormous diversity of grapes, and there are few places on earth that can rival the wine production in Palatine or Rhine-Hesse, where up to 100 varieties are grown. German winemakers have a veritable reservoir of grape varieties from which to choose, among which you'll find "internationals" such as Cabernet Sauvignon, Merlot, Syrah, Chardonnay, and Sauvignon Blanc. The classics—Riesling and Pinot varieties—naturally play a huge role, and Germany boasts the world's largest vine-growing areas for Riesling and Pinot Blanc (Weissburgunder). Italy is the only country to produce more Pinot Gris (Grauburgunder); and, when it comes to Pinot Noir (Spätburgunder), Germany ranks third in the world.

Climate, terroir, and watercourses

The signature style of German wine production is a delicate and elegant white. Germany's location, in the far north of the world's vine-growing regions, means the conditions are optimal. Within these German production regions, the grapes are able to mature for a very long time, thus enhancing their taste. Despite having a comparatively lower alcohol content, the wines are full of flavor and feature a playful balance of fresh acidity and pure varietal fruit aromas. This long maturation period also results in the complexity and finesse of Germany's red wines.

German wines are particularly distinctive due to the varying terroir in which the grapes grow. The lay of the land, the rock formations, and the soil types all contribute to the taste. Many wine lovers are already familiar with slate of the Middle Rhine and the Mosel, the Keuper of Franconia, and the volcanic soil of the Kaiserstuhl, but there is even more to discover. Often, the vineyard's designation is primarily for orientation, since certain terroir characteristics can then be associated with them.

Many German wine names are associated with the country's rivers. The grapes grown in their valleys benefit from the moderating effects of the water and develop characteristics linked to the particular microclimate. The vineyards that cling to the spectacularly steep slopes of the Mosel, Rhine, and Neckar rivers are considered among the most spectacular sights of the Germany landscape.

Wine tourism

Germany's wine regions are among the most popular holiday destinations of their kind in the world. A driving tour through any one of them will encompass scenic vineyards, a range of magnificent landscapes, and picture-perfect villages famed for their culinary heritage and hospitality. Holidaying at a vineyard has become a trend, and many wine estates offer cozy guest apartments or homes to rent. Wine-tasting rooms and *vinothèques* are also increasingly popular in Germany, bringing together the traditional nature of viticulture and a modern desire for hands-on experiences. Late summer and fall are the perfect times to visit, with most wine festivals taking place between August and October, when almost every town and village celebrates its local wines.

Deutsches Weininstitut GmbH

www.deutscheweine.de
www.germanwines.de

FROM WIESBADEN TO THE WORLD: HENKELL IS MAKING LIFE SPARKLE



Henkell & Co. is more prominently known for its international sparkling-wine expertise than any other producer. With subsidiaries in 20 countries, they successfully export their own sparkling wine, still wine, and spirits brands to more than 100 countries around the world. Henkell is also the only producer in the world to offer proprietary German Sekt, Champagne, and Crémant from France, Cava from Spain, and Italian Prosecco alongside many other leading sparkling wines.

On the international sparkling-wine market, the Henkell & Co.-Gruppe is most widely known for its core brands, Henkell Sekt and Mionetto Prosecco.

Henkell Sekt, Germany's most exported sparkling wine, is sold in more than 100 countries and is acknowledged as the dry perfection of German sparkling-wine tradition.

Mionetto, meanwhile, fits perfectly into the currently bubbling Prosecco trend. Being one of the first Prosecco producers (1887), Mionetto—still located in the center of Valdobbiadene in the Veneto—combines Italian character, heritage, and quality in perfect balance, and is available in more than 70 countries.

Henkell & Co. remains committed to introducing more and more people around the world to the joys of sparkling-wine indulgence, true to its slogan “Making Life Sparkle.”



The Group's headquarters is in Wiesbaden, Germany, where visitors can now observe at first hand the processes of traditional sparkling-wine craftsmanship at the recently opened Sektmanufaktur winery.

An experience for all of the senses: the new Sektmanufaktur

You can feel the passion for sparkling wine at Henkell & Co., where the traditional bottle-fermentation method has been employed since 1856 and perfected through the years. The Sektmanufaktur, their in-house Sekt production boutique, opened in May 2017. Here, the public is able to view and better understand the process of bottle fermentation, heightening the fascination for superb, hand-crafted sparkling wines. The tour pleurably engages all of the senses, focusing on the top products—Adam Henkell, Fürst von Metternich, and Menger-Krug—and the special way they are made. Visitors can experience the artisanal process live and up close, from filling to fermentation, the vibration method, the subsequent ice bath, the addition of the *liqueur de tirage*, and final corking and wiring of the bottle.

The “creative cube” in the heart of the Sektmanufaktur is an additional attraction. It is a place for sharing experiences, continuing to learn, and fostering creativity. Equipped with modern communication areas, an open kitchen and cutting-edge media technology, the cube is also a venue for tastings, events, and creative workshops about sparkling wine.

Pearls of Europe: European sparkling-wine culture at its finest

The Henkell & Co. Pearls of Europe collection highlights the sophistication and diversity of European sparkling-wine culture and puts the emphasis on top-quality international products. These are sourced exclusively from the Group's European subsidiaries and are made using grapes from leading vinicultural areas. Pearls of Europe underscores the premium status of expertly crafted Henkell & Co. sparkling wines.

The “pearls” are strung on a single strand at the Henkell Shop, located in the grounds of the Henkell & Co. headquarters, where lovers of sparkling wines can go on a fascinating journey through the entire Henkell world.

Henkell & Co.-Gruppe—Making Life Sparkle!



Henkell & Co.-Gruppe

Biebricher Allee 142, 65187 Wiesbaden, Germany
+49 611 63-0
www.henkell-gruppe.com



PLACES TO EAT AND STAY

■ Palais Coburg

This grand, luxurious Vienna palace-hotel boasts one of the world's best wine lists—an exhaustive choice of old vintages from all over the world that runs to thousands of bins. Coburgbastei 4, 1010 Wien | +43 1 51 81 82 00
contact@palais-coburg.com | www.palais-coburg.com

■ Hotel Rathaus Wien Wine & Design

With its clean-line modernist interior, this stylish Vienna hotel has been designed with wine in mind at all times, with each suite named after a famous Austrian winemaker. Lange Gasse 13, 1080 Wien | +43 14 00 11 22
office@hotel-rathaus-wien.at | www.hotel-rathaus-wien.at

■ Loisium Wine & Spa Resort

Strikingly designed modernist hotel set among the vines in Lagenlois in Kamptal, offering a wine spa, a wine shop with cellar-door prices, and a restaurant serving local cuisine. Loisiumallee 2, 3550 Lagenlois | +43 2 73 47 71 00
lagenlois@loisium.com | www.loisium.com

■ Ad Vineas Gästehaus

A lovely 17-room guesthouse run by historic Wachau producer Nikolaihof, offering a convenient base for visiting not only the estate's winery and restaurant but the whole of the region. Kainstrasse 14, 3512 Mautern, Wachau | +43 67 64 33 18 28 | reside@nikolaihof.at | www.advineas.at

■ Gut Purbach

This stylish Burgenland inn combines a well-regarded restaurant, where traditional local dishes are given a French twist, with a hotel featuring artwork-decorated rooms. Hauptgasse 64, 7083 Purbach | +43 2 68 35 60 86
office@gutpurbach.at | www.gutpurbach.at

AUSTRIA: VIENNESE VINES AND WATERSIDE WINES

Some wine-loving visitors to Austria might never feel the need to leave Vienna, with its charming wine taverns run by producers themselves and wineries within the city limits, but a Danube journey—by road or river—is not to be missed, nor is the red-wine region around Lake Neusiedl

While New York City and London have their urban wineries, and the outer suburbs of Santiago de Chile have expanded into the wine lands of the Maipo Valley, no great city in the world has anything like Vienna's 700ha (1,730 acres) of vineyards within its boundaries. You need only take a bus, tram, metro, or bike from the city center to reach them. Their deliciously old-fashioned field blend of grapes is known as Wiener Gemischter Satz—a particularly distinctive specialism of the city's wineries.

It makes sense, therefore, to begin a tour of Austria with a visit to one of the city's many *Heurigen*—wine taverns that are owned and run by small growers serving their own wines, a long tradition in the capital. The Austrian tourist board (www.austria.info) has information on where and how to find the best *Heurigen*. There is also a tourist train—the Vienna Heurigen Express (www.liliputbahn.com)—that runs through the picturesque growing districts of Kahlenberg and Grinzberg to and from Nussdorf, with spectacular views out over the city below.

With even the great imperial palace, Schloss Schönbrunn, having replanted its vineyards, and with some of Europe's finest wine-centric hotels within its walls, Vienna has quite a strong claim to being Austria's wine, as well as its political and administrative, capital. But internationally the country is, of course, better known for the wines produced up-country—and nowhere more so than the 60-mile (100km) stretch of the Danube that runs upstream from Vienna. This is where you will find the UNESCO World Heritage site of Wachau, where terraced vineyards cover the steep banks, punctuated

by historic castles, villages, and country houses. It's here, along with the neighboring regions of Kamptal and Kremstal and, closer to Vienna, Wagram, that Austria's great Rieslings and Grüner Veltliners are made. The UNESCO-protected stretch between Melk and Krems is particularly well set up for tourists, with options for exploring vineyards including bike hire (with or without electrical assistance) or a trip on a river ferry or cruise. To help you when deciding which vineyards to visit, the enterprising Austrian Wine Marketing Board has an extensive searchable database (www.austrianwine.com), while the charming riverside hotel and restaurant Gästehaus Prankl in Spitz offers a comfortable base for your exploration (www.gasthausprankl.at).

Austria's red-wine heartland may have come to the world's attention more recently than its famous white-wine vineyards, and it may not attract quite as many tourists, but the warm, sunny climate and peaceful, rural feel of this corner of eastern Austria, near the border with Hungary, is well worth a visit. Book a room in the charming guesthouse and restaurant Gut Purbach (www.gutpurbach.at) in the attractive village of the same name, tour by bike or car around Lake Neusiedl, and, ensuring you've booked appointments in advance of your trip (which you can do at www.austrianwine.com), make a beeline for top producers of Zweigelt, Blaufränkisch, and St Laurent reds, including Pittnauer (www.weingut-pittnauer.at), Judith Beck (www.weingut-beck.at), Moric (www.moric.at), and Umathum (www.umathum.at). ■


Opposite: Autumn vineyards around Weissenkirchen on the Danube in Wachau. Next spread: Vienna Cathedral, vineyards around the city; the cellar at Wieneringer.


Austria





PRODUCERS TO VISIT

 **DOMÄNE WACHAU** One of the world's leading cooperatives, Domäne Wachau is the major player in the region from which it takes its name and offers an extensive tasting and tour of its Baroque and modern cellars.
Dürnstein 107, 3601 Dürnstein | +43 27 11 371
office@domaene-wachau.at | www.domaene-wachau.at

 **UMATHUM** Make an appointment to visit this leading biodynamic producer, a red-wine specialist in Burgenland, with its beautiful vineyard stretching out behind the winery.
St Andräer Strasse 7, 7132 Frauenkirchen
+43 217 22 44 00 | office@umathum.at | www.umathum.at

 **FX PICHLER** One of the big names of Wachau white wine. A highlight of an appointment (booked in advance) at FX Pichler is the stunning modernist winery, with views across the vineyards. Oberloiben 57, 3601 Dürnstein, Wachau
+43 273 28 53 75 | www.fx-pichler.at

 **WEINGUT WIENINGER** A leading light of the renaissance of Wiener Gemischter Satz, Vienna's Fritz Wieneringer winery has breathtaking views across the capital from the city's Nussberg district. It's a perfect introduction to the *Heuriger* culture.
Stammersdorfer Strasse 31, 1210 Wien | +43 12 90 10 12
weingut@wieninger.at | www.wieninger.at

 **WEINGUT BRÜNDLMAYER** Leading Kamptal winery in Langenlois, 70km (45 miles) northwest of Vienna, with a high reputation for Grüner Veltliner and Riesling, as well as making some of Austria's best sparkling wines.
Zwettlerstrasse 23, 3550 Langenlois | +43 273 42 17 20
weingut@bruendlmayer.at | www.bruendlmayer.at

HÖPLER'S WINE ROOMS: A WORLD THAT AWAKENS ONE'S SENSES



Just 40 minutes southeast of Vienna on the western shores of Lake Neusiedl in Burgenland is a wine region still relatively undiscovered by the international wine traveler. The vineyards surround Europe's second-largest steppe lake, an area with a quiet magnetism that attracts rare birds, classical music enthusiasts, sailing outdoorsy types, and wine lovers alike. It is a UNESCO World Heritage Site, and importantly, it is home to Höppler's Wine Rooms, in Winden am See.

A trip to Höppler's Weinräume is no ordinary winery visit; it is a sensory tour that aims to awaken one's inner conscience to the world of wine. Throw away those text books—trust the

senses and follow the heart. This immersive tour is getting widely recognized by insiders as a top wine-travel choice.

The journey begins in the atmospheric courtyard of Höppler's original winery. Built in 1860, it has been skillfully renovated to provide a classy environment for a personal and sensual wine adventure. The visitor is led into eight different rooms, each one introducing a different aspect of wine; these include the color room, sound room, aroma room, and time room. There are no lectures or formal commentary. The aim is to break down the barriers that can make the world of wine intimidating and, by focusing on the senses, to open the mind to wine and build the confidence and tools to allow visitors to



The Sound Room



The Time Room



Edelgraben Vineyard

form their own opinions. This can be put to the test at the end of the tour in the all-important tasting room.

Höpler is a family-run estate, and its award-winning wines are delicate, elegant, and high in minerality. One can taste the traditional Austrian varieties such as Grüner Veltliner and Blaufränkisch, as well as other classics including Pinot Noir and Pinot Blanc. This is possible due to the Pannonian climate and the mineral soils of the Leithaberg Hills that rise up on the western side of Lake Neusiedl. Pannonia was the name given to the region by the Romans, and the terroir here attracted the Cistercian monks from Burgundy to the area in the 13th century. The Kirchberg, Höpler's most famous vineyard, was indeed originally planted by these monks in 1203.

Höpler is one of the more international Austrian wine producers, exporting some 70 percent of production. There is a high chance their wines are available to purchase when you return home. Their wines are represented in 38 US states, and they count the Vienna State Opera Ball, Jamie Oliver, Gordon Ramsey, Marco Pierre White and the Estonian prime minister among their more well-known customers. They are also closely connected to the famous von Trapp family, of *The Sound of Music* fame and have been supplying the house wines

to the Trapp Family Lodge, in Vermont, for 42 years.

As a day trip from Vienna or en route to Bratislava or Budapest, there is a lot to keep visitors lingering in this region. The best way to explore is by bike (available to hire next to Höpler but also in many villages along the lake) on one of the many signed routes. If it gets too hot, take a dip in the lake at Breitenbrunn, or have a long lunch in the neighboring village of Purbach. For those wishing to soak up the landscape at a more leisurely pace, take a ferry across the lake to Rust for more wine, or head to Mörbisch for an operetta on Europe's largest open-air stage. For more culture, visit the Baroque town of Eisenstadt, home to Joseph Haydn, or Schlosshof, the former hunting lodge of Maria Theresa. Regardless of which additional diversions are chosen, time spent at Höplers Weinräume in Burgenland—the "land of the castles"—will be time well treasured.

Höplers Weinräume

Hauptstrasse 52, 7092 Winden am See
info@weinraeume.at | www.weinraeume.at







SWITZERLAND, A SECRET GEM

Get ahead of the rest by discovering the hidden treasures of this peaceful alpine nation. Whether from steep stone-walled terraces or rolling lakeside slopes, Swiss winemakers are producing wines to tempt any enophile, and visitors are welcome

Most articles about Swiss wine published in the Anglophone world tend to run with a similar theme. The headlines say it all: The greatest wine region you've never heard of; Europe's surprising wine star; Switzerland's great hidden vineyards. The point here is that most people outside the country itself are not really all that familiar with Swiss wine—if they know that wine is produced there at all.

All of this is fair enough when you consider that Switzerland exports a mere 2 percent of its annual production. But the very fact that the rest is consumed so enthusiastically by residents of the country's 26 cantons rather indicates that there is a Swiss wine culture just waiting to be discovered.

That it also happens to be among the most beautiful wine-producing countries in the world only adds to the impression that those headlines are right. With many of the vineyards

Left: Château de Chillon on Lake Geneva, on the northern shores of which is Vaud, whose regions La Côte, Lavaux, and Chablais offer scenery as fine as their wines.



planted on precipitous rocky slopes—the most efficient way for some producers to transport their harvest is via helicopter—this is winemaking at its most dramatic and difficult. But it can also be homely and intimate—producers here tend to be small, and if you make it to a cellar, you’re likely to meet the *vignerons* themselves rather than a guide.

There are certainly plenty of cellars to visit. Wine production spreads to all parts of the country—from the German-speaking east, to the Italian south of Ticino—though by far the largest area given over to vine is in the French-speaking west. It’s in the latter, in southwestern Switzerland, where you’ll find the regions that are best set up for tourism. Principal among them is the Valais, Switzerland’s largest wine region (it accounts for between a third and a half of the harvest each year), which, with its patchwork of small vineyards, their dry-stone-walled terraces cut into vertiginous south-facing slopes, is a magical spot in which to spend a few days walking, tasting, and eating. There are many thousands of smallholder-growers here, but a growing band of *vignerons-récoltants*, too. The excellent free Swiss Wine app from Vinea (available from iTunes) and the website www.swisswinedirectory.com both feature extensive A–Z directories of producers to visit.

Pinot Noir, Gamay, and Chasselas are the main grape varieties in the no-less-beautiful Vaud region, whose three subregions of La Côte, Lavaux, and Chablais, set in the stretch between Lausanne and Montreux on the northern side of Lake Geneva, again features swooping terraces and a picture-postcard cluster of medieval villages. The extensive network of well-signposted walking trails is the best way to navigate the hundreds of small producers here. One highlight might be to enjoy a tasting in a vineyard hut, or *Capite* (leaving your payment in a box); some are even set up for visitors to spend the night. Alternatively, you can enjoy a quite different experience of hospitality amid the vines of Lavaux overlooking Lake Geneva at the luxurious Le Mirador Hotel & Spa (www.mirador.ch). ■

PLACES TO EAT AND STAY

■ Agriturismo Il Roccolo

In the midst of vines in the Italian-speaking Muggio Valley, a converted hunters’ turret is now a charming holiday home ideally suited for touring the vineyards and nature trails. Via Valle di Muggio 2, Agriturismo Cantina Cavallini, 6834 Morbio Inferiore | +41 7 99 51 84 87

■ Beau Rivage Hotel

Stellar five-star hotel near the center of Neuchâtel, with a superb restaurant devoted to Swiss seasonal ingredients, in the perfect location for exploring the small producers of the tiny Neuchâtel wine region.

1 Esplanade de Mont-Blanc, 2001 Neuchâtel | +41 3 27 23 15 15
info@beau-rivage-hotel.ch | www.beau-rivage-hotel.ch

■ Le Mirador Hotel & Spa

Another excellent five-star hotel with lakeside views, this time on the Swiss Riviera between Lausanne and Montreux on Lake Geneva, Le Mirador is ideally situated for tours of the stunning Lavaux wine region.

Chemin de l’Hôtel Mirador 5, 1801 Le Mont Pèlerin
+41 2 19 25 11 11 reservations@mirador.ch | www.mirador.ch

■ L’Auberge du Raisin

Much-loved, elegant traditional restaurant with stylish modern Swiss food and a tranquil hotel by Lac Léman, with an atmospheric cellar given over to tastings of its fine stock of local Lavaux wines.

Place de l’Hôtel-de-Ville 1, 1096 Bourg-en-Lavaux | +41 2 17 99 21 31 | info@aubergeduraisin.ch | www.aubergeduraisin.ch

■ Château de Villa

A 16th-century château in the heart of Valais wine country in the village of Sierre, Château de Villa offers a fine traditional restaurant, as well as a *vinothèque* with an extensive range of wines by the bottle and glass.

Rue de Ste-Catherine 4, 3960 Sierre | +41 2 74 55 18 96
info@chateaudevilla.ch | www.chateaudevilla.ch

PRODUCERS TO VISIT



DOMAINE DES MUSES This well-regarded Valais producer is beautifully positioned, nestled at the foot of two hills in the village of Granges near Sierre. Book in advance for tastings of its Pinot, Chardonnay, and local varieties. Ile Falcon, Rue du Manège 2, 3960 Sierre
+41 2 74 35 73 09 | info@domainedesmuses.ch
www.domainedesmuses.ch



DOMAINE BLAISE DUBOUX The Duboux family has been making wine for 500 years, and the atmospheric old cellars are based in beautiful surroundings at Blaise Duboux's home in the Lavaux village of Epesses. Sentier de Creyvavers 3, 1098 Epesses | +41 2 17 99 18 80
info@blaiseduboux.ch | www.blaiseduboux.ch



VIGNOBLES ET VINS DE LA VILLE DE LAUSANNE With five domaines covering 33ha (81.5 acres) around Lausanne, this publicly owned producer has five centuries of winemaking history for visitors to discover. Route des Corbessières 4, 1000 Lausanne 23
+41 2 13 15 42 30 | www.vinsdelausanne.ch



CANTINA KOPP VON DER CRONE VISINI In the village of Barbengo, south of Lugano, one of the best producers in Italian-speaking Switzerland offers tastings and tours of its charming, small domaine and cellars. Via Nog 2, 6917 Barbengo, Ticino | +41 9 16 82 96 16
info@cantinabarbengo.ch | www.cantinabarbengo.ch



DONATSCH A fifth-generation family estate in the German-speaking Bündler Herrschaft, making top-flight Pinot Noir and Chardonnay and welcoming visitors to its cozy, wood-paneled wine tavern. Sternengasse 6, 7208 Malans | +41 8 13 22 11 17
info@donatsch-malans.ch | www.donatsch-malans.ch



Switzerland / Valais

VALAIS OF THE WINES

THINGS TO DO

VINEYARD AND WINE MUSEUM

Rue Ste Catherine 6, 3960 Sierre

+41 2 74 56 35 25

www.museevalaisanduvin.ch

CHATEAU DE VILLA

Rue de Sainte-Catherine 4, 3960 Sierre

+41 2 74 55 18 96

www.chateaudevilla.ch

LA FROMATHÈQUE

Route du Gd-St-Bernard 28, 1921 Martigny-Croix

+41 2 75 65 86 86

www.lafromatheque.ch

FOL'TERRES

Chemin de Rhône 135, 1926 Fully

+41 2 77 46 13 13

www.folterres.ch

L'OENOTHÈQUE

Route de Riddes 40, 1912 Leytron

+41 2 73 07 13 30

www.oeno.ch

The incredible diversity of Valais

A magnificent region that follows the Rhône all the way from its source to the shores of Lake Geneva, Valais is one of the most beautiful valleys of the Alps, perfectly situated in their heart, bordering both Italy and France. Running from east to west, it rises in terraces from an altitude of 1,300ft (400m) to more than 13,000ft (4,000m) above sea level, offering an amazing diversity of landscapes, soils, aspects, and microclimates.

The land of vineyards and wine

With 5,000ha (12,350 acres) of vineyards, Valais is Switzerland's main wine-producing canton. It has many assets: imposing landscapes that enjoy an exceptional amount of sunshine, vines planted high on the lofty hillsides, a wide range of grape varieties producing many great wines, each more interesting than the last, and customs and traditions that give it character and a strong identity.

Valais grape and wine varieties

In Valais, a large number of grape varieties enjoy ideal conditions, and they flourish thanks to the tremendous range of soils, aspects, and climates.

Most varieties are grown here at an altitude that generally varies between 1,475ft and 2,625ft (450–800m). Although four grapes—Chasselas, Pinot Noir, Gamay, and Sylvaner—occupy a large part of the regional vine-growing area, AOC-quality specialties also abound. Petite Arvine, Johannisberg, Païen/Heida, Cornalin, Humagne Rouge, Syrah, Amigne, and Ermitage—some of them native varieties long overlooked—have been introduced into the regional viticulture as well and are being produced in ever greater quantities.

And although the more familiar grape varieties—such as Chardonnay, Marsanne, Pinot Gris, Savagnin Blanc, Sylvaner, Merlot, Cabernet, and Syrah—are grown in wine-producing regions around the world, in Valais they acquire their own individual and appealing identity.

Recognized worldwide for the excellence of its sweet, sticky dessert wines along with the elegance (brightness, vividness, refinement) of its Petite Arvine, the nobleness of its Fendant, and the character of its Cornalin, Valais also harbors many other delightful and exciting treasures just waiting to be discovered.

Masters of spellbinding wines

Valais is not so much a common ground between nature and its winemakers as a world that binds them inextricably together. In this world, wine production takes center stage, an art form and an alchemy that evolves throughout the seasons.

Wine producers in Valais add passion into their wines—a signature expression and a hallmark of skill. Their terroirs are their friends, and the stories that they tell are the stuff of poetry. They know every nuance of their vines intimately, creating an element of surprise and capturing dreams in the bottle. They visualize their wines as a fashion designer does a collection. Chanel invented allure; Dior, elegance; and Saint Laurent, style—Valais wines embody all three.

They are always seeking new ways to inject passion into the mundane. These are the magicians who enhance our lives and strive to encourage wellbeing and good taste. They are the artists who tantalize the taste buds and, in so doing, demonstrate their remarkable skill and exceptional talent.

A vineyard trail

The Chemin du Vignoble, or Valais Wine Trail, is a 40-mile (66-km) route, completed in 2007, running from Martigny to Loèche. It is an excellent way to discover the valley and its wines. It traces a meandering course from village to vineyard to château, mostly staying on the sunny, south-facing slopes on the north side of the Rhône. Each new vista of scenery that unfolds seems worthy of an unforgettable masterpiece.

The Valais Wine Trail comprises:

- three parallel and sometime overlapping routes, which can be covered using your favorite mode of transport, whether that be on foot, by bicycle, or by car;
- a range of easy walks (in spite of the altitude) in the glorious Valais countryside;
- by prior appointment, the opportunity to taste and buy wine from welcoming producers along the route.

Les Vins du Valais

Av. de la Gare 2, 1964 Conthey
+41 2 73 45 40 80
www.lesvinsduvalais.ch
www.cheminduvignoble.ch



SOUTH AFRICAN WINES: CELEBRATION IN A GLASS

South Africa produces a fantastic diversity of wines in a relatively small area—perfect for the enthusiastic wine tourist. Even better is the well-organized infrastructure of tours that allows enophiles to take a backseat and enjoy limitless tastings along with the breathtaking scenery. Exceptional dining and accommodation are a bonus, as are the many lively festivals that take place throughout the year, celebrating the nation's veritable feast of gastronomy and, in particular, its wines

Leafing through a brochure of the South African winelands, you might think it all looks too good to be true—from wild flowers blooming and whales breaching, to gabled Old Cape farmsteads dwarfed by ragged-toothed mountains beneath a polarized sky.

On the whole, though, it really is like this—and it's hard to beat when you throw in world-class restaurants and accommodation, an excellent road infrastructure, and an extremely favorable currency exchange rate for most international visitors.

South Africa's winelands are actually quite small, comprising little more than 100,000ha (247,000 acres) of vines. Yet these are divided into more than 100 official appellations that, believe it or not, isn't bureaucracy gone mad: The slopes, aspects, and altitude of several mountain ranges really do result in a huge variety of mesoclimates, with soils varying even within a single vineyard.

To simplify this diversity for wine tourists, there are now 21 official wine routes, all within relatively close proximity to the so-called Mother City—Cape Town—and to one another, making it easy to dip in and out, plotting a trip according to your personal interests, whether these include art, nature, adventure activities, or simply relaxing in the sun.

Cape Town's "own" spectacular vineyard is Constantia (www.constantiawineroute.com), considered one of the city's Big Six "must-dos" along with Robben Island, Table Mountain, the V&A Waterfront, Kirstenbosch Botanical Gardens, and Cape Point. The cradle of the country's wine industry, Constantia dates back to 1685 when Commander Simon van der Stel's vast estate covered virtually the entire valley. Although Constantia has been subdivided countless times over the centuries, the original farmstead still exists as a museum at Groot Constantia.

Revived in recent times, most notably by Klein Constantia with its Vin de Constance (www.kleinconstantia.com), the sweet

wines of Constantia were legendary during the 18th and 19th centuries. Today, dry and sparkling wines feature prominently, too, and the City Sightseeing Wine Tour (www.citysightseeing.co.za) offers a good introduction, stopping at Beau Constantia (first choice for lunch) and Eagles' Nest, as well as at Groot Constantia. Every February, all of the producers come together at Buitenverwachting to host the Constantia Fresh Festival.

Also on Cape Town's doorstep, happily, is Durbanville (www.durbanvillewine.co.za) with picture-postcard views across Table Bay to Table Mountain. Its 12 producers have made a name for themselves with Sauvignon Blanc, hosting a Season of Sauvignon festival every October (which also offers beer-and-biltong pairings), declared open with the firing of the cannon at Signal Gun. The Feast of the Grape takes place toward the end of harvest every February, complete with grape-stomping and tutored tastings.

Established in 1971, Stellenbosch is South Africa's "original" wine route, now unilaterally promoting five subregions (www.wineroute.co.za). Representing some 150 wine producers, with a pretty, tourist-friendly university town at its heart, it lays claim to some 70 percent of the awards won by South African wines in local and international competitions each year. The three-day Stellenbosch Wine Festival takes place every February, showcasing hundreds of wines while offering activities that include a golf challenge and mountain-bike race.

The drive from Stellenbosch to Franschhoek via the Helshoogte pass is spectacular (www.franschhoek.org.za). This is where many French Huguenots settled in the late 1600s; there's a monument and museum in their honor, and Bastille Day (July 14) is celebrated annually. Boasting several of the country's top restaurants, Franschhoek also hosts an annual literary festival in May, not to mention the "Magic of Bubbles" Cap Classique and Champagne Festival in early December, with a hop-on/hop-off wine tram to take you from one farm to the next (www.winetram.co.za).



Franschhoek is a jewel in the crown of the greater Paarl district (www.paarlonline.com), which offers everything from true country hospitality to a crocodile farm. Paarl also happens to be one of the first stops along Route 62 (www.route62.co.za), recently included in CNN's list of the world's top 10 road trips. Meandering 530 miles (850km) from Cape Town, along the Garden Route (including the "new" vineyards of Plettenberg Bay) to Port Elizabeth, it's the longest wine route in the world: "Over 65 wineries along the way will have you wishing you were a passenger rather than the driver," said CNN's Jade Bremner and Peter Shadbolt.

Route 62 takes in wine towns including Wellington, Tulbagh, Worcester, and Calitzdorp (the latter in the Little Karoo, most famous for fortified wines) but must-visit subroutes are the Bredekloof (www.bredekloof.com) with 16 wineries against an almost alpine backdrop (visit during winter for snow-capped peaks and a sweet-wine and soup festival) and Robertson (www.robertsonwinevalley.com), which attracts 14,000 visitors to the Wacky Wine Weekend every June, when 50 wineries offer 250 "fun side of wine" activities. The success of South Africa's largest wine-tourism event has inspired the launch of three additional events: Robertson Slow in August, Wine on the River in October, and Hands-On Harvest in March.

Should you prefer a coastal wine holiday, leave the N2 highway near Somerset West (home to the likes of Vergelegen, Morgenster, and Waterkloof), and take breathtaking Clarence Drive to Hermanus, the seaside village offering the best land-based whale watching in the world (between July and November) and also the gateway to the Hemel-en-Aarde wine wards, which specialize in Chardonnay and Pinot Noir (www.hermanuswineroute.com). At the beginning of this route, Whalehaven offers an innovative wine-and-perfume pairing;

at the end, Creation specializes in gourmet food-and-wine matching, with Hermanus Wine Hoppers available to take you to all 15 wineries (www.hermanuswinehoppers.co.za).

From Hermanus, via Stanford—the country's "newest" wine route (www.stanfordinfo.co.za)—you're within easy reach of "shark-diving capital" Gansbaai, as well as Elim/Cape Agulhas, the southernmost tip of Africa, which is famous for shipwrecks but also, latterly, for its mineral Sauvignon Blanc and peppery Syrah, with a wine festival taking place every November (www.elimwines.co.za).

Looping back inland to Cape Town, it's well worth visiting the unspoiled, back-to-basics Bot River "where real people make real wine" (www.botriverwines.co.za), as well as Elgin (www.winesofelgin.co.za). Both fall along the Green Mountain Eco Route, the world's first biodiversity wine route, situated in a biosphere reserve boasting four times more plant species than the Amazon rainforest (www.greenmountain.co.za). Explore it by mountain-biking, hiking, quad-biking, horse riding, or 4x4-ing between the wine farms in this cool, upland, almost continental wine ward, which is suitable even for aromatic Riesling and Gewurztraminer, with the Elgin Cool Wine and Country Festival celebrating the end of harvest every April.

While very hospitable—from its tiny B&Bs, to its well-appointed guesthouses—the Swartland remains less "touristy" than other wine areas, which is precisely why some travelers might prefer it. Home to South Africa's first "cult" winemaker, Eben Sadie, and *Wine Enthusiast* magazine's 2016 Winemaker of the Year, Andrea Mullineux, the focus is very much on a more natural, minimal intervention approach in this "Mediterranean of the South," with its fruit orchards, vineyards, and olive groves (www.swartlandwineandolives.co.za).

Still not sure where to start? Then all you need do is visit the following websites: www.vosa.co.za, www.winedesk.co.za, and www.winetourismsouthafrica.co.za ■



PLACES TO EAT AND STAY

■ Steenberg

Near Constantia, this is one of South Africa's oldest wine farms (established in 1682) and boasts two restaurants—fine-dining Catharina's and less-formal Bistro 1682—as well as a golf course, spa, and boutique hotel with luxurious furnishings, modern amenities, and beautiful art. +27 2 17 13 22 22
info@steenberghotel.com | www.steenbergfarm.com

■ Delaire Graff Estate

Owned by Laurence Graff, chairman of Graff Diamond Holdings, this complex in Stellenbosch boasts ten five-star lodges (each with private plunge pool), a spa, impressive art collection, and two restaurants. (Indochine specializes in Asian-inspired cuisine presented with a delicate contemporary twist.) +27 2 18 85 81 60 | info@delaire.co.za
www.delaire.co.za

■ Waterkloof

Known as “the cellar in the sky,” this has a fine-dining restaurant where Nadia Barnard's biodynamic wines are matched with chef Greg Czarnecki's contemporary dishes. Housed in a glass promontory, the restaurant has sweeping views of False Bay. +27 2 18 58 12 92 | chef@waterkloofwines.co.za
www.waterkloofwines.co.za

■ Jordan

Based in Stellenbosch, this was one of the first wine farms to have a signature chef, George Jardine, and there's also The Bakery for more relaxed dining. Both boast beautiful views, as do the individually decorated Luxury Suites. +27 2 18 81 34 41 | info@jordanwines.com
www.jordanwines.com

■ Babylonstoren

In the Drakenstein Valley, this offers Old Cape-style accommodation in luxuriously converted workers' cottages. Thoughtful touches include his-and-hers gumboots in which to explore magnificent gardens where more than 300 edible plants are grown for the Babel and Glasshouse restaurants. +27 2 18 63 38 52 | enquiries@babylonstoren.com
www.babylonstoren.com

■ Avondale

Here, near Paarl, biodynamically produced premium wines are best enjoyed at chef Eric Bulpitt's sustainability-driven restaurant Faber, focused on supporting organic, free-range and low-carbon producers. “A sensational blend of nature's goodness, crafted with deep human creativity and care.” +27 2 12 02 12 19 | faber@avondalewine.co.za
www.avondale.co.za

■ Leeu Estates

Acclaimed Swartland wine growers Chris and Andrea Mullineux, of Mullineux & Leeu Family Wines, now have a Franschhoek showcase at an exclusive five-star boutique hotel, winery, and wellness spa—the only South African property in *Condé Nast Traveler's* Hot List for 2017. +27 2 14 92 22 22
reservations@leeucollection.com | www.leeucollection.com

■ Doolhof Wine Estate

At Grand Dédale Country House, an elegantly restored homestead on this estate in Wellington, five-star accommodation is offered in six bespoke suites. The resident chef specializes in imaginative Cape-style dishes, highlights being the Cap Classique Breakfast and the four-course Table d'Hôte Dinner. +27 2 18 73 40 89 | info@granddedale.com
www.granddedale.com

■ Bosjes

Is it a bird gliding? A manta ray floating? No, it's the stunning modern chapel at Bosjes near Worcester. The Kombuis (“Kitchen”) restaurant and De Skuur guesthouse with five luxury suites make this renovated c.1790 grape, olive, peach, and protea farm the perfect base for visiting 27 wineries. +27 2 30 04 04 96 | info@bosjes.co.za | www.bosjes.co.za

■ Grootbos

A luxury eco-lodge set on 6,000 acres (2,500ha) near Hermanus. Activities include 4x4 tours, cave tours, and scenic flights for “an unforgettable African adventure”—and dining here is an experience in its own right, with wines primarily sourced from the Overberg. +27 2 83 84 80 08
bookings@grootbos.co.za | www.grootbos.com

WINERIES TO VISIT

GROOT CONSTANTIA Situated in Constantia, Cape Town, this remains a favorite with tourists (over 400,000 visit annually). A single Visitor's Route ticket allows admission to the museums, historic Cloete Cellar, a self-guided cellar tour, and a tasting. Two restaurants (Simon's and Jonkershuis) complete the package.
+27 217 94 51 28 | enquiries@grootconstantia.co.za
www.grootconstantia.com

VERGELEGEN Somerset West winery boasting rich arts and culture offerings, historic buildings, meticulously maintained gardens, two restaurants (fine-dining Camphors and the laid-back Stables), and award-winning wines grown on 21 soil types at altitudes of 460–1,000ft (140–300m) above sea level.
+27 218 47 21 00 | info@vergelegen.co.za | www.vergelegen.co.za

SPIER At this Stellenbosch producer, the focus is on good farming, farm-to-table food, excellent wines, and art. Segway tours, eagle encounters, a spa, and a craft market add to the appeal of the hotel and its three restaurants (including the new Hoghouse BBQ and Bakery).
+27 218 09 11 00 | info@spier.co.za | www.spier.co.za

WATERFORD This Stellenbosch winery pioneered wine-and-chocolate pairings and now also offers a Wine Drive Safari—a game-drive-style tour of the biodiverse estate followed by a tasting in the vineyards—and the Porcupine Trail Wine Walk to explore vineyards and *fynbos*. | +27 218 80 53 16
cellardoor@waterford.co.za | www.waterford.co.za

VERGENOEGD A Stellenbosch winery offering various blending experiences (wine, tea, coffee, and olive oil), gourmet picnics, great children's entertainment—and a twice-daily parade of ducks, as they head to and from pest-control duty.
+27 218 43 32 48 | reservations@vergenoegd.co.za
www.vergenoegd.co.za

SPICE ROUTE This Paarl producer promises “a sensory journey of discovery for the modern-day explorer”—from its wines, brewery, and distillery, to the chocolatier, glassblowing studio, art gallery, trading store, deli, bistro, restaurant, and children's play area. It's the ultimate day trip for the whole family.
+27 218 63 52 00 | info@spiceroute.co.za | www.spiceroute.co.za

SOLMS-DELTA At its Museum van de Caab in Franschhoek, this enterprising producer gives a voice to the indigenous peoples who have lived there since the Stone Age, while edible plants used by the Cape's first residents, the Khoe and San, are used at Fyndraai Restaurant.
+27 218 74 39 37 | info@solms-delta.co.za | www.solms-delta.co.za

LA MOTTE At this increasingly organic Franschhoek producer, the restaurant specializes in traditional Cape dishes “with a twist.” There's also a Sculpture Walk, a History Walk, and a Sustainable Hike through wild-flower meadows, not to mention a permanent display of art by Jacob Hendrik Pierneef.
+27 218 76 80 00 | info@la-motte.co.za | www.la-motte.com

CREATION Perched high up on the Hemel-en-Aarde Ridge near Hermanus, this winery specializes in food-and-wine pairings—including pairings for brunch, tapas, chocolate, and five “secret” dishes. They even cater for children, with juice, flavored milk, and healthy nibbles, and for designated drivers, with teas and canapés.
+27 282 12 11 07 | info@creationwines.com
www.creationwines.com

BEAUMONT This Bot River producer has the region's oldest wine cellar (specializing in Chenin) and a 200-year-old watermill still grinding flour. For authentic Overberg hospitality, stay in a quaint self-catering cottage—preferably during the annual Port Stomp or Field to Loaf Festival.
+27 282 84 91 94 | info@beaumont.co.za | www.beaumont.co.za





Boekenhoutskloof: Commitment to quality in every detail

The view from Boekenhoutskloof's tasting room, situated in Franschhoek, touches on the spectacular. French windows and a balcony look down across a vineyard to the trees that cluster alongside a stream—hiding the raised wooden pathway that accompanies it for a good length of a winding way that you might explore once the wine tasting and conversation are finished—and then on to the magnificent mountain range that encloses this corner of the lovely valley.

The property's history dates back to 1776, when settlers were granted the title to the land, and over the next two centuries, many diverse farming enterprises were explored. While the original cellar dates back a hundred years, it is only since the mid-1990s that Boekenhoutskloof has emerged as a leader within the modern Cape wine firmament, under the

leadership of Marc Kent, whose wines embrace “the power of the New World and the elegance of the Old.”

A vinophile's tasting experience

There is something unique about the place, certainly rare in the tasting room of an internationally renowned wine estate. Not so much the view or the cabinets full of Zalto glasses of different sizes and shapes, each expectant bowl poised on its ridiculously delicate stem; nor the heavy table that fills the center of the room or even the wall behind the counter with shelves holding the bottles of many of the world's great wines, empty now apart, perhaps, from a faint redolence of past pleasure.

Those bottles, though, point to the personality of the room, as they reflect the drinking experience of Marc, the man whose vision and work have been central to the remarkable growth of



Boekenhoutskloof since it was founded little more than two decades ago. His early role was limited to that of winemaker, but these days, he says, he has no actual job title. Though he is totally involved in blending all the wines, he is no longer the cellar master but more what the Bordelais might call a “technical and managing director”; let’s call him the supremo here, totally devoted to delivering quality on all levels. And the tasting room, which Marc redesigned a few years back, expresses his character—certainly his eclectic taste in collecting, from a Che Guevara poster, via a MOZARTSTRASSE street sign, to a collection of Tintin glass tumblers. It is less about ego, however, than wanting to make this a welcoming, personal space in which to have an authentic relationship with wine.

A visitor’s tasting experience at Boekenhoutskloof is taken seriously. It happens only by appointment (at no charge) and is usually done in small groups twice a week, invariably with either Marc himself or chief winemaker Gottfried Mocke leading it. There is no fixed routine: One day, older vintages might be summoned and opened to make a point; other days, a tasting may lead to, or be followed by, a foray into the vineyards or a visit to the winery.

After September 2017, a visit to Boekenhoutskloof might also include taking the 213ft (65m) tunnel from the winery to a partly underground barrel room currently being excavated and constructed. It will house the winery’s oak *foudres* (660 US gallons/2500 liters each) and smaller barrels on two levels – a spectacular sight to complement the natural vistas outside.

Consistent performance

Boekenhoutskloof has an established place in the hierarchy of modern South African wine. Always a serious performer in the annual *Platter’s South African Wine Guide*, it was that

publication’s Winery of the Year in 2012. In the Grape website’s regular poll of local and international critics and judges to nominate a Top 20 Producers list, Boekenhoutskloof is one of only five wineries to have been on the list since it was started in 2001. Nearly from the beginning it has featured among the top five, and it has twice headed the rankings.





It was a visionary stroke of brilliance, and something of a coup, when in 2015 Marc persuaded Gottfried, whose flair, skill, and meticulous attention to detail had taken Chamonix, another Franschhoek winery, to great heights, to assume control of the Boekenhoutskloof cellar. A Kent-Mocke partnership will be a hard one to beat in the years to come.

Growing quality

Not all the wines bearing Boekenhoutskloof's label (its seven chairs representing the original shareholder partners in the property) come from grapes grown on the estate, which has something over 15ha (37 acres) of organically farmed vineyards.

It was the maiden 1997 vintage of Boekenhoutskloof Syrah that firmly established the names of both the property and the young winemaker Marc Kent as ones to take seriously in the burgeoning Cape wine revolution that followed the first democratic elections of 1994. While previously grapes were sourced from a variety of areas that yielded perfectly suitable grapes, from the 2015 vintage onward, the Boekenhoutskloof Syrah bears a claim to be "Wine of Origin Swartland."

Grapes for the Boekenhoutskloof Franschhoek Cabernet Sauvignon are sourced from various unique parcels in the Franschhoek Valley, making this wine clearly distinct from the Boekenhoutskloof Stellenbosch Cabernet Sauvignon, which emerged only recently, partly sparked by Boekenhoutskloof's purchase of a large winery on Stellenbosch's Helderberg region.

The Journeyman is another red wine under the Boekenhoutskloof label—a Cabernet Franc-based blend that has been only intermittently produced, and non-commercially distributed, since 2005. It is now set to become a more regular part of the line, as testified by extensive new estate plantings of Cabernet Franc on the lower slopes of the estate's mountains. Grapes for Boekenhoutskloof's dry Semillon are sourced from a few old Franschhoek bush-vine vineyards, one of them planted as early as 1902.

The magnificent Noble Late Harvest, very much in the Sauternes tradition and undoubtedly one of the Cape's leading examples, comes off a riverside Semillon vineyard observable from Boekenhoutskloof's tasting room.

Swartland ventures

Boekenhoutskloof has, for many years, been an enthusiastic participant in the excitement of the Swartland region and is now one of the region's largest vineyard holders, with some 130ha (320 acres) of vines on two farms, Goldmine and Porseleinberg. Grapes for the aforementioned Boekenhoutskloof Syrah now come from selected parcels off those properties.

Porseleinberg also produces a Syrah under its own label, however, made on the farm by "vigneron" Callie Louw, from the original vineyards there. The tiny quantities of fresh and "natural" Porseleinberg have attained cult status since the maiden 2010 vintage and are on offer for the privileged tasters at Boekenhoutskloof.

With everything that is happening on the different properties—in the vineyards and the cellar—there can be little doubt that Marc and his team are determined that Boekenhoutskloof will retain and even enhance its local and international renown.

To enjoy a tasting experience at Boekenhoutskloof, it is essential to make a reservation in advance.



Boekenhoutskloof

info@boekenhoutskloof.co.za
+27 2 18 76 33 20



BOEKENHOUTSKLOOF

THINGS TO DO

RUST EN VREDE

A fantastic fine-dining experience that revolves around perfect wine pairings. Rust en Vrede's restaurant serves vintage Champagnes and wines from their own estate.

TEST KITCHEN

Ranked high among South Africa's top restaurants, this is run by one of the country's most innovative chefs.

LONDOLOZI GAME RESERVE

This luxurious African safari experience is hosted by a family of passionate nature and animal conservationists.

SINGITA COLLECTION

With lodges in South Africa, Tanzania, and Zimbabwe, this safari experience is world class in every sense, even down to the vintage wines served daily in each camp.

PLETTENBERG BAY

Plettenberg Bay, on the Garden Route, offers some of the most pristine beaches in the world, as well as the Robberg Nature Reserve and whale-watching in season.



Mark Le Roux, Winemaker

A Stellar New Estate in South Africa

Visiting the Waterford Estate in the Cape Winelands, guests often feel they are entering a villa in Tuscany or Provence, with its grand driveway leading through citrus groves and lavender beds. The winery was designed and made with bedrock and timber from the area, with a cooling fountain and an elegant tasting room complete with covered veranda area, set around the Cape-Mediterranean courtyard, away from the heat of the South African sun or a cozy retreat for cooler seasons.

The location is less than 50 miles (70km) from Cape Town and only a short drive south from the town of Stellenbosch, the undisputed wine capital of South Africa. The 120ha (300-acre) property is only half planted to vines, and the wild land is rich with the fauna and flora of the Cape Floral Kingdom. Waterford is passionate about progressing its biodiversity program, establishing a more sustainable agriculture for the future and achieving a high level of general sustainability. The vineyards are on the slopes of the Helderberg Mountains, in the Upper Blaauklippen ("blue stone") Valley, from where there are stunning views of the vineyards and beyond to Table Mountain.

Kevin Arnold is the widely acclaimed and much loved Cellarmaster of the Waterford Estate owned by Jeremy and Leigh Ord. They are passionate about celebrating life, with food and wine, family and friends, they are warm generous people, that exudes in the wines they make. Kevin was a guest-student at the renowned Geisenheim Wine School in Germany and also worked at The Mondavi Winery in Napa Valley, California. He was also credited at Delheim and Rust en Vrede, in producing incredible wines at these top Cape Wine Estates.

Mark Le Roux has been permanently with the estate since 2009 and became the winemaker in 2013, having studied enology and viticulture at Stellenbosch University, which involved viticultural stints at Waterford during his summer break. Mark has learned a great deal from working alongside Kevin Arnold. "Mark's forte, which he has brought to the property, has been in producing specific wines from specific parts of a vineyard," says Kevin.

"Waterford has incredible vineyard blocks," adds Mark. "I find the greatest reward lies in breaking down these block lines to create even more incredible parcels of wine. This involves really getting to know the vineyards and leaving no stone unturned, as well as channeling this knowledge through to the fermentation and aging in the cellar."

The flagship wine made by Waterford is The Jem (named for Jeremy "Jem" Ord), described as the culmination of a dream. It is a generous red with depth of character and fruit, made from predominantly Cabernet Sauvignon along with eight other varieties such as Sangiovese and Shiraz.

"Over the past ten years, we've got to understand the purity

of fruit and refinement of flavor profiles and produce wines with a textured mouthfeel and long finish," they say. Both the Arnold and Ord families are intent on leaving a proud legacy for their children, and their wines are recognized for quality and consistency on the international market.

A must-do is the two-hour Wine Drive Safari through the vineyards, with the opportunity to taste the wines while learning about the terroir—you can even smell the soils and lick the rocks. You'll be traveling in a game-viewing Land Rover, which can take up to ten people, but it can also be a special experience just for two. There are also three Porcupine Trail Wine Walks for the more energetic. Tables are set up in the vineyards, and there is also a floating deck above the vineyards overlooking Table Mountain and the Atlantic Ocean.

Another memorable tasting experience at the Waterford Estate is the chocolate-and-wine pairing. This is the result of a collaboration between cellar master Kevin Arnold and celebrated chocolatier Richard von Geusau, who has crafted the cocoa treats specifically to complement, balance, and bring out the flavors of select Waterford offerings. The delicious and rather indulgent sampling showcases the best the estate has to offer and provides a unique and original taste sensation in a beautiful environment, never to be forgotten.



Kevin Arnold, Cellarmaster

Waterford Estate

Blaauwklippen Road, Helderberg, Stellenbosch 7600
+27 21 880 5300
www.waterfordestate.co.za

AUSTRALIA: ON TOP OF THE WORLD, DOWN UNDER

For any wine lover, a trip down under to visit the vineyards and wineries of Australia is almost certainly the experience of a lifetime. It's worth taking your time exploring the wine routes of this vast country—you'll be rewarded with magnificent vistas, fascinating flora and fauna, vibrant cities, fantastic fine dining, and of course a whole new world's worth of delicious and diverse wines. Two road trips in the southeast of the country take in everything from century-old vines to cutting-edge, new-wave winemaking

Have you noticed that Australia is in the middle of a revolution? It's got nothing to do with politics (which makes a pleasant change); instead, the recent upheavals have seen a fundamental shift in terms of the styles of wines being made in the country. Although you can still find plenty of fruit-driven, alcohol-rich, sunshine-in-a-glass bottles in Australia, there's a growing interest in elegance, balance, and perfume.

The best way to gain an understanding of what's going on down under is by setting off on that most Australian of experiences—a road trip. Choosing one or both of two itineraries should give you plenty of insight. The first takes you on an inland journey from Sydney to Melbourne, while the second is focused on South Australia, the heartland of the Australian wine industry.

Sydney to Melbourne

The first couple of hours of the trip south from Sydney follows an unexciting stretch of the Hume Highway. Once you're done admiring the gum forests that line the road, as well as the vast expanse of blue sky, there's little to catch the eye. Bear with it, though, because the first winery of the trip is worth a bit of tedium. Clonakilla pioneered the trend toward peppery, smoky, cool-climate styles of Shiraz in Australia, and its Shiraz/Viognier has become a classic of the style.

From Clonakilla you've got a chance to contemplate the vastness of the Australian countryside once again as you head south to Beechworth, which should become your base for at least a couple of days spent exploring Victoria's rich viticultural

diversity. This charming little town is home to some of Australia's most iconic wineries, including Castagna and Giaconda (www.castagna.com.au; www.giaconda.com.au—both open by appointment only), and also offers a number of good places to eat and drink.

It's an easy drive from Beechworth to Rutherglen, source of Australia's best fortified Muscats and Topaques, as well as the King and Alpine Valleys, whose hilly vineyards are planted with an extraordinary diversity of grape varieties. From this point onward you have a choice of itinerary. If time is short, push on to the Yarra Valley, but if you have time, it's worth meandering south via the Goulburn Valley, Nagambie Lakes, Heathcote, and the Macedon Ranges, all areas known for their boutique wineries. If you decided to explore these regions, make sure you check out Wine X Sam (www.winebysam.com.au), Fowles Wine (www.fowleswine.com), Jasper Hill (www.jasperhill.com.au), Bindi (www.bindiwines.com.au), and Curly Flat (www.curlyflat.com) on your way through. These are all fairly small wineries, so it's best to make an appointment before dropping in.

As you near Melbourne, diversity of styles and grapes gives way to a tighter focus on Pinot Noir and Chardonnay (with a few notable exceptions). The most famous region in the Melbourne Dress Circle (the wine-growing areas located in a tight ring around Melbourne) is the Yarra Valley, epicenter of Australia's trend for leaner, tauter Chardonnays. The best place to base yourself for an exploration of the valley is Healesville. Kids will love the zoo, with its opportunities to get up close and personal

Above: View of Lake Hume and Murray Valley Highway near Tallangatta, Victoria.
Next page: Shiraz harvest amid some of the venerable vines of Barossa Valley.



with kangaroos and koalas, while adults may prefer the huge diversity of wineries, many of which have terrific restaurants.

Once you're done with the Yarra, allow yourself a couple of days to explore Melbourne before traveling on to the Mornington Peninsula, a spit of land that curves around Port Philip Bay. Here, vineyards benefit from the cool air that blows in from the Antarctic, tempering the warm summer days and creating the ideal conditions for making elegant, aromatic wines. And if you fancy a bit of time on the beach after your tasting, the Peninsula is the place to do it—as weekend Melburnians are well aware.

South Australia's heartland

Get to grips with the lay of the Barossan land by switchbacking your way across the folds and ridges that contribute so much to the area's terroir. Many of the wineries nestled among the hills and plains of the Barossa and Eden Valleys—and, just to the north, the Clare Valley—are among the most iconic in the whole of Australia.

Some of the vineyards you'll pass on the way are home to a fair proportion of the oldest commercially grown vines in the world. The Barossa Old Vine Charter has a tiered classification system that celebrates these illustrious vines; at its apex are the 100-plus-year-old Centenarian Vines and the venerable Ancestor Vines (of which there are around 240ha/600 acres), which clock in at a minimum of 125 years old. No wonder producers enforce rigorous anti-phyllloxera measures for all vineyard visitors.

The majority of these grandfather vines are Shiraz, planted to create the fortified wines that built the local viticultural

economy and now used to make the area's hallmark rich, dry reds, but many other grapes also thrive in these vineyards. The veneration of arrow-straight, lime-tinged Riesling in the region creates a direct link to the German immigrants who settled here in the 19th century, bringing with them not only a love for the grape but also the hearty, Teutonic-style charcuterie still beloved by their descendants.

As both the Adelaide Hills and McLaren Vale are a short commute by car away from Adelaide, it makes sense to base yourself in the city for daily excursions to the wineries. On your way out to the Hills, stop off at the lookout point at Mount Lofty (a name that makes most Europeans laugh, given that its summit reaches a mere 2,385ft/727m). On a clear day you'll get a great idea of the lay of the viticultural land. The Hills are home not only to a range of cooler-climate styles—from sparkling wines, to fresh whites and lush reds—but also to a good number of South Australia's trendier wineries, including Vintelooper, BK Wines, and Ochota Barrels (www.vintelooper.com.au; www.bkwines.com.au; www.ochotabarrels.com). McLaren Vale, which runs oceanward along the Fleurieu Peninsula, is perhaps more conservative in winemaking terms, but locals have, nonetheless, been experimenting with a greater diversity of grapes: d'Arenberg may be renowned for its eclectic range, but it is far from alone in exploring the potential for wines based on Italian and Iberian varieties (www.darenberg.com.au).

Of course, if you've got a bit more time to spend in Oz—and you're not too wine-d out after your two road trips—you could always hop on a plane to Perth, a handy jumping-off point for a weekend in Margaret River, or Hobart, from where you can explore the region's up-and-coming wineries. ■



PLACES TO EAT AND STAY

■ Ester

Sydney is one of the world's best restaurant cities, and this hipster hangout is a hot favorite for cutting-edge cuisine and a carefully curated wine list.

46-52 Meagher Street, Chippendale, NSW 2008
+61 2 80 68 82 79 | www.ester-restaurant.com.au

■ The Provenance

Don't pass up any opportunity to stay and eat here. Quiet rooms hint at the owners' interest in all things Asian, an impression enhanced by a glimpse at the menu, which might feature duck congee or homemade Thai sausages. The wine list offers a great selection of local names.

86 Ford Street, Beechworth, VIC 3747 | +61 3 57 28 17 86
info@theprovenance.com.au | www.theprovenance.com.au

■ Furmstom House

Healesville has long been short on top-notch accommodation. The Healesville Hotel is a local favorite, but for those who prefer their bathrooms en-suite, Furmstom House, owned by the same group, might have more appeal.

256 Maroondah Highway, Healesville, VIC 3777
+61 3 59 62 40 02 | www.yarravalleyharvest.com.au

■ Giant Steps

Like many Aussie producers, this one combines its cellar-door operation with a cracking restaurant. The latter is a laid-back affair offering small plates, wood-fired pizzas, and an eclectic wine list that marries the winery's best with "guest wines" from some of Australia's finest.

336 Maroondah Highway, Healesville, VIC 3777 | +61 3 59 62 61 11
mail@giantstepswine.com.au | www.giantstepswine.com.au

■ Crittenden

This enterprising producer pioneered Italian and Iberian varieties in the Mornington Peninsula so offers a fairly unusual range at the cellar door. Book early to nab a stay in one of the three luxurious lakeside self-catering villas.

25 Harrisons Road, Dromana, VIC 3936 | +61 3 59 81 83 66
info@crittendenwines.com.au | www.crittendenwines.com.au

■ Vue de Monde

It's difficult to find a bad restaurant in Melbourne. While there's plenty of gastronomic joy to be had at more informal spots, Vue de Monde is widely considered to be a pace-setter.

Level 55 Rialto, 525 Collins Street, VIC 3000 | +61 3 96 91 38 88
vuedemonde@vuedemonde.com.au | www.vuedemonde.com.au

■ The Louise

Accommodation in the Barossa comes in two flavors—rough and ready or The Louise. This is the ultimate place to unwind after a hard day's tasting, and the on-site restaurant, Appellation, offers several hundred bins of Australia's finest bottlings, as well as a sophisticated menu based on local ingredients.

375 Seppeltsfield Road, Marananga, SA 5355 | +61 8 85 62 27 22
stay@thelouise.com.au | www.thelouise.com.au

■ Seppeltsfield

After you've toured the vineyards of the recently restored Seppeltsfield on a Segway and tasted your birth year's Tawny in the Centennial Cellar, enjoy lunch at the on-site restaurant, Fino. The menu offers vivid Aussie flavors, as does the wine list.

730 Seppeltsfield Road, Barossa Valley, SA 5355
+61 8 85 68 62 00 | www.seppeltsfield.com.au

■ Mother Vine

Adelaide's hotels are incredibly anodyne, but there's plenty of life in the restaurants that line buzzing Gouger Street. Even if you find what you're looking for there, try also to make it to Mother Vine, a terrific wine bar.

22-26 Vardon Avenue, SA 5000
+61 8 82 27 22 73 | www.mothervine.com.au


■ Star of Greece

Pulling into the car park here gives a guaranteed lift to the spirits. Who wouldn't enjoy sitting down at a table overlooking the pristine beach and tucking into spankily fresh local whiting or the salt-and-pepper squid, all washed down with a bottle from the surprisingly extensive wine list?

1 The Esplanade, Port Wilunga, SA 5173 | +61 8 85 57 74 20
info@starofgreece.com.au | www.starofgreece.com.au

WINERIES TO VISIT

 **CLONAKILLA** It may offer only a tiny tasting room, but every bottle sampled packs a punch. As well as the world-famous Shiraz/Viognier, visitors can try other Shiraz bottlings plus fresh, aromatic Riesling, Viognier, and Chardonnay. 3 Crisps Lane, Murrumbateman, NSW 2582 | +61 2 62 27 58 77 wine@clonakilla.com.au | www.clonakilla.com.au

 **CAMPBELLS OF RUTHERGLEN** There's something reassuringly humble about the tin-roofed shed that houses this winery. The Campbells—as down to earth as their winery's architecture—have been growing grapes here since 1870, and their range features some of the region's best fortifieds, as well as dry whites and reds. 4603 Murray Valley Highway, Rutherglen, VIC 3685 +61 02 60 33 60 00 | www.campbellswines.com.au


 **DAL ZOTTO** The Dal Zotto family originally hailed from Italy, and like many King Valley winemakers, they focus on grapes indigenous to their ancestral home. Don't miss their take on undisorged Col Fondo Prosecco or their juicy Barbera, best enjoyed with a home-cooked meal at the family's trattoria. 4861 Wangaratta-Whitfield Road, VIC 3733 | +61 3 57 29 83 21 info@dalzotto.com.au | www.dalzotto.com.au

 **DE BORTOLI** Chief winemaker Steve Webber has a reputation both for iconoclasm (he's been in the vanguard of many of the key trends in Aussie winemaking) and for fostering the next generation of talent—some of the country's hottest winemakers got their start working with him. 58 Pinnacle Lane, Dixons Creek, VIC 3775 | +61 3 59 65 22 71 www.debortoli.com.au

 **TEN MINUTES BY TRACTOR** This producer makes some of the Mornington Peninsula's most refined Pinot Noirs and Chardonnays. It's well worth making time—and room—for lunch at the winery's elegant restaurant after your tasting. 1333 Mornington Flinders Road, Main Ridge, VIC 3928 +61 3 59 89 64 55 | info@tenminutesbytractor.com.au www.tenminutesbytractor.com.au

 **ARTISANS OF BAROSSA** An elite group of six Barossa wineries, among them John Duval Wines, owned by Penfolds' former chief winemaker, and the highly rated Spinifex. The focus here is on hand-crafted, terroir-driven wines, and special tastings from the premium list take place on site at the Artisans Lounge every weekend. Corner of Light Pass Road/Magnolia Road, Vine Vale, SA 5352 +61 8 85 63 39 35 | tastingroom@artisansofbarossa.com www.artisansofbarossa.com

 **HENSCHKE** The VIP tour and tasting here is a must for any lover of fine Aussie wines. Not only will you get a comprehensive tasting of the range, you'll also have the opportunity to get up close and personal with the gnarled old vines of the Hill of Grace. 1428 Keyneton Road, Keyneton, SA 5333 | +61 8 85 64 82 23 tours@henschke.com.au | www.henschke.com.au

 **MOUNT HORROCKS** Owner-winemaker Stephanie Toole has been diligently crafting some of the Clare Valley's most pure, intense Rieslings since the early 1990s. Taste these—and more—at her cellar door (open at weekends only). The Old Railway Station, Curling Street, Auburn, SA 5451 +61 8 88 49 22 02 | sales@mounthorrock.com www.mounthorrock.com

 **SHAW & SMITH** This producer has long been a torchbearer for fine Australian wines. Visitors to the splendidly situated tasting room enjoy a flight of five cool-climate Adelaide Hills wines with a sampling platter of cheeses from local dairies. 136 Jones Road, Balhannah, SA 5242 | +61 8 83 98 05 00 www.shawandsmith.com

 **SC PANNELL** Steve Pannell made his name as chief red-wine maker at BRL Hardy but is best known these days for his own award-winning wines. Check out his unusual blends. 60 Olivers Road, McLaren Vale, SA 5171 | +61 8 83 23 80 00 cellar@pannell.com.au | www.pannell.com.au

A PIONEER OF PREMIUM: MARGARET RIVER

Woodlands Wines was established in 1973 by David and Heather Watson and was one of the original six vineyards planted in Margaret River wine region. Woodlands has two vineyards, located little more than a mile (2km) from each other in the Wilyabrup Valley.

The Wilyabrup Valley is a series of gentle slopes that rise up alongside tributaries of the Wilyabrup Brook, a water system in the heart of the Margaret River region. The gravel subsoil ensures good drainage, while the high clay content enables water retention throughout the summer.

The weather here is characterized by high winter rainfall and long, dry summers. However, the Indian Ocean surrounds the region to the north and west, providing a moderating effect on the temperature.

The Watsons and Woodlands Cabernet Sauvignon

Heather and David bought Woodlands after falling in love with the property on a visit at Easter 1973, and they commenced their winemaking venture with the aim of emulating the great estates of Bordeaux. They made their first planting of Cabernet Sauvignon in rows heading east-west along the south-facing contour of the property.

Woodlands came to fame with the release of the 1981 Cabernet Sauvignon, which was the first wine from Margaret River to achieve a National Red Wine Trophy in Australia. Subsequent Cabernets made by David Watson won more trophies and critical acclaim across the country.

For several years from 1992, Woodlands production virtually ceased while David and Heather brought up their children, who attended schools in Perth, and their grapes were sold to other high-profile producers in the region. In 1999, however, with the children out of school, Woodlands began to produce wines again, making the most of its fully mature vines.

Today, their wines are produced using state-of-the-art technology, utilizing gravity and vibration. Once harvested by hand, the grapes are placed in a vibrating hopper, which gently transfers the fruit into the destemmer. The destemmer utilizes lightweight shaking cages that separate the grapes from their stems. This innovative process is the gentlest form of grape removal in the world. Once destemmed, the fruit then passes over a vibrating sorting table, enabling the Woodlands team to sort through the crush berry by berry.

Woodlands Cabernet Sauvignon is still made exclusively from the original Woodlands Vineyard planting and has continued to garner awards and acclaim, including being rated Outstanding in the Langton's Classification of Australian Wine.

Today, Woodlands is run by brothers Andrew and Stuart Watson. The siblings carry on the family love for Cabernet Sauvignon and Cabernet blends and seek always to make wines that speak of the individuality of the Woodlands vineyards.

Vineyard tours

Situated in the heart of Woodlands Winery, the cellar door is open from 11am to 5pm daily. It offers the current range of Woodlands wines, and no appointment is needed. From the cellar door, visitors can head to the vineyard to the south, the barrel hall to the north, and the winery in operation to the west, including the remarkable vibrating separating and sorting system. Tours of Woodlands are usually given by a member of the Watson family, take place every Thursday at 11am, and should be booked in advance.

Woodlands Wines

3948 Caves Road, Wilyabrup, Western Australia 6280
+61 8 97 55 62 26
www.woodlandswines.com.au



THINGS TO DO

SETTLER'S TAVERN IN MARGARET RIVER

The best pub wine list in Australia, George the Fox cider on tap, live music, and a very good menu using lots of local produce.

MARGARET RIVER FARMERS' MARKET

The market takes place every Saturday morning and is a one-stop stop for regional produce—from meats and vegetables, to honey and freshly made dumplings. Be sure to sample a coffee from the Margaret River Combie Coffee van.

34 BLUE SEAFOOD

This small shop in the industrial area of Margaret River stocks fresh oysters, as well as a wide range of fresh, sustainable fish and seafood. Excellent service and lots of great ideas for dinner.

CHAMPAGNE POOLS, INJIDUP

Crystal-blue, natural rock pools fill up as the waves break. A favorite spot with the locals, it is, nonetheless, often deserted, so you can relax in solitude.

FARM HOUSE MEATS

This is an organic butcher and small-goods producer, and their Big Red belly bacon is the best there is. It is available to purchase at the farmers' market.





A NEW ZEALAND GETAWAY

New Zealand offers some of the most attractive and welcoming wineries in the world, along with its magnificent scenery and remarkable wildlife—no wonder it's not just penguins that flock here

In the week following Donald Trump's election as 45th president of the United States, New Zealand received a surge in applications for citizenship from Americans. Under the headline "Trump Apocalypse," the *New Zealand Herald* reported that 13,000 Americans—more than 17 times the normal number—had shown an interest in trading the land of the free for the land of the long white cloud.

While New Zealand is a country of two rather shaky islands, earthquakes seem to be of minor concern to the rich Americans who are now buying up parts of the country as a secure getaway from the craziness of the modern world. Citing government statistics, *The New Yorker* reported that, in the first ten months of 2016, foreign buyers purchased "nearly 1,400 square miles [3,600 sq km] of land in New Zealand,



more than quadruple what they bought in the same period the previous year,” with tech billionaire Peter Thiel beating them to the party with the purchase of a 193ha (477-acre) property in Central Otago a year earlier. The country’s remote location, and the safety that such isolation brings, is clearly part of the lure in uncertain times. At least a 24-hour flight from London, or a 12-hour one from San Francisco, New Zealand isn’t a destination you visit for a long weekend.


Its major attraction is undoubtedly its natural beauty. From the sailing mecca of the Bay of Islands, a four-hour drive north of the country’s biggest city, Auckland, to the snowy peaks of the southern Alps, forming the jagged spine of the South Island, New Zealand is a country that does breathtaking views in large gasps.

Exploring nature and wildlife is also high on visitors’ list of things to do, with whale- and dolphin-watchers heading for Kaikoura, an easy drive south from Marlborough’s main town, Blenheim. Others come for the glowworms and the unique birdlife that goes with being such an isolated spot—where else could creatures such as the flightless kiwi survive and thrive?

There’s also plenty of opportunity to get your penguin fix the farther south you head in New Zealand. Forget the aquarium: New Zealand still has three wild species of penguin, including the world’s smallest—the korora, or little blue penguin—and they can be spotted in a number of locations, including near the university town of Dunedin or Stewart Island.

The country’s waters don’t just offer the chance to spot sealife; surf breaks dot the coastline, whether along the black-sand beaches of western Auckland—made famous by the triple-Oscar-winning movie *The Piano*—or in the remote waters of Gisborne. While the more sedate pastimes of sailing, golfing, and walking (known as “tramping” in New Zealand) are readily available, New Zealand has made its name as the place for high-octane activities. Want to jump off a bridge with a piece of elastic tied to your ankles? They’ve got that covered—and hopefully your travel insurance has, too. Want to raft down rushing river rapids, jump out of a plane, take a helicopter to a remote mountain and ski down, or fly down a zip-line? Head to Central Otago—later on, you can settle your frayed nerves with a glass of powerful Pinot Noir.


WINERIES TO VISIT

 **BRICK BAY, MATAKANA** Aucklanders flock to Matakana, an hour's drive north of the city, to get their rural fix at weekends. Signs for beaches and vineyards adorn the roadside, but one has become a destination in itself. Brick Bay's sculpture trail weaves through native bush, pastures, and vineyard and, with all artworks on sale, this is an exhibition that is always evolving. www.brickbay.co.nz

 **MAN O' WAR, WAIHEKE ISLAND** A strong contender for the most idyllic setting for a cellar door and winery, Man O' War bay is tucked away in the far east of Waiheke Island. While away a lazy afternoon on the lawns, cooling off in the clear waters. Access for vehicles is via a winding, dusty track, while boat owners drop anchor and row ashore—or you can arrive in style by seaplane. www.manowarvineyards.co.nz www.aucklandseaplanes.com/dine.php

 **MILLTON VINEYARDS, GISBORNE** The most easterly point of New Zealand, Gisborne is also far from the madding crowd. Come here for long, warm days, great surf breaks, Maori culture, and to meet biodynamic wine pioneer James Millton. Enjoy a personal tasting at the cellar door before settling down to watch a Tui dance performance in the gorgeous garden lovingly nurtured by Annie Millton. www.millton.co.nz


 **MISSION ESTATE, HAWKE'S BAY** Explore the history of New Zealand's oldest winery. Founded by French missionaries in 1831, the property has had its challenges—from floods, fires, and earthquakes, to a Rod Stewart concert. The plane-tree-lined driveway was planted in 1911, and as you approach the estate, look out for a single row of Muscat vines grafted over the years from the original stock brought from France in the 19th century. www.missionestate.co.nz


 **AUNTSFIELD, MARLBOROUGH** Outside Blenheim airport, the gateway to Marlborough, there's a statue of a man named David Herd. In 1873, this Scottish immigrant planted the first vines in Marlborough, on the Auntsfield Estate, while everyone else was farming sheep. It would be another century before wine was taken seriously by locals, but his original winery still stands and can be visited before tasting at the more modern cellar door. www.auntsfield.co.nz

 **BRANCOTT ESTATE, MARLBOROUGH** Owned by multinational drinks company Pernod Ricard, Brancott's




Heritage Centre is an impressive glass construction, perched above the first block of Sauvignon Blanc vines planted in the region. It affords expansive views over the Brancott Valley and beyond. In addition to the cellar door and restaurant, the winery has a partnership with Marlborough Heritage Falcon Trust and visitors can watch displays of native birds of prey in full flight. www.brancottestate.com

 **CLOUDY BAY, MARLBOROUGH** The Cloudy Bay's leafy cellar door comes alive in summer, when the croquet and petanque sets are laid out on the lawns. Enjoy a glass of this iconic Sauvignon Blanc and some freshly shucked oysters, book a vineyard tour by car or helicopter followed by a tutored tasting, or splurge on a day trip aboard the estate's yacht on the Marlborough Sounds. www.cloudybay.co.nz

 **JOHANNESHOF CELLARS, MARLBOROUGH** New Zealand's first underground rock cellar lies 65ft (20m) below a precipitous hill that climbs above the camper-van-filled road on the way to Picton, the gateway to the stunning Marlborough Sounds. Its co-founder is German, and in Marlborough's cool climate, it's no surprise that the winery excels at aromatic white varieties. www.johanneshof.co.nz

 **GIBBSTON VALLEY, CENTRAL OTAGO** Visit the birthplace of Central Otago's modern wine industry. It was founded in 1990 by Irish journalist Alan Brady, one of the pioneers of Central Otago's wine revolution. Arrive early, before the crowds, to tour European-style caves hewn from the rock, and hire bicycles to explore the area's goldmining past and vinous present. www.gibbstonvalley.com

 **RIPPON, CENTRAL OTAGO** Boaties, skiers, and wedding parties are lured to Wanaka year-round by its stunning lake and mountain vistas. Vines cascade to the water's edge at Rippon, making it the most photographed vineyard in the country, if not the world. But there's more to Rippon than its looks; its mature-vine Pinot Noirs are as impressive as the view. www.ripton.co.nz



PLACES TO EAT AND STAY

■ Paroa Bay Winery

Northland might not be the first place you think of when it comes to fine New Zealand wine, but the natural beauty of the Bay of Islands makes this a must-visit destination. The idyllic setting of Paroa Bay's cottages and jaw-dropping views from its new luxury retreat, Tarapunga, means the Bay of Islands isn't just a destination for the sailing community.

www.paroabay.co.nz

■ The Farm at Cape Kidnappers, Hawke's Bay

An elegant lodge, sitting atop cliffs that plunge 800ft (245m) to the crashing waves of the Pacific Ocean, Cape Kidnappers is a secluded luxury retreat, home to one of the country's best golf courses. Its cellar is one of the most comprehensive in the country, offering mature vintages of many fine regional wines.

www.capekidnappers.com

■ Wharekauhau Lodge, Wairarapa

Owned by Bill Foley, an American businessman and wine lover with brands from Napa to New Zealand, Wharekauhau offers the beauty of Edwardian architecture with modern Kiwi hospitality. On its extensive estate, guests can explore native forest, farmland, gardens, and orchards, and can even help out on the farm if they're looking for the ultimate Kiwi experience.

www.wharekauhau.co.nz

■ Craggy Range, Hawke's Bay

This new four-bedroom private lodge is nestled beneath the statuesque Te Mata peak, offering a private chef, in-lodge wine tasting, swimming pool, and trout fishing in the Tuki Tuki river. The addition of this wine lodge to the Art Deco capital of New Zealand, Hawke's Bay, puts the region firmly on the must-visit map for wine tourists.

www.craggyrange.com

■ The Marlborough Lodge, Marlborough

Built as a convent in 1901, the elegant timber frame has since been moved ten minutes' drive from its original home in Blenheim and now sits in 6ha (15 acres) of private parkland. Take in the views from the balcony of your suite, and join the head gardener on a daily tour of the gardens and vineyard.

www.themarlboroughlodge.co.nz

■ Mahana Villa, Nelson

Admire the panoramic views from this luxury villa at Mahana Estate, where vines roll down the hillside toward the twinkling waters of Tasman Bay and the snowcapped peaks of Mount Arthur. A blend of steel, glass, and wood, the building is as beautiful as the vistas it provides, and its American owner, businessman and hotelier Glenn Schaeffer, has adorned the walls with his private collection of contemporary art.

www.mahanavilla.com

■ Clooney, Auckland

If you can get a booking at this restaurant—which is increasingly difficult now that ex-Noma chef Jacob Kear is heading up the kitchen—sink into one of its leather booths for the evening and prepare to be lavished with 13 courses of dégustation delight. It is possibly the finest restaurant in New Zealand.

www.clooney.co.nz

■ Elephant Hill, Hawke's Bay

Floor-to-ceiling windows provide views out to the Pacific shoreline, which ebbs and flows just meters from the vineyard's edge, and the majestic Cape Kidnappers peninsula, a bird-watcher's paradise. The restaurant pairs fine dining with the German-owned winery's restrained whites and savory reds.

www.elephanthill.co.nz

■ Pegasus Bay, Waipara

Christchurch residents happily drive an hour up State Highway 1 to this unpretentious winery. The fine food served here has led to it being recognized as New Zealand winery restaurant of the year no fewer than seven times. Its very decor speaks of many good times; empty bottles of fine wine line the shelves and have even been crafted into quirky chandeliers.

www.pegasusbay.com

■ Amisfield, Central Otago

Being named the country's best winery restaurant on several occasions—and being the closest cellar door to Queenstown—makes Amisfield very popular. Enjoy fine dining, traditional-method sparkling wine, and broody Pinot Noir in its modern building while gazing out over Lake Hayes up to Coronet Peak.

www.amisfield.co.nz

The heady mix of extreme sports and a once-weak New Zealand dollar made the country a magnet for backpackers, but now an increasing number of operators are catering for high-net-worth individuals: Fine dining, luxury lodges, and helicopter hire are all commonplace for those who have the means to enjoy them. Play a round of golf overlooking the Pacific Ocean at luxury resort Cape Kidnappers in the Hawke's Bay, then relax with a spicy Syrah after the 18th hole, or fall in love with Wharekauhau Lodge, as the now-owner, US wine mogul Bill Foley, did in 2009 while sampling the savory Pinot Noirs from nearby Martinborough.

You don't come to New Zealand to visit the cities. Neither the capital, Wellington, nor the country's most populous urban center, Auckland, can really compete with London, New York, or Paris when it comes to historic buildings, high culture, or even retail therapy. Even so, it is inevitable that you'll fly into one or the other city during your stay. Overnighters should certainly take in Te Papa, the country's national museum on Wellington's waterfront, for a succinct introduction to the nation's history and culture. The compact city is also a hotbed

of coffee that will have you reeling off superlatives, as well as fine food and hidden bars. If you're pressed for time, give Auckland's CBD a miss and jump on a commuter boat—or hire your own—to Waiheke Island. Once a place mainly for hippies, it is now a hideaway for Auckland's millionaires and home to ever-improving wine producers including Man O' War, Destiny Bay, and Stonyridge.

And when you pack your bags to come here, remember that the band Crowded House weren't joking when they sang "Four Seasons in One Day"—pack for all conditions, and don't forget the factor-50 sunscreen. Kiwis have long been reminded to "slip, slop, slap," meaning slip on a shirt, slop on the sunscreen, and slap on a hat, due to the high levels of UV radiation. Many tourists have scoffed at warnings by locals, only to end up red raw within a couple of hours of exposure. The lobster look has never been in vogue—unless it's on a plate with a glass of Sauvignon Blanc. ■

Previous spread and opposite: Fiord Milford Sound, South Island, and some of the other spectacular scenery that is such a large part of New Zealand's strong appeal.



GODFATHER OF THE GIBBSTON

A poem by Judy O’Kane

for Alan Brady

A helicopter hovers overhead; traffic snakes
around the valley floor. *We’re on the left
once you pass the bluff*, you said.

Vines flash past the window,
vines aged thirty years and upwards.
I wouldn’t put those in there,

you heard (or didn’t hear) like directions
from a farmer frowning in the car window.
Now, I wouldn’t start out from here,

but in they went, the first of the Pinot,
into a valley that had seen nothing since
the miners left: wild, inhospitable land

that knew (but didn’t know it knew)
about altitude, diurnal variation,
the refraction of light on schist.

You watch over the tasting room
at Gibbston Valley: Le Maître,
your portrait in pen and ink

as the pourer points me back
towards the Drumlin. Black lab
at our feet, bottles at our elbow,

we work our way through fragrant, feminine
years, through dried herbs and floral notes:
this is what it means to taste geography.

In Beaune, we feast on platters of beef
carpaccio sliced so finely they might be slides
cut for histology; we trail behind wide wheels

of tiny tractors with hoses hanging in their wake.
We put our ears to the barrel: the snap and
the crackle of malolactic fermentation;

we watch the proboscis penetrate the barrel
as though drawing blood. A portrait, a procession
of winemakers observing the feast of St Vincent

(that could be Sir John Lavery’s
Twelfth of July in Portadown) observes
us swirling, spitting, and swallowing,

our feet on the stone floor, laughter reverberating
off the cellar walls, as we chart our progress
on the patchwork of pinks and purples, the grands

and premiers crus, my notes a complicated
fusion of French and English as I footstep the Master
through the vines, a passenger on your pilgrimage.

You talk of the lie of the land
from Down to Dunedin, from Gibbston Valley
to Mount Edward to The Wild Irishman,

the Three Colleens lined up
along the kitchen counter, and you say,
When you close a door behind you, close it gently. ■

Photography courtesy of Gibbston Valley Winery
Poem first published in WFW 54 (2016); reproduced here by gracious permission of the author



STATE OF THE WINE UNION

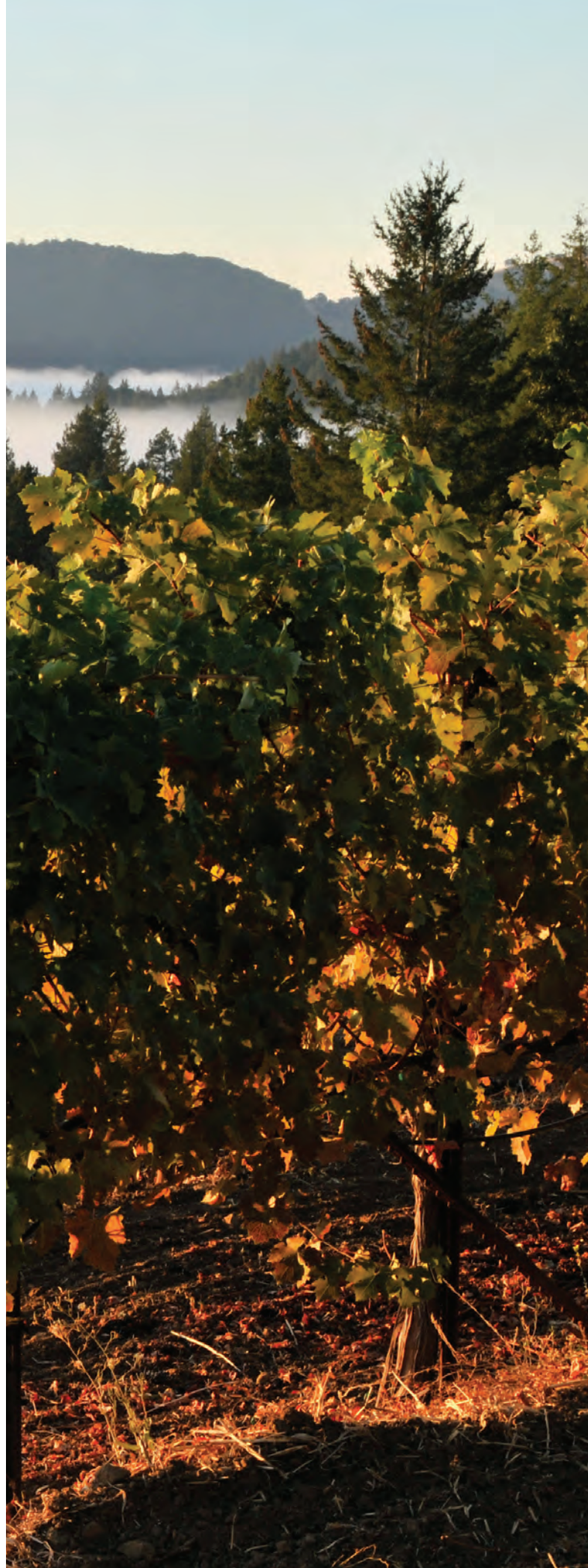
A vinous trip across the USA may not be a quick affair, but those who attempt it will find great hospitality

Winemakers in the USA may, at various points in the past, have looked to Europe for inspiration and, until recently, validation for their wines. But when it comes to wine tourism, the influence has often flowed in the opposite direction. Offering a warm welcome, with proper tasting facilities, maybe a restaurant or an art gallery, rather than a grudging trip to a barrel cellar guided by a winemaker who makes it very clear he or she has got better things to do—this has generally been the American vintner's way. And if the French, Italian, and Spanish have by now cottoned on to the ideas pioneered by the likes of Robert Mondavi, the USA remains a market leader when it comes to vinous hospitality.

And the Mondavi winery (www.robertmondaviwinery.com), while no longer in family hands, is in fact a good place to begin a tour of what is still California's—and the United States'—most visited wine region, the Napa Valley. The operation is slick in the best sense, with well-organized tours, workshops, wine-and-food matching, and lunch and dinner options, ranging from a simple tour featuring two wines to taste (\$25) to a four-hour "Five Decades Dinner" (\$375), featuring wines from each of the past five decades matched to seasonal food.

If Mondavi set the standard, most wineries, in both Napa and Sonoma, have followed suit. As with all wine regions, it's best to draw up a wish list before you arrive and check if you need to make a reservation: www.napavintners.com, www.sonomavalleywine.com, and sonomacountywine.com all offer plenty of information on wineries open to visit and other tips for the visitor. And once you've decided which producers to visit, it becomes a question of how you get around. Public transport isn't great in California, and most will choose to do the *Sideways* thing and take a road trip, following either Highway 29 or the more scenic Silverado Trail (www.silveradotrail.com), a wine route on the tranquil eastern side of the valley supported by 40 different vintners.

But you can also see the valley by balloon, courtesy of Napa Valley Balloons Inc (www.napavalleyballoons.com), with a morning one-hour flight across the valley starting at \$239, rising to \$2,200 for a private flight for two, concluding in a breakfast at Domaine Chandon. Or you can take the Napa Wine Train (www.winetrain.com), with the restored vintage railcars making their way around 25 miles (40km) of track in the heart of the Valley. Book a day or an evening tour, complete with lunch or dinner, or meet and taste through the range of one of the region's top winemakers on board at one of the "Meet the Maker Private Dinners" that this year have included Chappellet, Trefethen, and Inglenook.



PLACES TO EAT AND STAY

■ Meadowood Napa Valley

A justifiably high-rated Napa luxury resort housing a fine three-Michelin-star restaurant with modern Napa food by chef Christopher Kostow and a fabulous wine cellar. 900 Meadowood Lane, St Helena, CA 94574
+1 87 79 63 36 46 | www.meadowood.com

■ Auberge du Soleil

Set in 33 acres (13ha) of olive groves and housing a sculpture park, spa, and Michelin-starred restaurant with an executive chef. 180 Rutherford Hill Road, Rutherford, CA 94573
+1 800 3 48 54 06 | www.aubergedusoleil.com

■ The French Laundry

Chef Thomas Keller's legendary restaurant in Napa's Yountville is still going strong after a quarter of a century of fine California dining, and its wine list is as impeccable as ever. 6640 Washington St, Yountville, CA 94599
+1 70 79 44 23 80 | www.thomaskeller.com/tfl

■ RN 74 San Francisco and Seattle

Taking its name from the famous Burgundian road, chef Michael Mina's mini-chain of French-inspired restaurants has become a bastion of newly balanced California wine on the West Coast. 301 Mission St, San Francisco, CA 94105 / 1433 4th Ave, Seattle, WA 98101. +1 41 55 43 74 74 (San Francisco)
+1 20 64 56 74 74 (Seattle) | www.michaelmina.net

■ Allison Inn & Spa

Luxury hotel and spa in the heart of Oregon wine country, with a fine-art collection, sculpture collection, a fine-dining restaurant, and wines from its own Austin Knoll estate and others. 2525 Allison Lane, Newberg, OR 97132 | +1 50 35 54 25 25
reservations@theallison.com | www.theallison.com

■ Press Restaurant

Located in the heart of California wine country in St Helena, the exhaustive Press wine list makes it perhaps the best place in the world to sample the best in California wine, both old and new. 587 St Helena Highway, St Helena, CA 94574 | +1 70 79 67 05 50
reservations@pressnapavalley.com | www.pressnapavalley.com

■ Cave B Winery Resort

In an isolated location with dramatic views of vineyards 900ft (275m) up above the Columbia River in central Washington State, Cave B offers a luxurious range of accommodation and a fine-dining restaurant. 344 Silica Rd NW, Quincy, WA 98848
+1 50 97 87 80 00 | www.cavebinn.com

■ Farmhouse Inn and Restaurant

Just south of Healdsburg in Russian River Valley, the Farmhouse Inn makes good on its promise to combine "five-star amenities" with the "warmth and hospitality of a family-owned B&B." 7871 River Road, Forestville, CA 95436 | +1 70 78 87 33 00
concierge@farmhouseinn.com | www.farmhouseinn.com

■ Watkins Glen Harbor Hotel

With views across Seneca Lake, a well-regarded restaurant, and a range of comfortable rooms and suites, Watkins Glen Harbor Hotel is a good base for a tour of the Finger Lakes region. North Franklin Street, Watkins Glen, NY 14891
+1 60 75 85 61 16 | www.watkinsglenharborhotel.com

■ The Inn at Little Washington

Patrick O'Connell's much-acclaimed (by Michelin and others) restaurant and luxury hotel is in the heart of Virginia wine country in the Blue Ridge Mountains. Middle and Main streets, Washington, VA 22747
+1 54 06 75 38 00 | www.theinnatlittlewashington.com

A consistent theme in California wine country is a love of art, with many of the most striking collections in wineries such as the Hess Collection and Mumm Napa. Luxury resort Auberge du Soleil has a fine sculpture park open to guests; and the Oliver Ranch project (www.oliverranchfoundation.org) in Sonoma features site-specific installations from the likes of Richard Serra, Andy Goldsworthy, and Bruce Nauman.

While Napa and Sonoma remain by the far the most visited destinations in California wine, the state's many other regions offer myriad attractions of their own. A trip north of Napa into Mendocino is an opportunity to take in the tranquil magnificence of redwood forests, as well as the region's many organic and biodynamic producers (www.mendowine.com), while a trip to the cool-climate hot spot of Santa Barbara, home to many of the state's best Chardonnays and Pinot Noirs, might begin with a stop in the glamorous coastal city of Santa Barbara, where many of the area's top producers have tasting rooms in the city's trendy Funk Zone.

Beyond California

Given that it accounts for some 85 percent of American wine production, it's no surprise that California dominates American wine tourism, too. But wine is produced, to a greater or lesser extent, in all 50 of the country's states, each with its own distinctive character. In the Pacific Northwest, Oregon's gently undulating wine country is populated by small producers—many family owned and working their land organically or biodynamically—and is very much a part of a thriving wider

farm-to-table food scene. The website www.oregonwinecountry.com is a mine of information on how to explore the main center of production in the Willamette Valley.

Across the border in Washington State, the small, previously sleepy town of Walla Walla has become the epicenter of the state's fast-growing wine scene, with dozens of tasting rooms dotted around town—from the funky Charles Smith, to the former school that houses LEcole 41. The Walla Walla Valley Wine Alliance (www.wallawallawine.com) has all the details for those visiting this oasis in the middle of the sagebrush desert.

On the other side of the continent, wine has been produced in Virginia since the earliest days of European settlement, and with vineyards just a short drive from Washington, DC, the state's wine country is well set up for wine tourism. Featuring 30 wineries near Charlottesville, the Monticello Wine Trail (www.monticellowinetrail.com) is a fine way to explore the producers of Virginia's oldest AVA, a region steeped in vinous history thanks to the vision of Thomas Jefferson, who dreamed of making great wine in his home at Monticello.

Farther north, New York State's Finger Lakes' increasing reputation for Riesling and other cool-climate varieties has made it a popular draw for visitors from New York City and beyond. Most of the 100 or so wineries now clustered around the Keuka, Seneca, and Cayuga lakes welcome visitors without reservations, usually for a small fee that will be deducted from any wine you buy. The website www.fingerlakeswinecountry.com has a comprehensive list of wineries, itineraries, and other things to do in this charming, bucolic setting. ■

WINERIES TO VISIT

-  **TREFETHEN FAMILY VINEYARDS** Fine established Napa winery based around a historic winery building from 1896 that has now been fully restored after the 2014 earthquake.
1160 Oak Knoll Ave W, Napa, CA 94558
+1 86 68 95 76 96 | www.trefethen.com
-  **CHÂTEAU MONTELENA** An important name in the history of California wine, Montelena is based in a 19th-century stone château built into the hill and overlooking delightful gardens.
1429 Tubbs Lane, Calistoga, CA 94515 | +1 70 79 42 51 05
reservations@montelena.com | www.montelena.com
-  **LONG MEADOW RANCH** Beautiful 19th-century Napa property that welcomes visitors for tours, tastings, and trips into the Mayacamas Mountains and its fine Farmstead restaurant.
738 Main Street, St Helena, CA 94574 | +1 70 79 63 45 55
visit@longmeadowranch.com | www.longmeadowranch.com
-  **MATANZAS CREEK** Matanzas draws visitors to its gorgeous property up in the remote Bennett Valley region of Sonoma County with its lavender garden, picnics, tastings, and tours.
6097 Bennett Valley Road, Santa Rosa, CA 95404 | +1 70 75 28 64 64
info@matanzascreek.com | www.matanzascreek.com
-  **TABLAS CREEK** This celebrated biodynamic Paso Robles collaboration between Château de Beaucastel and Robert Haas has extensive tours, tastings, and workshops.
9339 Adelaida Road, Paso Robles, CA 93446 | +1 80 52 37 12 31
visit@tablascreek.com | www.tablascreek.com
-  **BERGSTROM** A warm and welcoming Oregon family estate in Oregon's Willamette Valley, with a tasting room among the vines and private tastings by appointment in the barrel room.
18215 NE Calkins Lane, Newberg, OR 97132
+1 50 35 54 04 68 | www.bergstromwines.com
-  **CARLTON WINEMAKERS STUDIO** Kill 13 birds with one stone by visiting this eco-friendly Oregon cooperative facility, where a baker's dozen of the state's best small producers make and show off their wine.
801 North Scott Street, Carlton, OR 97111 | +1 50 38 52 61 00
info@winemakersstudio.com | www.winemakersstudio.com
-  **CHÂTEAU STE MICHELLE** A Washington State pioneer and now its largest producer, with a range of projects and a justified high reputation for wine tourism at its home in Woodinville.
1411 NE 145th St, Woodinville, WA 98072 | +1 42 54 88 11 33
info@ste-michelle.com | www.ste-michelle.com
-  **DR KONSTANTIN FRANK** With views across Keuka Lake and some of the region's oldest vinifera vines, the tasting room of the Finger Lakes' most famous name is housed in the former home of its eponymous founder.
9749 Middle Road Hammondsport, NY 14840 | +1 800 3 20 07 35
info@drfankwines.com | www.drfankwines.com
-  **BARBOURSVILLE WINERY** With the ruins of a Jefferson-designed mansion in its extensive grounds, plus a luxury hotel, restaurant, and extensive tour options, Barbooursville raises the bar high for wine tourism in Virginia.
17655 Winery Road, Barbooursville, VA 22923 | +1 54 08 32 38 24
bvvy@barbooursvillewine.com | www.bbvwine.com



Taste the Legacy: Grgich Hills celebrates 40 years of the art of winemaking

On July 4 (America's Independence Day) in 1977, Mike Grgich and his new partners—Austin Hills and his sister, Mary Lee Strebl, of the Hills Bros coffee family—broke ground for a new winery in Rutherford, in the heart of the Napa Valley. This dusty spot would soon become home to what is now the world-renowned Grgich Hills Estate.

Vintners Hall of Fame inductee Miljenko “Mike” Grgich was born in a tiny village in Croatia, the youngest of 11 children. Mike learned winemaking from his father and then at the University of Zagreb. Growing up during the country's Communist era, he dreamed of going to America, where he heard he could be free to achieve his dreams. The journey to America took four years, first escaping to West Germany then traveling to Canada. Mike finally arrived in the Napa Valley in 1958, just in time for harvest.

Lee Stewart, the owner of Souverain Cellars, gave Mike the job guarantee he needed in order to get a visa. Mike later went on to work for some of the icons of Napa Valley: first Brother Timothy at Christian Brothers, then André Tchelistcheff at Beaulieu Vineyard, with whom he spent nine years, then Robert Mondavi soon after Mondavi founded his own winery. In 1972, the owners of Chateau Montelena asked Mike to join them as winemaker and limited partner. It was here that Mike first gained international recognition as the result of the celebrated Judgment of Paris tasting of 1976, when the Chardonnay that he had crafted beat the best of France, outscoring all other wines, red or white. Wining the Paris tasting allowed Mike to pursue the dream of owning his own winery when he went into partnership with Austin Hills.

While many wineries buy their grapes from outside sources, Grgich Hills has, over the years, assembled a string of five outstanding vineyards, totaling 366 acres (148ha), running the length of the Napa Valley. Today, all of its wines are labeled “Estate Grown,” guaranteeing a consistently superior level of quality in wines that are lauded for their balance and elegance.

The vineyards and cellar are now managed by Mike's

nephew, Ivo Jeramaz, who also emigrated from Croatia, joining the winery in 1986. Ivo led the shift to organic farming in 2000. Today, every acre is certified organic, with no artificial fertilizers, pesticides, or fungicides. Ivo's aim is to constantly improve the quality of the vineyards and wines, which display a creative and intuitive touch. “Personality is more important than perfection,” he says. “Every vintage should be different, while at the same time maintaining our heralded style—this is the beauty of wine.”

Today, Mike's daughter Violet heads up the winery's sales and marketing. She remembers, “Many years ago, we had the opportunity to grow our production to over 100,000 cases, but we decided instead to downsize to the 70,000 cases we produce now. In our hearts we wanted to pursue quality first, not profits. Today, we use only estate-grown fruit, all of which is grown naturally and sustainably and is certified organic. Not every lot of finished wine makes the cut, though, and those lots are sold bulk to ensure the highest quality in the wines that bear our name.”

Ivo Jeramaz also comments, “Every year we learn something new and combine these present-day ideas with tried-and-true ancient wisdom in the effort to continuously improve our wine growing. We're pruning our vines to increase the flow of sap into new shoots and invigorate old vineyards. We're actively decreasing our carbon footprint by storing much more CO₂ than we produce. And we're using only native yeasts, to create wines with more personality!”

A third generation has already joined the winery to continue the legacy, including Austin Hills's son Justin, Ivo's daughter Maja, and Violet's son Noel, all eager to carry Grgich Hills Estate into the next 40 years and beyond.

But some things never change. Violet Grgich adds, “Passion, dedication, and hard work are the core of our values. This was passed on from generations of Grgichs in Croatia to my father, who taught every aspect of the wine business to me and Ivo.”

From its legacy, rooted in a tiny vineyard in Croatia, to a historic tasting in Paris, to a family-owned winery in the Napa Valley, the future looks bright for Grgich Hills Estate.

THINGS TO DO

VISIT GRGICH HILLS ESTATE

The tasting room is open almost every day of the year and welcomes walk-in visitors, though you will need to book for a private tasting of special wines paired with artisan cheeses.

RIDE THE NAPA VALLEY WINE TRAIN

You can take a trip up and down the Napa Valley in a restored train car, eat a fabulous meal, and visit several wineries along the way, including, of course, the Grgich Hills Estate.

TAKE A BALLOON RIDE

This requires an early start but offers the opportunity to see the beautiful valley and its vineyards from a unique perspective.

TAKE A COOKING OR WINE CLASS

The Culinary Institute of America has taken over the former COPIA wine and food center, offering cookery classes and demonstrations, food and wine tastings, and innovative dining.

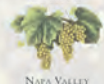
TOUR THE NAPA VALLEY BY BIKE

The Napa Valley Vine Trail Coalition is building a 47-mile (76km) walking and biking trail system to physically, artistically, and culturally connect the entire Napa Valley.

Grgich Hills Estate

1829 St Helena Highway, Rutherford, CA 94573
+1 707 963 2784
www.grgich.com

GRGICH HILLS
ESTATE



USA / California

Marimar Estate Vineyards & Winery





Marimar Torres has been involved in the wine business all her life. Born in 1945 in Barcelona, Spain, she is fluent in six languages and holds a degree in Business and Economics from the University of Barcelona. She is also a graduate of the Stanford Executive Program, and studied Enology and Viticulture for a year at the University of California at Davis. At Marimar Estate Vineyards & Winery, she directs the activities at the winery and in both vineyards – Don Miguel (named after her late father) in the Russian River Valley AVA and Doña Margarita (named after her late mother) in the Sonoma Coast AVA, both in Sonoma County.

Prior to her involvement in the California operation, Marimar traveled extensively promoting Torres wines, first in Spain as the company's export director and later in North America, when California became her home in 1975. At that time, shipments of Torres wines to the U.S. totaled 15,000 cases; ten years later they reached 150,000. To achieve this was not easy, though; especially in the beginning, Marimar was confronted with the common notion that the wine business was no place for a woman. Eventually, her tenacity and business acumen helped her overcome this bias, and she became the best-known ambassador of Spanish wines in North America.

In 1986, Marimar began planting the Don Miguel Vineyard, a 56-acre (22.5ha) property in a cool microclimate ideally suited to Chardonnay and Pinot Noir. Today the property encompasses 81 acres (32.5ha), of which 20 (8ha) are planted with Chardonnay, 20 (8ha) with Pinot Noir, 1 acre (0.4ha) with Albariño, 1 acre (0.4ha) with Syrah and 1 acre (0.4ha) with Tempranillo. Also planted with Pinot Noir are 20 acres (8ha) of a 180-acre (72ha) property of the Doña Margarita Vineyard in West Sonoma County.

Due to her European heritage, emphasis on the vineyard is a natural concept for Marimar; the wines, made entirely from estate-grown grapes, are truly an expression of their unique terroir. The first release, a 1989 barrel-fermented Chardonnay, debuted in April 1991 to great acclaim. In 1992, a 15,000-case winery was built and the Estate's first Pinot Noir was produced.

Marimar's dedication to the wine business, however, has not come at the expense of other pursuits. An authority on Spanish cuisine, her first book, *The Spanish Table: The Cuisines and Wines of Spain*, was published in 1986. Her second book, *The Catalan Country Kitchen*, came out in April 1992. Marimar lives in California – in Sausalito and at her Russian River Valley home above the vineyard. She also has a home in Sitges, Spain. Her hobbies include spending time with her daughter Cristina, cooking, skiing, tennis, biking and travel.

Family pride and integrity have enabled Torres to blend centuries-old traditions with the latest innovations to produce outstanding wines known the world over. Marimar herself has become a symbol of this heritage.

Marimar Estate Vineyards & Winery

11400 Graton Road, Sebastopol, CA 95472
+1 707 823 4365
www.marimarestate.com



CHILE: WEST COAST WINES, SOUTH AMERICAN STYLE

Chile reaps the benefits of its astonishing length, stretching from the Andes to the Antarctic, in a fantastic diversity of wines. Grape varieties from around the world—Sauvignon Blanc to Pinot Noir—all flourish here

Not the least of Chile's many charms is its unusual shape and topography: The country is some 2,670 miles (4,300km) long, but at no point is it wider than 220 miles (355km), while the average width is 112 miles (180km) and the narrowest point just 40 miles (65km) across. Bounded by the Pacific to the west and the Andes to the east and north, it's a skinny streak that runs from one of the world's driest deserts (the Atacama) in the north to within touching distance of Antarctica in the south and through all the changes in climate, flora, and fauna that a journey spanning 38 degrees of latitude implies.

This geographical diversity attracts a correspondingly wide range of tourists and travelers. Until relatively recently, however, one kind of visitor—those drawn to the country by an interest in Chile's rapidly evolving wine culture—would have found themselves ushered toward only a very small slice of this narrow strip. In part because of its proximity to the capital, Santiago, and in part because of its historic position as the home of Chile's best, or certainly its most famous, red wines, the Maipo Valley was by far the best prepared of all the Chilean wine regions for welcoming visitors.

But as Chile's wine industry has developed over the past two decades, so the options for wine tourism have blossomed. In the various valleys that make up the traditional production zone of the Central Valley—Colchagua, Curicó, and Maule, as well as Maipo—producers have grouped together to form wine routes with tasting rooms and cellar-door sales. But as the industry has expanded into new sites toward the coast (Casablanca, San Antonio, and Leyda), to the far north (Limarí, Elqui), and farther south (Bío-Bío, Itata, Malleco), so new areas of exploration have opened up for the intrepid wine tourist.

A capital beginning

For all that the horizons of the Chilean wine tourist have broadened, any vinous visit to Chile would still begin in Santiago—and not just because it's the location of the country's main international airport and its most important transport hub. With more than one third of Chile's 18 million inhabitants living in the city and the surrounding metropolitan area, it's no surprise that it also has by far the biggest concentration of the country's best restaurants, wine bars, and wine merchants.

Indeed, over the past decade, the city has emerged as one of the gastronomic centers of South America, with a flourishing food scene that seems finally to have left the stuffy privations

of the Pinochet era behind. In chef Rodolfo Guzmán's much-admired Boragó, in the trendy boho district of Vitacura (ranked 38 in San Pellegrino's World's 50 Best Restaurants list), unusual indigenous ingredients, many of them foraged, are at the heart of a distinctive modern Chilean cuisine that has provided a model for likeminded chefs such as Karl Schmidt at the casual bistro 99 in Providencia and the more French-inspired Carolina Bazan at Ambrosía, also in Vitacura.

For the wine-minded diner, the wine lists of these new-wave restaurants focuses on Chile's emerging small-producer scene: natural, biodynamic, and organic wines. These are well represented, too, alongside wide choices from the grandees of Chilean wine and a variety of small-plate dishes, at Barrica 94, an informal wine bar in the student and artist's quarter of Bellavista, which vies with Bocanariz in the historic center for the most extensive by-the-glass selections in Santiago. This is a good place to start an in-situ exploration of Chile's wine scene, as are wine merchants such as El Mundo del Vino (www.elmundodelvino.cl; various locations in Santiago) and the boutique based in the fine-arts complex Centro Gabriel Mistral (www.gam.cl).

Maipo and Aconcagua

One doesn't have to travel very far from central Santiago to find oneself in the heart of Chilean wine country. Indeed, the atmospheric cellars of Viña Santa Carolina (www.santacarolina.com), magnificently restored after the 2010 earthquake, are very much within the city limits (Metro Rodrigo de Araya), while Cousiño Macul (www.cousinomacul.com), the oldest Chilean winery, with a history dating back to the 16th century, is also accessible via metro (Quilin station) followed either by a half-hour journey on foot or a short taxi journey. Both wineries offer a range of comprehensive tours and tastings.

Also a short journey from central Santiago by metro (in this instance to Las Mercedes), followed by a short taxi ride, is the headquarters of Chile's (indeed, Latin America's) largest winery, Concha y Toro. Based around a gracious traditional house (the summer residence of the Concha y Toro family in the late 19th century), visits include a tour of the park, gardens, estate house, and the 100-year-old cellars, plus a walk around a grape-variety "garden" with 27 different varieties and the company's Pirque vineyard, before concluding with a tasting.

Another historic Maipo winery, Viña Santa Rita, offers one of the best wine-tourism experiences in Chile at its base in Buin, 45 minutes south of Santiago. Among the attractions is a stunning,

PRODUCERS TO VISIT

CONCHA Y TORO Within easy reach of Santiago, the largest producer in South America has plenty of experience in showing visitors a good time around its 100-year-old cellars in Pirque. Virginia Subercaseaux 210, Pirque | +56 2 24 76 56 80 / 24 76 53 34 / 24 76 52 69 | reserva@conchaytoro.cl | ejecutiva.reservas@vetchile.com | www.conchaytoro.com

VIÑA ERRÁZURIZ History and cutting-edge modernity are seamlessly blended with superb facilities and beautiful surroundings at the family firm's pristine headquarters in Panquehue in the Aconcagua Valley. E-639 18, Panquehue, Región de Valparaíso | +56 3 42 59 01 39 | cellardoor@errazuriz.cl | www.errazuriz.com

VIÑA ANTIYAL The project of Chile's biodynamic guru Alvaro Espinoza is a homespun affair in the Maipo, with a wonderfully atmospheric bed-and-breakfast and fascinating visits for those who book in advance. Camino Padre Hurtado 68, Paine | +56 2 28 21 42 24 | marina@antiyal.com | laura@antiyal.com | www.antiyal.com

VIÑA TABALÍ One of the stars of new-wave Chile has a supremely stylish winery with one-hour tours and tastings available by appointment in the starkly beautiful scenery of the Limarí Valley north of Santiago. Av Las Condes 9460, of 801, Las Condes, Santiago | +56 2 24 77 55 35 | info@tabali.com | www.tabali.com

CASA MARÍN Maria Luz Marín and family were pioneers in the San Antonio Valley. Today the winery offers tastings, a wine bar, vineyard visits, and a pleasant bed-and-breakfast in the vines. Camino Lo Abarca s/n, Lo Abarca, Cartagena, V Región | +56 9 87 77 67 86 / +56 2 23 34 29 86 | hospitality@casamarin.cl | www.casamarin.cl

discreet boutique hotel based in the historic estate house. Built in the 18th century and surrounded by lush, mature gardens, it is listed as one of the National Monuments of Chile and was converted into an atmospheric and very comfortable 16-room hotel in 1996. The complex also features a modern museum housing Santa Rita owner Ricardo Claro's peerless collection of 1,800 pieces of pre-Colombian art and a fine traditional restaurant, Doña Paula, housed in another National Monument of Chile. A range of wine tours and tastings taking in the Santa Rita cellars and vineyards, and with options to take bikes or a horse and cart into the vineyards, is available (www.santarita.com).

Viña Errázuriz also has interests in the Maipo Valley, in the shape of its Viñedo Chadwick vineyard. However, visits to this celebrated family producer are, like the company's wine production, conducted in the valley, where it has the majority of its production—Aconcagua—which is a drive of roughly 90 minutes north of Santiago. The company's impressive visitor center in Panquehue houses an excellent restaurant and wine shop and offers a range of tours through the vineyards and underground cellars, with options for wine-and-food pairings over lunch (www.errazuriz.com).

Valparaíso and the Casablanca Valley

Although it is perfectly possible to take a day trip to the cooler-climate vineyards of Casablanca from Santiago, many visitors

VIÑA FALERNIA Set in the hippie and stargazer's paradise of the Elqui Valley, this Italian-owned producer in what was once exclusively pisco county is well worth a visit. However, you'll need to book in advance for a weekend tour. Ruta 41, km 52, Cruce Gualiguaica, Vicuña | +56 3 22 74 12 34 / +56 9 93 45 91 14 | ventas@falernia.com | www.falernia.com

BODEGAS RE The Morandé family's latest project in Casablanca deals in artisan wines, and a visit to the winery—including a picnic or brunch if desired—offers something a little different from the Chilean norm. F-850 1380, Casablanca, Región de Valparaíso | +56 3 22 74 12 34 / +56 9 93 45 91 14 | contacto@bodegasre.cl | www.bodegasre.cl

VIÑA SANTA CAROLINA A National Monument and a genuinely urban winery, thanks to the 20th-century growth of Santiago, Viña Santa Carolina's historic headquarters offers a variety of tours and tastings. Calle Til Til 2228 Macul, Santiago, Región Metropolitana | +56 2 24 50 31 37 | tours@santacarolina.cl | www.santacarolina.cl

VIÑA MATETIC One of Chile's best wineries also offers a stylish hotel and restaurant among the biodynamic vines, with a variety of tours and tastings in the southern Casablanca Valley. Fundo El Rosario Lagunillas, Casablanca | +56 2 26 11 15 01 | www.matetic.com

VIU MANENT This respected Colchagua Valley producer takes wine tourism seriously with an excellent restaurant, food-and-wine-matching lessons, and bike and horse-riding tours. Carretera del Vino, km 37, Santa Cruz, Colchagua, VI Región | +56 7 22 85 83 50 | turismo@viumanent.cl | www.viumanent.cl

prefer to base themselves in the UNESCO World Heritage coastal city of Valparaíso or its seaside resort neighbor, Viña del Mar. Reminiscent of San Francisco, with its steep streets lined with colorful 19th-century wooden houses and slightly rickety, bohemian feel, Valparaíso is a lively city with many restaurants to tempt the wine-loving diner. Among those with the best wine lists are the seafront seafood specialist Portofino (www.portofino.cl) and, high on a hill, Espiritu Santo, where acclaimed chef Manual Subercaseaux specializes in local, seasonal ingredients and fine Chilean coastal wines (www.hosteriaspiritusanto.cl).

Another option would be a base in the Casablanca Valley itself. One of the region's most exciting wineries, the organic and biodynamic estate Viña Matetic has an excellent eight-room hotel, La Casona, at its base in the southern part of the valley. The hotel has its own private chef, but the Matetic restaurant, Equilibrio, is also highly recommended to both hotel guests and day visitors to the winery, where other attractions include trekking, horse-riding, and biking through the vineyards, and where any tour includes a comprehensive explanation of biodynamic and organic winemaking (www.matetic.com).

Another highlight of the 13 wineries in the well-organized Casablanca Ruta del Vino (www.rutadelvinodecasablanca.cl) is Casas del Bosque (www.casasdelbosque.cl), which has one of Chile's best winery restaurants, Tanino, and offers bike rides and trekking up to a point with panoramic views of the surrounding vineyards, with or without picnic accompaniment.



The Colchagua Valley

With a concentration of wineries specializing in voluminous red wines, the Colchagua Valley, around 125 miles (200km) south of Santiago, is another popular site that is just about within reach of a day trip from the capital but with facilities to support an extended stay. One of the best hotels in the region is the Hotel Santa Cruz in the center of the eponymous small town (www.hotelsantacruzplaza.cl). It offers guided tours of the region, including a cable-car ride over its affiliated winery in the Lolol Valley subdistrict, where an observatory gives visitors the chance to stargaze in Chile's famously clear night skies. The hotel also plays host to one of Chile's best museums, with a collection of artifacts second only to Santiago's Natural History Museum in Chile, covering more than 400 million years of history.

Another fine hotel in this region is the work of one of its most respected producers, Casa Lapostolle. In the heart of the Apalta subregion, the Lapostolle Residence is an exclusive retreat offering four luxurious rooms with private terraces overlooking vineyards and mountains. The winery itself, a spectacular, futuristic Bond villain's lair of a construction set into the hills, can be visited by appointment, with a tour that includes a tasting.

Some of the wineries in Colchagua's Ruta del Vino (www.rutadelvino.cl) offer tours with lunch or a picnic: Viu Manent has one of the best restaurants in the region, Rayuela Bar & Grill, while the winery offers food and wine "studios" and bike and horse-riding vineyard tours.

North and south

In the more recently developed Chilean regions—far-flung destinations to the north of the country that are beyond the scope of day-trippers from Santiago or Valparaíso—you'll need to make an appointment if you wish to add a wine visit to your itinerary. Two of the more spectacular wineries welcoming visitors are Viña Falernia in the spectacular northerly Elquí Valley and Viña Tabalí in the Limarí Valley, just inland from the delightful seaside resort of La Serena, a few hours north of Santiago (turismo@tabali.cl). It's well worth consulting the websites of the various Rutas del Vino for guided tours and participating wineries in other traditional winemaking valleys to the south of the country, such as the Curico (www.rutadelvinocurico.cl) and the Maule (www.valledelmaule.cl). ■

Previous spread: The colorful coastal UNESCO World Heritage City of Valparaíso. Above: The beautiful historic bodega at Viña Errázuriz in the Aconcagua Valley.

PLACES TO EAT AND STAY

■ Lapostolle Residence

In a magnificent setting, tucked among the vines into the hills of Apalta, Lapostolle Residence offers four luxury rooms with private terraces.

Apalta km 4, Santa Cruz | reservas@lapostolle.com
www.en.lapostolle.com/lapostolle-residence/residence/

■ Hotel Casa Silva

Profoundly peaceful colonial style boutique hotel complete with polo field run by Colchagua's Casa Silva winery; fine traditional restaurant and winery visits are all on hand.

San Fernando, O'Higgins Region | +56 7 22 71 74 91
reservas@casasilva.cl | www.casasilva.cl/hotel

■ Casa Real

At the heart of Viña Santa Rita's headquarters, a beautiful historic 18th-century house sensitively transformed into a peaceful haven amid gorgeous mature gardens.

Av Padre Hurtado 0695, Alto Jahuel, Chile | +56 2 23 62 25 20
www.santarita.com/international/casa-real-hotel

■ Tabonkö Spa & Guest House

Stylish, small-scale, intimate guesthouse with sensitive, wine-inspired design and plenty of wine-based activities in the heart of traditional Chilean wine country in the Maule Valley.

Camino a Constitución, km 20, San Javier, Maule Valley
Daniela@taboko.cl | www.taboko.cl

■ Hotel Terravina

Charming family-run hotel with 19 rooms, slap bang in the middle of a vineyard in the Colchagua Valley and with good food available from the neighboring Vino Bello restaurant.

Los Boldos, Santa Cruz, VI Región, 3130366 | +56 7 22 82 12 84
hotel@terravina.cl | www.terravina.cl

■ Viña VIK

Spectacular views of the Andes, forests, and vines through the wall-to-ceiling widows in every room in this high-spec, super-luxury "avant garde" retreat in the Cachapoal.

Hacienda Vik, Millahue, San Vicente de Tagua, Tagua, VI Región
+56 9 56 68 48 53 | www.vikhotels.com

■ Casa Higuera

Elegant, small-scale boutique hotel with fabulous views over Valparaíso to the Pacific—a great base for exploring Chile's coastal-influenced vineyards in Casablanca, Leyda, and San Antonio.

Higuera 133, Cerro Alegre, Valparaíso, Región de Valparaíso
+56 3 22 49 79 00 | info@casahiguera.cl
www.casahiguera.cl

■ The Singular Santiago

Superb luxury hotel in the capital from a company that—as the name suggests—specializes in an individualistic but supremely comfortable approach to hospitality.

Merced 294, Santiago, Región Metropolitana | +56 2 23 06 88 20
santiagoreservas@thesingular.com | www.thesingular.com

■ Boragó

Rodolfo Guzmán's innovative mix of unusual Chilean ingredients and skill, backed by a creative, thoughtful wine list, is one of the best restaurants in the world.

Nueva Costanera 3467, Vitacura, Región Metropolitana
+56 2 29 53 88 93
reservations@borago.cl | www.borago.cl

■ Bocanariz

More than 400 Chilean wines are on offer at this favorite Santiago wine bar, many by the glass, all served with modern Mediterranean and Chilean dishes in tapas style.

José Victorino Lastarria 276, Santiago, Región Metropolitana
+56 2 26 38 98 93 | contacto@bocanariz.cl
www.bocanariz.cl

Place of Gold

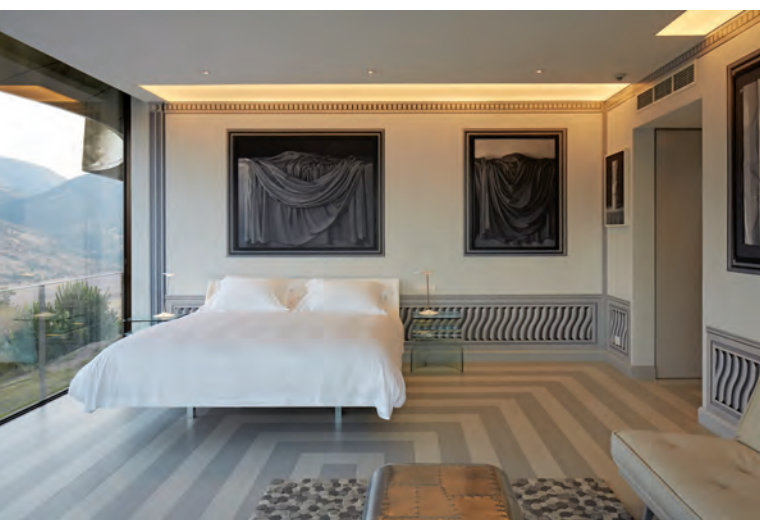
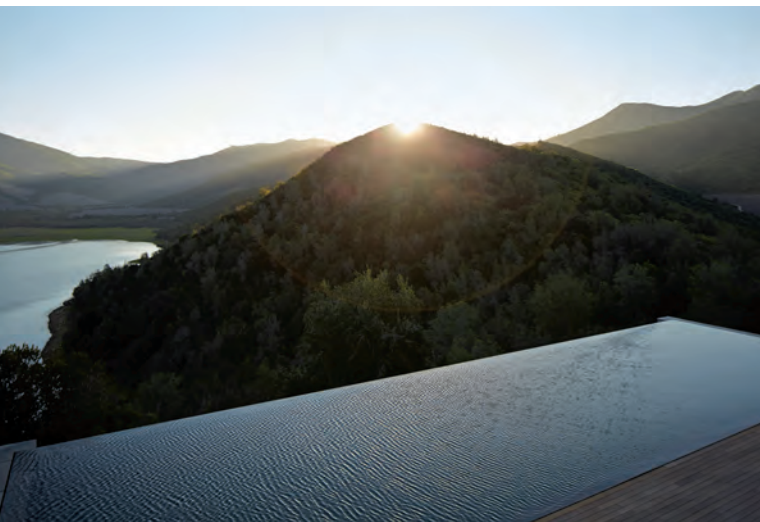
VIK is a must when in Chile; an out of this world experience!

VIK Vineyard, in Millahue, Chile, is a very special destination, noted for its natural beauty, its striking modern winery, a luxurious retreat, and a great range of activities for its guests. With holism as the guiding force, every element at VIK comes together to create what is a truly innovative and remarkable experience.

At VIK, some of the most knowledgeable and passionate wine professionals have teamed up with the singular mission to produce the best wine that this exceptional terroir can offer. The goal from inception has been to have VIK join the pantheon of the great wines of the world. The vineyard's location, in this

picturesque valley, was selected only after two years of intensive scientific research to find the ideal terroir from which grow the finest grapes, which would then be transformed into a range of extraordinary wines.

The selection of rootstocks and plantation sites were also carefully chosen, following more than 4,000 meticulous deep-soil studies conducted to ensure that each block of land afforded the optimal growing conditions for each particular stock and grape varietal. This exhaustive research concluded, at last, that here was the optimal location to grow the perfect grape. The property consists of 12 expansive valleys situated on 11,000 acres (4,450ha), and grape varieties grown at this remarkable



vineyard consist of Cabernet Sauvignon, Carmenère, Syrah, Cabernet Franc, and Merlot.

Nearly a decade in the making, VIK Vineyard released its premier vintage, VIK, in 2015, followed by the debut of Milla Cala in late 2016. Milla Cala has its own distinct personality that still reflects the holistic VIK philosophy. The portfolio will be joined by a new wine, La Piu Belle, in summer 2017.

The VIK Winery was designed in collaboration with Chilean architect Smiljan Radic, who was selected after a lengthy competition. It is located at the end of the beautiful Millahue Valley, whose name means “place of gold” in the Mapuche language. The winery’s design features a unique, transparent, stretched-fabric roof that allows for natural sunlight to permeate the winery and for it thus to operate without artificial lighting. The entrance to the winery is visually stunning: A gently sloping plaza ripples with running water, which provides an additional cooling element. Dotted throughout the plaza is a sculptural installation also by Radic along with his wife, the sculptor Marcela Correa. Walkways have been cut into the plaza, allowing visitors to move through the water-filled landscape.

Working in tandem with the VIK Winery, and perched on a hilltop amid the valleys, the property’s hotel, Viña Vik, boasts 360-degree views across the breathtaking landscape. Featuring a floating sculptural roof of bronzed titanium, inspired by the

surrounding mountains and the movement of the wind, it is also visually arresting, unique and imaginative in its conception. Each of the spectacular 22 guest suites offers floor-to-ceiling windows, from which there are expansive views across the vineyard, as well as original artworks and individual designer decor, promising a truly memorable stay.

During their stay, visitors will enjoy an unparalleled wine, culinary, and travel experience. This can include private tastings led by VIK enologists, guided tours of the winery, and cookery classes, plus incredible dining at the hotel’s signature gastronomic restaurant Milla Milla. Guests are also invited to relax in Viña Vik’s indulgent Wine Spa, whose truly one-of-a-kind massage, facial, aromatherapy, and body-scrub treatments incorporate such natural wonders as anti-aging polyphenols from VIK grapes; there’s even a rejuvenating wine bath. And if all that’s not enough, there is a wide variety of other activities on offer, including mountain-biking, yoga, nature hikes, stargazing, birdwatching, hot-air ballooning, and horseback excursions.

VIK Vineyard

Hacienda VIK-Millahue, San Vicente de Tagua Tagua
+56 222 482 218
www.vik.cl



REACHING THE HEIGHTS IN ARGENTINA

Argentina is more than simply its vibrant wine capital of Mendoza; it offers the world's highest vineyards, too, where dinosaur bones have been discovered, and even Buenos Aires has a lively wine scene all its own

Just as in the United States, Argentina's wine production is overwhelmingly concentrated in one western region. For California read Mendoza, which accounts for around 70 percent of Argentina's annual harvest. Extending high up into the Andes, where Argentina segues into Chile, Mendoza's vineyards have one of the wine world's most spectacular backdrops—and it is here that most of the country's wine tours begin and end.

But before planning a visit to the country, it's worth at least considering adding in a trip to one or two other regions that, in their very different ways, also contribute to the increasingly varied and vibrant modern Argentinian wine scene: the arguably even more spectacular—and certainly higher in altitude—Calchaquí Valley in the far northwestern province of Salta, and the less immediately impressive but, with its vast skies, still rather beautiful landscape of the low-lying Patagonian regions of Río Negro and Neuquén.

Visitors to Calchaquí generally begin their tour in the attractive tourist town of Cafayate. Patios de Cafayate (www.patiosdecafayate.com), a grand, faithfully restored farmstead surrounded by vineyards in the grounds of El Esteco winery, is a handsome and comfortable place to stay, with chef Martín Garramón's La Rosa restaurant providing sustenance after visiting the El Esteco winery or the agreeably rustic El Porvenir (www.elporvenirdecafayate.com) just off the town's main square. Farther afield, you'll need a 4x4 vehicle to make your way up to the world's highest vineyards (6,000–10,000ft/1,800–3,000m) at Bodegas Colomé in Molinas. Owned by Swiss businessman Donald Hess, the estate no longer offers accommodation but has a fine art museum and lavender garden.

Art is also one of the attractions at Patagonia's Familia Schroeder estate, with its museum devoted to work by local artists. The estate, some 32 miles (52km) from Neuquén city, also draws visitors to its dinosaur cave, an archaeological site where the remains of a 70-million-year-old dinosaur were found during the winery's construction. More conventional

offerings include the chance to spend a day touring the vineyards and enjoying lunch and a tasting, or even joining in with either the pruning or harvest, in season. Set among Malbec vineyards, the modern 18-room Hotel and Spa Valle Perdido Wine Resort is the place to stay while planning your visit to celebrated wineries such as Neuquén's Noemia (www.bodeganoemia.com) and, in Río Negro, Bodega Chacra (www.bodegachacra.com), both of which are by appointment only.

Mendoza

Mendoza is the indisputable wine-tourism capital of Argentina, with an ever-improving tourist infrastructure that makes for an impressively wide variety of places to stay, visit, and dine. The city of Mendoza itself is very much at the heart of the action, with accommodation ranging from the grand, five-star luxury of the Park Hyatt Mendoza (www.mendoza.park.hyatt.com), to the smaller and more intimate Heuntala Hotel Boutique (www.huentala.com) and the charming Bohemia Hotel Boutique (www.bohemiahotelboutique.com). For eating out, choices include top chef Francis Mallman's 1884 Restaurant (www.1884restaurant.com.ar), effectively a fine-dining take on the Argentinian love of the grill; the French-inspired Anna Bistro (www.annabistro.com); or the stylishly retro food and surroundings of Fuente y Fonda (www.fuenteyfonda.com.ar).

Beyond the city, there are numerous ways in which to explore the vineyards of subregions of Mendoza wine country: You can hire a car, join a group tour, jump on a bike, or—most romantically, but not all that unusually in gaucho country—go on horseback. Tour companies such as Ampora Wine Tours (www.mendozawinetours.com), Huentata (www.huentata.com.ar), and Kahuak (www.kahuak.com.ar) can offer tours tailored to your preferences, while the website www.welcometomendoza.com is a useful database of information encompassing transport, visits, tours, accommodation, and maps.

It's now much easier to stay, for the entire duration of your trip to Argentina's wine country, in one or more of the impressive new hotels and guesthouses that have emerged over the past decade. As a base for tours of the fashionable Uco Valley, which is literally the coolest part of Mendoza at altitudes

Left: The Andes make for a spectacular backdrop to many Mendoza vineyards.
Next spread: Buenos Aires, which boasts some excellent restaurants and wine bars.

Argentina

of 3,280–5,250ft (1,000–1,600m), the ingeniously designed, sustainable, and ultra-modern Casa de Uco is set beside a lake amid the vines on a 320ha (790-acre) estate and has a kitchen with a seasonal menu that draws upon its own organic garden. The hotel offers free horse-riding in its extensive grounds and can fit you up with your desired mode of transport to Paraje Altamira, where the Zuccardi family opened its Uco Valley project in 2016. A worthy winner of a Great Wine Capitals award for architecture and landscapes, the impressive building uses local rock, water, and sand, its design blending into the surroundings. Tours of the winery and its vineyards are available with a reservation (reservas@piedrainfinita.com), and its superb Infinite Stone restaurant is open for a set four-course lunch menu from Wednesday to Sunday.

In Lújan de Cuyo, 50 minutes from Mendoza city, the most stylish place to stay is Russell Boher Lodge, a cluster of three deluxe villas, each with its own wine cellar, hot tub, and outdoor fireplace, and with stunning floor-to-ceiling views of the Andes. In this part of Mendoza, Bodegas Renacer, a specialist in Amarone-style wines, has one of the most creative approaches to wine tourism, offering visitors a choice of three “experiences”—from making your own blend and bottling your own wine, to a “high-class visit” accompanied by a sommelier.

Depending on your tolerance for crowds, and if you are prepared to arrange your accommodation well in advance of your trip, one of the best times to visit Mendoza is at the end of

February and beginning of March, during the harvest festival (Festa Nacional de la Vendimia), when Mendoza plays host to a series of music and dance concerts, processions, fireworks, and other events (vendimia.mendoza.gov.ar).

Buenos Aires

Historically, the area around Argentina's capital city has not been known for its wine production, but with more than 100ha (247 acres) now planted in Buenos Aires province, that is starting to change. Trapiche's cool-climate Costa and Pampa project, almost on the Atlantic coast itself, has been critically acclaimed, and a trip to the winery (www.trapiche.com.ar/comin/ar/costa-y-pampato) is a pleasant addition to any visit to the Mar del Plata resort, a four-hour drive from Buenos Aires city.

However, if the capital has not hitherto been known for making wine, it has always been a great place in which to buy and taste it. Most visitors to Argentina will find themselves in Buenos Aires for at least some of their stay, and wine lovers will find their time well spent. Shout Brasas and Drinks in Retiro, La Cava Jufre in Villa Crespo, and Aldo's Vinoteca y Restoran in Monserrat are just three of the city's many fine wine bars to seek out, while Happening in Costanera Norte and Puerto Madero, Cabaña Las Lilas in Puerto Madero, and Oviedo in Recoleta are all restaurants that have earned the maximum three stars from *The World of Fine Wine* magazine's World's Best Wine Lists awards. ■

PLACES TO EAT AND STAY

■ The Vines Resort & Spa

Part of an ambitious project with 1,500ha (3,700 acres) of Uco Valley vineyards, The Vines boasts 22 luxury villas, a restaurant run by top chef Francis Mallmann, and a team of gaucho guides. Ruta Provincial 94, km 11, 5565 Tunuyan, Mendoza
+54 26 14 61 39 00

■ Casa de Uco

Beautiful, sustainably designed boutique hotel amid the vines, with a restaurant featuring seasonal produce from the kitchen garden, as well as a range of activities including horse-riding. Ruta 94, km 14.5, 5500 Tunuyán, Mendoza
+54 26 14 76 98 31 | www.casadeuco.com

■ Patios de Cafayate

Within the grounds of El Esteco winery, this classical, 19th-century colonial farmstead in Cafayate in Salta province offers a fine restaurant and cozy rooms in a tranquil setting. Ruta Nacional 40, 4427 Cafayate, Salta
+54 38 68 42 22 29 | www.patiosdecafayate.com

■ Rosell Boher Lodge

Another of Mendoza's new wave of luxury modern boutique hotels, Rosell Boher Lodge features a cluster of private villas, each with its own patio, hot tub, and outdoor fireplace. Entrada Ruta 86, 5509 Luján de Cuyo, Mendoza
+54 92 61 41 78 267 | www.rosellboherlodge.com

■ Finca Adalgisa Wine Hotel, Vineyard, and Winery

This charming wine hotel, set in a tastefully and faithfully restored finca within a 100-year-old vineyard, is in a village just 20 minutes from Mendoza city center. Pueyrredón 2222, Chacras de Coria, Mendoza
+54 26 14 96 07 13 | reservas@fincaadalgisa.com
www.fincaadalgisa.com

■ Grace Cafayate

Smart boutique hotel with one of the best restaurants in Salta Province, with local ingredients (llama, goat) and a wine list featuring the best of the region. Ruta Nacional 40, km 4340, 4427 Cafayate, Salta | +54 3868 427000 | res.cafayate@gracehotels.com | www.gracehotels.com

■ Oviedo

This elegant Buenos Aires restaurant is renowned for its perfectly cooked seafood, but it also has one of the city's—and the continent's—best wine lists. Antonio Beruti 2602, C1425BBD CABA | +54 11 48 21 37 41
reservas@oviedorestor.com.ar | www.oviedorestor.com.ar

■ 1884 Restaurante

Francis Mallmann's flagship central Mendoza restaurant showcases his refined skills, with the open grill amid tables set around a courtyard garden. Belgrano 1188, 5501 Godoy Cruz, Mendoza
+54 26 14 24 33 36 | www.1884restaurante.com.ar

■ The Urban Restaurant O Fournier

One of Mendoza's best winery restaurants is in an appropriately spectacular piece of modern architecture. The award-winning contemporary Spanish-Argentinian food is pretty special, too. Calle Los Indios s/n, 5567 Valle de Uco, Mendoza
+54 92 61 46 71 021 | reservas@ofournier.com
www.ofournier.com

■ Fuente y Fonda


Traditional Argentinian home cooking is given a stylish modern twist by the talented chef Pablo del Río in a central Mendozan town house filled with charming retro details. Montevideo 675, 5500 Mendoza, Argentina | +54 26 14 29 88 33 | info@fuenteyfonda.com.ar | www.fuenteyfonda.com.ar



WINERIES TO VISIT

 **CATENA ZAPATA** One of the great names in Argentinian wine, Catena Zapata welcomes visitors for an expert guided tour of its remarkable Mayan-style temple of wine. Cobos s/n, Agrelo, Luján de Cuyo 5509, Mendoza turismo@catenazapata.com | www.catenawines.com


 **BODEGAS COLOMÉ** One of Argentina's oldest wineries boasts what it claims are the world's highest vineyards (up to 10,000ft/3,000m), an art gallery, and fine Tannat and Malbec. Ruta Provincial 52, km 20, Molinos, 4419 Salta +54 38 68 49 42 00 | www.bodegacolome.com

 **BODEGA NORTON** This fine old Mendoza winery mixes 19th-century charm with modernity and offers a wide range of tourist experiences. Ruta Provincial 15, km 23.5, 5509 Perdriel, Mendoza +54 26 14 90 97 00 | www.norton.com.ar

 **BODEGA FAMILIA SCHROEDER** A Patagonian winery that has done much to attract wine tourists, boasting a dinosaur cave, art gallery, and tasting opportunities. Calle 7 norte, 8305 San Patricio del Chañar, Neuquén +54 29 94 89 96 00 | www.familiaschroeder.com


 **PULENTA ESTATE** It's worth making an appointment to visit one of Argentina's most highly rated producers. Ruta Provincial 86, km 6.5, Alto Agrelo, 5509 Luján de Cuyo, Mendoza | +54 26 14 40 00 66 | reservas@pulentaeate.com www.pulentaeate.com

 **FAMILIA ZUCCARDI** With restaurants and visitor centers in Maipú and the Uco Valley, Zuccardi takes wine tourism seriously, from tastings to cookery courses to balloon trips. Ruta Provincial 33, km 7.5, 5531 Maipú, Mendoza +54 26 14 41 00 00 | www.casadelvisitante.com

 **TRAPICHE** Another of Mendoza's most established producers, Trapiche welcomes visitors to its restored Florentine-style mansion in Maipú and its exciting new venture near Mar del Plata on the Atlantic coast. Nueva Mayorga s/n, 5513 Maipú, Mendoza +54 26 15 20 76 66 | www.trapiche.com.ar

 **CAVAS Y BODEGAS WEINERT** Weinert offers a taste of the more classical Argentinian style of winemaking, with a tour of the cellar, built in 1890, and an extensive tasting. San Martín 5923, 5509 Luján de Cuyo, Mendoza +54 26 14 96 46 76 | www.bodegaweinert.com

 **BODEGA SALENTIN** Dutch-owned Salentein offers the award-winning gastronomic and cultural Killka Space, featuring art galleries, a restaurant, and an auditorium, as well as a guesthouse and stunning winery architecture. Ruta Provincial 89, Los Arboles de Villegas, Mendoza +54 26 14 41 10 00 | www.bodegasalentein.com

 **BODEGA RENACER** A Mendoza winery specializing in *passito* wines, among other things, Renacer has one of the best wine-tourism programs, even offering visitors the chance to blend and bottle their own wines. Brandsen 1863, 5507 Luján de Cuyo, Mendoza +54 26 15 24 44 16 | www.bodegarenacer.com.ar



Algodon Wine & Golf Lodge at Algodon Wine Estates

Affordable luxury and prestige in Argentina

Inspired by the distinctive style and glamour of the Cotton Club days, an era when travel and leisure were synonymous with culture and sophistication, Algodon represents the modern-day equivalent in an active, global lifestyle. Taken from the Spanish word for cotton, Algodon signifies a clean and pure appreciation for the good life, a sense of refined culture, and it is ultimately a destination where the best elements of the past and the present meet.

Algodon Wine Estates, Wine and Wellness Resort

Algodon's country vineyard estate—in San Rafael, Mendoza—exudes authentic Old World charm reminiscent of Argentina's golden age, when the bohemian lifestyle was thriving. Nestled

deep within wine country, this wine, wellness, culinary, and sport resort serves as a lovely and elegant retreat that appeals to explorers, adventurers, and lovers of gourmet food and wine.

Guests enjoy internationally award-winning lodging, vineyard and winery tours, and an award-winning restaurant, as well as championship tennis and golf that literally play through lush vineyards.

The boutique eight-suite hotel was inspired in design by the traditional Argentinian *estancia*. Each lodge offers warm and comfortable accommodations, as well as access to wraparound outdoor patios with delightful vineyard views.

The property's restaurant typifies the best in traditional Argentinian gourmet fare and provincial atmosphere, offering

THINGS TO DO

TANGO PERFORMANCES AND LESSONS, BUENOS AIRES

Speak to Algodon Mansion's concierge to arrange tickets to the finest tango performances and lessons in the city.

POLO MATCH AND LESSON, BUENOS AIRES

Experience the tradition of Argentina, where polo is a way of life! Buenos Aires's exclusive La Marina Polo Club offers private polo lessons, guided by real polo players.

LOCAL WINERIES TO VISIT, SAN RAFAEL

San Rafael is home to many family wineries that offer wine tours and tastings.

CANON DEL ATUEL, SAN RAFAEL

The river canyon is a major tourist attraction, offering white-water rafting, canoeing, hiking, rock climbing and many other recreational activities.

LAS LEÑAS, A TWO-HOUR DRIVE FROM SAN RAFAEL

Head to Las Leñas for arguably the best skiing in all of South America, serving as the summer choice of the US, French, and Swiss Olympic ski teams.

mouthwatering dishes prepared with only the freshest local ingredients, including an eclectic variety of fruit and vegetables, olive oil, and other simple essentials. The fine wines born of Algodon's vineyards and winery are an essential addition to each meal.

At the heart of the estate, you'll find a world-class winery, available for guided, interactive tours and tastings. Algodon's winery has received international accolades for Algodon Fine Wines, crafted from vines dating back to 1946. Algodon's superior wines embody complex but easily appreciated qualities that appeal equally to international connoisseurs, aspiring aficionados, and great wine devotees.

Exciting local excursions near the property include world-class skiing at Las Leñas, horseback riding, mineral baths, white-water rafting, four-wheeling, zip-lining, mountain climbing and biking, hiking, recreational fishing, and much more.

Algodon Wine Estates, Private Vineyard Estates

This is wine, wellness, and vineyard living at its absolute best! Wine lovers from around the world have been drawn to Algodon Wine Estates to realize their winemaking dreams. The 2,050-acre (830ha) luxury real-estate development features more than 350 estate lots (from 0.5 to 7 acres), accessibly priced, for private sale and development. Located in the breathtaking San Rafael, Mendoza, here you'll enjoy stunning scenery and gorgeous weather year-round in a community that offers everything wine country should be, at a fraction of the cost of comparable properties in Napa, Tuscany, or Provence. Enjoy luxury vineyard living and world-class wine production, and leave the winemaking to Algodon's world-class winemakers.

Algodon Mansion, Buenos Aires

This Relais & Châteaux member hotel embraces an understated sophistication that exemplifies the Algodon motto: "Enjoying the Good Life." The stately mansion is situated in the heart of the city's most elegant residential neighborhood and caters to all tastes. The 1912 landmark building is in the French Classical style and has



Algodon Mansion, Buenos Aires

been impeccably restored yet reimagined with contemporary flair.

The mansion's luxury suites offer the most exclusive comforts in design, technology, and amenities. Suites overlook a shaded residential street, as well as an exquisite six-story interior light well that features a cascading waterfall descending to the lobby.

The main floor of the hotel features an elegant restaurant and wine bar serving the finest Argentinian wines and charcuterie. The wine bar's intimate setting opens to a covered outside dining patio with a crackling fireplace.

On the rooftop, guests enjoy a luxury spa, as well as a lounging pool and an open-air cigar bar and lounge.

Just a stroll away from the city's main shopping boulevards of Alvear, the neighborhood's broad tree-lined avenues, fashionable boutiques, high-end restaurants, cafés, art galleries, and opulent belle époque architecture have together earned Buenos Aires the epithet "The Paris of South America."

Algodon Group

Algodon Mansion
reservations@algodonmansion.com | +54 11 353 077 77

Algodon Wine Estates, Wellness Resort
reservations@algodonwineestates.com
+54 260 442 9020 ext 18

Algodon Wine Estates, Real Estate Inquiries
rstea@algodongroup.com | +1 212 739 7669



URUGUAY: SMALL IN SIZE, BIG ON WINE

Sometimes overlooked in favor of its larger, more famous neighbors, little Uruguay is upping the stakes in diversity of grape varieties and terroirs, putting it in the big league of South American wine producers and bringing it to the attention of enophiles around the world, who are discovering the delights of its full-bodied reds and cool-climate whites

It may, in comparison with its two massive neighbors, be small in size, with a population of just 3.5 million, but when it comes to wine, Uruguay has become one of South America's most important producers, coming fourth in terms of volume behind the regional giants of Argentina, Chile, and Brazil.

It's an important consumer of wine, too—which is really just another way of saying that the Uruguayans love to drink wine, and always have. The fermented grape finds its way into every social occasion, and in recent years, the quality of the local supply has grown better and more diverse than ever before.

One of the ways in which Uruguayan wine has moved on is in the discovery and planting of new terroirs, and in the understanding of which grape varieties are best suited to grow where. Just a couple of decades ago, Uruguayan wine was dominated by one variety, Tannat, in one region, Canelones, near the capital Montevideo. But now, the potential of Tempranillo, Chardonnay, Cabernet Franc, Viognier, and Albariño is being realized from Salto in the northwest, to the cool-climate coastal hotspot of Maldonado in the south, to the Montevideo region close to the capital city.

An alliance of 15 producers has put together a very useful and detailed website (www.uruguaywinetours.com), giving information on which wineries to visit, enabling you to draw up an itinerary and make reservations. But given that most visitors to the country will pass through the capital and its international airport at some point, it would be logical to begin any journey

along Los Caminos del Vino (the wine roads) of the Montevideo region. Set amid woodland at the source of the Meililla River, Bodega Bouza is an attractive Bordeaux-château-inspired, family-run winery built in 1942, with a fine restaurant and a collection of classic cars to enjoy after a wine tasting (www.bodegabouza.com).


The next stop is Canelones, a region of gently rolling hills just 35 minutes north of Montevideo that plays host to most of Uruguay's best-known and longest-established producers. A tour of the Pizzorno family's facilities includes a tapas lunch, while relative newcomer Artesana Winery is a good place to sample some of Uruguay's legendary beef alongside a vinous specialty that is unusual for Uruguay—Zinfandel (www.pizzornowines.com; www.artesanawinery.com).

The fabulous beaches, boutique hotels, and restaurants of Punta del Este make it one of South America's most in-demand holiday locations. The Playa Vik José Ignacio, a modernist private retreat right on the beach in the village of Faró José Ignacio, makes a luxurious base for an exploration of Uruguay's most fashionable wine region, Maldonado (www.playavik.com). Bodega Garzón is now the prime mover here, a 4,000ha (9,900-acre) property at the top of a gorge, with rolling terraces devoted to olive oil and vines plus a 120-seat restaurant. Options for tours include a balloon ride over the estate, a Uruguayan barbecue experience, and even participation in the olive-oil harvest—all accompanied by delicious cool-climate wines, including some of the best Albariño outside Galicia. ■



WINERIES TO VISIT

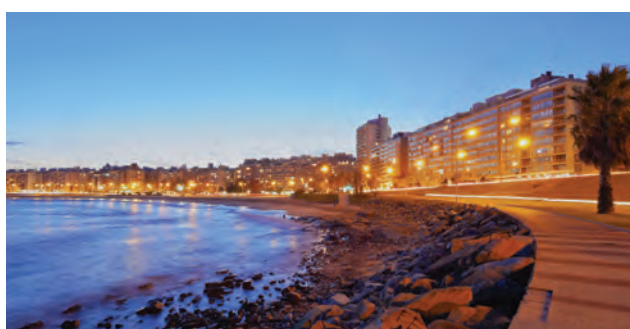
 **BODEGA GARZÓN** Argentinian billionaire Alejandro Bulgheroni's vast project in the fashionable Maldonado region near Punta del Este has a diverse range of tours, tastings, and foodie experiences on offer.
Garzón, Maldonado, Departamento de Maldonado
+598 42 24 40 40 | www.bodegagarzon.com

 **ALTO DE LA BALLENA** A visit to the Ballena vineyards, planted on a rocky slope in the Sierra de la Ballena, just 9 miles (14km) from the Pacific coast and the resort of Punta del Este, gives visitors the chance to appreciate both artisanal production and magnificent views.
Ruta 12, km 16,400, Sierra de la Ballena, Maldonado
+598 94 41 03 28 | visitas@altodelaballena.com
altodelaballena.com

 **VIÑEDOS DE LOS VIENTOS** Located where the Río del Plata estuary meets the Atlantic, this family-owned boutique winery's proud Italian roots are fully on display in the kitchen, a natural end-point for a tour and tasting.
Ruta 11, km 162, Estación Atlántida | +598 43 72 16 22
info@vinedodelosvientos.com | www.vinedodelosvientos.com

 **ESTABLECIMIENTO JUANICÓ** Uruguay's largest winery is a national monument, and its historic buildings—including some built by the indigenous Guaraní peoples centuries ago—and 200ha (500 acres) of natural park and vineyards are a deservedly popular attraction.
Establecimiento Juanicó s/n, 90400 Juanicó, Canelones
+598 94 84 74 82 | visita@juanico.com | www.juanico.com

 **BODEGA CARRAU CERRO CHAPÉU** One of Uruguay's oldest producers has a fine old bodega in Montevideo, plus a splendid modern cellar right up on the far northern border with Brazil. Both are well worth a visit.
César Mayo Gutiérrez 2556, 12400 Montevideo
+598 23 20 02 38 | www.boedgascarrau.com



PLACES TO EAT AND STAY

■ Posada Campotinto

A Tuscan-inspired guesthouse in the hills of Canelones wine country, with fine views and a well-regarded restaurant, plus activities such as wine tastings and tours and horse-riding. Caminos de los Peregrinos, Departamento de Colonia +598 45 42 77 44 | www.posadacampotinto.com

■ Casa Chic

Casa Chic has a delightful five-star guesthouse in Canelones and airy, bright, luxurious beach houses in José Ignacio on the Atlantic coast—both are well situated for touring wine country. www.casa-chic.com

■ Carmelo Resort & Spa

Set amid pine and eucalyptus forests on the banks of the Río del Plata, with views of a neighboring vineyard, plus four acclaimed restaurants, the Carmelo is the perfect base for exploring the wineries of the Colonia region. Ruta 21, km 262, 70100 Carmelo, Departamento de Colonia +598 45 42 90 00 | www.carmelo.hyatt.com

■ Parador la Huella

Chef Alejandro Marales's beachside restaurant in trendy seaside José Ignacio is highly regarded for its grilled meat, seafood, sushi, and excellent wine list. Calle de Los Cisnes, 20402 José Ignacio, Departamento de Maldonado | +598 44 86 22 79 | www.paradorlahuella.com

■ La Bourgogne

A refined, classical French restaurant, surrounded by lovely gardens in the backstreets of Punta del Este, where Burgundy native chef Jean-Paul Bondoux makes the very most of superb local and seasonal ingredients. Ave Pedragosa Sierra, 20100 Punta del Este, Departamento de Maldonado | +598 42 48 20 07 | www.labourgogne.uy

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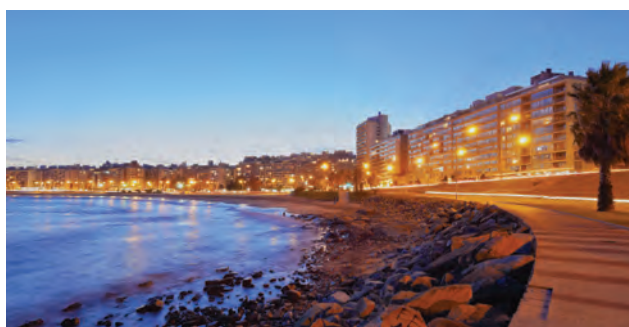
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THE GEM OF URUGUAY



A family-run winery on the outskirts of Montevideo, Bouza focuses on producing high-end wines on a small scale. By being loyal to the terroir, honest with each vintage, and careful in the winery, the Bouza family has managed to produce distinguished wines recognized for their high quality and individuality, both nationally and internationally.

The Bouza family entered the world of wine in 1999, with the purchase of a 35-year-old vineyard in Las Violetas, Canelones. Together with Eduardo Boido, the winemaker, they set out a very clear objective: nothing but the highest quality. In the beginning, without a physical winery, they made their first few vintages at their colleagues' wineries. By 2001, they found a beautiful property in Montevideo, just 15 miles (24km) away from the vineyard in Las Violetas. They restored the old winery and planted new vineyards, unveiling the magnificent landscape of a wonderful estate that had been abandoned for many years. The tiny size of the winery fit perfectly with their plans: small production, high quality. Only about 140,000 bottles are produced at Bouza each year.

Five grape varieties are grown in these two vineyards in the south of Uruguay: Albariño, Chardonnay, Merlot, Tempranillo, and the country's signature grape, Tannat. Albariño and Tempranillo, both Spanish grapes, have been planted due to the Bouza family's love of their motherland.

In the spring of 2010, seduced by the beauty of the site and encouraged by their belief in its great potential for vine growing, the Bouzas started to plant vineyards in Pan de Azúcar, in the east of the country.

Very close to the sea, in front of the Cerro Pan de Azúcar, the

vineyard benefits from a great maritime influence. The bedrock that formed the soil over which the vineyard is planted is a rock related to granite, syenite, characteristic of Sierra de las Ánimas hill range. Syenite is a rare rock, making it a peculiarity of this terroir. The varieties in this vineyard are Riesling, Chardonnay, Pinot Noir, Merlot, and Tannat, comprising approximately 7.5ha (18.5 acres).

Besides tasting wines of outstanding quality, Bouza also offers visitors the possibility of taking a wine tour and experiencing firsthand the astonishing landscape that is just 15 minutes away from Montevideo port.

At the winery, guests can dine at a wine-focused restaurant that offers gourmet cuisine. Visitors will be guided by the sommelier through a range of wines, varieties, and vintages to be matched with delicious food.

Nature lovers can walk through the vineyards and vegetable garden admiring native and exotic flora while they spot birds, otters, and lambs on the property.

Car and motorcycle enthusiasts can travel through history admiring the vintage car museum with more than 30 perfectly restored vehicles—both four wheeled and two—from the 1920s on. Always working and developing something new at the estate, the family is also currently restoring an English railroad wagon from 1929 in the garden beside the winery.

Bouza

Camino de la Rendicion 7658 Bis, Montevideo
visitas@bodegabouza.com
+598 2323 4030 | +598 95 400 030
www.bodegabouza.com

BOUZA
VINOS UNICOS



TERROIR TREASURES IN URUGUAY



RESTAURANT

Celebrity chef Francis Mallmann is famed for his creative use of the wood-fire cooking traditional in Uruguay, and the menus that he has developed as culinary director for Bodega Garzón's sleek, modern restaurant revolve around this ancient technique. Top-quality seasonal, local produce is celebrated in a wide range of regional dishes given an innovative twist. Colinas de Garzón's superb extra-virgin olive oils also feature. The expert sommelier can recommend wine pairings for each course, selected from the estates and other Alejandro Bulgheroni Family Vineyards around the globe. Floor-to-ceiling windows afford spectacular views of the surrounding vines and the hills beyond. A meal here is a memorable experience in every way.

Located in a fantastic setting 525ft (160m) above sea level in the Garzón hills, Bodega Garzón is considered the most extraordinary wine estate in Uruguay.

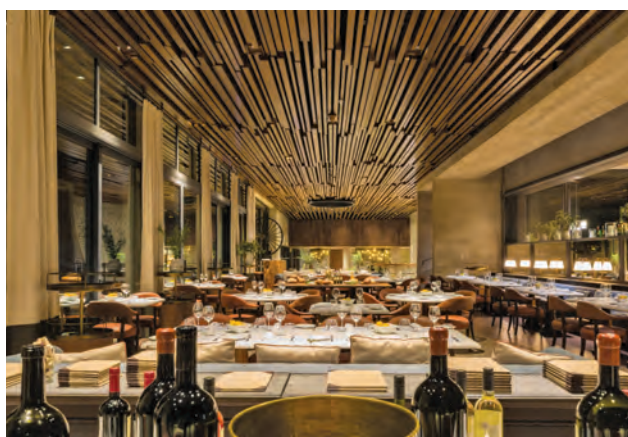
With the advice of international enologist Alberto Antonini, the hills were planted with a complex network of vineyards that produce wines with a strong identity, expressing the inimitable character and features of the Garzón terroir.

Currently there are more than ten varieties planted (Tannat, Pinot Noir, Merlot, Petit Verdot, Cabernet Franc, Marselan, Albariño, Viognier, Sauvignon Blanc, and Pinot Grigio, among others) on a total of 220ha (545 acres) spread across 1,150 plots, with substantial differences in the slope of each terrain, as well as in microclimate, orientation, humidity levels, sun exposure, and soil characteristics.

Strikingly modern, it will be the first sustainable winery built outside North America to be awarded a LEED (Leadership in Energy & Environmental Design) certification. It also follows the stringent sustainability requirements of the United States Green Building Council (USGBC). It is the aim of Bodega Garzón eventually to obtain a “green” building certification for all its facilities, which would be unprecedented in the world.

Wine lovers are invited to take part in a range of very special experiences among the vineyards and olive groves surrounding the Bodega Garzón winery and extra-virgin olive oil boutique production plant. These range from guided vineyard and winery tours with tastings, to a traditional *asado* (barbecue) served in an olive grove and gourmet picnics in the hills, and from a hot-air balloon trip over the estate, to participating in the olive harvest that takes place from March to May.

Bodega Garzón wines have received over 125 international awards in just five years, including more than 40 distinctions in 2016. Their juicy, spicy Tannat was recognized as the best of its type in the world in 2013 and 2016, followed by a gold medal at the International Wine Challenge in 2017, firmly establishing it as an icon of Uruguay's emblematic grape.



Bodega Garzón

Ruta 9, km 175, Garzón, Maldonado
+598 4224 4040
www.bodegagarzon.com



WINERIES TO VISIT

 **GOLAN HEIGHTS WINERY** The pioneer of Israeli wine's modern quality revolution in the 1980s, Golan Heights Winery offers a range of tours at its attractive headquarters, including a 4x4 tour of the vineyards.
Golan Heights Winery, Katzrin 12900 | +972 469 684 35
winetour@golanwines.co.il | www.golanwines.co.il

 **PELTER WINERY** Another leading Golan Heights producer, Pelter Winery is the work of Australian-trained Tal Pelter and his brother Nir. It's open every day for visits, and you can also have a meal in this beautiful setting if you book in advance.
Ein Zivan, Golan Heights | +972 542 486 663
winery@pelterwinery.co.il | www.pelterwinery.co.il

 **FLAM WINERY** In delightful surroundings in the peaceful Judean Hills, 15 miles (24km) from Jerusalem, this small, family-run winery welcomes visitors by appointment for tastings and workshops accompanied by cheese and freshly baked bread.
Yaar Hadkdoshim, Eshatol | +972 299 29 923
info@flamwinery.com | www.flamwinery.com

 **YATIR WINERY** This winery, built at the foot of a 3,000-year-old Israelite fort, is a pioneering joint venture between local vine-growers and Carmel Winery, and has highlighted the potential of the southern desert region Negev.
Yatir Winery, Tel Arad | +972 528 308 196
y_yatir@zahav.net.il | www.yatirwinery.com

 **TZORA VINEYARDS** This producer has strong links to the Tzora kibbutz in the Judean Hills, of which the late founder, the much-admired Ronnie James, was a member. Master of Wine Eran Pick is now in charge. Wine tastings are by appointment.
DN Shimshom 99803 | +972 299 082 61
info@tzoravineyards.com | www.tzoravineyards.com

ISRAELI WINES: FROM BIBLICAL VINES TO MODERN TIMES

Amphorae containing wines from this region were brought to Rome in ancient times, and winemaking again flourished during the Crusades, but modern Israeli viticulture dates back only as far as the late 19th century.

Until the 1980s, kosher sacramental wine was the priority; since then, boutique wineries, employing mainly French rootstock and New World expertise, have flourished, producing some exceptional vintages and welcoming wine lovers to their cellar doors

Ancient yet new... What's true of the modern state of Israel is equally true of its wine industry. The many references in the Old Testament confirm that wine—and vineyards—were an important part of the culture of the Holy Land in biblical times. And yet the history of the modern Israeli wine industry is largely confined to the past 30 years.

Today, however, the five registered regions of this small, thin country, which extends 263 miles (424km) in length, are home to a thriving industry of boutique producers, most of which serve an increasingly sophisticated domestic wine trade.

Perhaps the easiest way to experience Israeli wine is to turn to one of the specialist wine tour operators in the country. Israel Wine Tour, for example, offers a range of one-day visits to single regions, such as the Judean Hills, Carmel, the Golan Heights, or the South, but also has a multiday trip that combines the best of the Golan Heights and Galilee (www.israelwinetour.co.il), while Israel Wine Journeys (www.israelwinejourneys.net) offers a similar range of personalized tours to the country's best boutique producers.

Independent travelers, however, might want to get their hands on a copy of *The Wine Route of Israel* (Sacks and Montefiore; fourth edition 2015), which features comprehensive details on an A–Z of Israeli producers, as well as plenty of information on the history and current trends of the country's wine scene. The website www.wineisrael.com is also a mine of information on Israeli producers.

However you structure your trip, it's a good idea to begin an exploration of Israeli wine culture with a visit to one of the pioneers of modern Israeli quality wine, Golan Heights Winery, which, particularly with its Yarden label, has retained its position at or near the top of the country's vinous hierarchy. With a location in the Golan Heights region in the north of the country, the company has also led the way in wine tourism. Here you can enjoy spectacular views of the undulating vineyards by taking a tour in a 4x4 vehicle, or participate in the Gourmet Experience that includes a meal in their wine cellar (www.golanwines.co.il).

Another historic and prominent producer, Carmel Winery, was founded in 1882 with the considerable help of one Baron de Rothschild. The company, for years the dominant player on the Israeli wine scene, offers a range of comprehensive tours of its original cellars in Zichron Ya'acov at the southern end of the Carmel mountain range, about 22 miles (35km) south of Haifa, and provides a fascinating insight into the history of Israeli wine.

In Binyamina, a visit to Tishbi Winery offers a gastronomic experience that goes far beyond the producer's ever-improving wines. As well as two restaurants (one at the winery in Binyamina, the other in Zichron Ya'acov), it offers tastings of its wine jellies and pairings with Valrhona chocolate. This is but one of the many fine kitchens tucked away in wineries or near vineyards throughout Israel's wine country—from the fabulous Muscat Restaurant in Mizpe Hayamim Spa Hotel in Rosh Pina in Galilee, to the slickly modern, wine-focused Cramim Hotel, located in the Judean Hills. ■



PLACES TO EAT AND STAY

■ Cramim Hotel

Cramim is Hebrew for “vineyards,” an appropriate name for this beautiful modern hotel 15 minutes from Jerusalem amid the boutique wineries and countryside of the Judean Hills, with its own patch of vines and a fine restaurant.

Kiryat Anavim 997, Kiryat Anavim 90833 | +972 254 898 00
www.isrotelexclusivecollection.com/kiyrat_anavim

■ Tishbi Estate Winery

Offering chocolate and wine-jelly tastings, as well as tours of the winery itself, Tishbi has two well-regarded restaurants: one in Zichron Ya'acov, the other at the winery in Binyamina. Tishbi Winery Restaurant, Binyamina-Giv'at Ada

+972 463 802 23 | www.tishbi.com

■ Mizpe Hayamim Spa Hotel

In a beautiful, tranquil setting with views over Galilee, luxurious rooms, and facilities including a fine restaurant, this is a great base for exploring the northern Israeli wine country. Rosh Pinna 12000 | +972 46 99 45 55

www.mizpe-hayamim.com

■ King David Hotel

Israel's grandest hotel, in the heart of Jerusalem, is still one of its finest. A luxurious base for touring the Judean Hills, it also hosts one of the country's smartest restaurants, La Regence. King David 23, Jerusalem 94101 | +972 262 088 88
www.danhotels.com

■ Pastoral Hotel Kfar Blum

A charming hotel set in a kibbutz in the Hula Valley in Upper Galilee, ideally situated for exploring northern Israel's wine regions and offering a bar, restaurant, swimming pool, and various wine-related tours and activities.

Kfar Blum | +972 468 366 11 | pastoral@kblm.org.il



EXPLORE THE JUDEAN HILLS

The Judean Hills is one of the world's newest and most interesting quality wine regions, yet it is set in one of the most ancient wine-producing areas on earth. It is located where elevations rise sharply to the west of Jerusalem. Here, in the past two decades, artisan winemaking has taken firm root.

Most vineyards are small and lie within protected nature reserves interspersed with forests. Some vineyards lie in wadis (valleys); others are on terraces following the contours of the winding slopes. There is a wild ruggedness to the area: *Garrigue* may be found in small clumps, and in the spring, Mediterranean herbs mingle with wild flowers. Crumbling, man-made terraces and ancient limestone presses give an insight into the long winemaking history of this area. It is a beautiful place to hike, picnic, or walk amid the vineyards.

The climate is Mediterranean, with warm dry summers and cold wet winters, and elevations rise from 600 to 800m

(1,970–2,225ft). The Judean Hills are only 40–50km (25–30 miles) from the Mediterranean Sea, and they benefit from the sea winds that blow cool from the west. Soil tends to be very shallow, and the topsoil is terra rossa clay on a bedrock of limestone. The vineyards are well drained and rich in minerals, while the fossils unearthed here underline the history of this area over millennia.

Wines from the Judean Hills show an elegance, spiciness, and minerality, conveying the character of the region.

Wineries

An exciting new development in the region occurred when four leading wineries combined into a group called the Judean Hills Quartet, with the objective of telling the story of this terrior. Together, they showcase the quality and variety of Israeli wine today and are united in leading Israel to new levels of excellence.

The Judean Hills Quartet



Eran Pick MW (Tzora Vineyards), Gilbert Eli Ben Zaken (Domaine du Castel), Doron Ravhon (Sphera Winery), Golan Flam (Flam Winery)

Domaine du Castel is a family-owned winery that has set standards for style and quality in Israel. The owner, Eli Ben Zaken, was the founding father of the Judean Hills renaissance and the man who brought worldwide recognition to Israeli wine. His beautiful new winery is at Yad HaShomona, not far from the main Tel Aviv–Jerusalem Highway.

Flam Winery is owned by Israel's premier wine family. The Flams are second-generation winemakers, and all the family members share management of the winery, lavishing it with attention to detail and quality. Their winery is situated close to

the Tel Aviv–Jerusalem Highway at Yaar Hakdoshim, Eshtaol.

Sphera, a winery at Givat Yeshayahu and devoted solely to white-wine production, was founded by Doron Rav Hon. His winemaking philosophy is minimal intervention but maximum precision and delicacy. Sphera is at the forefront of the leap in quality achieved by Israeli white wines in recent years.

Tzora Vineyards is one of the pioneers of the Judean Hills region. Its winemaker is Israel's first Master of Wine, Eran Pick, who is dedicated to making terroir-driven wine from separate individual plots in a single vineyard.

The four wineries have contrasting personalities and different wine styles, but they share the unique terroir and are at the cutting edge of Israeli wine today. All can be visited, but you will need to book in advance.

Local recommendations

There are numerous hotels in the Judean Hills region, and it is easily accessible from both Tel Aviv, “the city that plays,” and Jerusalem, “the city that prays.” Cramim Spa and Wine Hotel is a wine-themed hotel at Kiryat Anavim. Two of the finest hotels in Jerusalem are the prestigious Mamilla Hotel and the historic King David Hotel, and both have excellent wine bars that specialize in fine Israeli wines.

Restaurants abound, and the local cuisine is bright, innovative, and currently flourishing. The Majda Restaurant is well worth a visit, and the famous Machneyuda Restaurant in Jerusalem is a lively place in which to savor the passion and creativity of Israeli chefs—best enjoyed with local wines, of course.



Domaine du Castel

The Judean Hills Quartet

Domaine du Castel | www.castel.co.il

Flam Winery | www.flamwinery.com

Sphera | www.spherawinery.com

Tzora Vineyards | www.tzoravineyards.com

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