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Orpheus & Bacchus

Special Holidays



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Cooking Retreat with Georges Gotrand

April 29- May 6, 2006
Le Faure, nr. Bordeaux, France



Born in Bordeaux, Georges Gotrand brings an innovative and stylish approach to cuisine, developed over a long career that started with Michel Roux and has included running his own restaurant, la Bonne Bouille in Bordeaux. Since 2001 he has been the resident chef at the Orpheus & Bacchus Music & Wine Festival.

In 2005 Orpheus & Bacchus ran the first cooking school under Georges to give guests the ability to create some stunning dishes – such as civet de canard, foie gras, croustillant d'asperges au basilic et parmesan, delices au chocolat au noisettes grillées - as well as a wide variety of soups, sauces and desserts. In 2006 emphasis will be on creating stunning dishes around fish and other seafood.

The reaction to this first event was, predictably, extremely positive. Overall impression – “fabulous”, “extremely pleased by the accommodation, the food and the hospitality of the hosts.” “Excellent!” “Good, relaxing, interesting, convivial.”

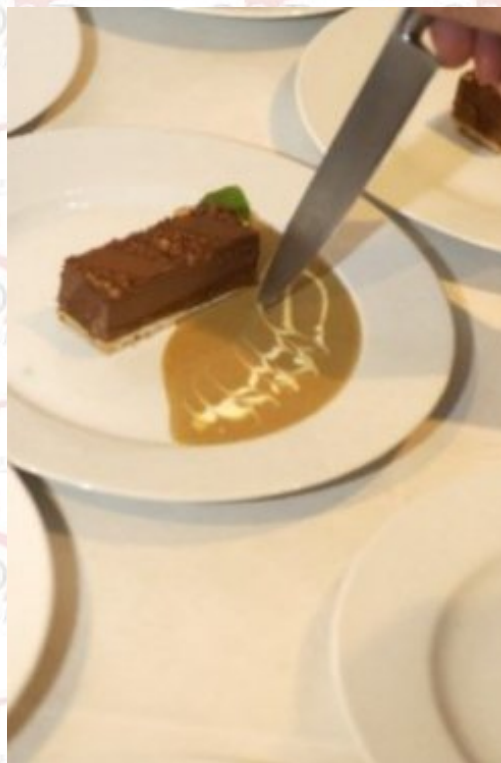
Time is also spent on product selection and wine choice and selection and guests will have the opportunity to visit a fromagerie, local markets and a top St.Emilion château, as well as outstanding local châteaux.

The programme will start on the Saturday evening with a welcome reception and dinner, the following days will have a "demonstration de cuisine" each morning (with guests taking turns as "sous chef"), followed by lunch and an afternoon visit. Each evening will feature aperitifs, followed by dinner. One evening we will dine out at one of the top St.Emilion restaurants. On the final Saturday there will be a visit to the famous Ste.Foy market followed by lunch at one of the top Ste.Foy restaurants, au Fil de l'eau, on the banks of the Dordogne, before departure in the afternoon to airports/station.

PRICE. £995 per person for 7 nights, inclusive of all meals, wines, en-suite accommodation, specific airport/station transfers. Travel not included. Maximum 16 guests, no single supplement. £100 per person reduction for double occupancy.

VENUE. Domaine du Faure, owned by Orpheus & Bacchus, is a restored 18th century estate set in 20 acres in the depths of peaceful French countryside, 25 minutes from St.Emilion, 50 minutes from Bordeaux.

TRAVEL. Low cost airlines operate to nearby Bordeaux or Bergerac Airports from Stansted, Gatwick (BA), Southampton, Bristol, Nottingham, Liverpool, Manchester. Eurostar/TGV from London to Libourne.



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WINE EXPERIENCES IN BORDEAUX

Thursday to Monday

April 20-24, September 21-25, October 19-23

Our first Wine Experience at Vendange time in 2005 was a great success, rated as exceptional by our guests. What makes these events special is the combination of visits to some of the most famous châteaux with visits to smaller châteaux owned by great and passionate and articulate wine-makers. These are highly personal wine tours, possible because Ian Christians, proprietor of Orpheus & Bacchus, has owned properties in the Bordeaux area since 1994. He is a Chevalier of the Confrerie of the Ste.Foy-Bordeaux Appellation.

From the time of your arrival until your departure, you will be immersed in the delights of the greatest wine-growing area in the world, with history that goes back hundreds of years.

You will visit famous châteaux such as Haut Brion, but you will also visit the châteaux of some of Ian's friends, expert winemakers in their own right – Guy Lignac, whose Grand Cru Class^{3/4} château is actually in the town of St.Emilion and has wonderful underground cellars in the limestone under the town - Stéphane Appelbaum, a most passionate and articulate communicator about the wines of St.Emilion and Bordeaux – Pierre Charlot, who makes wines in the Ste.Foy-Bordeaux Appellation that regularly win Coups de Coeur in the Guide Hachette.

Of course, you will eat and drink well! The restaurants are carefully chosen and we have our own chef, Georges, to cook for us each evening, when we have a guest viticulteur, whose wines we will drink. Wines will go back to the famous 1982 vintage. All this in a house- party environment, with like-minded and sociable guests.

Programme for Spring 2006.

Thursday afternoon: Arrival and pick-up at Bordeaux/Bergerac/Libourne. Aperitifs, presentation and overview of Bordeaux wine region. Dinner with wines.

Friday: Pessac-Leognan and Sauternes. A.M. Visits to Châteaux Charmes Haut Brion and Haut Brion. P.M. Visits to Châteaux d'Yquem and Caillou. Lunch in Sauternes.

Saturday: Médoc. Visit to Châteaux Lynch Bages, Pichon Longueville Baron, Brane Cantenac. Gourmet lunch at Restaurant St.Julien in St.Julien.

Sunday: St.Emilion. Visit to Château des Chapelains (Ste.Foy Bordeaux), then Châteaux Guadet St.Julien and Ch. Quercy. Lunch in the Square of St.Emilion.

Monday: Morning departure. (Optional visit with lunch to Ch. Monbazillac for late afternoon departures from Bergerac Airport £50 extra)

PRICE: £695 per person, inclusive of transfers, day visits, accommodation, all meals and wines, but excluding travel. Maximum number no. of guests 16. No single supplement. Please note autumn programmes may differ slightly due to vendange, details will be posted on website.

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