



Château Giscours

Grand Cru Classé en 1855 – Margaux

DISCOVER, SHARE, TASTE...



✧ Tours & tastings 2018 ✧

✧ Château Giscours ✧

Grand Cru Classé en 1855 - Margaux

Situated in the heart of a 300 hectares domain, the vineyard of Chateau Giscours includes 93 hectares in the Margaux appellation.

Giscours has a rich history dating back to the 14th century. Primarily a defensive tower overlooking “a wild and hostile” landscape. In 1552, Pierre de Lhomme, a rich Bordeaux draper bought the noble house of "Guyscoutz“, formed around a vast field. He planted the very first vines. The Wine adventure was running and the successors of this rich merchant made their contribution to a rich history through the centuries.

In the 19th century, under the leadership of the Promis, Pescatore and Cruse families Giscours dressed up in all its finery: transformation of the castle into a neoclassical palace, construction of a park with rare species by the landscape designer Eugene Bühler, modernization of production tools with the construction of huge farm buildings, including the "Ferme Suzanne".

In 1995, Eric Albada Jelgersma, a Dutch businessman became the president of the estate. He immediately began a meticulous reorganization of the vineyards and the renovation of farm buildings. He knew how to surround himself with a renewed team who is today managing the estate. The ambition of this new generation perfectly matches with the heritage of winemakers who turned this domain into a worldwide renowned classified growth.



»»» Tradition »»»

*« Un grand vin n'est pas l'ouvrage d'un seul homme,
il est le résultat d'une constante et raffinée tradition »*

Paul Claudel

»»» Classic Visit »»»

We are open from Monday to Saturday (November to March) and all days from April through October.

Visits by appointment only. Duration: approximately 1 hour

Visit with our professional guide who can adapt to the level and interest of the visitor. Different subjects can be proposed; discovery of the Chateau and its history, the vineyard, the terroir, the wine-making process...

Commented visit followed by a tasting of two wines. Three wines are tasted on weekends and on bank holidays.

Before or after visiting, the visitor can discover the vineyard, the Ferme Suzanne and the park with our Bordeaux breed cows.

The park is open for picnic! A bottle of wine and some glasses can be purchased at the boutique...

According to availability, we would like to suggest a tour at our other estate, Château du Tertre, also a Margaux classified growth. This property is situated in the village of Arsac within 6 kilometres from Château Giscours.

⌘ Themed visits ⌘

⌘ Gourmet visit « Wine and Cheese » ⌘

Private visit. Every day according to availability, by appointment.

Duration: 1 hour and a half. Prepayment required.

Private visit with our professional guide: discovery of the château, its history, its vineyard, the wine-making process, followed by a gourmet workshop: wine and cheese pairing with a tasting of three wines, bread and a selection of fine French cheese.

⌘ Entertaining visit « Wine Workshop » ⌘

Every day according to availability, by appointment (minimum 10 people)

Duration: 1 hour and a half. Prepayment required.

Visit with our professional guide through the vineyard and the wine-making facilities followed by a pedagogical and entertaining tasting course: discovery of the wine flavours and a tasting of different wines and vintages from the estate.



⌘ *Déguster* ⌘

« *Qui sait déguster ne boit plus jamais de vin, mais
goûte des secrets* »
Salvador Dali

Private visits

Every day according to the availabilities, by appointment only.

Duration: 1 hour and a half. Prepayment required.

Exclusive and customised visit with our professional guide. Whatever your knowledge about wine, wine lover, amateur or connoisseur, our team will suggest you a unique visit to discover the chateau, its history, its vineyard and the wine-making process.

After visiting the wine-making facilities, we will open the doors of the chateau and its private living-rooms for a commented tasting of three wines.



🍷 Rates 🍷

Classic visit:

During the week: 10€ / person – two wines tasted
On weekends and bank holidays: 12€ / person – three wines tasted



Private visit during the week:

- From 2 to 4 persons: 40 € per person
 - From 5 to 8 persons: 32 € per person
- Three wines tasted. Tasting in the Chateau.*

Bread and fine French cheese option (2 kinds): 6 € per person

Private visit on weekends and bank holidays:

- From 2 to 4 persons: 45 € per person
 - From 5 to 8 pax: 36 € per person
- Three wines tasted. Tasting in the Chateau.*

Bread and fine French cheese option (2 kinds): 6 € per person



Visit « Wine Workshop »:

30 € / person (minimum 10 people)

CONDITIONS

Visits only on appointment – for group reservations (> 8 persons) and themed visits we need a written confirmation (email) and a prepayment.

Visits are proposed in French, English and Spanish

In case you are running late our staff may decide to shorten the visit. If the delay exceeds 30 minutes the tour might be cancelled, this in order to respect the appointments with other visitors.

Our wines are available in our shop at the property. Information at our reception desk.

OPENING DAYS AND HOURS:

From April to October: 7 days / week

From November to March: from Monday to Saturday

The hospitality team welcomes you from 9.30 am to 12.30 pm and from 1.30pm to 5.30pm.



Giscours | EVENTS



CHATEAU GISCOURS

GRAND CRU CLASSE EN 1855 – MARGAUX



BED & BREAKFAST AT CHATEAU GISCOURS - IN THE FORMER HORSE STABLES (ECURIES)











RATES 2018

	From Monday to Thursday	From Friday to Sunday + Bank holidays
Single	155 €	165 €
Double	165 €	175 €
Triple	175 €	185 €

Wifi available



Breakfast is served between 7.30 am and 9.30 am



Check-in is between 2 pm and 5 pm



Check out is until 11 am



A guided tour and tasting will be offered during your stay.



CHATEAU GISCOURS
10 ROUTE DE GISCOURS
33 460 LABARDE

INFORMATION & RESERVATIONS

HOSPITALITY SERVICES:

TEL. +33.557.97.09.20

E-MAIL : RECEPTIF@CHATEAU-GISCOURS.FR

