

Golf and Gourmet France, Bordeaux and Aquitaine



July 8 to 16, 2022



The Schedule

Fri. July 8: Depart US JFK Air France Flt. 7 at 7.20 pm for Charles De Gaulle, Paris (overnight flight)

Sat. July 9: Arrive Paris (CDG) clear customs and immigration and connect Paris Montparnasse train at 08:24 arriving Bordeaux 11:42 Collect self-drive minivan. Transfer Pauillac for Chateaux Cordeillan Bages Hotel, Rest and enjoy an introduction to wine tasting at Cercle Lynch - Bages, and a guided tour of the famous Chateau Lynch Bages. Dinner at Cordeillan - Bages two-star gastronomic restaurant.

Sun. July 10: Breakfast at the hotel and golf at 10:00 on Golf du Medoc's Vignes Course, a links style course meandering through pine trees. *For those not golfing, a visit to the medieval town of St. Emilion to see it's golden buildings and stroll the town ramparts to the 13 century Chateau du Roi, and the towns abundant wine stores, craft shops and bakeries.* An evening of fine dining with Cordeillan Bages Chef Jean-Luc Roche and Grand table du Monde, beautifully paired with the fine wines of Bordeaux and a visit to the kitchen.

Mon. July 11: Breakfast and golf at 10:00 on the Châteaux Course at Golf Du Medoc, site of the French Open Golf Championship.

For others, bicycles available for a tour of the local countryside. Lunch at Julien Cruege (*Michelin) and a tour of historic Bordeaux with plenty time for boutique shopping. Dinner at Café Lavinal in the local village of Bages.

Tues. July 12: Breakfast at the hotel and after check-out today travel south to Biarritz. On route play Golf de Moliets at 10:30, designed by Robert Trent Jones Sr., a scenic, sandy, links- type course overlooking the Atlantic. *A pleasant stroll around the inland village of Moliets and a brisk walk along one it's fabulous beaches and the esplanade shops: or leave the golfers behind and head to Biarritz.*

After lunch at the club continue to Biarritz and check into the famed Hotel du Palais for four nights. At the hotel this evening, savor refined Basque cuisine with breath- taking views of the ocean at La Rotunda.

Wed. July 13: Breakfast and no golf today. *Relax at the hotel and join an adventure to Saint-Jean- de Luz, in the Basque country for a crisp glass Semillon white wine and a dish of local sardines at the Buvette de la Halle. Stroll the Rue Gambetta, visit the 15th century Eglise Saint-Jean-Baptiste church, the Maison Adam "pour veritable gourmandizes"* Seafood at Chez Albert on the Port Des Pecheurs.

Thus. July 14: Breakfast at the hotel and golf at 09:30 on Biarritz le Phare, built over a hundred years ago by Scot, Willie Dunn, site of the original Biarritz hole, which unfortunately, was washed away during a coastal storm. *Sightseeing or shopping at the elegant Place Clemenceau for Basque textiles and gourmet chocolate.* A special dining experience in town at the unique Les Rosiers "La Cuisine a quatre mains" After dinner, if you feel lucky visit the Casino for roulette.

Fri. July 15: Breakfast at the hotel and golf at 08:30 on Golf de Chiberta, one of France's best links designed by the legendary Tom Simpson. The remainder of the afternoon is free for last minute shopping. A farewell dinner together at the hotel's Michelin starred Villa Eugenie.

Sat. July 16: Early breakfast. Check out Hotel du Palais. Depart Biarritz/Bayonne (BIQ) Airport Air France Flt. 7655 at 11.00 am. Arrive Paris (CDG) at 12.30 pm connect to Delta Flt. 1020 departing 2.05 pm arriving JFK 4.20 pm.





The Chateaux Cordeillan Bages Céline de Labrousse, Maître de Maison, presents the property: This 17th century charterhouse with its works of art, located between the Gironde and the Atlantic Ocean, is the epitome of calm, awakening every sense. From its terraces, you can see the gardens with their vines and plants. In the dining room, young Jean-Luc Rocha, executive chef, enjoys playing with the fragrances and textures of the South West creating original yet comforting dishes. His cuisine is highly flavoured, contemporary and well balanced – breadcrumbs with seaweed and fine slices of cuttlefish, milk-fed lamb in a citrus viennoise with creamy broad beans and garden peas, with a ‘fraîcheur’. His idea is to give expression to the region as a whole so that its flavors and traditions are in harmony with the best wines from the Médoc and elsewhere. The bright guestrooms with their muted, timeless decor nestle amongst pine trees and lemon verbena bushes and offer utter tranquility. Unique in the world, this hotel, tucked away in the Gironde valley, takes full advantage of the know-how of Château Lynch-Bages and offers guests the opportunity to have a wonderful time with expert artisans to explore a whole range of different experiences.



The Hotel du Palais It is a well-known fact that the villa that houses the Hôtel du Palais in Biarritz, overlooking the Bay of Biscay, was built by Napoleon III for his stunning wife, Eugénie. Few travelers realize, however, that the Spanish-born beauty had been to Biarritz before, and that it was she who convinced her husband to visit the resort town in the first place. Today, the scarlet-and-cream-colored seaside villa still retains its grand heritage. Rooms are lavish and high ceilings create a breezy, destination-appropriate vibe. The La Rotonde Restaurant, amidst breathtaking views of the Atlantic ocean and the Biarritz Lighthouse, is where Executive Chef Jean Marie Gautier and his one-Michelin-starred team entertains the beau monde for special occasion meals with classic French cuisine. A regional signature dish is whole local sole pan-fried in butter and served with steamed potatoes. The Restaurant L'Hippocampe boasts one of the most beautiful views of Biarritz. Sitting poolside, guests can savor an endless array of seafood, light salads, grilled meats and delectable desserts during lunch and dinner. A standout dish is the sautéed squid served with candied tomatoes and stick potatoes. The extensive wellness facility, complete with a Guerlain spa and lounging areas with sea views, is the kind of enclave that Eugénie surely would have loved. La Eugénie is now the Hotel du Palais, an address of undeniable prestige, one of the last great palaces of international renown..





Golfon International Registration Form 2022

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Golf and Gourmet, Bordeaux and the Aquitaine, France . July 8 to 16, 2022

Terms: The cost per person, double occupancy is \$5894 (single occupancy add \$1595) (non-golfers deduct \$649) and includes:-

- Three nights Chateau Cordeillan-Bages, superior king bedrooms en suite with breakfast daily.
- Four nights Hotel Du Palais, Biarritz, veach/ocean view king bedrooms en suite with breakfast daily.
- VIP amenity with half bottle of Chateau Cordeillan-Bages.
- One seven -course dinner including drinks and a kitchen visit at Cordeillan-Bages gastronomic restaurant
- Wine tasting class at the Cercle Lynch Bages followed by a guided tour of the famous Chateau Lynch Bages and Vineyards
- Golf fees at five schedule courses
- Dinner at the Café Lavinal Bistro in the village of Bages
- Ground transfer by private mini-van with driver.
- Taxes and service on the above services.

A deposit of \$ 1250 per person is required to enroll. Cancellation within 45 days prior to departure will forfeit the deposit.

Register				
Passport Name		Hdcp		
Spouse/Partner		Hdcp		
Address		City	St	Zip
Tel Home	Tel Cell	email		
Club/course Occupancy		double	single	

Enclosed is my/our deposit in the amount of \$ (\$1450 per person) for Golf and Gourmet, France July 8 to 16, 2022

I/we, understand that final payment is due 45 days before departure, Tues. May 25, 2022.

Please print and complete this form and send with your deposit check, made payable to Golfon International
Mail to David Paterson, Golfon International, 4140 Spring Island , Okatie, SC 29909. or Fax to 803-712-5421

Please note: The undersigned has read the golf and activities schedule for the Golf and Gourmet, Bordeaux and Aquitaine, France, July 8 to 16, 2022 and agrees that their signature below represents their acceptance of the General Terms and Conditions

Signature (s)

Date

Please note credit card are subject to a 3.5% processing fee				
Credit Card Payment	MC	Visa	Amex	
Card #	Exp Date			Sec #
Name on card	Signature			Date

Please send information on the Golf and Gourmet , Bordeaux and Aquitaine France Tour, May 13 to 21, 2016 to our friends below				
Name				
Address		City	St	Zip
Tel Home:	Cell:	email		