



The Golf and Gourmet Schedule (notes in blue for non golfer activities)

Fri. August 10: Depart US - JFK for (CDG) Charles De Gaulle, Paris (overnight flight)

Sat. August 11: Arrive Paris (CDG) clear customs and immigration and connect Paris Montparnasse train for Bordeaux. 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 Café Lavinal restaurant.

Sun. August 12: Breakfast at the hotel and morning golf 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 at Café Lavinal and meet Chef, Gabriel Gette with dinner paired beautifully with the fine wines of Bordeaux.

Mon. August 13: Breakfast and morning golf 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 and a tour of historic Bordeaux with plenty time for boutique shopping. Dinner at Café Lavinal in the local village of Bages.

Tues. August 14: Breakfast at the hotel and after check-out today travel south to Biarritz. On route play Golf de Moliets, 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 for 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. August 15: 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 la grille de sardines. Stroll the Rue Gambetta, visit the 15th century Eglise SaintJean-Baptiste church, the Maison Adam "pour veritable gourmandizes" An early seafood dinner at Chez Albert on the Port Des Pecheurs.

Thus. August 16: Breakfast at the hotel and golf 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 Le Pim'Pi Bistro. After dinner, if you feel lucky, visit the Casino for roulette.

Fri. August 17: Breakfast at the hotel and golf 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 La Rotunda.

Sat. August 18: Early breakfast. Check out Hotel du Palais. Depart Biarritz/Bayonne (BIQ) Airport Air France Flt. 7659 at 11.20 am. Arrive Paris (CDG) at 12.50 pm. Connect to departing flights to the USA.









Château Cordeillan-Bages an intimate Chartreuse House along the route of the Médoc is a delight for hedonists is nestled in its vineyard setting on the edge of Pauillac, between the Gironde and the Atlantic. The main structure of the current chartreuse is a mansion dating back to the mid-19th century. Its two oldest turrets are vestiges of the first dwelling, built in the 17th century. Opened in 1989, the house has been a member of the Relais & Châteaux since 1991.

In a timeless décor with modern touches, Château Cordeillan-Bages is home to a hotel and a traditional restaurant. Set in lush gardens, the hotel itself boasts twenty eight inviting bedrooms and suites. From the terraces, you can quietly contemplate the vines whilst soaking up the verbena and pine fragrances that permeate the atmosphere. A wing of the seventeenth century chartreuse, the hotel exudes an aura of timeless calm, with resident's lounges, library and a twenty –five meter heated outdoor pool.

Restaurant Le Café Lavinal continues to stimulation of the senses. The five minutes walk from the hotel is where the hotel Chef brings out the very best in regional produce whilst offering an amazing dialogue between delicious cuisine and great wines. You can enjoy a traditional and generous French cuisine which follows the seasons. Inside, the decoration is inspired by the 1930s with red moleskin benches and the air of an old French bistro, while the terrace is offering a nice view of the village square. To complete the experience, our Head Sommelier offers wine lovers the opportunity to explore the exceptional collection of our cellar. You can tour of the nearby wine cellars and prestigious estates, workout in the swimming pool, sauna and fitness room, or immerse yourself totally in the epicurean experience of the art of wine as a way of life in the Médoc!

The Hôtel du Palais Biarritz, is a majestic property that was first built in 1854 by Napoleon III for his wife, Eugénie de Montijo. The renovation process has rejuvenated and embellished its original and unconventional splendor, respecting its history and legend while modernizing certain elements with the guest experience in mind. The hotel's unique furnishings, rare paintings, and refined tapestries reflect the palace's history.

Guests are always welcomed to the extraordinary Hôtel du Palais in Biarritz, whether they wish to cross the majestic threshold for a stay at the hotel, drink at Bar Napoleon III or lunch with the family at our fine-dining restaurant, La Rotonde. Guests can enjoy a truly magical experience during their stay, says Alessandro Cresta, general manager at Hôtel du Palais. During the renovation process, it's been of the utmost importance for us to preserve the rich heritage and DNA of the palace that makes it the perfect destination when visiting Biarritz and the Basque Country.

The hotel features 86 rooms and 56 suites with areas varying sizes elegantly decorated with a Second Empire Style that remains true to the original architecture and history as a Palace. Guest rooms on the top floor feature an extraordinary marine ambiance, highlighted by nautical themes reminiscent of cruise ships with rounded windows and portholes. Views of the Atlantic Ocean often capture too much of guests time and interest.



Golfon International Registration Form 2023 Golf and Gourmet, France August 10 to 18, 2023

Golfon International 4140 Spring Island Okatie SC 29909 Tel: 843-987-3511

Email: admin@golfoninternational.com Website: Www.golfoninternational.com

The cost per person, double occupancy is \$6895 (single occupancy add \$1595) (non-golfers deduct \$649) and includes:-

Three nights Chateau Cordeillan-Bages, 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 four -course dinner including drinks at Restaurant Café Lavinal

Wine tasting class at the Cercle Lynch Bages followed by lunch and guided tour of the famous Chateau Lynch Bages and Vineyards Golf fees at five schedule courses

Farewell dinner cocktils and dinner party at La Rotunda Restaurant, Hotel Du Palais.

Ground transfer by private mini-van or coach with driver.

Taxes and service on the above services.

A deposit of \$ 1725 per person is required to enroll. Cancelation within 45 days prior to departure will forfeit the deposit.

Registration

Name	Address	Zip
Spouse or Companion	Address	Zip
Tel # home	Tel # Business	
Email:	Email	
Golf Handicaps		

Enclosed is my/our deposit in the amount of \$ 1725 (per person) for Golf and Gourmet, France August 10 to 18, 2023

I/we, understand that final payment is due 45 days before departure, (July 1, 2023) Please print and complete this form and send with your deposit check, made payable to:-Golfon International and Mail to:- David Paterson, Golfon International, 4140 Spring Island, Okatie, SC 29909. or email to admin@golfoninternational.com

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Credit Card MC VISA AMEX			
Card Number	Exp Date	Sec#	
Name on Card	Signature	Date	