



CORK+COMPASS

BY WINE ENTHUSIAST

Bordeaux Vineyards and Vintages

with Jeff Porter

November 2-7, 2026





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5 Nights / 6 Days | November 2-7, 2026

Introduction

Cork + Compass Travel invites you to discover the legendary landscapes of Bordeaux, where the art of winemaking has been perfected over centuries. This intimate journey guides you through some of France's most celebrated appellations, from Pauillac to Saint-Émilion, where grand châteaux and storied vineyards define the region's heritage.

Led by Wine Enthusiast Writer-at-Large Jeff Porter, you'll gain insider access to acclaimed estates, savor unforgettable tastings, and meet the makers behind some of Bordeaux's most exceptional wines. With exquisite French cuisine and elegant châteaux stays along the way, this journey offers an exclusive exploration of Bordeaux at its finest.

Jeff Porter Writer-at-Large



Jeff Porter is a Writer-at-Large and Reviewer for the Wine Enthusiast Tasting Panel, where he oversees the technical evaluation of Northern and Central Italy, including Piedmont, Veneto, and Lombardy, as well as Slovenia and Switzerland. Porter's career is defined by his leadership at some of the world's most prestigious culinary institutions. He joined the Bastianich Hospitality Group in 2009 at the acclaimed Osteria Mozza before serving as Wine Director at the Michelin-starred Del Posto Ristorante in New York City. He eventually rose to Beverage Operations Director for the group, managing some of the most complex and valuable wine programs in the United States. Through the Court of Master Sommeliers, Porter cultivated a global expertise with a specific focus on the intersection of Italian viticulture and Bordeaux-influenced techniques. This dual perspective is a hallmark of his reviewing style, offering deep insight into the structural evolution and aging potential of classified growths and prestigious estates alike. In 2019, Porter expanded his influence through his travel docuseries, Sip Trip, and the launch of a private consulting firm. His portfolio includes curating beverage programs for elite destinations and venues, such as the Barclays Center and the Casa di Langa ecoresort in Piedmont. Traveling with Porter offers the Bottle Aristotle a rare opportunity to engage with a critic who views wine through the lenses of both a high-level sommelier and a strategic collector—ensuring an experience defined by professional rigor and unparalleled regional access.



Highlights



Exclusive Tastings: Enjoy private visits to renowned vineyards, including Château Lafaurie-Peyraguey and Château Smith Haut Lafitte.



Historic Sips: Sample wines from centuries-old vineyards made with traditional viticulture methods.



Personal Connections: Meet some of Bordeaux's most celebrated winemakers, personally introduced by your host, Jeff Porter.



Seasonal Cuisine: Savor classic French cooking at every provided meal.



Local Charm: Immerse yourself in the alluring villages of Pauillac, Saint-Émilion, and beyond.



Itinerary



Day 1: Bienvenue à Bordeaux

Arrive in Bordeaux and transfer as a group to your hotel set along the scenic Gironde estuary. Meet your Cork + Compass Travel expert Jeff Porter and fellow travelers, and journey a few minutes down the road to Château Lynch-Bages for a tasting of bold and innovative wines that exemplify the Pauillac region. Dinner this evening is at Château Beychevelle.

Included Meal: Dinner

Accommodations: Château Cordeillan-Bages

Wineries: Château Lynch-Bages

Day 2: Pauillac

Begin with a morning tasting at the esteemed Château Haut-Batailley, where elegant wines with fine tannic structure develop complexity and depth over time. Pause midday to enjoy an independent lunch in Pauillac and the opportunity to explore the town's charming cafés at your own pace. In the afternoon, continue for a tasting at the iconic Château Cos d'Estournel, founded in 1811 by Louis-Gaspard d'Estournel and located on 91 hectares of gravel and limestone-clay soil. Return to your hotel in the evening and gather for dinner at Café Lavinal.

Included Meals: Breakfast, Dinner

Accommodations: Château Cordeillan-Bages

Wineries: Château Haut-Batailley, Château Cos d'Estournel





Day 3: Saint-Émilion

Check out of Château Cordeillan-Bages and travel to the famed wine region of Saint-Émilion for a full day of exploration. Begin with a guided tour, tasting, and lunch at Château La Tour Blanche, where morning fog blankets the vineyards and aids in the development of noble rot. The afternoon offers tours and tastings at two distinguished estates: Château Lafaurie-Peyraguey, located over 70 meters above sea level and celebrated for its superb sweet wines, and Château Carbonnieux, known for exclusively producing dry reds and whites classified as Grands Crus Classés de Graves. Afterward, check in to your room at Château Léognan and gather for dinner at Le Manège.

Included Meals: Breakfast, Lunch, Dinner

Accommodations: Château Léognan

Wineries: Château La Tour Blanche, Château Lafaurie-Peyraguey, Château Carbonnieux

Day 4: Saint-Émilion

The morning begins with a tour and tasting at Château Canon La Gaffelière, where the clay and limestone subsoil has been planted with vines since Gallo-Roman times. Enjoy lunch and explore at your leisure in the medieval city of Saint-Émilion, then continue to Château le Puy, famed for its natural winemaking traditions. Your final tasting today is at the 17th-century Château Troplong Mondot, located at the highest point of the appellation and home to a dozen horses that roam up and down the vineyards. Return to Léognan, where you're free to enjoy dinner on your own and explore the area.

Included Meal: Breakfast

Accommodations: Château Léognan

Wineries: Château Canon La Gaffelière, Château le Puy, Château Troplong Mondot





Day 5: Bordeaux

Enjoy a guided walking tour of Bordeaux's historic city center and take in the grandeur of Quinconces Square, the stately exterior of the 18th-century Le Grand Théâtre, and the elegant façade of Place de la Bourse. Pause to savor a rum and vanilla-flavored canelé, the region's most famous pastry. After an independent lunch, visit the distinguished Château Smith Haut Lafitte for a tour of the vineyards and a tasting. Try to catch a glimpse of the shire horses ploughing the white wine vineyard's fragile slopes. In the evening, gather for a festive farewell dinner cruise aboard the riverboat Le Sicambre and admire the illuminated buildings along the Garonne River as you raise a toast to your journey through Bordeaux.

Included Meals: Breakfast, Dinner

Accommodations: Château Léognan

Wineries: Château Smith Haut Lafitte

Day 6: Au Revoir

Bid farewell to Bordeaux with a transfer to Bordeaux-Mérignac Airport for individual flights home.

Included Meal: Breakfast



Accommodations

Please note that these properties do not have elevators. All guest rooms are accessible only by stairs. For your convenience, luggage will be delivered to your room upon arrival. If you have mobility concerns or need additional assistance, please let us know in advance so we can ensure a comfortable stay.



Château Cordeillan-Bages

PAUILLAC

A beautifully restored 17th-century estate in the heart of Pauillac, Château Cordeillan-Bages invites guests to experience the perfect balance of heritage and modern elegance. Nestled amongst the prestigious vineyards of Bordeaux's Médoc region, this Relais & Châteaux property offers 28 bright and spacious rooms alongside peaceful gardens, a fitness center, heated outdoor pool, and sauna. The on-site Café Lavinal features seasonal French cuisine and a wine list with more than 1,800 bottles. **(2 nights)**

Château Léognan

BORDEAUX

Château Léognan, set amidst the vineyards and forests of Bordeaux's prestigious Pessac-Léognan appellation, offers a refined retreat where history and nature meet. This elegant estate pairs classic architecture with modern comfort, welcoming guests to 15 carefully designed rooms. A relaxing wellness area offers a sauna, hammam, and Nordic bath, while Le Manège restaurant, located in the former stables of the estate's draught horses, uses local produce to create creative French gastronomy. Limited number of one-bedded rooms, whether double or single occupancy. **(3 nights)**





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Pricing

Double Occupancy: \$9,250

Single Occupancy: \$10,700

Deposit: \$1,000

→ RESERVE YOUR SPOT

This tour is limited to 25 travelers.

What's Included

- ▶ All accommodations for the duration of the tour
- ▶ Meals as noted in the itinerary
- ▶ All sightseeing and visits as noted in each itinerary
- ▶ Expertise of Cork + Compass wine expert, travel director and local guides throughout the tour
- ▶ All gratuities for on-tour guides, drivers, hotel and restaurant staff as part of the group program
- ▶ All on-tour transportation, unless otherwise noted
- ▶ Quietvox listening devices to facilitate audibility on tour
- ▶ Assistance from an ATA professional travel team to assist with pre-trip questions, travel arrangements (including flights), extra hotel nights and other services
- ▶ Comprehensive pre-departure mailings and materials with information about the destination and what to expect on tour, including a suggested reading list

Have more questions?

Reach out to our travel management company.

✉ corkandcompass@academic-travel.com

*While we strive to follow the planned itinerary, changes may occur due to the unpredictable nature of travel. Rest assured that if any modifications are necessary, we are committed to delivering an exceptional experience of the same caliber. **Full terms & conditions are available online.***