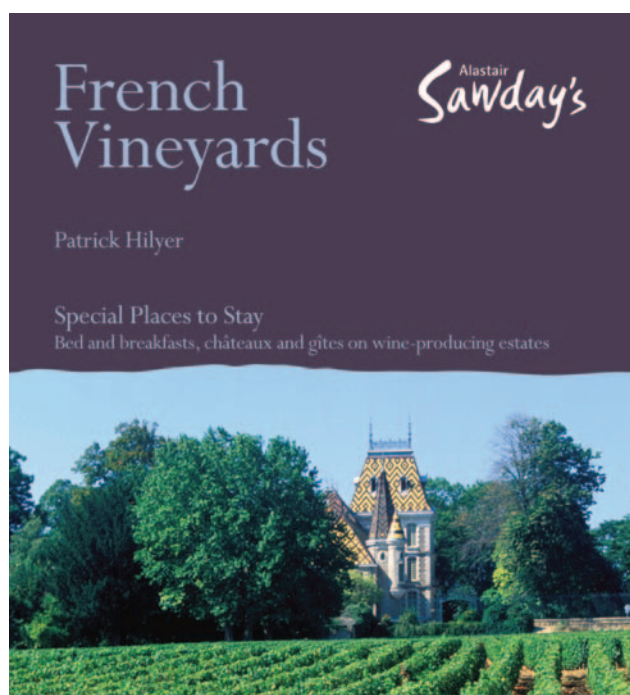




French Vineyards

Edition 1



At last! Sawday's releases un guide nouveau for the autumn and it's sure to be a corker – Special Places to Stay: French Vineyards. This guide will prove irresistible to wine-loving francophiles and anyone who fancies lazy days sauntering around La Belle France, quaffing, learning, meeting interesting owners with tales to tell, eating fine food and then staying over. There are gîtes, châteaux and B&Bs on wine-producing estates throughout the country and all have been inspected and found to be just right. So rev up the old deux chevaux (making sure there's room for a few crates), don your best battered straw hat and prepare to meander.

- Learn more about wine at Vinécole, a school created at Domaine Gayda, one of the hottest properties on the dynamic Languedoc wine scene. Smart cottages to stay in and an even smarter restaurant where you can practise your newly acquired skills
- Going with a group? Up to a dozen friends can share a stunning blue-shuttered farmhouse and, if you're there in November, join the celebrations for the harvest and this year's vintage, continuing long into the starry, Beaujolais night
- A French champagne producer who has planted 28 acres of vines in Hampshire? Discover more from your cultured hosts as you sample a different fizz with each course at dinner at an elegant and artistic house run by a delightful family

- Publication date: 1 Oct 2009
- 70 entries with colour photos
- Price: £19.99
- 1st edition
- ISBN: 978-1-906136-26-0
- Pages: 224
- Maps: 6

Facts & Figures

Over 70 entries with two-page descriptions and full colour photography
 Coffee table format
 Wine tasting notes with each entry
 Introductory notes to each region
 Edited by Patrick Hilyer, a restaurateur living in northern France

For all press enquiries including extracts, interviews and giveaways, please contact Sarah Bolton on 01275 395433 or sarah@sawdays.co.uk

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Château du Tertre

GIRONDE



The château surveys fifty-two hectares of cru classé vines on the low hill – the ‘tertre’ that gives the house its name. Much has changed since its 12th-century beginnings, when it formed part of the estates of the Lords of Arsac: during the 1700s, ownership passed to Pierre Mitchell, a wealthy Irish industrialist; then to Etienne Bussièere who built the Regency manor house. Inclusion in the famous classification of 1855 established Tertre’s reputation and once again they make great wines. The present owners have also transformed the first floor of the winery into a fabulous collection of suites.

Since 1997, the château’s destiny has been in the hands of Dutchman Eric Abada Jélgersma. A businessman, francophile and art lover, he is a passionate devotee of the region and the wines of Margaux (he’s also responsible for the 3rd growth Château Giscours in nearby Labarde). His professional team, led by fellow countryman

Marc Verpaalen, will put you at your ease and the welcome is as memorable and as splendid as the house.

From a tree-lined courtyard you enter the ground floor reception rooms of the winery. Honey-coloured stone walls and venerable oak ceilings evoke a timeless sense of permanence and the recent reconstruction work has not diminished the building’s charm. A grand dining room leads through to the drawing room and a broad staircase to the upper floor. Here are the bright and lofty suites, furnished with understated good taste. Huge roof timbers, exposed and white-painted, support high ceilings; tall windows cast a soft luminescence on embroidered bedspreads, polished antiques and magnificent paintings of the Flemish school. Joyful surprises are revealed in secret chambers: a daybed in one; in another, a huge baignoire overlooking the vines.



In the corridor that links the bedrooms there’s a superb drinks cabinet for guests (a sort of cru classé minibar) but for an introduction to the wines you must take a tasting tour. Three separate halls house the different types of vat – oak, steel and new concrete – and, on two subterranean storeys below, is the vast barrel cellar where the wines rest in oak barriques. From the cellars you re-emerge into a smart tasting salon.

At the tasting table, Marc’s easy-going yet impeccable style cannot conceal his passion for these deeply coloured, complex wines. Made from a blend of cabernet, merlot and a touch of petit verdot, the estate’s second wine, Les Hauts du Tertre, is fresh and spicy. “The spice comes from the petit verdot. Like a single clove in a dessert, you only need a hint to make all the difference.” The top wine, Du Tertre, is ripe and rich with a firm structure and an aromatic complexity that makes each mouthful a moment of discovery.

Afterwards, head for the peaceful Côte d’Argent with its high sand dunes, lonely forests and the Lac d’Hourtin, the largest lake in France.

WINES

Château du Tertre, Margaux Grand Cru Classé
Deep colour, richness and complexity, elegance and finesse – this is a classic Margaux. Aromas of ripe fruit with hints of leather, sweet tobacco and spice precede silky-smooth tannins and a satisfyingly long finish. It calls for a hedonistic dish like Tournedos Rossini – a symphony of beef fillet, foie gras and black truffle.
Wines from €18 (2nd label) Et €32 (Grand Cru)



Marc Verpaalen
Château du Tertre,
Avenue de Ligondras, 33460 Arsac
• Rooms: 5 twins/doubles, from €260.
• Meals: Restaurants 6km.
• Closed: August & Christmas holidays.
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• www.chateaudutertre.fr

