



FÉRIA AU CHÂTEAU

Portes Ouvertes
des Châteaux du Médoc
Saturday April 5 and Sunday April 6,
2024 from 11:00 am to 7:00 pm

Tastings of 4 wines, including
1 Irouléguay, and 1 spirit from
11:30 a.m. to 6:30 p.m., every hour

Bull (mechanical), Patxi,
all day long

Chez Natou and its tapas
for lunch

Natou's cotton candy and pancakes
all day long

Lunch in the garden,
under the awning or at L'Abri

Pinata Entertainment,
at 12:00, 14:00 and 16:00

Cocktailbar with noGGIN,
all day long

Our ewes, all day long

Table soccer, table tennis, pétanque
and other games all day long

Languages
French, English, German

Without or with reservation,
directly online,
www.hourtin-ducasse.com/visit

Free electric car charging
(type II sockets)

Phone chargers

Free wifi

Direct wine sales

Boutique Récup'de Créateurs,
Saved by the Artists

Worldwide delivery (or almost!)

Like every year, the Portes Ouvertes des Châteaux du Médoc is an opportunity for Château Hourtin-Ducasse to discover a wine-producing region of the world. After California, China, Mexico... we're off to *Euska Herria*. Alongside the wines produced in the vineyards, an Irouléguay will take the spotlight, accompanied by the other thousand and one flavours of the Basque Country.

The 2021 vintage of **DOMAINE DOMINICA's Cuvée Aldabea** is a blend of 70% Tannat and 30% Cabernet Franc. Organically farmed, this vineyard's one hectare of vines produced just 1,530 bottles. This true rarity in the **IROULÉGUY** appellation will be compared to the very "haut-médocain" blend of **Château Hourtin-Ducasse 2021**, then to the Vin de France **Les Hauts de Peyrahaut 2021**. This workshop will continue with the estate's two freshneses, **Les Roses de Marie 2024**, a rosé just bottled, and **noGGIN**, a spirit.

PATXI, a mechanical bull, will be part of the event. You'll have to tame him! But it's hard to stay on his back.... For the intrepid!

CHEZ NATOU is set up in the garden. On the menu: **tapas, tapas and tapas**. You'll be spoiled for choice when it comes to enjoying the flavours of the Basque Country.

COTTON CANDY AND CRÊPES will then be on offer, again by Natou, for those with a sweet tooth, all day long.

PINATAS will be reserved for children. Because some traditions from elsewhere are just too much fun to be forgotten or shared.

noGGIN and its **COCKTAILS** will allow you to discover other colors of the Basque Country. Fancy a **txaNoli**, washed down with Txakoli, a sparkling Basque white wine? **Paseillo** or **Bandido**? Both shaken with Espelette chilli pepper.

The EWES and their ewe lambs from the vineyard will be there (a few of them). They're from the Landes! So they'll be there as neighbors.

To complete the fun, table soccer, table tennis, a checkers, pétanque, tic tac toe... will be available.

All weekend long, wine, music, culinary specialities and traditions from the Basque Country will be on offer, offering a host of colorful and tasty encounters.

PR March 2025

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ENJOY! AND APPRECIATE IN MODERATION

