



CHÂTEAU
Kirwan
GRAND CRU CLASSÉ EN 1855
MARGAUX

THE FRENCH "ART DE VIVRE"

Treat yourself to one of our sensory activities...





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TOURS & TASTINGS

IMMERSIVE TOUR

Throughout the seasons, we offer guided tours conducted by a member of the technical crew. These are a fun introduction to the skills involved in vine-growing and the estate's wine-growing philosophy. Among the vine-growing tasks explained are winter pruning or de-leafing; as well of course as the grape-picking.

44 € INCL. VAT/ PERS.

-  12 people maximum*
-  1 hour 30
-  1 Charmes de Kirwan and 1 Château Kirwan

**More than 12 people on special request*



PRESTIGE TOUR

During our full private guided tour, discover the history and the particularities of Château Kirwan. The visit starts close to the rows of vines on the plateau of Cantenac, then your host leads you to the discovery of our vat house and barrel cellar entirely renovated to preserve the identity of the terroir during winemaking. You will end the tour by a stroll through our wooded and flowered park before tasting our 2 wines.




-  1 to 12 people 28 € INCL. VAT/ PERS.
- 13 to 40 people 22 € INCL. VAT/ PERS..
-  1 hour
-  1 Charmes de Kirwan and 1 Château Kirwan



A MAGICAL STROLL

Enjoy a pleasant stroll through the grounds of Château Kirwan and follow the trails of the "Great Sphinx of the Vines" -the travelling moth that flits back and forth between the vines and the grounds. Equipped with a tablet, you'll get to know countless aspects concerning Kirwan, its history, its grounds and grape varieties.

15 € INCL. VAT/ PERS..

-  12 people maximum
-  1 hour
-  1 Château Kirwan









TOURS & TASTINGS

VINTAGE YEAR TASTING



In taking part in our vintage year tasting, you get to celebrate a year that is special to you, such as the year you got married, or your birth year, or the year you started your business. Once you've made your choice, you are invited to attend the careful decanting of your chosen vintage. A tasting of the wine, along with a selection of cheeses, then follows in the wine cellar. For comparison, a younger vintage is also tasted.

-  **12 people maximum**
 -  **1 hour 30**
 -  **2 Château Kirwan**
 -  *Warm clothing recommended for tasting in the cellar*
- 90 € INCL. VAT/ PERS.**



BARREL TASTING





Following a guided tour of the estate and cellars, the barrel tasting gives you the opportunity to judge the future potential of a wine while it is still ageing in barrel. A member of the Kirwan technical team will be alongside you to explain the subtleties of the ageing process. This exclusive tasting enables the visitor to unravel the mysteries involved in making a Classified Growth wine!

-  **12 people maximum**
 -  **1 hour 30**
 -  **2 Château Kirwan**
 -  *Warm clothing recommended for tasting in the cellar*
- 90 € INCL. VAT/ PERS.**



PACKAGED TASTINGS IN THE CELLAR

In this tour and tasting package, you learn about the wines of Château Kirwan from A to Z. In tasting both an old vintage of your choice as well as the young one currently ageing in barrel, you get to experience both ends of the Kirwan taste spectrum.

-  **12 people maximum**
 -  **2 hours**
 -  **3 Château Kirwan**
 -  *Warm clothing recommended*
- 160 € INCL. VAT/ PERS.**



TOURS & TASTINGS

SENSORIAL TASTING






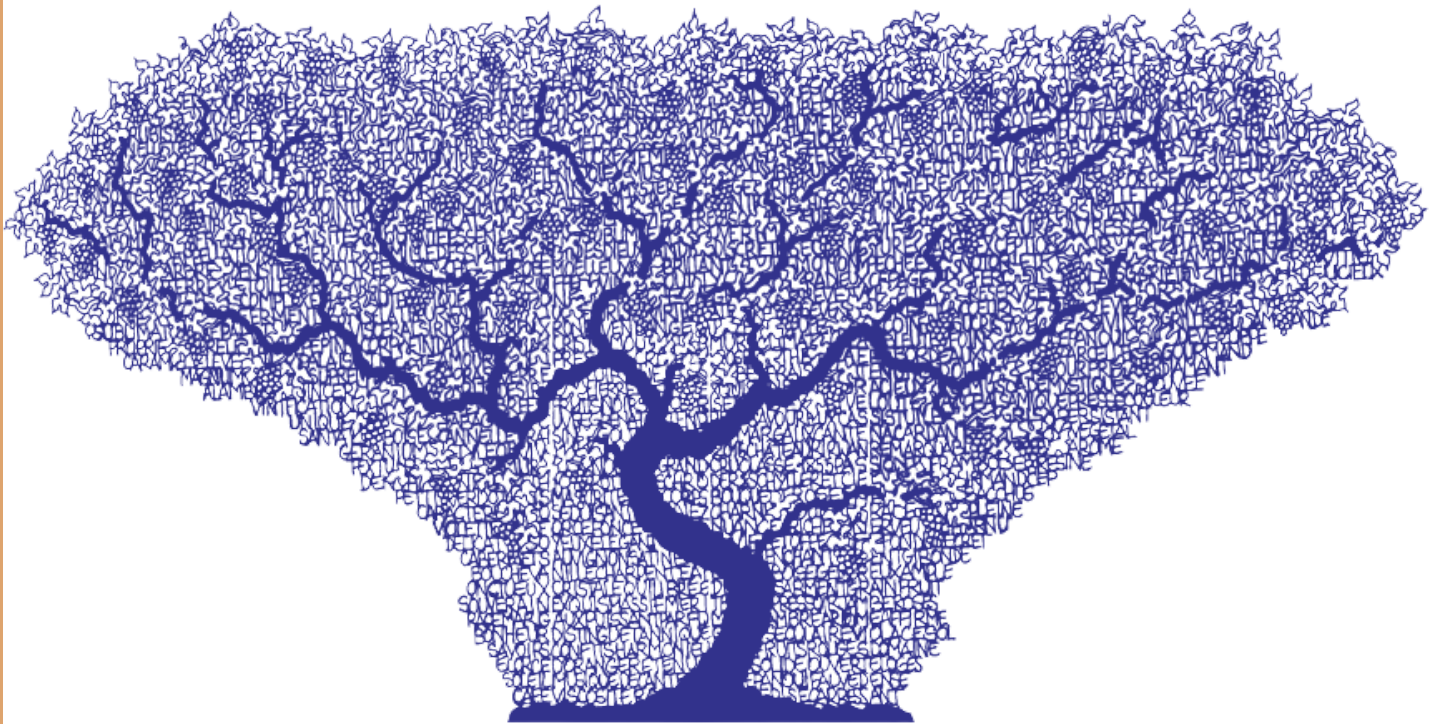
A great way to discover the prestigious wines of Château Kirwan is to take part in a sensorial tasting.

This session, conducted by sophrologist Sylvie Montégut, enables you to taste the wines in a state of mindfulness and enhanced connection with all your senses.

This unique tasting is held in our “panoramic” room.

54 € PERS. INCL. VAT.

-  12 people maximum
-  1 hour 30
-  1 Château Kirwan





GOURMET BREAKS

GOURMET APERITIF

Treat yourself to a tour of the Kirwan estate followed by a delicious aperitif that includes fresh bread, cheese and charcuterie, along with other seasonal products, as well of course as wines from Château Kirwan. Enjoy this special moment with members of your family, your romantic partner or simply with friends.

45 € INCL. VAT/ PERS.

 12 people maximum*

 1 hour 30

 1 Charmes de Kirwan and 1 Château Kirwan

**More than 12 people on special request*



PICNIC

After completing a tour of the Kirwan cellars, a picnic specially prepared by a local artisan awaits you. Comfortably installed on one of our terraces, you can sit back and relax and enjoy the peace and quiet of the surrounding gardens. This picnic break is regularly enjoyed by families as well as groups of friends or colleagues.

50 € INCL. VAT / PERS.

 2 to 20 people

 2 hours

 1 Charmes de Kirwan and 1 Château Kirwan

Booking from May to October

BRUNCH

Treat yourself to a tour of Château Kirwan's cellars followed by a specially prepared brunch. Savoury or sweet, there are plenty of options for every taste. During your visit to the estate you get to discover many fascinating aspects of this Margaux Classified Growth. The yummy brunch break that follows is great for families, groups of friends, or couples.

 2 to 20 people

50 € INCL. VAT/ PERS.

 2 hours

 1 Château Kirwan

Booking from May to October








FUN WORKSHOPS

MACAROONS MAKING

This workshop will appeal to all foodies, both young and old. Sophie Mevel teaches you the different steps involved in the making of the famous macaroon. Attention to detail and rigour are the order of the day in the making of this pastry, which is just as demanding as winemaking! At the end of the workshop, the budding macaroon cooks are free to take their work away them.

-  6 to 12 people
-  3 hours
-  1 Château Kirwan





142 € INCL. VAT / PERS.



BE A PERFUME CREATOR

Immerse yourself literally in the aromas of the wines of Kirwan while creating your own version of our "Rouge Sensuel" perfume. This workshop offers an original, fun way to "wear" and "incarnate" Kirwan before actually tasting it. During the session, you get to smell the different raw materials used in the world of both perfumes and wines. Clémentine Humeau and Delphine Dentraygues are perfume creators and olfactory workshop tutors, and they will skilfully guide you through the art of personalised perfume creation.






-  6 to 10 people
-  11 to 20 people
-  3 hours
-  1 Château Kirwan

156 € INCL. VAT / PERS.

140 € INCL. VAT / PERS.

CHOCOLATE'S BEST-KEPT SECRETS

Having collaborated with chocolate artisan Hasnaâ Ferreira in "Accords Parfaits", we invite visitors to Kirwan to come and discover the skills involved in chocolate-making, from the cocoa bean itself to the chocolate bar and to confectionery items! You get to learn all about the splitting of the cocoa pods, the fermentation of the beans, their roasting and finally chocolate tasting. Chocolate-making and winemaking, which both require rigour and precision, have a great deal in common!

-  20 to 50 people
-  2 hours 30
-  1 Château Kirwan

53 € INCL. VAT / PERS.



Hasnaâ Ferreira ©



FUN WORKSHOPS

COOKING CLASS

The Château Kirwan cooking class offers participants an opportunity to enhance their haute-cuisine skills in a fun and good-humoured atmosphere and in excellent company.

Come and unravel the top chefs' best kept culinary secrets. Workshops begin with a 2-hour cooking class.

This is followed by a tour of the estate before the experience is rounded off with a tasting of the dishes produced, along with two of the estate's wines.



185 € INCL. VAT/ PERS.



5 to 10 people *



2 hours 30



1 Charmes de Kirwan, and 1 Château Kirwan

* More than 10 people on special demand



4 SEASONS MENU

Suggested by Cheffe Stéphanie Bottreau

Starter

Shellfish in an aromatic broth made with barley and buckwheat, parsley oil

Main course

Poultry cooked in two stages and roasted in mildly spiced butter, parsnip cream, meat juice



Tel : +33 (0)557 88 7100
mail@chateau-kirwan.com
www.chateau-kirwan.com

We are open

From November to April, Monday to Friday, from 9:30 to 12:30 am and from 1:30 to 5:50 pm
From May to October, Monday to Saturday, from 9:30 to 12:30 am and from 1:30 to 5:50 pm

