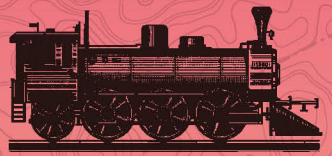
MARGAUX MEDOC TOURISME

Travel JOURNAL




Nouvelle island
Blaye Citadel
Blaye
Blaye harbour
TO LE VERDON-SUR-MER
Fort Paté
Paté island
D2
Fort Médoc
CUSSAC FORT-MÉDOC
Map
of the Region
Lamarque harbour
Saint-SeurinChurch (DOME DE LAMARQUE)
LAMARQUE
APPELLATION
Listrac
Médoc
ARCINS
Harbour
Margaux island
Harbour
Verte island
APPELLATION
Moulis
SOUSSANS
APPELLATION
Haut-Médoc
Château Margaux
MARGAUX
CANTENAC
LABARDE
Harbour
Notre-Dame Church
MACAU
APPELLATION
Margaux
ARSAC
LUDON-MÉDOC
Saint-Seurin Church
LE PIAN-MÉDOC
APPELLATION
Haut-Médoc
D2
TO BORDEAUX

Getting here



By train

Travelling by train is by far the best option to reduce your carbon footprint.
From Montparnasse station in Paris, simply hop on the train heading to Bordeaux Saint-Jean. It's fast and direct! 2 hours and 6 minutes in fact - just enough time to finish reading your latest book!
Then head to Blanquefort station where you can get a connection to Margaux.
Find all the train times at www.sncf-connect.com



By coach

From Bordeaux, you can catch a Nouvelle-Aquitaine regional coach to Macau and Margaux. Lines: 421, 422, 423 and 424.
Go to www.transports.nouvelle-aquitaine.fr to see the network of regular services, or call +33 (0)970 870 870



By plane

The fastest way, but the least environmentally-friendly! Air France, easyJet and Lufthansa all operate direct flights between Paris and Bordeaux (landing at Mérignac Airport), in 1 hour and 10 minutes. All you then have to do is hail a taxi to get here within the next hour!
To offset the CO_2 emissions of your flight, support sustainable development projects. www.reforestaction.com



By ferry

You can catch the ferry from Royan or Blaye. 20 minutes later you'll be outside our Tourist Information Centre! So come and pay us a visit, there's so much for us to see and do together!
Book your crossing on www.gironde.fr/deplacements/les-bacs-girondins-ferries



By car

We are 6 hours from Paris via the A10 motorway, 3 hours 30 minutes from Nantes via the A83 and A10 motorways, 3 hours 10 minutes from Toulouse via the A62 motorway and one hour from Bordeaux via the D209.
Why not consider car-sharing on www.blablacar.fr?



By bike

Our sporty visitors can travel via the "canal des 2 mers" between Bordeaux and Lamarque. 30 miles through the Médoc vineyards.
Our estimated journey time: 3 hours and 20 minutes!
Plan your invigorating cycling trip on www.canaldes2mersavelo.com

Margaux Médoc Tourisme...

...is your Tourist Information Centre, on the Gironde Estuary side, with the sweeping Médoc peninsula right on your doorstep. Follow the guide!

Explore our **10 villages** with prestigious names such as Margaux and world-famous wine appellations such as Haut-Médoc...

There are 137 wine châteaux to visit, some well hidden away... but remember to enjoy in moderation!

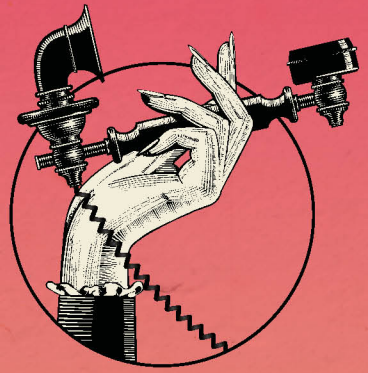
Set off across our region in search of its myriad treasures, whether natural (a dozen miles of riverbanks), historical (listed **UNESCO World Heritage sites**), architectural (Versailles of the Médoc), culinary (*Lamproie à la bordelaise*, a traditional stew made with lamprey and red wine) and festive (for all ages and all tastes!).

Our villages love to celebrate the good things in life, come and see for yourselves!

Our region is home to more than **25 miles of footpaths** (for walking, cycling or horse riding along!) through vines, beside the estuary and past fishing sites ... Open your eyes and take a deep breath - this is nature as it should be: bountiful, peaceful and unspoilt!

At a loss to know where to go with such a vast choice? You can count on us to make your stay an unforgettable one, as you can't put a price on memories!

www.margaux-medoc-tourisme.com



To contact us 24/7 (or almost):

bienvenue@margaux-medoc-tourisme.com
or +33 (0)6 26 70 06 81

To pop in and say hi or make any tourism-related enquiries: come to Lamarque Harbour every summer!

And all year long :

Margaux Médoc Tourisme
Place des Commerces
33460 Cussac-Fort-Médoc













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Châteaux
nestling amidst vines

Château Margaux is one of the region's most iconic visitor attractions as well as the standard-bearer of a terroir where the landscape is shaped by vines, tended by generations of growers.



Keeping it in the family

Working the vines is often a family passion! Their devotion to the land runs deep, and often prompts them to convert to organic or biodynamic practices in their vineyards.

The Route des Vins Bios tells the tale of these family adventures, the mentality driving them and their enthusiasm to champion healthy cultivation methods free from chemicals.



Did you know

What does the word "château" refer to in the Médoc wine region?

In the Médoc, the notion of "château" refers to the *cru* (i.e. local wine) grown in an estate's own vineyards, rather than to the building. You're more likely to find a *chartreuse* (traditional manor house) or mansion at Médoc estates, instead of an actual "château" (i.e. stately home). But because they make their own wines on-site, they can call themselves a "château".

Classification of Wines from the Médoc

Grands Crus Classés *en* 1855
(1, 2, 3, 4 and 5)

Crus Bourgeois Exceptionnels

Crus Bourgeois Supérieurs

Crus Bourgeois
created in 1932
(updated at regular intervals)

Crus Artisans
(this classification was revived in 1989)













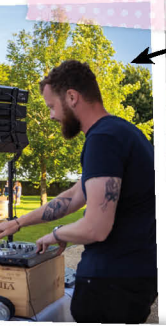
Portes Ouvertes

Come spring, the annual "**Portes Ouvertes**" event opens the Médoc wine season.
In summer, specific open weekends called "**Crus artisans au Médoc**" also welcome visitors!
www.portesouvertesenmedoc.com



Afterwork en Médoc

All summer, a number of châteaux organise relaxed social evening events. A word of advice: be sure to check the *dress code* on their Facebook page!
@ afterworkenmedoc



L'Été des Châteaux

In June,"**l'Été des Châteaux**" opens the summer season, complete with the joys of al fresco lunches!
@ saisonsdeschateaux



Margaux Saveurs

In late October, "**Margaux Saveurs**" celebrates the appellation. The festivities include concerts, tours, tastings, lunches, dinners and local produce markets!
www.margauxsaveurs.com

the Appellations of the region



Margaux

Haut-Médoc

Bordeaux Supérieur



Château Margaux

1er Grand Cru Classé Margaux



2nd Grand Cru Classé Margaux

Château Lascombes

Château Desmirail



3e Grand Cru Classé Margaux



Château d'Arsac

Cru Bourgeois Margaux

The vineyards

Grands crus classés and traditions

Embark along the Margaux Médoc wine route (D2) to experience the wonders of a terroir proud of its traditions, where growers' wholehearted devotion and the leniency of the land combine to produce truly outstanding wines!

Did you know ??

Ageing wines in barrels endows them with specific tannins.

Depending on the type of wood used, the barrels grace the wines with other aromatic notes, redolent of spices, vanilla or roasted aromas for example. Everything hinges on the toasting of the barrel!





Tonnellerie Nadalié

Nadalié barrels are made from a hand-picked selection of the finest French oaks! They provide the assurance of authentic wine ageing, enhancing white wines and lending body and structure to red wines... Not to mention meeting the requirements of the greatest Grand-Cru wines!

www.nadalie.fr





VitiREV

The agro-ecological transition in the Nouvelle-Aquitaine region is no longer a hope for the future, but a tangible reality! The VitiREV initiative seeks to encourage the emergence of environmentally-friendly wine-growing areas through innovation by supporting the phasing-out of pesticides.

www.entreprises.nouvelle-aquitaine.fr



Alexis Millardet, Creator of Bordeaux Mixture

In the 19th century, this botanist came to the rescue of European vines with his mixture of copper sulphate, water and quicklime!

THE MAIN GRAPE VARIETIES



Varietal, grape variety... What is this exactly? Well, it refers to the variety of grapevine planted. A grape variety can be recognised by its leaves: Petit Verdot has cordiform (heart-shaped) leaves, Merlot has clearly lobed leaves, while Cabernet-Sauvignon foliage has prominent veins... There may also be three other varieties: Cabernet-Franc, Malbec and Carménère, one of the oldest varietals in the Médoc.

The 4 seasons
from the vine to the cellars

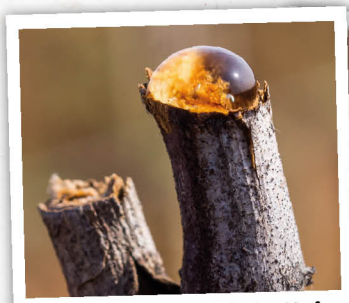
Growers have a series of tasks to carry out in the vineyard, in step with the vine's growth cycle. From winter pruning to harvesting in autumn, the vines are very carefully tended!



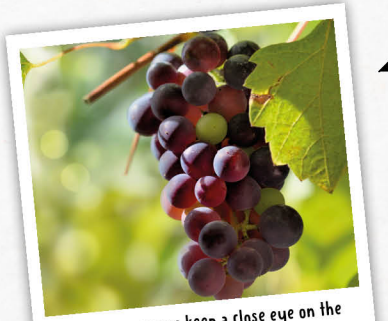
THE KEY STAGES in a vine's growth



Winter: the vine plants are pruned and the plots prepared for the next cycle...



Spring: the vines break into bud and leaf. Their maintenance is a daily requirement...



Summer: growers keep a close eye on the grapes to obtain perfect clusters!

The first tasks of the year. After the harvests, a cycle draws to an end and the vines gradually shed their leaves until they are bare. This is when growers prepare for pruning and maintain the vine plants. The tasks carried out while the vines are at rest are crucial, since they will determine the vigour and healthy growth of the future crop during the next cycle.

Nature is awakening... And yet it looks like the vines are weeping! Don't worry, this is a happy sign for growers! For it means that the sap is climbing up again to form "tears" on the branches that have been cut during pruning. The first buds appear, but any shoots that are not necessarily fruit-bearing are removed. Then, the first leaves appear. The date of the next harvests can be estimated based on when flowering begins (they tend to be around 100 days later).

Véraison. This is when the grapes, soaking up the warm sunshine, swell and begin to change colour until they are fully ripe. In July, a few clusters of grapes are selected and removed. This is known as *éclaircissage*, which is a way of regulating and optimising the yield of each vine plant ahead of harvest. The weather must be watched like a hawk, daily, through the next month, for the quality of the next vintage will depend on it.

autumn

THE HARVESTS in the MÉDOC



Come the fall, the vineyards are decked out in autumnal colours. It's time for harvest!







Vineyard teams across the Médoc all rally together at harvest time and seasonal pickers are called in to help. Each estate appoints a manager to orchestrate the harvests.

The first snips of the harvesting shears ring out. Carrying the baskets filled with the precious fruit, the porters make their way up and down the rows of vines in a friendly atmosphere. In the evenings, the teams get together to eat and put the world to rights, before continuing with the harvest the next day...

Then, regardless of whether the harvest is done by hand or with the help of machines, sorting is a key stage in the wine-making process. Expert hands meticulously single out the finest clusters, for the quality of the year's vintage wines all hinges on this sorting.

Once the grapes have been sorted, they are separated from their clusters for crushing or destemming. The crushed grapes are then placed in barrels for the maceration and fermenting stages. Alcoholic fermentation ends when the wine contained in the tanks is separated from the grape seeds and skins. Depending on the type of wine sought, free-run wine or press wine are blended either immediately or after ageing and maturing in barrels.





The Marshes

Buffer zone between the land and the sea



Educational trails

The educational panels dotted across our region promote the biodiversity of our landscapes. They provide a fascinating insight into how wetlands function, the water cycle, local species and their necessary safeguarding. Understand through explanation, safeguard through understanding: this is the philosophy for happily exploring the miles of waymarked walking and discovery trails here.

www.margaux-medoc-tourisme.com

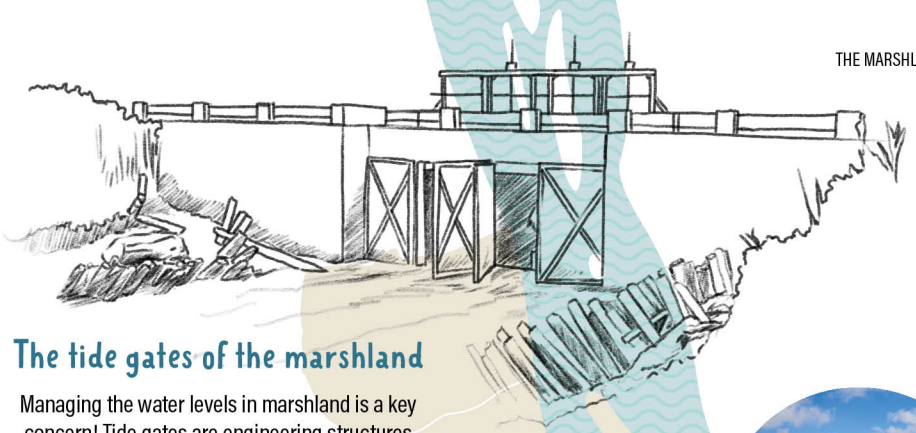
THE *PALOMBIÈRES* of the LABARDE MARSHLAND



Woodpigeon hunting is part of the traditional customs of the Gironde estuary. The woodpigeon is hunted from *palombières,* wooden huts perched on stilts 25m high. These days, they are also a great place to come and climb up level with the forest canopy and photograph the marshland below!







The tide gates of the marshland

Managing the water levels in marshland is a key concern! Tide gates are engineering structures that make it possible to evacuate or store water while taking care not to let seawater in.



LA RONDE DES MARAIS

Ludon-Médoc

Observatory of the

ARCINS MARSHLAND

Shh, don't make a sound, climb into the observation tower just as if we were sneaking into grandma's attic: treading lightly and keeping a close eye out! Once up there, with views over the marshland below, you'll have a front-row seat for watching the migratory birds, an otter or perhaps a European mink... Listen out for the birdsong and other sounds, it's bustling with life here!



Gironde

Home to the largest estuary in Europe

625 sq km, over 90 miles of riverbanks ... the sheer size of the Gironde estuary puts it truly in a world of its own, where the destiny of the rivers that converge there and that of its community are closely interwoven!



River outings

Islands, natural banks, traditional fishing huts on stilts, chirping wildlife and nourishing plants - the estuary is a captivating place! Whether you set off from Fort Médoc, Blaye or Pauillac, guided cruises along the estuary are organised with commentary to learn more about this enchanting union of the Dordogne and Garonne rivers...



The ferry

From Blaye to Lamarque, it only takes 20 minutes to cross from one side of the Gironde estuary to the other. Leave your car or bicycle parked in the garage decks and head up to the passenger deck for a complete change of scene, with 360° views and a refreshing breeze!

Post CARD



THE GIRONDE ESTUARY

The Gironde estuary connects the Garonne and Dordogne rivers to the Atlantic Ocean, and is the largest in Europe. It harbours an archipelago of a dozen islands and an outstanding cultural heritage on its banks.



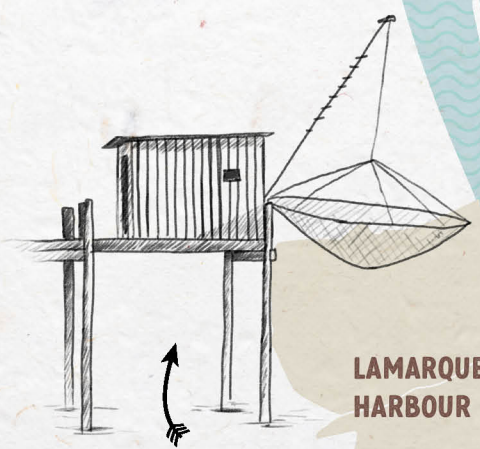
INSTAGRAMMABLE

The *carrelets*, Our fishing huts on stilts





These wooden huts raised on stilts are dotted all along the Gironde's banks, and are popular hangouts for photographers who are guaranteed to get shots worthy of the prettiest postcards from them! Locals practise fishing with a large square net called a *carrelet* there, a tradition now listed on France's inventory of intangible cultural heritage.



BLAYE HARBOUR

PATÉ ISLAND

The right bank is represented by other, equally famous AOCs*: Blaye, Bourg, Saint-Émilion, Pomerol and Fronsac

LAMARQUE HARBOUR

ARCINS HARBOUR

VERTE ISLAND

The left bank, also known as the "classic heart" of Bordeaux wines, has an all-star cast of prestigious vineyards: Médoc, Graves, Pessac-Léognan and Sauternes.

SOUSSANS HARBOUR

MACAU HARBOUR



Did you know

Why is the water of the Gironde estuary toffee-coloured?

The colour of the water in the Gironde estuary often makes people think of a river in spate. And yet, its toffee/milky coffee colour is due to a natural phenomenon, known as flocculation, which happens when the freshwater from the catchment area (inland) meets the saltwater from the Atlantic Ocean.

The mascaret

Calling all freshwater surfers! Surfing the mysterious and impressive wave known as the mascaret is an experience like no other! The mascaret, a wave which travels up the river over more than 60 miles, forms following a sudden rise in water level in the Gironde estuary.

** Acronym used to certify the geographical origins of agricultural products in France, such as wines or cheeses.*

Architectural heritage

a royal legacy

In the Médoc, we are big fans of wide open spaces and stately residences! From Château Margaux, often nicknamed the miniature Versailles of the Médoc, to Fort Médoc, heritage here really is XXL!









Activity courses at Fort Médoc: "La tête dans les étoiles" day by the A.B.E.R.A. association

Fort Médoc

Fort Médoc is part of the defensive triptych built by Vauban to defend the Gironde estuary (*see opposite*). Located in the municipality of Cussac-Fort-Médoc, it is on the UNESCO list under the "Fortifications of Vauban", more specifically the "Vauban Lock".

Stunning views over the estuary

The Fort Médoc can be visited at your leisure. The free app "OpenArt GO!", which can be downloaded on any smartphone, gives visitors an augmented reality view of the fort as it would have looked back in Vauban's day. River excursions from the Fort-Médoc pontoon are also available (booking required).

Find out more at www.margaux-medoc-tourisme.com

THE HISTORY OF THE MÉDOC a land UNDER TIGHT SURVEILLANCE

Neolithic

The fortified sites along the estuary were used to watch over the landing sites.

Middle Ages

The fortresses on lords' estates thwarted the incursion attempts by European neighbours.

13th century

A naval defence system was set up to counter the threat from pirates.

1693

The last stone was laid on the fortifications built by Vauban...

Did you know ?

Vauban locks the Gironde Estuary

The "Lock" of the Gironde Estuary is an engineering structure by military architect Vauban. Under King Louis XIV's orders, he built fortifications to defend against invasion from enemies trying to reach Bordeaux via the Gironde Estuary. The Blaye Citadel, Fort Pâté and Fort Médoc formed a highly efficient architectural arsenal to protect against any enemy incursion by river.





Cordouan Lighthouse

As you leave Verdon-sur-Mer, a trip to Cordouan Lighthouse takes you closer to the oldest lighthouse in Europe (16th century), inscribed on the UNESCO World Heritage list.



Vernacular architecture

Margaux Médoc is a treasure-trove of remarkable religious buildings such as the dome on the bell tower of Saint-Seurin Church in Lamarque, or the Romanesque church of Saint-Seurin in Le Pian-Médoc.

Local heritage, showcasing architectural and landscape styles typical of the region, can also be admired at wine-making estates or along a hiking trail!

Activities in the great outdoors

Médoc Regional Nature Park

Since 2019, the Médoc peninsula has promoted the quality and wealth of its natural, cultural, architectural and scenic heritage through the "Parc naturel régional" label, the signature of areas of outstanding beauty!



Foraging for mushrooms

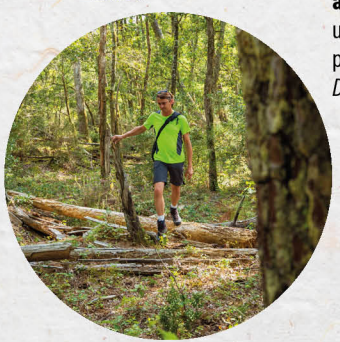
When it's stopped raining and the sun's back out, it's time to go foraging for mushrooms! Shady areas of woodlands with plenty of moss are prime areas for cep mushrooms to grow, also called Penny Buns in English for their shape! They are packed with vitamins and utterly delicious! Keep your eyes peeled, and beware of poisonous mushrooms! For an introduction on how to forage safely, why not head out with a mycologist? That way you can build up your knowledge about mushrooms and avoid hallucinations!

Find out more at www.margaux-medoc-tourisme.com

THE WALKING ROUTES

Walking isn't just a great way to keep fit, it also helps free our minds, stimulates our creativity and boosts our levels of serotonin (which puts us in a good mood)!
Countless waymarked trails criss-cross the Margaux Médoc region, and can be accessed by everyone all year round!
So treat yourself to a breath of fresh air, soak up the rays of sunlight dappling the foliage, the fragrances of the marshlands and the ever-changing colours in step with the seasons!
And if you feel like it, give a tree a hug along the way:
"Tree hugging" is one of the rituals of forest bathing!





Find ideas for walking routes at the Tourist Information Centre, or download them from www.margaux-medoc-tourisme.com

Find out more at www.gironde.ffrandonnee.fr

https://gironde.ffrandonnee.fr/html/2296/balades-a-roulettes





LA BOUCLE DES CHÂTEAUX
Margaux-Cantenac

You'll all be kings of the castle along this circular route, which will take you past an impressive line-up of châteaux!
No fewer than 18 grace the route!
Distance: 4.9 to 8.5 km

LA BOUCLE DES MARAIS
Arcins-Soussans

This circular walk is ideal for ambling leisurely along, listening to nature and discreetly watching the migratory birds that find food and shelter here.
Distance: 1.5 to 11.2 km



LA BOUCLE DES PALOMBES
Labarde

Keep a look-out for the *palombières* **along this circular route** to better understand the time-honoured local practice of woodpigeon hunting.
Distance: 5.3 km - Duration: 90 minutes

LA BOUCLE DES PINS
Pian-Médoc

The circular route to be at one with nature and practise forest bathing while listening to the gentle rustling of the pine trees. *Distance: 11.8 km - Duration: 3 hours*

LA RONDE DES MARAIS
Ludon-médoc

This circular route will give you in-depth insight into how the Ludon marshland functions.
Distance: 3.9 km - Duration: 70 minutes

THE CYCLING ROUTES

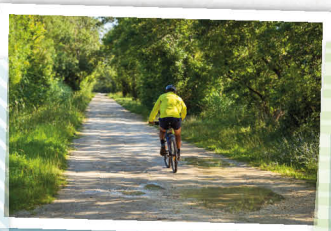
Margaux Médoc is a patchwork of itineraries entirely designed with bicycles in mind! Laid out through the countryside, vineyards or along the estuary, these routes can be enjoyed at your own pace, whatever your level of fitness! Whether you're feeling in the mood for a workout or *for a more laid-back outing*, bicycle touring is a fantastic way to experience the full beauty of the surrounding scenery at your feet! You'll never need any petrol and, what's more, you'll never be far from tasty pit stops to be able to refuel your energy levels!

Cycle ride ideas:

La boucle des châteaux de Margaux à Cantenac, a circular route that connects the estuary to the paths of the prestigious Médoc châteaux.
Distance: 4.9 to 8.5 km
Duration: 30 minutes

La boucle des pins au Pian-Medoc, a circular loop through the pine forest, a typical landscape of the Médoc heathland.
Distance: 11.8 km - Duration: 55 minutes

Find these routes at the Tourist Information Centre



Le canal des deux mers

From the Gironde estuary to the Mediterranean, the "canal des 2 mers" connects the ocean to the sea via Lamarque. The route runs along quiet lanes through vineyards, hedgerows and heathland as far as Bordeaux.

www.canaldes2mersavelo.com



La vélodyssée

As an inland stage along the Vélodyssée route which connects **Roscoff to Hendaye, Margaux Médoc invites bicycle tourists to venture off** the beaten track and recharge their batteries on a freewheeling break!

www.lavelodyssee.com

CYCLE RIDES AMONG THE VINES

Outings in the vineyard, picnics in the countryside, tasting of local produce... Some of our châteaux organise cycle trips: Château Marquis de Terme, Bellevue de Tayac or the Prieuré Lichine as part of its "Bulle Verte" initiative.

www.margaux-medoc-tourisme.com













GOLF

The Golf du Médoc Resort in Le Pian-Medoc boasts two 18-hole courses. Its stunning location on the lands of the prestigious Médoc vineyards has earned it a place among the world's most beautiful golf courses.

At the Golf de Margaux in Margaux-Cantenac, the fairway unfurls between the calm waters of the estuary and the sparkling water of the course's water features. The village's international acclaim means this is a must for enthusiasts of particularly technical courses.





Animals and the people who care for them

Not only can animals boost our mood, but they are also key allies for safeguarding our landscapes and developing vineyards, trusted companions along towpaths and champions in their own right that deserve respect!



La Ferme de Dudu

In Lamarque, Alain Duvialard, known as "Dudu", rears three breeds of cow: Prim'Holsteins, Brunes des Alpes and Simmentals! Grass- and hay-fed, they are milked every evening from 6.30pm. Bring a container so you can take fresh omega 3-rich milk away with you! A really short supply chain that promotes the work of our producers!

La Ferme de Dudu
70, Ferrière (near the harbour) in Lamarque





Storks

Herons, egrets and graceful white storks thrive on the Médoc's marshes, which are natural wonders of the wetlands alongside the estuary. The large wading bird with white and black feathers is very easy to spot in flight, in its nest high up from the ground, or while busy catching its dinner in the thickets.



Margaux, Cru Artisan Bio

Biodynamic viticulture at Château Clos Dufour

At Château Clos Dufour, the vines flourish in a meadow where cover cropping brings the humidity and cool temperatures the grape variety needs. The *Achillea* (yarrow) cultivated in the fields is used to make herbal teas to treat the vines. Ten Jersey cows also maintain the diverse plots of grasses and their cowpats are collected to enrich the microbiology of the vine plots.



Cussac-Fort-Médoc

Château Lanessan — Haut-Médoc

Horse Museum

Founded in 1880, the stables at Château Lanessan set the bar very high in terms of equine comfort right from the outset: marble trough, oat dispenser and mechanical ventilation - the last word in luxury at the time ... especially for horses! Today, the Horse Museum also has a striking collection of carriages from the turn of the 20th century

www.lanessan.com

Château de Malleret

Cru Bourgeois Exceptionnel, Haut-Médoc



The haras (horse-breeding farm) at Château de Malleret is a centre of excellence for the stars of horse shows! The horses there are lovingly pampered by a caring team! An equine spa even offers balneotherapy (water-based treatments) to help relax and tone up the steeds!

www.dressage.haras-malleret.com



Labarde

5e Grand Cru Classé Margaux

Delve into the buzzing world of beekeeping at Château Dauzac

Château Dauzac cultivates two nectars on its grounds: wine and honey! Near the traditional manor house (*chartreuse*), some fifteen hives foster biodiversity by contributing to pollination across the estate's 120 hectares. Indeed, the bees play a vital role in pollinating the vine flowers and are doted on by beekeepers and vinegrowers alike.

The hives are abuzz with activity

The château runs activity courses to unlock the colonies' secrets and help to collect the honey. Every participant will be able to take away a freshly filled jar of honey featuring the estate's own label.

www.chateaudauzac.com



Making visitors feel welcome

When hospitality comes naturally

Our vinegrowers, the architects of our landscapes, are also gracious, welcoming hosts who wholeheartedly embrace mindful consumption. The wine tourism trails here offer refreshingly new experiences where discovery and interaction are fully encouraged.



Château Malescasse
Cru Bourgeois Exceptionnel, Haut-Médoc (Vignobles et découvertes)



On the pilgrimage routes to Santiago de Compostela!

There are three routes running through the Gironde *Département* that pilgrims and tourists can take to reach Spain and Santiago de Compostela. The Way of Tours, or GR® 655, goes through Lamarque, which is proud to uphold the tradition of welcoming pilgrims all year round. Local hosts act as ambassadors of the region. Incidentally, they are united around the "Accueil Chemin de Compostelle en France" label to guarantee a special welcome to holders of the credential (pilgrim's passport).



Good to know

THE TOURIST INFORMATION CENTRE CAN STAMP YOUR CREDENTIAL!

Come and see us with your pilgrim's passport! We would be delighted to add to your collection and to witness the path you have travelled!

Did you know ?

What is a** folie**?

They overlook the estuary and stand at the water's edge, looking distinctly like a grand mansion! *Folies* were once country seats owned by rich owners from Bordeaux. These days, most of them have been converted into B&Bs that are still just as popular with city-dwellers! They exude a lifestyle **where we can just switch off. Getting** away becomes a luxury: it's time for lounging about with absolutely nothing on our mind! Heaven!



Vignobles & découvertes

In our region, the "Vignobles & Découvertes" quality label recognises wine châteaux that promote ethical, sustainable tourism practices. As such, to meet your expectations in terms of atmosphere, well-being, lifestyle and new experiences, our châteaux provide cosy or unusual accommodation, fine dining or packed lunches... as well as activities to discover the cellars, know-how, leisure, music and entertainment.

A selection of Vignobles & Découvertes certified Châteaux in 2025

Arsac : Château d'Arsac, *Margaux, Cru Bourgeois Exceptionnel* and Château du Tertre, *Margaux, 5e Grand Cru Classé*
Cussac-Fort-Médoc : Château Micalet, *Cru Artisan bio* and Château de Lauga, *Cru Artisan, reconversion bio*
Labarde : Château Giscours, *Margaux, 3e Grand Cru Classé* and Château Siran, *Margaux*
Ludon-Médoc : Château Paloumey, *Haut-Médoc, Cru Bourgeois Supérieur bio* and Château d'Agassac, *Haut-Médoc, Cru Bourgeois Exceptionnel*
Macau : Clos la Bohème, *Haut-Médoc, Cru Bourgeois Bio*
Margaux-Cantenac : Château Angludet, *Margaux, biodynamie* and Château Kirwan, *Margaux, 3e Grand Cru Classé*
Soussans : Château Paveil De Luze, *Margaux, Cru Bourgeois Exceptionnel* and Château Haut Breton Larigaudière, *Margaux*



The Médoc food scene

A chat with Christian Coulon



A native of Lamarque, Christian Coulon is an expert of Médoc traditional customs. In his latest book, "Chroniques médoquines"*, he chronicles the local and and more widely significant events shaping the peninsula and is an ardent advocate of living, outward-looking cultural practices.

What is the Médoc's most iconic landmark?
For me, it's got to be the estuary that is the region's defining feature. There's also the vines. But the Médoc vineyards mainly developed from the 18th century. Before that, the Médoc was a land of cereals. **So it's the river that is the hallmark of the Médoc's identity**.

How does Médoc cuisine reveal part of its history?
There are several speciality dishes that reveal its history. The best-known is **sirloin steak cooked over cabernet sauvignon vine shoots**. Well-grilled, it is then sprinkled with shallots. There's also the famous **grenier médocain**, made from pork belly and very peppery. Pork is a very important ingredient in traditional Médoc cooking. As is fish, which used to be sourced by local catches of allis shad, a symbolic fish that heralds the arrival of spring. But its fishing is now banned. Fishing is still authorised of **freshwater prawns** - these little white shrimps are prepared with aniseed and fennel - and **lamprey** served with baby leeks.

How might the region's distinctive sense of hospitality be defined?
Médoc hospitality has its roots in our long-standing habit of working together, not least at **harvest time**. At the end of the harvests, a slap-up meal used to be held for all the workers and the hostess was given a bouquet of flowers.
Another tradition we have continued in the Médoc is hosting **big picnics** by the river that we call **"rostes"**. We bring a barbecue and some vine shoots for grilling sirloin steaks, pork ribs or fish.

*"Chroniques médoquines", Éditions Confluences



The Chocolate shop

Mademoiselle de Margaux is well worth popping into along the wine trail. It's the perfect place to stop by for a sweet treat! Their *Sarments du Médoc, guinettes à l'Armagnac* (Armagnac-soaked cherries dipped in chocolate) and Morello cherries in kirsch are listed on the inventory of Aquitaine gastronomic heritage!

www.mademoiselle-de-margaux.fr

Local beer brewed in the Médoc

Médoc beers are busy gaining a wider profile, especially the craft beer at Mad Occ'. From light blonde to stout dark beer, there is something to suit all tastes!





Did you know ?

The sweet speciality *Sarments du Médoc* ***came about in 1981 quite by accident!***

A little bit like the surprise creation of the *tarte Tatin*... The chocolate twigs, which were usually straight, came out in an altogether unexpected shape, slender and curvy - reminiscent, in fact, of the young shoots that grow on vines every year before being cut back! The chocolate maker liked the similarity so much that he turned it into one of his signature creations!





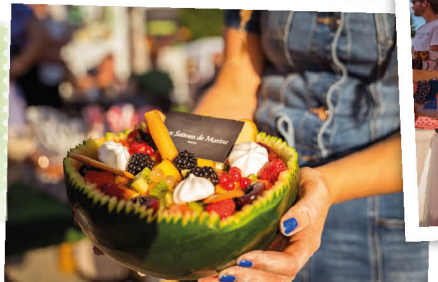
Every week, local markets liven up our village centres. Come and browse the stalls for Médoc specialities like lampreys, freshly unloaded from the estuary boats, and *gratton*, a traditional coarse pork pâté that is a favourite during picnics in the countryside!

Lamarque market
Wednesdays from 9am to 12pm

Ludon-Médoc market
Wednesdays from 4pm to 8pm

Macau market
Fridays from 4pm to 9pm

Arsac market
Saturdays from 8.30am to 12.30pm





MARGAUX MEDOC TOURISME

Place des Commerces
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www.margaux-medoc-tourisme.com