

Bailliage of France

CHÂTEAU DE FARGUES LUR-SALUCES





Dear Brothers and Friends.

It is our pleasure and honor to invite you to a very special occasion. Philippe and Charlotte de Lur Saluces are pleased and honored to open the doors of their magnificent Château de Farques.

Château de Farques is an unusual and majestic estate in the Sauternes appellation, in the Bordeaux wine region. Built in 1306, the estate came into the Lur family by marriage in 1472 (Lur Saluces in the 16th century), and the destinies of the estate and the family have never been separated since. The Lur Saluces family is a very famous family in Bordeaux, as their name is also associated with the prestigious Château d'Yauem, acquired by marriage in 1785. It was under the Lur Saluces rule that Yauem became Bordeaux's greatest wine in 1855, the only estate to achieve the distinction of Premier Cru Supérieur in the 1855 classification. LVMH took over the reins of the King of Sauternes in the late 1990s, but the Yauem name will always carry the heritage and commitment of the Lur Saluces family.

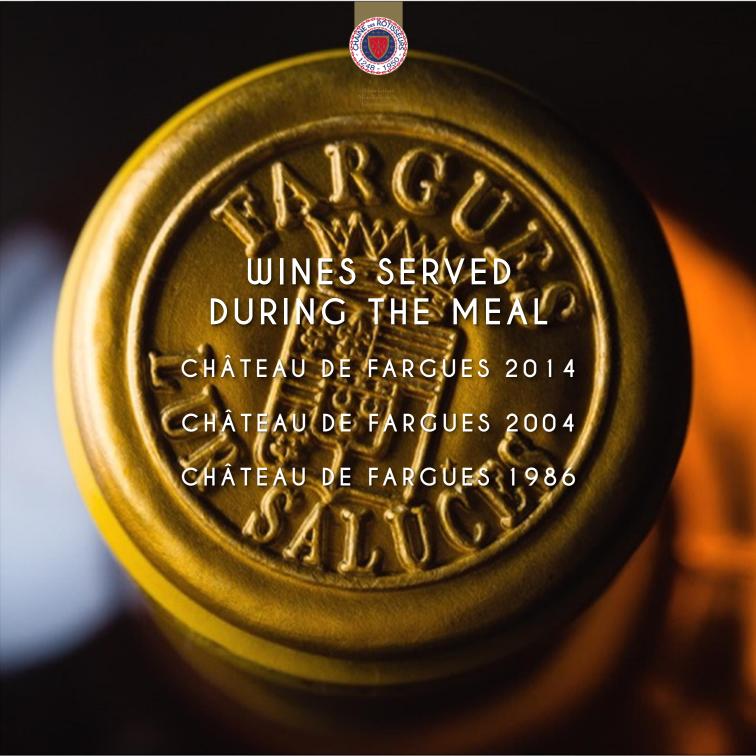
With centuries of experience, the owners of Château de Farques today produce one of the greatest wines in the appellation, if not THE greatest wine! Demanding standards and the pursuit of excellence are still the driving forces behind a family whose motto is: "Noch", meaning "Again", going further and further in the quest for quality and elegance, without compromise. Respect for this motto is reflected in Château de Farques' relationship with nature, vines and wine. The estate produces no second wines, concentrating instead on the Château label alone. Furthermore, vintages deemed to be of insufficient quality are not bottled.

This timeless wine is the product of a delicate alchemy between man, vine and noble rot. Complex, rich and powerful, with its pure notes of flowers and white fruit, tarte tatin, honey and zesty citrus, Château de Farques stands out for its elegance and incomparable freshness.

It's this nectar that we invite you to discover and share, through a lovely visit and an elegant lunch. We look forward to seeing you on Thursday, May 16, 2024.

Chaînement Võtre

Jaurent Laurent Poultier du Mesnil Member of the Maaistral Council Bailiff Delegate of France Commanding Officer of the Chaîne



MENU

Menu for Thursday, May 16, 2024

Meal created by Chef Iliès Besançon,

Chef of the Restaurant La Table du Marensin at Domaine d'Uza

White asparagus from the Landes d'Uza and smoked salmon, citrus mousseline

Quasi of veal cooked at low temperature, declination of seasonal vegetables, veal jus

or

Turbot breast, orange carrot mousseline, creamy saffron mussel jus

Assortment of mature cheeses

Seasonal fruit verrine

Food and wine assortment





USEFUL INFORMATIONS

CHÂTEAU DE FARGUES THURSDAY, MAY 16, 2024

DEPARTURE BY COACH AT 9:45 A.M AND RETURN AT 16H P.M
HOTEL INTERCONTINENTAL
2-5 PLACE DE LA COMÉDIE, 33000 BORDEAUX

PRICE

Members: 160 € (COACH INCLUDE)

Non-Members: 190 € (COACH INCLUDE)

CLICK HERE TO REGISTER

Seating limited to 50 guests

Dress CODE Lounge suit

OUTFIT

La Chaîne uniform and badges

MORE INFORMATION bailli@chainefrance.fr +33 (0)6 03 61 00 62