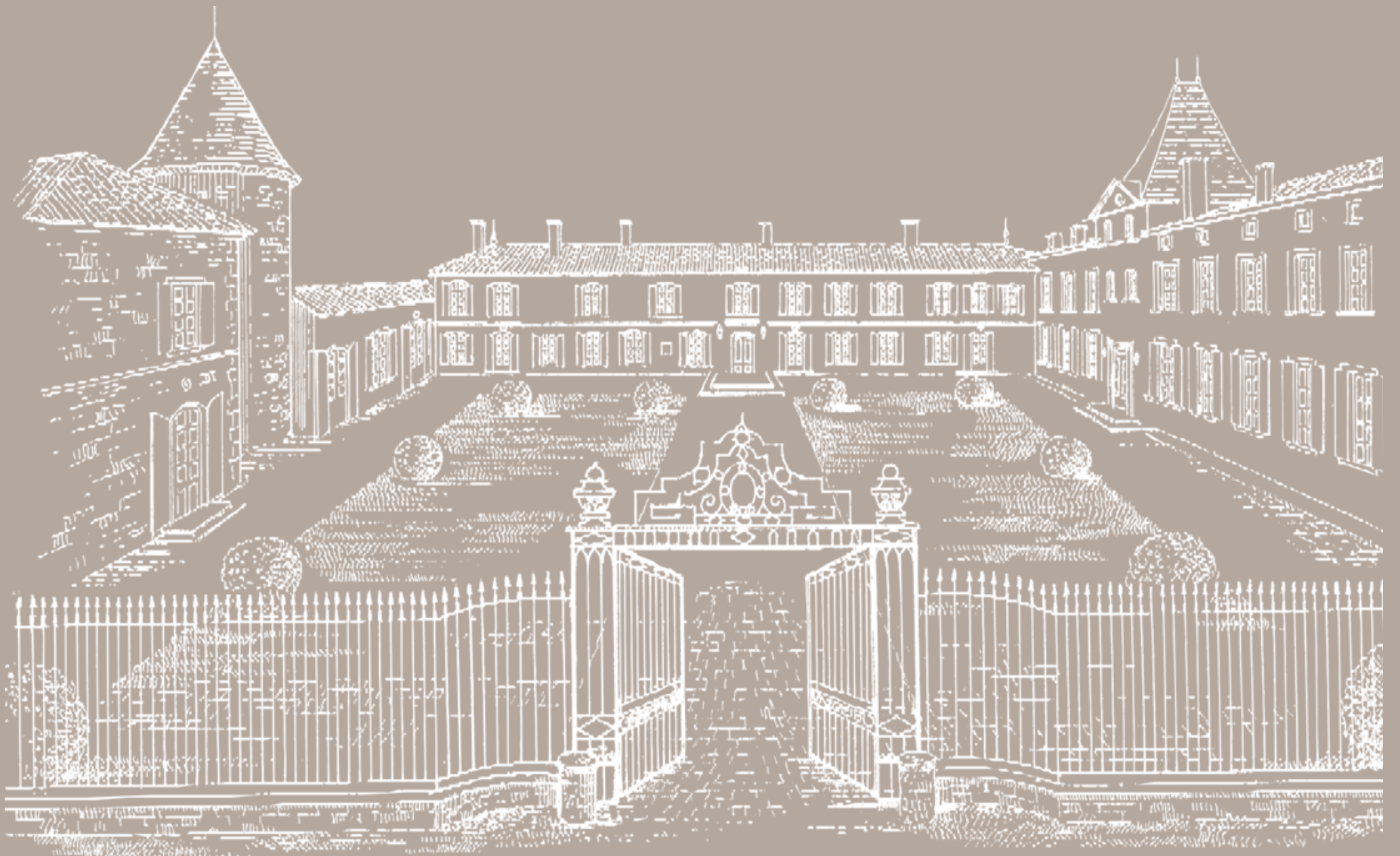


CHÂTEAU DE PORTETS

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BETWEEN
HISTORY
& EMOTIONS

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PRESS PACK 2024



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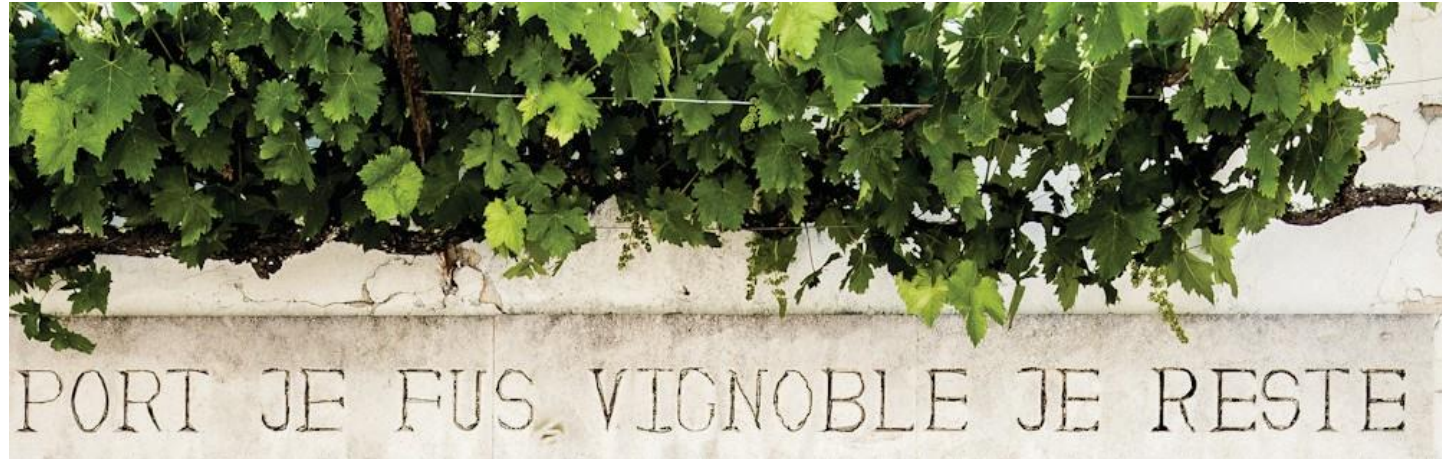
A SITE BRIMMING WITH HISTORY...



*The Château de Portets is a unique site with a history
that is intertwined to its township and its port.*

*Napoléon's visit in 1808 instilled
an everlasting historical significance.*





A RICH HISTORY...

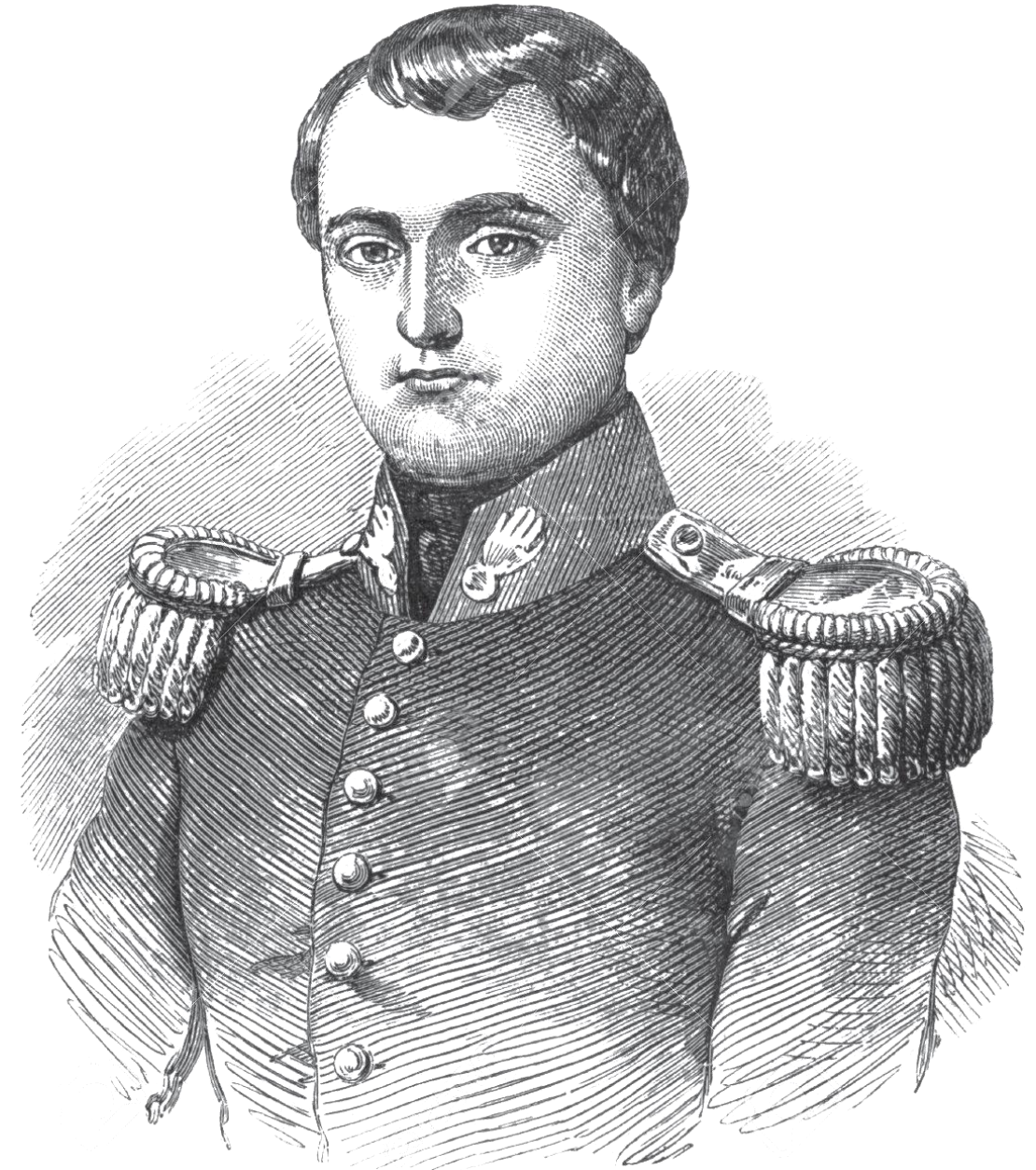
The port of Portets bears witness to the shared history of the Graves vineyard. The Château de Portets bears the name of its township whose ancient origins trace back to 1000 years B.C.. The Ligures and Iberians sought refuge on the banks of a river which would in time be known as the Garonne. After which the Romans constructed the port. After having developed river commerce, the Romans planted the first vineyard that marked the beginning of the notoriety of Portets.

Perhaps starting with the Port, that bears the name of the township, that the cultural heritage of Portets is most majestically revealed. The first architectural feature that we notice, rising from among the vines, is the elegant Gascq Tower which played an important role controlling the traffic of the gabarres or wooden barges along the Garonne River.

The Château de Portets presides majestically over the Garonne. The view is magnificent. Today, the river has lost its commercial activity but until the 18th century the activity was bustling.

Three ports coexisted: an old port called Port Madame in honor of Antoine de Gascq's wife, the sovereign of the château; the second port called Roy's Port, in memory of a visit from Henri IV; the third port followed along the supporting wall of the terrace of the château.

The Château de Portets with its stately façade, Renaissance architecture, and its majestic terrace of stones engraved by Napoléon in 1808. To the left, in the vicinity of the port, a beautiful house that served as an inn during the 17th century. It is charming without being ostentatious, all elegance and traditional character.



THE UNIQUE SITE OF PORTETS



On the 31st of July 1808, Château de Portets was honored to receive Napoléon 1^{er}, on his return voyage from Spain before arriving in Bordeaux.

A bronze plaque commemorates his visit to Portets.



A SITE WITH PROFOUND EMOTION...

From the 12th century up until the 16th century the baroness of Portets exercised its sovereign rights over its lands, a true stronghold of a castle.

The Château de Portets would then become the residence of the Baron of Montferand.

In 1587, the Château de Portets belonged to Guillaume de Gascq, Baron of Portets.

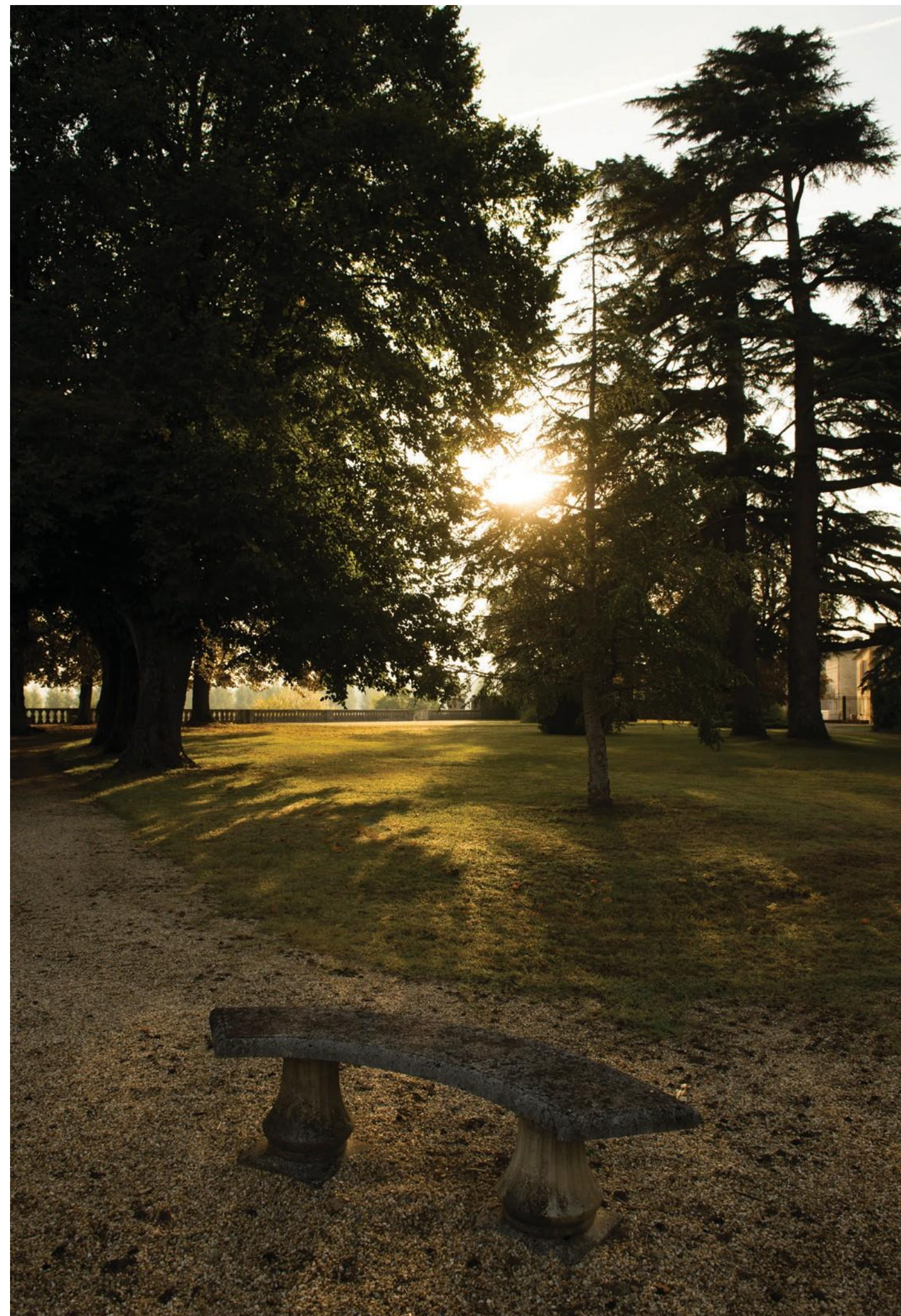
His family would rule for the followed two centuries. The last representative of the illustrious family relinquished his family heritage in 1781 to Valdec de Lessart who would sell four years later the château to the Séguineau de Lognac family; they would remain owners until the until the end of the 19th century.

The story between the Château de Portets and the Théron family began in 1956 when Jules Théron, agricultural engineer and Président of the General Council of Oran (Algeria) purchased the estate. The buildings were in a dire state of disrepair, left abandoned after having been occupied by the Germans during World War II.

Assisted by his son Jean-Pierre, an agricultural engineer and enologist, he would devote all his efforts to restore the prior splendor to this sleeping estate.

**“TODAY, THE CHÂTEAU HAS FOUND ITS FORMOR SPLENDOR.
IT IS THE MOST SPECTACULAR STRUCTURE OF PORTETS
WITH ITS WROUGHT IRON GATES, GRAND STAIRCASE, TOWER,
COURTYARD AND PARK.”**

Today, the grand-daughter, Marie-Hélène Yung-Théron seeks to promote and continue to better the reputation of the splendid estate.





MARIE-HÉLÈNE YUNG-THÉRON, PASSIONATE WINE-GROWER

●
*Marie-Hélène Yung-Théron strives to bring the Château de Portets
to the highest level of its appellation.*

A FAMILY STORY

The Château de Portets became the main residence of the Théron family in 1956. Marie-Hélène grew up on the estate and discovered a passion for wine which she made her profession. In 1998, she married Rodolphe YUNG. They have two children, Charles and Paul. To this day, Château de Portets remains a family property, welcoming under its roof 3 generations. The family's life is punctuated by the harvests and winemaking work, so much so that Charles decided to study agricultural engineering at the ESA school in Angers. Paul, on the other hand, prefers to move towards new horizons by going to a business school in Lille. Marie-Hélène has always encouraged her sons to follow their own path, and if that path leads them back to Portets one day, it will be a happy opportunity for her to pass on her passion. Rodolphe, her husband, through his work as a chartered accountant and winegrower, works every day on the family estate "Les Hauts de Palette", making the wine but also providing valuable assistance in the commercial management of Portets wines.

In short, a growing family saga to tell!

WILLINGNESS AND AUDACE

Marie-Hélène, growing up on the estate, has experienced great changes, both in the vineyard and in the cellars.

When she took over the reins, Marie-Hélène was the first woman to make the estate's wines.

Major projects were undertaken for the estate, which she wishes to position at the highest level of its appellation.

Modernisation of the tanks, vineyard restructuring, environmental commitment and wine tourism development become the priorities of Château de Portets.

**"I WAS BORN IN THIS HOUSE,
WITH MEMORIES OF MY GRANDFATHER ENTERING
THE COURTYARD, TELLING ME STORIES
OF THE VINES AND THE WINES. HE INSTILLED IN ME
HIS PASSION AND HIS SENTIMENTS...
WE TOLD ONE ANOTHER THAT IT IS THE
"BEST TRADE IN THE WORLD" WITHOUT A DOUBT...
EVERY YEAR ON THE PATH OF THE FOUR SEASONS,
LULLED BY THE SWELL OF THE CLIMATE, THE TRUTH
OF OUR SENSES AND TASTES. IT IS THE MARK OF A FAMILY,
A WINE, A HISTORY... OURS."**



CHÂTEAU DE PORTETS, A VINEYARD IN THE HEART OF THE GRAVES APPELLATION



A unique feature: to bear the name of the terroir

*Of all French appellations, that of the Graves region
is to share both name and type of terroir.
Portets is the most ancient of the viticultural communities
in the heart of the Graves appellation.*



Its rich soil composition and its geographical location made Portets the birthplace for the Grand Wines of Bordeaux.

“THE MOST ANCIENT VINEYARD OF THE APPELLATION, DATING BACK 2000 YEARS.”

The Romans, after having conquered the area wanted to reap its potential and thus decided to plant vines brought directly from Italy.

Portets was the first location chosen for the initial trials. The roman author Pline the Elder, in his work *Naturalis Historia* or *Natural history* tells us that the Graves wine was well regarded by the Gallo-Romans for its quality.

A turning point in the history of the Portets vineyard occurred in the middle ages after Eleanor of Aquitaine married Henri II, the future King of England. Eleanor of Aquitaine introduced the English to the Bordeaux Claret.

It was at this moment that the English became enamored and unable to do without their “French Claret” or the Bordeaux wines. Portets wines have been praised throughout history, Clément V, a Gascon pope, Arnaud of Pontac, an innovating parliamentarian, and Montesquieu, a well-known philosopher, all understood that exceptional wines came from this specific terroir.

Today, Portets represents a viticultural community with 900 hectares (2,224 acres), which constitutes one third of the AOC (appellation d’origine contrôlée) Graves. The AOC Graves has 35 total viticulturists.



A SPECIFIC TERROIR

Made from great geological and climactic changes at the end of the tertiary era and the beginning of the quaternary era (1.8 million years ago), the stones (Graves) were carried all the way from the Pyrenees Mountains by great river torrents as well as glaciers. It has taken millions of years to form these different layers, made from alluvial tables deposited in rows on a limestone platform dating from the tertiary era.

The graves stones reflect perfectly the sun’s rays, which redistributes heat softly to the grape clusters, thus contributing to a better more consistent ripening of the harvest. The climate is a good representation of the Gironde County, a temperate area, which is influenced by the Atlantic Ocean, well-suited for vines.

ELEGANT WINES

Graves red wines benefit from a well-balanced selection of grape varieties. The Cabernet Sauvignon brings aroma and structure; Merlot brings flavor as well as a suppleness to which we add also the Petit-Verdot, Malbec and Carmenère. Dry white wine from the Graves region are vinified with Sémillon, a varietal that allows floral overtones to develop as well as a natural unctuous taste that doesn’t overpower the freshness. Additional varieties are, first, the Sauvignon Blanc bringing a certain vivaciousness and expression to the blend and, second, the Muscadelle with heavier notes, almost musky with richer, fuller fruit nuances.

The blend results in a complicated dry white wine with flowery notes, as well as citrus and sometimes exotic and menthol undertones. Barrel aging, which is increasingly common, allows for a great richness and complexity after the wine has aged just a few years.



CHÂTEAU DE PORTETS REVITALIZATION

Marie-Hélène Yung-Théron continues to tackle new innovating techniques to build on the strengths of this exceptional vineyard. Restructuration of the vines as well as better pruning techniques are a start to her vision.

RESTORING AN ANCIENT VINEYARD

Beginning in 1998, objectives have been set to carry out a major reorganization of this ancient vineyard to maximize quality:

- Replanting specific plots
- A better root stalk clone selection
- Varietal balance between the Merlot and Cabernet Sauvignon as well as Sémillon, Sauvignon and Muscadelle varieties.

A RED GRAVES VINEYARD

The vineyard is composed of approximately 20 hectares (50 acres) of red vines:

- 55% Merlot makes these wines round and very fruit forward (with aromas and flavors of ripe red fruits) with spicy undertones. The Merlot varietal brings a certain suppleness and softness to the Cabernet Sauvignon.
- 45% Cabernet Sauvignon brings the majority of the wine's tannins, giving the wine its complexity and structure and permitting the wine to keep its intensity through the years.



A WHITE GRAVES VINEYARD

• 60% Sémillon brings a mild acidity, density, fattiness, fullness as well as sweetness with notes of candied fruits and honey. The mildness of the acidity of the Sémillon balances the acidity of the Sauvignon blanc.

- 30% Sauvignon blanc is a varietal that is highly influenced by the soil type, the wines tend to be very refined, delicate and balanced.
- 10% Muscadelle adds a mild pleasantness with softness to the white wine blend.

The wines are round with very marked floral undertones.



VINIFICATION WITH PRECISION

Marie-Hélène Yung-Théron accords considerable attentiveness and great expertise when making the wines of the Château de Portets.

With the help of Œnologist Christian Sourdès and Consulting Œnologist Antoine Médeville, Marie-Hélène Yung-Théron makes the best choices to distinguish, blend and designate wines of the standard to bear the name “Château de Portets”. The harvest is partly hand-picked, while the remaining grapes are harvested by machine. After the harvest, the grapes are sorted by hand and put into temperature-controlled tanks.

The estate uses the technic of a cold prefermentation maceration, meaning that the grape must is kept at a low temperature over the first few days to accentuate the red fruit aromas. The cellars offer the best conditions for both vinification and maturation for the Château de Portets wines.





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THE WINES

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CHÂTEAU DE PORTETS GRAVES RED 2021 AMBASSADEUR DE GRAVES



1ST LABEL FOR WINES TASTED AND SELECTED BY CONSUMERS

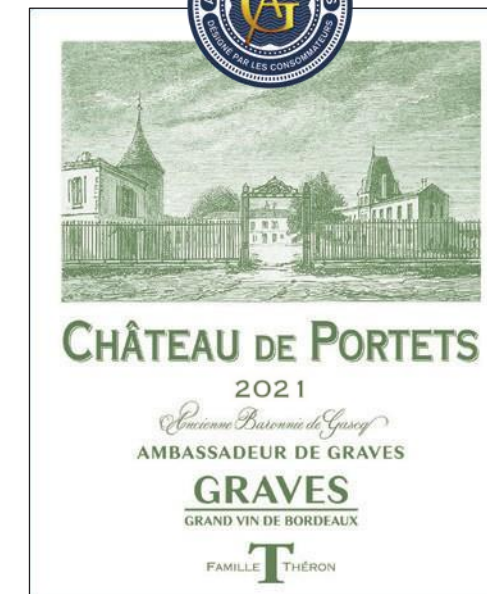
Objectives :

As part of the « Ambassadeur de Graves » label, Château de Portets Graves Red 2021 has been selected as one of the top 7 wines in June 2023. This label is the fruit of a reflection by the Graves AOC since 2015 to promote the wines that shape the terroir, rewards wines that symbolise the appellation excellence. A consecration for the Château de Portets reputation which contributes to the renown of Graves wines.

Responding to the global demand, better identifying wines adapted to consumers tastes in the face of a products plethora, including environment respect and wine tourism development. After a 1st certification of the estates by QBVérification, the wines were submitted in June 2022 to a tasting by a hundred consumers panel via sensory analysis conducted by the Techni'Sens institute.

This award is the concrete expression of a production policy of excellence and high standards. Collectively, it demonstrates the Graves winemakers capacity to perpetuate the know-how inherited from an incomparable history which places their wines among the most appreciated of the Bordeaux vineyard.

CHÂTEAU DE PORTETS AMBASSADEUR DE GRAVES AOC GRAVES RED



GRAVES INSIDE

SA VIE... DE VIGNERON

Elle est vigneron et fière de l'être ! Pour "Le PETIT JOURNAL des GRAVES", elle raconte sa vie... de vigneron.

VIGNERON, VIGNERONNE ou PROPRIÉTAIRE VITICOLE ?

A la fois vigneron (je n'aime guère la féminisation forcée de certains mots) ET propriétaire viticole. L'un va avec l'autre. Ou plutôt, je n'imagine pas l'un sans l'autre. Surtout que Portets (le domaine) et moi nous ne faisons... qu'un, depuis mon premier jour ou presque !

LE MOMENT CLÉ dans votre ANNÉE de VIGNERON ?

Aucune hésitation : le moment où je dois choisir la date des vendanges. Une sacrée décision dont beaucoup de choses découlent : la qualité du vin, bien sûr, parce qu'évidemment le premier déterminant de la date c'est la maturité du raisin, mais aussi l'organisation du domaine.

Comment ON APPREND à FAIRE DU VIN ?

En étant né dedans ! Le vin doit couler dans vos veines. C'est mon cas, surtout en ayant repris le domaine à 20 ans, sans formation. Depuis, j'ai appris mon domaine, chaque parcelle, chaque mètre carré !

Parmi les "étiquettes" du domaine de Portets (38 ha), le "Château de Portets". Deux années de suite, le vin a été sélectionné (par des consommateurs) comme l'un des "ambassadeurs" des Graves. Des vins "repères" pour aider les clients dans leur choix.

L'ENNEMI DU VIGNERON : L'ALÉA CLIMATIQUE ?

C'est pas le seul (rire jaune...) mais, oui, ça en est un. Et, comme d'autres régions, on a été servis ces dernières années. Cela dit, ça donne des moments forts quand, au milieu de la nuit et surtout au milieu de mon équipe, j'allume des feux dans les vignes pour les protéger de la morsure du froid. Se battre pour son vin, c'est pas rien.

LE MEILLEUR SOUVENIR ?

2015, ma première vendange avec le nouveau cuvier. Il y a l'enjeu économique évidemment, parce que c'est un changement d'échelle pour le domaine. Mais il y a surtout la dimension symbolique. Jusqu'à lors, j'utilisais des installations décidées et mises en place par la génération précédente : mes parents. Là, avec le nouveau cuvier, c'était ma décision, mon investissement, mon risque aussi, mais d'abord mon outil de travail. Désormais, je devenais encore plus responsable du vin que j'élabore. Forcément, ça marque.

LA CASQUETTE COMMERCIALE CONTRAINTÉ ou PLAISIR ?

Nécessaire, surtout que, comme c'est souvent le cas en Graves, nous assurons toute la commercialisation de nos vins. Et c'est toujours intéressant de voir un acheteur qui va donner une valeur (un prix) à votre travail. On se bat pour ça !



Marie-Hélène Yung-Théron. Elle dirige le Château de Portets depuis 33 ans à la suite de ses parents. Femme vigneron parmi de nombreux hommes, mais femme qui revendique bien plus que beaucoup d'hommes d'élaborer "son" vin, en pilotant directement chaque levier qui, au final, aura un effet sur ce qu'il y aura dans la bouteille.

LA DÉMARCHE "AMBASSADEURS de GRAVES" : PORTETS EN EST depuis l'origine. BILAN ?

Plus que positif ! Le vin sort enfin de son entre-soi où quelques experts disaient au reste du monde ce qu'ils devaient aimer. Au sein des Graves, on a pris le sujet par le seul bout qui vaille : le consommateur. Après tout, le travail du vigneron n'a de sens que parce que son vin est servi et apprécié par ceux qui le consomment. Et c'est à eux de dire les vins qu'ils aiment, dire "les ambassadeurs". Tellement évident que nos distributeurs nous suivent sur ça !

OWNER

SCEA Théron-Portets
Marie-Hélène Yung-Théron

APPELLATION

AOC Graves Red

PLANTING AREA

26 ha

SOIL TYPE

Strong gravelly soil made of a first pebble layer and subsoil flint/clay.

PLANTING DENSITY

5,000 vines/ha

AVERAGE AGE OF VINES

30 years old

VARIETALS

55% Merlot
45% Cabernet Sauvignon

YIELD

38 Hl/ha

VINIFICATION

Mechanical harvests
Vatting time: 24 to 30 days
Fermentation time: 4 to 5 days
Fermentations control:

thermo-regulated stainless steel and concrete vats
100% in oak barrels for 12 months

AGEING

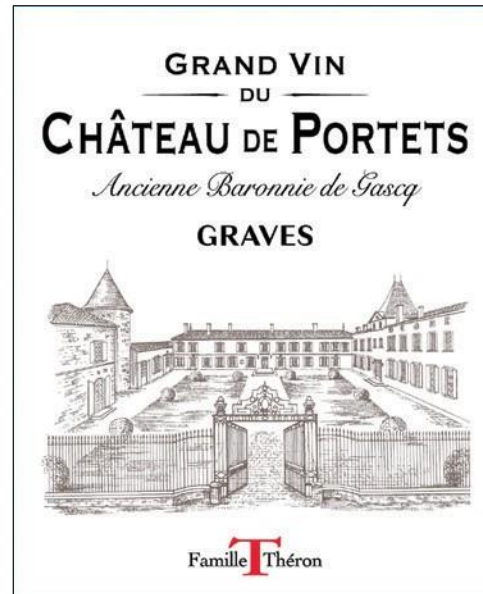
Retail - Hospitality - Export - Private customer

DISTRIBUTION

Antoine Médeville

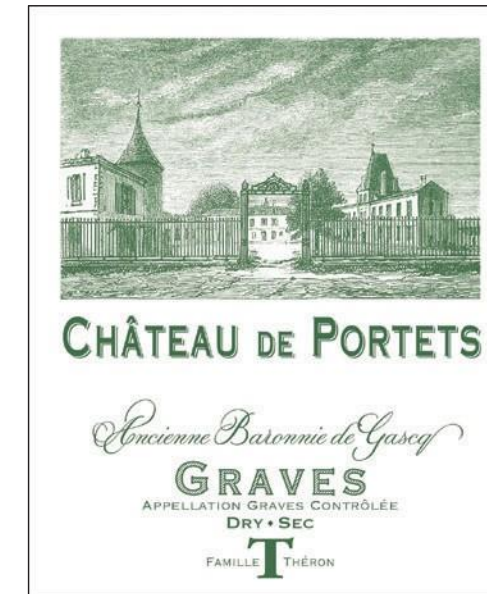
CONSULTING OENOLOGIST

CHÂTEAU DE PORTETS
GRAND VIN
AOC GRAVES RED



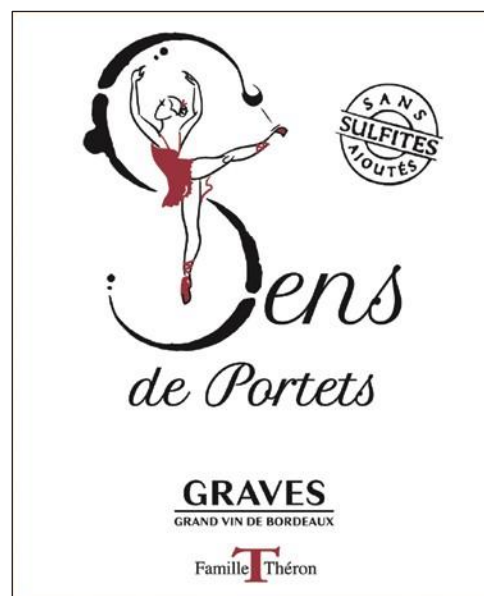
OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Graves Red
VINEYARD	Total acreage: 28 hectares or 49.4 acres
TERROIR	Strong soil with many small pebbles on a clay-flint subsoil blend.
PLANT DENSITY	5,000 vines/ha
AVERAGE VINE AGE	12 years
VARIETALS	55% Cabernet Sauvignon 45% Merlot
YIELD	35 Hl/ha
VINIFICATION	Harvest: machine harvested Vatting time: 24 to 30 days Fermentation period: 4 to 5 days Maceration period: 20 to 25 days Fermentation monitoring: temperature controlled stainless steel tanks
AGEING	Malolactic fermentation: 10% in oak barrels The maturing of the wines lasts for 12 months in oak barrels; one third of all the barrels are renewed each year. The official blending takes place after the wines are then fined (very little fining agent is used), before being bottled at the chateau.
PRODUCTION	24,000 bottles
DISTRIBUTION	Hotel and Restaurant -Export and private individual
OENOLOGIST-CONSULTANT	Antoine Médeville

CHÂTEAU DE PORTETS
AOC GRAVES WHITE



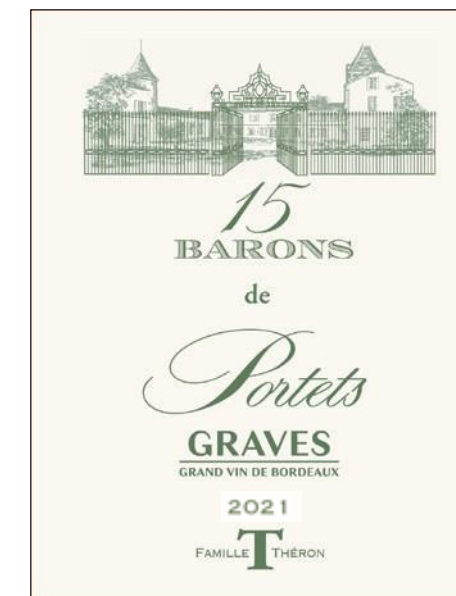
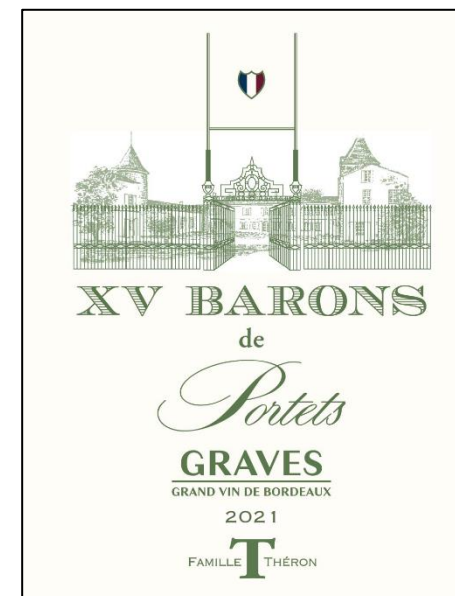
OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Graves White
VINEYARD	4.96 hectares or 12.26 acres
TERROIR	Sturdy gravelous soil, with rounded pebbles on a clay-siliceous subsoil.
PLANT DENSITY	5,000 vines/ha
AVERAGE VINE AGE	12 years
VARIETALS	60% Sémillon 30% Sauvignon 10% Muscadelle
YIELD	40 Hl/ha
VINIFICATION	Harvest: by hand Skin contact maceration for 8 hours Stirring of the lees over 6 months
PRODUCTION	24,000 bottles
DISTRIBUTION	Trading and private individual
OENOLOGIST-CONSULTANT	Antoine Médeville

SENS DE PORTETS
AOC GRAVES RED - NO ADDED SULFUR



OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Graves Red
TERROIR	Strong soil with many rounded pebbles on a flint-clay subsoil.
PLANTATION DENSITY	5,000 vines/ha
AVERAGE AGE OF THE VINES	8 years
VARIETALS	100% Merlot
DEGREE	12,5% / vol
VINIFICATION PROCESS WITH "NO ADDED SULPHUR"	Sulphur is one of the wine antioxidants, it is naturally present in the grapes. Not to add any, obliges us to always control the environment around the grape juice and then the wine. We use the natural carbon dioxide produced by the alcoholic fermentation for the inerting of its vat, to ensure safe conservation until bottling.
PRODUCTION	4,800 bottles
BOTTLING	April 2021
MARKETING	1 st of may 2021
OENOLOGIST-CONSULTANT	Antoine Médeville

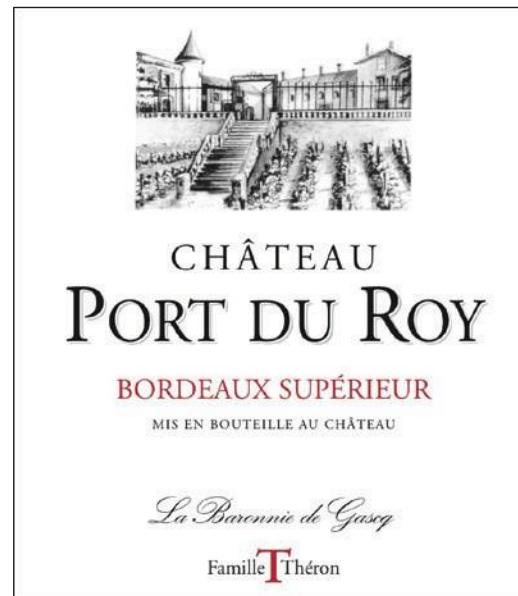
15 BARONS DE PORTETS
AOC GRAVES RED



OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Graves Red
VINEYARD	Total acreage: 5 hectares or 12.35 acres
TERROIR	Strong soil with rounded pebbles on a clay-flint subsoil.
PLANTATION DENSITY	5,000 vines/ha
AVERAGE AGE OF THE VINES	30 years
VARIETALS	65% Merlot 35% Cabernet Sauvignon
YIELD	50 Hl/ha
VINIFICATION	Harvest: machine harvested Fermentation duration: 4 to 5 days Maceration Duration: 20 to 25 days Fermentation control: temperature monitored in concrete tanks
AGEING	The maturing of the wines lasts for 12 months 20% in oak barrels; one third of all the barrels are renewed each year. Then the wine is bottled at the château.
PRODUCTION	25,000 bottles
OENOLOGIST-CONSULTANT	Antoine Médeville

CHÂTEAU PORT DU ROY

AOC BORDEAUX SUPÉRIEUR



OWNER	SCEA Théron-Portets Marie-Hélène Yung-Théron
APPELLATION	AOC Bordeaux Supérieur
VINEYARD	Total acreage: 2,5 hectares
TERROIR	Sturdy soil with gravel, on a subsoil of silt-clay loam.
AVERAGE AGE OF THE VINES	30 years
VARIETALS	70% Merlot 35% Cabernet Sauvignon
YIELD	42 Hl/ha
VINIFICATION	Harvest method: machine harvested Vatting time: 24 to 30 days Fermentation duration: 4 to 5 days Maceration duration: 20 to 25 days Fermentation control: temperature monitored in concrete tanks
AGEING	Aged in concrete tanks with wood staves during 9 months
PRODUCTION	8,000 bottles
OENOLOGIST-CONSULTANT	Antoine Médeville



2024, THE MOMENTUM CONTINUES AT THE CHÂTEAU DE PORTETS



Respecting the environment

Marie-Hélène Yung-Théron takes great care to preserve the site of the Château de Portets. She wishes to protect its natural beauty and has therefore opted for a style of viticulture and vinification with the upmost respect regarding the environment.





CERTIFIED “EXPLOITATION DE HAUTE VALEUR ENVIRONNEMENTALE” OR HVE – LEVEL 3 : In 2017

The Château De Portets Was awarded its certification for being an Exploitation de Haute Valeur Environnementale (HVE) or a business that adheres to a strict environmental management system. The HVE certification is an official recognition given by the Ministry of Agriculture distinguishing the environmental performance of the château overall.

Preparing to face future challenges is a high priority for Marie-Hélène Yung-Théron, who voluntarily and enthusiastically signed up for the Environmental Management System. Conscious of her responsibility to protect not only the environment but also local inhabitants, an enthusiasm to drive economic development without compromise, to better involve future generations to continue on a same line of ecological improvements, the owner of the Château de Portets aspires to improve the future of wine production by working with the EMS.

An important management tool to consider especially when planning to best work the soil and best maintain biodiversity. Advantages include lower energy consumption, as well as waste sorting and recycling for methods of pest management, vine culture methods, protecting workers, nearby inhabitants, as well as clients and improving working conditions.

Marie-Hélène Yung-Théron continues to be ambitious with her desire to quickly stop using chemical plant-protection products to parallel the wishes of the region, the CIVB, Chamber of Agriculture and the French state to better apply fundamental research to finding alternative solutions.

Marie-Hélène enjoys citing Winston Churchill: “Where there is a will there is a way”.



Certificat

CERTIFICAT HVE Niveau 3 - N° HVE-HVEV4-1278

AFNOR Certification certifie que l'exploitation

SCEA THERON PORTETS

**CHATEAU DE PORTETS
FR-33640 PORTETS**

N° SIRET : 400 431 193 000 12

a été reconnue comme étant une

EXPLOITATION DE HAUTE VALEUR ENVIRONNEMENTALE

Au titre des articles D.617-4 et D.617-7 à D.617-11 du code rural et de la pêche maritime portant sur la certification environnementale de niveau 3 (version 2022)

pour la totalité de la production de l'exploitation soit les activités de :

VITICULTURE ET GRANDES CULTURES

Cette certification est délivrée à l'exploitation sous réserve du respect des exigences des seuils des indicateurs de performance environnementale.

Début de validité : 15/04/2024

Fin de validité : 14/04/2027

Ce document est signé électroniquement. Il constitue un original électronique à valeur probatoire.
This document is electronically signed. It stands for an electronic original with probatory value.

Julien NIZRI
Directeur Général d'AFNOR Certification

La certification peut être suspendue ou retirée dans les conditions visées à l'article 10 du décret n° 2011-694 du 20 juin 2011 relatif à la certification environnementale des exploitations agricoles.
Le certificat, propriété de l'organisme certificateur, doit lui être restitué sur simple demande.
Seul l'original de ce certificat est valable.

Par décision du ministre de l'agriculture, de l'alimentation, de la pêche, de la ruralité et de l'aménagement du territoire en date du 16 février 2012, AFNOR Certification, est agréé au titre des dispositions des articles D. 617-19 et R. 617-28 du code rural et de la pêche maritime depuis le 22 février 2012 pour des périodes renouvelables de quatre ans.

CERTIF 1428.6 03/2023

A COMMITMENT TO WINE TOURISM



One Wine, One site, One encounter...





LISTED ON THE INVENTORY OF HISTORICAL MONUMENTS, “VIGNOBLES ET CHAI EN BORDELAISE” (VINEYARDS AND CELLARS OF BORDEAUX LABEL), “VIGNOBLES & DÉCOUVERTE” AS WELL AS AWARDED “BEST OF WINE TOURISM 2017 and 2024”.





A PERFECT INITIATION OF SENSORY DISCOVERY IN THE HEART OF THE GRAVES REGION

Various themed visits and tastings are possible year-round. A tourism facility able to welcome a wide range of visitors, individuals, groups and school trips.

The Orangerie of the Château (200 m² or 2,150 square feet) can welcome seminars, conferences and various other professional receptions.

“WINE TOURISM VISITS THAT ARE A MIX OF VINEYARD, WINE, HISTORY, CULTURAL HERITAGE, THE RIVER AND THE ENVIRONMENT”

Visits at the Château de Portets are a genuine initial discovery of the Graves region. With adapted tourism facilities, the visitor will view a film revealing the fascinating history of the Château de Portets.

With the help of an interactive tactile table, the visitor has a wide breadth of information at their fingertips concerning the Graves vineyard, the history of the Château, as well as technical information about winemaking, the know-how of the Château’s winemaking team, and various additional information about the domaine.

Four display cases explain the vegetative cycle of the vine with representations of the four seasons. Tasting of three wines each visitor leaves with an engraved glass compliments of the Château. Photobooth in the boutique for your souvenirs!

TOURISM WELCOME BUILDINGS

- The “Jules Théron” hall encompasses:
 - 1 scenography room
 - 1 seminar hall (70 m² or 750 square feet)
 - 1 catering kitchen
 - 1 boutique and wine tasting area

The projection of an ultra-panoramic film in 16/3 (2 languages).

Directed by Eric Le Collen, scenography director;
a film that sparks the interest of the audience by discovering the château’s dynamic heritage, history as well as its proximity to the Garonne River.

In the scenography room, a second space with a touch-screen table and 4 showcases, allows the visitor to discover and learn about the château’s unique history and charm in addition to the four display cases dedicated to each of the 4 seasons in the vineyards.

- The Orangerie of the Château, with its 180 m², is available to accommodate larger events.

• The boutique has a selection of the estate’s wines as well as a select gourmet food variety to pair with your wine purchases.

THE “JULES THÉRON” HALL



THE ORANGERIE HALL



VISITS OFFERED AT THE CHÂTEAU DE PORTETS

Different themed visits are possible for individuals as well as Tourist offices and Tourist Agencies. Special request tours for tourist agents are possible.

Visits and tastings for individuals, school trips and children.

The site is entirely handicap accessible.

From April to October: from Tuesday to Saturday 10 a.m to 6 p.m.

From November to March: open Monday to Friday, 10 am to 6 pm.

Languages spoken: English and French.

DISCOVERY TOUR

In the tourist reception areas, the screening of a film reveals the history of the Château de Portets. Using the touch-screen table, a breadth of information is at your fingertips regarding the vineyards, the history of the Château, the philosophy of the owner and technical information about wine making and the know-how of the team. Four display cases depict the 4 seasons or the four vegetative stages of the vines in the vineyards.

Tasting of 3 estate wines. Each visitor leaves with their tasting glass. Photobooth for your souvenirs!

Price: 15€ per person (from 15 years old)

Time: 1 hour.

On reservation.

“BACK FROM THE MARKET” VISIT

Discovery Tour followed by a lunch of local flavours cooked by a chef, with wine pairing.

Tasting of 3 wines accompanied by a starter, main course and dessert menu.

Price: 65 € / per person. (from 6 to 12 pers)

Time : between 1h30 and 2 hours. Upon reservation, at least 10 days before.

“GOURMETS” VISIT

Discovery Tour accompanied by a plate of aged cheeses and charcuterie with your tasting. Tasting of 3 estate wines.

Price: 25€ per person

Time : 1h30. Minimum booking 48h in advance.

From 2 to 10 people.



A PORT ON THE VINEYARD TOUR

Experience - Bs Carbonne tour

1st Wine Route with the Green Bubble - Tranquil Exploration

Through an innovative walking tour using a digital application, discover the rich history of the Château de Portets, its old port and its village, followed by a tasting of 3 wines.

Price: 20€ person

Time: 1h30

With the accompaniment of a gourmet board - Price: 30€ /person

VISIT FREE TOUR “FROM THE VINE TO THE GLASS”

Immerse yourself in the history of the Château de Portets during the screening of its film. Discover the stages that precede the glass of wine on your own. Move freely between our barrel cellar and our scenographic area equipped with a touchscreen table and information boards.

Tasting of 3 wines with a hostess.

Price: 11€ person (from 15 years old)

Time: 45 minutes.

INVESTIGATION ON THE 15 BARONS TRACKS...

The Château's Graves pebbles have disappeared and you need to find them as soon as possible to save the future harvest.

With friends, colleagues or family, share a convivial moment in the heart of the vineyard. With the help of a roadbook and an investigator's kit (clues and tools), discover the history of the château as told by the testimonies of the people who lived there. Form your teams, answer questions and decipher QR codes and riddles to progress along the route. Collaboration, reflection and concentration will be precious allies in your quest. Finish with a tasting of the estate's wines (fruit juice for the children). Rewarding at the end!

Prices: 20€ per adult - 12€ per child (6-12 years)

Time: between 1h30 and 2h. Subject to favourable weather conditions.

SCAVENGER HUNT FOR KIDS

Using a map, children over the age of 6 years old discover the history of the château and wine making technics. Independent circuit through the courtyard of the Château.

Price: 5€ per child (6-12 years old)

Time: about 30 minutes.

SPÉCIAL SEMINARS AND PROFESSIONAL RECEPTIONS

The facilities are available for your event needs with different formulas:

- The Orangerie hall: 180 m²

- “Jules Théron” hall: 70 m²

Reservations: www.chateaudeportets.com

Tel.: +33 (0)5 56 67 12 30

Mail: oenotourisme@chateaudeportets.fr

œNOVISA, THE WINE TOURISM PASSPORT IN THE GRAVES AND SAUTERNES REGION

œNoVisa is a wine tourism passport that brings together 10 wine estates, both family-owned and Grand Cru classé, in the Graves, Pessac-Léognan and Sauternes. The estates in the passport are all committed to responsible agriculture and have been awarded the “Vignobles et Découvertes” label in wine tourism. œNoVisa is above all a “friendship passport” between these châteaux, brought together to encourage visitors to discover or rediscover the magnificent territory of Graves and Sauternes.

The properties are all linked by their values and ambitions in the wine tourism field: the transmission taste; the desire to increase the area attractiveness; the development of a comprehensive and complete wine tourism offer that is both traditional and innovative.

“WINE IS ABOUT MEETINGS: IT'S IN OUR DNA”

How does œNoVisa work?

Visitors can collect their œNoVisa free of charge from participating tourist offices, local accommodation providers or directly online. With their passport, they start their tour at one of the ten estates.

From 50€ of expenditure (in wine tourism activities and/or wine purchases), travelers get a stamp in their œNoVisa passport. From the second stamp, a wine bottle from a property that has not yet been visited is offered, as well as with each additional stamp thereafter.

1 Je réserve une visite
OU je fais un achat en boutique
... dans l'un des Châteaux partenaires.
*I book a visit
OR I make a purchase in a shop
... in one of the partner Châteaux.*

2 Je fais tamponner mon #œNOVISA
à partir de 50 € d'achat
en visite et/ou en vin.
*I get my #œNOVISA stamped
from 50 € purchase
on a visit and/or wine.*

3 Je gagne une bouteille
dès le deuxième tampon,
et à chaque nouveau tampon !
*I win a bottle
for the second stamp,
and with each new stamp!*

Au cœur des AOC Graves & Sauternes,
venez découvrir 7 merveilleux châteaux,
Cru Classés ou propriétés familiales,
reconnus pour la qualité de leur accueil,
leurs offres œnotouristiques innovantes
et leur engagement environnemental.

*In the heart of the Graves & Sauternes PDO,
come and discover 7 marvelous châteaux,
Cru Classés or family properties,
recognized for the quality of their welcome,
their innovative wine tourism offers
and their environmental commitment.*

Retrouvez toutes les destinations œnoVisa sur
www.oenovisa.com

PESSAC-LÉOQNAN
SAUTERNES-BARSAC
GRAVES
GRAND VIN DE BORDEAUX

2024
JE RÉSERVE
JE FAIS TAMPONNER
JE GAGNE
une bouteille
à chaque tampon

PASSEPORT
pour 7 destinations viticoles

Valable jusqu'au 31 décembre 2025
Valid until december 31, 2025

L'abus d'alcool est dangereux pour la santé.
A consommer avec modération - Ne pas jeter sur la voie publique

CHÂTEAU DE PORTETS T

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