

# CHÂTEAU DE PORTETS T



BETWEEN  
HISTORY  
& EMOTIONS

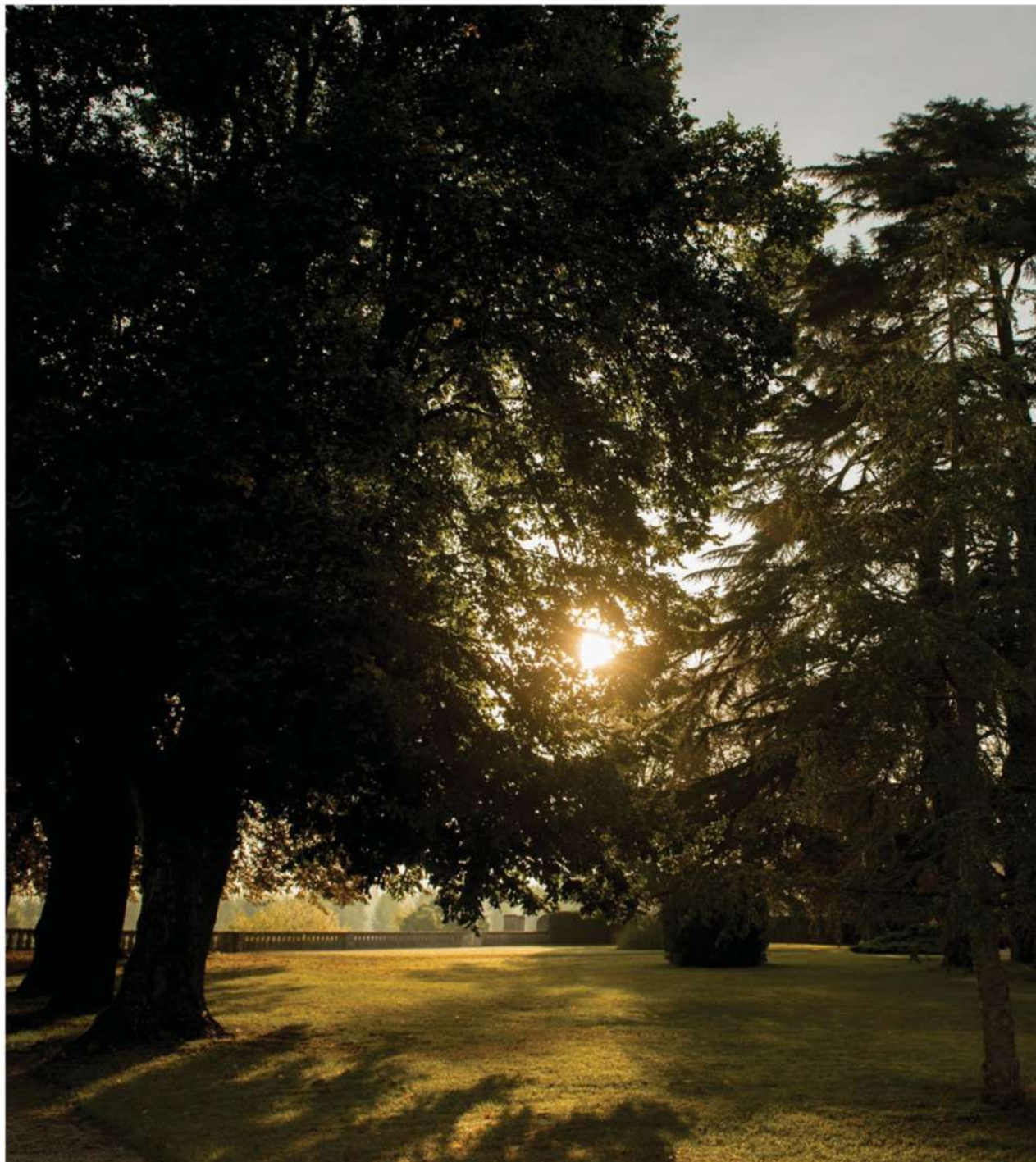
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PRESS PACK 2025

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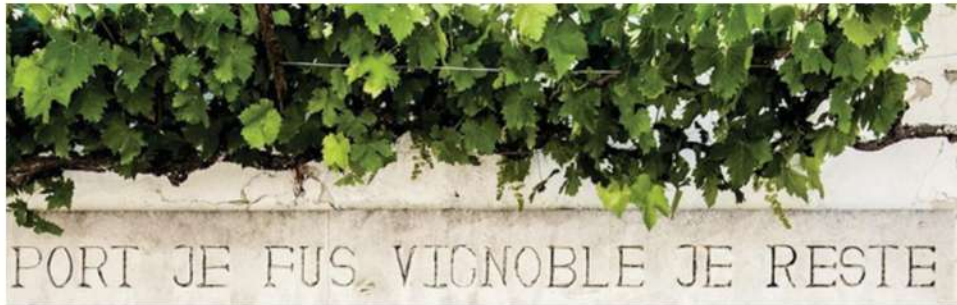
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## A SITE BRIMMING WITH HISTORY...

*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...

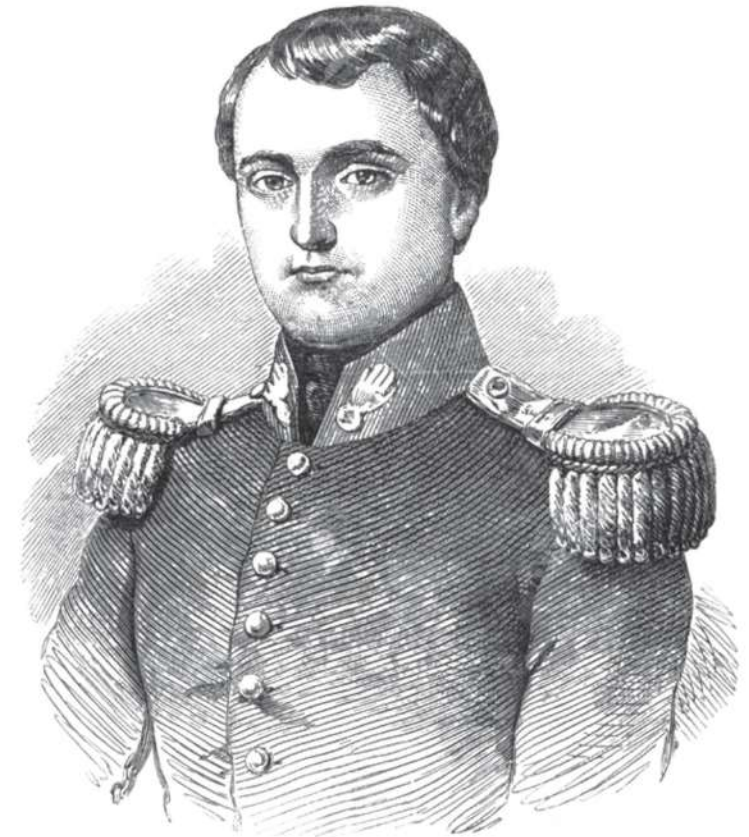
The port of Portets bears witness to the shared history of the Graves vineyard. The Château de Portets bears the name of its township whose ancient origins trace back to 1000 years B.C. The Ligures and Iberians sought refuge on the banks of a river which would in time be known as the Garonne. The Romans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

It's from 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 trade was bustling. Three ports coexisted: an old port called Port Madame in honour of Antoine de Gascq's wife, the sovereign of the château; the second port called Roy's Port, in memory of King Henri IV' visit; 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 climbed by Napoléon in 1808 stands there. To the left, close to 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

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*On the 31st of July 1808, Château de Portets was honored to receive Napoléon 1st, on his return trip from Spain before arriving in Bordeaux. A bronze plaque commemorates his visit to Portets.*



## A SITE WITH DEEP EMOTION...

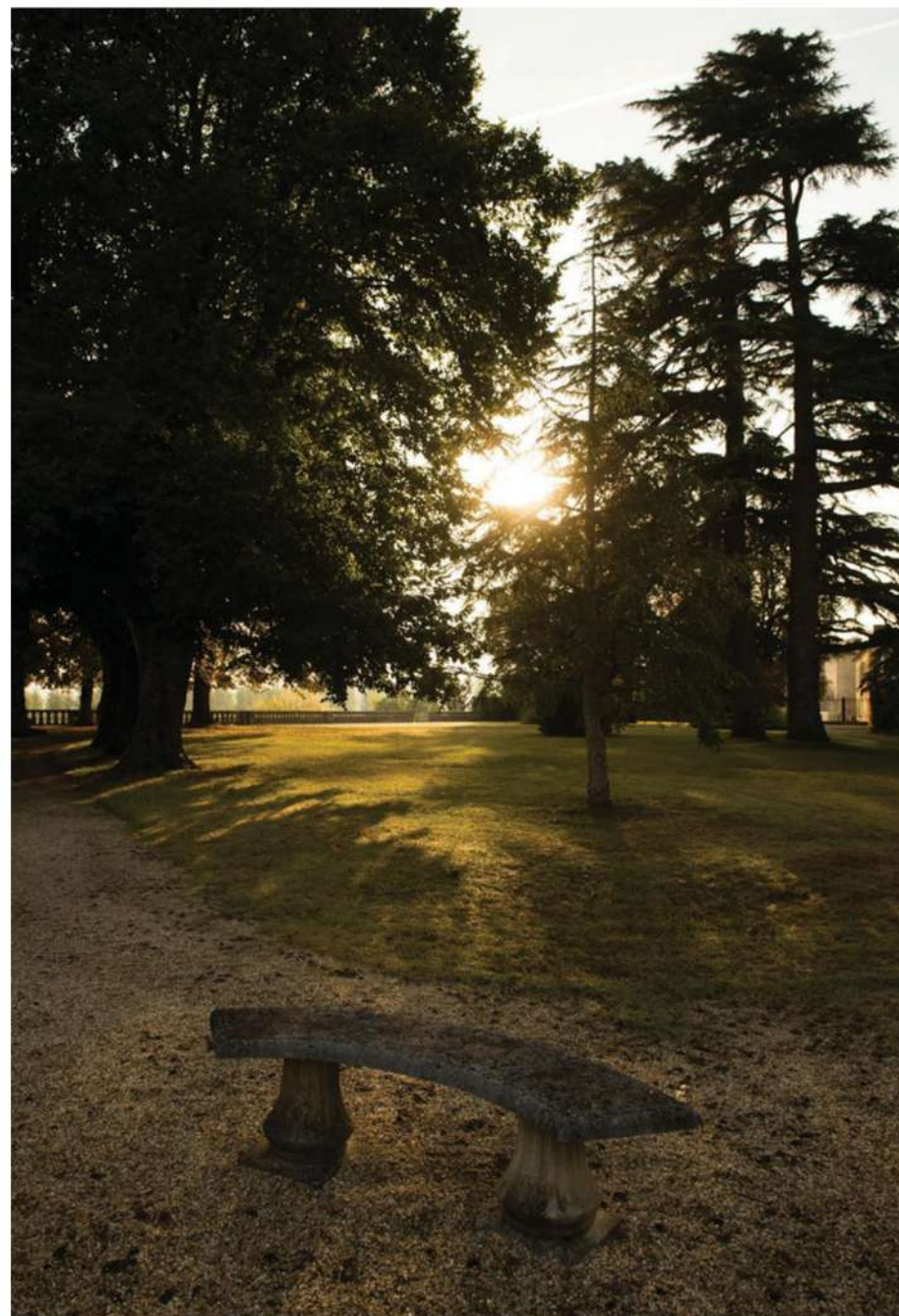
From the 12th century up until the 16th century the baroness of Portets exercised its sovereign rights over its lands, a true stronghold of a castle.

The Château de Portets would then become the residence of the Baron de Montferand. In 1587, the Château de Portets belonged to Guillaume de Gascoq, Baron of Portets. His family would rule for the following two centuries. The last representative of the famous family relinquished his family heritage in 1781 to Valdec de Lessart who would sell the château four years later to the Séguineau de Lognac family; they would remain owners 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 German troops 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 REGAINED ITS PAST 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 improving the reputation of the splendid estate.





## A FAMILY STORY

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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 that 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 everyday on the family estate "Les Hauts de Palette", producing the wine but also providing valuable assistance in the commercial management of Portets wines.

In short, a growing family saga to be told !

## WILLINGNESS AND AUDACE

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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 produce the estate's wines.

Major projects were undertaken for the estate, which she wishes to position at the highest level of its appellation. Upgrade of the tanks, vineyard restructuring, environmental commitment and wine tourism development have become the priorities of Château de Portets.

## 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.*

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**"I WAS BORN IN THIS HOUSE, WITH MEMORIES OF MY GRAND FATHER ENTERING THE COURTYARD, TELLING ME STORIES OF THE VINES AND THE WINES. HE INSTILLED IN ME HIS PASSION AND HIS EMOTIONS... 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."**



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## 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, the Graves region is the  
only one to bear the name of its terroir.*

*Portets is the oldest viticultural community  
in the heart of the Graves appellation.*

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

**"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 age 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), that represent one third of the AOC (appellation d'origine contrôlée) Graves. The AOC Graves has 235 winemakers.

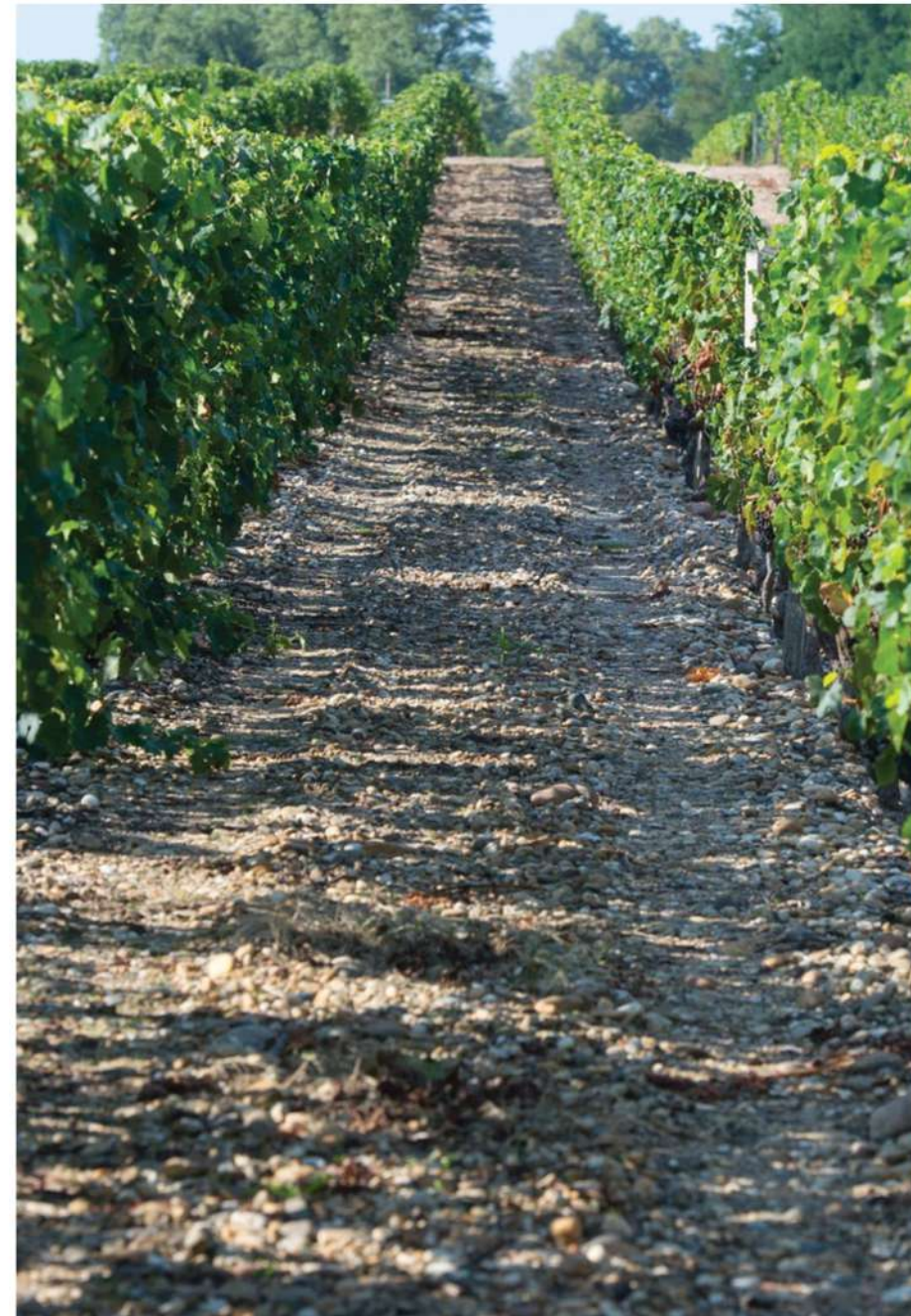


## A SPECIFIC TERROIR

Made from great geological and climatic 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, thus redistributing heat softly to the grape bunches and contributing to a better and more consistent ripening of the harvest. The climate is a good representation of the Gironde region, a mild area, strongly influenced by the Atlantic Ocean, and 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, the Merlot brings flavor as well as a suppleness, to which we add also the Petit-Verdot, Malbec and Carmenère. Dry white wines from the Graves region are vinified with Sémillon, a variety 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 vivacity and expression to the blend and, second, the Muscadelle with heavier notes, almost musky with richer, fuller fruit hints. The blend results in a complex 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 a few years.







## CHÂTEAU DE PORTETS REGENERATION

*Marie-Hélène Yung-Théron continues to tackle new innovating techniques to build on the strengths of this exceptional vineyard. Restructuration of the vineyard as well as improved pruning techniques are the starting point of 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 rootstock clone selection
- Varietal balance between 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 varieties:

- 55% Merlot make these wines round and very fruity (with aromas and flavors of riped fruits) with spicy undertones. The Merlot variety 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 enabling 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 Sémillon balances the acidity of the Sauvignon blanc.
- 30% Sauvignon blanc is a variety 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.

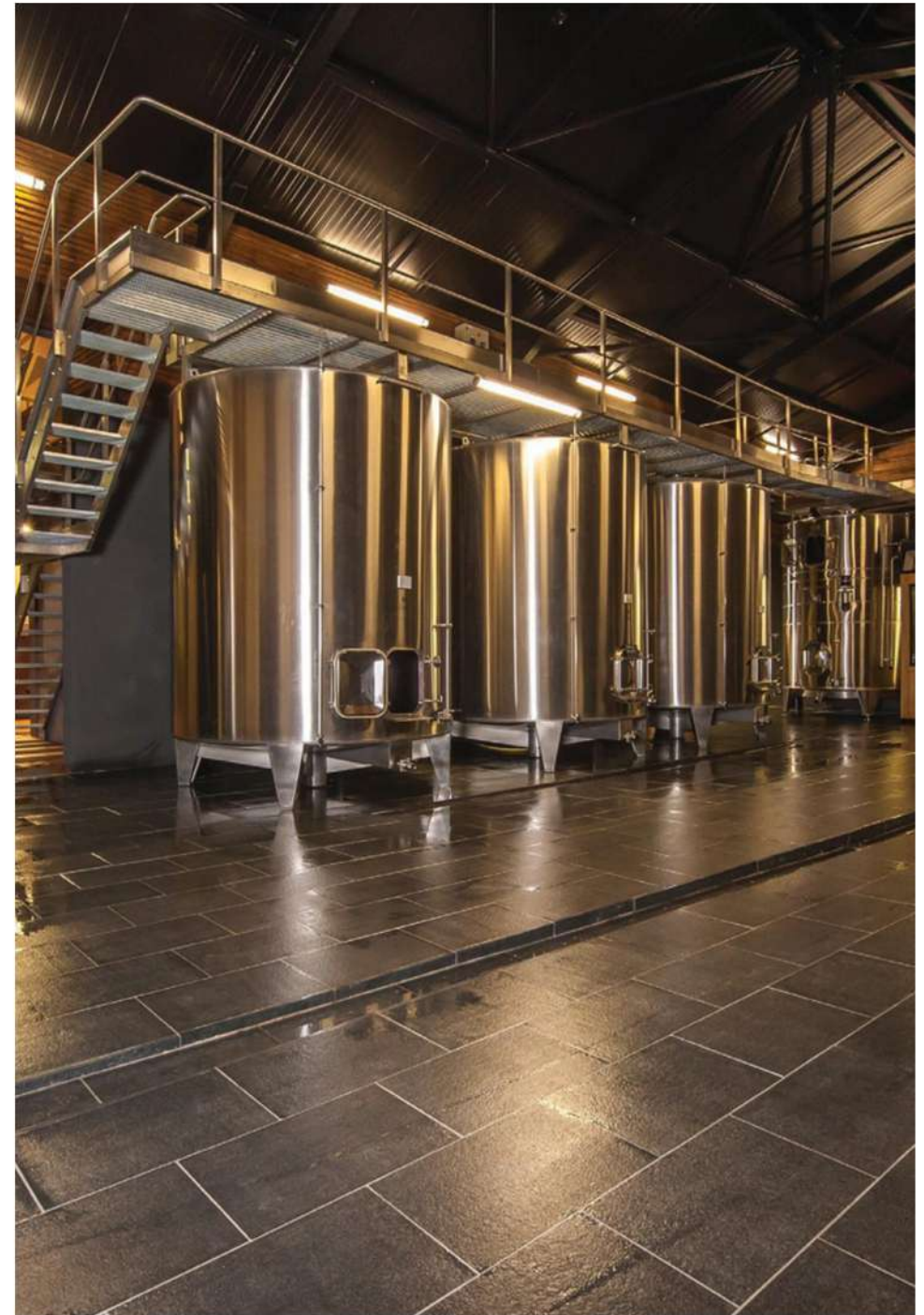


## VINIFICATION WITH PRECISION

Marie-Hélène Yung-Théron gives all her attention and expertise to the winemaking process at Château de Portets.

With the help of the œnologist Christian Sourdès and Consulting œnologist Antoine Médeville, Marie-Hélène Yung-Théron makes the best choices to distinguish, blend and designate wines at the highest standard to bear the name "Château de Portets". The harvest is partly hand-picked, while the remaining grapes are harvested mechanically. 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.





## THE WINES

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# CHÂTEAU DE PORTETS GRAVES RED 2022 AMBASSADEUR DE GRAVES



# CHÂTEAU DE PORTETS AMBASSADEUR DE GRAVES AOP GRAVES RED

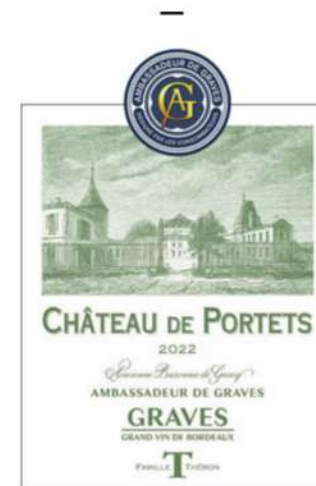
## FIRST LABEL FOR WINES TASTED AND SELECTED BY CONSUMERS

As part of the «Ambassadeur de Graves» label, Château de Portets Graves Red 2022 has been selected as one of the top 7 wines in June 2024.

This label is the result of a brainstorming in the Graves AOP : since 2015, they work to promote the wines that shape the terroir and reward wines that represent the appellation's excellence. A consecration for the Château de Portets that contributes to the fame of Graves wines.

Responding to the global demand, better identifying wines adapted to consumers tastes in front of a wide production, including environment respect and wine tourism development... After a first certification of the estates by QB Vérification, the wines were submitted in June 2024 to a tasting done by a panel of a hundred consumers and sensory analysis conducted by the Techni'Sens institute.

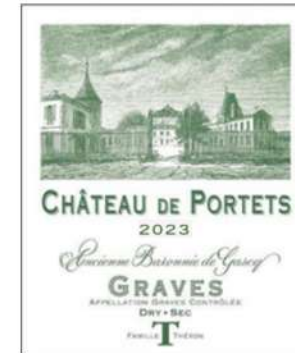
This award is the concrete expression of an excellent production standards. Collectively, it demonstrates the Graves wine makers capacity to perpetuate the know-how inherited from an incomparable history which places their wines among the most appreciated of the Bordeaux vineyard.



<b>OWNER</b>	SCEA Théron-Portets Marie-HélèneYung-Théron
<b>APPELLATION</b>	AOP Graves Red
<b>PLANTING AREA</b>	26ha
<b>SOIL TYPE</b>	Strong gravelly soil made of a first pebble layer and subsoil flint/clay.
<b>PLANTING DENSITY</b>	5,000 vines/ha
<b>AVERAGE AGE OF VINES</b>	30 years old
<b>VARIETALS</b>	55% Merlot 45% Cabernet Sauvignon
<b>YIELD</b>	36 Hl/ha Mechanical harvests
<b>VINIFICATION</b>	Vatting time: 24 to 30days Fermentation time: 4 to 5 days Fermentations control: thermo-regulated stainless steel and concrete vats
<b>AGEING</b>	100% in oak barrels for 12 months
<b>PRODUCTION</b>	103 000 bouteilles
<b>DISTRIBUTION</b>	Retail-Hospitality-Export-Private customer
<b>CONSULTING OENOLOGIST</b>	Antoine Médeville



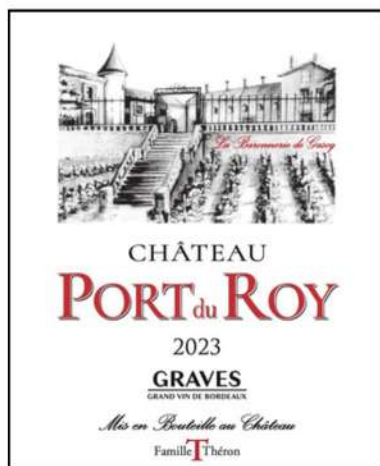
## CHÂTEAU DE PORTETS AOP GRAVES WHITE



<b>OWNER</b>	SCEA Théron-Portets Marie-HélèneYung-Théron
<b>APPELLATION</b>	AOP Graves White 4.96hectares or 12.26 acres
<b>VINEYARD</b>	
<b>TERROIR</b>	Sturdy gravelous soil, with rounded pebbles on a clay-siliceous subsoil.
<b>PLANTDENSITY</b>	5,000 vines/ha
<b>AVERAGE VINE AGE</b>	12 years
<b>VARIETALS</b>	60%Sémillon 30%Sauvignon 10% Muscadelle
<b>YIELD</b>	62 Hl/ha Harvest: by hand
<b>VINIFICATION</b>	Skin contact maceration for 8 hours Stirring of the lees over 6 months
<b>PRODUCTION</b>	30 000 bottles
<b>DISTRIBUTION</b>	Retail-Hospitality-Export-Private customer
<b>OENOLOGIST-CONSULTANT</b>	Antoine Médeville

## CHÂTEAU PORT DU ROY

AOP GRAVES RED



**OWNER** SCEA Théron-Portets Marie-HélèneYung-Théron

**APPELLATION** AOP Graves Red

**VINEYARD** 11,5 hectares

**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** 80% Merlot, 20% Cabernet Sauvignon

**YIELD** 53 Hl/ha - mechanical harvest

**VINIFICATION** Fermentation duration: 4 to 5 days

Maceration duration: 20 to 25 days

Fermentation control: temperature monitored in concrete tanks

**AGEING**

The ageing of the wines lasts for 12 months, 20% in oak barrels (1/3 new barrels). Then the wine is bottled at the chateau.

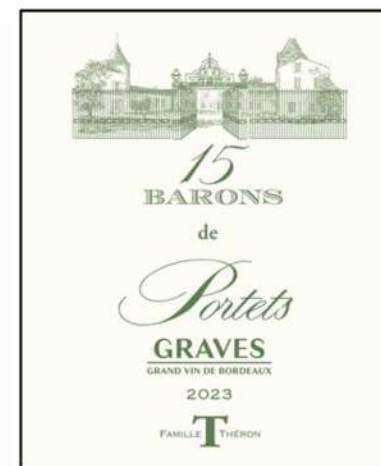
**PRODUCTION** 80 000 bottles

**DISTRIBUTION** Retail-Hospitality-Export-Private customer

**OENOLOGIST-CONSULTANT** Antoine Médeville

## 15 BARONS DE PORTETS

AOP GRAVES RED



**OWNER** SCEA Théron-Portets Marie-HélèneYung-Théron

**APPELLATION** AOP Graves Red

**VINEYARD** 11,5 hectares

**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** 80% Merlot, 20% Cabernet Sauvignon

**YIELD** 53 Hl/ha - mechanical harvest

**VINIFICATION** Fermentation duration: 4 to 5 days

Maceration duration: 20 to 25 days

Fermentation control: temperature monitored in concrete tanks

**AGEING**

The ageing of the wines lasts for 12 months, 20% in oak barrels (1/3 new barrels). Then the wine is bottled at the chateau.

**PRODUCTION** 80 000 bottles

**DISTRIBUTION** Retail-Hospitality-Export-Private customer

**OENOLOGIST-CONSULTANT** Antoine Médeville

## ROSÉ DE PORTETS AOP BORDEAUX ROSÉ



**OWNER** SCEA Théron-Portets Marie-Hélène Yung-Théron

**APPELLATION** Bordeaux Rosé AOP

**VINEYARD** 2,5 hectares

**TERROIR** Sturdy soil with gravel, on a subsoil of silt-clay loam.

**AVERAGE AGE OF THE VINES** 7 years

**VARIETALS** 100% Merlot

**YIELD** 37 Hl/ha - Mechanical harvest

**VINIFICATION** The bunches are lightly pressed to extract the juice without too much contact with the skin, to obtain a very pale color. The juice is fermented at low temperature to preserve its fruity aromas and freshness.

**MATURATION** In stainless steel tanks - A process that combines precision and expertise to produce elegant, refreshing rosés.

**PRODUCTION** 10 000 bottles

**OENOLOGIST-CONSULTANT** Antoine Médeville



# 2025, 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” ORHVE – LEVEL 4

The Château De Portets has been awarded its certification for being an Exploitation de Haute Valeur Environnementale (HVE) or a business that sticks to a strict environmental management system. The HVE certification is an official label given by the Ministry of Agriculture, rewarding the global environmental performance of the château.

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 the 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 take into account, specially when planning to improve the work on the soil and 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 and wishes to quickly stop using chemical plant-protection products, in line with the goals of the region, the CIVB, Chamber of Agriculture and the French state to better apply fundamental research and finding alternative solutions. Marie-Hélène enjoys quoting 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.

CERTI F 1428.6 03/2023

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SAJ au capital de 18 187 000 € - 475 076 003 RCS Bobigny - www.afnor.org

**afnor**  
CERTIFICATION



## A COMMITMENT IN WINE TOURISM



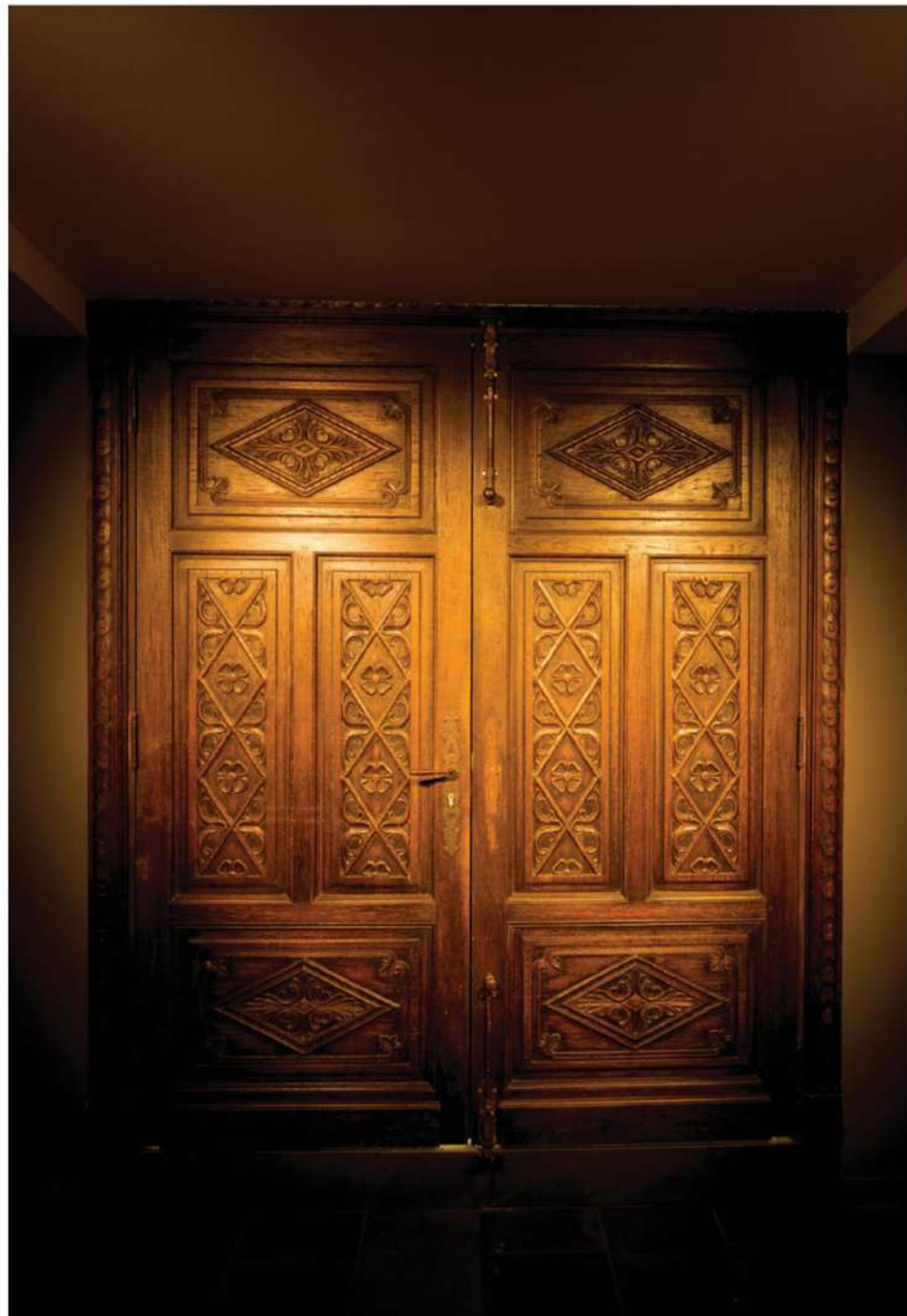
*One Wine, One site, One encounter...*





LISTED ON THE INVENTORY OF HISTORICAL MONUMENTS, "VIGNOBLES ET CHAIS EN BORDELAIS" ("VINEYARDS AND CELLARS OF BORDEAUX" LABEL), "VIGNOBLES & DÉCOUVERTE" AS WELL AS AWARDED "BEST OF WINE TOURISM" IN 2017 AND 2024.





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

Various thematical visits and tastings are possible all year round. A tourism facility able to welcome a wide range of visitors, individuals, groups and school trips. The Orangerie of the Château (200 m<sup>2</sup> or 2,150 square feet) can welcome meetings, 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 touch screen table, the visitors have a wide breadth of information at their fingertips regarding the Graves vineyard, the history of the Château, as well as technical informations about winemaking, the know-how of the Château's winemaking team, and various additional information about the domaine.

Four display panels explain the vegetative cycle of the vine with representations of the four seasons. A tasting of three wines concludes the tour and each visitor leaves with an engraved glass, compliments of the Château. Photobooth in the boutique for souvenirs !

## TOURISM WELCOME PREMISES

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

### The projection of an ultra-panoramic film in 16/3 (FR/ENG).

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 close relation to the Garonne River.

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

The Orangerie of the Château, with its 180m2, 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



## TOURS AT THE CHÂTEAU DE PORTETS

Different thematical tours are available for individuals as well as tourist offices and tourism agencies. Special requests for tourist agents are possible. Tours and tastings for individuals, school trips and children. The site is entirely accessible to disabled people.

**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 - *Our iconic tour !*

In the scenographic space, the screening of a film reveals the history of the Château de Portets. Guided tour through the cellar with a guide. 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 panels 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: 16€ per person (from 15 years old)**  
**Time: 1 hour. Upon reservation.**

### *Our gourmet tours...*

### ★ “BACK FROM THE MARKET” TOUR

Discovery Tour followed by a lunch with local flavours, cooked by a chef, with wine pairing. Tasting of 3 wines paired with a starter, main course and dessert menu.

**Price: 68 € / per person. (from 6 to 12 pers)**  
**Time: between 1h30 and 2 hours. Upon reservation, at least 10 days before.**

### ★ “FINS GOURMETS” TOUR

Discovery Tour and tasting of 3 wines paired with a plate of aged cheeses.  
**Price: 26€ per person Time:1h30. Minimum booking 24h before.**  
**From 2 to 10 people.**



## Our self guided tours...



### ★ A HARBOUR ON THE VINEYARD TOUR

#### Low Carbon tour - "La Bulle verte"

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

**Price: 20€ / person**

**Time: 1h30**

**With a gourmet plate : 30€ /person**

### ★ SELF-GUIDED 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 where you can explore our touchscreen table and information boards.

Tasting of 3 wines with a guide.

**Price: 12€/person (from 15 years old)**

**Time: 45 minutes.**

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## Our dynamic tours...

### ★ ESCAPE GAME: 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 friendly 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 road. Collaboration, thinking and concentration will be precious allies in your quest. Finish with a tasting of the estate's wines (fruit juice for the children).

**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. Free tour through the courtyard of the Château.

**Price: 5€ per child (6-12 years old)**

**Time: about 30 minutes.**

### ★ "BUCOLIC GETAWAY" TOUR - NEW !

After a discovery tour of the château and a tasting of 3 wines, take your picnic basket out onto the château terrace to enjoy the view of the vineyards and the Garonne River. Enjoy our white wine pâté, mixed salad and dessert, accompanied by a bottle of Portets rosé.

Engraved glasses and corkscrew included.

**Price: 42€ per person**

**Duration: approx. 2 hours**

**From May 1st to September 30th only.**



**Reservations:**[www.chateaudoportets.fr](http://www.chateaudoportets.fr)

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

**Mail:**[oenotourisme@chateaudoportets.fr](mailto:oenotourisme@chateaudoportets.fr)

# CHÂTEAU DE PORTETS T

## CONTACT CHÂTEAU

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## WINE TOURISM CONTACT

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