



CHÂTEAU
Kirwan
GRAND CRU CLASSÉ EN 1855
MARGAUX

THE FRENCH "ART DE VIVRE"

Treat yourself to one of our sensory activities...





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TOURS & TASTINGS

IMMERSIVE TOUR

Through the seasons, Château Kirwan invites you to enjoy a full immersion inside the vineyard with a member of the technical staff. You will experience the pruning of the vines in wintertime, the leaf-thinning and lifting in the summer and obviously the harvest and the vinifications in September/October.

44 € INCL. VAT/ PERS.

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

**More than 12 people on special request*



PRESTIGIOUS TOUR

The Prestigious Tour's speech always focuses on detailing the winemaking techniques specifically used at the Château. Your guide will take you to the vineyard before heading to the wine-making facilities, then in the park of the Château to hear more about the historical key moments of the estate.




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



ENCHANTED WALK

Discover the park of Château Kirwan by following the Great Sphinx of the Vine, Deleiphila, the butterfly traveler who twirls between the vine and the park. Equipped with a tablet, visitors will discover the secrets of Kirwan, its history, its park and its grape varieties.

15 € INCL. VAT/ PERS..

-  12 people maximum
-  1 hour
-  1 Château Kirwan





TOURS & TASTINGS

VINTAGE YEAR TASTING

With our vintage-year tasting, visitors can celebrate their favourite vintage; year of marriage, birth, creation of a professional project... They will be invited to a decantation of the selected vintage and a tasting in the wine cellar accompanied by a selection of cheese. A younger vintage is also tasted for a better comparison.

90 € INCL. VAT/ PERS.

 12 people maximum

 1 hour 30

 2 Château Kirwan

 Warm clothing recommended for tasting in the cellar



BARREL TASTING

After a guided tour of the vineyard and in the cellar, the guests will be taught, by a member of the technical staff, how to judge the potential of a wine during its ageing.

A great way to unravel the wine-making secrets of Grand Cru Classé from 1855 classification !

90 € INCL. VAT/ PERS.

 12 people maximum

 1 hour 30

 2 Château Kirwan

 Warm clothing recommended for tasting in the cellar



PACKAGED TASTINGS IN THE CELLAR

With this combined tasting tour, the wines of Château Kirwan will no longer have secrets for you. To make the comparison to its maximum, we suggest you to taste the old vintage of your choice after the tasting of the vintage during ageing.

160 € INCL. VAT/ PERS.

 12 people maximum

 2 hours

 3 Château Kirwan

 Warm clothing recommended






GOURMET BREAKS

GOURMET APERITIF

Château Kirwan welcomes you for a visit followed by an aperitif that will thrill your palate: bread, cheese, charcuterie, Château Kirwan wines and other seasonal products. The opportunity to spend a pleasant time with members of family or simply with friends.

45 € INCL. VAT/ PERS.



-  **12 people maximum***
-  **1 hour 30**
-  **1 Charmes de Kirwan and 1 Château Kirwan**
**More than 12 people on special request*



PICNIC

Come and enjoy our picnic in the shade of our century-old trees. An authentic setting with a homemade picnic will follow your visit of the cellars and the tasting of our wines. This break will delight families, as well as groups of friends and colleagues.

50 € INCL. VAT / PERS.

-  **2 to 20 people**
-  **2 hours**
-  **1 Charmes de Kirwan and 1 Château Kirwan**
Booking from May to October

BRUNCH

Château Kirwan invites you to experiment the Château lifestyle while enjoying a brunch. Come to discover the surprises that a Grand Cru Classé can offer you with sweet or savoury treats. An enchanted parenthesis, ideal for families, friends and couples.

50 € INCL. VAT/ PERS.

-  **2 to 20 people**
-  **2 hours**
-  **1 Château Kirwan**

Booking from May to October








PLAYFUL WORKSHOPS

MAKE YOUR OWN MACARONS

This workshop is made for gourmets eager to learn how to bake macarons. The Chef Sophie Mevel will teach each step of making a batch of macarons, whether salted or sweet. Precision and carefulness are highly recommended for this pastry, which happens to be as demanding as winemaking. The flavours picked will be tasted and paired with Château Kirwan wine. All the trainees will bring a bunch of macarons back home.

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





142 € INCL. VAT / PERS.



MAKE YOUR OWN FRAGRANCE

Brace yourself for a magical experience that transports you to the world of creative perfumers. Château Kirwan invites you to learn about and create your very own perfume. Playing olfactory games will take you the universe of perfumes inspired by the wine aromas. Clémentine Humeau and Delphine Dentraygues, who are both creative perfumers, will lead you to design your very own fragrance. The tour and tasting will occur either before or after the workshop.






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

156 € INCL. VAT / PERS.

140 € INCL. VAT / PERS.

CHOCOLATE MAKING, STEP BY STEP

After the Perfect Pairings in collaboration with Hasnaâ Ferreira, we are happy to invite our guests to step into the world of chocolate-making, and learn every detail from the bean to the candy. Harvesting, breaking the pods, fermentation, torrefaction, tasting... Making chocolate and wine-making are alike. Meticulousness and precision are the key skills to understand these ancient know-how.

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

53 € INCL. VAT / PERS.



Hasnaâ Ferreira ©



PLAYFUL WORKSHOPS

COOKING CLASS

The cooking class of Château Kirwan conducted by Chef Stéphanie Bottreau (Cook'n tinem) or Toque Events, is one of the most popular activity of the estate.

Dressed in a Kirwan apron, come to discover the secrets of the culinary preparations proposed by the Chefs, over the seasons...

Simple and original formulas. The workshop is followed by a convivial lunch during which you can taste your own preparations associated with our best vintages.



185 € INCL. VAT/ PERS.



5 to 10 people *



2 hours 30



1 Charmes de Kirwa, and 1 Château Kirwan

** More than 10 people on special demand*



4 SEASONS MENU

Suggested by Cheffe Stéphanie Bottreau

Starter

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

Main course

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



CONTACTS

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We are open

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

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

