

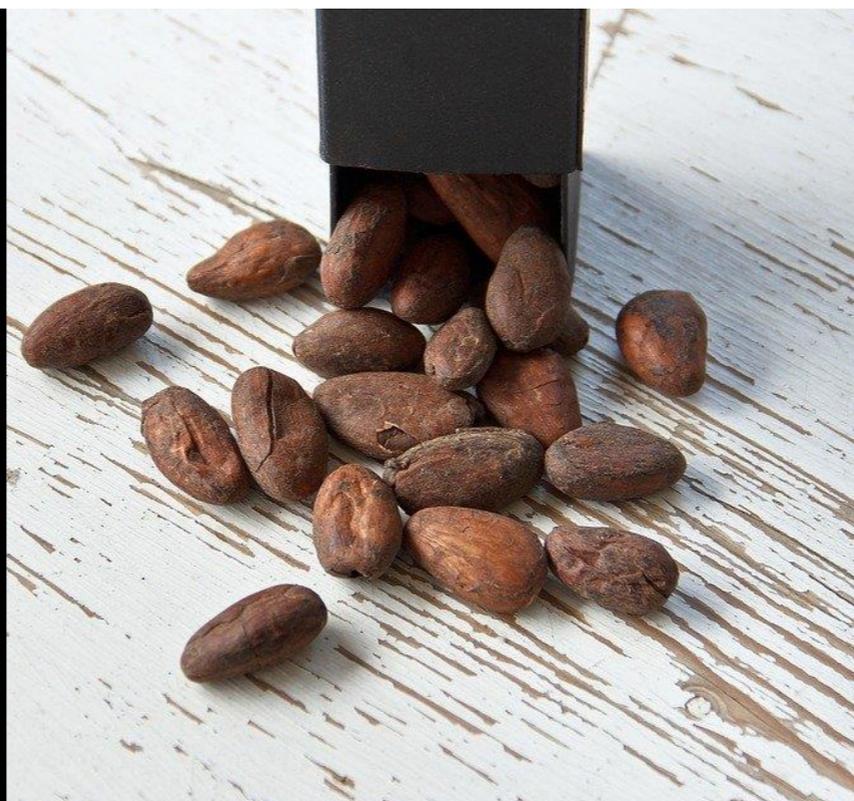


PLAYFUL WORKSHOPS AT CHÂTEAU KIRWAN

Join us on a gourmet experience **tailored to** your needs and **expectations**.
Treat yourself to one of our **sensory** workshop with your friends, colleagues or family.
Privatize the entire vineyard and design your business events in our **various spaces**.
All our events are **private** and have to be **booked in advance**.

Château Kirwan – Cru Classé 1855, Margaux
33460 Cantenac – France
Tel : +33 (0)557 88 7100 | Fax : +33 (0)557 88 7762
www.chateau-kirwan.com

Monday/Friday – 9:30/12:30 – 13:30/17:30
Weekend on reservation only
GPS : -0.65 71 677 : 45 026 38 38





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CHÂTEAU KIRWAN

FIGURES & FACTS

- 1** park of 2 hectares as a scenery for your events
- 2** red wines to taste: Château Kirwan & Charmes de Kirwan
- 3rd** Grand Cru Classé in 1855
- 4th** generation of the Schyler owning the Château
- 5** languages perfectly spoken by the team 
- 6** Best of Wine Tourism won in the following categories: Scenery and Architecture, Innovation and Discovery, Arts and Culture
- 8th** generation of the Schyler running Maison Schöder & Schyler
- 10** years anniversary of our Orangerie (a 220m² reception room)
- 11** wines tasted during a Gourmet Day in Margaux, in cooperation with Châteaux Prieuré-Lichine et La Tour de Bessan
- 12** iPads available for our interactive tour
- 14** guests possible in our smallest dining-room
- 24** years of dynamic winetourism activity
- 37** hectares
- 80m²** is the size of our panoramic meeting room
- 6 000** smiles cheerfully hosted every year



PLAYFUL WORKSHOPS

FOR THE SWEET TEETH

Novelty



CHOCOLATE-MAKING, STEP BY STEP

PRICE / personne

69€ (3-15 pers.)

65€ (16-30 pers.)

On reservation

Duration: 2h30

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. The chocolate sample selected by Hasnaâ are tasted with a selection of 2 vintages of Château Kirwan.

Paired with: Château Kirwan 2013 et 2014

MAKE YOUR OWN MACARONS

PRICE / person

142€ (2-12 pers.)

137€ (13-25 pers.)

On reservation

Duration: 3h

This experience is tailored for macaron lovers, eager to learn how to bake them all by themselves.

Wait no more, Sophie Mevel ([O'Délices du Médoc](#)) will teach you each step of making a batch of macarons. Whether salted or sweet, you get to choose !

Precision, carefulness are highly needed for this pastry, which happens to be as demanding as winemaking.

The flavours picked will be tasted and paired with Château Kirwan 2016. All the trainees will bring a bunch of macarons back home.



Paired with: Château Kirwan 2016

Novelty



PLAYFUL WORKSHOPS

FOR THE CHEMISTS



100% SINGLE GRAPES

PRICE / person

155€ (4-15 pers.)

On reservation

Duration: 2h30

Who never wished to be a wine maker to blend his own wine ?

The Technical Manager of Château Kirwan invites you to live a unique experience: learn how to taste our 4 grape varieties by plots and how to blend them to get the most out of each of them. You'll be taught the keys to blend a typical wine of Margaux.

The blending workshop starts after a tour of the vineyard.

MAKE YOUR OWN FRAGRANCE

PRICE / person

180€ (2-4 pers.)

163€ (5-10 pers.)

133€ (11-50 pers.)

On reservation

Duration: 3h

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 a selection of perfumes inspired by the aromas depicted in our wines.

Clémentine Humeau ([Les Olfactives](#)) and Delphine Dentraygues ([Les Instantanees](#)), 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.



Wines tasted: Château Kirwan et Charmes de Kirwan



PLAYFUL WORKSHOPS

FOR THE ASPIRING CHEFS



« THE REGIONAL » MENU

Suggested by Chef Jimmy Delage

Sault spelled cooked as a risotto, garnished according to the season (squid, asparagus, Porcini mushrooms, truffles...)

Pithiviers: traditional pie, stuffed with duck and foie gras, served with mesclun salad

Paired with: Signatures Blanc and Château Kirwan

COOKING CLASS

PRICE / person

155€ (2-6 pers.)

7 guests and more, contact us

On reservation

Duration: 2h30

The cooking class of Château Kirwan, conducted by the Chef Jimmy Delage ([La Cuisine de Jimmy](#)), is one of the most popular activities of the property.

Everyone, whether professional or amateur, can extend his culinary knowledge while having a wonderful and entertaining time with the chef. Put your chef's hat on and have an exquisite time learning all the cooking secrets of the Chef.

The cuisine is simple but very original and always made up of seasonal and local products; the menus created by the chef perfectly match with our best vintages. You will eventually enjoy both our wines and your meal after the cooking class.





PLAYFUL WORKSHOPS FOR THE ASPIRING CHEFS



CHOOSE ONE THEME FROM THE LIST BELOW:

- 1) Workshop karaagé (fried chicken flavoured with ginger) or chicken on skewers
- 2) Workshop Gyoza and ramen
- 3) Workshop Soba (buckwheat noodles) or Udon (wheat flour noodles) and Tempura (shiitake, king prawns, shiso, lotus roots)
- 4) Vegetarian workshop
- 5) Workshop sushi

Paired with: Signatures Blanc 2018 et Château Kirwan 2013

JAPANESE FLAVOURS

Duration: 2h30/3h

PRICE / person

121€ (4-15 pers.)

On reservation



Novelty

Lovers of exotic cuisines, let the Chef [Junko Sakurai](#) bring you deep inside the culinary traditions of her home country: Japan !

On this occasion, the Chef turns down the 'clichés' you may have about the Japanese dishes and you will also be taught how to pair them with a selection of wines.

Sharing is at the heart of this culinary experience...





OUR BOOKING CONDITIONS

MEAL FOR ACCOMPANYING STAFF

Extra charge for drivers and accompanying personnel: 26€ TTC person Incl. taxes. The meal is served in a separate room.

RESERVATION REQUIRED

All reservations or modifications must be confirmed by email. A 50 % down payment of the total invoice value is required. Also, the quote must be returned signed and dated to confirm the booking. The choice of dishes must be informed 7 open days before the event. The menu must be the same for all. The final number of guests (including bus drivers, guides, vegetarians...) must be confirmed at least 3 working days before the date of the event. The invoice will be issued on the basis of this number. The balance of invoice should be settled at the latest 72h before the event.

RATES

Our prices are subject to change during the year and include applicable taxes. An extra 10% might be added for any event occurring on a holiday or Sunday.

CANCELLATIONS

Cancellations must be notified by email writing. In case of a late cancellation (less than one month before the date of the event), Château Kirwan will retain the deposit paid by the customer. The full invoice value will remain payable in case of a cancellation occurring less than one week before the event.

ARRIVAL TIME

We appreciate punctual arrivals. We recommend that the guests arrive at the Château no later than 12.30 for lunch and 20.00 for dinner. This is to avoid any additional costs (see following paragraph). In case of a late arrival, your host reserves the right to modify or even shorten the tour.

DEPARTURE TIME

In case of a departure later than 15.00 after lunch or 23.30 after dinner, the extra cost for staff will be 48€ incl. taxes per staff member per hour.

PAYMENT

Payment is due on receipt of invoice.