



Association  
Mondiale de la  
Gastronomie

BAILLIAGE OF FRANCE

# CHÂTEAU DE FARGUES LUR-SALUCES



Thursday, May 16, 2024



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Mondiale de la  
Gastronomie

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 Fargues.

Château de Fargues 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'Yquem, acquired by marriage in 1785. It was under the Lur Saluces rule that Yquem 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 Yquem name will always carry the heritage and commitment of the Lur Saluces family.

With centuries of experience, the owners of Château de Fargues 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 Fargues' 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 Fargues 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.

*Châinement Vôtre*

*Laurent*

Laurent Poutier du Mesnil  
Member of the Magistral Council  
Baillif Delegate of France  
Commanding Officer of the Chaîne



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WINES SERVED  
DURING THE MEAL

CHÂTEAU DE FARGUES 2014

CHÂTEAU DE FARGUES 2004

CHÂTEAU DE FARGUES 1986



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## 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*



Association  
des Membres de la  
Confrérie des Rôtisseurs

## PROGRAM

OF THURSDAY, MAY 16, 2024

9:45 AM

DEPARTURE BY COACH  
HOTEL INTERCONTINENTAL

2-5 PLACE DE LA COMÉDIE, 33000 BORDEAUX

10:45 - 11:00 AM

ARRIVAL

CHÂTEAU DE FARGUES

8 ROUTE DES ÉCOLES, 33210 FARGUES

11:00 AM - 1:00 AM

VISIT OF THE PROPERTY

1:00 - 3:00 PM

LUNCH

FOOD PAIRING WITH 3 MILLÉSIMES OF FARGUES

3:00 PM

RETURN BY COACH

3:45 - 4:00 PM

ARRIVAL

HOTEL INTERCONTINENTAL

2-5 PLACE DE LA COMÉDIE, 33000 BORDEAUX



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## 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@chaine-france.fr

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