







A confidential vineyard in the appellation **GRAVES DE VAYRES**

Confidential, atypical, with character. These are just a few adjectives to describe the magnificent terroir you're about to discover.

At Fage, you'll arrive in a true winegrower's house, with nods to the vine and to nature everywhere, subtly hidden in this beautiful setting.

A stay here is an immersion in the terroir...

FAGE has 40 hectares of vineyards, including 4 for the organic cuvée. The wines are seductive in their charm and complexity. The Graves de Vayres appellation covers just 700 hectares, with a total wine production of 20,175 hl. This makes it one of the smallest AOCs in the Bordeaux region. But above all, it is a very special terroir! The red clay gravel beneath our feet comes from the Massif Central, and has been carried down by the Dordogne River, settling on the slopes in the curve of the river. At the heart of these gravels are veins of bleu de mâchefer, just like in Pomerol, a saturated blue clay. It's this flint mixed with the clay that gives our wines their minerality. The gravel also drains the clay, allowing the vines to root deeply, giving the Fage wines finesse, elegance and plenty of aroma.

Château Fage has been awarded the HVE 3 label, which stands for High Environmental Quality Level 3, since 2019. This is a vineyard that benefits from the tremendous richness and diversity of the surrounding biotope. All around us, we can see meadows and a forest planted with oak and beech trees. This forest belongs to Château Fage and offsets the carbon impact of the CO2 emissions caused by fermentation.



ENTRANCE DOOR ACCESS CODE

Code : 1245

From 10.p.m.
to 7.a.m.



WIFI

Network : CHATEAUFAGE

Password : chateaufage



TO CONTACT THE RECEPTION DESK

Dial 701 on your room telephone



EMERGENCY NUMBER

FIREFIGHTER 18

POLICE RESCUE 17

SAMU (EMERGENCY MEDICAL SERVICES) 15

EUROPEAN ASSISTANCE 112

EMERGENCY TEXT 114

CAROLE GLOTIN +33 7 85 30 98 34

PIERRE MASSERAN +33 6 26 35 12 69

ALIZE MICHEL +33 6 23 22 54 47

On the day of your departure, feel free to use your room until 11.00am.



FAGE INSTANT

at 6.p.m

Just relax. Now you've arrived, you can enjoy...

An unmissable opportunity to discover the estate's wines, join us at 6pm for a tasting of a Château wine in the Atelier, accompanied by delicious local produce. That's the Fage spirit...

In short, a delightful end to the day, very 'South-West', as we like to share them in a large family home.



SERVICES

On request, by calling reception, we can lend you the following for the duration of your stay: iron and ironing board, cot, bottle warmer, cosmetic kit (comb, toothbrush, laundry bag, sewing kit, shoehorn, shaving kit, shower cap, shiny sponge for shoes). To help protect the environment, please let us know whether or not you would like your sheets to be changed during your stay.

The swimming pool is heated to 28°C and is open every day in season from 8am to 9pm. Soft pool towels are available in your room.

We also offer a range of snacks and refreshments, so you can relax while taking a gourmet break...

We have mountain bikes available for bucolic rides in the surrounding countryside!

By prior arrangement: Full day €25 Half day €15

Please contact reception.

THE ROOMS

cocoons of softness

Welcome to your room, it's time to think about yourself and relax...
To refresh you, we suggest FAGE water, still and sparkling, which you will find in your mini bar (if you like the bottle, you can find it in the hotel shop).

You can also make use of your courtesy tray, for a little coffee when you get out of bed or at the end of the afternoon. For your personal belongings, there is a safe in your bedroom wardrobe.

Need to set an alarm during your stay? Nothing could be simpler!
Program it on your television...

BREAKFAST

The first meal of the day is served in the Atelier Assemblage or on the terrace (weather permitting) every day from 7am to 10am. It can also be served at the foot of the bed as room service between 7am and 10am every day. Don't forget to return your completed form.

The special breads are kneaded and delivered every morning by an artisan baker a few kilometers from FAGE.

Do you like eggs? Our eggs are carefully selected and come from Mathieu's farm. His hens are bred and breathe the fresh air of the Libourne region.

Scrambled, boiled, poached, fried, enjoy our eggs in all their forms.

NOS CHAINES TV

1 TF1	17 CSTAR	808 EURONEWS FRENCH SD
2 FRANCE 2	18 T 18	809 EURONEWS GERMAN SD
3 FRANCE 3	19 NOVO 19	810 EURONEWS RUSSIAN
4 FRANCE 4	20 TF1 SÉRIES FILMS	811 EUROSPORT 1 DEUTSHLAND
5 FRANCE 5	21 L'ÉQUIPE 21	812 FRANCE 24 (ENGLISH)
6 M6	22 6TER	813 NHK WORLD JAPAN
7 ARTE	23 RMC STORY	814 RAI 1
8 LCP	24 RMC DÉCOUVERTE	818 ROSSIYA 24
9 W9	25 RMC LIFE	819 RTL AUSTRIA
10 TMC	26 PARIS PREMIERE	820 RTL 2 AUSTRIA
11 TFX	33 TV7 BORDEAUX	821 THT
12 GULLI	800 TV RU	822 TRT WORLD
13 BFM TV	802 BBC WORLD NEWS EUROPE	823 TV5 MOBDE EUROPE
14 CNEWS	804 CGTN	824 TV RUS
15 LCI	805 CGTN DOCUMENTARY	825 VOX AUSTRIA
16 FRANCE INFO		

INDULGENCE

at la Maison des Vignes

Originally from Reunion Island, our Chef Idriss Solo has managed to blend his Creole roots with French cuisine to offer an authentic and generous style of bistronomy. Since his early childhood, he watched his grandmother and mother lovingly prepare comforting dishes. After nearly 10 years of experience climbing the ranks in prestigious establishments—thanks to hard work and boundless creativity—he decided to join Fage’s kitchen in the fall of 2024.

Through shared dishes, he highlights exotic flavors, fragrant spices, and a touch of sunshine in every plate. Delighted to be the Conductor of the Restaurant Château FAGE La Maison des Vignes, he is supported by a dedicated and dynamic team. They offer a family-style, convivial, and bold cuisine at lunchtime (with the unmissable dessert trolley!), and a more refined bistronomic style at dinner, marked by precise yet generous pairings. In a spirit of hyper-seasonality and constant innovation, the Chef’s collection of dishes is regularly renewed.

The goal? Showcasing local products and artisans through heartfelt, family-inspired gastronomy. Our Chef mainly works with:

- DE L’EAU A LA BOUCHE aquaponic vegetable farm
Le Pout - 12 km

- REGAIN Bakery: 100% Sourdough organic bread
Saint-Eulalie- 18km

- **Seafood** sourced from the Atlantic coast: chiefly the fish auctions of Arcachon and Saint-Jean-de-Luz

- Black Pork AOP Noir de Bigorre Nouvelle-Aquitaine.

Our meats come from herds born, raised, and slaughtered in France.

The list of allergens is available upon request from our staff.

All prices are tax and service included.



LA CARTE

la maison des Vignes

Starters

LA LANGOUSTINE

Panisse, Lemongrass, Coconut, Green Anise- 19€

PIG'S TROTTER STEW

Dakatine, *Macatia* (sweet Reunionese bread), Turmeric, Piquillos- 16€

BEETROOT

Goat cheese, Tarragon, Pistachio, Pomegranate- 17€

Main courses

VEGETARIAN DISH

According to the Chef's inspiration- 27€

POULTRY

Corn, Smoked Eel, "Sauce à manger"- 29€

SKATE WING

Tempura, Dill, Baby Vegetables, Shellfish Sauce - 29€

LAMB

Tachin, Brussels Sprouts, Saffron, *Navarin* Sauce- 31€

Dishes to share

GRILLED DOVER SOLE WITH MEUNIÈRE SAUCE 1kg - 120€

AGED RIB 1.3kg - 110€

CHILDHOOD INDULGENCE

The XL Cordon Bleu

Veal, Cecina, Emmental - 70€

All shared dishes come with grilled baby vegetables, confit baby potatoes, and market-garden salad.

Food & Wine Pairing

THE FAGE PAIRING - €22

3 glasses of wine from Château Fage

THE GRAND CRUS PAIRING - €45

3 glasses of classified Grand Cru wines from the Bordeaux terroir

Chesse Trolley

4€ per portion

Desserts

BUTTERNUT DELIGHT

Butternut pickles, Jivara creamy chocolate, Ginger, Fromage blanc cream - 15€

PEAR, HONEY & SAFFRON

Poached pear, Spiced streusel, Chocolate-saffron sauce - 16€

THE VINEYARD BABA

Baba soaked in rum and wine, Macerated grapes, Vanilla cream, Yuzu-lemon curd - 16€

OUR EXPERIENCES

Our tasting collection

la maison des Vignes

THE DISSONANT WINE & CHEESE

This is THE fun tasting that increases knowledge and multiplies enjoyment!

It also pays tribute to the man and terroir through a cross-portrait of French cheese and wines.

We provide a tasting for you with surprising associations, that you'll be in a hurry to have your family try at home!

Duration : 1H
Rate : 50€ per person

L'ART DE L'ASSEMBLAGE

A playful and sensory exploration of the wines from our estates.

You will be introduced to the art and technique of tasting a fine wine, along with an overview of the characteristics of the Bordeaux vineyard.

You will then discover the art of blending through sensory workshops and the creation of your own wine.

Duration : 2H30
Rate : 35€ per person

THE INITIATION TASTING

Start in the Bordeaux wine area, undertake a comparison of the left bank and the right bank, and finish by refocusing on the Château FAGE vineyard and tasting its wines.

An initiation tasting, on a large scale!

Duration : 1H
Price : 18€ per person

PARLONS BIEN, PARLONS VINS !

Learn or re-learn wine tasting through three fun and educational activities based on our winemaker's wines. Solicit your senses to experience all the expressions of wine.

Soon, the art of wine tasting will hold no secrets for you! This experience is accessible to children and pregnant women.

Duration : 1H
Rate : 15€ per person

All of our tastings must be booked 48 hours in advance depending on availability. They can be in French or English

OUR EXPERIENCES

AG
la maison des Vignes

VISIT OF THE BEL AIR EIFFEL PROPERTY

This tour will introduce you to this magnificent wine estate on the outskirts of FAGE, brought to life by 2 historically linked families:

the EIFFEL family & the GLOTIN family.

Extend the experience by tasting 2 estate wines.

Duration : 1H
Rate : 19€ per person

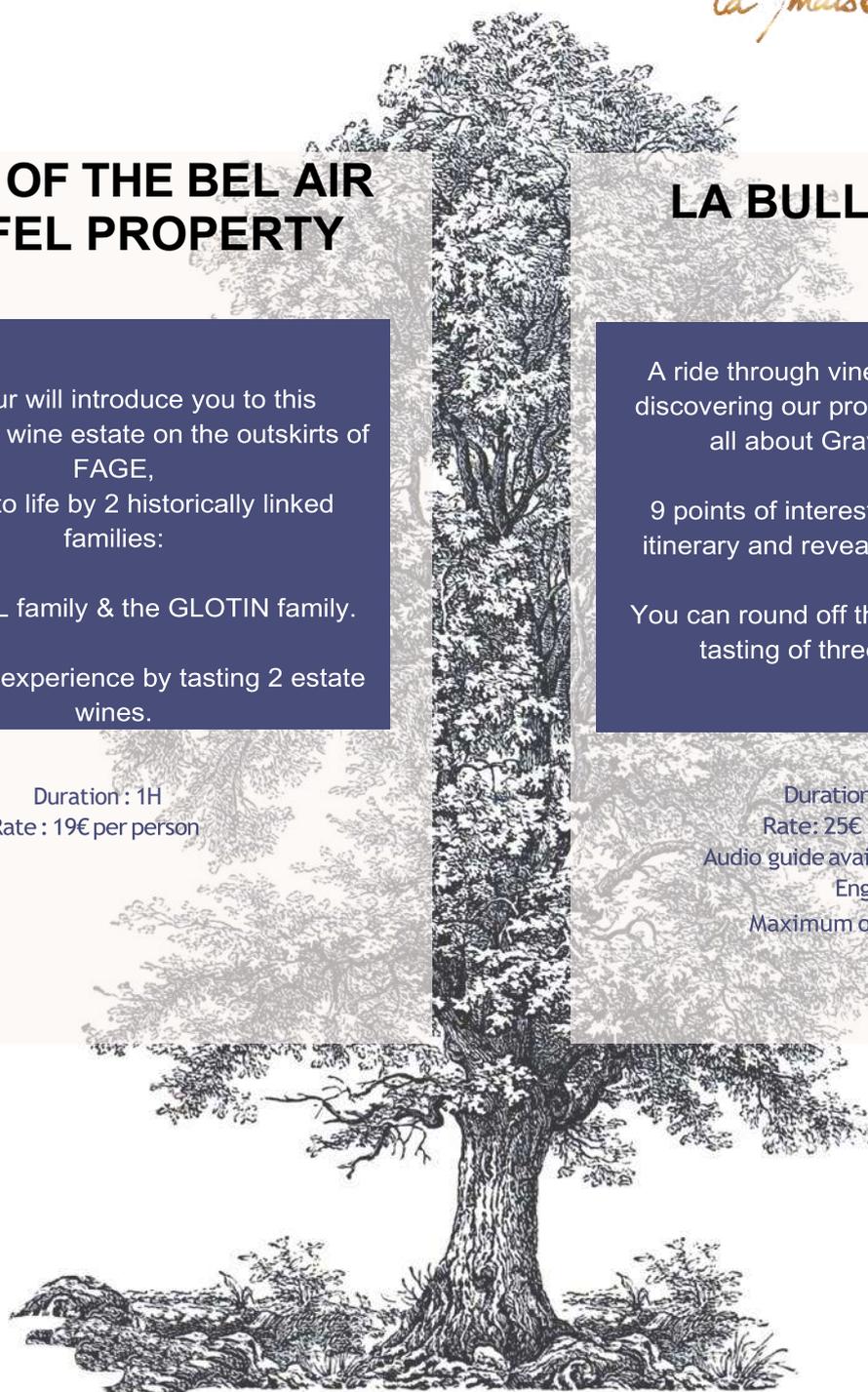
LA BULLE VERTE

A ride through vineyards and forests, discovering our properties and learning all about Grave de Vayres!

9 points of interest will punctuate the itinerary and reveal exclusive content.

You can round off the experience with a tasting of three of our wines.

Duration : 2 H30
Rate: 25€ per person
Audio guide available in French & English
Maximum of 12 persons



All of our tastings must be booked 48 hours in advance depending on availability. They can be in French or English