



CHÂTEAU CHAMPION

WINE TOURISM RATES 2026

MENUS OF CATERER « A TABLE » HARVESTER'S ROOM, GROUP OF 15 TO 50 PEOPLE

The price include the visit of the property, an introduction to wine tasting, coffee and the wine of our productions

For a group under 15 people, a surcharge of 6€ will be added to every person

MENU N°1

35,50 € /PERSON

Plate of deli Meats (*grenier médocain, blood sausage from Bearn, ham from Bayonne, saucisson*)
Shepherd's pie with duck meat, hazelnuts et parmesan cream /salad.
Seasonal fruits clafoutis / coffee and sweets

MENU N°2

41,50 € /PERSON

Lands salad (*duck gizzard, smoky duck fillet, ham from Bayonne, asparagus, corn, pine nut, salad*)
½ duck fillet with its cep sauce, potatoes and Provençale tomatoes gratin.
Basque cake /coffee and sweets

MENU N°3

43,50 € /PERSON

Trilogy of duck (*gratton bordelais, duck rillettes, drying duck fillet*)
Duck confit, *sarladaises* potatoes, *provençale* tomatoes, lettuce.
Mi-cuit chocolate & custard
Coffee and sweets

MENU N°4

43,50 € /PERSON

Trilogy of duck (*gratton bordelais, duck rillettes et drying duck fillet*)
Bordelaise rib steak cooked with vine shoots, *roast* potatoes, *Provençale* tomatoes, lettuce.
Mi-cuit chocolate & custard
Coffee and sweets

MENU N°5

46,50 € /PERSON

Foie gras mi-cuit, *toasts & crystallized* figs
Prime rib of beef cooked with vine shoots, *roast* potatoes et *French bean* fagot covered with lard
(*Prime rib of beef 1kg - to share for 4 people*)
Mi-cuit chocolate, custard & macaroon of Saint-Emilion.
Coffee and sweets (*hazelnut and grapes biscuit*)

EXTRA PLATE OF CHEESE

2,50 € /PERSON

Plate of 2 cheeses *bric et sheep*'cheese & dark cherry jam.

EXTRA PLATE OF REGIONAL CHEESE TO SHARE (TRAI 8/10 PEOPLE)

36,00 € /TRAIL



Le Bouchon from St Antoine de Breuil
Le Basque from Pyrénées & dark cherry jam
La Trappe d'Echourgnac with Nuts from Périgord

Vegan menu and especial regime on request.

TOUR & WINE PACKAGE - *To add to menu price*

This package includes :

- ◆ Tour before meal Duration : 30 minutes
- ◆ Wine tasting
- ◆ Wine included for meal (1 bottle/3 person)
- ◆ Place occupation
- ◆ Inherent in fees (electricity, water, cleaning)

The wines are from our different vineyards. They will be introduced at the beginning of the meal during the tasting and served all along the meal in order to get the best food and wine pairing :

CHÂTEAU CHAMPION

AOC Saint-Emilion Grand Cru

CHÂTEAU VIEUX GRAND FAURIE

AOC Saint-Emilion Grand Cru

CHÂTEAU HAUTE-TERRASSE

AOC Castillon-Côtes-de-Bordeaux

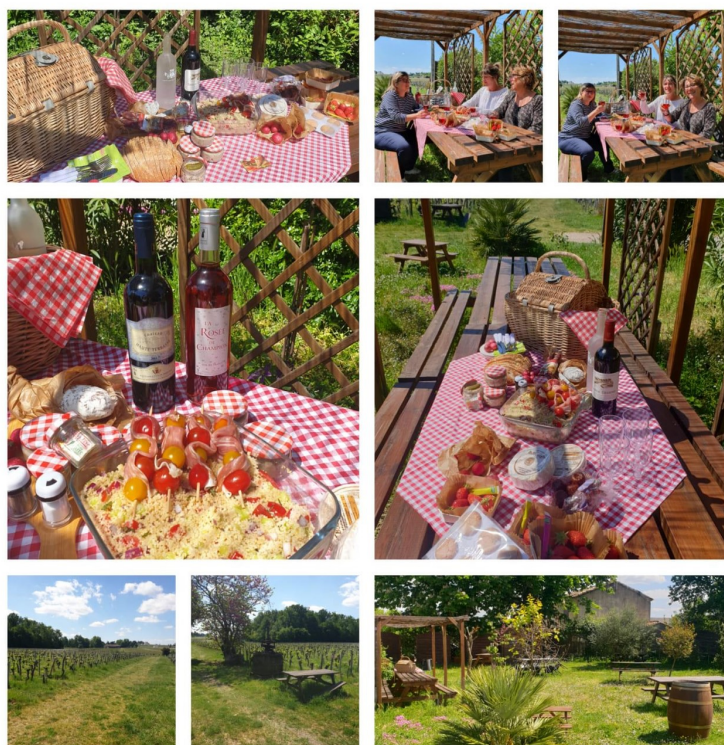
LA ROSÉE DE CHAMPION

VIN DE FRANCE

- ◆ The reception room space is reserved for your private use for your comfort.



BUCOLIC SET MENU AT THE GARDEN



PIC-NIC BASKET

Duck rillettes & pickles
 Saucisson *to share*
 Cherry tomatoes/ham from Bayonne
 Tabbouleh salad
 Radish & butter
 Cheese to share
 Farmhouse bread
 Seasonal fruits
 2 mini-cannelés & 3 macaroons/person
 Coffee
 For children, 1 bag of crisps et 1 fruit juice included.

**Le panier
 traditionnel avec
 un menu complet
 gourmand à
 partager !**

28,00 € ADULT

(So 16,00€ incl. VAT caterer and 12,00€
 incl. VAT Tour & wines package* Provide
 a separated payment by cheque or by cash for
 caterer)

18,00 €
 CHILD -12

COLD BUFFET MENU

(Caterer rate, tour and wines package not included - Check next page)

MIXED SALAD

Oriental tabbouleh
 Greek salad cucumber, feta, tomatoes, black olives

TRAIL OF DELI MEATS

Ham from Bayonne
 Grenier médocain
 Blood sausage from béarn
 Saucissons

MEATS

Roast beef
 Roast pork

TRAIL OF CHEESES

Brie
 Sheep cheese
 Dark cherry jam

DESSERTS

Chocolate fondant cake
 Cannelés
 Coffee & a piece of chocolate

Paper dishes

Wood cutlery included

19,00 € ADULT

12,00 € CHILD -12ANS



OUR WINE TOURISM ACTIVITIES

CLASSIC TOUR & TASTING

Led tour of the estate and vineyard, wine-making process and aging in the barrels. Then, we introduce wines from our three vineyards during the tasting.

RATES

- ◆ Group -10 persons 8,00€ incl. VAT /person
- ◆ Group +10 persons 5,00€ incl.VAT/person
- ◆ Until 60 persons maximum

DURATION : ABOUT 1H15



NATURE & WINE WALK

Complete presentation of the work in the vineyard with our environmental approach and our organic farming practices, followed by a visit to our cellars and a tasting of 4 wines.

RATES

- ◆ Group -10 persons 15,00€ incl.VAT /person
- ◆ Groupe +10 persons 10,00€ incl.VAT/person
- ◆ Until 60 persons maximum

PRESTIGE TOUR

Terroirs & Vintages

Connoisseurs or amateurs, we offer you this prestigious tour which we have called “Terroirs & Vintages”. For 1h30, you will enjoy a special moment Château Champion, its vineyard and its private cellars.

In a second part, you will taste the wines of our two properties, through three vintages. A journey of flavors and senses that will make you understand the differences between our two terroirs in the AOC Saint-Emilion Grand Cru, by plunging into the depths of clay-limestone and sandy-gravelly!



RATES

- 50,00€ INCL.VAT /person by booking
- Limited to 10 persons
- Tasting of 6 wines

DURATION : 1H30

3 vintages Château Champion, AOC Saint-Emilion Grand Cru

3 vintages Château Vieux Grand Faurie, AOC Saint-Emilion Grand Cru

WINE TOUR & TAPAS

After a presentation of the vineyard, we offer you a tasting of 3 wines, accompanied by a tapas platter composed of cold meats and cheeses. Happy tasting!

RATES

- ♦ 21,00€ /person by booking
- ♦ From 2 persons
- ♦ Tasting of 3 wines

DURATION: ABOUT 1H30



CHOCOLATE TASTING ACTIVITY

To all wine and chocolate lovers, we have found a way for you to bring these two whims together in one workshop! Discover the best combinations and subtleties

pairings between wines according to their taste characteristics

RATES

- ♦ 20,00€ /person by booking
- ♦ From 4 persons
- ♦ Tasting of 4 wines



SENSORY ACTIVITY

DURATION: ABOUT 1H30

Discover the sensory workshop, an original activity that will thrill your senses. Travel with Véronique to discover the different facets of wine: an astonishing experience that will never cease to amaze you! We start with a short tour of the property, with its vines, its vat room and its barrel cellar. Little by little, we will help you discover the secrets of wine from a sensory perspective; listen to your body and let your senses express, a real moment of fulfillment awaits you! In the Harvesters' Room, you will understand the stages of a tasting of 5 samples, a real game for the senses: your nostrils, your taste buds and your cuticles will be in the spotlight during this workshop!

RATES

♦ Groups 6 à 20 persons 20,00€ incl.VAT/person



THE KEYS OF TASTING

Do you want to learn the basics of tasting like a professional from the winemaker? You are in the right place! Come live this sensory experience, and learn about oenology in a warm and friendly setting; quite simply, having the keys to understanding the wines you taste. The words terroir, grape varieties, aromas will no longer hold any secrets for you! After the theory, you will move on to practice with the tasting of 4 wines.

RATES

♦ Groups 6 à 25 persons 25,00 € incl.VAT /person

DURATION : ABOUT 1H30





Escape-Game

No, no, no! This is not possible, Véronique and Pascal, the owners of Château Champion are very ill! They were stung by Asian hornets while tending to their hives. Today, they cannot carry out the daily tasks of their plots in the heart of the Saint-Emilion vineyards. They absolutely must go to the hospital, their health is at stake! And yet, there are so many things to do... I absolutely must take away, so I can't replace them!

Never mind! Become winegrowers in their place, by the time they come back, I can assure you that you will be rewarded because they are generous people.

Hosted by L'Horrible Cie troupe.



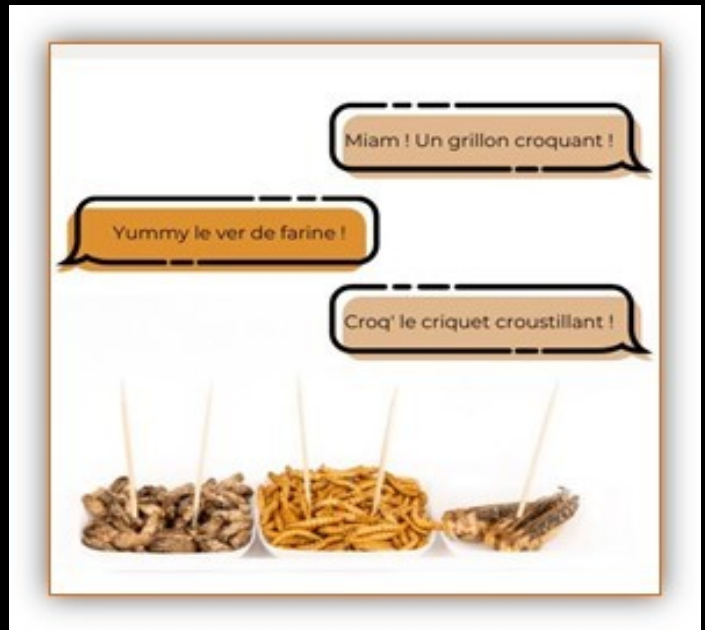
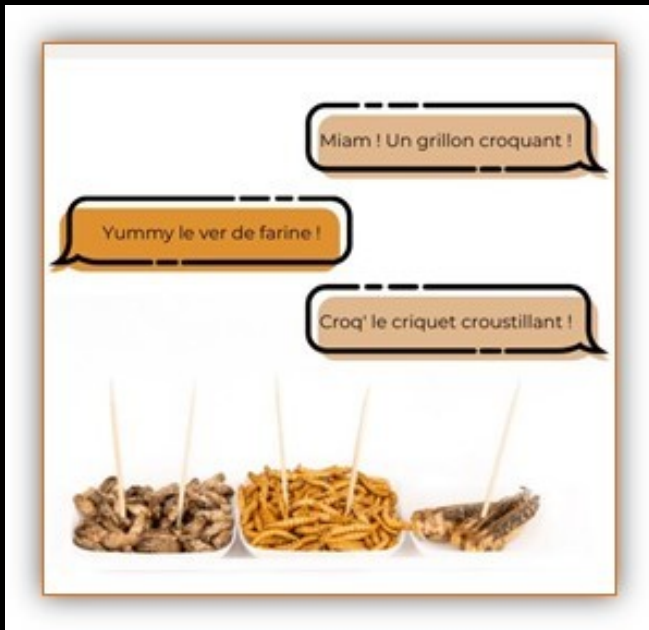
RATES

- 20,00€ INCL.VAT/person
- TEAMS OF 5/6PERSONS
- 60 persons maximum (divided in 2 groups of 30 persons)

DURATION: 1H30

From 30 persons, theEscape Game is automotically combined with the Nature and Wine walk in order to rotate between the two groups.

LA DÉGUSTATION VER(RES) & VINS



Unusual and unique tasting workshop around insects!

We can't talk about insects without talking about edible insects! So why not try an insect tasting workshop to go on a taste adventure?

On the program of this workshop co-organized with Fourmidables, you will be able to try molitors, crickets and locusts, natural or flavored, accompanied by 3 glasses of Château Champion from different vintages.

DURATION : 1H30

TARIFS

- Intervention of *Fourmidables*
Discovery of insects world
- Tasting of 4 wines
with insects and wine pairing

- 12 to 30 persons 25,00€ / person
- 6 to 25 persons 30,00€ / person



GENERAL CONDITIONS

Reservations for various services are considered firm 7 days in advance.

For groups of more than 10 people, cancellation free of charge 8 days before, 50% deposit, 2 weeks before service, and final number of participants 2 days before.

A request for a 50% deposit, 15 days before the service, is to be expected from the caterer, and the balance upon receipt of the invoice.

BILLING:

For services of :

CHÂTEAU CHAMPION

- ◆ Provide 1 payment (cash, credit card, bank transfer or check payable to SCEA BOURRIGAUD & Fils upon receipt of invoice).

THE CATERER « A TABLE » LAËTITIA CHANSARD

- ◆ Provide 1 payment by bank transfer or check or credit card payable to the caterer “A TABLE” (with a 50% deposit no later than 8 days before and balance upon receipt of invoice)



Parking PMR



Lunch on place



Reception car for 50 persons



Dog on leash outdoors

