

# Secrets of a Chef



Culinary expertise in perfect harmony with



At Château Gruaud Larose, every detail matters.

That's why, when we open a bottle, we love to pair it with an **exquisite dish** that reveals all its subtleties.

But how does one achieve the perfect harmony between food and wine ? To answer this, we invite you to embark on a unique immersion alongside a **culinary expert**, at the heart of **local Gastronomy**, during an exceptional half-day experience.

Guided by a **passionate Chef**, you will participate in crafting a **bespoke menu** using local products, while learning the techniques and tips of the finest gourmets.

To crown the morning, participants gather in the **Château's dining room** to savor and discuss their creations.

Discover the **wine pairing** that will enhance your dishes.

**Delightfully...**

*Gastronomy*  
**Crafted Meal**  
*Flavor Journey*



THE COURSES LASTS from 10am to 2pm



RATE  
from 2 persons  
(maximum 8 guests)

400 €  
/ PERSON

3 to 4 guests

385 €  
/ PERSON

5 to 8 guests

320 €  
/ PERSON

Macaron class available  
on demand.



FACILITIES

- . Panoramic Tower
- . Technical buildings
- . Historical buildings
- . Château
- . Château's Kitchen