

# A SPECIAL WINEGROWERS EVENING:



The manoir de Lébioles has the pleasure of inviting you to a special evening on Friday, 22 November 2013, to meet two remarkable winegrowers: **Mr de CONTI** from **Château Tour des Gendres (Bergerac)** and **Mr VERHAEGE** from **Château du Cèdre (Cahors)**.

To mark the occasion, the gentlemen in question will passionately enthuse about their respective Domains while our chef, Olivier Tucki, will be treating you to culinary delights specially created to complement the wines our two guests will have selected and brought to us all the way from their vineyards.



## CHÂTEAU TOUR DES GENDRES

CHÂTEAU TOUR DES GENDRES IN BERGERAC, THE SPIRIT OF THE CONTI FAMILY

The Château Tour des Gendres wines exude the wild charm of their singular native land, the fruit of familial hedonistic arithmetic: "we have pooled all our talents to ensure that our wines, our designation and our region inspire dynamism and prosperity".

Our Sémillon, Sauvignon and Muscadelle Bergerac whites and our Merlot, Cabernet Sauvignon and Malbec Bergerac reds are produced from organically grown grapes and turned into wine in a style that favours fruit, balance, power and freshness.

To find out more: [www.chateautourdesgendres.com](http://www.chateautourdesgendres.com)



Reservations: [manoir@manoirdelebioles.com](mailto:manoir@manoirdelebioles.com) or +32 (0)87 79 19 00



# CHÂTEAU TOUR DES GENDRES

MANOIR DE LÉBIOLES  
HOTEL.SPA.RESTAURANT

CHÂTEAU DU C DRE "BLACK WINE OF CAHORS", LINKING BORDEAUX AND BURGUNDY



## Perpetual motion

"Nothing is lost, nothing is created, everything transforms itself"

Nature at Work, Anaxagoras of Clazomenae

"We combine the Burgundy philosophy of valorising the land with the Bordeaux vinification techniques: we blend wines of one single grape variety but from different origins and 'climates'. These techniques and choices are not just postulates, but the result of years of observation and reflection. And it continues...."

"Like an echo of Nature and the perpetual motion of wine, we are continually searching and learning. Our profession is a succession of creations; like the philosophers of Nature, our days are filled with wonderment, experimentation and learning.

In this perpetual motion, we pursue balance: the ecological balance of the vine and the preservation of the potential of the grape until it arrives at the winery. These balances are fragile because with every transformation something is lost and every attempt to compensate for that loss calls for another transformation... We only come within reach of our ideal without ever attaining it but this perpetual motion has become a virtuous circle."

To find out more: [www.chateauducedre.com/index.en.html](http://www.chateauducedre.com/index.en.html)

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