

TESTIMONIALS

“Nothing short of SPECTACULAR, is how we would describe our journey to South Africa with Jean-Noel! We decided to take this trip based on our amazing experiences in Bordeaux and were not disappointed. The level of detail Jean-Noel takes to plan every experience is nothing short of first class! Thank you yet again for an amazing journey full of surprises, a delicious culinary experience, and of course wonderful wine experiences we won’t forget! Cheers!”

— Laurie & Ned, Texas

“The winelands tour was spectacular! Your research, planning, and expert leadership made the wine trip most enjoyable. We tasted (drank) lots of great wines, ate gourmet food and had terrific companionship during this trip. You are a true professional and we appreciated the care that you took on every detail! This trip will be remembered as truly one of our best experiences.”

— Don & Barb, Illinois

“Add South Africa to your bucket list! Explore established and up-and-coming wine makers; soar above Table Mountain; tantalize your taste buds with world class food; and, be charmed by the spirit of the people and the land. VGS Happens in South Africa!”

— Larry & Beth, South Carolina

“Another trip of a lifetime! We had expected to taste many great wines with Jean-Noel, (as we always do!), but never anticipated the natural beauty this country offers. Manicured wine farms set against the backdrop of mountains and clouds, stunning views from the helicopter ride up through the valley, gracious winemakers sharing their lives with us and as always fantastic food/wine pairings at each meal. This trip far exceeded our expectations. We would love to go back!”

— Mark & Carol, Florida

THE DETAILS

This memorable insider’s trip includes:
Six (6) nights, all in luxury accommodations.
All meals, the wine, ground and helicopter transportation in style, tips, etc., all included.
You are responsible for airfare to/from Cape Town, trip insurance (required) and your personal expenses.

Cost: \$20,950 USD per couple
\$10,425 USD non-refundable deposit due at reservation

Each trip is limited to 8 couples

To reserve your spot, contact jean-noel@chateaupotelle.com
Once he receives notice of your interest, he will send you a reservation form to complete with deposit and additional instructions.



VGS TRIP TO SOUTH AFRICA

MARCH 1-7, 2026 ~~MARCH 8-14, 2026~~ ^{Sold Out}
FEBRUARY 28 - MARCH 6, 2027 MARCH 7-13, 2027



Greetings friends & world travelers!

I am so excited to announce and invite you to the Once-in-a-Lifetime Trip experience to South Africa. Having grown up in Bordeaux, and lived in the Napa Valley for over 30 years, words alone cannot express to you how stunningly beautiful this special wine country is. The landscape is surreal; the people are so genuine and passionate, the accommodations offer pure sublime luxury and the wines, world-class! I hope you will join me!

Cheers,

A handwritten signature in brown ink that reads 'Jean-Noël'.

Jean-Noël Fourmeaux du Sartel



A FABULOUS PROGRAM DONE MY WAY-TO PERFECTION!

Sunday

We will meet in the early afternoon at Cape Town Airport to board our bus to Hermanus. This adorable little seaside town located 1 hour 30 minutes north of Cape Town. Hermanus is the entry door to the Hemel-en-Aarde valley: literally between Heaven and Earth”, a valley where Pinot Noir and Chardonnay excel. Our first stop will be at Ataraxia Winery (ataraxiawines.co.za), where owners Kevin & Hanli Grant will welcome us for a very interesting tasting in their “temple” to terroir. Following the tasting, we will check into our oceanfront accommodation where we will stay two nights at the charming The Marine Hotel (themarine-hotel.co.za). Dinner tonight is at the hotel where Kevin & Hanli Grant will join us- if harvest permits.

Monday

Our first stop with be at Hamilton Russel Vineyards the first winery established in the Hemel-en-Aarde (hamiltonrussellvineyards.com). Maps in hand, Anthony will explain how soils and climate dictated the selection of Pinot Noir and Chardonnay as the varietals to grow. His wines are a perfect expression of their birthplace, world class. Our lunch will be on the top of the hill, dominating the valley, at Anthony’s home. We will enjoy a relaxing moment before lunch sipping his beautiful wines before sitting down for a beautiful African family style lunch... and more wine of course! From there we will head back to Hermanus for a few free hours for you to walk this charming town or grab a massage or nap! That night, we’ll go to Newton-Johnson (newtonjohnson.com) another well-known family winery. We will have an in depth tasting conducted by Bevan Newton-Johnson, followed by a delicious wine paired dinner prepared by their private chef, all with a sunset view to remember, simply magical!

Tuesday

I had to chase Chris Alheit for days before he finally sat down with me and accepted to receive our first group. This was a first! Chris is the most talked about winemaker in South Africa. His wines are old vines Chenin Blanc from eight different sites, and just extraordinary. Judge for yourself when Chris conducts the tasting with passion, humor and humility (alheitvineyards.co.za). His wines are stunning!

The next stop of the day is another icon: Bouchard-Finlayson (bouchardfinlayson.co.za). Peter Finlayson was the original winemaker at Hamilton Russel before starting his own winery next door. We will be treated to a memorable and delicious tasting and lunch in the Main House. His wines are all beautiful especially the Galpin Peak Pinot Noir... it is absolutely delicious!

Following lunch, we will embark by bus to drive to the Stellenbosch and check in to your luxury rooms at the 5-star Lanzerac Hotel, our home for the next four nights, which is set in majestic and pastoral surroundings (lanzerac.co.za). Dinner that night will be in the Lanzerac’s Dining Room.

Wednesday

We begin our adventure with an in-depth visit to the Anthonij Rupert Wine Farm(rupertwines.com). This unbelievable estate is so much more than just a winery. Set on the slopes of the Great Drakenstein Mountain range, the Rupert Wines Estate comprises two historic farms: L’Ormarins and Anthonij Rupert Estate. two

tasting rooms, four state-of-the-art cellars, a lovingly tended rose garden, vineyards, the famed Franschoek Motor Museum (which we will tour after lunch) and the Drakenstein Stud Farm (where champion thorough-breds are bred, born and raised)... we will use their Tram to tour their massive estate then enjoy a wonderful lunch at their Terra Del Capo Antipasto Restaurant. Following lunch, we will return to the Lanzerac hotel to refresh and relax, perhaps lounge by the pool, visit the spa, walk the beautiful grounds... up to you!

Tonight, we will join my dear friend, well known and respected South African winemaker, the one-of-a kind Andre Van Rensburg for dinner in Stellenbosch... prepare to laugh!

Thursday

Our day begins at what many call the top wine in South Africa, Vilafonte. This visit is quite special, as they do not receive visitors... just our group each year... they know you are VGS! This boutique 3,000 cases winery produces beautiful wines, very Napa styled, but authentic to their terroir. The Serie M (for Malbec and Merlot) and Serie C (for Cabernet Sauvignon and Cabernet Franc) are simply delicious and compete perfectly on the world scene, (vilafonte.com).

Then after that tough tasting :) , we will be on our way to Delaire Graf (delaire.co.za), a spectacular world class resort, for a tour and an al fresco lunch. Lawrence Graf, the owner, is also the owner of Graf Jewelers... every detail here is to perfection. The place is so beautiful, the views so amazing, the food so delicious... I know you won’t be in a hurry to leave... and for those who love diamonds, be sure to stop by the boutique!

After a quick shower, direction Glenelly Estate... known as “Bordeaux in Stellenbosch”! Owned by May de Lencquesaing, previous owner of Chateau Pichon Lalande in Pauillac and my great aunt (glenellyestate.com). When she created Glenelly (at 78 years young), there were no vineyards and no winery. Dirk, her winemaker, will conduct a tasting and a blending session for us and then join us for dinner in their gourmet restaurant.

Friday

The Grand Finale... This morning, we head to Franschoek to visit Mullineux, Andrea Mullineux, the co-owner and winemaker, is from California. We will be treated to a curated sit-down tasting featuring Chenin Blanc and Syrah from the Swartland, her two specialties. Mullineux has become in a short time a very highly regarded winery, the wines are simply remarkable and worth the attention.

Ready to fly?... Our next stop is another bucket list item you can now check off your list... our group will head to the Stellenbosch Flying Club and board our fleet of private helicopters for a Tour of the entire Southern Cape, from the vineyards, to the ocean, above Cape Town, around the Cape of Good Hope, buzz the beaches, then back to the airfield where we can enjoy some pizzas and beer to celebrate our adventure!

Tonight, dinner is at Rust en Vrede (rustenvrede.com) a top producer of Cabernet and Syrah for the last forty years. The wines are massive and extracted but still elegant. The restaurant is one of the very best and most beautiful in the area. We will arrive before sunset to enjoy these breathtaking views with a glass of Champagne before enjoying a very delicious gourmet multi course, wine paired dinner. I think the setting, the wines, and the food will match very well with the company, as we enjoy and toast to our last night together.

