

CHÂTEAU MUKHRANI

DEPUIS 1878

TOURS AND EXPERIENCES

Since 1878, Château Mukhrani has been crafting the finest wines of Georgia. In the region of Kartli we unite history, a contemporary winery and wine tourism.

Magnificent Destination

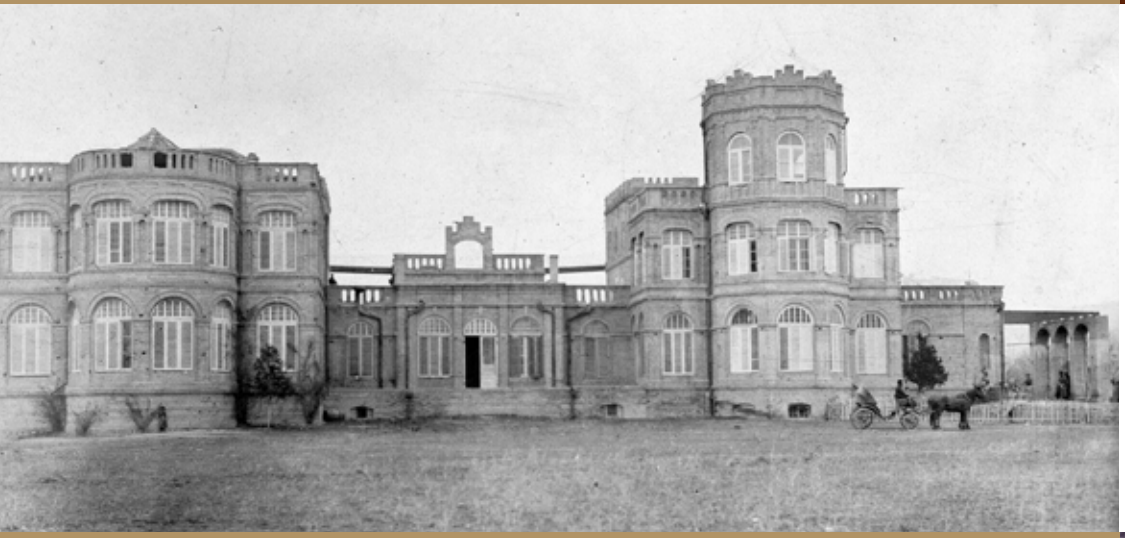
Welcome to the wonderful world of Château Mukhrani – the first Georgian royal Château located in Kartli region, 35 minutes' drive from the capital Tbilisi.

We invite you to enjoy engaging tours, wine degustation and master classes to learn about the traditions of Georgian winemaking, unique Kartli grape varieties grown in Château Mukhrani's vineyards, as well as modern winemaking techniques used when crafting the finest Château Mukhrani wines.



Château Mukhrani Historic Tours





Tour of Château Mukhani Winery, Underground Cellars & Vineyards

- Visit the modern state-of-the-art winery and underground cellars, dating from the XIX century
- Discover the Kartli – as one of the oldest regions of Georgian wine culture
- Learn about the traditions of Georgian winemaking, unique Kartlian grape varieties grown in Château Mukhrani vineyards, as well as modern winemaking techniques used when crafting the finest Château Mukhrani wines
- Stroll through the vineyards, located in 5 minutes from the winery and listen to the history of Château Mukhrani estate
- Purchase Château Mukhrani wines at special prices

20₾

Tour of Dzalisi & Château Mukhrani

- Visit an ancient Kingdom in Dzalisi dated back to II BC – IV AD, located just in 5km. from Château Mukhrani estate
- Discover the important remnants of the antique city, bath complexes with tiled floors, huge swimming pools, fountains, and the mosaic of Dionysus – the god of the harvest, winemaking, and wine
- Explore Château Mukhrani estate and underground cellars, dating from the XIX century
- Learn about the traditions of Georgian winemaking, unique Kartlian grape varieties grown in Château Mukhrani vineyards, as well as modern winemaking techniques used when crafting the finest Château Mukhrani wines

50₾



Tour of Tsilkani Monastery, Dzalisi & Château Mukhrani

- Visit Tsilkani Monastery, one of the first places in Georgia from where the spread of the Christian religion began, founded in the IV century by an early Bagrationi of Mukhrani

- Discover an ancient Kingdom in Dzalisi dated back to II BC – IV AD, located just in 5 km. from Château Mukhrani estate and walk through the important remnants of the antique city, bath complexes with tiled floors, huge swimming pools, fountains and the mosaic of Dionysus – the god of the harvest, winemaking and wine

- Explore Château Mukhrani estate and underground cellars, dating from the XIX century, as well as the modern state - of - the - art winery and learn about the history, traditions of Kartlian winemaking, unique Georgian grape varieties grown in Château Mukhrani vineyards

60 ⏱



Château Mukhrani Degustations

Palace Tour & Vertical Tasting

150 ₾

- Explore the cultural heritage of XIX century
- Appreciate the stunning architecture of Château Mukhrani renewed palace
- Taste 3 different vintages of Réserve Royale Shavkapito (or Réserve Royal Goruli Mtsvane)
- Discover the evolution of a wine over time and effects of growing conditions of different vintages
- Revel the different flavors and aromas, while drinking a younger wine versus a wine aged for longer
- Enjoy the special appetizers: aged cheese, Georgian ham & bread assortments

** Number of participants: minimum 4 & maximum 10 guests*
** Duration: 2 Hrs*

Palace Tour & Tasting of the Estate's Signature Wines

180 ₾

- Explore the cultural heritage of XIX century
- Appreciate the stunning architecture of Château Mukhani's renewed palace
- Awaken your sense of smell & tasting skills with our aroma recognition kit
- Taste 3 different wine varieties from Réserves' range – Goruli Mtsvane, Shavkapito and Saperavi
- Learn from our sommelier the main rules and etiquette of wine pouring, its decantation and right conservation
- Enjoy the special appetizers: aged cheese, Georgian dried fruit & bread assortments

** Number of participants: minimum 4 & maximum 10 guests*
** Duration: 2.5 Hrs*

Tour & Classics' Range Wine Tasting – 4 wines

45 ₾

- Tour of Château Mukhrani winery, underground cellars & vineyards
- Wine tasting - 4 wines from Classics' range
- Snacks: cheese assortment, Georgian bread, Churchkhela and spring water

Tour & Classics' Range wine & Chacha

50 ₾

- Tour of Château Mukhrani winery, underground cellars & vineyards
- Wine & Chacha tasting – 4 wines from Classics' range + Chacha
- Snacks: cheese assortment, Georgian bread, Churchkhela and spring water

Enthusiast

35 ₾

- Tour of Château Mukhrani winery, underground cellars & vineyards
- Exciting stories about Château Mukhrani history & winemaking
- Aperitif – 2 glasses of wine from Classics' range
- Snacks: assortment of aged local cheeses, spring water

** For groups of over 15 guests*





Château Mukhrani Wine Master Classes

Master Class – Blind Tasting

80 ₾

- Develop a deeper sense of quality wines
- Taste 4 different wines from Château Mukhrani Classics' range without knowing grape variety, vintage and bouquet of the wine
- Practice the ability to identify the wines
- Learn how to differentiate the characteristics of grape varieties

Master Class - Wine Tasting – 7 wines

115 ₾

- Overview of wine classification and varieties
- Introduction to the art of identifying wines and taste sensations
- Instruction to wine tasting etiquette
- Snacks: cheese assortment, Georgian bread, Churchkhela and spring water





Master Class – Wine and Food Pairing

155 ₾

- Classics' wine tasting – 5 wines paired with different snacks
- Overview of wine classification and varieties
- Introduction to the basic principles of food and wine matching
- Overview of taste sensations of food and wine

Master Class – Tasting of Wines Vinified with Different Techniques

160 ₾

- Classics' and premium wine tasting – 6 wines vinified with different techniques, including 3 premium Réserve Royale wines
- Introduction to the art of professional tasting and evaluating of wines
- Snacks: selection of exclusive Georgian aged cheeses, Georgian bread, Churchkhela and spring water

** For Groups of over 4 guests*

** All master classes include the tour of Château Mukhrani*
** All tour packages include guide/sommelier services*



Palace Dining Area

Set Lunch Menu - option 1

200₾

- Amuse Bouche
- Butternut squash soup with Georgian spices and mushrooms
- Organic chicken breast with traditional walnut sauce
- Crème Brûlée

Set Lunch Menu - option 2

200₾

- Amuse Bouche
- Pea soup
- Duck breast with quince from our garden
- Crème Brûlée

Set Dinner Menu - option 1

280₾

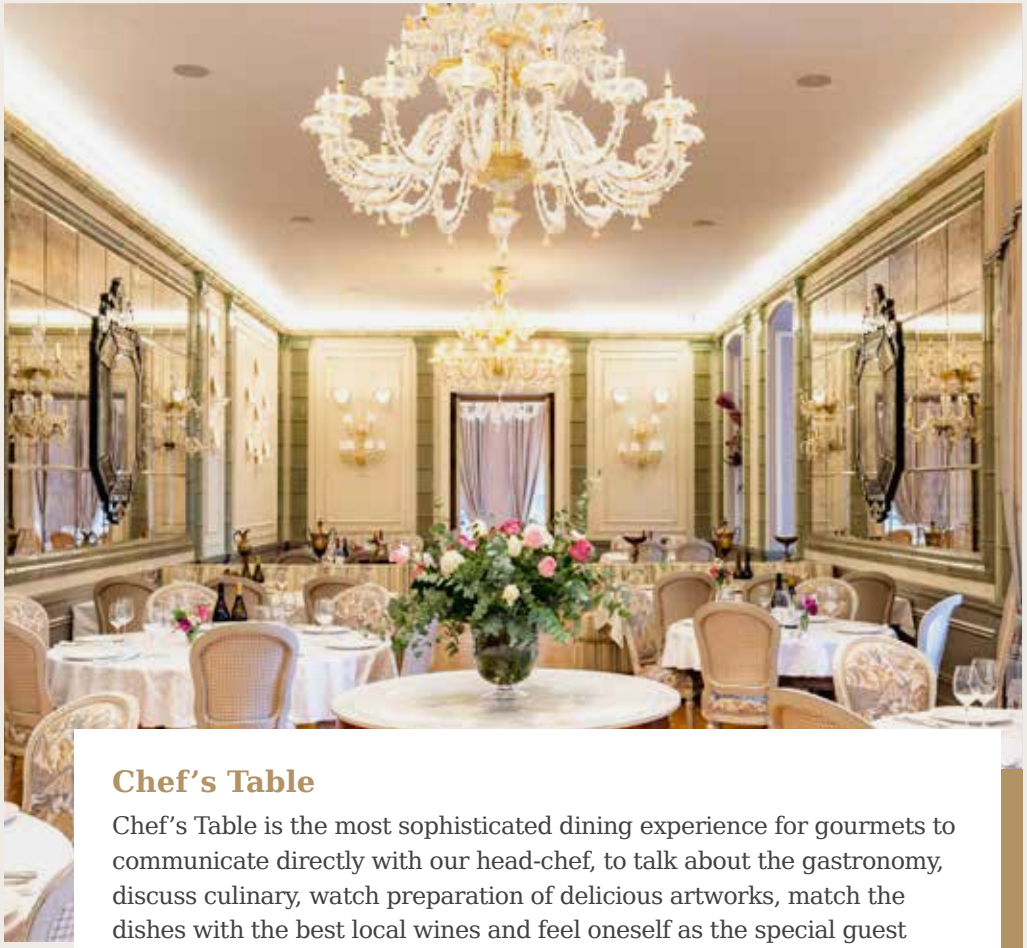
- Amuse Bouche
- Tomato soup
- Sturgeon fillet with Georgian black caviar and special sauce
- Beef tenderloin with caramelized onions and wine sauce
- Crème Brûlée

Set Dinner Menu - option 2

280₾

- Amuse Bouche
- Tomato soup
- Wild mushrooms with special sauce
- Bell pepper stuffed with rice, vegetables with tomato sauce
- Organic vegan Sorbet

**Menus are available for groups of over 6 guests & only upon the advanced reservation*
**Menus presented are seasonal & can be changed accordingly*



Chef's Table

Chef's Table is the most sophisticated dining experience for gourmets to communicate directly with our head-chef, to talk about the gastronomy, discuss culinary, watch preparation of delicious artworks, match the dishes with the best local wines and feel oneself as the special guest of the royal palace.
Our executive head-chef presents a gastronomic masterpiece inspired by the best fresh and seasonal ingredients, allowing the guests to watch the process and feel the gracious hospitality.

** Chef's Table is available for groups of over 6 guests & only upon the advanced reservation*
** Any special request or allergy concerns must be approved by the head-chef at the time the reservation is made*
** Please note there will be no substitutions the day of the event unless previously approved*

300₾



L´Orangerie *Restaurant & Event Venue*

Lunch Package

75 ₾

- Cucumber & tomato salad with herbs
- Georgian cheese assortment
- Pkhali assortment
(Georgian appetizers of eggplants, spinach, and beetroot with walnuts)
- Pickled vegetable assortment
- Khachapuri
- Chvishtari
(Georgian corn bread with cheese)
- Shoti
(Georgian bread)
- Tkemali
(Sour plum sauce)
- Lobio
(Georgian beans stewed with herbs)
- Trout fillet on Lavash bread
- Pork Mtsvadi
(Meat grilled on skewers)
- Stewed mushrooms
- Seasonal dessert
- Spring water

** Price is given per person*
** For groups of over 5 guests*

Dinner Package

85 ₾

- Cucumber & tomato salad with herbs
- Georgian cheese assortment
- Pkhali assortment
(Georgian appetizers of eggplants, spinach, and beetroot with walnuts)
- Pickled vegetable assortment
- Khachapuri
- Chakhragini
(Georgian pie made of beetroot leaves, Georgian young cheese and homemade ham)
- Chvishtari
(Georgian corn bread with cheese)
- Shoti
(Georgian bread)
- Tkemali
(Sour plum sauce)
- Lobio
(Georgian beans stewed with herbs)
- Trout fillet on Lavash bread
- Pork Mtsvadi
(Meat grilled on skewers)
- Stewed mushrooms
- Dolma
(Minced meat in grape leaf rolls)
- Chicken Mtsvadi in walnut sauce
(Meat grilled on skewers)
- Seasonal dessert
- Spring water

** Price is given per person*
** For groups of over 5 guests*
** Restaurant Á La Carte menu is available upon request*

Culinary Master Classes at Georgian Corner

• Churchkhela making	12 ₾
• Bread baking in a “Georgian tone”	10 ₾
• Chacha distillation	30 ₾
• Khinkali making	8 ₾
• Georgian Mtsvadi	20 ₾
• Grape pressing **seasonal*	40 ₾

** For groups of over 10 guests*
** Special prices for groups of over 30 guests*

Events & Celebrations

Our dedicated team of event planners has got all the necessary experience and resources to organize a wide range of events to match the needs of our guests, living up to every expectation, including:

- Corporate event
- MICE event
- Wedding, jubilee, anniversary
- Team-building
- Conference, workshop, seminar
- Presentation of a new product
- Cultural event

Full-Array of Event Planning & Organization

For the planning and organizing of events we are offering the following services:

- Event fixtures
- Technical equipment
- Transportation of guests
- Catering
- Décor
- Entertainment and musical programs









Bicycle Tours

Stroll through the vineyards to find all the hidden wonderful places at Château Mukhrani. Bicycles are at your disposal to share this unique experience with your friends & family members.

20₾
1*Hr.*

Special Experiences

Picnic Offer

Meet warm season with picnic experiences, group picnics or picnics for family gatherings! Choose directly from the menu and our service team will prepare selected dishes for you. What could be better than to spend time at the most beautiful nature of our estate with freshly baked bread, cheese and ham platter, selection of tasty salads, fruits, and a bottle of Château Mukhrani wine.

** Picnic menu is available upon request*





Wine Painting Master Class

A unique opportunity to participate in the wine painting master class. The cozy atmosphere of Château Mukhrani will inspire you and our colorful wines will make your ideas into a real artwork.

** For groups of over 15 guests*
** Master class in conducted by a professional painter*

40₾



Tamada

To experience real Georgian feast, “Tamada” a Georgian toast master will lead festive mood for your guests at traditional Georgian dinner. Unforgettable memories await you by listening about the country’s history, traditions, customs, friendship, and love.



Gift Packages

Château Mukhrani gift packages with personalized labels are kept and treasured by their recipients, becoming permanent trophies of life’s special events. We create gifts for every special occasion.

Archery Competitions

Archery for team-building is an ideal outdoor activity lead by a professional trainer. Each member of the team will acquire the correct techniques to load, aim and fire with ease. Turn the activity into a teamwork challenge to build a strong team spirit.



Master Class in Georgian Dance

Together with professional team we give you the opportunity to learn the art of Georgian dance and perform a selection of the most popular traditional dances like a true Georgian.

** Prices for all packages available upon request*



Château Mukhrani Tbilisi Wine Bar

Enthusiast Tasting – 3 Wines

- Learn about the history and exciting stories about Château Mukhrani wines
- Explore the art of identifying wines and tasting mysteries
- Taste 3 different types of wine from Classic's range
- Enjoy the Georgian cheese assortment, Georgian bread & Churchkhela

**Price is given per person*
**Number of participants: minimum 2 & maximum 15 guests*

30 ₾





Kartlian Varieties Tasting – 4 Wines

- Explore the Georgian wine culture, traditions of winemaking and endemic grape varieties
- Discover the wines with strong individual character, underlining their origin from Kartli
- Taste 4 different Kartlian wine varieties from Classics' range – Goruli Mtsvane, Rose, Tavkveri and Shavkapito
- Enjoy the Georgian cheese assortment, bread & Churchkhela

** Price is given per person*
** Number of participants: minimum 4 & maximum 15 guests*

50 ₾

Discovery Tasting – 4 Wines

- Taste the wine varieties from 2 different regions - 2 Kartlian & 2 Kakhetian wines
- Compare how the grapes from different terroir and winemaking express its individuality and character
- Enjoy the Georgian cheese assortment, Georgian bread & Churchkhela

**Price is given per person*
**Number of participants: minimum 2 & maximum 15 guests*

40 ₾







Qvevri Wine Tasting – 2 Wines

- Learn about the ancient Georgian Qvevri winemaking method
- Discover and taste Kartlian Qvevri wine – reflecting our deep respect for the art and authenticity of our culture
- Enjoy the Georgian cheese & ham board

** Price is given per person*
** Number of participants: minimum 4 & maximum 15 guests*

80 ₾

Édition Limitée Wine Tasting – 4 Wines

- Discover and taste a selection of exclusive wines, produced in small quantities – Édition Limitée 4 wines
- Explore the art of identifying wines and taste sensations
- Enjoy the Georgian cheese & ham board

** Price is given per person*
** Number of participants: minimum 5 & maximum 15 guests*

100 ₾





Advanced Reservations are Required!

Wine Tours:
Daily 10:00 am - 6:00 pm

Samepo Marani 1878 Restaurant:
Mon–Thu 10:00 am - 6:00 pm
Fri–Sun 11:00 am - 10:00 pm

Palace Dining Area – Only upon the advanced booking

Contact Information:
T: +995 595 99 13 14/15/16
E: 1878@mukhrani.com

www.chateaumukhrani.com

CHÂTEAU
MUKHRANI
DEPUIS 1878