



Wine Travel Awards



Château Mukhrani #124

Georgia

Votes 2302

The Visiting Card of the Country / Must Visit

 Village Mukhrani, Mtskheta 3309, Georgia

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Château Mukhrani represents an iconic part of Georgian history, featuring as an ancestral home of Prince Ivane Mukhranbatoni, a renowned member of the Georgian Royal family Bagrationi. Built in the XIX century, the palace and surrounding gardens were designed by French architects. The construction of the palace took 12 years to complete. Both the palace and grounds captured visitor's attention. It became a cultural and political center for the Georgian and foreign elite, a focal point of European and International influence. Prince Ivane Mukhranbatoni hosted many guests, including public figures, writers, poets, and artists.



Dynamic wine and hospitality business

Château Mukhrani's mission is to develop a dynamic wine and hospitality business on the foundation of the Georgian Royal family estate, a center of history, winemaking and culture. Our company strives to warrant

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Organic viticulture

Organic viticulture – is the philosophy to reveal the true potential of the terroir. The exclusion of herbicides, toxic insecticides, synthetic fertilizers, and systemic pesticides, contributes to recreating “alive” vineyards and allows us to express the original and authentic personality of soil and the grapes that are growing on it. Therefore, we consider organic viticulture as one of our key quality drivers and we believe it is the future to keep our products and nature safe. 100% of our vineyards are under organic viticulture and certified by the international organic label of CAUCASUS-CERT.



Magnificent destination

Château Mukhrani is located in the beautiful village Mukhrani 35 minutes drive from the capital Tbilisi.

“There is so much to experience and discover in all aspects of Château Mukhrani and memories made here.”

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Discover main attractions for tourists

- Ultra-Modern Winery – transitioning to organic viticulture and natural fermentation are steps in our quest for excellence, as are the careful harvesting and sorting techniques we employ. Nowadays, Château Mukhrani has won 150+ awards on the top international wine competitions. In the winery our finest wines are crafted by combining centuries-old Georgian traditions and international modern technologies
- Traditional wine making cellar (Marani) – Qvevri winemaking
- Vineyards – Château Mukhrani cultivates **102** hectares of Georgian and international grapes and practices organic viticulture, concentrating more on endemic and unique grape varieties such as Goruli Mtsvane, Chinuri, Tavkveri, Shvkapito
- Underground cellars – Dating from the XIX century
- Palace – XIX century renewed palace – the palace interior design in a modern context is a magnificent work of internationally acclaimed designer Juan Pablo Molyneux, who creates worldwide famous luxurious interiors. His interior design refers to the past with a twist of the unexpected, combining fantasy and centuries old techniques, to evoke the atmosphere of the history
- Extraordinary hospitality indoor/outdoor locations
- Horse stable – XIX century horse stable, renovated in 2010th.

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At the old state of the Royal Princes of Mukhranbatoni ...

The state of Mukhrani belongs, since 1512, to the princes of the Bagrationi Royal Family of the Kingdom of Kartli (Eastern Georgia). But it was only in 1876, when Prince Ivane Mukhranbatoni returned from a visit to the wineries of Bordeaux and Champagne, in France, that he decided to cultivate grapes and produce wines in his family state. The beautiful "Château Mukhrani" dates from 1885 and was designed by French architects. For the gardens, Prince Ivane Mukhranbatoni brought a gardener from the "Palais de Versailles"! Amazing history! Today, the "Château Mukhrani" is managed by a private company and produces some of the world acclaimed Georgian wines. The property welcomes visitors for typical Georgian lunches (served in nice tents) and for wine tasting. The "Château Mukhrani", as of September 2019, was closed and under restoration, but the underground cellars, with more than 20 compartments, were already restored and opened for visitors! I strongly recommend a visit to "Château de Mukhrani" and to the world of Georgian fine cuisine and winery! Bon Appétit! Enjoy!

LUIZDUTRANETO RIO DE JANEIRO

Amazing reinterpreted Georgian cuisine i breathtaking location

Returning to Tbilisi from our one day trip and Jvari, our driver proposed that we ea taste Georgian wine at Chateau Mukhran an exquisite experience. The food was w Michelin star and the wines amazing. The in the renovation process and we had ou a big wedding tent where the cuisine is a organized. For us, the best white wines w Edition limitee Rkatsiteli and the Qvevri. 1 local Shavkapito was also good.

ADY A BUCHAREST, ROMANIA

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