

Bordeaux and The Dordogne
An Epicurean Adventure
April 19 – 29, 2015

Indulge in the pleasures of southwestern France, its exquisite restaurants, luxurious chateau living and magnificent wines. During our epicurean adventure, we will visit the vineyards, linger in medieval villages, explore the markets and follow man's prehistoric origins.

Escorted by Mirepoix USA founder, Laurel Pine, this unique, all-inclusive, small group luxury tour features exclusive tastings, meals at Michelin-starred restaurants, and accommodations at five star properties.

Bordeaux and The Dordogne will be limited to 14 participants. If you are interested in this tour please immediately notify laurel@mirepoixusa.com. We hope you will join us for Bordeaux and The Dordogne: An Epicurean Adventure, where you will very likely create memories and friendships to last a lifetime.

Day 1, Sunday, April 19: Bordeaux City Tour and Tastings

We'll meet late morning in Bordeaux, and begin our epicurean adventure with a guided tour of the splendours of the city of Bordeaux, a UNESCO World Heritage site. You'll be introduced to all the secrets that make life so pleasant in Bordeaux, and will sample several local food specialties such as Bordeaux's best bread, seafood, pate, cheese and the famous pastries *cannelés de Bordeaux* and *dune blanche*. Our private coach will then take us to our luxurious hotel in Saint Emilion, a well-located Relais and Chateau property, Hostellerie de Plaisance. Our welcome dinner will be at a charming restaurant in the medieval village of Saint Emilion. (L,D) Hotel: Hostellerie de Plaisance

Day 2, Monday, April 20: An Exclusive Day at Rémy Martin in Cognac

Today is a full-day exclusive tour, lunch and tasting (including Louis XIII) at Rémy Martin in Cognac. Rémy Martin's fine Champagne Cognac products come from the two best growth areas of the Cognac region, Grande Champagne and Petite Champagne ("Champagne" defines the unique type of chalk-flecked soil that aids in the ripening of grapes). The *eaux-de-vie* that comes exclusively from these *crus* in the heart of the Cognac region offer a palette of unique flavors characteristic of Rémy Martin's prestigious collection. At the end of the day, we'll return to Saint Emilion for an evening of leisure. (B,L)

Hotel: Hostellerie de Plaisance

Day 3, Tuesday, April 21: Underground Monuments and Wine in Saint-Emilion

Our day in the medieval village of Saint Emilion will begin with a guided tour of fascinating underground monuments, including the Monolithic Church, carved from limestone rock in the 11th century; the Hermitage of Saint-Emilion, the cave home of the 8th century monk after which the town is named; Trinity Chapel, with its 14th century frescoes; and the Catacombs. In the afternoon, we'll visit the remarkable estate of Chateau de Ferrand, taste some of their Grand Cru Classé wines, and enjoy stunning panoramic views over the valley. Our six-course dinner will be at our hotel's Michelin starred restaurant. (B,D)

Hotel: Hostellerie de Plaisance

Day 4, Wednesday, April 22: 14000 BC Cave Paintings and Foie Gras Tour

The mark of early man is present throughout the Dordogne; evidences of his art and tools stem from Paleolithic times. Most intriguing and furthest advanced of the early peoples were the Cro-Magnons whose recorded elements of their existence adorn the cave walls of the Dordogne. The most famous cave paintings are those in Lascaux cave near Montignac, dating from about 14,000 B.C. The cave closed in 1963 to preserve the paintings. We will visit Lascaux II, a brilliant facsimile near the original cave. Afterward, we'll enjoy a truffle tasting lunch in Les Eyzies at Les Glycines. Our last activity for the day will be a visit and tasting at the world headquarters of Rougie, which produces French style foie gras products. From there, we will continue to LaCave to check into Chateau de la Treyne, a charming Relais and Chateau castle, overlooking the Dordogne river. (B,L)

Hotel: Chateau de la Treyne

Day 5, Thursday, April 23: Rocamadour Village and Farm Tour

Rocamadour is a UNESCO World Heritage site, built on the face of a sheer 400-foot cliff. Once a gathering place for pilgrims trekking to see the Black Madonna, Rocamadour is one of Europe's most stunning sites. Named after Saint Amadour, a pious hermit, the town is positioned over the river Alzou. Towers, oratories and old buildings rise in stages on the side of the cliff above the river's gorge. Our guide will show us the village highlights including the Chapel of Notre Dame with its 13th century chapel complex, and you'll have time to explore on your own. Rocamadour is famous for its cheese and local walnut pastries/cookies. In the afternoon, we'll tour a local farm and taste their products, followed by a group dinner in our hotel's Michelin starred restaurant. (B,D)

Hotel: Chateau de la Treyne

Day 6, Friday, April 24: Prehistoric Drawings, Medieval Village and The Lot River

This morning, we will see the caves of Pech Merle, which are famous for their prehistoric drawings of spotted horses and prints of human hands. Lunch will be at nearby Lamagdelaine's Restaurant Marco, which has one Michelin star. After lunch we will visit Saint-Cirq-Lapopie, one of the prettiest villages in France, perched on a steep cliff 10 meters above the Lot River. We will have a guided tour though the medieval village with free time to shop and walk through the picturesque alleyways. Later we'll relax and enjoy views of the village as we float by on a river boat. (B,L)

Hotel: Chateau de la Treyne

Day 7, Saturday, April 25: Sarlat Market Day and Foie Gras Farm

Saturday is market day in Sarlat, capital of "Black Perigord", a beautifully preserved ochre stone medieval village with narrow cobblestone streets bordered by Gothic and Renaissance style homes. Sarlat is most sought out for its products of the Dordogne and Perigord, such as walnut oils and walnut liqueur, black truffles, foie gras and canned *confits d'oise*, dried mushrooms, *chabichou* cheese and a chocolate treat called *ephemeres*, all which can be found in abundance at the colorful weekly market. In the afternoon, following free time at the Sarlat market, we will visit a foie gras farm. Dinner will be at Sarlat's best restaurant, one Michelin star, Le Grand Bleu. (B,D)

Hotel: Chateau de la Treyne

Day 8, Sunday, April 26: Wine Tasting and Spa in Bordeaux Chateau

This morning we will return to Bordeaux on our private coach. After settling into our luxurious (five star) hotel spa, we'll taste some of Chateau Smith Haut Lafitte's Grand Cru Classé wines, and view their collection of contemporary art including the monumental outdoor sculptures. You'll have time this afternoon to enjoy the spa and explore the expansive property. Dinner will be at the hotel's fine restaurant, La Grand'Vigne (B,D)

Hotel: Les Sources de Caudalie

Day 9, Monday, April 27: Medoc Chateaux Wines and Michelin () Dining**

Today, we will sample some of the magnificent "reds" of Haut Medoc with tastings at several producers. The history of growing grapes to make wine dates from the era of Louis XIV in southwest France. Driving along the Route des Grands-Crus we'll encounter many houses, the most famous of which are Chateau Margaux, Chateau de Beychevelle, Chateau Mouton- Rothschild and Chateau Lafite. We'll break for lunch at an authentic French restaurant. At the end of the day, we'll dine at two Michelin star, Chateau Cordeillan Bages, one of the best restaurants in the Bordeaux region. (B,L,D)

Hotel: Les Sources de Caudalie

Day 10, Tuesday, April 28: Sauternes and Chateau d'Yquem

Sauternes is a picturesque wine region, famous for prestigious sweet white wine producers such as Chateau d'Yquem. The rains, the mists, the humidity and the climate in this region, all help foster the necessary mold, (botrytis, also known as "noble rot") that leads to the unfortified, but lusciously sweet wines produced there. We will tour and taste wines at Chateau d'Arche, a small, high quality producer and Chateau d'Yquem, the most famous producer, known world-wide for its complex and pricey wines noted for their exceptional longevity. Mid-day, we'll enjoy lunch overlooking the famous vineyards of Sauternes. When we return to the hotel, you'll have time to pack, organize, or enjoy the spa, prior to our farewell dinner at the hotel. (B,L,D) Hotel: Les Sources de Caudalie

Day 11, Wednesday, April 29: Return to US or extend stay

Some possible extension days we can help arrange for you:

Private tastings in Graves/Podensac at a Château such as Carbonnieux – La tour Martillac, and Haut Bailly.

Drive to coast, to Arcachon, to see the oyster beds, an oysterman's shack for fresh oysters & a cold glass of local white wine and a great seafood lunch.

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