



San Sebastian, Bordeaux and The Dordogne

An Epicurean Adventure

May 13 – 27, 2020

San Sebastian is a spectacular start to our Epicurean Adventure, with two of the World's Best Restaurants on the itinerary and ample leisure time in one of Spain's most beautiful cities.

From there, we'll continue on to France, where we will 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 Laurel Pine and Mark Anderson, this unique, all-inclusive, small group luxury tour features exclusive tastings, meals at Michelin-starred restaurants, and accommodations at five star properties.

San Sebastian, Bordeaux and The Dordogne will be limited to 14 participants. If you are interested in this tour please immediately notify laurel@laurelpine.com. We hope you will join us!



Chateau de la Treyne, our hotel while traveling in the Dordogne, perched on the River Dordogne

Itinerary

Day 1, Wednesday, May 13: Arrive in Bilbao

Our 15-day epicurean adventure will begin with a welcome cocktail and introductions at our (5 Star) hotel, which overlooks the striking Guggenheim Museum in Bilbao. We'll walk across the street to the Guggenheim museum for a 9-course dinner at Nerua, *Michelin and #32 on the World's Best list.

(D)

Hotel: Gran Hotel Domine Bilbao

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The Gran Hotel Domine is the only 5-star hotel directly in front of the Guggenheim. Having been completely renovated in 2019, luxury can now be found in its spacious ambience, its extraordinary service, the passion for art and design, as well as an elegant and cosmopolitan style.



Gran Hotel Domine Bilbao Roof Top Terrace



Nerua Guggenheim

Day 2, Thursday, May 14: Bilbao tour and Lunch at #3 Restaurant in the World

Enjoy breakfast at your leisure prior to our guided walking tour of Bilbao. Our private Motor Coach will take us through the beautiful countryside for a fabulous lunch at Asador Etxebarri (** Michelin; #3 on the World's Best list). From there, we'll continue on to San Sebastian and check into the lovely Hotel Maria Cristina (5 Star). After a brief introduction to San Sebastian, you'll have the evening free to explore this charming sea-side town.

(B, L)

Hotel: Maria Cristina



Lunch at Asador Etxebarri and the amazing steak they served in 2017

Day 3, Friday, May 15: San Sebastian and #7 Restaurant in the World

Spend the morning sleeping in, shopping in San Sebastian's boutiques and gourmet stores, or simply relaxing. Early afternoon, we'll be heading back out to the countryside for lunch—a lunch that is guaranteed to be interesting and provocative! Mugaritz (**Michelin and #7 on the World's Best list) is known for questioning the logic of the gastronomic world by rethinking textures, flavors, and aromas. After our 20-course lunch, and upon return to our hotel, we'll conclude the day with an exciting tasting of some of the most prestigious wines in Spain.

(B, L)

Hotel: Maria Cristina



Oyster with Crispy Pig Tail at Mugaritz 2017

Day 4, Saturday, May 16: Travel to St Emilion, Three Michelin Star Lunch

This morning we say farewell to San Sebastian and Spain, and continue on to France. Our first stop is Bayonne, where we will try the famous ham and see a demonstration. On our way to Bordeaux, we'll have lunch at Michel Guerard's Gastronomic Restaurant, where history, nature, culinary creation and French tradition are combined at this ***Michelin starred restaurant (40 years with three stars!) Our private coach will then take us to our luxurious hotel in Saint Emilion, a well-located Relais and Chateau property, Hostellerie de Plaisance (5 Star). After settling into our rooms, we will gather again for a wine tasting with light appetizers in Saint Emilion.

(B, L)

Hotel: Hostellerie de Plaisance

Hotel: *The Hostellerie de Plaisance* offers an exceptional experience located on the right bank of the Garonne river in the center of the medieval city of Saint-Emilion.

Day 5, Sunday, May 17: 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. Dinner will be at a charming restaurant in the medieval village of Saint Emilion.

(B,D)

Hotel: Hostellerie de Plaisance



St. Emilion Monuments



The patio at Hostellerie de Plaisance overlooking vineyards

Day 6, Monday, May 18: 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*



Louis XIII in its iconic bottle

Day 7, Tuesday, May 19: Bordeaux City Tour and Tastings

Drive to the city of Bordeaux, for a guided tour of the splendours of this magnificent city, 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*. Dinner this evening will be at our hotel's **Michelin starred restaurant, Le Pressoir d'Argent Gordon Ramsey.

(B, L, D)

Hotel: InterContinental Bordeaux

Hotel: InterContinental Bordeaux is located right in the heart of the golden triangle, generally known as the « quartier des Grands Hommes », the historic hub of the city of Bordeaux.



We will enjoy dinner with paired wines at Le Pressoir d'Argent Gordon Ramsey in Bordeaux

Day 8, Wednesday, May 20: 14,000 BC Cave Paintings and Truffle Lunch

The mark of early man is present throughout the Dordogne; evidence of his art and tools stems 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. From there, we will continue to LaCave to check into Chateau de la Treyne, a charming Relais and Chateau castle, overlooking the Dordogne. You'll have time to enjoy the beautiful grounds before we gather for dinner at the hotel's restaurant.

(B,L,D)

Hotel: Chateau de la Treyne



Truffle Lunch at Les Glycines

Hotel: *Chateau de la Treyne is located in the heart of the Dordogne Valley between Sarlat and Rocamadour and has a Michelin Star restaurant on site. The property is perched on the limestone cliffs above the River Dordogne and meals can be enjoyed on the terrace overlooking the Dordogne.*

Day 9, Thursday, May 21: 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 restaurant.

(B,D)

Hotel: Chateau de la Treyne

Day 10, Friday, May 22: 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. After the tour at Pech Merle, we will visit Saint-Cirq-Lapopie, one of the prettiest villages in France, perched on a steep cliff 10 meters above the Lot River. Lunch will be at La Table du Producteur, a shop specializing in foie gras and duck products with a tiny well-rated restaurant. After lunch, we will have free time to explore the medieval village, shop and walk through the picturesque alleyways.

(B,L)

Hotel: Chateau de la Treyne



Saint-Cirq-Lapopie, overlooking the Lot River (Day 10)



Rocamadour (day 9)

Day 11, Saturday, May 23: 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'oie*, 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, *Michelin, Le Grand Bleu.

(B,D)

Hotel: Chateau de la Treyne



The Saturday Market in the medieval village of Sarlat

Day 12, Sunday, May 24: Sauternes and Chateau d'Yquem

This morning we will return to Bordeaux on our private coach. Upon arrival in Sauternes, we'll enjoy lunch overlooking the famous vineyards of Sauternes. 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. Dinner will be at the hotel's fine restaurant, **Michelin star La Grand Vigne (B,L,D)

Hotel: Les Sources de Caudalie



Château d'Yquem

Hotel: Les Sources de Caudalie is located amidst the Grand Cru vineyards of Château Smith Haut Lafitte. The 5 star hotel features a Vinotherapie Spa and a **Michelin restaurant.



The Spa at Les Sources de Caudalie



Courses from ** Michelin La Grand'Vigne at Les Sources de Caudalie

Day 13, Monday, May 25: Wine Tasting and Spa in Bordeaux Chateau

Relax and enjoy the spa and explore the expansive property at our lovely Bordeaux Chateau today! In the late afternoon, 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. After wine tasting, dinner will be at La Table du Lavoir, the hotel's bistro style restaurant. (B,D)

Hotel: Les Sources de Caudalie

Day 14, Tuesday, May 26: Medoc Chateaux Wines and Michelin () Dining**

On our final day of the tour, 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 Latour, Chateau Mouton-Rothschild and Chateau Lafite-Rothschild. We'll break for lunch at an authentic French restaurant. At the end of the day, our farewell dinner, will be at **Michelin star, Chateau Cordeillan Bages, one of the best restaurants in the Bordeaux region. (B,L,D)

***Hotel:** Les Sources de Caudalie*



The Famous Chateau Margaux



Our farewell dinner will be at **Michelin Cordeillan Bages

Day 15, Wednesday, May 27: Return to US or extend stay

What is included in the Tour?

Accommodations in unique four and five star properties, mostly in upgraded rooms. Breakfast and at least one large meal including DOC wines provided daily (designated on itinerary as B, L, D). Entrance fees to all museums, private tours and tastings listed on the itinerary, service charges and tips for meals designated on the itinerary, and tips for drivers and guides are all included. Transportation in a comfortable and spacious motor coach. Airfare from and return to the US is not included.

Per Person Double Occupancy \$15,889

Per Person Single Occupancy \$18,289

Reservation Process

1. Print and complete the Reservation form and mail to Laurel Pine along with your deposit check of \$5000 per person.
2. Travel insurance: *The purchase of comprehensive travel insurance, which will cover medical emergencies and cancellation fees, is strongly advised and should be purchased within 15 days of booking.*

Laurel Pine, Living Luxury LLC reserves the right to withdraw or modify our culinary vacations at any time (a minimum of ten participants is required to confirm the trip). In circumstances where we are unable to provide the trip booked, we will return all monies paid or offer an alternative culinary vacation.

TERMS AND CONDITIONS

Reservations

To confirm a booking on the tour, complete the reservation form and mail it to Laurel Pine, Living Luxury, 5303 Louie Lane #2, Reno, NV, 89511, with your check deposit of \$5000 per person. Prompt receipt of this deposit is essential to confirm our hotel, restaurant and guide reservations, which require partial prepayment.

Additionally, prepayment of tour expenses helps protect against the risk of currency fluctuations. Balance due December 1. Reservations will be accepted until full complement is reached. Requests for space after tour is filled will be placed on a waiting list. Tour limited to 14 participants; we require a minimum of 10 participants to confirm the tour.

Cancellation

Regardless of reason, cancellations would result in a costly process of letters, phone calls, record adjustments, refund checks, etc., plus a loss of time that may not permit resale. Cancellation insurance is highly recommended, and applies if a participant cancels for an insured reason, such as a documented medical or family emergency. For more information about comprehensive travel insurance, contact Laurel Pine at 510-590-6693 or your travel agent.

Cancellation Fee Schedule (cancellation for non-insured reasons)

From 7 days after date of Booking: \$2500

Prior to December 15, 2016: \$6,000

After December 15, 2016 or trip in progress: no refund.

In the event of passenger cancellation, all payments for travel service not provided to the passenger shall be promptly refunded in accordance with the agreed-to terms and conditions, unless the passenger otherwise instructs the seller of travel in writing.

Air Travel

We can recommend an expert agent who can arrange your air tickets, if requested.

Suggested Airports: Arrive at Bilbao Airport (BIO) no later than 4 pm; depart from Bordeaux (BOD) Airport.

Meals

Meals included in the cost of the tour are indicated at the end of each day on the itinerary as "B-Breakfast, L-Lunch, D-Dinner". Bottled mineral water is included with lunches and dinners. DOC wines are included with dinners and most lunches.

Luggage

Handling of one or two pieces of normal-sized luggage per person is included. One carry-on bag is allowed as your own responsibility.

Transfers

Transportation to the hotel in Bilbao is the responsibility of participants, as is transportation to the airport in Bordeaux at the end of the tour.

Escort and Guides

Tour designer and organizer Laurel Pine and co-leader Mark Anderson will accompany the group on the entire itinerary. Licensed local guides will provide information and insight for attractions on the itinerary.

Other services

Included are entrance fees to places on the itinerary, service charges and tips for meals designated on the itinerary, and tips for drivers and guides. No refunds will be made for services and meals not used by group members.

Not included

Personal items such as individual food or beverage orders, room service, valet/laundry service, optional activities, meals not included on the itinerary, tipping for personal services not part of the tour's included features, transfers not specifically mentioned as being included.

Responsibility:

Laurel Pine and Laurel Pine, Living Luxury LLC and its representatives or agents acting on its behalf shall not be or become liable or responsible for any loss, injury, or damage to person or property in connection with any means of transportation or other services resulting directly or indirectly from acts of God, dangers incident to the air or sea, breakdown in any kind of machinery or equipment, strikes, riots, terrorism, thefts, pilferage, epidemics, quarantine, or from whatsoever cause. Furthermore, tour organizer Laurel Pine reserves the right to withdraw the Tour or any part of it and make such alterations in accommodations and to the itinerary as deemed necessary and advisable, and reserves the right to accept or decline or retain any person as a tour member whether before departure or en-route. In such event, equitable amounts of monies will be refunded. Any expense incurred by delays or events beyond her control shall be borne by the clients. Should the foreign exchange rate change significantly (more than 5%) before full payment has been made, Laurel Pine, Living Luxury reserves the right to adjust the tour price and/or adjust the itinerary accordingly. (Current rate is 1.11, an increase above 1.16 may trigger additional fees or itinerary changes).

CASOT Disclosures:

This business is not a participant in the California Travel Consumer Restitution Corporation. Pursuant to California Law, Laurel Pine, Living Luxury LLC has a trust account. CSOT #2118335-40

By becoming a member of the tour group, participant agrees to the abovementioned conditions and agrees to hold harmless Laurel Pine, Mark Anderson and Laurel Pine, Living Luxury LLC.

RESERVATION FORM

Name(s) exactly as on passport _____ Date of birth _____

_____ Date of birth _____

Address _____

Phone _____ Email _____

Rooming alone* _____ or sharing with _____

1 bed _____ or 2 beds _____ *Single supplement applies

I have read the Terms and Conditions and agree to its terms _____ (please sign)

_____ (please sign)

Amount enclosed \$ _____ (deposit is \$5000 per person)

Name of person(s) to contact in case of emergency _____

Relationship to traveler _____ Phone _____

Mobile Phone _____ email _____

Please make check payable to Laurel Pine, Living Luxury LLC, and mail along with this reservation form. Please use separate forms if travelers have different addresses or contact information.

Mail to:

Laurel Pine, Living Luxury LLC
5303 Louie Lane #2
Reno, NV 89511