

**COOKING CLASSES & TOURING with DONNA NORDIN
& DON LURIA**
Dordogne Valley, Perigord Noir, Southwest France
Beginning August 24th, 2019

Welcome to Perigord Noir! If you will be visiting Bordeaux prior to your tour, we hope you will have enjoyed it and have a few of their great wines. If you are just flying in or arrived by train we hope you will have a pleasant trip and clearly we hope you will arrive on time. Your transportation to Perigord Noir and Chateau Bardouly is based on the scheduled pick up times below!!

Saturday - Pick up at the Bordeaux Airport will be at 12:00 noon and at the Bordeaux Train station at 12:45. Exact places to wait will follow. Our passenger van will have a light box lunch for you along with nonalcoholic beverages. Check in at the Chateau won't be until 4:00 pm so we will do a little touring on the way. Our stop will be at Chateau Monbazillac. We will have a guided tour of the Chateau followed by a tasting of the sweet wine that Monbazillac is known for. Then we will proceed to Chateau Bardouly where you can unpack and then enjoy some wine, cheese and a selection of sausages by the pool.

Dinner that night will be at Bruceliere Restaurant in Issigeac.

Sunday- After breakfast in the dining room, we will head to the Sunday Market in Issigeac, a medieval town. You will be free to wonder through the Market on your own and then meet up with our van at about noon. We will head to La Cour d'Eymet and have lunch. When we return to the Chateau you can relax by the pool. Then we will put on our aprons and gather in the kitchen for Donna's first Cooking Class! **Bon Appetit!!**

Monday- Today we will get an early start for a drive to Rocamadour. This cliff side town is only inhabited by 40 in the winter, but has 1,500,000 visitors in season. After a guided walk down the steps, we will stroll through the town for shopping and then take the van to Le Belvedere for lunch and a great view of Rocamadour. After lunch we will return to the Chateau for a wine tasting by Mitch O'Sullivan, owner of Caves d'Eymet, Mitch will feature wines from several wine producing areas of France. Then we will be treated to pool side appetizers and dinner by Chef Anne-Marie de Conti, the Chateau's favorite in house Chef.

Tuesday- After breakfast we will journey to Bergerac and have a guided tour of their old town. Stores will be open for shopping and a look at the covered market. We will have lunch in a Michelin One Star Restaurant, L'Imparfait. Then on to a Master Class in caviar at "Comptoir Caviar de Neuvic". After returning to the Chateau, Donna's Class 2 begins.

Wednesday- Today is the day we visit one of the very best markets in France—Sarlat! You can wonder through the market on your own or join Donna for her class purchases. Our next stop will be at “Truffe in Pechalifour” for a truffle hunt with Edouard Aynaud and a truffle lunch prepared by his wife Carole. They are both a delight and you will learn a lot about how their dogs are trained and about the world wide truffle market. Back to the Chateau for Class 3.

Thursday- the Lascaux cave exemplifies the heart of the history of Cro Magnon man. We will visit Lascaux IV (*International Center for Cave Art*) for a guided tour of a replica of the actual cave, enjoy a visit through the museum and have lunch. After lunch, we will visit the Marqueyssac Gardens with a great 360 degree view of the surrounding valley. After visiting the garden we will head to Monpazier for a brief visit. Monpazier is a 13th-century bastide town founded by King Edward I of England. Dinner that night will be at Restaurant Privilege du Perigord in Monpazier.

Friday- We will begin our last full day with a visit to another Bastide town, Domme. A great guided tour and a visit to a jewelry store with an amazing silver smith. Then a quick lunch at O’Plaisir des Sens in La Roque-Gageac where you will taste a unique chocolate dessert. After lunch, on to Chateau des Milandes for a guided tour of the onetime residence of Josephine Baker. Then a falconry show with several owls, an American Bald Eagle and a falcon. After returning to the Chateau we will depart for our Dinner d’Adieu at the Michelin One Star Restaurant “Les Fresques” in Chateau des Vigiers.

Saturday- As we say our fond “goodbyes” we will board our van to return to the Bordeaux airport and train station. We will be at the airport by 11:00 am and the train station by 12:00 pm for your return transportation.

The cost of the tour from pick up in Bordeaux to drop off in Bordeaux is \$4,600.00 per person single or double occupancy