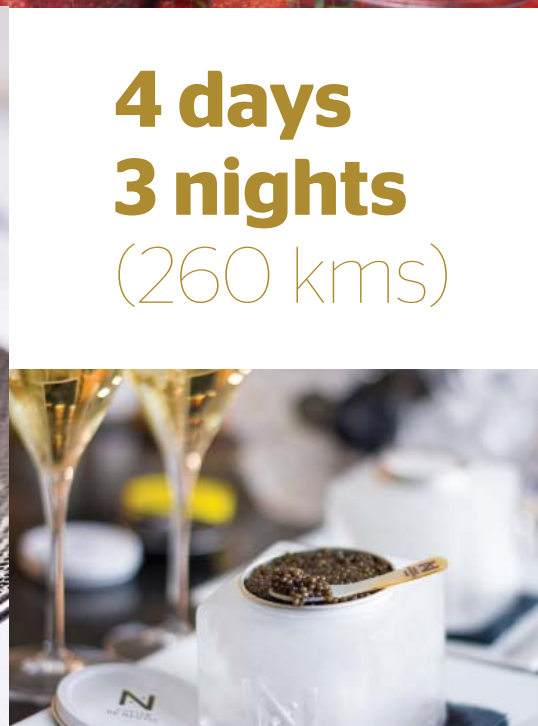




**Live a unique multisensory
experience and taste the best
France has to offer !**



**4 days
3 nights**
(260 kms)



Day 1 (57 kms)

Marché de Périgueux

Start your trip on a Wednesday for example. Why? Because you could then visit the vibrant bustling street market, in Périgueux, the gourmet/epicurean capital of the Perigord.

It's very colorful market is an opportunity to discover the region's seasonal products and specialties: truffles, walnuts, wine, foie gras, strawberries, cheese, breads and more.



On Wednesdays from 8 a.m. to 1 p.m. you will find the local producers behind their stalls on the Place du Coderc, Place de la Clautre, near the cathedral, Place de l'Ancien Hôtel de Ville and the Place St Silain.



Appreciate the friendly atmosphere in the small medieval streets of the historical center of Périgueux and discover the many unexpected places to taste the local wares.

Lunch in the near-by surroundings.

Day 1 (57 kms)



Domaine Huso spreads out over 19 hectares at the confluence of the Isle and Vern rivers, in the town of Neuvic.

The farm is made up of four tanks fed by water drawn directly from the Isle River and which play host to several hundred thousand fish.

The sturgeons are bred here from birth to the age of 7 years old or more, at which point the eggs can be extracted.

The cycle is long and all the stages of the fishes' life take place here and they are constantly and carefully lavished with care.

The quality of the water and food, as well as the respect of the fish are determining factors in the quality of life of the sturgeons and that of their eggs.

Extraction of the eggs and production of the caviar takes place in a laboratory inaugurated in 2013 which meets all the necessary health, hygiene and technical requirements to produce an excellent product.

Domaine Huso is, first and foremost, synonymous with an innovative and stringent quality approach. In 2013, Domaine Huso received the acclaimed label 'France Initiative', chaired by Mr Schweitzer, head of one of ten «remarkable companies» in France.

Individual visit with produce-tasting

Domaine Huso *Neuvic*



Day 1 (57 kms)



Moulin de La Veyssière Neuvic

The "Noix du Périgord" (Périgord Walnut) has had the AOP (Appellation d'Origine Protégée) label since 2004. It guarantees the nobility and typicality of its taste.

The ancestral savoir-faire of the producers makes it a local product with a preserved taste.

Discover the last water-mill in activity in the valley of the Vern, in Neuvic-sur-l'Isle. The Mill of la Veyssiere continues an ancestral tradition that has been in the Elias family for 7 generations: making oil with walnuts and hazelnuts from the Périgord, using traditional methods.

Walnut oil is strongly linked to the Perigord's traditional cooking.

The visit will enable you to discover the whole production process. And you can buy local products of good quality in the mill-shop. Visit with the family, product-tasting

Half-board dinner in 3 or 4 star hotel.



Ecomusée de la Truffe Sorges



The new Truffle Ecomuseum will reveal to you all the mysteries of the black diamond: the variety of species, the growth cycle and biotope of the Périgord truffle, its cultivation and harvesting, science and the truffle, the business around it and its gastronomy.

This strange mushroom has been appreciated by all connoisseurs since Antiquity. Writings testify that it existed even during the Pharaoh Kheops's reign. He apparently offered it to his visiting prestigious dignitaries. In the middle Ages there were truffle harvests in Italy and the French King François used to buy the mushroom.

Nowadays, the Périgord is considered as the main truffle region but other regions, such as the Vaucluse, Burgundy and Poitou regions, are trying to compete with the Dordogne and neighbouring Lot.

Ferme Andrévias Sorges

Foie gras is one of the emblematic products of the Périgord. At the Andrévias farm, the concept of direct selling of canned goods has been developed since the 50s. The Meynard family breeds geese, feeding them from birth with grains produced on the farm and allowing them to spend each day outside to benefit from the space under the walnut trees.

The walnut plantation has been certified organic since 2010.

Visit with the family and enjoy tasting the products.

Lunch in the near-by surroundings . « Auberge de la Truffe » for example



Day 2 (95 kms)

Promenade sur le sentier des truffières

Sorges

After lunch, discover the cultivation of the Périgord truffle by walking along the truffle trail.

A perfectly finish to your visit of the Ecomuseum.

The path winds along a limestone plateau and will enable you to identify the typical trees and plants of a truffle patch.



Hervé Robin Chocolatier

Notre-Dame de Sanilhac



Hervé Robin began his career with Dalloyau, Constant, Oberweis, among France's greatest « Maîtres Chocolatiers ».

A disciple of Robert Linxe (creator of « La Maison du Chocolat ») he was Linxe's production manager in Paris for 17 years.

Constantly seeking perfection, he has been passionate about chocolate, in every possible form, dark, milk, flaked, praline, with almonds, hazelnuts, pistachio etc, for more than 20 years !

Father and son, both passionate artisans and artists, will open their doors to share with you the secrets of their artisanal chocolate factory where you can both taste and learn about chocolate and its many secrets, a truly yummy experience!

Half board diner in a 3 or 4-star hotel.



Day 3 (93 kms)



Interprofession des vins de Bergerac et de Duras

Bergerac

Marked by a temperate and mild climate, the Bergeracois region is a land conducive to wine-growing, with 900 wine-growers farming 12000 hectares of vines and thus giving birth to 9 appellations and 5 different wines: red, rosé, dry white wine, sweet white wine and very sweet white wine.

Thirteen of the Bergerac wines, Montravel, Monbazillac etc, have the AOC guaranteed quality label and all of these wines go perfectly with the traditional products of the region such as foie gras, truffles etc.

For over 2,000 years, Bergerac wines have delighted the Gauls and Romans, reconciled the kings of France and England and even inspired Cyrano de Bergerac: a fabulated, highly colorful personality, forged over the centuries and to be discovered today!

Visit the « Interprofession des Vins de Bergerac et de Duras » and discover everything you need to know about these famous vineyards!



Day 3 (93 kms)



Château de Monbazillac

Monbazillac

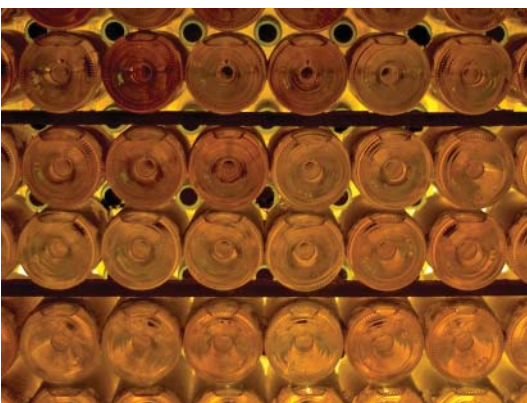
Listed as a historic monument on 20th February 1941, the Château boasts a singular architectural style, cleverly combining elements borrowed from Medieval architecture and others showing the influence of the Renaissance period.

The Château is a symbol of the Bergerac region and has stood proudly since the end of the 16th century when the quality of its wines was well known far beyond the borders of Aquitaine. This constancy is remarkable in a region where wars, peasant revolts and revolution hardly allowed a moment's peace for the aristocratic properties dotted about the landscape.

Today, the Chateau de Monbazillac is known world-wide for its wine.

You will enjoy a private guided tour of the castle and a moment to taste the Monbazillac wine.

Half-board dinner in a 3 or 4-star hotel.



Day 4 (10 kms)

Marché de Sarlat

The street- market in Sarlat takes place all year long, on Saturday morning, in the center of this small and charming town.

You will find all sorts of local and traditional products (foie gras, walnuts etc).



The town also has a covered market located in an ancient church of the historical center. It is a sort of temple of the local cuisine.

The building has been renovated by Jean Nouvel, the famous French architect, native to the region and holder of the 2008 Pritzker Architecture Prize.

Lunch in the near-by surroundings



Elevage du Bouyssou Carsac-Aillac

Located just 3 kms from the village of Carsac-Aillac, the Bouyssou family produces foie gras and other farm products.

The geese are just one day old when they arrive on the farm and the owners, Denis et Nathalie Mazet, then breed, feed and transform the goose-livers into foie-gras on the property.

At the end of the visit, don't forget to take a look in the farm's home-grown produce shop!



End of the tour

Included :

- 3 days / 2 nights minimum in half-board (double room basis).
- Individual visits in English and personalized welcome.
- Possibility : 2 extra nights in Bordeaux Hôtel 4* or 3*.
- Custom-made stay

Not-included :

- Lunch, drinks.
- Transport : Possibility private cab driver from your hotel or the airport.
- Insurance.
- Personal expenses.