



MAY 15-23, 2026

with optional
Bordeaux Post-Tour

FLAVORS OF DORDOGNE

Orbridge



Dear Traveling Owls,

Join us on a journey to Dordogne, a captivating region in the heart of southwest France where medieval charm meets modern sophistication. Wander cobblestone streets that echo with history and explore vineyards with stories to tell.

Our thoughtfully crafted itinerary provides an idyllic setting for authentic cultural and culinary experiences, from exploring medieval towns and ancient castles to dining at Michelin-starred restaurants, partaking in vineyard tours and tastings, and joining hands-on cooking demonstrations.

You'll stay at the elegant Château de Mercuès, a Relais & Châteaux property nestled among lush vineyards and rolling hills, providing a perfect base for a week of discovery and relaxation.

Space is limited. With significant savings of more than \$1,000 per couple, we anticipate this tour will fill quickly. Reserve online at rice.orbridge.com or call 866-639-0079.

Sincerely,

A handwritten signature in dark ink, reading "Deanna Perez". The signature is fluid and cursive, with the first name "Deanna" and last name "Perez" clearly distinguishable.

Deanna Perez, Ed.M
Assistant Director, Alumni Engagement

For questions and to learn more, call the Traveling Owls at 713-34-TRIPS (87477) or email travelingowls@rice.edu.

Flavors of Dordogne | Itinerary Highlights (subject to change)

Day EN ROUTE FROM U.S.

1

Day ARRIVE IN TOULOUSE, FRANCE | MERCUÈS (D)

2

Upon arrival an Orbridge representative will be waiting to assist with your transfer to the property. Take time to settle in before joining fellow travel companions for a tasting in the impressive wine cellar and tasting room followed by a lovely welcome dinner.

Day HAUTE SERRE (B,L) Head south to Château de

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Haute-Serre for an unforgettable experience. During a guided tour of the vineyard and chai (wine storeroom) hear about the property's epic history, then be seated for lunch and a tasting of some of the winery's most popular varietals. Later sample one of the region's most prized treasures during a truffle tasting. Truffles are a form of mushroom, an edible fungus that many claim enhances the taste of food. Learn more about these "black diamonds," and the patience and care required to cultivate them.

Day ROCAMADOUR (B,L) Explore the UNESCO

4

World Heritage Site of Rocamadour, a notable pilgrimage destination built against the cliffs above a medieval village. Afterward visit a goat farm for a tasting of AOC-certified Rocamadour cheeses. A spectacular lunch awaits at Michelin-starred Château de la Treyne. Expertly crafted dishes provide a gastronomic journey that celebrates the flavors of the region, showcasing local ingredients and an extensive wine list. The late afternoon and evening are at leisure. Embrace time at the property to wander through the gardens or unwind on the terrace as the sun sets over the enchanting Dordogne horizon.

Day PECH MERLE | SAINT-CIRQ-LAPOPIE

5

(B,L,D) Peek into the area's prehistoric past at the neolithic caves of Pech Merle. The extraordinary cave system is adorned with striking artwork and engravings dating back approximately 25,000 years. Continue to Saint-Cirq-Lapopie, a quaint medieval village situated atop a cliff with unrivaled views over the Lot River. It's recognized as one of the most beautiful villages in France and home to numerous artisans who display their goods in local boutiques. Return to the property with time to refresh before rejoining the group for a delectable three-course dinner.

Day SARLAT-LA-CANÉDA | LES EYZIES-DE-TAYAC |

6

EYRIGNAC (B,L) Stroll through Sarlat-la-Canéda's famous weekly market and learn about the region's gourmet ingredients during a tasting. The market features vendors offering produce, breads, sausages, olives, sweet confections and more. Travel to Les Eyzies-de-Tayac for lunch at Les Glycines, a Michelin-starred restaurant committed to sustainable cuisine. This afternoon visit the impressive Gardens of Eyrignac. This must-see highlight is renowned for its intricate topiary art, magnificently sculptured hedges, and recently added rose garden—where more than 5,500 bulbs are planted annually.

Day BEYNAC | LA ROQUE-GAGEAC (B,L) Join an

7

expert chef for a cooking demonstration and lunch at Le Chèvrefeuille. In the afternoon take a guided tour of Château de Beynac, the most authentic and best-preserved fortress of the Périgord. Admire breathtaking views over the river while exploring the grounds. Before returning to the property stop at the photogenic village of La Roque-Gageac. Stroll the labyrinth of cobbled streets to capture a glimpse of a troglodyte fort, a Romanesque church and panoramic views of the Dordogne River. Dinner tonight is at leisure.

Day LUZECH | CAHORS (B,D) Set out for Château

8

de Cayx winery—a majestic property owned by the Danish royal family since 1974—for a tour and tasting. Learn how grapes are harvested from separate plots under strict temperature controls and produced into sophisticated varietals—a testament to wine being made in the area since ancient times. Later today stop in Cahors for a brief panoramic tour, passing by Pont Valentré and Saint-Étienne Cathedral. Enjoy time at leisure to explore independently before your return to the property. Tonight gather with fellow travel companions for a convivial three-course farewell dinner at Michelin-starred Le Duèze to celebrate a memorable week in France.

Day MERCUÈS | TOULOUSE | DEPART FOR U.S.

9

(B) After breakfast guests departing during the suggested times will take a complimentary transfer to the airport for flights home.

(B = Breakfast, L = Lunch, D = Dinner)



What's Included

- 7 nights accommodations
- 7 breakfasts, 5 lunches and 3 dinners served with wine
- All lessons, private tours and tastings, and unique small-group excursions noted in the 9-day itinerary
- Full guiding services of an Orbridge Travel Director and expert local guides
- Private motor coach transportation
- Luggage portage
- Gratuities to Orbridge Travel Director, local guides, drivers and wait staff for included meals
- Airport transfers for guests arriving and departing during the suggested times

Activity Level: Activities are generally not very strenuous, however, we expect that guests can enjoy two hours or more of walking each day, are sure-footed on cobbled and unpaved surfaces, and can walk up and down stairs without assistance. Château de Mercuès was constructed in the 13th century. Guests will find stone floors and stairways that may not have railings. The property has an elevator, but it does not access every floor.



Château de Haute-Serre



Château de La Treyne



Village of Rocamadour

Orbridge

Orbridge Standard of Excellence

Orbridge understands travel today can be complicated. From cabin or room selection to airport transfers, dietary requests, or pre- or post-tour details—we are dedicated to making your journey seamless and special from the moment you leave home.

Our curated destinations—featuring outstanding properties and ships, meticulously crafted itineraries, and knowledgeable guides, travel directors and expedition leaders—offer life-changing experiences you'll never forget.

Our Guest Services team is staffed by well-traveled professionals who provide personalized attention, ensuring all your questions are answered and all the details of your trip are explained to you.

Our air partners can make flight arrangements for guests. In the event of flight delays and/or schedule changes, they will provide guests with personalized assistance. To book flight reservations with our air partners, contact (206) 319-5011 and select the option for your destination to discuss flight details with our air colleagues. Upon ticketing, a fee will be charged.



Château de Mercuès

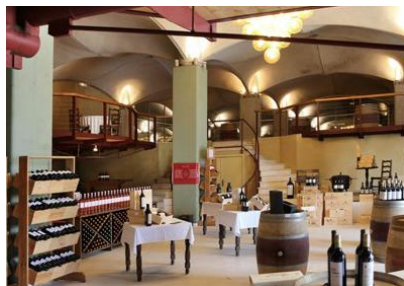
Accommodations *(subject to change)*

Nestled amidst the rolling hills and vineyards of the Dordogne region, Château de Mercuès—a Relais & Châteaux property—stands as a majestic testament to the grandeur of the 13th century. The château's history is evident in every weathered stone and ageless vine that graces its surroundings. Each guest room is a sanctuary of tranquility, featuring warm décor and uniquely selected furnishings that complement the original stone walls.

The Château not only invites guests to indulge in the opulence of its accommodations but also in the culinary delights that grace its dining options. Its Michelin-starred Le Duèze Restaurant serves gourmet creations that pay homage to the region's rich gastronomic heritage. Savory flavors and carefully selected wines from the château's own vineyards make each dining experience a journey through the senses.

Rooms differ in size and décor, but each offers views over the valley, vineyards or the garden.

Room Amenities: Flat-screen TV, writing desk, phone, minibar, safe and en suite bathroom with sundries and hair dryer.



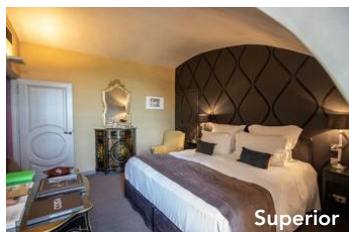
Classic Double: 290-312 sq ft

Superior Double: 301-440 sq ft

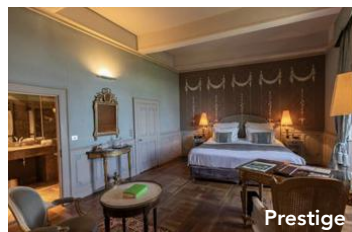
Deluxe Double: 301-559 sq ft

Prestige Double: 376-592 sq ft

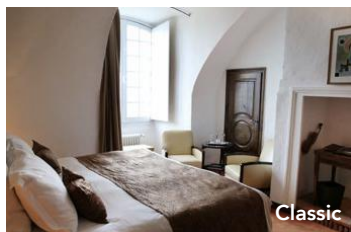
Signature Suite: 538-753 sq ft



Superior



Prestige



Classic



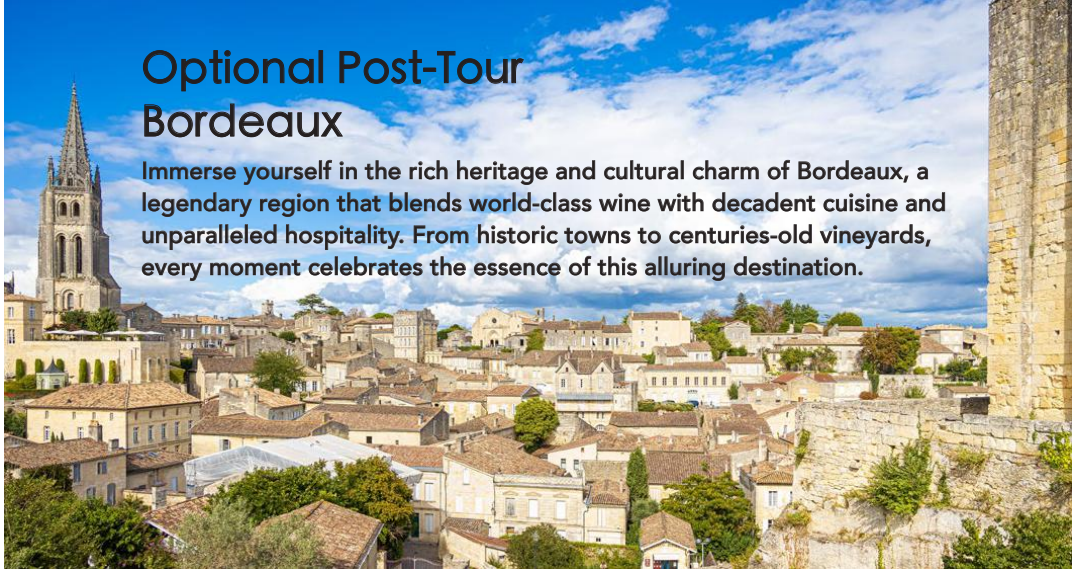
Deluxe



Signature Suite

Optional Post-Tour Bordeaux

Immerse yourself in the rich heritage and cultural charm of Bordeaux, a legendary region that blends world-class wine with decadent cuisine and unparalleled hospitality. From historic towns to centuries-old vineyards, every moment celebrates the essence of this alluring destination.



Day
9

DEPART MERCUÉ | SAINT-ÉMILION |

BORDEAUX (L) En route to Bordeaux stop in Saint-Émilion—a picturesque medieval village renowned for its vineyards and vintages—for a gourmet lunch at a prestigious Grand Cru Classé winery featuring exquisite local delicacies paired with the finest varietals. Afterward descend into Saint-Émilion's fascinating network of underground passages, tunnels and chambers that played a crucial role in the region's winemaking history for centuries. Formed over time through the process of erosion, the natural caverns were expanded and modified by human hands as generations of vintners sought to harness their unique properties for wine storage and aging. Later arrive to the hotel and enjoy the remainder of the evening at leisure.

What's Included

- 2 nights at InterContinental Bordeaux – Le Grand Hotel (or similar)
- 2 breakfasts and 2 lunches
- Guided panoramic touring of Bordeaux and Médoc
- Guided Saint-Émilion caves tour
- Wine and cheese tasting
- Luggage portorage
- Gratuities to local guide, driver and porters
- Airport transfers for guests departing during the suggested times

Day
10

BORDEAUX (B,L) Meet with a local guide for a panoramic walking tour of Bordeaux—a UNESCO World Heritage Site. Notable sights include Place de la Bourse, the Gothic cathedral of Saint-André and Bordeaux's ornate city gate. Next venture northwest of Bordeaux to the Médoc region for a guided panoramic tour. This unique area, which is home to four of the world's most prestigious wine villages, features a dynamic landscape of coastal lagoons, sand dunes and pine forests. Delight in a picnic lunch and wine pairing. Before returning to the hotel visit Château du Tertre for a wine tasting featuring a variety of local cheeses. This evening take advantage of the amenities and dining options at the hotel.



Day
11

BORDEAUX | DEPART FOR U.S. (B) After breakfast guests departing during the suggested times take the complimentary transfer to the airport for flights home.





MAY 15-23, 2026

Bordeaux Post-Tour: May 23-26, 2026

RESERVE YOUR SPACE TODAY

Online: rice.orbridge.com

Phone: **866-639-0079**

Category	Standard Rate	Special Rate*
Classic	\$7,299	\$6,795
Superior	\$7,699	\$7,195
Deluxe	\$8,199	\$7,695
Prestige	\$8,999	\$8,495
Signature Suite	\$10,499	\$9,995
Single Classic	\$9,299	\$8,795
Single Superior	\$9,699	\$9,195
Single Deluxe	\$10,699	\$10,195
Single Prestige	\$11,499	\$10,995
Single Signature Suite	\$12,999	\$12,495

Bordeaux Post-Tour	Standard Rate	Special Rate*
Classic Double	\$2,699	\$2,495
Deluxe Double	\$3,099	\$2,895
Classic Single	\$3,599	\$3,395
Deluxe Single	\$3,999	\$3,795

Deluxe Accommodations Upgrade Includes:


InterContinental Bordeaux – Le Grand Hotel (Premium Room). Availability limited; first-come, first-served.

DEPOSIT AMOUNT PER PERSON

\$850 main tour • \$500 post-tour

*Special group rates; limited offer. All rates are per person in U.S. dollars based on double occupancy except where noted as Single. Single availability limited. Unless noted otherwise, airfare is not included. **An exclusive Early Booking Bonus, Expedition Libraries are curated collections of useful resources and background reading tailored to this program. Place your deposit on or before the specified date, and one Expedition Library per room will be sent after receipt of final payment. Libraries may be purchased; call for details. Full Terms & Conditions at terms.orbridge.com. Any payment to Orbridge, LLC constitutes your acceptance of the terms and conditions set out therein, including but not limited to the cancellation and refund terms.

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 Orbridge takes seriously the responsibility to minimize our global environmental impact. Each year we plant 100,000 trees in U.S. State Forests with afforestation needs as an ongoing initiative among our evolving sustainability efforts. Learn more at orbridge.com/going-green.





Rice Alumni Traveling Owls
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Houston, TX 77251-1892

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MAY 15-23, 2026

Special Alumni Rate:

Save more than \$1,000 per couple

30-DAY REFUND GUARANTEE

FREE EXPEDITION LIBRARY
AN EXCLUSIVE EARLY
RESERVATION BONUS

Reserve by
October 3, 2025**



Rice University alumni on Orbridge's Flavors of Northern Italy 2024 travel program.

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What Guests Are Saying...

The variety of sites, information shared, and beauty of the countryside and places were excellent. We have now traveled four times with Orbridge and each has been a superior experience--accommodation, guides, itinerary, group size. We recommend you all the time, and will continue to do so. Orbridge is a premier agency in our opinion.

~Anne & Charles S., Orlando, FL