



OCTOBER 3-11, 2025

Featuring Faculty Host
Lynn Higgins

FLAVORS OF DORDOGNE

Orbridge

Dear Alumni, Parents, and Friends,

Venture with us into a world where medieval charm meets modern sophistication, where every cobblestone street tells a story, and every vineyard whispers secrets of centuries past. This is Dordogne, a captivating region in the heart of southwest France, overflowing with history, architecture and enchanting beauty.

Our customized 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.

Your luxurious home base during this stimulating sojourn is the Relais & Châteaux property, Château de Mercuès. This charming castle nestled amidst lush vineyards and rolling hills, sets the tone for an exciting week of refined elegance and historical grandeur.

Space is limited. With significant savings of more than \$1,000 per couple, we anticipate this tour will fill quickly. To reserve, visit dartmouth.orbridge.com, call (866) 639-0079 or return the attached reservation form.

Warmly,



Robin Albing TU'81

Executive Director

Lifelong Learning and Advancement Special Projects



Candice Day

Assistant Director

Lifelong Learning

alumni.dartmouth.edu/travel

dartmouth.alumni.travel@dartmouth.edu

Featuring Faculty Host Lynn Higgins



Lynn Higgins is the Edward Tuck Professor of French Studies Emerita at Dartmouth College. Her administrative assignments have included service as chair of the Departments of French & Italian and Film & Media Studies and as Associate Dean of the Faculty for International and Interdisciplinary Studies. She teaches and analyzes the 20th-century French novel, French cinema, literary theory, feminist criticism, and the politics of memory, especially the Second World War, the Occupation period, and since. Her published books include *Bertrand Tavernier* (Manchester U. Press; Palgrave Macmillan 2011) and *New Novel, New Wave, New Politics: Fiction and the Representation of History in Postwar France* (U. of Nebraska Press 1996). She has edited recent volumes on filmmaker Alain Resnais and novelist Patrick Modiano. Higgins received her B.A. from Oberlin College and her M.A. and Ph.D. from the University of Minnesota.

Itinerary and Highlights *(subject to change)*

Day 1: EN ROUTE FROM U.S.

Day 2: ARRIVE IN TOULOUSE, FRANCE | MERCUÈS
Upon arrival an Orbridge representative will be waiting to assist with your transfer to the property. Take time to unpack and settle in before meeting fellow travel companions for a wine tasting and welcome dinner.

Overnight: Château de Mercuès (D)

Day 3: HAUTE SERRE | CAHORS Visit Château de Haute-Serre for a guided tour, 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 stop in Cahors for a brief panoramic tour to see Pont Valentré and Saint-Etienne Cathedral.

Overnight: Château de Mercuès (B,L)

Day 4: ROCAMADOUR Explore Rocamadour, a UNESCO World Heritage Site and notable pilgrimage destination. Afterward visit a goat farm for a cheese tasting followed by lunch at Michelin-starred Château de La Treyne. The remainder of the day is at leisure.

Overnight: Château de Mercuès (B,L)

Day 5: PECH MERLE | SAINT-CIRQ-LAPIOIE View the mural paintings at the neolithic caves of Pech Merle. Stroll the village of Saint-Cirq-Lapopie before visiting a truffle farm for a tour and tasting. Return to the property with time to refresh before rejoining the group for a three-course dinner.

Overnight: Château de Mercuès (B,L,D)

Day 6: SARLAT-LA-CANÉDA | LES EYZIES-DE-TAYAC | EYRIGNAC Enjoy a colorful outdoor market before lunch at Michelin-starred Les Glycines. This afternoon visit the impressive Gardens of Eyrynac.

Overnight: Château de Mercuès (B,L)

Day 7: BEYNAC | LA ROQUE-GAGEAC Join an expert chef for a hands-on cooking class and lunch at Le Chèvrefeuille. Later take a guided tour of Château de Beynac, the most authentic and best-preserved fortress of the Périgord. Before returning to the property stop at the photogenic village of La Roque-Gageac.

Overnight: Château de Mercuès (B,L)

Day 8: LUZECH | PUY L'EVÊQUE Visit Château de Cayx winery for a tour and tasting followed by a panoramic tour of Puy l'Evêque. This evening is a celebratory three-course farewell dinner.

Overnight: Château de Mercuès (B,D)

Day 9: MERCUÈS | TOULOUSE | DEPART FOR U.S. After breakfast transfer to the airport for flights home. (B)



Château de Haute-Serre



Village of Rocamadour

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



La Roque-Gageac

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



Château de La Treyne

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.

Insider, Interpreter, Epicure, Host

Your Orbridge Travel Director will infuse your journey with an epicure's appreciation of food and wine, a local's knowledge and pride of place, and a travel aficionado's ability to gather the beauty of all senses to your discoveries in Dordogne.



Orbridge



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.

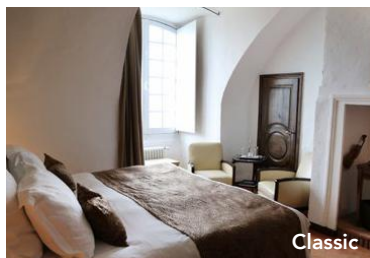
Room Amenities: Flat-screen TV, writing desk, phone, minibar, safe and en suite bathroom with sundries and hair dryer.

Classic Double: 279-301 sq ft

Deluxe Double: 301-441 sq ft

Prestige Double: 344-592 sq ft

Signature Suite: 538-850 sq ft



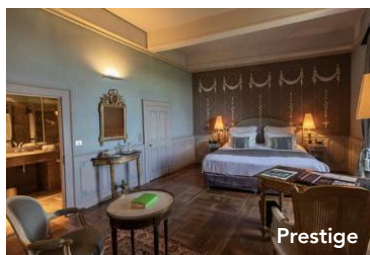
Classic



Deluxe



Signature Suite



Prestige

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.



Day 9: DEPART MERCUÉS | SAINT-ÉMILION | BORDEAUX

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.

Overnight: InterContinental Bordeaux – Le Grand Hotel (L)

Day 10: BORDEAUX 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.

Overnight: InterContinental Bordeaux – Le Grand Hotel (B,L)

Day 11: BORDEAUX | DEPART FOR U.S. After breakfast guests departing during the suggested times take the complimentary transfer to the airport for flights home. (B)

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 chocolate tasting
- Luggage portorage
- Gratuities to local guide, driver and porters
- Airport transfers for guests departing during the suggested times



FLAVORS OF DORDOGNE

OCTOBER 3-11, 2025

Bordeaux Post-Tour: October 11-13, 2025

Reserve by Credit Card:

Online: alumni.dartmouth.edu/learnandtravel/travel

Phone: (866) 639-0079

Fax: (206) 452-5655

Reserve by Check:

Made payable to **Orbridge, LLC**

Mail to: Orbridge, P.O. Box 1376

Poulsbo, WA 98370

GUEST INFORMATION:

Guest #1 Name (Title/Salutation): _____

Email: _____ Class Year: _____

Home Phone: _____ Alt. Phone: _____

Address: _____

City: _____ State: _____ Zip: _____

Guest #2 Name (Title/Salutation): _____

Email: _____ Class Year: _____

Home Phone: _____ Alt. Phone: _____

DEPOSIT PAYMENT:

☐ Check ☐ ACH (Automated Clearing House) ☐ MasterCard/Visa ☐ American Express ☐ Discover

Card #: _____ Exp. Date: _____ CW: _____

Name (as printed on card): _____

Billing Address (if different from above): _____

City: _____ State: _____ Zip: _____

CATEGORY SELECTION & DEPOSIT:


Category Preference: 1st choice _____ 2nd choice _____

_____ guests joining program (\$850/person) +

_____ guests joining post-tour (\$500/person) = **TOTAL DEPOSIT: \$** _____

I/we have read, understand, and agree to the full Terms & Conditions at terms.orbridge.com; and I/we agree that Orbridge, LLC is authorized to charge my credit card above and/or take my/our deposit for this program.

Signature: _____ Date: _____

 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](https://learnmore.at.orbridge.com/going-green).

Category	Standard Rate	Special Rate*
Classic	\$6,799	\$6,295
Deluxe	\$7,999	\$7,495
Prestige	\$8,999	\$8,495
Signature Suite	\$10,499	\$9,995
Single Deluxe	\$10,499	\$9,995
Single Prestige	\$11,499	\$10,995
Single Signature Suite	\$12,999	\$12,495

Bordeaux Post-Tour

Category	Standard Rate	Special Rate*
Classic Double	\$2,599	\$2,395
Deluxe Double	\$2,799	\$2,595
Classic Single	\$3,399	\$3,195
Deluxe Single	\$3,699	\$3,495

Deluxe Accommodations Upgrade Includes:
InterContinental Bordeaux – Le Grand Hotel (Premium Room). Availability limited; first-come, first-served.

Rates are per person based on double occupancy except where noted as Single, in U.S. dollars.

*Special group rate; limited offer. Airfare not included. Single availability limited. **A complement to the educational component of this journey, 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 household will be sent after receipt of final payment. Libraries may be purchased; please call for details.



Alumni Travel

Dartmouth Alumni Travel
20 North Main Street
Blunt Alumni Center
Hanover, NH 03755

FLAVORS OF DORDOGNE

OCTOBER 3-11, 2025

Special Alumni Rate:

Save more than \$1,000 per couple

30-DAY REFUND GUARANTEE

Reserve by

May 9, 2025**

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On Dartmouth Alumni Travel programs, we plan to send a faculty leader along to deliver talks that enhance the educational content of the trip with their own research and expertise. At this time, we have not yet confirmed a Dartmouth faculty leader for this program but will inform registered travelers and update our website when we do. All Dartmouth faculty leaders share a love of teaching and travel that make these journeys intellectually rewarding and fun experiences!

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