



Taste and Compare Fall 2015 Tour of Bordeaux, Cognac, and the Dordogne

Join us for a food, wine and spirits tour of some of the most storied regions of France: taste the extraordinary wines of Bordeaux under the guidance of chef, Bordeaux wine educator and James Beard award winning author [Dewey Markham](#); dine in one of the great Left Bank Châteaux; learn to blend Cognac from a master blender; watch a truffle hunter search out black gold, enjoy a truffle cooking demonstration and a truffle lunch in the heart of the Périgord; view the great castles of the Dordogne Valley and tour the château owned by [Josephine Baker](#), in her day the most famous entertainer in the world; taste the delicious wines and brandy of Southwest France rarely seen in American markets; and marvel at some of the [oldest cave art in the world](#) in the Vézère Valley at the Museum of Lascaux and at the Font de Gaume.

When: September 20-27, 2015

Cost of the tour: \$2950 per person double occupancy (\$541 single supplement). Please let us know if you would like to be put in contact with other singles interested in sharing a hotel room.

Group size: Approximately 20

Detailed Itinerary:

Depart the US on Sept 19 (we lose a day traveling east) and arrive in Bordeaux on Sunday, September 20. Check into our hotel in the heart of the old city, take time



to rest and refresh, look through your information packets with walking maps, recommendations on restaurants, wine bars, wine shops, and places of interest before joining us for a welcome reception. The rest of the evening you will be free to explore or simply rest and re-set your internal time clock to local time.



Monday Sept 21: After breakfast at the hotel and a brief walking tour of Bordeaux center, we will meet up with **Dewey Markham Jr**- one of the world experts on the wines of Bordeaux. Dewey teaches the French Wine Society Bordeaux Master Certification Program, is the tour leader for the FWS Bordeaux Wine Immersion Study Trip, and author of Wine Basics: A Quick and Easy Guide, and 1855: A History of the



Bordeaux Classification (winner of the James Beard Award for Wine Book of the Year). Dewey will organize and accompany us on our tour and tasting of the Medoc on Monday (including a lunch at one of the great Châteaux), and Saint Emilion on Wednesday. Check out [Dewey's website](#) for glowing



reviews.

Tuesday Sept 22: After breakfast at the hotel, we will depart for Cognac. The drive takes about 1 ½ hours, and we will spend some of the travel time learning about Cognac- the grapes, the soils, differences in growing areas, and its unique distillation method. Once in Cognac we will start with a tour and tasting at Remy Martin, enjoy a light lunch (or if you would prefer, a couple of hours to wander through the beautiful old



city), and meet at **Cognac Camus** at 2:30 where we are scheduled for a 2 hour blending workshop. This entails learning the basics of blending from one of the Camus blenders, each of us creating our own blend, and receiving a 50 cl bottle of our custom blend to take home. We depart Cognac at around 4:30 and return to the hotel



for a chance to rest and free time to experience the various restaurants and wine bars in the City Center.





Wednesday Sept 23: We check out of our hotel after breakfast and rejoin Dewey Markham Jr for tours, tastings, and lunch in UNESCO World Heritage City Saint Emilion. Bring your walking shoes: Saint Emilion is built on steep hills!

We depart the Right Bank in the late afternoon for the drive to Sarlat la Canada in the Dordogne Valley: home of Castles, vineyards, black truffles, and some of the oldest cave art in the world. Sarlat is a charming medieval walled city. We will check into our hotel in Sarlat and have the evening free to dine and wander.



Thursday Sept 24: After breakfast at the hotel and a brief walking tour of the city, we will visit the pre-

history museum at Lascaux (Le [Musée National de Préhistoire](#)).



"This international exhibition brings together state-of-the-art digital technologies in order to make the visit interactive and unforgettable—simulators of human presence, virtual trips using the most advanced 3D projections, interactive terminals as well as multimedia and a model of the cave. You will be able to travel

throughout the whole cave in a virtual tour before admiring the life-size recreations of the Nave and the Well. You will then come face to face in a unique and unforgettable meeting with a Cro-Magnon family and observe the artists of Lascaux preparing their tools and then painting and engraving the walls of the cave."



The original cave had to be closed to the public due to damage caused by humidity and exhalations, but I have been told by friends who visited the museum that the experience is life altering. We are also working on a visit to the only cave with ice age polychrome art still open: the Font de Gaume. Only 10 people can enter at a time with a maximum of 86 per day, so we are trying to arrange 2

reserved tours back to back so that half of us will visit the cave while the other half has lunch and vice versa.

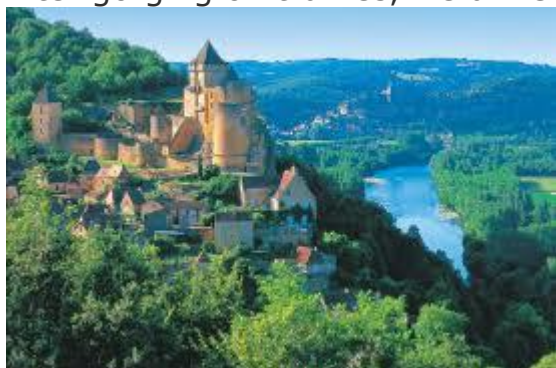
I hope we can finalize the Font de Gaume arrangements soon- I certainly want to see this art face to face! We return to Sarlat for a free evening to explore this lovely and very pedestrian friendly town.



Friday September 25 is Truffle Day: Depart the hotel after breakfast for a visit to **La Truffe en Périgord Noir**, where our host and hostess will demonstrate how to hunt truffles with a trained truffle dog, demonstrate cooking with truffles, and serve us a truffle lunch. The black truffles of the Périgord are world famous. There will be the opportunity to purchase truffle items to take home here, and on Saturday Morning at the weekly Market in Sarlat.



After gorging on truffles, we drive through the beautiful Dordogne valley.

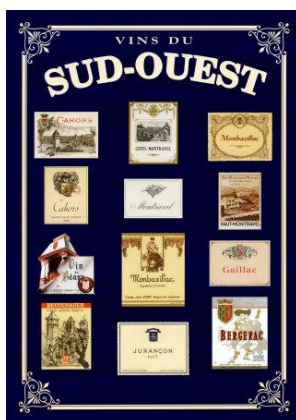


Great photo-ops with beautiful hilltop towns, fortified castles like Castelnaud la Chapelle and Beynac



which face each other across the river, Castlenaud held by the French, and Beynac held by the English

during the 100 years war; and a visit to Château de Milandes with its museum dedicated to former owner African American singer and dancer Josephine Baker who was honored by the French government with the Croix de Guerre, Rosette de la Résistance, and Chevalier of the French Legion of Honor for her bravery in WWII. Baker spied on the Nazis gathering intelligence on troop movements, airfields and harbors, sheltered resistance fighters, served as a Sub-Lieutenant in the Women's Auxiliary Air Force, and entertained French troops. At one time Josephine Baker was the most famous entertainer in the world.



We return to Sarlat for a guided wine tasting of Southwest France and a dinner together to celebrate the week.

Saturday Sept 26:

We check out of our hotel after breakfast and visit the wonderful Saturday market in Sarlat before departing for Bergerac- a wine region a bit further inland than Bordeaux, slightly warmer with less rainfall, and where Bordeaux varietals are used to produce delicious wine at a fraction of Bordeaux's prices. After lunch, and a visit to the Maison du Vin for a tasting; we continue on to Bordeaux for late afternoon shopping and check in to the Airport Hotel, convenient for early morning departures back to the US. (Most of the flights back to the US depart at 6 am)

**Additional information:**

We will have English speaking guides each day of the trip.

A \$500 deposit will hold your place on the tour.

Go to www.tasteandcompareacademy.com to reserve your spot!

