Flavors of DORDOGNE

May 5-13, 2023

Featuring
Professor Muriel McClendon
Department of History

Medieval villages, magnificent gastronomy, and magical landscapes

100% REFUND GUARANTEE
See reservation panel for details.
Medieval villages, magnificent gastronomy, and magical landscapes.
Dear UCLA Alumni and Friends,

Venture with us to the château studded countryside and picturesque villages of the Dordogne region of France. With its fabulous food, wonderful wine, bucolic vineyards, and landscapes interspersed with forests, beaches and rivers, it offers so many things that travelers come to this country for.

While enjoying a 13th-century château as your home base, this comprehensive program will provide an intimate, immersive approach to an authentic cultural and culinary experience, including Michelin-starred restaurant meals, a market visit with gourmet food sampling, and excursions for cheese and truffles.

Admire an array of medieval towns, ancient castles, and some of France’s finest prehistoric cave art. Take in the spectacular views of the countryside and the Dordogne River, which proudly holds the title of a UNESCO Biosphere Reserve.

The magnificently preserved natural beauty and slower pace of living in this region make it a favorite les grandes vacances for French families, and visitors that return often yearning for more. Disconnect from the urban hustle and relax with like-minded travelers on this journey.

Space is limited. With significant savings of more than $1,000 per couple, we anticipate this tour will fill quickly, so be certain to reserve your spot today.

Sincerely,

Christel Aragon
Director, UCLA Alumni Travel
310-206-0613 | travel@alumni.ucla.edu

Featuring UCLA Professor Muriel McClendon

Muriel McClendon is a member of the history department. She has served as the department’s Vice Chair for Undergraduate Affairs and Vice Chair for Graduate Affairs. She has also chaired UCLA’s undergraduate European Studies program and has served as the Associate Dean for Equity, Diversity and Inclusion for the Division of Social Sciences. McClendon’s research focuses on the social history of the Reformation in England and she has published on religion and politics in Norwich, England’s second largest city in the period. She is currently engaged in a study about philanthropy and politics in Norwich in the Tudor period. McClendon also teaches the medieval and early modern section of the history department’s western civilization sequence, and also offers courses on early modern British and Renaissance and Reformation history. In 2020-21, she won the University’s Distinguished Teaching Award and the Eby Award for the Art of Teaching.

As we embark on this new world of group travel, the health and well-being of our guests, our team, and the communities we visit remain our top priority. For a detailed listing of the enhanced safety measures and hygiene protocols specific to our tours, please visit orbridge.com/wellness.

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.
Your 9-Day Itinerary (subject to change)

Day 1: En route from U.S.

Day 2: Arrive in Toulouse / Transfer to Mercuès (WD)
Bienvenue en France! (Welcome to France!)
Settle in, enjoy festive welcome dinner
Overnight: Château de Mercuès

Day 3: Cahors / Haute Serre (B,L)
Wine tasting, lunch, tours of property and vineyard at Domaine de Haute-Serre
Overnight: Château de Mercuès

Day 4: Beynac / La Roque-Gageac (B,L)
Cooking class and lunch at Lo Gorissado, guided exploration of fortress Château de Beynac, sightseeing of Dordogne by traditional boat
Overnight: Château de Mercuès

Day 5: Pech Merle / Saint-Cirq-Lapopie (B,L,D)
Visits to the neolithic caves of Pech Merle and wine tasting at the majestic Château de Cayx
Overnight: Château de Mercuès

Day 6: Sarlat-la-Canéda / Les Eyzies-de-Tayac / Eyrignac (B,L)
Market tour and gourmet tasting in Sarlat-la-Canéda, prehistoric treasures of La Madeleine and a large-scale topiary garden
Overnight: Château de Mercuès

Day 7: Rocamadour (B,L)
Tour of lovely Rocamadour, cheese farm, and time to enjoy at leisure
Overnight: Château de Mercuès

Day 8: Cieurac / (B,FD)
Examine and learn about truffles at a farm, and time to enjoy at leisure
Overnight: Château de Mercuès

Day 9: Transfer to Toulouse / Depart for U.S. (B)
Guests departing during the suggested times will take a complimentary transfer to the airport

Activity Level: Guests should be able to enjoy two hours or more of walking, be sure-footed on cobbled surfaces, and walk up and down hillsides and stairs without assistance. Due to the structure of some buildings, facilities for the disabled may be limited. Dexterity to use kitchen tools and participate in lessons is not necessary, but adds to the enjoyment of this program.
**Interact**

- With your small group (maximum 30 guests), enjoy seven nights in the beautiful 13th-century Château de Mercuès.
- Gain a deeper understanding of wine, gastronomy, and the world among connoisseurs and the curious.
- Join an intimate cooking class with a chef sharing inspiration, secrets, and favorite recipes.

**Partake**

- Savor new flavors with a vineyard tour, wine tasting, and lunch at the Domaine de Haute-Serre.
- Indulge in local delicacies on a gourmet tasting tour of Sarlat-la-Canéda and during select meals at Michelin-starred properties.

**Discover**

- Take in the area’s layered history with tours of Château de Beynac, the lush Jardins d'Eyrignac, La Madeleine troglodyte village, and the fascinating Pech Merle cave.
- Survey the small cliff-top village of Rocamadour and make stops at cheese and truffle farms.
- See La Roque-Gageac with a walking tour and cruise on the Dordogne River in a traditional gabarre.
- Day after day, experience the getaway appeal of the Dordogne, whose lush forests, rolling hills, and imposing cliffs make it the perfect setting to relax and celebrate the region.

**What’s Included**

- 7 nights’ accommodations
- 7 breakfasts, 5 lunches, and 3 dinners
- 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 handling
- Gratuities to Orbridge Travel Director, local guides, drivers, porters, and wait staff for included meals
- Airport transfers for guests arriving and departing during the suggested times
Your Accommodations (subject to change)

Unwind with a stay at the beautiful 13th-century Château de Mercuès, a Relais & Châteaux property with a Michelin-star restaurant. Built on a rocky promontory, the château’s elevated location offers exceptional views from every vantage point. As the summer residence of the Counts and Bishops of Cahors for seven centuries, guests enjoy an authentic immersion in the history of France.

Note that rooms differ both in size and in color. All have one king or two twin beds and feature ensuite bathroom with combined bathtub/shower. Classic, Deluxe, Prestige, and Signature Suite options are available for consideration. Singles may choose from Deluxe, Prestige and Signature Suite categories.

- **Classic Double**: 279-301 sq ft
- **Deluxe Double**: 301-441 sq ft
- **Prestige Double**: 344-592 sq ft
- **Signature Suite**: 538-850 sq ft

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

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.
Enjoy the “Flavors” of food, wine, and culture in France with a visit to Bordeaux in the heart of grape-growing country. Boasting amazing architecture, dozens of museums and art galleries, and year-round pleasant weather, this elegant city is UNESCO recognized and traveler approved.

Post-Tour Itinerary (subject to change)

Day +1: Depart Mercués / Saint-Émilion / Bordeaux (L)
Lunch at gourmet restaurant and winery
Overnight: Villas Foch

Day +2: Bordeaux (B)
Bordeaux city tour and wine museum, evening at leisure
Overnight: Villas Foch

Day +3: Bordeaux / Arcachon / Dune du Pilat (B,L)
Morning at leisure, boat ride with champagne and oyster tasting, visit a wonderfully large sand dune
Overnight: Villas Foch

Day +4: Depart for U.S. (B)

What’s Included
- Group transfer to Bordeaux
- 3 nights’ accommodations at Villas Foch (or similar)
- 3 breakfasts and 2 lunches
- Guided sightseeing of Bordeaux and Arcachon, including entrance fees
- Luggage porterage
- Gratuities to local guide, driver, and porters
- Airport transfers for guests departing during the suggested times
**Flavors of Dordogne**

May 5-13, 2023

Bordeaux Post-Tour: May 13-16, 2023

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**Send form and deposit by check made payable to: Orbridge, LLC**

Mail to: Orbridge, P.O. Box 10339

Bainbridge Island, WA 98110

Phone: 310-206-0613 • Fax: 310-209-4271

Email: travel@alumni.ucla.edu

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**GUEST INFORMATION:**

**Guest #1 Name (Title/Salutation):**

Email: _______________________________________________________________

Home Phone: ____________________________ Cell Phone: ____________________________

Address: __________________________________________________________________________________

City: ______________________________________________________ State: _______ Zip: _____________

**Guest #2 Name (Title/Salutation):**

Email: _______________________________________________________________

City: ______________________________________________________ State: _______ Zip: _____________

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**DEPOSIT PAYMENT:**

- Check Enclosed (made payable to: Orbridge, LLC)
- ACH
- MasterCard/Visa
- American Express
- Discover

Card #: ____________________________________________________

Exp. Date: _______ CVV: _______

**Card #:** ____________________________________________________

Exp. Date: _______ CVV: _______

**Name (as printed on card):**

Billing Address (if different from above):

City: __________________________________________________________

State: _______ Zip: _____________

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**CATEGORY SELECTION & DEPOSIT:**

**Category Preference:** 1st choice __________________ 2nd choice __________________

# _________ guests joining program ($850/person) + # _________ guests joining post-tour ($500/person) = TOTAL DEPOSIT: $____

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- I am currently a sustaining donor.
- I have made a $100 donation at travel.alumni.ucla.edu/donate.

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**Reservations, Deposits and Final Payment.** To secure your reservation, deposits are due upon placing a reservation as follows: $850 per person per program and $500 per person for any pre-tour and/or post-tour. Deposits are payable by check, ACH, wire transfer or major credit card. Final payment, including any pre-tour and/or post-tour, optional excursion(s) fees and optional electives, is payable by check, ACH, wire transfer or major credit card, and is due no later than 90 days prior to the program’s scheduled departure date. If your reservation is made between the final payment due date and the program’s scheduled departure date, the full cost of the program, plus any pre-tour and/or post-tour, optional excursion(s) fees and optional electives, is due at the time of registration, payable by check, ACH, wire transfer or major credit card. If final payment is not received by Orbridge by the final payment due date, Orbridge may, at any time and with or without notice, cancel your reservation in its sole discretion with no right of refund. CST#2089750-40 WST#60282994

**Reservation Cancellations and Refunds.** All cancellations must be submitted to Orbridge in writing. If the cancellation notice is received by Orbridge: (a) more than 90 calendar days prior to the program’s scheduled departure date, all monies paid to Orbridge for the main program and for any pre-tour and/or post-tour will be refunded in full; (b) between 90 and 60 days prior to the scheduled departure date, a 25% cancellation fee will be applied to the full cost of the program, including any pre-tour and/or post-tour, and the balance will be refunded; (c) between 59 and 30 days prior to the scheduled departure date, a 50% cancellation fee will be applied to the full cost of the program, including any pre-tour and/or post-tour, and the balance will be refunded; (d) within 29 days prior to the scheduled departure date, a 100% cancellation fee will be applied to the full cost of the program, including any pre-tour and/or post-tour. In addition to and with or without notice, a Cancellation Fee equal to 100% of the carrier charge applies to all non-refundable airfares due to your cancellation made at any time prior to the scheduled program departure date, as applicable. Refunds, if any, will be processed within 30 calendar days of our receipt of your written notice.

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*Special group rate; limited offer. Rates are per person based on double occupancy except where noted as Single, in U.S. dollars. Airfare not included. Single availability limited. *Place your deposit on or before the specified date, and one Orbridge Wine Gift per room reserved will ship after receipt of final payment. Where prohibited by state law (including, but not limited to AR, DE, KY, MS, OK, RI, UT) or by retailer/restaurant obligations (IL, MA, MD, NH, NJ, NY, PA, SD, TX, VA, VT), guests will receive alternative specialty items of comparable value. All Wine Gifts are handled by an independent third party.

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**Special group rate; limited offer. Rates are per person based on double occupancy except where noted as Single, in U.S. dollars. Airfare not included. Single availability limited. *Place your deposit on or before the specified date, and one Orbridge Wine Gift per room reserved will ship after receipt of final payment. Where prohibited by state law (including, but not limited to AR, DE, KY, MS, OK, RI, UT) or by retailer/restaurant obligations (IL, MA, MD, NH, NJ, NY, PA, SD, TX, VA, VT), guests will receive alternative specialty items of comparable value. All Wine Gifts are handled by an independent third party.**
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Special Alumni Rate: **Save more than $1,000** per couple

**FREE Wine Gift**

AN EXCLUSIVE EARLY RESERVATION BONUS

Reserve your space by November 18, 2022 to receive six bottles of wine featuring labels by vintners in the regions you will visit on this program.

**UCLA Alumni**

UCLA Alumni Association
Attn: UCLA Alumni Travel
James West Alumni Center
Los Angeles, CA 90095-1397