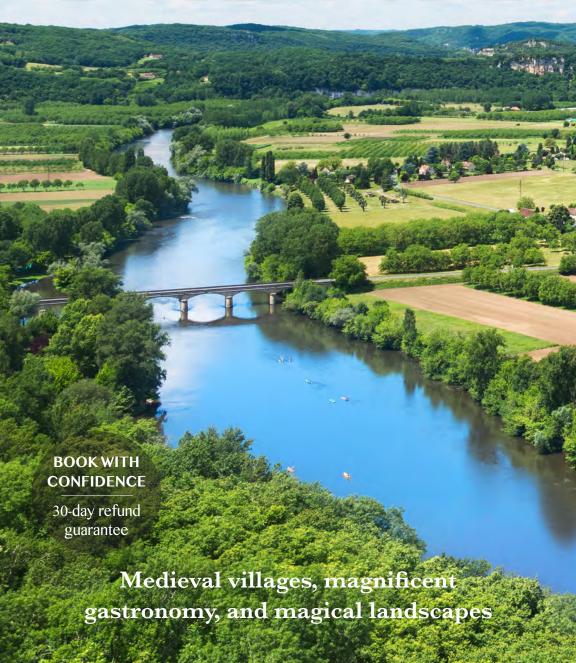


Flavors of DORDOGNE





Dear 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 and share this brochure with family and friends who may be interested in traveling with you.

Please reserve by contacting the Vanderbilt Travel Office by calling 615.322.3673.

With best wishes.

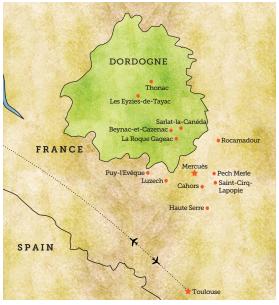
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Director, Vanderbilt Travel Program

The Vanderbilt Travel Program strives to engage Vanderbilt alumni, parents and friends of all ages, keeping them connected with each other and Vanderbilt. Each carefully designed trip offers unparalleled learning opportunities for an exclusive "beyond the classroom experience."

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 (D)

Bienvenue en France! (Welcome to France!)

Settle in, enjoy a 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: Rocamadour (B,L)

Cliffside village tour, cheese farm visit and tasting, afternoon at leisure

Overnight: Château de Mercuès

Day 5: Pech Merle / Saint-Cirq-Lapopie (B,L,D)
Visit to the neolithic caves of Pech Merle
and truffle tasting
Overnight: Château de Mercuès

(R = Recet

Day 6: Sarlat-la-Canéda / Les Eyzies-de-Tayac / Thonac (B,L) Market tour and gourmet tasting in Sarlat-la-Canéda, visit the charming Château de Losse and its gardens Overnight: Château de Mercuès

Day 7: Beynac / La Roque-Gageac (B,L)
Cooking class and lunch at traditional
gîte, guided tour of the fortress of the
Périgord, dinner at leisure
Overnight: Château de Mercuès

Day 8: Luzech / Puy l'Evêque (B,D)
Wine tasting, medieval village, Michelinstarred farewell dinner
Overnight: Château de Mercuès

Day 9: Transfer to Toulouse / Depart for U.S. (B)

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

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. The Château de Mercuès was constructed in the 13th century. While it has been updated to modern standards, its original structure means guests will find stone floors and steps that may not have railings. There is an elevator, but it does not access every floor.







Interact

- With your small group (maximum 30 guests), enjoy seven nights in the beautiful 13thcentury 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 guided tours of the prehistoric cave paintings at Pech Merle and the 12th century Château de Beynac.
- Survey the small cliff-top village of Rocamadour and make stops at cheese and truffle farms.
- Explore beautiful village La Roque-Gageac with a walking tour.
- 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 only if necessary to same or better)

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 an 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.





Orbridge



Flavors of Dordogne
SEPTEMBER 27 - OCTOBER 5, 2024

Reserve by Credit Card:

Call the Vanderbilt Travel Office at 615.322.3673

Reserve by Check:

Made payable to **Orbridge, LLC** Mail to: Orbridge, P.O. Box 1376

Poulsbo, WA 98370

Email questions to: alumni.travel@vanderbilt.edu

Category	Standard Rate	Special Rate*
Classic	\$6,499	\$5,995
Deluxe	\$7,499	\$6,995
Prestige	\$8,499	\$7,995
Signature Suite	\$9,999	\$9,495
Single (Deluxe)	\$9,999	\$9,495
Single (Prestige)	\$10,999	\$10,495
Single Signature Suit	e \$ 12,49 9	\$11,995

GUEST	INFORMATION:
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Guest #1 Name (Title/Salutation):	
Name (as preferred on badge):	Class Year:
Email:	D.O.B.:
Home Phone:	Alt. Phone:
Address:	
	State: Zip:
Guest #2 Name (Title/Salutation):	
Name (as preferred on badge):	Class Year:
Email:	D.O.B.:
Home Phone:	Alt. Phone:
DEPOSIT PAYMENT:	
☐ Check ☐ ACH (Automated Clearing House)	☐ MasterCard/Visa ☐ American Express ☐ Discover
Card #:	Exp. Date: CVV:
Name (as printed on card):	
Billing Address (if different from above):	
	State: Zip:
DEPOSIT:	
guests joining program (\$850)/person) = TOTAL DEPOSIT: \$
l/we have read, understand, and agree to the full Te LLC is authorized to charge my credit card above ar	rms & Conditions at terms.orbridge.com; and I/we agree that Orbridge, ad/or take my/our deposit for this program.

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/post-tour. Orbridge accepts payment by check, ACH, wire or major credit card. Final payment is due 90 days prior to the departure date. Reservations made after the final payment due date are due at the time of registration. If final payment is not received by Orbridge by the final payment due date, Orbridge may cancel your reservation in its sole discretion with no right of refund. CST#2098750-40 WST#602828994

Reservation Grace Period. Reservations made 121+ days prior to the departure date may be cancelled within 30 days from the reservation date ("Grace Period") for a full refund. Notice of cancellation must be received in writing during the Grace Period. The date of receipt will be used for the effective date.

Reservation Cancellations and Refunds. Notice of cancellation must be submitted to Orbridge in writing. The date of receipt will be used for the effective date. If the cancellation notice is received after the Grace Period (if applicable): (a) 91+ days prior to the departure date, all monies paid will be refunded less an administrative fee of \$350 per person for the main program and \$200 per person for a pre/post-tour; (b) 90-76 days prior to the departure date, a 25% cancellation fee for the full cost of the program and the balance will be refunded; (c) 75-61 days prior to the departure date, a 50% cancellation fee for the full cost of the program and the balance will be refunded; (d) 60-46 days prior to the departure date, a 75% cancellation fee for the full cost of the program and the balance will be refunded; (e) within 45 days prior to the departure date, a 100% cancellation fee for the full cost of the program. A 100% cancellation fee applies to all non-refundable airfare. Refunds, if any, will be processed within 30 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 licensing obligations (AK, IL, MA, MD, MT, 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.



Flavors of Dordogne

SEPTEMBER 27 - OCTOBER 5, 2024

Special Vanderbilt Rate: Save more than \$1,000 per couple

FREE Wine Gift AN EXCLUSIVE EARLY RESERVATION BONUS

Reserve your space by February 23, 2024

to receive six bottles of wine featuring labels by vintners in the regions you will visit on this program.**



Vanderbilt Travel Program 2301 Vanderbilt Place PMB 407735 Nashville, TN 37240-7735

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