



JOHNS HOPKINS
UNIVERSITY

SEPT. 27 - OCT. 5, 2024

Flavors of **DORDOGNE**

**BOOK WITH
CONFIDENCE**

30-day refund
guarantee

**Medieval villages, magnificent
gastronomy, and magical landscapes**



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.


You may reserve online at jhu.orbridge.com, by phone at (866) 639-0079 or by returning the enclosed reservation form.

Sincerely,

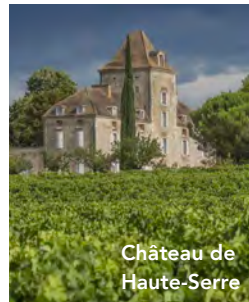
Marguerite Jones, A&S '74, Bus '88
Travel Program Director
Office of Alumni Relations
The Johns Hopkins University

One member of the traveling party is required to make a sustaining financial contribution of \$50 to the Johns Hopkins Alumni Association within the fiscal year. Please visit www.alumni.jhu.edu/support. NOTE: A small portion of the cost of your trip supports the Johns Hopkins Alumni Travel Program.

For Johns Hopkins related questions, please call (800) 548-5481 or email alumni@jhu.edu.

 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

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, Michelin-starred 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.



Village of Rocamadour



Saint-Cirq-Lapopie



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 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



Château de La Treyne



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.



Classic



Deluxe



Prestige



Signature Suite



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



Beynac-et-Cazenac Castle

Flavors of Dordogne

SEPTEMBER 27 - OCTOBER 5, 2024

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 Suite	\$12,499	\$11,995

Reserve by Credit Card:

Online: jhu.orbridge.com

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: _____ CVV: _____

Name (as printed on card): _____

Billing Address (if different from above): _____

City: _____ State: _____ Zip: _____

DEPOSIT:

_____ guests joining program (\$850/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: _____

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.

For complete Terms & Conditions, visit terms.orbridge.com | Copyright © 2023 Orbridge, LLC | orbridge.com | (866) 639-0079

*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 Dardogne

SEPTEMBER 27 - OCTOBER 5, 2024

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

The University is not the Tour Operator.

The University is not responsible for the itinerary, flight times, hotel or transportation arrangements, or any other aspects of this tour.

The University and the Tour Operator act only as agent for the participants with respect to travel services, and they shall not be responsible for changes of flight times, fare changes, dishonor of airline, hotel or other reservations, injury, damage, loss of baggage, accidents or for the acts or defaults of any person or entity engaged in conveying participants or in carrying out other arrangements of the tour. Further, the University and Tour Operator shall not be responsible for losses or additional expenses of the participant due to sickness, weather, strike, civil unrest, acts of terrorism, quarantine, acts of God, or other causes beyond its control.

The University and Tour Operator shall not be responsible for alteration in the itinerary as deemed necessary for carrying out the tour and the right is reserved to substitute hotels of similar quality. The University and the Tour Operator reserve the right to cancel any tour prior to departure; in which case the entire payment may be refunded without Operator reserve the right to decline to accept or to retain any person as a member of the tour should such person's health, actions or general deportment impede the operation of the tour or the rights or welfare of the other participants. No refund will be made for the unused portion of any tour.

Applicants for participation in this tour accept in full all of the conditions set forth above.



Development and Alumni Relations
3400 N. Charles Street
Baltimore, MD 21218

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. **

PRSR T STD
U.S. POSTAGE
PAID
PERMIT NO. 825
SAN DIEGO, CA