

**PRINCETON**  
**JOURNEYS**

SEPTEMBER 19-27, 2025

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Featuring Tessa Desmond,  
Professional Specialist, Princeton School  
of Public and International Affairs

# DORDOGNE: FLAVORS OF SOUTHWEST FRANCE

Orbridge

# PRINCETON JOURNEYS

Dear Princetonian,

We invite you to discover the history, enchanting beauty, and exquisite flavors of Dordogne, a captivating region in the heart of southwest France.

On this Princeton-exclusive adventure, experience a custom itinerary filled with rich cultural and culinary experiences. Wander historic town centers, explore ancient castles, and visit iconic sites including the clifftop village of Rocamadour and Saint-Cirq-Lapopie, one of the most beautiful villages in France. Savor the exquisite taste of truffles freshly harvested from the region's forests, and join an expert chef for an inspirational cooking class. Dine in Michelin-starred restaurants and uncover the secrets of winemaking at renowned local vineyards.

Your luxurious home base is the Château de Mercuès, a Relais & Châteaux property. This charming 13th-century castle, nestled amidst lush vineyards and rolling hills, sets the tone for an idyllic gastronomic adventure.

We encourage you to secure your place today.

With kindest regards,



Bridget St. Clair  
Director

Alumni Education and Travel  
Princeton University

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## Featuring Tessa Desmond, Professional Specialist, Princeton School of Public and International Affairs



Tessa Lowinske Desmond is a scholar and a farmer. She is a research specialist focusing on food and agriculture at Princeton University in the School of Public and International Affairs. She is an oral historian specializing in community-engaged scholarship and teaching. She also manages two farms, one on campus and one where she lives.

Desmond earned her PhD at the University of Wisconsin, Madison where she was trained as a literary critic with special emphasis on stories of race and diaspora. Desmond's work is interdisciplinary, using the tools of oral history as well as literary and narrative analysis to document the ways in

which food and farming serve as carriers of culture and to understand the role that food has played in racial, ethnic, and social identity for generations. Much of Desmond's current work deals specifically with seeds, seed stories, and the way that narratives attached to seeds carry history and important cultural lessons.

Desmond directs The Seed Farm at Princeton, co-leads the Princeton Food Project, and serves as Co-Principal Investigator for the Heirloom Gardens Oral History Project. She is a founding member of the Ujamaa Cooperative Farming Alliance and serves on the boards of Native Roots Farm Foundation. She has received awards for exemplary teaching and community-engaged scholarship.



# 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 Eyrignac.

Overnight: Château de Mercuès (B,L)

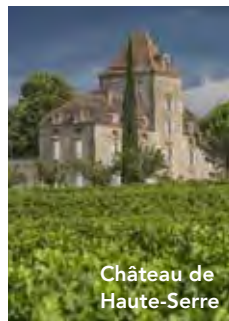
**Day 7:** BEYNAC | LA ROQUE-GAGEAC Join an expert chef for a hands-on cooking class and lunch at Le Chèvrefeuille. Later take a guided tour of Château de Beynac, the most authentic and best-preserved fortress of the Périgord. Before returning to the property stop at the photogenic village of La Roque-Gageac.

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 portering
- 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**





## 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.

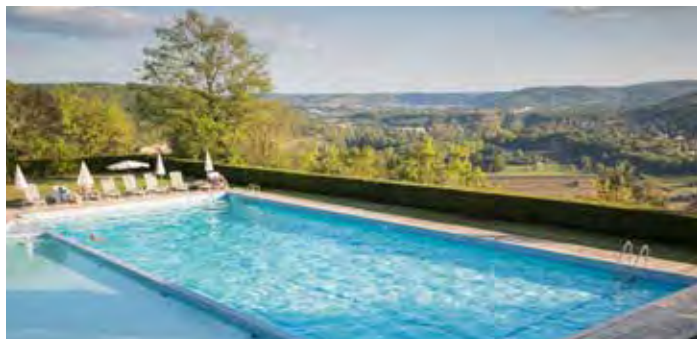
*Room Amenities: Flat-screen TV, writing desk, phone, minibar, safe and en suite bathroom with sundries and hair dryer.*

**Classic Double:** 279-301 sq ft

**Deluxe Double:** 301-441 sq ft

**Prestige Double:** 344-592 sq ft

**Signature Suite:** 538-850 sq ft



# 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 Kirwan for a wine tasting.

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



# DORDOGNE: FLAVORS OF SOUTHWEST FRANCE

SEPTEMBER 19-27, 2025

Bordeaux Post-Tour: September 27-29, 2025

## Reserve by Credit Card:

Phone: (609) 258-8686

## Reserve by Check:

Made payable to **Orbridge, LLC**

Mail to: **Princeton Journeys, Princeton University  
P.O. Box 5256, Princeton, NJ 08543**

Reservations are processed in order of receipt. If you plan to pay by check, please call our office to ensure your space is held.

For more information, contact the Princeton Journeys staff at [journeys@princeton.edu](mailto:journeys@princeton.edu) or (609) 258-8686.

Category	Rate
Classic	\$6,795
Deluxe	\$7,995
Prestige	\$8,995
Signature Suite	\$10,495
Single Deluxe	\$10,495
Single Prestige	\$11,495
Single Signature Suite	\$12,995

Bordeaux Post-Tour	
Category	Rate
Classic Double	\$2,395
Deluxe Double	\$2,595
Classic Single	\$3,195
Deluxe Single	\$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.

## GUEST INFORMATION:

Guest #1 Name (Title/Salutation): \_\_\_\_\_

Email: \_\_\_\_\_ Princeton Affiliation: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Alt. Phone: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Guest #2 Name (Title/Salutation): \_\_\_\_\_

Email: \_\_\_\_\_ Princeton Affiliation: \_\_\_\_\_

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: \_\_\_\_\_

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

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.



Princeton Journeys  
Princeton University  
P.O. Box 5256  
Princeton, NJ 08543

# DORDOGNE: FLAVORS OF SOUTHWEST FRANCE FRANCE

SEPTEMBER 19-27, 2025

**30-DAY REFUND GUARANTEE**

**FREE EXPEDITION LIBRARY**  
AN EXCLUSIVE EARLY  
RESERVATION BONUS

Reserve by  
**January 17, 2025\***

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