

Itinerary II · Four days

THE CHÂTEAU SET · SELF-GUIDED

Food & Wine

The Périgord is one of the great larders of France: truffles, walnuts, foie gras, river fish, and the wines of Bergerac and Monbazillac just down the road. These four days move between the region's Michelin-starred tables, its markets and truffle farms, the wine country to the south, and afternoons spent cooking and tasting at the château.

DAY 1

The local table MARKET, CHÂTEAU, AND THE VILLAGE STAR

The week begins close to home, with the rhythm that governs everything here: the morning market, an afternoon learning the local wines, and supper a few minutes away at the most talked-about table in the Périgord Vert.

● MORNING

Market day

[[drive time]] by car

A Périgord market morning is the foundation of everything that follows. Stalls of walnuts, cheeses, charcuterie, and whatever the season is turning out, in one of the market towns near the château.

**LUNCH** *Unlock the full itinerary to see our recommendation.*

● AFTERNOON

A private wine tasting at the château

At the château

Dordogne Vineyard Tours, a local company led by WSET-qualified experts, brings the vineyard to you. A guided private tasting of Bergerac's signature wines in the château's own drawing room: a relaxed introduction to the appellations on your doorstep, pitched from beginner to keen amateur.

● EVENING

Énergumène, Saint-Germain-des-Prés

In the village

The most personal supper of the week, and the closest. In a stone barn in the village, Vincent Lucas, a Michelin-starred chef for over a decade at his former restaurant Étingelles, now cooks alone and entirely by inspiration. There is no menu to choose from: an evening at Énergumène is a surprise of five courses built that day, Périgord produce touched with influences from much further afield, served from an open kitchen with the chef in the room. Closed November and March; booking required by the day before.

**Booking Énergumène well***Unlock the full itinerary to see our local tip.*

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DAY 2

Truffles THE BLACK DIAMOND, FROM FARM TO SHOP

The Périgord's most famous ingredient gets a day to itself: a working truffle farm in the morning, the truffle shops of Sarlat in the afternoon, and supper either at the château or at a nearby star.

● MORNING

A truffle farm, tour and tasting

[[drive time]] by car

A visit to a local truffle farm run by one couple, for a tour of how the black truffle is grown, hunted with the dogs, and brought to the table, ending in a tasting. A rare look behind the region's most secretive ingredient, from the people who live by it.

**The truffle farm we send our guests to***Unlock the full itinerary to see our local tip.***LUNCH** *Unlock the full itinerary to see our recommendation.*

● AFTERNOON

The truffle shops of Sarlat

[[drive time]] by car

Sarlat's old town holds some of the best truffle merchants in the region, open year-round, where preserved truffles, oils, and preserves can be bought and shipped. A chance to take the black diamond home long after the season has closed.

**SUPPER** *Unlock the full itinerary to see our recommendation.*

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DAY 3

Wine country BERGERAC, MONBAZILLAC, AND AN AFTERNOON AT THE STOVE

The day runs south to the vineyards, to one of the flagship organic estates of Bergerac, then back to the château for a cooking afternoon and a chef's table at home.

● MORNING

Domaine de l'Ancienne Cure, Colombier

[[drive time]] by car

One of the flagship estates of Bergerac, family-run across five generations and farmed organically, known above all for its golden Monbazillac dessert wines but making fine dry whites and reds across six appellations. A commented tasting works through the estate's cuvées, Jour de Fruit, l'Abbaye, l'Extase, in the hands of the people who make them.

**LUNCH** *Unlock the full itinerary to see our recommendation.*

● AFTERNOON

A cooking atelier at the château

At the château

Back home for the most hands-on afternoon of the week: a cooking atelier in the château kitchen, a personal chef brought in to lead it. An unhurried, sociable session turning the week's market and truffle finds into something you made yourselves.

● EVENING

The chef's table

At the château

The afternoon's work becomes the evening's supper, a chef's table at the château, paired with the wines brought back from the morning.

**SUPPER** *Unlock the full itinerary to see our recommendation.*

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DAY 4

The Périgord Vert stars BRANTÔME AND THE NORTHERN TABLE

The final day stays in your own corner of the Dordogne, built around one of the region's seven Michelin stars, the closest of them, in the loveliest setting.

● MORNING

Brantôme

[\[\[drive time\]\] by car](#)

The Venice of Périgord, wrapped in a loop of the Dronne, its Benedictine abbey founded, by tradition, by Charlemagne. A morning of riverside walks and the abbey before the table.

● MIDDAY

Le Moulin de l'Abbaye, Brantôme

[In Brantôme](#)

A Michelin-starred table in a former abbey mill on the river, among the most beautiful settings of any star in the region and the nearest to the château. For those who would rather take their star in the city, L'Essentiel in Périgueux, chef Éric Vidal, is the alternative.

**The stars worth the longer drive**

Unlock the full itinerary to see our local tip.

**SUPPER** *Unlock the full itinerary to see our recommendation.*

The starred tips and table recommendations throughout these four days are revealed when you book The Château Set. They are the part we would not hand to anyone but a guest.