

The Mérigots Truffle Farm

Nadine and Eric ALLEGRET
Truffle producers in Gabillou
(Black Périgord)

Offer you :
For the 2008/2009 season

“Truffle” weekends

“All truffle” meals, by order

One day introduction to the truffle

Visit to the truffle field (6 hectares, 1 300 trees) and to a small saffron field, on appointment.

Sale of fresh truffles from November to late February.

Bed and breakfast (en-suite rooms) including Italian showers

Nadine and Eric, passionate truffle producers invite you in their truffle farm to discover the black truffle of Périgord, its scent, its mysteries, its culture, its history.

You will be welcomed on a 6 hectares truffle field, planted with 1 300 trees in a protected area of Black Périgord, where the cause (limestone plateau) predominates and where walnut trees, truffles, vineyards are cultivated.

We offer you :

Truffle weekend : During 2 days, you will learn to look for truffles with a truffle hound and to cook the truffle. You will also visit of a duck breeding farm and will have the pleasure of tasting “all truffle” gastronomical meals.

Price : €320 per person including : accommodation for two nights, two breakfasts, three meals including one based on local Périgord products and two “all truffle” meals, in particular one meal with 4 different truffles.

The price includes a quarter bottle of wine per person, per meal.

See detailed programme on our website.

“All truffle” meals to be ordered in advance €60 per person, drinks included. See details on our website.

One day introduction to the truffle with the visit to the truffle field, cooking lesson and “all truffle” meals, on Saturdays from November to March. €120 per person, drinks included.

Visits to the truffle farm and to a small saffron plantation (on appointment)

Come to discover the “black gold” of Périgord during a guided walk by the truffle producer where you will look for the precious black diamond, helped by a Border Collie dog called Prune or by the truffle fly. You will discover the scent of the truffle, its history, its culture, its mysteries.

Also discover the saffron field with saffron crocus in flowers.

Price : €10 per person, free for under 15, school visits €3, package group on request.

The sale of fresh truffles (Tuber Melanosporum or Périgord truffle) in season.

Delivery is possible by Chronopost and special orders, on request.

If you come by the A89 motorway, leave at La Bachellerie, follow the signs to Thenon (10-15 min).

At Thenon, turn right at the traffic lights direction “St Orse, Brouchaud, Gabillou”, (if you come from Périgueux, turn left).

After the motorway and the railway bridges turn first left, direction Brouchaud, Gabillou. Drive straight for 4 or 5 kms then at the crossroads take the direction Gabillou, continue towards Brouchaud for 300 m and you will see the fence, surrounding the truffle field, turn right and follow the fence, the entry is along it.

For any further information or to book, thank you to contact :

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