



ROUTES DU BONHEUR On the way of St. James, shared pleasures

From Mercuès to Magescq, from the vineyards of Cahors to the immense Landes pine forest, this trip is a compendium of small pleasures. You can do it any way you like: on foot, by donkey, or in a car; regardless, you'll get an unexpected glimpse of the rich landscapes of the Southwest. Here, you will discover caves with prehistoric paintings, abbeys listed as historic monuments, and colorful arenas. The final stop on this route--which continues to Santiago de Compostela (Spain)--is the Basque coast, with its waves and festive spirit!



5 NIGHTS
from
US\$ 1,486.16*

A concierge is at your service: +1 800 735 2478 *

^{*} Prix Total communiqué à titre indicatif au 05/28/2024, calculé sur la base de 2 personnes en chambre double pour un séjour du nombrede nuits indiqué sur cette page par établissement, hors activités conseillées, hors établissements non réservables en ligne et hors restaurants.

** Prix d'un appel local.







(1 property available)

Château de Mercuès

Hotel and restaurant in a vineyard. Staying in this 13th century château overlooking the Lot valley is a truly unique experience, an authentic immersion in the history of France during the Middle Ages. Built on a rocky promontory, this was the summer residence of the Counts and Bishops of Cahors for seven centuries. Today, the chef draws his inspiration from local producers, and has won an international reputation for working wonders with black Lalbenque truffles and Quercy lamb. The wine list includes the great Malbec wines and vintages produced in the château's very own wine cellars, because before being the owner, Mr. Vigouroux was the wine grower.



Member Relais & Châteaux since 1959 Route du Château 46090, Mercuès (Lot)

Close to the property

- Tasting sessions at Château de Haute Serre, Cieurac
- The Pech Merle Prehistoric Cave. Cabrerets





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*Price of a local call



2 PUYMIROL — 1 NIGHT

(1 property available)

Michel Trama

Restaurant and hotel in a village. Contemporary interior designer Jacques Garcia has worked wonders with the décor of this 13th century bastide, that was once home to the Counts of Toulouse. The mood is theatrical and luxurious. Sofas with feet that look like lion paws sit beside ancient floor tiles and velvety wall hangings. There is a touch of the artist Jean Cocteau here too, with an avant-garde chandelier that appears out of a wall. Your itinerary should include visiting the region which is one of the most beautiful parts of France, and sampling the recipes dreamt up by Chef Michel Trama, this extraordinary self-taught starred Chef, who strolls through the Lot-et-Garonne farmer markets looking for the best and the unexpected. His cuisine reveals his love of wholesome food and of life in general. You'll sample notably his potato papillote and his lobster lasagna, a few reasons the restaurant is not to be missed.

Weekly closing:

Hotel: Monday, Tuesday noon, Sunday evening (from mid-September to mid-June) (off season). Gourmet restaurant: Monday, Tuesday noon, Sunday evening (off season), Monday noon and Tuesday noon (high season). "L'Auberge de la Poule d'Or": Monday, Tuesday noon, Sunday evening.



Member Relais & Châteaux since 1987 52, rue Royale 47270, Puymirol (Lot-et-Garonne)

Close to the property

• The Masterpieces of Moissac Abbey



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3 BARBOTAN-LES-THERMES — 1 NIGHT

(1 property available)

La Bastide en Gascogne

Hotel and restaurant in the country. Protected by the village's medieval church and in the shade of old plane trees, stands this beautiful 18th century charterhouse. The stone arcades of its sand colored frontage invite you to discover an elegant succession of living and dining rooms. An afternoon by the fireplace in the library, a summer night dining under the lime-tree, tasting Armagnac from its vineyards, nestled in its soft sofas: all this generous joy, real hymn to the delicious products of Gascony, matches the harmony of its luminous simplicity. In the gardens, benefit from the expert treatments provided at the Thermal Spa.



Member Relais & Châteaux since 2012 Avenue des Thermes 32150, Barbotan-les-Thermes (Gers)

Close to the property

- Discover Notre-Dame des Cyclistes (Labastide d'Armagnac)
- Attend the Course Landaise in Nogaro





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4 EUGÉNIE-LES-BAINS — 1 NIGHT

(1 property available)

Les Prés d'Eugénie - Maison Guérard

Restaurant and hotel in the country. A small country palace, on the borders of the Landes and Béarn regions, a romantic haven, a feast for the senses, for pampering your body and letting your mind wander. This family home is an invitation to happiness. Fairytale gardens, aristocratic abode and symphonic cuisine. In this small village, once placed under the patronage of Empress Eugénie, herb gardens, majestic trees and ancient roses line the pathway to a stunning spa, La Ferme Thermale®. In the kitchen, Michel Guérard, who "cooks the way a bird sings", creates celestial marvels. Everywhere else, Christine casts her poetic touch.

Weekly closing:

Gourmet restaurant: open every evening (except Monday and Tuesday), as well as Saturday and Sunday lunch, from March to mid-July and from late August to December. From July 10th to August 25th, every lunchtime and every evening, except lunch on Monday and Tuesday. "La ferme aux grives": open for lunch and dinner, except Tuesdays and Wednesdays. Open for lunch and dinner, every day, from mid-July to the end of August, and from the end of December to the beginning of January, except for lunch on Tuesday.



Member Relais & Châteaux since 1968 Place de l'Impératrice 40320, Eugénie-les-Bains (Landes)

Close to the property

• Visit to the Gascon Peasant Museum (Toujouse)

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(1 property available)

Relais de la Poste

Restaurant and hotel in a village. This 19th century mansion combines all that is great about the southwest of France and the Landes, the country of dunes and wide open spaces. The scent of the sea pines drifts over those relaxing by the swimming pool or on the white sandy beaches, only a few kilometres from the Relais de la Poste, or those surfing the famous waves of the Landes coast. Chef Jean Coussau concocts with great talent flavorful gourmet recipes originating from the region between the Basque Country and Bordeaux, with its wealth of exceptional products, like Adour lamprey, hot duck foie gras with grapes, sand asparagus from the Landes or Gillardeau oysters on a bed of chanterelles.

Weekly closing:

Hotel: Monday and Tuesday (from September to mid-May). "L'Auberge Côté Quillier": Monday and Tuesday (from September to mid-May), Wednesday and Thursday (from mid-May to September).



Member Relais & Châteaux since 1999 24, avenue de Maremne 40140, Magescq (Landes)

Close to the property

- Discover the Huchet coastal river in a flatbottom boat
- Le Blue Cargo, Bidart





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