



Restaurant review **DELECTABLE DORDOGNE**

Enjoy a taste of south-west France at a restaurant where the view is a feast for the eyes

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Crowning a hillside in the heart of Dordogne and only 10 minutes from Bergerac, La Chartreuse du Bignac reflects the region's scenic appeal, hospitality and gourmet abundance. Just a few years after purchasing the ruins of a 17th-century manor house, owners Brigitte and Jean-Louis Viargues decided to convert the property into a hotel.

La Chartreuse du Bignac welcomed its first guests in 2005 and is now a four-star boutique hotel offering 12 rooms (two suites), a swimming pool and a gourmet restaurant.

From the terrace, diners can take in views over the undulating landscape while sampling Chef Thibaut Foulagne's refined dishes. The menu changes several times each season and is crafted with local produce and ingredients harvested directly from the estate gardens. The wine list is extensive, with

choices from France's main viticultural regions as well as Old and New World vintages. Spotlights a selection of Bergerac's finest vineyards, some of which you'll pass as you drive through the winding roads that lead to the hotel.

Our late-summer meal opened with foie-gras *mi-cuit* (semi-cooked) sublimely contrasted by the smoky flavour of cacao and the subtle fruitiness of chanterelle mushrooms and apricots marinated in hazelnut oil. The main dish was smoked beef, meltingly tender and served with an aromatic reduction of red wine. It was perfectly complemented by a well-structured glass of Château Les Tours des Verdots Bergerac red. A medley of yellow and white peaches garnished with *fromage blanc* mousse and a tea crumble rounds off the meal with culinary finesse.

abignac.com

Trending tipples



JUST THE TONIC

Close your eyes, take a sip of Gin XII, and you'll instantly feel transported to sunny Provence. Made with a carefully selected blend of 12 aromatic botanicals such as thyme, rosemary, mint, sweet almond and eucalyptus, this elegant tipples captures Haute-Provence's rich *terroir* in a beautifully designed bottle.

Gin lovers will appreciate how the warm, peppery notes of juniper berries are harmoniously united with crisp, herbal flavours and delicate floral nuances to create a perfectly balanced gin that lingers pleasantly on the palate.

Created after extensive research and testing by Distilleries & Domaines de Provence, based in Forcalquier since 1898, the gin is the latest addition to the distillery's fine collection of expertly crafted regional liqueurs and *apéritifs*.

Gin XII can be enjoyed straight, with tonic or in a refreshing cocktail (you'll find plenty of delicious ideas on the website).

distilleries-provence.com

Available in the UK through Masters of Malt (masterofmalt.com) and Intergin (intergin.co.uk)