





4 Taj Lake Palace in Udaipur, India



Honeymoons of a Lifetime

You're looking for the kind of trip that will keep you talking for decades. We asked travel experts to create once-in-a-lifetime itineraries for every type of couple. *By Eimear Lynch*

1 FOR FOODIES:

Loire Valley

A week of eating and relaxation in the Loire Valley? Sounds like a gastronome's dream honeymoon, especially when you're based at a noble residence: Château de la Barre, which has been in the family of the Comte and Comtesse Guy and Marnie de Vanssay for more than 600 years. The towering manor is set in a 100-acre park with meadows, grazing sheep, a duck pond, 16th-century wildflower gardens, and an orchard yielding crisp apple cider. After settling into a suite furnished with pastoral paintings and antique armoires, walk down a spiral

staircase and creak along parquet floors for a dinner of soup, local pâtés, and the château's own goat cheese. The next day, learn to make foie gras at La Grande Malpougères, a charming nearby farm, take the château's bicycles around the forest's dirt paths, play croquet on the main lawn or billiards in the drawing

room, and eat dinner at Le Dauphin, a village inn serving duck breast and pigeon to locals and Parisian foodies. Spend another day wandering the medieval streets of Le Mans, an hour north of the Loire Valley, stopping by the Malicorne porcelain factory to buy French country pottery. Le Mans is best known for its racing track, which you can try for yourself (in a Ferrari) at certain times each month. That evening's dinner is at Maison d'Elise, which is in an 18th-century house and attracts a young crowd. In the following days, visit the Loire Valley's Renaissance castles: picnic (on pâté, hard-boiled eggs, crusty bread, and cheese) in the shadow of Chambord's grand towers, walk through the riverside gardens of the majestic Chenonceau, and taste rare Vouvrays in Château de Valmer's pretty cellar. There's also lunch at L'Auberge du Prieuré, on the grounds of Leonardo da Vinci's last home in Le Bourg, where a renowned chef serves a wildly unusual menu of Renaissance-era food: think eel pastries and leek hash paired with Hippocras mulled wine. After that, it's back to Paris for a night at the intimate Hotel Esprit Saint-Germain, and one last tasting through the company Ô Chateau: wines, cheeses, and charcuterie at lunch in a 17thcentury stone cellar.

Best time to go: Late April to mid-October.
Trip length: Eight days. Priced from: \$8,890
per person. Book through: Colombe McCarthy
of Destinations & Adventures International;
800-659-4599 or colombe@daitravel.com.

