

Rambling in Lot-et-Garonne

Fumel / Bonaguil - Linéaire - Cté de Communes Fumélois-Lémance



crédit photo: J. Mascé / ODT 47

- Road
- Path
- Itinerary
- Hedge

Key

- Classified monument
- Conservation area
- Beauty spot
- Church
- Place of interest
- Vineyard

Markings code GR de Pays GRP®

- good direction
- change of direction
- wrong way

Walking in the Lot-et-Garonne

Fumel / Bonaguil - Cté de Communes Fumélois-Lémance



You are going to cover : 9.5 km. You should allow : 2 ½ hrs on foot, 1 ½ hrs on horseback, 1 ¼ hrs on a mountain bike. You are 26 km north-east of Villeneuve-sur-Lot on the D 911. Park in the Place Georges Escande (Tourist Office). Set off from here. Take with you a water bottle and binoculars. The markings are yellow-red. Difficulty : medium. Overall change in altitude: 295 m.

The regional GR[®], from the Château de Fumel, to the Château de Bonaguil

This itinerary, marked with yellow and red, is a section of the regional GR[®], “Châteaux et Bastides en Haut-Agenais Périgord”. It connects the Château de Fumel and the Lot River to the Château de Bonaguil, one of the major tourist sites of the Lot-et-Garonne.

- ➊ Go towards the town hall (*mairie*). Before the entrance go down to the right, under the ramparts, along the row of lime trees. At the bottom of the stairs, turn right towards the “Théâtre de Verdure” and then go down a winding path that leads to the old railway line. Continue to the left, opposite the Château de Ladhuie. At the gate, go down to the left through the underground passage, towards the banks of the Lot.
- ➋ Go along the Thèze stream on the left. Cross the footbridge and go under the old railway line bridge. Cross the D911 and follow the sidewalk to the left. At the crossroads take the D673 to the right towards Bonaguil.
- ➌ Head for Esquibat following a road bordered by laurel bushes. At the meeting of three roads, facing the electric transformer, go to the left. On a bend, go down straight ahead on the gravel path, at the base of a wooded bank.
- ➍ At the Lasgrèzes crossroads follow the road on the other side. Keep going straight on along the valley following a dirt track which becomes pebbly in the last shaded part. Go down to the left. At the Maison de Brugal, follow the tarmac path to the right. Under the two large plane trees, take the road on the left. Go over the bridge over the Thèze and cross the D673.
- ➎ Go up to the right towards Bel Air and the Champ Grand. At the end of the road, continue climbing on a gravel track. Enter the woods on a pebble track.
- ➏ At the crossroads, at the very top, fork to the right following a hedge bordering a field. Follow the winding road through the hamlet of Loygue. On a bend, continue straight on into the woods, on a little dirt track. After a sandy section, follow the road that climbs up to the right for about 100 m.
 - Take a 100 m detour to the right for a glimpse, before going there, of the unmissable Château de Bonaguil in its remarkable natural setting.
- ➐ Go down a gravel path on the other side, follow the white and red markings of the GR 652 (*views over the château through the vegetation*). At the old washing trough, cross the valley road and go up the other side towards the little stone cross. Follow the road that goes up, bordered by a stone wall.
- ➑ On the slope, fork to the right on the “Sentier du Château” (*arts and crafts*).
- ➒ At the Jurades, turn right on the concrete path. Climb the stairs at the base of the ramparts. After the cross, go to the right of the church and climb the steps leading to the entrance of the château.

Tourtière recipe

Ingredients for the pastry: 1 pound of flour (500g), 1 teaspoon of salt, 2 whole eggs, 1 tablespoon of Armagnac, 4 tablespoons of oil, 1 glass of water. Cook for 30 mins at 180°C.

Preparation: Make a well in the flour. All together add the salt, eggs, Armagnac, oil, water. Mix with a spatula. Place the dough on a floured cloth. Knead energetically for ten minutes. Brush with oil to prevent a crust forming and allow to rest for at least two hours. Roll out the dough on a sheet until it becomes very thin. Sprinkle with the oil to create layers and dust with icing sugar. Leave to dry. Cut the pastry into pieces so that it can be placed in the oiled mould (six sheets). Slice the apples. Add sugar and armagnac. Arrange them evenly on the base of the pie, then cover with two sheets and some decoration.

For further information...

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