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# Condé Nast Traveller

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► **Interiors** The first new rooms (which opened in 2008) proved so popular that eight more were added last summer, finished by volcanic black stone walls. The gigantic new Grand Suite has its own spa. **Intergraph** (00 30 22860 21040) [www.intergraph.com](http://www.intergraph.com). Doubles from €270

#### WHERE TO EAT AND DRINK

- **Alteles** This 30-year-old taverna is a quaint spot to try traditional, reasonably priced dishes such as fish with capers, fried cod fillets and white sausage pie. **Fivosfata** (00 30 22860 21280). About €60 for two without wine
- **1888** Like its 100-year-old premises, the restaurant has stood the test of time: after two decades, it's still the top spot in town for dinner. **Old** (00 30 22860 73485) [www.1888.com](http://www.1888.com). About €300 for two without wine
- **Andronis & Nektar** Modern Mediterranean food and warm service is a winning combination of Tory and Antonis's place. Try baked fish in black sauce and honey crust. **Old** (00 30 22860 71004) [www.andronis-nektar.com](http://www.andronis-nektar.com). About €60 for two
- **Isabelle** Of the half-dozen fish tavernas packed along the waterfront at Anemouli, this has the best fish and freshest service. **Anemouli** (00 30 22860 70000). About €25 for two without wine
- **Thomas's Café** Franco-Greek has broken its legendary bar in Fira for a relaxed setting beside the fortress of Pyrgos. Top-notch cappuccinos and better. **Pyrgos** (00 30 22860 30612)
- **Hangouts** Housed in a former butcher's shop, this funky bar (offer known as Mary Kay, after the owner) is an institution. **Old** (00 30 22860 71040)
- **Dimitris Sigalas** Taste Santorini's best vintage with delicious estates. **Desades** (00 30 22860 70444) [www.sigalas.wine.com](http://www.sigalas.wine.com)

#### WHAT TO SEE

Immortalized by 20th-century poet Odysseus Elytis as 'the daughter of supreme wrath', Santorini is a crust of solidified lava. The settlement of Anemouli, a Bronze Age Pompeii, was discovered just 30 years ago. Though the site is now closed, but you don't go to Santorini for sightseeing. You go to look on your terrace and gaze at the sea.

### FOLEGANDROS

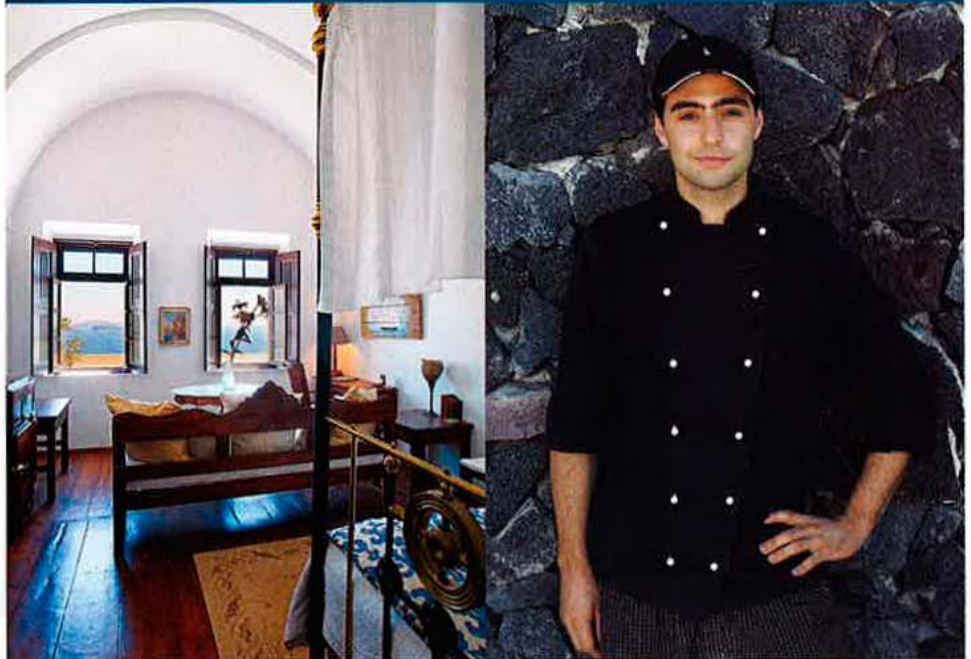
#### WHERE TO STAY

##### ● Anemomilos

Teetering on the abyss on the edge of Chora, these bright and airy studios aren't fancy, but the location is unbeatable. It's worth paying the extra for the Blue Studios: they have the best views and biggest terraces. Relax with apricot daiquiris by the pool. **Chora** (00 30 22860 41309; [www.anemomilosapartments.com](http://www.anemomilosapartments.com)). Doubles from €110



● **Anemouli** Quirky photographs of Folegandros inject a dash of local colour into the interiors of these whitewashed bungalows. Chef Thomas Papadimitriou serves contemporary Cretan cuisine at the private restaurant. The only drawback to the south-facing rooms is the location: a narrow path overlooking the port. **Karavostasis** (00 30 22860 4000) [www.anemouli.com](http://www.anemouli.com). Doubles from €220



private ship appeared on the horizon. Now the cruise ships drifting into the caldera send ripples of anticipation rather than alarm through the entrepreneurs waiting on shore.

As dusk falls, crowds of excited tourists jostle for space along the ruins of Oia's Venetian castle to watch the sun slip into the sea. A firing squad of room ladies take aim. A bride in improbably high heels appears on a donkey. I drink off to savour the sunset with a glass of Anemouli at the Sigalas winery.

Not so long ago, Paris Sigalas was the local maths teacher. Now he's an award-winning vintner who, over the past decade, has helped put Santorini back on the map as a world-class wine destination. The island's volcanic terrain has been cultivated with vines for thousands of years, and in the 19th century, ship-owners made fortunes exporting sweet Vin Santo to the Black Sea and beyond. But the schooners that set sail for Odessa are long gone. In their place are a handful of fishing boats that provide the catch of the day to the waterfront taverna at Anemouli, the harbour that lies 200 cold zigzagging steps below Oia. A haul of bread arrives just in time for my supper.

**A**t sunset, I catch the ferry to Folegandros, an island 'where the steamer does not touch, and where sometimes in winter they are weeks without a post'. James Theodore Bent observed in 1885. Surprisingly little has changed. Folegandros is on the 'agori grammi', the unprofitable line, one of several remote islands serviced infrequently by state-subsidised ferry routes. Recent allegations of officials demanding bribes in return for licences to run these routes have not shamed the government into