



EXCLUSIVE LUXURY TOUR TO CHAMPAGNE

The Best Houses and growers

SEPTEMBER 22ND – 26TH, 2025

— Hosted by Charles Curtis, MW —

US \$5,995 *per person*

COME AND DISCOVER

THE ROMANCE OF REIMS: We will pick you up at the hotel in central Paris and head for Champagne, 90 minutes away. The first stop is lunch in the vineyards of **Taittinger**, followed by an exploration of the underground caves dating from the 4th century. We then check-in to your 5-star hotel, marvel at the Reims cathedral, a UNESCO world heritage site, before heading off for a lavish dinner at **Veuve Clicquot** where La Grande Dame will flow. That's Day 1. The next morning you're off to **Lanson** for a tour and tasting, before lunch and a visit at **Ruinart**, which has beautiful light, modern architecture in juxtaposition to the ancient chalk cellars.

THE ELEGANCE OF THE HOUSES OF EPERNAY & AY: The famous Avenue de Champagne in Epernay has many famous names, such as **Moët et Chandon**, and is said to be the most expensive street in France, due to the vast wealth sitting in the cellars beneath the street! The nearby Grand Cru village of Ay is home to such great estates as **Roederer**, set among the rolling chalk hills blanketed by verdant vines. We'll enjoy meals and tastings at these great estates, including their prestige blends. A memorable visit to historic village of Hautvillers, home to **Dom Perignon**, where we will visit the tomb of the master blender followed by a glass of vintage Dom.

THE INDIVIDUALITY OF THE SMALL GROWERS: Our trip wouldn't be complete without a day visiting some of the excellent small Grand Cru properties. It adds a more personal touch to our trip.

DECADENT MEALS: Lunches & dinners included in the itinerary are hosted by top Houses, the best bistros, and a wonderful Michelin experience at Le Grand Cerf near Reims.

By the end of 5 days, you'll have tasted more wonderful Champagne than you ever dreamt possible, visited many top Houses, and savored delectable meals. It's the trip of a lifetime.



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YOUR HOST



CHARLES CURTIS MW

Charles is an author, journalist, consultant, and former Head of Wine for Christie's auction house in both Asia and the Americas, and former Director for Wine & Spirit Education with Moët Hennessy USA.

In 2012 he set up his fine wine consultancy WineAlpha to provide advice on the buying, selling, storing, and shipping of fine wine, wine appraisals, and advice on varied topics of interest to wine collectors.

Curtis is also a Cordon Bleu-trained chef and author of two books: *The Original Grand Crus of Burgundy* (2014), and *Vintage Champagne 1899-2019* (2020). Charles has been a regular contributor to Decanter magazine and other publications. He is unquestionably one of the most knowledgeable and accomplished wine experts in North America with a warm, friendly style and a love for sharing his passion for wine and food.

PRICE

US \$5,995 per person (based on double occupancy)

This price includes accommodation, local transport, all tastings, all meals included in the itinerary, and all applicable taxes and gratuities. Flights and travel arrangements to Paris, items of a personal nature, meals during the free time, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

There is a US \$600 supplement if you are travelling by yourself. This cost is to cover the cost of single-room occupancy at our hotel.

Deposit at booking: \$250 non-refundable deposit.

120 days from start: Remaining deposits (plus single supplement if applicable).

HOW TO REGISTER

To register for this exclusive tour, [click here](#) to be directed to a private registration page. Here you will see a summary of the tour and an icon to proceed to the registration page. Upon successful registration, a confirmation will be sent to your email address. Registrations are confirmed on a first come, first serve basis. We take a maximum 20 guests.



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ITINERARY | DAY 1

MONDAY, SEPTEMBER 22ND – PARIS TO CHAMPAGNE

9:45 AM - Depart for Champagne

Meet Charles in the reception of the Hotel Regencia at 41 Avenue Marceau, 75016 Paris, and depart for Champagne. It is located just 5 minutes from the Champs-Élysées and 5 minutes from the river.

Meet at:

Hotel Regencia, 41 avenue Marceau, Paris

Tel: + 33 (0)1 47 20 42 65 www.regencia.com

TAITTINGER

We begin our visit to Champagne with an unforgettable decadent 3-course lunch amid the vines at their newly renovated Vendangeoir. This lunch is a long, relaxed affair at Taittinger and they will pair their exquisite wines with the menu. The finesse of Taittinger Champagnes derives from the dominance of Chardonnay in the blends. Their Comtes de Champagne ranks among the very best of the prestige brands and is a personal favorite. Following our lunch, we head to visit their extensive cellars. This is our first glimpse of the famous chalk caves, which here date back to the 4th century. www.taittinger.fr

LA CASERNE DE CHANZY

After lunch it's time to check into our 5-star hotel in the heart of Reims. Located right in front of the magnificent cathedral, you are within easy walking distance to the main restaurants and shops in Reims. This will be your home base for the whole trip. www.lacasernechanzy.com

REIMS CATHEDRAL

Having settled into our rooms, we venture out to explore the awe-inspiring cathedral, which gives the impression of reaching for the heavens with its wonderful Gothic architecture. It has some original 13th century stained-glass windows, with others from later centuries, including three designed by Marc Chagall. This is a UNESCO World Heritage site that has celebrated its 800th anniversary.

VEUVE CLICQUOT

Dinner tonight will be hosted by Veuve Clicquot, arguably the most fashionable of all Champagne Houses. Charles used to work for Clicquot. The extensive cellars are amazing, with carvings of Bacchus cut out of the chalk walls and millions of bottles quietly aging. Following a tour of these cellars, we will proceed to the Cellier St. Pétersbourg for a private dinner. Naturally, each course will be paired with the finest Champagnes, including their luxury cuvée La Grande Dame. www.veuve-clicquot.com



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ITINERARY | DAY 2

TUESDAY, SEPTEMBER 23RD – REIMS

09:45 am – After a delicious breakfast (always included) we depart the hotel.

LANSON

With a history dating back to 1760, Lanson ranks among the most important *grandes marques* in Champagne. The Lanson Black Label is one of the best-selling Champagne brands and is always reliable. Their House style is very clean, crisp, focused, and absolutely sublime. The vintage wines are one of the best-kept secrets in Champagne and have long been some of my favourites. This first visit of the day, replete with a different series of Champagnes, promises to be a rather jolly affair. www.lanson.com

RUINART

This cellar tour is a lesson in history, art, and extraordinary craftsmanship. There are installations in the cellars that are interactive, fun, and just downright cool. We will also enjoy a spectacular private lunch specially crafted by the Ruinart team and paired with their wines. This is when you pause to reflect on all the important matters in life, because it is such an uplifting experience. www.ruinart.com

After some wonderful, lavish meals you are free to make your own dinner arrangements this evening.



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ITINERARY | DAY 3

WEDNESDAY, SEPTEMBER 24TH - EPERNAY

10:00 am – Sleep in, have a long, relaxed breakfast, explore the town, or work it all off in the gym before we head from Epernay.

ROEDERER

We start the day with a visit and lunch hosted by the exclusive House of Roederer. Our multi-course affair will take place at the estate in the Grand Cru village of Ay. Their chef will prepare the meal, and each course will be paired with the finest bubbles from this grand House. It will be a memory to last a lifetime. www.louis-roederer.com

DOM PÉRIGNON

Some say he invented sparkling wine. But one thing is for sure, Dom Pérignon is the most famous luxury wine brand in the world. We'll drive up the hill to the Abbey of Hautvillers where the monk started making wine and in the little church of Saint Sindulphe lies the tomb of Dom Pérignon himself. Following our visit we'll move to a perfect view-point surveying the vineyards, whilst enjoying a glass of the master's finest bubbles.

<https://www.domperignon.com/>

On the drive back to Reims we'll point out the different villages and growers and explain about the viticultural conditions facing this once cool region of France which is rapidly becoming warmer.

This evening you are free to explore the restaurants of Reims. We will give you ideas so you can choose between a lively bistro or a *** Michelin haven.



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ITINERARY | DAY 4

THURSDAY, SEPTEMBER 25TH – SMALL GROWERS

09:30 a.m.– Enjoy breakfast at the hotel and then we depart for a day with smaller producers.

CHAMPAGNE MARGUET

Located in the Ambonnay, the owners have embraced organic and biodynamic viticulture and since 2010 have been using horses in the vineyard. It respects the soil, prevents compaction, and although harder work is a gentler approach to farming. The aim is for biodiversity and harmony. Judging by the quality of the large range of Grand Cru cuvées they have succeeded. <https://champagne-marguet.fr/en/horses/>

LA GARE in MESNIL-SUR-OGER

We will lunch at this simple restaurant owned by the small, high-quality Champagne house of Robert Moncuit. There is a faithful clientele, who appreciate the freshness of the produce used in preparing the traditional bistro dishes, and naturally the cuvées are well-matched to the meal. <https://www.lagarelemesnil.com/>

CHAMPAGNE VAZART-COQUARD

A family-owned House, for three generations, with 30 plots of vines in the Grand Cru village of Chouilly, in the Côtes des Blancs. Founded in the middle of the last century, today the family perpetuates tradition whilst integrating innovation. They respect the environment, having become organic in 2020. We will enjoy a tasting of their excellent cuvées. <https://www.champagnevazartcoquard.com/en>

We return to Reims to relax before going out for our final extravagant dinner.

LE GRAND CERF

Tonight's blow-out dinner is at the Michelin-starred restaurant Le Grand Cerf, just outside Reims. The cooking is excellent with two very skilled chefs, Dominique Giraudeau and Pascal Champion, highlighting seasonal specialties. The service is first-class and the 7-course meal will be perfectly paired with the wines. <https://le-grand-cerf.fr/en/>



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ITINERARY | DAY 5

FRIDAY, SEPTEMBER 26TH –AY & EPERNAY

10:00 am – Breakfast, check-out and leave the hotel

PHILIPPONNAT

On foot we visit the historic, walled Clos des Goisses vineyard, the crown jewel of this House, with its steep, south-facing slope. This will be followed by an exploration of the 18th century cellars and more modern winery before an in-depth tasting. They have a higher percentage of Pinot noir than many and the grapes are picked riper so giving a fuller style. <https://www.philipponnat.com/>

MOËT & CHANDON

Moët is known throughout the world and achieves the hugely skillful task of seamlessly blending over 200 different crus. We will have a private lunch in the light and elegant Orangerie, which is designed to be perfectly reflected in the shallow expanse of water in front of it. We will start with an aperitif and naturally each course will be perfectly matched to any Champagne. www.moet.com

5:30 PM – TOUR ENDS

After a wonderful day, we will return to the hotel for guests who wish to stay in Reims. The bus will continue on to Paris to drop guests off at the Hotel Regencia by around 8:00 pm .

Price: \$5,995 US (including non-refundable deposit of \$250) per person based on double occupancy.

There is a \$600 US per person single supplement.

Space is limited to 20.

It will be a great trip with lots of fine wine, great food, amazing Houses, a luxury hotel, a nice amount of wine education and many, many laughs. If you have any questions, please email us at info@finevintageltd.com.

