



LUXURY TOUR TO CHAMPAGNE

The Best Houses and growers

SEPTEMBER 27th – OCTOBER 1st, 2027

— Hosted by Charles Curtis, MW —

US \$5,995 per person

COME AND DISCOVER

This is a sample itinerary. The final itinerary should be almost identical once the last wineries confirm.

THE ROMANCE OF REIMS: We pick you up at the hotel in central Paris and head for Champagne, 90 minutes away. The first stop is a visit to the atmospheric cellars of **Veuve Clicquot** followed by a private lunch where La Grande Dame will flow. We then check-in to your 5-star hotel opposite Reims cathedral, a UNESCO World Heritage site. In the evening you will have a tutored tasting of various expressions of **Krug** with Charles Curtis, before enjoying a seafood feast with more Champagne, including Cristal. The following day there is a visit and spectacular 5-course private lunch at **Ruinart**. They have beautiful light, modern architecture in juxtaposition to the ancient chalk cellars. We also get to explore the underground caves at **Taittinger** dating from the 4th century before enjoying a tasting including their Comtes de Champagne.

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 Aÿ is home great estates including **Bollinger**, who give us a special visit. We'll also enjoy a memorable visit to the historic village of Hautvillers, home to **Dom Perignon**, where we will visit his tomb and then enjoy 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, a popular 1-star Michelin restaurant, and an unforgettable Michelin 2-star experience at **Le Parc** in 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). A Master of Wine since 2004, Charles is 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 \$900 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).



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ITINERARY | DAY 1

MONDAY, SEPTEMBER 27th – PARIS TO CHAMPAGNE

9:30 AM - Depart for Champagne

Meet with 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

VEUVE CLICQUOT

Lunch 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 lunch. Naturally, each course will be paired with the finest Champagnes, including their luxury cuvée La Grande Dame. www.veuve-clicquot.com

LA CASERNE DE CHANZY

After lunch it's time to check into our 5-star hotel in the heart of Reims, which is located right in front of the magnificent cathedral, a UNESCO World Heritage site that has celebrated its 800th anniversary. You are within easy walking distance to the main restaurants and shops in Reims. This will be your home base the whole trip. www.lacasernechanzy.com

BRASSERIE BOULINGRIN and KRUG TASTING

We will leave on foot at 6.15pm to walk to the renowned Art-Deco restaurant of Boulingrin. Here Charles will lead a tasting of three different cuvées of Krug. You will compare two different blends and a vintage from this superb House. It will be followed by a feast of seafood, traditional brasserie fare which the French do so well, and to accompany it you'll have a great selection of Champagne, including Cristal! www.boulingrin.fr



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ITINERARY | DAY 2

TUESDAY, SEPTEMBER 28th – REIMS, HAUTVILLERS & CUISLES

10:00 am – We have a leisurely start with a delicious breakfast (always included). If you wish, there is time to explore the town or work it off in the gym before we go.

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 enjoy an aperitif based around the Blanc Singulier cuvée and then have a spectacular private 5-course 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

CHAMPAGNE MOUSSÉ

The Moussé family are in a small valley perpendicular to the Marne River, where they have been growing grapes for 12 generations and making wine for 4 generations. Their specialty is Meunier grown on a wonderful south-facing slope which covers three different villages. Prepare to be surprised by the quality of their cuvées, whether a blend of Meunier and Pinot noir or 100% Meunier. <https://champagnemousse.fr/en/>

HAUTVILLERS & TASTING OF DOM PERIGNON

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 we'll find the tomb of Dom Perignon himself. Following our visit, we will move to a perfect view-point surveying the vineyards, whilst enjoying a glass of the master's finest bubbles. <https://www.domperignon.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 29th – SUPERLATIVE SMALL GROWERS

09:15 am – Enjoy a relaxed breakfast, before we head off for the day.

CHAMPAGNE PENET-CHARDONNET

Located in Verzy and Verzenay in the Montagne de Reims, this family property now has 6 Ha of Grand Cru vineyards. They have been growing grapes for 400 years and started to make their own Champagne in the 1930s. They use no chemical fertilizers, herbicides, or insecticides to encourage diversity in the vineyard. Their Champagnes are a great expression of the importance of terroir: a concept they will develop during the tasting. <https://famillepenet.com/en/>

LA GARE in MESNIL-SUR-OGER

We will lunch at this local restaurant owned by the small, high-quality Champagne house of Robert Moncuit, and we will taste a range of his excellent cuvées. He has a faithful clientele, who appreciate the freshness of the produce used in preparing the traditional bistro dishes. You won't be disappointed: this is provincial France at its best. <https://www.lagarelemesnil.com/>

CHAMPAGNE ANDRÉ JACQUART

We continue to the André Jacquart domaine in the heart of the Côte des Blancs, with vineyards in Vertus and Mesnil-sur-Oger. Chardonnay is key, which they vinify in oak barrels, and they have a long ageing on the lees and a low level of dosage. The result is excellent and you will taste a range of four of their cuvées. <https://www.champagne-andre-jacquart.com/>

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 30th – REIMS

10:00 a.m.– We have a leisurely start with a delicious breakfast (always included).

Optional WALKING TOUR OF REIMS & THE CATHEDRAL

There is an optional walking tour with Charles starting in 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. Charles will then continue his tour in the town, highlighting the Art Deco architecture and sharing a few of his favorite food and wine shops.

12:00 noon – Those who have opted for a relaxed morning will join the others to leave on foot for lunch. Today we eat at two restaurants, both with Michelin stars.

LE MILLÉNAIRE

We will have a light lunch at this popular restaurant with one Michelin star. It has a bright contemporary feel and the chef, Benjamin Andreux, searches out the best of local produce. We will focus on matching champagnes to partner the meal. <https://www.restaurant-lemillenaire.com/>

TAITTINGER

Following our lunch, we head to visit the extensive cellars of Taittinger, which here date back to the 4th century. 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. www.taittinger.fr

You will be back at the hotel before 5:30pm to relax before our final extravagant dinner.

LES CRAYERES

Tonight's blow-out dinner is at the Michelin 2-star Le Parc restaurant at Domaine Les Crayères. This is a contender for one of the finest restaurants in France. Everything is spectacular: the setting, the service, and of course the cooking. The 5-course meal will be perfectly paired with the wines.

<https://lescraieres.com/en/restaurant-le-parc.html>



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ITINERARY | DAY 5

FRIDAY, OCTOBER 1st – AY & EPERNAY

09.30 am – Breakfast, check-out and leave the hotel

BOLLINGER

The favourite Champagne of James Bond, the gals on Absolutely Fabulous, and of course, the British Royal Family. It's very stately, a beautiful chateau surrounded by famous vineyards, but Bollinger is also chic. They do things differently here, with heavy amounts of Pinot Noir and aging under cork rather than cap for almost a decade or more. The wines are fantastic, and this is a special visit. www.champagne-bollinger.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 the Champagne, including various vintages. www.moet.com

TOUR ENDS

After a wonderful day, we will go the TGV station at Champagne-Ardenne by 5pm, for fast trains to Paris and elsewhere. We will return to the hotel for guests who wish to stay on in Reims.

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

There is a \$900 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.

