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for...

Bubbles and discovery
in Champagne

The Champagne Trail - Contents

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Editorial



The view is a delight to see, the perfumes exalt the soul, sunshine beams on the surrounding hillsides, the juice-filled grains tickle the appetite... You are in the heart of the Aube, the land of the Wine of Kings, around Villenauxe-la-Grande or in the Côte des Bar... Located in the north of Troyes or in the south of the department, several hundred kilometres of enchanting joy let you taste the generous nature of a rolling landscape, an unending heritage of picturesque villages cut out from stone, the ancestral know-how of the master winemakers, and of course, the subtle nectar which has forged the sparkling magic of this place. Discover itineraries as festive as the marvellous Champagne which can be sampled in the chilled vaulted cellars of impassioned and passionate producers. They reveal the secrets inherited from centuries of winemaking history. Grape harvests, pressing, blending, maturing... Champagne making with respect to the appellation rules is an art! As is the initiation to detect the many flavours, aromas and subtleties of this precious drink.

May the discovery and the fete begin... Champagne!

Troyes

The very heart of History



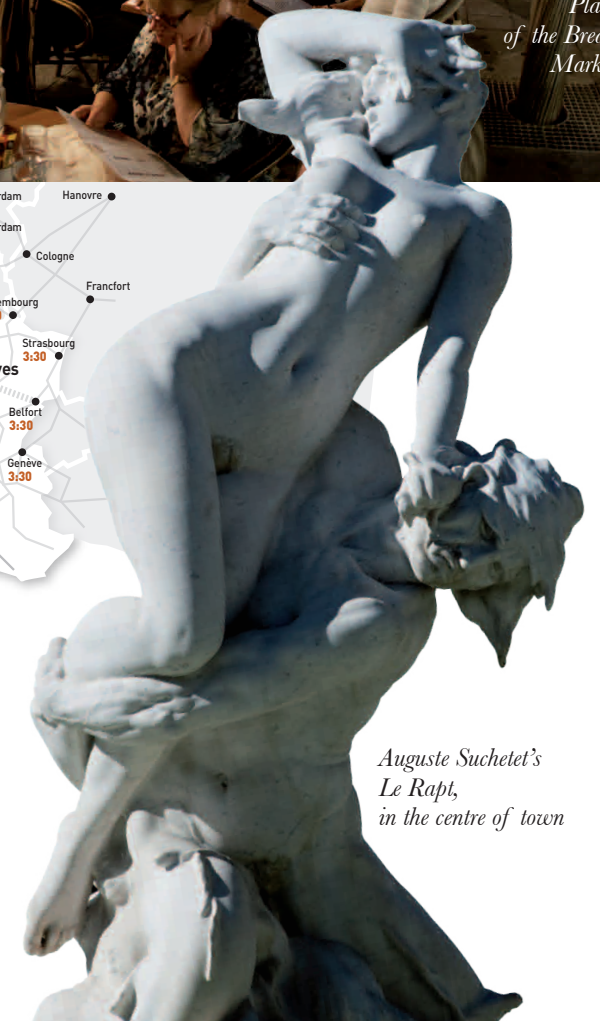
Canal of the Seine, Quai Dampierre

Unusual in more ways than one, Troyes is firstly recognisable by the contours of the old town which are in the shape of a... Champagne cork! And yet, the historical centre was built no less than five centuries before the invention of the famous Wine of Kings...

But dizzying Troyes hides many other attractions. Strolling through the maze of narrow streets is a guarantee to discovering secrets, between captivating nooks, intimate little squares, hidden courtyards, and other unexpected passage-ways. Here, where in days gone by, the famous Champagne Fairs were held, in the picturesque streets lined with coloured timbered houses, ornate with sculptures, the friendliness of the medieval atmosphere lives on. All over these old parts of town, pleasure feeds off the rhythm of tradition : in the museums, with a surprisingly rich heritage, in the churches which are filled with the most treasured stained glass of the 16th century Europe, on the shaded terraces of welcoming cafés or at the tables of restaurants that celebrate the Troyes andouillette, an envied centuries-old speciality, still the pride of local gourmets.



Place of the Bread Market



*Auguste Suchet's
Le Rapt,
in the centre of town*

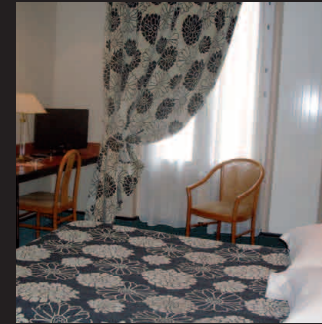
A town with a sparkle

The sparkling town of Troyes cultivates an innate sense of welcoming and of the fete. Its hotels and guest houses display their star rating and lay out their differing charms at the heart of the town or on the outskirts. The parks and gardens are a call to floral event enthusiasts. Throughout the year, there are getaway events. During the summer evenings, Troyes dresses in light and music, turning the projectors onto the particularities of each of its districts or to inundate the café terraces with jazz, pop, or rock music. This former “economic centre of the West” has lost nothing of the commercial dynamism it proclaimed in the 12th century. Heir to an old tradition in textiles, the birthplace of hosiery, it has renewed its role as a business town and today is a European capital for the factory outlet business. Famous brands can be bought here at lower prices, at the South and East entrances to town.



Saint-Urbain Basilica

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Le Royal Hôtel 
 *** 40 rooms
 Mr Collet
 22 boulevard Carnot
 10000 Troyes
 +33(0)3 25 73 19 99
www.royal-hotel-troyes.com

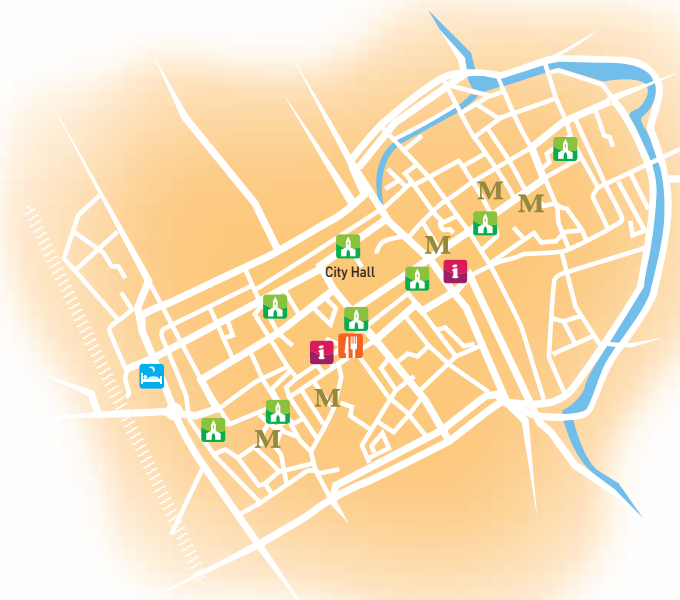





L'Illustré
 Mrs Boutiton
 8, rue Champeaux
 10000 Troyes
 +33(0)3 25 40 00 88
www.lillustre.com

Half-timbered houses



6



-  Tourist Office
-  Museum
-  “Beau XV^{ème}” Churches
-  Hotel : Le Royal Hôtel
-  Restaurant : L'Illustré



Hôtel du Vauluisant

Les Riceys

Enthusiasts of the absolutely rare, welcome to les Riceys! A very unique town, whose first particularity is to represent in fact 3 former fortified villages : Ricey-Haut, Ricey-Haute-Rive and Ricey-Bas. It has the distinction today of being the largest wine-making village in the Champagne region.

But that is not enough to satisfy its thirst for fantasy... It is also privileged to be one of the rare communities granted three appellations d'Origine Contrôlée (Champagne, Coteaux Champenois, Rose des Riceys)! This proud feat is further complemented by an exceptional heritage : no less than three churches classed as historical monuments, fourteen chapels, two chateaux, numerous bourgeois houses, wine-makers' homes, wash-houses, crosses, as well as "cadoles", strange stone shelters built in the middle of the vines.



But the biggest treasure of this remarkable vineyard, is without doubt its famous rose. A legendary wine, rare and precious, calm and with pedigree, whose wild flower, violet and hazelnut bouquet charmed the taste buds of the Sun King. Recognised as one of the best roses in France, it conforms to a draconian producer's charter, limiting the wine-making to only the best harvests, and to 70.000 bottles per millésime. A pure concentration of exception!



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Le Magny

** 12 rooms
Bacchus Logis - Nature and Silence Logis
Logis de caractère
Mr and Mrs Oliveau
Rue de la voie Pouche
10340 Les Riceys
+33(0)3 25 29 38 39
www.hotel-lemagny.com



- 1 Labelled cellars : Champagne Bausser
- 2 Labelled cellars : Champagne Chevrolat
- 3 Labelled cellars : Champagne Guy de Forez
- 4 Labelled cellars : Champagne Jacques Defrance
- 5 Labelled cellars : Champagne Gallimard Père & Fils
- 6 Labelled cellars : Champagne Didier Goussard
- 7 Labelled cellars : Champagne Jean-Jacques Lamoureux
- 8 Labelled cellars : Champagne Morel Père & Fils
- 9 Labelled cellars : Champagne Morize Père & Fils

-  Tourist Office
-  Remarkable architecture
-  Cadoles
-  Floral town or village
-  Champagne Trail
-  Champagne vineyard
-  "Beau XVI" Churches

 Hotel : Le Magny



Champagne Bauser

As you enter the estate, a small cabin made from flat stone catches the eye. Known as a cadole, it is a traditional shelter used by winegrowers. In a large building with exposed beams, the reception area is adorned with a variety of interesting items and oddities. There are two generations of winegrowers working on the estate with their spouses. The Bausers have also now taken on the

international market (Japan and China). There is a surprise in store for visitors: a long vaulted wine cellar transformed into a museum of Champagne winegrowing arts and traditions.

The staircase is decorated with huge ammonite fossils from the vineyards. All that's left to do next is sample and select from the seven Champagnes or two still wines (Rosé des Riceys or Coteaux Champenois).



Champagne Bauser
36 rue de la Voie Pouche - 10340 LES RICEYS
+33(0)3 25 29 37 37
contact@champagne-bauser.com - www.champagne-bauser.com
From Monday to Saturday: from 10 a.m. to 12 a.m. / from 3 p.m. to 6 p.m.
Visits and tasting: 7 €
English



Champagne Chevrolat

Upon entering a yard with attractive flowers, the eye is immediately captivated by a long, old, white limestone building covered with red tiles. The interior is very impressive, with its half-moon window, fireplace, authentic stone water basin, traditional oven, bar and designer furniture... After working with a wine co-operative until 1999, Michel Chevrolat opted to go into business on his own.

The wine press and excellent equipment were installed and the first winemaking began in 2003. By 2012, his Champagnes were renowned and he has been listed in the Hachette wine guide every year from 2006 to 2013.

The Champagnes are a range of Pinot Noirs, from Brut Réserve to Rosé des Riceys, and macerated pink Champagne. His wife Nathalie takes care of management and reception, and one of their cuvées is named "Florale", after their daughter, Flora.



Champagne Chevrolat
7 bis rue du Pont - 10340 LES RICEYS
+33(0)3 25 29 99 64
champagne.mchevrolat@cder.fr - www.champagne-chevrolat.com
From Monday to Saturday: from 10 a.m. to 12 a.m. / from 2 p.m. to 5 p.m.
Saturday by RV
Visits and tasting: 5 €



Cadole



Champagne Guy de Forez

It is the view that will captivate you on the estate of Sylvie and Francis. As well as its cutting-edge facilities, this 17th century house boasts some impressive vaulted cellars. Francis has worked hard with renowned oenologists and spends all his time among the vats or the vines. Driven by his strong concern for the ecosystem, he is one of the pioneers of sustainable winegrowing, an effort which requires great self-sacrifice but offers wonderful rewards and moments of shared pleasure. "We are fortunate to produce magical wine, so people come to see us to meet the magician". Also not to be missed, the traditional square wine press.



Champagne Guy de Forez
32 rue du Général Leclerc
10340 LES RICEYS
+33(0)3 25 29 98 73
champagne.guydeforez@wanadoo.fr
www.guydeforez-riceys.com
From Monday to Saturday:
from 9 a.m. to 12 a.m. / from 2 p.m. to 6 p.m.
Visits and tasting: 4 €. English



Champagne Jacques Defrance

In a small, sloping, traditional village street, one front door stands out from the rest, featuring a pediment decorated with an unusual metal vine sculpture. Inside, the tasteful contemporary decor leads into a reception area and a succession of 17th century vaults. Passionate about winegrowing, Christophe likes to taste the grapes from the various plots before the harvest, to form an opinion and conceive his future creations. He will lead you through the hillside vineyards offering an amazing view over the Seine valley. There are five cuvées to be savoured at the impressive glass bar which features an epicurean quote from Baudelaire, not to mention the delicious Rosé des Riceys created by Christophe.



Champagne Jacques Defrance
28 rue de la Plante - 10340 LES RICEYS
+33(0)3 25 29 32 20
champagne-jacques-defrance@wanadoo.fr
www.champagnejacquesdefrance.fr
From Monday to Friday (closed on Wednesday)
Saturday by RV
Visits and tasting: 4,5 €
English

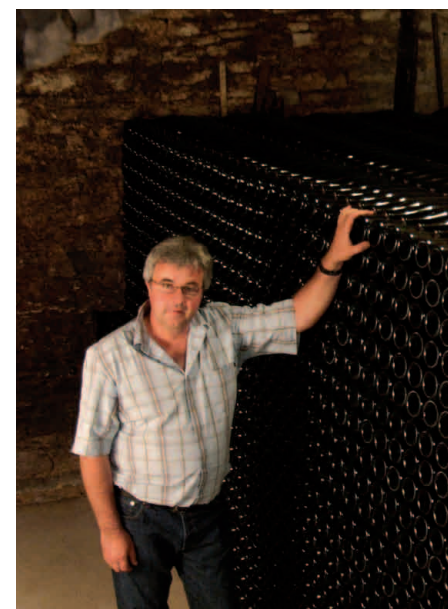


Champagne Gallimard Père & Fils

The Gallimard family were among the precursors in Les Riceys and have been producing Champagne since 1930 when Jules and Ernest decided to produce their first bottles. The current owner, Didier, has a reputation for producing well-balanced Champagne, thanks to hillside vineyards which benefit from exceptional sun exposure. In the impressive 17th century vaulted cellars, Didier has decided to «revert to wood» to produce new vintage cuvées matured in oak barrels. The result has been a resounding success, with the Quintessence cuvée receiving a silver medal in the 2012 competition for the world's best Champagne. This exceptional quality is also displayed in their five Champagne cuvées and Rosé des Riceys.



Champagne Gallimard Père & Fils
18 rue Gaston Cheq BP 23 - 10340 LES RICEYS
+33(0)3 25 29 32 44
champ.gallimard@wanadoo.fr- www.champagne-gallimard.com
From Monday tu Friday
Saturday by RV. Visits and tasting: 7 €
English





Champagne Didier Goussard

Once you cross the small inner courtyard, a first tasteful and intimate reception area welcomes you to the estate of Marie-Hélène and Didier Goussard, heirs to a winegrowing tradition that goes back several generations. Marie-Hélène will guide you to the cellars via the impressive ornamental kitchen garden. An introductory tour will take you through the major stages in the making of Champagne. Didier is committed to sustainable winegrowing and will answer more technical questions on topics ranging from the terroir to the wine press and the wine cellar to your Champagne flute. A Champagne tasting session in the stone vaulted cellar is a most pleasant highlight. The only wish of this small Champagne house is to provide you with a true insight into the Winegrowing Spirit!



Champagne Didier Goussard
69 rue du Général de Gaulle - 10340 LES RICEYS
+33(0)3 25 38 65 25
champagne.didier.goussard@orange.fr
www.champagnedidiergoussard.com
From Monday to Saturday. Visits and tasting: 5 €
English, German



Champagne Morel Père & Fils

Upon entering the impressive stone gateway right next to the church, you discover the courtyard of a beautiful 18th century manor house. Pascal Morel is heir to five generations of winegrowers and is committed to the task of restoring the prestige of the "Rosé des Riceys" appellation. This attractive 17th century winery is home to a true gem; a storeroom in which Pascal guards all manner of bottles, constituting an impressive family collection. Pascal took over the business in 1975, in the footsteps of his father, to whom he devoted the Cuvée Gabriel, a 100% Chardonnay Champagne aged in barrels. Passion, emotion and the pleasure of sharing are all on the agenda here.



Champagne Morel Père & Fils
93 rue du Général de Gaulle - 10340 LES RICEYS
+33(0)3 25 29 10 88
morel.pereetfils@wanadoo.fr
www.champagnemorelpereetfils.fr
From Monday to Saturday. Visits and tasting: 12 €



Champagne Jean-Jacques Lamoureux



Recently awarded the title of oenologist, Vivien Lamoureux welcomes you to this large family property in the heart of Les Riceys. Once in the wine cellar, you cannot fail to be impressed by the traditional Coquard wine press, the majestic feature of the room. Life-size wall frescos portray daily scenes in the life of a winegrower, whilst the painting of a wine cellar on the door gives the illusion of entering the cavern of Maison Lamoureux. Incidentally, the real wine cellar under your feet houses a genuine treasure: each bottle is closely guarded by the family for several years in cellar closed by a magnificent wrought iron gate. The prestigious Cuvée Réserve, awarded gold at the Paris Concours General Agricole in 2011, can be found there. In order to further add to his knowledge, Vivien is planning several travels to discover different winemaking approaches and techniques.



Champagne Jean-Jacques Lamoureux
27 rue du Général de Gaulle - 10340 LES RICEYS
+33(0)3 25 29 11 55
champlamoureux@orange.fr - www.champagne-jeanjacques-lamoureux.com
From Monday to Friday: from 14 p.m. to 18 p.m.
Saturday: from 9 a.m. to 12 a.m. / from 2 p.m. to 6 p.m. Free visits and tasting
English



Champagne Morize Père & Fils



Signalled by an amusing sign outside, the visitor enters the main gate into a large courtyard surrounded by attractive buildings and grounds. The estate has been in the Morize family through four generations. The large reception and tasting area oozes Baroque ambiance verging on religious, and it is also worth noting the stained-glass window featuring Saint-Vincent, patron saint of winegrowers, surrounded by three generations of Morizes, two of the churches of Les Riceys and the three winegrowing seasons. A visit to the cellar makes a grand impact, with splendid 11th and 12th century Cistercian vaults revealed as you pass through the great heavy door.



Champagne Morize Père & Fils
122 rue du Général de Gaulle BP 8 - 10340 LES RICEYS
+33(0)3 25 29 30 02
champagnemorize@wanadoo.fr - www.champagnemorize.com
From Monday to Friday
Saturday by RV
Visits and tasting: 5 €

From Bar-sur-Seine to Mussy-sur-Seine

At Bar-sur-Seine and in the surrounding villages that are host to the Champagne Trail on its way through to Mussy-sur-Seine, history has left a lasting mark. Wandering through the streets and along the paths, randomly strolling through the vineyards and the hamlets that punctuate the valley, a multitude of churches, chapels, chateaux or cadoles offer the sight of centuries old stones to the delight of the curious and of the connaisseur. Huddled up at the foot of a green hillside, upon which once before stood a formidable castle, and marked by its turbulent history, the town of Bar-sur-Seine still reflects the prosperity which it enjoyed in the 16th and 17th centuries. The timbered houses of the grande rue, the superb half-timber maison renaissance or St Etienne church, an unusual mix of gothic and Renaissance styles, are an invitation to a spiritual journey. Extending to the farthest reaches of the Aube, picturesque villages spring up from the countryside and animate the journey which ends in the former summer residence of the bishops of Langres : Mussy-sur-Seine. Some of the richest and most original heritage of the department is collected here around the imposing collegiate church and the maze of winding roads at the heart of an old town with a delightfully rustic atmosphere.



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Le Val Moret 
 *** 42 rooms
 Bacchus Logis
 Mr and Mrs Marisy
 CD 443/ A5 motorway, exit 22
 10110 Magnant
 +33(0)3 25 29 85 12
www.le-val-moret.com





Champagne Bartnicki Père & Fils

A vine archway joins the two stone pillars of the gateway to this beautiful 17th century manor house, with its barn, fully restored tower dating back to 1690 and impressive vaulted wine cellar. The reception area is exceptional, and features the original framework, large fireplace, tapestries, stained-glass windows and a majestic staircase, which instil an ambiance that is almost medieval.

After completing studies in oenology and planting his first vines in 1989, Vincent, who is proud to bear the same name as the patron saint of winegrowers, now operates in three villages: Saint Usage, Verpillières-sur-Ource and Gyé-sur-Seine.

When he is not working amongst the vines, Vincent is a keen participant in high-energy sports. His favourite Champagne is the Grande Réserve, a delicate selection of the oldest vines. Vincent currently works with his wife, Virginie, the daughter of a winegrower, who brings her kindness and charm to the business.



Champagne Bartnicki Père & Fils
22 Grande Rue - 10250 GYE-SUR-SEINE
+33(0)3 25 38 24 53
champagne-bartnicki@wanadoo.fr
www.bartnicki-robin.com
From Monday to Friday: from 9 a.m. to 12 a.m. / from 2 p.m. to 6 p.m.
Saturday by RV. Free visits and tasting



Champagne Clérambault



Formed by winegrowers who favour traditional expertise, the Neuvville-Buxeuil co-operative was created in 1951. It now covers 165 hectares of hillside vineyards located in Buxeuil, Celles-sur-Ource, Courteron, Polisy, Gyé-sur-Seine, Les Riccys and Neuvville-sur-Seine. Its trademark? "A passion for excellence"! Its defining characteristic? The production of Champagne AOC red wine, also popular with the big Houses, a quality mark making proud the Cooperative members. Rosé de Saignée Champagne is also produced by the co-operative (a cuvée made by bleeding off juice during maceration before being made into red wine). During your tour, you will learn about the various stages in the production of Champagne, with the "sparkling" highlight of a tasting session, in the great hall decorated in pink and silver.

Champagne Clérambault
122 Grande Rue - 10250 NEUVILLE-SUR-SEINE
+33(0)3 25 38 38 60
champagne-clerambault@champagne-clerambault.com
www.champagne-clerambault.com
From Monday to Friday: from 8:30 a.m. to 12 a.m. / from 1:30 p.m. to 6 p.m.
Free visits and tasting
English



Champagne Cottet-Dubreuil

Alain Cottet is a former student of Beaune Winegrowing School and has occupied the position of vineyard manager of a co-operative for several years. His love for both his wife, Claudie, a descendant of a very old winegrowing family from the Côte des Bar, were his reasons for setting up in Champagne. Their daughter is following in their footsteps in order to take over the estate in the future.

She created the Clair de Siècle Vintage cuvée, a reflection of family harmony, and all the more so, given that their son, a goldsmith, designed the logo for the occasion. In addition to vine-growing and winemaking, Alain and Claudie are fervent defenders of the Aube territory and the image of Champagne. Lovers of nature, they take great care of their impressive estate and garden, and you can also take advantage of a small patio adorned with flowers to enjoy your tasting session to the full.



Champagne Cottet-Dubreuil
49 rue Grande Rue - 10250 COURTERON
+33(0)3 25 38 23 24
cottetdubreuil@wanadoo.fr - www.cottet-dubreuil.com
From Monday to Friday
Saturday and Sunday by RV. Visits and tasting: 3 €
English





Champagne Devaux - Domaine de Villeneuve

As soon as you step inside Manoir de Villeneuve, you enter a magical place. This 18th century manor house is home to Champagne Devaux, in an exceptional setting, with large grounds, a dovecote and greenhouse... A space devoted to leisurely daydreaming has been created on the banks of the Seine for enjoying an outdoor tasting session in harmony with the surrounding natural environment. All the right elements are in place for a pleasant stroll through the grounds. The dovecote and greenhouse, which have been converted into a showroom, will tell you more about Champagne making. The contemporary, elegant interior is every bit as beautiful as the exterior. Discover the showroom, where exceptional bottles and gift items are on display and the fruity and complex Champagne Devaux cuvées await you. You can sample these delights in the “professional” tasting room, on request. Finally, why not take a moment to relax in the “Salon du puits” where you can browse through several guides and publications, with a Champagne flute in your hand!

Champagne Devaux
 Domaine de Villeneuve - 10110 BAR-SUR-SEINE
 +33(0)3 25 38 63 85
 manoir@champagne-devaux.fr - www.champagne-devaux.com
 From Monday to Saturday: from 10 a.m. to 6 p.m.
 Closed on Saturday from October to mid-April. Free visits and tasting
 English



Champagne François-Brossolette

On the roof of this beautiful property, an old weather vane in the shape of a bottle sets the scene and gives the direction of the wind. Once inside, a pleasant reception area leads to the impressive vaulted cellars which house some charming antique furniture, the family's old winegrowing tools, and a number of awards. François Brossolette, who has worked in the wine business for more than 20 years, adores being outdoors. After marrying his wife, Sylvie François, the daughter of a winegrower, they combined their names to provide the current name of the business, and invested in some cutting-edge equipment.

“Wine making and blending are a magical combination and each year brings lots of nice surprises”, explains François, who is Grand Bouteiller of the Com-manderie du Saulte Bouchon.

Champagne François-Brossolette
 42, Grande Rue - 10110 POLISY
 +33(0)3 25 38 57 17
 francois-brossolette@wanadoo.fr
 From Monday to Friday
 Saturday by RV. Free visits and tasting
 English



From Celles-sur-Ource to Essoyes



A masterpiece of light and colours, the valley of the Ource, a favourite subject for artists, stretches out interwoven with rivers, forests and vineyards. Majestic landscapes, sublime views, tasty champagne...

A real paradise! Authentic vine-growing villages abound with unforgettable treasures of history and nature : the narrow streets of Landreville, the viewpoint from the Blu Plateau, the little roman bridge at Loches-sur-Ource... A bubble of happiness before offering yourself a glass of pleasure, at Celles-sur-Ource for instance, which numbers the highest proportion of growers-producers. They say that it is the chalky soil which gives the champagne they produce its particular finesse and bouquet... And you are invited to try it yourself!

Following the banks of the Ource up to Essoyes is to dream again, like Auguste Renoir, who was so fond of this, his wife's birthplace. He bought a house here, spent all his summers here for 25 years and asked to be laid to rest here, close by his artist's studio which is open to visits.

Discover the charm of our "Accueil & Champagne" hotels and restaurants



L'Auberge du Lac
 (22 km from Bar-sur-Seine)
 *** 21 rooms
 Nature and Silence Logis
 Mr and Mrs Gublin
 5 rue du 28 août 1944
 10140 Mesnil-Saint-Père
 +33(0)3 25 41 27 16
www.auberge-du-lac.fr



Essoyes



Renoir bronze bust at Essoyes cemetery





Champagne Chassenay d'Arce

Created in 1956 thanks to the combined talents of some fifty winegrowers, Chassenay d'Arce Champagne has continuously developed the quality of its blends and takes pride in now representing 140 members at the service of a grand reputation. With half a century of experience under its belt, a motivated and dynamic team provide a warm welcome in pleasant, recently renovated surroundings.

All the secrets of Champagne making will be revealed to you in the cellars, exhibitions, videos and enlightening commentaries, with this educational experience concluded by experiencing the magic of bubbles, tasting of a selection of Champagnes in their white and rosé colours!



Champagne Chassenay d'Arce
11 rue du Pressoir - 10110 VILLE-SUR-ARCE
+33(0)3 25 38 34 75
champagne@chassenay.com - www.chassenay.com
From Monday to Friday.
Closed on Monday from January to mid-April
From Monday to Saturday: from mid-March to end December
Free visits and tasting
English, German, Spanish



Champagne Charles Collin

In order to respect the founder's guiding principle: "the best of modernity to maintain the best of tradition", the entire Champagne winemaking process is carried out on-site, from harvesting of the grapes by hand to dispatch of the bottles to customers. Founded in 1952, this leading company, which was one of the foremost cooperatives, has 160 winegrowers and covers 390 hectares.

It was not until 1993, as an honour to the founder, that the decision to operate under the brand name of Charles Collin was made.

A tasting area and shop allow you to enter the world of Charles Collin and discover the various Champagne cuvées, in a convivial atmosphere.



Champagne Charles Collin
27 rue des pressoirs - 10360 FONTETTE
+33(0)3 25 38 32 27
info@champagne-charles-collin.com - www.champagne-charles-collin.com
From Monday to Saturday: from 8 a.m. to 12 a.m. / from 2 p.m. to 6 p.m.
Visits and tasting: from 5 € to 10 €
English, Spanish



Champagne Richard Cheurlin



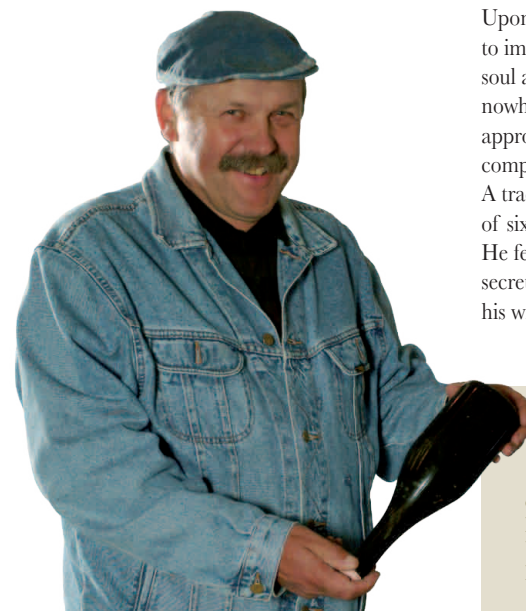
In this village, a large family of 5 generations of winegrowers has expanded throughout the village. Their specialities include maturing Champagne in oak barrels, a rosé obtained by fermentation on the skins and winemaking with plot selection.

A qualified oenologist, with qualifications in wine-growing oenology and international business under her belt, Lucie explains how, following in the footsteps of her father, she has a specific philosophy for each of her plots, whether it be organic or sustainable wine growing. Observing the vine in careful detail, testing essential oils, and opting for a preventive approach in order to maintain a balance in the yield and develop concentrated aromas, Lucy uses the best of each technique to prepare for the future.

Champagne Richard Cheurlin
16 rue des Huguenots
10110 CELLES-SUR-OURCE
+33(0)3 25 38 55 04
richard.cheurlin@orange.fr - www.champagne-cheurlin.com
From Monday to Friday. Saturday by RV.
Visits and tasting: 4 €
English, Spanish



Champagne Michel Furdyna



Upon seeing his smile and eyes glistening with mischief, it is easy to imagine the flavours of his range of Champagnes, with body, heart, soul and spirit. A winegrower through and through who is happier nowhere else than amongst the vines, Michel prefers a more eco-friendly approach and is both passionate and captivating. Numerous medals won in competitions bear witness to his commitment to winemaking for 25 years. A traditional Coquard wine press, authentic liquor production, the creation of six different cuvées... Here, everything is done on-site.

He feels a strong attachment to his village, of which he knows all the secrets, but above all he is a wine-maker, forming a charming trio with his wife and his nephew.

Champagne Michel Furdyna
13, rue du trot - 10110 CELLES-SUR-OURCE
+33(0)3 25 38 54 20
champagne.furdyna@wanadoo.fr - www.champagne-furdyna.com
From Monday to Saturday by RV
Visits and tasting: 5 €
English (by RV)



Champagne René Jolly



After passing through the 18th century impressive stone gateway in the great courtyard, you will discover the virtually 300-year old lime tree (1730), which majestically adorns this space inhabited by several birds. From the 18th century vaulted cellars to the modern pressing centre, unique in Champagne, this independent family domain surprises by its technical innovations created in this old surroundings, belonging to very old champagne wine-makers families. Here, the champagne disgorging is always realised by hand, without ice, for the entire production. If you meet Pierre-Eric, ask him about his invention: the Y Muselet. Tree legs cage, it saves up 41.30 % of wire and more than 90 % of energy.

Champagne René Jolly
10 rue de la Gare - 10110 LANDREVILLE
+33(0)3 25 38 50 91
office@jollychamp.com - www.jollychamp.com
From Monday to Saturday by RV
Free visits and tasting
English



Champagne Rémy Massin & Fils

In 1865, Louis Aristide Massin planted his first vines. In 2012, it is now the fifth generation and the family story continues, with a winning quartet continuing the tradition for excellence.

Cedric, the son, cultivates the vines, and his father, Sylvère, manages the cellar, creating future cuvées with great care. His wife, Carol, welcomes visitors and introduces them to the secrets of Champagne. Her sister, Florence, takes care of management. With its piano and paintings, the tasting lounge offers an ambiance that will make you feel right at home. The numerous medals which serve to reward their cuvées bear witness to the value and recognition of a region which is the first love of this passionate family.



Champagne Rémy Massin & Fils
34, Grande Rue - 10110 VILLE-SUR-ARCE
+33(0)3 25 38 74 09
carole@champagne-massin.com - www.champagne-massin.com
From Monday to Friday. Saturday by RV and Sunday morning by RV.
Technical visits and tasting (3 p.m.): 5 €
English, German



Champagne Richardot



At the entrance, cellars decorated with ancient winemakers' tools are home to ultra-modern installations. In the reception area, paintings, sculptures and a "César" style sculpture with bottle caps displayed on the vast bar, provide a highly contemporary ambiance. From this dominating position, the unobstructed view of the Ource Valley and wine region is fascinating. In 1986, after working as a contracted wine presser, Jean-Paul decided to set up his own business and develop his own range of Champagne. Very attentive to his vines, he keeps them under constant supervision to ensure they require as little treatment as possible, and is also passionate about water and the environment. A true "gentleman farmer", Jean-Paul, his wife Isabelle, and her sister Cécile, form a successful trio.

Champagne Richardot
38 rue René Quinton
10110 LOCHES-SUR-OURCE
+33(0)3 25 29 71 20
champagne.richardot@orange.fr - www.champagne-richardot.com
From Monday to Friday
Saturday and Sunday by RV. Free visits and tasting
English





Champagne Robert-Grandpierre

There is an attractive sign on this house decorated with flowers, located in a cul-de-sac at the end of which is a striking old washhouse. An authentic and energetic winegrower, Françoise has extensive knowledge of the family's long history and its involvement in the renewed success of the vineyard. A pleasant and comprehensive family winegrowing museum awaits you in the adjoining vaulted cellar.

To help you take the time to have a truly enjoyable experience, Françoise offers the chance to stay in one of her two gîtes. A stunning view of rolling hills stretches as far as the eye can see from the vineyard where she will be proud to share with you the care she brings to the pruning process. Tasting the pink Champagne with its appealing "onion skin" colour leaves an after-taste of raspberry or cherry on the palate, according to the years.



Champagne Robert-Grandpierre
1 rue de la Fontaine - 10110 VIVIERS-SUR-ARTAUT
+33(0)3 25 38 53 26
champagne.robertgrandpierre@wanadoo.fr
www.robert-grandpierre.com
From Monday to Friday: from 10 a.m. to 12 a.m. /
from 1:30 p.m. to 5:30 p.m. Saturday by RV. Visits and tasting: 5 €
English



Champagne Cristian Senez



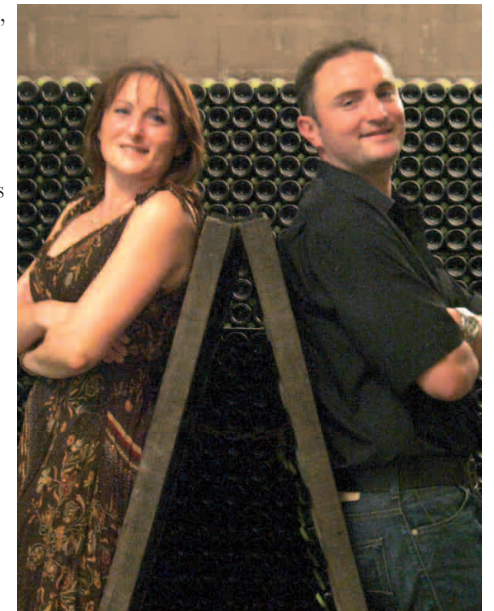
Walking through the beautiful stone-built estate of Frédéric and Angélique, you will notice a metal sculpture representing a young Bacchus enthroned on a barrel, surrounded by clusters of grapes and vine branches. Tasting and reception take place in two large rooms. One is more intimate and warm, inviting you to take a seat around a long table made from solid wood. In addition to awards and tasteful decoration, there are numerous display cabinets showing all manner of specialities. The other, larger room is for groups, and is also very traditional, with arches, half-moon windows and "barrel" tables. In addition to managing the business, Angélique also organises "open days" with the presentation of local crafts.

Champagne Cristian Senez
6 Grande Rue - 10360 FONTETTE
+33(0)3 25 29 60 62
contact@champagne-senez.com - www.champagne-senez.com
From Monday to Saturday. Free visits and tasting
English, German



Champagne Veuve Doussot

Descendant of a very old winegrowing family at Noé-les-Mallets since 1746, Georges Joly founded the company as we know it today in 1973, and devoted it to Ernestine Doussot, a key member of the family. It is now Stéphane, the "Grand Argentier" of the Commanderie du Saulte Bouchon (co-founded by her father Guy) who manages the winemaking and sale of Veuve Doussot Champagnes at this sustainable and innovative family-run business. Tourist activities are taken care of by Sylvie, Stéphane's sister, who is qualified in hospitality and catering. Tasting days, an introduction to grape harvesting, wine cellar tours and walks, feature on the calendar of this company which wants nothing more than to share the secrets of the King of Wines with you...



Champagne Veuve Doussot
1 rue de Chatet - 10360 NOE-LES-MALLETS
+33(0)3 25 29 60 61
champagne.veuve.doussot@wanadoo.fr - www.champagneveuedoussot.com
From Monday to Friday. Saturday morning by RV
Visits and tasting: 5 €
English, Netherlands (by RV)



Champagne Marcel Vézien



The 4th generation in the Vézien family and the Grand Master of the Commanderie of Saulte Bouchon Champenois, Jean-Pierre continues the family tradition that is over a century old. With true passion and utmost respect, he continues to cultivate a distinct "house flavour", proud of his cuvée in tribute to his great grandfather, which reveals aromas of grilled almonds and honey. Very active in the organisation of vineyard tours and wine festivals, he considers Champagne making to be an art. A beautiful quotation from Paul Verlaine is quite fitting for him in its description of Champagne: "the golden wine which lives in fine crystal". Painting, poetry, and an aesthetic spirit, prompt a desire to combine all the pleasurable senses. He also admits he is passionate about flowers, as can be seen in the ambiance of the reception area. His wife Marie-José brings a touch of charm to the business.

Champagne Marcel Vézien
68 Grande Rue - 10110 CELLES-SUR-OURCE
+33(0)3 25 38 50 22
marcelvezien@champagne-vezien.com - www.champagne-vezien.com
From Monday to Friday. Saturday by RV
Visits and tasting: 4 € (includes a souvenir champagne flute)
English, German, Italian

From Bligny to Clairvaux



It is perhaps here that the murmur of history cradles the champenois vineyard most authentically. Here that everything began, under the creative and constructive auspices of St Bernard and his cistercian monks.

Here in this rolling countryside that the first vine shoots from Hungary found asylum in the soil before offering their precious heritage, some centuries later, in the divine nectar that is champagne. Here a spiritual breeze raises the heart and soul : firstly in the church of Champignol-lez-Mondeville (18th century) which houses a strange collection of confraternity batons, but it is above all at Clairvaux that the calm is the most penetrating and that the cistercian faith inhabiting the abbey built by St Bernard from 1115, is so imposing. A masterpiece of monastic architecture with characteristic sobriety, it was transformed into a prison in the 19th century. The lay brothers' building and its cellar and dormitory survive to this day. A detour through Bayel, a crystal-works town, gives you the chance to admire the art of glass blowing performed as in times gone by, with masters of this art creating shining jewels in a breath and a sleight of hand.

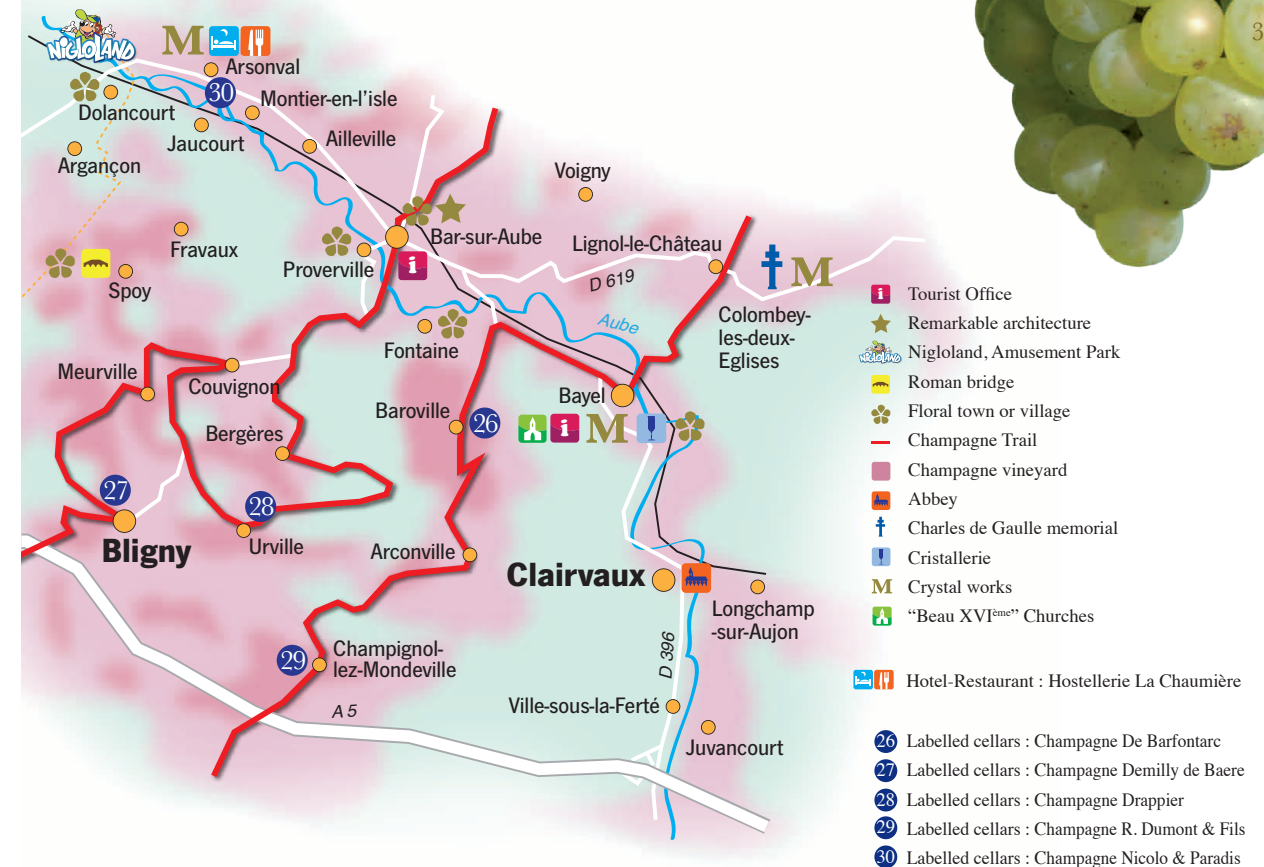
Discover the charm of our “Accueil & Champagne” hotels and restaurants



Hostellerie La Chaumière 

*** 12 rooms
 Bacchus Logis
 Mr and Mrs Guillerand
 81 route Nationale
 10200 Arsonval
 +33(0)3 25 27 91 02
www.hostellerie-la-chaumiere.com

12th century Cistercian Abbey of Clairvaux





The grape harvests



Champagne De Barfontarc

It's now the turn of Olivier Martin to run this successful cooperative boasting cutting-edge facilities, formerly headed by his father for thirty five years. BARFONTARC: BAR for Baroville, FONT for Fontaine and ARC for Arconville, three neighbouring villages, overlooked by hillsides covered in vines. At Baroville, there are fifty winegrowers who contribute their best to the co-operative. For Olivier, whose first grape harvest took place in 1991, pruning is the key. The vigour, fertility and ripeness of the vines are the product of his precision and intelligence. In addition to a contemporary reception area, the cooperative is very proud of its beautiful reception hall, boasting large bay windows which overlook the village and vineyards and whose arches recreate the ambiance of traditional wine cellars.

Champagne De Barfontarc
 18, rue de Bar-sur-Aube - 10200 BAROVILLE
 +33(0)3 25 27 07 09
 champagne@barfontarc.com - www.champagne-barfontarc.com
 From Monday to Friday. Saturday by RV
 Closed on Saturday from January to March. Visits and tasting: 6 €
 English, Spanish



Champagne Demilly de Baere



Gérard and Françoise welcome you to their beautiful U-shaped manor house. A winemaker and descendant of a family which settled in Bligny in 1624, Gérard will take you to the tasting cellar, built in the style of Saint Bernard of Clairvaux, on the ruins of the ancient fortified castle. A lover of stone construction, he has restored the vaults supported by simple yet strong "half laurel leaf" pillars typical of Cistercian architecture. The estate stretches to the banks of the Landion, a large stream which passes through Bligny. Ever since he was a young boy, Gérard had a keen interest in the vineyards and dreamt of becoming a real winemaker someday. In 1978, he bought a vineyard with his wife, and set out to turn his dream into reality, with respect for wine and natural methods to preserve the most flavours possible. Vincent, their son, also brings his oenologist expertise to this family organization.

Champagne Demilly de Baere
 Domaine de la Verrerie - 1 rue du Château - 10200 BLIGNY
 +33(0)3 25 27 44 81
 champagne-demilly@wanadoo.fr - www.champagnedemillydebaere.com
 From Monday to Friday. Saturday by RV
 Visits and tasting: 6 €
 English, German



Champagne Drappier

In a lounge adorned with impressive wood features, stands the 30-litre Melchizedec, the largest Champagne bottle in the world. The wine cellars in the basement were built in 1152 by the Cistercian monks of Clairvaux. Unique cuvées are gently matured and the company's giant bottles are stored there (Balthazar, Nebuchadnezzar, Solomon...). The Drappier family have been cultivating their vineyard for two centuries. The current owner, Michel, has managed the winemaking process skilfully since 1979 with André who has experience of 60 grape harvests.



Famous throughout the world, Drappier Champagnes have been favourites of figures as prestigious as General de Gaulle, Luciano Pavarotti and Philippe Starck.

Champagne Drappier
Rue des Vignes - 10200 URVILLE
+33(0)3 25 27 40 15
info@champagne-drappier.com
www.champagne-drappier.com
From Monday to Saturday
Visits and tasting: 5 €
English, German, Spanish



Champagne Nicolo & Paradis



Lovers of stonework, Champagne and tradition, David and Agnès have set themselves a new challenge: to open their world up to you. To this end, they invested in an impressive town house, built by General Vouillemont (a general of Napoleon) in 1802 then subsequently inhabited by the Bishops of Langres. David and Agnès renovated the property themselves to turn it into a meeting place devoted to the discovery and tasting of Champagne. They retrace its creation in a dedicated room then lead you to the tasting room in the former kitchens, where you can enjoy the cosy ambiance, whilst relaxing on one of the red sofas beside the traditional fireplace. There will soon be the chance to extend your stay, once the current renovation of the bedrooms is complete...

Champagne Nicolo & Paradis
6 rue du Désert - 10200 ARSONVAL
+33(0)3 25 27 30 57
champagne.nicolo@orange.fr
From Monday to Friday. Saturday and Monday by RV
Free visits and tasting
English



Champagne R. Dumont & Fils

Not far from the Cistercian Abbey of Clairvaux and the Cristallerie Royale de Champagne, the Dumont family have been cultivating the best of tradition for more than two centuries.

In 1985, a modern winery was installed, equipped with high-performance equipment which meets modern requirements.

"We made the very best choices in order to carry out work of the highest quality". In the pleasantly decorated tasting room, a pyramid of Champagne bottles sets the scene.

With a company philosophy which favours quality, careful handling of each stage of production is the key to success, in addition to intellectual rigour and aesthetic and sensual expectations.

But above all, it is the astonishing human commitment of all concerned which fills the Dumonts with enthusiasm and pride to share their passion.



Champagne R. Dumont & Fils
Rue de Champagne
10200 CHAMPIGNOL-LEZ-MONDEVILLE
+33(0)3 25 27 45 95
rdumontetfils@wanadoo.fr - www.champagnedumont.fr
From Monday to Friday. Saturday by RV. Visits and tasting: 5 €
English, Portuguese, Spanish, Italian



From Bar-sur-Aube to Colombé-le-Sec



At Bar-sur-Aube, at the foot of St-Germain hill, time has stood still since those glorious years of the great Champagne Fairs. Celebrated Europewide throughout the period of the Middle Ages which shaped the face of the town, they resurface every year at the annual local medieval fair. Narrow little streets, finely sculptured half-timber houses or opulent stone houses, St Pierre church, ancient castle remains, St-Jean chapel... The golden years of the Middle Ages are everywhere apparent! The souvenir of Gaston Cheq can also be found here. He led the winegrowers' revolt in 1911 when the Aube lost its official right to the Champagne appellation, a situation that lasted until 1927. Colombé-le-Sec is a floral village which similarly pays homage to the prosperous 12th century. If the most beautiful illustration of this heritage can be found in the octagonal wash-house, other places are as worthy of a visit such as St Martin's church (although it was rebuilt in the 16th century) and the Cellier aux Moines (monks' cellar), no doubt the best preserved outbuilding of Clairvaux abbey, and which contains some remarkable period cellars.

Discover the charm of our "Accueil & Champagne" hotels and restaurants



Moulin du Landion

*** 16 rooms
Messrs and Mrses Aubertin-Heckmann
5 rue Saint-Léger - 10200 Dolancourt
+33(0)3 25 27 92 17
www.mouлиндulandion.com



Bar-sur-Aube





Champagne Boulachin Chaput



The first traces of a family of winegrowers by the name of Boulachin date back to the year 1799, to Joseph Boulachin. Today, the business remains in the Boulachin family, with Geoffrey and his brother Emmanuel having joined their parents, ready to take over in the future. With utmost respect for nature, they seek to promote sustainable wine growing and wine tourism, in harmony with the surrounding environment. Geoffrey works on developing the brand through the reception and the knowledge of food and Champagne pairings, while Emmanuel takes care of the vines' exploitation, which you will discover during your tour, ending with a glass in your hand in the tasting room featuring exposed stonework and beautiful wrought iron railings.

Champagne Boulachin Chaput
21 rue Michelot - 10200 ARRENTIERES
+33(0)3 25 27 27 13
boulachin.chaput@wanadoo.fr - www.champagneboulachinchaput.com
From Monday to Saturday. Free visits and tasting
English, Italian (by RV)



Champagne Charles Clément



In the reception area of this cooperative, founded by Gilbert Boulachin in 1956 along with 22 winegrowers, his daughter Isabelle presents the nine cuvées along with numerous gift packs showcasing all the company's specialities on offer. Today the estate has a small team of people who are very proud of their brand new laboratory, designed for the quality approval process.

In 1960 this winegrowers' syndicate was a grouping of 5 villages and their commercial brand was Le Cercle d'Or. It was in 1980 that the name of one of the co-founders, "Charles Clément", was chosen in a discreet tribute to the famous neighbour from Colombey-Les-Deux-Églises. The Sales Manager is a mine of knowledge about the company's history and, assisted by her new director, oenologist George Rognon, offers some fascinating anecdotes as she conducts visits.

Champagne Charles Clément
33 rue St Antoine - 10200 COLOMBE-LE-SEC
+33(0)3 25 92 50 71
champagne-charles.clement@fr.oleane.com - www.champagne-charles-clement.fr
From Monday to Saturday: from 8:30 a.m. to 12 a.m. / from 1:30 p.m. to 6 p.m.
From Tuesday to Saturday: 3:30 p.m.
Friday and Saturday: 10 a.m. Free visits and tasting



Champagne Christophe

The secrets of expertise and a constant concern for quality have been passed down through three generations. Situated in the heart of the Côte des Bar, Colombé-le-Sec is a pretty, traditional winegrowing village, rewarded with a label of "4 flowers". Born in this charming town, it is also here that Christophe, the current manager, operates all his vineyards, developing a diverse range of cuvées which have earned several awards. A passionate winemaker, he is active in the pursuit of recognition for his trade, for his heavenly beverage and the champenois vineyard. But above all, Christophe places great emphasis on offering a warm and friendly welcome. After a tour of the estate and the wine cellar, a tasting session with Champagne flute in hand is sure to get rid of any traces of dreariness and bring some colour to your life! In the image of Christophe and his Champagne.

Champagne Christophe
16 rue St Antoine - 10200 COLOMBE-LE-SEC
+33(0)3 25 27 18 38
champagne-christophe@wanadoo.fr - www.champagne-christophe.com
From Monday to Friday: from 9 a.m. to 12 a.m. / from 2 p.m. to 18 p.m.
Saturday by RV
Free visits and tasting



Plateau of Blu



Champagne Robert Cudel & Fils

A beautiful exterior decorated with flowers precedes the discovery of a reception area with impressive carved vats. With large windows, exposed beams, a traditional fireplace and a stylish bar, the tasting room has a welcoming atmosphere.

A tour will provide fun and laughter, as illustrated by the company slogan: «friendly owners, extraordinary Champagnes...

you're sure to return». And there's no doubt at all that Nathalie, who has recently joined the team, knows how to create this atmosphere, having inherited her mother's friendly personality and her father's sense of humour! To find the estate, the comical advice of Philippe is spot on: "Hillsides, vineyards, a valley, a village... That's where you can find us".



Champagne Robert Cudel & Fils
6 rue du Moulin
10200 COLOMBÉ-LA-FOSSE
+33(0)3 25 27 24 51
contact@champagne-cudel.fr
www.champagne-cudel.fr
From Monday to Saturday
Sunday morning by RV. Free visits and tasting
English

40



Champagne Monial

Situated just 15 km from the Abbey of Clairvaux and separate from the village, the Monial estate invites you to discover its Champagne and history dating back to the 12th century, where you will find the remains of the former pressing centre used by Cistercian monks.

The majestic stained-glass window of the chapel is also sure to catch your eye. As you tour the estate, you will discover how the family, which has owned this estate for four generations, continues to use the same expertise and traditions, combined with a touch of modernity, particularly in the vat room. The highlight of the tour is always the 600 m² wine cellar, the only one of its kind in the Champagne region, listed as a historical monument. The two oculi (openings in the top of the vaults) bear witness to the ancestral methods used by the monks. Pressing was carried out on the ground floor and the must was poured directly into the cellars via these openings.



Champagne Monial
Ferme du Cellier - 10200 COLOMBE-LE-SEC
+33(0)3 25 27 02 04
calon.emmanuel@wanadoo.fr - www.monial.net
From Monday to Sunday
April, May, June: from 2 p.m. to 6 p.m.
July and August: from 9 a.m. to 6 p.m.
September and October: from 2 p.m. to 6 p.m.
From November to March: by RV. Free visits and tasting
English



Saint-Maclou church, Bar-sur-Aube

41

Nogentais

The promised land for dreamers and romantics, the Nogentais region invites the visitor to a gentle immersion into a universe of legends, accompanied by imagination and mystical places. In the peaceful valleys of the Aube and the Seine, the green countryside is sublime, water, elm trees, gardens, shaded river-banks. As the authentic countryside landscapes pass by, the local heritage is revealed in the “old stone” buildings which stand as they have done for so many illustrious artists. At Villenauxe-la-Grande there is a Champagne vineyard to discover. At Nogent-sur-Seine, you can take in the atmosphere along the banks of the river or in front of the beautiful bourgeois residences which inspired Gustave Flaubert’s “L’Education sentimentale”; walk in the footsteps of Paul Dubois and Camille Claudel ; relive the story of Alfred Boucher, renowned sculptor trained by Marius Ramus. At la Motte-Tilly, the unmissable chateau encapsulates all the pomp of the 18th century. At Ferreux Quincey, you fall for the charms of Paraclet Abbey, a former monastery founded in the 12th century, which still resonates to the forbidden love of Abelard and Heloise. In the museums, the churches, the botanic garden, everywhere is an undisturbed calm.



Château de la Motte-Tilly





Champagne François Oudard



An energetic and passionate woman, Chantal adores playing the hostess and socialising. She will lead you through a labyrinth of cellars decorated with interesting frescos, one of which displays the outline of Brother Jean Oudard whose superior, Dom Pérignon, was the inventor of Champagne. Favouring the simple and good things in life, the Oudard family will treat you to a delicious meal in their restaurant “Le Flaubert”. The famous Flaubert spent his holidays in the Nogentais. To complete this chapter of prestige, a Dussolier grand-daughter whose maiden name was Oudard, married Hervé Bazin... But the highlight of a visit is always the distillery, with its shining brass boilers and stills, used for the Fine de Champagne and the Marc de Champagne.

Champagne François Oudard
20, avenue de la Gare
10370 VILLENAUXE-LA-GRANDE
+33(0)3 25 21 39 37
champagneoudardfrancois@orange.fr
From Monday to Saturday - Saturday by RV and Sunday morning by RV
Visits and tasting: 3,50 €
English

Charter “Accueil & Champagne”

A warm welcome from our partners

The Champagne Trail stretches over 220km through the Côte des Bar, Villenauxe-la-Grande and Montgueux.

All the wineries, accommodation and restaurants listed in this brochure benefit from the “Accueil & Champagne” label awarded to establishments which meet strict quality criteria and high-end requirements outlined in a quality charter.

Its aim is to propose a range of complementary hotels, wineries and restaurants, to ensure your experience of the Champagne Trail is as pleasant and comfortable as possible.

The organisation selects partners whose level of service is complemented by a commitment to the Champagne region and wine region, and offers support, advice, documentation and the promotion of the establishments in question.

“Accueil & Champagne” partners will welcome you with open arms and share their knowledge and love for the vineyards, to provide you with a unique experience and unforgettable memories.

Thanks to them, you will depart knowing all there is to know about the Aube region, its Champagne and its heritage!



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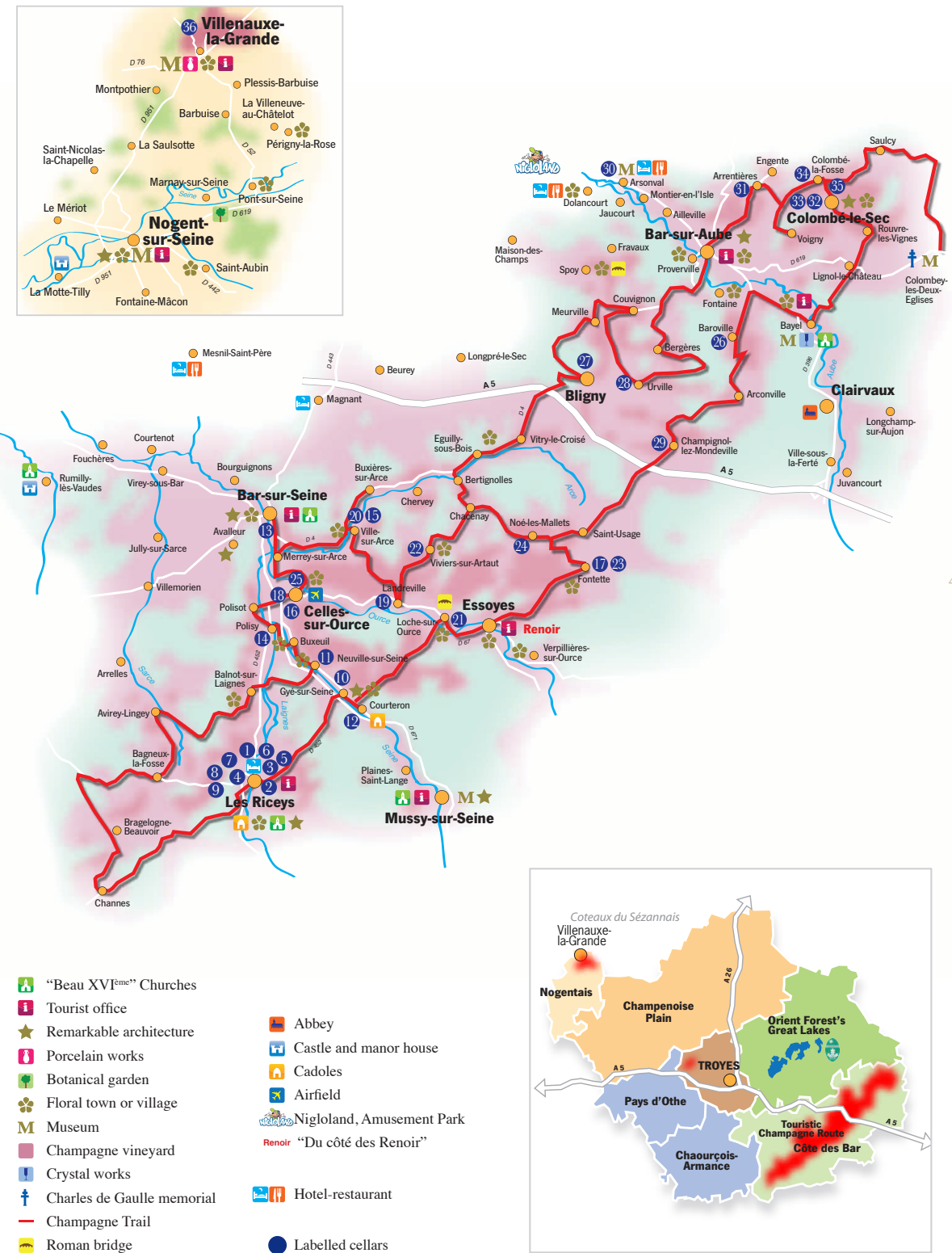
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