

THE
CHAMPAGNE
TOURIST
ROUTE



STAINLESS
STEEL VAT

PLEASURE OF
CELEBRATING

BOTTLES

DETECT THE FLA-
VOURS

WINE & FOOD
PAIRINGS

PASTING

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. EDITORIAL .

Aube, land of sparkling sensations

In the south of Champagne, Aube is an excellent contributor to the quality and international prestige of the wines of Champagne.

Aube is one of the great champagne production territories with the Côte des Bar and its 63 villages boasting the Champagne appellation. Its vineyard covers nearly 8,000 hectares (20,000 acres), representing one quarter of the champagne vineyard. Accordingly, one quarter of the 300 million bottles sold every year around the world is produced in Aube.

The southern sector of this renowned vineyard grows Pinot Noir grapes, highly prized by the grand Champagne wineries. Aube alone is an invitation to enjoy multiple sensory and cultural journeys. The Champagne Tourist Route invites you to succumb to many temptations over more than 220 kilometres. Here, the landscape enraptures the eyes, the aromas exalt the soul, the sun cradles the neighbouring hillsides and the grapes full of life stimulate the sheer pleasure of the palate. A land of sharing, Aube presents its 39 partner cellars labelled Vignobles & Découvertes [Vineyards & Discovery], along a series of lush landscapes 1-1/2 hours from Paris. The "Coteaux, Maisons et Caves de Champagne" ["Hillsides, Homes and

Cellars of Champagne"] are registered on the UNESCO world heritage list in the "cultural landscapes" category.

Choose all year long your itineraries and festive occasions to meet master winegrowers with ancestral know-how, who invite you to penetrate the secret of the bubbles.





. HISTORY .

Champagne, unique, exceptional land

A unique wine, champagne is a tale of passionate men and women, determined to defend their inimitable drink.

The champagne vineyards appeared as early as the 1st century of our era, resolutely worked and shaped by the hand of man.

Aube is the ideal terroir to fully develop the potential of Pinot Noir grapes, planted by the Romans. The growing of this great varietal is profoundly related to the history of the influential Cistercian Abbey of Clairvaux, founded in 1115 by the young Bernard de Fontaine, Abbot of Clairvaux. Each village jealously kept its variety, creating over the transformations a large family. Nearly 80% of the Côte des Bar vineyard is planted in Pinot Noir.

A natural phenomenon observed from the beginning, effervescence remained too variable over the centuries. At the beginning of the 17th century the winegrowers started to try and understand why. In order to better preserve and transport their wines, the Champagne winegrowers preferred barrels. The effervescence trapped in the bottles then appeared in the glasses.

It took the talent of passionate and persuaded men to control this sublime effervescence. At the beginning of the 20th century, champagne already had the force of a myth that its winegrowers decided to protect. But Aube, an ancestral land of vineyards, was for a while considered a trivial player. The Aube winegrowers revolted against an administration that refused them the Champagne appellation. The law of 22 July 1927 officially granted them the precious champagne Appellation d'Origine Contrôlée (AOC) [Label of Guaranteed Origin].



Celles-sur-Ource - Buxeuil



Vineyard in the spring

CHAMPAGNE DOMAINE LA BORDERIE

BAR - SUR - SEINE

RECENTLY CREATED, THE ESTATE IS THE EXPRESSION OF SEVERAL TALENTS JOINED TOGETHER IN THE SAME STATE-OF-THE-ART FERMENTATION ROOM TO GIVE BIRTH TO A SYMPHONY OF EFFERVESCENT WINES PLAYED BY MANY HANDS.

A very contemporary and airy building built on the side of a Kimmeridgian hillside, well ordered wine vats of different sizes in order to make the most of a large diversity of parcels: the Domaine la Borderie, a creation meticulously orchestrated by the Normand family, is a home with a human dimension. The sense of welcome initiated many years ago in the

“HAUTE VALEUR ENVIRONNEMENTALE ET VITICULTURE DURABLE [HIGH ENVIRONMENTAL VALUE AND SUSTAINABLE WINE-GROWING] CERTIFICATION IN CHAMPAGNE.”

large cottages - La Beuillotte et la Halte Saint-Bernard - located in the immediate vicinity, is only equalled here by the art of growing vines with love practised for many years by Odile and Jean-Louis, the parents, supported by their children, Marie and Simon. Together, they comprise a cheerful partition, and already count three nice cuvées on top of everything.

COMMENTS: *Workshops around still wines, wine & food pairings, hikes and accommodations in two Gites de France cottages labelled Vignobles & Découvertes [Vineyards & Discoveries].*



ADDRESS

Champagne Domaine
la Borderie
Chemin de la ferme de la folie
10110 BAR-SUR-SEINE

HOURS

everyday by appointment

PRICE

Visit and tasting: €10

WINES OFFERED

Champagne
Coteaux-Champenois

+33 (0)9 67 45 17 73

WWW.CHAMPAGNE-DOMAINE-LA-BORDERIE.FR

CONTACT@CHAMPAGNELABORDERIE.FR

LANGUAGES SPOKEN

 English

 Spanish



CHAMPAGNE DEVAUX

BAR - SUR - SEINE

IN BAR-SUR-SEINE, THE MANOR AND ITS 17TH CENTURY DOVECOTE ATTRACT THE VISITOR'S EYE. IMMERSED IN A WORLD OF CHARM AND PLEASURE OF THE PALATE.

As soon as you arrive, the Manor's glass doors invite you to take the plunge. Just like its champagne, the place is authentic and current. From the park to the manor to the greenhouse, everything has been arranged to offer an educational discovery of the world of champagne. To leave room for the magic of your

“CUVÉE D DE DEVAUX. THIS IS A DRY, NON VINTAGE CHAMPAGNE, THE BASIC EXPRESSION OF CHAMPAGNE. THIS MAGNUM IS INCREDIBLY REFINED, A DELICATE WINE, ELEGANT EVEN, SLENDER, HARMONIOUS AND BEAUTIFUL LIKE A TOP-MODEL ON A CATWALK!”

senses, Devaux champagnes are discovered during surprising workshops-tastings. Like a signature, the different ranges have their own identity, like the Collection D whose bottles are recognisable thanks to this calligraphed "D". Each champagne is unique, produced with precision, whether it be in an ultra-modern fermentation room or in a traditional cash cellar.

COMMENTS: *The "influence of colour" workshop to taste Devaux champagne in an original and intuitive manner.*



ADDRESS

Champagne Devaux
Le Manoir
Hameau de Villeneuve
10110 BAR-SUR-SEINE

HOURS

mid April to end of September:
Monday to Saturday, 10 am
to 6 pm
october to mid April:
Monday to Friday 10 am to
6 pm

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne
Rosé des Riceys
Coteaux-champenois

+33 (0)3 25 38 63 85

WWW.CHAMPAGNE-DEVAUX.FR

MANOIR@CHAMPAGNE-DEVAUX.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE CHASSENAY D'ARCE

VILLE-SUR-ARCE

HIGH-TECH FACILITIES AND AUTHENTIC CELLARS WHERE ONE CAN APPRECIATE THE COMPLEXITY OF CHAMPAGNE: EVERYTHING IS BROUGHT TOGETHER IN THIS WINE ESTATE TO SHARE KNOWLEDGE AND EXPERIENCE BEAUTIFUL SENSATIONS.

A stylish castle in the village of Chacenary has lent its name to the Chassenay d'Arce cooperative, which reins over a gentle, meandering valley with the aim of producing wines full of nobility. But there is absolutely

“AN ESTATE OF WINEGROWERS”: THE SIGNATURE OF CHASSENAY D'ARCE IS NOW ANCHORED IN EVERYONE'S MIND,

nothing feudal about the approach, the attitude or the setting. Created in 1956 through the determination of a few landowners with robust accents who were anxious to support each other to overcome tough times, this wine estate radiates authenticity and lets nature fully express itself in the glass of champagne. The respect for the values embodied by the pioneers continues through the new generations. 130 families are united by a common destiny to share the same ambition, that of quality.

COMMENTS: *A "Secrets of winegrowers" visit area, from the vine to champagne.*



ADDRESS

Champagne Chassenay d'Arce
11, rue du Pressoir
10110 VILLE-SUR-ARCE

HOURS

Open from Monday to Friday
from 9:00 am to 12 am and
from 2 pm to 5:30 pm

Saturdays (mid-March to end
of December) 10 am to noon
and 2 pm to 6 pm

3 guided visit departures every
Saturday: 10 am – 2 pm – 4 pm

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne

+ 33 (0)3 25 38 34 75

WWW.CHASSENAY.COM

CHAMPAGNE@CHASSENAY.COM

LANGUAGES SPOKEN



English



German



Spanish



CHAMPAGNE
RÉMY MASSIN
& FILS

VILLE-SUR-ARCE

IN THE MASSIN FAMILY, CHAMPAGNE IS A PASSION THAT HAS BEEN PASSED DOWN FOR FIVE GENERATIONS.

In the fermentation room, Sylvère and his son Cédric take meticulous care of their blends. In her cheery living room, Carole welcomes visitors "like at home" in a relaxed ambience. What a pleasure to pass a moment in one of the comfortable armchairs around sparkling discussions! The visit can continue with a walk in

“THE ESTATE'S HOSTESS, CAROLE, PAINTS AND DECORATES HER BOTTLES BY HAND TO COMBINE CHAMPAGNE AND EVENTS.”

the vineyards; from the top of the Ville-sur-Arce hillsides, the Massin family shares its know-how and deciphers the viticultural landscape, which stretches as far as the eye can see. Through the seasons, buds, stripped vine stocks or red vine leaves deliver their secrets. Concerned about its ecosystem, this estate cultivate all of its vineyards without any herbicide and has obtained from the Ministry of Agriculture the High Environmental Value certification.

COMMENTS: *Cheery picnic in the villages, combining food and champagnes.*



ADDRESS

Champagne Rémy Massin & Fils
34, Grande Rue
10110 VILLE-SUR-ARCE

HOURS

Monday to Saturday 9 am to 6 pm
guided visit at 3 pm

PRICE

Visit and tasting: €5

WINES OFFERED

Champagne

+33 (0)3 25 38 74 09

WWW.CHAMPAGNE-MASSIN.COM

CONTACT@CHAMPAGNE-MASSIN.COM

LANGUAGES SPOKEN

 English

 German



CHAMPAGNE RENÉ JOLLY LANDREVILLE

BETWEEN MODERNITY AND TRADITION, PIERRE-ERIC JOLLY SHAPES THE SETTING IN HIS IMAGE.

To enter the estate, first you have to cross through the 18th century entry porch. Pierre-Eric has chosen quality by producing a limited number of bottles. During the harvest, the best grapes are picked by hand and crushed using a Coquard titled-plate wine press, the only such facility in the Côte des Bar. Several times a year, visitors can attend the disgorging step,

“AN 18TH CENTURY ENTRY PORCH AND CELLARS FOR A CHAMPAGNE ANCHORED IN THE SPIRIT OF THE TIMES.”

which is still done entirely by hand in midair; the gesture is precise with a keen eye. While keeping this traditional family know-how, Pierre-Eric has continuously sought out innovation in order to offer quality champagnes, definitely oriented towards the future.

COMMENTS: *Attend a manual disgorging, contact the estate to know the dates.*

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ADDRESS

Champagne René Jolly
10, rue de la Gare
10110 LANDREVILLE

HOURS

Monday to Friday 9 am to 5 pm,
Saturday 10 am to 4 pm

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne

+33 (0)3 25 38 50 91

WWW.JOLLYCHAMP.COM

CONTACT@JOLLYCHAMP.COM

LANGUAGES SPOKEN

 English



CHAMPAGNE
DEMILLY DE
BAERE
BLIGNY

BORDERED BY THE LANDION RIVER, THE DEMILLY DE BAERE FAMILY'S U-SHAPED PROPERTY IMPOSES ITS PRESENCE CRADLED IN HISTORY.

The Demilly de Baere family residence of character is built on the ruins of the old fortified castle of Jean Baron de Bligny, Gérard and Françoise, who love stone, rebuilt the arches in the Cistercian architectural tradition faithful to the spirit of Bernard de Clairvaux, who founded his abbey 900 years ago, not far from here. A colourful character who loves jokes,

“CHAMPAGNES PRODUCED ACCORDING TO NATURAL METHODS TO PRESERVE A LARGE RANGE OF AROMAS.”

Gérard achieved his childhood dream here: become a winegrower. In 1978 he created his brand and since has developed his business and his passion, in a way that respects the vineyards and the authenticity of the product. Their son, Vincent, reinforced the family team after having cut his teeth as an oenologist around the world in French, Californian and Australian vineyards.

COMMENTS: *A reception and tasting room with a chic and refined ambience.*



ADDRESS

Champagne Demilly De Baere
Domaine de la Verrerie
rue du Château
10200 BLIGNY

HOURS

Monday to Saturday except
Thursday, 2 pm to 6 pm

PRICE

Visit and tasting: €5

WINES OFFERED

Champagne

+33 (0)3 25 27 44 81

WWW.CHAMPAGNEDEMILLYDEBAERE.COM
CHAMPAGNE-DEMILLY@WANADOO.FR

LANGUAGES SPOKEN



English



German



CHAMPAGNE DRAPPIER URVILLE

IN THE 12TH CENTURY CISTERCIANS CELLARS OF MAISON DRAPPIER, THE PASSION FOR CHAMPAGNE IS PASSED DOWN FROM FATHER TO SON.

By diving into the world of Drappier champagne, one revisits the entire history of the Côte des Bar. Michel Drappier keeps his audience in suspense for hours. A fervent defender of his terroir, this son of a winegrower cultivates his heritage by adapting to current tastes the forgotten varietals of Champagne

“CONCERNED ABOUT PROTECTING THE ENVIRONMENT, PART OF THE ESTATE IS IN THE PROCESS OF BEING CONVERTED TO ORGANIC FARMING.”

grapes. Alongside the traditional pinot noir and chardonnay grapes, arbanne, petit meslier, fromenteau and even blanc vrai regain their letters of nobility. Another singularity, Champagne Drappier practises the delicate art of large bottles. Well beyond the magnum and jeroboam, reumage and disgorging are done in outsize bottles: the Primat and the Melchizedec.

COMMENTS: *Magnum = 2 bottles,
Jeroboam = 4 bottles, Primat =
36 bottles, Melchizedec = 40
bottles.*



ADDRESS

Champagne Drappier
Rue des Vignes
10200 URVILLE

HOURS

Monday to Saturday 8 am to
noon and 2 pm to 6 pm

PRICE

Visit and tasting: €8

WINES OFFERED

Champagne

+33 (0)3 25 27 40 15

WWW.CHAMPAGNE-DRAPPIER.COM

INFO@CHAMPAGNE-DRAPPIER.COM

LANGUAGES SPOKEN



English



German



Spanish



CHAMPAGNE NICOLO ET PARADIS ARSONVAL

A NAPOLEON BUILDING FOR A SPARKLING RECEPTION.

Not far from the Orient Forest lakes, the Nicolo Paradis family is settled in a manor loaded with history. Constructed in the 19th century by General Vouillemont, one of Napoleon's generals and Baron of the Empire, the estate then passed into the hands of the Bishop

“CHAMPAGNE NICOLO ET PARADIS IS IDEALLY LOCATED BETWEEN LAKES, FORESTS AND VINEYARDS.”

of Langres. Today David and Agnès have totally renovated it in order to receive their guests who are eager to learn more about producing champagne. Children are also welcome for a family visit with a play area reserved for them. With 17 hectares (42 acres) of vineyards around Colombé-le-Sec, the estate produces 100,000 bottles annually.

COMMENTS: *Nigloland amusement park is nearby.*

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ADDRESS

Champagne Nicolo et Paradis
6, rue du Désert
10200 ARSONVAL

HOURS

Monday to Friday 9 am to 5 pm, Saturday by appointment

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne

+33 (0)3 25 27 30 57

WWW.CHAMPAGNE-NICOLO-PARADIS.FR
CHAMPAGNE.NP@GMAIL.COM

LANGUAGES SPOKEN

 English



CHAMPAGNE ALBERT BEERENS ARRENTIÈRES

A SUPPORTER OF RESPONSIBLE AGRICULTURE, THE ARRENTIÈRES ESTATE BEARS THE TERRA VITIS® LABEL, PROOF OF ITS COMMITMENT TO PRODUCE CHAMPAGNES AS GOOD AS THEY ARE HEALTHY.

When one has the good fortune of inheriting a vineyard of more than 7 hectares (17 acres) worked since 1862 by several generations of parents and ancestors who loved the terroir, one pampers it to transmit it to future generations with the greatest respect

“THE CUVÉE CARTE OR WON A MEDAL AT THE 2015 FEMINALISE WORLD WINE COMPETITION”

for nature. This generous state of mind is what drives Anne-Laure Beerens. Since 2003 she is at the head of a hospitable estate settles at the foot of the Arrentières hills. With Olivier Desfossé, head cellarman and responsible for the vineyard, they produce rounded and fruity cuvées, et created from harmonious blends of pinot noir, meunier, chardonnay and pinot blanc. The art of capturing the quintessence of fully ripe varietals.

COMMENTS: *All new reception and pressing area in the middle of the vineyard, reception area for motor homes.*



ADDRESS

Champagne Beerens
37, rue Blanche
10200 ARRENTIÈRES

HOURS

Monday, Tuesday, Thursday
and Friday 10 am to 5 pm
Saturday afternoon 3 to 6 pm
April to October, other times by
appointment

PRICE

Visit and tasting: from €6

WINES OFFERED

Champagne

+33 (0)3 25 27 11 88
WWW.CHAMPAGNEBEERENS.COM
CONTACT@CHAMPAGNEBEERENS.COM

LANGUAGES SPOKEN

 English



CHAMPAGNE BOULACHIN CHAPUT ARRENTIERES

8TH GENERATION OF WINEGROWERS FOR RESPONSIBLE AGRICULTURE.

Thanks to Emmanuel in the vineyard and Geoffrey in the cellar, the two brothers who today hold the reins of the estate, the tradition of Champagne Boulachin-Chaput continues. In going over the family tree, the name of their ancestors appeared for the first time in 1799 with Joseph Boulachin, who started cultivating grape vines. As for Chaput,

“**CUVÉE DAME NOIRE MILLÉSIMÉ 2009:
THIS 100% PINOT NOIR GOES PERFECTLY
WITH A CHICKEN BREAST IN A MOREL
CREAM SAUCE OR PAN-FRIED FOIE GRAS.**”

he settled in Arrentières from 1862. Heir of this long lineage and concerned about protecting the estate's spirit, the brothers committed ten years ago to sustainable viticulture and obtained the Terra Vitis® certification in 2014. Whether it's a champagne glass in the exposed stone tasting room for passing guests or food and champagne pairings in the reception area located above the cellars, visits are suited to all visitors.

COMMENTS: *From the vineyard to the champagne glass, you discover all of the steps in making champagne.*



ADDRESS

Champagne Boulachin-Chaput
21, rue Michelot
10200 ARRENTIERES

HOURS

Monday to Saturday 9 am to
noon and 2 pm to 6 pm, guided
visit at 10 am and 4 pm

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne

+33 (0)3 25 27 27 13

WWW.CHAMPAGNEBOULACHINCHAPUT.FR

CONTACT@CHAMPAGNEBOULACHINCHAPUT.FR

LANGUAGES SPOKEN



English



Italian





Vineyard in the summer

CHAMPAGNE BERNARD ROBERT VOIGNY

A VINEYARD OF 30 HECTARES (74 ACRES) AND STONE VAULTED CELLARS: THE STORY OF CHAMPAGNE BERNARD ROBERT IS ONE OF A FAMILY THAT TOOK THE TIME TO NURTURE ITS PROJECTS. LIKE ITS WINES!

To earn a place in the history of Champagne and participate in the development of the Côte des Bar, it took lots of patience, conviction and work. More than 70 years have enabled the Robert family to develop a renowned brand and produce esteemed cuvées while always remembering the founding values. As early as 1945, Bernard Robert asserted that champagne should remain "a desired product, an exceptional

“CUVÉE LA RÉVOLTE DES VIGNERONS, 100 % PINOT NOIR, IN A LIMITED EDITION (2016),”

product." For him and his descendants, it was never a question of making the wine of kings commonplace, but on the contrary of embellishing it by extracting the best from the grapes, now harvested in seven villages across southern Champagne.

COMMENTS: Reception area for motor homes at the foot of a parcel of vines.



ADDRESS

Champagne Bernard Robert
22, rue de L'orme
10200 VOIGNY

HOURS

Monday to Friday 9 am to noon
and 2 pm to 6 pm, Saturday by
appointment

PRICE

Visit and tasting: €4

WINES OFFERED

Champagne

+33 (0)3 25 27 11 53

WWW.CHAMPAGNEBERNARDROBERT.COM

CONTACT@CHAMPAGNEBERNARDROBERT.COM

LANGUAGES SPOKEN

 English



CHAMPAGNE ROBERT CUDEL & FILS

COLOMBE-LA-FOSSE

AN INFECTIOUS ENERGY FOR AN ESTATE THAT PUTS THE CUSTOMER AND THE VISITOR AT THE CENTRE OF ITS PHILOSOPHY.

Conviviality and the art of receiving are the key words at Champagne Robert Cudel & Fils. Upon arriving, the visitor is first conquered by the home's flower-adorned façade. Then, the interior design with large bay windows encourages the visitor to take his time in this warm and friendly setting where conversations around a glass of champagne are punctuated

“FRIENDLY OWNERS, SUPER CHAMPAGNE, WE WILL COME BACK,” SUCH IS THE ESTATE'S LEITMOTIF.”

by anecdotes. The decoration and details are meticulous; on each shelf curiosities and design objects are available for sale. Always on a perpetual quest for innovation, the estate was the first one in the Côte des Bar to outfit itself with a biological effluent treatment station and displays a business drive that lets it sell all of its production through direct sales at the estate.

COMMENTS: *A visit placed under the sign of good humour, always with something to nibble on.*



ADDRESS

Champagne Robert Cudel & Fils
6, rue du Moulin
10200 COLOMBE-LA-FOSSE

HOURS

Monday to Saturday 9 am to noon and 2 pm to 7 pm, guided visit Sunday morning 10 am to noon.

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne

+33 (0)3 25 27 24 51

WWW.CHAMPAGNE-CUDEL.FR

CONTACT@CHAMPAGNE-CUDEL.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE CHRISTOPHE

COLOMBE-LE-SEC

LIKE CHAMPAGNE, CHRISTOPHE OR EVEN COLOMBÉ-LE-SEC.

Like a horseshoe affixed on each cuvée, the "C" seems to bring good fortune to Christophe Nicolò, the master of the estate. He wants to communicate this joy of life to all of his guests, for whom a warm welcome and friendly tasting await. Native of the village where he produces his

“PUR’, A METICULOUSLY PRESENTED BLANC DE BLANC CUVÉE WITH FINE ELEGANT BUBBLES.”

champagne, Christophe is an ardent defender of his terroir and his traditions. Upon entering the estate, a flower laden cadole, an old stone shelter for winegrowers, surrounded by vine stocks, draws the visitor's eye like an introduction to the champagne wine-growing world.

COMMENTS: *Walk in the vineyard with commentary.*

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ADDRESS

Champagne Christophe
16, rue Saint-Antoine
10200 COLOMBE-LE-SEC

HOURS

Monday to Friday 9 am to noon
and 2 pm to 6 pm, Saturday by
appointment

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne

+33 (0)3 25 27 18 38

WWW.CHAMPAGNE-CHRISTOPHE.COM
CHAMPAGNE-CHRISTOPHE@WANADOO.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE MONIAL

COLOMBE-LE-SEC

THE CISTERCIAN CELLAR WHERE ONE DISCOVERS THE PRECIOUS BOTTLES AND SLANTED RACKS, WHICH ARE STILL USED FOR THE TRADITIONAL REMUAGE OF THE CHAMPAGNE BY HAND.

Like its name indicates, Champagne Monial's history is closely tied to the monastic activity that developed in the 12th century around the Abbey of Clairvaux. A veritable trip back in time, visiting the estate takes champagne lovers back to the time of the Cistercians. Initially the Cellier aux Moines [Monk's Cellar] hosted the

“THE 12TH CENTURY CELLAR HAS BEEN LISTED AS A HISTORICAL MONUMENT SINCE 1919.”

lay monks who produced the first sparkling wines in the Côte des Bar called "messire pétars" ["my lord firecrackers"], because they were capricious and explosive. Today, this place steeped in history houses the "kind of wines." Agnès, Alice and Marina Calon guide the curious visitors through this medieval cellar where the bottles lay and then the chapel with the majestic stained-glass windows.

COMMENTS: *The 3-star cottage for 4 people in the heart of the vineyard located in the old farmhouse.*



ADDRESS

Champagne Monial
Le Cellier Aux Moines
10200 COLOMBE-LE-SEC

HOURS

everyday April, May, June,
Sept. & Oct. 2 pm to 6 pm
July & August 10 am to 6 pm,
year
round by appointment.

PRICE

Visit and tasting: Free From 10
people with reservation, otherwise
contact us for the fee

WINES OFFERED

Champagne
Coteaux-Champenois

+33 (0)3 25 27 02 04
WWW.MONIAL.NET
CALON.EMMANUEL@WANADOO.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE CHARLES CLÉMENT

COLOMBE-LE-SEC

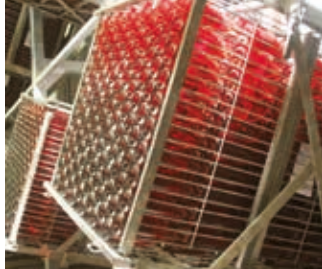
IN SIXTY YEARS OF EXISTENCE, THE PIONEERS OF THE CELLAR AND THEIR DESCENDANTS HAVE CONTINUOUSLY INCREASED THE CULTIVATED AREAS (FROM 18 HA / 44 ACRES TO NEARLY 150 HA / 370 ACRES!) AND MODERNISED THE PRODUCTION FACILITIES.

A champagne with a big C! Moreover, a "C" set like a merry luminous halo on the new bottle label: the brand Charles Clément born in Colombé-le-Sec, village that was also known as Colombé-le-Cellier in the past due to the presence of Cistercian outbuildings, makes a sympathetic allusion to its first name, the Cercle d'Or. The cooperative was co-founded in 1956 by Gilbert Boulachin, Charles Clément

“ON SITE, DISCOVER THE CUVÉES AND DIVERSE SPECIALITIES OFFERED BY THE ESTATE”

and 20 other interdependent winegrowers located in 5 villages around Bar-sur-Aube.

COMMENTS: *On site, discover the different cuvees and diverse specialities offered by the estate.*



ADDRESS

Champagne Charles Clément
33, rue Saint-Antoine
10200 COLOMBE-LE-SEC

HOURS

Monday to Saturday 9 am to noon and 2 pm to 6 pm, plus a visit Tuesday to Friday at 3:15 pm, Saturday by appointment, open Sunday afternoon in July and August

PRICE

Visit and tasting: €4

WINES OFFERED

Champagne
Coteaux-Champenois

+33 (0)3 25 92 50 71

WWW.CHAMPAGNE-CHARLES-CLEMENT.FR

CHAMPAGNE - CHARLES -
CLEMENT@FR.OLEANE.COM

LANGUAGES SPOKEN

 English



CHAMPAGNE DE BARFONTARC BAROUILLE

A MULTIFACETED CHAMPAGNE ESTATE IN THE IMAGE OF THE KEY FIGURES THAT INCARNATE IT.

Contemporary reception area with large bay windows and state-of-the-art equipment in the fermentation room, Champagne De Barfontarc is a dynamic cooperative offering a quality champagne and varied wine-tourism activities. The fruit of the collaborative work

“A CHAMPAGNE CELLAR BORN FROM THE PASSION OF WINEGROWERS AND THE PERPETUAL DETERMINATION TO INNOVATE.”

of its members, its name is meant to federate; it is the contraction of the three villages where the grapes are grown: Baroville, Fontaine and Arconville. One discovers Champagne De Barfontarc through a guided walk in the vineyards, a picnic overlooking the hillsides or during theme-based food and champagne pairings.

COMMENTS: *The Goutte d'Or, the estate's 3-star rural cottage for a complete immersion in the viticultural world.*



ADDRESS

Champagne De Barfontarc
18, route de Bar-Sur-Aube
10200 BAROUILLE

HOURS

Monday to Friday 9 am to noon and 1:30 pm to 5:30 pm, Saturdays April to December and Sundays by appointment

PRICE

Visit and tasting: from €5

WINES OFFERED

Champagne
Coteaux-Champenois

+33 (0)3 25 27 07 09

WWW.CHAMPAGNE-BARFONTARC.COM
CHAMPAGNE@BARFONTARC.COM

LANGUAGES SPOKEN

 English



CHAMPAGNE R. DUMONT & FILS

CHAMPIGNOL-LEZ-MONDEVILLE

TINA, BERNARD AND PIERRE, THE THREE ARTISANS OF THIS NICE FAMILY ESTATE

Harvester-Winemaker in Champignol-Lez-Mondeville, highest village in the Aube department with an established terroir, the Dumont family produces an excellent diversity of champagnes. Tina Dumont is always ready to share her passion and guide champagne lovers through the steps in the champagne method, right up to a tasting. The minutes go by at the

“AN UNFORGETTABLE MOMENT DURING WHICH CHAMPAGNE AND ITS FESTIVE CHARACTER MAKE PERFECT SENSE.”

same speed as the dazzling bubbles burst forth from guests' glasses. Wanting to follow a quality approach, the estate is committed to sustainable viticulture and is certified Terra Vitis®. Human involvement and respect for nature are at the centre of the estate's philosophy.

COMMENTS: *Day with the harvesters, golf and champagne or unusual tasting in the vineyards.*



ADDRESS

Champagne R. Dumont & Fils
Rue de Champagne
10200 CHAMPIGNOL-LEZ-MONDEVILLE

HOURS

Monday to Friday 9 am to 12:30 pm and 1:30 pm to 6 pm,
Saturday by appointment

PRICE

Visit and tasting: from €7.50

WINES OFFERED

Champagne
Coteaux-Champenois

+33 (0)3 25 27 45 95

WWW.CHAMPAGNEDUMONT.FR
RDUMONTETFILS@WANADOO.FR

LANGUAGES SPOKEN

 English  Spanish
 Portuguese



CHAMPAGNE
VEUVE DOUSSOT
NOE-LES-MALLETS

FOR GENERATIONS WOMEN HAVE SHAPED THE WORLD OF CHAMPAGNE.

When the Joly family decided to create its own champagne cellar in 1973, it quite naturally named it after their ancestress, Ernestine Doussot. Today, Stéphane perpetuates the family tradition with his sister Sylvie, who looks after receiving because the most important thing in champagne is sharing. Around an old wine press transformed into an

“**CUVÉE ERNESTINE VINTAGE 1995
BRUT CHAMPAGNE VEUVE DOUSSOT
CREATOR OF EFFERVESCENCE,**”

imposing tasting table or a picnic on the Blu plateau to take advantage of an unrestricted view over the hillsides, the moments of warmth and hospitality at Champagne Veuve Doussot adapt to all seasons.

COMMENTS: "Chez L" 4-star charming cottage offered by the Joly family.



ADDRESS

Champagne Veuve Doussot
1, rue de Chatea
10360 NOE-LES-MALLETS

HOURS

Monday to Friday 9 am to noon
and 2 pm to 5 pm, Saturday 10
am to 12:30 pm

PRICE

Visit and tasting: €5

WINES OFFERED

Champagne
Coteaux-Champenois

+33 (0)3 25 29 60 61

WWW.CHAMPAGNEVEUVEDOUSSOT.COM
CHAMPAGNE.VEUVE.DOUSSOT@WANADOO.FR

LANGUAGES SPOKEN



English



Spanish



CHAMPAGNE CRISTIAN SENEZ FONTETTE

STATE-OF-THE-ART TOOLS SERVING AN ESTATE THAT IS PROUD OF ITS HERITAGE.

Forty years ago, Cristian Senez, who started as an agricultural worker, took up the challenge of creating his own business. Armed with his experience in the vineyards and the fermentation room, today he passes the torch to the second generation, which now has a booming estate in its hands. Angélique

“AN ANGLE SAID "MAKE YOURSELF COMFORTABLE, DRINK SOME SENEZ",

and Frédéric do everything to produce a quality champagne, always on the look out for innovative cuvées and to transmit their passion to both visitors and their children. The "cuvée des filles", a golden nectar with fine bubbles, 100% girly, has the particularity of having been created exclusively by the estate's three women.

COMMENTS: Cuvée "Renoir" associated with Renoir's painting "Dance in the city".



ADDRESS

Champagne Cristian Senez
6, Grande Rue
10360 FONTETTE

HOURS

Monday to Friday 8 am to noon
and 1:30 pm to 6 pm, Saturday
9 am to noon and 2 pm to 6 pm

PRICE

Visit and tasting: Free For
groups: €2

WINES OFFERED

Champagne
Coteaux-Champenois

+33 (0)3 25 29 60 62
WWW.CHAMPAGNE-SENEZ.COM
CONTACT@CHAMPAGNE-SENEZ.COM

LANGUAGES SPOKEN



English



German



CHAMPAGNE CHARLES COLLIN

FONTETTE · ESSOYES

FOUNDED IN 1952, CHARLES COLLIN, THE NAME OF ITS FOUNDER, IS ONE OF THE LARGEST COOPERATIVES IN THE CÔTE DES BAR. IT GROUPS NEARLY 150 WINEGROWERS ON MORE THAN 330 HECTARES (815 ACRES).

Gabrielle, in tribute to one of the muses who inspired the venerable impressionist painter Renoir and "Olympe" to toast with a sparkle the souvenir of this brilliant soldier and businessman who left the imprint of the incredible Hériot family in Essoyes: the most recent cuvées released by the Fontette cooperative honour these colourful local characters. They create an effervescent link between the past and the

“THE FOUNDER'S MOTTO, STILL AND ALWAYS HOLDS TRUE: "THE BEST OF MODERNITY FOR THE BEST OF TRADITION"”

present! With the same care given to the grapes in the vineyards and the juices fermenting in the vats, the estate handles the entire wine-making process. Operations are completely controlled from the harvest by hand to when the bottles leave the cellar on their way to the customer.

COMMENTS: *The "La Belle Gabrielle" boutique, a short distance from the Interpretation centre at Du Côte des Renoir in Essoyes welcomes visitors.*



ADDRESSES

Champagne Charles Collin
27, rue des Pressoirs
10360 FONTETTE

Boutique La Belle Gabrielle
7, Place de la Mairie
10360 ESSOYES

HOURS

Fontette: Monday to Friday 9 am to noon and 2 pm to 5:30 pm
Essoyes: Monday to Saturday 9:30 am to 1 pm and 2 pm to 5:30 pm

PRICE

Visit and tasting: €5 (offered if champagne purchased)

WINES OFFERED

Champagne

+33 (0)3.25.38.31.00

WWW.CHAMPAGNE-CHARLES-COLLIN.COM

INFO@CHAMPAGNE-CHARLES-COLLIN.COM

LANGUAGES SPOKEN

 English





Autumn colours

CHAMPAGNE RICHARDOT

LOCHES - SUR - OURCE

IN THE HEART OF THE OURCE VALLEY, CHAMPAGNE RICHARDOT, ELEGANT AND REFINED.

Managed by a family trio, this champagne estate reflects above all the personality of two women, Isabelle and Cécile, and one man, Jean-Paul. Each leaves his imprint: Jean-Paul, who guarantees the production excellence, is an ardent advocate for responsible and cautious wine-growing. As for Isabelle and Cécile, they mark their femininity with the final touch on the bottles. During the winter months,

“UNIQUE ATMOSPHERE FOR TASTINGS
THROUGH THE SEASONS.”

nothing like tasting a glass of champagne in the corner next to the chimney that sits imposingly in the spacious reception room with both rustic and contemporary charm. Pretty sculptures decorate the room the same as the tools of yesteryear, which are displayed in magnificent ageing cellars. Everything is assured for pleasant and friendly visit.

COMMENTS: *There are many walks around the estate in the footsteps of the painter Renoir.*



ADDRESS

Champagne Richardot
38, rue René Quinton
10110 LOCHES-SUR-OURCE

HOURS

Monday to Friday 9 am to noon
and 2 pm to 6 pm, weekend by
appointment

PRICE

Visit and tasting: Free For
groups, contact us

WINES OFFERED

Champagne

+33 (0)3 25 29 71 20

WWW.CHAMPAGNE-RICHARDOT.COM
CHAMPAGNE.RICHARDOT@ORANGE.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE COTTET-DUBREUIL COURTERON

FEMININE SUCCESSION

Through the love of his wife Claudie, from a long wine-growing lineage, Alain decides to set out and found his own business. The project was a big success and for nearly 30 years the family has revived the prestigious heritage of its ancestors to create an authentic

“A REFLECTION OF THE FAMILY HARMONY, “THE CUVÉE CLAIR DE SIÈCLE VINTAGE” WAS IMAGINED BY CLAIRE, WHO PARTNERED WITH HER BROTHER JEAN-PIERRE, A SILVERSMITH BY PROFESSION, FOR THE AESTHETIC ASPECTS,”

champagne. Today, Alain and Claudie have passed the torch to their daughter Claire, who is determined to anchor this estate in a modernity that respects the traditions. The feminine touch can be found in the new cuvées, but also in the facilities designed with an architect. This pretty, intimate estate gives the visitor, after a visit of the ancestral cellars, a warm and friendly moment for tasting.

COMMENTS: *Hiking circuit around the caddes.*

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ADDRESS

Champagne Cotte-Dubreuil
49, Grande Rue
10250 COURTERON

HOURS

Monday to Friday 9 am to noon
and 2 pm to 6 pm, weekend by
appointment

PRICE

Visit and tasting: €3

WINES OFFERED

Champagne

+33 (0)3 25 38 23 24
WWW.COTTET-DUBREUIL.COM
COTTETDUBREUIL@WANADOO.FR

LANGUAGES SPOKEN

 English





• PRODUCTION.

Patient production of champagne

Aube winegrowers produce and sell their characteristic champagnes that express their personality and reflect the terroir.

Pressing

Straight from the harvest, the grape is pressed progressively by bunch to avoid any colouration of the juice.

Settling

After 12 to 24 hours of settling, the clear juices are drawn off and taken to the fermentation room.

The first fermentation or alcoholic fermentation

For a week, the must (juice) is transformed into wine, then drawn off several times until it is completely clear.

Malolactic fermentation

This lasts 4 to 6 weeks when necessary and it reduces the wine's acidity. Drawn off and clarified, the "still wines" are cleared of any impure particles.

Blending

This step underlines the balanced and harmonious marriage of "still wines" from different crus, varieties and years.

The bottling and secondary fermentation (in the bottle)

Stabilised by the cold and then filtered, the wines are bottled (not before the 1st of January following

the harvest). A sugar solution for second fermentation (sweet wines) with fermenting agents (yeasts) will, over 6 to 8 weeks, give birth to fine bubbles. Closed by a stainless steel capsule, the bottle is laid on laths in the cellar, favouring the deposit of the yeasts.

A long rest

The regulations require a minimum cellaring of 15 months, including 12 months on the lees for non-vintage wines, and 3 years for vintage wines.

Remuage and disgorging

In order to eliminate the deposit, every day for 3 to 5 weeks, the bottles are turned one quarter turn. Next the disgorging expels the lees accumulated in the neck.

Dosing

The proportion of dosing liquor determines the type of wine (brut, sec, demi-sec, etc) [extra dry, dry, semi-dry, etc.]. The bottle is then corked with the cork held solidly by the muselet.

Labelling and sealing

A capsule and label, sometimes a collar, are affixed on the bottle, and often a back label.

. TASTING .

When tasting awakens the senses...

Listen, look, smell, taste and touch... Your five senses will invite you to identify the universe of each champagne.

A tasting is a delicious challenge that initiates us to the differences, nuances, aromas, degree of sparkle, etc. Champagnes express themselves and invite us to travel in all of the world's languages.

Hearing

While the controlled, light "pop" of removing the cork introduces the ceremony, the thrilling effervescence rustling in the glasses begins to inspire us.

Whispers, sounds, rustle, sparkle, beginnings of the bubbles...

Vision

Observe the transparency, lightness, fluidity and colour of the champagne in the glass: golden blond, straw yellow, white gold, sparkling, transparent, crystalline appearance, etc.

The eye likes to evaluate the fineness and beauty of the "pearl collar" that forms on the surface and pirouettes against the side of the glass.

Bubbles that are fine, delicate, light, fast or slow, generous...

Smell

Each champagne has its own fruity, floral, woody or spicy aromas and its

understated aromas. Each proposes a major theme and then persistent aromas:

white flowers, orange peel, wild berries, etc.

Taste

The first mouthful is an intense tasting moment... Our taste buds will recognise a taste or a blend of tastes and the palate will appreciate all of these harmonies:

well-rounded, lively, sublime, impertinent, etc.

Touch

The hands delicately touch the glass and feel its freshness, then one lifts the glass to his lips and the effervescence invades the mouth:

freshness, effervescence and sensuality...

CHAMPAGNE JEAN JOSSELIN GYÉ-SUR-SEINE

ON THE BANKS OF THE SEINE RIVER, CHAMPAGNE JEAN JOSSELIN IS IN A SETTING THAT ENCOURAGES STROLLS.

The history of Champagne Josselin started in 1854 when the first parcel of vines was purchased in Gyé-sur-Seine, a charming village in the Côte des Bar. A century later, the family adventure continued with the creation of the Jean Josselin estate. Today the Josselin

“CHAMPAGNE JEAN JOSSELIN APPEARS IN THE NOVEL PETRONILLE BY AMÉLIE NOTHOMB, A NICE ALLUSION FOR THIS LOVER OF BUBBLES.”

family receives its guests on the banks of the Seine River, in the shade of plane trees, where the estate introduces them to its champagne and recounts its history, from the ancient cellars to the very latest fermentation room. The estate is accessible by foot, bicycle and even canoe!

COMMENTS: *Picnic of independent winegrowers.*



ADDRESS

Champagne Jean Josselin
14, rue des Vannes
10250 GYÉ-SUR-SEINE

HOURS

Monday to Friday 9 am to noon
and 2 pm to 6 pm, Saturday by
appointment

PRICE

Visit and tasting: €5

WINES OFFERED

Champagne

+33 (0)3 25 38 21 48

WWW.CHAMPAGNEJEANJOSSELIN.FR
CONTACT@CHAMPAGNEJEANJOSSELIN.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE BARTNICKI PÈRE ET FILS G Y E - S U R - S E I N E

VINCENT BARTNICKI, WHO MARRIED VIRGINIE, THE CHARMING DAUGHTER OF WINEGROWERS, PLANTED HIS FIRST VINES IN 1989 AND GRADUALLY EXPANDED HIS PARCELS. THE COUPLE HAS ALSO RESTORED A MAGNIFICENT 17TH CENTURY HOME.

One has to pass underneath a vine arch connecting the stone porch's pillars to discover the home and, in the back of the courtyard, the elegant tower dating from 1690. The first peep is promising. Then one isn't deceived by the spellbinding character of the cellars, where part of the remuage is still done by hand, nor by the impressive reception

“VINCENT IS A FIRST NAME THAT MAKES SENSE IN THE VINEYARD SINCE IT IS THE NAME OF THE PATRON SAINT OF WINEGROWERS, STILL CELEBRATED IN JANUARY IN STYLE!”

room. One can't help but admire its original framework, its large chimney, its tapestries and its stained glass, as well as a majestic stairway. A calm and opulent ambience, where one can alight and enjoy the comments of the owner, who has a degree in oenology and is an expert on the secrets of the soil.

COMMENTS: *Accommodation on site in the Saint-Vincent cottage.*



ADDRESS

Champagne Bartnicki Père
Et Fils
22, Grande Rue
10250 GYE-SUR-SEINE

HOURS

Monday to Friday 9 am to noon
and 2 pm to 6 pm Guided visit
Monday 2:30 pm and 4:30 pm
by appointment, Saturday by
appointment

PRICE

Visit and tasting: €5

WINES OFFERED

Champagne

+33 (0)3 25 38 24 53
WWW.BARTNICKI-ROBIN.COM
CHAMPAGNE-BARTNICKI@WANADOO.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE JACQUES DEFRANCE

LES RICEYS

AFTER LOUIS, ROGER AND JACQUES, IT WAS CHRISTOPHE'S TURN TO PERPETUATE THE SPIRIT OF CHAMPAGNE DEFRANCE.

To get here, you have to follow the windy streets of the village of des Riceys. Then, climbing down the stairs that lead to the vaulted cellar, Christophe Defrance guides the visitor through the history of his estate and the exceptional terroir of the south of Champagne.

“THE ONLY VILLAGE WITH 3 APPELLATIONS:
CHAMPAGNE, ROSÉ DES RICEYS AND
COTEAUX-CHAMPENOIS.”

Since four generations, the Defrance family has cared for its vineyards in order to get the most out of them for its champagne and for its Rosé des Riceys. In the carefully decorated cellar, the visitor circulates amongst the bottles that are resting quietly. Then the corks pop and the palates sparkle.

COMMENTS: *"Extract the quintessence of our homeland"*

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ADDRESS

Champagne Jacques Defrance
28, rue de la Plante
RICEYS-BAS
10340 LES RICEYS

HOURS

Monday, Tuesday, Thursday
and Friday 9 am to noon and
1:30 pm to 5 pm, Wednesday
and weekends by appointment

PRICE

Visit and tasting: €5

WINES OFFERED

Champagne
Rosé des Riceys

+33 (0)3 25 29 32 20

WWW.CHAMPAGNEJACQUESDEFRANCE.FR
CHAMPAGNE-JACQUES-DEFRANCE@WANADOO.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE
JEAN-JACQUES
LAMOUREUX
LES RICEYS

A NEW LAMOUREUX GENERATION ON THE LOOKOUT FOR HARMONY BETWEEN THE PAST AND THE FUTURE. THE TRADITIONAL COQUARD WINE PRESS PROUDLY DECORATES THE CELLAR.

Vivien Lamoureux is a passionate and fascinating young oenologist who intends to establish himself in the champagne scene. Inheriting the experience of his ancestors and quality vines, Vivien does everything to preserve the family philosophy while adding his personal touch. A small revolution that

“CUVÉE RÉSERVE 100% PINOT NOIR
GOLD MEDAL AT THE 2015 PARIS
AGRICULTURE EXHIBITION.”

surprises the palate, he gives the most curious champagne lovers the opportunity to taste still, non-sparkling wines before the blending phase. This way one has a better understanding of the necessary equilibriums to create the final champagne.

COMMENTS: Reception area for motor homes. Tasting of still wines to better understand champagne.



ADDRESS

Champagne Jean-Jacques
Lamoureux
27, rue du Général De Gaulle
10340 LES RICEYS

HOURS

Open from Monday to Saturday
from 9 am to 12 am and from 2
pm to 6 pm.

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne
Rosé des Riceys
Coteaux-champenois

+33 (0)3 25 29 11 55

WWW.CHAMPAGNE-
JEANJACQUES-LAMOUREUX.COM
CHAMPLAMOUREUX@ORANGE.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE MICHEL CHEVROLAT

LES RICEYS

A FAMILY ESTATE THAT PRODUCES EACH OF ITS CUVEES WITH PASSION IN THE HEART OF THE VILLAGE DES RICEYS.

Michel and Nathalie opened this reception cellar in the heart of des Riceys as a harvester-producer. The outside of the home is elegant with a white limestone facade and red tiles embellished with flowers. Inside there

“CHAMPAGNES SOLD ONLINE ON THE ESTATE'S WEBSITE,”

is a chimney, ancient oven, bright bay windows and design furniture. Tastings take place in a cosy ambience that encourages discussions and good humour.

COMMENTS: Range based around pinot noir, white and rose champagne, rose des Riceys and coteaux-champenois.



ADDRESS

Champagne Michel Chevrolat
7, bis rue du Pont
10340 LES RICEYS

HOURS

Monday to Friday 10 am to noon and by appointment

PRICE

Visit and tasting: €5

WINES OFFERED

Champagne
Rosé des Riceys

+33 (0)3 25 29 99 64
WWW.CHAMPAGNE-CHEVROLAT.COM
CHAMPAGNE.MCHEVROLAT@CDER.FR



CHAMPAGNE
MORIZE PÈRE
ET FILS
LES RICEYS

UPON ARRIVING AT CHAMPAGNE MORIZE PÈRE ET FILS, ONE IS FIRST STRUCK BY THE IMPRESSIVE DOUBLE-OPENING RED ENTRANCE DOOR

Then the visit continues towards the vaulted cellars from the 11th and 12th centuries with exceptional architecture. The cuvées resting in them have been passionately produced by the Morize family since three generations. Today father and son work hand in hand to

“CUVÉES WITH CHARACTER, LIKE THE MORIZE FAMILY, ARDENT DEFENDERS OF TRADITIONS,”

keep their heritage going. Profoundly attached to traditions, they had a stained glass window produced, a protective nod and tribute to the terroir: in it we see the Morize family next to Saint-Vincent, the patron saint of winegrowers, the vineyard through the seasons and the two churches in des Riceys.

COMMENTS: *Champagne and Rose des Riceys resting in Cistercian cellars.*



ADDRESS

Champagne Morize Père et Fils
122, rue du Général De Gaulle
10340 LES RICEYS

HOURS

Monday to Saturday by
appointment

PRICE

Visit and tasting: €5.50

WINES OFFERED

Champagne
Rosé des Riceys
Coteaux-champenois

+33 (0)3 25 29 30 02
WWW.CHAMPAGNEMORIZE.COM
CHAMPAGNEMORIZE@WANADOO.FR



CHAMPAGNE DIDIER GOUSSARD LES RICEYS

THE WINEGROWER SPIRIT... NATURALLY!

In their tastefully decorated home in the village of des Riceys, Marie-Hélène and Didier welcome champagne lovers for an intimate visit. In the stone vaulted cellars, the tasting is a delight punctuated by the comments of the Goussard family, proud of its home and its terroir. Outside, the ornamental vegetable garden along the banks of the Laignes River encourages visitors to take strolls on sunny days. In order

“CHAMPAGNE DIDIER GOUSSARD
CERTIFIED TERRA VITIS®”

to get the most out its vineyards, the Goussard family is committed to sustainable viticulture as the means of ensuring it produces a quality champagne in harmony with the environment.

COMMENTS: *Opportunity to try
your hand at "manually
disgorging by hand in midair"*



ADDRESS

Champagne Didier Goussard
69, rue du Général De Gaulle
10340 LES RICEYS

HOURS

Open from Monday to Saturday
from 11 am to 6 pm.

PRICE

Visit and tasting: €7

WINES OFFERED

Champagne

+33 (0)3 25 38 65 25

WWW.CHAMPAGNEDIDIERGOUSSARD.COM
CHAMPAGNE.DIDIER.GOUSSARD@ORANGE.FR

LANGUAGES SPOKEN

 English

 German



CHAMPAGNE MOREL

LES RICEYS

ROSÉ DES RICEYS. A SPECIALITY AT CHAMPAGNE MOREL.

Pascal Morel loves Rosé des Riceys. In his 17th century cellar he has a collection of the cuvées his family has produced for nearly 70 years. Rosé des Riceys is a delicate wine that requires a precise technique. Thanks to his know-how and memory, Pascal knows the ideal moment when he should stop the maceration to obtain a Rosé des Riceys with such special colour and aromas. The setting is ideal to discover the history of this exceptional

“HISTORY AND DISCOVERY OF ROSÉ DES RICEYS”

wine, but also to understand champagne. The children are gradually joining the operation to perpetuate this know-how.

COMMENTS: *The estate offers blending workshops to trace the birth of a cuvée.*

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ADDRESS

Champagne Morel
93, rue du Général De Gaulle
10340 LES RICEYS

HOURS

Open from Monday to Saturday
from 9 am to 12 am and from 2
pm to 6 pm.

PRICE

Visit and tasting: €13 with
tasting of Rosé des Riceys

WINES OFFERED

Champagne
Rosé des Riceys

+33 (0)3 25 29 10 88

WWW.CHAMPAGNEMORELPEREETFILS.COM
MOREL.PEREETFILS@WANADOO.FR

LANGUAGES SPOKEN

 English





Vineyard at rest during the winter

CHAMPAGNE GUY DE FOREZ LES RICEYS

CHAMPAGNE GUY DE FOREZ, SUSTAINABLE WINE-GROWING ORIENTED RESOLUTELY TOWARDS THE FUTURE.

After crossing the pleasantly lovely courtyard lined with flowers, one enters Guy de Forez' 17th century home. Francis and Sylvie explain with passion the history of des Riceys, inevitably tied to their family

“FRANCIS WENNER, SELF EDUCATED
IN THE WORLD OF CHAMPAGNE,”

heritage. Then they describe each step in the production of champagne and the rarest, Rosé des Riceys, whose bottles are resting in the estate's vaulted cellars. A pioneer in responsible and then sustainable viticulture, today Francis has obtained the Terra Vitis® certification for his approach. Of the estate's 11 hectares (27 acres), 97% are planted in pinot noir, the varietal of choice on this terroir.

COMMENTS: *The bottles are resting on slanted racks, visible in the estate's stone cellars.*



ADDRESS

Champagne Guy De Forez
32, bis rue du Général Leclerc
10340 LES RICEYS

HOURS

Open from Monday to Saturday
from 9 am to 12 am and from
14 pm to 6 pm.

PRICE

Visit and tasting: €5

WINES OFFERED

Champagne
Rosé des Riceys

+33 (0)3 25 29 98 73

WWW.GUYDEFORZ-RICEYS.COM
CHAMPAGNE.GUYDEFORZ@WANADOO.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE GALLIMARD PÈRE ET FILS LES RICEYS

FATHER AND SON WORK TOGETHER TO PRODUCE A UNIQUE CHAMPAGNE.

Always ready to try new techniques, the Gallimard family draws on six generations of experience to continuously innovate. Taking over from Jules and Ernest, Pierre and Jean, today Didier and his son Arnaud have embarked on their next adventure: vinify part of their champagne in egg-shaped terracotta amphorae, an antique method brought up to date. With 11 hectares (27 acres) of vineyards in the village of des Riceys, Didier and Arnaud are

“THE GALLIMARD FAMILY HAS PRODUCED
CHAMPAGNE SINCE 1930.”

committed to optimally express the authenticity of their grapes and their terroir.

COMMENTS: *Egg-shaped jars can be seen in the cellar.*

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ADDRESS

Champagne Gallimard Père et Fils
18-20, rue Gaston Cheq Le Magny
10340 LES RICEYS

HOURS

Monday to Friday 9 am to noon and 2 pm to 5:30 pm, Saturday by appointment only

PRICE

Visit and tasting: €7

WINES OFFERED

Champagne
Rosé des Riceys

+33 (0)3 25 29 32 44

WWW.CHAMPAGNE-GALLIMARD.COM
CHAMP.GALLIMARD@WANADOO.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE GREMILLET

BALNOT - SUR - LAIGNES

CHAMPAGNE GREMILLET CULTIVATES ITS DIFFERENCES TO OFFER VISITORS A UNIQUE EXPERIENCE.

The discovery of the Arboretum is by itself a real journey: comprised of conifers that are native to 82 countries, it pays tribute to the destinations where Champagne Gremillet is exported. Historically oriented towards export and the diplomatic networks, many embassies and consulates place their confidence in Champagne Gremillet. A little

“INSIDE THE CLOS ROCHER, A CADOLE SHELTERS A TASTING AREA WITH AN UNRESTRICTED VIEW OF THE LAIGNES AND SEINE VALLEYS.”

farther, the "Clos Rocher" (one of the rare ones in Champagne) is the achievement of Jean-Michel Gremillet's childhood dream. So named in tribute to his ancestor Charles Rocher, this clos shelters exceptional vines used to make a champagne that should be the estate's flagship champagne starting in 2019.

COMMENTS: *Visit of the inevitable fermentation room with its immense vats.*

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ADDRESS

Champagne Gremillet
Rue Envers De Valeine
10110 BALNOT-SUR-LAIGNES

HOURS

Monday to Friday 9:30 am
to noon and 2 pm to 5 pm,
Saturday at 10:30 am

PRICE

Visit and tasting: €6

WINES OFFERED

Champagne
Rosé des Riceys
Coteaux-champenois

+33 (0)3 25 29 37 91
WWW.CHAMPAGNEGREMILLET.FR
INFO@CHAMPAGNEGREMILLET.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE CLÉRAMBAULT

NEUVILLE - SUR - SEINE

THE PASSION FOR EXCELLENCE

Created in 1951, the Neuville-Buxeil cooperative had 33 winegrowers in the beginning. Today 112 have joined the adventure and share their know-how to produce a festive champagne with a very rich aromatic palette. In spite of its

“CUVÉE TEMPLIERS, BLEND OF PINOT NOIR, PINOT BLANC AND CHARDONNAY,”

very modern facilities, Champagne Clérambault doesn't forget the history of its region. As such a cuvée Templiers was produced: remember that Clérambault was a Templars lord and the Order's history started in the Aube department.

COMMENTS: *An online boutique with Clérambault bottles and cases.*

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ADDRESS

Champagne Clérambault
122, Grande Rue
10250 NEUVILLE-SUR-SEINE

HOURS

Open from Monday to Friday
from 8:30 am to 12 am and
from 1:30 pm to 6 pm

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne

+33 (0)3 25 38 38 60

WWW.CHAMPAGNE-CLERAMBAULT.COM
CHAMPAGNE-CLERAMBAULT@
CHAMPAGNE-CLERAMBAULT.COM

LANGUAGES SPOKEN

 English



CHAMPAGNE FRANÇOIS BROSSOLETTE

POLISY

FRANÇOIS BROSSOLETTE AND HIS WIFE SYLVIE FRANÇOIS JOINED THEIR NAMES TO CREATE THEIR CHAMPAGNE ESTATE.

Between Les Riceys and Polisy, the vineyard, which covers 14 ha (35 acres), is the fruit of 6 generations of labour. This diversity of parcels offers a range of wines that go well together in the blends, producing champagnes that regularly win awards in competitions..

“CHAMPAGNE ESPRIT
DE VIOLETTE EXCEPTIONAL CUVÉE
100 % PINOT NOIR.”

In the family property, the visit, including the cellar where the grandfather's slanted racks are still standing, proceeds under the sign of good spirits, humour and fondness for food. A Grand Bouteiller in the Commanderie du Saulte Bouchon, François Brossolette has the uniform of this confrérie [brotherhood] in the colours of Champagne.

COMMENTS: In Polisy, the Laignes River, a pretty river with an old river wash house, flows into the Seine River.



ADDRESS

Champagne François
Brossolette
42, Grande Rue
10110 POLISY

HOURS

Open from Monday to Friday
from 9:00 am to 12 am and
from 1:45 to 5:45 pm
Saturday by appointment

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne

+33 (0)3 25 38 57 17

WWW.CHAMPAGNE-FRANCOIS-BROSSOLETTE.COM
FRANCOIS-BROSSOLETTE@WANADOO.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE MARCEL VÉZIEN CELLES - SUR - OURCE

JEAN-PIERRE AND MARIE-JOSÉ VÉZIEN TRANSMIT TO VISITORS THEIR PASSION FOR CHAMPAGNE AND THE REGION'S TRADITIONS.

Grand Master of the Commandery of the Saulte Bouchon and a fervent admirer of the champagne tradition, Jean-Pierre Vézien is an inescapable character in the Côte des Bar. With his multi-talented wife Marie-José, they make it a point of honour to welcome and celebrate this precious nectar, champagne. In the

“SMELL, ADMIRE AND TASTE, SUCH IS THE MOTTO OF THE SAULTE BOUCHON,”

tasting room, the glass table reveals the barrels, which serve as feet, and the walls are adorned with photos of harvesters from all periods. In addition to the traditional champagne, the Vézien family has the particularity of producing the famous Rosé des Riceys.



ADDRESS

Champagne Marcel Vézien
68, Grande Rue
10110 CELLES-SUR-OURCE

HOURS

Monday to Friday 9 am to noon
and 1:30 pm to 5 pm, Saturday
by appointment

PRICE

Visit and tasting: €5

WINES OFFERED

Champagne
Rosé des Riceys

+33 (0)3 25 38 50 22

WWW.CHAMPAGNE-VEZIEN.COM

MARCELVEZIEN@CHAMPAGNE-VEZIEN.COM

LANGUAGES SPOKEN



English



German



Italian



COMMENTS: *A tasting placed under the sign of good humour.*

CHAMPAGNE
RICHARD
CHEURLIN
CELLES-SUR-OURCE

THE FORCE OF TWO GENERATIONS, ROOTED IN THE TERROIR OF CELLES-SUR-OURCE AND ORIENTED TOWARDS THE FUTURE OF VITICULTURE

In the footsteps of their father, Lucie and Sébastien, dynamic and ambitious young winegrowers, have launched their own brand of champagne baptised with the initials of their respective first names L & S. Soothed by the memories and precious advice of the grandfather winegrower, the Cheurlin family searches in each parcel the grape's authentic

“CHAMPAGNE L & S, CUVÉE COCCINELLE
ET PAPILLON, FROM THE ESTATE'S
VERY FIRST ORGANIC PARCELS”

taste. Experimenting with essential oil treatments and organic viticulture on part of the vineyard, Lucie is proud to produce tomorrow's champagne while preserving the know-how of yesteryear. The advice she gives visitors: "L & S, drink it with cheer".

COMMENTS: *Lucie Cheurlin won the 2013 "Jeunes Talents du Champagne ["Young Talents of Champagne"] competition.*



ADDRESS

Champagne Richard Cheurlin
16, rue des Huguenots
10110 CELLES-SUR-OURCE

HOURS

Monday to Friday 9 am to noon
and 1:30 pm to 5 pm, Saturday
by appointment

PRICE

Visit and tasting: €4

WINES OFFERED

Champagne
Coteaux-Champenois

+33 (0)3 25 38 55 04

WWW.CHAMPAGNE-CHEURLIN.COM
RICHARD.CHEURLIN@WANADOO.FR

LANGUAGES SPOKEN



English



Spanish



CHAMPAGNE CHEURLIN DANGIN CELLES - SUR - OURCE

A FESTIVE CHAMPAGNE AND A WARM WELCOME.

Thomas Cheurlin has a long lineage of winegrower tradition behind him. His champagnes and palette of aromas touch everyone. Cheurlin-Dangin champagne is on the tables of Paul Bocuse, embassies and even Crazy Horse. The festive and authentic side of

“THOMAS CHEURLIN IS A CHEERFUL AND COMMUNICATIVE CHARACTER WHO LIKES TO SHARE HIS PASSION FOR CHAMPAGNE.”

the estate's cuvées have also won over Jean-Marc Ferreri, former footballer on France's team and today a consultant on OM TV, who has become an ambassador for the brand thanks to an eponymous cuvée "prestige" produced with Thoman Cheurlin.

COMMENTS: *The 3 pinots: pinot noir, blanc and meunier for an exceptional cuvée, "Origance".*



ADDRESS

Champagne Cheurlin Dangin
17, Grande Rue B.P. 2
10110 CELLES-SUR-OURCE

HOURS

Open from Monday to Saturday
from 9:30 am to 12 am and
from 2 pm to 6 pm.

PRICE

Visit and tasting: Free

WINES OFFERED

Champagne

+33 (0)3 25 38 50 26
WWW.CHEURLIN-DANGIN.FR
CONTACT@CHEURLIN-DANGIN.FR

LANGUAGES SPOKEN

 English



CHAMPAGNE OUDARD FRANÇOIS

VILLENAUXE-LA-GRANDE

ESTATE, WINE PRESS AND FERMENTATION ROOM ARE OPEN TO VISITS.

Astasting aboard a hot-air balloon, here is an original way to discover Oudard François' champagne while flying over the vineyard. And then return to solid ground with Chantal and her sons, who guide the visitor through the meandering cellars whose walls are decorated with frescoes. And to complete

“ONE OF THE CELLAR'S FRESCOES REPRESENTS BROTHER OUDARD, A FAMILY ANCESTOR WHOSE SUPERIOR, DOM PÉRIGNON WOULD BE THE INVENTOR OF CHAMPAGNE.”

the Oudard experience, the family's Flaubert restaurant in Villenauxe-la-Grande offers a local and sparkling cuisine. Why "Le Flaubert"? Quite simply to pay tribute to the author of Madame Bovary, who passed his holidays in the region, the land of his father.

COMMENTS: Contemporary stained-glass windows in the Villenauxe-la-Grande church with the possibility to stay at the Saint-Vincent cottage.



ADDRESS

Champagne Oudard François
20, avenue De La Gare
10370 VILLENAUXE-LA-GRANDE

HOURS

Open from Monday to Saturday
from 9 am to 6 pm.

PRICE

Visit and tasting: €4

WINES OFFERED

Champagne

+33 (0)3 25 21 39 37
WWW.RESTAURANTLEFLAUBERT.COM
CHAMPAGNEOUDARDFRANCOIS@ORANGE.FR

LANGUAGES SPOKEN

 English





. A G E N D A .

Sparkling walks

Through the seasons and according to your desires, champagne invites you to take unusual walks, alone, with the family or with friends.

The authors and players in these events invite you to share unforgettable moments simply and easily. Friendly social interaction is the order of the day.

January, Saint-Vincent with the Commandery of the Saulte Bouchon Champenois

Celebrate the patron saint of winegrowers while accompanying the procession in the heart of the history and the terroir.

End of July / beginning of August, the Route du Champagne en Fête

Over a weekend, visit the villages and cellars open and dedicated to walkers, taste and take part in events created for you. With his passport glass, key to enter the estates and discover cuvées and know-how, each visitor become an ambassador

of an exceptional terroir imbued with history.

Harvester for a day, change of scenery guaranteed

During the harvest period, discover an estate in full swing and initiate yourself to the magical moment of harvesting grapes. You will share in the meal for winegrowers and harvesters, discover the facilities and savour the different cuvées...

End of October: global Champagne Day

Join the effervescent world community of connected citizens who celebrate the international champagne day. Celebrate by posting a sparkling photo on the #ChampagneDay social networks.



• DISCOVERIES. •

All the flavour of unforgettable moments

Over the months, Aube and its Champagne Tourist Route are open to all people who love authenticity and fine bubbles. The picturesque villages come to life.

An exceptional vineyard, typical *cadoles*, picturesque villages, vaulted cellars, etc. How can you discover a unique region with a strong temperament? On a 220 km long circuit with waymarkers, the Champagne Tourist Route leads you through the Côte des Bar where the partner winegrowers, enthusiastic and hospitable, communicate their passion for the vineyard and their knowledge to make each stay original and unforgettable.

Between lush green hillsides and valleys, from church steeple to church steeple, a veritable initiation journey that reveals the secrets of this prestigious and inimitable drink. According to your desires, styles and passions, champagne can be discovered in all kinds of activities.

At the pace of nature

From the *terroir* to the wine press and from the vat to the glass, sharing this winegrower spirit transmitted from generation to generation transforms each meeting into a special moment.

- Fly over the vineyard in a hot-air balloon or a small plane with a winegrower pilot
- Guided walks with commentary by the winegrowers in the vineyards.
- Discover the vineyard and *cadoles* on promenades by foot or horseback, or on a bicycle, Segway® or electric bicycle.
- Accommodation in rural cottages and bed & breakfasts...



EXPERIENCES.

Out of the ordinary and authentic experiences

As the events, villages and cellars pass by, nature joins hands with champagne and flavours. Whether you are an amateur, enthusiast or expert...

Each outing calls for curiosity, and champagne, a major ingredient in the Aube lifestyle, is omnipresent when you want some and where you want to take a sparkling break.

The winegrower spirit, from the vineyard to the cellar

- Discovery of the "terroir" and the work in the vineyard
- Initiation in pruning the vineyard and picking the grapes

- Harvester experience
- Visits and tastings with commentary
- Discovery of the champagne method based on the seasons
- Theme-based oenological workshops: still wines, blind tasting, recognition of aromas, etc.
- Tasting with food - champagne pairings
- Brunch at the estate, lunches with local terroir products or even a sparkling picnic in the heart of the vines
- Tastings of famous name cuvées
- Day of golf and champagne



AUBE
en Champagne



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•HERITAGE•

At the dawn of heritage

To prolong these magical moments, your steps will naturally and instinctively guide you. Everywhere you are surrounded by Aube's heritage.

If the small medieval city of **Bar-sur-Seine** contains one of Aube's richest heritages, the Ource valley offers magnificent landscapes between rivers, forests and sunny hillsides.

Bar-sur-Aube perpetuates the memory of the big Champagne fairs and every year organises an authentic fair.

Les Riceys, the largest wine-growing village in Champagne, has won many awards. Its vineyard of nearly 900 hectares (2,224 acres) makes it the largest viticultural area in all of Champagne. It is also the only territory in Champagne to have three AOCs (labels of guaranteed origin): Champagne, coteaux-champenois and the famous rosé des Riceys, a unique and prestigious Champagne production.

Champagne, art and culture harmonise judiciously in the Interpretation centre at Du Côté des Renoir in **Essoyes**, where you will enter the intimacy of the painter Pierre-Auguste Renoir and this famous family of artists.

A few kilometres farther and the town of **Troyes** reveals its rich

heritage and historic centre in the evocative shape of a champagne cork, but also its champagne bars or a meeting with Pascal Caffet, Meilleur Ouvrier [Best Worker] of France who knows how to express chocolate and bubble pairings....

In **Villenauxe-la-Grande**, the Saint-Pierre-et-Saint-Paul church houses remarkable contemporary stained-glass windows produced by the English artist, David Tremlett. With its 9,000 m² of stained glass windows, Aube is the European capital of stained glass. The Cité du Vitrail in the heart of Troyes pays tribute to his timeless art by placing the creations within visual range.

In Aube, your desires guide your steps...



Champagne drinker © Alain Vinum

• G L O S S A R Y •

Champagne terms



AOC: The appellation d'origine contrôlée [label of guaranteed origin] identifies a product that draws its authenticity and its unique character from its geographic origin.

BLANC DE BLANCS: Champagne made exclusively from grapes with white skin and white juice.

BLANC DE NOIRS: Champagne, white in appearance, which in reality was produced from red varieties like pinot noir and pinot meunier, either together or individually.

CADOLE: Small cabin made with dry-stacked stones in the Côte des Bar that winegrowers used for shelter.

CÉPAGE [VARIÉTAL]: Designates a variety of vine with specific characteristics. In Champagne, the 7 varieties authorised are pinot noir, chardonnay, pinot meunier, petit meslier, pinot blanc, fromenteau and arbanne.

CIVC: Comité interprofessionnel du vin de Champagne [Champagne Winegrowers and Producers Association] Semi-public organisation that manages and defends the common interests of winegrowers and Champagne estates.

CONFRÉRIE [BROTHERHOOD]: Wine order created and set up by a group of key figures and professionals in the world of champagne. The Commandery of the Saulte Bouchon Champenois and the Saint-Paul-Saint-Vincent Brotherhood participate in the celebrations around champagne, be it the Saint-Vincent celebration in January

or the Champagne Route celebration in the summer.

COOPERATIVE: In order to protect their grapes during the pressing, at the beginning of the last century some winegrowers grouped together in cooperatives where they vinify and store their harvest communally. Each operator-cooperator is a co-owner of the wine press and/or wine production facilities he participates in.

CRU: In Champagne, a cru corresponds to a wine-producing town.

CUVÉE: In Champagne, the word has two meanings: 1. It designates the first 2,050 litres of must from pressing a load of 4,000 kg of grapes. 2. It designates the result of the blending.

FLACONNAGE [BOTTLING]: Beyond the magnum, there is a whole range of bottles that can be used to hold champagne: Jeroboam, Reroboam, Mathusalem, Salmanazar, Balthazar, Nabuchodonosor, Primat and Melchizedec. These biblical names designate these exceptional containers from 3 to 30 litres. Smaller than the bottle, there is also the half-bottle, quarter-bottle and eighth of a bottle (or mignonette).

FOUDRE [BARREL]: Very large capacity barrel, equivalent to several 225 litre barrels that can range from a few hundred to several thousand litres. It is used to store champagne and give it certain very characteristic aromas.

LIES [LEES]: The lees are comprised mostly of dead yeasts. They settle and are found at

the bottom of the vats and in bottles at the end of secondary fermentation (in the bottle).

LIQUEUR DE TIRAGE: [SUGAR SOLUTION FOR SECOND FERMENTATION] Traditionally comprised of yeasts, sugar and wine from Champagne, it is added for the secondary fermentation (in the bottle).

LIQUEUR D'EXPEDITION (also called DOSAGE):[FINAL SUGAR DOSING SOLUTION]: Made from wine from Champagne and sugar cane, it is added after the disgorging. The sugar content added determines the type of wine (brut, dry, semi-dry, etc.).

MARC [POMACE]: In Champagne, the word has two meanings: 1. It is the wine pressing unit corresponding to 4,000 kg of grapes, namely the wine pressing capacity of a traditional wine press. 2. Pressing residues (skins, stalks, seeds, etc.).

MILLÉSIMÉ [VINTAGE]: Champagne produced from grapes harvested in the same harvest during a very good year and aged at least 3 years in the cellar.

MUSELET: Composed of three parts, it is the iron wire or twisted brass reinforcement, whose base is tightened around the bottle's ring, thereby holding the cork and preventing its expulsion. A metal capsule, pressed on the head of the cork, allows sufficient tightening without the wire cutting the cork. It was invented by Adolphe Jacquesson in 1844.

PLACOMUSOPHILE: A collector of muselet capsules.

PUPITRE [SLANTED RACK]: Wooden rack used to manually rotate [remuage] the champagne bottles. They can still be seen in many cellars.

RATAFIA: Fortified wine prepared with the champagne grape must and pomace

RÉCOLTANT-MANIPULANT [HARVESTER-PRODUCER]: The harvester-producer produces in his own premises just the wines from his harvest. Whereas the négociant manipulateur

[trader-producer] buys grapes, musts or wine and produces them in his facilities. In these cases, the initials RM or NM appear on the bottle.

ROSÉ D'ASSEMBLAGE: [BLENDED ROSÉ] Rosé champagne obtained by blending clear white wine (before the secondary fermentation in the bottle) and red wine (itself produced by maceration).

ROSÉ DE SAIGNÉE (or MACÉRATION): Rosé champagne obtained by the ancestral production method: this involves letting red grapes macerate a few hours so the juice is coloured naturally.

ROSÉ DES RICEYS: French rosé wine, appellation d'origine contrôlée [label of guaranteed origin] from the Champagne vineyard. It is limited to the town of des Riceys. According to the legend, this was the favourite wine of Louis XIV.

SABRER THE CHAMPAGNE: Open the champagne bottle by lifting off the end of the neck using a sword or a metal blade. A spectacular operation born in the Napoleon cavalry: This should not be confused with "sabler the champagne", which is to drink the contents of the glass in one go and without breathing.

VÉRAISON: Colouration of the grapes during their maturation (in August in Champagne).

VIN CLAIR (or TRANQUILLE) : [STILL WINE] The base of champagne, this non-effervescent white wine is obtained by the winegrower after having followed all the rules required to obtain the appellation (label) and before the secondary fermentation (in the bottle).

SUSTAINABLE WINEGROWING: Beginning in the 1990s, the profession invested in research and development in order to reduce the fertiliser and pesticide inputs and control the risks they present to health and the environment. Numerous certifications support this approach: Terra Vitis®, Haute Valeur Environnementale, Biodynamic agriculture...

AUBE TOURISM OFFICES

TOURISM OFFICE OF BAR-SUR-SEINE AND ITS SURROUNDING AREAS

33, rue gambetta
10110 BAR-SUR-SEINE
+33 (0)3 25 29 94 43
www.ot-barsurseine.fr
www.tourisme-cotedesbar.com
otbar@wanadoo.fr

BAYEL BRANCH - CRYSTAL MUSEUM

2, rue belle verrière
10310 BAYEL
+33 (0)3 25 92 42 68
www.bayel-cristal.com
www.tourisme-cotedesbar.com
ot.bayel@wanadoo.fr

INTERMUNICIPAL TOURISM OFFICE FOR RICEYS AREA

14, place des héros de la Résistance
10340 LES RICEYS
+33 (0)3 25 29 15 38
www.lesriceys-champagne.com
www.tourisme-cotedesbar.com
otlesriceys@gmail.com

MUNICIPAL RECEPTION AND TOURISM OFFICE FOR VILLENAUXE LA GRANDE

1, place Georges Clémenceau
10370 VILLENAUXE-LA-GRANDE
+33 (0)3 25 21 38 94
www.villenauxe-la-grande.fr
tourisme.villenauxe10@orange.fr

BRANCH OF THE TOURISM OFFICE FOR NOGENT AND THE SEINE VALLEY

4, rue du Général de Gaulle
10100 ROMILLY-SUR-SEINE
+33 (0)3 25 24 87 80
www.tourisme-nogentais.fr
officedetourisme@mairie-romilly-sur-seine.fr

BRIENNE-LE-CHATEAU TOURISM OFFICE

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10500 BRIENNE-LE-CHATEAU
+33 (0)3 25 92 82 41
www.ot-brienne-le-chateau.com
officetourisme.brienne@wanadoo.fr

VAL D'ARMANCE TOURISM OFFICE

La Halle - Boulevard des grands fossés
10130 ERVY-LE-CHATTEL
+33 (0)3 25 70 04 45
www.tourismevaldarmance.fr
ot.ervy.le.chatel@wanadoo.fr

GRAND TROYES TOURISM OFFICE

16, rue Aristide Briand
10000 TROYES
+33 (0)892 224 609
www.tourisme-troyes.com
contact@tourisme-troyes.com

PAYS DE BAR-SUR-AUBE TOURISM OFFICE

4, Boulevard du 14 Juillet
10200 BAR-SUR-SEINE
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www.tourisme.barsuraube.org
www.tourisme-cotedesbar.com
officedetourisme@barsuraube.org

TOURISM OFFICE FOR ESSOYES AND ITS SURROUNDING AREAS

9, place de la Mairie
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www.ot-essoyes.fr
www.tourisme-cotedesbar.com
otee10360@gmail.com

MUSSY-SUR-SEINE TOURISM OFFICE

6, rue des Ursulines
10250 MUSSY-SUR-SEINE
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www.ot-mussy.fr
www.tourisme-cotedesbar.com
ot.mussy@wanadoo.fr

TOURISM OFFICE FOR NOGENT AND THE SEINE VALLEY

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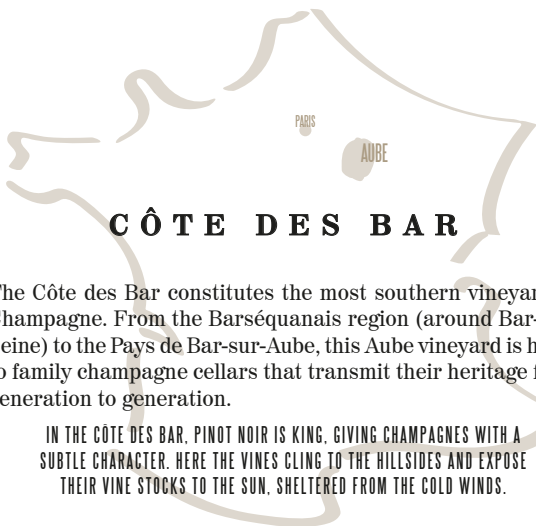
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CHAOURCE AREA TOURISM OFFICE

2, grande rue
10210 CHAOURCE
+33(0)3 25 40 97 22
www.tourisme-en-chaourcois.com
otchaource@gmail.com

PAYS D'OTHE VALLEE DE LA VANNE TOURISM OFFICE

2, rue Foch
10160 AIX-EN-OTHE
+33(0)3 25 80 81 71
www.tourisme-paysdothe.fr
ot.pays.othe@gmail.com



CÔTE DES BAR

The Côte des Bar constitutes the most southern vineyard in Champagne. From the Barséquanais region (around Bar-sur-Seine) to the Pays de Bar-sur-Aube, this Aube vineyard is home to family champagne cellars that transmit their heritage from generation to generation.

IN THE CÔTE DES BAR, PINOT NOIR IS KING, GIVING CHAMPAGNES WITH A SUBTLE CHARACTER. HERE THE VINES CLING TO THE HILLSIDES AND EXPOSE THEIR VINE STOCKS TO THE SUN, SHELTERED FROM THE COLD WINDS.



SCAN HERE AND FIND MORE INFORMATION ABOUT THE CELLARS AND THE CHAMPAGNE TOURIST ROUTE.

Aube Champagne Tourism Board
34 Quai Dampierre - 10000 Troyes
Tel: +33(0)3 25 42 50 00 - Fax: +33(0)3 25 42 50 88
www.aube-champagne.com/en



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