

# TOURIST ROUTE *in Champagne*



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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... LOVÉS TO 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 SUBTLITIES OF THIS PRECIOUS DRINK.

MAY THE DISCOVERY AND THE FETE BEGIN... CHAMPAGNE !



# TROYES



*The Maison du Dauphin.*

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 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.

*Stained glass of St Madeleine's church.*



*The Lion Noir courtyard.*



Place A. Israël.

# TROYES

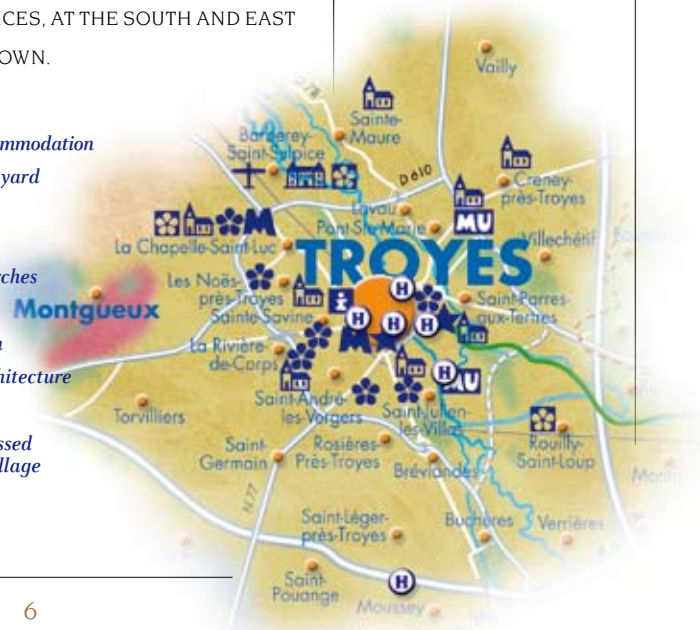
THE SPARKLING TOWN OF TROYES CULTIVATES AN INNATE SENSE OF WELCOMING AND OF THE FETE. HOTELS AND GUEST HOUSES DISPLAY THEIR STAR RATING AND LAY OUT THEIR DIFFERING CHARMS AT THE HEART OF THE TOWN OR ON THE OUTSKIRTS. THE PARKS AND GARDENS ARE A CALL TO FLORAL EVENT ENTHUSIASTS. THROUGHOUT THE YEAR, THERE 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 12<sup>TH</sup> 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



*Sainte-Madeleine's church jube.*

ENTRANCES TO TOWN.

-  Airfield
-  Ambassador accommodation
-  Champagne vineyard
-  Chateau
-  Factory outlets
-  Fascinating churches
-  Museum
-  Park and Garden
-  Remarkable architecture
-  Tourist Office
-  3 or 4-flower classed Floral town or village



*Relaxing and shopping in the factory outlets.*



*St Pierre and St Paul Cathedral.*

## AMBASSADOR HOTELS



Catherine and Philippe welcome you in this charming hotel very well located in the heart of Troyes.

A warm and refined atmosphere, not forgetting the gourmet restaurant with its regional flavours.

### Le Royal Hôtel

★★★★ 40 ROOMS

Mr and Mrs De Vos  
22 boulevard Carnot  
10000 Troyes

Tel. +33(0)3 25 73 19 99  
Fax +33(0)3 25 73 47 85  
[www.royal-hotel-troyes.com](http://www.royal-hotel-troyes.com)



At the foot of the cathedral, nestled in a paved street which could be the setting of one of Alexandre Dumas' novels, this magnificent timber-framed building is a former possession of the Knights Templar and the foundations date back to the 12<sup>th</sup> century.

One of the most beautifully attractive hotels, with an enjoyable restaurant.

### La Maison de Rhodes

★★★★ 11 ROOMS

Mr Carcassin  
18 rue Linard Gonthier  
10000 Troyes

Tel. +33(0)3 25 43 11 11  
Fax 00 33 325 43 10 43  
[www.maisonderhodes.com](http://www.maisonderhodes.com)



## AMBASSADOR GUEST-HOUSES

Charming house whose architecture resembles that of the countryside barns. This haven of peace, close to the shaded meanders of the Seine, surrounded by a vast garden, induces well-being and serenity.

### Au relais des Vannes

★★★★ 4 ROOMS

Mr and Mrs Catherine  
and Janusz Karpisz  
52 H rue des Vannes  
10800 Saint-Julien-les-Villas  
Tel. +33(0)3 25 73 98 09  
or +33(0)6 71 28 81 74  
[www.aurelaisdesvannes.fr](http://www.aurelaisdesvannes.fr)

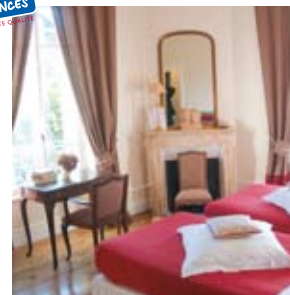


Close to the centre of Troyes, ideally situated to stroll through the town's historic centre, this beautiful 19<sup>th</sup> century house has a pretty garden and offers its gentle comforts and its great conviviality.

### La Framboisine

★★★★ 3 ROOMS

Mrs Françoise Acha  
18 rue du Printemps  
10000 Troyes  
Tel. +33(0)3 25 76 14 01  
or +33(0)6 10 17 55 32  
[www.laframboisine.fr](http://www.laframboisine.fr)



2 charming guest rooms in this beautiful bourgeois dwelling in the town centre. Comfort, simplicity, authenticity and friendliness : everything is here to make your stay an unforgettable one..

### L'Ambroise

★★★ 2 ROOMS

Mrs Jacqueline Boidet  
38 rue Ambroise Cottet  
10000 Troyes  
Tel. +33(0)3 25 73 48 63  
+33(0)6 10 90 50 38  
[www.troyes-location-meuble.com](http://www.troyes-location-meuble.com)



On the edge of Troyes, this 17<sup>th</sup> century domain is built with timber-frames and brick around a 2000 m<sup>2</sup> closed garden. It is spellbindingly charming. Great refinement. Independent rooms on ground floor.

### Le Domaine de la Creuse

★★★★ 5 ROOMS

Maison d'Hôtes de charme  
Mr Patrick Le Borgne  
10800 Moussesey  
Tel. +33(0)3 25 41 74 01  
[www.domainedelacreuse.com](http://www.domainedelacreuse.com)



# 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.



*A cadole : a vine-grower's shelter made from dry stone.*

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 CONTROLÉE (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 MILLESIME. A PURE CONCENTRATION OF EXCEPTION !



*Observing the Rosé des Riceys colour.*

- Ambassador accommodation
- Cadoles
- Champagne Trail
- Champagne vineyard
- Fascinating churches
- Labelled cellars
- Park and Garden
- Remarkable architecture
- Tourist Office
- 3 or 4-flower classed Floral town or village



Saint-Pierre-ès-Liens church.

## 1 CHAMPAGNE RENÉ BAUSER



Champagne René Bauser  
Route de Tonnerre - Le Magny  
10340 LES RICEYS  
Tel. +33(0)3 25 29 37 37  
Fax +33(0)3 25 29 96 29

Latitude : 47.980299  
Longitude : 4.359469

champagne-bauser@worldonline.fr  
www.champagne-bauser.com

Open every day from 10 a.m. to 12 p.m.  
and from 3 p.m. to 6 p.m. and by RV

Closed on Sundays from  
01/10 – 30/04, Easter Sunday.  
Closed for holidays from 23/12 – 03/01.

Free tasting and visits  
(cellar and Champenois museum).

English spoken.

The Range of wines : Champagne,  
Rosé des Riceys, Coteaux Champenois.



After entering, the eye is attracted to a little hut made from flat stones. It is a rebuilt "cadole", the traditional shelter of vine-growers. The parents, their son and daughter await you in a vast timber-framed building. Numerous objects and curiosities decorate the cosy wooded reception hall. At this Champagne House, two generations of winemakers work together, wives included.

And the Bausers also have international targets. As well as European exports, they are endeavouring to conquer the Asian markets (Japan and China). But another surprise adds spice to the visit : a long vaulted cellar, transformed into an authentic museum of the art of traditional Champenois wine-making. Nearly all the tools and machines of the business can be found there ! Including an enormous grape vat sculptured in wood.

And climbing the stairs back up from the cellar to rediscover the cadole, there is an exhibition of giant ammonite fossils found in the vineyard. All that's left is to taste and choose from the 7 Champagnes or the two still wines (a Rosé des Riceys and a Coteaux Champenois).



## 2 CHAMPAGNE MICHEL CHEVROLAT



On entering the pretty floral enclosure, the visitor is immediately captivated by the quiet old building of white limestone, covered in red tiles. The interior, with its paved floor and timber frame, is superb and spacious. Half-moon bay windows, a fireplace, an old sharpening grindstone, an

old oven, a designer bar and furniture complete the setting. A generally calm and fresh atmosphere. After working with a cooperative until 1999, Michel Chevrolat set up on his own, with a passion. Installation of a press and some impeccable equipment, and the first vinification was achieved in 2003.

In 2008, he is proud and happy that his work is appreciated and recognised (3 cuvées in the Hachette Wine Guide). With an in-bred taste for the good things of life, he had imagined a career in cookery and gastronomy, but his humility and rigorous self-demanding attitude, and his genuine emotion have made him the man he is today.

Today Nathalie works with her husband managing the business and welcoming visitors. They named one of their cuvée Florale after their daughter Flora.



Champagne Michel Chevrolat  
Reception and wine cellars  
7 bis, Rue du Pont  
10340 LES RICEYS

Postal address  
12 Lot, Croix de Mission  
10340 LES RICEYS  
Tel. +33(0)3 25 29 99 64  
Fax +33(0)3 25 29 75 24

Latitude : 47.994802  
Longitude : 4.369217

champagne.mchevrolat@cder.fr  
www.champagne-chevrolat.com

Open every day by RV  
Visit and tasting.

The Range of wines : Rosé des Riceys,  
Champagne, Champagne rosé.



### 3 CHAMPAGNE GUY DE FOREZ



Champagne Guy de Forez  
32 bis rue du Général Leclerc  
10340 LES RICEYS  
Tel.+33(0)3 25 29 98 73  
Fax.+33(0)3 25 38 23 01

Latitude : 47.985649  
Longitude : 4.360448

champagne.guydeforez@wanadoo.fr  
http://guydeforez-riceys.com

Closed Sundays.

Visit and tasting : €3 / person.

English spoken.

The Range of wines :  
Rosé des Riceys, Champagne.



To the rear of the village, there is a nice viewpoint, and an open door welcoming you to Sylvie and Francis's house. As well as having the very latest equipment installed, this 17<sup>th</sup> century house has some superb vaulted cellars of that period. This perfectly illustrates the household philosophy where tradition and modernity contribute equally. Passionately self-educated, Francis has spent time with famous oenologists and prefers above all else to be working on his cuves or in amongst his vines. Very concerned about the ecosystem, he is a pioneer in the reasoned struggle to obtain that taste for the rural which leaves no-one indifferent. A task which requires a lot of self-sacrifice, but which has its rewards and moments of great shared pleasure. "We are lucky to have a magical wine, so people come to see us to meet the magician". Also not to be missed, a nice traditional square wine press.



### 4 CHAMPAGNE JACQUES DEFRANCE



In a very typical, sloping little village street, one entrance stands out, with its pediment decorated with a curious metal wine-making sculpture. Inside, a very sophisticated modern decoration and a reception cellar extended by a succession of 17<sup>th</sup> century vaults. In fact several houses

are interconnected through the cellars.

Christophe is the worthy successor to four generations of winegrowers. A lover of old stone which he takes immense pleasure in restoring and enhancing in fine detail, a lover of the vine, he loves to taste the grapes of his different vineyard plots, before the harvest, to get a first idea and imagine his future creations.

He takes you up onto the sloping hillsides from where there is a superb view over the Seine valley. 5 cuvées are available to be sampled at the stylish glass bar stand, with an epicurean quotation from Baudelaire as an invitation.

Not to mention the Rosé des Riceys which Christophe elaborates greedily.



Champagne Jacques Defrance  
28, rue de la Plante  
10340 LES RICEYS  
Tel.+33(0)3 25 29 32 20  
Fax.+33(0)3 25 29 77 83

Latitude : 48.005830  
Longitude : 4.367001

champagne-jacques-defrance@wanadoo.fr

Open every day. Saturdays  
and Sundays by RV.

Guided visit with discovery of the  
village and tasting : €4.50 / person.

The Range of wines : Champagne,  
Champagne rosé, Rosé des Riceys.



## 5 CHAMPAGNE GALLIMARD PÈRE ET FILS



Precursors to the Riceys, the Gallimard family have been producing Champagne since 1930, date when Jules and Ernest decided to produce their first bottles. A descendant of five generations of winemakers, Didier, the current



owner, has the reputation of producing a balanced Champagne, because it comes from hillsides which have an exceptional exposure to sunlight. A few years ago, he took the decision in his superb 17<sup>th</sup> century vaulted cellars, to “revert to working with wood” to produce new cuvées matured in oak barrels. The result is a resounding success because the “Quintessence” cuvée received the gold medal in the 2008 competition for the world’s best Chardonnay as well as being recognised in the international wine challenge. “To get it completely right, requires succeeding at every stage”, he explains. Sipping a flute of delicate salmon coloured Brut Rosé, you notice the exceptional finesse of the bubbles which form a persistent pearl white necklace, a sign of great quality.

A quality for which five Champagne cuvées and one Rosé des Riceys are the aromatic references.



Champagne Gallimard Père et Fils  
18/20 rue Gaston Checcq-Le Magny  
10340 LES RICEYS  
Tel. +33(0)3 25 29 32 44  
Fax. +33(0)3 25 38 55 20

Latitude : 47.983180  
Longitude : 4.360792

champ.gallimard@wanadoo.fr  
www.champagne-gallimard.com

Open from Monday to Friday  
9 a.m. to 12 p.m. and 2 p.m.  
to 5:30 p.m., Saturdays by RV.

Visit and tasting : €5 / person.

English spoken.

The Range of wines : Cuvée  
Quintessence, Cuvée de réserve, Cuvée  
de Prestige, Grande Réserve Chardonnay,  
Cuvée Rosé Brut, Rosé des Riceys,  
Ratafia, Marc de Champagne.

## 6 CHAMPAGNE MOREL PÈRE ET FILS



Crossing the noble stone porch, just next to the church, you can discover the entrance of a beautiful 18<sup>th</sup> century dwelling, with a 4-sided ochre-tile roof.

The heir to five generations of wine-makers, Pascal Morel has done a lot to emblazon the noble letters of the "Rosé des Riceys" appellation which he talks about with delight : "the scent of mossy undergrowth, the spice, the taste of crystallized cherry and raspberry".

A very beautiful 17<sup>th</sup> century vault hides a treasure. A reserve in which Pascal Morel systematically stores some

Champagne Morel Père et Fils  
93, rue du Général de Gaulle  
10340 LES RICEYS

Tel. +33(0)3 25 29 10 888

Fax. +33(0)3 25 29 66 72

Latitude : 47.986420

Longitude : 4.365348

morel.pereetfils@wanadoo.fr  
www.champagnemorelpereetfils.com

Closed on Sundays and bank holidays. Guided visits and tasting by RV : €5 / person.

The Range of wines : Rosé des Riceys, Champagne, Champagne rosé, Millésime.

Partner to the "Initiation of Champagne tasting" operation.

bottles from each of his productions, thus constituting a real memory of the Champagne House, with cuvées of the grand-father, the father, his own and soon his children's.

It was in 1975 that he took over the production following in the footsteps of his father to whom he dedicated his Cuvée Gabriel, a 100% Chardonnay Champagne matured in barrels. Here you will find passion, emotion and pleasure to share and to pass on.



## 7 CHAMPAGNE MORIZE PÈRE ET FILS

This House is marked with a very amusing sign. The visitor enters the main gate into a vast courtyard surrounded by nice buildings and extended by a



park. A "trompe l'oeil" window is dedicated to the family on the beautiful central house. It has been the Morize home for three generations.

The father's welcome is very

jolly.

He looks very much like his son and states his unerring fidelity to tradition and to the "House" flavour.

We are in the presence of the Prévôt of the Commanderie du Saulte Bouchon Champenois. The very large reception and tasting hall has a baroque, nearly religious atmosphere. There is a stained glass window where St Vincent appears, the patron saint of wine-makers, surrounded by three generations of Morize, two of the churches of Les Riceys and the three seasons of the vine. Amongst a full range of products, a long-matured millésime is presented in a particularly elegant bottle.

The visit down into the cellar leaves great memories as beyond a big heavy door lie some sumptuous 12<sup>th</sup> century Cistercian vaults.



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

Tel. +33(0)3 25 29 30 02

Fax. +33(0)3 25 38 20 22

Latitude : 47.988143

Longitude : 4.365301

contact@champagnemorize.com  
www.champagnemorize.com

Closed on Sundays.  
Guided visit and tasting  
by RV : €4.50 / person.

The Range of wines : White and Rosé Champagne, Rosé des Riceys, Coteaux Champenois.

## AMBASSADOR HOTELS



A superb collection of four traditional houses, this good address has authentic charm and is situated at the heart of the champenois vineyard in a picturesque winemakers' village.

Originality of the décor, gentle calm atmosphere of well-being and in the splendid vaulted cellars, a delicious rural cuisine.

### Le marius

★★★ 11 ROOMS

Mrs Claudine Josselin  
2 place de l'Eglise - 10340 Les Riceys

Tel. +33(0)3 25 29 31 65

Fax +33(0)3 25 29 02 21

[www.hotel-le-marius.com](http://www.hotel-le-marius.com)



Pretty stone house in a shaded park, the Magny, located at the entrance of the famous village of Les Riceys, offers a classic décor, comfort, a swimming pool and terrace with southern exposure. As for the restaurant, you can discover the best Champenois specialities here.

### Le magny

★★ 12 ROOMS

Logis Bacchus - Logis "nature et Silence" - Logis de caractère

Mr and Mrs Agnès and Gilles Oliveau  
Route de Tonnerre  
10340 Les Riceys

Tel. +33(0)3 25 29 38 39

Fax +33(0)3 2529 11 72

[www.hotel-lemagny.com](http://www.hotel-lemagny.com)



## AMBASSADOR HOTELS



In a region bordering on the Chaource forest, between Champenois and Burgundy vineyards, this former traditional farm is full of surprises, in the middle of the meadows where horses are free to roam. Sophie, Maître d'Hôtel, Stéphane, the Sommelier and Cedric, the chef, invite you on a discovery of gastronomy.

### Aux maisons

(21 km from Les Riceys)

★★★ 23 ROOMS

"Character" label accommodation" - "Bacchus" label accommodation - "Nature & Silence" label accommodation"

Famille Enfert  
11 rue des anciens combattants d'AFN  
10210 Maisons-les-Chaource

Tel. +33(0)3 25 70 07 19

FFax +33(0)3 25 70 07 75

[www.logis-aux-maisons.com](http://www.logis-aux-maisons.com)

## AMBASSADOR GUEST-HOUSES

On the fringes of Burgundy and Champagne, this beautifully characteristic 18<sup>th</sup> and 19<sup>th</sup> century house is located at the foot of the ramparts of the medieval town and overlooks the Armance valley. You will appreciate its views over the green countryside, its very nice decorated rooms and the gentle calm atmosphere.

**L'aquarelle**   
(44 km from Les Riceys)

★★★ 2 ROOMS

Mrs Isabelle Pont Dickie  
8 rue Danton  
10130 Ervy-le-Châtel

Tel. +33(0)3 25 42 03 71

+33(0)6 11 03 91 26

[l'aquarelle.ervy@wanadoo.fr](mailto:l'aquarelle.ervy@wanadoo.fr)



An overview of Poliset.



# 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 16<sup>TH</sup> AND 17<sup>TH</sup> 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.



St-Jean-Baptiste at Mussy sur Seine 13<sup>th</sup> and 14<sup>th</sup> centuries.



Maison Renaissance at Bar sur Seine.

-  Airfield
-  Ambassador accommodation
-  Cadoles
-  Champagne Trail
-  Champagne vineyard
-  Fascinating churches
-  Labelled cellars
-  Manor House
-  Museum
-  Remarkable architecture
-  Tourist Office
-  3 or 4-flower classed Floral town or village



## 8 CHAMPAGNE BARTNICKI PERE ET FILS



Champagne Bartnicki Pere et Fils  
22 grande rue  
10250 GYÉ-SUR-SEINE  
Tel.+33(0)3 25 38 24 53  
Fax.+33(0)3 25 38 25 94

Latitude : 48.028867  
Longitude : 4.429571

champagne-bartnicki@wanadoo.fr  
www.bartnicki-robin.com

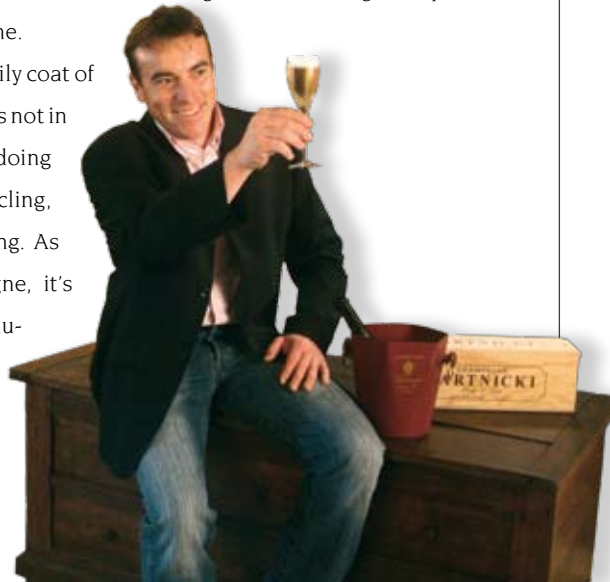
Open every day by RV  
Visit with guided demonstration  
and tasting

The Range of wines : Champagne,  
Champagne Rosé, Millésime.



A vine archway joins the two stone pillars of the porch of this former wine-grower's house, with its vast courtyard full of flowers. A collection of buildings with its barn and tower dating back to 1690 entirely restored and its 17<sup>th</sup> century vaulted cellars. In this very beautiful mansion house, there is an impressive reception salon : period timber frames, giant fireplace, tapestries and stained glass windows as well as a majestic staircase instil an almost medieval ambiance, worthy of a chateau. The third generation of Champagne producers decided to dedicate one of their 100% Chardonnay vintages, the "Elégarose", to the fourth generation : three adorable mischievous little girls, the two daughters of the family and a niece, Eléonore, Garance and Rose. After studying oenology and planting his first vine in 1989, Vincent, proud to bear the name of the patron saint of vine growers, has vines in three villages : Saint Usage, Verpillières-sur-Ource and Gyé-sur-Seine.

Standing in front of the family coat of arms, he says that when he is not in his vineyard, he adores doing hi-energy sports : Motorcycling, 4x4, Skiing, Mountain biking. As for his favourite Champagne, it's the Grande Réserve, produced from a selection of old vines.



## 9 CHAMPAGNE FRANÇOIS BROSSOLETTE



On the roof of this beautiful property, an old weather cock in the shape of a bottle sets the scene, as well as giving the wind direction.

Once inside, a pleasant inner courtyard invites the visitor to take in the sun or to chat with the neighbours around

a large table in the shade, just like generations have done before. Beyond a round stone porch, a nice reception area introduces you to the superb vaulted cellar which houses some charming old furniture, the family's old winegrowers' tools, lovingly preserved, old photographs of grape harvests, as well as a number of awards. François Brossolette, who has worked in the wine business for more than 20 years, adores being outdoors, in the field, at one with nature.

Through his marriage with Sylvie François, the daughter of a winegrower, they combined their two names resulting in the current label of their House and invested in some top of the range equipment (electronic press, thermo-regulated vats).

"Vinification and assembling are a magical alchemy and each year has its own nice surprises", explains François who is Grand Bouteiller of the Commanderie du Saulte Bouchon.



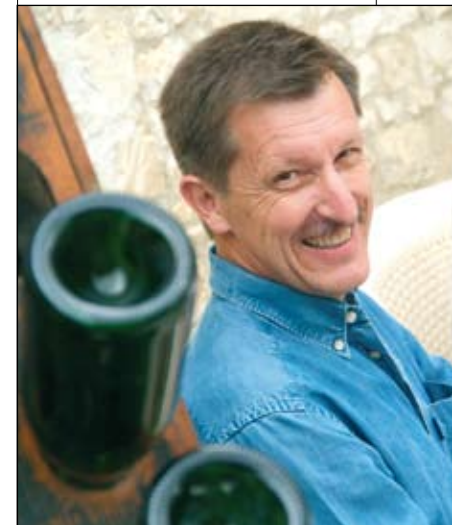
Champagne François Brossolette  
42 , Grande rue  
10110 POLISY  
Tel.+33(0)3 25 38 57 17  
Fax.+33(0)3 25 38 51 56

Latitude : 48.059717  
Longitude : 4.380502

francois-brossolette@wanadoo.fr

Closed Sundays.  
Free visit and tasting.

The Range of wines : Champagne,  
Champagne Rosé.



## AMBASSADOR HOTELS



Where the Cote des Bar meets the Orient Forest, in a very beautiful country landscape, this cosy, comfortable hotel with its family restaurant offers generous and tasty rural dishes.

### Le val moret

★★★ 42 ROOMS  
 "Bacchus" label accommodation  
 Mrs and Mrs Marisy  
 CD 443/A5 motorway, exit 22  
 10110 Magnant  
 Tel. +33(0)3 25 29 85 12  
 Fax +33(0)3 25 29 70 81  
 www.le-val-moret.com



At the heart of the Orient Forest regional park, this very good hotel is a collection of rural buildings built from a mixture of stone, brick and timber frame, surrounding a central patio of greenery and flowers. There is a freshness and authenticity, and the chef will surprise you with his very nice little dishes.

### L'auberge du lac

(22 km from Bar-sur-Seine)  
 ★★★ 21 ROOMS  
 "Nature and Silence" label accommodation  
 Mr and Mrs Gublin  
 5 rue du 28 août 1944  
 10140 Mesnil-Saint-Père  
 Tel. +33(0)3 25 41 27 16  
 Fax +33(0)3 25 41 57 59  
 www.auberge-du-lac.fr



## AMBASSADOR GUEST-HOUSES

Situated on a lovely village square, you are welcomed as a friend in a very beautiful renovated family home which has superbly preserved its character as a traditional Champenois home.

Choose one of the pleasant walks through the old village, along the banks of the Seine, close by the house or in the surrounding vineyards.

### Mr and Mrs Olivier Claude

★★★ 3 ROOMS  
 6 grande rue  
 10250 Gyé-sur-Seine  
 Tel. +33(0)3 25 38 40 23  
 cljolivier@wanadoo.fr  
 www.gite-prop.com/10/860





Essoyes on the banks of the Ource.

# 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 AROUND WITH UNFORGETTABLE TREASURES OF HISTORY AND NATURE : THE NARROW STREETS OF LANDREVILLE, THE VIEW-POINT 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.



Buste d'Auguste Renoir au cimetière d'Essoyes.



Stone bridge at Loches-sur-Ource.

HE BOUGHT A HOUSE HERE, SPENT ALL HIS SUMMERS HERE FOR 24 YEARS AND ASKED TO BE LAID TO REST HERE, CLOSEBY HIS ARTIST'S STUDIO WHICH IS OPEN TO VISITS.



- ✈ Airfield
- H Ambassador accommodation
- Champagne Trail
- ♥ Champagne vineyard
- 🏰 Chateau
- 🏰 Fascinating churches
- 🍷 Labelled cellars
- M Museum
- ★ Remarkable architecture
- 👤 Renoir
- 🌉 Roman bridge
- 📍 Tourist Office
- 🌸 3 or 4-flower classed Floral town or village

10 CHAMPAGNE CHASSENAY D'ARCE

Champagne Chassenay d'Arce  
11, Rue du Pressoir  
10110 VILLE-SUR-ARCE  
Tel.+33(0)3 25 38 34 75  
Fax.+33(0)3 25 38 34 70

Latitude : 48.106578  
Longitude : 4.444737

champagne@chassenay.com  
www.chassenay.com

Open Monday to Friday, from 9 a.m. to 12 p.m. and 2 p.m. to 5:30 p.m.  
Saturdays, mid-March to end December from 10 a.m. to 12 p.m. and 2 p.m. to 6 p.m.  
Sundays, in July and August, from 10 a.m. to 12 p.m. and 2 p.m. to 6 p.m.

Free visit and tasting  
Easy access for the handicapped  
English spoken

The Range of wines : a Selection of Champagne wines.

Partner to the "Initiation of Champagne tasting" operation.

Created in 1956 thanks to the combined talents of around fifty winegrowers, the Chassenay d'Arce Champagne has continuously developed the quality of its products and is proud today to represent 140 members, motivated by the same concern for a solid reputation. With the new millennium, came a major investment policy, allowing the House to acquire the tools to improve its productivity whilst respecting tradition. It is this half-century of experience which motivates and gives its energy to the team which warmly welcomes you in renovated and very pleasant surroundings. All the secrets of Champagne making will be revealed to you in the cellars, exhibitions, videos and educative commentary proposed. And to conclude this educational moment in a cloud of magical bubbles, there is a tasting session of a selection of Champagnes, in their all-new white and rosé colours.



11 CHAMPAGNE RICHARD CHEURLIN

Here, a large family of 5 generations of winegrowers has populated the whole village. Their specialities are : the maturing of Champagne in oak vats, a Rosé obtained in vats or by incomplete vinification. Worth discovering : the Jeanne label, named in memory of the grand-mother, 100% pinot noir from Jeanne's old vine, of which the must is fermented and matured in oak vats. Lucy, the daughter of the household, a pretty brunette full of sparkle and passion, brilliantly explains how she is following in her father's footsteps, she has a specific philosophy for each of her vineyard plots, whether it is eco-friendly or simply well-reasoned wine-growing. With degrees in oenology, wine-growing-oenology, and international commerce, she has travelled around quite a bit (South Africa, Australia, California). In France, she is a member of a study group which looks into new approaches to wine growing.

Observing the vine in detail, what grasses grow around them, never hesitating to use essential oils to aid the plants' defences, taking into account the energies and bio-dynamics, and preferring prophylactic work to maintain a

balance in the yield and develop a concentration of flavours, Lucy uses the best of each technique to prepare the future. It is worth remarking the magnificent wine press and huge wooden décor reception hall.



Champagne Richard Cheurlin  
16, rue des Huguenots  
10110 CELLES-SUR-OURCE  
Tel.+33(0)3 25 38 55 04  
Fax.+33(0)3 25 38 58 33

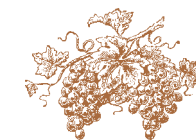
Latitude : 48.075726  
Longitude : 4.398803

richard.cheurlin@wanadoo.fr  
www.champagne-cheurlin.com

Closed Sundays and bank holidays.

Visit and tasting : €4 / person.

The Range of wines : Champagne, Coteaux champenois.

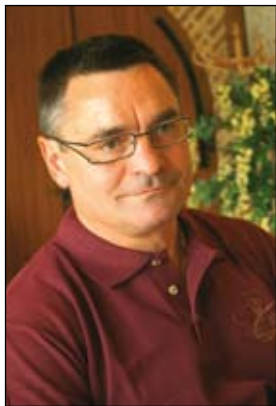


12 CHAMPAGNE CHARLES COLLIN



In order to respect the founder's credo, "Using the best of modernity to maintain the best of tradition", the entire Champagne wine-making process is done in-house, from the hand picking harvest right up to the shipping of the bottles to the customers. Founded in 1952, this major House, one of the foremost cooperatives, groups together some 130 winegrowers and uses 120 vats and 8 wine presses.

It was not until 1993, and as an honour to the pioneering founder, that the choice of brand name was made. A tasting hall with shop lets the visitor delve into Charles Collin's world and discover the different Champagne vintages in a convivial atmosphere.



Champagne Charles Collin  
27, rue des Pressoirs  
10360 FONTETTE  
Tel.+33(0)3 25 38 31 00  
Fax.+33(0)3 25 38 31 07

Latitude : 48.079412  
Longitude : 4.604086

champagne-charles-collin@fr.oleane.com  
www.champagne-charles-collin.fr

Closed Sundays and bank holidays.

Free commented visits and tasting.

The Range of wines : Champagne,  
Champagne Rosé, Coteaux  
Champenois, Ratafia.

13 CHAMPAGNE VEUVE DOUSSOT



It is in memory of a great grand-mother that the name "Veuve Doussot" was chosen in 1973.

Stéphane, whose father cofounded the Commanderie of the Saulte-Bouchon Champenois, is now its Grand Argentier. He was bathed in tradition at a very early age.

This thirty-something wine-maker is full of energy. As well as running the production activities with his sister, he is a scrambling enthusiast and member of the Aeroclub, which lets him view his vineyards from the sky.

Inside the pleasant hall set aside for tasting, there is a shop and an

additional reception area where Sylvie takes care of her guests expertly, with a degree in hostelry and as a certified restaurateur. She even organises theme days, discovery walks, grape-picking or oenological tasting.

You will learn all about the art of making the King of wines, gathered around a wine-press interestingly decorated with frescoes.

Champagne Veuve Doussot  
1, rue Chatet  
10360 NOÉ-LES-MALLET  
Tel.+33(0)3 25 29 60 61  
Fax.+33(0)3 25 29 11 78

Latitude : 48.100997  
Longitude : 4.571342

champagne.veuve.doussot@wanadoo.fr  
www.champagneveuedoussot.com

Open Monday to Friday and  
Saturday morning. Sundays by RV.

Free visit to the cellar and tasting.

The Range of wines : Champagne,  
Vintage, Coteaux Champenois,  
Ratafia.

Partner to the "Initiation  
of Champagne tasting" and  
"Grape-picker for a day" operations.



## 14 CHAMPAGNE MICHEL FURDYNA



On discovering his smile, highlighted by a solid moustache and sparkingly malicious eyes, it is easy to imagine the taste of his Champagne selection (body, heart, soul and spirit).

A real "wine-growing" winegrower, never happier than in his vineyard, he takes a more eco-friendly approach, "I try to plough the land rather than put down weed-killer", Michel does not hesitate to keep to a strict minimum all forms of additives in his vines and cellars.

He has created a vintage Blanc de Noirs "La Loge 2003" as well as the "Carte Blanche" wine, a mix of Pinot Noir, Chardonnay and Pinot Blanc, from a vinification process without malo. Next year he will produce "La Désirée" a nectar of Blanc de blancs. The numerous medals in the chilled tasting hall are because Michel has been a committed wine-maker for 20 years. A traditional Coquard wine press, a traditional liquor manufacture, 5 different wines... Here, everything is done on site. He is passionate about his village of which he has an intimate knowledge, but before all else he is a wine-maker. He and his wife form a delicious couple.

Champagne Michel Furdyna  
13, rue Trot  
10110 CELLES-SUR-OURCE  
Tel. +33(0)3 25 38 54 20  
Fax. +33(0)3 25 38 25 63

Latitude : 48.074862  
Longitude : 4.402470

[champagne.furdyna@wanadoo.fr](mailto:champagne.furdyna@wanadoo.fr)

Closed Sundays and bank holidays.

Visits to the cellars and tasting :  
€3 / person.

The Range of wines : Champagnes blancs, Champagne rosé de saignée and Vintages.



## 15 CHAMPAGNE ROBERT-GRANDPIERRE



There is a very nice sign on this flowery house, located in a cul-de-sac at the end of which is a delightful old wash-house. Françoise Grandpierre, an authentic and energetic wine-maker is inexhaustible on the family's long history and its involvement in the vineyard revival. She welcomes visitors in a great room of a grand house where every object is decorative, from the ancient outfits to her son Vincent's paintings. Indeed it is he who designed the packaging of the latest wines, notably the 2002 vintage which has a wholly

Champagne Robert-Grandpierre  
1, rue de la Fontaine  
10110 VIVIERS-SUR-ARTAUT  
Tel. +33(0)3 25 38 53 26  
Fax. +33(0)3 25 29 14 73

Latitude : 48.096135  
Longitude : 4.496448

champagne.robertgrandpierre@wanadoo.fr  
www.robert-grandpierre.com

Visit of the cellars by RV.  
Closed Sunday afternoons.  
Educational visit with demonstration  
and tasting : €2.50 / person.

2 winegrowers' guestrooms.

English spoken

The Range of wines : Champagne,  
Champagne rosé, Coteaux  
champenois, Ratafia.



transparent box.

And there is a pleasant surprise : a very enjoyable and complete wine-making family museum set up in the vaulted cellar. To help you find time to relax, Françoise offers the chance to stay in one of her two B&Bs. From her vineyard where she will be proud to show you the care she takes in pruning, there is a superb viewpoint that extends over the valleys and out of sight.

Tasting the rosé Champagne with its "onion skin" colour, leaves an after-taste of raspberry.

## 16 CHAMPAGNE RENE JOLLY

After passing through the superb stone porch and its half-barrels encrusted in the walls, in the great courtyard surrounded by dark tiled roof, beige coloured buildings, you will discover a near 300-year-old lime tree (1730) which majestically adorns this home to numerous birds. 18<sup>th</sup> cen-



Champagne Rene Jolly  
10, rue de la gare  
10110 LANDREVILLE  
Tel. +33(0)3 25 38 50 91  
Fax. +33(0)3 25 38 30 51

Latitude : 48.070147  
Longitude : 4.475956

contact@jollychamp.com  
www.jollychamp.com

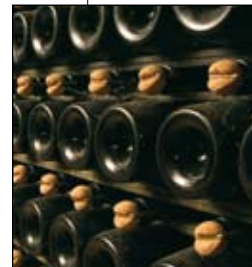
Open Monday to Saturday  
from 10 a.m. to 4 p.m. by RV  
and during the grape harvest.

Free visits and tasting  
(up to 10 people).

English spoken.

The Range of wines : Blanc de Noirs,  
Blanc de Blancs, Rosé and Cuvée  
Spéciale RJ.

Partner to the "Initiation  
of Champagne tasting" operation.



tury vaulted cellars and the very latest in wine presses, traditional décors and a reception hall with an exhibition of modern paintings. Using "talking" caps on bottles, and disgorging bottles by hand without ice (one of the last to do this manually)...

Pierre Eric is a man of contrasts who moves forward seeking the best in everything, with contemporary efficiency, whilst

respecting the demands of tradition and the product. One of his cuvées is ageing slowly in bottles using authentic corks held in place by big old clips.

The 5<sup>th</sup> Jolly of the family business is exported to Europe, Japan and China. Its latest creation is a "Pur Brut" with no added liqueur.



17 CHAMPAGNE REMY MASSIN ET FILS



Champagne Remy Massin et Fils  
34, Grande Rue  
10110 VILLE-SUR-ARCE  
Tel.+33(0)3 25 38 74 09  
Fax.+33(0)3 25 38 77 67

Latitude : 48.107629  
Longitude : 4.443972

contact@champagne-massin.com  
www.champagne-massin.com

Open every weekday, at weekends by RV.  
Commented visit (written translation  
into English and German)  
followed by free tasting.

English and German spoken.

The Range of wines : Five Champagne  
vintages including one Rosé.

Partner to the "Initiation  
of Champagne tasting" operation.

1865, Louis Aristide Massin plants his first vine stock. 2008, it is now the fourth generation of this nice family story, a winning "Quartet" which continues the tradition for excellence. Cedric, the son, and his father are the main cultivators of the vineyard. Sylvère, in charge of the cellar, delicately elaborates the future wines and works on the exporting business. Carol, the wife, welcomes visitors and initiates them into the Champenois secrets through a journey of discovery. She also decorates the bottles beautifully with her painting. Florence, her sister works on the management side. The tasting salon with its piano and its paintings, is very welcoming and cosy, and has a very homely feeling. Very in touch with nature, the head of the family relaxes by riding his mountain bike over the undulating vineyard hills. His respect of the environment has led him to revert to alternative cultivation methods (an alternate row of grass and wheat seedling, ploughing). His first prowess goes back 15 years when he won a prize at a Champagne wine competition in Epernay. But he uses his medals to promote his region which he loves above all.



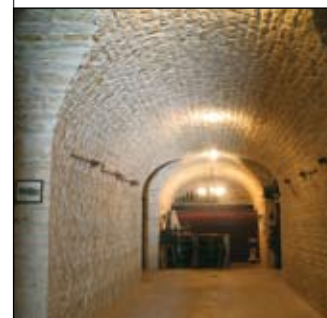
18 CHAMPAGNE RICHARDOT



At the entrance, cellars decorated with ancient wine-makers' tools reveal their ultra modern installations.

Further up, you are welcomed into a brightly lit half-timber pavilion, with white paved floor, and impressive timber beams overhead. Paintings, sculptures and a "César" style compression of crown caps placed on the vast bar, convey a

very contemporary spirit. From this dominating position, the view of the Ource Valley is unbelievable and its vineyard fascinating. Jean-Paul, very "Gentleman Farmer", his wife Isabelle, and their daughter Cécile, form an attractive Trio. In 1986, after working as a contracted wine-presser, he decided to set up himself and to develop his own range of Champagne. Very attentive to his vines, he keeps them under constant supervision to avoid the slightest handling. "When I discover some mushrooms in amongst my vines, it means it's time to go to the woods and pick some chanterelles", he jokes ! He is passionate about water and the environment. A keen sportsman, he and his son are cycling enthusiasts and he likes to have cross-country horse rides with his daughter.



Champagne Richardot  
38, rue René Quinton  
10110 LOCHES-SUR-OURCE  
Tel.+33(0)3 25 29 71 20  
Fax.+33(0)3 25 29 13 76

Latitude : 48.066459  
Longitude : 4.500434

champagne.richardot@orange.fr  
www.champagne-richardot.com

Open every weekday, weekends  
and bank holidays by RV.

Free visit and tasting

English spoken.

The Range of wines : Champagne,  
Champagne rosé.

Partner to the "Initiation  
of Champagne tasting" operation.



19 CHAMPAGNE CRISTIAN SENEZ

Visiting this beautiful stone property, where flowers abound, a sheet metal sculpture can be seen representing a young Bacchus towering over a barrel, surrounded by grapes and vine branches. The décor and tone are set ! Around the old wine-press, surprising naïve frescoes of wine and grape-picking can be seen. Tasting and welcoming take place in two large halls with a very "winegrower" décor. In the first, more intimate and cosy, it is possible to sit around a very long solid wood table. Aside from the awards displayed and the generally tasteful decoration, there are some presentation cases displaying all kinds of specialities.



Champagne Cristian Senez  
 6, Grande Rue  
 10360 FONTETTE  
 Tel.+33(0)3 25 29 60 62  
 Fax.+33(0)3 25 29 64 63  
 Latitude : 48.081072  
 Longitude : 4.608426  
 contact@champagne-senez.com  
 www.champagne-senez.com

Visit of the cellars by RV  
 Discovery of the property and tasting.

Mondays to Saturdays from 8 a.m. to 12 p.m. and from 2 p.m. to 6:30 p.m.  
 Closed Sundays and Bank Holidays.

English and German spoken.

The Range of wines : Champagnes, Coteaux Champenois.

The other larger hall, used for groups, is just as typical with its arcades,

half-moon bay windows and "barrel" tables. This major Champagne House exports large quantities and as far away as New Caledonia, following a chance encounter. Angélique and Frédéric, your hosts, are keen sports enthusiasts and are especially active. On top of managing the production, Angélique organises "open days" with presentations of local produce.





Champagne Marcel Vézien  
68, Grande Rue  
10110 CELLES-SUR-OURCE  
Tel.+33(0)3 25 38 50 22  
Fax.+33(0)3 25 38 56 09

Latitude : 48.077636  
Longitude : 4.400741

contact@champagne-vezien.com  
www.champagne-vezien.com

Reception, tasting, sales,  
from Monday to Friday.

Visits to the cellars by RV :  
€4 / person includes a souvenir  
champagne flute.

Easy access for the handicapped.

English, German and Italian spoken.

The Range of wines : Champagne,  
Rosé des Riceys, Coteaux champenois,  
Ratafia and Marc de Champagne.

Partner to the “Initiation  
of Champagne tasting” operation.

## 20 CHAMPAGNE MARCEL VÉZIEN

Jean-Pierre, a 4<sup>th</sup> generation Vézien, and the Grand Master of the Commanderie of the Saulte-Bouchon Champenois, perpetuates a more than century-old family tradition.

Full of passion and great respect, he continues to cultivate a distinct “flavour of the house”, proud of his wine named in honour of his great grandfather, which reveals its grilled almond

and honey flavour to the experienced Champagne enthusiast. Very active in the oenology world, organising fêtes and vineyard visits, he considers Champagne to be an art. Paul Verlaine has a very nice line about Champagne for him : “The golden wine which lives in fine crystal”.

Through paintings, poetry, and an aesthete’s soul, he has a profound desire to combine all the pleasurable senses. He loves sharing his passion for his work, making customers dream over a glass of Champagne and admits he has a fondness for flowers.



By entering the reception hall through the great square tower, the tone is set.

His wife, Marie-José, is kind and charming.



## AMBASSADOR HOTELS



*In the midst of the Champenois vineyard, at the heart of the Côte des Bar, this very comfortable establishment overlooks Essoyes offering a magnificent viewpoint over Renoir’s village.*

*As well as typical menus and a “rural” menu, its restaurant proposes a real Champagne wine list allowing you to taste the best famous wines of the region.*

### Les canotiers



★★★ 14 ROOMS

“Nature and Silence” type accommodation

Mr and Mrs Evelyne and Jacky Chenut  
Rue Pierre Renoir  
10360 Essoyes

Tel. +33(0)3 25 38 61 08

Fax +33(0)3 25 38 61 09

www.hoteldescanotiers.com



# 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 (18<sup>TH</sup> 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 19<sup>TH</sup> CENTURY. THE LAY BROTHERS' BUILDING AND ITS CELLAR AND DORMITORY SURVIVE TO THIS DAY.

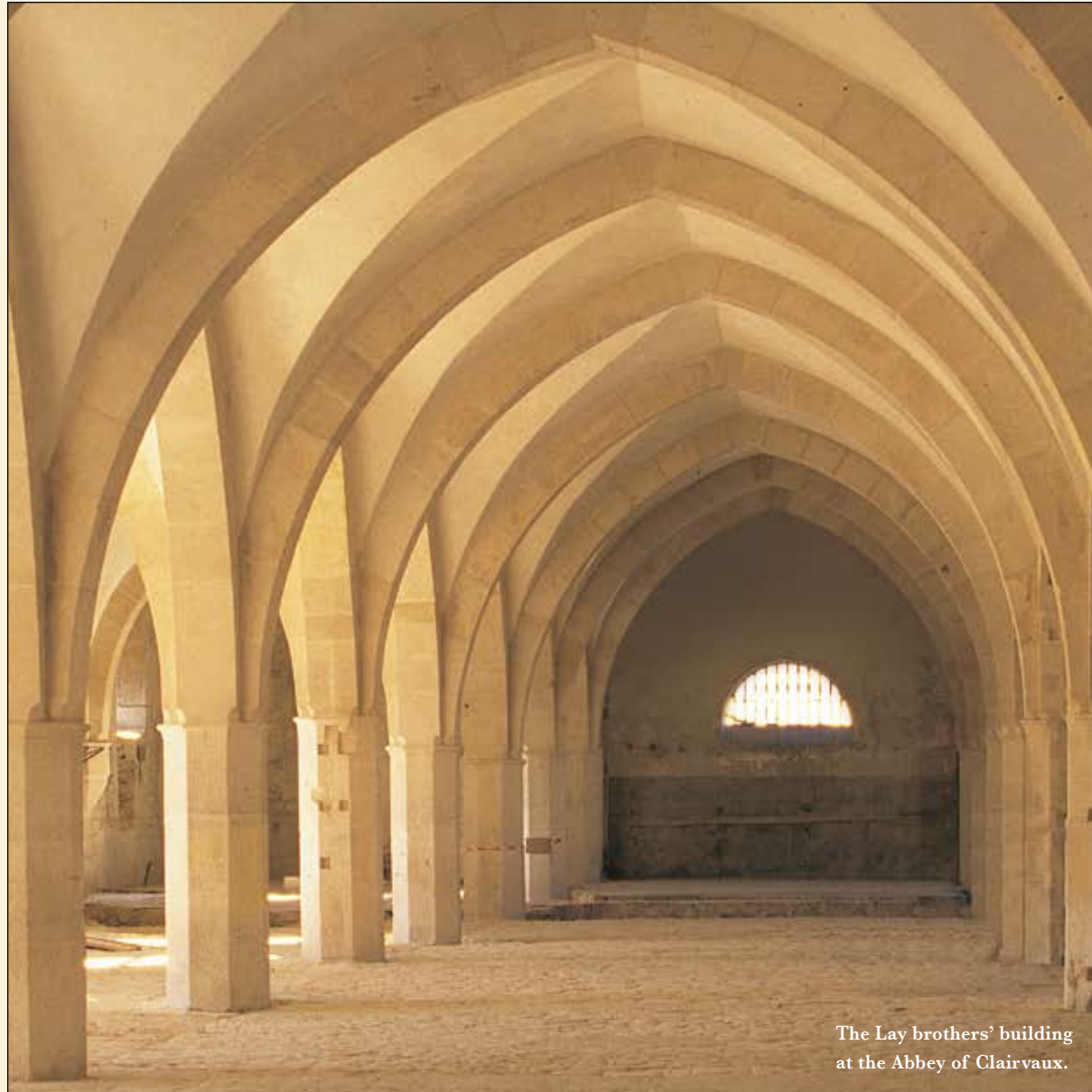
A DETOUR THROUGH BAYEL, A CRYSTAL-WORKS TOWN, GIVES YOU THE CHANCE TO ADMIRE THE ART OF GLASS BLOWING PERFORMED AS IN TIMES GONE BY, WITH MASTERS OF THIS ART CREATING SHINING JEWELS IN A BREATH AND A SLEIGHT OF HAND.

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.



Côteaux d'Urville.

-  Abbey
-  Ambassador accommodation
-  Champagne Trail
-  Champagne vineyard
-  Charles de Gaulle memorial
-  Chateau
-  Crystal works
-  Fascinating churches
-  Labelled cellars
-  Museum
-  Nigloland Amusement Park
-  Remarkable architecture
-  Roman bridge
-  Tourist Office
-  3 or 4-flower classed Floral town or village



The Lay brothers' building at the Abbey of Clairvaux.



## 21 CHAMPAGNE CHÂTEAU DE BLIGNY

Dominating the village of Bligny and offering a superb view over the valley, Bligny chateau is one of only two chateaux with the “Champagne” appellation (the other is in the Marne). Just next to its remarkable sculptured gardens, including a central pond and an orangerie, the chateau possesses another enclosure :

1 hectare of vineyard, surrounded by stone walls, containing 6 varieties of grape : Pinot blanc, noir, Meunier, Petit Meslier, Arbanne and Chardonnay. The first cuvée from the enclosure will be a blend of the 6 varieties and will be produced in 2010. An ancient hunting pavilion at the start of the 18<sup>th</sup> century, built by the Marquis de Dampierre, it was transformed into a vine-



growing domain at the start of the 19<sup>th</sup> century, encouraged by Baron Cachard, a master winegrower who modified the building and set up the cellars. Inside, a superb paved floor, tapestries, old paintings, stained glass, magnificent decorated ceilings representing scenes of angels and vines, and several salons including the pretty blue salon dedicated to music, with a harp and a piano.

There is a surprise on the floor above : a collection of 1000 crystal flutes. In the giant cellars, a trophy room extended by an eco-museum of traditional old wine-making tools, as well as a vast reception area, with a curious Limonaire Orchestrophone. Also not to miss is the sparkling documentary on the vineyard and Champagne making.



Champagne Château de Bligny  
10200 BLIGNY  
Tel.+33(0)3 25 27 40 11  
Fax.+33(0)3 25 27 04 52

Latitude : 48.173584  
Longitude : 4.616618

chateau@chateaubligny.com  
www.champagnechateaubligny.com

Open Tuesday to Saturday  
from 10:30 a.m. to 6 p.m.

Visit of the chateau and cellars  
at 11 a.m. - 2 p.m. - 4 p.m.

Visit and tasting of 3 Champagnes :  
€7 / person.

Visits in French and English.

The Range of wines : Grande Réserve  
brut, Blanc de blancs, Cuvée Spéciale  
millésimée, Demi-sec, Rosé.

Partner to the “Grape-picker  
for a day” operation.

## 22 CHAMPAGNE DE BARFONTARC

A local man, Olivier Martin, runs this good cooperative with its top of the range installations. It was presided by his father for 35 years.

BARFONTARC : BAR from Baroville, FONT from Fontaine and ARC from Arconville, 3 neighbouring villages, overlooked by the hillside vineyards of 3 noble grape varieties, Pinot Noir, Pinot Meunier and Chardonnay. At Baroville, at the heart of the Cote des Bar, 50 wine-makers give their best for their particular brand of Champagne. For Olivier, whose first participation in a harvest was in 1991, it is all down to pruning. The precision and intelligence applied to this act determine the quality of the harvest. Correct pruning determines the vigour, the fertility and the maturity of the vine. It conditions its development and its blossoming.



As well as a very modern reception area, the cooperative is very proud of its very beautiful reception hall with giant bay windows which open onto the village and the vineyards and whose arches recreate the atmosphere of traditional cellars.



Champagne De Barfontarc  
Route de Bar-sur-Aube  
10200 BAROVILLE  
Tel.+33(0)3 25 27 07 09  
Fax.+33(0)3 25 27 23 00

Latitude : 48.194537  
Longitude : 4.724329

barfontarc@orange.fr

Closed Sundays and bank holidays.

Guided visit and comparative  
tasting of 3 Champagnes  
from €3 / person.

English spoken.

The Range of wines : Champagne  
Tradition, Rosé, Millésimes,  
Blanc de noirs.

Partner to “A wine-maker invites  
you to his table”, “Initiation  
of Champagne tasting”, and  
Grape-picker for a day” operations.

## 23 CHAMPAGNE DEMILLY DE BAERE

Gerard welcomes you in the courtyard of a beautiful U-shaped building, full of big trees including a nice chestnut tree. This wine-maker, descended from a family which settled in Bligny in 1624, will take you into his tasting cellar, built in the style of Bernard de Clairvaux, on the ruins of the ancient castle of which only old bridges and moats remain. A lover of stone construction, he has rebuilt the vaults supported by strong, plain "laurel leaf" pillars typical of Cistercian architecture. At one end, an unusual bar stand and counter are lodged in an enormous

half-barrel.

The property stretches all the way to the banks of the Landion, a large stream which passes through Bligny. Ever since he was 6, Gerard thought about the vineyards, and dreamt about one day becoming a real wine-maker.

In 1975, he bought a vineyard and, with his wife Françoise,

set to work on his dream : the respect of the integrity of the wine and natural methods to preserve the most flavours possible.

A richly colourful character who adores jokes, he has a nice selection including a Brut Zero dosage (no liqueur added).



Champagne Demilly de Baere  
Domaine de la Verrerie  
10200 BLIGNY  
Tel. +33(0)3 25 27 44 81  
Fax. +33(0)3 25 27 45 02

Latitude : 48.173298  
Longitude : 4.615588

[champagne-demilly@wanadoo.fr](mailto:champagne-demilly@wanadoo.fr)  
[champagne-demilly.barsuraube.net](http://champagne-demilly.barsuraube.net)

Open Monday to Friday from 10 a.m. to 12 p.m. and from 2 p.m. to 6 p.m. by RV, weekends and bank holidays by RV.

Visit and tasting.

English spoken.

The Range of wines : Champagnes Blancs and Rosés.



## 24 CHAMPAGNE DRAPPIER



Champagne Drappier  
Rue des Vignes  
10200 URVILLE  
Tel.+33(0)3 25 27 40 15  
Fax.+33(0)3 25 27 41 19

Latitude : 48.170170  
Longitude : 4.654584

info@champagne-drappier.com  
www.champagne-drappier.com

Tasting – sales from Monday to Saturday 8 a.m. – 12 p.m., and 2 p.m. to 6 p.m. To visit, simply telephone. Closed Sundays and bank holidays.

English and German spoken.

The Range of wines : Champagne, Cuvée Charles De Gaulle, Champagne Brut de brut, Champagne Brut nature (no sulphur), Quatuor (4 grape varieties), Ratafia.

Partner to the “Initiation of Champagne tasting” operation.

After climbing a few steps, a 19<sup>th</sup> century brick and timber building, with large bay windows, instils calm. Close by, in a salon with a beautiful fireplace and superb wood detailing, sits a Melchizedec, containing 30 litres, the largest Champagne bottle in the world. In



the basement of what used to be the presbytery of Urville, there are some marvellous wine cellars, built in 1152 by the Cistercian monks of Clairvaux. There, ageing gently, are the cuvées speciales as well as the company’s great pride : giant bottles whose names evoke the great kings (Balthazar, Nabuchodonosor, Salomon, Melchizedec...). The Drappier family have been cultivating their vineyard at Urville for two centuries. Michel, the current impassioned and passionate House director, knows everything about all the vinifications since 1979. Whereas Andre, the venerable patriarch, with his 60-harvest experience, keeps a knowledgeable eye on the production, he has a malicious charm and a solid sense of humour. Known the world over, the magnificent Drappier Champagnes have seduced a number of very prestigious personalities such as General de Gaulle, Luciano Pavarotti or Jean-Paul Belmondo. But in this great House, it is the kindness and hard work that have



remained the ultimate values.

## 25 CHAMPAGNE R. DUMONT ET FILS



Not far from the 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, the decision was made to install a modern wine storehouse, just a few feet from the old cellars, equipped with the latest techniques conforming to modern standards. “We have chosen what is best for a work of quality”. In the very nice tasting hall, Tina’s welcomes visitors with a bright smile. A pyramid of Champagne bottles sets the tone.

The House philosophy regarding quality, requires that great care be taken at each production phase. And that an intellectual rigour be also applied (patience, curiosity, respect), on top of the high aesthetic and sensual expectations. But above all, it is the incredible human commitment of all concerned which fills the Dumonts with enthusiasm and pride to share their passion. “Beyond the Champagne flute, there is a commitment and love of the job”.



Champagne R. Dumont et Fils  
Rue de Champagne  
10200 CHAMPIGNOL-LEZ-MONDEVILLE  
Tel.+33(0)3 25 27 45 95  
Fax.+33(0)3 25 27 45 97

Latitude : 48.138372  
Longitude : 4.680134

rdumontetfils@wanadoo.fr  
www.champagnedumont.fr

Closed on Sundays.

Guided visit and tasting.

English, Portuguese, Spanish spoken.

The Range of wines : Champagne, Champagne Rosé, Coteaux champenois.

Partner to the “Initiation of Champagne tasting” operation.



## AMBASSADOR HOTELS



*In a floral garden bordered by a stream, you can enjoy the refuge and romantic atmosphere of this hotel and gourmet restaurant. Your welcoming hosts concoct a blend of French gastronomy know-how and English savoir-vivre.*

### Hostellerie la Chaumiere

★★★ 12 ROOMS

Logis Bacchus

Mr and Mrs Suzan and Bernard Guillerand  
81 route Nationale  
10200 Arsonval

Tel. +33(0)3 25 27 91 02

Fax +33(0)3 25 27 90 26

[www.hostellerielachaumiere.com](http://www.hostellerielachaumiere.com)



## AMBASSADOR GUEST-HOUSES

*7 kilometres from Bar-sur-Aube, in a 19<sup>th</sup> century mansion surrounded by a vast park, you can stay in very comfortable rooms and have traditional dinner. You will be received by two very friendly hosts, and will have a very enjoyable time.*

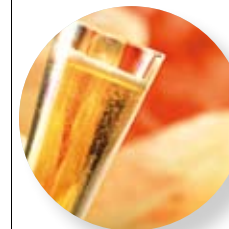
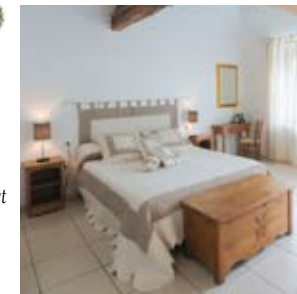
### Mrs Véronique Leprun

★★★ 5 ROOMS

Rue Gaston Chécq  
10200 Couvignon

Tel. +33(0)3 25 27 90 25

<http://legoluret.barsuraube.net>



# FROM BAR-SUR-AUBE TO COLOMBÉ-LE-SEC

AT BAR-SUR-AUBE, AT THE FOOT OF ST-GERMAINE HILL, TIME HAS STOOD STILL SINCE THOSE GLORIOUS YEARS OF THE GREAT CHAMPAGNE FAIRS. CELEBRATED EUROPE-WIDE 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. COLOMBE-LE-SEC IS A FLORAL

VILLAGE WHICH SIMILARLY PAYS HOMMAGE TO THE PROSPEROUS 12<sup>TH</sup> CENTURY. IF THE MOST BEAUTIFUL ILLUSTRATION OF THIS HERITAGE CAN BE FOUND IN THE OCTOGONAL WASH-HOUSE, OTHER PLACES ARE AS WORTHY OF A VISIT SUCH AS ST MARTIN'S CHURCH (ALTHOUGH IT WAS REBUILT IN THE 16<sup>TH</sup> CENTURY) AND THE CELLIER AUX MOINES (MONKS' CELLAR), NO DOUBT THE BEST PRESERVED OUTBUILDING OF CLAIRVAUX ABBEY, AND WHICH CONTAINS SOME REMARKABLE PERIOD CELLARS.

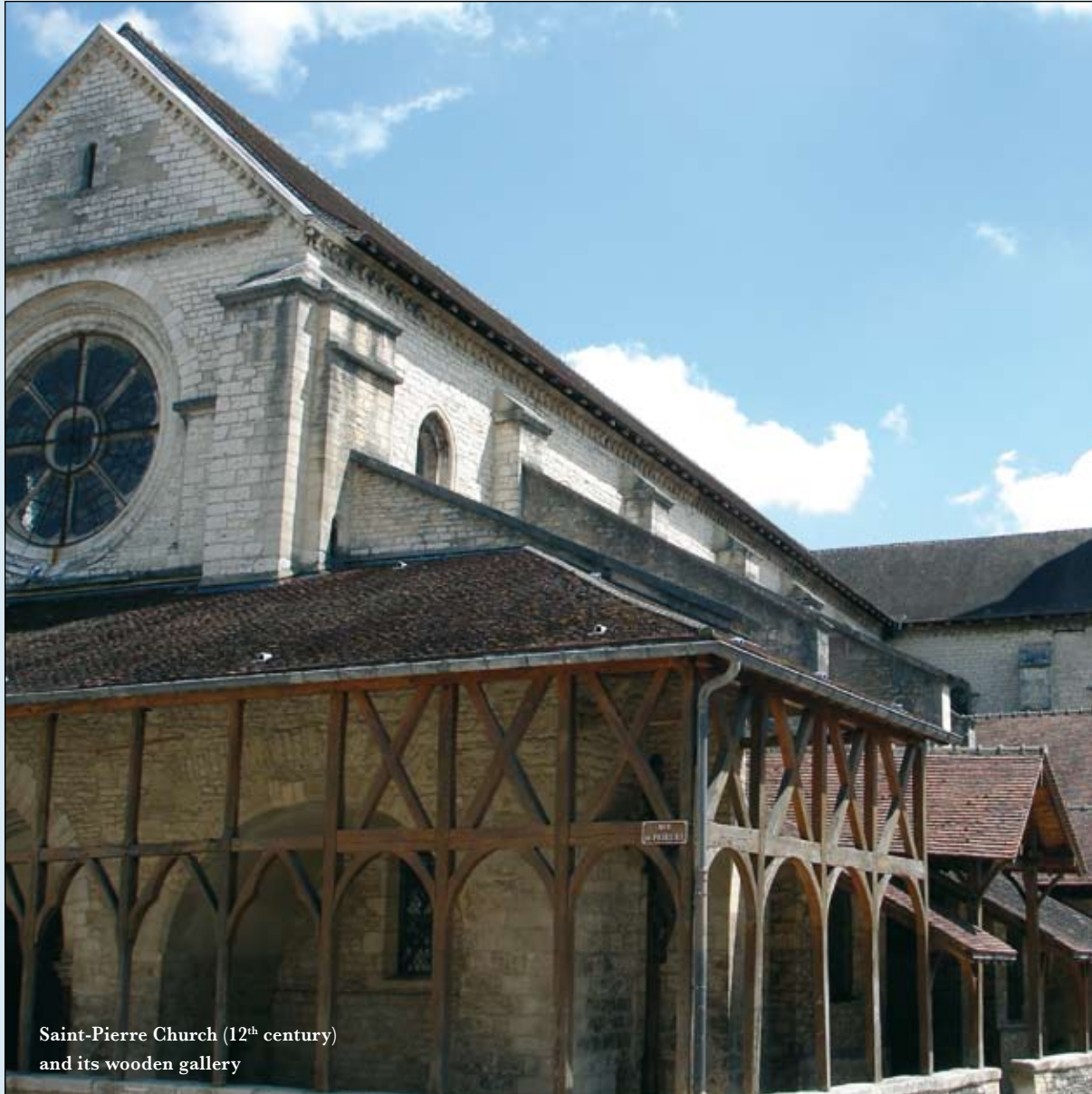


*The Aube River at Bar-sur-Aube.*



*Very original 12<sup>th</sup> century circular wash-house COLOMBÉ-LE-SEC.*

- Ambassador accommodation
- Champagne Trail
- Champagne vineyard
- Charles de Gaulle Memorial
- Crystal-works
- Fascinating churches
- Labelled cellars
- Museum
- Remarkable architecture
- Tourist Office
- 3 or 4-flower classed Floral town or village



*Saint-Pierre Church (12<sup>th</sup> century) and its wooden gallery*



## 26 CHAMPAGNE BREUZON

In this delightful village with its charming décor, Maryse is proud to have helped in the promotion work, rewarded by the “four-flower” award.

She warmly welcomes visitors in a large old family room, decorated in a modern style, with a selection of awards and medals, and a multitude of gift ideas, objects, crystal champagne flutes, sampling hampers...

Her husband, Marie-Joel, has the title Sénéchal of the Commanders of the Commanderie of Saulte Bouchon and is a golf enthusiast. As for her sister-in-law, Christiane, who runs the production operation, she adores cooking with Champagne. “Here, we do what we love”. And she describes mouth-watering recipes. Walking up to the cuverie, above, reveals a vast panorama, a rolling countryside of hills and vineyards, speckled with little nested villages.

The family philosophy is echoed in this superb countryside : “To do things well,



step by step, and to always look ahead”. Their Champagne selection does the rest of the talking.



Champagne Breuzon  
Rue Saint-Antoine  
10200 COLOMBÉ-LE-SEC  
Tel.+33(0)3 25 27 02 06  
Fax.+33(0)3 25 27 26 55

Latitude : 48.255541  
Longitude : 4.795575

breuzon@wanadoo.fr  
www.champagnebreuzon.com

Open every day. Saturdays  
and Sundays by RV

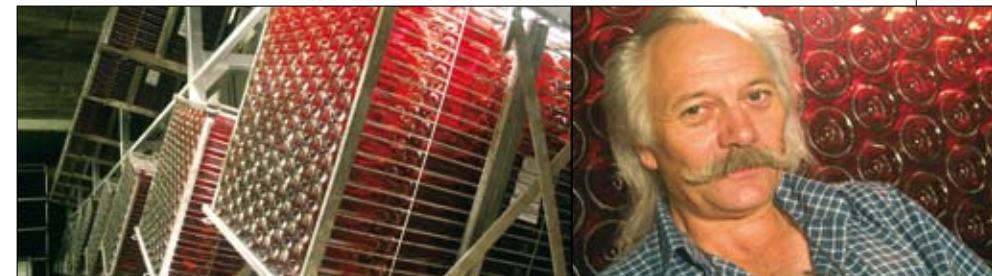
Visit with free demonstration  
and tasting.

The Range of wines : Champagne  
Blanc and Rosé, Cuvée B.  
de Breuzon, Cuvée “Colombine”  
and “Marie-Louise”, named  
in honour of women.



## 27 CHAMPAGNE CHARLES CLÉMENT

In the hallway of this cooperative founded by Gilbert Boulachin in 1956 with 22 wine-growers, his daughter, Isabelle, presents the nine house vintages as



well as the numerous gift-boxes containing the many specialities on offer. Today, this vineyard is run by a small team, very proud of its brand new laboratory earning it the Quality label.

In 1960, this union of winegrowers grouped together 5 wine-growing villages,

the marketing brand name was Cercle d'Or.

It was in 1980 that the name of one of the co-founders “Charles Clément” was chosen, an equally discreet homage to the famous neighbour from Colombeyles-Deux-Eglises, nearby.

The person in charge, a solid fellow sporting a musketeer moustache, a true living memory of the company, gives animated visits punctuated with delightful and of course sparkling anecdotes.



Champagne Charles Clément  
33, rue Saint-Antoine  
10200 COLOMBÉ-LE-SEC  
Tel.+33(0)3 25 92 50 71  
Fax.+33(0)3 25 92 50 79

Latitude : 48.255129  
Longitude : 4.796233

champagne-charles-clement@  
fr.oleane.com  
www.champagne-charles-clement.fr

Open every day  
And Sundays and bank holidays  
from 15<sup>th</sup> Jun – 31<sup>st</sup> Aug.

Free guided visit and tasting  
from Tuesday to Saturday,  
10 a.m.- 3:30 p.m.

English spoken in July and August.

The Range of wines : Champagne,  
Champagne Rosé. Gift boxes.

28 CHAMPAGNE CUDEL



Champagne Cudel  
6, Rue du Moulin  
10200 COLOMBÉ-LA-FOSSE  
Tel. +33(0)3 25 27 24 51  
Fax. +33(0)3 25 27 04 84

Latitude : 48.263186  
Longitude : 4.789168

contact@champagne-cudel.fr  
www.champagne-cudel.fr

Closed Sunday afternoons.  
Free guided visit with demonstration  
and tasting.

The Range of wines : Champagne,  
Champagne Rosé, Champagne  
Prestige, Magnum and Jéroboam.



The visitor arrives at a very beautiful exterior in floral surroundings before reaching a reception area with superb engraved cuves. The tasting hall, with its large bay windows, timber frame, fireplace and concept bar area is very inviting. Agnes' pastimes are décor, cooking and hosting,



she has an eye for detail. It has to be said that here, welcoming guests is a religion. Gaiety and bursts of laughter are ever present, as is well illustrated in the house motto "patrons sympa, Champagnes extra, on reviendra" (nice owners, great Champagne, be back again). It is for good reason that Philippe bears the title of Herald at the Commanderie of Saulte Bouchon Champenois.

To locate them, Philippe's humorous advice is unbeatable : "Hillsides, vines, a drop down into the valley, a village... And there's our home". As a cycling enthusiast, Philippe knows and loves the hills, as much as he loves his region.



Concerned about the environment, but joyful and careful in his work as well as in everything else he does.

It is a good description of his Champagnes as much as a philosophy of life...

AMBASSADOR HOTELS



*In the mythical town dear to General de Gaulle, there is a charming place set in the countryside. With an authentic exterior, this great building made from the local stone is superb and cosy inside and houses a Michelin star rated restaurant. Before your eyes, Jean-Baptiste Natali, its virtuoso chef, concocts sublime dishes.*

**Hostellerie la montagne**

★★★ 9 ROOMS  
(1-Michelin-star Restaurant)  
Mr and Mrs Natali  
Rue de Pisseloup  
52330 Colombey-Les-Deux-Eglises  
Tel. +33(0)3 25 01 51 69  
www.hostellierielamontagne.com



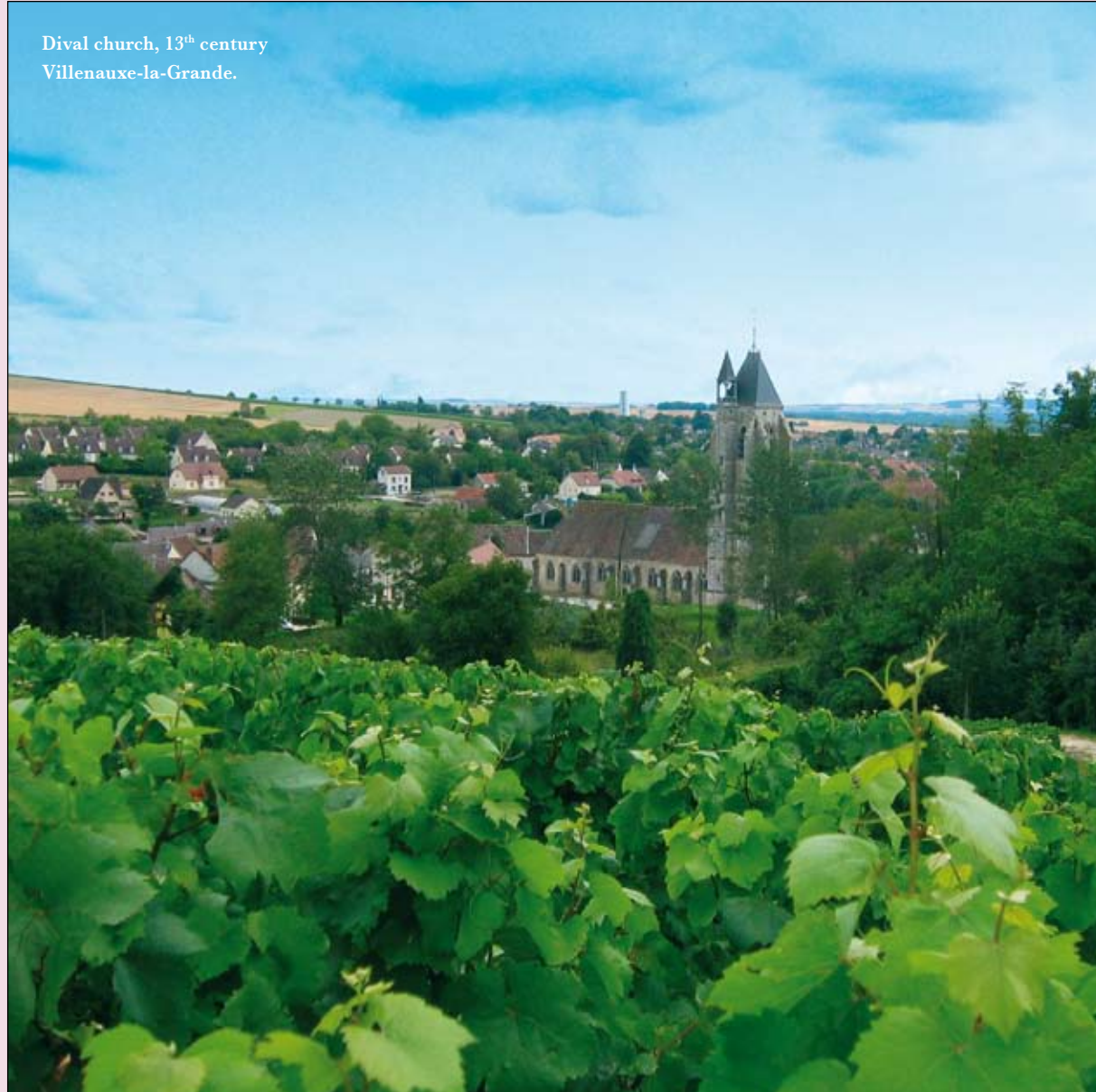
AMBASSADOR GUEST-HOUSES

*In a former hunting lodge, here is an authentic « holiday home » with all the home comforts, to get away and breathe nature's fragrances, colours and sweetness. With a little patience, you will get a glimpse of the incredible surrounding wildlife, including the majestic cranes.*

**Le Domaine des Lacs**

(33 km from Bar-sur-Aube)  
★★★★ 5 ROOMS  
10500 Lesmont  
Tel. +33(0)3 25 92 00 70  
www.domainedeslacs.com





Dival church, 13<sup>th</sup> century  
Villenaux-la-Grande.

# THE NOGENTAIS



*The Seine at Nogent-sur-Seine.*

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 VILLENAUX-LA-GRANDE THERE IS A CHAMPAGNE VINEYARD TO DISCOVER. AT NOGENT-SUR-SEINE, YOU CAN TAKE

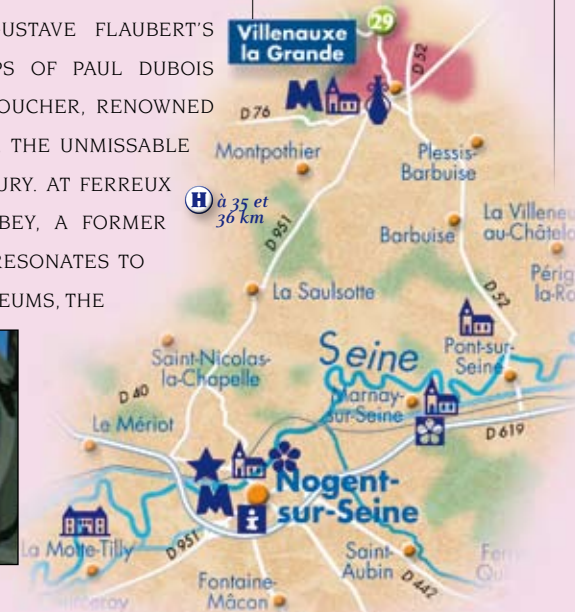
IN THE ATMOSPHERE ALONG THE BANKS OF THE RIVER OR IN FRONT OF THE BEAUTIFUL BOURGEOIS RESIDENCES WHICH INSPIRED GUSTAVE FLAUBERT'S "L'EDUCATION SENTIMENTALE" ; WALK IN THE FOOTSTEPS OF PAUL DUBOIS AND CAMILLE CLAUDEL ; RELIVE THE STORY OF ALFRED BOUCHER, RENOWNED SCULPTOR TRAINED BY MARIUS RAMUS. AT LA MOTTE-TILLY, THE UNMISSABLE CHATEAU ENCAPSULATES ALL THE POMP OF THE 18<sup>TH</sup> CENTURY. AT FERREUX QUINCEY, YOU FALL FOR THE CHARMS OF PARACLET ABBEY, A FORMER MONASTERY FOUNDED IN THE 12<sup>TH</sup> CENTURY, WHICH STILL RESONATES TO THE FORBIDDEN LOVE OF ABELARD AND HELOISE. IN THE MUSEUMS, THE

*The Chateau of la Motte-Tilly (18<sup>th</sup> century).*



*Henri IV Pavilion  
Nogent-sur-Seine.*

- Ambassador accommodation
- Champagne vineyard
- Fascinating churches
- Labelled cellars
- Museum
- Park and Garden
- Porcelain works
- Remarkable architecture
- Tourist Office
- 3 or 4-flower classed  
Floral town or village



29 CHAMPAGNE FRANÇOIS OUDARD



Champagne François Oudard  
20, avenue de la Gare  
10370 VILLENAUXE-LA-GRANDE

Tel/Fax : +33(0)3 25 21 39 37

Latitude : 48.589486

Longitude : 3.555581

champagneoudardfrancois@orange.fr

Open every day.

Visit and tasting.

The Range of wines : traditional  
Champagne, Chardonnaise wine, Rosé  
Champagne, Ratafia, Champagne Marc.



An energetic and passionate woman, organiser of numerous events, Chantal adores welcoming visitors and socialising. She takes you through a labyrinth of cellars full of fresques. On one such fresque can be seen the silhouette of Brother Jean Oudard, whose superior Dom Pérignon was the inventor of Champagne.

For her cuvées, Chantal has had pretty illustrated wire collars made, reproducing the stained glass of St Pierre-St Paul church in Villenauxe-la-Grande, a contemporary work by the British artist "David Tremlett". At its restaurant "Le Flaubert", the Oudard family serves up a treat of life's pleasures and all things good. Flaubert spent all his holidays in the Nogentais.

To complete the chapter on the Arts, a Dussolier grand-daughter whose maiden name is Oudard, married Hervé Bazin...

But the highlight of the visit remains the distillery, its shining brass boilers and stills, used for the Fine de Champagne and the Marc de Champagne.



AMBASSADOR GUEST-HOUSES

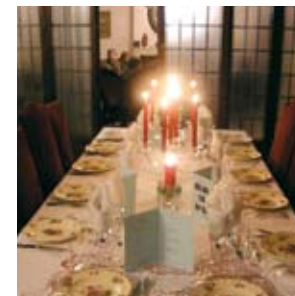
At the junction of the Ile de France, Burgundy and Champagne regions, discover a collection of characteristic buildings of the 16<sup>th</sup> and 17<sup>th</sup> centuries, entirely restored, which are in harmony with the preserved surroundings. The very nice woodland park, through which flow canals and the charming river Orvin, will immediately appeal to nature lovers and aesthetes.

**Le Château de la Mothe**

(36 km from Villenauxe la Grande)

★★★★ 5 ROOMS

Mrs Line-Rose Royer  
Route de Bercenay  
10290 Marcilly-le-Hayer  
Tel +33(0)3 25 39 98 22  
Fax +33(0)3 42 23 67 92  
www.chateau-de-la-mothe.com



In a typical farm in Southern Champagne, in a small enclosed garden in the midst of a vast private park, you will experience the "fairytale charm". And you will have the chance to appreciate real traditional family cooking in the beautiful old-fashioned surroundings of the guests' dining room.

**Le Charme aux Féés**

(35 km from Villenauxe la Grande)

★★★★ 5 ROOMS

Mrs Agnès Mignot  
6 rue de Vauluisant  
10290 Rigny-la-Nonneuse  
Tel +33(0)3 25 21 58 73  
Fax +33(0)3 25 21 60 09  
www.lecharmeauxfees.com



WELCOME  
TO THE HOME OF THE  
AMBASSADORS OF  
CHAMPAGNE

The cellars and the accommodation and restaurants presented in this brochure all bear the label "Ambassadeur du Champagne" ("Champagne Ambassador") indicated by a coat of arms. This is a sign of recognition given to establishments which meet the concrete criteria and standards demanded by an upmarket charter of quality. It is your guarantee of comfort, well-being, friendliness, and warmth of welcome. These "Champagne Ambassadors" will ensure a warm welcome. They will present the Aube Champagnes to you, and the items of interest of the department, and they will supply you with the appropriate documentation. They will pass on to you their love of the vine and all its related activities, their knowledge and advice, to make your stay original and complete and make your discoveries unforgettable.



# CHAMPAGNE VOCABULARY

## AOC

The Appellation d'Origine Contrôlée guarantees the geographical origin of a product as well as its method of production.

## AOC Champagne

The zone of the Appellation d'Origine Contrôlée for Champagne is located in the Aisne, Marne, Seine-et-Marne, Aube, and Haute-Marne departments.

## Flavours

The flavours of Champagne are split into 5 groups : flowers, fruit, vegetable, dried fruit, gourmet.

## Blending

The art of harmoniously associating different wines, different grape varieties, and different vintages.

## Blanc de Blancs

White Champagne wine made exclusively from the white Chardonnay grape variety.

## Blanc de Noirs

White Champagne wine made exclusively from the black Pinot Noir and/or Pinot Meunier grape varieties.

## Cork

To ensure an airtight fit, the bottle is sealed with a "cork" made from cork, compressed for the corking, and fastened by a wire collar, the "muselet".

## Bottle

The Champagne bottle, generally 75cl, is designed to resist the build up of pressure during the second fermentation.

The quart (20cl), the half-bottle (37,5cl), the bottle (75cl), the magnum (2 bottles), the Jeroboam (4), the Mathusalem (8), the Salmanazar (12), the Balthazar (16), the Primat (36), the Melchisedec (40).

## Brut

At the end of the vinification, Champagne wines are given a dose of sweetener. The Brut or Dry are those with the smallest dose.

## Bubbles

The bubbles enclose the carbon dioxide in the wine and rise to the surface forming a delicate pearl necklace. A bottle of Champagne contains around 50 million bubbles.

## Varieties of grape

The 3 grape varieties authorised for the AOC Champagne are the Pinot Noir, the Chardonnay and the Pinot Meunier.

## Champagne wines with soul

Champagnes which are complex, rich, complete.

## Champagne wines with spirit

Champagnes which are vivacious, delicate, light.

## Champagne wines with heart

Champagnes which are generous, heart-warming, smooth.

## Champagne wines with body

Champagnes which are powerful, robust, intense.

## Chardonnay

A grape variety that brings finesse, with floral and sometimes mineral notes.

## Conservation

In a cool dark place with a fairly unvarying temperature and approximately 70% humidity.

## Coupe

The Champagne coupe was fashionable during the Belle Époque period. Today the tulip glass is preferred as it allows the bubbles to twirl around and allows the flavour to express itself.

## Coteaux

Typical Champenois vineyards are planted on hillsides where they have improved exposure to sunlight and the soil is well drained.

## Disgorgement

Operation which follows the remuage or riddling, and which consists in removing from the bottle the lees composed primarily of dead yeast, resulting from the second fermentation.

## Demi-sec

At the end of the vinification, Champagne wines are given a dose of sweetener. The Demi-sec have a larger dose than the Brut.

## Dosage

This operation, carried out after the discharging process, consists in adding a small quantity of syrup called liqueur d'expédition to the Champagne.

## Effervescence

Natural formation of gas bubbles, forming trains of bubbles, then a delicate necklace at the surface of the glass.

## Label

The "identity card" of the bottle. It indicates the Champagne Appellation, the House name or name of the producer, the dosage and the blending details.

# CHAMPAGNE VOCABULARY

## Maturing

The development of the flavours of the wine during the ageing process.

## Millesime or Vintage

A blend of wines from the same year, this is done for Champagne if the harvest has a unique personality that deserves special recognition.

## Muzzlet

The wire collar holding down the cork in the Champagne bottle.

## Historic Origin

Having existed since Antiquity, Champagne grew famous in the 5<sup>th</sup> century with the coronation of Clovis in Reims. At the end of the 17<sup>th</sup> century, Champagnes became effervescent and became immensely successful.

## Pinot Meunier

Supple fruity variety of grape, which gives the wine its roundness.

## Pinot Noir

Red berry flavour variety of grape, which gives the wine its body and strength.

## Fullness

Very mature Champagne with complex flavours.

## Pressing

The Champenois pressing process is very progressive, in order to extract only the most discreet and subtly flavoured juices.

## Carbonation

Second fermentation which produces the effervescence of the wine.

## Chilling

The ideal serving temperature is 8° for young wines, and 10° for more mature wines.

## Riddling or remuage

Process which allows the lees, resulting from the carbonation, to descend into the neck of the bottle to facilitate their extraction. It can be either manual (on a pupitre) or mechanical (on a rotating palette).

## Rosés

Rose tinted Champagne obtained by blending or by maceration.

## Rosé des Riceys

One of the best rosés of France ! One of the most delicate and subtle flavours of which Louis XIV was a great enthusiast ! Exclusively made from Pinot Noir des Riceys, this unique nectar gets its nobility from the best grapes from vines on the steepest and sunniest hillsides.

## Under-soil

The Champenois under-soil, mainly chalky, provides the vines with a constant natural irrigation.

## Pruning

The manual cutting back of the branches of the vine each year in order to keep its vegetative growth balanced and improve the grape quality.

## Taille

The 500 litres of must which follow the extraction of the cuvée during the pressing of a marc.

## Terroir

A combination of the geophysical, climatic and traditional characteristics of each vineyard that give the wines their unique qualities.

## Vendange or grape harvest

The Champagne grape harvest is always done by hand, so that the grapes arrive intact on the press. It usually takes place in the second half of September.

## Ageing

The time spent by the wine in a cellar to develop its flavour : it is at least 15 months, and is at least 3 years for millésimes, much longer for special cuvées.

## Wines for laying down

Champagne does not need to be stored. The ageing takes place in the cellars of the producer and therefore wines do not need to be stored following disgorgement and final corking.

## Wines reserved

Wines from previous years kept in vats (cuves) or in wooden barrels to be used in blending for non vintage cuvées.

Mark of recognition given by a producer, these wines bring the style to the cuvée.

## Reasoned wine-growing

Adaptable management of the entire production process and the effects of the wine-growing activity on the environment without upsetting the economic profitability of the company.



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# FETES...



1<sup>st</sup> MAY

**RAMBLING AMONG THE CADOLES**

Les Riceys (12 km) with lunch in the 18<sup>th</sup> century market.

END OF JULY

**BUBBLING PROMENADE**

Ville-sur-Arce (7 km fun walk) discovering Champagnes, outdoor lunch, many prizes to win.

END JULY/BEGINNING AUGUST.

**THE CHAMPAGNE TRAIL FESTIVAL**

For an entire weekend, discover the region through its vineyards and its wine cellars. At your very first visit, buying the "flute passport" will give you access to the other cellars of the region. Activities based on traditions from the Champagne theme. Walks through the vineyards. Exhibitions of paintings, photos, crafts...

# AND EVENTS

**DISCOVERING CHAMPAGNES**

One-day course in Champagne tasting with the following programme : light-coloured wine tasting, demonstration of blending and dosing, comparative tasting.

Every 1<sup>st</sup> Saturday of the month.

**BECOME A GRAPE-PICKER FOR THE DAY IN CHAMPAGNE**

Each year, during the grape harvest, winegrowers offer the chance to discover this great moment for a whole day : participation in the grape picking, guided visit of the cellars, the wine press, the vats... tasting – some producers offer the chance to share a meal with the grape-pickers.

**OPENING TIMES OF CELLARS ON SUNDAYS AND BANK HOLIDAYS**

a monthly calendar indicates which cellars are open on Sundays and bank holidays.

It is available from Tourist Offices, at the CDT, on the doors of wine-makers, in hotels and on the Website :

[www.aube-champagne.com](http://www.aube-champagne.com)



# COMMANDERIE DU SAULTE BOUCHON CHAMPENOIS : SOMEWHERE BETWEEN NOBILITY AND FOLKLORE !



## THE COMMANDERIE DU SAULTE BOUCHON : A NOD TOWARDS ST BERNARD

The Commanderie du Saulte Bouchon came into existence on the 2<sup>nd</sup> February 1975, in Troyes, historic capital of Champagne. It adopted the seal of Thibaud IV of Champagne which can be found on all the official documents.

It also makes reference to St Bernard of Clairvaux, considering itself as heir to the place where he and his Cistercian monks cultivated the vine and produced wine at the start of the 12<sup>th</sup> century.

Its aim is to make Champagne better respected and better known. Respected within the profession, through a constant and passionate quest for quality. Respected outside the profession, that is in the various distribution and consumer circles, by getting it appreciated for its true worth.

## WHY "SAULTE BOUCHON" ?

Because "Saulte Bouchon" is the name that was given to this sparkling wine when it was first discovered by the monks of the 17<sup>th</sup> century. It was only much later, when it was vulgarised throughout the Champagne province, that it lost its "Saulte Bouchon" name to become simply : "Champagne".

## THE MEMBER KNIGHTS

The Knights are enthroned during ceremonies : they are people who work for her majesty Champagne and who have an emotional, personal or professional attachment to Champagne.

## THE KNIGHTS MUST SWEAR ALLEGIANCE :

Oath of allegiance to Champagne  
And to the Commanderie du Saulte Bouchon  
"We, postulants, animated with the ardent desire to enter into the very noble and venerable Commanderie du Saulte Bouchon, do solemnly swear always and everywhere to bear the colours of Champagne Wine, a wholesome, loyal and merchant Wine which we recognise and endeavour to have recognised as the King of Wines and the Wine of Kings."

At the end of the ceremony, the new Knights are given a medal, a certificate and a flute stamped with the arms of the Commanderie.

As experienced professionals of the wine-growing world, the dignitaries of the Commanderie have enthroned as "Knights of the Saulte Bouchon Champenois" over a thousand French and foreign persons from the world of economy, the media, the arts. Wearing their cape and their fur hat, in the colours of Champagne, assisted by the "portefousseux", the Heralds and the emblem bearer who punctuate the different parts of their ceremonial, they organise all year round, especially in the historic sites of the Côte des Bars (Bar-sur-Seine, Bar-sur-Aube...) and Troyes, different enthronement chapters and various events dedicated to tasting pleasures, proposed during June to gastronomical walkers.

For any information :  
Tel. +33 (0) 3 25 29 61 71  
Josette Joby, 6 voie Blanche  
10360 Noé-les-Mallets



## THE HIERARCHY OF THE COMMANDERIE

**Grand Master** : Master of ceremonies.

**Vice Grand Master** : assists the Grand Master.

**Sénéchal des commandeurs** : The new candidates must present their occupations to him to entitle them to join the ranks of the Commanderie.

**Grand Chancellor** : ensures that the chapters run smoothly.

**Grand Argentier** : looks after and increases the finances.

**Procurator** : ensures verdicts are carried out.

**Constable** : ensures noble bottles receive their due honours.

**Viguiers** : using his ritual stick, he marks off the important phases of the chapters.

**Conseillers** : they reassure and help the postulants to confess their possible faults.

**Grand Bouteiller** : he presents any new bottle to be sacrificed to Bacchus.

**Bouchonnier** : judges the way bottles are opened.

**Échanson & porte flutes (flute bearers)** : postulants only taste their first drops from the hands of these expert and wise members.

**Porte fousseux** : they brandish the age-old tool, symbol in itself of our state.

**Heralds** : with their majestic trumpets, they mark the high points of the chapters with distinct calls.



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