



BOOK OF OENOLOGICAL ACTIVITIES



**SAVOR THE CHAMPAGNE,
AT ALL TIMES,
AND AT ANY TIME!**

PICNIC IN THE VINES



CHAMPAGNE DE BARFONTARC

18, route de Bar-sur-Aube
10200 BAROVILLE
champagne@barfontarc.com
03 25 27 07 09

A CELLAR, A STORY...



For Olivier, who experienced his first harvest in 1991, it is the pruning which is the most important action. It is the precision and expertise on which the vigour, fertility and maturity of the vine depends.

In addition to a contemporary welcome area, the Cooperative is proud of its beautiful reception/tasting room, with large bay windows which overlook the village and the vineyards and whose vaulted ceilings recreate the atmosphere of traditional cellars.

THE CLASSIC...

A charming picnic set up in our vineyards
(Preceded by a tour of our facilities) with:

- A Cold meal
- A bottle of mineral water
- A bottle of Champagne Tradition Brut and champagne flutes
- Cutlery, plates and tablecloth

- From 2 people - April to October
- On reservation 72 hours in advance

30€ /pers



THE PRIVILEGE...

A sumptuous champagne picnic in the heart of the vineyard (preceded by a visit to our facilities) with:

- A Cold meal
- Champagnes Blanc de Blanc, Blanc de Noirs and Rosé
- Tables, benches, porcelaine crockery
- Water

45€ /pers

- From 6 people - April to October
- On reservation 72 hours in advance



PICNIC IN THE VINES



CHAMPAGNE RÉMY MASSIN

34 grande rue
10110 VILLE-SUR-ARCE
marion@champagne-
massin.com
03 25 38 74 09

A CELLAR, A STORY...



In Ville-sur-Arce, in the heart of the Côte des Bar, our family Champagne House is the fruit of a passion of craftsmen winegrowers, handed down through the centuries.

The 5th generation is united around the desire to combine traditional know-how with excellence to produce Champagnes of character, full of elegance.

We have been growing our vines without herbicides for several decades and we take care to respect the ecological balance through grass cover, ploughing and appropriate control to preserve biodiversity. Our domain is certified High Environmental Value (HVE 3).

TERROIR AND NATURE IN CHAMPAGNE

Discover all the secrets of Champagne whilst enjoying a charming picnic on the heights of the hills of Ville-sur-Arce, in a natural living room. You will taste two cuvées in harmony with tasty bites made from finely selected local products. A game centered around bubbles and a surprise gift will make this moment sparkle.



Gourmet picnic option prepared by a caterer: variety of local products reinvented under the form of food and Champagne pairings

60€ /pers

Local tapas option: gougères, fondue of Mushrooms with Chaource, local cheese, ... depending on the season

45€ /pers

From 8 to 15 persons

PICNIC IN THE VINES



L'EMPREINTE DES FÉES

9 rue de Champagne
10200 CHAMPIGNOL-LEZ-MONDEVILLE
delphine@champagnedumont.com
07 86 95 89 15

A CELLAR, A STORY...



The footprint of the fairies, eco-creative wine tourism in Champagne, sensory experiences between vineyard and forest. Slow down, breathe and discover! On the southern limestone plateau of Champagne, in the heart of vineyards and forests, enjoy unique experiences.

Off the beaten track, discover the favourite playground of our fairies: the Domaine de Mondeville vineyard, enveloped by the mysterious forest of Clairvaux. Above the mists and clinging to steep hillsides, our terroir shapes wines of inimitable identity. The winemaking heritage of the monks of Clairvaux remains alive and well in the hearts of the passionate craftsmen of the Dumont family. Committed to preserving nature, the estate is in organic and biodynamic conversion.



TASTE - SAVOUR

Attached to nature, fairies only use eco products. Their winegrower table d'hôtes in the heart of the vines, 0% waste and 100% local products, will surprise and will surely seduce all your senses. Tour of the vineyard and meal shared with the winegrower family in the vineyards from April to September. Champagne and biodiversity will have no more secrets for you.

On reservation
Child rate from 6 to 14 years old: 29.90€
Child rate less than 6 years old : 9.90€

69.90€ /pers

PICNIC AT THE DOMAINE



CHAMPAGNE DEVAUX

Hameau de Villeneuve
10110 BAR-SUR-SEINE
contact@champagne-devaux.fr
03 25 38 63 85

A CELLAR, A STORY...



Launched in 1846, Champagne DEVAUX is above all a terroir with grapes and people. Come and discover the complexity and diversity of our Champagnes at the Domaine de Villeneuve, located in the heart of the Côte des Bar. Only the first pressings of Pinot Noir and Chardonnay are used for our blends. The complexity of our wines is reinforced by a high proportion of reserve wines (aged in oak casks) and a cellaring time of 3 years for our 'Les Classiques' range, to 5 years for the Collection D. Champagne Devaux occupies an 18th century Manor, in a park bordered by the Seine river, dominated by a rare 17th century dovecote and a converted greenhouse.



THE CHIC PICNIC

Savour a seasonal picnic, composed and cooked by our partner Chef, in our park or on the terrace...

This 100% relaxing workshop includes:

The refined picnic
(starter + main course + cheese + dessert...)

+ To share (for 2 to 4 people): A bottle of fresh Grande Réserve and your Devaux rug (to keep as a souvenir!)

Duration: as long as you want...

Every day this summer - reservation 48 hours in advance

27€ /pers

49 €
all inclusive

CHAMPAGNE FEASTS



CHAMPAGNE ALBERT BEERENS

37, rue Blanche
10200 ARRENTIÈRES
contact@champagnebeerens.com
03 25 27 11 88

A CELLAR, A STORY...



Champagne is a land where vines have been worked for generations. Our Albert Beerens family estate has been exploring the richness of this terroir since 1862, in the heart of the Côte des Bar, on more than 7 hectares of vines.

Currently, the development of the family estate is based on the collaboration of Anne-Laure Beerens, heir to the secrets and know-how of her predecessors, and Olivier Desfossé, technical director of the cellar and vineyard.

The transmission of family know-how, linked to the evolution of technology, naturally led us to the creation of a new work and reception area in the heart of our historic vineyard.

CHAMPAGNE LUNCH

When you arrive at the estate, you will be welcomed with a glass of champagne, in the heart of the pressing center, followed by a commented cellar visit. The aperitif and the meal will take place with food and champagne pairings with the different dishes served, which will awaken all your senses.

From 8 people - Duration: 3h00 On reservation 5 days in advance



Gourmet menu

by the starred chef
Jean-Baptiste NATALI

80€ /pers

150€ /pers

Discovery menu

CHAMPAGNE FEASTS



CHAMPAGNE GREMILLET

Rue Envers de Valeine
10110 BALNOT-SUR-LAIGNES
info@champagnegremillet.fr
03 25 29 37 91

A CELLAR, A STORY...



The Maison Gremillet is firstly a family story where ambition rhymes with passion, where work and the spirit of enterprise combine with know-how and a permanent attitude of care in the service of our Champagnes. The estate is made up of 48ha of vines located 45 km from Troyes, the historic capital of Champagne. Each year, 500,000 bottles emanate from its cellars with cuvées regularly rewarded among the biggest international competitions and selected by more than 50 Embassies and Consulates around the world. They will certainly accompany each of your successes, big and small. An original visit of our cellars where you will discover all the stages of the elaboration of a champagne, our walled vineyard, its 'cadole' (stone shelter) and its arboretum.



LUNCH IN THE HEART OF THE VINES

After the visit, you will enjoy a hearty cold meal (salads, cold meats, charcuterie, cheeses and dessert) prepared by our local caterer.

It will of course be accompanied by champagne (1 bottle for 3 people).

Depending on the weather and the size of your group, the place to eat can vary: from 6 to 10 people, you can sit comfortably in the cadole with a breathtaking view of the Clos Rocher.

Otherwise, we will choose the showroom and its panoramic terrace.

On reservation 48 hours in advance



40€ /pers

CHAMPAGNE FEASTS



PRIEURE DE VIVERIE

Allée du Prieuré
10110 VIVIERS-SUR-ARTAUT
prieuredeviverie@orange.fr
03 25 29 63 22

A CELLAR, A STORY...



WINEGROWER FAMILY IN CHAMPAGNE SINCE 1705

When it was created in 1180, the Prior of Viviers-Sur-Artaut was given responsibility for the wine estate cultivated by the villagers. Spirituality and the art of winemaking come together. The first ancestors of the family appear on the genealogical tree from the beginning of the 18th century and already practiced the profession of winegrower under the direction of the Priory. 300 years later, the challenge of the Robert Grandpierre family is still the same: to perpetuate this rich heritage and continue the family story by bringing the Priory back to life and developing a range of Champagnes from their terroir.



RESTAURANT IN THE HEART OF THE PRIORY

After your guided tour, take the time for a break with a lunch or dinner cocktail, from savory to sweet, paired with champagnes. Private Room 'Salle des Sinots', 4 Champagnes matched with the various culinary workshops.

including the visit and the catering service

110€ /pers



Between old stones and contemporary creations, you will be comfortably seated to taste the menu served at the table in harmony with the champagnes. 5 cuvées are specially selected for a perfect match.

including catering only

110€ /pers

By reservation only - from 20 people

ATYPICAL TASTINGS



CHAMPAGNE DEVAUX

Hameau de Villeneuve
10110 BAR-SUR-SEINE
contact@champagne-devaux.fr
03 25 38 63 85

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A Cellar, a Story...



THE INFLUENCE OF COLOUR

Blind tasting of 3 champagnes (brut, rosé and vintage). Do you know the subtlety of the aromas of Champagne? Your curiosity and your intuition will be the basis of this tasting, discovery and games.

39€ /pers

ATYPICAL TASTINGS



CHAMPAGNE RÉMY MASSIN

34 grande rue
10110 VILLE-SUR-ARCE
marion@champagne-massin.com
03 25 38 74 09

A CELLAR, A STORY...



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The 5th generation is united around the desire to combine traditional know-how with excellence to produce Champagnes of character, full of elegance.

We have been growing our vines without herbicides for several decades and we take care to respect the ecological balance through grass cover, ploughing and appropriate control to preserve biodiversity. Our domain is certified High Environmental Value (HVE 3).



PREAMBLE

For 2 hours, Marion takes you to the wine cellar where you will be introduced to the tasting of still wines, while discussing the secrets of making Champagne... the bubbles will have no more secrets for you! The tasting of 3 Champagnes from our range will be offered to you with a small 100% local snack.

From 2 to 12 persons

30€ /pers



WALKS AND RAMBLES



CHAMPAGNE DE BARFONTARC

18, route de Bar-sur-Aube
10200 BAROVILLE
champagne@barfontarc.com
03 25 27 07 09

A CELLAR, A STORY...



For Olivier, who experienced his first harvest in 1991, it is the pruning which is the most important action. It is the precision and expertise on which the vigour, fertility and maturity of the vine depends.

In addition to a contemporary welcome area, the Cooperative is proud of its beautiful reception/tasting room, with large bay windows which overlook the village and the vineyards and whose vaulted ceilings recreate the atmosphere of traditional cellars.



GUIDED WALK IN CHAMPAGNE...

Departure at 9 a.m. for a 45-minute walk in the vineyard, accompanied by numerous explanations concerning the terroir and work in the vineyards. Back at the cooperative, visit our facilities before tasting 5 cuvées.

Minimum 6 people - from April to October.
On reservation 72 hours in advance

25€ /pers



WALKS AND RAMBLES



CHAMPAGNE AMYOT

32 rue Quinton
10110 LOCHES-SUR-OURCE
champagne.amyot@orange.fr
03 25 29 63 19

A CELLAR, A STORY...



Maison AMYOT is located in the heart of the Côte des Bar, in Loches-sur-Ource. It is above all, the sharing of a passion, a know-how transmitted from generation to generation. We grow, vinify and sell our champagne, as our parents and grandparents taught us.

Our production is by 'reasoned culture' in order to reduce our ecological footprint and it is certified High Environmental Value. It extends over a vineyard of 22 hectares.

Wishing to share our history and our profession with you, it is with pleasure that we welcome you to our cellar for guided tours and tastings.

PICNIC RAMBLES

Set off into the vineyards of the Côte des Bar for a commented hike of about 9 km and taste our champagnes around a barbecue or a country picnic in the shade of the trees near our cabin!

Tasting of 3 cuvées during the meal.
Return to the cellar for a complete cellar visit



Departure at 10:30 a.m. - Duration 6 hours - From 8 people
Reservation 4 days in advance - From May to September.
Cancellable depending on weather conditions



58€ /pers

WALKS AND RAMBLES



L'EMPREINTE DES FÉES

9 rue de Champagne
10200 CHAMPIGNOL-LEZ-MONDEVILLE
delphine@champagnedumont.com
07 86 95 89 15

A CELLAR, A STORY...



The footprint of the fairies, eco-creative wine tourism in Champagne, sensory experiences between vineyard and forest. Slow down, breathe and discover! On the southern limestone plateau of Champagne, in the heart of vineyards and forests, enjoy unique experiences.

Off the beaten track, discover the favourite playground of our fairies: the Domaine de Mondeville vineyard, enveloped by the mysterious forest of Clairvaux. Above the mists and clinging to steep hillsides, our terroir shapes wines of inimitable identity. The winemaking heritage of the monks of Clairvaux remains alive and well in the hearts of the passionate craftsmen of the Dumont family. Committed to preserving nature, the estate is in organic and biodynamic conversion.

WALK THROUGH THE VINEYARD

Off the beaten track, discover the favorite playground of our fairies: the vineyard of the Mondeville Estate operated organically and biodynamically, enveloped by the mysterious forest of Clairvaux.



Duration: 2h00

Child rate: from 6 to 14 years old: €9.90.

Child rate under 6 years old: €5.50

25.90€ /pers



WALKS AND RAMBLES



CHAMPAGNE BINON-COQUARD

Rue de la Fontaine
10200 SPOY

contact@champagne-binoncoquard.fr
03 25 27 41 82

A CELLAR, A STORY...



Binon-Coquard champagne is first and foremost a family of winegrowers who have lived in Spoy for several generations. They produce their cuvées from the finest blends of their plots.

Maxime and Cyrielle, the generation in charge, combine technology, friendliness, audacity and a taste for novelty, while remaining attached to ancestral values. They do all the work; from the vine to marketing, including winemaking.

The environmental approach is important for this house, certified Terra Vitis since 2012.

SELF-GUIDED WALK

We offer 2 independent walking circuits around our estate which will allow you to discover our village and its history, as well as some of our vineyard plots. At the bend in the paths, you will have access to 2 panoramic viewpoints over the Landion valley.

At the end of your walk, a tasting of our champagnes will be offered to you. You can then visit our estate to complete your initiatory journey in Champagne.

March to October

Children from 10 years old (free)



5€ /pers



GUIDED WALK

In a small group, stroll through our vineyards guided by the history of our vineyard.

From 6 people

10€ /pers

In addition to this pretty guided walk in the vineyards, enjoy a tasting of our champagne, back at the estate.

15€ /pers

WALKS AND RAMBLES



CHAMPAGNE RICHARDOT

Rue René Quinton
10110 LOCHES-SUR-OURCE
champagne.richardot@orange.fr
03 25 29 71 20

A CELLAR, A STORY...



At the entrance, cellars decorated with the tools of ancestral winegrowers, house ultra-modern facilities. In the reception room, paintings, sculptures and a compression of capsules "à la César", placed on the vast bar, create a very contemporary environment. From this promontory, the breathtaking view of the Ource valley and its vineyards is fascinating. In 1986, as a contract pressurist, Jean-Paul decided to build his own facilities to develop his range of champagnes. Very scrupulous in attending his vines, he keeps them under permanent surveillance to avoid treatments as much as possible. He is passionate about water and the environment.

THE VINEYARD BY BIKE - HALF DAY

Take a guided hike in our vineyard on an electric mountain bike, followed by a visit to our cellars and a tasting of our champagnes.

By reservation

Adults and children over 12 years old.

From April to September - From 4 to 10 people

35€ /pers



THE VINEYARD BY BIKE - FULL DAY

A beautiful day on a guided hike in our vineyard on an electric mountain bike. Lunch in the form of a picnic or in a local restaurant. The day ends with a visit to our cellars and the tasting of our champagnes.

By reservation

Adults and children over 12 years old.

From April to September - From 4 to 10 people

70€ /pers



WALKS AND RAMBLES



CHAMPAGNE SORET-DEVAUX

1, Rue de Rizaucourt
10200 COLOMBÉ-LE-SEC
contact@champagnesoretdevaux.com
03 25 27 12 55



A CELLAR, A STORY...



Want to squeeze the bubble? Come and live a unique experience in our family estate. Immerse yourself in the traditional know-how of passionate and dynamic winegrowers. Through our champagnes, find the opportunity to create moments of sharing, exchange and discovery!

Looking to the future and attached to nature, our domain has been certified HVE 3 (High Environmental Value) for several years.



THE 'ROCHOTTES' JOURNEY

Discover the history of the Côte des Bar vineyard in the Trak'Tour (equipped trailer), the work of the vines according to the seasons, and the story of our village of Colombé-le-Sec. All this while tasting our champagne cuvées.

From 1st April .
From 4 to 8 people

15€ /pers

WALKS AND RAMBLES



CHAMPAGNE RÉMY MASSIN

34 grande rue
10110 VILLE-SUR-ARCE
marion@champagne-massin.com
03 25 38 74 09

A CELLAR, A STORY...



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THE VINEYARD BY SEGWAY

Discover the hilly landscapes of Ville-sur-Arce and its biodiversity during a 1h30 Segway ride. In the heart of our vineyards, witness a demonstration of 'on-the-fly' disgorging of a Champagne selected for the occasion in our oenotheque! To be enjoyed with a small snack around a friendly discussion of our terroir.

From 6 to 12 people

35€ /pers



FOOD AND CHAMPAGNE PAIRING



CHAMPAGNE DE BARFONTARC

18, route de Bar-sur-Aube
10200 BAROVILLE
champagne@barfontarc.com
03 25 27 07 09

A CELLAR, A STORY...



For Olivier, who experienced his first harvest in 1991, it is the pruning which is the most important action. It is the precision and expertise on which the vigour, fertility and maturity of the vine depends.

In addition to a contemporary welcome area, the Cooperative is proud of its beautiful reception/tasting room, with large bay windows which overlook the village and the vineyards and whose vaulted ceilings recreate the atmosphere of traditional cellars.

TASTE CHAMPAGNE

Come and taste 4 of our cuvées (including 1 vintage) accompanied by local products, preceded by a visit to our facilities.

From 2 people
On reservation 48 hours in advance

25€ /pers



OENOLOGY INITIATION

Discover the region and the winemaking process, aroma recognition and advice on food/wine pairings, including:

spittoons available
tasting of 5 cuvées (including 2 vintages)

From 6 people
On reservation

30€ /pers



FOOD AND WINE PAIRING



CHAMPAGNE ALBERT BEERENS

37, rue Blanche
10200 ARRENTIÈRES
contact@champagnebeerens.com
03 25 27 11 88

A CELLAR, A STORY...



Champagne is a land where vines have been worked for generations. Our Albert Beerens family estate has been exploring the richness of this terroir since 1862, in the heart of the Côte des Bar, on more than 7 hectares of vines.

Currently, the development of the family estate is based on the collaboration of Anne-Laure Beerens, heir to the secrets and know-how of her predecessors, and Olivier Desfossé, technical director of the cellar and vineyard.

The transmission of family know-how, linked to the evolution of technology, naturally led us to the creation of a new work and reception area in the heart of our historic vineyard.



GOURMET BREAK

Commented cellar visit & gourmet flavours: After an immersion in the heart of the Champagne process, enjoy an epicurean break with the tasting of 4 champagnes from the range, matched with gourmet flavours.

Reservation 48h in advance - Duration: 2h30

35€ /pers
(from 2 to 19
pers)

OR

28€ /pers
(from 20 pers)

FOOD AND WINE PAIRING



CHAMPAGNE DEVAUX

Hameau de Villeneuve
10110 BAR-SUR-SEINE
contact@champagne-devaux.fr
03 25 38 63 85

A CELLAR, A STORY...



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THE COMPLICITY OF CHEESE AND CHAMPAGNE

Often accompanied by a red or even white wine, we invite you to live a unique gastronomic experience by savoring delicious "Champagne & Cheese" pairings. A marriage of reason and passion that will surprise you!



41€ /pers

THE HARMONY OF CHAMPAGNE AND CHOCOLATE

The Collector, Cuvée D, Cœur des Bar and Crème de Cuvée champagnes, will sublimate a selection of delicious pralines from the 'Meilleur Ouvrier de France' Pâtissier from Troyes. These subtle matches will awaken your taste buds....



43€ /pers

FOOD AND WINE PAIRING



L'EMPREINTE DES FÉES

9 rue de Champagne
10200 CHAMPIGNOL-LEZ-MONDEVILLE
delphine@champagnedumont.com
07 86 95 89 15

A CELLAR, A STORY...



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BECOME A TRUFFLE HUNTER FOR A DAY

Unearth the Champagne truffle. Grab your boots and set off to discover the autumnal diamond in the forest of Clairvaux with Pino, our truffle dog and Delphine, the truffle farmer. Back at the estate, your efforts will be rewarded with a convivial meal consisting of truffle dishes and champagnes from the estate.



Day outing and meal filled with truffles at the winery. Dishes prepared by a chef accompanied by 3 Champagnes from the estate.

1 day - from October to December
child rate from 6 to 14 years old: 29.90€

59.90€ /pers

IMMERSIONS IN THE VINEYARDS



CHAMPAGNE DE BARFONTARC

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In addition to a contemporary welcome area, the Cooperative is proud of its beautiful reception/tasting room, with large bay windows which overlook the village and the vineyards and whose vaulted ceilings recreate the atmosphere of traditional cellars.



GRAPE PICKER FOR A DAY

During the harvest period, De Barfontarc welcomes you at 10 a.m. for a "grape picker for a day" day, on the program:

- Welcome coffee
- Guided tour of the vineyard. A few pruning strokes
- Guided tour of the facilities at the cooperative.
- Discovery of the stages of champagne production
- Apéritif au Champagne
- Lunch on site

From 6 people
Only on reservation

50€ /pers

IMMERSIONS IN THE VINEYARDS



CHAMPAGNE GREMILLET

Rue Envers de Valeine
10110 BALNOT-SUR-LAIGNES
info@champagnegremillet.fr
03 25 29 37 91

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GRAPE HARVESTER FOR A NIGHT

During the harvest period, you arrive at the estate at the end of the afternoon.

The excitement reigns; you will visit the cellar and attend the grape pressing. At the end of the visit, for the aperitif you will taste 3 of our different cuvées then dine with the pickers in the joy and fever of the harvest!



In the dark of night, you will be taken to Clos Rocher, a plot planted with Pinot Noir. There, you will receive your pair of gloves, your grape harvester and your bucket. Now It's your turn !

Rest assured, an experienced picker will accompany you. When the stevedores come to pick up your crates of grapes, you will go to the presses to share the last cup of friendship.

From 6 to 30 people - From 6 p.m. to 10 p.m. - 18 years old minimum -
By reservation only

40€ /pers

IMMERSIONS IN THE VINEYARDS



CHAMPAGNE MARCEL VÉZIEN

68 grande rue
10110 CELLES-SUR-OURCE
marcelvezien@champagne-vezien.com
03 25 38 50 22

A CELLAR, A STORY...



Maison Marcel Vézien, Cultivating the House Spirit

Towards the end of the 19th century, my great-grandfather, Armand Vézien, planted his first acres of vines. His grandson, Marcel Vézien founded in 1956 the Champagne House which bears his name.

Over the generations, our Champagne House has gone through different eras, all founders and symbols of French culture. Today, I represent the fourth generation of the VEZIEN family, and wish, through our champagnes, to share our passion and our heritage with you.

The champagnes of our House thus bear witness to a rich heritage, combining history, culture and festivities.

It is now up to you to "Cultivate the House Spirit"

Jean-Pierre VEZIEN



GETAWAYS BY MARCEL VÉZIEN

Welcome to the property by Jean-Pierre and Marie-José Vézien over a coffee. Departure for an immersion in the heart of the vines (discovery of pruning, binding, trellising or harvesting) or the cellar (blending, second fermentation, disgorging and labelling) according to the seasons. You will then enjoy a convivial lunch break in a local restaurant, selected for its presentation of local products. After a cycling, paddle, walking, yoga or even canoeing activity, return to Champagne Marcel Vézien, and end this pleasant day with a visit to the cellar and/or a tasting of our Champagne.

From 2 to 8 people
On reservation

Between 50€ and
100€ /pers



IMMERSIONS IN THE VINEYARDS



A CELLAR, A STORY...



L'EMPREINTE DES FÉES

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07 86 95 89 15

The footprint of the fairies, eco-creative wine tourism in Champagne, sensory experiences between vineyard and forest. Slow down, breathe and discover! On the southern limestone plateau of Champagne, in the heart of vineyards and forests, enjoy unique experiences.

Off the beaten track, discover the favourite playground of our fairies: the Domaine de Mondeville vineyard, enveloped by the mysterious forest of Clairvaux. Above the mists and clinging to steep hillsides, our terroir shapes wines of inimitable identity. The winemaking heritage of the monks of Clairvaux remains alive and well in the hearts of the passionate craftsmen of the Dumont family. Committed to preserving nature, the estate is in organic and biodynamic conversion.



EXPLORE THE SECRET OF BIODYNAMIX

With family, friends or colleagues, embark on a fun and unusual adventure. With your Shoulder bag, help Biodynamix, the guardian of the magic portal, to solve puzzles in enchanted places.

Magical and original treasure hunt of 1h30 in the heart of the Champagne vineyard.

From 7 years old - Duration: 2h00

25€ /pers



IMMERSIONS IN THE VINEYARDS



PRIEURE DE VIVERIE

Allée du Prieuré
10110 VIVIERS-SUR-ARTAUT
prieuredeviverie@orange.fr
03 25 29 63 22

A CELLAR, A STORY...



WINEGROWER FAMILY IN CHAMPAGNE SINCE 1705

When it was created in 1180, the Prior of Viviers-Sur-Artaut was given responsibility for the wine estate cultivated by the villagers. Spirituality and the art of winemaking come together. The first ancestors of the family appear on the genealogical tree from the beginning of the 18th century and already practiced the profession of winegrower under the direction of the Priory. 300 years later, the challenge of the Robert Grandpierre family is still the same: to perpetuate this rich heritage and continue the family story by bringing the Priory back to life and developing a range of Champagnes from their terroir.



IMMERSION IN THE VINEYARD

Visit of the Priory of Viverie, then a short walk to reach the viewpoint overlooking the village and the vineyard. This path is punctuated by three tasting breaks. 3 Champagnes to discover from inside to outside.



25€ /pers

only by reservation - from 15 people

MOVE WITH CHAMPAGNE



CHAMPAGNE RÉMY MASSIN

34 grande rue
10110 VILLE-SUR-ARCE
marion@champagne-massin.com
03 25 38 74 09

A CELLAR, A STORY...



In Ville-sur-Arce, in the heart of the Côte des Bar, our family Champagne House is the fruit of a passion of craftsmen winegrowers, handed down through the centuries. The 5th generation is united around the desire to combine traditional know-how with excellence to produce Champagnes of character, full of elegance. We have been growing our vines without herbicides for several decades and we take care to respect the ecological balance through grass cover, ploughing and appropriate control to preserve biodiversity. Our domain is certified High Environmental Value (HVE 3).

YOGA AND CHAMPAGNE IN THE HEART OF THE VINEYARDS

You will be welcomed to the estate located in the centre of the picturesque village of Ville-sur-Arce, from which you will follow the path that leads to the heart of our vineyard (3 minutes by car).

Charline, yoga teacher and naturopath, will be waiting for you there for a hatha yoga session on the edge of the vineyard slopes and the forest: relax... Benefit from the sounds of Nature to harmonize your energies... awaken your senses!



You will be ready to fully live the present moment and let yourself be carried away on an atypical sensory journey while savouring delicate Champagne bubbles around 100% locavor products.

- Yoga mats not provided
- Between 6 and 12 people
- Duration: 2h30

40€ /pers

MOVING TO CHAMPAGNE



CHAMPAGNE DEVAUX

Hameau de Villeneuve
10110 BAR-SUR-SEINE
contact@champagne-devaux.fr
03 25 38 63 85

A CELLAR, A STORY...



Launched in 1846, Champagne DEVAUX is above all a terroir with grapes and people. Come and discover the complexity and diversity of our Champagnes at the Domaine de Villeneuve, located in the heart of the Côte des Bar. Only the first pressings of Pinot Noir and Chardonnay are used for our blends. The complexity of our wines is reinforced by a high proportion of reserve wines (aged in oak casks) and a cellaring time of 3 years for our 'Les Classiques' range, to 5 years for the Collection D. Champagne Devaux occupies an 18th century Manor, in a park bordered by the Seine river, dominated by a rare 17th century dovecote and a converted greenhouse.



DEVAUX ON THE WATER

With family or friends, for children (from 7 years old) and adults, let yourself glide along the water in a canoe for a moment of guided escape in the splendid Seine Valley. This adventure will lead you to the Manoir Champagne DEVAUX where we will host a tasting of 2 champagnes, accompanied by some delicacies...

51€ /pers

MOVING TO CHAMPAGNE



CHAMPAGNE JEAN JOSSELIN

14 rue des Vannes
10250 GYÉ-SUR-SEINE
champagne-josselin@orange.fr
0325752164

A CELLAR, A STORY...



Our family estate and all of our plots are located in the town of Gyé sur Seine. Independent winegrower since always, we only produce from our own vines. Our eighteen plots are managed in such a way as to respect the vines, the soil, biodiversity and people (Terra Vitis label). Precise viticulture and harvesting at full maturity allow us to draw the full potential of each of them. The champagnes that we produce highlight the grape variety and the terroir of each vintage, through separate plot vinification. We take the time to age our wines individually in the winery and in the cellar, with the same purpose, to produce fine, fruity and elegant champagnes reflecting the terroir of Gyé sur Seine and our passion for it.

CANOE AND CHAMPAGNE

In the tradition of our passion for nature, we offer the discovery of our environment through a canoe descent on the Seine.



Departure or arrival at our cellars. You will discover our beautiful region from another angle, surrounded by nature, you go down the Seine and encounter pretty villages.

You will then taste our champagnes on the terrace in the shade of the plane trees.

Depending on weather conditions and availability 1/2 day - from Gyé-Sur-Seine to Polisot, i.e. 8 km About 2 hours - From 6 people. Information on 06.50.25.13.84 (Louis)

30€ /pers

THE LITTLE SPARKLING EXTRAS



CHAMPAGNE MOREL

93 rue du Général de Gaulle
10340 Les Riceys
info@champagnemorel.com
03 25 29 10 88

A CELLAR, A STORY...



Artisan winemakers and lovers of Pinot Noir for a very long time (more than 5 generations!), we produce our cuvées to guarantee originality and elegance. All this work is done in partnership with nature, with a search for great biodiversity in our vineyards. All our vines are grassed and we favour mechanical work and natural methods.

Come and push open the doors of our cellar to discover the famous Rosé des Riceys, our Champagnes and much more!

We can share our passion with you and offer you a great experience.

GAMING CHAMPAGNE

Form a team and go behind the scenes of our estate to discover all the secrets of our work. The concept is simple: like in an escape game, find clues to solve the puzzles. Watch out, here, it will not be a question of freeing yourself, but the bottle of Champagne! Provided you pass the tasting tests...

A fun atypical alternative to the traditional visit where you will slip into the shoes of a Champagne winegrower whilst having fun together. Come and try to free the bubbles!



from
35€ /pers



Duration: 1h30

From 3 to 8 people

Children from 12 years old - free for under 18s

Only on reservation (website or phone)

THE LITTLE SPARKLING EXTRAS



THE 4-ELEMENT WORKSHOPS



CHAMPAGNE DEVAUX

Hameau de Villeneuve
10110 BAR-SUR-SEINE
contact@champagne-devaux.fr
03 25 38 63 85

EARTH WORKSHOP

Make way for gluttony with 4 Devaux wine and champagne pairings accompanied by delicious regional cheeses. This tasting begins with an initiatory guided tour that will allow you to fully appreciate all the subtlety of these 100% terroir matches -
Duration: 2 hours



38€ /pers



80€ /pers

WATER WORKSHOP

On the program of this workshop: canoeing, tasting and picnic. For this, make an appointment at the Champagne Devaux manor before going to the starting point of the descent of the Seine river, accompanied by a sports leader. The arrival point of this nautical canoe trip is directly at the foot of the manor! After the effort... the comfort! This "water" workshop includes the tasting of 2 of our cuvées accompanied by a few gougères. Then you will enjoy a chic picnic in our shaded park. Duration of 7h00

AIR WORKSHOP

Meet at the Celles-sur-Ource aerodrome (5 minutes by car from the Champagne Devaux mansion) for a visit to the Côte des Bar vineyards... seen from the sky!

We welcome you on the tarmac for this 30-minute flight, then we accompany you to the manor to taste 3 of our champagnes, all accompanied by some delicacies. Wonder guaranteed!

Duration 7h30



73€ /pers



FIRE WORKSHOP

A unique opportunity to discover the art and all the know-how of the artisan cooper of the Devaux champagnes... with Jérôme Viard of the Tonnellerie de Champagne! This life-size demonstration, to see, touch and feel, is offered to you in the magnificent setting of the Manoir Devaux. It will be followed by a tasting of different champagnes vinified in barrels.

45€ /pers

Duration of 2h00

THE LITTLE SPARKLING EXTRAS

Discover another way of tasting Champagne...



MAXIMILIEN, NATURE GUIDE

10000 TROYES
maximilien.guide@gmail.com
06 86 46 68 71

DUSK IN THE BAYOU CHAMPENOIS

Maximilien, nature guide, within the Regional Natural Park of the Orient Forest, helps you discover another way to bubble in Champagne. Awaken all your senses and explore the Champagne Bayou aboard a canoe-kayak, and enjoy a glass of champagne in the middle of the lake, lulled by the silence of the water.

Duration 2h30 - From April to August
From 6 to 35 people

35€ /pers

THE ORNITHO'TOAST!

Observe the birds of Champagne accompanied by your nature guide, using the binoculars and telescopes provided. To end this observation in style, you will toast with a flute of our local beverage: champagne!

Duration 2h00
From 7 to 30 people

20€ /pers



THE LITTLE SPARKLING EXTRAS

Discover another way of tasting Champagne...



APERITIF WITH THE CRANES

Maison du Parc
10220 PINEY
info@pnrfo.org
03 25 43 38 88

Have you heard of common cranes? Would you like to get to know this emblematic species of the Park? Bring your binoculars and go to the dam overlooking the temple lake with the guide for a moment of relaxation.

From October to December, many Common Cranes take up residence on the Lac du Temple. These grey ladies particularly appreciate their dormitory on the Pogains peninsula or the Pointe de Charlieu, inaccessible from the mainland but visible from the dyke.

At aperitif time, the cranes present in their thousands on the lakes of the Forêt d'Orient and return to their "fold" at the edge of the lake. Come and watch our winged friends land, fly away, dance, for a grandiose show worthy of the greatest ballets, all around a flute of champagne with our guide.

Duration: 2h00

Individuals on fixed dates up to 15 people

12€ /pers

Groups on reservation 150€ for a group of less than 10 people + 4€ /additional person
Ideally 20 people but possible for a larger group



THE LITTLE SPARKLING EXTRAS

Discover another way of tasting Champagne...

AÉROCLUB DE LA CÔTE DES BAR

Aérodrome de Celles-sur-Ource
10110 CELLES-SUR-OURCE
accotedesbars@gmail.com
06 08 47 65 60

The winegrowers of the Côte des Bar offer you a unique experience in the sky of Champagne. Take-off from Celles-sur-Ource aerodrome, then let your pilot-winemaker guide you, who will point out the vineyards and hillsides through the windows of the cockpit. An unforgettable moment, head in the clouds and eyes on the vines.



40€ /pers

CHAMPAGNE AIR SHOW

4 rue de la Mairie
10350 SAINT-LUPIEN
crshow@hotmail.fr
06 81 47 48 97

Dinner aboard a hot air balloon... with champagne!
From the top of the basket, discover the landscapes of Champagne and savour a delicious dinner prepared by the chef of the restaurant Le Flaubert.

From 4 to 6 people

from
480€ /pers



THE LITTLE SPARKLING EXTRAS



RENOIR'S CHAMPAGNES

Since forever, oenologists, cellar masters and winegrowers like to immerse themselves in the image of the painter and his colour palette to describe the magic Champagne blends. The "Du Côté des Renoir" cultural centre and its partner champagne houses have decided to go even further in this approach of associating art and great cuvées.

"Taste this champagne and tell us which painting you want to combine it with". Elegance, roundness, femininity, complexity, seduction, harmony... There are many words that can describe both a work of art and a great wine.



THE 9 PARTNERS

- Champagne Cristian Senez
- Champagne De Barfontarc
- Champagne Charles Collin
- Champagne Jacques Defrance
- Champagne Drappier
- Champagne R. Dumont & Fils
- Champagne Chassenay d'Arce
- Champagne Rémy Massin & Fils
- Champagne Richardot

EVENTS



THE CHAMPAGNE ROUTE CELEBRATION

30 and 31 July 2022

"La Route du Champagne en Fête" is a summer event for the general public, conceived by winegrowers in 1995. The principle of this extraordinary weekend is to open the cellars and bottles of a village or a sector of the Côte des Bar, rotating every year. L'Aube welcomes 25 to 50,000 people per year.

In 2022, the left bank valley of the Aube (Baroville, Urville, Meurville, Champignol-Lez-Mondeville, Argançon, Bligny, Spoy) will celebrate the 25th edition of the 'Route du Champagne en Fête'. The champagne cellars will be open to the public in the various villages which will come alive for the weekend.



Champagne is the undisputed king of the party. For this the 'passport flute' is the essential door opener. This precious container at the entrance to the villages, allows you to enter each cellar and taste the champagnes on offer. Events are planned in all the villages, decorated for the occasion: gourmet lunches hosted by oenologists, exhibitions on champagne, street performances...

25€ /pers*

www.routeduchampagne.com

*Flute and Flute Holder + Road Book + Breathalyzer