

Reims and Champagne

May 26th to 29th, 2022

We had enough participants on the Champagne tour program to divide the group in two once we start our visits Friday morning. I've noted friends that are traveling together and will assign each guest to a particular group. You'll receive a guest list/group assignment on the coach from the airport to the hotel.

Meeting our driver

The plan is to meet at 12:30 PM in the lobby of the Sheraton in Terminal 2 with the idea that bags are loaded onto the coach and we are on our way by 1:00 PM. It's about 2 hours driving to Reims, so we'll be at the hotel about 3:00 PM, an ideal time to check in.

Because people are coming in on British Air, Delta, and on the RER from Paris, it was determined that the Sheraton Hotel situated in the center of the airport be a logical choice. I've attached an airport map that shows the hotel in relation to Terminal 2E (Delta), Terminal 2A (British), and the RER Station, which serves Montparnasse Station in Central Paris.

There is a shuttle on the lower level of the airport that makes a circuitous route between terminals. The Sheraton is listed on many of the signs in the terminal and is listed on the top level above the RER and TGV Rail Stations.

We're staying at the new [Caserne Chanzy Hotel](#) in Reims. A daily continental breakfast is included in your hotel rate. The address 18 Rue Tronsson Ducoudray, Reims, 51100. The phone number is 33 3 26 83 18 18. It's a great location just across from the main cathedral. Rooms are air conditioned and include hair dryers.

We're dining together for dinner on Saturday. For Thursday and Friday, you may want to ask the front desk for suggestions. They should also be able to provide you with a more detailed area map.

There are a few Michelin-recognized restaurants in Reims. Here's a short list and links to their websites. Some may have dress requirements for dinner, so plan accordingly.

[Racine](#)-2 star 6 Place Godinot, Reims 33 3 26 35 16 95

Short walk from the hotel

[Le Parc Les Crayères](#)-2 star 64 boulevard Henry-Vasnier, Reims 33 3 26 24 90 00

2.4km south of the hotel-long walk or short Uber

[Assiette Champenoise](#)-3 star 40 Av. Paul Vaillant-Couturier 33 3 26 84 64 64

2.3km west of the hotel in Tinquieux

[Le Foch](#)-1 star 37 Bd Foch, 51100 Reims 33 3 26 47 48 22

10 minute walk from the hotel

Day-by-day schedule

Thursday, 26th May

12:30 Meet Coach and Driver at Sheraton CDG

13:00 Depart for Reims for a drive of about 2 hours.

15:00 Arrive Hotel Caserne Chanzy for check in. Your afternoon and evening are free to explore the town. The hotel has an excellent restaurant, a very typical French Brasserie.

17:00 Meet in the lobby for a welcome toast. This may take place in the hotel or at a bistro next door. You'll be notified of the location enroute from the airport.

Friday, 27th May

09:15 Your guide and driver will meet you at the hotel to begin the day of tasting and touring.

09:45 [Champagne Taittinger](#) 9 Place Saint-Nicaise, 51100 Reims

Founded by Jacques Fourneaux in 1734 and purchased by Pierre Taittinger in 1932, Champagne Taittinger is the only large Champagne house still owned by its family. They produce about 5 million bottles per year and specialize in Chardonnay. Their cellars are located within ancient 4th century Roman quarries.

Non Vintage 91 pts Wine Spectator

"Well-cut and firm, with a smoky underpinning and a chalky texture, this shows an open-knit mix of black raspberry, slivered almond, lemon peel and star anise.

Enjoy with food."

Cellar Visit and Double Tasting (Group 1&2)

11:45 Lunch at [Prise de Mousse](#) 23 Rue de Reims, 51500 Rilly-la-Montagne

Prise de Mousse is wine shop and bar, specialized in the sale and promotion of the wines of the Mountain of Reims. Located in the easily accessible village of Rilly la Montagne, it offers a vast palate of Champagne wines, to be tasted by the glass or purchased by the bottle. By only representing the refined wines of the incomparable Mountain of Reims, Prise de Mousse is the only store in its genre in Champagne.

More than 180 different references are available in the store, ranging from Brut Nature to Demi-Sec, from Ratafia to Marc de Champagne, and from Special Club to Coteaux Champenois. (Group 1&2)

Set Menu Beet salad, Plate of mix charcuterie and cheese as the dish + Slice of homemade cake + coffee + water

13:45 [Champagne Gardet](#) 13 Rue Georges Legros, 51500 Chigny-les-Roses

Maison Gardet was established in the late 19th century when Charles Gardet, founded his House in Epernay. The Prioux family, is now the proud owner of the House. Deeply attached to its roots in the region, Maison Gardet combines 21st century technology with the tradition inspired by the founder to produce champagnes of outstanding quality.

The house owns around 7 ha of premier cru vineyards around the home village of Chigny-les-Roses, Ludes and Rilly la Montagne, the fruit going to the best cuvees in the 1.2 million bottle annual production.

The Brut (Pinot Noir / Pinot Meunier) is served at the House of Commons Lords Cricket Ground and Business Class clientele of Japan and Singapore Airlines.

Cellar Visit and Triple Tasting (Group 1)

14:00 [Champagne Bergeronneau Marion](#) 22 Rue de la Prévoté, Ville-Dommange

Florent Bergeronneau-Marion Champagne vineyard stretches from the Montagne de Reims to the St Thierry massif at Trigny. Thanks to its very advantageous exposure, it is able to obtain an ideal maturity and offers a perfect equilibrium with the various **Premier Cru** cuvées of the domain.

The three traditional Champagne varieties are represented on young and old vines with a predominance Pinot Noir and 25% Chardonnay.

The vineyard is classified as a Recoltant Manipulant which means they only grow and work with their own grapes.

Visit of the Clos (if the weather is fine) and Tastings (Group 2)

16:00 **Champagne Collery 7 Rue Jules Lobet, 51160 Ay,**

Created in 1893 Jules-Anatole Collery was one of the first winemakers to champagnize and market his bottles when it was usually the sale of grapes that was the norm. He already had an approach towards wine that allowed him to win his first gold medal in Paris in 1904.

The vinifications are made on lees in casks or stainless-steel vats and our wines are made up of 40% reserve wines. They are neither filtered nor fined and clarification occurs naturally as soon as the wine allows it. We give our wines a lengthy ageing time to allow them to express their personality.

Champagne Collery elaborates its wines from Champagne with Pinot Noir as a backbone – conferring a tight, refined, and complex style – while Chardonnay grapes bring freshness and festiveness.

3 glass educative Grand Cru tasting. (Group 1&2)

18:00 **Return to hotel**

Saturday, 28th May

10:00 Depart the hotel for the day

11:00 **Champagne Moët & Chandon 20 avenue de Champagne, 51200 Epernay**

Established in 1743, Moët et Chandon is the largest champagne house, selling over 8 million bottles per year. It is also the home of the Dom Perignon cellars and located on Avenue de Champagne.

Non-Vintage Moët Imperial

Wines & Spirits: 90 Points Tart red-fruit scents give this a vinous profile, fragrant with cranberry, root vegetables and ginger. It finishes clean, with cool limestone minerality. Cellar this for a year to let the flavors develop further.

Wine Spectator: 90 Points This bright Champagne is aromatic, with hints of smoke, pastry cream and lemon curd on the nose, and flavors of crushed blackberry and toast. Clean-cut and fresh, with a lively bead.

Decanter: 90 Points Toasty biscuit, plush apricot and a hint of zesty lemon peel, the palate is braced with bright lime and soft spice.

Cellar Tour & Single Cuvée Tasting (Group 1&2)

12:45 [Champagne Le Gallais](#) 2 Rue Maurice Gilbert, 51480 Boursault

In 1927, Hachod Fringhian, Charlotte Morgain Le Gallais' predecessor, bought the Domain of Boursault, formerly owned by Madame Veuve Clicquot who built the Castle in 1843 for granddaughter. Her great-grand-daughter, Uzès Duchess, sold the domain in 1913.

Plots are grown separately with no insecticides, to preserve their identity and singularity, the grapes are pressed using gravity rather than pumping to protect the integrity of the grape and bottles are aged for 3 years minimum. All those choices tend to let the wine express itself and in particular, to bring a special lingering taste. **Visit and paired winemaker Picnic of Meat Pie / Meats / Cheese and 3 Champagnes. (Group 1&2)**

15:30 [Champagne Geoffroy](#) 4, rue Jeanson, 51160 AY

The roots of the Geoffroy family date back to the 17th century in Cumières, a village in the heart of the Vallée de la Marne. The few acres of vineyards that their ancestors cultivated and handed down from generation to generation.

The family owns 14 hectares in Damery, Hautvillers, Fleury-la-Rivière and 1st cru Cumières where the varieties are split 24% Chardonnay, 34% Pinot Meunier, and 42% Pinot Noir. In 2008, Jean-Baptiste and his wife Karine decided to relocate both the winemaking and commercial operations of Champagne Geoffroy business to Ay, to a property built in the late 19th century.

Cellar Visit & Triple Tasting (Group 1&2)

17:45 Return to the hotel

19:00 Dinner at [l'Apostrophe](#) 59, Place Drouet d'Erlon 51100 Reims

This restaurant is a short walk from the hotel. Find your way there or walk with me from the hotel at 6:45. Menu *Foie gras en gelée et fruits secs, toasts. *Supreme of yellow chicken with forest sauce Potato gratin flavored with truffles. *Frozen soufflé with Grand Marnier, salted butter caramel and whipped cream - **Those with special diets will be accommodated**

Sunday 29th May

- Our motor coach will pick us up early for the ride to Lyon. I'd like to be on the road by 8:30 this morning to arrive on time at our lunch appointment at noon. Our initial drive will be about 3.5 hours with bio-stops as needed.
- En-route, stop at the magnificent Château de Chassagne-Montrachet in Burgundy, you will first visit the estate and cellars, and the tour will conclude with a light lunch of local cheeses and delicacies, served alongside four wines. If the weather is nice, the tasting will take place on the outdoor terrace.
- You'll then continue your journey on to Lyon, where you will arrive in time to board the cruise at 16:30. We'll be met at the pier by staff from Uniworld who will come out to tag our bags as they are unloaded from the coach.

We'll do our best to arrive close to 4:30 PM, though I suspect that it will be closer to 5:00 PM. Once we arrive, you'll want to make sure your bag is taken aboard the ship.

Gratuities

I'm always asked about suggested guidelines for tipping. Ask 5 guides and you'll get an many different answers. I suggest 4-6 euro per guest for a guide on a full day tour, roughly ½ that amount for the coach driver.

Overall, we'll won't be spending a great deal of time on the coach. The drive from CDG Airport to Reims is about 2 hours. Our long day will be on Sunday when we drive south to Lyon to board the cruise ship. The drive is about 3.5 hours to our wine tasting and light lunch. We've about another 90 minutes from there to the ship. We'll make rest stops as needed.

I've included a map of the area surrounding the hotel in Reims. Looking forward to seeing you all at the Sheraton CDG on the 26th.

Brad Cilley

brad@nwtravel.com

425 375 2676