# Away Week in Champagne



# Confrérie Club Champagne Visit 15th to 19th May 2023



#### Monday 15th May (See page 3 for details of travel)

Dinner Amicale Le Grand Café at 19.00, including Champagne and Burgundy:

Le Grand Café is a short walk from the Hotel de La Paix.

This is a long-established bistro and as is now our traditional starting point on all our trips to Champagne. We will be hosted by the owner Caroline Dufour who will also join us for many of the evening events.

The evening starts with *Champagne Brugnon* on arrival. A three-course meal accompanied by Champagne Philippe Brugnon, Pommard 2014 and Rosé Champagne with dessert.

### Tuesday 16th May:

Vigneron Visits and Tastings. First of all, to Mesnil s/Oger and *Maison Philippe Gonet*. This is followed by lunch and tastings with *Champagne Vollereaux* in their vineyard, in Epernay, weather permitting.



We arrive back at the hotel at about 15:00 to rest and refresh before the coach again departs at 18:00 for the cellars of *Champagne Philippe Brugnon*, Premier Cru in Rilly le Montagne. A short tour of the cellar for those who wish to, a Champagne reception and a four-course meal accompanied by magnums of both Champagne and Santenay Premier Cru 2015. Our coach driver will now be outside legal driving hours; so, at 23.30 a local coach will transport us back to the hotel arriving at approximately midnight. This Coach is not disabled friendly so separate transport will be arranged for those who may require it.

# Novice Sabrage will be available for those who have not done it before. Pre booking is required

## Wednesday 17<sup>th</sup> May

Coach will depart the hotel at 09.30 and head for the village of Sacy where we will be hosted by *Champagne Damien-Buffet*. This is a Premier Cru house, and they will be showing us at least four of their seven cuvées. We then depart for the village of Mailly on the Montagne de Reims and a Tasting of *Grand Cru Mailly Champagne* of 4 of their cuvées. This house is in fact a Co operative of an entire village and the only Champagne that is marketed with the village name as the brand.. Lunch is at the *Lys du Roy*. This is a modest bistro in a rural setting on the Montagne du Reims where we will enjoy a three-course lunch with Champagne and Domaine de Boulandière Syrah 2019.

#### Wednesday Afternoon

Arrival back at the hotel at 14:30. At 16.00 at the Grand Café we will have a tasting of six pink Champagnes from six different producers, Joseph Perrier, Laurent Perrier, Taittinger, Georges Vesselle, Philippe Brugnon and Lasseaux.

#### **Wednesday Dinner**

Dinner at 19.30 will be at *Le Grand Georgette* and accompanied by Champagne Jean Milan Zero Dosage, White Burgundy - St Aubin 1<sup>st</sup> Cru en Remilly and a Pomerol -Chateau Elysée 2015.

## Thursday 18th May

Visit to *Champagne Didier* with tasting, followed by tasting and lunch at *Champagne Henry de Vaugency* in Oger. Coach will depart the hotel at 10.00 to our first tasting. Afterwards we will travel to the Grand Cru village of Oger on the Côte de Blancs for the cellar tour and lunch with the Champagne of the house.

### Thursday Afternoon

Prestige label Champagne tasting comparing six producers. Grand Café at 16:00. Since the success of Dom Perignon and Roederer Cristal, many houses have introduced prestige cuvées.

The pandemic and lockdown have seen an explosion of Prestige label Champagnes from houses large and small and at all price ranges. This is an opportunity to try at least six of these and see if the smaller houses do offer better quality and value.

The six on show are, Taittinger Comtes de Champagne, Brugnon Cuvée Crysta 2013, R de Ruinart, Georges Vesselle Cuvée Juline, Jean Milan "1864" Grand Cuvée and we finish with Dom Pérignon, vintage to be confirmed.

#### Final night:

19.00 Champagne reception on the open air Balcony overlooking Place D'Erlan followed by dinner with specially selected fine Champagne and wines in a private room of *Excelsior Restaurant*, Reims. The dinner is accompanied by Brugnon Champagne and Châteauneuf du Pape Les Terroirs des Papes 2014.

# Each Visit and meal is individually priced and participants must book for each

**NB**: We will **NOT** be booking hotels for participants but do recommend that you stay at the Hotel de la Paix in the centre of Reims and this is where the coach will pick up and set down every day. This is also where the tour leaders will be staying. The hotel is a Best Western Plus hotel and has a secure underground carpark, but spaces need to be reserved when you book. Should you choose this hotel then ask for the "Wine Growers" rate to get the best price.

A deposit of £100 per person is payable on booking which will be refunded if the trip is cancelled. The deposit would be set off against any of the above trips/dinners booked by you.

Payment is to GJ O'Shea, Branch Sort Code 30 94 65, Account No. 32806968use surname as reference and please send an email also to gerard44peelst@gmail.com

For those not journeying to the region by car, we have a luxury Coach from Bayswater coach park to Hotel de La Paix at 08.00 on morning of 15th May and returning on Friday 19<sup>th</sup> May.

Champagne and burgundy served en route. Snacks and bottled water available always. Outbound no meal but a cold meal served on return journey. Further details are on the booking form.

Arrival back at the Bayswater Coach Park is estimated for 17.30. The Coach is disabled friendly, has step free access and is suitable for wheelchair users.

This means of getting there and back adds £270 per person to the individual visit costs that you will book for. It covers the coach hire and the driver, the tunnel, tolls and the enjoyment champagne and wine with the guides.

Your Tour Guides are Gerard O'Shea and Justin Rhodes.

Consultant in attendance- Julian White