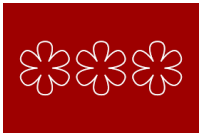




CHAMPAGNE
TAITTINGER
Reims



Gourmet Visit to Champagne

Sunday 5th May to Tuesday 7th May 2024

Staying at L'Assiette Champenoise Michelin 3*



Private Black Tie Dinner hosted by Taittinger
Le Château de la Marquetterie

Cellar Visit and tasting at
G. Tribute Hautvillers



Private experience A la table de
Thibaud IV

Luncheon in
Boulevard Lundy
hosted by Taittinger



My aim is simple: to provide top quality visits, offer good value, stay in style and most of all have great fun!

Sunday 5th May

7.30.**am** Guests welcomed on-board a splendid coach at The Punch Bowl with all guests seated at tables

8.30.**am** Optional pick up at Brentwood Holiday Inn. A12/M25 Roundabout 10:30 Maidstone Services.

12.20 Eurotunnel to France.
Champagne Réception on-board.



Luncheon served in France en-route with Fine Wines and Champagne!

Lilly's Kitchen

Roast Sirloin of Beef, carved from the joint
Slippers of Salmon and Sorrel in Filo Pastry Roasted
Mediterranean Vegetables with new Potatoes and
Asparagus Lilly's Quiches

Banoffee Pie with Cream Berries

6pm Arrive at
L'Assiette
Champenoise
Tinquereux



Option to dine in the
3 star Michelin L'Assiette
Champenoise; Booking essential,

or suggested restaurant in Reims: Le
Jardin - Les Crayeres; transport
provided - please let me know

Monday 6th May 2024

9.am onwards Breakfast at L'Assiette Champenoise

10.15 depart for Champagne G. Tribaut Visit and Anise for tasting in Hautvillers, the Premier Cru village in the heart of the Marne Valley, where Dom Perignon lived, **12 hectares** of the 3 Champagne grapes (Pinot Noir, Meunier and Chardonnay).



1.30pm Lunch at **Le Grand Cerf** 29 mins
Restaurant Gastronomique
1 étoile à Montchenot
Great restaurant on a hill outside
Epernay.



4.15pm return to L'Assiette to prepare

6.15pm Depart for Black Tie Dinner with outstanding Champagnes at

Le Château de la Marquetterie
Taittinger hosted by Jean-Pierre Redont



Tuesday 7th May 2024

9.30am. Breakfast



11.am depart for 11.30am interactive Private experience « A la table de Thibaud IV » will last roughly 40 minutes
Champagne luncheon in *Boulevard Lundy* hosted by Taittinger
After luncheon

The Punch Bowl. High Easter. Chelmsford CM1 4QW. www.thepunchbowl.co.uk

3.30pm Depart for 7.30pm return Shuttle. Cheeses, Port and banter (!) served on the homeward journey.

9.30pm onwards approx: return to the Brentwood Holiday Inn then onto the Punch Bowl 10.20pm

CHAMPAGNE 2024

Prices per guest: Based on double rooms for all guests.

INCLUDED:

Choice of rooms at Assiette Champenoise. Breakfast, All Food and Wines whilst on board.

Black Tie Dinner at Taittinger with outstanding Champagnes
Champagne Luncheon and interactive experience hosted by Taittinger A la table de Thibaud IV

Champagne Tasting at Champagne G. Tribaut Hautvillers (awaiting confirmation.)

Chose your room at Michelin Three Star L'Assiette Champenoise:

4 Large rooms of 50m2 £1,580p.p.

8 Junior Suites of 65m2 with lounge and dressing. £1,767p.p.

1 Suites with Balcony of 80m2 £1,999p.p.

All plus £44 taxes p.p.

Not included: Any insurance

Dinner: Sunday Evening. Luncheon Monday: Le Grand Cerf* (59 euros)

1. We will be using a **Corporate Coach**; with climate control, toilet, champagne and wine chiller, kitchen and really comfortable seats. All guests will be seated at tables.
2. **L'Assiette Champenoise** has an indoor swimming pool, really good rooms and 3 Michelin Stars.
3. **Journey Times**. We always use Eurotunnel for speed.
4. All guests will need a **Current Passport** with 6 months before expiry.



5. **Insurance:** Guests are requested to make their own arrangements
6. **Taittinger** are Champagne producers of world re-known and I am very honoured to have secured a private dinner and luncheon with them

Salute!

Cancelling conditions 100%

Staying at L'Assiette Champenoise

