



Gourmet Visit to Champagne:

Monday 7th, Tuesday 8th, and Wednesday 9th May 2018

Private Black Tie Dinner at Taittinger

Le Château de la Marquetterie

Fully reserved



Luncheon in the vineyards at Murigny hosted by Taittinger

Staying at
Assiette
Champenoise
Tinquereux Reims:
Three Michelin Star



*Champagne Visit &
Tasting and Cellar Tour at Taittinger and
Nicolas Feuillatte*



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

The Punch Bowl: 01245 231 222. www.thepunchbowl.co.uk
High Easter, Chelmsford. CM1 4QW.

Monday 7th May 2018.

8.am Guests welcomed on-board a splendid coach at The Punch Bowl with all guests seated at tables. New Corporate Over Decker, tables for four.

9.15 am Optional pick up at Brentwood Holiday

Inn. A12/ M25 Roundabout and 11.am Maidstone Services.

12.20 noon Eurotunnel to France.

Jeroboam Champagne réception on board.

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

Slippers of Salmon and Sorrel in Filo Pastry and Roasted Mediterranean Vegetables with new potatoes and Asparagus. Penny Quiches.

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Lemon Surprise with Berries and Cream



6.00pm. Arrive at

Assiette Champenoise

Tinquereux.

Option to dine in the 3 star Michelin Assiette Champenoise. Booking essential or suggested restaurants in Reims. Le Jardin - Le Crayeres transport provided.



Tuesday 8th May 2016.

9. am onwards

Breakfast at Assiette Champenoise.

10.15 am depart for **11am Tour** and Tasting at: *Nicolas Feuillatte in Chouilly Epernay.*



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Experience an exclusive behind the scenes view into the creation of Champagne and the world of Champagne Nicolas Feuillatte. Access all areas!...including the tankroom, riddling, disgorging and labelling. Every aspect of the Champagne making process is at your disposal, at the very heart of this modern production facility.

A comprehensive discovery tour, providing a fascinating insight into the world of Champagne and how the magic is created.

A dedicated supporter of contemporary art, Champagne Nicolas Feuillatte gives unrestricted access to its art collection, nestling alongside Champagne bottles, which are ageing gracefully in the many kilometres of cellars.

1.30pm Lunch at **Le Grand Cerf, Restaurant gastronomique 1 étoile à Montchenot.**
Really good..on a hill outside Epernay.

4.pm return to the L' Assiette to prepare for:
6.15pm Depart for 7pm Black Tie Dinner with outstanding Champagnes at **Le Château de la Marquetterie Taittinger**

Wednesday 9th May 2018.

9.30 am onwards
Breakfast at Assiette Champenoise.
11 am depart for The Cellars of Taittinger
11.30 am. Cellar Tour and Tasting.

Champagne Luncheon in Murigny hosted by Taittinger. After luncheon:

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

9.30.pm onwards: Approximately return to Brentwood Holiday Inn and then onto

The Punch Bowl **10.20pm**



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Champagne 2018



Prices per guest: *based on double rooms for all guests.*

INCLUDED:

Large rooms at Assiette Champenoise, Breakfast. Taxes, All Food and Wines/Champagne whilst on board.

Champagne Black tie dinner at Taittinger with outstanding Champagnes

Champagne Luncheon hosted by Taittinger.

Champagne Tasting at Nicolas Feuillatte

Large rooms of 50m2 £ + taxes p.p.

Option to upgrade to a Suite at Assiette Champenoise. + £ p.p.

Serious Suites: + £p.p.

Not included: Any Insurance. Dinner Monday evening. Luncheon Tuesday: Le Grand Cerf. (39 euros - 4 courses)

1. We will be using a **Corporate Coach** one of the finest in Europe. with climate control, toilet, champagne and wine chiller, kitchen and really comfortable seats. All guests will be seated at tables.

2. **Assiette Champenoise** Reims -Has an indoor swimming pool, refurbished rooms and 3 Michelin Stars!

3. **Journey Times.** We always use Eurotunnel for speed.

4. All guests will need a **current passport**, please take a moment to ensure it is in date. Also EHC cards: please ensure in date.

5. **Insurance:** Guests are requested to make their own arrangements.

6. Taittinger are Champagne producers of world re-known and I am very pleased to have secured a private dinner and luncheon with them.

Salute!

Cancelling Conditions 100%



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