



LUXURY TOUR TO CHAMPAGNE

The Best Houses and growers

SEPTEMBER 29TH – OCTOBER 3RD, 2025

— Hosted by Charles Curtis, MW —

US \$5,995 per person

COME AND DISCOVER

This is a sample itinerary. The final itinerary should be almost identical once the last wineries confirm.

THE ROMANCE OF REIMS: We pick you up at the hotel in central Paris and head for Champagne, 90 minutes away. The first stop is an exploration of the underground caves at **Taittinger** dating from the 4th century before enjoying lunch in their private house. We then check-in to your 5-star hotel, marvel at the Reims cathedral, a UNESCO world heritage site, before heading off for a lavish dinner at **Roederer**, replete with several champagnes including Cristal. That's Day 1. The next morning you're off to **Krug** for a tour and tasting before lunch at **Veuve Clicquot** where La Grande Dame will flow, and you wrap up the day in the extraordinary cellars at **Ruinart**.

THE ELEGANCE OF THE HOUSES OF EPERNAY: The famous Avenue de Champagne has many famous names, such as **Moët et Chandon**, and is said to be the most expensive street in France, due to the vast wealth sitting in the cellars beneath the street! We'll enjoy meals and tastings at the likes of **Bollinger** and **Dom Perignon**.

THE INDIVIDUALITY OF THE SMALL GROWERS: Our trip wouldn't be complete without a day visiting some of the excellent small Grand Cru properties. It adds a more personal touch to our trip.

DECADENT MEALS: Lunches & dinners included in the itinerary are hosted by top Houses, the best bistros, and an unforgettable Michelin 3-star experience at **L'Assiette Champenoise**.

By the end of 5 days, you'll have tasted more wonderful Champagne than you ever dreamt possible, visited many top Houses, and savored delectable meals. It's the trip of a lifetime.



FINE VINTAGE

BY JAMES CLUER MW

www.FineVintageLtd.com

LUXURY TOUR TO CHAMPAGNE

The Best Houses and growers

YOUR HOST



CHARLES CURTIS MW

Charles is an author, journalist, consultant, and former Head of Wine for Christie's auction house in both Asia and the Americas, and former Director for Wine & Spirit Education with Moët Hennessy USA.

In 2012 he set up his fine wine consultancy WineAlpha to provide advice on the buying, selling, storing, and shipping of fine wine, wine appraisals, and advice on varied topics of interest to wine collectors.

Curtis is also a Cordon Bleu-trained chef and author of two books: *The Original Grand Crus of Burgundy* (2014), and *Vintage Champagne 1899-2019* (2020). A Master of Wine since 2004, Charles is a regular contributor to Decanter magazine and other publications. He is unquestionably one of the most knowledgeable and accomplished wine experts in North America with a warm, friendly style and a love for sharing his passion for wine and food.

PRICE

US \$5,995 per person (based on double occupancy)

This price includes accommodation, local transport, all tastings, all meals included in the itinerary, and all applicable taxes and gratuities. Flights and travel arrangements to Paris, return journey from Reims, items of a personal nature, meals during the free time, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

There is a US \$600 supplement if you are travelling by yourself. This cost is to cover the cost of single-room occupancy at our hotel.

Deposit at booking: \$250 non-refundable deposit.

120 days from start: Remaining deposits (plus single supplement if applicable).



FINE VINTAGE

BY JAMES CLUER MW

www.FineVintageLtd.com

LUXURY TOUR TO CHAMPAGNE

The Best Houses and growers

This is a sample itinerary. The final itinerary should be almost identical once the last wineries confirm.

ITINERARY | DAY 1

MONDAY, SEPTEMBER 29TH – PARIS TO CHAMPAGNE

9:45 AM - Depart for Champagne

Meet with Charles in the reception of the Hotel Regencia at 41 Avenue Marceau, 75016 Paris, and depart for Champagne. It is located just 5 minutes from the Champs-Élysées and 5 minutes from the river.

Meet at:

Hotel Regencia, 41 avenue Marceau, Paris

Tel: + 33 (0)1 47 20 42 65 www.regencia.com

TAITTINGER

This is our first glimpse of the famous chalk caves, which here date back to the 4th century. Apart from our amazing visit, we have a long, relaxed lunch at Taittinger and they will pair their exquisite wines with the menu. The finesse of Taittinger Champagnes derives from the dominance of Chardonnay in the blends. Their Comtes de Champagne ranks among the very best of the prestige brands and is a personal favorite. www.taittinger.fr

LA CASERNE DE CHANZY

After lunch it's time to check into our 5-star hotel in the heart of Reims. Located right in front of the magnificent cathedral, you are within easy walking distance to the main restaurants and shops in Reims. This will be your home base the whole trip. www.lacasernechanzy.com

REIMS CATHEDRAL

Having settled into our rooms, we venture out to explore the awe-inspiring cathedral, which gives the impression of reaching for the heavens with its wonderful Gothic architecture. It has some original 13th century stained-glass windows with others from later centuries, including three designed by Marc Chagall. This is a UNESCO World Heritage site that has celebrated its 800th anniversary.

ROEDERER

We move on to our dinner hosted by the exclusive House of Roederer. Our multi-course affair will take place at the family's mansion in Reims – the Hôtel Particulier. Their chef will prepare the meal, and each course will be paired with the finest bubbles from this grand House. It will be a memory to last a lifetime. www.louis-roederer.com



LUXURY TOUR TO CHAMPAGNE

The Best Houses and growers

ITINERARY | DAY 2

TUESDAY, SEPTEMBER 30TH – REIMS

09:45 am – After a delicious breakfast (always included) we depart the hotel.

KRUG

Today we have the honor of being welcomed by Krug. They only take small groups so our party will be divided between here and Ruinart and then we'll swap in the afternoon. Superlatives seem insufficient for Krug. For me, it is the greatest of all the Houses. A visit here is a very special occasion. www.krug.com

VEUVE CLICQUOT

Lunch will be hosted by Veuve Clicquot, arguably the most fashionable of all Champagne Houses. Charles used to work for Clicquot. The extensive cellars are amazing, with carvings of Bacchus cut out of the chalk walls and millions of bottles quietly aging. Following a tour of these cellars, we will proceed to the Cellier St. Pétersbourg for a private lunch. Naturally, each course will be paired with the finest Champagnes, including their luxury cuvée La Grande Dame. www.veuve-clicquot.com

RUINART

This cellar tour is a lesson in history, art, and extraordinary craftsmanship. There are installations in the cellars that are interactive, fun, and just downright cool. We get to taste various champagnes seated in a private reception room. This is when you pause to reflect on all the important matters in life, because it is such an uplifting experience. www.ruinart.com

After some wonderful, lavish meals you are free to make your own dinner arrangements this evening.



LUXURY TOUR TO CHAMPAGNE

The Best Houses and growers

ITINERARY | DAY 3

WEDNESDAY, OCTOBER 1ST - EPERNAY

10:00 am – Sleep in, have a long, relaxed breakfast, explore the town, or work it all off in the gym before we head from Epernay.

MOËT & CHANDON

We will have a tour of a small part of the cellars, as astonishingly they extend for 28 kms! Moët is known throughout the world and achieves the hugely skillful task of seamlessly blending over 200 different crus. We will have a private lunch in the light and elegant Orangerie, which is designed to be perfectly reflected in the shallow expanse of water in front of it. We will start with an aperitif and naturally each course will be perfectly matched to any Champagne. www.moet.com

DOM PERIGNON

Some say he invented sparkling wine. But one thing is for sure, Dom Pérignon is the most famous luxury wine brand in the world. We'll drive up the hill to the Abbey of Hautvillers where the monk started making wine. The Abbey is stunning, and the old presses are something to see. An exclusive tour and tasting will follow. <https://www.domperignon.com/>

On the drive back to Reims we'll point out the different villages and growers and explain about the viticultural conditions facing this once cool region of France which is rapidly becoming warmer.

This evening you are free to explore the restaurants of Reims. We will give you ideas so you can choose between a lively bistro or a *** Michelin haven.



FINE VINTAGE

BY JAMES CLUER MW

www.FineVintageLtd.com

LUXURY TOUR TO CHAMPAGNE

The Best Houses and growers

ITINERARY | DAY 4

THURSDAY, OCTOBER 2ND – SMALL GROWERS

10:00 a.m.– Enjoy breakfast at the hotel and then we depart for a day with smaller producers.

CHAMPAGNE MARGUET

Located in the Ambonnay, the owners have embraced organic and biodynamic viticulture and since 2010 have been using horses in the vineyard. It respects the soil, prevents compaction, and although harder work is a gentler approach to farming. The aim is for biodiversity and harmony. Judging by the quality of the large range of Grand Cru cuvées they have succeeded. <https://champagne-marguet.fr/en/horses/>

RELAIS DE SILLERY

We will lunch at this Relais, which was a staging post in the days when one travelled by carriage. Today there is a faithful clientele, who appreciate the freshness of the produce used in preparing the traditional dishes. The sommelier has a well-stocked cellar for us to enjoy. <https://www.relaisdesillery.fr/>

CHAMPAGNE PENET-CHARDONNET

A family-owned House with Grand Cru vineyards in Verzy and Verzenay. The union of the vineyards in the two villages was due to a felicitous marriage, which gave birth to this family brand. Their back-labels are a wonderful mine of information; and they number each bottle of their vintage cuvées. Precision is the over-riding criterion. <https://www.lamaisonpenet.com/en/>

We return to Reims to relax before going out for our final extravagant dinner.

L'ASSIETTE CHAMPENOISE

This is the peak of French cuisine with 3 Michelin ***. For our last evening together, we will launch into a magnificent 6-course meal, with perfectly matched wine. If you are looking for the pinnacle of French gastronomy, then look no further. <https://www.assiettechampenoise.com/en/>



FINE VINTAGE

BY JAMES CLUER MW

www.FineVintageLtd.com

LUXURY TOUR TO CHAMPAGNE

The Best Houses and growers

ITINERARY | DAY 5

FRIDAY, OCTOBER 3RD –AY

10:00 am – Breakfast, check-out and leave the hotel

PHILIPPONNAT

On foot we visit the historic, walled Clos des Goisses vineyard, the crown jewel of this House, with its steep, south-facing slope. This will be followed by an exploration of the 18th century cellars and more modern winery before an in-depth tasting. They have a higher percentage of Pinot noir than many and the grapes are picked riper so giving a fuller style. www.philipponnat.com

BOLLINGER

Our final meal is at Bollinger, the favorite Champagne of James Bond, the gals on Absolutely Fabulous, and of course, the British Royal Family. It's very stately, a beautiful chateau surrounded by famous vineyards, but Bollinger is also chic. They do things differently here, with heavy amounts of Pinot Noir and aging under cork rather than cap for almost a decade or more. The wines are fantastic, and this is a superb last visit. www.champagne-bollinger.com

5:30 PM – TOUR ENDS

After a wonderful day, we will return to the hotel for guests who wish to stay on in Reims. The bus will continue on to Paris to drop guests off at the Hotel Regencia by around 8:00 pm .

Price: \$5,995 US (including non-refundable deposit of \$250) per person based on double occupancy.

There is a \$600 US per person single supplement.

Space is limited to 20.

It will be a great trip with lots of fine wine, great food, amazing chateaux, a luxury hotel, a nice amount of wine education and many, many laughs. If you have any questions, please email us at info@finevintageltd.com.

www.FineVintageLtd.com



FINE VINTAGE
BY JAMES CLUER MW

www.FineVintageLtd.com