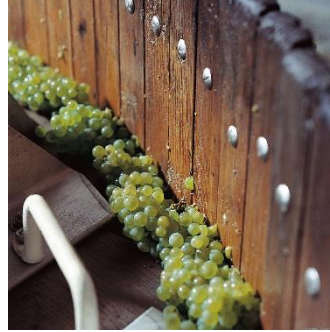




## Masters of Wine - Trip to Champagne Sunday 31<sup>st</sup> MARCH – Saturday 6<sup>th</sup> APRIL 2019



(GUILLARD - Collection CIVC)



(CORNU – Collection CIVC)



(GUILLARD – Collection CIVC)

The origins of the Champagne appellation lie in a legendary product that is owed to a unique combination of resources. First, a unique original terroir that produces equally distinctive wines. Next, the ingenious thinking shown by local players in seeing and seizing the potential in the *effervescence*. Lastly the particular talent they displayed for building Champagne's world-wide reputation as a wine in a class of its own.

### 31<sup>st</sup> MARCH (SUNDAY) / 1<sup>st</sup> DAY – ARRIVING

- Arrival of guests in Reims, *Hôtel de la Paix*

Hotel reservation made by Comité Champagne

As an optional activity in the afternoon, we suggest:

- A guided tour of Reims Cathedral in English (about 1 hour)  
If you are interested in taking this tour you must make a reservation (<https://www.reims-tourism.com/notre-dame-cathedral-gothic-wonder/reims/op031cha051v506mz2> )

7.30 pm – Welcome Diner

### 1<sup>st</sup> APRIL (MONDAY) / 2<sup>nd</sup> DAY

- 09.00 am : Welcome speech at Comité Champagne (Epernay)
- 09.15 am : Illustrated talk about its broad remit
- 10.15 am : Masterclass “AOC Champagne legal protection”
- 11.00 am : Guided Tour of Laboratory of analysis and quality control
- 11.30 am : Masterclass and technical tasting with the Wine Research Team
- 12.45 pm : Lunch at Comité Champagne
- 02.00 pm : Transfer to Comité Champagne experimental vineyard
- 02.30 pm : Two Masterclasses proposed by Comité Champagne Vine Research Team
- 08.00 pm : Dinner - matching food and Champagne in a restaurant in Reims

### **2<sup>nd</sup> APRIL (TUESDAY) / 3<sup>rd</sup> DAY**

- 10.00 am :** Meet up at a Champagne House  
*masterclass and tasting (focus on oak vinification)*
- 12.15 pm :** Lunch
- 03.15 pm :** Meet up at a Grower Producer: *masterclass and tasting (focus tbc)*  
Dinner

### **3<sup>rd</sup> APRIL (WEDNESDAY) / 4<sup>th</sup> DAY**

- 09.30 am :** Meet up at a Grower Producer  
*masterclass, tasting and lunch (focus on sustainable viticulture)*
- 03.30 pm:** Transfer back to the Hotel
- 05.30 pm :** Meet up at a Champagne House:  
*(a dive into the chalk pits and patrimony), masterclass, tasting and dinner*

### **4<sup>th</sup> APRIL (THURSDAY) / 5<sup>th</sup> DAY**

- 09.00 am :** Meet up at a Champagne House: *masterclass and tasting (focus on Champagne Rosé)*
- 11.15 am :** Meet up at a Champagne Cooperative.  
*Masterclass, tasting (focus on the 3 AOC: Champagne, Rosé des Riceys, Coteaux Champenois)*  
*and Lunch*
- 03.30 pm :** Meet up at a Grower Producer: *masterclass and tasting (focus on Chardonnay)*
- 08.00 pm :** Dinner in Reims

### **5<sup>th</sup> APRIL (FRIDAY) / 6<sup>th</sup> DAY**

- 10.15 am :** Meet up at a Champagne Cooperative *masterclass and tasting (focus on “Vins Clairs”)*
- 12.00 noon :** Lunch
- 02.00 pm :** Meet up at a Champagne House *Masterclass and tasting (Focus on Vintage Champagne)*
- 08.00 pm :** Farewell dinner

### **6<sup>th</sup> APRIL (SATURDAY) / 7<sup>th</sup> DAY**

Check out and transfer to Paris