

# CHAMPAGNE J. DE TELMONT

DAMERY - FRANCE

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« LES ATELIERS CHAMPAGNE »  
*BY J. DE TELMONT*



# « LES ATELIERS CHAMPAGNE »

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# CHAMPAGNE J. DE TELMONT

## DAMERY - FRANCE

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Established from 1912 in the heart of Champagne's vineyard, close to Epernay, the Champagne House **J. DE TELMONT** is one of the last familial Champagne House.

In heritage of a winegrower's family, the House J. de Telmont owns 36 hectares of vines situated in prestigious villages, where are grown the 3 different Champagne grape varieties: Chardonnay, Pinot Noir and Pinot Meunier.

From the beginning of its history, the House is keeping up with pleasure and dynamism the Art of welcoming Guests. This is how, today, we create **LES ATELIERS CHAMPAGNE**, true moments of pleasure and discovery for sharing an unforgettable experience.

*For a couple of hours or a whole day, you  
will always be the very welcome to share  
our Passion for Wines and Vines ...*



# LES ATELIERS EXPÉRIENCE

## *THE SOUL OF CHAMPAGNE*

Uncover « The Soul of Champagne » by tasting the steel wines, used for the blending of our cuvees. Discover the prelude to the blending process, which makes Champagne very complex to elaborate.



## YOUR PROGRAM

- 🍷 Welcome to our Property of Damery.
- 🍷 Introduction to the Champagne area, its grape varieties and its « terroir ».
- 🍷 Identification of clear wines aromas (wines before they sparkle).
- 🍷 Commented tasting of several clear wines.
- 🍷 Champagne aperitif and “canapés”.

# LES ATELIERS EXPÉRIENCE

## CHAMPAGNE OVER THE YEARS

Travel through the History of our House and our Champagnes by tasting 3 different vintage years. Experiment a few ideas of how to associate Champagne and Gastronomy, discover our Champagnes, their evolution and consistency through the years.



## YOUR PROGRAM

- 🍷 Welcome to our Property of Damery.
- 🍷 Introduction to the Champagne area, its grape varieties and its « terroir ».
- 🍷 Identification of several Champagne aromas.
- 🍷 Commented tasting of 3 champagnes from different years.
- 🍷 Each Champagne will be served with a gastronomic appetizer to discover some ideas of matching Champagne and food.

# LES ATELIERS EXPÉRIENCE

## PRESTIGE MOMENT

Live the « Prestige Moment » around a vertical tasting of our Prestige Cuvée Grand Couronnement, together with gastronomic appetizers, and imagine your futures gastronomic associations with our Champagne.



## YOUR PROGRAM

- 🍷 Welcome to our Property of Damery.
- 🍷 Introduction to the Champagne area, its grape varieties and its « terroir ».
- 🍷 Identification of several Champagne aromas.
- 🍷 Commented tasting of 3 different vintage years of « Grand Couronnement » prestige cuvee.
- 🍷 Each Champagne will be served with a gastronomic appetizer to discover some ideas of how to match Champagne and food.

# LES ATELIERS EXCEPTION

## CREATE YOUR OWN CHAMPAGNE

Become the Author of your own Champagne: share this unique experience and create your Champagne blend. A few years of aging later, you will be able to taste Your Champagne and share your creation with friends : a unique experience for a very special moment.



## YOUR PROGRAM

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- 🍷 Welcome to our Property of Damery. Introduction to Champagne area, its grape varieties and its terroir.
- 🍷 Introduction to wine making process in Champagne.
- 🍷 Tasting of the steel wines and definition of a type of blend.
- 🍷 Creation of your personal blend with our Cellar Master.
- 🍷 Champagne aperitif and “canapés”.

# LES ATELIERS EXCEPTION

## 24 HOURS IN THE VINEYARDS

In partnership with the Royal Champagne Relais & Châteaux, we invite you to spend 24h in our vineyard and share unforgettable moments during a 1 night stay combining an initiation to grape picking, a gourmet « picnic » in the heart of the vineyard, a private visit of our Domain, a gastronomic dinner at Royal Champagne served with J. de Telmont Champagne cuvees.






## YOUR PROGRAM

- ☛ **MORNING:** Meeting at Royal Champagne and on to the vineyard with J. de Telmont Ambassador. Introduction to the Champagne vineyard and initiation to grape picking.
- ☛ **MIDDAY:** Champagne break in the vineyard and picnic lunch prepared by the Royal Champagne's Chef.
- ☛ **AFTERNOON:** On to J. de Telmont Domain for a private visit of the Maison.
- ☛ **GASTRONOMIC DINNER** at the Royal Champagne restaurant, with J. de Telmont's cuvees.
- ☛ **OVERNIGHT & breakfast** at Le Royal Champagne

# LES ATELIERS CHAMPAGNE

## TARIFFS 2010

LES ATELIERS	 LENGTH	 NB PAX MINI/MAXI	 TTC/PAX
<i>« EXPERIENCE »</i>			
The Soul of Champagne (p.4)	2h30	4/25	40 €
Champagne over the Years (p.5)	2h30	4/25	60 €
Prestige Moment (p.6)	2h30	4/25	70 €
<i>« EXCEPTION »</i>			
Create your Own Champagne (p.7)	3h30	4/15	170 €
24 hours in the Vineyards (p.8)	6h00	2/8	740 € (*)

(\*) From 740 € for 2 guests, details on the following page.

# LES ATELIERS CHAMPAGNE

## TARIFFS 2010

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### « 24 HOURS IN THE VINEYARDS »:

From 740 € for 2 guests sharing a double room, including 1 overnight, breakfast, the harvest experience as described in the program, the champagne picnic, 1 gastronomic dinner at Royal Champagne restaurant with J. de Telmont's Champagne cuvees.

Package available during harvest season only, usually second half of September (dates to be confirmed end of August).

### « L'ATELIER DE L'ENOLOGUE® » :

As Champagne and Gastronomy are perfectly connected, the House J. de Telmont suggests you to extend your sparkling experience of creation of your Champagne with a gastronomic lunch at the restaurant Hostellerie la Briqueterie, 1 Michelin star.

Tariff: 195 €/person with "L'Atelier de l'Enologue®" and 3 course lunch (out of drinks).

Package available all year long (except on Saturday – restaurant closed for lunch), booking requested.

# LES ATELIERS CHAMPAGNE

## FURTHER INFORMATION

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### EACH « ATELIER CHAMPAGNE » INCLUDES:

Privileged welcome in our Domain by a professional J. de Telmont's Ambassador.

Private booking of the different areas mentioned in the selected "Atelier".


The selection of Champagnes that will be served during the Atelier, previously tasted by our Cellar Master.

Canapés or gastronomic appetizers prepared by a Chef of the region.

 For the Atelier "Creation of your personal Champagne", you will be able to recover your Champagne approximately 2 years after your visit (minimum time needed for the aging process). Conditions & price on request.

 During the « 24 hours in the Vineyard », J. de Telmont is pleased to offer transport between the different sites, for your comfort.

 Our Hospitality team is pleased to welcome you all year long by appointment, from Monday to Saturday (except on bank holidays).

 Spoken languages : French, English, Italian

# LES ATELIERS J. DE TELMONT

## BOOKING & SELLING CONDITIONS

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### BOOKING CONDITIONS

Each Atelier has to be booked in advance (by email, fax).

A written confirmation from the House J. de Telmont will be sent back to you afterwards.

*NB: Regarding the 24 hours in the Vineyards program, booking must be made directly to Le Royal Champagne.*

*(phone: +33 (0)3 26 52 87 11 / reservation@royalchampagne.com)*

### PAYMENT TERMS

30 % deposit required when booking.

Balance to be paid on D-Day on the spot.

### CONDITIONS OF CANCELLATION

Cancellation without fee until 8 working days before D-Day.

After this date, the house J. de Telmont may ask the full payment based on the number of participants previously confirmed in case of cancellation of 1 or several participants.

# CHAMPAGNE J. DE TELMONT

DAMERY - FRANCE

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