



Now fully reserved.

Gourmet Visit to Champagne:

Monday 20th Tuesday 21st, and Wednesday 22nd May 2019.



Private Black Tie Dinner
at Taittinger *Le
Château de la
Marquetterie (below)*

Luncheon in
La Demeure
des Comtes de
Champagne,
Reims.

Staying at

Assiette Champenoise

*Tinquereux Reims:
Three Michelin Star*

*Tasting and Cellar
Tour*

*at Taittinger and
Champagne Geoffroy.
Ay.*



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

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



Monday 20th May 2019.

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. am Optional pick up at Brentwood Holiday Inn. A12/ M25 Roundabout and

10.30am Maidstone Services.

12.20 noon Eurotunnel to France.

Jeroboam Champagne réception on board.

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

*Roast Sirloin of Beef carved from the joint.
Slippers of Salmon and Sorrel in Filo Pastry and Roasted
Mediterranean Vegetables with new potatoes and Asparagus.
Penny's Quiches.*

~

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 21st May 2019.

9. am onwards

Breakfast at Assiette Champenoise.

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10.15 am depart for **11am Tour** and Tasting at:

Champagne GEOFFREY. 4 rue Jeanson, Aÿ. Champagne Geoffroy is a 14-hectares family domaine from the Vallée de la Marne which is owned and run by fifth-generation grower Jean-Baptiste Geoffroy.



The domaine is based in Aÿ, although most of its vineyards are in Cumières.

Geoffroy's holdings comprise 40% Pinot Noir, 40% Pinot Meunier and 20% Chardonnay. The vines average about 20 years of age, with the oldest from 1926.

Cellar Visit and Tastings of 4/5 different Cuvees

1.30pm Lunch at **Le Grand Cerf**,

Restaurant gastronomique

1 étoile à Montchenot.

Really good..on a hill outside Epernay.



MICHELIN

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 22nd May 2019.

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 *La Demeure des Comptes de Champagne* 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:



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Approximately return to Brentwood Holiday Inn and then onto The Punch Bowl **10.20pm**

Champagne 2019

Prices per guest:

Based on double rooms for all guests.

INCLUDED:

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

Black tie dinner at Taittinger with outstanding Champagnes

Champagne Luncheon hosted by Taittinger.

Champagne Tasting at Champagne Geoffroy.



4 Large rooms of 50m2 taxes p.p.

9 Junior Suites at Assiette Champenoise. p.p.

4 Serious Suites with Balcony: 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 EHIC 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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