



OUR TASTING WORKSHOPS

We are happy to welcome you whether it be for a memorable moment between friends, a special birthday present, a family day out, or even a unique bachelorette party... Or simply for the love of wine and an incredible oenological experience!

Each tasting workshop begins with a **guided tour** of the Manoir, during which you will learn about the Champagne AOC region the champagne-making process. **Friendly, fascinating and fun**, learning has never been so enjoyable.

«DISCOVERY» TASTINGS

The tasting basics:

A tasting of 2 champagnes from the 'Les Classiques' range and a still wine tasting of Rosé des Riceys.

In our tasting room, we introduce you to the basics of champagne tasting and how to appreciate it.

17 € / pers.

'Les Classiques' tasting:

A tasting of 3 champagnes from the 'Les Classiques' range.

We will unveil the secrets of the blend of our delicate and fruity champagnes.

This comparative tasting is a real oenological discovery!

22 € / pers.



'La Collection D' tasting:



A tasting of 3 champagnes from the 'La Collection D' range.

You will enjoy our champagnes 'aged 5 years', full of character. We will explain to you the various commitments we made in our vineyards and in our winery.

29 € / pers.

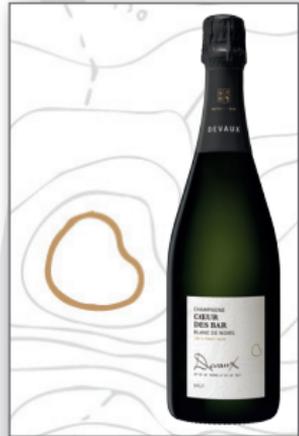
INITIATIVE WORKSHOPS

The Champagne region terroir:

A tasting of 3 reserve wines and 3 champagnes.

It is impossible to understand the mysteries of champagne without talking about grape varieties. Associated with the terroir, weather conditions and 'savoir-faire', the grape variety determines the primary aromas of a champagne. You will come to understand the importance of the terroir and its specifications.

32 € / pers.



The aromatic expression:

A tasting of 6 vintage champagnes. We will introduce you to the essential technical terms to describe your impressions of vintage champagnes, carefully selected from our wine library. You will understand why our leitmotif is 'The best deserves time'.

36 € / pers.

The influence of colour:

A tasting of 3 champagnes (brut, rosé and vintage) in unusual situations.

Do you know the subtlety of Champagne aromas? Your curiosity and your intuition will be the base of this tasting.

38 € / pers.



DELICACY WORKSHOPS

4 champagnes and 4 cheeses pairing:

Often accompanied by a red or white wine, it turns out that Champagne can also be paired with cheeses. We invite you to live this unique gourmet experience while enjoying delicious 'Champagne and cheese' pairings.

A surprising match!
40 € / pers.



4 champagnes and 4 chocolates in harmony:

The Collector, Cuvée D, Cœur des Bar and Crème de Cuvée champagnes will enhance the taste of a selection of delicious pralines made by the 'Meilleur Ouvrier de France' pastry chef from Troyes. These subtle pairings will tickle your taste buds.
42 € / pers.



3 high-end champagnes and 3 gourmet flavours:

A surprising gourmet experience with flavours composed of fresh and seasonal market products, selected by our chief caterer. Some examples:

'Round of raspberry pickled lobster accompanied by the delicacy of the D Rosé champagne'/
'Scallop Carpaccio with the minerality of the Ultra D'.

46 € / pers.



SPORTS WORKSHOP

Devaux with the flow:

A canoe ride along the Seine, a tasting of 2 champagnes and delicacies.

With family or friends, for young (from 7 years old) and old people, let yourself be guided with the flow and escape in nature in the magnificent Seine valley.

This adventure will lead you to the Champagne Devaux Manoir where we will be host the champagne tasting, with some delicacies...

50 € / pers.



THE LITTLE EXTRAS OF OUR WORKSHOP

We are pleased to answer to your questions:

What is the history of Champagne and the champagne region?

What are the storage conditions of a champagne bottle?

And you will, quite simply, taste and savour it!

CHAMPAGNE DEVAUX

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<http://boutique.champagne-devaux.fr>

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