



OUR TASTING WORKSHOPS

We are happy to welcome you whether it be for a memorable moment between friends, a special birthday present, or an incredible œnological experience!

Easily accessible to all and **on booking**, each **friendly and fascinating** tasting workshop begins with a **guided tour** of the Manoir, during which you will learn about the Champagne AOC region the champagne-making process.

«DISCOVERY» TASTINGS



The tasting basics:

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

Discover the basics of champagne tasting and how to appreciate it.

18 € / 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.

A real œnological discovery!

23 € / 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.

30 € / pers.



INITIATIVE WORKSHOPS

The Champagne region terroir:

A tasting of 3 reserve wines and 3 champagnes.

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.

33 € / 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'.

37 € / 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.

39 € / pers.



DELICACY WORKSHOPS

4 champagnes and 4 cheeses pairing:

Often accompanied by a red or white wine, we invite you to live this unique gourmet experience while enjoying delicious 'Champagne and cheese' pairings.

A surprising match!

41 € / 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.

43 € / 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'.

47 € / pers.



SPORTS WORKSHOP

Devaux with the flow:

A canoe ride along the Seine, followed by a sweet tasting.



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...

51 € / pers.



CHAMPAGNE DEVAUX

Le Manoir - Hameau de Villeneuve - 10110 Bar-sur-Seine
03 25 38 63 85 - manoir@champagne-devaux.fr
www.champagne-devaux.com
GPS : N 48°5'45.225 E 4°22'46.963

