



*Albert*  
**BEERENS**  
CHAMPAGNE  
VIGNERONS DEPUIS 1862.  
**WINE TOURISM**

TOUR & TASTING

1h30 visit

From Cellar to Glass...

**Commented cellar visit :**

From harvest to final tasting, you'll discover all the steps of the champagne making.

**Tasting of 4 Champagnes of the range :**

- Cuvée Brut Nature
- Cuvée Blanc de Noirs
- Cuvée Carte Or
- Cuvée Éternel Rosé

2 - 19 people : 8€ / pers

From 20 people : 6€ / pers



## FLAVOURY BREAK

### Food & Champagne Pairing

Booking 48h in advance - 2h30 visit

### A Sparkling & Savoury Break...

#### Commented cellar visit :

After a plunging in the heart of the champagne process, enjoy an epicurian break, with the tasting of 4 Champagnes of the range :

Cuvée Brut Nature

Cuvée Blanc de Noirs

Cuvée Carte Or

Cuvée Éternel Rosé

#### Joyfull Flavours :

Gougères, Salmon Tartar, Mushrooms Fondue with Chaource cheese, Chocolate fudge... According to our season's envies.

2 - 19 people : 30€ / pers  
From 20 people : 25€ / pers



## VINEYARD TOUR

Booking 48h in advance - 2h30 visit

Discover the vineyard & its Savoir-Faire...

### Walking in the vines :

During this tour in the vineyard, discover the terroir & the vine's work, savouring meanwhile a first flute of Champagne.

### Commented cellar visit :

At the end of the vineyard tour, enjoy a commented cellar visit discovering the champagne making process, to conclude by the tasting of the over cuvées of the range :

Cuvée Brut Nature

Cuvée Blanc de Noirs

Cuvée Carte Or

Cuvée Éternel Rosé

2 - 19 people : 30€ / pers  
From 20 people : 25€ / pers



## CHAMPAGNE LUNCH

Booking 5 days in advance

From 8 people - Duration 3h00

### Gastronomic Immersion Food & Champagne Pairing...

At your arrival, we'll welcome you with a flute of Champagne in the heart of the press room, before continuing with the commented cellar visit. The aperitif & the lunch will take place with Champagne & food pairing, which will awake all your senses.

### Tasting of our Champagnes with dishes :

Cuvée Brut Nature

Cuvée Blanc de Noirs

Cuvée Blanc de Blancs

Cuvée Carte Or

Cuvée Éternel Rosé

Discover Menu : 80€ / personne

Gastronomic Menu\* : 150€ / personne

\*By Michelin Starred Chef Jean-Baptiste NATALI





## CHAMPAGNE ALBERT BEERENS

**SEMINAR DAY**  
8 to 32 people  
Booking 5 days in advance

**A professional day accompanied with Champagne...**

**Morning :** Reception room at your disposal, flat-screen TV, wifi, water, coffee, sweets...

**Lunch & cellar visit :**  
First tasting with a flute of Champagne in the heart of the press room, before continuing with the commented cellar visit.  
The aperitif & the lunch will take place with Champagne & food pairing, which will awake all your senses.

**Tasting of our Champagne with dishes :**

Cuvée Brut Nature	Cuvée Blanc de Noirs
Cuvée Blanc de Blancs	Cuvée Carte Or
Cuvée Éternel Rosé	

Seminar Day & Discover Menu : 100€ / personne  
Seminar Day & Gastronomic Menu\* : 170€ / personne  
\*By Michelin Starred Chef Jean-Baptiste NATALI

**Albert  
BEERENS**  
CHAMPAGNE  
VIGNERONS DEPUIS 1862



Paris : 2h30

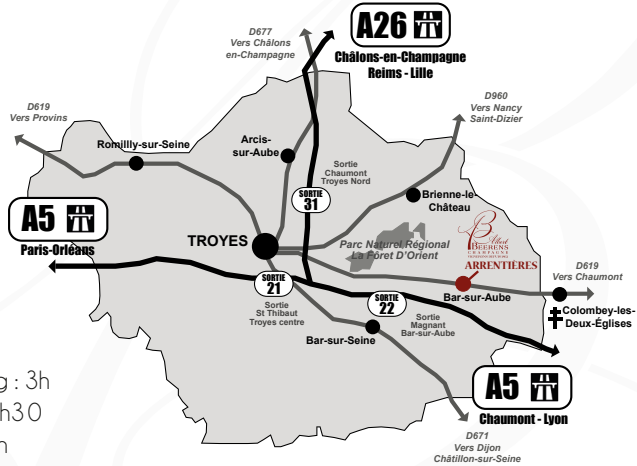
Lyon : 3h

Bruxelles : 4h15

Luxembourg : 3h

Genève : 3h30

Londres : 7h



Champagne Albert Beerens

37, Rue Blanche

10200 Arrentières - Côte des Bar - Aube - France

[www.champagnebeerens.com](http://www.champagnebeerens.com)

[contact@champagnebeerens.com](mailto:contact@champagnebeerens.com)

+ 00 33 (0)3 25 27 11 88

