



Albert
BEERENS
CHAMPAGNE
VIGNERONS DEPUIS 1862

WINE TOURISM

TOUR & TASTING

Durée : 1h30

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 Eternel Rosé
Cuvée Signature

2 - 19 people : 10€ / person
From 20 people : 8€ / person



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 Éternel Rosé

Cuvée Signature

Joyfull Flavours :

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

2 - 19 people : 35€ / person
From 20 people : 28€ / person



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 Éternel Rosé
- Cuvée Signature

2 - 19 people : 35€ / person

From 20 people : 28€ / person



CHAMPAGNE LUNCH

Booking 5 days in advance

From 8 personnes - 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 Éternel Rosé
- Cuvée Signature

Discover Menu : 80€ / person

Gastronomic Menu* : 150€ / person

*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 :

Fist 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 Signature

Cuvée Éternel Rosé

Seminar Day & Discover Menu : 100€ / person

Seminar Day & Gastronomic Menu* : 170€ / person

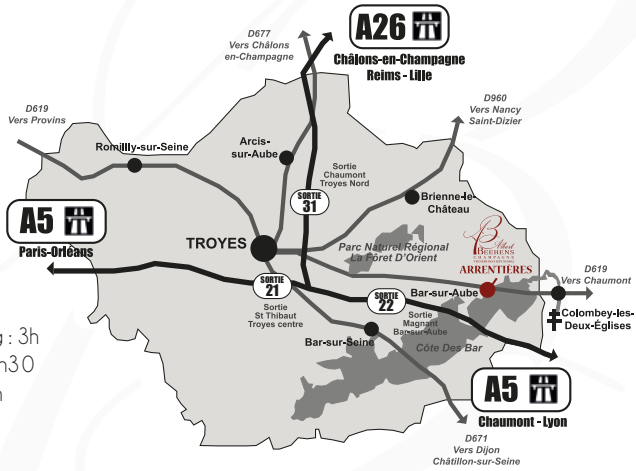
*By Michelin Starred Chef Jean-Baptiste NATALI

Albert BEERENS CHAMPAGNE VIGNERONS DEPUIS 1862



Paris : 2h30
Lyon : 3h
Brussels : 4h15

Luxembourg : 3h
Geneva : 3h30
London : 7h



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