

METROPOLIS

THE FRENCH SAUVIGNON WINE

PARIS

Paris is renowned worldwide as a capital of gastronomy: a winning combination of talent, expertise and high-quality French produce. To sample the delights of traditional French cuisine, the choice of restaurants and cafés is simply huge, each with its own particular atmosphere and style. Parisian restaurants, ambassadors of good taste, offer up an endless range of flavours: tasty country dishes, Mediterranean specialities, recipes from all over the world, a galaxy of cold meats and cheeses, creative desserts... Restaurants, bars, brasseries, tea rooms, ice cream parlours, open-air cafés or pubs invite gourmets from all over the world to a real culinary feast.



Visit of Paris onboard 2CV with driver



Description After a fast brief on the 2CV on its history, departure for the discovery of the secret places in Paris and their cachet: the Place Vendôme, the Kiosque des Noctambules, the Place de la Fontaine Stravinsky, the Place du Marché Ste Catherine, the Hôtel de Sully, the Hôtel de Sens

Full day Champagne with Helicopters & Vintage cars

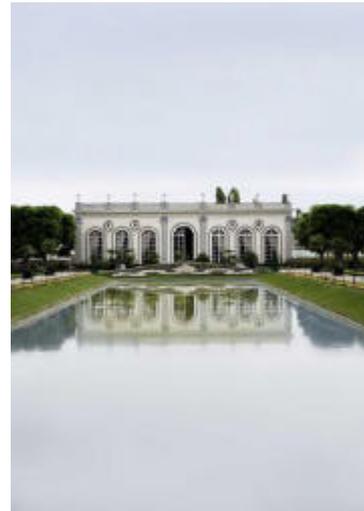


Departure from the hotel to helipad by motorcoach and guide.

Helicopter flight to Epernay (45 minutes)

Transfer by vintage cabriolet to Moët & Chandon cellars

Visit and Lunch at Moët & Chandon cellars



Description

Moët et Chandon began as Moët et Cie (Moët & Co.), established by Épernay wine trader Claude Moët in 1743, and began shipping his wine from Champagne to Paris. The reign of King Louis XV coincided with increased demand for sparkling wine. Soon after its foundation, and after son Claude-Louis joined Moët et Cie, the winery's clientele included nobles and aristocrats.

Moët began business in 1750 with Madame de Pompadour, who supplied the Royal Court at Compiègne with Moët's champagne. Also in 1750, Moët began establishing business in Germany, Spain, Eastern Europe, and colonial British America. In 1792, on Claude Moët's death, grandson Jean Remy Moët assumed control of Moët et Cie, and expanded the business buying the vineyards of the Abbey of Hautvillers, where Benedictine monk Dom Pérignon perfected double-fermentation for creating champagne.

Moreover, the Moët surname was prestigious before the winery's establishment; King Charles VII ennobled brothers Jean and Nicolas Moët (Claude's ancestors) in 1446. The house Moët & Chandon offers a prestigious address in the heart of the Champagne for your private reception. Full of history, each place of reception is a guaranty of a nice remember for the guests. No far from the galleries, the cave Napoleon in honour of the Emperor who gave Mr Moët the honour cross insice this cave.

The private visit start in the heart of the hostel Moët, then go through the cave on the way were before Napoleon 1 or Richard Wagner walked. The labyrinth lengh is is 28 km, which makes it the most big of the Champagne. The spirit of the Champagne lives here 30 meter under the city of Epernay.

After lunch, transfer to Hautvillers with vintage cars



Traditional Champagne village that owes its reputation to Dom Pérignon, the Benedictine monk who was fascinated by vine growing and winemaking. Intendant and cellar master at Saint Pierre d'Hautvillers abbey, he devoted 47 years of his life to prayer, but also and especially to making champagne. Since 1715, he has lain in the nave of the abbey-church beneath a black marble stone.

You can admire the typical architecture of the Champagne region, the washhouse and a myriad of small streets and wrought-iron signs decorating the houses. Then back to Paris.