

Champagne : a local wine

The Champagne cellars:

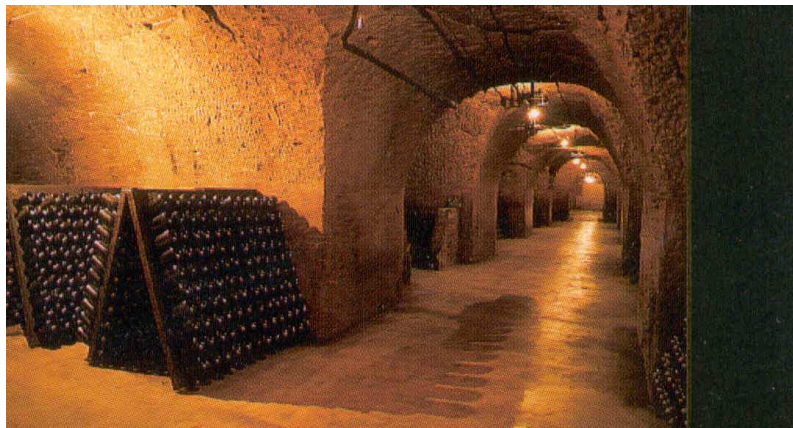
Wine has existed for ages.

In 1670 or so, the first bottle of champagne appeared.

The history of champagne is closely related to Châlons. In the 19th century, Jean-Baptist François, pharmacist, and Adolphe Jacquesson, inventor, both from Châlons, improved the methods of wine making. For more than 150 years, the Caves Laurent Perrier, a prestigious cellar has existed in Châlons: the Joseph Perrier family (and independent company), live 69, avenue de Paris, in a vast residence. Cumières, Damery, Hautvillers and Verneuil constitute some of the best vineyards chosen for harmonious vintages. Once the grape juice is in Châlons, it is slowly changed into champagne. The cellars several kilometres long are Gallo-Roman chalk pits and are used for the transformation, the ageing and the storage of the wine. To visit these cellars, contact the Tourist office and discover the process of making champagne.

Group: visit on request

Individuals: planning on request at the office.



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