

Coseph Serrier CHAMPAGNE

CHÂLONNAIS DEPUIS 1825



EXPERIENCE JOSEPH PERRIER

JOSEPH PERRIER HOUSE

The prestigious brand based in Châlons-en-Champagne has engraved its name in the heart of the region thanks to remarkable history and heritage passed down through six generations.



François-Alexandre Perrier and his son Joseph initially set the company up in 1825. Joseph filled the establishment with knowledge and expertise as well as spearheading brand awareness throughout Europe. His champagnes became a reference at Queen Victoria's court and won prizes at all the major international fairs.

The fruit of the founders' legacy combined with the successors' ambition is expressed today through a range of ten different champagnes, made from the best grapes and matured in our unique limestone cellars.

The Gallo-Roman cellars where our wines mature offer visitors an insight into the lives of the passionate people who created and passed on an Art stamped *Joseph Perrier*.





THE FRANÇOIS-ALEXANDRE LOUNGE

A tribute to the founding father offering bright, spacious settings to cater for your guests during events. Includes a professional kitchen to tailor dishes in-line with your wishes.





 $65m^2$



Conferences 10 to 30 people



Lunch 10 to 40 people



Cocktail
10 to 50 people

Tables and chairs can be hired.



CELLIER 1825 - LOBBY RECEPTION & OUTDOOR SPACES

Cellier 1825, which is part of the cellar tour, underwent renovation and reopened in September 2020. The bright and friendly settings of the old champagne vat room are ideal for all sorts of events.





 $50m^2$



Lunch 10 to 25 people



Cocktail
10 to 50 people

Tables and chairs can be hired.



CUMIÈRES LOUNGE

The untouched spacious Cumières Lounge on the first floor takes visitors back in time to the days when the Perrier family lived here.





150m²



Conferences 15 to 100 people



Lunch 15 to 100 people



Cocktail 10 to 150 people

Tables and chairs can be hired.





JERÔME FECK &

The Joseph Perrier House joins forces with Jérôme Feck to offer you refined dishes for your receptions.

We teamed up with Chef Jérôme Feck to create elegant dishes for your events. The Michelin star chef works in-line with regional gastronomic traditions and perpetuates the heritage of his symbolic restaurant in Châlons-en- Champagne. His creations are enhanced with clever, tested flavors bringing out sharpness or smokiness for example.



COCKTAIL PACKAGE

10 sweet & savory appetizers per person Champagne Cuvée Royale Brut (1 bottle for 4 people) *Minimum 15 people*. Supplement for superior quality champagne *Brut Nature. Blanc de Blancs. Rosé*

COCKTAIL PREMIUM PACKAGE

20 sweet & savory appetizers per person Champagne Cuvée Royale Brut (1 bottle for 4 people) *Minimum 15 people*.

Supplement for superior quality champagne Brut Nature, Blanc de Blancs, Rosé

LUNCH OR DINER PACKAGE

Lunch or dinner including starter - main course - cheese - dessert Dishes paired with champagnes: a different vintage per dish (1/2 bottle per person)

Minimum 10 people.

ADDITIONAL WORKSHOPS

Bellota ham
Oyster workshop (200)
Ice cream and/or sweet and savoury wafer workshop
Mini gourmet foie gras burgers



AM TRAITEUR

Joseph Perrier also works with family-run AM caterer's to offer artisanal and locavore dishes.



COCKTAIL PACKAGES

Cocktail on the go 6 appetizers per person.
Champagne Cuvée Royale Brut (1 bottle for 8 people)

Gourmet Cocktail
12 appetizers per person.
Champagne Cuvée Royale Brut (1 bottle for 4 people)

Supplement for superior quality Champagne Brut Nature, Blanc de Blancs, Rosé

MEAL PACKAGE

The Menu of the House Appetizer, starter, main course, cheese, dessert Champagne Cuvée Royale Brut (1 bottle for 4 people)

Supplement for superior quality Champagne Brut Nature, Blanc de Blancs, Rosé

Minimum of 10 people, the menus vary according to the seasons, consult us.

MEAL TRAYS

Delicacy tray
Starter, main course, dessert
Champagne Cuvée Royale Brut (1 bottle for 4 people)

The sensation platter

Starter, main course, dessert

Champagne Cuvée Royale Brut (1 bottle for 4 people)

Supplement for superior quality Champagne Brut Nature, Blanc de Blancs, Rosé



PHILIPPE CHAUMEILLE

We chose Philippe Chaumeille to produce quality combinations based on traditional gastronomy.

Philippe Chaumeille, artisan baker & pastry chef based in Châlons-en-Champagne, puts the utmost care into his creations with a focus on authentic, local produce.



BREAKFAST OR COFEE BREAK PACKAGE

Mini pastries Coffee and orange juice

COCKTAIL PACKAGE

18 sweet and savoury pastries per person Champagne Cuvée Royale Brut (1 bottle for 4 people)

Supplement for superior quality Champagne Brut Nature, Blanc de Blancs, Rosé





CHAMPAGNES AND PRIVATE TOURS

TASTING MENU

Cuvée Royale Brut 75cl
Cuvée Royale Demi Sec 75cl
Cuvée Royale Brut Nature 75cl
Cuvée Royale Brut Blanc de Blancs 75cl
Cuvée Royale Brut Rosé 75cl
Cuvée Royale Brut Vintage 2012 75cl
Cuvée Royale Brut Vintage 2012 75cl
La Côte à Bras 2013 Blanc de Noirs Brut Nature 75cl
Esprit de Victoria Blanc de Blancs 2010 Extra Brut
Esprit de Victoria Rosé 2010

PRIVATE HIRE OF THE CELLARS

MAXIMUM 15 PEOPLE - 45 MINUTES TOUR

Private tour of the cellars

Cuvée Joséphine 2012

Private 1825 tour

Tour including Cuvée Royale Brut tasting

Private Royale tour

Tour including Cuvée Royale Brut & Cuvée Royale Blanc de Blancs or Cuvée Royale Rosé or Cuvée Royale Brut Nature or Cuvée Royale Demi-sec tastings

Private Nature tour

Tour including Cuvée Royale Brut Nature & La Côte à Bras

Private Joséphine tour

Tour including Cuvée Royale Brut Vintage 2012 & Cuvée Joséphine 2012 tastings

Please contact us for specific requirements such as stage, microphone or sound system hire, floral service, etc...



WHERE TO FIND US?

ACCESS



CHÂLONS-EN-CHAMPAGNE



Private car park (15 spaces)
Additional parking spaces in the street in front of the House
A 35-minute drive from Reims
A 2-hour drive from Paris



An 8-minute walk from Châlons-en-Champagne train station A 35-minute train ride from Reims A 90-minute train ride from Paris Shuttles possible.

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CONTACT US

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