

The Champagne Harvest Is Starting Soon

And Now's YOUR Chance To Take Part



The harvest is a special time in Champagne - the culmination of the entire year's work in the vineyards and the moment of truth for the coming year's wine.

The grapes are as ripe as they are going to get and everything now depends on getting them picked and delivered into the press house as quickly as possible. There's a special atmosphere in every village with pickers

driving off into the vineyards, tractors coming back laden with grapes and workers going flat out in the press houses. There's a real buzz in the air, not to mention the heady scent of alcohol from the fermentation vats.

If you can get to Champagne between about 6th and 16th October *you can actually join in the harvest at Champagne Penet-Chardonnet here in the Grand Cru village of Verzy.

Penet-Chardonnet is a real discovery on its own. Praised by one French wine guide as 'The best discovery we have made in the Montagne de Reims area in 25 years' the House of Penet produces some exceptional champagnes for the connoisseur.

If you decide to join Alexandre Penet and his team during the harvest you're sure of a memorable experience. Here's what you'll see and do:



Meet at the winery at 09.30

It's about 2 minutes' walk away from Les Molyneux Bed & Breakfast for those of you who will be staying with us!



Then you'll be off into the vineyards with the team to see exactly what happens at this crucial time of the year in Champagne. You'll be right in the thick of things and you'll get to try your hand at actually picking the grapes. It's back-breaking work if you're not used to it, but not to worry, you won't be at it all day.

At about 11.00 you'll come back to the press house to see the next part of the process and you'll discover how the juice is pressed and separated into various batches according to the quality. It's full-on work!

Fortunately by this time it will be midday and even during the harvest, the French find time to stop for lunch, of course!



You'll be treated to a working lunch with the harvest team during which you'll be able to



chat and ask any more questions you may have. Naturally champagnes will be served and you'll get to taste 3 of the fabulous champagnes from the House of Penet.

Your harvest experience will draw to a close around 13.30 by which time you will have seen and learned all about how to make champagne from the vineyard to the glass and you'll be one of the rare people who can actually say they have taken part in a Champagne harvest.



The price for this unique experience is just €175 per person, so if you'd like to take part then please contact us as soon as you can because places are limited and the harvest is almost upon us.

You can contact us at by e-mail at

jiles@mymaninchampagne.com

or for inquiries about accommodation at Les Molyneux please contact Yvonne at

Yvonne@lesmolyneux.com

Or call + 33 (0)326 48 20 52

You'll also find more information on these web sites

To learn all the secrets of champagne

<http://www.mymaninchampagne.com>

For luxury Bed & Breakfast accommodation in the heart of the Champagne vineyards

<http://www.bedandbreakfastinchampagne.com>

For more information about the House of Penet

<http://www.lamaisonpenet.com/>

We're looking forward to welcoming you to the fabulous world of Champagne!

* NB It's impossible to know in advance exactly when the harvest will end, so the dates on which you wish to come will be double-checked with Alexandre Penet before we confirm your reservation