



The Marne department, in the Champagne- Ardenne area, is the cradle of the unique and outstanding wine of champagne. Its chalky soil and climate make up the essence of this wine considered one of the most prestigious in the world which many people are envious of!

The wines of champagne are made from three grapes: Pinot Meunier, Pinot Noir and Chardonnay. These grapes exclusively come from the Champagne vineyards. In the Marne, they represent more than 21 500 hectares sharply defined.

To discover the beauty of these vineyards and hospitality of the winegrowers, just drive through the Road of Champagne which crosses the entire department. Come into the vines and smell the sap perfumes, feel the heat of the sun on each grape. In the cellars, you will be filled with admiration for the winegrowers. Their savoir-faire mingles with the history of their land. Open their door and let them tell you all about still wines, hundred-year old presses, exciting grape harvestings and, sometimes, the secret of liqueurs.

Listen to them; their pride reflects their respect for nature and their passion has a sole goal : make you share the work of a whole year. Through the Montagne de Reims, Vallée de la Marne, Côte des Blancs and Côte des Bars, the scenic road of Champagne makes you discover the cellars of more than sixty winemakers. A sparkling route– 600 kilometres of bubbles- through which you shall also discover the tastes of the local gastronomy and other products: pigs' trotters 'à la Sainte-Ménéhould', croquignoles and pink biscuits of Reims...