

## RAISE A VIRTUAL TOAST

Take a tour of Taittinger's ancient champagne cellars from the comfort of your own home

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Taittinger was founded in 1932 by Pierre Taittinger and is not only one of Reims' most famous champagne houses, but also part of the city's rich cultural heritage. Every year, more than 80,000 visitors descend 18 metres underground to explore its ancient vaulted cellars during a one-hour guided tour that ends with various tastings.

If planning a trip to Reims isn't on the cards just yet, Taittinger's interactive virtual tour now brings a piece of the Champagne region's vibrant history to the comfort of your own home.

The tour, available in English and French, starts with a trip to the 2nd and 3rd centuries when Reims (or Durocortorum, as it was known back then) prospered and the first vines were planted. You'll discover why the famous chalk pits were carved out in the 4th century

and how they became a part of Saint-Nicaise, a Benedictine abbey that was erected in the 13th century by the Comtes de Champagne.

Though the abbey was destroyed during the French Revolution, the former quarries remained intact and would bear witness to the city's turbulent history, even becoming a place of refuge for citizens and soldiers during the Great War. Taittinger's informative tour culminates with a look at the cellar's prestigious collection of historic vintages.

Reims is the gateway to Champagne's hillsides, houses and cellars, declared a Unesco World Heritage Site in 2015. With 288 hectares of vineyards, Taittinger is the third-largest domaine in the region, and its elegant, sparkling wines are appreciated all over the world. [taittinger.com/visite-virtuelle](http://taittinger.com/visite-virtuelle)

**Above:** Discover the history of the world-famous Taittinger brand on a virtual tour

## In brief

Fine dining is back on the menu in Paris



The three Michelin-starred Epicure

Le Bristol's two Michelin-starred restaurants have reopened their doors. Gloriously situated on upscale shopping street Rue du Faubourg Saint-Honoré since 1925, Le Bristol Paris is one of the French capital's most distinguished hotels. A symbol of refinement and good living, its two Michelin-starred dining establishments reopened their doors this autumn and are once again delighting guests with exquisite creations.

At one-starred brasserie 114 Faubourg, diners can indulge in chef Éric Fréchon's artfully prepared classics, including hand-chopped steak tartare and king crab. Fréchon's culinary genius is equally reflected in the dishes served at Epicure, which boasts three Michelin stars after its name. Expect to feast on caviar de Sologne, truffle macaroni with foie gras and magnificent desserts made by the new pastry chef, Pascal Hainigue. Dishes can be complemented with head sommelier Bernard Neveu's exceptional wine pairings. And it isn't just the food and drink that will leave a lasting impression: Epicure's striking palatial interior is graced with chandeliers, Italian marble floors and 16th-century mouldings.

[oetkercollection.com/hotels/le-bristol-paris](http://oetkercollection.com/hotels/le-bristol-paris)