THE MOMENT



Tower 9th Floor, Unit, 571, RSU, Sukhumvit 31 Road, Klongton-Nua, Watthana, Bangkok 10110

ITINERARY #2

THE WONDER OF FRANCE: THE CHAMPAGNE TRAIL

DAY 5		START	END	
1	Breakfast on Wheels Chauffeured luxury transfer from Paris to Épernay in a Rolls-Royce Ghost, complete with a personal concierge and Champagne breakfast.	08:00	10:00	Menu: Freshly baked croissants, caviar, smoked salmon, and freshly squeezed orange juice paired with chilled vintage Champagne.
2	Vino Tours Arrival at Avenue de Champagne for a private guided tour of one of the most prestigious Champagne houses, such as Dom Pérignon or Moët & Chandon.	10:00	11:15	Learn about the history, craftsmanship, and art of Champagne production from a cellar master.
3	Iconic Sips Tasting Exclusive access to the house's historic cellars for a tasting of their finest vintages.	12:00	13:30	Including rare cuvées not available to the public.
4	Vineyard Lunch Gourmet lunch at a Michelin- starred restaurant nestled in the vineyards.	13:30	14:45	Menu: Starter: Lobster bisque with Champagne foam. Main: Poached turbot with Champagne beurre blanc and truffle risotto. Dessert: Champagne sabayon with candied lemon zest. Wine Pairing: Pairings from the house's own vintages.
5	Stunning Air Tour Helicopter ride over the Champagne region.	15:00	16:15	Taking in stunning aerial views of the vineyards and historic châteaux.
6	Sabrage Experience Return to the vineyard estate for a bespoke sabrage experience.	16:30	18:00	Learn the art of opening Champagne with a sword and enjoy a glass of freshly sabered bubbly overlooking the vines.
7	Check-In Check-in at a luxury vineyard château with panoramic vineyard views.	19:30	21:00	A chilled bottle of Franciacorta awaits, accompanied by artisanal chocolates and strawberries. Relax under the stars with sweeping views of the vineyard-laden landscapes.





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8	Candlelit Dinner Private candlelit dinner on the château terrace, curated by an award-winning chef.	19:30	21:00	 Starter: Duck foie gras with Champagne jelly and brioche toast. Main: Beef tenderloin with Champagne reduction, served with seasonal vegetables. Dessert: Dark chocolate tart with gold leaf and Champagne mousse. Wine Pairing: Dom Pérignon P2 vintage.
9	Sparkling Treatment Relax in the château's private spa with a Champagne-infused bath or enjoy a starlit walk through the estate's vineyards.	21:00	[OPEN]	N/A

T H E
MOMBINE