

Come for the bubbles, stay for the journey!



LOCATION



At the top of the Montagne de Reims, near Epernay, in a lovely village named Champillon.

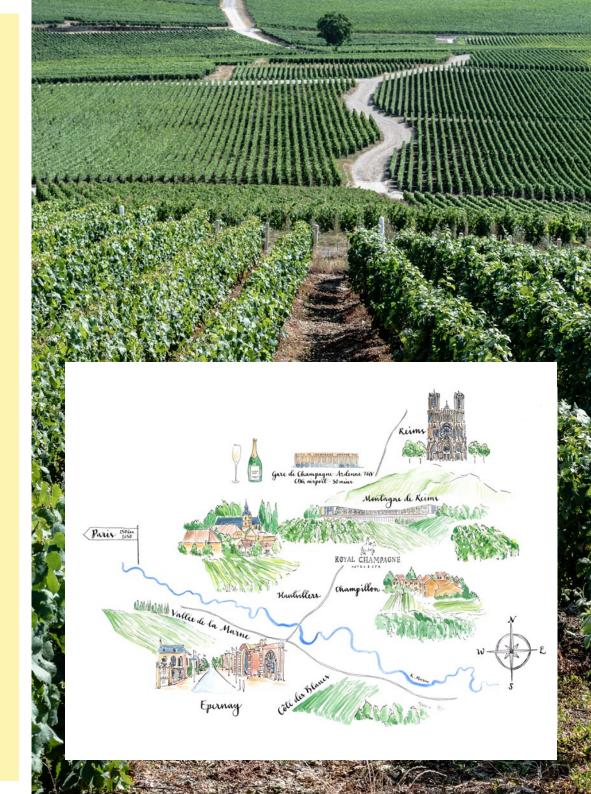
FROM PARIS

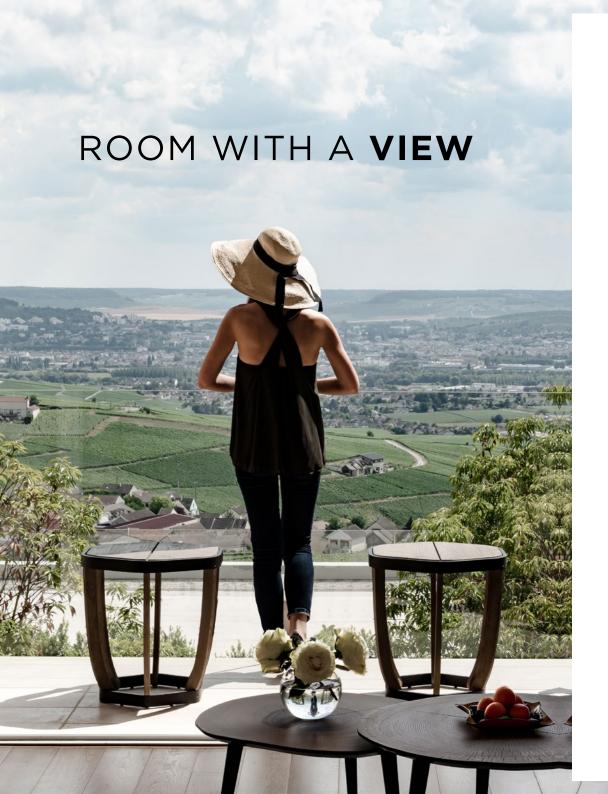
45 minutes by TGV, then 15 minutes by car transfer . 2 hours by car

FROM CHARLES-DE-GAULLE AIRPORT

30 minutes by TGV then 15 minutes by car transfer .

1 hour 30 minutes by car







Open a bay window in one of the 47 rooms and suites and the magical light of Champagne illuminates you.

Large rooms (starting at 474 sqft) are bathed in natural light to enhance the updated classic French style on display everywhere.

A spacious comfortably furnished outdoor terrace (6m²).

The ideal spot to enjoy a glass of Champagne while admiring some of the region's most beautiful views

A large bathroom with shower and bath ideal for some downtime after a busy day

A custom-cut double sink crafted from local stone - travertine

Everything you need to dry and style your hair in no time

Luxurious Hermès products to pamper your body

Large trunk style wardrobe

A secure safe for all your treasures

Professional coffee machine and variety of exceptional teas to make you feel at home

350 MB Wifi for you to stay connected

A lounge area with an armchair and sofa. The ideal spot to read a great book or enjoy delicious room-service

Full access to all spa facilities for some well-deserved R&R

Complimentary Chromecast access to music and films

Complimentary soft drinks, juices and water from the minibar





GARDEN JUNIOR SUITE (474 sqft) On the ground floor - Terrace



PANORAMIC SUITE (624 sqft) Bathroom and room with stunning views of the Champagne valley





MARIE-LOUISE SUITE (969 sqft) Luxurious space and tranquillity



ROYAL JUNIOR SUITE (474 sqft)
Stunning views of the Champagne valley - Balcony



11

RESTAURANTS

«Bring the highest gastronomic level to the Royal Champagne, preserve the French know-how by implementing a contemporary touch, and constantly honor the most noble products» that is the ambition of Jean-Denis Rieubland, Meilleur Ouvrier de France and Michelin star Chef.

LE ROYAL, ÉTAPE GASTRONOMIQUE, 1 MICHELIN STAR

sunny freshness, signature and identity of the chef since its beginnings. Every Open everyday from 07:00 am to 01:30 pm season, new creations.

Open Tuesday to Saturday included. Only for dinner from 07:15 pm to 09:30 pm. Discovery Menu, 125 euros, Signature Menu, 180 euros.

THE BELLEVUE RESTAURANT

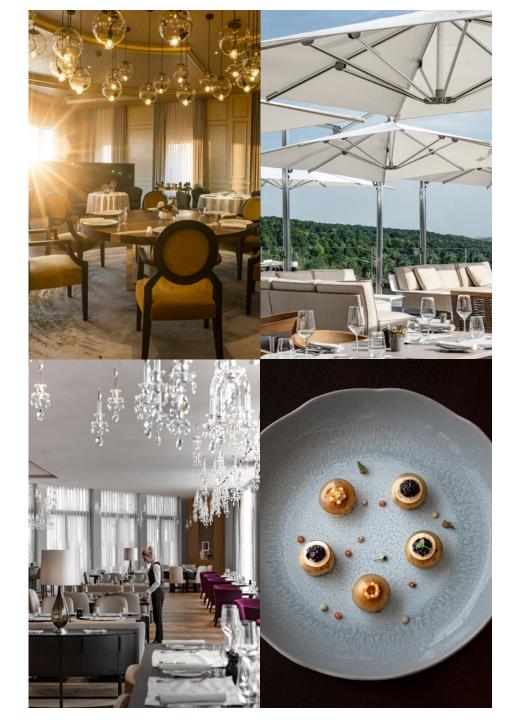
Facing the Marne Valley and the setting A la carte, a menu in 4 or 5 acts. sun, the bistro stays open most hours, A personal interpretation of the with guests pouring on the terraces Champagne terroir highlighting the when the weather's right. Here, too, the products of the region and infusing a menu evolves according to the seasons.

> and from 07:00 pm to 09:30 pm. Three-course Menu Croisette (from Sunday night to Thursday night) at 39 euros and Menu Bellevue (from Friday to Sunday lunch included) at 55 euros.

ABYSSE BAR

We stop there from noon to one in the morning. To meet, have lunch, share. For a first drink at the counter, for the sacred aperitif. For a sunset, for the last drink too...

Open everyday from 7:00 am to 1:00 pm





THE CHEF'S TABLE

A unique experience in the heart of the Open Tuesday to Saturday included. kichen, in front of the brigade in action, the chef receives a few priviledged guests. Signature Menu, 180 euros.

Only for dinner from 07:15 pm to 09:30 pm.



PLACES TO SHARE

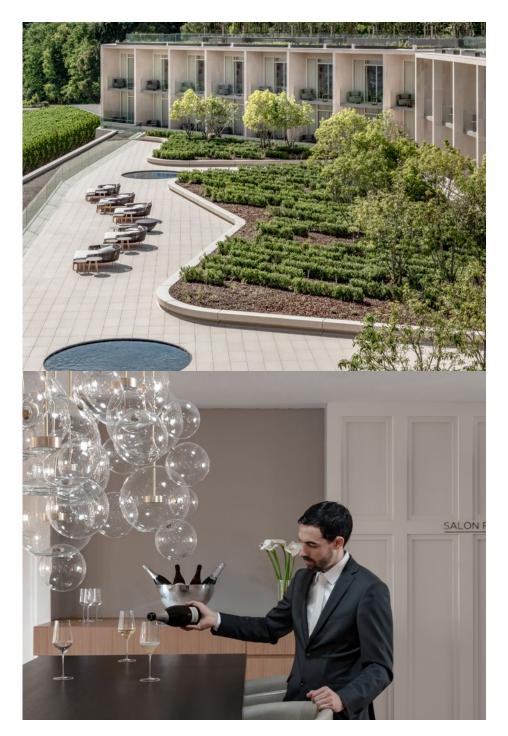
THE TERRACES

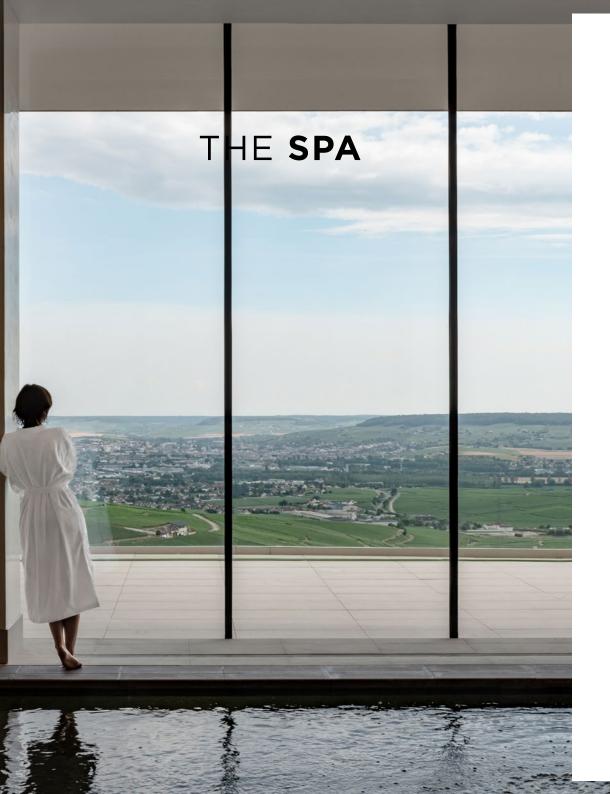
The Royal Champagne Hotel & Spa claims more than 16145 sqft of terraces. These secret nooks for walks and contemplation include a summer garden, a rose garden, and even a vegetable garden and orchard. During and between the seasons, scents of herbs are incorporated into inventive drinks by our expert bartenders. Strategically placed armchairs and sofas encourage a cocktail break or glass of Champagne in the sun.

THE SALON FINES BULLES

We welcome Champagne culture of the most authentic kind into the hotel, especially in the Salon Fines Bulles. Set on the first floor, the tasting room is outfitted with elevated tables in direct view of the glass Champagne cellar in the center of the room. Up to 8 people can spend an evening there, with our Chef Sommelier Daniel Pires, discovering his best wines: beautiful bottles, small winemakers, and their fascinating stories.









At the foot of the vineyards, 16145 sqft dedicated to wellness. A cocoon-like atmosphere offering:

9 luxurious treatment cabins including 2 double cabins (Effervescence and La Part des Anges)

> A 25-meter long inside swimming pool bathed in daylight

A 16-meter long outside heated infinity pool

Hammam

Sauna

2 jacuzzis

A fitness room (open 24h/7d)

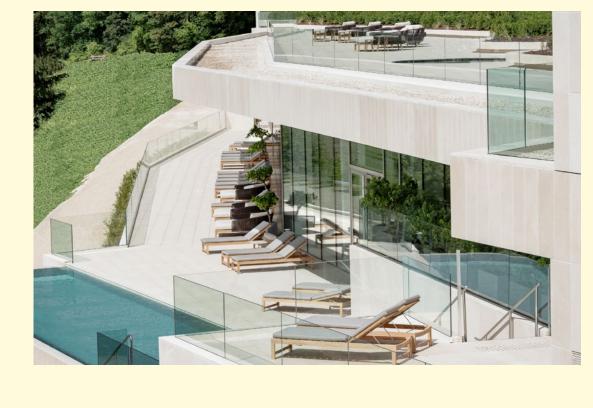
A yoga studio

A beauty salon











22





The treatments offered by the Spa are in partnership with Biologique Recherche and KOS.
They bring their unique experience of exceptional personalized face & body treatments.

For each skin's story, thus creating a unique personalized treatment.





The Royal Champagne Hotel & Spa is the ideal spot for any type of event, whether private or professional.





VENUES	sqft	MAXIMUM CAPACITY
Grand Salon	914	60
Petit Salon	410	30
Salon Intuition	322	6
Salon Fines Bulles	2206	100
Terrasse Roseraie	3229	100
Terrasse jardin du Chef	4305	100
Terrasse Jardin *	10763	150
Restaurant Le Bellevue & Bar *	3229	150
Restaurant Le Royal *	1593	50

^{*} Available under full privatization of the hotel

BUBBLES, **BUT NOT ONLY!**



The Champagne region offers a large range of experiences which can be organized by our Concierge, like:

Electrical bicycles available on-site

Boat excursion on the Marne River

Horse riding

Hot air balloon

Mehari, quad or buggy tour

Reims city tour and Notre-Dame Cathedral visit

Guided tours on historical sites

Running in the vineyards

Golf course close to the hotel (20 minutes)



MEET THE FAMILY



VINCENT PARINAUD General Manager

After working for the Peninsula Hotels in Paris, Shanghai and Hong Kong, as well as years at revered hotel such as the Plaza Athenee and The Connaught, Parinaud is determined to elevate this region of France to global acclaim.



BRUNO TAILLY Director of Operations

During his career hospitality aficionado Bruno Tailly has worked for some of the most prestigious properties in the world. He is in charge of the operational team at the hotel which benefits from his expertise in luxury guest service. Bruno is also passionate about Champagne and a must-go-to person for good recommendations in the region.



JEAN-DENIS RIEUBLAND Executive Chef

Originally from the South of France, Chef Jean-Denis Rieubland has held the honor of Best Worker of France since 2007. He has joined the opening team of Royal Champagne in 2018 and after only few months, managed to be awarded one-Michelin star for Le Royal restaurant. A firm believer in organic food, Chef Rieubland works closely with local producers.



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DANIEL PIRES Chef Sommelier

Having worked at renowned houses such as "La Tour d'Argent", The Laurent and The Theleme Scene, Daniel is a passionate (and innovative) wine expert. It will only take a few minutes to be smitten by his recommendations.

FLORENT CHAUVEAU Food & Beverage Manager

A passionate young man, back in France after a stint in London, Florent aspires to only one thing: to please his guests.



Originally from Belgium, Gregory is a connoisseur of the region, after spending several years here. Here in France, he has become immersed in Champagne culture, food and terroir, and is in charge of the hotel's gourmet restaurant.



Expert in the world of well-being, Anna is a fervent advocate of time for oneself. Meeting her during any stay is a must, as her love of wellness is infectious.

ROYAL CHAMPAGNE

HOTEL & SPA

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RESERVATIONS

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