A SPARKLING TEAM



Philippe BIENVENU, Alexandre and Jean-Jacques CATTIER with the Cellar Trends sales team.

No, we're not talking about football, rugby or even the so-called "third half": this is about the sales team of our English importer, Cellar Trends.

We've been working with this family company for 18 years now; it had 2 sales staff in 1992 and now has thirty.

From 12 to 14 April, we were given an opportunity to meet their latest recruits and present our new range.

A delightful, dynamic, professional team that's highly motivated day after day to defend our colours in Great Britain, the leading country for champagne exports.

CHAMPAGNE AND GASTRONOMY

The charm and gentle warmth of Italy combined with the pleasure of Champagne... a delightful harmony in this pre-winter period.

The gastronomic touch comes from the Villa Curina, a wonderful 16th century home in the Chianti region near Sienna.

To go with the aromatic richness of the Clos du Moulin, the owners and chefs Stefania and Andrea DE AGOSTINI have created a Chianina beef tartare, cut with a knife, seasoned simply with olive oil, Sicilian salt and a few capers (capperi di Pantelleria).

A simple dish to make, but a delight for the taste-buds.



Mr and Mrs DE AGOSTINI, the Chianina beef tartare and... a bottle of Clos du Moulin

STATE YOUR PRICE



Always dreamed of owning vineyards in France and making your own nectar?

For the same price, an average of 900,000 €, you can buy either 1 hectare in Champagne or approximately 70 hectares in the Languedoc-Roussillon.

On average, a hectare of vines in Champagne is worth 8 times the price of a hectare of Appellation Contrôlée in France.

The highest price recorded in Champagne in a recent transaction was as high as 1,350,000 € a hectare.

As a comparison, you'd have to pay an average of 87,000 € in Burgundy and 64,000 € in the Bordeaux region.

So, still interested in buying?

NEW EQUIPMENT AND FACILITIES

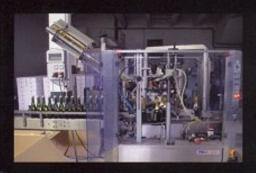
Over the last few years we have been involved in a large-scale programme to modernise our production facilities in order to keep our quality at the highest level and comply with the new hygiene and traceability standards. After installing a new press, renovating and extending our vat-house and building a new disgorging centre, we're now installing new labelling and boxing machines.

The change was essential to the launch of our new presentations. Our new labelling machine works only with adhesive labels, which gives us unlimited scope for creativity as far as the shape of our labels is concerned.

The best possible equipment for facing up to the challenges of the future.











Rinascimento nel piatto: visto, fatto