<u>Sequence 1: The Hillsides</u>

"Hello. It gives me great pleasure to introduce you to the Hillsides, Houses, and Cellars of the Champagne region. Use your mouse or turn your head if you have a google cardboard, to take in the landscape. You see, I am, along with you, in the heart of the vineyards of Champagne, where an extraordinary effervescent wine is made. This wine of parties and celebrations is a world-renowned symbol of the French elegance. More than a wine, Champagne has even become a legend...Come and explore the land where it is made..."

Le personnage disparaît. Sa voix commente les images.

"Grapes have been grown here since the Gallo-Roman era. For Champagne, it was in the XVIIth century that everything began to truly take shape, starting at the abbey in this village. Subsequently, Benedictine monks developed the Champagne method and Champagne production throughout the region. Hautvillers is typical of the landscapes of the Champagne region: 320 wine-growing villages nestled in Hillsides with chalky soil covered in grape vines, with forests above. The vineyards of the Champagne region only cover 35,000 hectares; that's less than 4% of French vineyards. At harvest time, more than 120,000 seasonal workers go to the Champagne region. The grapes are always picked by hand, for reasons of both tradition and quality: 2/3 of the raisins picked are dark-skinned. It's vital to handle them with the greatest care to ensure they yield a clear white wine.

All this contributes to the unique character of the Champagne Hillsides which produce these precious grapes."

La comédienne revient à l'image en rattrapant l'opérateur.

"I'm back by your side. Let's go down to see the spectacular wine cellars of the Champagne region..."

Sequence 2: The Cellars

I'm in Reims, underneath Saint Nicaise Hill. At the bottom of these stairs lie the famous Champagne chalk cellars. There are millions of bottles stored here! Follow me."

Le personnage disparaît. Sa voix commente les images.

"Chalk cellars resemble nothing so much as underground cathedrals. They were dug well before the development of the Champagne region, in the Roman era. Originally, they were quarries from which blocks of chalk were cut to build the cities. The chalk cellars provide the ideal conditions for wine storage: 30 meters underground, it's a steady 11°C all year round. Riddling, part of the champagne-making process, involves gradually turning and tilting the bottle so the yeast deposits settle in the neck of the bottle. Today, riddlers, keep this ancestral know-how alive. Naturally, residents of Champagne use chalk cellars to let their bottles age for a few years. There are hundreds of kilometers of wine cellars in Champagne."

La comédienne revient face caméra.

"Now that we've seen the magic and the massive scale of the chalk cellars, let's visit the Champagne Houses!!"

Sequence 3: Houses

"The people of Champagne express their personalities through impressive buildings. Take a look."

La comédienne disparait et sa voix commente les images.

"This is Epernay and its Avenue de Champagne, a thoroughfare over one kilometer long, lined with beautiful residences: chateaux, villas, and town houses built to the glory of champagne. It's in these Champagne Houses that growers and houses produce, store, and sell their wine. These Champagne Houses make up a harmonious whole while each being quite individual; each House wanted to express its own style. Similarly, as the wines are blended - a vital step in the production of champagne - each cellar master and each grower expresses his own character. Blending to produce a Champagne is a complex art which leads to great diversity."

On retrouve la comédienne à l'image au milieu des coteaux.

"The Champagne Hillsides, Houses, and Cellars reflect the production process in the Champagne region and their unique history. The inscription of the Champagne Hillsides, Houses, and Cellars on UNESCO's World Heritage List acknowledges the worldwide recognition of the Champagne region and its compelling heritage."