



Nicolas Feuillatte and the Centre Vinicole de la Champagne

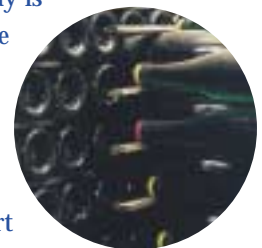
By the time Nicolas Feuillatte founded the brand in 1976 with his brother, he was already a fixture on the New York party scene. The Champagne he created was a natural expression of his generosity and entrepreneurial spirit. With his friends bubbling with enthusiasm, the brand took off.

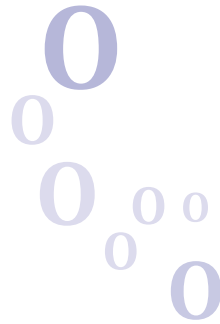


Champagne Nicolas Feuillatte became so successful that Feuillatte needed to increase production without sacrificing quality. He sought a solution that would be at once anchored in the Champenoise tradition while being economically efficient. In a characteristically bold move displaying his unwavering confidence in the brand, he sold it to the Centre Vinicole de la Champagne, one of Champagne's largest union of producers. Thus Centre Vinicole - Champagne Nicolas Feuillatte was born, ensuring that demand for both quality and quantity would be met for years to come. Growing the grapes for their own Champagnes, the members are deeply involved in every step of the production process, from growth to corking.

Indeed, more than five thousand vine-growers from 83 local cooperatives supply grapes from over 2,150 hectares (or 7% of the limited growing area), from the entire area designated as "Champagne": Côte des Blancs, Montagne de Reims, Vallée de la Marne, Sézannais, Côte des Bars.... The Centre Vinicole - Champagne Nicolas Feuillatte has become the leading Producers Association and today is the third largest Champagne producer in the region.

Not worrying about grape supply has allowed Champagne Nicolas Feuillatte to constantly explore a range of ideas on how to improve the art of Champagne making.

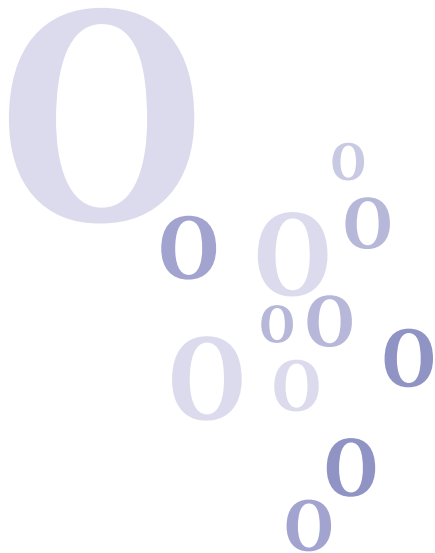




Nicolas Feuillatte and the Centre Vinicole de la Champagne

In addition to vinification and storage, the Centre Vinicole - Champagne Nicolas Feuillatte has added a wide range of services for its members. These services, which serve as dynamic tools in galvanizing the local cooperatives, include everything from technical and growing advice to marketing assistance. In addition, every year the Centre Vinicole - Champagne Nicolas Feuillatte organizes a Vineyard & Quality Day, creating a forum for researchers, technical advisers and vine-growers.

The importance of education and technical innovation at the Centre Vinicole Champagne Nicolas Feuillatte assures that its members have an accomplished and recognized technical team at their disposal. With its strong network of cooperatives that share a passion for the terroir and excellence in wine production, the Centre Vinicole - Champagne Nicolas Feuillatte is a solid, independent growing entity.



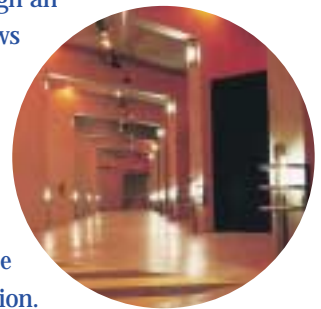
Centuries old techniques, 21st century technology

Since its earliest days, the Centre Vinicole - Champagne Nicolas Feuillatte has stressed the importance of technical innovation, employing state-of-the-art equipment while honoring the time-tested techniques of Champagne making. As early as 1972, the Centre Vinicole Champagne Nicolas Feuillatte was equipped with an entirely stainless steel winery, the first of its kind in Champagne.



The use of the most cutting-edge equipment and its strict maintenance are of paramount importance at the winery, and examples of the latest innovations abound:

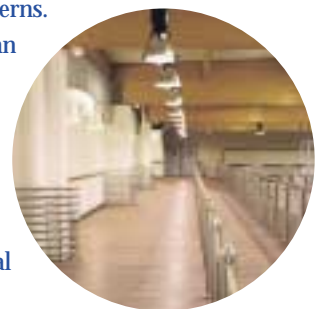
- **A recently expanded tank park** allows precise control during the grape picking stage. This results in the ability to vinify all parcels separately, therefore keeping each individual terroir's expression intact to the palates of the tasting team for the assemblage.
- **The entire winery is thermoregulated** through an automated system of coils and water. This allows the winemaker to conduct fermentation at a low temperature, thereby giving full expression to the vast aromatic potential of the wines.
- **The gyropalettes** as well as the bottling, disgorging, and labeling lines are fully automated, ensuring efficient and consistent output while respecting traditional methods of wine preparation.
- **Computers control** all aspects of winery infrastructure including air conditioning and electricity, ensuring proper 24-hour wine conservation and protection.
- **State of the art technology** combined with the expertise of Jean-Pierre Vincent, Head Wine Maker, and his team enable the production of cuvées, whose quality is inherent to the great Champagne tradition.



Addressing environmental and food safety concerns

In its quest to produce the highest quality Champagnes, Nicolas Feuillatte recognizes the importance of environmental concerns.

In August of 2001, Champagne Nicolas Feuillatte installed an automatic purification station to process wastewater. In addition Champagne Nicolas Feuillatte strives for the absence of GMO's (Genetically Modified Organisms) and the furnishing of information to clients on the use of pesticides. Wine analysis is conducted in a COFRAC-accredited laboratory, and food safety is monitored in compliance with the TLC-Cmi (Total Legal Compliance - Chekmate International Inspection) program.



Nicolas Feuillatte

The dynamic personality behind one of the world's most impertinent Champagnes

Nicolas Feuillatte, guided by a passion for adventure, elegance, and entertaining, is the visionary behind Champagne Nicolas Feuillatte, the young brand that has rapidly captured the world's imagination. Of the top Champagne brands on the international market, Champagne Nicolas Feuillatte is the only house whose founder is alive and



actively involved. Indeed, Monsieur Feuillatte serves as a global emissary of his brand, infusing it with his distinct dynamism and wisdom.

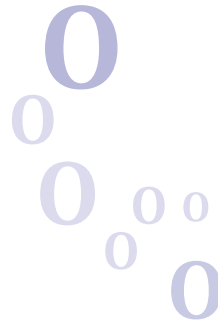
Feuillatte's story is one of risk-taking, business savvy, and above all, the enjoyment of life. Feuillatte was born in France into a family of importers. Eschewing the prescribed path of joining his family's business, he was attracted to greater challenges and enlisted for armed service. He courageously fought in the Second World War, returning from the devastation he witnessed with a greater respect for life and humanity. However, he found that the prevailing mood of post-war France left him unsatisfied and yearning for more, so **he left for America.**

As a recent émigré in the early 1950's, his first experiences in the United States were disconcerting. Yet he remained optimistic, and soon found an entry-level job at a trading company. Absorbing every detail and working diligently, he quickly moved through the company's ranks. Soon enough, his innate business talents began to surface, eventually leading him to found his own company importing coffee and cocoa from Africa.

Feuillatte's natural business instincts served him well. His hunches about the demand for African coffee proved accurate, then, in 1955, when the Brazilian coffee crop was destroyed by frost, Feuillatte was able to take over Brazil's market share. He further bolstered his business interests by extending his product range to include instant coffee, which in a time of national interest in all kinds of timesaving devices proved highly effective.

By the early 1960s, he was **the leading importer of African coffee** in the United States. Feuillatte's business success and diplomatic savvy caught the notice of the Ivory Coast region, which tapped him to become their official delegate. He was provided with a diplomatic passport and asked to head up marketing for the region's entire coffee and cocoa production.

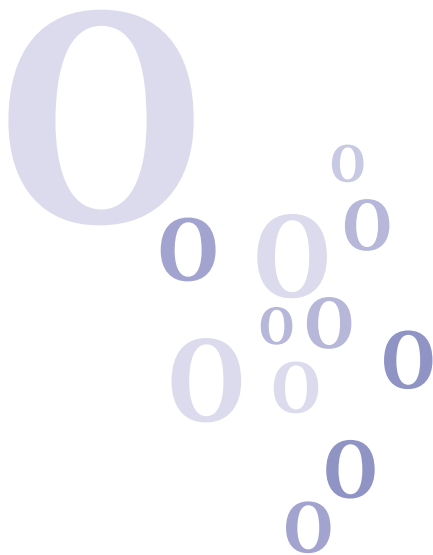
Nicolas Feuillatte

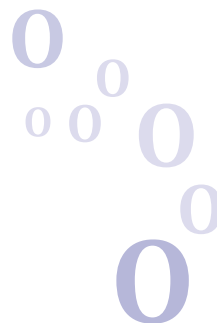
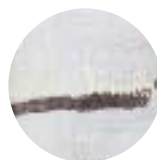


Feuillatte's great success afforded him a magnificent life that he was eager to share with his growing circle of friends. Invitations to parties at his Upper East Side apartment were always well received by the international jet set. Yet he was not ready to sit back and merely enjoy his success. Showing his penchant for the unexpected, he broke away from the hectic pace of American life, making plans to travel, indulge his love of photography, and write a book about the Pacific Rim.

This period of adventure was suddenly disrupted by the death of his father. Feuillatte immediately returned to France where he learned he had inherited a vineyard in Bouleuse, in the Champagne region. A lifelong lover of Champagne, Feuillatte decided to become a producer. He embraced this new venture with his usual passion and, shortly, the **"Réserve Particulière"** was born in 1978. As its name implies, it was reserved for Feuillatte's friends, among them Jackie Onassis, Shirley MacLaine, and Lauren Bacall, all enthusiastic revelers who knew their Champagne, and instantly embraced this one. With Feuillatte's natural salesmanship and word of mouth from excited imbibers, the "Réserve Particulière" rapidly gained popularity well beyond the reaches of his inner circle.

With time, production from the Bouleuse domaine no longer sufficed, compelling Feuillatte to search for additional means to make his wine. Feuillatte found his answer in the most unlikely of places. **In 1986, he sold his brand to the Centre Vinicole de la Champagne.** At first it appeared that this vast union of producers and the small Champagne maker had little in common. However, the two shared a passion for the revered practices of champagne making, wanting passionately to ensure its preservation and development. The scope and powers of the Centre Vinicole de la Champagne were exactly what Nicolas Feuillatte needed to carefully produce Champagnes according to his exacting standards while at the same time being able to guarantee production at the ever-increasing volume demanded by the brand's popularity. Since 1986, the Centre Vinicole has owned the Champagne Nicolas Feuillatte brand. With over 5 million bottles sold annually, Champagne Nicolas Feuillatte has today become a leading brand worldwide. The distinct character of Champagne Nicolas Feuillatte stems from its creativity, modernity, and impertinence. A forward-looking brand, it draws inspiration from the call of **"faraway lands"**...much like the young man who arrived in America in the 1950's.





Nicolas Feuillatte: a unique brand

Nicolas Feuillatte is an extraordinary Champagne born of the passions of a true bon vivant, asserting a unique combination of youthful exuberance and a rigorous winemaking approach. Created in the 1970's, it occupies a unique place in a market where leading brands have had the luxury of a century or more to establish themselves. Champagne *Nicolas Feuillatte*'s emergence during the not-so-distant days of disco and international jet setting allows it an immediate intimacy with its consumers. Yet alongside the freshness and vitality of its chic image is a formidability that has made it one of the world's leading Champagne brands.



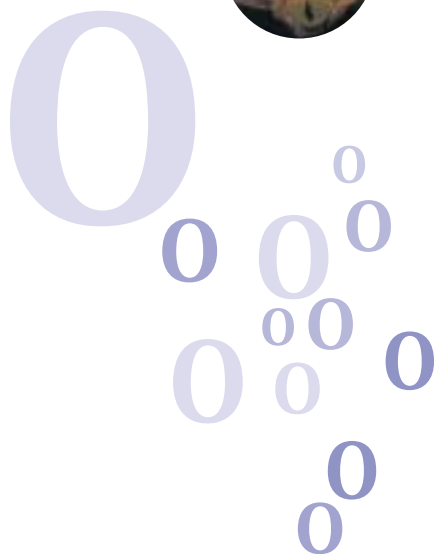
Advertising and Art

After ensuring the viability of their brand, Centre Vinicole - Champagne *Nicolas Feuillatte* embarked on a daring advertising campaign reflecting the contemporary spirit of the brand. The forward-thinking slogan, "**Epernay, New York, Beyond**" ("Epernay, New York, Ailleurs") was coined, articulating the brand's firm roots in the heart of the Champagne region along with its constant goals for international expansion.

Inspired by the cutting edge notions of performance art, the advertising firm of Callegari-Berville-Grey staged an "encounter" between the cork and four different animals, keeping a universal appeal with a grain of naughtiness. This use of innovative visual imagery seared the red-hot brand in consumers' imagination.

Since Champagne *Nicolas Feuillatte* sees Champagne making as a creative experience, the brand has forged ties with the artistic community. Each year, the brand has commissioned a well-known artist to give visual expression to a variety of themes such as Terroir in 1999, Time in 2000, Space in 2001 and Far Away Lands in 2002. These original artistic creations are disseminated through promotional materials (menus, aprons, gift boxes, bags ...) and also evolve as artwork that adorns the cellars of the Centre Vinicole - Champagne *Nicolas Feuillatte* in Chouilly.

Champagne *Nicolas Feuillatte*'s commitment to the evolution of the arts was crystallized when in 2002, the brand created an annual prize awarded to a young, emerging artist. This competition recalls the champagne's own emergence as a new brand on a very competitive market and also emphasizes the company's persistent interest in all that is creative and innovative.



Nicolas Feuillatte: a unique brand

The natural counterpart to creativity can be said to be a spirit of competition and Champagne Nicolas Feuillatte embraces this concept in its sponsorship of various sporting competitions such as sailing and rugby, which embody the thirst for challenge and teamwork.

International presence

Exports are a priority, and to that end, an integrated export sales force is responsible for recruiting and training sales agents and importer-wholesalers. Since 1994, the brand has developed in major Champagne markets, including the United States, the United Kingdom, Belgium, Switzerland, Germany and Italy.

The brand also has its sights set on becoming a strong force in Japan and Asia. Furthermore, since 1996, an in-flight presence on numerous airlines including Air France, Corsair, SAS, Swissair, Air Tahiti, has permitted increased visibility for new consumers.

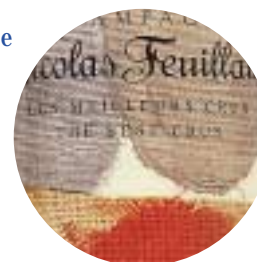
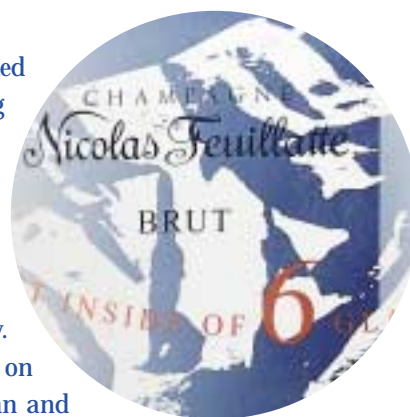
The brand's website, www.feuille.com is notable not only for its richness of content and creative interface but also for its three language format, as it is written in French, English, and German.

Visiting the Nicolas Feuillatte Retail Store in Paris

Located just off the Champs Elysées, and open to the public, the Cave Nicolas Feuillatte in Paris (254 Rue du Faubourg Saint-Honoré, 75008 Paris, 011-33-1-42-27-61-19), offers the complete range of Nicolas Feuillatte cuvées in addition to 600 French wines selected by enthusiastic sommeliers. Journalists and clients the world over converge at this prestigious address for tours and privileged meetings.

Conclusion

The enormous international appeal of Champagne Nicolas Feuillatte is evidenced by its sheer sales figures and statistics: With less than thirty years on the market, the brand is 7th in sales among Champagne brands worldwide, sells 40% of its production in export markets, and is the second-best selling Champagne in France.



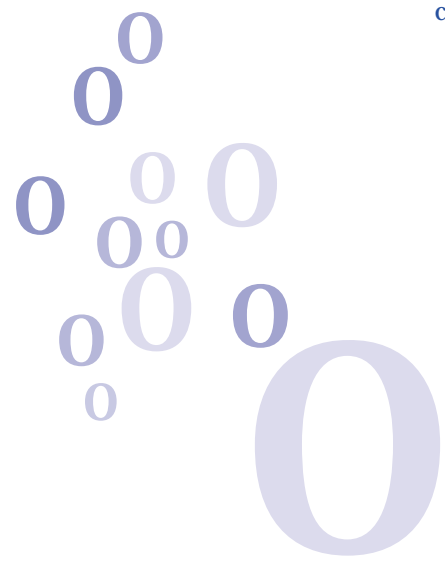


Nicolas Feuillatte and contemporary creation

Each year Champagne Nicolas Feuillatte chooses an artist and a theme to accompany its communication. The artist creates exclusive works which enrich the brand's image and give a new character to the documents it publishes.

In 1999, Marie Thurman explored the theme of the "Terroir". In 2000 Guy Ferrer investigated Time. In 2001 Tony Soulié travelled in Space. In 2002 Philippe Favier expressed his "Terres d'Ailleurs" (Foreign Lands). In 2003 Bruno Bressolin is imagining a world Without Frontiers ... Little by little a heritage is being built up: each artist sums up his collaboration by a 6' x 6' creation exhibited permanently in the company's cellars in Chouilly, near Epernay.

In 2002, Champagne Nicolas Feuillatte's implication in contemporary creation gained an additional dimension with the creation of an annual prize, the **Nicolas Feuillatte Prize for Contemporary Art**, destined to support a young talent.



Nicolas Feuillatte is the exclusive champagne of contemporary creation's most significant inaugural parties, in France and throughout the world. For example, in 2000, Champagne Nicolas Feuillatte accompanied the opening of the **Tate Modern** and **Tate Britain** in London. In 2001 the brand sponsored the **Centre National de la Photographie** in Paris and the **Academia Brera** in Milan. Nicolas Feuillatte was also present for the opening of the **Pinakothek der Moderne** in Munich. Its participation in **FIAC 2002**, the largest European contemporary art fair open to the general public, consecrated its union with contemporary art and its desire to share its commitment with the largest number of people. Finally, in 2003, Nicolas Feuillatte became the official partner of the **MoMA** in New York for their annual benefit fundraiser and will accompany its well anticipated re-opening in Manhattan after 2 years of renovations.

Because Champagne Nicolas Feuillatte dares to be different and to encourage like minded spirits who also embody youth, modernity, creation and passion, the brand in 2003 sponsored young graduates of the Paris **Ecole Nationale Supérieure des Beaux-Arts**. Nicolas Feuillatte, an atypical brand within the very traditional Champagne world, salutes the future talents of contemporary art in their intention to astonish and shock, and challenge established precepts.

1999: the subject of Terroir, interpreted by Marie Thurman, artist of the year

Marie Thurman was chosen as artist of the year for 1999 to express the subject of the terroir, as, for the last two years, plants have been at the heart of her painting.

She created numerous small-scale works connected with matter, land, vines, vine shoots and the grape, as well as bubbles, the colour of wine and celebrations, adopting the technique of assemblage, characteristic of Champagne, to create the works suggested to Nicolas Feuillatte.

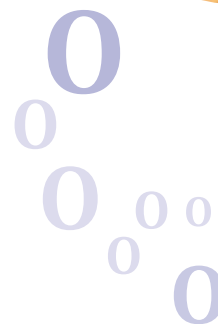
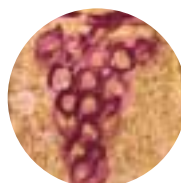
In December 1998, Nicolas Feuillatte sent 5,000 greetings cards, signed by the artist and gave 250 signed and numbered silk-screen prints, to its best clients. The artist also created works for posters and menus for the three great moments of the year, for which champagne is “obligatory”: Valentine’s Day, Mother’s Day and the festive season. For this latter, the artist played with the idea of relief creating a bottle using champagne capsules. A frieze of seven bunches of grapes was declined, for the trade’s biannual event, Vinexpo in Bordeaux, in invitations, menus, stamps and limited edition prints to give as gifts to clients. The artist was commissioned to create a painting “**Hommage à Palmes d’Or**”, Nicolas Feuillatte’s prestige cuvées, which was exhibited in the United States. This was published as a silk-screen print with an edition of 250 prints. Marie Thurman concluded the year by creating a label and a sommelier’s apron, the first of a limited edition series created by artists.

Marie Thurman’s work for the brand was shown at the Boutique Nicolas Feuillatte, in the rue du Faubourg Saint-Honoré. Several of her works will be installed at the production site from 2000 onwards.



**Marie Thurman,
lives and works in Paris**

A graduate of the Ecole Nationale des Beaux-Arts in Paris, Marie Thurman first of all worked with bronze before being initiated in stone sculpture by an Italian sculptor, and then studying graphic design in New York, at the Patt Graphic Center and at the Parson School of Design, practising printmaking as well as Mail Art, while designing her first jewellery. For the last ten years, she has worked as a painter and printmaker, winning numerous prizes (1^{er} Prix des Picturales d’Angers in 1991, the Prix de la Fondation de France in 1993, the Prix du Salon de la Jeune Peinture and the Prix Paul Ricard in 1995, the Prix de la Fondation Coprim pour l’art contemporain in 1999). She regularly exhibitions her work at one person shows (such as in France at the Espace Paul Ricard in 1997 and above all abroad: Tunisia, Belgium, Holland ...) or group exhibitions (Opéra Bastille, Fondation Trois Suisses, Manufacture des œillets ...). Several companies or institutions have commissioned works from her (Nina Ricci, Opac ville de Paris, Musée de la Poste, Xerox ...).



2000: Guy Ferrer, artist of the year, treating the subject of Time

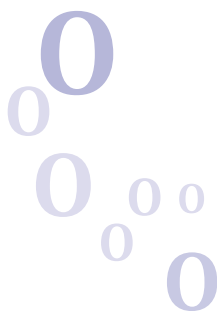
The company chose **Guy Ferrer** to accompany it throughout 2000 with the subject of Time, a theme that is recurrent in the artist's work.

The approach has changed and is becoming more complex: the artist first of all launched a vibrant "Champagne" for the end of the year, in blue and gold, designed for a greetings card which was sent to 5,500 addresses. He also created a series of large paintings and drawings, symbolizing the key moments in the production and tasting of champagne. The first, "Labora Temporis", concerns the time needed for maturation, and was published as a limited edition silk-screen print in 250 examples (with 18 colour passages!) given to celebrate the year 2000. Three other works have been reproduced on communication tools (posters and menus) for Valentine's Day, Mother's Day and the festive celebrations for the year 2000. As he is also a sculptor, he was confided two further works: a candlestick, entitled "Une flamme dans la spirale du temps", 15,000 examples of which were produced to be given by restaurateurs serving Nicolas Feuillatte champagne to Valentine's Day lovers.

Guy Ferrer has also designed a symbolic jewel under the beautiful name of "Il est temps de libérer l'esprit du grain": a grape seed with a human face emerges from a wire champagne cap to become a pendant! Made in 40,000 examples, it will be offered to mothers on Mothers' Day in the year 2000. Before the end of the year 2000, the following creations will also see the light of a day: a label by the artist, entitled "Entre-temps", then sails and the decoration of a boat's hull as part of Nicolas Feuillatte's involvement in the Lorient

Saint-Bart Transat. Lastly, he created a sommelier's apron for the brand. Each of these operations, undertaken on an international scale, are an opportunity to communicate and make known the artist's work.

Nicolas Feuillatte also intends to play a role that will be given substance by the company assisting in the publication of the artists' personal catalogues.



Guy Ferrer,
born in 1955, on the Mediterranean,
lives and works in Saint-Ouen

Over the last dozen years, Guy Ferrer, painter, sculptor, and designer of decorative objects for the home, has developed a noted international career, with several one man exhibitions in Venezuela (including in 1996, one at the Sofia Imber Caracas Museum of Contemporary Art), various galleries in New York and Los Angeles, the French Embassy in Amman, and recently, at the MMG gallery of contemporary art in Tokyo. At the end of 1999, he exhibited at the New Port Beach Museum of Contemporary Art in California. He has created monumental sculptures and installations: in 1999, at Achkabad, he created a monument to the tribes of the Turkmen nation, and for the square in front of the French Embassy in Singapore a monumental bronze sculpture, inaugurated in February 2000. Since 1993, several French galleries - Phénix, Lise et Henri de Menthon, Frédéric Sagot, Thierry Spira, Rachlin et Lemarie Beaubourg - have shown his work. He was a Fondation Coprim prize winner in 1994; in 1999 he showed at the Espace Paul Ricard and took part in the exhibition "les Sculpteurs et l'Animal dans l'Art du XX^{ème} siècle" at the Monnaie in Paris. The most recent of his corporate artistic partnerships was the creation, at the end of 1999, of a series of four bags for the Bon Marché, department store in Paris.



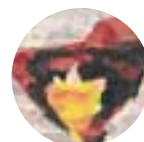
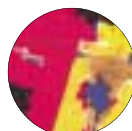
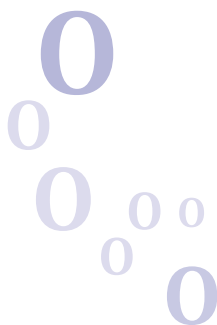
2001: theme “ Space”, Tony Soulié, artist of the year

Tony Soulié, a “nomadic” artist, was asked to express his vision of Space, from the Champagne vineyard to the universe. He travels the world and makes it his own. His favourite spaces are the deserts, volcanos and sea shores, to which he adds his personal mark; the “noman’s lands” which he urbanizes; the towns which he changes through his lens. So many visions, sensations, emotions, riches, seen through his painter’s, photographer’s and poet’s eye, given to us expressed in different plastic forms: shots of his installations in spaces, on site happenings, photographs reworked with paint, flamboyantly coloured canvases... To express Champagne Nicolas Feuillatte he staged his different techniques and approaches. He first painted a highly coloured universe for a series of menus and invitations: against a background of stars, he let fly Champagne corks expressing party time; he transformed the wire caps into planets; invented “stellar flowers”; brought continents closer to each other ... In the cellars, he hung a luminous Champagne galaxy, with a constellation of vine-shoots and bubbles.

As a homage to the Palmes d’Or, the brand’s prestige cuvée, he has created an almost magical diptych, using paint with changing colours that convey every shade of gold: from copper-coloured reflections to bronze, and from shades of grey to mauve ... To illustrate the signature of the brand’s advertising campaign, “Epernay, New York, and Beyond”, he travelled to six sites throughout the world to mark them with an emblematic sign of Champagne (wire cap, cork, cap ...): starting from the Epernay vineyard, continuing via the Brooklyn Bridge in New York, the volcanos of Vesuvius, the Nairobi Desert and the Islands of Hawaii. Lastly, he created a sommelier’s apron which accompanies the serving of Champagne at the brand’s various public relations events.

Tony Soulié,
born in 1955,
lives and works in Paris

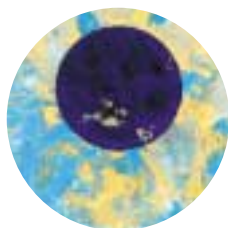
He put in a brief appearance at the Ecole des Beaux-Arts, more assiduously following the applied arts course, but the street was to remain his best school and his journies provided him with studios. He in turn practiced theatre, dance, acrobatics and continually photography and painting. His first one man exhibition, in Switzerland, in 1977, has been followed by over one hundred others in France, where he was for a long time represented by the Françoise Palluel gallery, then by the Protée and Le Troisième Œil galleries; he has also given exhibitions throughout the world. He has to date taken part in over 200 group exhibitions in France, throughout Europe and above all in the United States, Latin America and Japan. He created his first installation in 1983 in the Citroën factory and since then has worked at sites as varied as the volcano of Etna, Pompeï, the Hoggar Desert, Mount Olympus, Big Island and the Pomerol vineyard. He is represented in both public collections, such as the Musée d’Art Moderne de Paris or La Villette, and numerous corporate collections.



2002: Terres d'Ailleurs theme, Philippe Favier, artist of the year

Philippe Favier's work is notable for its sense of balance. His biro drawings, enamels on glass or tiny acrylic on paper cutouts, stuck straight to the wall, combine apparent simplicity with sophistication accentuated by the miniaturisation of the motifs and formats. The sober line is counterbalanced by a very specific humour reflected in his pun titles.

Champagne Nicolas Feuillatte has invited this unclassifiable artist to work on the theme Terres d'Ailleurs (Foreign Lands) throughout 2002. He has begun by suggesting on the New Year's greetings card that the world be remade ("Refaire le Monde"). During 2002 three menus will lead us into his personal orbit; our bottles will be placed in a pair of bags of unusual elegance; our shops will be selling a limited series of sommeliers' aprons signed by Philippe Favier. The artist has designed a jewel that will also pay homage to our Palmes d'Or cuvée. Lastly, a monumental glass work, measuring 2 by 2 metres, will be installed in our cellars as part of our "in-house Art Collection".



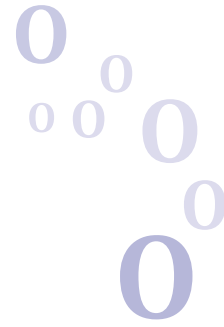
Philippe Favier
born in 1957 in Saint-Etienne,
lives and works in Saint-Etienne

Philippe Favier today teaches at the Ecole des Beaux-Arts de Saint-Etienne where he began his own studies in 1979.

His brilliant artistic career took off in 1981: Favier was chosen to take part in the exhibition Ateliers 81-82 at the Musée d'Art Moderne de la ville de Paris. His first one-man exhibition was held at the Musée d'Art et d'Industrie de Saint-Etienne; this was followed by inclusion in the exhibition "Figures imposées" at the ELAC in Lyon. Favier was also selected for the exhibition Painting in France at the Venice Biennial in 1984. Several major galleries were eager to show his work: Farideh Cadot and then Yvon Lambert in Paris, several galleries in other European countries, including Pierre Huber in Geneva who showed him at the FIAC in 1987, in addition to the Blum Helman Gallery in New York. Favier's work has been included in exhibitions of young French artists all over the world. Philippe Favier, who is an artist full of curiosity, open to all types of experience, has on several occasions received public and corporate commissions.



An extraordinary visitor center



The Visitors' Center of Centre Vinicole - Champagne Nicolas Feuillatte is a space devoted to the culture, production and mystique of Champagne.

Visitors are taken on a circuit that reveals the step-by-step production of Champagne, from the arrival of the must, to vinification to packaging. A tour of the **cellars reveals spectacular thermoregulated stainless steel vats** that rise vertiginously toward the ceilings. The intricacies of bottling, disgorging and labeling, as well as the gyropalettes (automated riddlers) room are revealed.

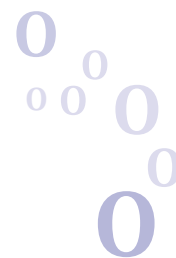


In addition, the cellar serves as a sort of museum space for the exhibition of works by the emerging artists commissioned by Champagne Nicolas Feuillatte. The visit is completed with a guided tasting of the whole range of Nicolas Feuillatte Champagnes.



The Nicolas Feuillatte

The Nicolas Feuillatte Cuvées



BRUT PREMIER CRU, NV

20% Chardonnay
40% Pinot Noir
40% Pinot Meunier

JEAN-PIERRE VINCENT TASTING NOTES

Aromas of apple and pear. Drink as an aperitif and throughout the meal. Perfect with poultry.

BRUT ROSÉ PREMIER CRU, NV

10% Chardonnay
60% Pinot Noir
30% Pinot Meunier

JEAN-PIERRE VINCENT TASTING NOTES

Aromas of raspberries, wild strawberries and blackberries. Perfect with a red fruit-based dessert. Sumptuous as an aperitif.

BLANC DE BLANCS BRUT PREMIER CRU, NV

100% Chardonnay

JEAN-PIERRE VINCENT TASTING NOTES

Intense aromas of almond and May blossom. Perfect with seafood.

BRUT KOSHER MEVUSHAL, NV

80% Chardonnay
20% Pinot Meunier

JEAN-PIERRE VINCENT TASTING NOTES

Aromas of May blossom and acacia, combined with apple, pear and a touch of citrus fruit and several mineral notes.

CUVÉE SPÉCIALE BRUT 1995

40% Chardonnay
40% Pinot Noir
20% Pinot Meunier

JEAN-PIERRE VINCENT TASTING NOTES

Aromas of white fruit mixed with spiced notes, underlined by a hint of dried fruit. Drink as an aperitif. Surprising with poultry cooked in a sauce.

CUVÉE PALMES D'OR 1995

50% Chardonnay
50% Pinot Noir

JEAN-PIERRE VINCENT TASTING NOTES

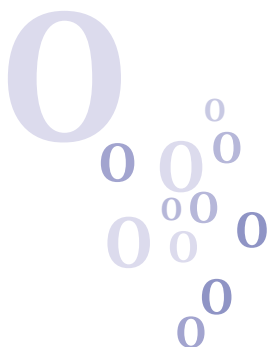
1995 promised from the start to be an exceptional vintage. The chardonnay grape produced powerful wines with strong citrus aromas, while the pinot noirs were sometimes spicy. This cuvée has excellent cellaring potential and will provide the perfect companion for any exceptional event.

CUVÉE PALMES D'OR ROSÉ 1996

50% Pinot Noir from Bouzy
50% Pinot Noir from Les Riceys

JEAN-PIERRE VINCENT TASTING NOTES

Delicate aromas of wild strawberries and Bigarreau Cherries. You will find this wine charming from the time of the aperitif to the end of the evening.





Awards

Awards

BRUT PREMIER CRU, NV

Wine Spectator
Oct 15, 2002
88 points

BRUT PREMIER CRU, NV

Challenge International du Vin
(International Wine Challenge)
France • 2001
Silver Medal

BRUT PREMIER CRU, NV

International Wine Challenge
UK • 2000
Bronze Medal

BRUT PREMIER CRU, NV

Business Traveler,
Aug, 2001
*"Thick in texture, with intensity
in apple, citrus and dough flavors.
Fresh and lively."*
#8 in the top ten
of the best Champagne

BRUT PREMIER CRU, NV

Vinalies France
2002
Grand Prix d'Excellence

BRUT PREMIER CRU, NV

International Wine and Spirit
Competition • 2001
Silver Medal

BRUT PREMIER CRU, NV

International Wine Cellar,
Nov-Dec 2001
*"Lovely toasty complexity. Firm and
youthful, yet it softened quickly in the
glass. This boasts impressive material and
Burgundian complexity, and really clings
to the palate on the aftertaste."*
90 points

BRUT PREMIER CRU, NV

Singapore Wine Challenge
Singapore • 2000
Bronze Medal

BRUT PREMIER CRU, NV

Vinalies Internationales
France • 2001
Silver Medal

BRUT PREMIER CRU, NV

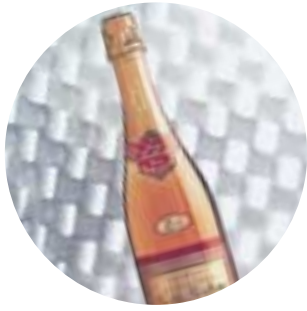
Les Olympiades du Vin
France • 2001
Silver Trophy

BRUT PREMIER CRU, NV

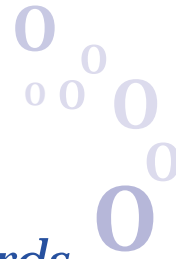
Wine Spectator
Dec 31, 2002
87 points

BRUT PREMIER CRU, NV

Japan International Wine Challenge
Japan • 2000
Bronze Medal



Awards Awards



BRUT ROSÉ PREMIER CRU, NV

Wine Spectator,
Nov 15, 2002
90 points

BRUT ROSÉ PREMIER CRU, NV

Sydney Wine Challenge
Australia • 2001
Blue Gold Award

BLANC DE BLANCS, NV

Wine Spectator,
Nov 15, 2002
88 points

BLANC DE BLANCS, NV

Wine Spectator,
Nov 15, 2001

"Wow! Intense clover honey character dominates this Chardonnay-based Champagne. As close to full-bodied as you get for this style, it seems closed and monolithic today. It's broad and firm in structure and long on the finish, so give it time."
90 points

BRUT ROSÉ PREMIER CRU, NV

Vinalies Internationales,
France • 2001
Silver Medal

BRUT ROSÉ PREMIER CRU, NV

Vinalies
France • 2000
Grand Prix d'Excellence

BLANC DE BLANCS, NV

Challenge International du Vin
(International Wine Challenge)
France • 2002
Gold Medal

BLANC DE BLANCS, NV

Manhattan Style,
Sept, 2001

"Simply sensational, this is the number one selling champagne in Paris. You'll be lifted on of cloud of delight."

BRUT ROSÉ PREMIER CRU, NV

Wine Enthusiast,
Dec 15, 2001

"Solid and flavorful, this opens with a dry rose-petal aromas, and is medium-full in body with good texture and acidity, berry and consommé flavors. Good complexity; just the faintest hint of sweetness appears on the long finish."
90 points

BLANC DE BLANCS, NV

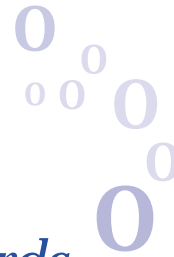
Vinalies
France • 2001
Prix d'Excellence

BLANC DE BLANCS, NV

International Wine Challenge
UK • 2000
Bronze Medal



Awards Awards



KOSHER MEVUSHAL, NV

Food & Wine Guide 2003

"Dry, medium bodied, high acidity.

A good choice, even if you're not keeping kosher, with apple-honey cake flavors, lifted by fine mineral notes."

2 stars

KOSHER MEVUSHAL, NV

Eurokosher

European Competition • 2001

Gold Award

KOSHER MEVUSHAL, NV

Wine Spectator,

Oct 31, 2001

"Just delicious, combining honey, baking bread, lemon verbena and hazelnut aromas and flavors on a medium-bodied, solid framework. Really fine texture and harmony, followed by a long finish."

90 points

KOSHER MEVUSHAL, NV

Jewish Press, NY,

Nov 16, 2001

"It is deep gold in color and has the characteristic fine bubble that is the hallmark of Champagne Nicolas Feuillatte. This lovely wine has aromas that suggest honey, acacia blossom, apples and pears. On the palate, the wine is perfectly balanced between ripe fruit and bright, racy acidity. The wine is long to finish."

CUVÉE SPÉCIALE 1995

Wine Spectator

Oct 31, 2002

"A powerhouse, this champagne combines baking bread notes and mushroom accents matched to a dense creamy texture. There's good underlying structure, promising a good evolution.

Fine finish."

91 points

CUVÉE SPÉCIALE 1995

Wine Enthusiast

Dec 15, 2002

"Bright citrus and mineral aromas (plus a slight salinity) up front; simple meringue and white stone-fruit flavors play in the mouth. Has steady, even bead and enough structure to be a cellar candidate."

90 points

CUVÉE SPÉCIALE 1995

Bacchus Competition

France • 2002

Bronze Medal

CUVÉE SPÉCIALE 1995

Les Olympiades du Vin

France • 2001

Bronze Trophy

CUVÉE SPÉCIALE 1995

Vinalies

France • 2001

Grand Prix d'Excellence

CUVÉE SPÉCIALE 1995

Wine Spectator,

Dec 31, 2001

90 points

CUVÉE SPÉCIALE 1995

Underground Wine Journal,

Nov-Dec, 2001

"Clear, pale gold color. Lovely bouquet on the nose of apple, light toast, dough, pear, dried floral. Good body on the palate with solid fruit flavors of apple, pear and lemon...this Champagne finishes clean with good acid and an overall rich complexity."

88 points

CUVÉE SPÉCIALE 1995

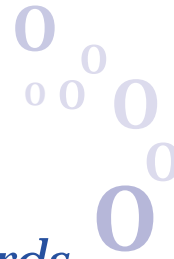
International Wine Challenge

UK • 2000

Gold Medal



Awards Awards



CUVÉE PALMES D'OR 1990

Robert Parker

"The richness of this champagne is exquisite. This may be one of the sexiest and most voluptuously-seductive Champagne in the market place."

95 points

CUVÉE PALMES D'OR 1992

Food & Wine,
Wine Guide 2002

"Dry, full-bodied, the pungent fruit flavors of this wonderful wine are almost cassislike."

4 stars

CUVÉE PALMES D'OR 1992

Paul Pacult's Spirit Journal,
November / December 2002

"The 92 Palmes d'Or Brut offers oodles of biscuity, thick, almost buttery fragrances and flavors. A serious mouthful."

"highly recommended"

CUVÉE PALMES D'OR 1992

Santé Magazine,
Nov, 2001

"Light aromas of caramel, yeast and vanilla. Light bodied with flavors similar to nose; lovely finish with medium acidity."

CUVÉE PALMES D'OR 1992

Wine & Spirits,
Dec, 2001

"There's a gentleness and subtlety to this well-evolved wine, already showing complexity yet holding firm and lively. The richness is layered as a millefeuille, the scents of orange spice, wheat and grain cut by an acidity that quietly builds the appetite. It's ready to add succulence to a scallop, or juice to a veal chop. Or just enjoy it on its own as a great aperitif."

92 points

CUVÉE PALMES D'OR 1992

Wine Spectator,
Nov 15, 2001

"Very pronounced berry aromas introduce this suave Champagne. Cherry and baking bread notes chime in on the palate, suggesting a high Pinot content. Medium to full bodied, with a long finish."

90 points

CUVÉE PALMES D'OR 1992

Port of Wine Halifax
Canada • 2000
Gold Medal

CUVÉE PALMES D'OR 1992

China International Wine Challenge
China • 2000
Silver Medal

CUVÉE PALMES D'OR 1992

Japan International Wine Challenge
Japan • 2000
Bronze Medal

CUVÉE PALMES D'OR 1992

Sydney Wine Challenge
Australia • 2000
Blue Gold Award

CUVÉE PALMES D'OR 1992

International Wine Challenge
UK • 2000
Bronze Medal • 2001

CUVÉE PALMES D'OR 1992

International Wine and Spirit
Competition • 1999
Silver Medal

CUVÉE PALMES D'OR 1992

Nova Scotia Port of Wines Festival
Canada • 1999
Gold Medal

CUVÉE PALMES D'OR 1992

Vinalies
France • 1999
Prix d'Excellence



Awards

Awards

CUVÉE PALMES D'OR 1995

Japan Wine Challenge
Japan • 2002
Seal of Approval

CUVÉE PALMES D'OR 1995

Decanter Oct 2002
"Best Wines 2002"
Recommended

CUVÉE PALMES D'OR 1995

Decanter July 2002
***Recommended

CUVÉE PALMES D'OR ROSÉ 1996

Food & Wine guide 2003
*"Dry, medium bodied, high acidity.
Rosé in full bloom, with exceptionally
floral scents and spiced cassis flavors."*
4 stars

CUVÉE PALMES D'OR ROSÉ 1996

Wine Enthusiast
Dec 1, 2002
*"Along with 1990, 1996 is another truly
great vintage for Champagne.
This prestigious Brut Rosé is one of
the premier examples of why savvy wine
drinkers gravitate to Rosé Champagnes.
The lusty, deep aromas are accentuated
by the biscuity, tart, red fruit flavors."
(Paul Pacult and Susan Woodley)*

CUVÉE PALMES D'OR ROSÉ 1996

Wine Enthusiast
Dec 15, 2002
*"More orange than salmon in color, with
impressively smooth aromas of melon,
orange peel and brown sugar. The palate
deals a full hand of citrus, and there's a
sweet quince-like undertone. The finish is
bold, fruity and long, like a couple of
minutes long. This is a pure wine; it
would be nearly impossible not to enjoy it."
(Michael Schachner)*
90 points

CUVÉE PALMES D'OR ROSÉ 1996

Wine Spectator
Nov 15, 2002
90 points

CUVÉE PALMES D'OR ROSÉ 1996

Wine Spectator,
Jul 23, 2001
*"Tastes like Pinot Noir with bubbles,
offering berry and spice aromas and flavors
on a round, yet firm, structure."*

CUVÉE PALMES D'OR ROSÉ 1996

International Wine and Spirit
Competition • 2001
Silver Medal

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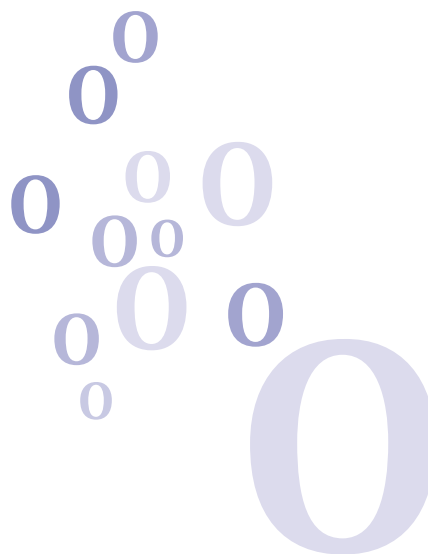
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Palmes d'Or Vintage 1995.....\$100
Palmes d'Or Rosé Vintage 1996.....\$170

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