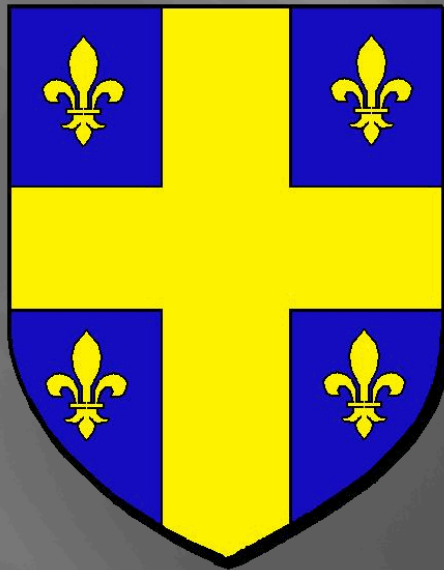


GUSTO PROJECT

We are happy to introduce our town, our
region and our school!

To start :

Location of Châlons-en-Champagne



France in Europe



Our region : La Champagne -Ardenne



In France, regions are divided in départements

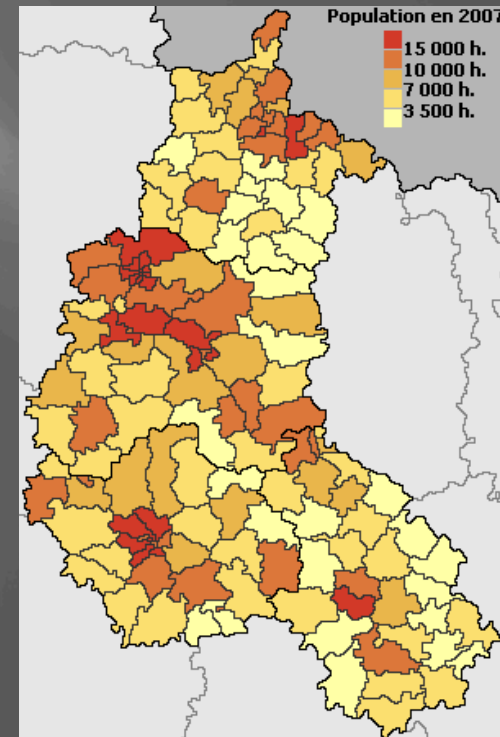
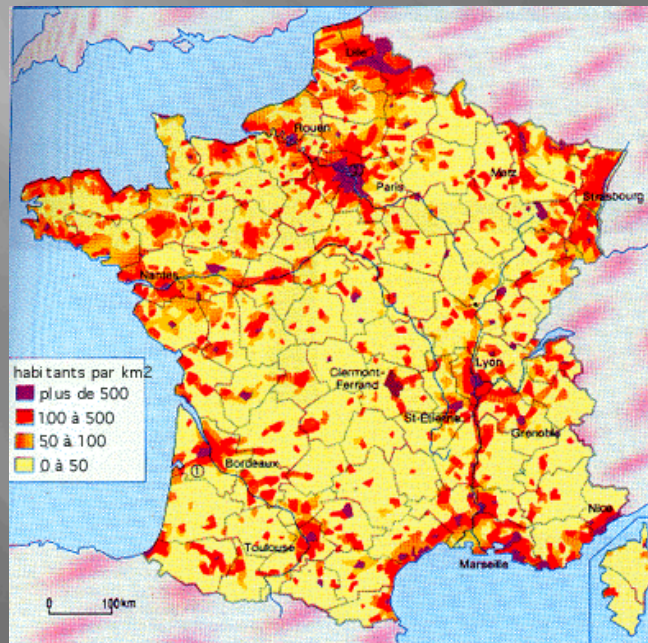


Châlons-en-Champagne

La Champagne-Ardenne

The Champagne region population

The capital city of Champagne-Ardenne is Châlons-en-Champagne. There are 1 342 000 inhabitants for 25 605 km² in Champagne-Ardenne.



RÉGION
CHAMPAGNE
ARDENNE



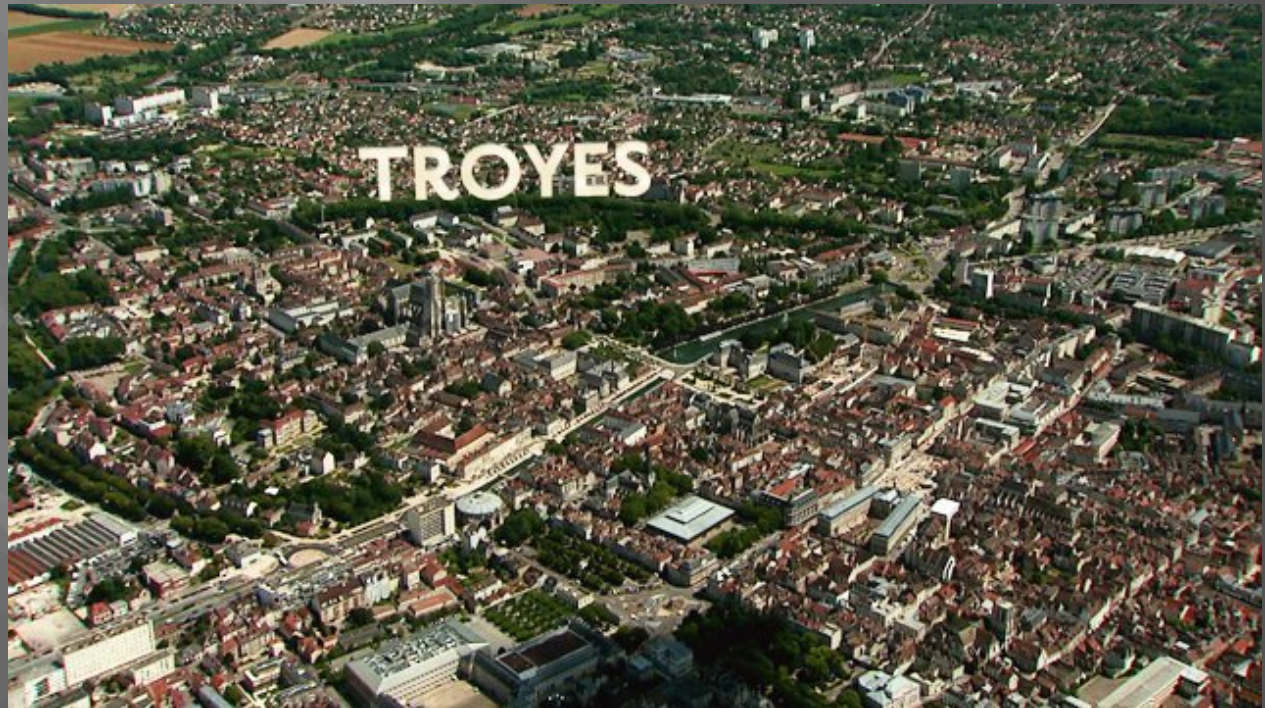
Here is the logo of our region, it represents the vineyard and cereals intertwined in the shape of two hearts



Here are the 2 main
cities of the
Champagne-
Ardenne region

Reims

Troyes



Our region is an agricultural country: it is the first in France for the production of wheat and sugar beet. There is also the vineyard and a bit of relief. Here are different landscapes:

The vineyard in Marne in summer





The vineyard in
Marne in autumn



Fields of colza in spring



The windmills of the cereal plains

The agricultural
plain





In the north of our
département (la Marne)
there is also the great
forest of Argonne





There are
many castles
from various
eras

Medieval in
Sedan



Castle from the 18th
century where lived
Voltaire in Cirey sur
Blaise

REIMS AND TROYES

In Champagne-Ardenne, there are two big cities:
Reims (1/2 hour from our place) and Troyes (1 hour).

Reims : 187 181 inhabitants.

Troyes : 60 903 inhabitants.



Botanical garden of Troyes



Aerial view of Reims

TROYES AND ITS MONUMENTS.

The ancient map of the city of Troyes is in the shape of a champagne cork. It is a medieval town.



Map of Troyes.



Town centre of Troyes.



Ruelle des chats
(alley of the cats).



Troyes and its factory shops: it is the biggest shopping centre in France !



REIMS AND ITS MONUMENTS.

The city of Reims is a city founded by the Romans (like almost every town of our region) : Durocortorum.



The Mars Gate.

THE CATHEDRAL OF REIMS.



The gothic cathedral is the most important and the most famous monument of our region, it was built from the 13th century on.

That is where the kings of France were crowned in the old times.

THE SMILING ANGEL OF REIMS.



THE STADE DE REIMS AND ITS PLAYERS.

The football team of Reims is in league 1 since 2012, after 33 years of league 2.



The Team of Reims 2015.



The stade de Reims was created on June 18th 1931.



THE TOWN CENTRE OF REIMS TODAY.



OUR FOOD SPECIALITIES AND PRODUCTS!

The pink biscuit from Reims !

Its creation dates back to the 1690s. Originally, the biscuit was white but with time a red colouring was added which changed the colour of the biscuit in pink.

In the past, it was served with sweet champagne for dessert.



The AOP (label of quality) cheeses: they are numerous in the region, here are two:

LE CENDRÉ



Goat's milk cheese matured in wood ash. This allows the cheese to be kept longer without drying or losing its creaminess.

LE CHAOURCE



Soft cheese with soft bloomy white rind, the Chaource is exclusively made with full-cream cow's milk which is not modified afterwards.

Sweet specialities

La nonnette



The **nonnette** is a small cake made from gingerbread, marmalade and honey.

Le croquignole



Long or round biscuits, pink or blond, plain or flavoured, or topped with chocolate.

La gaize d'Argonne



The Gaize d'Argonne is a soft white chocolate slightly tinted with green thanks to pistachio.

La tarte au sucre (sugar pie)



Salted specialities

LE PIED DE COCHON



The pig's trotter is a food composed of pig's feet. It can be coated with breadcrumbs and cooked in the oven. It can also be simply grilled.

LE JAMBON DE REIMS



The ham from Reims is a variety of ham off the bone and sprinkled with parsley.

Two examples of products from the Champagne Region

THE BLACK TRUFFLE



LE LENTILLON (LENTILS)



A typical local dish: La potée champenoise



Ingredients (for 8 people) :

- 1 kg of slightly salted streaky bacon
- 500g of slightly salted loin of pork
- 1 hearty cabbage
- 4 carrots
- 4 turnips
- 1 kg of potatoes
- 8 sausages
- 1 thick slice of smoked ham
- salt and pepper

AND AT LAST: CHAMPAGNE, THE KING OF WINES AND PARTIES IN FRANCE AND IN THE WORLD



The Pommery champagne estate in Reims.

Champagne was created in the 18th century by Dom Pérignon at the abbey of Hautvillers



The stages of winemaking : The méthode champenoise



Traditional wooden barrels and modern aluminium vats



1/The pressing consists in pressing the grapes by hand in order to smash the berries.

2/The fermentation is the stage where the grape juice is put in a vat. This lasts about fifteen days.

3/The racking will clear the wine from the yeast or other solid particles which alter its flavour.

4/The wine-grower does the blending by mixing « still » wines (not sparkling) from different harvests for a constant final flavour.

This stage represents the real "signature" of a champagne vintage.



Oenology laboratory
where the blending
takes place (maison
Pommery – Reims)

5/The resulting wine is bottled, with the addition of sugar and yeasts. This second fermentation transforms it in sparkling wine. the bottle is then corked with a "bidule" (crown cap).

6/The wine will rest 15 months for the making of a brut champagne and 36 months for a vintage one.



7/ The **riddling**, manual ou mechanical, consists in turning the bottle from left to right, then in putting it upside down, so that the lees settle in the neck of the bottle.



8/ The lees are frozen then forced out naturally during the disgorging by the neck of the bottle dipped into a -25°C liquid– then the bottle will be closed with the cork, the « muselet » and the cap.





A few logos from great champagne houses



AND NOW: OUR TOWN!

Châlons-en-Champagne:
City of art and history but also
full of entertainments



Monuments

LA PORTE SAINTE CROIX



The Porte Sainte Croix was decorated only on one side upon the passing of Princess Marie Antoinette from Austria (wife of King Louis XVI) who was never looking back

NOTRE DAME EN VAUX



The Place Tissier is the heart of Châlons en Champagne, on the picture you can see the gothic church Notre Dame en Vaux

In Châlons, there are many monuments: nine churches, a library, the city hall, the prefecture; a local museum as well as the cathedral, a temple, a synagogue and a mosque.





The prefecture





The Saint Etienne
cathedral

There is also much entertainment for young people

The Alegra, one of the biggest night clubs in France which attracts many people



And many other activities like the cinema: cinémajestic ; a bowling alley, laser games ; an ice rink : cité des glaces with many theme parties (foam, fancy-dress...)



The Capitole: an events hall renovated in 2013



The agricultural fair of Châlons in September, the biggest in France after Paris.



The Jard: a big park where events and activities are organized and where you can walk peacefully



The schools

Lycée Jean Talon



Lycée Pierre Bayen



Private school Ozanam



And at last our school:

Etienne Oehmichen



(It is the name of the inventor of the helicopter!)



LYCÉE OEHMICHEN CHALONS EN CHAMPAGNE



Introduction of our section



Different trainings offered in the catering section of our school:

- CAP/BAC PROFESSIONNEL
 - Service
 - Cooking

THE TEACHING STAFF



THE RESTAURANTS

There are two restaurants in our school (the Cochelet and the Chardonnay), we welcome customers at lunchtime and dinner time.

For our class, it's Wednesday noon and Thursday evening.



THE RECEPTION

RESTAURANT LE COCHELET

COCHELET :
End of grape
harvest party



Le Chardonnay

Champagne
grape variety





CULINARY PRODUCTION

A star-awarded chef
(guide Michelin)
from Reims

These are the places where
we cook!

KITCHEN BOYER



PASTRY SECTION



KITCHEN LOISEAU



A 3-star awarded
French chef in
Burgundy

KITCHEN ANNEXE





SCHOOL OUTING CLASS OF 2HR



A few weeks ago, we visited the Joseph Perrier champagne house in Châlons



