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IN-STORE

Mot & Chandon renovates cellars after UNESCO heritage site honor

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Mot & Chandon Champagne cellar

By STAFF REPORTS

LVMH-owned Champagne house Mot & Chandon has reopened its cellars for public viewing after a year's worth of renovations.



Located in Epernay, France, the network of cellars operated by Mot & Chandon are the largest in Champagne-making tours and a must-do on traveler's list as they visit the wine region. Updating its cellars allows Mot & Chandon to preserve its heritage and keep communication flowing with consumers of its Champagnes.

Cellar celebrations

The year-long renovations, completed Oct. 1, have brought Mot & Chandon's ancient cellars up-to-date with current standards of safety, accessibility and design. The renovations also serve to preserve the internationally-recognized heritage site.

Mot & Chandon's cellars are part of the "avenue de Champagne," which has recently joined the UNESCO World Heritage list. Over the summer, a number of Mot Hennessy's properties, including Champagne hillsides, houses and cellars, were added to the UNESCO World Heritage List.

The sites selected are being noted for their value to the global population and will be protected and preserved. For the wine and spirits division of LVMH, this helps to reinforce their position in society beyond products (see story).



Inside Mot & Chandon's renovated cellars

Being included on such a listing will likely increase visitors to the region and Mot & Chandon's cellars, making the

renovations a necessary measure.

When visiting, international guests to Mot & Chandon learn about its cellar network and historic salons. Tours take guests to the Cour d'Honneur, the Imperial Gallery and the Salon Jean-Remy, named after the grandson of Claude Mot, the house's founder.

As the largest cellar network in Champagne, Mot & Chandon's historic site where its bottles are kept stretches for more than 17 miles.

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