

SABRAGE WORKSHOP

A Sparkling Moment to Share



Discover the history and art of sabrage in a dynamic, interactive workshop led by a sabrage professional – **on-site at your venue**. Learn how to confidently saber a bottle and enjoy Champagne in a way you will never forget.

PERFECT FOR



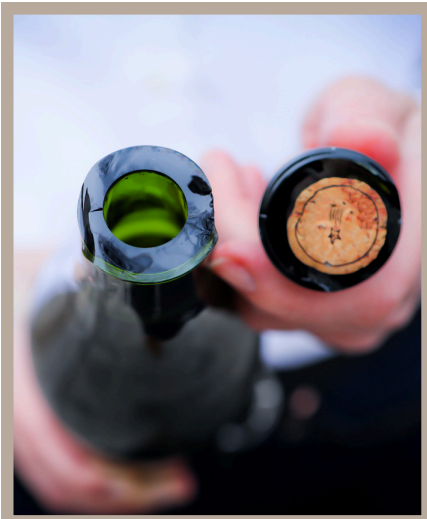
Celebrations – stag & hen parties, birthdays, weddings



Wine lovers – private tastings & tours



Corporate moments – afterworks, offsites, retreats



WHAT TO EXPECT

- ▶ Learn the correct sabrage technique, how and why it works
- ▶ Hands-on training with empty bottles + live sabrage
- ▶ Guided Champagne tasting using a 4-step sensory method
- ▶ Fun, interactive atmosphere with historical anecdotes & quiz

Duration: From 1 hour, up to 2 hours depending on group size

Pricing:

*Workshop only**

2 TO 8 GUESTS

110 €

9 TO 14 GUESTS

180 €

15 TO 20 GUESTS

240 €

21 TO 30 GUESTS

360 €

31 TO 40 GUESTS

480 €

**Champagne not included (you may supply your own or request a curated selection)*



BOOK - paulina@plainsailings.com +33 (6) 84 70 39 46

Payment by bank transfer - 40% deposit by bank transfer to confirm booking