

PRESS RELEASE

October 2019

**A bubble, a glass of wine and a breathtaking view of Paris...
The Eiffel Tower's first floor terrace is all set up to tickle your taste buds**



© SETE – Jérôme Schlichter

Until April 2020, the terrace on the first floor of the Eiffel Tower is serving an array of delicacies. Enjoy sweet and savory treats under a bubble and even... a future Eiffel Tower vintage!

Like floating in a bubble....

A transparent dome has been installed over the first floor platform. It's called **The Parisian Bubble**, and seats 80 people. Visitors can enjoy various options for breakfast, lunch and dinner, with products from the Eiffel Tower Artisans Guild and Thierry Marx's Viennese pastries. On the menu: bistro-style hot dishes (lasagnas, quiches, croque-monsieur, soups...), boards (cheeses, delicatessen or vegetables) as well as sweet treats (pies, flans...). Wine tastings are also available, outside of table service hours.

This new dining experience offers visitors another option while the first floor restaurant is closed for embellishment work. The restaurant will reopen in spring 2020.

Ephemeral winery... or the birth of the first Eiffel Tower vintage

In partnership with the Winerie Parisienne, a temporary winery* (vats, barrels and press) has been set up next to the Bubble. The temporary winery will distill grapes from the first wine-makers to return to the Paris region, the Winerie Parisienne, under organic conversion and 20km from the capital. Visitors are thus invited to discover the installations that live by the rhythm of the vine, especially during wine-making season in October and November.

A selection of wines from this exceptional installation, vinified 57 meters above Paris, will be available in spring 2020.

EIFFEL TOWER PRACTICAL INFORMATION

The Eiffel Tower is open every day from 9:30am to 11:45pm.

Online purchases can be made 60 days before a visit and up to 3 hours in advance.

What's new?

Waiting times at the security checkpoints and ticket windows are now available on the Eiffel Tower website in real time, under the heading "Planning a smooth visit".

Great deal!

Choose a stairs ticket (valid up to the 2nd floor)

Adults €10.20 - young people ages 12-24 €5.10 - children ages 4-11 €2.50

It's about a 10-minute climb through the inner structure of the Iron Lady to reach the first floor. A unique experience!

Also worth discovering: the exhibition for Eiffel Tower's 130th anniversary

It retraces the main stages of the monument's construction in a fun and interactive way.

Open until November 24th, 2019.

About the Société d'Exploitation de la Tour Eiffel (SETE)

On November 1st, 2017, The City of Paris entrusted the operation and management of the Eiffel Tower to SETE within the framework of a delegation of public services for 13 years. SETE is a local public company whose capital is 99% owned by the City of Paris and 1% by the Greater Paris Metropolitan Area. Bernard Gaudillère, a Parisian Council Member, chairs its Board of Directors. SETE has a staff of nearly 340 employees, led by Patrick Branco Ruivo, and generated 99.8 million euros in revenue in 2018.

About the Winerie Parisienne

Launched in 2015 by Adrien Pélissié and Julien Bengué, the Winerie Parisienne is the first urban winery opened in Paris since 1970. The Winerie Parisienne selects grapes from major French winegrowing regions and establishes long-term partnerships with winegrowers to vinify them at the gates of Paris. In parallel with the Winerie, Adrien Pélissié, Julien Bengué and Julien Brustis have planted a professional vineyard in the plains around Versailles, Davron commune, whose current 10 hectares will reach 26 hectares in 2020. The trio's aim is to promote Paris as a modern wine capital that respects environmental, climatic and societal issues. The vineyard thus addresses the challenges of tomorrow's viticulture by combining precision and traditional know-how to reveal the potential of the soil and the particular character of the wines, all while respecting the environment.

* Winery developed with the support of:

Lasi Company (www.lasi-italia.com) for the vats;

Bettane+Desseauve (www.mybettanedesseauve.fr) for the media section;

Demptos Company (www.demptos.fr) and Halocation (www.halocation.fr) for barrels and casks;

Agence 2h56 (www.2h56.com) for content;

Gerfan Company (www.gerfan.fr) for glassware.

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