



Eric Schaefer & Friends

16-22 APRIL 2023



Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Sharron Turgeon

*For Eric & Kelli Schaefer
Dru & Debbie Schmitt
Ron & Carrie Fredrickson
Patrick & Paula Coughlin*

16-22 April 2023

Words by Tyson Stelzer

*Photography by
Tyson Stelzer & Sharron Turgeon*

www.champagne.tours



*I had high expectations
and you way exceeded them!*
– Eric Schaefer



Sunday 16 April 2023

RÉSIDENCE EISENHOWER


Welcome Dinner

SALON CUVÉE S BLANC DE BLANCS 2002
EGLY-OURIET GRAND CRU BRUT ROSE NV (2016 BASE)
PHILIPPONNAT CLOS DES GOISSES LV LONG VIEILLESSEMENT 1996 EN MAGNUM
LOUIS ROEDERER CAMILLE HOMMAGE LE MESNIL-SUR-OGER VOLIBARTS 2020
JEAN-MARC PILLOT CHASSAGNE-MONTRACHET PREMIER CRU LES MACHERELLES 2018
EGLY-OURIET COTEAUX CHAMPENOIS AMBONNAY ROUGE 2015 EN MAGNUM
GEANTET-PANSIOT CHARMES CHAMBERTIN 2015
CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSÉ SAUTERNES 2006



I am excited to be here with Tyson and Sharron. Tyson's reputation precedes him and we hit it off as soon as we first connected from other sides of the world!

— Eric Schaefer



*We'll go home and try to tell everyone what
we experienced and they will never understand
what we have had the chance to do and the
level of the people who hosted us!*

— Paula Coughlin



*The service and attention to detail at
the Résidence were second to none!*
— Kelli Schaefer





Tyson was first class! I love people who express their passion and I want to write down every word that he says! Being with such an expert took everything to the next level!

– Patrick Coughlin



The top people at every house came out and spent time with us and that never happens!

– Eric Schaefer





*Our dinner at The Residence
was out of bounds!*
– Patrick Coughlin



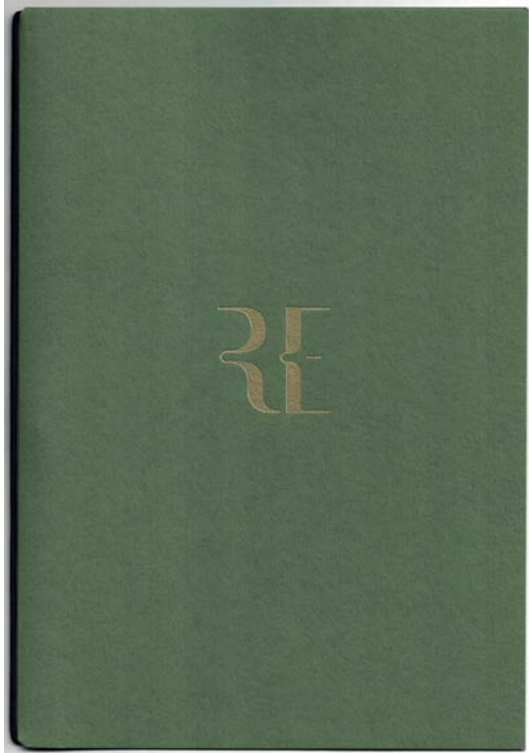


The scallops were amazing!
– Debbie Schmitt





I love the detail
of this room!
– Dru Schmitt



SUNDAY 16 APRIL 2023

WELCOME TO THE CHAMPAGNE TOUR

SALON CUVÉE S BLANC DE BLANCS 2002

Apéritif with canapés in the ballroom

EGLY-OURIET GRAND CRU BRUT ROSE NV
(2016 BASE, DISGORGED JULY 2021)

PHILIPPONNAT CLOS DES GOISSES LV
LONG VIEILLESSEMENT 1996 EN MAGNUM
Scallops cooked in their shell, Grenoble-style

LOUIS ROEDERER CAMILLE HOMMAGE
LE MESNIL-SUR-OGER VOLIBARTS 2020

JEAN-MARC PILLOT CHASSAGNE-MONTRACHET
PREMIER CRU LES MACHERELLES 2018

Grilled salmon fillet, steamed mini leeks and herb sabayon

EGLY-OURIET COTEAUX CHAMPENOIS AMBONNAY ROUGE
CUVÉE DES GRANDS CÔTES 2015 EN MAGNUM

GEANTET-PANSIOT CHARMES CHAMBERTIN 2015
Comté – Young and aged 36 months

CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSÉ SAUTERNES 2006
Raspberry and rosemary crème brûlée with almond biscuits

Menu élaboré par Vendôme Traiteur

Monday 17 April 2023

RARE

Rare tasting at Résidence Eisenhower

Tasting Host: Régis Camus, Chef de Cave

RARE CHAMPAGNE MILLÉSIME 2008

RARE ROSÉ MILLÉSIME 2012

The prestige cuvée of Piper-Heidsieck, Rare is aptly named, first because vintages comprise fewer than 5000 bottles, and second because only 11 vintages have been released since 1976. Rare Rosé is even more rare, made in smaller quantities still, with only three vintages yet in existence.

Our immersion into the rarefied world of Rare was a fitting commencement to our week, in the cellar under our immaculate home of Résidence Eisenhower, purchased and restored to exquisite detail by Charles Heidsieck, Piper-Heidsieck and Rare owner, Christopher Descours.

We were delighted to be hosted by Chef de Cave of more than 20 years Régis Camus, who came out of retirement share with us the stories of the house and to introduce his Millésime 2008 and Rosé 2012.

Résidence Eisenhower Maitresse de Maison Annelies Pieters translated Régis' words, mood and energy impeccably.

He explained that in blending champagne, one plus one is more than two. 'It is the magic of blending!' he exclaimed with a grin and a twinkle in his eye. 'Rare has a ping pong in your mouth between freshness, richness, sharpness and delicacy.'

'Eighteen years ago I said we should produce a rosé and all the team said "No!" he disclosed. "And in 2007 I made one and told nobody! I put it in the cellar and in 2015 the new marketing and commercial team arrived and asked if we have a rosé. I said, "Yes, but you have to wait because it is not ready, it must be at least nine years of age." Then they told me there was not enough! The work of a chef de cave is to be a magician and to predict the future!'

In the midst of this atmospheric cellar, discovering such decadent champagnes, Régis created a warm and vibrant feeling of relaxed familiarity. Our guests later described him as 'a TV show host' and 'the Coco Chanel of Champagne!'



I loved the experience with Régis Camus first thing in the morning. He was such a great presenter, like a TV show host! He is so in love with everything he does. I felt an immediate connection with him. And Annelies' translation was so great. Our hour with him was very special and both of those champagnes were so delicious. I would love to spend a whole day with him!

— Paula Coughlin

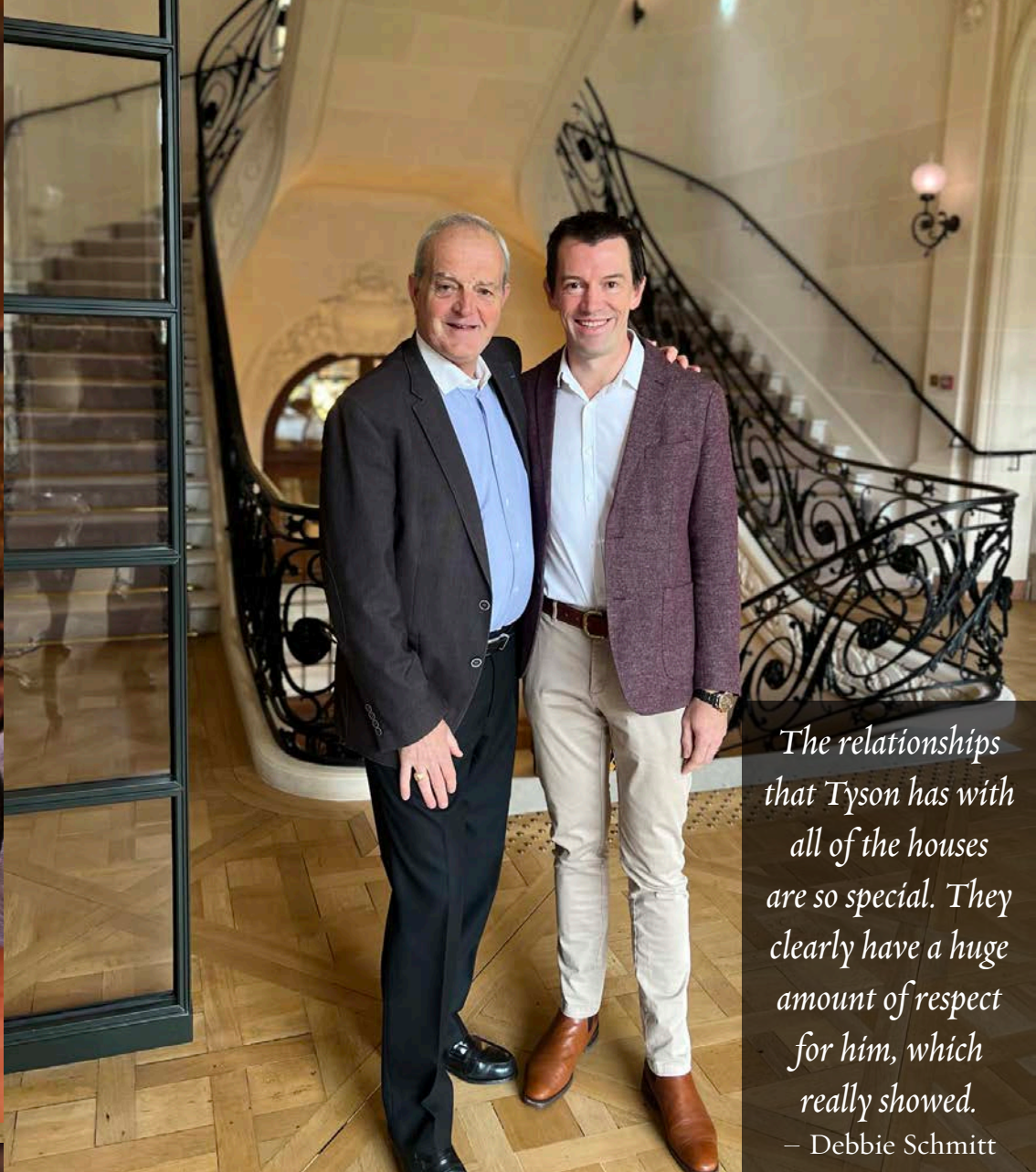


Régis was great; a treasure to listen to.
— Kelli Schaefer



*I love both of the
Rares — and the
bottles look so cool!*
— Eric Schaefer





The relationships that Tyson has with all of the houses are so special. They clearly have a huge amount of respect for him, which really showed.
— Debbie Schmitt



Régis is the Coco Chanel of Champagne!
— Kelli Schaefer



Monday 17 April 2023

LES AVISES

Lunch

PIERRE PÉTERS LES CHÉTILLONS 2013

JACQUES SELOSSE ROSÉ BRUT NV

CHATEAU LA TOUR BLANCHE SAUTERNES 1983





Everyone in this group has gained a new level of understanding of what it takes to make great champagne, and this will stay with us forever.
— Dru Schmitt





*I will never
forget this week!*
— Paula Coughlin



Monday 17 April 2023

DOM PÉRIGNON

Dom Pérignon Tasting at Salon Blanc in Épernay

Tasting Host: Daniel Caravajal, Winemaker

DOM PÉRIGNON 2013

DOM PÉRIGNON 2012

DOM PÉRIGNON 2010

DOM PÉRIGNON P2 2004

DOM PÉRIGNON P2 2003

DOM PÉRIGNON ROSÉ 2008

On the fabled Avenue de Champagne in Épernay, the Salon Blanc of Moët & Chandon is a distinguished setting in which to discover Dom Pérignon.

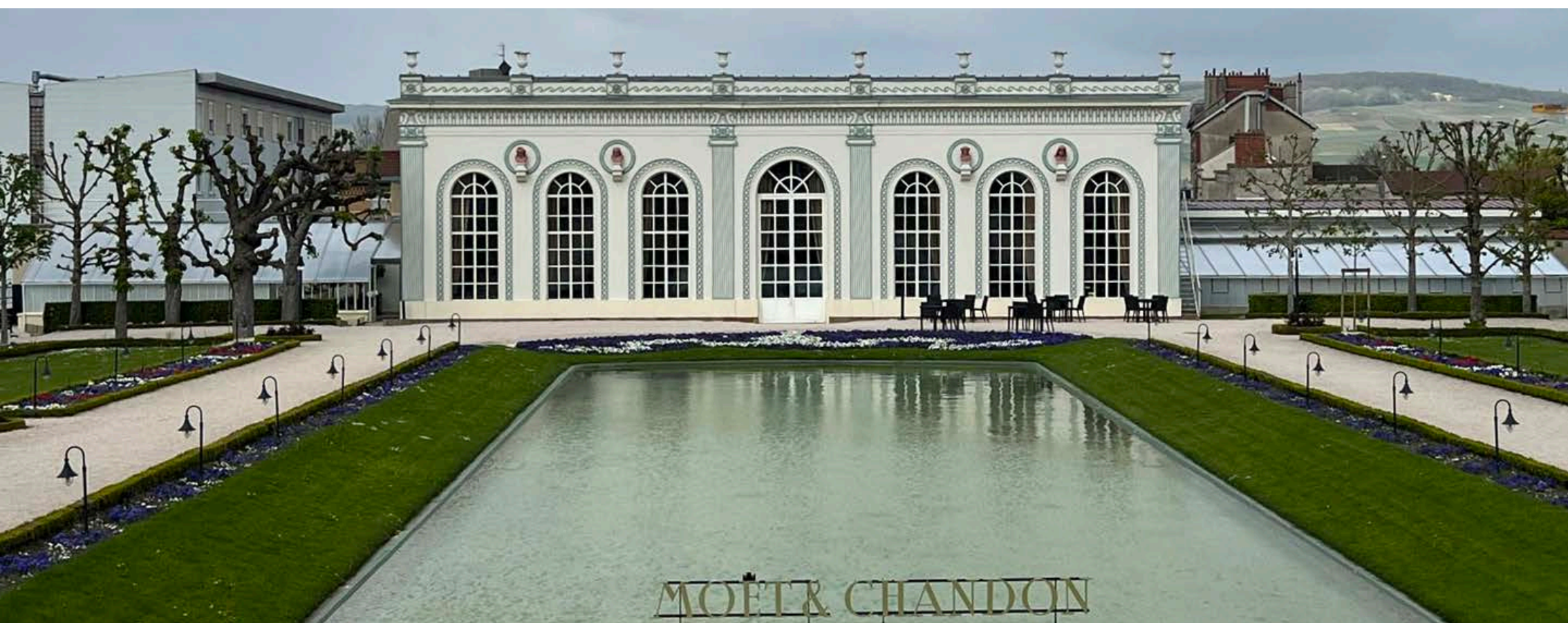
Following photographs over the pool in the garden, we were greeted by winemaker Daniel Caravajal, who led us upstairs in the gloriously appointed salon.

Here he introduced us to a line up of no fewer than six vintages of Dom Pérignon, commencing with the wonderfully pure 2013, spanning a decade back to P2 2004 and 2003, and showcasing the glorious Rosé 2008. The line up

exemplified emphatically that ‘The Dom’ is a wine of tension, power and long-ageing endurance.

Daniel shared with us the story of Dom Pérignon himself, who lived and worked in the nearby Abbaye de Hautvillers from 1668 to 1715, establishing principles of sparkling winemaking foundational to this house and, for that matter, every house, to this day.

Following an unforgettable tasting we enjoyed exploring the breathtaking detail of the maison and relished a moment of relaxation in such spectacular surrounds.





*I have a new appreciation for
Dom Pérignon after our tasting.*
— Kelli Schaefer









*I can now say that there are a
lot of champagnes that I love!*
— Debbie Schmitt







*The ornate tasting room at Dom Pérignon
made for a more formal experience.*
— Patrick Coughlin







Monday 17 April 2023

TAITTINGER

Taittinger sunset apéritif and dinner at Château de la Marquetterie in Pierry

Tasting and Dinner Host: Jean-Pierre Redont

TAITTINGER PRESTIGE ROSÉ NV

TAITTINGER NOCTURNE ROSÉ NV

TAITTINGER COMTES DE CHAMPAGNE ROSÉ 2008

TAITTINGER COMTES DE CHAMPAGNE 2012

TAITTINGER PRELUDE GRANDE CRUS NV (2017 VINTAGE)

TAITTINGER MILLÉSIME BRUT 2015

TAITTINGER FOLIES DE LA MARQUETTERIE

TAITTINGER PRESTIGE ROSÉ

DOMAINE CARNEROS AVANT-GARDE CARNEROS PINOT NOIR 2017

On the hillsides overlooking the serene village of Pierry on the southern outskirts of Épernay, we were greeted by the quiet dormancy of endless vineyards, illuminated in the pale glow the setting northern sun.

Here we took in the outlook of the northern Côte des Blancs and coteaux sud d'Épernay from Taittinger's fairytale 1734 Château de la Marquetterie.

Our inimitable host Jean-Pierre Redont welcomed us to the château with a glass of the sublime Taittinger Comtes de Champagne Blanc de Blancs 2012.

A wonderful meal ensued in the classically grand dining room of the château, paired impeccably with no less than eight delightful Taittinger cuvées and even a Californian pinot noir from Domaine Carneros!

*I knew I loved champagne but now I know why,
as I've seen all the love that goes into making it.
I'll have a greater appreciation for every glass
of champagne I drink after this week!*

— Paula Coughlin







*What a fantastic
experience! Oh my gosh!*
– Debbie Schmitt



*Every visit is so different and it's
amazing to experience them all.*
— Kelli Schaefer





*The relationships that
our hosts have with
Tyson were so evident!*
— Debbie Schmitt





Jean-Pierre's hospitality was unbelievable!
— Eric Schaefer







I realise the thing that makes the house is the person who hosts. They make the experience! If they are more personable the wines taste better. And their wines are all phenomenal!
 – Carrie Fredrickson



*Dinner in the Honour of Tyson Stetzer's Champagne Tour
 Monday, April 17th 2023*

CHAMPAGNE
TAITTINGER
Reims

Comtes de Champagne Blanc de Blancs 2012

Taittinger Prelude Grands Crus

Taittinger Brut Millésimé 2015

Taittinger - Folies de la Marquetterie -

Taittinger Prestige Rosé

Amuse-Bouche

*Apertifs Blancs des Landes, Mousseline Minute
 Cèpesaux de Parmesan et Croûte d'ail Pancetta*

*Filet de Turbot Poêlé, Purée de Cèleri au Lait de Coco
 Beurre Blanc*

Duo de Langres et Chacorce, Confit de Mûres Sauvages

Parlous aux Fruits de Saison et Crème Mascarpone Vanille Bourbon

*Dinner prepared by
 Julien Pennarboat, Chef Cuisinier*







I was so impressed with all the different interiors, some restored to classic grandeur and some contemporary style.

– Kelli Schaefer



Tuesday 18 April 2023

LOUIS ROEDERER

Louis Roederer cellar tour, tasting and lunch in Reims

Tour, Tasting and Lunch Hosts: Jean-Baptiste Lécaillon, Chef de Cave, Olivier Cahon, Visits & Receptions and Jean de Castelnaud, Export Manager

LOUIS ROEDERER COLLECTION 243 EN BOUTEILLE

LOUIS ROEDERER BLANC DE BLANCS 2015

LOUIS ROEDERER ROSÉ 2016

LOUIS ROEDERER CRISTAL 2015

LOUIS ROEDERER COLLECTION 243 EN MAGNUM

LOUIS ROEDERER CRISTAL 2004 EN MAGNUM

LOUIS ROEDERER CRISTAL 2008 EN MAGNUM

LOUIS ROEDERER ROSÉ 2012 EN MAGNUM

LOUIS ROEDERER VINTAGE 1993 EN MAGNUM

RAMOS PINTO RO20 QUINTA DO BOM RETIRO TAWNY 20 YEARS OLD

LOUIS ROEDERER VINTAGE 2015 (GIFTED)

Our immersion into the fabled world of the distinguished house of Louis Roederer began in its reception room in Reims. Here our host Olivier Cahon shared with us the story of the house, under a skylight of hundreds of bases of Cristal bottles!

A tour through the working winery and cellars followed, where we marveled at the detailed carvings in the huge oak foudres in which reserve wines are stored. Many superlatives were exclaimed in the presence of large format bottles over a star-struck walk through the riddling cellars of Cristal, deep under the house.

Ascending to the newly renovated tasting room, we were greeted by none other than Chef de Cave Jean-Baptiste Lécaillon himself.

Over his 34 years with the house, few personalities have been as influential in the current generation in Champagne as Jean-Baptiste.

‘I like to make wine more by passion and by emotion than by calculation,’ he told us. ‘When I commenced here 34 years ago, I felt like a scientific chemist. And now I feel like a chef, finding a little bit of this and a little bit of that; the little twists that make the wines a little more perfect. When I started I thought wine is perfect with food - now I think wine is food!’

He captivated us with the stories of a magical line up of cuvées, culminating in Cristal 2004 served blind from magnum! He inspired us all with his incredible insight and knowledge and surprised us with his gentle humility and relaxed

welcome, instantly making everyone feel at home.

We left awestruck, with a profound appreciation of the man and the remarkable things he is achieving at Louis Roederer, yet with the graciousness to welcome us into the inner circle for two incredible hours!

We strolled around the corner to the magnificent Hotel Particulier, the 1850s residence of the house on Boulevard Lundy.

After an apéritif in the radiant garden, our host Export Manager Jean de Castelnaud welcomed us to an exceptional lunch in the exquisite dining room, catered by beloved nearby Michelin-starred restaurant *Le Foch*.

Expressions of astonishment were audible around the room as four cuvées were poured successively from magnum, and then a second magnum of each was produced for topups! We were privileged to experience vintage 1993, but there was no contest for Cristal 2008 en magnum as the wine of the day, a special highlight of the week, and indeed of our lives!

Our incredible lunch concluded with a bottle of 20 year Ramos Pinto, from the legendary Portuguese estate of the same ownership.

We left awestruck, with a profound appreciation of the incredible heights to which Louis Roederer has ascended!



*Today was my favourite day so far!
Though I might say that every day!*
— Carrie Fredrickson

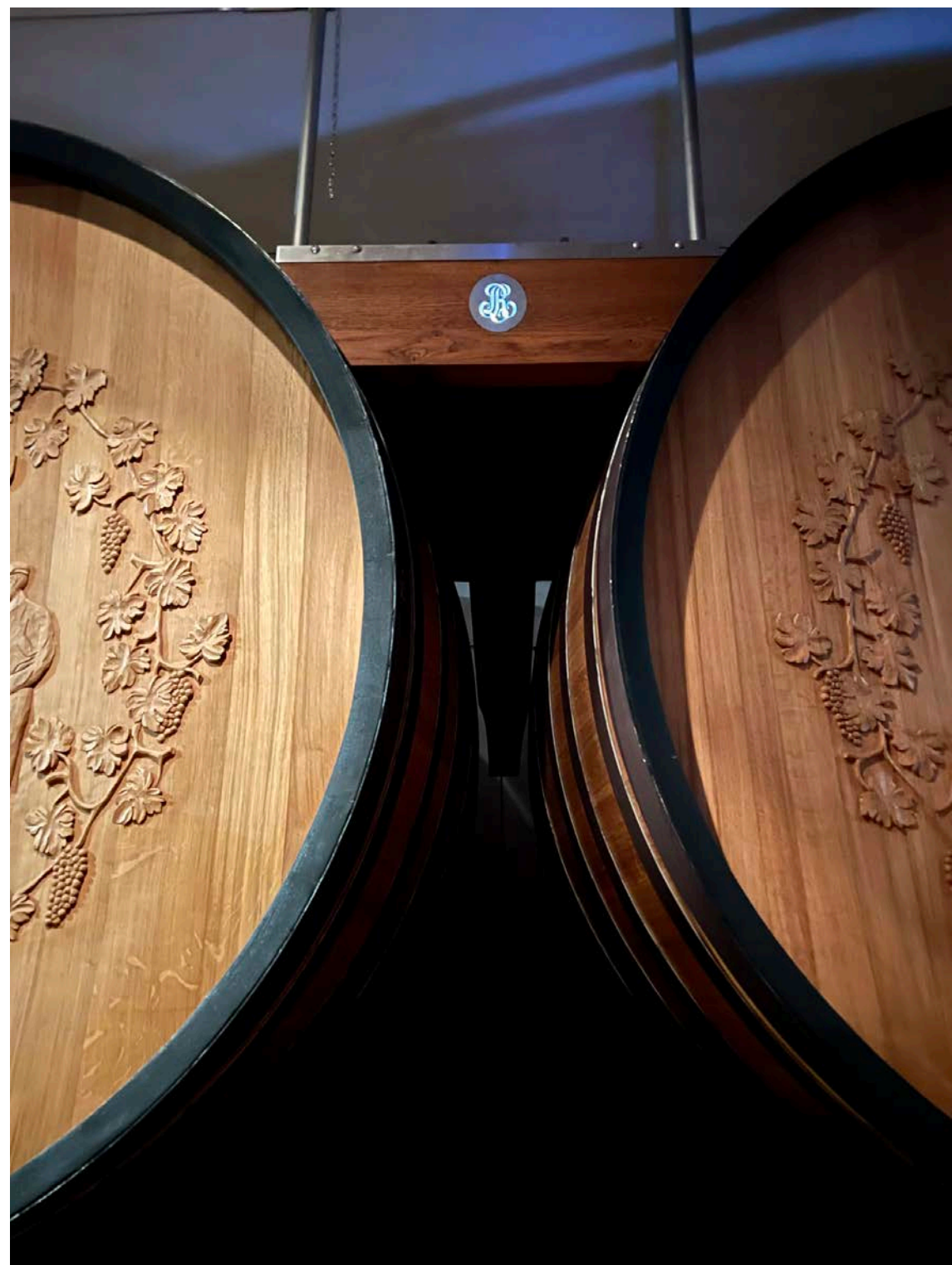


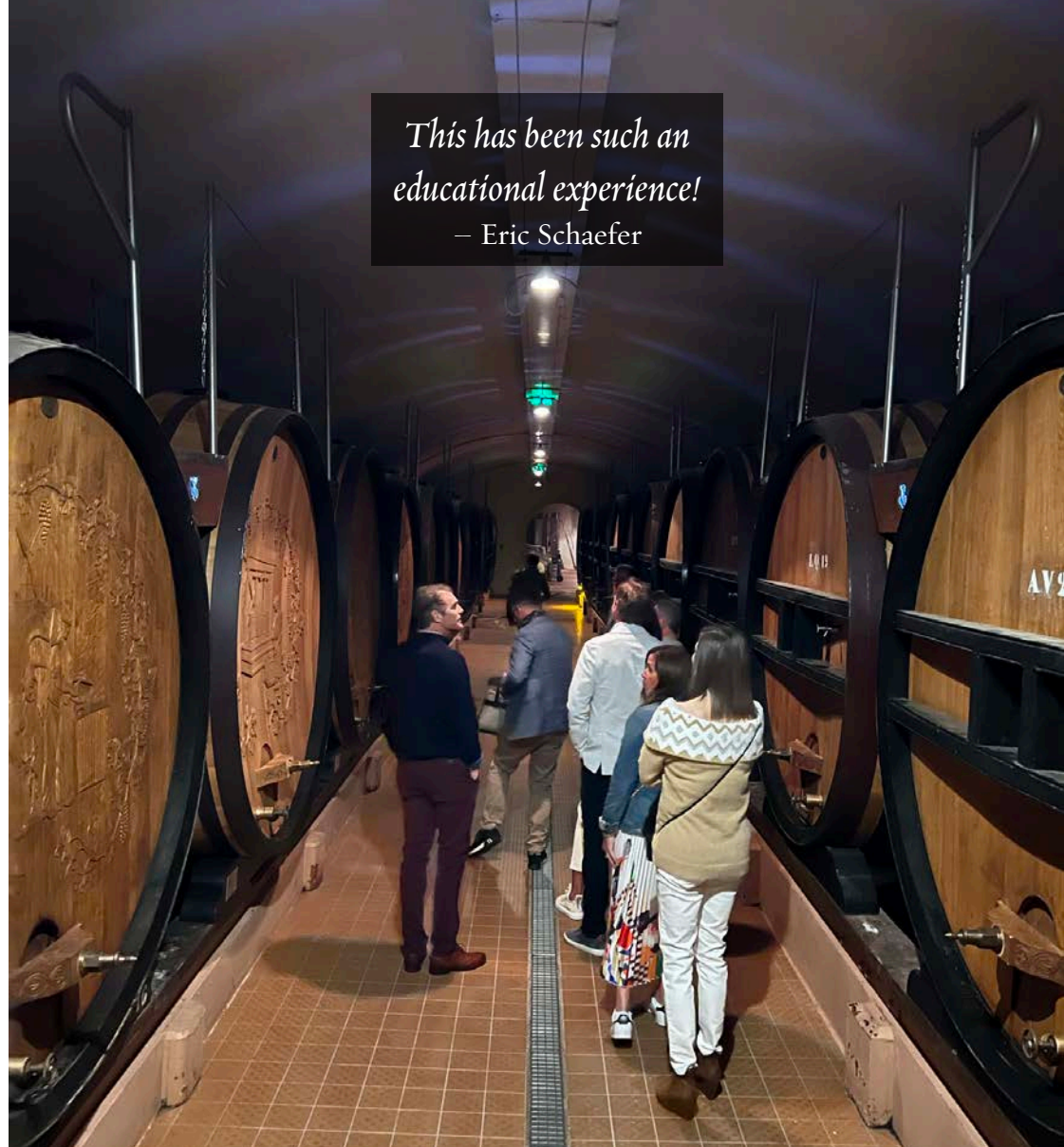






*We drink a lot of Cristal but my
takeaway today about Roederer is that I
should also be drinking their other wines!*
— Eric Schaefer





This has been such an educational experience!
— Eric Schaefer

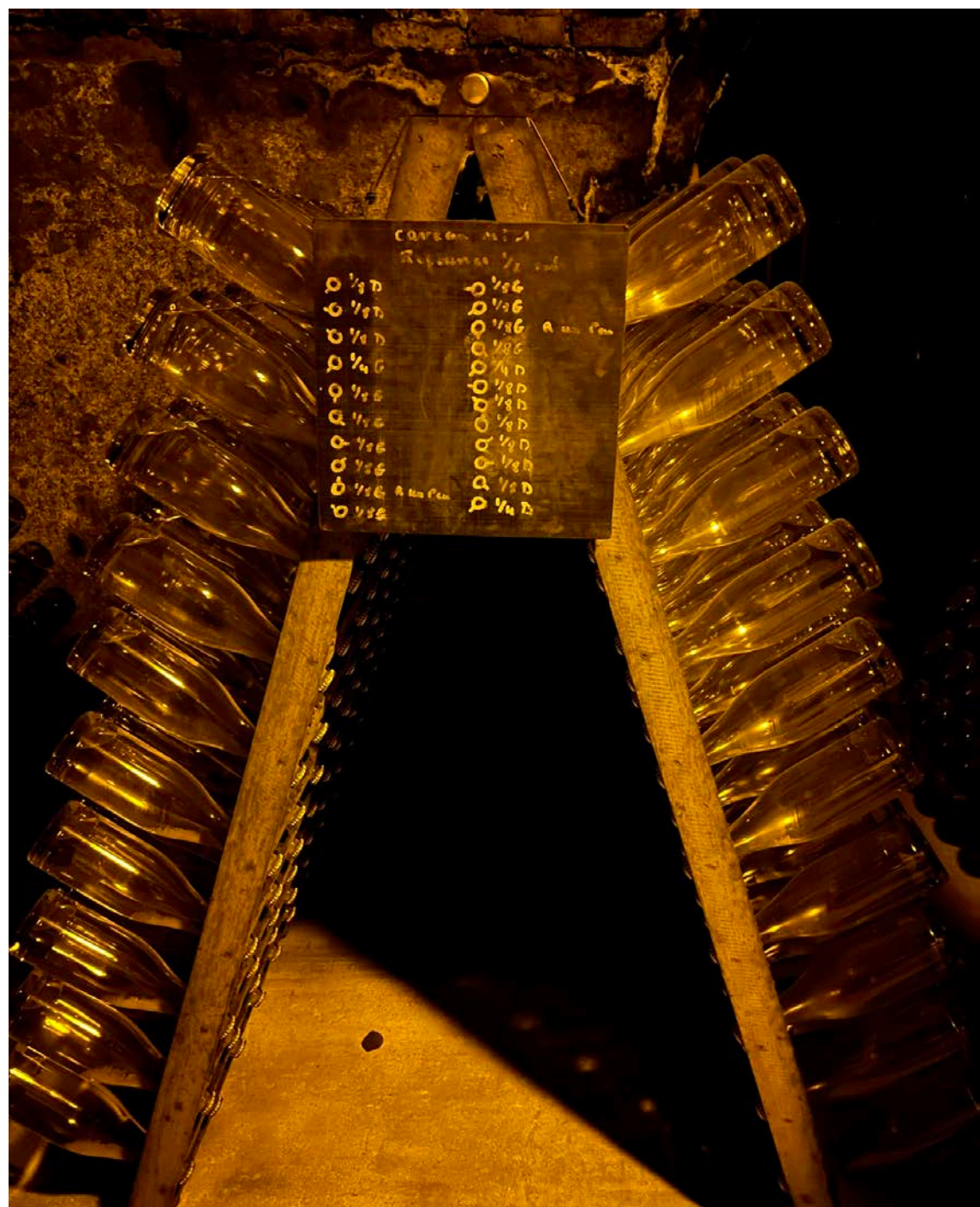






*Our Louis Roederer visit was
awesome! Completely out of
bounds! I am so thankful!*
— Patrick Coughlin







*I'm not a big champagne fan but this is exactly what I like! This is
the perfect mix for me. You just opened up my world of champagne!*
— Debbie Schmitt





*I couldn't believe that this was really
Jean-Baptiste Lécaillon in person!*
— Paula Coughlin

*I can't believe that we got to
spend two hours with one of the
top chef de caves in Champagne!.*
— Eric Schaefer





*Jean-Baptiste Lécaillon's job must be so
difficult as an artist and a creator! He
told the stories and gave us a wonderfully
personable and relaxed experience.*

— Patrick Coughlin











Déjeuner

En l'honneur de

Sharron TURGEON
Kelli SHAEFER
Debbie SCHMITT
Carrie FREDRICKSON
Paula COUGHLIN
Dru SCHMITT
Eric SHAEFER
Ron FREDRICKSON
Patrick COUGHLIN
Tyson STELZER
Jean DE CASTELNAU

Mardi 18 Avril 2023

Collection 243 en Magnum

Cristal Millésime 2008
En Magnum

Brut Rosé Millésime 2012
En Magnum

Brut Millésime 1993
En magnum

Porto Quinta de Bom Retiro, 20 Ans
De Adriano Ramos Pinto



Asperges Blanches et Saumon Frais
Sauce Mousseline

Filet de Bœuf Charolais
Légumes de Saison

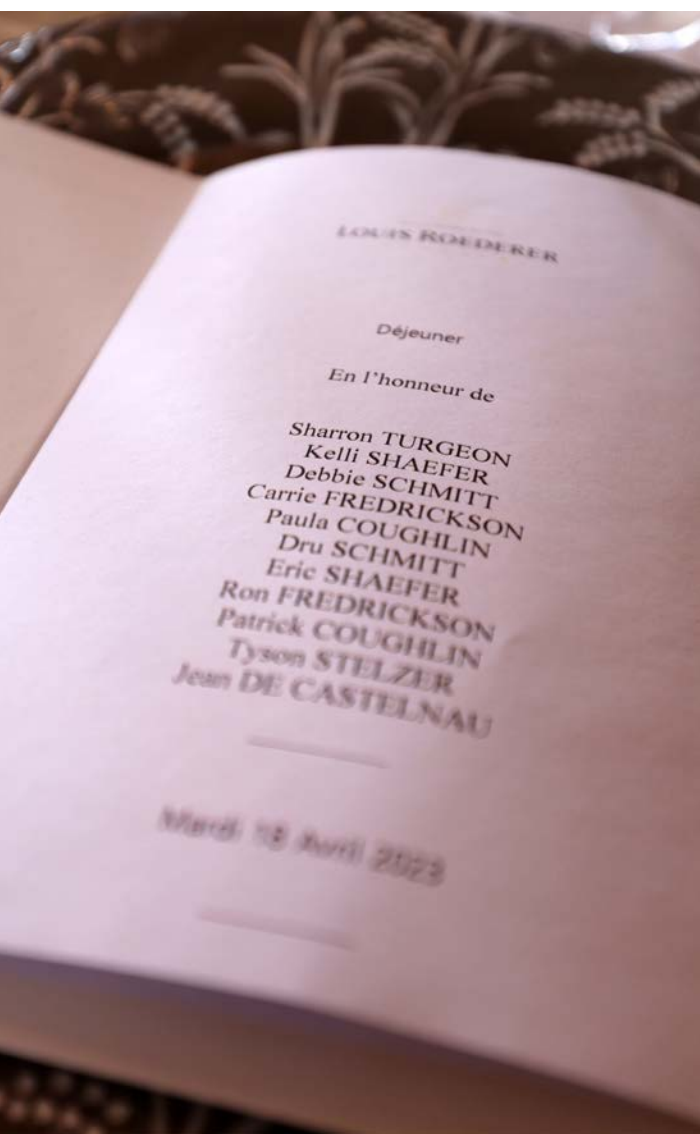
Brie à la Truffe, Saint-Nectaire
Parmesan

Entremet Vanille Chocolat
Crème Glacée à la Vanille





*I don't know what to say about our visit at Louis
Roederer! It was just crazy! It was sexy and amazing!*
— Debbie Schmitt









*To see a magnum is
always such a treat!*
— Kelli Schaefer



Tuesday 18 April 2023

CHARLES HEIDSIECK

Charles Heidsieck dinner, tasting & tour of the estate & its 2nd century Roman crayères in Reims

Tour, Tasting and Dinner Hosts: Stephen Leroux, Managing Director and Emmanuel de Madre, Trade Marketing Manager

CHARLES HEIDSIECK BLANC DE BLANCS NV

CHARLES HEIDSIECK ROSÉ RÉSERVE NV

CHARLES HEIDSIECK BRUT RÉSERVE NV

CHARLES HEIDSIECK MILLÉSIME 2013

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2007

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 1995

CHARLES HEIDSIECK BLANC DE BLANCS NV EN MAGNUM

CHARLES HEIDSIECK MILLÉSIME 1982 EN MAGNUM

Tucked behind a high wall on a back street in Reims, the rejuvenated secret garden of Charles Heidsieck is a magical passageway to an ancient underground world.

Our delightful host, Trade Marketing Manager Emmanuel de Madre, shared the stories of this remarkable house as he guided us through two millennia of history in 28 Roman crayères connected by four kilometres of galleries, and into the inner sanctum of the museum cellar of the house, a dignified resting place for such distinguished cuvées.

When we ascended 106 spiral stairs back to the garden, Emmanuel led us back to the stylish yet warm space of the pavilion, perfectly reflecting the personality of the Charles Heidsieck house style, which he then introduced in a tasting of the full range.

We were greeted with bottles of Charles Heidsieck Blanc des Millénaires 1995

by none other than Charles Heidsieck's dynamic and sharp Director, Stephen Leroux himself.

Stephen and Emmanuel accompanied us for an exceptional dinner, sharing with us insights into the growth of the house and the way it's navigated the challenges of the markets and of ownership over recent decades. Stephen's exceptional leadership continues to take this incredible brand from strength to strength.

By the conclusion of an outstanding visit, we had experienced eight cuvées, leading us on a delightfully intimate journey into the past, present and future of this very special house, culminating in a very special surprise from Stephen – a magnum of Charles Heidsieck Millésime 1982!

Our afternoon and evening with Charles Heidsieck was an exceptional celebration of this incredible house!





*Charles Heidsieck is not open to the public,
which made our visit all the more special.*

— Paula Coughlin



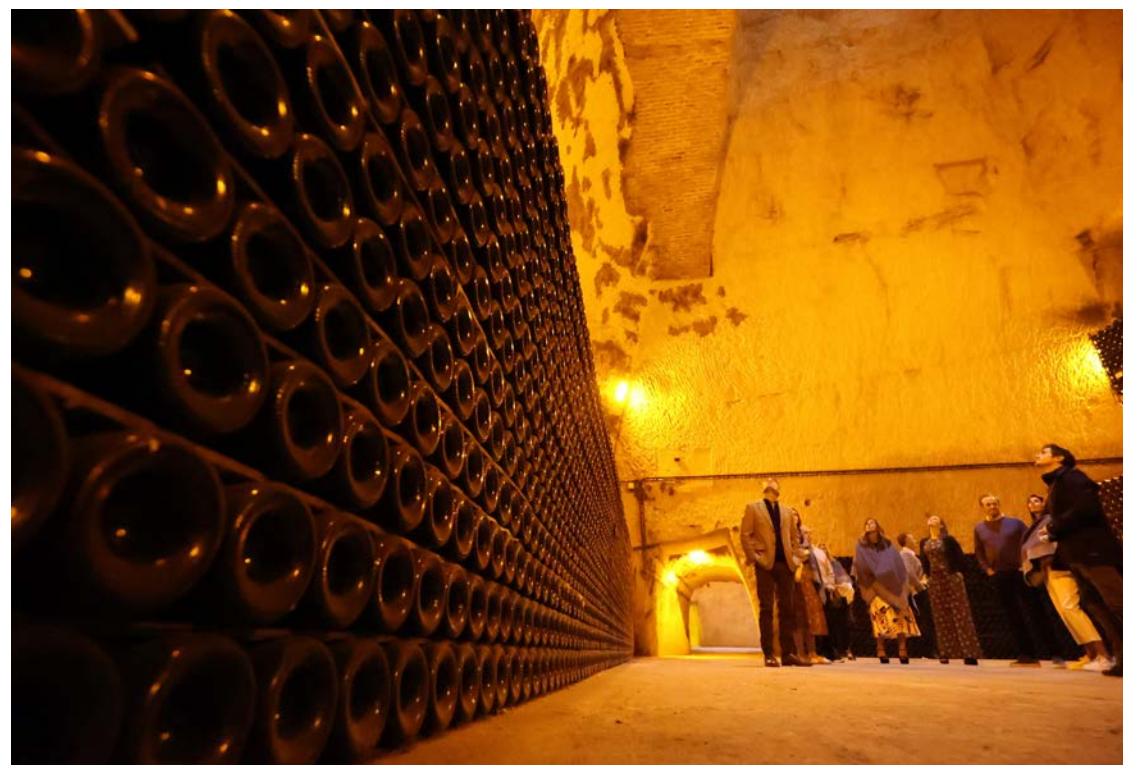


The differences between each estate were so dramatic!
– Debbie Schmitt





Holy macaroni!
It's unbelievable!
— Patrick Coughlin





It was incredible to experience the crayère!
— Kelli Schaefer





*It's a beautiful adventure
down in the crayères!*
— Paula Coughlin









*Tyson and Sharron were
the most generous hosts.*
— Dru Schmitt



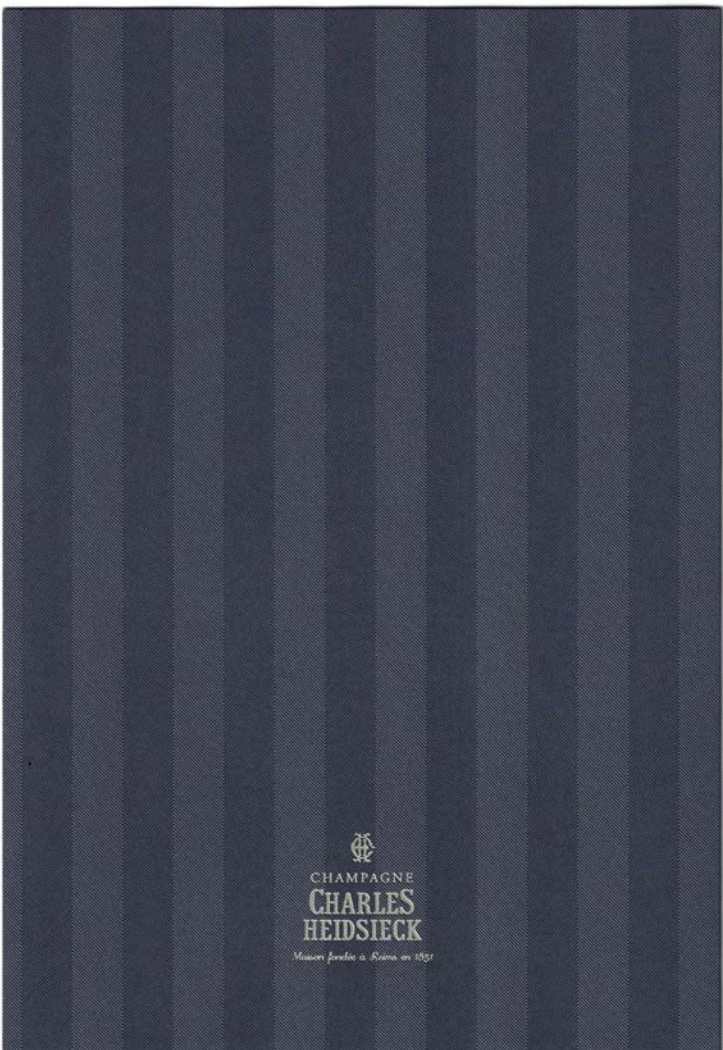
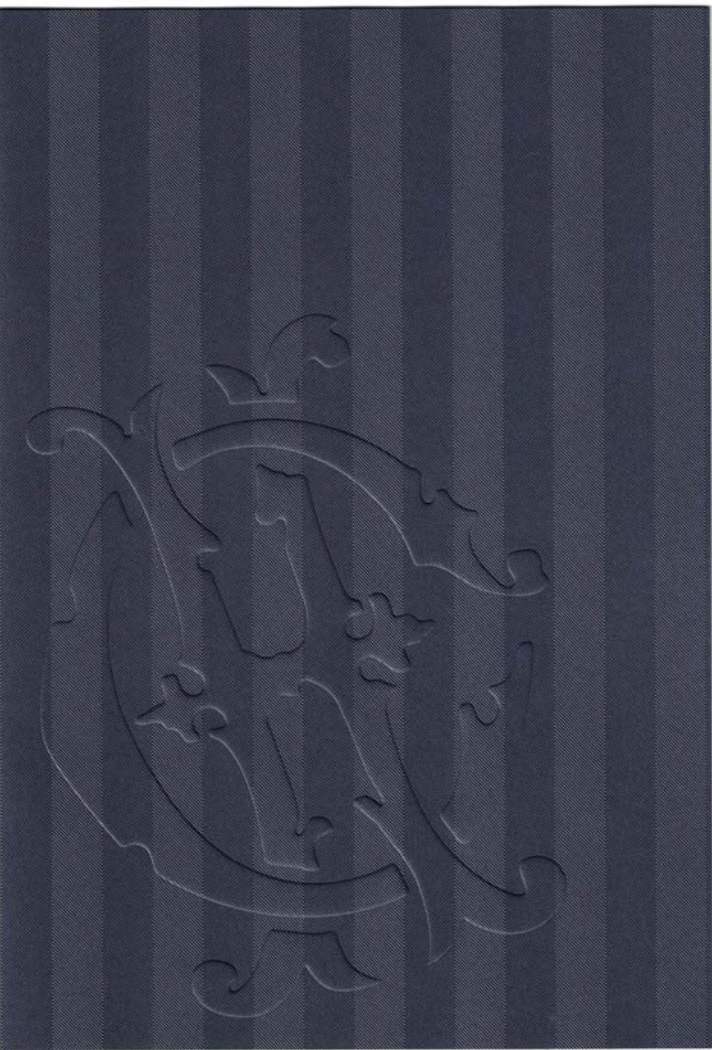
*What struck me most was
the historical nature of all
that we saw and the way the
Champenois survived the wars
and carried on the traditions of
their families and their houses.*

— Dru Schmitt



*The history of this place is the coolest thing ever! It's just amazing
coming here. It was beautiful and I loved every second of the crayères!*

— Debbie Schmitt



*When Stephen said that Champagne
owes Tyson a debt, that said a lot and
was an emotional experience for me.*
— Eric Schaefer



*Stephen Leroux at
Charles Heidsieck
was just fantastic.*
— Patrick Coughlin

Wednesday 19 April 2023

BILLECART-SALMON

Billecart-Salmon lunch, tasting and tour of the estate and its cellars in Mareuil-sur-Aÿ

Tour, Tasting and Lunch Host: Antoine Roland-Billecart

BILLECART-SALMON BLANC DE BLANCS GRAND CRU NV

BILLECART-SALMON CUVÉE NICOLAS-FRANCOIS BILLECART 1998 EN MAGNUM

BILLECART-SALMON CUVÉE NICOLAS-FRANCOIS BILLECART 2008

BILLECART-SALMON BRUT SOUS BOIS NV (60% BASE 2015 WITH 2006 RESERVE)

BILLECART-SALMON CUVÉE ELISABETH SALMON 2009

The vineyards, winery, cellars, barrel halls and gardens of the distinguished and elegant house of Billecart-Salmon in the village of Mareuil-sur-Aÿ are a peaceful and tranquil haven that reflect the order and grace of these exceptional cuvées.

We were privileged to be hosted for our entire visit by the engaging and entertaining Antoine Roland-Billecart himself, whose frank honesty immediately welcomed us into the inner circle of his fabled house.

Antoine began our tour in the immaculately ordered gardens of the estate, a dramatic visual statement of the exacting precision that has defined this house for 204 harvests.

Strolling the back streets of Mareuil-sur-Aÿ, and along the newly renamed Boulevard Nicolas-François Billecart, Antoine welcomed us to a very special sneak preview of the soon to be unveiled, recently walled Clos Saint-Hilaire vineyard. Here we were captivated to witness the traditional technique of ploughing by horse.

Antoine guided us through Billecart's growing production facilities, enthralling and entertaining us at every turn with stories of his family and his personal

anecdotes and insights into the uniqueness of his house and its fanatical attentiveness to the finest details.

Oak barrel fermentation and maturation are an increasing element of the Billecart house style, and we had the privilege of stepping into the beautifully ordered barrel rooms of the house. Smelling the barrels of Clos Saint-Hilaire brought superlative exclamations!

Fifteen million bottles of Billecart are aged long in its atmospheric cellars, where a thick layer of mould and dust blankets vast rows of cozy, sleeping bottles. When they ultimately emerge, the precision of this fastidious house upholds a remarkable freshness and purity.

Antoine welcomed us for lunch in the dining room of his grandparents and great grandparents, prepared by the fabulous little restaurant Artis.

Here, among other delights, he bountifully shared a magnum of the prestige cuvées of the house, Nicolas-Francois Billecart 1998, before presenting the brand new and highly anticipated Nicolas-Francois Billecart 2008. Tyson rated it 100 points and later declared it his wine of the week.



My number one experience of the week was Billecart-Salmon. I have to say how impressed I am with the attention to detail here. It is everywhere, in every corner! Antoine Roland-Billecart gave us the precious gift of so much of his time. This was an absolutely wonderful experience!
— Dru Schmitt





*This is the most beautiful place and
the coolest winery we've visited yet!*
— Debbie Schmitt



*Billecart was my favourite experience
so far. I've been drinking Billecart over
the years and I've never been a raving
fan, but knowing now what they do and
how they do it I'm now a raving fan!*

— Eric Schaefer





*I loved seeing the horses at Billecourt. And
the way the vineyard felt like a back yard.*
— Debbie Schmitt



*The true treat was to see the
horses ploughing in the vineyard.*
— Kelli Schaefer





*Every time I drink Billecart
I will recall everything that
we have experienced today.*
— Debbie Schmitt



*The barrel room at
Billecart is my favourite
place in Champagne.*
— Sharron Turgeon





*The Clos Saint-Hilaire
barrels smelt so good!*
– Debbie Schmitt



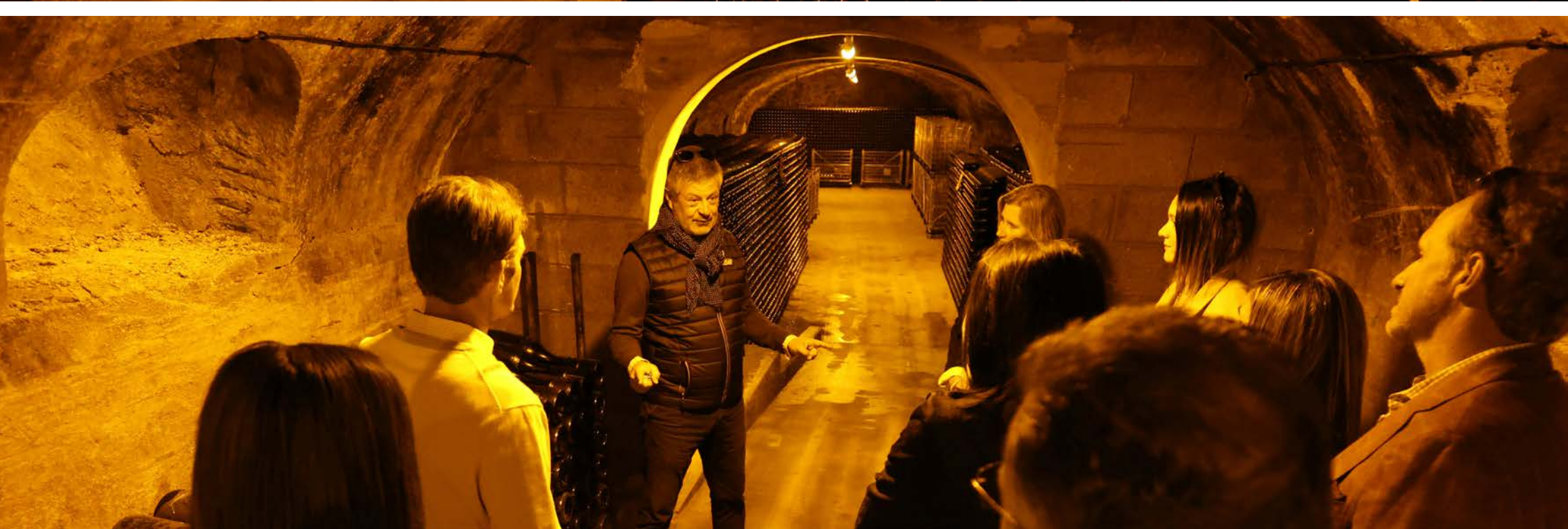
Antoine's hilarious! I want to go to a bar and hang out with him. I love people who are who they are and completely unpretentious.
— Kelli Schaefer

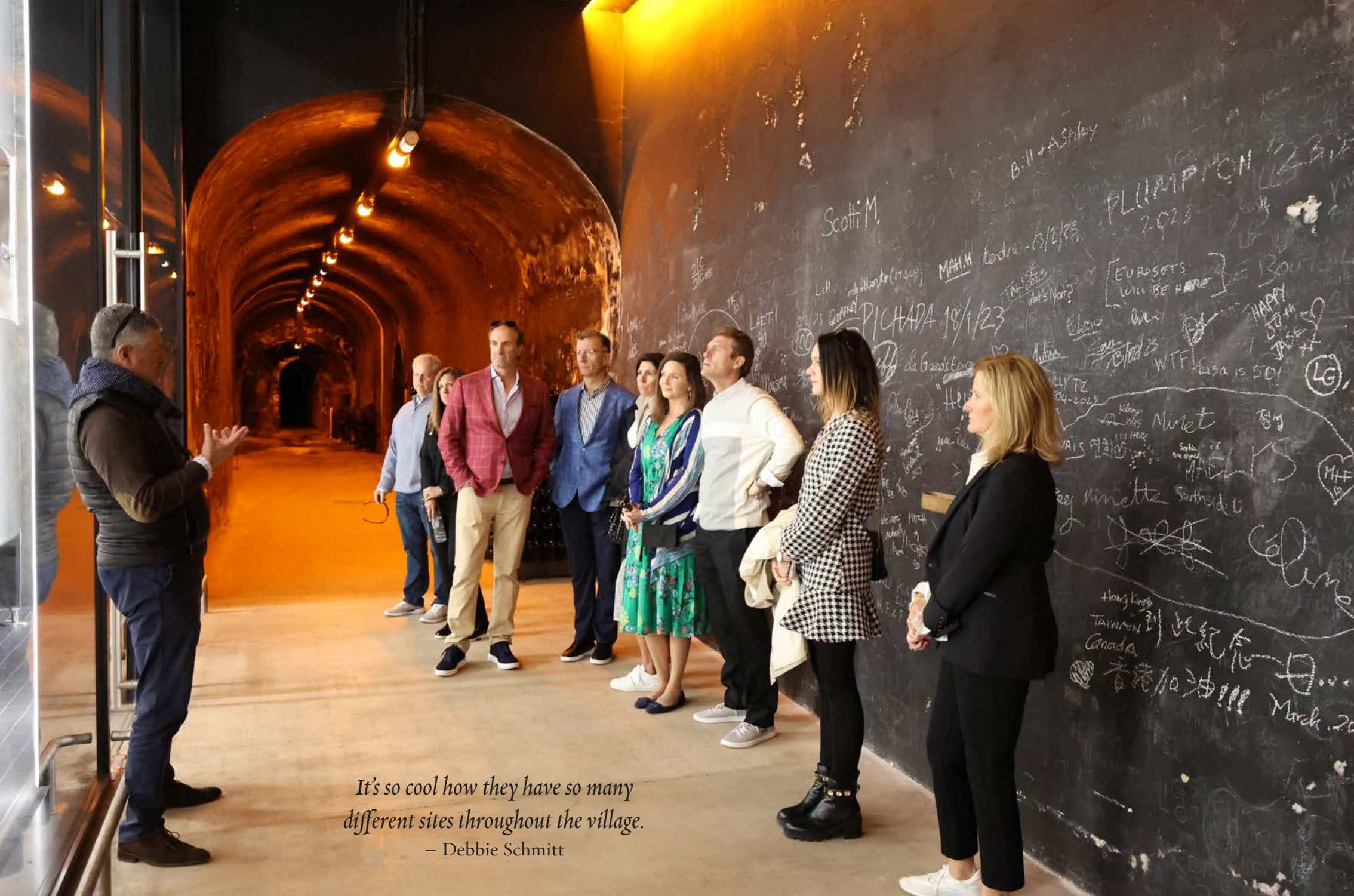






*Antoine was so funny and
so animated! We could
hang out with him all day!*
— Eric Schaefer





It's so cool how they have so many different sites throughout the village.
— Debbie Schmitt





*I have no other words than
'wow!' for Elisabeth Salmon!*
— Ron Fredrickson

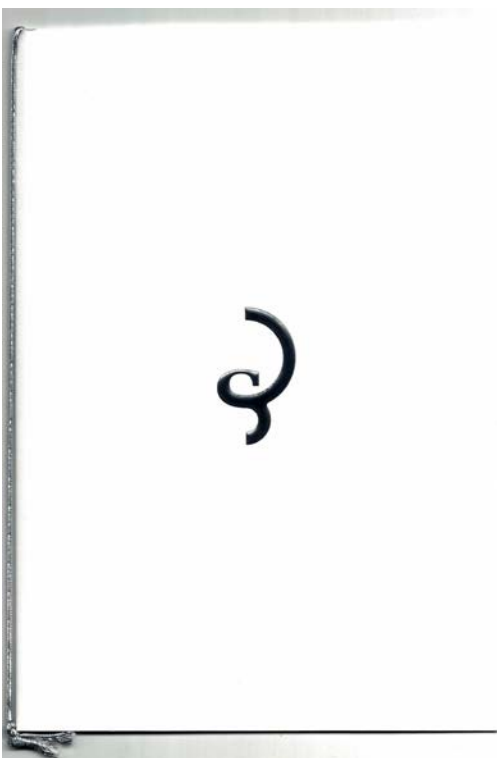


*Billecart-Salmon
Blanc de Blancs is my
kind of champagne!*
— Debbie Schmitt



*Antoine was so nice and
I loved his family stories!*
— Kelli Schaefer





champagne-billecart.fr

#BillecartSalmon #BillecartDinner



MENU

ENTRÉE

Brouillade d'œuf de Marne Escargot Tete de moine

PLAT

Magret de Canard IGP sauce ratafia

FROMAGE

Assiette de Fromage

DESSERT

Pavlova, Rhubarbe de Marne

*That was the best snail
dish I've ever had!*
— Eric Schaefer





Right now, the world is temporarily acceptable.
 – Antoine Roland-Billecart



I loved the contrast of talking with chef de caves and talking with members of the family. It's amazing to talk with someone who's in the family.
 – Kelli Schaefer





*Antoine was so personable
and shared wines with us
that were his own.*
— Patrick Coughlin



*Billecart-Salmon was my favourite visit.
This house has always been my favourite
champagne. Antoine was so funny! I had
high expectations and he exceeded them.*
— Carrie Fredrickson

Wednesday 19 April 2023

KRUG

Krug tasting and tour of the estate and its cellars in Reims

Tour and Tasting Host: Laura

KRUG GRANDE CUVÉE ÉDITION 171ÈME (PRE-RELEASE PREVIEW)

KRUG VINTAGE 2008

KRUG GRANDE CUVÉE ÉDITION 164ÈME

There is no champagne house more revered than Krug, and an opportunity to discover the winery, cellars, story and cuvées of the house was one of the most tremendous privileges of our week.

There's nothing like starting the visit with a glass of Krug Grande Cuvée, the flagship of the house, and we commenced with the recently released Édition 171, a blend of an incredible tapestry of 131 wines from vintages 2000 to 2015.

This was the perfect accompaniment to the remarkable story of Krug and its detailed production philosophy, which our host Laura expounded in enamored detail, sharing with us the history of Joseph Krug and the way his notebook of 1848 has defined the philosophy of the house ever since.

She then granted us a rare insight into this process through a tour through the working cellars, before introduced us to Krug's long-ageing reserve tanks and

deep-sleeping bottles.

We were captivated by Krug's tasting room, illuminated by a glorious wall of bottles representing the 400 plots and parcels of 250 new wines and 150 reserves that make up the grand complexity of the Krug blend.

Here we discovered the sublime Krug Vintage 2008 alongside Krug Grande Cuvée Édition 164ème, based on the 2008 vintage, with reserves all the way back to 1990!

Our Krug visit concluded with an experience of music composed to represent chardonnay, pinot noir and meunier and music paired to each of the cuvées!


An incredible Krug immersion that we shall never forget!



*The trust and foundation that Tyson has
established with the houses makes this possible.*

— Eric Schaefer





*I was completely blown away
by the absolute difference of
every house. They are all
unique and are very proud
of the way they make their
champagnes. I love that.*

– Debbie Schmitt





You've expanded my horizons! Eric has been trying for years but you've done it! I thought I only liked rosé but now I like white champagne better than rosé!
— Debbie Schmitt

I loved the history of the family.
— Paula Coughlin





*I liked the music pairing at Krug.
And all the wines were great!*
– Kelli Schaefer



Wednesday 19 April 2023

BOLLINGER

Bollinger dinner, tasting and tour of the estate and its cellars in Aÿ

Dinner Host: Charles-Armand de Belenet, Managing Director

Tour Host: Emeline

BOLLINGER LA GRANDE ANNÉE 2014

BOLLINGER LA GRANDE ANNÉE ROSÉ 2014

BOLLINGER R.D. 2008 (DISGORGED 28/10/2022)

BOLLINGER SPECIAL CUVÉE NV

BOLLINGER R.D. 2002

A visit to the lauded house of Bollinger is a wonderfully complete champagne experience like no other, a full immersion into the champagne process, from the vines through every element of a unique and complex production process.

We were greeted in the courtyard of this fabled house by Emeline, who shared with us insights into the house as she led us through the streets of Aÿ.

Our tour commenced with Bollinger's Clos St Jacques vineyard, a unique, ungrafted plot of vines planted in the ancient, untrellised 'en foule' manner, one of two vineyard sources of the fabled Vieilles Vignes Françaises, the rarest Bollinger cuvée of all. The vineyard was already well progressed, the first we saw in Champagne with shoots to herald the commencement of the new season.

Emeline then introduced us to the barrel cellar, where we witnessed some of Bollinger's 4000 barrels. Bollinger is home to the only working cooperage in Champagne, and Emeline welcomed us right into the centre of the action.

We then descended into the depths of Bollinger's extensive maze of cellars, exploring galleries of hundreds of thousands of magnums of reserve wines and the full depth of Bollinger's multilayered history in its fabled Galerie 1829 museum cellar, nurturing precious vintages dating back to 1830.

Resurfacing, we were welcomed by none other than the Managing Director of Bollinger himself, the ebullient and engaging Charles-Armand de Belenet, who shared with us the philosophy of Bollinger: 'Our mission is to deliver the best of pinot noir!'

Charles invited us into the home in which Madame Lily Bollinger lived for more than 40 years, where he revealed a grand model and outlined incredible plans underway for the biggest investment ever made by the house, an extensive redevelopment of the site, including a new 20 room hotel.

He shared with us the intricacies of production and market performance of the Bollinger, confiding that demand is currently 50 percent higher than production, revealing that he is currently working on his sales and production plan for 2050.

'Being one of the last remaining family houses, it is extremely important for us to protect the quality and our long-term perspective,' he declared.

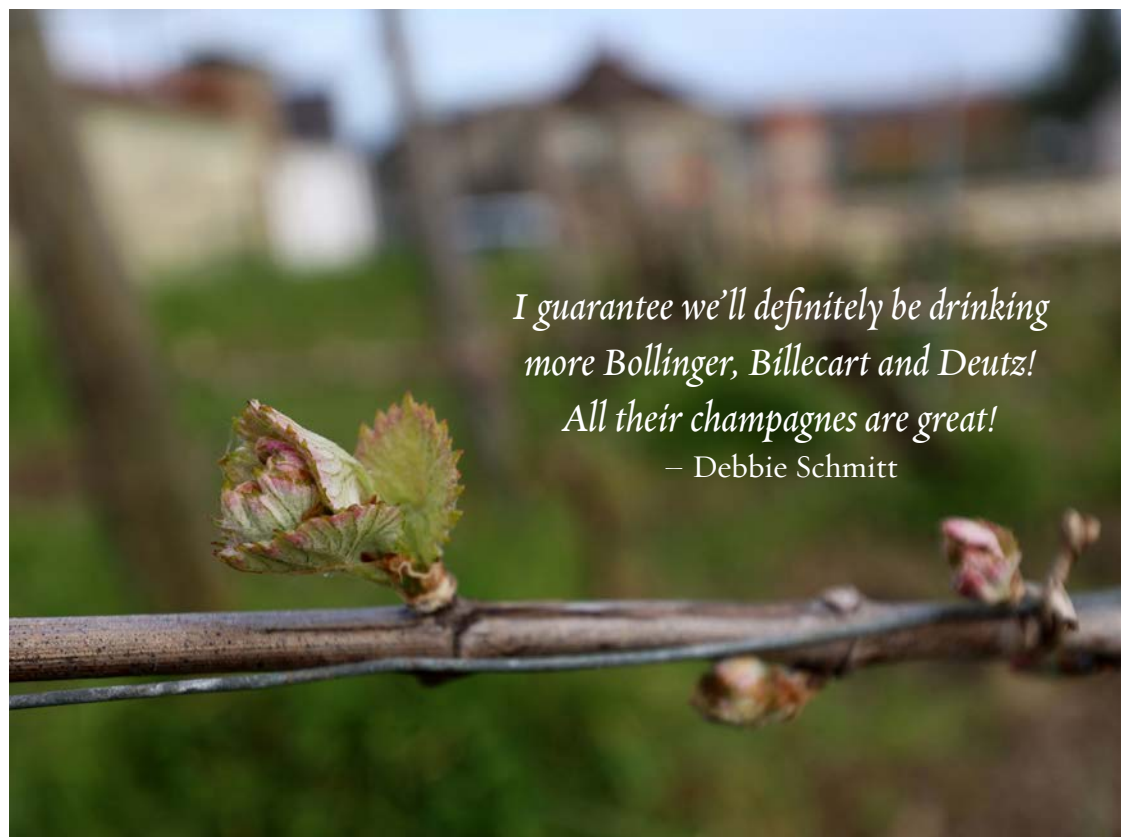
Charles hosted us for a magnificent dinner, catered by retired Michelin-starred chef, Jean-Jacques, culminating in the legendary Bollinger R.D. 2002, the ultimate conclusion to our incredible immersion into the world of Bollinger!



Bollinger was my highlight of the second half of the week. The dinner was terrific and the tour was fantastic. Charles-Armand de Belenet was a brilliant host. I was really surprised by the range of their wines, as I hadn't tasted them all before. And my coveted wine now is Vieilles Vignes Françaises!

— Eric Schaefer





*I guarantee we'll definitely be drinking
more Bollinger, Billecart and Deutz!
All their champagnes are great!*
— Debbie Schmitt





*I literally liked every single one of these champagnes!
I'm officially a champagne girl now!
— Debbie Schmitt*





Charles-Armand de Belenet
was such a swell guy!
— Patrick Coughlin



R.D. 2008 was my
favourite wine!
— Eric Schaefer





R.D. 2002 was so spectacular!
— Patrick Coughlin

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829



BY APPOINTMENT
TO H.M. QUEEN ELIZABETH II
PURVEYORS OF CHAMPAGNE
CHAMPAGNE BOLLINGER S.A.

Dîner du Mercredi 19 Avril 2023

La Blanquette de Lutte au Yuzu

Le Filet de Canetta Citron vert et Gingembre

*Fromages Gruyère et Cantaleu
Sélectionnés par Bernard Antony pour Champagne Bollinger*

La Tarte aux Poires Crème d'Amande

*Bollinger Rosé
Bollinger La Grande Année 2014
Bollinger La Grande Année Rosé 2014
Bollinger R.D. 2008 Dégorgé le 28/10/2022
Bollinger Special Cuvée*

Dîner préparé par Jean Jacques Lange

Thursday 20 April 2023

DEUTZ

Deutz tasting and tour of the estate and its cellars followed by lunch in Aÿ

Tour, Tasting and Lunch Host: Marc Mocata

DEUTZ BRUT CLASSIC NV

DEUTZ BRUT ROSÉ NV

DEUTZ MILLÉSIME BRUT 2015

DEUTZ AMOUR DE DEUTZ BLANC DE BLANCS 2013

DEUTZ WILLIAM DEUTZ 2013

DEUTZ DEMI SEC 2015

Our visit to the incredible house of Deutz began in the exquisite rooms of the mansion of William Deutz, where our wonderful host Marc Mocata shared the marvelous history of this timeless, living museum of the 19th century.

A stroll through the gardens led us to the street on which the growers revolted in 1911 and razed champagne houses suspected of sourcing fruit from outside of the region.

Across the street, we discovered the production facilities of Deutz, recently modernised and extended with a €30M investment to uphold the pristine precision of these elegant cuvées.

Here we had the chance to experience the full production process, including an automatic disgorgement line in full swing, at a rate of almost a bottle per second!

Ascending from the winery, we emerged on Deutz's glorious, south-facing vineyard behind Aÿ, the perfect site for ripening the noble grape of pinot noir.

A magnificent vista that reinforced to us just how special this village is, in the historic and geographical epicentre of Champagne.

Descending 100 steps into the cellar, we explored the drives under Deutz that extend deep and far under the slopes behind Aÿ, and deep into the 17th century history of the village. These drives are home not only to more than 10 million sleeping bottles but also to lines of gyropalettes, riddling bottles with robotic precision.

Making our way back through the long, deep and winding cellars, we were greeted by a romantic candle-lit path and staircase that led us back to the distinguished rooms of the maison.

Here we enjoyed a tasting followed by an intimate and exquisite lunch prepared by the chef of the house in the dining room of William Deutz, paired with a line up of exceptional cuvées, culminating in Amour de Deutz Blanc de Blancs 2013 and William Deutz 2013, shining exemplars for the elegance of this beguiling house.





Champagne
DEUTZ

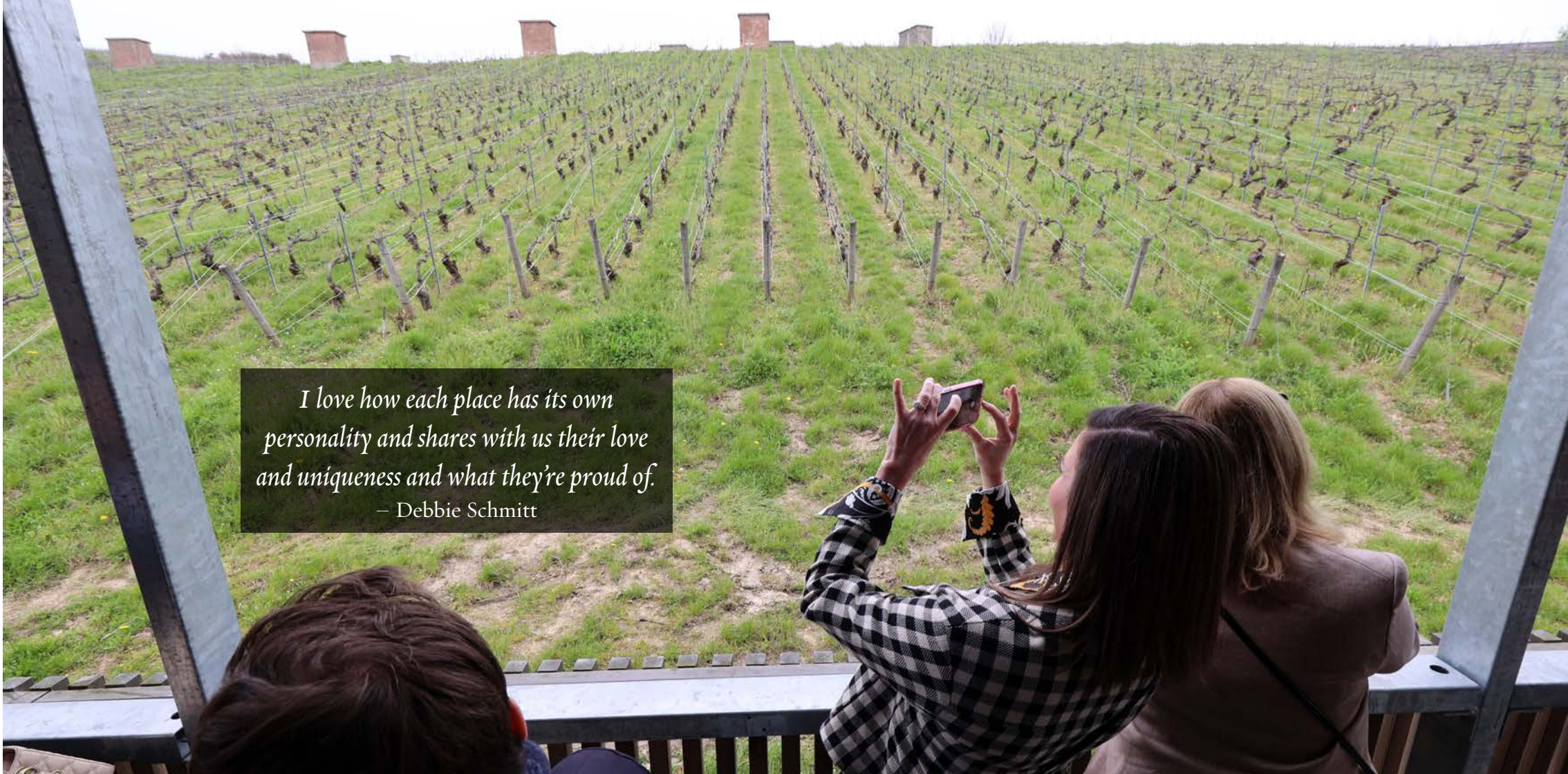
*Twice now I've said this is
my favourite house and I
keep changing it and Deutz
is now my new favourite!*
— Debbie Schmitt





*I have a new appreciation
for Deutz now.*
— Kelli Schaefer



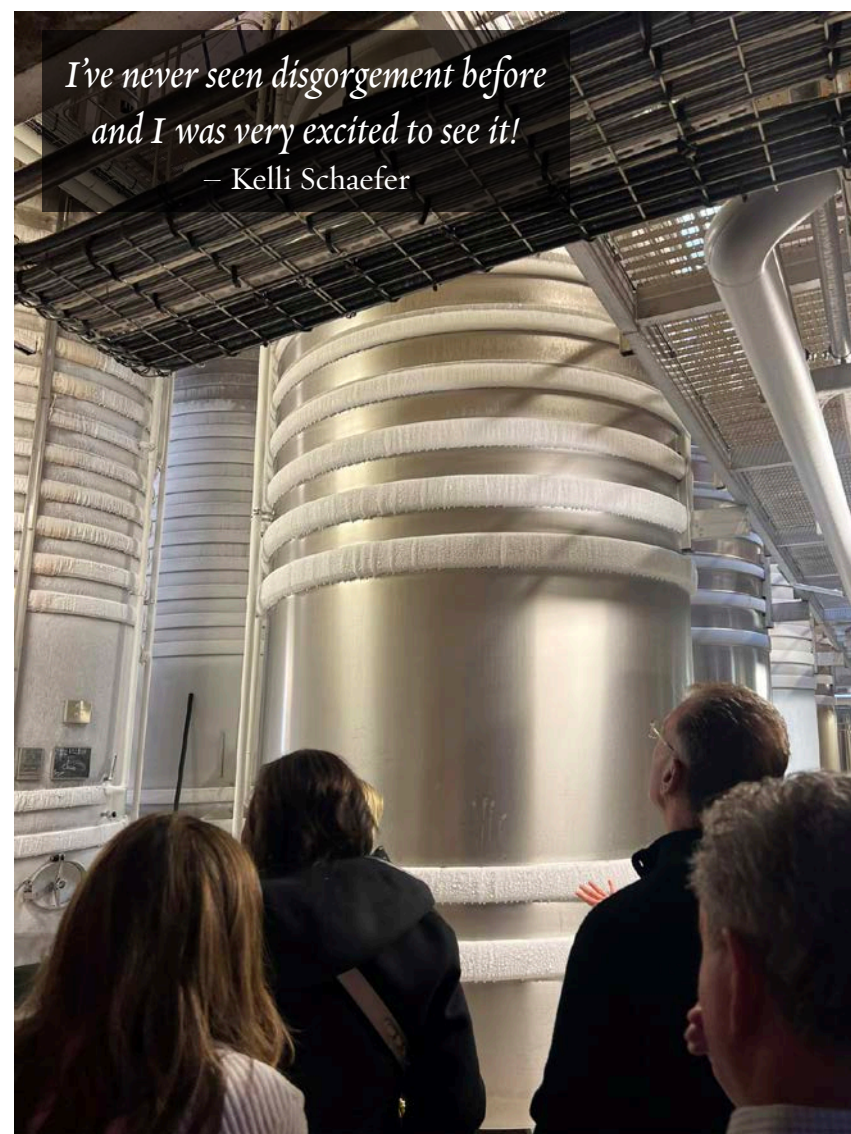


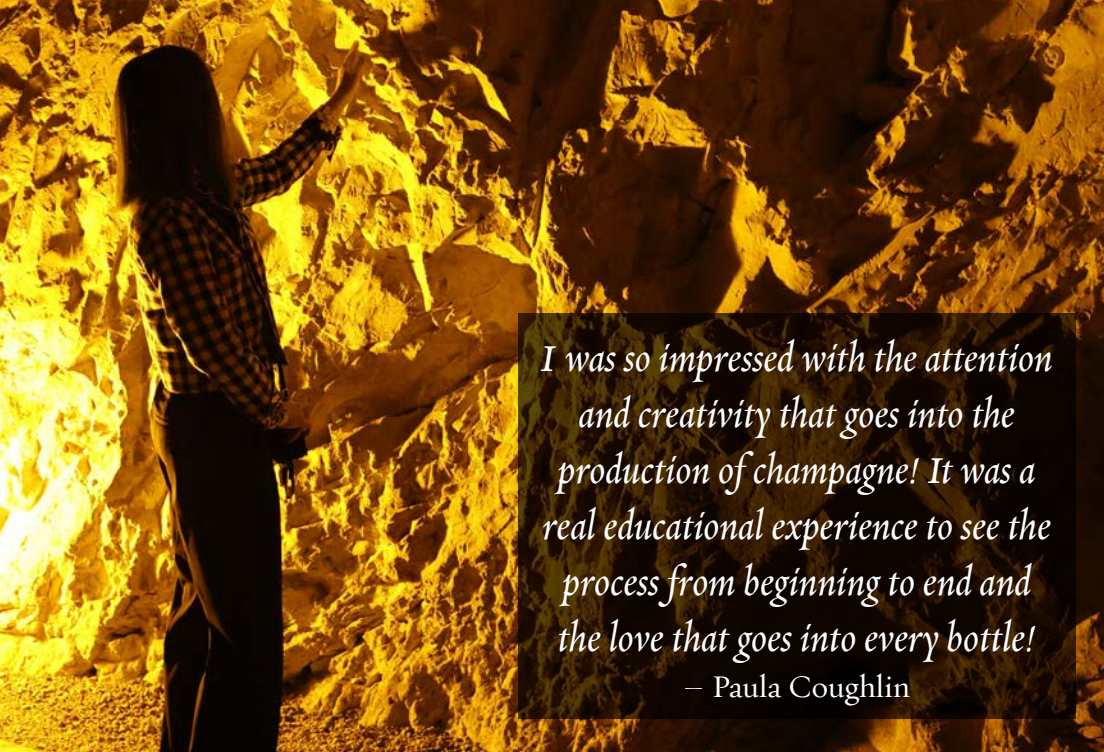


*I loved the Deutz experience, we
got to see so much of the process of
the way it was made. We learnt
so much about it and it was really
exciting to see it happening.*

– Paula Coughlin

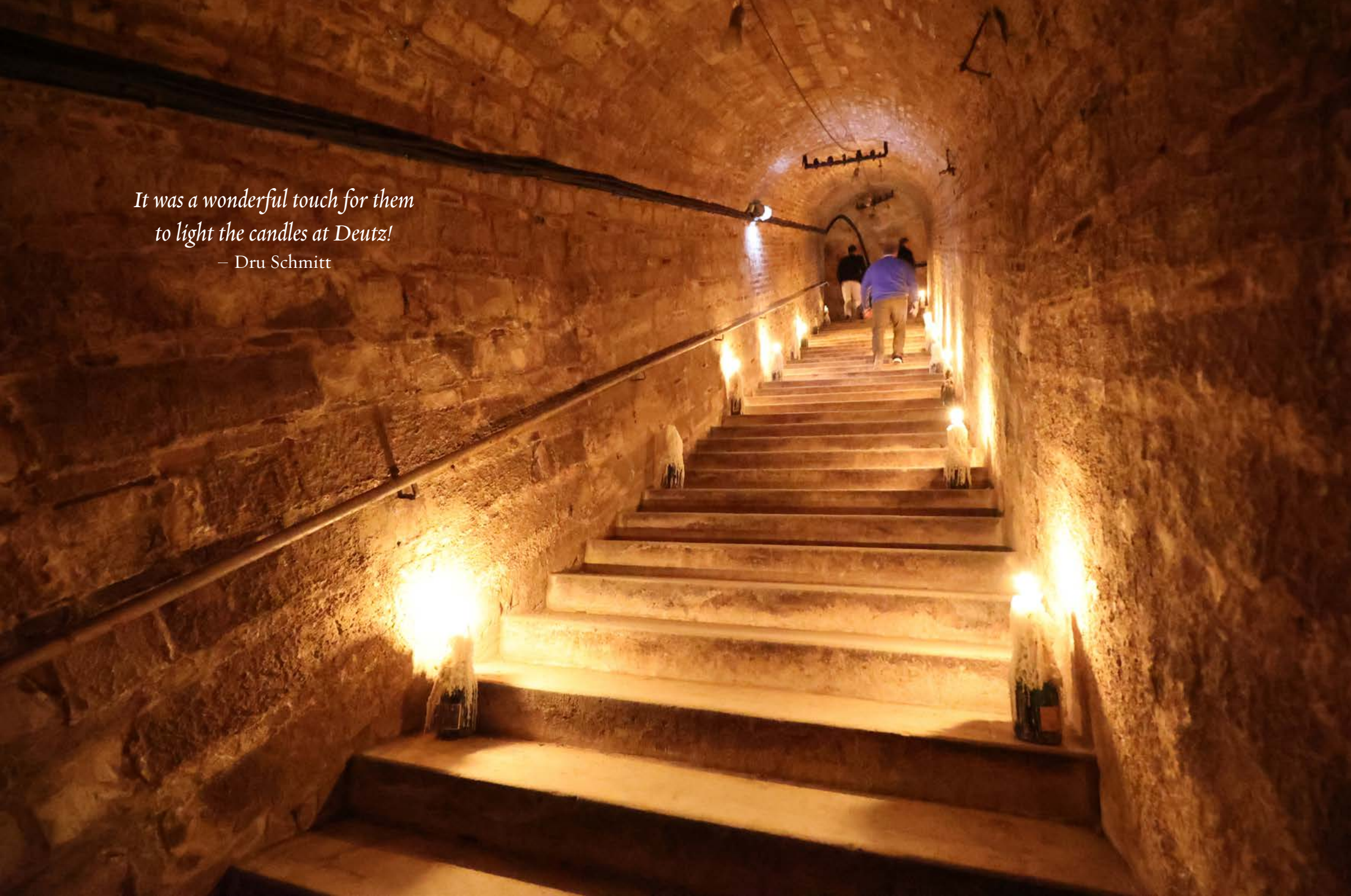






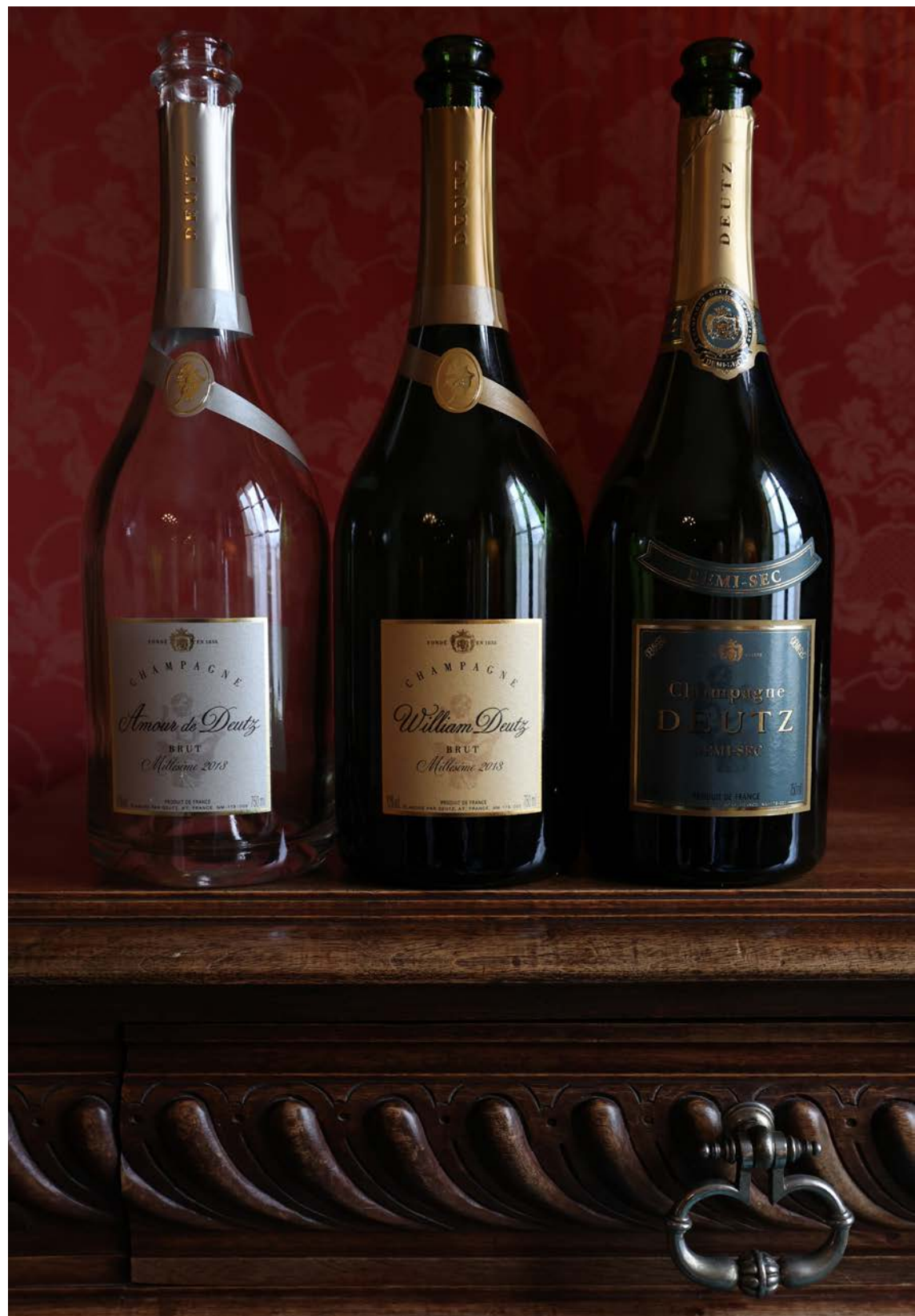
*It was a wonderful touch for them
to light the candles at Deutz!*

— Dru Schmitt





I've been surprised at the range of some of the wines that I would never have considered before, because we just drink the high end stuff.
— Eric Schaefer





The meal at Deutz was fantastic! Just amazing! The scallop and cod dishes were absolutely fabulous!
— Kelli Schaefer



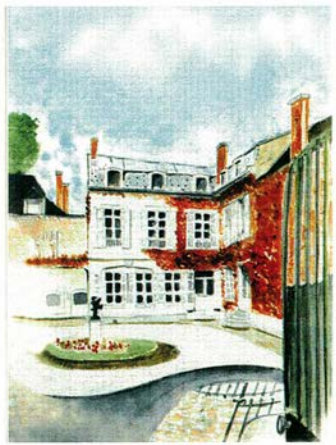


Illustration de William Deutz, 18. 10. 1910, 18. 10. 1910

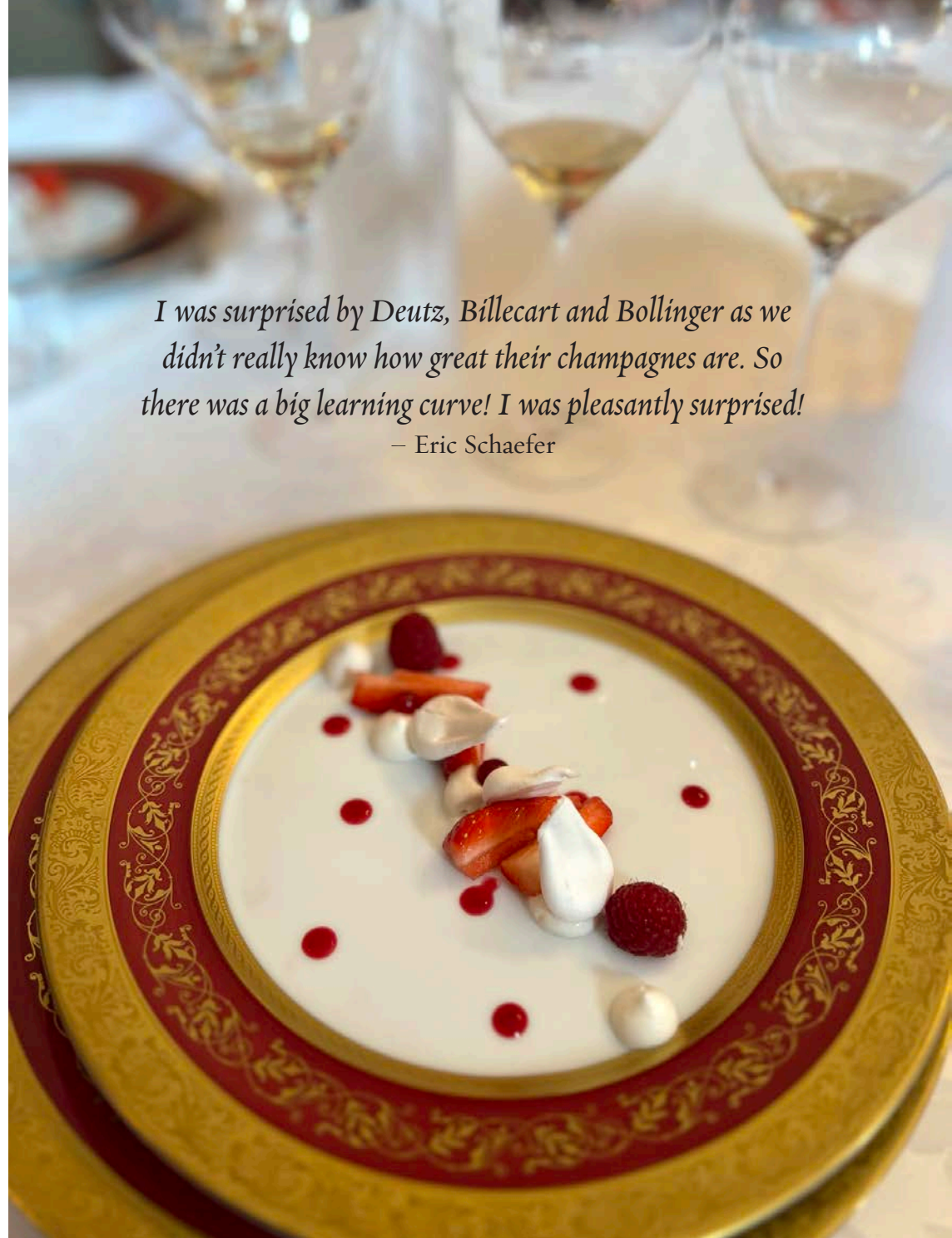
CHAMPAGNE DEUTZ

16, rue Jeanson - BP n° 9 - 51160 Aÿ - FRANCE
Tél. : 03 26 56 94 00 - Fax : 03 26 56 94 10
www.champagne-deutz.com

CHAMPAGNE DEUTZ - Aÿ FRANCE



I was surprised by Deutz, Billecart and Bollinger as we didn't really know how great their champagnes are. So there was a big learning curve! I was pleasantly surprised!
— Eric Schaefer



Maison William Deutz

Déjeuner Du Jeudi 20 Avril 2023



Amour De Deutz 2013

Carpaccio de St Jacques aux Agrumes

&

&

William Deutz 2013

Cabillaud - Asperges - Champagne

&

&

Deutz Rosé 2016

Pavlova Aux Fruits Rouges

Thursday 20 April 2023

POL ROGER

Pol Roger tasting and tour of the estate in Épernay

Tour and Tasting Hosts: Laurent d'Harcourt, Managing Director, and Elise

POL ROGER PURE EXTRA-BRUT NV

POL ROGER BLANC DE BLANCS 2015

POL ROGER ROSÉ 2015

POL ROGER SIR WINSTON CHURCHILL 2015

POL ROGER VINTAGE 2015 (GIFTED)

When we arrived at the distinguished house of Pol Roger in Épernay, we were greeted by Elise in the magnificent and historic salon of the house.

The finesse, purity and crystal clear fidelity of Pol Roger was striking right from the start, a theme that continued as our visit progressed to discover a production facility beautifully clinically clean and pristine, sparkling with immaculate white tiles and pristine stainless steel tanks aligned in perfect rows.

Descending a long flight of stairs, we entered the coolest and deepest cellars under Épernay. We learnt that the city boasts 60km of roads above the ground and 120km of cellars, of which Pol Roger is the proud custodian of now 10km, where 10 million bottles reside.

We were amazed to discover that every bottle is touched between 18 and 25 times before it departs from Pol Roger. This is one of the few houses that upholds the historic tradition of hand riddling and employs four of the eight riddlers remaining in Champagne. We met Francis, who demonstrated the precision of his art and showed us the sediment in the bottles. He can riddle 55,000 bottles a day!

‘The deposit can react to the weather above, to the movement of air in the cellar

and even to the movement of sap in the vines!’ Francis revealed, to our amazement!

He taught Eric how to riddle; though his pace was far from 55,000 bottles a day!

Ascending to the maison, we were hosted for a tasting by Managing Director Laurent d'Harcourt himself, who shared with us news that the new production facility of the house should be completed by mid-year.

Laurent shared an insight into the challenges of the house in supplying the market. ‘I suspect the global economic situation will see the demand for champagne diminish this year,’ he suggested. ‘Though not for Pol Roger. It is increasingly challenging for us to meet the demand.’

He was relieved to report good volumes in the 2022 harvest, and said he felt very confident about the quality, particularly for pinot noir and meunier.

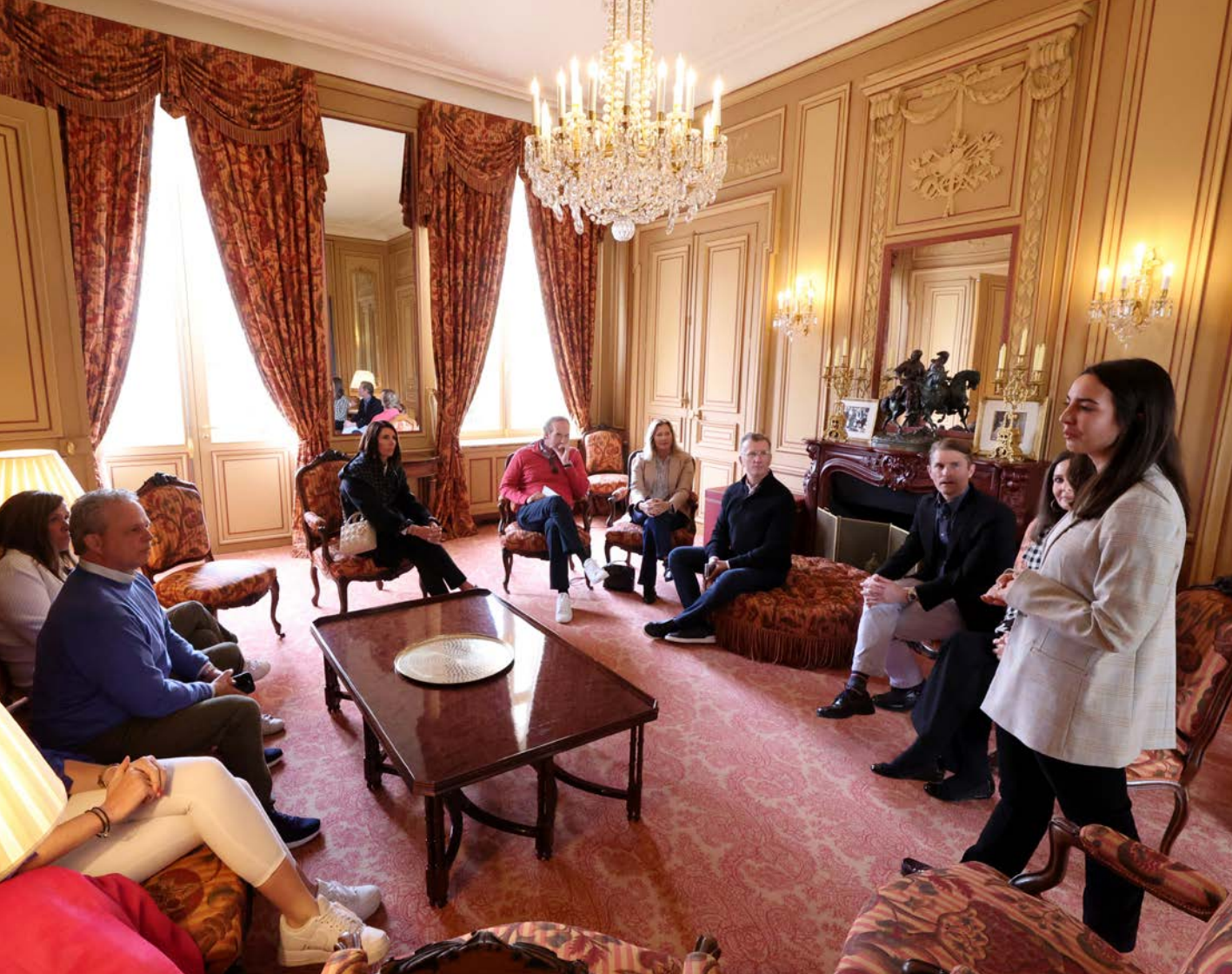
Laurent led us through a tasting, that culminated in Pol Roger Sir Winston Churchill 2015. As a final parting gift, he gifted us bottles of Pol Roger Vintage 2015. Another exceptional cuvée from this distinguished house!

*The best range of the week was Pol Roger.
From beginning to end their wines were
fantastic. We've loved Winston forever
but the Pure was delicious and the vintage
cuvées were incredible!*

— Eric Schaefer







I loved Laurent d'Harcourt at Pol Roger a lot. He was very genuine.
— Eric Schaefer





*It was so amazing to see the whole
production process and even the riddler!*
— Paula Coughlin





*I loved Elise at Pol Roger and it
was fantastic to see the riddler.
— Debbie Schmitt*





*It was such a privilege,
such a treat and we were
so spoilt to have that time
with Laurent d'Harcourt!*
— Kelli Schaefer



Friday 21 April 2023

SALON

Salon tasting and tour of the estate and its cellars in Le Mesnil-sur-Oger

Tour and Tasting Host: Cristian Rimoldi

DELAMOTTE BRUT NV
DELAMOTTE BLANC DE BLANCS NV
DELAMOTTE BLANC DE BLANCS 2014
DELAMOTTE ROSÉ NV
SALON CUVÉE S 2012
SALON CUVÉE S 1997

The fabled estate of Salon in the commanding grand cru of Le Mesnil-sur-Oger was a much anticipated visit, and a fitting grand finale to our spectacular week!

Our visit commenced behind the house in the one hectare vineyard of Le Jardin du Salon. In a grand juxtaposition of deep history and cutting-edge modernity, we witnessed a Vitibot ploughing the vineyard for the second time this year.

Our host Christian Rimoldi continued our visit with a tour of the cellars under the house, where grand old Salon harvests rest for decades. We then explored the history of the house through memorabilia in the rooms that open out to the vineyard.

The modern tasting room was the location for our tasting of the new vintage of Salon 2012 alongside the range of sister house, Delamotte.

The wonderful museum vintage of Salon 1997 made for the ultimate opportunity to raise cheers to Patrick and Paula Coughlin's wedding anniversary!

This proved to be an incredible Salon experience, and the perfect, intimate introduction to this tiny house with a gigantic reputation!





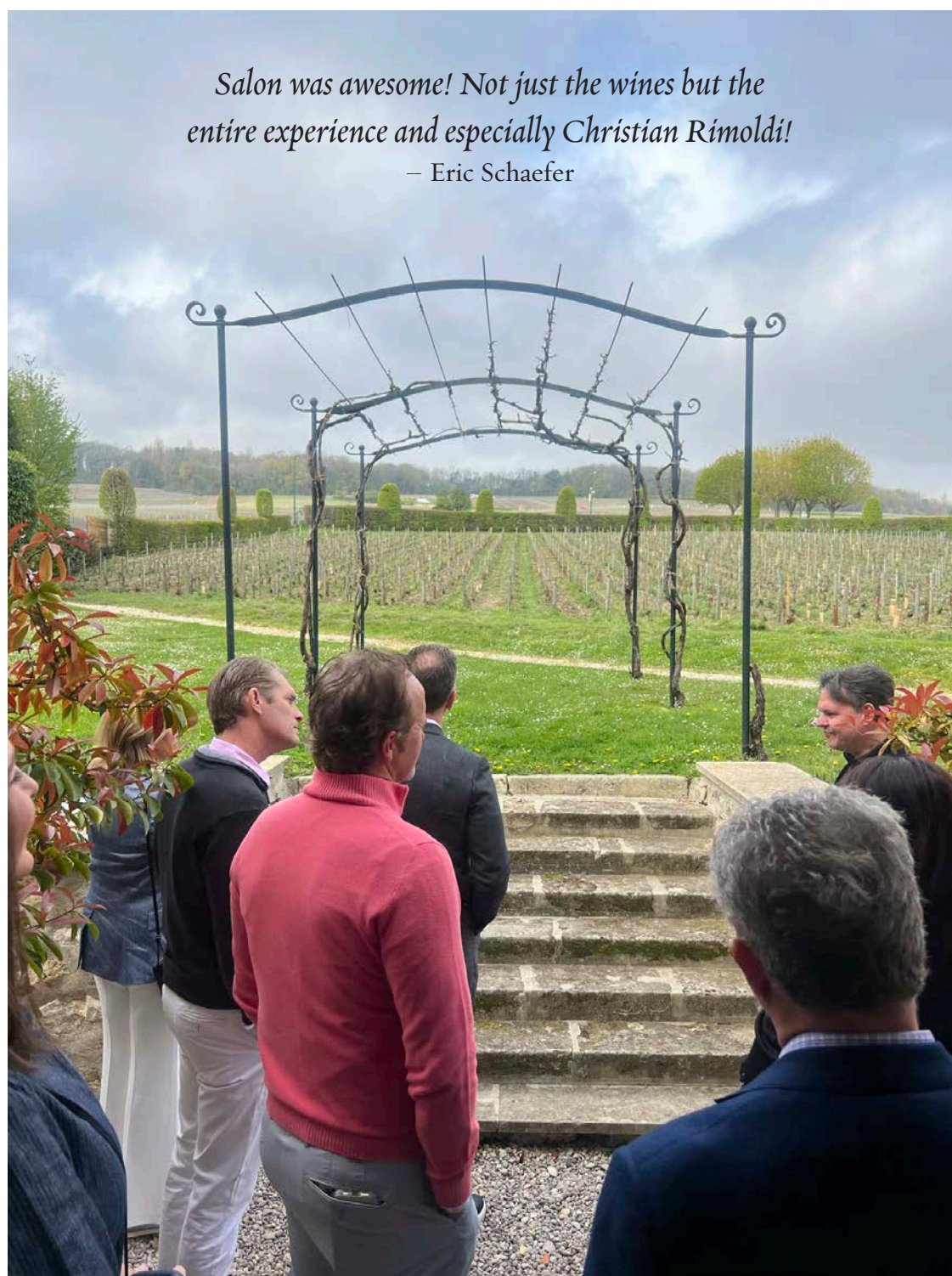
My favourite experience was Salon. Christian was such a great host. And it was intimate like a boutique hotel. A great way to finish the trip!
— Patrick Coughlin







*Salon was awesome! Not just the wines but the
entire experience and especially Christian Rimoldi!*
— Eric Schaefer







I loved Salon as my highlight of the second half of the week!
— Dru Schmitt





What a treat!
– Kelli Schaefer







It's the last tasting that's always the best!
— Patrick Coughlin







The 1997 Salon was
so special! That was
absolutely unbelievable!
Awesome!
— Paula Coughlin





Tyson has found what makes him happy and he shared it with us in such a special way. He was our endorsement, and our hosts respected us and connected with us on that basis. This week has absolutely exceeded our expectations!

— Paula Coughlin



Jean-Baptiste Lécaillon and Antoine Roland-Billecart were our highlight hosts of the week for me; people who have spent their lives embedded in what they do and with such a passion that I appreciate. I love that emotional, embedded intensity. Tyson and Sharron, I want to thank you both for being such wonderful hosts this week, you both were so generous with your time and your talent. You are both beautiful people, inside and out! Debbie and I truly appreciate you both!

— Dru Schmitt



Friday 21 April 2023

RÉSIDENCE EISENHOWER

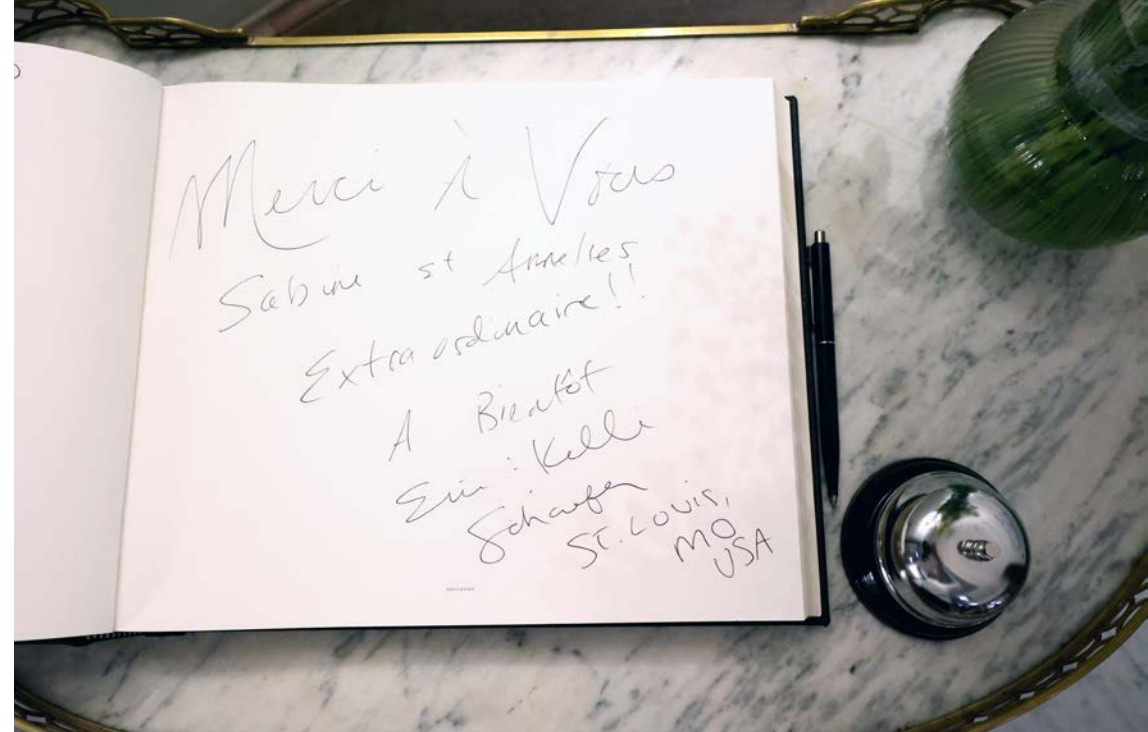
Farewell Drinks

MAILLY GRAND CRU LES ECHANSON MILLÉSIME BRUT 2012 EN MAGNUM

Every experience was unbelievable! The stuff we have done is untouchable. You just don't go sit down with Jean-Baptiste Lécaillon at Louis Roederer or with Antoine Roland-Billecart! That just doesn't happen. The relationships that Tyson has established over the past 20 years that have enabled us to do what we've done are just unbelievable! The level of respect and trust that the houses have for him is incredible.

— Eric Schaefer





It's so wonderful having Tyson and Sharron working together. She is just such a fantastic host.
— Debbie Schmitt



*The detail of this
place is incredible!*
— Eric Schaefer





WINE EVENTS

WITH TYSON STELZER

