



11-17 SEPTEMBER 2022



Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Sharron Turgeon

For Diego Villa & Brian Skinnider

Rachel Roth & Stefan Lesser

Nancy & Gary Roth

John & Nicole Stein

Pamela Shlachtman

Tayo Werkhoven

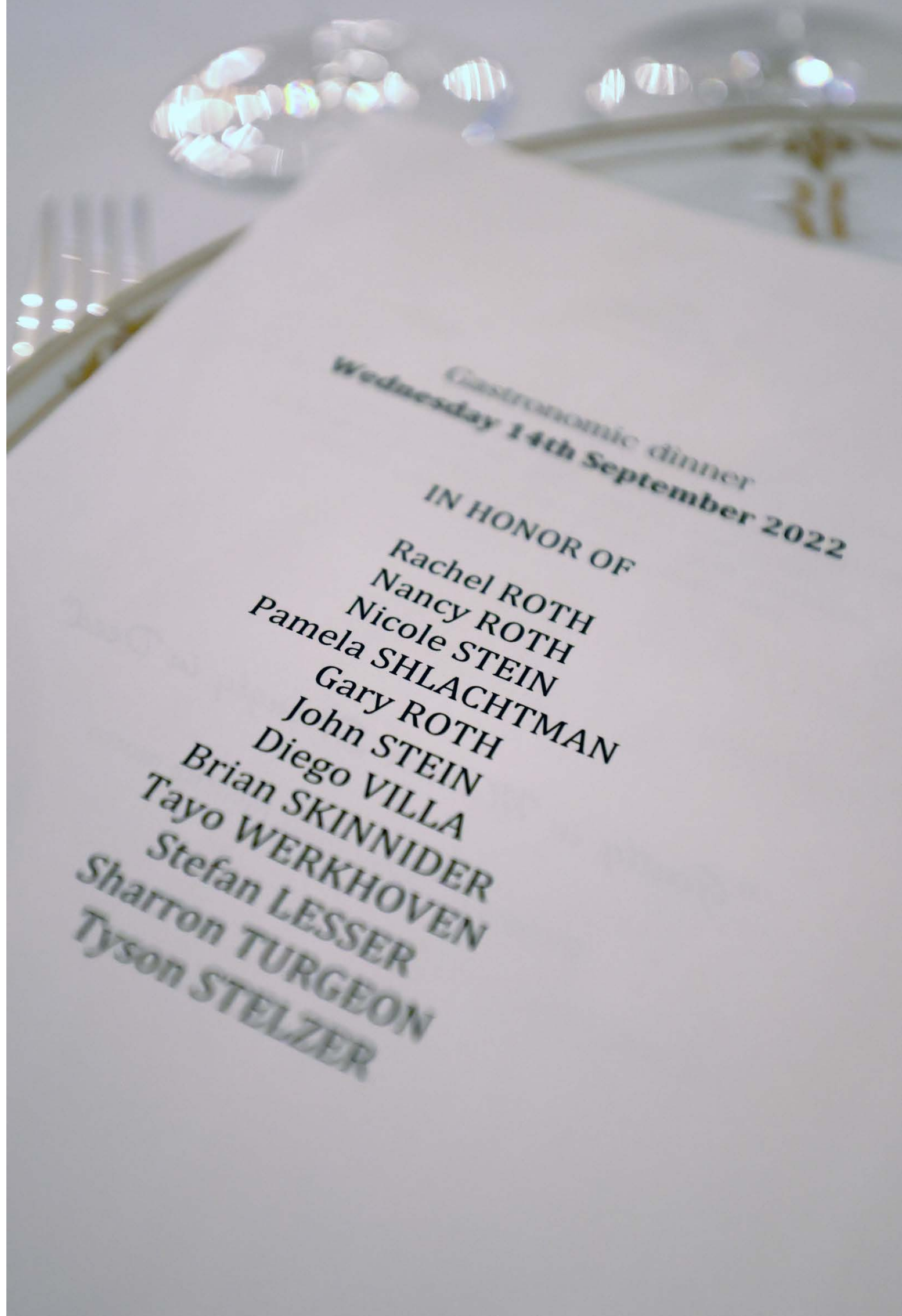
11-17 September 2022

Words by Tyson Stelzer

Photography by

Tyson Stelzer & Sharron Turgeon

www.champagnetours.com.au





*We had extremely high expectations
and you completely exceeded them!*
— Rachel Roth

Sunday 11 September 2022

RÉSIDENCE EISENHOWER

Our Home

CHARLES HEIDSIECK BRUT RÉSERVE NV EN MAGNUM BASE 2014



*Résidence Eisenhower was a complete highlight that
certainly raised the level of exclusivity of the tour!*

— Diego Villa



*I never would have imagined that
we would stay in a place like this!
It's like our own private chateau!*
— John Stein

Sunday 11 September 2022

LE PARC LES CRAYÈRES

Welcome Dinner

PIERRE PETERS LES CHÉTILLONS 2013 EN MAGNUM

PIERRE PAILLARD LES PARCELLES BOUZY GRAND CRU XVI EN MAGNUM

PHILIPPONNAT CLOS DES GOISSES 2008 EN MAGNUM

EGLY OURIET VIEILLES VIGNES BLANC DE NOIRS NV

BONNEAU DU MARTRAY CORTON-CHARLEMAGNE GRAND CRU 2014 EN MAGNUM

LOUIS ROEDERER CAMILLE CHARMONT COTEAUX CHAMPENOIS 2018

MÉO-CAMUZET VOSNE-ROMANÉE 1ER CRU LES CHAUMES 2013

CHÂTEAU COUTET 1ER CRU CLASSÉ SAUTERNES 2007





*You have done a fabulous job
of turning a bunch of strangers
into friends in one night!*
— Gary Roth

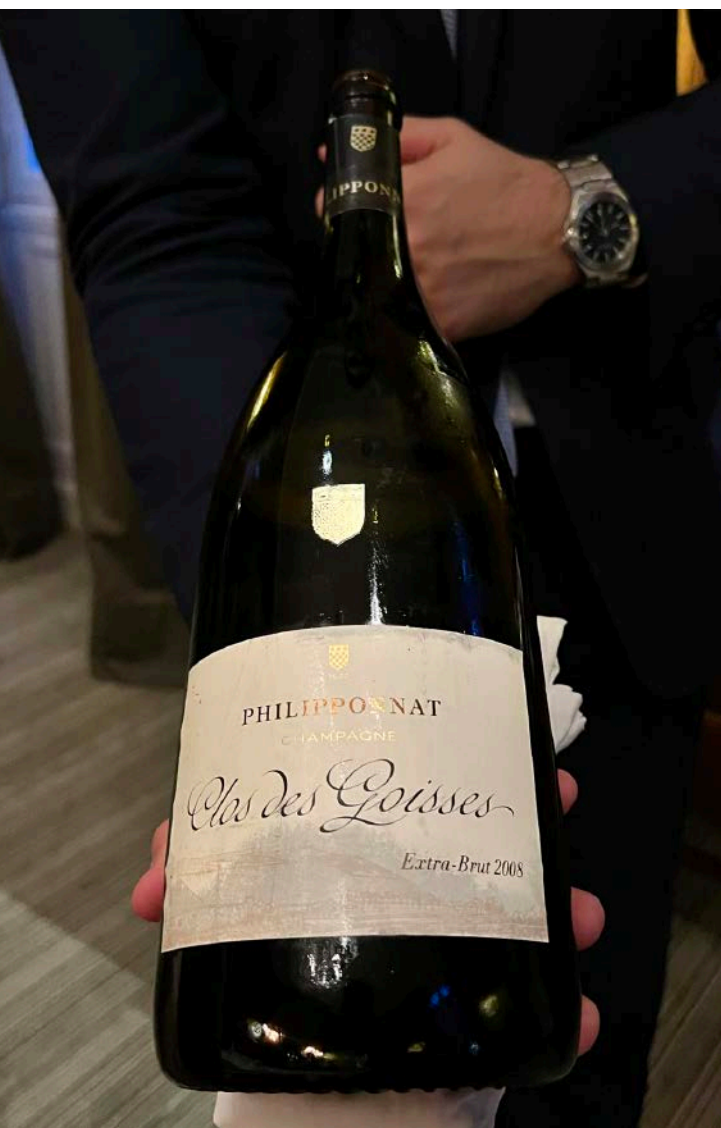


*The Bonneau du
Martray Corton
Charlemagne 2014
en magnum was far
greater than any
chardonnay I've
ever had before!*
— Gary Roth





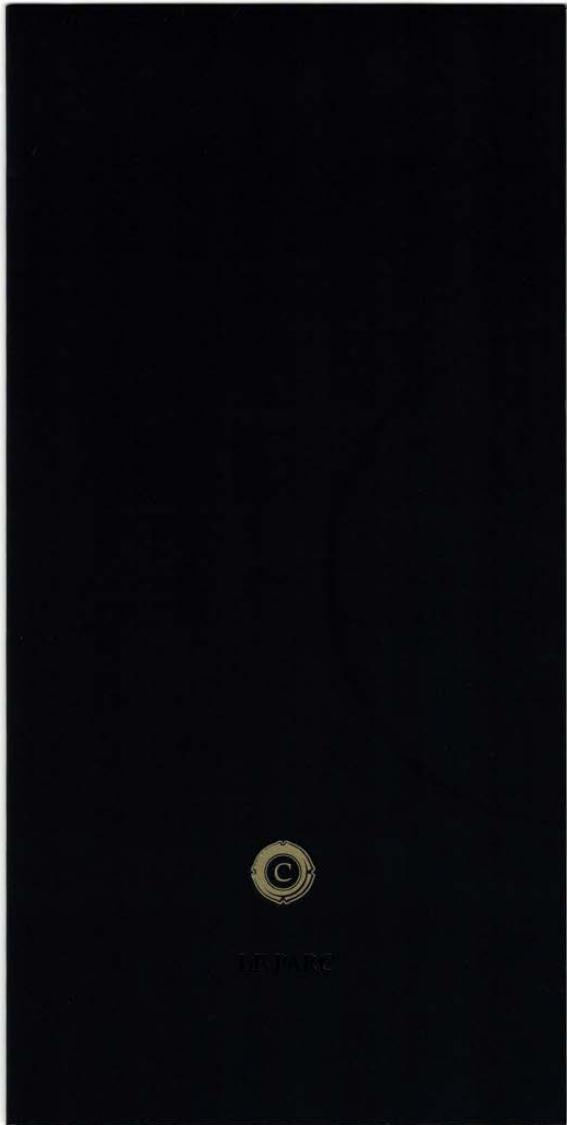
*The Egly was our favourite
wine of the night!*
— John and Nicole Stein



*This place is like a
theatre production!*
— Gary Roth







L'ÂME DE LA CHAMPAGNE

Tribute to « Notre Dame de Reims »
Red scampi like a stained-glass,
Marinated with grape juice and caviar

Wild razor clams from Placet
Cauliflowers smoked with vine shoots,
Crunchy hazelnuts and Champagne bubbles

Grilled lobster on vine shoots
Red beetroot with barberry,
Lobster bisque


Beef fillet from Challouet farm
Carrots with oxalis, grilled "Délicatesse" potatoes,
Beef tartar with caviar, beef consommé jelly

Tomme cheese millefeuille
Mushrooms and tonka bean chutney

Champagne's leaf to leaf
Peach mousse and water with Champagne Ratafia
Peach and nectarine confit




Les Crayères

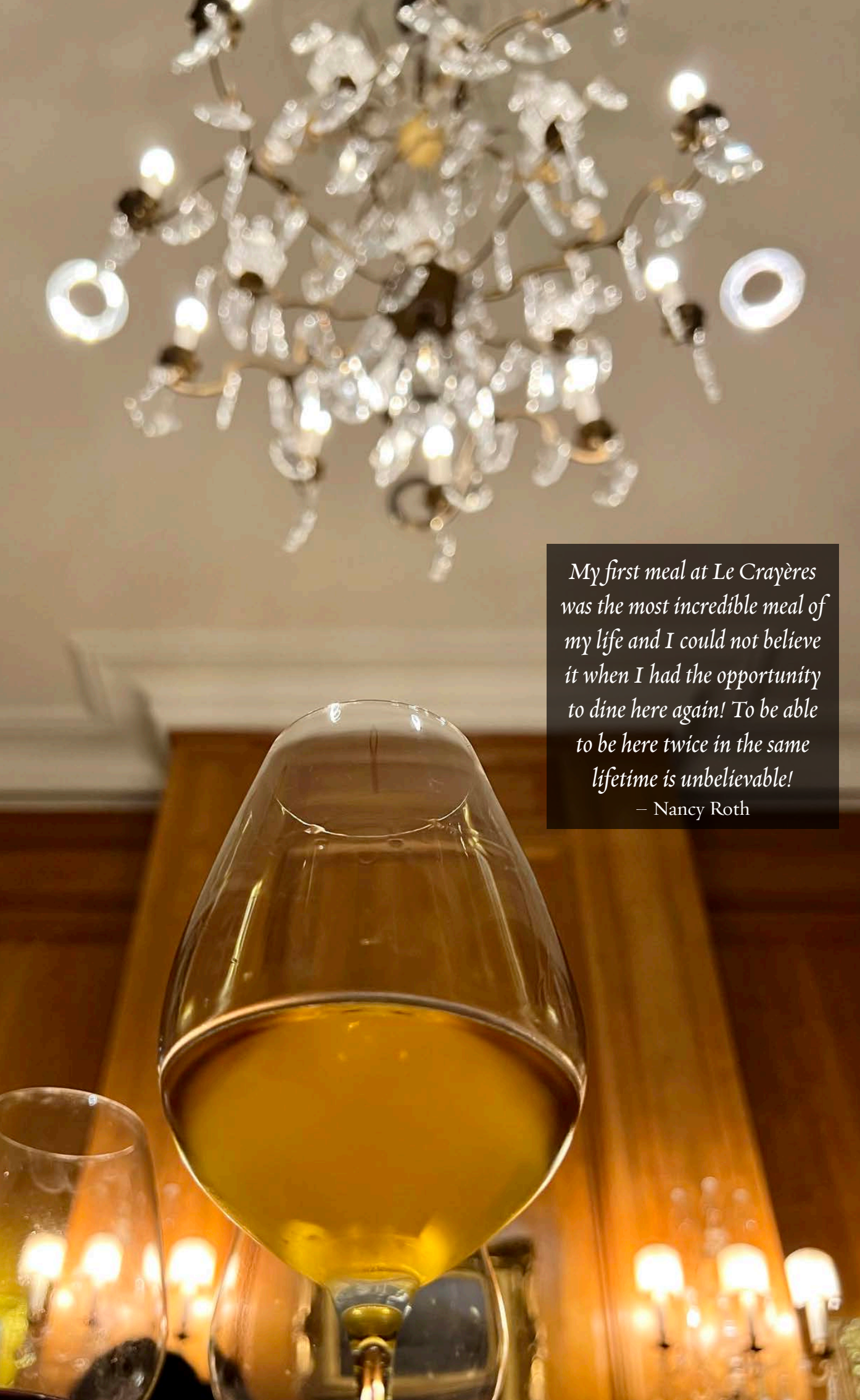


REIMS & CHATEAUX

Le Pavé, Restaurant Gastronomique du Domaine *Les Crayères*
64, bd Henry Vasnier - 51100 REIMS
France - Tél. : 03 26 24 90 00







*My first meal at Le Crayères
was the most incredible meal of
my life and I could not believe
it when I had the opportunity
to dine here again! To be able
to be here twice in the same
lifetime is unbelievable!*
— Nancy Roth



Monday 12 September 2022

BOLLINGER

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

Lunch and Tasting Host: Guy De Rivoire, International Sales Director

Tour Host: Emeline

BOLLINGER ROSÉ NV

BOLLINGER LA GRANDE ANNÉE ROSÉ 2014

BOLLINGER LA GRANDE ANNÉE 2014

BOLLINGER R.D. 2007 DISGORGED 28/5/2021

BOLLINGER SPECIAL CUVÉE NV

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. Here we tasted fully ripe pinot noir grapes directly from the vine.

Emeline then introduced us to the intoxicating aromas of fermentation in full swing at the close of harvest as we entered the barrel cellar, witnessing a selection of Bollinger's 4000 barrels at work.

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 vintages dating back to 1830.

Resurfacing, we were welcomed by the ebullient Guy de Rivoire, who was in top spirits at the end of vintage, sharing with us an optimistic report of a harvest of good yields of clean, small berries, though expressing some concern regarding the temperatures. 'In 30 years I have seldom seen such heat in Champagne during harvest,' he revealed.

Guy invited us into the home in which Madame Lily Bollinger lived for more than 40 years, where we enjoyed an apéritif in the radiant autumn sunlight in her beautiful garden.

Guy hosted us for a magnificent lunch, culminated with bottles of the incredible Bollinger R.D. 2007.

Following lunch, Guy revealed another surprise, producing the key to Bollinger's fabled Galerie 1829 museum cellar, inviting us to join him to visit the very oldest treasures of the house – the ultimate conclusion to our immersion into the world of Bollinger.

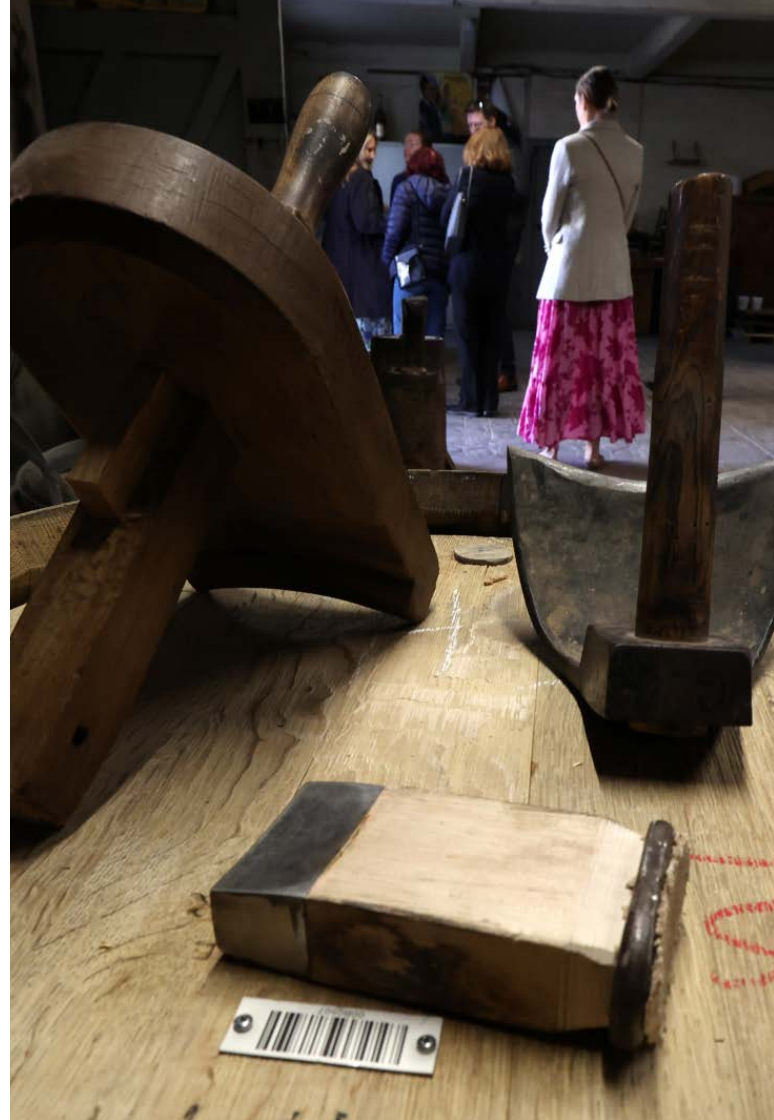


*I just died and
went to heaven!*
— Nancy Roth



The experience at Bollinger gave me a whole new appreciate for what goes into making the wines. I had no idea! Now I have a whole new level of respect and appreciation for what goes on!
— Pam Shlachtman

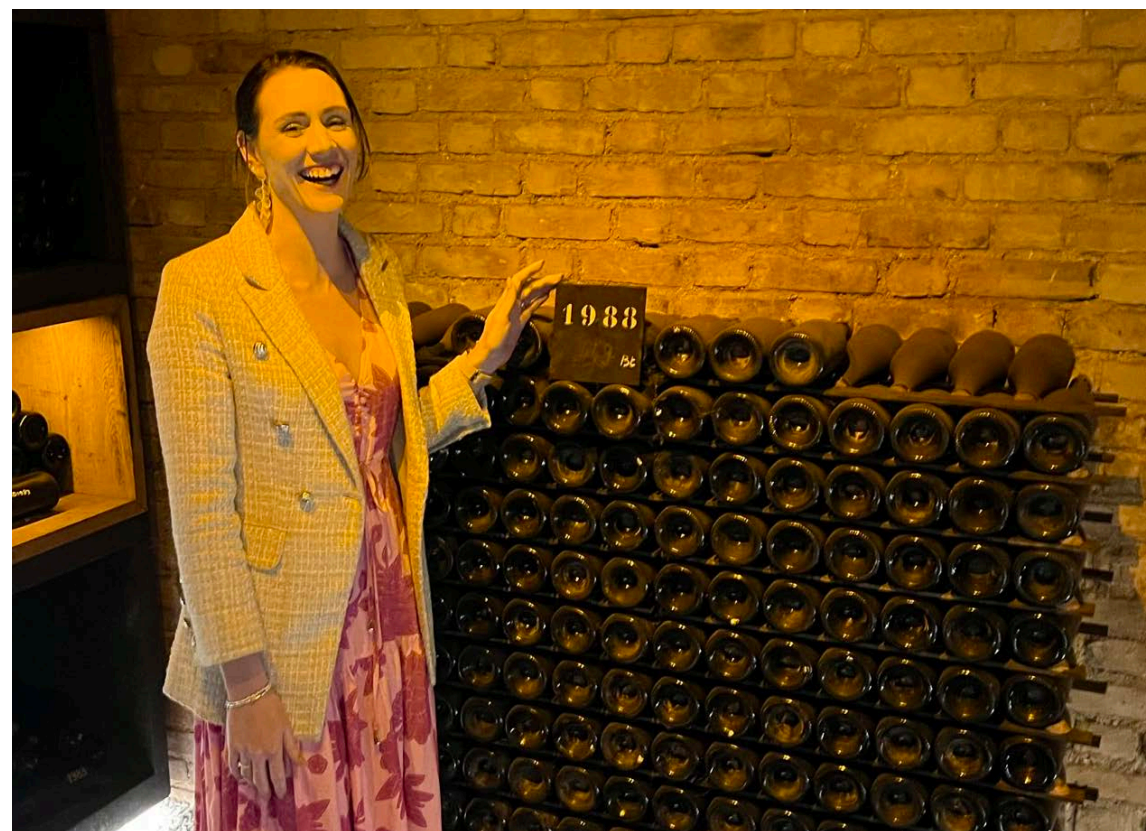






*The cooperage is incredible!
It's like a time machine!*
— Diego Villa









*Being able to engage with Guy and
hear the inside story was just fantastic!*
— Rachel Roth



CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829



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

Déjeuner du Lundi 12 Septembre 2022

La Salade de Gambas au Beurre de Homard

Le Grenadin de Veau aux Morilles Pommes de Terre nouvelle

Fromages Gruyère de Grande Garde et Mimolette Artisanale

Sélectionnés par Bernard Antony

pour Champagne Bollinger

La Tartelette aux Fruits Rouges Crème au Pains d'Épices

Bollinger Rosé

Bollinger La Grande Année Rosé 2014

Bollinger La Grande Année 2014

Bollinger R. D. 2007 Dégorgé le 28/05/2021

Bollinger Special Cuvée

Déjeuner préparé par Jean Jacques Lange





Monday 12 September 2022

DOM PÉRIGNON

Dom Pérignon Tasting at Abbaye d'Hautvillers

Tour and Tasting Host: Vincent Chaperon, Chef de Cave

CHARDONNAY SINGLE PLOT AVIZE 2021

PINOT NOIR Aÿ SINGLE PLOT 2021

DOM PÉRIGNON ASSEMBLAGE 2021

DOM PÉRIGNON 2013

DOM PÉRIGNON 2012

DOM PÉRIGNON 2010

DOM PÉRIGNON 2009

DOM PÉRIGNON 2004

DOM PÉRIGNON P2 2004

DOM PÉRIGNON P2 2003

DOM PÉRIGNON ROSÉ 2008 EN MAGNUM

DOM PÉRIGNON ROSÉ 2005

DOM PÉRIGNON ROSÉ 2004

DOM PÉRIGNON P2 ROSÉ 1996

The anticipation was palpable as we ascended the narrow cobblestone Rue de l'Abbaye and approached the Abbaye d'Hautvillers, pausing for gleeful snaps with the little 'Propriété Privée' sign declaring that we had arrived at Dom Pérignon.

The historical and spiritual home of the king of champagne prestige cuvées, the Abbaye has been rebuilt many times since it was first constructed in 650, and it was here that Dom Pérignon himself lived and worked from 1668 to 1715, establishing principles of sparkling winemaking foundational to this house and, for that matter, every house, to this day.

Perched on the slope of the Montagne de Reims, the Abbaye enjoys a spectacular vista from the edge of the 'high village' of Hautvillers. Strolling through the grounds, we took a moment to absorb the endless view in the late afternoon sunshine.

Here we were greeted by the talented and articulate Vincent Chaperon himself, chef de cave of Dom Pérignon since 2019, after 13 years as offside to former chef de cave, Richard Geoffroy.

Vincent led us to the upper room of the Abbaye, where the buzz of excitement intensified as we were greeted by 195 glasses lining the huge oak table in anticipation of what was to be one of the most extensive tastings of our tremendous week, and one of the most memorable of our lives.

'The Dom' is a wine of tension, power and long-ageing endurance, and this could not have been exemplified more emphatically than by lining up no less than 14 wines in bottle and magnum spanning four decades, from single plots of chardonnay and pinot noir components all the way back to the thundering P2 Rosé 1996.

We were privileged to be among the first in the world to taste the finished blend of Dom Pérignon 2021, we experienced a sneak-preview of the soon to be released and wonderfully pure Dom Pérignon 2013, and we were enthralled to compare Dom Pérignon 2004 as in both P1 and P2 guises, disgorged a decade apart.

Vincent kept us enthralled with his insights for hours, and no question or topic was off limits.

'2022 makes me think of 2003', he revealed. 'That year was a psychological bomb for Champagne because we became aware of global warming!'

'The three pillars of champagne are the vineyards, the blending and the maturation. We want to make Dom Pérignon recognisable every year, but we also want to express the season and produce the best that we can.'

The inaugural visit to hallowed halls of Dom Pérignon for The Champagne Tour far exceeded even our lofty expectations, and Sharron expressed what we were all feeling as she danced her way out through the cloister!

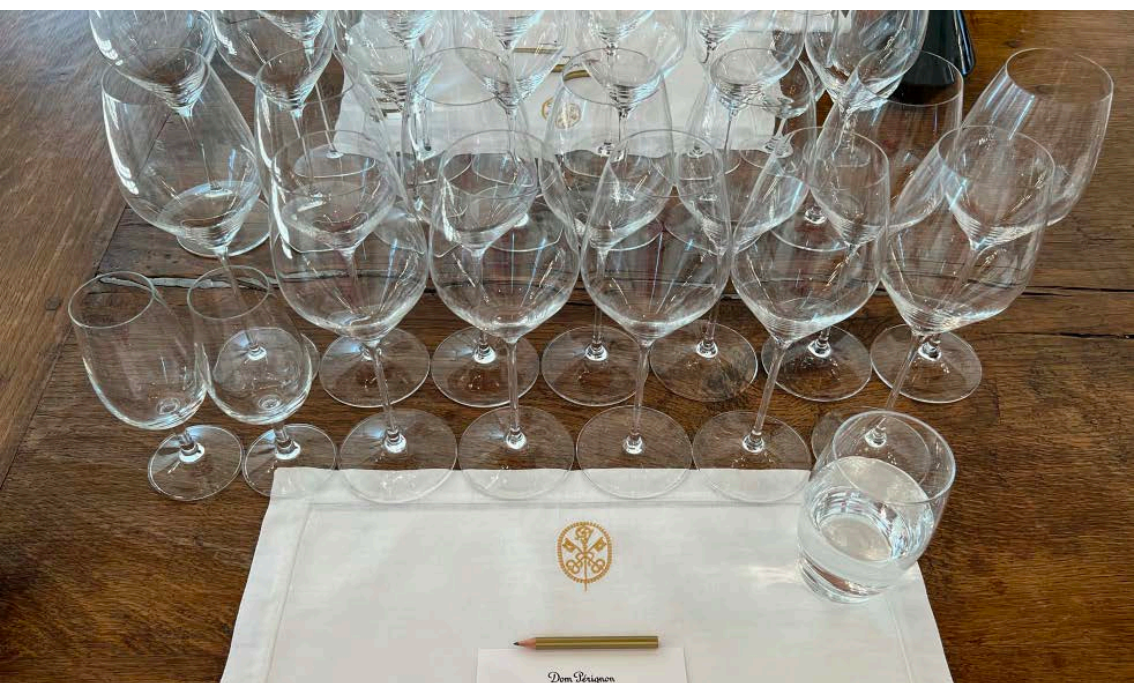


*Our expectations were high, but wow,
every day you have exceeded them!*
— Gary Roth

















*The number of vintages of
Dom Pérignon was fantastic!*
— John Stein





Tuesday 13 September 2022

LOUIS ROEDERER

Louis Roederer tour, tasting and lunch in Reims

Tour, Tasting and Lunch Hosts: Thierry Wallaert (Export Manager), Frederic Heidsieck (former Export Manager) and Adeline

LOUIS ROEDERER ROSÉ 2015

LOUIS ROEDERER VINTAGE 2014

LOUIS ROEDERER BLANC DE BLANCS 2015

LOUIS ROEDERER COLLECTION 243

LOUIS ROEDERER CRISTAL 2014

LOUIS ROEDERER CRISTAL 1993 EN MAGNUM

LOUIS ROEDERER CRISTAL ROSÉ 2004

CHATEAU PICHON LONGUEVILLE COMTESSE DE LANDE PAUILLAC 2010

Our immersion into the fabled world of the distinguished house of Louis Roederer began in its reception room in Reims. Here our host Adeline shared with us the story of the house.

Jean-Baptiste Lécaillon said hello on his last day of his 34th harvest with the house. To our surprise, he explained that the balance in the grapes is even better now than it was earlier in this very early and exceptionally ripe harvest, with acidities in fact rising and sustained at a stable level, thanks to cool night temperatures. 'We are seeing beautiful, beautiful and more beautiful grapes!' he beamed.

Jean-Baptiste is both daring and intuitive in his production techniques, and we witnessed his processes first-hand as Adeline led us through the winery and cellars. We marvelled at the detailed carvings in the huge oak foudres in which reserve wines are stored.

Following a tasting of the distinctive vintage cuvées of the house, we strolled around the corner to the magnificent 1850s residence of the house on Boulevard Lundy.

Following an apéritif in the lounge, current and former Export Managers Thierry Wallaert and Frederic Heidsieck hosted us for exceptional lunch in the dining room, where it proved a real challenge to choose our favourite cuvée of the day between the three giants of Louis Roederer Cristal 1993 en magnum, Louis Roederer Cristal Rosé 2004 and Chateau Pichon Longueville Comtesse de Lande Pauillac 2010, from the lauded Bordeaux estate of the same ownership.

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















*This week started out fantastic and
it just keeps getting better and better!*
— Gary Roth







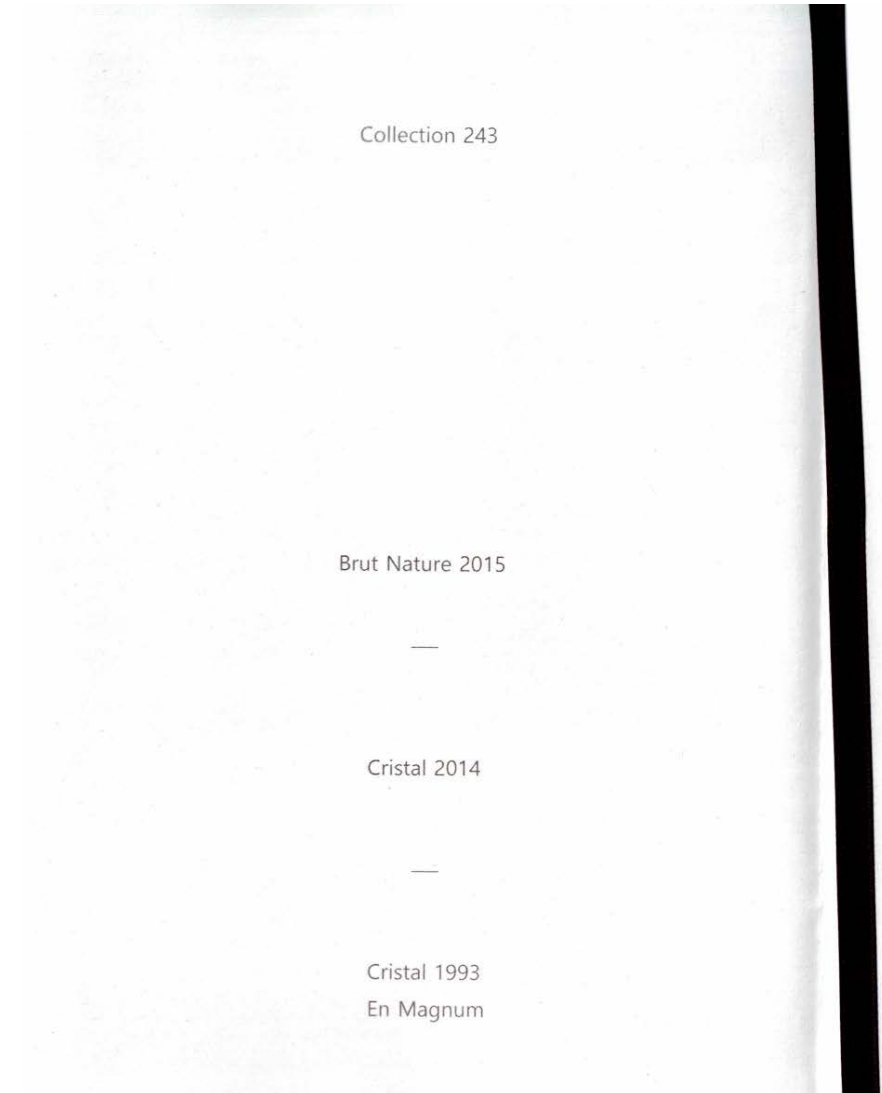
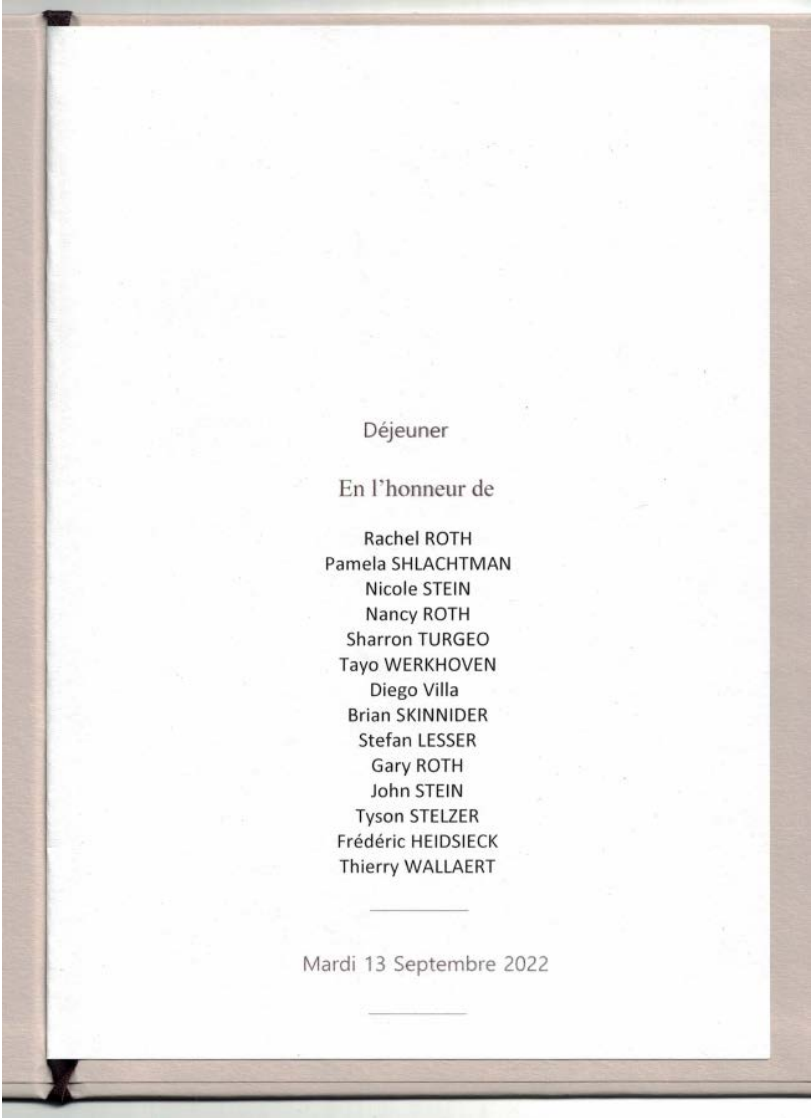
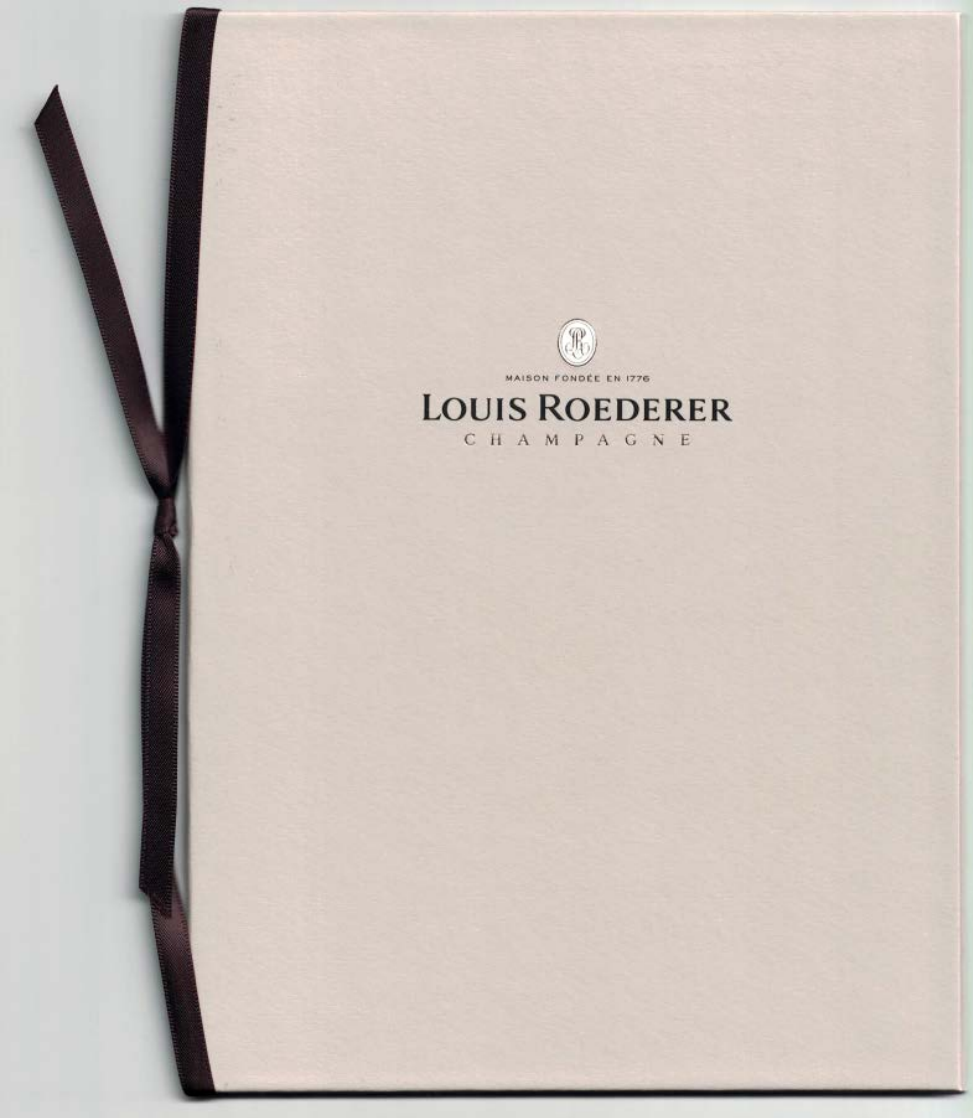
*The lunch at Roederer will
remain as one of my favourite
moments of the overall experience.*
— Diego Villa





There is something so indulgent about people walking around with canapés!
– Rachel Roth







*Out of ten, this visit
was a solid eleven.
Frederick and Thierry
were like showmen!*
— John Stein





*The Cristal Rosé 2004 was
such a special champagne!*
— John Stein





*The Cristal Rosé 2004 was exquisite!
I didn't know rosé like that even existed!*
— Pam Shlachtman

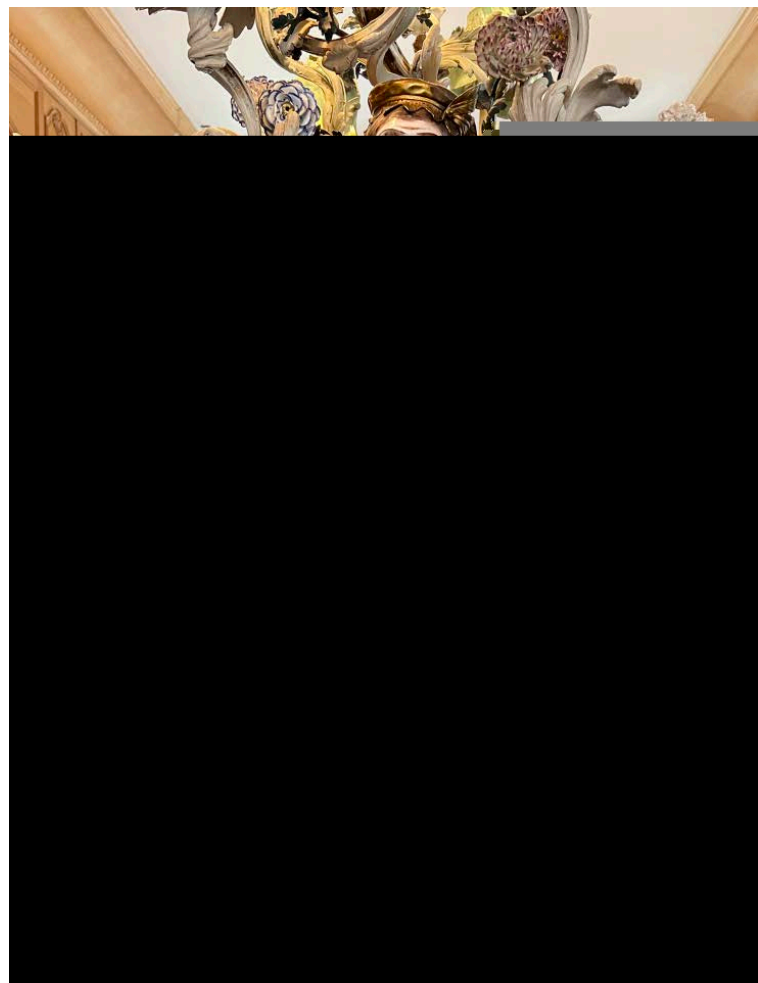






The Cristal lunch was bananas on every level! Our hosts Frederick and Thierry were fantastic! The house was magnificent! They were very generous with the pours of amazing wines. The food was amazing! It was over the top in every way!
— Rachel Roth





Tuesday 13 September 2022

VEUVE FOURNY

Veuve Fourny tour, tasting and dinner in Vertus

Tour, Tasting and Dinner Hosts: Charles-Henry and Emmanuel Fourny

RESERVE WINE BLEND FROM Foudre

RESERVE WINE SOLERA DATING FROM 2012

VEUVE FOURNY BLANC DE BLANCS PREMIER CRU EXTRA BRUT NV

VEUVE FOURNY BLANC DE BLANCS PREMIER CRU BRUT NATURE NV

VEUVE FOURNY GRANDS TERROIRS PREMIER CRU BRUT NV

VEUVE FOURNY ROSÉ PREMIER CRU BRUT NV

VEUVE FOURNY MONTS DE VERTUS PREMIER CRU EXTRA BRUT 2015

VEUVE FOURNY CUVÉE R PREMIER CRU EXTRA BRUT NV (2016 AND 2015 BLEND)

VEUVE FOURNY ROSÉ VINOOTHÈQUE PREMIER CRU MV15 EXTRA BRUT

VEUVE FOURNY ROSÉ MONTS DE VERTUS PREMIER CRU EXTRA BRUT NV

VEUVE FOURNY BLANC DE BLANCS BRUT NATURE NV EN MAGNUM

VEUVE FOURNY CUVÉE R NV (2001 AND 2000 BLEND)

VEUVE FOURNY CLOS FG NOTRE DAME PREMIER CRU EXTRA BRUT 2002

VEUVE FOURNY CLOS FG NOTRE DAME PREMIER CRU EXTRA BRUT 2005

In the village of Vertus at the southern end of the Côte des Blancs, brothers Emmanuel and Charles-Henry Fourny exemplify a new generation of growers equally fanatical about their vines as they are their winemaking.

On a cool autumn evening, Charles greeted us enthusiastically and delighted in telling us of how his little family estate came to be, thriving off the chalk mineral terroir of 76 plots of vines in their beloved village of Vertus.

He showed us the pure white chalk of Vertus, his favourite prop for his presentations, though commented that he sometimes has difficulty getting it past airport security!

Charles' heart shone and we engaged with his passion and love as he showed us through the state-of-the-art and beautifully designed press house and cuverie. We tasted the reserve wines from foudres and witnessed barrels at the full, frothing height of fermentation!

Here we met his winemaker brother Emmanuel, who was thrilled with this early, ripe harvest. 'When we started making our own cuvées 30 years ago, we had high acidity

and had to compensate with high dosage,' he explained. 'Now with a high degree of natural sugar, a lot of growers want to harvest early but we always wait for flavour ripeness.' This year, the brothers waited until six days after the commencement of harvest in the village, and were the last to finish. 'We are very pleased with the ripeness this vintage, and it's perfect for balancing the austerity of 2021!'

A small house Veuve Fourny may be, but the diversity of its extensive range of cuvées is tremendous, and Charles left no cork unpopped as he guided us through an incredible journey of no fewer than 14 cuvées, culminating in Cuvée du Clos Notre Dame from the smallest clos in Champagne, a tiny walled plot adjacent to the quaint cottage recently converted into a delightful reception room.

At the conclusion of a delectable dinner, Charles snuck away to the cellar to, as we soon discovered, light the candles and prepare one more special surprise. In his atmospheric and historic cellar under the house, he treated us to Cuvée R of 15 years ago, followed by two grand old vintages of Clos Notre Dame

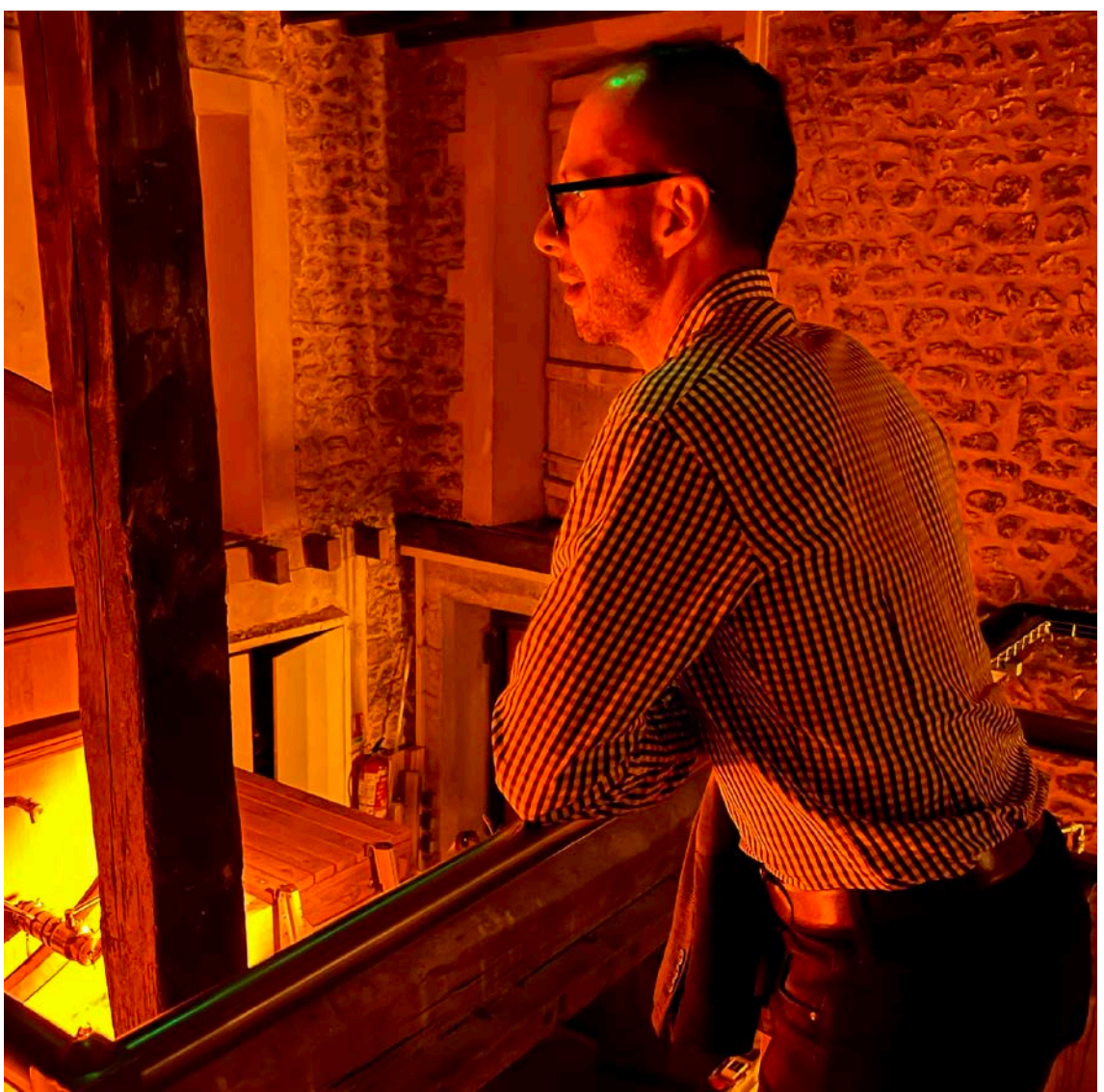
A glorious visit, charged with all the passion, heart and joy that exemplify Veuve Fourny.



The love and passion that Charles and his family put in shines through in their champagnes.
— John Stein









*Getting to taste all the
different vintages in the
cellar at Veuve Fourny was
a very special experience.
— Nancy Roth*





Everyone was so generous with their time with us. I can't believe how many hours they would all spend with us at such a busy time!
— Rachel Roth





How special it was to go down to his special cellar where he'd lit all the candles himself!
— Rachel Roth





Charles Fourny had a fantastic personality and his generosity at the end of the night in the cellar under the house was really something.
— John Stein





Wednesday 14 September 2022

DEUTZ

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

Tour, Tasting and Lunch Hosts: Marc Mocata, Fabrice Rosset, Chloé Verrat and Clara

DEUTZ BRUT CLASSIQUE NV

DEUTZ BRUT ROSÉ NV

DEUTZ VINTAGE BRUT 2015

DEUTZ AMOUR DE DEUTZ 2011

DEUTZ WILLIAM DEUTZ 2013

DEUTZ DEMI SEC 2015

Our visit began in the exquisite rooms of the mansion of William Deutz, where we marvelled at the 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, an automatic disgorgement line in full swing, at a rate of almost a bottle per second!

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

Ascending from the depths, 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.

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 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 2011 and William Deutz 2013.

Chairman and CEO of the house Fabrice Rosset joined us and shared his insights into the harvest. 'My first vintage was 1974 and I haven't seen a harvest like this in 49 years!' he exclaimed. 'This one is very exciting!'



*It was fantastic to see the picking and the pressing,
then the fermenting and now disgorgement.*
— Nicole Stein





Champagne
DEUTZ

You know you've ruined me now!
— Nancy Roth

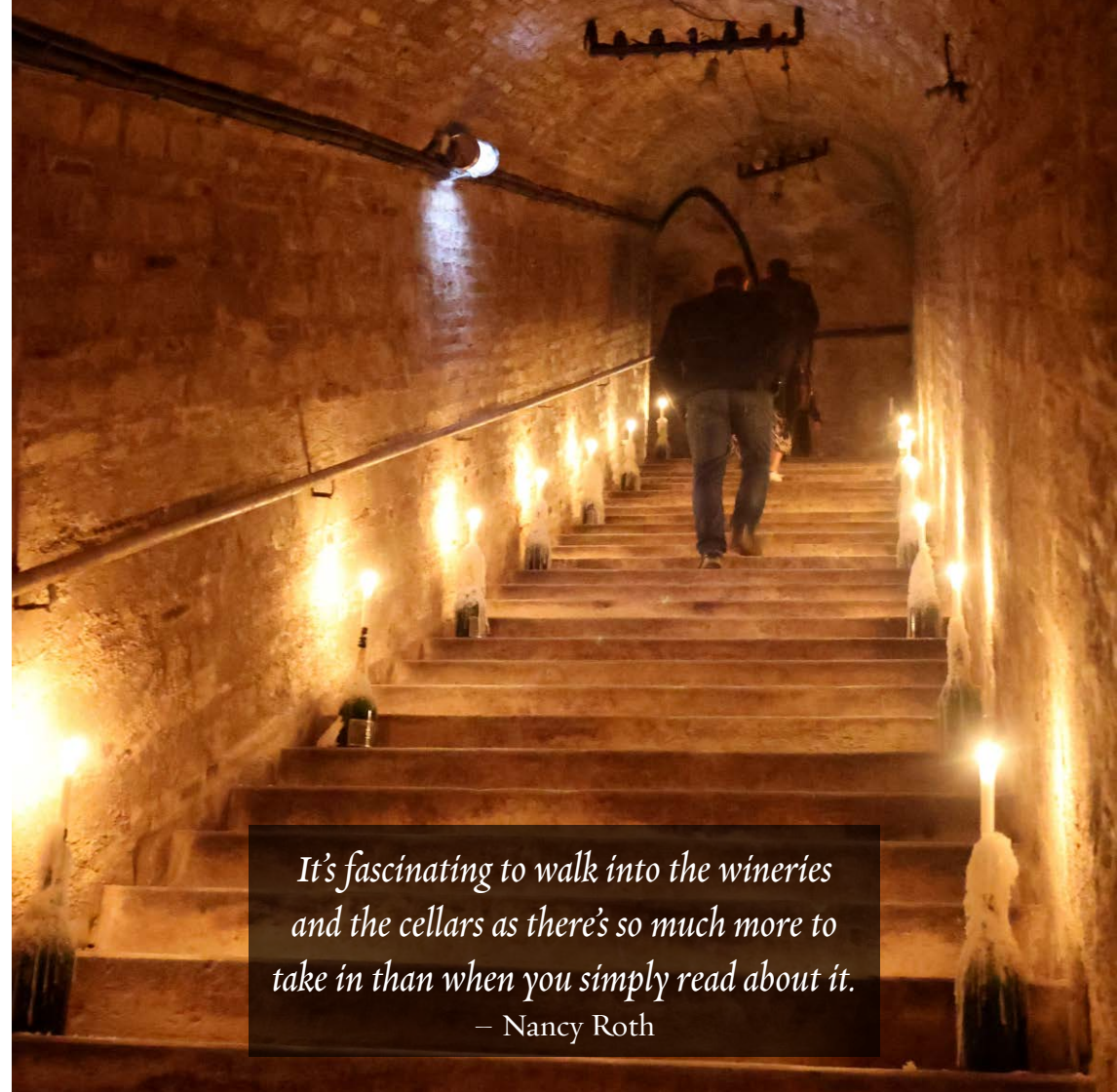






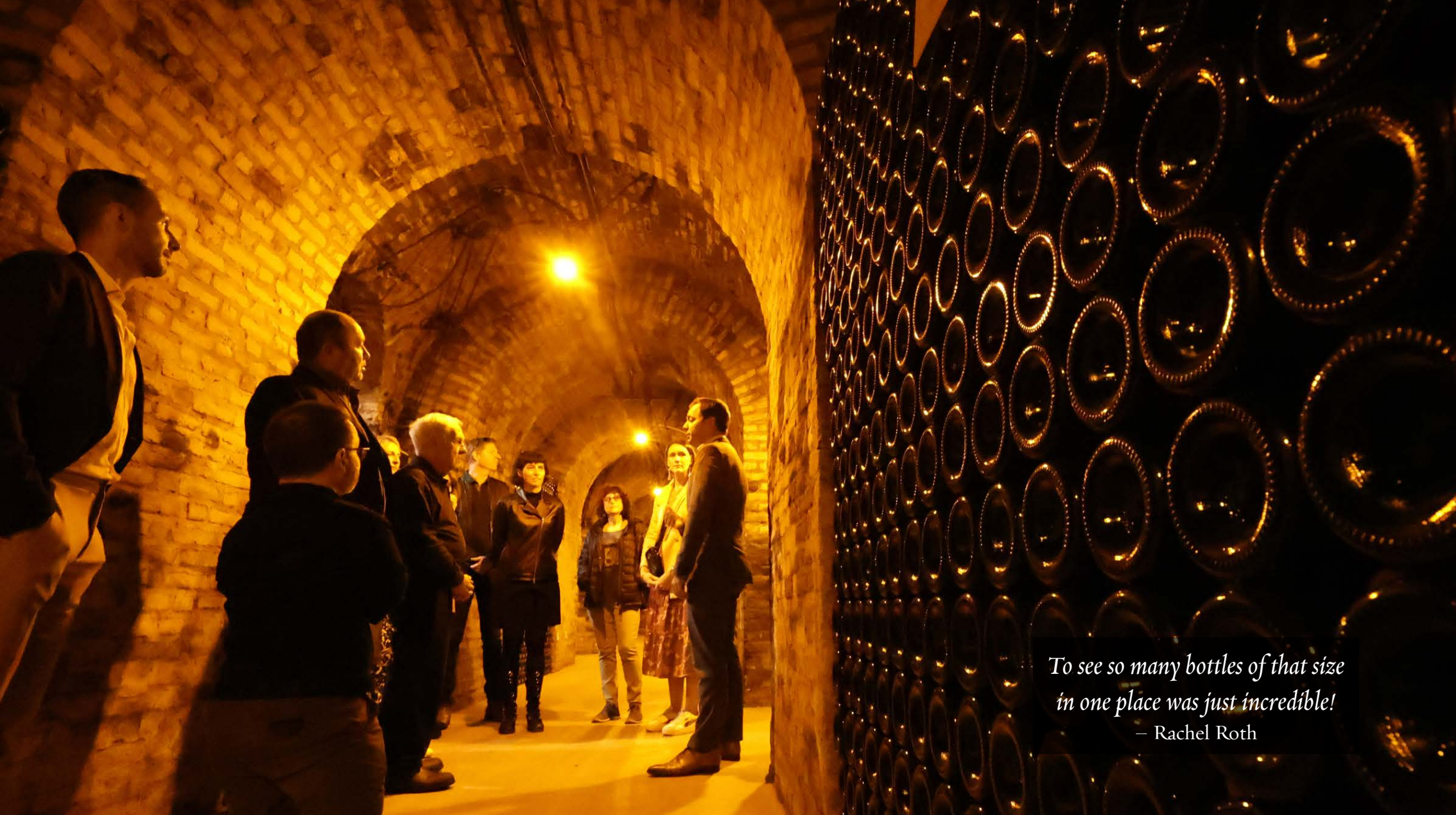
Going back to my normal life
next week is going to be harsh!
— Rachel Roth





It's fascinating to walk into the wineries and the cellars as there's so much more to take in than when you simply read about it.
— Nancy Roth





*To see so many bottles of that size
in one place was just incredible!*
— Rachel Roth

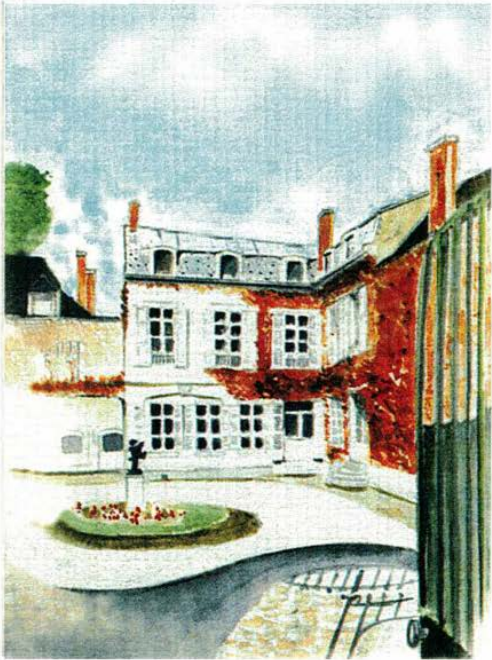


*The entrée at Deutz
was probably the
best I've ever tasted!*
— John Stein

IMPRIMERIE LE PIVET DE LA MARNE - TEL. 03 26 51 89 31

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



Maison William Deutz



Amour De Deutz 2011



William Deutz 2013



Deutz Demi-Sec 2015

Déjeuner Du Mercredi 14 Septembre 2022



La Ballotine De Crustacé



Filet De Veau En Cuisson douce



Financier Façon "Tatin"



*The chef is certainly
very talented!*
– Nancy Roth



*The non-vintage is what
brings me back to Deutz
over and over and over.*
– Diego Villa

*I was impressed with the
tableware at the lunch at Deutz.*
– Nancy Roth



Wednesday 14 September 2022

RARE

Rare tasting and dinner at Résidence Eisenhower

Tasting and Dinner Hosts: Maud Rabin and Marine Georgelet

RARE ROSÉ 2012

RARE ROSÉ 2008

RARE ROSÉ 2007

RARE LE SECRET 1997

RARE MILLÉSIME 2008

CHATEAU LA VERRERIE GRAND DEFFAND MILLÉSIME 2019 EN MAGNUM

RARE MILLÉSIME ROSÉ 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 first in at least three ways. This was to be the inaugural Rare dinner to be hosted in our immaculate home of Résidence Eisenhower, purchased and restored to exquisite detail by Charles Heidsieck, Piper-Heidsieck and Rare owner, Christopher Descours.

Our evening commenced in the cellars of the Résidence – a surprise reveal after we had lived over them for the week, with no knowledge of their existence. Here we were privileged to the first ever vertical tasting of all three vintages of Rare Rosé, with the 2007 sourced from the personal cellar of the CEO, as no more is in existence.

We then ascended to the glorious ballroom of the Résidence for the silk glove unveiling of the extraordinary Rare Le Secret 1997 en magnum, of which 1000 magnums had been secretly squirrelled away by the chef de cave for a quarter century.

Dinner followed in the dining room, the first ever to feature a menu in tribute to Dwight D. Eisenhower himself, showcasing the cuisine he enjoyed, in the room in which he dined. It was while staying in this building that he declared the end of World War 2 in 1945.

Our gastronomic journey was paired with Rare cuvées and a syrah from Château La Verrerie, the Rhône estate of Christopher Descours.

In the midst of such a formal setting and decadent extravagance, there was a feeling of relaxed familiarity and we concluded our evening by taking turns at modelling the filigree tiara labels of the Rare bottles.



*This was an
incredible
experience!*
— Rachel Roth





The cellar at Eisenhower was quite the surprise and pristine!
— Nancy Roth






The magnum of Rare Le Secret 1997 was very special.
— John Stein

The noble origin of Rare Champagne is a tribute to Marie-Antoinette and its revolutionary spirit fights against the trivialisation of vintages.

Rare
CHAMPAGNE
THE TRUE EXCEPTION

 www.rare-champagne.com
rarechampagne_official

Rare
CHAMPAGNE

Gastronomic dinner
Wednesday 14th September 2022

IN HONOR OF

Rachel ROTH
Nancy ROTH
Nicole STEIN
Pamela SHLACHTMAN
Gary ROTH
John STEIN
Diego VILLA
Brian SKINNIDER
Tayo WERKHOVEN
Stefan LESSER
Sharron TURGEON
Tyson STELZER

A gastronomic journey in tribute to
Dwight D. Eisenhower



Rare
CHAMPAGNE

We are delighted to welcome you in the former Eisenhower's dining room to enjoy a few of "Ike's" favorites, according to the Eisenhowers recipe book, revisited by Valentin Boucher from the Piano des Chefs.

"Gently in Manner Strongly in Deed"

Dwight D. Eisenhower favorite motto



Dwight David "Ike" Eisenhower was an American military officer and statesman who served as the 34th president of the United States from 1953 to 1961. During World War II, he served as Supreme Commander of the Allied Expeditionary Force in Europe.

The Résidence Eisenhower was, for several months, the place where "Ike" lived when the Allied forces took back Reims in 1945.

SMOKED TROUT FILLET
Accompanied with matured pickles & fine lemon jelly

RARE CHAMPAGNE MILLESIME 2008

...

"OH LA VACHE" WAGYU BEEF SIRLOIN
Accompanied with fingerling potato mousse with truffle
Straw apple & jus corsé

MAGNUM GRAND DEFFAND MILLESIME 2019
CHATEAU LA VERRERIE

...

CRUNCHY SQUARE
Accompanied with creamy passion fruit
Fresh fruits & sweet spice syrup

RARE CHAMPAGNE ROSE MILLESIME 2012

"May the act of surrender signed by our enemy in your city be added to the glorious history of Reims."

EISENHOWER'S HONORARY CITIZEN
OF REIMS CEREMONY, MAY 12, 1945



*This could be the best meal
we've had on the trip!*
— John Stein





Thursday 15 September 2022

BILLECART-SALMON

Billecart-Salmon tour, tasting and lunch in Mareuil-sur-Aÿ

Tour, Tasting and Lunch Hosts: Jérôme LaFouge and Antoine Roland-Billecart

BILLECART-SALMON BRUT NATURE NV

BILLECART-SALMON BLANC DE BLANCS NV

BILLECART-SALMON ROSÉ NV

BILLECART-SALMON CUVÉE LOUIS BLANC DE BLANCS 1990 EN MAGNUM

BILLECART-SALMON CUVÉE NICOLAS-FRANCOIS BILLECART 2007

BILLECART-SALMON BRUT SOUS BOIS NV EN MAGNUM

BILLECART-SALMON CUVÉE ELISABETH SALMON 2008

The cellars of the distinguished and elegant house of Billecart-Salmon in the village of Mareuil-sur-Aÿ are peaceful even at the close of harvest.

Our host Jérôme LaFouge began our tour in the immaculately ordered gardens of the house, a visual statement of the exacting precision that defines this estate at the conclusion of its 204th harvest.

In the midst of the gardens a majestic chestnut tree stands tall and proud, rooted deep into the cellar below and overseeing the press house and the fabled Clos Saint-Hilaire.

Strolling the back streets of Mareuil-sur-Aÿ, Jérôme introduced the newly walled Clos Saint-Hilaire, before guiding us through Billecart's growing production facilities.

Oak barrel fermentation and maturation are an increasing element of the Billecart house style, and we had the opportunity to step into the beautifully ordered barrel room of the house.

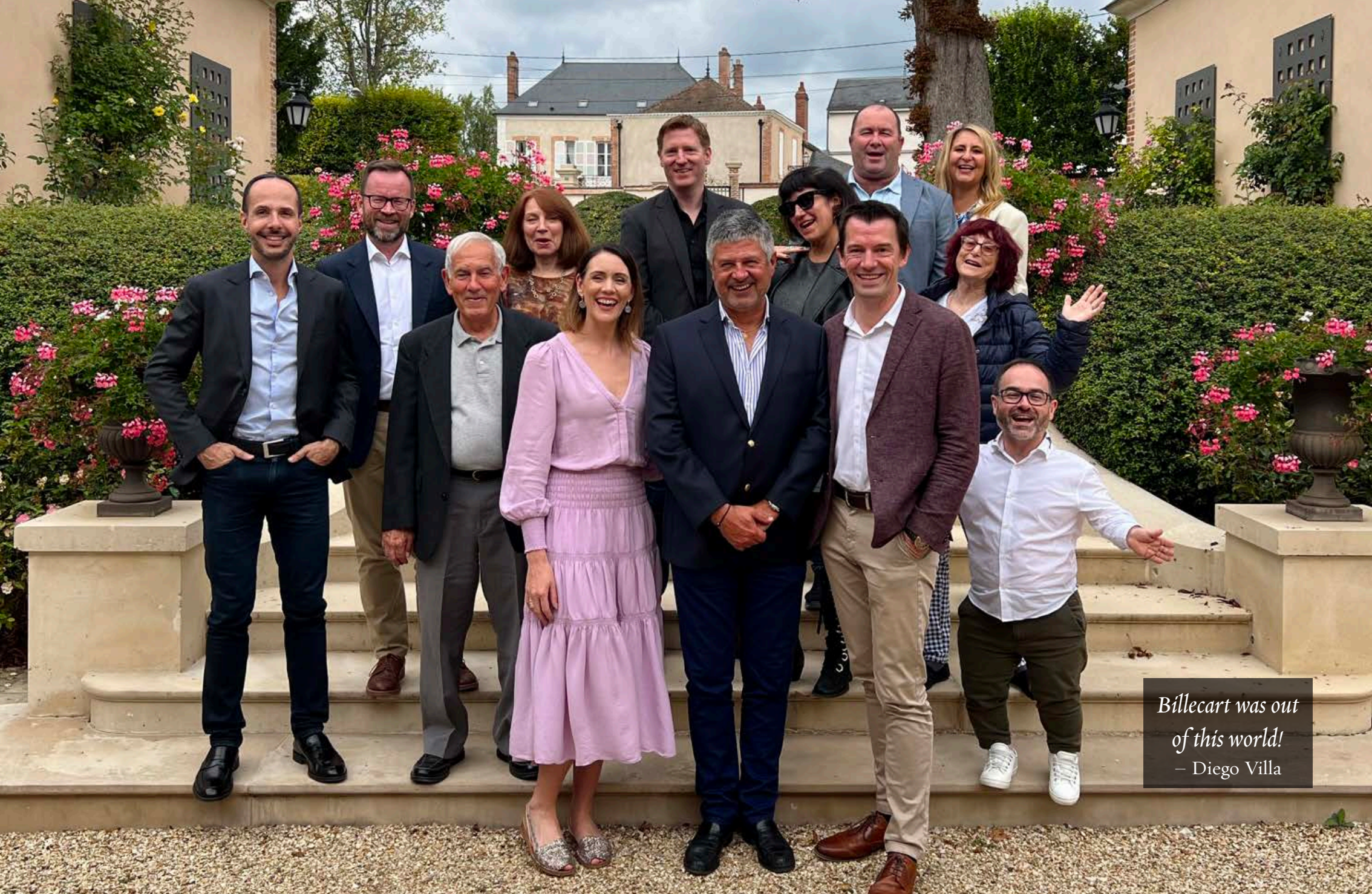
Billecart's cuvées are aged long in its atmospheric cellars, where a thick layer of mould and dust blankets vast rows of cozy, sleeping bottles.

When they ultimately emerge, the precision of this fastidious house upholds a remarkable freshness and purity.

Antoine-Roland Billecart himself welcomed us for lunch, prepared by the fabulous little restaurant Attis, in the dining room of his grandparents and great grandparents.

Here, among other delights, he bountifully shared the three breathtaking prestige cuvées of the house, Nicolas-Francois Billecart 2007, Elisabeth Salmon 2008 and then produced the key to the museum cellar and revealed a blind wine to trick Tyson (mission accomplished!), later revealed to be Cuvée Louis Blanc de Blancs 1990 en magnum. Tyson rated it 100 points and later declared it his wine of the week.





*Billecart was out
of this world!*
– Diego Villa







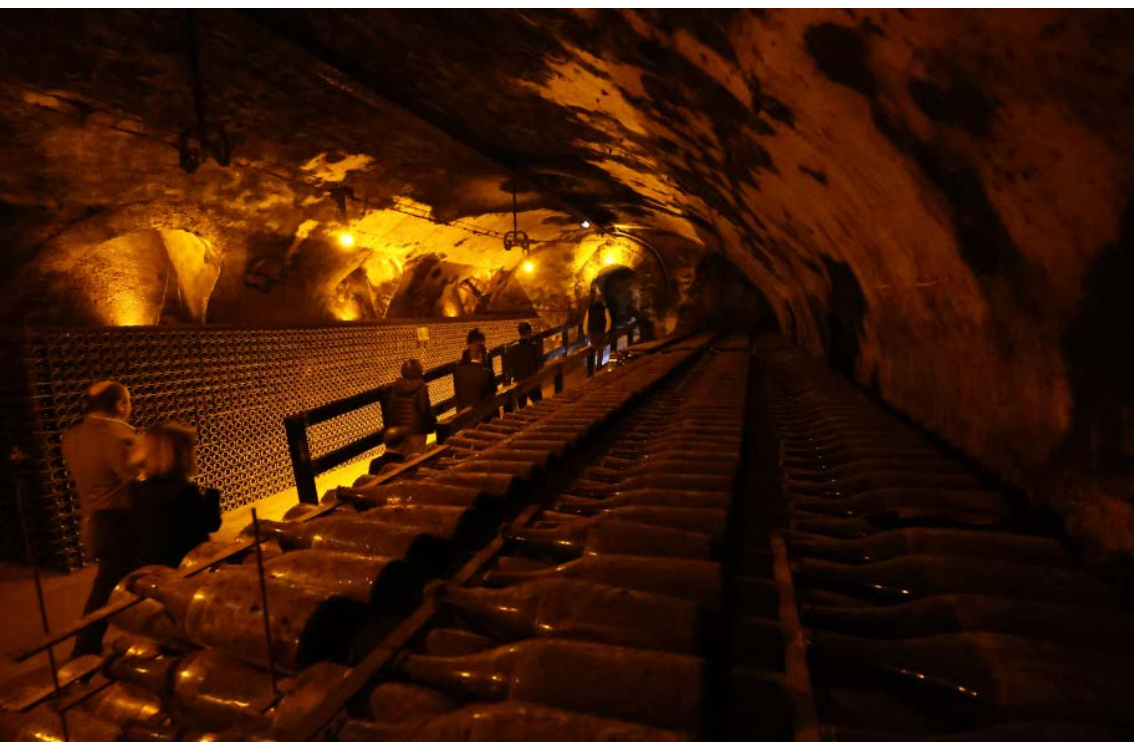
The barrel room at
Billecart was the
best I've ever seen!
— John Stein

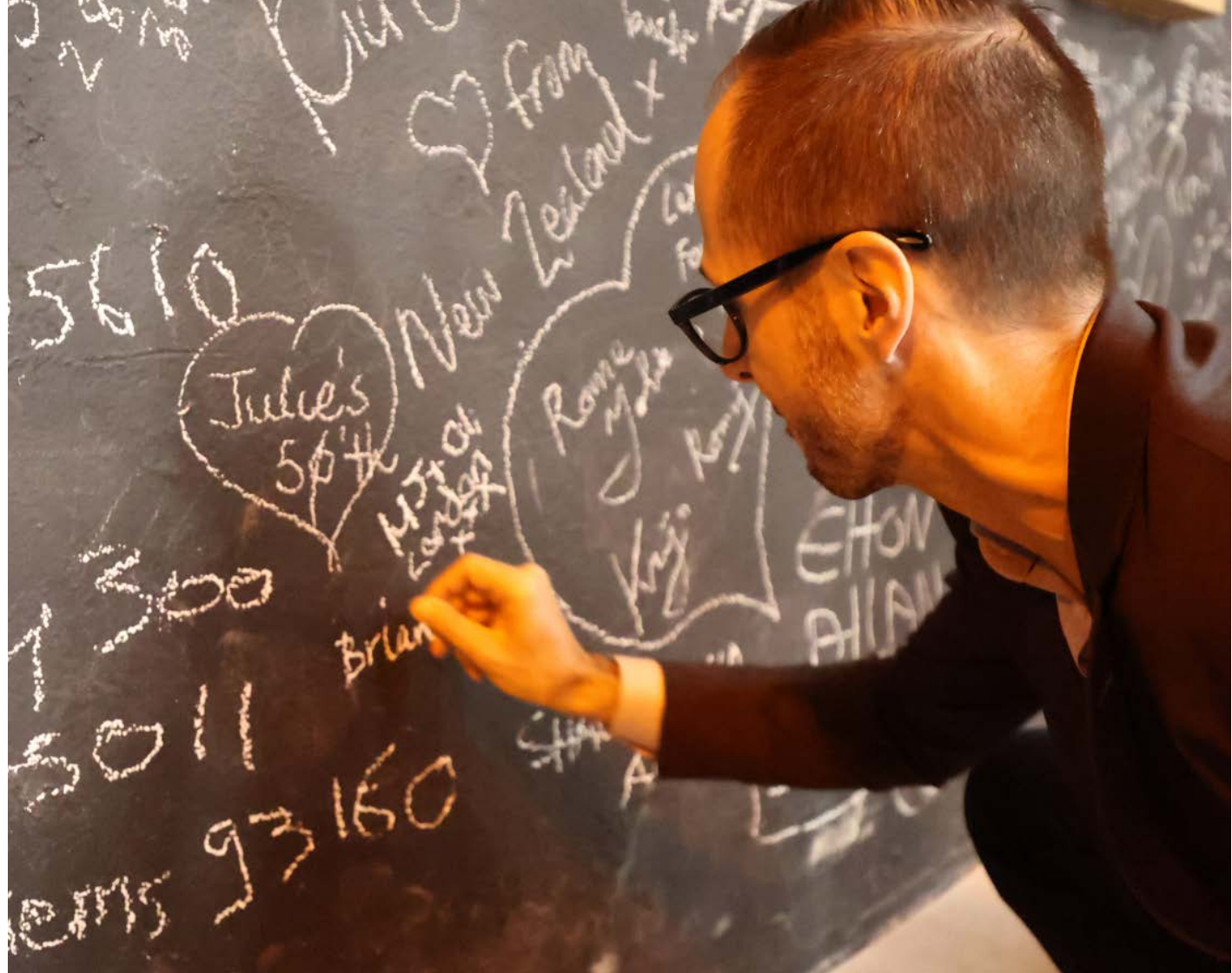
CHAMPAGNE
BILLECART-SALMON
Maison Fondée en 1878

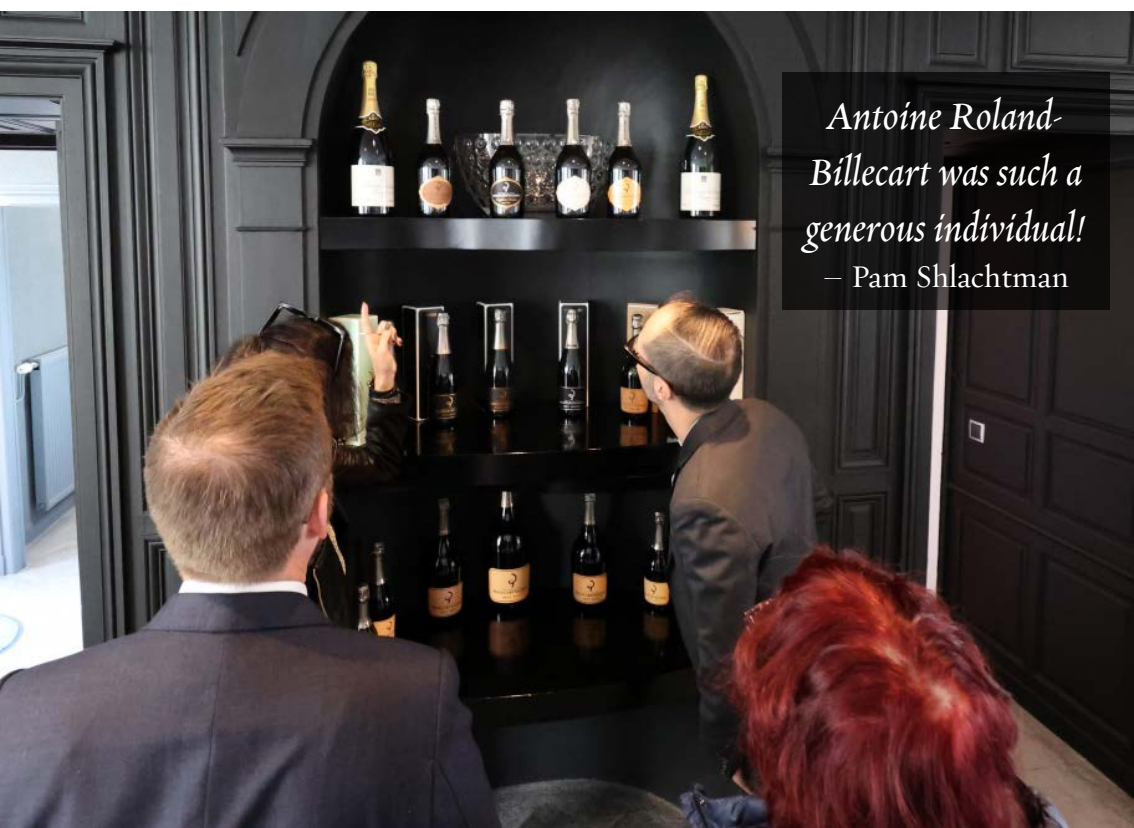




*The attention to detail
here is just next level!*
— John Stein







*Antoine Roland-
Billecart was such a
generous individual!*
— Pam Shlachtman





I adored the lunch with Antoine! He was just delicious! The conversation felt so intimate. He told such wonderful stories about the family and the estate that were just fascinating, and that to me was priceless. Priceless!
— Diego Villa



It's going to be hard to pick a favourite meal!
— Rachel Roth



*That magnum of 1990
was quite spectacular!*
— Pam Shlachtman





DEJEUNER D'EXCEPTION
élaboré par le Restaurant Attis

Jeudi 15 Septembre 2022

MENU

ENTRÉE

Saumon d'Ecosse Label rouge, Artichaut, Datte, Laurier

PLAT

Veau basse température, Aubergine, Blettes, Cassis

FROMAGE

Comté 24 mois, Prunes, Miel

DESSERT

Figue, Framboise, Verveine



*We always heard that magnums
were better but now we
understand for the first time!*
— Gary Roth



*The 1990 magnum
smelt like heaven!
What a treat!
– Rachel Roth*



*The food at Billecart
was so good!
– Rachel Roth*



Thursday 15 September 2022

TAITTINGER

Taittinger tasting and tour of its 2nd century Roman crayères and dinner at Demeure des Comtes in Reims

Tour, Tasting and Dinner Host: Veronique

TAITTINGER BRUT RÉSERVE NV

TAITTINGER PRESTIGE ROSÉ NV

TAITTINGER COMTES DE CHAMPAGNE 2012

TAITTINGER BRUT MILLÉSIME 2015

TAITTINGER PRELUDE GRAND CRUS NV

TAITTINGER FOLIES DE LA MARQUETTERIE NV

TAITTINGER NOCTURNE ROSÉ NV

The roots of Taittinger run deep in the fabric of the history of Reims, and our visit to the hallowed halls of this distinguished family house was to be a deep immersion in both the ancient history of its breathtaking cellars and the modern history of its grand reception houses.

We commenced the evening descending in the magical 3rd century crayères beneath Taittinger in Reims. It was a mythical experience to explore these expansive caverns that now house millions of bottles of Taittinger Comtes de Champagne. We were captivated by the ancient graffiti scored into the chalk walls.

Our host Veronique then welcomed us to dinner at Demeure des Comtes, the 13th century Reims house purchased by Pierre-Charles Taittinger in 1932. She greeted us with a very special apéritif.

The story of Taittinger is etched in chardonnay, and its flagship Comtes de Champagne is one of the finest sparkling expressions of the grape on earth. The release of the lauded 2012 vintage has been greatly anticipated, and we were privileged to meet this new vintage for the first time on the eve of its release, revealing itself to be the finest Comtes since the mythical 2008!

A delightful five course dinner ensued, paired impeccably with Taittinger's outstanding and distinctive vintage and non-vintage cuvées.



*The relationship that Tyson has with
the houses really made the experiences.*
— Nicole Stein









Dinner in the Honour of Tyson
Thursday 15th Oct



Taittinger's Champagne Tour
September 2022





*Our expectations were
exceeded all week.*
– Nicole Stein





*Dinner in the Honour of Tyson Stelzer's Champagne Tour
Thursday 15th September 2022*



Centes de Champagne Blanc de Blancs 2012

Taittinger Brut Millésimé 2015

Taittinger Prélude Grands Crus

Taittinger « Folies de la Marquetterie »

Taittinger Nocturne Rosé

Amuse-Bouche

*Noix de Saint Jacques Sauvages Snackées, Velouté Dubarry
Oignons Frits, Huile d'Olive Fumée*

*Filet de Turbot Poêlé, Purée de Céleris au Lait de Coco
Beurre Citronnelle*

*Fleur de Tête de Moine, Chacorce Fermier
Confit de Clémentine de Rose*

*Parlova aux Fruits de Saison, Crème Mascarpone
Vanille Bourbon*

*Dîner préparé par
Julien Pennanhoat, Chef Cuisinier*

Thursday 15 September 2022

KRUG

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

Tour and Tasting Host: Camille

KRUG GRANDE CUVÉE ÉDITION 170ÈME

KRUG VINTAGE 2008

KRUG GRANDE CUVÉE ÉDITION 164ÈME

KRUG VINTAGE 2006

KRUG GRANDE CUVÉE ÉDITION 162ÈME

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 Edition 170, a blend of an incredible tapestry of 195 wines from vintages 1998 to 2014.

This was the perfect accompaniment to the remarkable story of Krug and its detailed production philosophy, which our host Camille expounded in enamoured 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 as we witnessed Krug's old barrels filled with the new harvest. A tour through the working cellars then 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.

A fortuitous mix up saw Vintage 2008 with Grande Cuvée Edition 164 poured to one side of the table and Vintage 2006 with Grande Cuvée Edition 163 poured to the other. Thanks to the eagle eyes of our guests, the error was noted, more glasses produced and the correct wines poured. Rachel Roth later described it as, 'the best mistake ever!'

Our Krug visit concluded with an experience of music composed to represent chardonnay, pinot noir and meunier and music paired to each of the not two but four cuvées!

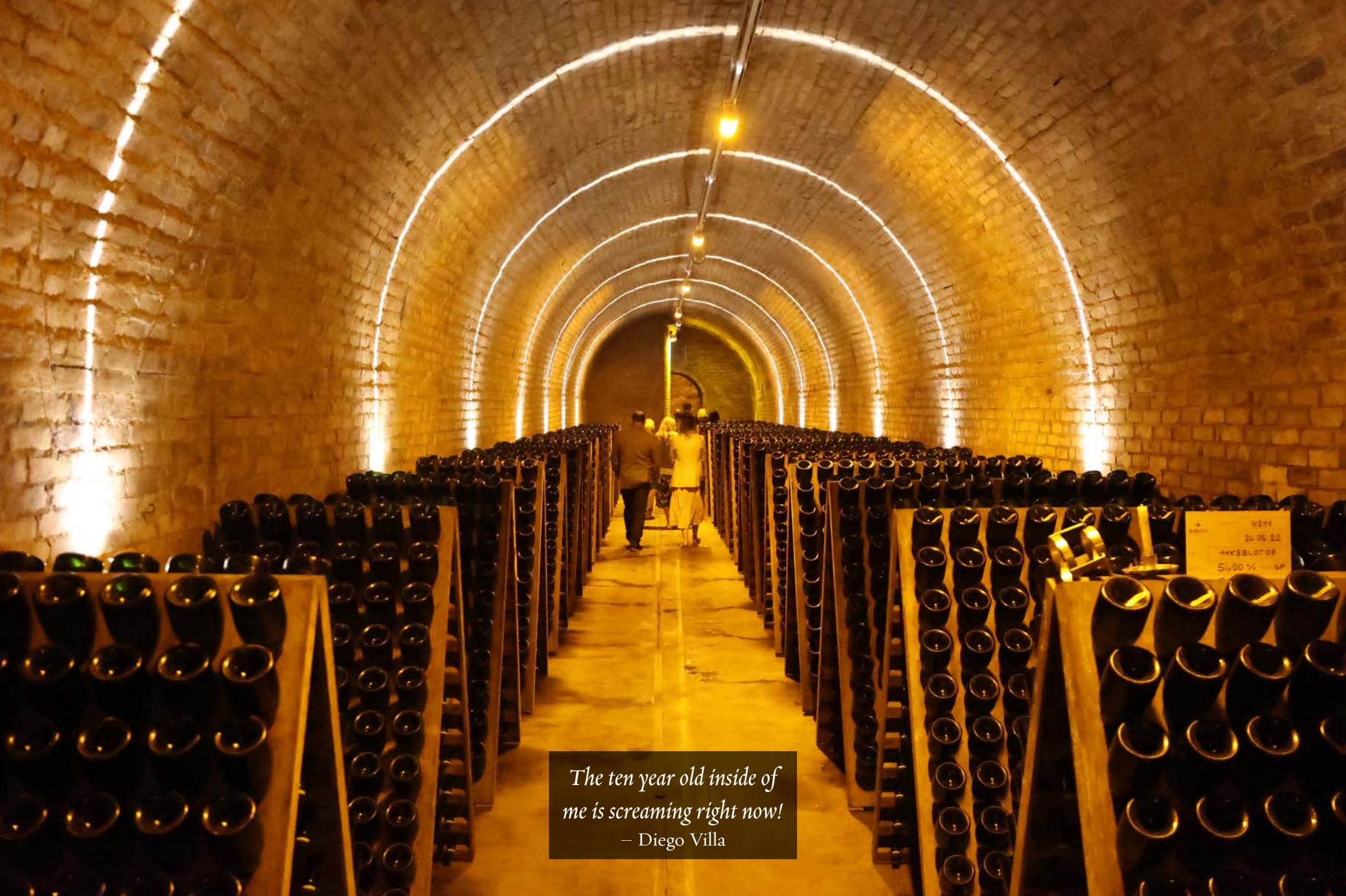
An incredible Krug immersion that we shall never forget!



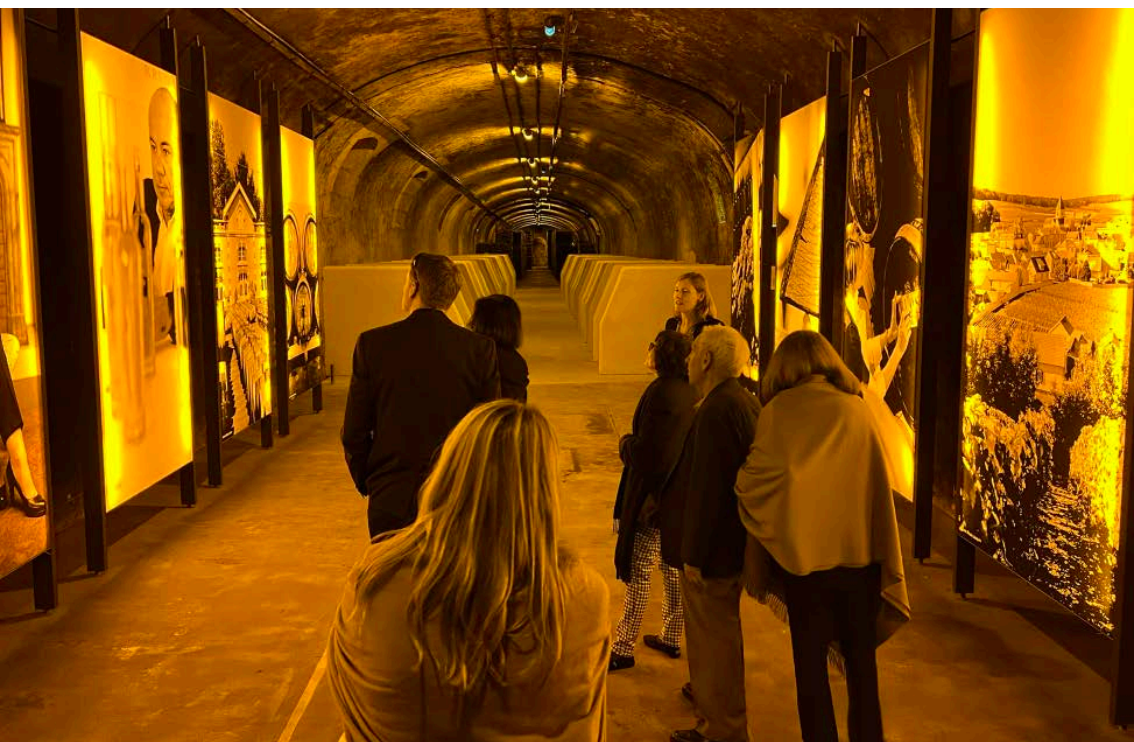
*I adored the time we had with
Krug. The history was amazing.
And the whole experience was
delicious! I never wanted it to end!*
— Diego Villa





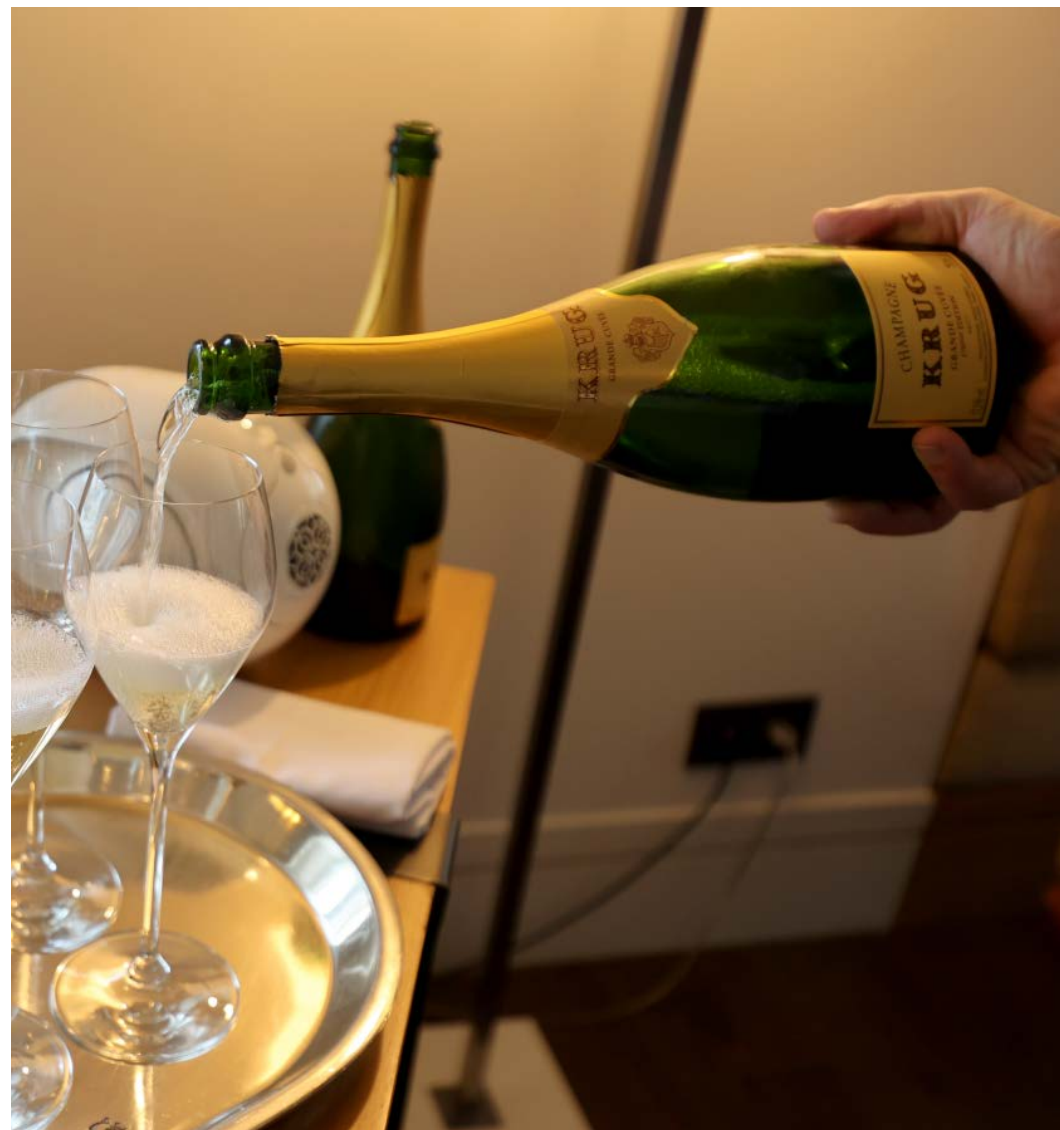


*The ten year old inside of
me is screaming right now!*
— Diego Villa





*Accidentally pouring
the 2006 and 162 instead
of the 2008 and 164 was
the best mistake ever!*
— Rachel Roth





*Pairing of the vintage cuvée
and the Grande Cuvée was
a highlight of the day!*
— Diego Villa

Friday 16 September 2022

CHARLES HEIDSIECK

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

Tour, Tasting and Lunch Hosts: Cyril Brun, Chef de Cave, Stephen Leroux, Managing Director and Melissa

VERNEUIL MEUNIER 2022 VIN CLAIR
CHARLES HEIDSIECK BLANC DE BLANCS NV
CHARLES HEIDSIECK ROSÉ RÉSERVE NV
CHARLES HEIDSIECK BRUT RÉSERVE NV
CHARLES HEIDSIECK ROSÉ MILLÉSIME 2008
CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2007
CHARLES HEIDSIECK BRUT RÉSERVE NV EN MAGNUM (2015 BASE)
CHARLES HEIDSIECK COTEAUX CHAMPENOIS VILLERS-MARMERY 2017

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

Our delightful host Melissa shared the stories of this remarkable house as she 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 and newly refurbished pavilion, we were greeted by none other than chef de cave Cyril Brun himself, who was beaming about the quality of the harvest. 'We finished harvest on Thursday and we are very happy!' he exclaimed.

His meunier from the village of Verneuil had recently completed fermentation, so it was with a sneak preview of this wine that our tasting commenced. Cyril proceeded to offer us an amazing insight into the process of blending, sharing frankly with us the manner in which he assembles each of his cuvées.

'We are blenders in Champagne,' he said. 'We have all the tools to make great wines. Being a winemaker in Champagne is a dream!'

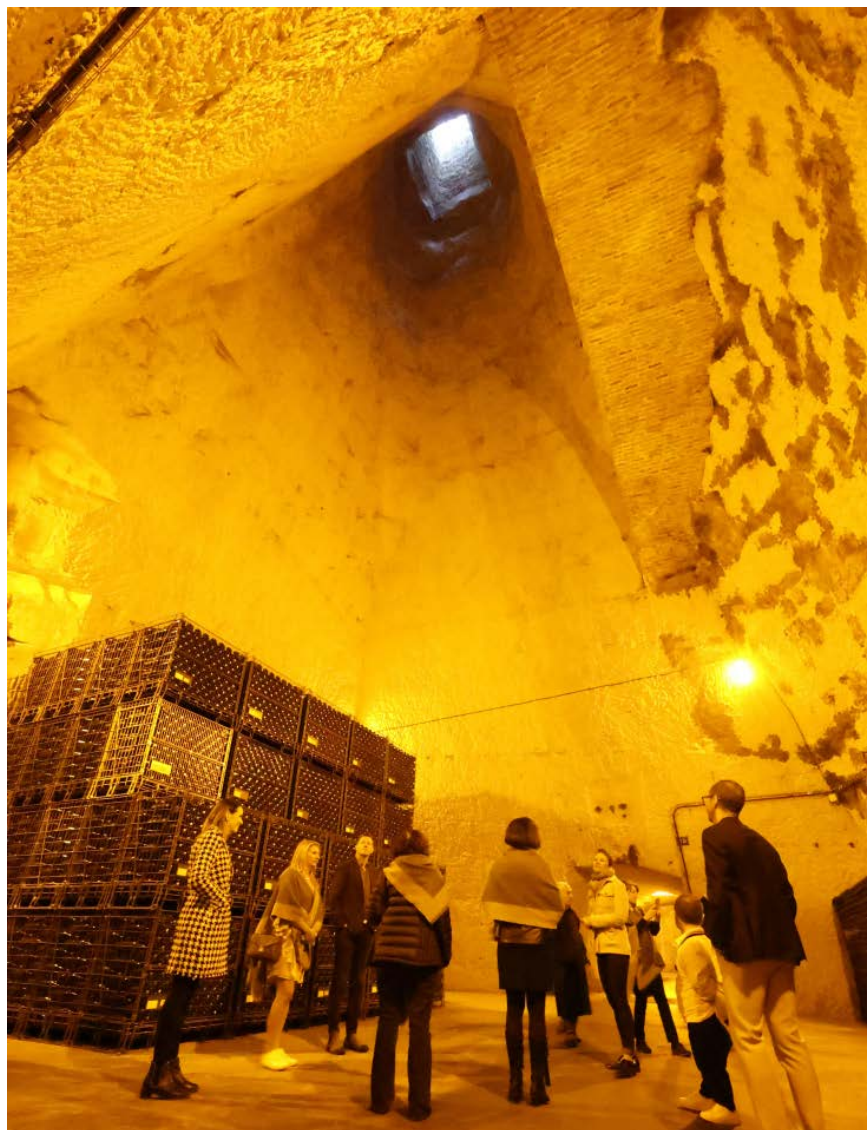
The stylish yet warm space of the pavilion perfectly reflected the personality of the Charles Heidsieck house style, to which Cyril then introduced in a tasting of the full range, including two bottles of the exceedingly rare Charles Heidsieck Villers-Marmery Coteaux Champenois 2017, of which just 290 bottles were produced.

We were accompanied for an exceptional lunch by none other than Charles Heidsieck's dynamic and sharp Director, Stephen Leroux, who shared 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. His exceptional leadership continues to take this incredible house 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, from just-fermented meunier to the depths of the sublime Blanc des Millénaires 2007.

Our afternoon with Charles Heidsieck was an exceptional crescendo to our week and a wonderful celebration of our last day in Champagne!



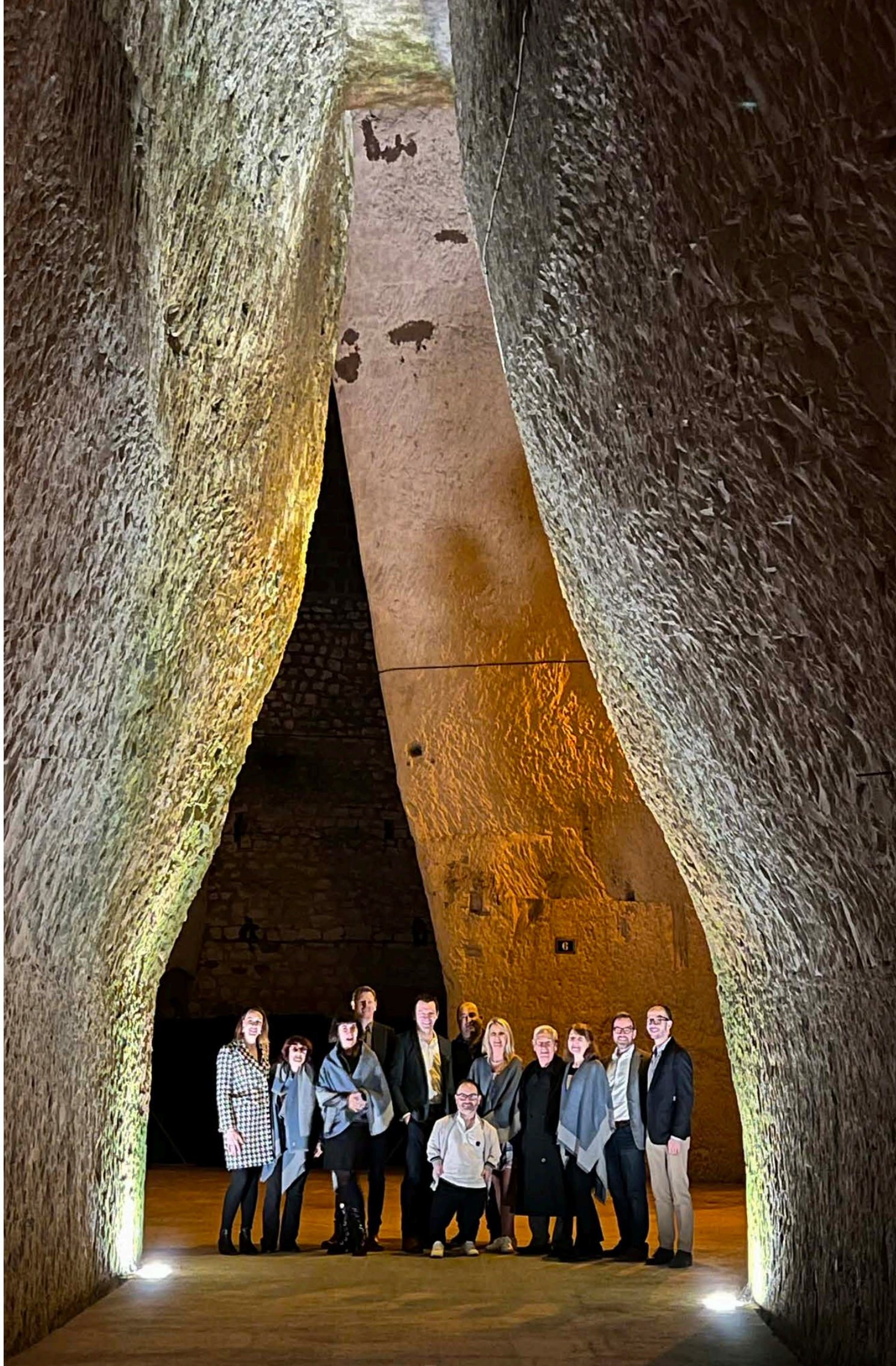
























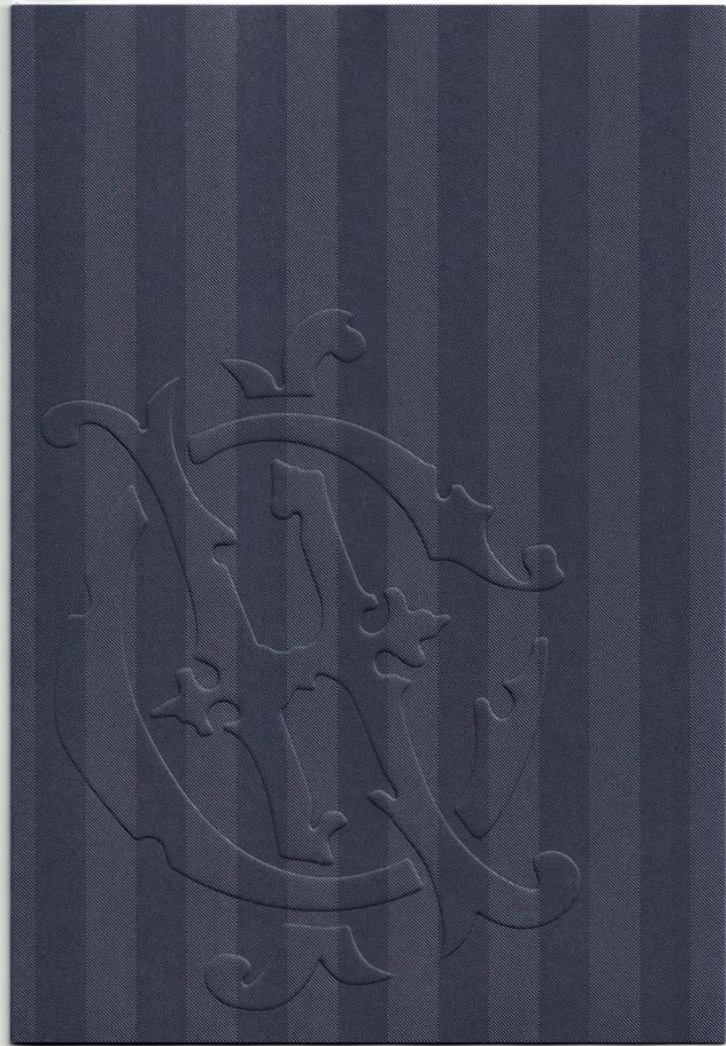
Meeting Cyril Brun and going through the range of wines with him (including tasting the meunier vin clair) was a highlight.
— Diego Villa







*The coteaux champenois
was such a treat!*
— Pam Shlachtman




CHAMPAGNE
**CHARLES
HEIDSIECK**
Maison fondée à Reims en 1851

Vendredi 16 septembre 2022

Déjeuner en l'honneur de


**Pamela Shlachtman
Tayo Werkhoven
Brian Skinnider
Stefan Lesser
Rachel Roth
Diego Villa
Gary Roth
John Stein
Nancy Roth
Nicole Stein
Tyson Stelzer
Sharron Turgeon**





CHAMPAGNE
CHARLES HEIDSIECK
BLANC DE BLANCS

CHAMPAGNE
CHARLES HEIDSIECK
MILLESIME 2012




CHAMPAGNE
**CHARLES
HEIDSIECK**
Maison fondée à Reims en 1851

...

Homard bleu rôti,
pommes soufflées farcies aux pinces, jus de tête

...

Canon de veau, pomme darphin,
légumes fanes glacés et champignons du moment

...

Carpaccio de fraises et tomates à l'huile vanillée

...

Café



Ce déjeuner a été préparé par Tony Blasco «Tentation traiteur»


CHAMPAGNE
**CHARLES
HEIDSIECK**
Maison fondée à Reims en 1851



Friday 16 September 2022

RÉSIDENCE EISENHOWER

Farewell Drinks

LAURENT-PERRIER CUVÉE ROSÉ EN MAGNUM

RARE MILLÉSIME 1998 EN MAGNUM

CHARLES HEIDSIECK ROSÉ MILLÉSIME 2006

VEUVE FOURNY & FILS ROSÉ VINOOTHÈQUE MV15

VEUVE FOURNY & FILS CUVÉE R EXTRA BRUT NV

CHATEAU LA VERRERIE GRAND DEFAND ROSÉ













*Résidence Eisenhower
is positively beautiful!*
– Nancy Roth



*We had been looking forward to The Champagne Tour
for about two years and were so thrilled it finally happened!*

*I loved how the itinerary had a mix of houses, large and small, super old
versus younger, each with their own style and geographical diversity.*

*All of the characters we met along the way, in particular the legendary Cyril
Brun, were passionate about their work and willing to share
as much information as we desired.*

*We had a ton of spectacular moments! Meeting Cyril and going through the range
of wines with him (including tasting the meunier vin clair) was a highlight.*

*The lunch at Roederer will remain as one of my favourite moments of
the overall experience. Tyson modelling the Rare tiara was also up there!*

*Lunch at Billecart was also a highlight, especially the conversation with Antoine
Roland-Billecart, which felt so intimate. Same with the lunch at Bollinger.*

*I think these intimate conversations with characters who are part of the
flesh and bones of the houses are perhaps the greatest value the tour offers.*

*Résidence Eisenhower was also a complete highlight — I don't know
how you got it but it certainly raised the level of exclusivity!*

It was a beautiful experience which we will talk about for years and years.

— Diego Villa

It's a once in a lifetime experience!
I've made everyone at home very jealous!
— Pam Shlachtman





WINE EVENTS

WITH TYSON STELZER

