



10-16 SEPTEMBER 2023



Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Sharron Turgeon

For Adrian Esler & Alison de Groot

Sanjeev Gupta

Juanita Pappalardo & Matthew Peters

Tony Rogers & Mel Wallace

3-9 September 2023

Words by Tyson Stelzer

Photography by

Tyson Stelzer & Sharron Turgeon

www.champagne.tours





Everything I expected this week has been absolutely exceeded!

— Sanjeev Gupta



Every time I open a champagne for the rest of my life I will reflect back on everything we have experienced this week. It's been such an emotional experience and an amazing highlight of my champagne journey!

— Tony Rogers

*If there were spots on this tour
every year I would come back.*
— Matthew Peters





The Résidence is just incredible!
— Matthew Peters



Sunday 10 September 2023

LE PARC LES CRAYÈRES

Welcome Dinner

Menu L'âme De La Champagne

PIERRE PÉTERS LES CHÉTILLONS BLANC DE BLANCS GRAND CRU 2013

RUINART DOM RUINART 2007

RARE CHAMPAGNE MILLÉSIME 2002

DOM PÉRIGNON BRUT VINTAGE 2008

BONNEAU DU MARTRAY CORTON-CHARLEMAGNE 2014 EN MAGNUM

VINCENT GIRARDIN MEURSAULT PREMIER CRU LES PERRIERES 2014

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

HUDELOT-NOËLLAT CHAMBOLLE-MUSIGNY 1ER CRU LES CHARMES 2014

LANSON NOBLE CUVÉE BRUT MILLÉSIME 1988

CHÂTEAU CLIMENS BARSAC 2005







Every detail of Tyson's tour is crafted, every nuance is aligned and every experience has a different flavour and theme, all unique for their own reasons. I loved every one of them!

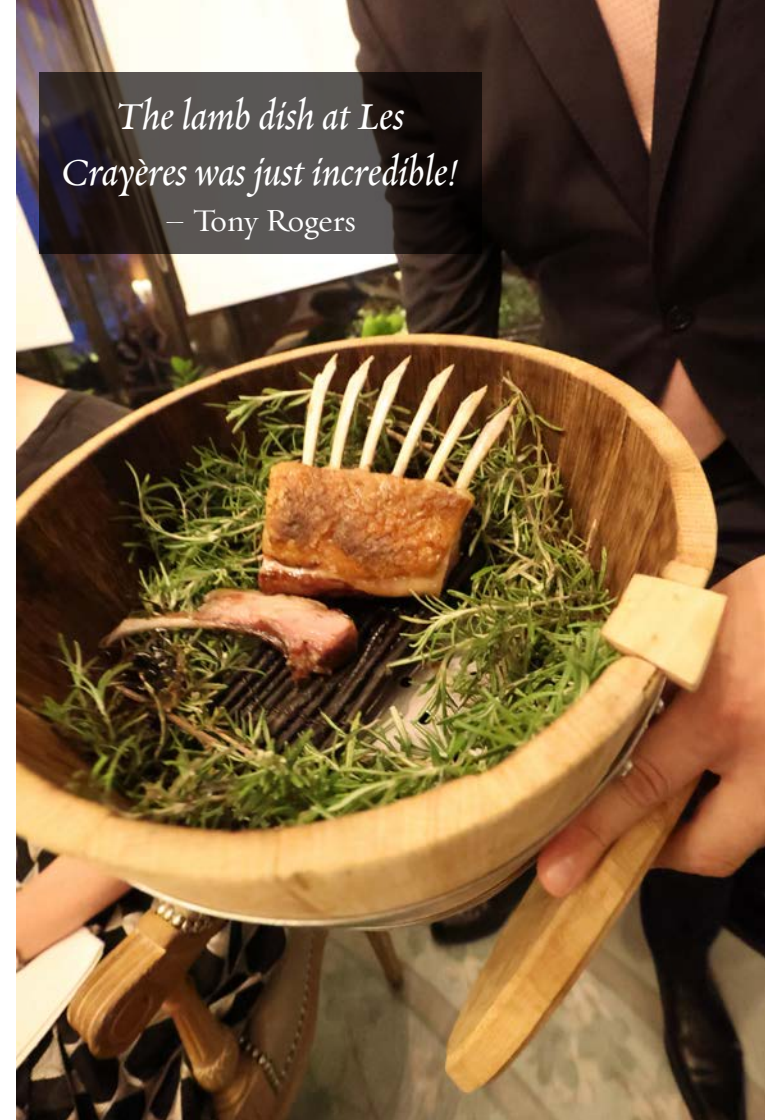
— Matthew Peters





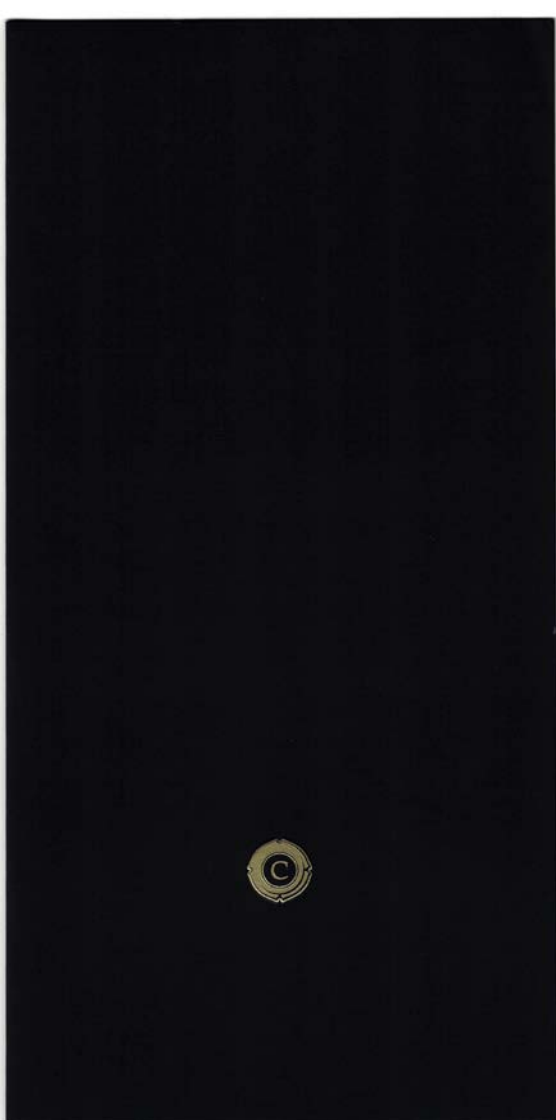


*Nights like this
are very rare!*
— Matthew Peters



Tyson is like a champagne maker, weaving such complexity over a week, with layers and layers of structure, all the harder in the midst of the logistics during harvest, yet our enjoyment was heightened by the activity of vintage! I find it very hard to pick a favourite experience!
– Tony Rogers





Dîner du Dimanche 10 Septembre 2023

Champagne Pierre Peters
« Les Chétillons » 2013

Champagne Ruinart
« Dom Ruinart » 2007

Champagne Rare 2002

Champagne Dom Pérignon
« Vintage » 2008

Corton-Charlemagne Grand Cru 2014
Bonneau du Martray *Servi en Magnum*

Meursault 1^{er} Cru Les Perrières 2014
Vincent Girardin

Coteaux Champenois 2015 « Les Grands Côtés »
Egly-Ouriet

Chambolle-Musigny 1^{er} Cru Les Charmes 2014
Domaine Hudellot-Noëllat

Champagne Lanson
« Noble Cuvée » 1988

Barsac 2005
Château Climens



MENU
L'ÂME DE LA CHAMPAGNE

Foie gras en robe de fleur de courgette
Bouillon végétal au champagne
Amandes, pêches de vigne, girolles, courgettes



Homard cuit sur sarments de vigne
Légumes et fruits en écarlate
Quintessence de carapaces rouges



Agneau fermier de chez Cyrille
Selle d'agneau fumée au romarin
Aubergines, avocats et artichauts



Chariot de fromages affinés
Fromages aux laits de vache
Chèvre et brebis



Banane et vanille du Mexique
Croustillant de banane
Crème fouettée vanillée





*The quality of the food has
been an unexpected highlight of
the week! It's been incredible!*

— Juanita Pappalardo



Monday 11 September 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, and Jérôme Lafouge

BILLECART-SALMON BLANC DE BLANCS GRAND CRU NV

BILLECART-SALMON LOUIS SALMON BLANC DE BLANCS 2009

BILLECART-SALMON NICOLAS FRANÇOIS BILLECART 2002 EN MAGNUM

BILLECART-SALMON BRUT SOUS BOIS NV

BILLECART-SALMON CUVÉE ELISABETH SALMON 2009

It was an idyllically mild and sunny day that heralded our arrival for the first visit of our tour at the distinguished and elegant house of Billecart-Salmon in the village of Mareuil-sur-Aÿ, fortuitously coinciding with the first days of picking.

We witnessed harvest in earnest as we drove through the grand cru of Aÿ. Following such a wet season and after the record and unprecedented heat of the previous week, the vines were bearing a record crop of the largest bunches ever seen in Champagne. Our host Jérôme Lafouge reported that we had landed amidst a race in the vineyards against the onset of botrytis, mildew and oidium.

Even in the midst of such a challenging vintage, we discovered the vineyards, winery, cellars, barrel halls and gardens of the house to be a peaceful and tranquil haven that reflected the order and grace of these exceptional cuvées.

Jérôme 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 now 205 harvests.

Strolling the back streets of Mareuil-sur-Aÿ, and along the newly renamed Boulevard Nicolas-François Billecart, Jérôme welcomed us behind the wall of the recently renovated and just harvested Clos Saint-Hilaire vineyard, where we had the privilege of tasting a few remaining pinot noir grapes.

This special site in the village has long been farmed biodynamically, and Jérôme disclosed that it has been the inspiration for the conversion of now one-third of the vineyards of the house to organic certification..

Jérôme guided us through Billecart's growing production facilities, sharing with us insights into the uniqueness of this house and its fanatical attentiveness to the

finest details in the vineyards and production.

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.

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.

We were privileged to be hosted for lunch by none other than the engaging and entertaining Antoine Roland-Billecart himself, whose frank honesty and entertaining stories immediately welcomed us into the inner circle of his fabled house.

Antoine welcomed us for lunch in the dining room of his grandparents and great grandparents, prepared by the fabulous little restaurant Attis. He kept us engaged and amused long into the afternoon with the tales of his family and his own initiatives at his estate.

‘This is a tricky year,’ he admitted. ‘I say to my oenologue, “It’s in a shitty vintage that you’re going to show what you can do!”’

Among other delights, Antoine bountifully shared a magnum of the prestige cuvée of the house, Nicolas-François Billecart 2002, along with the wonderfully elegant Louis Salmon Blanc de Blancs 2009 and Elisabeth Salmon 2009.

An incredible start to The Champagne Tour that elicited questions of how we could ever top this experience!

*I love the family estates.
The Billecart experience was
amazing and to meet Antoine
Roland-Billecart was incredible!*
— Alison de Groot











The access that Tyson has is amazing, thanks to the respect that the houses have for him.
— Tony Rogers







*The barrel hall at Billecart
was one of the most beautiful
spaces I have ever seen!*
— Juanita Pappalardo







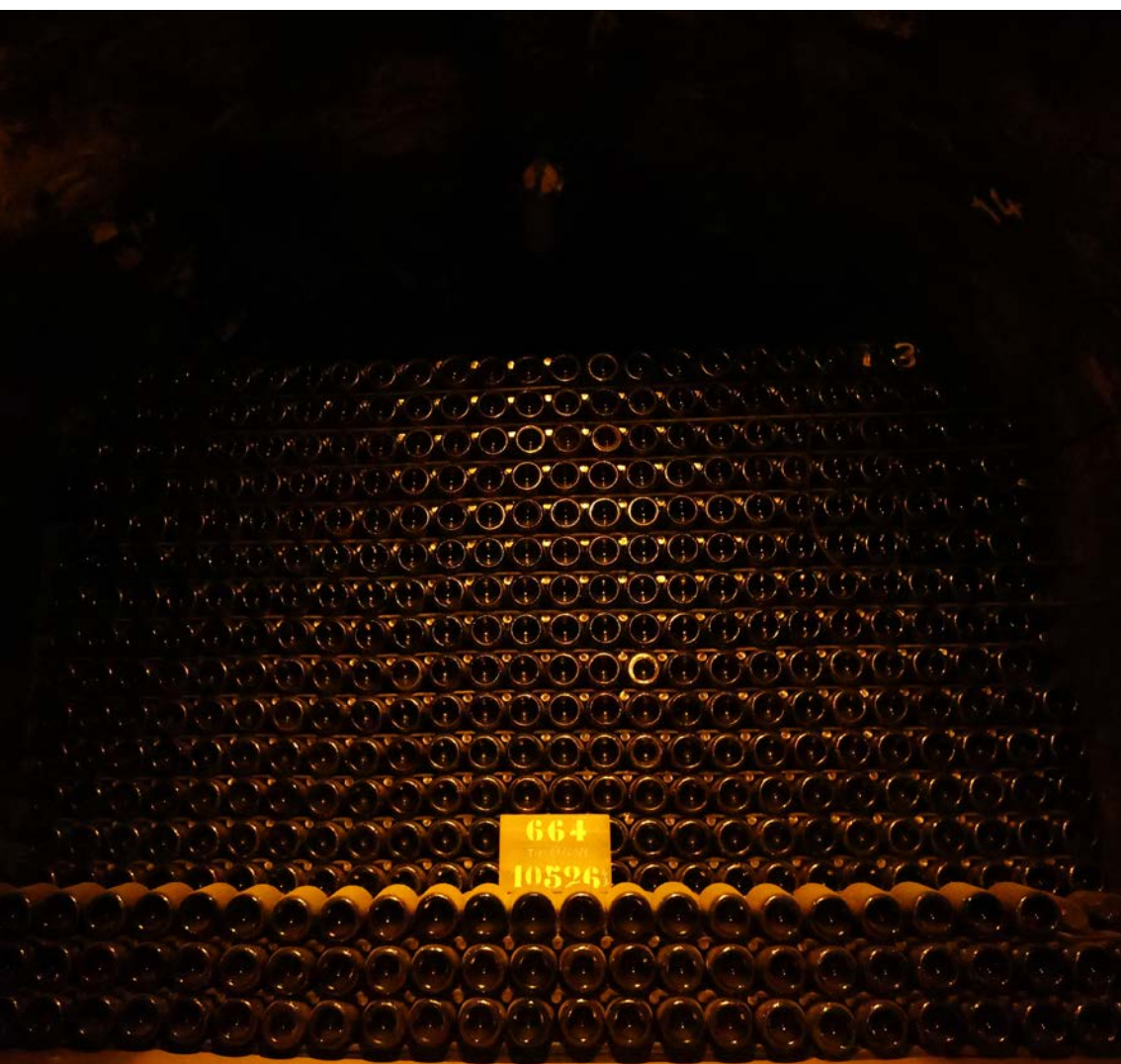
*I love how well spoken Jérôme
and Antoine are in English.*
— Juanita Pappalardo







*The detail of the process behind
the scenes is just incredible!*
— Mel Wallace





*Integrating the historical knowledge
with the science and the old ways is
to me what makes this so special.*
— Juanita Pappalardo





That was a fantastic tour through the cellars!
 – Tony Rogers





Antoine was such a highlight of the first half of the week! I'm a big fan of Billecart-Salmon and I loved hearing the stories. Tyson knew the right questions to ask to draw out all the stories!
— Sanjeev Gupta





Antoine was such a gentleman.
— Juanita Pappalardo



*I loved the experience
with Antoine Roland-
Billecart. To see a house
of that magnitude paying
so much attention to the
details was very impressive
to see first hand.*
— Matthew Peters







Lunch with Antoine Roland-Billecart was such a highlight for me! To be able to sit down with the principal and to hear his stories and anecdotes was very special. I could sit and listen to him all day!
— Alison de Groot







For me, the mix of large and small houses has been really good; to see the big operations like Billecart-Salmon and the consistency in the way hosts like Jérôme and Antoine presented. It was great the way Tyson prompted Antoine with questions to draw out his stories.
— Adrian Esler



To sit next to Antoine Roland-Billecart was a such privilege and an insight! To dine in his grandparents' dining room was absolutely amazing. I loved the decor of the house and the lunch was unbelievable! The passion of his family is incredible!

— Mel Wallace







MENU

ENTRÉE

Bar mi cuit, Concombre, Fenouil vanillé, Yaourt
Verveine

PLAT

Veau, Artichaut, Foie Gras, Girolles

FROMAGE

Comté 18 mois, Carotte , Pistache

DESSERT

Gâteau Basque, Quetsche, Framboises



champagne-billecart.fr



#BillecartSalmon #BillecartDinner





Monday 11 September 2023

VEUVE FOURNY

Veuve Fourny tour and tasting in Vertus

Tour, and Tasting Host: Charles-Henry Fourny

VINS DE RESERVE BLANC DE BLANCS LE MONT FERRÉ VERTUS PREMIER CRU 2022 EN FOUDRE
VINS DE RESERVE BLANC DE BLANCS VERTUS EN FOUDRE (SOLERA SINCE 2012)
CHARDONNAY JUICE 2023, FRESHLY PRESSED FROM TWO PLOTS 500M APART
VEUVE FOURNY & FILS BLANC DE BLANCS BRUT NATURE NV
VEUVE FOURNY & FILS BLANC DE BLANCS EXTRA BRUT NV
VEUVE FOURNY & FILS GRANDS TERROIRS NV
VEUVE FOURNY & FILS BLANC DE BLANCS EXTRA BRUT 2016
VEUVE FOURNY & FILS ROSÉ BRUT PREMIER CRU NV
VEUVE FOURNY & FILS ROSÉ VINOOTHÈQUE EXTRA BRUT MV16 NV
VEUVE FOURNY & FILS CUVÉE R BLANC DE BLANCS EXTRA BRUT NV
VEUVE FOURNY & FILS MONTS DE VERTUS ROSÉ EXTRA BRUT 2019
VEUVE FOURNY CLOS FG NOTRE DAME PREMIER CRU EXTRA BRUT 2012
VEUVE FOURNY CLOS FG NOTRE DAME PREMIER CRU EXTRA BRUT 2008
VEUVE FOURNY & FILS CUVÉE R PREMIER CRU EXTRA BRUT NV (GIFTED)

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.

The vineyards were abuzz with all the action of harvest as we made our way through the fabled grand crus of the Côte des Blanc to the premier cru of Vertus in the south.

We arrived in the village, where brothers Emmanuel and Charles-Henry Fourny exemplify a new generation of growers equally fanatical about their vines as they are their winemaking.

Charles greeted us enthusiastically and reported that their beloved chardonnay was king this year. 'Pinot noir is a nightmare after such a wet August,' he bemoaned. 'And the recent heat is dehydrating it, so we do not expect to make a lot of rosé this year.'

Charles 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.

We commenced our visit in his beloved Clos Notre Dame, the smallest clos in Champagne, a tiny walled plot where we tasted the chardonnay grapes that were due to be harvested the following day. Charles showed us the mulch that they apply to the soil to improve moisture retention.

He explained his concern regarding dilution following a very wet August this year. 'But the sunny and dry weather last week and this week are very good,' he said, 'and the water has evaporated and the concentration has come!'

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, where we witnessed grapes being loaded into the press.

We tasted freshly pressed chardonnay juice from two plots just 500m apart and reserve wines from foudre, including a solera blend commenced in 2012. Tyson and Sharron's immersion in the harvest was a little more dramatic than they had anticipated when they were inadvertently doused in chardonnay juice by workers above!

Charles then invited us down into the historic cellar of his family home, which he had prepared with atmospheric candle light.

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 10 cuvées, culminating in Cuvée du Clos Notre Dame 2012 and the incredible back vintage of 2008 from the museum cellar of the house. A magnificent and fitting way to conclude an incredible visit that had commenced with tasting the 2023 harvest of the Clos!

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



*Charles Fourny was just a star.
What a lovely man! So personable
that he projected a feeling of privilege
that we would visit him! He was
so passionate. There was a level of
excitement that was just great and I
really enjoyed the afternoon.*

— Matthew Peters



*Tasting the fruit, the smells
of the ferments and tasting
the first cuvée was such a
powerful experience!*
– Alison de Groot



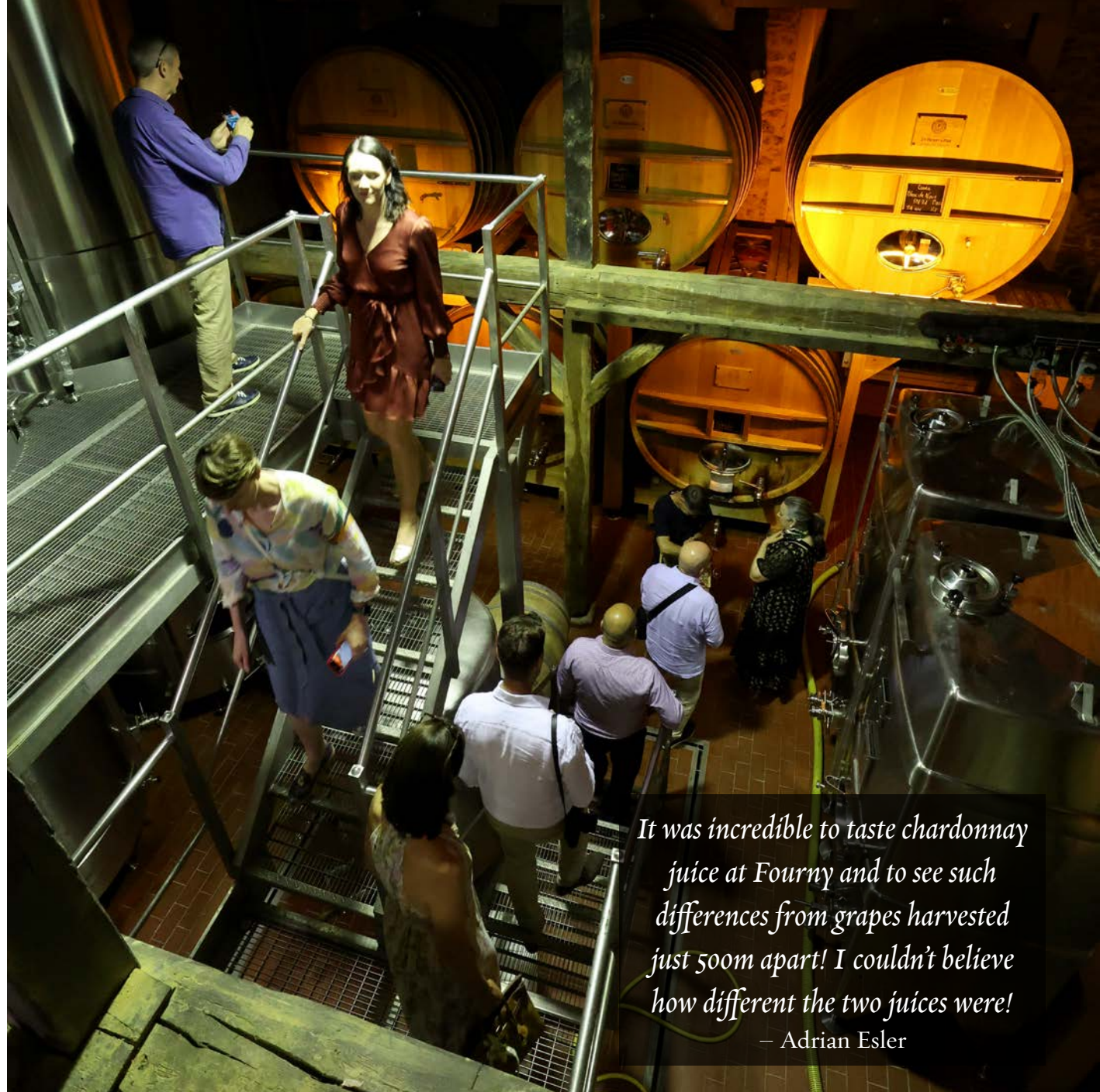


*Charles Fourny was
incredible. His family links
and tradition were amazing.*
— Alison de Groot



*Veuve Fourny was such a personal
and personable experience!*
— Adrian Esler



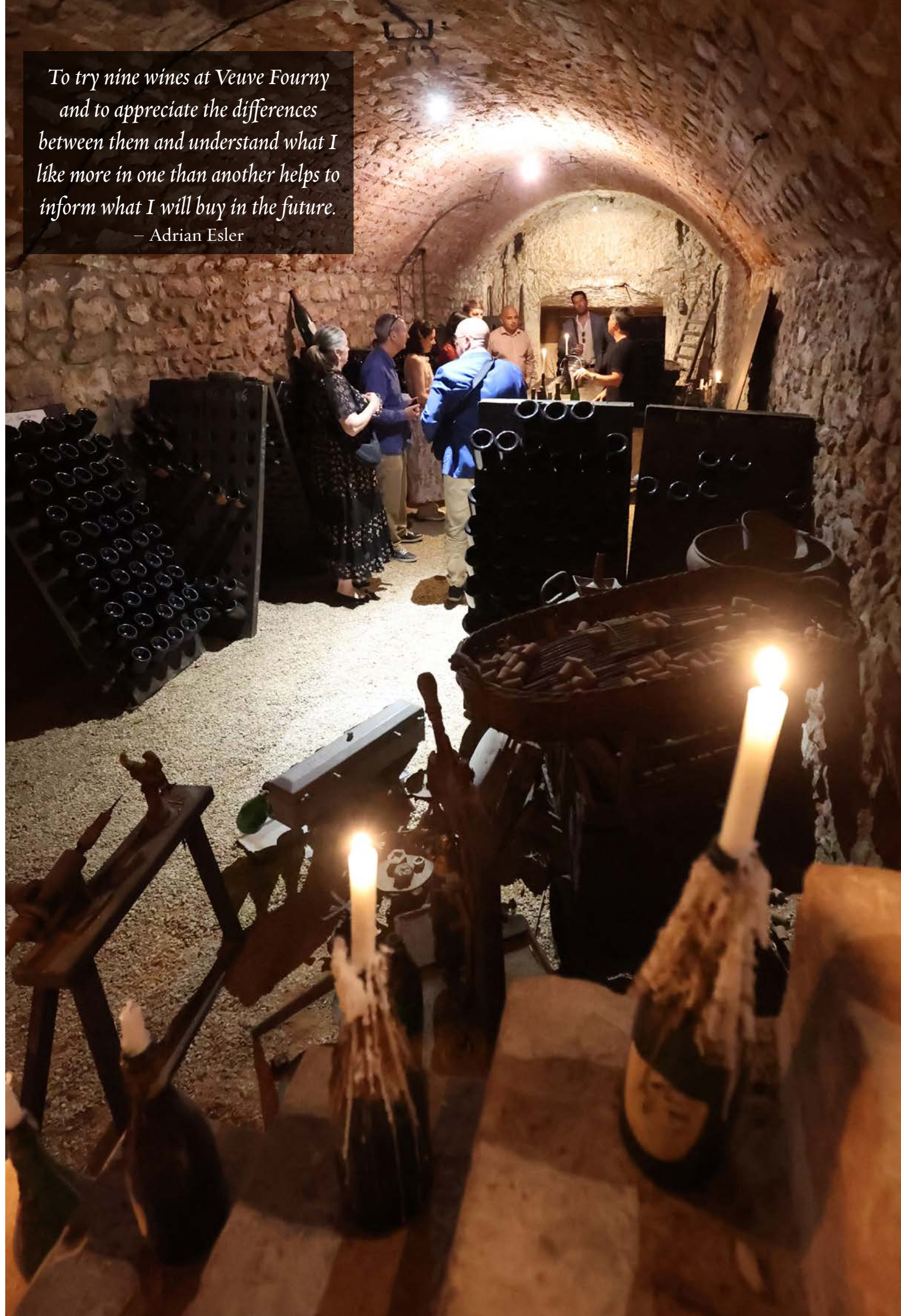


It was incredible to taste chardonnay juice at Fourny and to see such differences from grapes harvested just 500m apart! I couldn't believe how different the two juices were!
— Adrian Esler





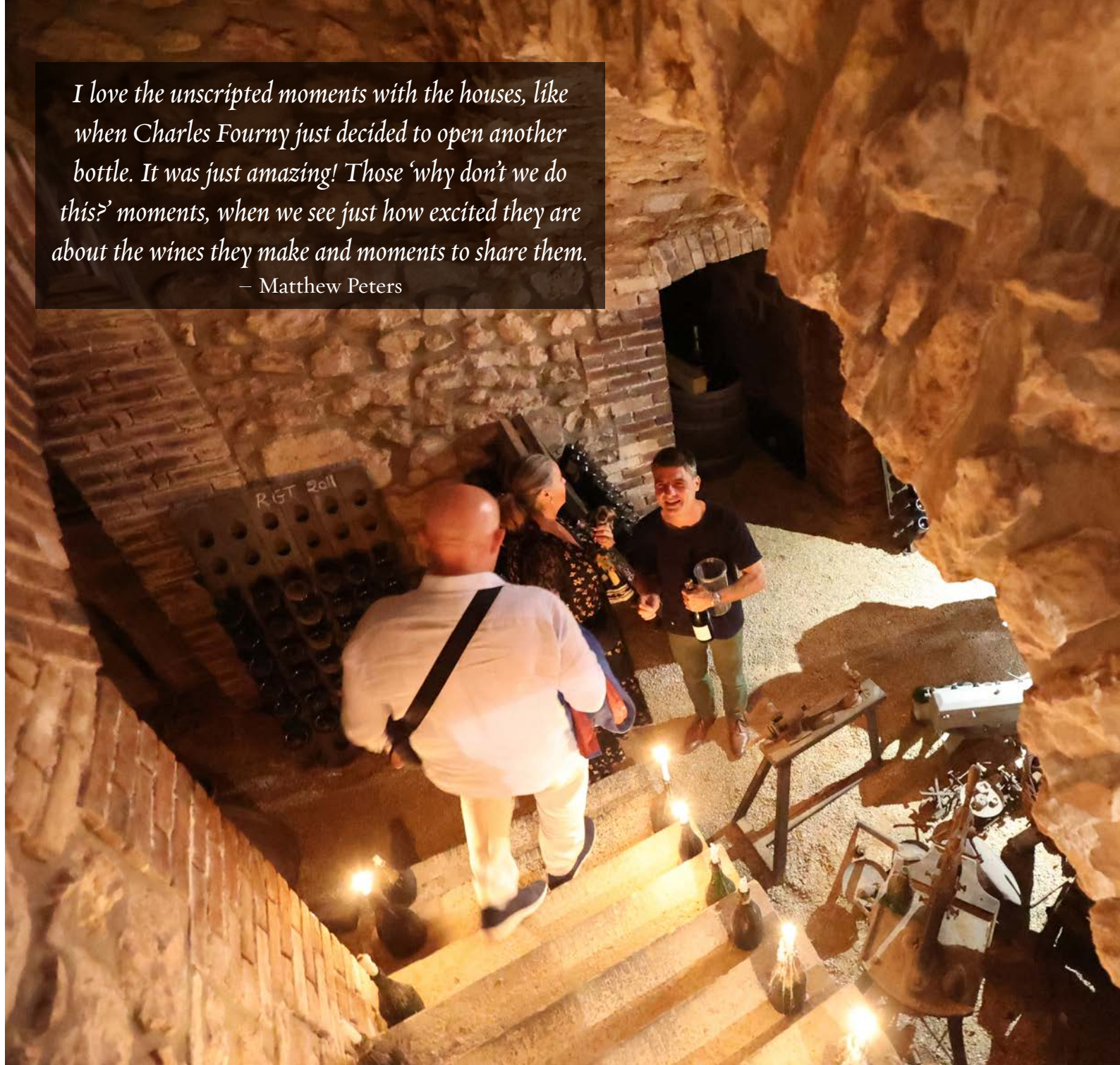
*To try nine wines at Veuve Fourny
and to appreciate the differences
between them and understand what I
like more in one than another helps to
inform what I will buy in the future.*
— Adrian Esler





I love the unscripted moments with the houses, like when Charles Fourny just decided to open another bottle. It was just amazing! Those 'why don't we do this?' moments, when we see just how excited they are about the wines they make and moments to share them.

— Matthew Peters



The Clos Notre Dame 2008 was the best cleanskin I've ever tasted!

— Adrian Esler





Tuesday 12 September 2023

LOUIS ROEDERER

Louis Roederer cellar tour, tasting and lunch in Reims

Tour, Tasting and Lunch Hosts: Olivier Cahon, Visits & Receptions and Jean de Castelnaud, Export Manager

LOUIS ROEDERER COLLECTION 244 NV

LOUIS ROEDERER ROSÉ 2016

LOUIS ROEDERER BLANC DE BLANCS 2015

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 commenced with us being whisked away to the grand cru of Verzenay on the north-eastern Montagne de Reims, the first village in which the house owned vineyards. Here we witnessed and tasted the soon-to-be-harvested pinot noir in the Cristal plot of Rochelles Varcy.

‘We started harvest on Wednesday last week and were a bit worried about the quality of the chardonnay,’ our host Olivier Cahon disclosed. ‘But the chardonnay is looking good this week and with attentive sorting we are able to get a good result with pinot noir and meunier.

Our visit continued in the reception room of the house 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 at the height of harvest activity 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 recently renovated tasting room, Olivier guided us through a tasting of the newly released Collection 244, Rosé 2016 and Blanc de Blancs 2015.

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 on this splendid autumn morning, 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 three 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!



*The Louis Roederer experience was incredible
and it was fantastic to see a family-owned house!*
– Matthew Peters

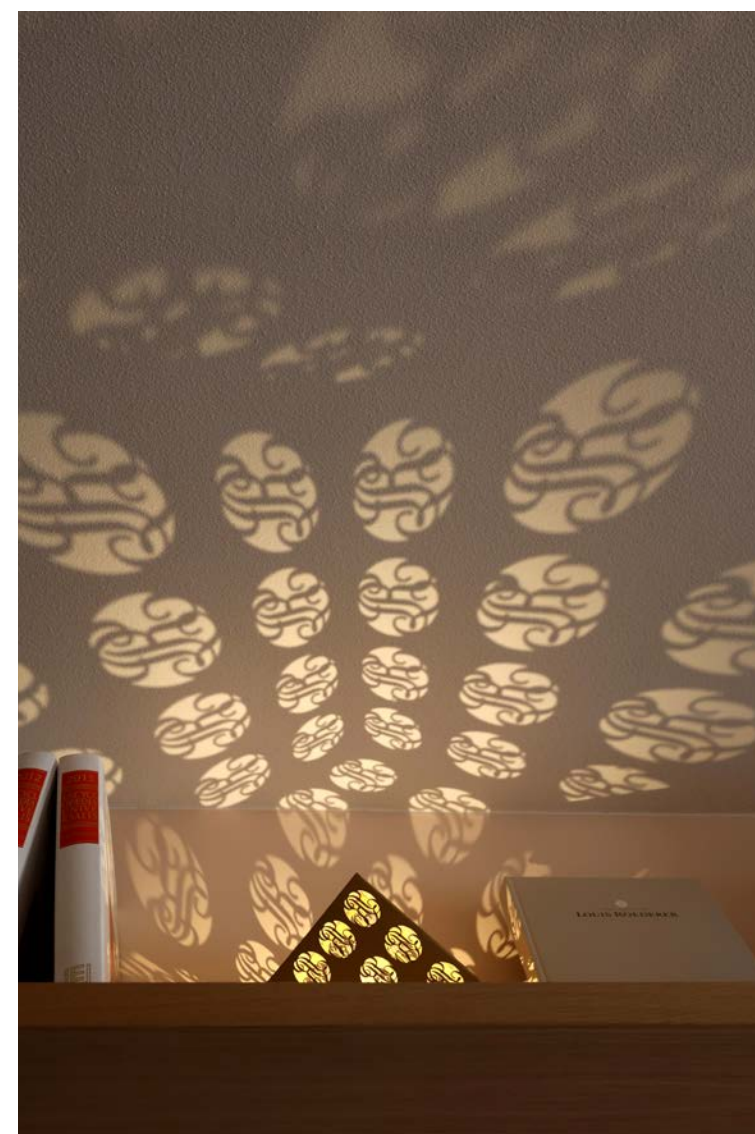






To see the links between tasting the grapes, visiting the terroir and experiencing the process was a complete land-to-table experience which we will relive whenever we taste these wines from now on.
— Juanita Pappalardo







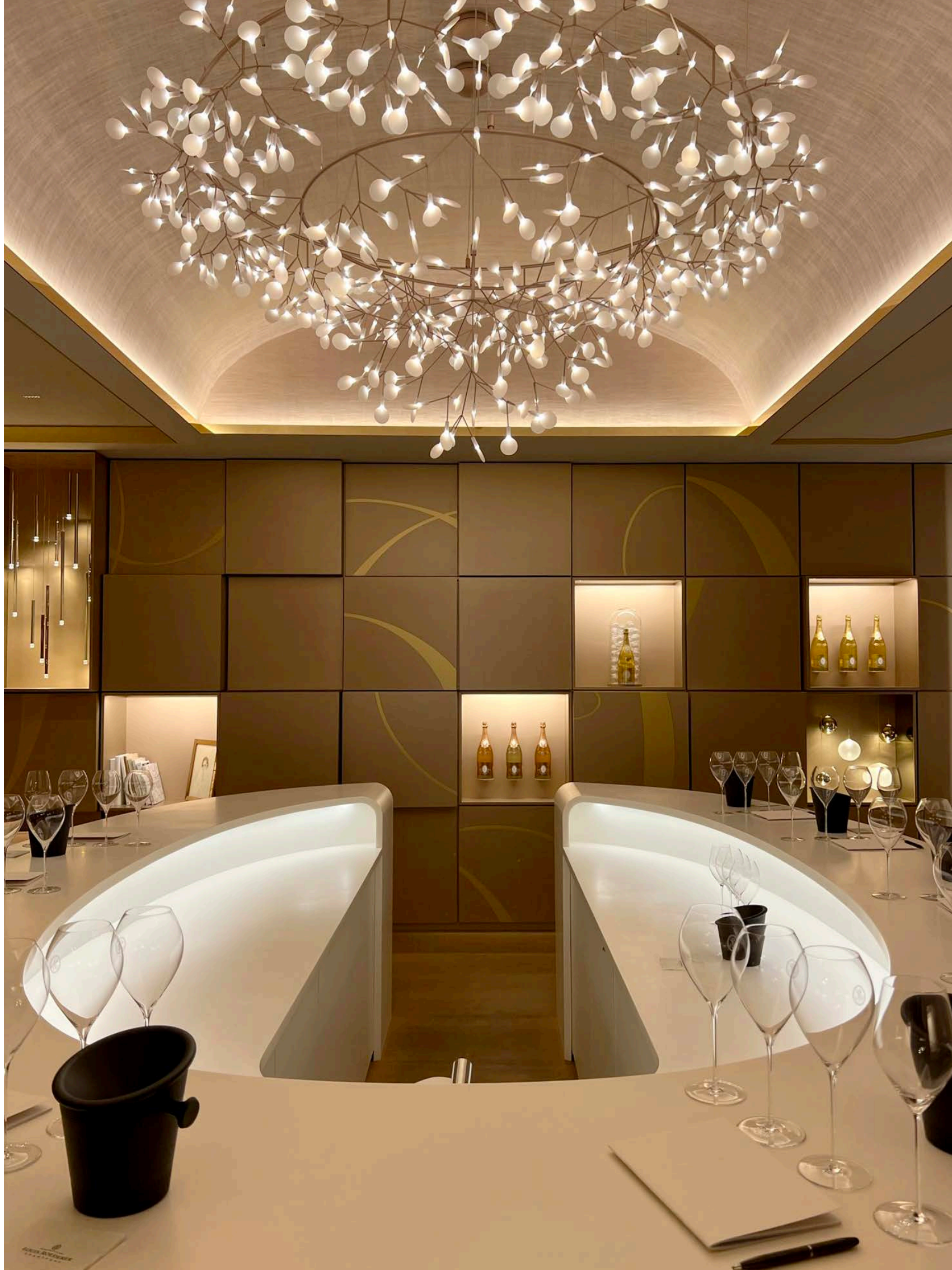
*I just feel like I'm in
Willy Wonka's factory!*
— Matthew Peters







The wealth that is sitting here is incredible, to imagine 28 million bottles sitting just in the Louis Roederer cellars!
— Adrian Esler







The history and the family innovation and business were fascinating. Everything attached to the history was collectively such a highlight.
— Matthew Peters







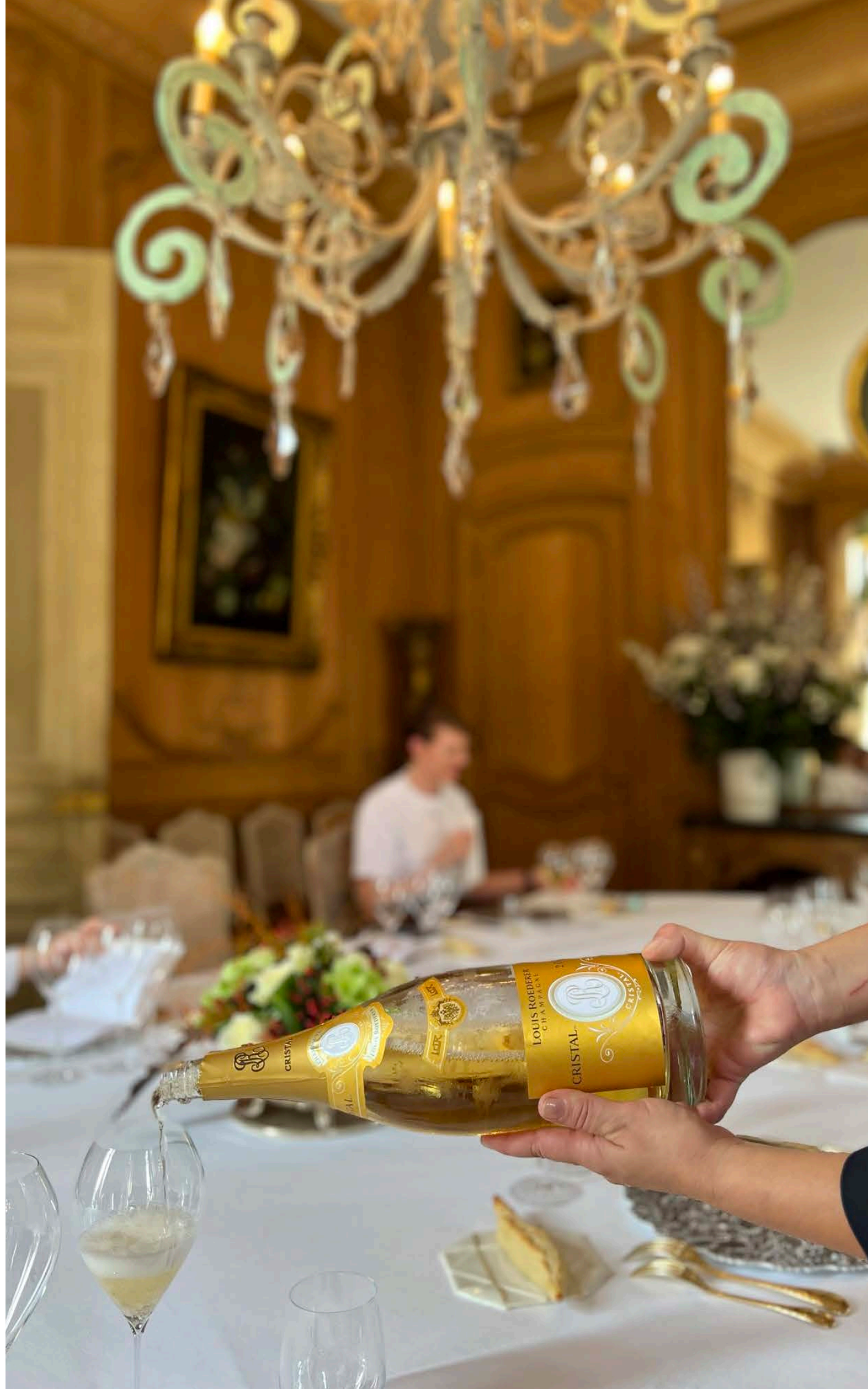




For me, the big thing is the emotion attached to each of our visits and to reflect back on this every time we open a bottle at home. These are just awesome memories!

— Matthew Peters







The monkfish with the rosé was absolutely amazing!
— Matthew Peters







I signed up for this week before I met Tyson, but now knowing Tyson and Sharron I have high expectations and I'm here because I know that with them I'll get way more than I expect! If this had been someone else hosting I would have been disappointed. But everything I expected this week has been absolutely exceeded! If I could I would come back every year!

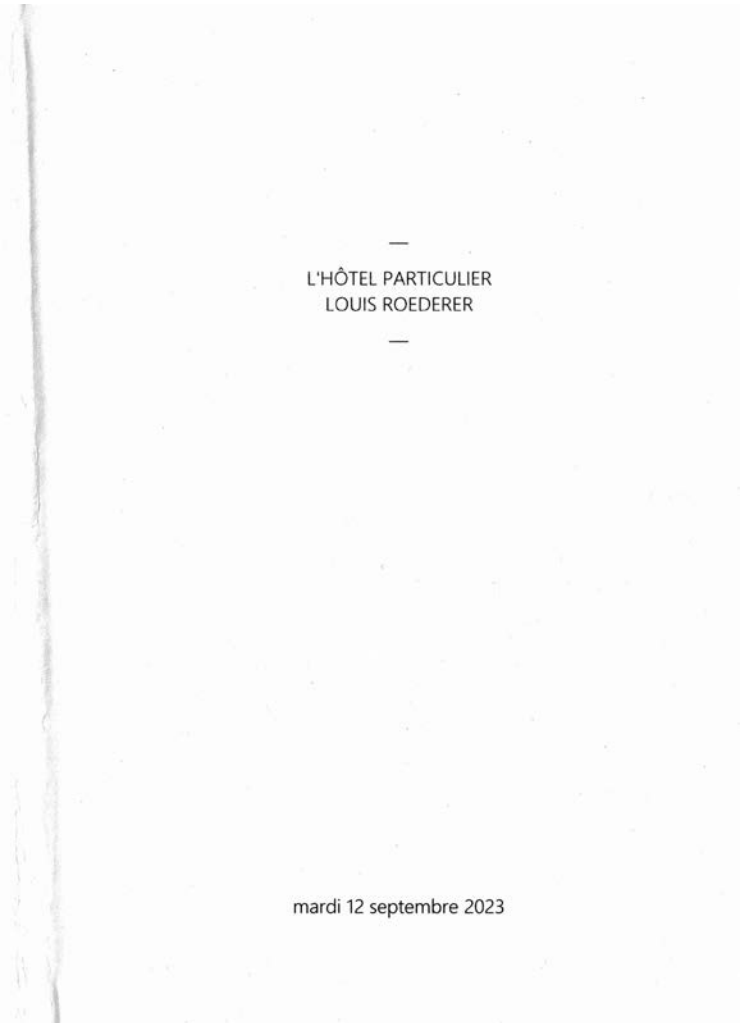
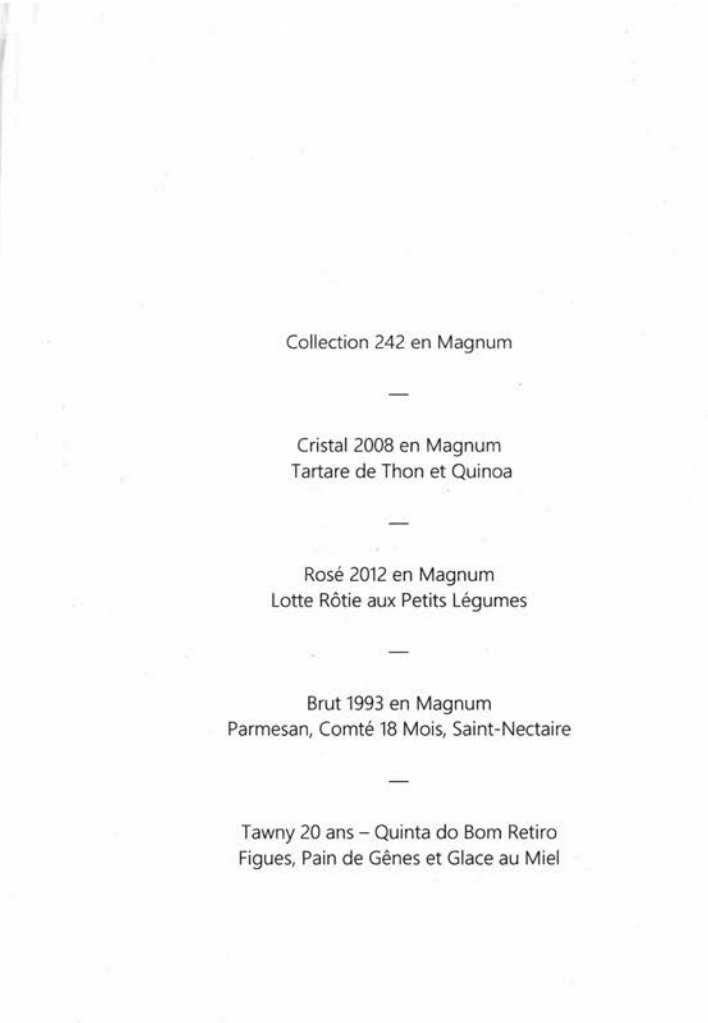
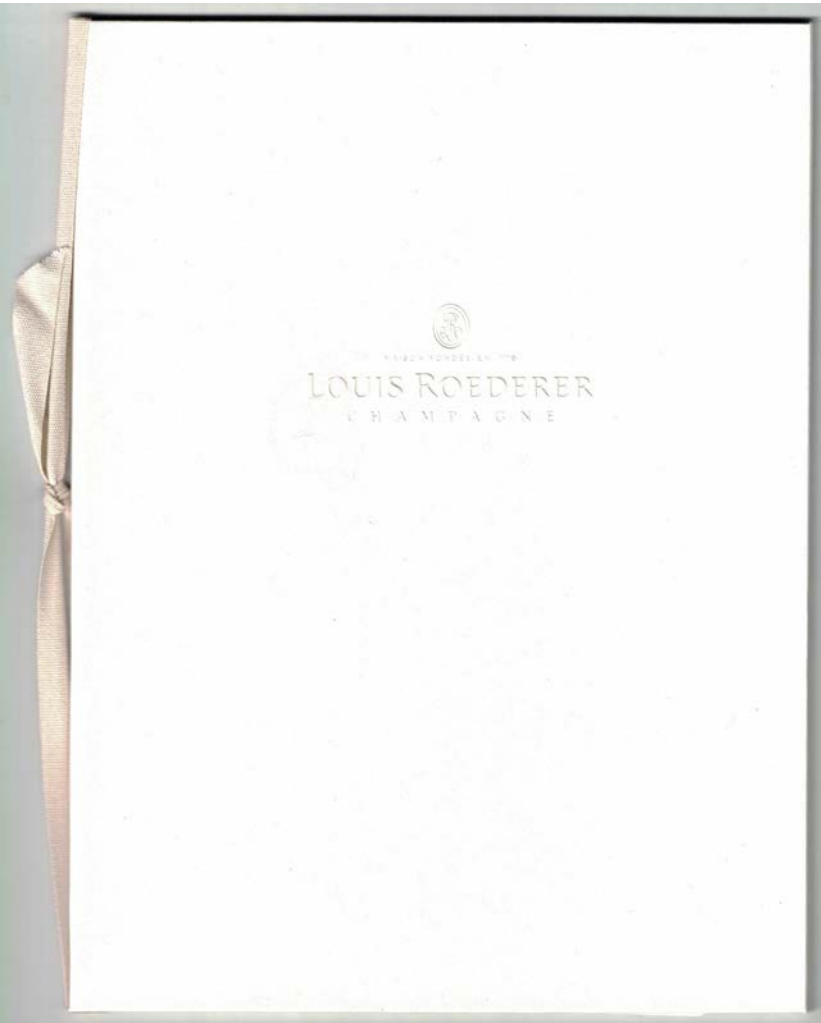
— Sanjeev Gupta







*This week has really been
a next level experience!*
— Matthew Peters





*I love that everywhere
we visit is so ambient
and so much attention
is paid to all the details!*
— Juanita Pappalardo

Tuesday 12 September 2023

VEUVE CLICQUOT

Veuve Clicquot press house visit in Verzy

Press House Host: Lison Blanchemanche, Press House Manager

VILLERS MARMERY CHARDONNAY JUICE 2023

Our visit to the lauded house of Veuve Clicquot could not have been a more profound contrast to the public tourist experience offered by the house. Our visit treated us to an unforgettable immersion in this extraordinary operation, amazing us with the raw authenticity of a rare 'high vis' behind-the-scenes tour of the action of harvest.

Our visit commenced in the press house of the estate in the grand cru of Verzy on the north-east facing slopes of the Montagne de Reims. Here we were welcomed by Press House Manager Lison, whose teams were setting a cracking pace receiving the fruits of this bountiful harvest.

She reported that the chardonnay harvest commenced last week and pinot noir just yesterday.

We were captivated by the loading of the press and the *retrouse* of separating and breaking up the cake of grape skins, stems and seeds between pressing in the traditional vertical press. We then observed the pressing of the pinot noir *tailles*.

The winemaking team was proud to share with us a juice sample of the *cuvée* direct from the press of Villers-Marmery chardonnay.

Our visit at Veuve Clicquot provided an exceptional insight into the birth of the new vintage!





The activity in the press house was frantic! You can see why they don't normally accept visitors!
— Juanita Pappalardo





*Seeing the press
house was amazing!*
— Matthew Peters





Wednesday 13 September 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 BRUT ROSÉ NV

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.

Our visit coincided with the midpoint of harvest, and the press house was abuzz with activity. Here we tasted freshly picked pinot noir grapes and were captivated by the fresh aromas of the start of fermentation.

From the grapes arriving in the press house, our visit encapsulated the full extent of the production process, concluding with 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 Côte

Glacière vineyard behind Aÿ, the perfect site for ripening the noble grape of pinot noir which was harvested just the previous week. 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 1887 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 tunnels 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 (named by many of us as one of the highlights of the week) and William Deutz 2013; shining exemplars for the elegance of this beguiling house.



*Deutz exceeded my
expectations!*
– Mel Wallace



This was a fabulous experience!
— Tony Rogers





*This was such a fantastic
and informative visit!*
– Adrian Esler

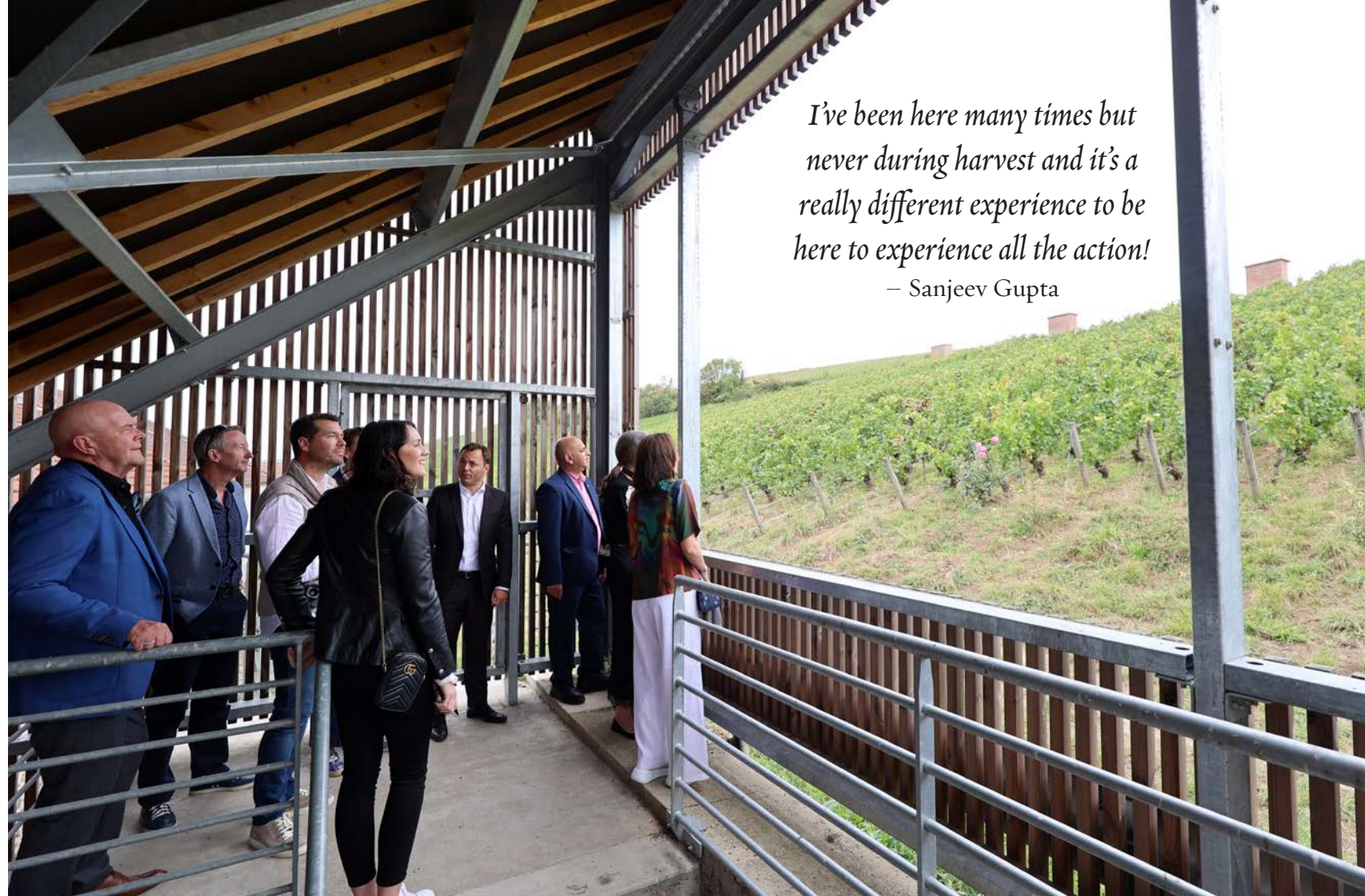


The history is just amazing!

– Matthew Peters







*I've been here many times but
never during harvest and it's a
really different experience to be
here to experience all the action!*
— Sanjeev Gupta





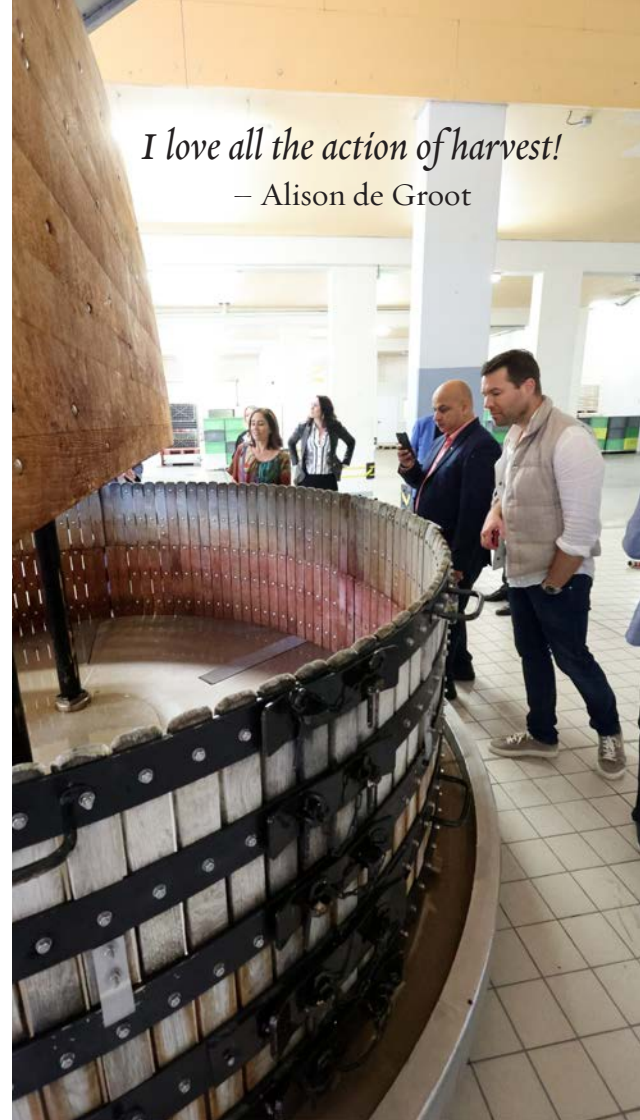


For me, the fantastic thing has been to be here during vintage and the access that we've had to seeing aspects of different elements across the process of production. It's been amazing to see all the action happening, from harvest all the way to disgorgement.
— Adrian Esler



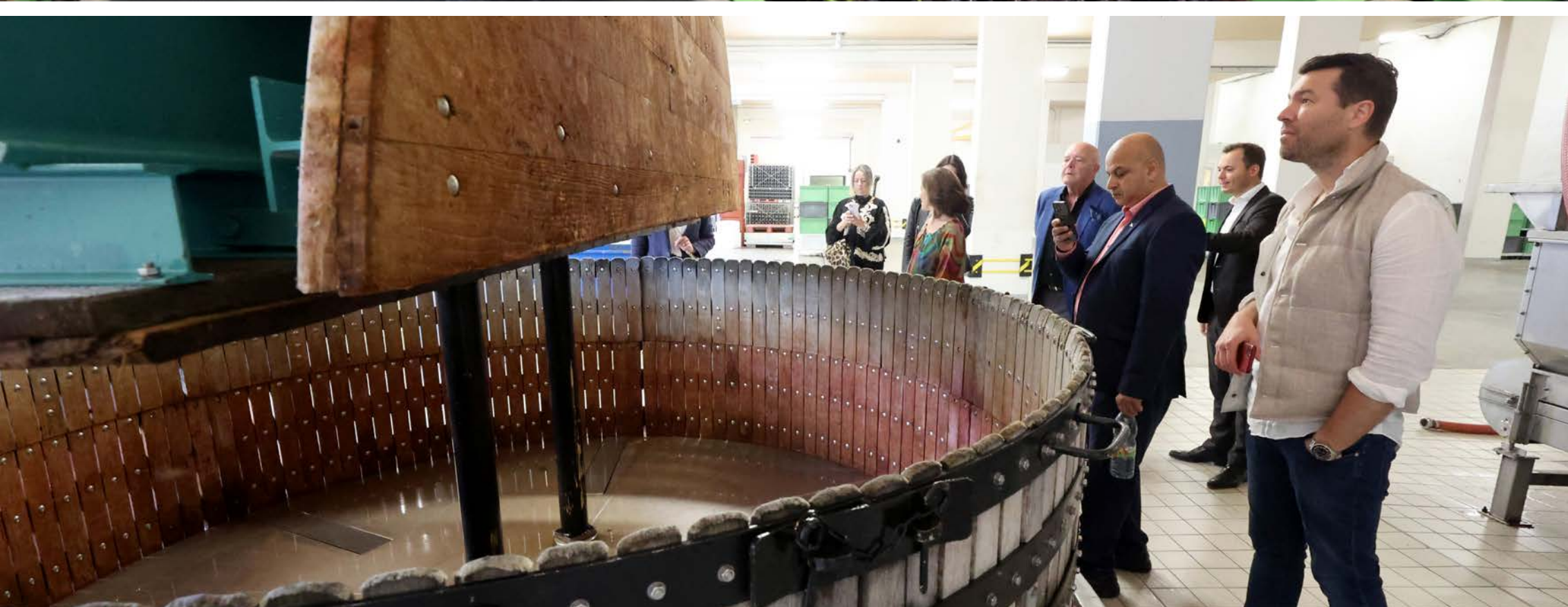


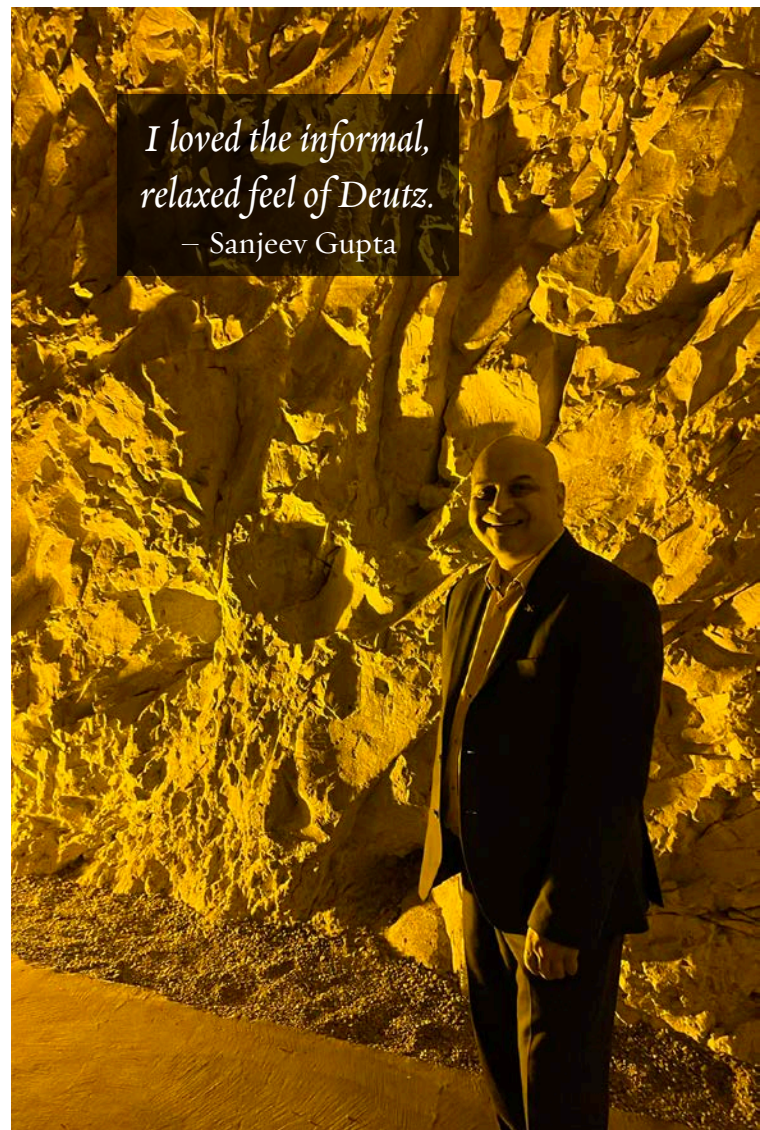
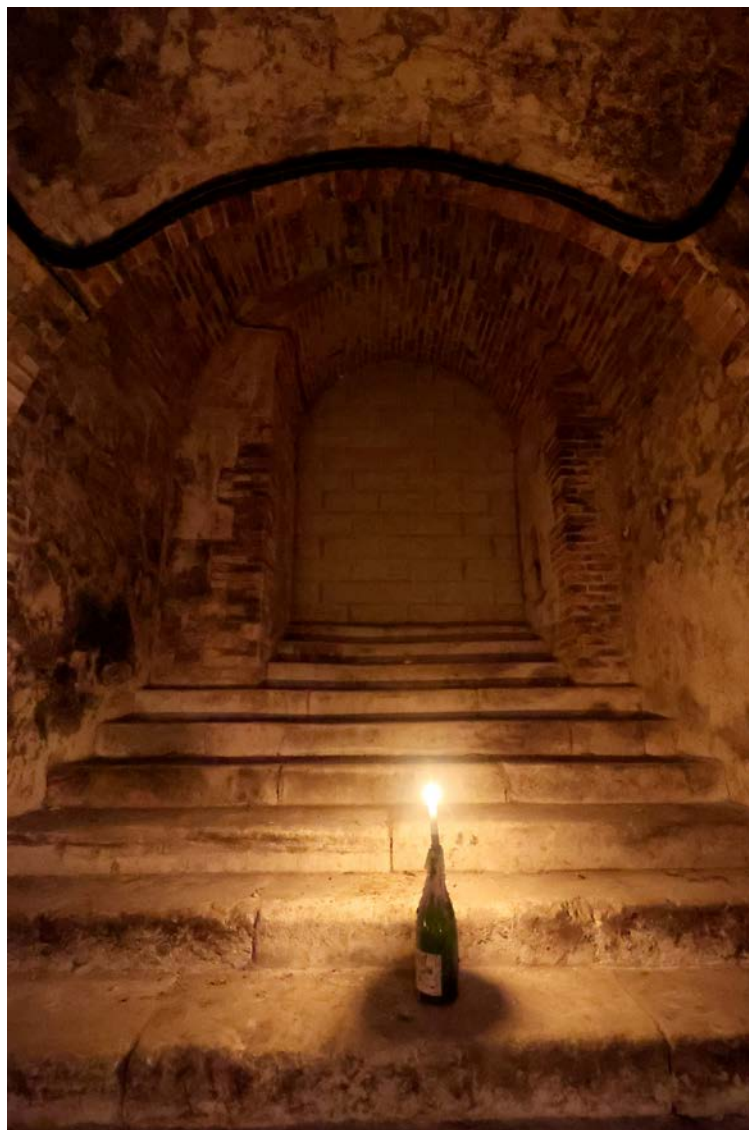
*I've read all the steps of production
but to see it all unfolding before us is
just phenomenal! It's a great time to
be here! And when we are at home
drinking we will appreciate everything
that goes on behind the scenes.*
— Matthew Peters



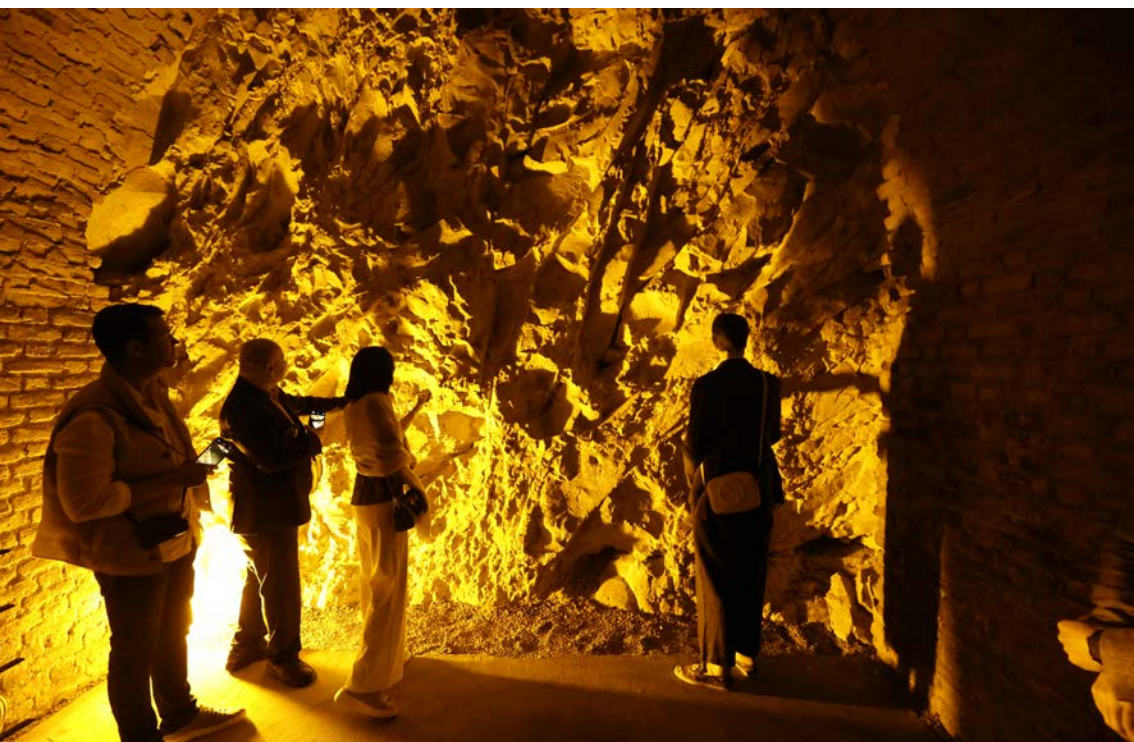
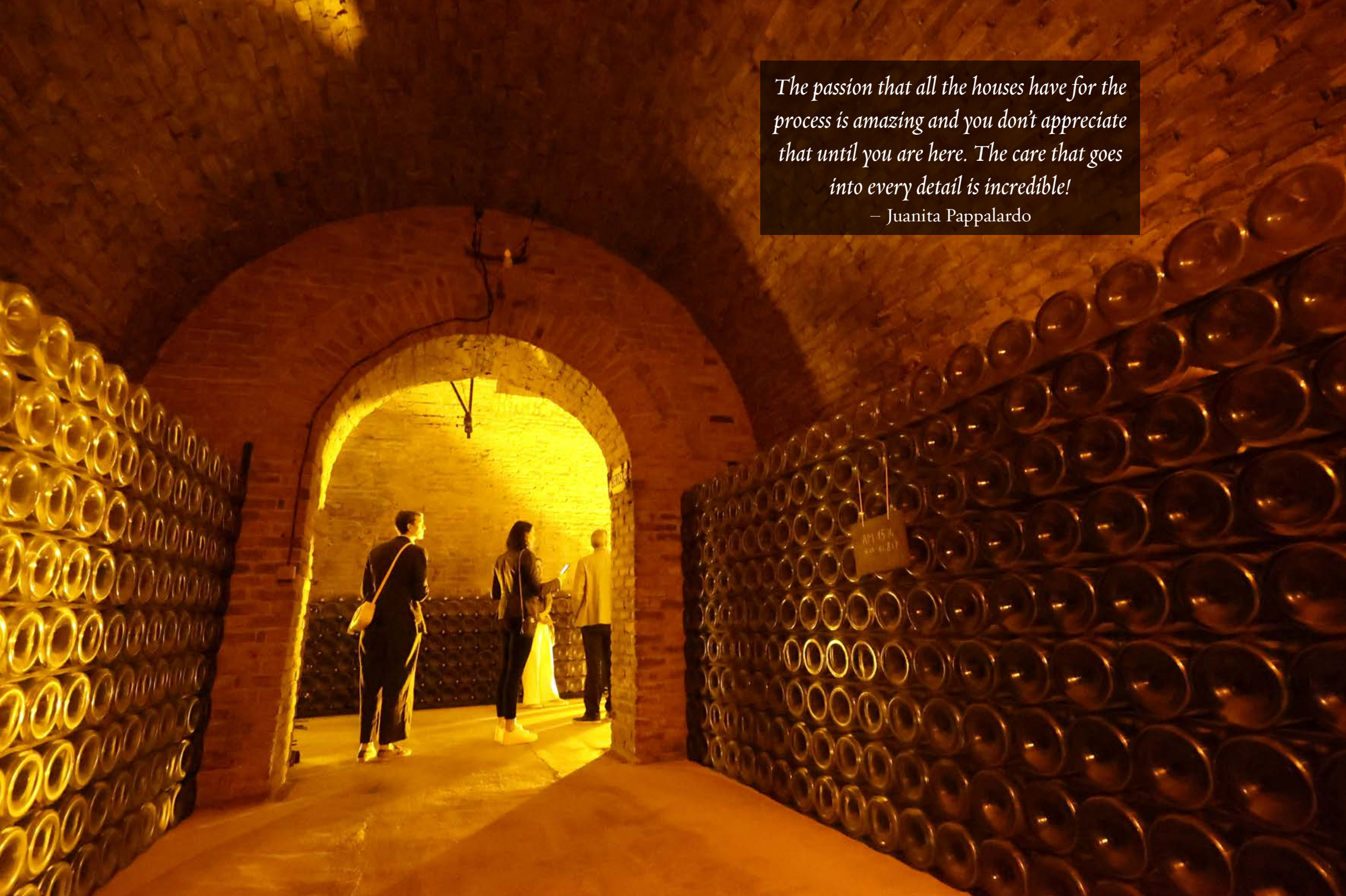
I love all the action of harvest!
— Alison de Groot

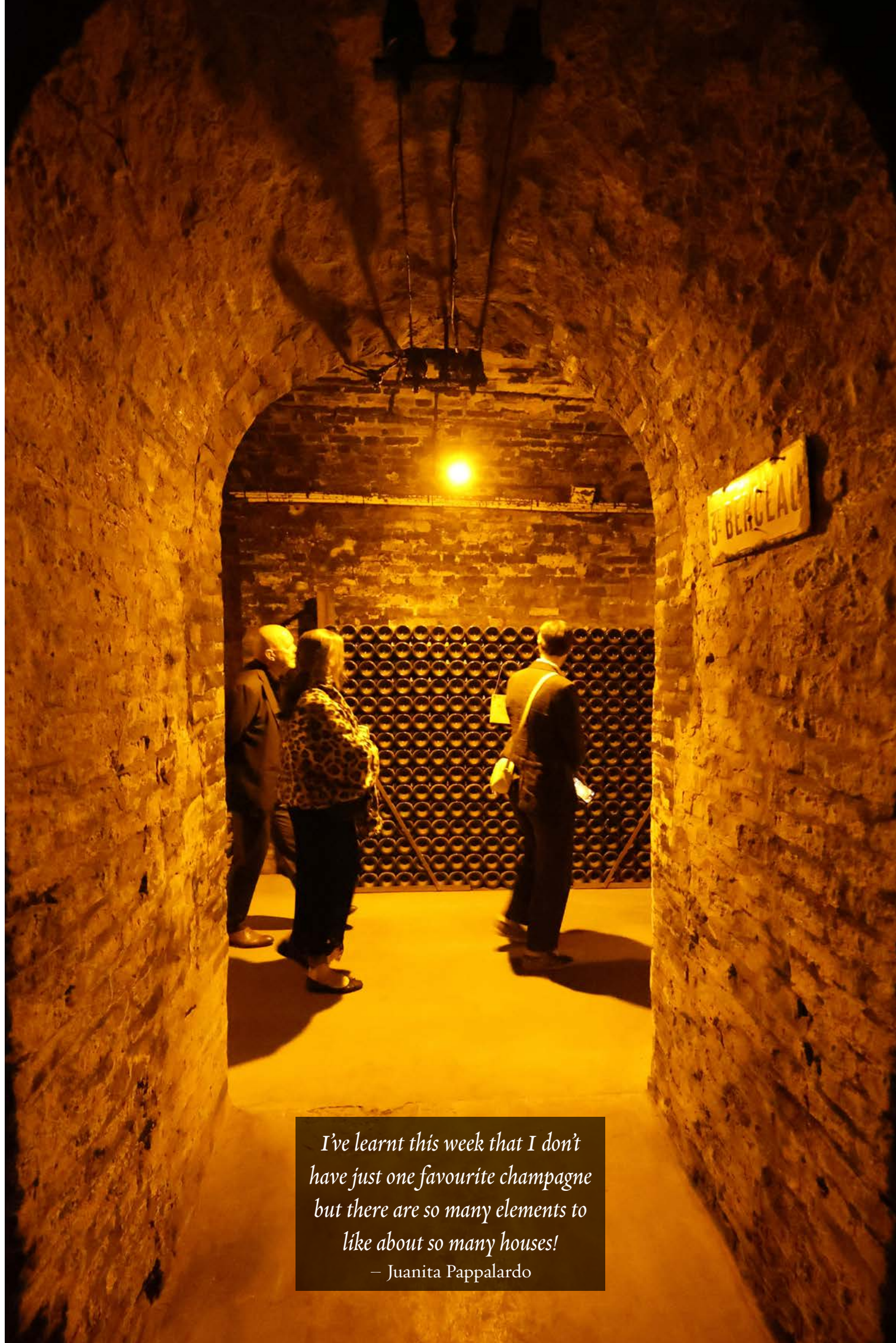




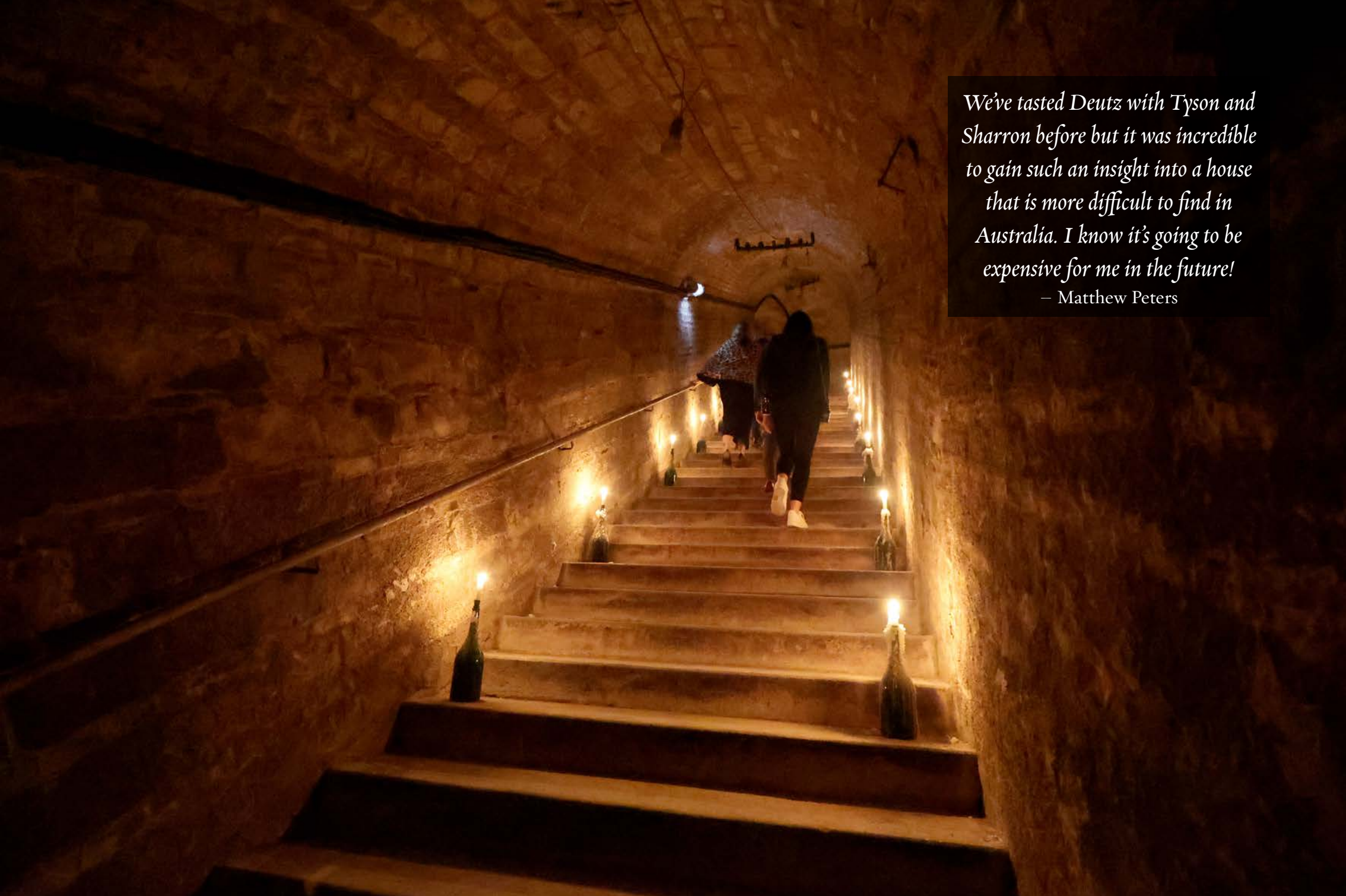


The passion that all the houses have for the process is amazing and you don't appreciate that until you are here. The care that goes into every detail is incredible!
— Juanita Pappalardo

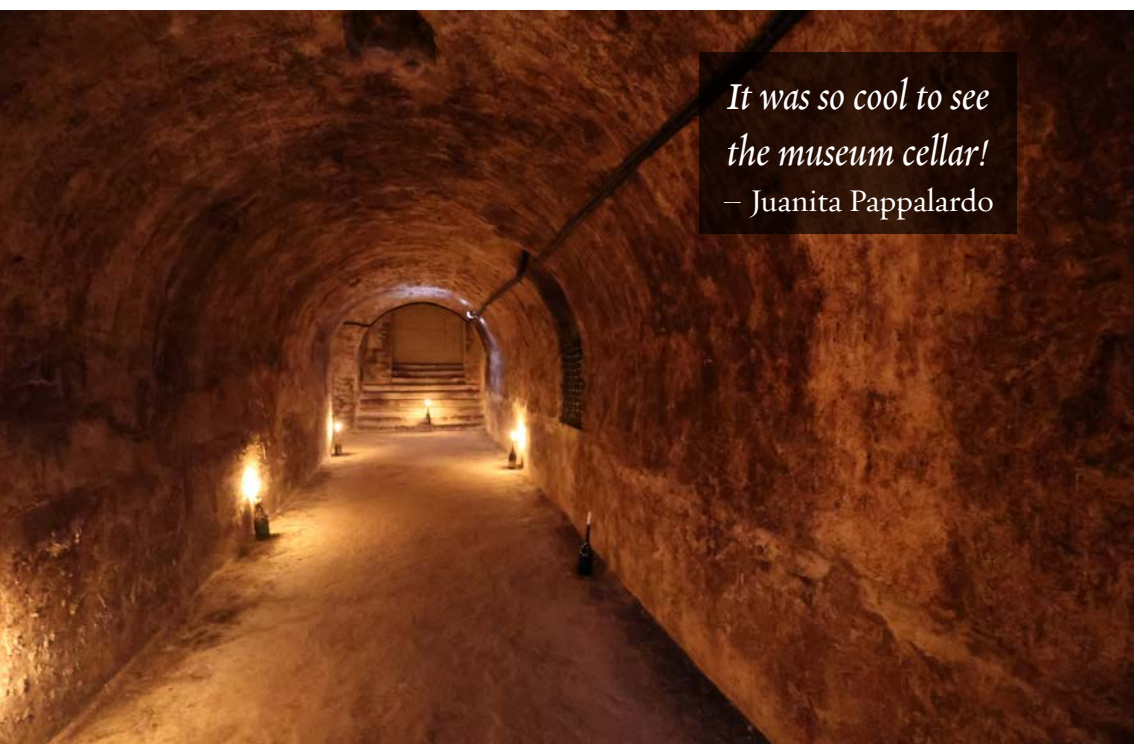




*I've learnt this week that I don't
have just one favourite champagne
but there are so many elements to
like about so many houses!*
— Juanita Pappalardo



We've tasted Deutz with Tyson and Sharron before but it was incredible to gain such an insight into a house that is more difficult to find in Australia. I know it's going to be expensive for me in the future!
— Matthew Peters



It was so cool to see the museum cellar!
— Juanita Pappalardo





*I really enjoyed the Deutz
tasting in the bird room.
The aesthetics were so special!*
— Mel Wallace



*The Brut Classic is
so fresh — it takes me
straight back to the aromas
in the fermentation room!*
— Alison de Groot





*The Lalique room
was so stunning!
– Mel Wallace*



*The Deutz cuvées were
so easy to drink!*
– Matthew Peters



It was great to see the contrasts in wines throughout the week. I've never had the chance to drink enough champagne side by side to really see and appreciate the differences. I find a lot of the time I don't have time to appreciate them, whereas here we have the time to sit down and think about the wines and how they compare and what I like about them, which helps me to learn about them. It was fantastic to learn about how it all works and see the disgorgement at Deutz!

— Adrian Esler

CHAMPAGNE DEUTZ

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www.champagne-deutz.com



CHAMPAGNE DEUTZ - Aÿ FRANCE



Maison William Deutz



William Deutz 2013



Amour de Deutz 2013



Deutz Brut Rosé

Déjeuner Du Mercredi 13 Septembre 2023



"Vitello Tonnato"



"Cabillaud - Melisse - Shiitake"

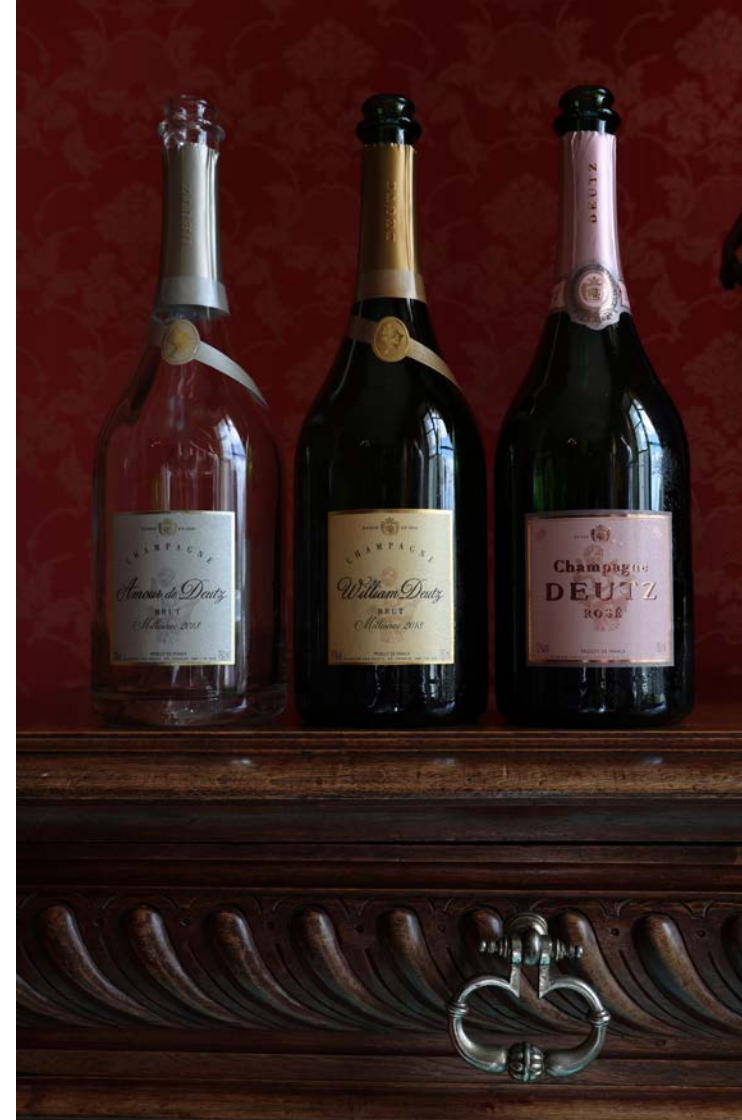


Macaronade De Figes





To taste champagnes in the houses at the source, in pristine condition, was incredible. My opinion of Deutz completely turned around today. That was a sensational house! We've got a decision to make as to what will be our house champagne now!
— Tony Rogers



Wednesday 13 September 2023

TAITTINGER

Taittinger tasting and dinner at Le Boulevard Lundy in Reims

Tasting and Dinner Host: Jean-Pierre Redont

TAITTINGER BRUT RÉSERVE NV
TAITTINGER PRESTIGE ROSÉ NV
TAITTINGER COMTES DE CHAMPAGNE 2012
TAITTINGER PRELUDE GRAND CRUS NV
TAITTINGER FOLIES DE LA MARQUETTERIE
CHÂTEAU LABEGORCE MARGAUX 2009
TAITTINGER BRUT MILLÉSIME 2015

Our visit with the fabled house of Taittinger commenced in the most unlikely place, when we met our inimitable host Jean-Pierre Redont in our breakfast room under the Résidence, sharing a coffee with our delightful Maîtresse de Maison, his dear friend, Annelies Pieters.

As he led us across the road to the newly renovated reception house of Taittinger, he exclaimed that our Boulevard Lundy has become the Avenue de Champagne of Reims!

Here he welcomed us to the exquisitely appointed maison of the house and poured apéritifs of Brut Réserve and Prestige Rosé in the gardens, which backed on to cellars nursing 20 million bottles of Taittinger!

A perfect autumn evening on the terrace was an idyllic backdrop for Jean-Pierre to share the stories of this exceptional family estate, before showing us through the house and its spectacular ball room, accompanied by canapés and the sensational Comtes de Champagne 2012.

An exceptional dinner in the classically grand dining room was matched with three more Taittingers, but the cheese course called for a bottle of red wine, so to Adrian's delight, Jean-Pierre invited him down to the cellar to select a bottle. He made the splendid choice of Château Labegorce Margaux 2009 – a fitting way to top off an evening that Juanita eloquently described as, 'An unforgettable mid-point highlight of our week!'





*Every day I think, 'How are
you going you to beat that?'
and then you did it again!*
— Alison de Groot





*Jean-Pierre was
wonderful!*
— Alison de Groot





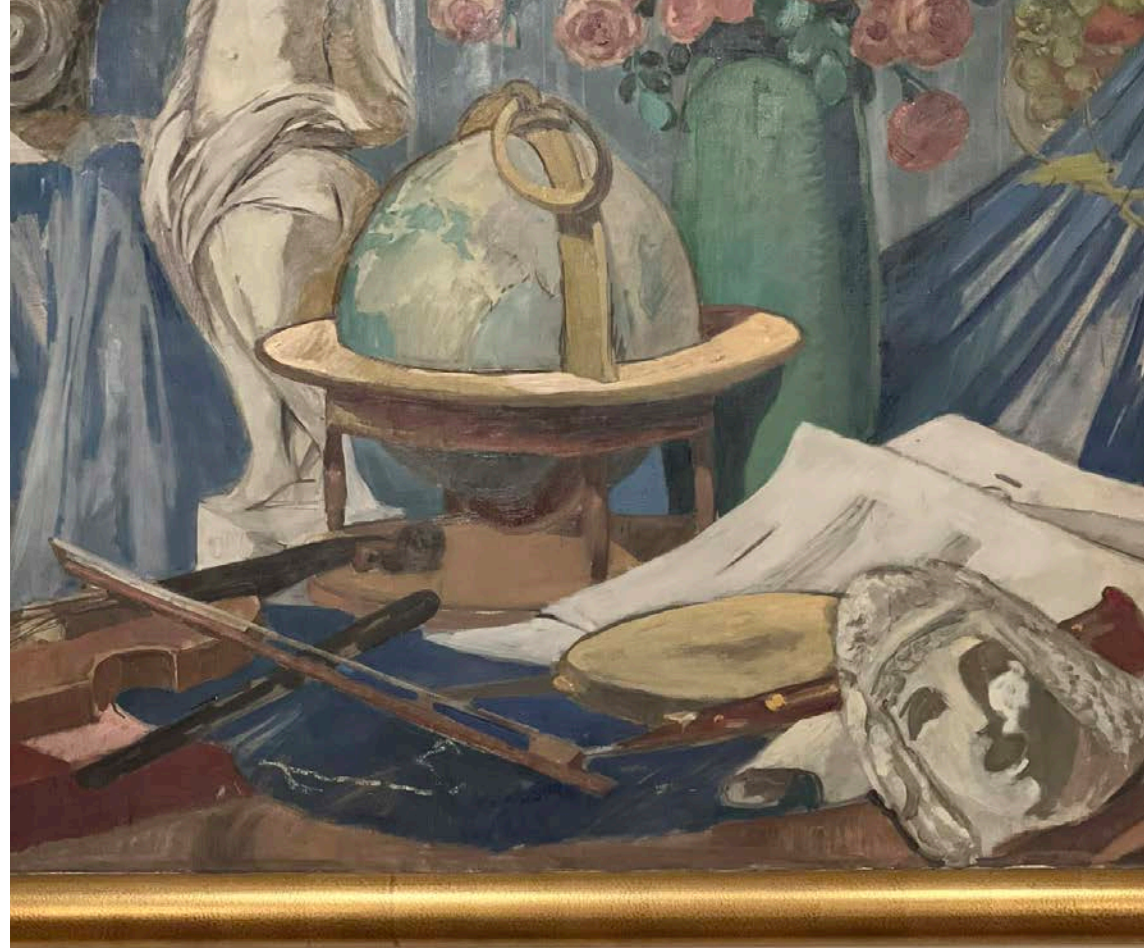
*Our hosts and
ambassadors have been
wonderful this week.*
— Tony Rogers



*What can I say? You have
exceeded expectations yet again!*
— Tony Rogers













*The private dining
rooms and salons of the
houses were spectacular!*

— Tony Rogers



*Our Taittinger dinner
was perfectly placed in
the middle of the week, a
lovely midpoint highlight!*
— Juanita Pappalardo





DINNER IN THE HONOUR OF TYSON STELZER'S CHAMPAGNE TOUR
WEDNESDAY SEPTEMBER 13TH 2023





It was amazing that Jean-Pierre invited Adrian to just go and choose a bottle from the cellar!
— Sanjeev Gupta



I said to Jean-Pierre that if he is ever in Brisbane he is invited to do the same in my cellar!
— Adrian Esler



TAITTINGER

44 BOULEVARD LUNDY
REIMS

DINNER IN THE HONOUR OF TYSON STELZER'S CHAMPAGNE TOUR
WEDNESDAY SEPTEMBER 13TH 2023

Comtes de Champagne
Blanc de Blancs 2012

Taittinger
Prélude Grands Crus

Taittinger
« Folies de la Marquetterie »

Taittinger
Brut Millésimé 2015

Taittinger
Nocturne Rosé

Amuse-Bouche

Tartare de Daurade Royale, Crème Double au Curcuma
Citron Caviar, Tuile de Pain

Pintade Fermière Cuite dans un Bouillon au Thé Vert
Charlotte d'Endives et Girolles

Duo de Fromages Affinés
Comté et Parmesan

Pavlova Fraises Framboises
Crème Vanille Estragon, Jus de Griottes

DINER PRÉPARÉ PAR
TENTATION TRAITEUR, À REIMS



Thursday 14 September 2023

BOLLINGER

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

Tour and Tasting Host: Caroline Brun

BOLLINGER SPECIAL CUVÉE NV

BOLLINGER ROSÉ NV

BOLLINGER LA GRANDE ANNÉE 2014

BOLLINGER LA GRANDE ANNÉE ROSÉ 2014

BOLLINGER R.D. EXTRA BRUT 2008

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 by Caroline Brun, who shared with us insights into the house with her own descriptive flair!

Our tour commenced with Bollinger's Clos des Chaudes-Terres 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.

Caroline then introduced us to the barrels, sharing with us the process by which Bollinger ferments in 4000 barrels.

We 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.

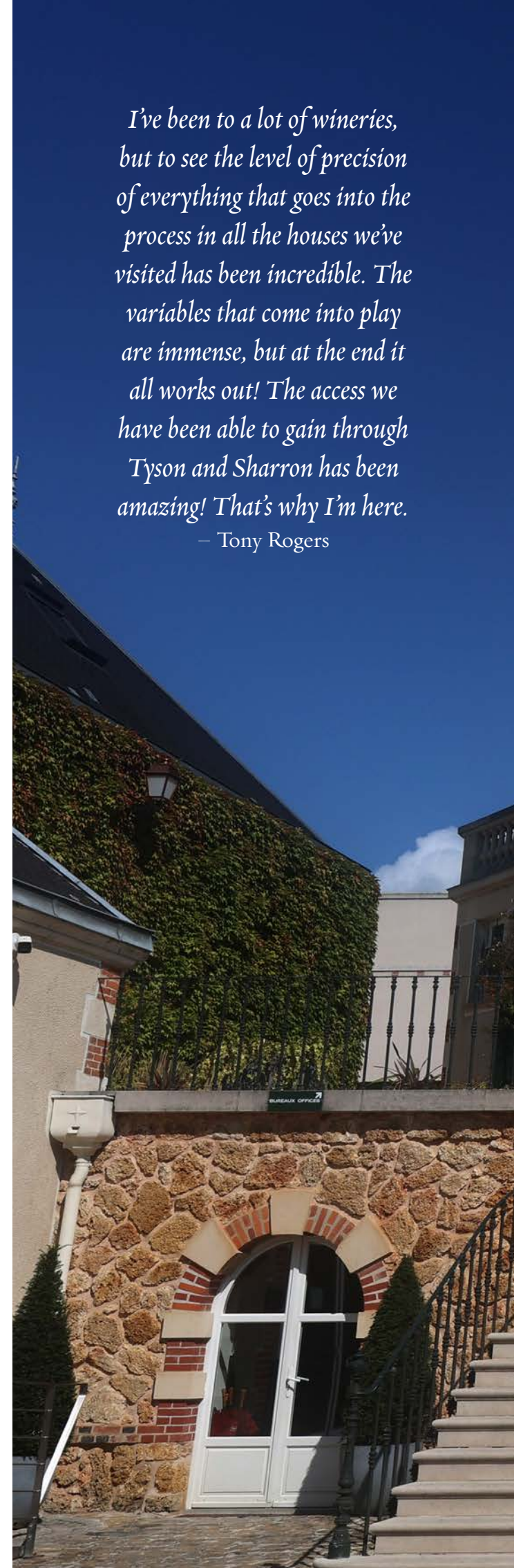
Caroline hosted us for an incredible tasting of five cuvées of the house, culminating in the sensational Bollinger R.D. Extra Brut from the sublime 2008 vintage!





*I loved that every experience
was unique and different.*
— Sanjeev Gupta

*I've been to a lot of wineries,
but to see the level of precision
of everything that goes into the
process in all the houses we've
visited has been incredible. The
variables that come into play
are immense, but at the end it
all works out! The access we
have been able to gain through
Tyson and Sharron has been
amazing! That's why I'm here.*
— Tony Rogers













To see the Vieille Vignes Française vineyard at Bollinger was awesome! I'm so glad we saw it and I had no idea there were still pre-phylloxera vineyards like this left. It made the one bottle I have so much more special!

— Adrian Esler









I change my favourite experience with each passing day! I've really enjoyed the personalities of the hosts, their joie de vivre and the snippets of advice that they give. Caroline Brun at Bollinger had wonderful anecdotes.
— Mel Wallace









That was a fantastic tasting!
– Tony Rogers



*I don't just like
Bollinger Rosé, I love it!*
— Mel Wallace





*Compared with most non-vintages, the
complexity of Bollinger is incredible!*
— Adrian Esler





Thursday 14 September 2023

PHILIPPONNAT

Philipponnat lunch, tasting and tour of the estate, its cellars and the Clos des Goisses vineyard in Mareuil-sur-Aÿ

Tour, Tasting and Lunch Hosts: François Philipponnat, Export Manager and Charles Philipponnat, President

PHILIPPONNAT ROYALE RÉSERVE BRUT NV

PHILIPPONNAT ROYALE RÉSERVE NON DOSÉ NV

PHILIPPONNAT BLANC DE NOIRS EXTRA BRUT 2016

PHILIPPONNAT CLOS DES GOISSES EXTRA BRUT 2014

PHILIPPONNAT SUBLIME RÉSERVE SEC 2009

PHILIPPONNAT 1522 GRAND CRU EXTRA BRUT 2016

Since joining the eponymous house in 2000, Charles Philipponnat has established an incredible regime of initiatives from the vineyards to the winery, blending and cellars that have elevated every cuvée in this dynamic and exciting estate.

Even in the midst of its ownership by the Lanson-BCC group, this remains very much a family affair, and we were privileged to discover that Charles' joie de vivre, warm hospitality and frank honesty are shared by his son, Export Manager François Philipponnat.

From the moment he greeted us in the reception room of the house in Mareuil-sur-Aÿ, François immediately made us feel relaxed and at home as he introduced the estate with open candour and entertaining humour.

François introduced his father, Charles, who shared that harvest would conclude on Saturday. 'It's a special harvest!' he disclosed with apprehension. 'Not totally satisfying, but we will handle it!'

Over an exceptional lunch in the dining room, François presented six outstanding cuvées, stunning us with the recently launched Clos des Goisses 2014, which Tyson declared the greatest since 2008.

The finest vineyard sites are the most important asset of any Champagne house, making the little house of Philipponnat particularly privileged. Its most prized and famous of all is the splendid, sun-drenched Clos des Goisses, one of the most powerful and distinctive sites in all of Champagne.

We were excited to take a short stroll after lunch from the house to the walled vineyard on the edge of the village, where we experienced the dramatic 45 degree slope ('Gois' means 'very steep' in the local dialect), revealing a spectacular outlook across the Marne River to the slopes of the Côte des Blancs, shimmering

in glorious autumn afternoon sunlight.

The vineyard had been harvested the previous week, but we relished the chance to taste the odd pinot noir and chardonnay bunch that had been missed by the pickers.

François explained that the first Clos des Goisses was made in 1880, more than a century before Champagne's next single plot release of Krug Clos du Mesnil 1979!

'We are probably the oldest family to have been continuously involved in wine in Champagne,' he disclosed. 'The company was only incorporated in 1910, but we have been landowners and winemakers here since 1522!'

He shared that the Clos des Goisses vineyard only occupied one-quarter of the land owned by the house, yet consumed half of their labour in the vineyards. As we ascended the dramatic slope, we could understand why!

Philipponnat responds to this extreme site with attentive vinification in a winery constructed by Charles when he first joined the house.

Guided through this facility by François, we experienced the aromas of fermentation in some 250 barrels and witnessed the large foudres in which reserve wines are matured.

The house matures its cuvées for double the minimum ageing time, and we explored its stock of 2.5 million bottles in its 1.5 kilometres of 17th-century cellars that extend up to 44m deep under the hill.

Our relaxed afternoon with François was immensely engaging and illuminating, a grand testimony to the magnificence of this incredible house.



François at Philipponnat was so open and honest and had so much knowledge and passion! I can only think that Philipponnat's wines will only get better.
— Sanjeev Gupta



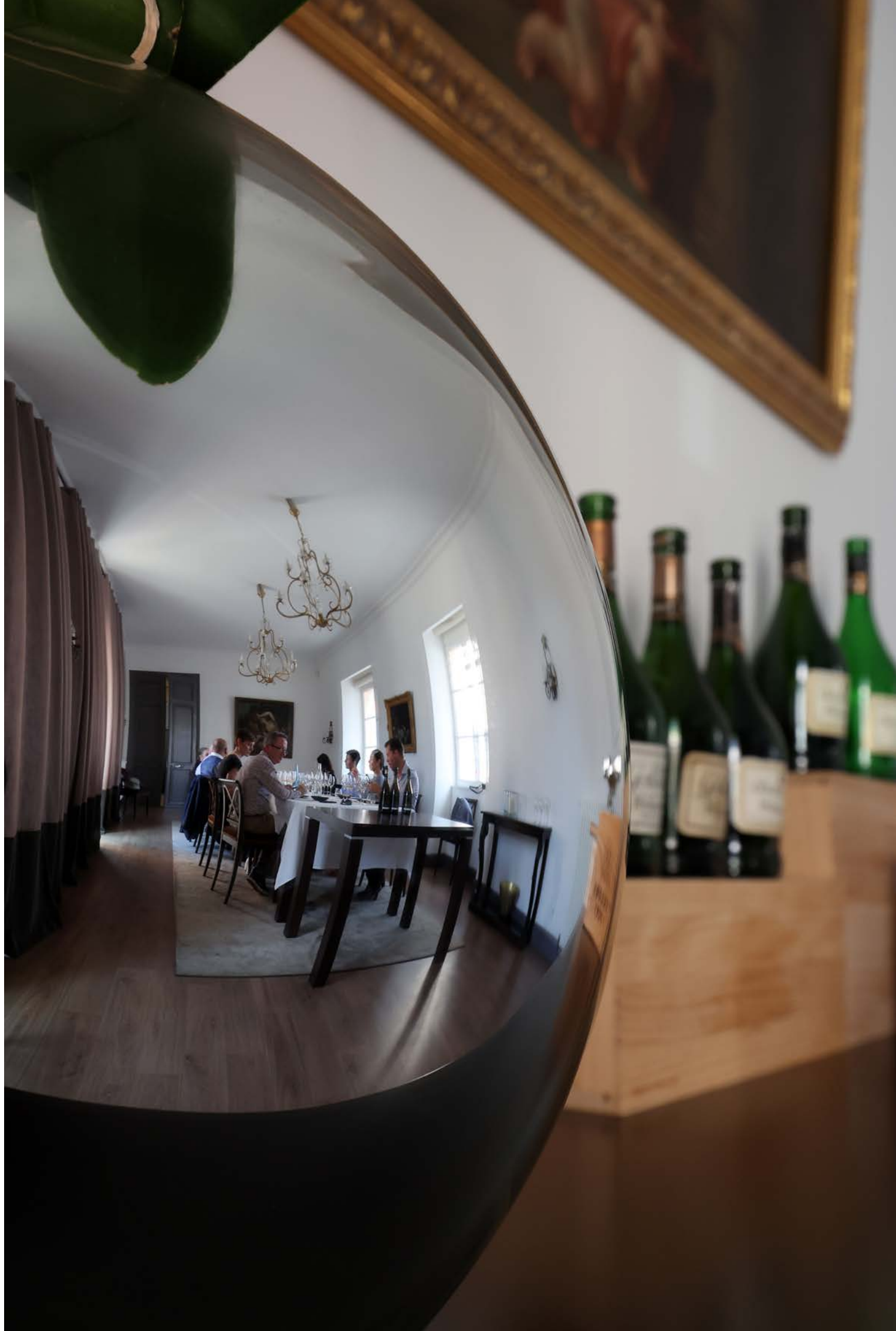




That was such a great lunch!
– Matthew Peters







1522  2022
PHILIPPONNAT
CHAMPAGNE

Déjeuner du Jeudi 14 Septembre 2023

Bar en Carpaccio
Crème de fenouil à la vinaigrette, l'élément iodé

ROYALE RÉSERVE NON-DOSE

Saint Pierre Rôti Sauce Vierge
Épinards à l'huile de noisette

BLANC DE NOIRS EXTRA-BRUT 2016

Feuilleté de Maroilles
Salade mesclun

CLOS DES GOISSES EXTRA-BRUT 2014

Gratin de Framboises
Glace du moment

SUBLIME RÉSERVE SEC 2009









*We have been really fortunate to have
such great hosts at every house this week.*
— Juanita Pappalardo



*The weather the whole week has
been absolutely on schedule with
everything we've planned. You
could not have asked for any better!*
— Juanita Pappalardo











I can't stop taking photos!
— Juanita Pappalardo



















*To put together every experience
at such a high level for an entire
week was absolutely exceptional!*
— Matthew Peters







*The personalities we met and the memories
we made this week we will remember forever.*
— Matthew Peters



Friday 15 September 2023

CHARLES HEIDSIECK

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

Tour, Tasting and Lunch Hosts: Stephen Leroux, Managing Director and Sophie Kuten

CHARLES HEIDSIECK MILLÉSIME COLLECTION 1983

CHARLES HEIDSIECK BLANC DE BLANCS NV (2014 BASE)

CHARLES HEIDSIECK ROSÉ RÉSERVE NV (2014 BASE)

CHARLES HEIDSIECK BRUT RÉSERVE NV (2014 BASE)

CHARLES HEIDSIECK BRUT RÉSERVE NV (2010 BASE)

CHARLES HEIDSIECK MILLÉSIME 2013

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2007

CHARLES HEIDSIECK MILLÉSIME 2008

CHARLES HEIDSIECK BLANC DE BLANCS NV (2017 BASE)

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2004

CHARLES HEIDSIECK ROSÉ RÉSERVE NV (2006 BASE)

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 and flamboyant host, Sophie Kuten, 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.

Here in the inner sanctum of Charles' museum cellar, Sophie stunned us all by sharing a bottle of Charles Heidsieck Millésime Collection 1983, still in astonishing condition at a full forty years of age to the day!

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

Rather than presenting the current set of non-vintage cuvées, she instead treated

us to a back-vintage line up based on the 2014 and 2010 base vintages, a dramatic declaration of the stamina and longevity of even the non-vintage releases of this incredible house.

Sophie hosted us for an exceptional lunch, pairing a delightful menu with four cuvées, not least the sensational back vintage of Charles Heidsieck Blanc des Millénaires 2004, and concluding with Rosé Réserve base 2006 that had enjoyed more than a decade longer than usual in the cellar.

By the conclusion of an outstanding visit we had experienced no less than eleven cuvées, leading us on a delightfully intimate journey into the past, present and future of this very special house, including a 1983 moment in the crayère that none of us shall ever forget!

Our day with Charles Heidsieck was an exceptional celebration of this wonderful house!

*It will be hard to top
today! In life in general!*
— Matthew Peters



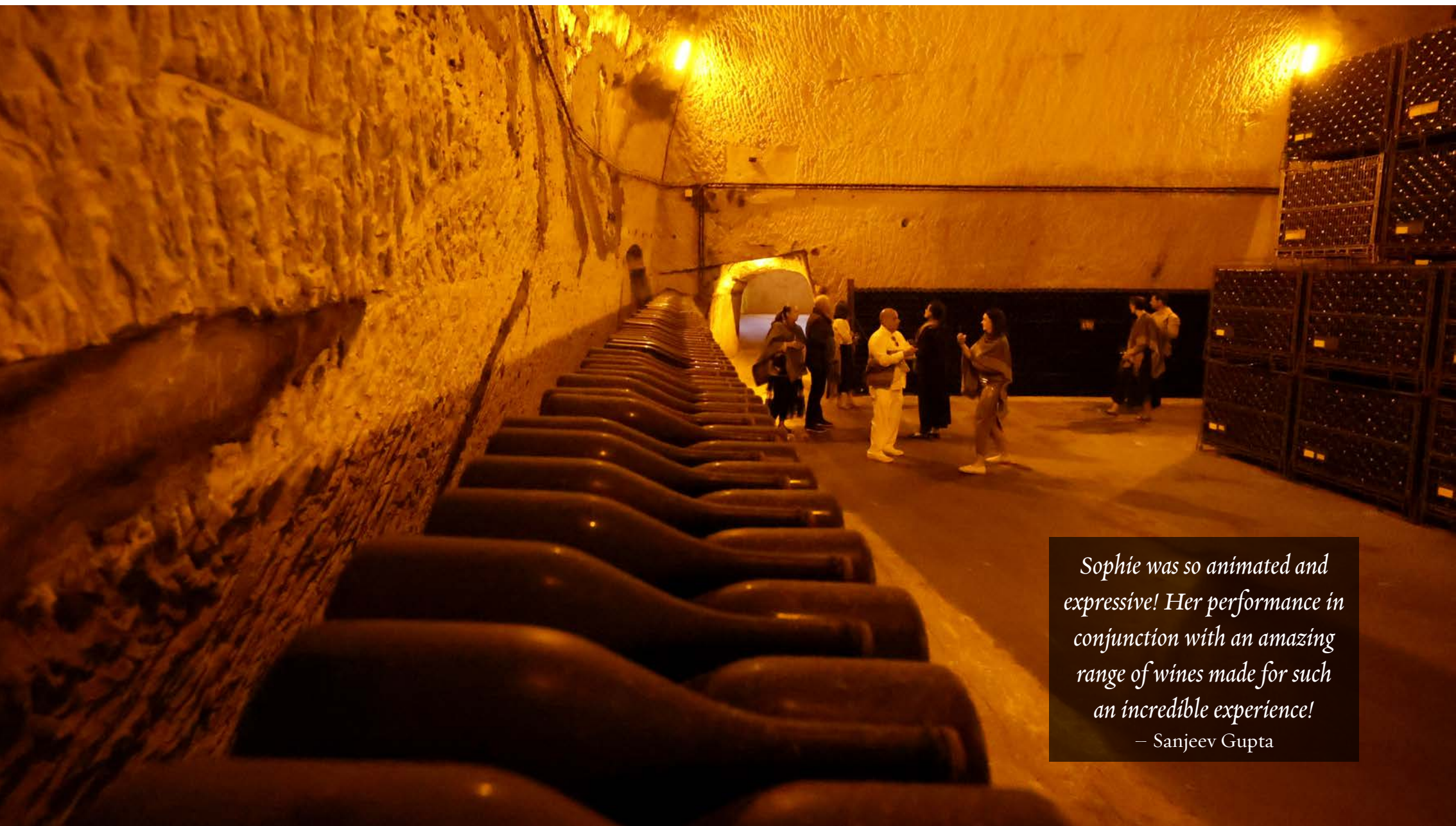


We have been so spoilt!
— Matthew Peters

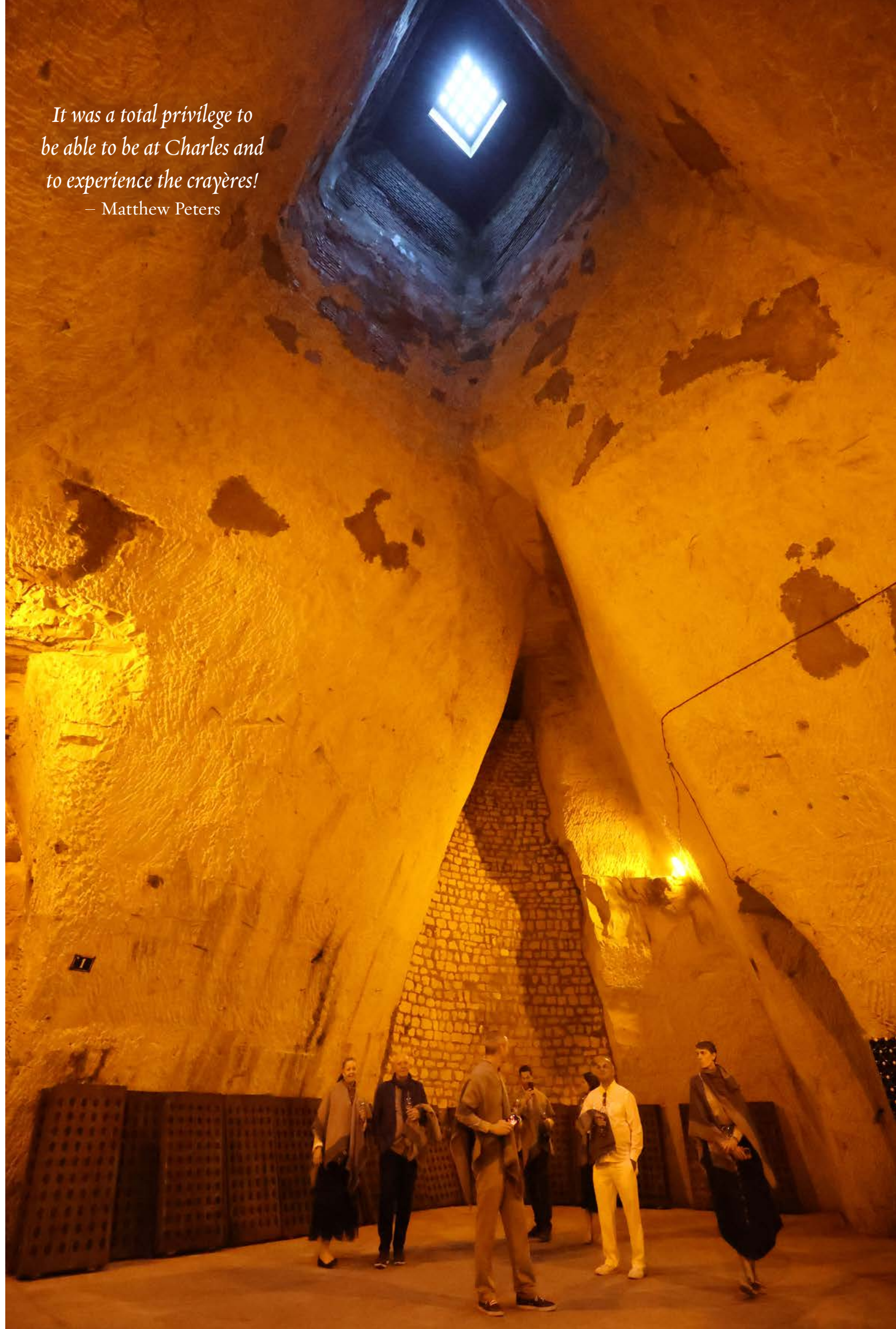


*Sophie was my favourite host this week,
so animated and she expressed herself so
well. Her enthusiasm was amazing!*
— Sanjeev Gupta

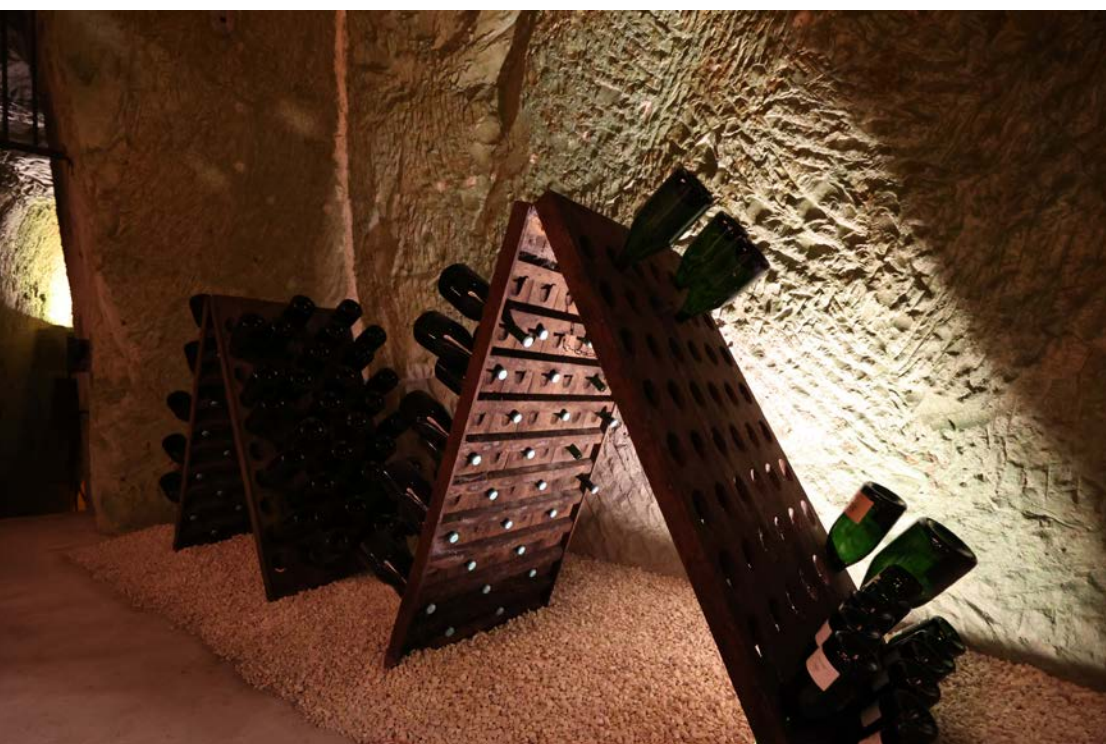


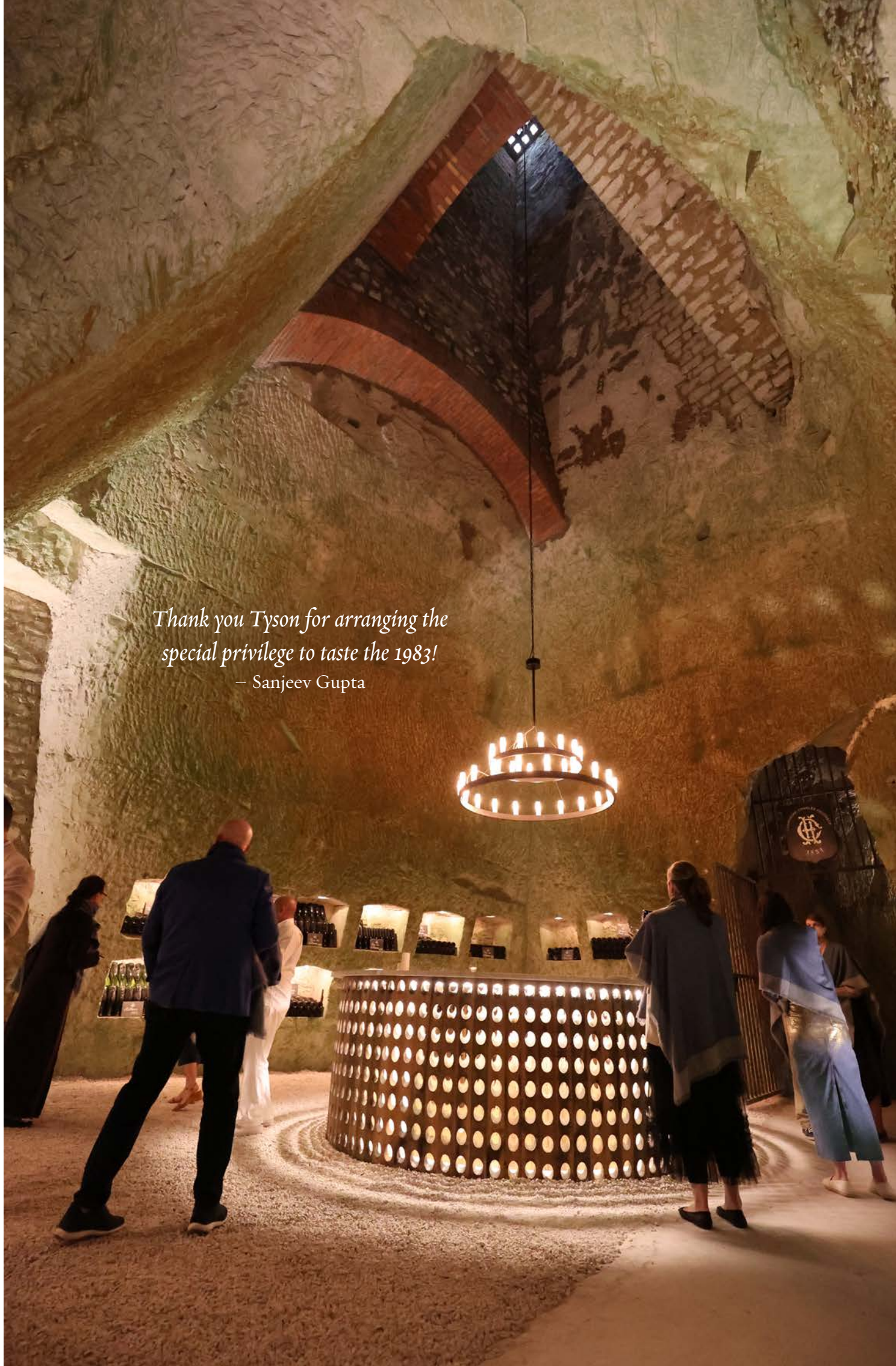


Sophie was so animated and expressive! Her performance in conjunction with an amazing range of wines made for such an incredible experience!
— Sanjeev Gupta



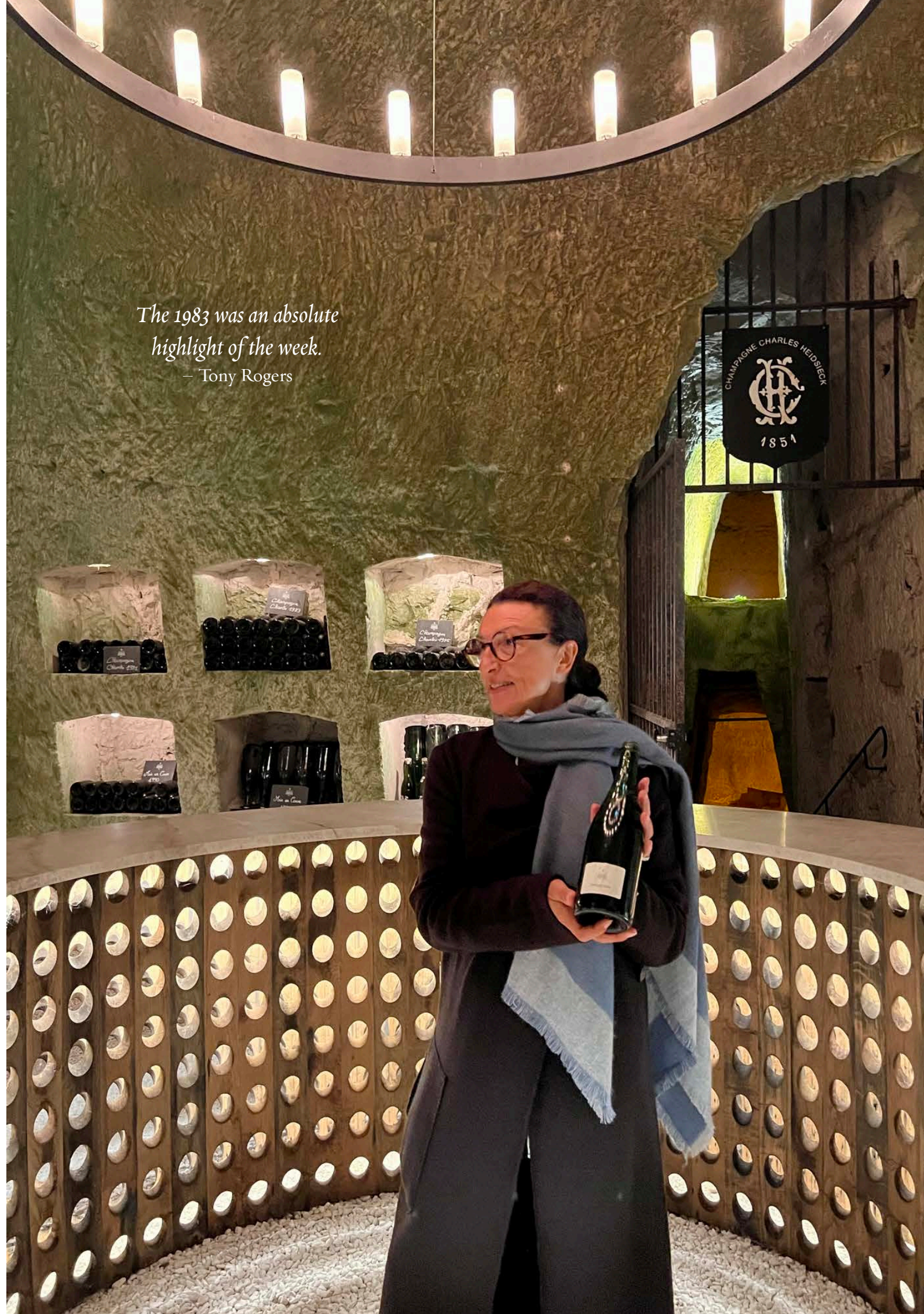
*It was a total privilege to
be able to be at Charles and
to experience the crayères!*
– Matthew Peters







*The 1983 was an absolute
highlight of the week.*
— Tony Rogers



After we finished the 1983, I didn't even want to hand my glass back! Even just the smell was amazing and I wanted it to last.

— Matthew Peters

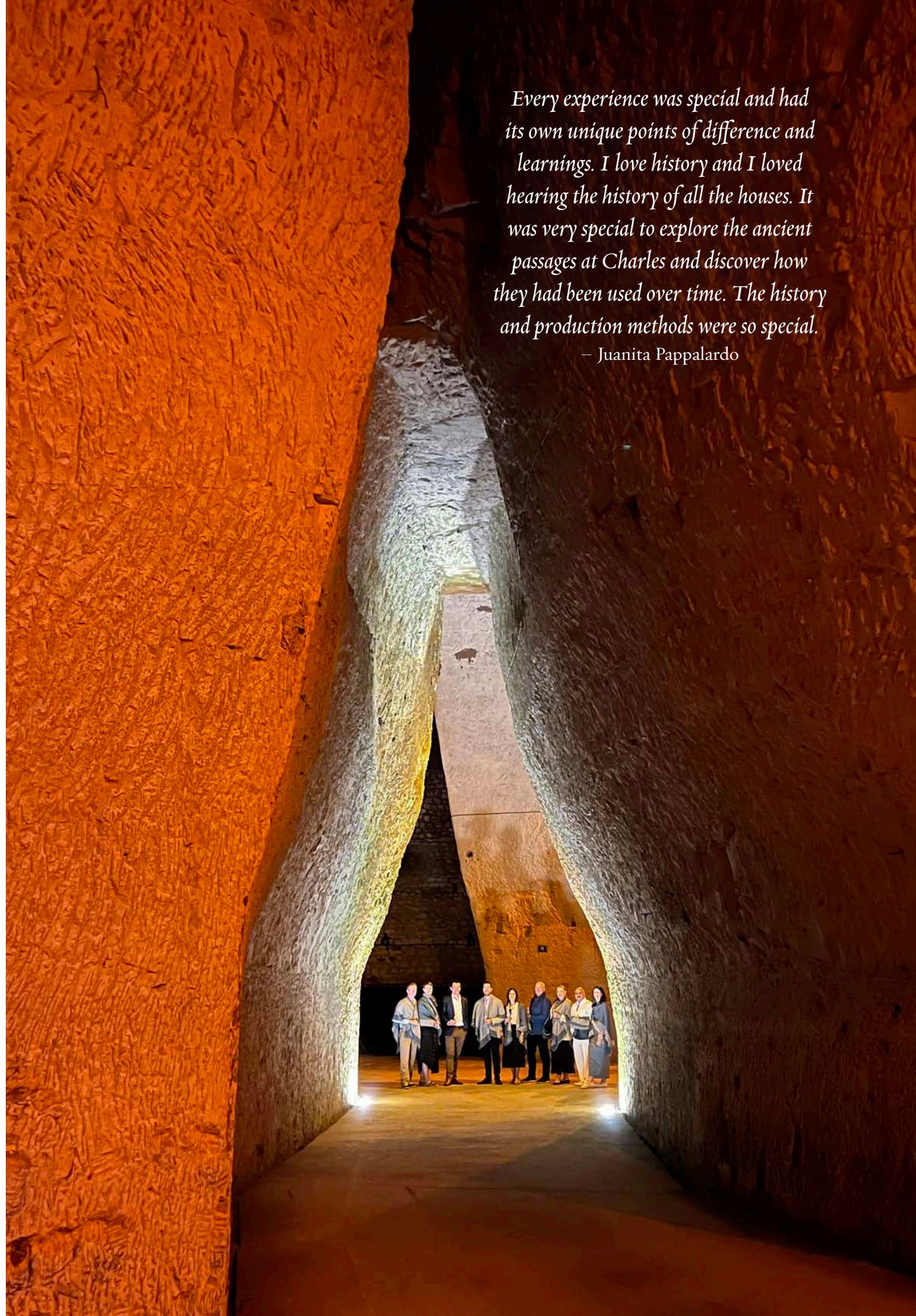






*The Charles Heidsieck caves
were so impressive. There's
nothing else like them.
Such a beautiful place and
amazing history! Such a
special memory to take home.*
— Matthew Peters



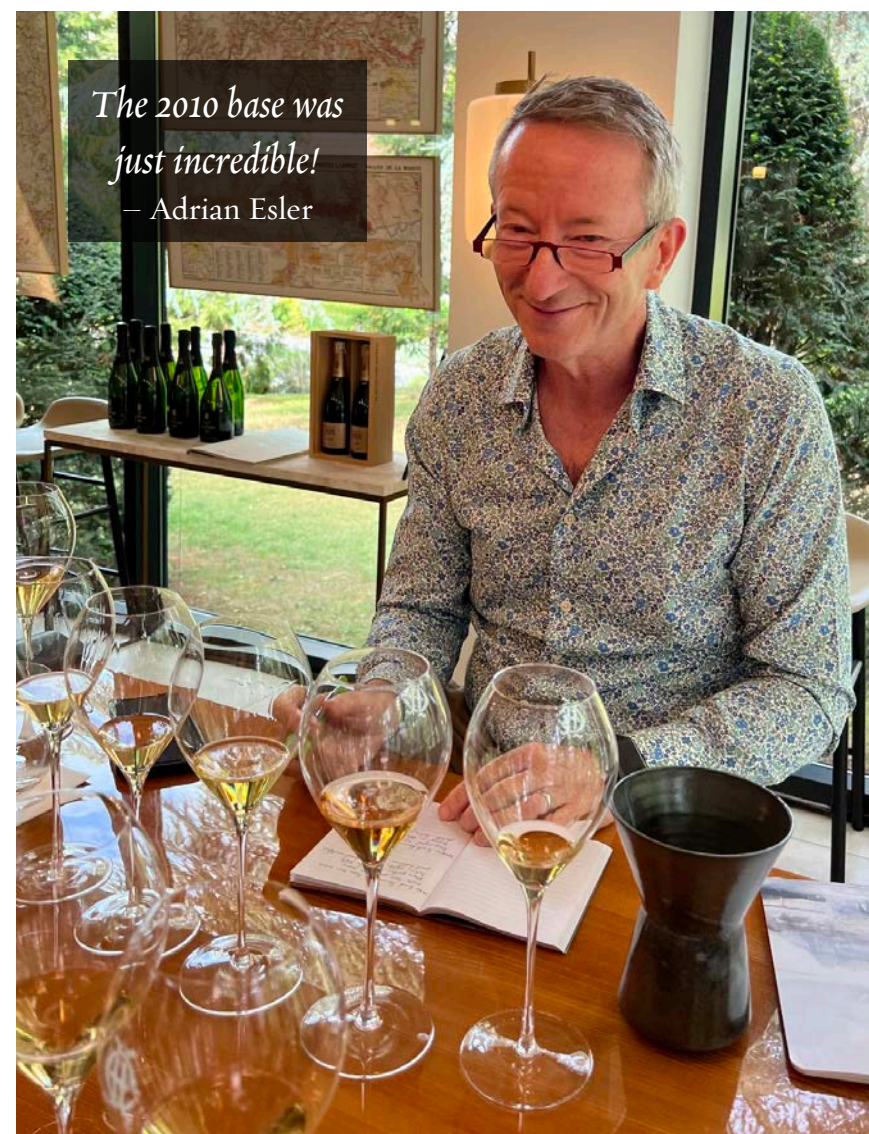


Every experience was special and had its own unique points of difference and learnings. I love history and I loved hearing the history of all the houses. It was very special to explore the ancient passages at Charles and discover how they had been used over time. The history and production methods were so special.

— Juanita Pappalardo

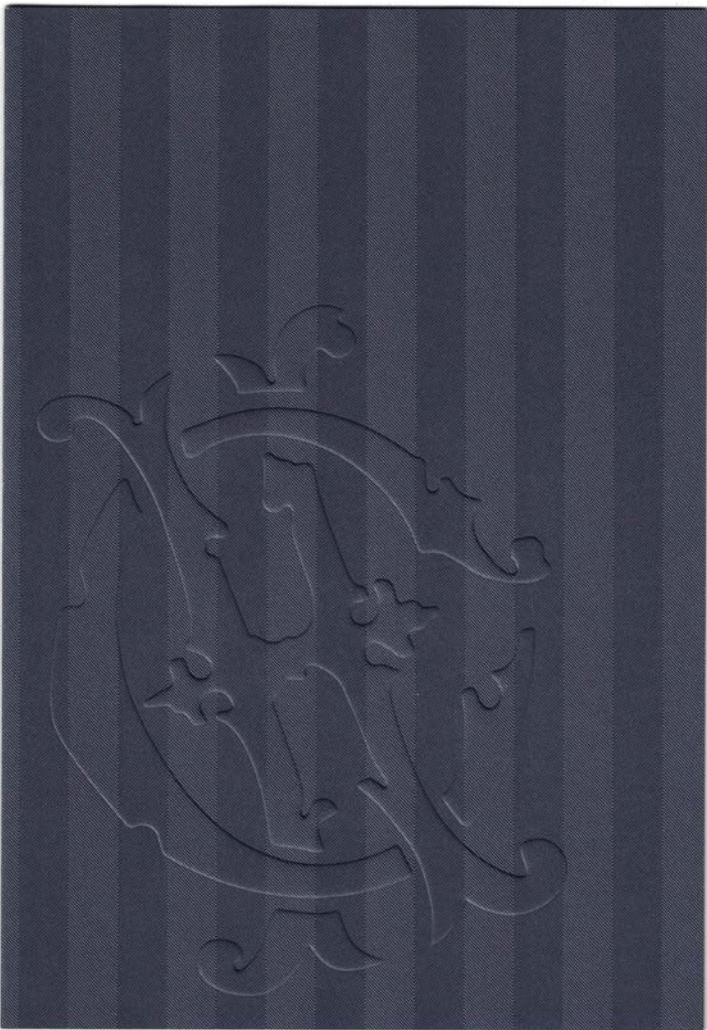


*I love hearing Tyson
describe the wines!*
— Mel Wallace



*The 2010 base was
just incredible!*
— Adrian Esler





CHAMPAGNE
CHARLES HEIDSIECK
BRUT BLANC DE BLANCS

CHAMPAGNE
CHARLES HEIDSIECK
BLANC DES MILLENAIRES 2004



CHAMPAGNE
CHARLES
HEIDSIECK
Maison fondée à Reims en 1831

Ceviche de Thon rouge, Gomasio, Bouillon Miso et Concombre
Red Tuna Ceviche, Gomasio, Miso and Cucumber broth

...

Bar de Ligne, petits Pois frais en déclinaison, Girolles,
Lard grillé et crème de Coques
Seabass fillet, fresh Peas, Chanterelles, grilled Bacon and Clams cream

...

Panacotta fève de Tonka, Fruits rouges, coulis Hibiscus,
Biscuit craquant et jeunes Pousses
*Tonka bean Panacotta, red Fruits, Hibiscus sauce, crunchy Biscuit
And fresh Herbs*

...

Café



Ce déjeuner a été préparé par « Le Piano Champenois »







That was insane! So amazing!
— Matthew Peters



*It was such a testament at
Charles to pour the non-vintage
cuvées from the 2008 base!*
— Sanjeev Gupta



Friday 15 September 2023

RÉSIDENCE EISENHOWER

*Finale Dinner with Philippe Mille, Les Crayères ***

POL ROGER CUVÉE SIR WINSTON CHURCHILL 2002

EGLY-OURIET GRAND CRU BRUT ROSÉ NV

LOUIS ROEDERER COTEAUX CHAMPENOIS CAMILLE HOMMAGE

LE MESNIL-SUR-OGER VOLIBARTS 2020

DOMAINE LEFLAIVE PULIGNY-MONTRACHET 1ER CRU LES PUCELLES 2017

BOLLINGER LA COTE AUX ENFANTS COTEAUX CHAMPENOIS 2015

GÉANTET-PANSIOT CHARMES CHAMBERTIN 2017

KRUG GRANDE CUVÉE EDITION 168ÈME BASE 2012 NV

CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSE SAUTERNES 2005





Dinner at the Residence was the perfect way to finish the week!

— Juanita Pappalardo





Sharron's role and her organisation all the way through have been amazing.
— Tony Rogers



Having a small group has been very important. It makes a huge difference.
— Tony Rogers



Tyson and Sharron do so much behind the scenes to make this week possible.
— Sanjeev Gupta





It was such a privilege to spend the week with this group! I learnt so much and I loved every experience and the way the program was put together.
— Matthew Peters







*Annelies and Sabine at the
Résidence have been wonderful
in going above and beyond!*
— Sanjeev Gupta









THE CHAMPAGNE TOUR
Finale Dinner
WITH PHILIPPE MILLE - LES CRAYÈRES



RÉSIDENCE EISENHOWER
FRIDAY 15 SEPTEMBER 2023

Canapés in the Ballroom

POL ROGER CUVÉE SIR WINSTON CHURCHILL 2002

Parmesan en sablé, jaune d'œuf confit au magret fumé
Parmesan shortbread, confit egg with smoked duck breast

Toast à l'avocat, piment d'Espelette
Avocado toast, Espelette pepper

Feuille à feuille croustillant de champignons en duxelles et sa mousse onctueuse
Crispy leaf by leaf mushroom duxelles and creamy mousse

Entrée 1

EGLY-OURIET GRAND CRU BRUT ROSÉ NV

Hommage à Notre-Dame de Reims vitrail de langoustines au verjus
Tribute to Notre-Dame de Reims stained glass window of lobster with verjuice

Entrée 2

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

DOMAINE LEFLAIVE PULIGNY-MONTRACHET 1ER CRU LES PUCELLES 2017

Le Saint-Pierre à la vaperu d'agrumes,
œuf moussoux au confit d'algues, céleri en strate de nori
*Citrus-steamed John Dory,
foamed egg with seaweed confit, celery layered with nori*

Main

BOLLINGER LA COTE AUX ENFANTS COTEAUX CHAMPENOIS 2015

GÉANTET-PANSIOT CHARMES CHAMBERTIN 2017

Veau en robe de fleurs de courgettes, mini courgettes, jus perlé
Veal dressed in zucchini flowers, mini zucchini, pearl jus

Chose

KRUG GRANDE CUVÉE EDITION 168ÈME BASE 2012 NV

Comté affiné 30 mois

Comté aged 30 months

Dessert

CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSE SAUTERNES 2005

Crèmeau de vanille de Tahiti, confit prune flavor king
Tahitian vanilla cream, Flavor King candied plum

Coffee & Mignardises





The history and the passion behind the houses makes it so difficult to pick a favourite, because they all have their own stories and histories that I'll take away with me. They really resonated with me emotionally. The perspective of tasting the wines here will come back whenever I taste them at home!
— Juanita Pappalardo

The themes that have really resonated with me this week have been the family history, the passion, the clinical execution and the specific attention to the details! Just amazing!
— Matthew Peters





The highlight for me this week was the ability to learn so much. The little things we've found out along the way have been awesome! To see everything we've seen from the harvest to the disgorgement has been a fantastic opportunity. The ability to sit down and try so many champagnes, to compare and contrast, and to zero in on the characters and the fruit, salinity, minerality and taste will forever inform my buying decisions for my cellar. It's been such an educational experience and an awesome week!

— Adrian Esler





WINE EVENTS

WITH TYSON STELZER

