



3-9 SEPTEMBER 2023



*Tyson Stelzer's Champagne Tour*

*Hosted by Tyson Stelzer & Sharron Turgeon*

*For Guy & Nikola Brasell*

*Jennifer & Rob Evans*

*Claire Negus*

*Karen Arnold*

*Liliana Simionato*

*Meegan & Mike Wundenberg*

*3-9 September 2023*

*Words by Tyson Stelzer*

*Photography by*

*Tyson Stelzer & Sharron Turgeon*

*[www.champagne.tours](http://www.champagne.tours)*





*This may be the best week  
of my life! Everything  
was absolutely perfect!*  
— Meegan Wundenberg





*Sunday 3 September 2023*

# RÉSIDENCE EISENHOWER

*Our Home*

VILMART & CIE GRANDE RÉSERVE PREMIER CRU BRUT NV EN MAGNUM



*I love that Tyson and Sharron made everyone feel comfortable. They set the scene and ensured that we didn't feel uncomfortable, whether we were big drinkers or not.*  
— Meegan Wundenberg







*Staying at Résidence Eisenhower really made the week.*

*It's not like a hotel - it's better than a hotel!*

— Meegan Wundenberg





*I walked into my room and was  
delighted to receive the gifts  
from Tyson and Sharron!*  
— Lily Simionato







*Sunday 3 September 2023*

# LE PARC LES CRAYÈRES

*Welcome Dinner*

Menu L'âme De La Champagne

PIERRE PÉTERS LES CHÉTILLONS BLANC DE BLANCS GRAND CRU 2014 EN MAGNUM

JACQUESSON DIZY CORNE BAUTRAY BLANC DE BLANCS EXTRA-BRUT RECOLTE 2008

LOUIS ROEDERER CRISTAL 2007

PHILIPPONNAT CLOS DES GOISSES 2008 EN MAGNUM

GOSSET CELEBRIS 2002

DOM PÉRIGNON BRUT VINTAGE 2008

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

MÉO-CAMUZET VOSNE-ROMANÉE 1ER CRU LES CHAUMES 2012 EN MAGNUM

LANSON NOBLE CUVÉE BRUT MILLÉSIME 1988

CHÂTEAU COUTET 1ER CRU CLASSÉ SAUTERNES 2007







*This was the best dinner  
I have ever attended.*  
— Mike Wundenberg





*The champagne choices  
and cuisine were  
absolutely outstanding*  
— Lily Simionato



*I've always loved champagne and have been quite passionate  
about it and I now have an all new appreciation for it!  
Even though I've read books, I've never really understood it  
at this level. My love of champagne has grown this week!*  
— Karen Arnold





*The service was theatrical!*

– Meegan Wundenberg



*Dom Pérignon  
2008 was one of the  
greatest champagnes I  
have tasted in my life!*

– Jen Evans







*Tonight has been magnificent, exceptional  
and absolutely exceeded expectation!*  
— Lily Simionato



*We are off to a roaring start tonight!  
This has been an exceptional night!*  
— Mike Wundenberg





*If tonight is an indicator  
of the week ahead then  
we are gob smacked!  
This is absolute wow!  
Way beyond my  
expectations!  
— Meegan Wundenberg*





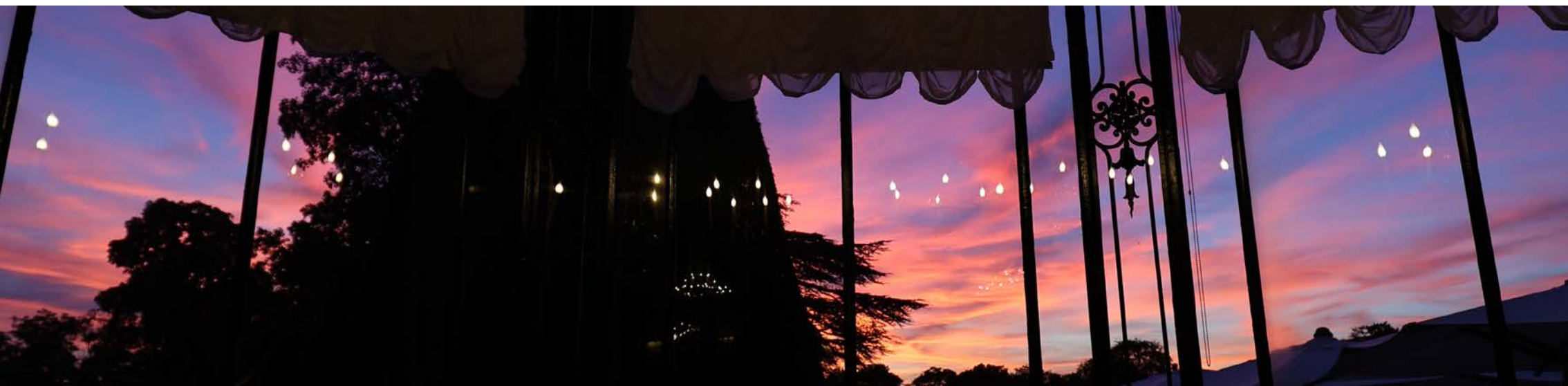
*The Burgundies were absolutely exceptional! The Hudelot-Noëllat was one of the greatest pinot noirs of my life.*  
— Mike Wundenberg





*Our welcome dinner was  
outstanding! It was amazing  
to have such a lovely group  
of people around the table!*

— Nikola Brasell







## Dîner du Dimanche 3 Septembre 2023

Champagne Pierre Peters  
« Les Chétillons » 2014 *Servi en Magnum*

Champagne Jacquesson  
« Corne Bautray » 2008

Champagne Louis Roederer  
« Cristal » 2007

Champagne Gosset  
« Célébris » 2002

Champagne Dom Pérignon  
« Vintage » 2008

Champagne Philipponnat  
« Clos des Goisses » 2008 *Servi en Magnum*

Chambolle-Musigny 1<sup>er</sup> Cru Charmes 2014  
Domaine Hudelot-Noëllat

Vosne-Romanée 1<sup>er</sup> Cru Chaumes 2012  
Domaine Méo-Camuzet *Servi en Magnum*

Champagne Lanson  
« Noble Cuvée » 1988

Barsac 2007  
Château Coutet



*Les Crayères*

## MENU L'ÂME DE LA CHAMPAGNE

Foie gras in a zucchini flower  
Vegetal broth with Champagne  
Almonds, apricots, chanterelles mushrooms, zucchinis



Blue lobster on vine shoots  
Vegetables and fruit in scarlet,  
Quintessence of lobster shells



Free-range lamb from Cyrille  
Rosemary smoked lamb saddle  
Eggplant, avocado and artichoke



Cheese trolley  
Cow, goat  
And sheep milk cheeses



Frécinette flamed with marc de Champagne  
Whipped cream with Mexican vanilla  
Crispy banana







*What a start to an amazing week! Tyson has set a high bar — how do you compete with this?!*  
— Lily Simionato



*We said three expletives over dinner: 'holy smokes!', '#\$%@ me dead!' and 'what the #\$%@!' when the wines came out. And that set the tone of what we could expect for the week! It was just a wonderful, wonderful night for us.*  
— Meegan Wundenberg



*Monday 4 September 2023*

# BILLECART-SALMON

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

Tour, Tasting and Lunch Hosts: Mathieu Roland-Billecart, CEO, and Jérôme Lafouge

BILLECART-SALMON BLANC DE BLANCS GRAND CRU NV

BILLECART-SALMON BRUT RÉSERVE NV

BILLECART-SALMON LOUIS SALMON BLANC DE BLANCS 2009

BILLECART-SALMON NICOLAS FRANÇOIS BILLECART 1999 EN MAGNUM

BILLECART-SALMON NICOLAS-FRANCOIS BILLECART 2008

BILLECART-SALMON CUVÉE ELISABETH SALMON 2009

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

Our first visit of our tour commenced the day before the start of harvest. We were greeted by Jérôme Lafouge, whose entertaining anecdotes and frank honesty immediately welcomed us into the inner circle of this fabled house.

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 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 Clos Saint-Hilaire vineyard, where we had the privilege of tasting the soon-to-be-harvested 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.

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.

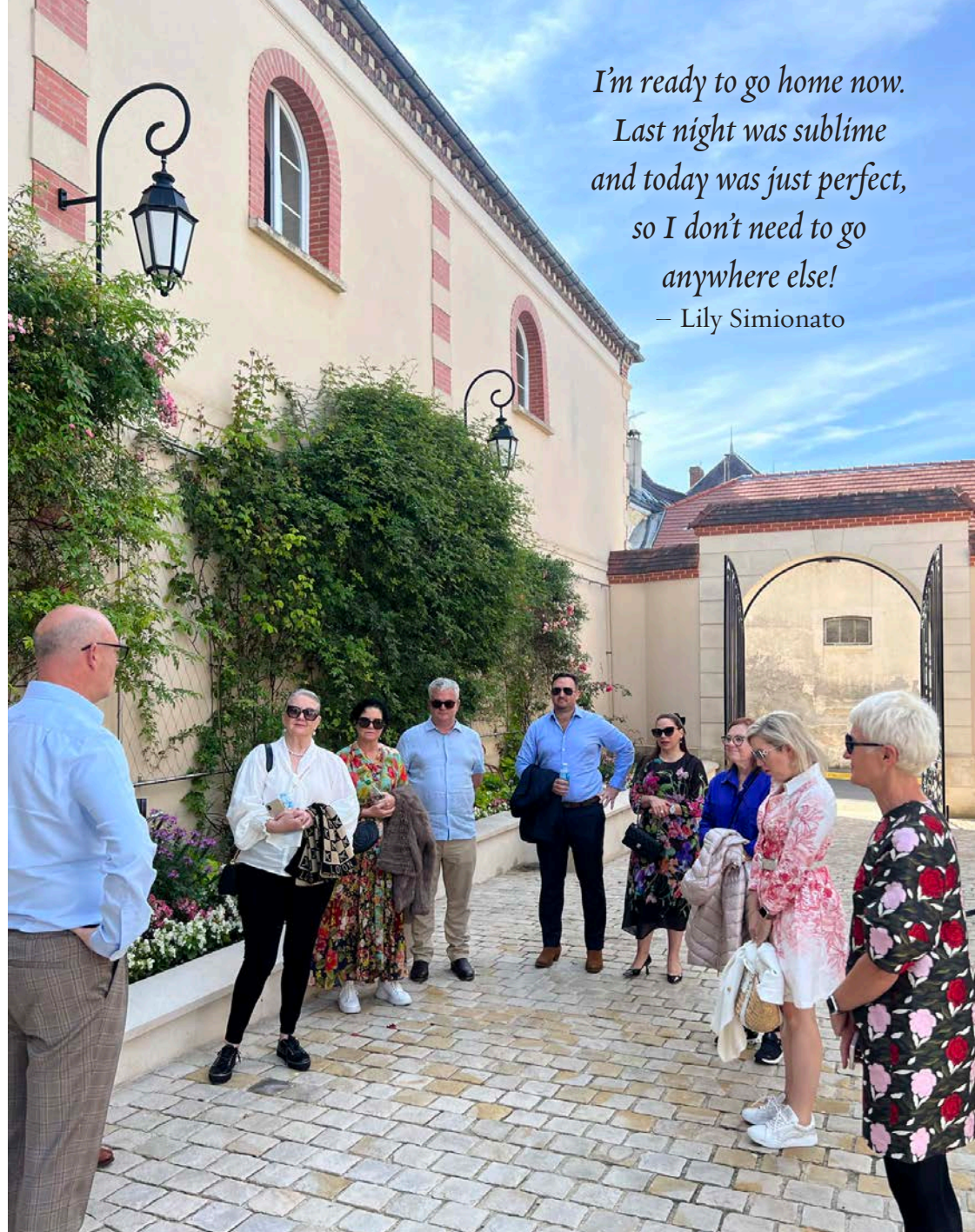
Jérôme welcomed us for lunch in the dining room of the family, prepared by the fabulous little restaurant Attis.

Here we were greeted by CEO Mathieu Roland-Billecart, who shared with us insights into the pending harvest. 'We will start tomorrow and we will be happy when it is finished!' he admitted. 'It's been a challenging August but we are pleased to have a big volume of fruit so we have a great opportunity to sort! If conditions stay like they are now, we could be in for a pleasant surprise!'

Over lunch, among other delights, Jérôme bountifully shared a magnum of the prestige cuvée of the house, Nicolas-François Billecart 1999, before presenting the brand new and highly anticipated Nicolas-François Billecart 2008. Tyson rated it 100 points and declared it one of the wines of the week, even on our first visit!

An incredible way to start The Champagne Tour!





*I'm ready to go home now.  
Last night was sublime  
and today was just perfect,  
so I don't need to go  
anywhere else!  
– Lily Simionato*



*The whole week has  
absolutely exceeded  
expectations!  
– Mike Wundenberg*







*A+ to Jerome! He was a champion!*  
— Rob Evans











*Billecart-Salmon  
was just sublime!*  
– Lily Simionato







*Our visit at Billecart-Salmon  
really set the bar for me!*  
— Jen Evans





*The group we've had this week  
has been absolutely fantastic, and  
we've loved making new friends  
from both Adelaide and Perth!*  
— Guy Brasell







*Billecart-Salmon was  
such a beautiful visit!*  
– Meegan Wundenberg











*This is not like doing a tour.  
This is exclusive access thanks  
to Tyson's connections.  
– Meegan Wundenberg*















*At Billecart it was amazing  
that the Mathieu Roland-  
Billecart came to join us.  
Everywhere we went we saw  
so many of the key people.  
It's all a credit to Tyson and  
his relationship with them.*  
— Mike Wundenberg



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## DEJEUNER D'EXCEPTION

élaboré par Benoit Mérot

Lundi 4 Septembre 2023

## MENU

### ENTRÉE

Bar de Ligne, Tomate Purple Calabash, Condiments,  
Bisque

### PLAT

Veau, Artichaut, Girolles

### FROMAGE

Comté 18 mois, Carotte, Pistache

### DESSERT

Framboises, Verveine



#BillecartSalmon #BillecartDinner

















*It is so special for  
us to be here!*  
– Meegan Wundenberg



*Monday 4 September 2023*

# TAITTINGER

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

Tasting and Dinner Host: Véronique Diaz

TAITTINGER BRUT RÉSERVE NV

TAITTINGER PRESTIGE ROSÉ NV

TAITTINGER COMTES DE CHAMPAGNE 2012

TAITTINGER PRELUDE NV (2015 VINTAGE)

TAITTINGER BRUT MILLÉSIME 2015

TAITTINGER FOLIES DE LA MARQUETTERIE NV

TAITTINGER NOCTURNE SEC NV

The early autumn twilight danced on the gentle hillsides of the northern Côte des Blancs as we arrived at Taittinger's fairytale 1734 Château de la Marquetterie.

On the hillsides overlooking the serene village of Pierry on the southern outskirts of Épernay, we were greeted by a vista of endless vineyards ready for harvest.

Here we were welcomed by our host Véronique Diaz, who shared with us the stories of Taittinger, set to a backdrop of the setting sun over the northern Côte

des Blancs and coteaux sud d'Épernay.

Véronique invited us to the garden behind the château with a glass of the sublime Taittinger Comtes de Champagne Blanc de Blancs 2012.

A wonderful meal ensued in the classically grand dining room of the château, paired impeccably with no fewer than seven delightful Taittinger cuvées!







*The Taittinger estate  
was amazing to see.*  
— Lily Simionato















*I thoroughly enjoyed the  
Taïttinger experience  
and Veronique had a  
wonderful personality.  
— Meegan Wundenberg*





*I loved the timber panelling  
in the walls. The room was  
absolutely beautiful!*  
— Karen Arnold







*There is no question of the  
value we have received this  
week. It's worth every cent.  
And you could charge more.*  
— Meegan Wundenberg







TAITTINGER

DINNER IN THE HONOUR OF TYSON STELZER'S CHAMPAGNE TOUR

AT THE CHATEAU DE LA MARQUETTERIE

MONDAY, SEPTEMBER 4<sup>TH</sup> 2023

Comtes de Champagne  
Blanc de Blancs 2012

Taittinger  
Prélude Grands Crus

Taittinger  
Brut Millésimé 2015

Taittinger  
« Folies de la Marquetterie »

Taittinger  
Nocturne

Amuse-Bouche

Tartare de Thon Rouge Mariné  
Thon Snacké et Framboises

Daurade Royale, Fleur de Courgette Farcie  
Tomates Tapées, Sauce Vierge

Vieille Mimolette et Tête de Moine  
Pointe de Mâche

Pêche Rôtie à l'Huile Vanillée  
Crumble et Sorbet Pêche

DINER PRÉPARÉ PAR  
MAISON SCHOSSELER, TRAITEUR À TAISSY







*Tuesday 5 September 2023*

# BOLLINGER

Bollinger tasting and tour of the estate and its cellars in Aÿ and lunch at Restaurant La Kobus in Épernay

Tour and Tasting Hosts: Charles-Armand de Belenet Managing Director, and Caroline Brun

## TASTING

BOLLINGER SPECIAL CUVÉE BRUT NV

BOLLINGER ROSÉ BRUT NV

BOLLINGER LA GRANDE ANNÉE 2014

BOLLINGER LA GRANDE ANNÉE ROSE 2014

BOLLINGER R.D. 2008

## LUNCH

BOLLINGER SPECIAL CUVÉE BRUT NV

BOLLINGER LA GRANDE ANNÉE 2014

BOLLINGER LA GRANDE ANNÉE ROSÉ 2014

BOLLINGER R.D. 2004 EN MAGNUM

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 none other than the Managing Director of this fabled house himself, the ebullient and engaging Charles-Armand de Belenet, who shared that this tricky harvest would commence later that week, and that they were pleased about the current warm and sunny weather.

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

Bollinger is one of the few houses to uphold the historic tradition of hand riddling, and we were privileged to watch Florent in action. He personally riddles every prestige cuvée of the house!

Caroline hosted us for a tasting of five cuvées of the house, though we were heartbroken that the R.D. 2008 was afflicted with cork taint.

We were treated to a magnificent lunch at Épernay's beloved La Table Kobus where talented chef Serge Herscher matched four delightful courses with four Bollinger cuvées, culminating in Bollinger R.D. 2004 en magnum.

Direct from Chef de Cave Denis Bunner's personal cellar, this was an experimental magnum sealed with a DIAM closure. A timely gift in the aftermath of our cork taint misfortune, and a magnificent culmination to a spectacular lunch!





*I cannot fault this week. It has  
absolutely surpassed expectations!*  
— Lily Simionato









*We are privileged because now we know  
why Bollinger is so different and so special!*  
— Meegan Wundenberg











*Bollinger was absolutely  
sensational and the chance to  
see the process gave me an all  
new appreciation for the house.*  
— Lily Simionato









*Caroline was an absolutely  
wonderful host!*  
— Karen Arnold





# CHAMPAGNE BOLLINGER



# CHAMPAGNE BOLLINGER





# CHAMPAGNE BOLLINGER



# CHAMPAGNE BOLLINGER





CHAMPAGNE  
**BOLLINGER**



CHAMPAGNE  
**BOLLINGER**



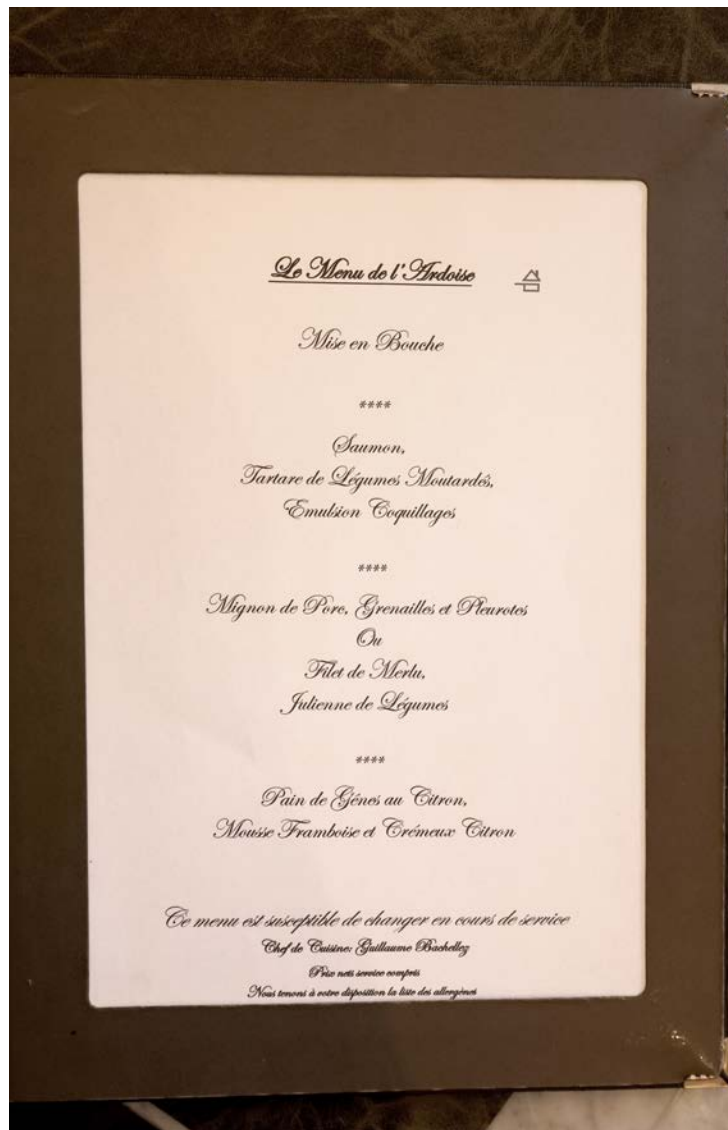




*We are making so many  
people in Australia and  
America jealous this week!*  
— Meegan Wundenberg



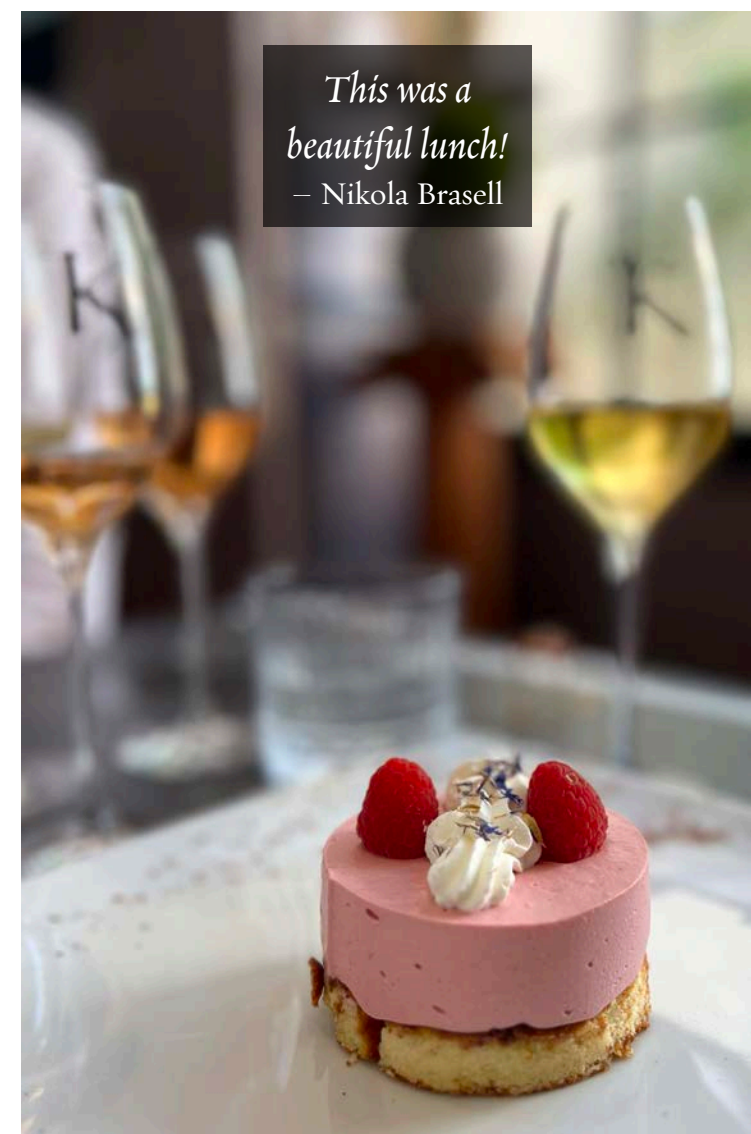








*It was great to eat at  
a local restaurant.*  
– Meegan Wundenberg



*This was a  
beautiful lunch!*  
– Nikola Brasell



*Tuesday 5 September 2023*

# VEUVE FOURNY

Veuve Fourny tour and tasting in Vertus

Tour, Tasting and Dinner Hosts: 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)  
VEUVE FOURNY & FILS BLANC DE BLANCS PREMIER CRU BRUT NATURE NV  
VEUVE FOURNY & FILS BLANC DE BLANCS PREMIER CRU EXTRA BRUT NV  
VEUVE FOURNY & FILS GRANDS TERROIRS PREMIER CRU BRUT NV  
VEUVE FOURNY & FILS ROSÉ PREMIER CRU BRUT NV  
VEUVE FOURNY & FILS BLANC DE BLANCS EXTRA BRUT 2016  
VEUVE FOURNY & FILS CUVÉE R PREMIER CRU EXTRA BRUT NV (2015 AND 2014 BLEND)  
VEUVE FOURNY & FILS ROSÉ VINOOTHÈQUE PREMIER CRU MV15 EXTRA BRUT  
VEUVE FOURNY & FILS ROSÉ MONTS DE VERTUS PREMIER CRU 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)

On a sunny afternoon in the warmth of an unprecedented autumn heatwave, we made our way through the fabled grand crus of the Côte des Blancs to the premier cru of Vertus in the south, where we witnessed the vineyards abuzz with all the action of the start of harvest.

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 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 soon-to-be-harvested chardonnay grapes. 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 forecast this week and next week are very good,' he said, 'and with a few days like this the water will evaporate and the concentration

will 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 saw barrels being prepared for the pending harvest, scheduled to commence the following day.

We tasted the reserve wines from foudre, including a solera blend commenced in 2012.

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.





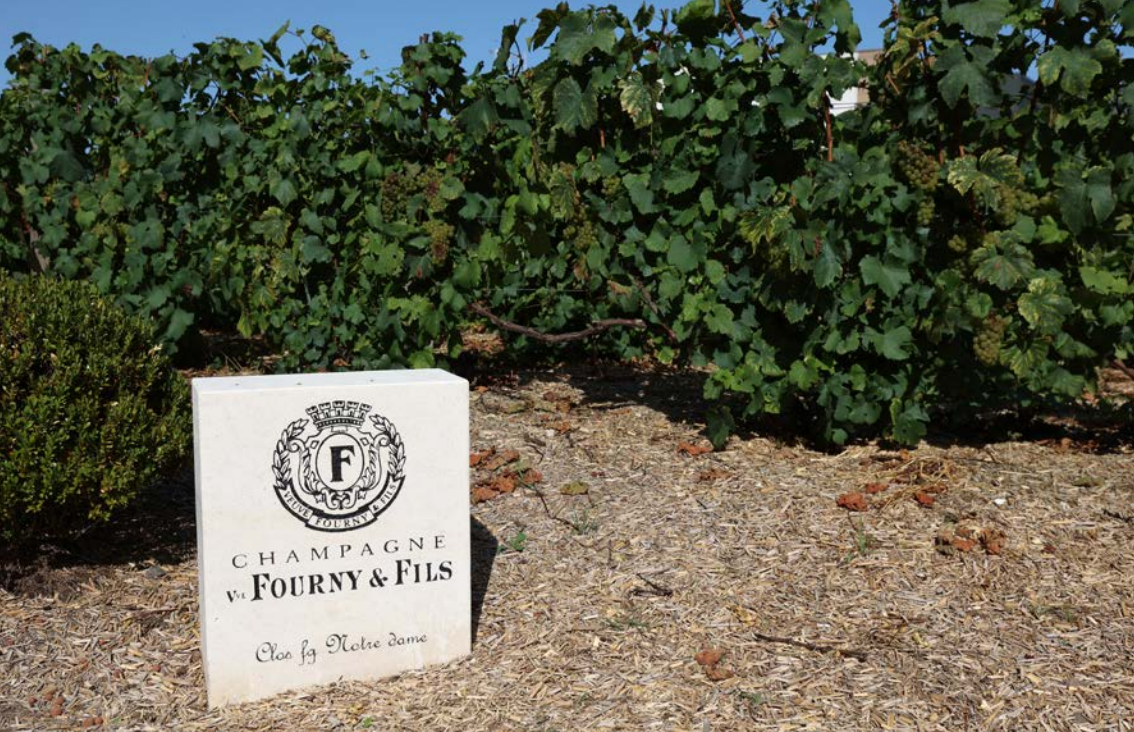
*Veuve Fourny was a special moment. I will never forget Charles Fourny or his champagne.*  
— Nikola Brasell





*Charles is like a kid  
in a candy store! He  
is so enthusiastic!*  
— Meegan Wundenberg





*Charles Fourny was outstanding! His enthusiasm was mind-blowing and he had such an amazing passion for his wine!*  
— Lily Simionato







*It was fantastic to taste the  
reserve wines and I never  
expected them to taste so good!*  
— Meegan Wundenberg

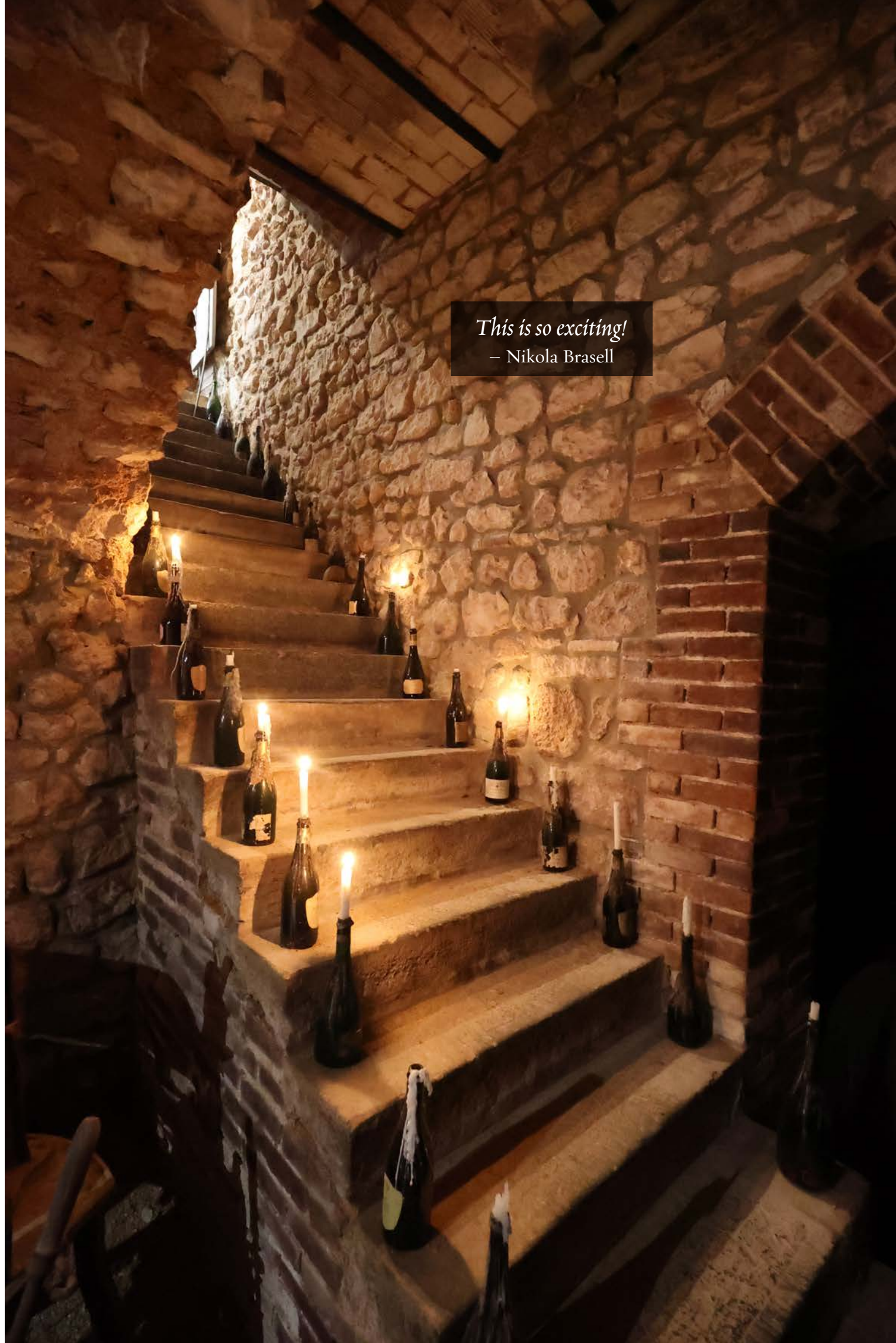




*Charles Fourny's  
passion was fantastic!*  
– Mike Wundenberg

*I love this so much! It's been a seriously  
amazing day! There is so much effort, passion  
and heart that has gone into everything here.*  
– Lily Simionato







*My personal highlight of the week  
was our tour at Veuve Fourny.  
Charles was so passionate and his  
family story was absolutely fantastic!  
I didn't know his wines before but  
I'll certainly seek them out now!*  
— Guy Brasell



*That was one of the  
best rosés I've tasted!*  
— Lily Simionato





*The Notre Dame  
2008 is divine!*  
— Guy Brasell

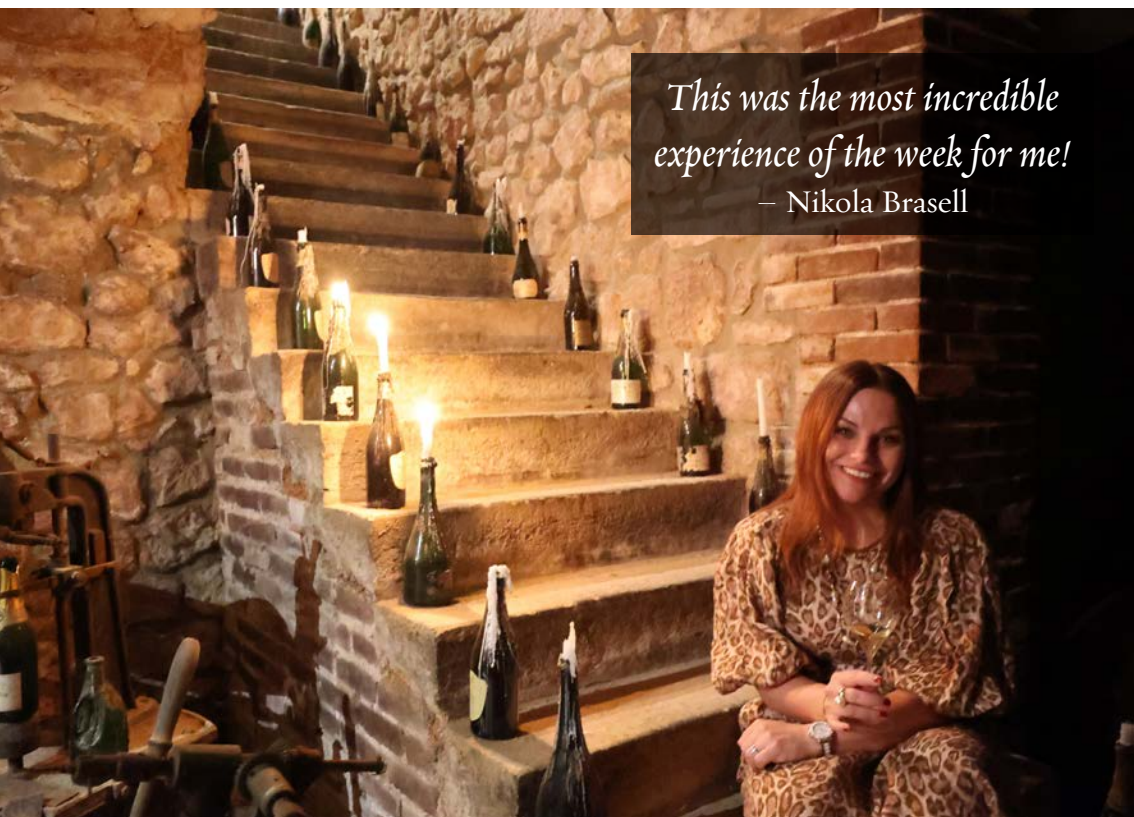




*Charles Fourny's generosity was exemplary, especially for a small grower. He even gave us a bottle!*  
— Lily Simionato



*This was the most incredible experience of the week for me!*  
— Nikola Brasell





*Wednesday 6 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 2016

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 19<sup>th</sup> 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 met Chef de Cave Caroline Latrive and former Chef de Cave Michel Davesne on their second day of harvest. ‘It’s a good vintage for chardonnay but complicated for pinot noir and meunier,’ Caroline disclosed. ‘The large bunches and large volumes make it challenging for us to achieve ripeness, so we have to be very active in the vineyards.’

We witnessed the grapes arriving in the press house and had the chance to experience the full production process, commencing with tasting the freshly picked pinot noir and 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. A magnificent vista that reinforced to us just how special this village is, in the historic and geographical epicentre of Champagne.

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

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

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





*I loved having new experiences like I haven't had before. Deutz was brand new for me, and it was fantastic!*  
— Meegan Wundenberg











*I was very impressed  
with Deutz!*  
— Nikola Brasell









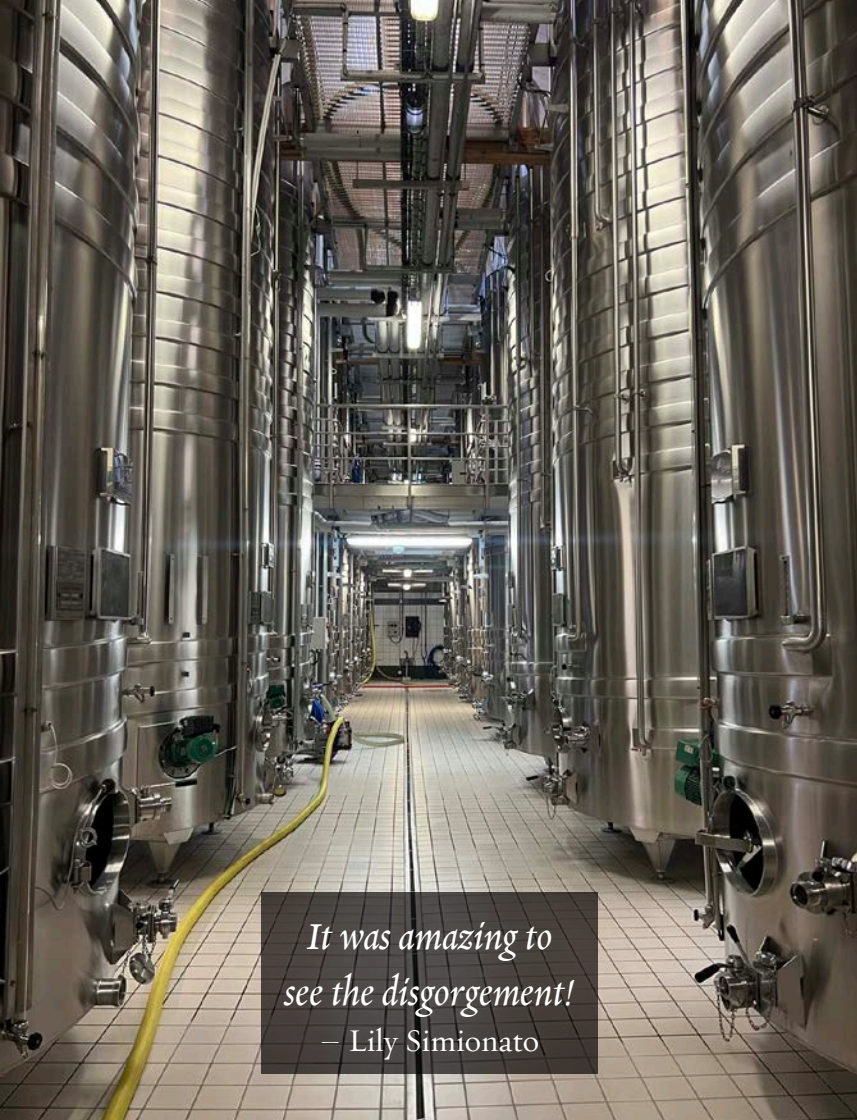
*I have to say I found  
Deutz very impressive and  
lunch was very elegant.*  
— Karen Arnold







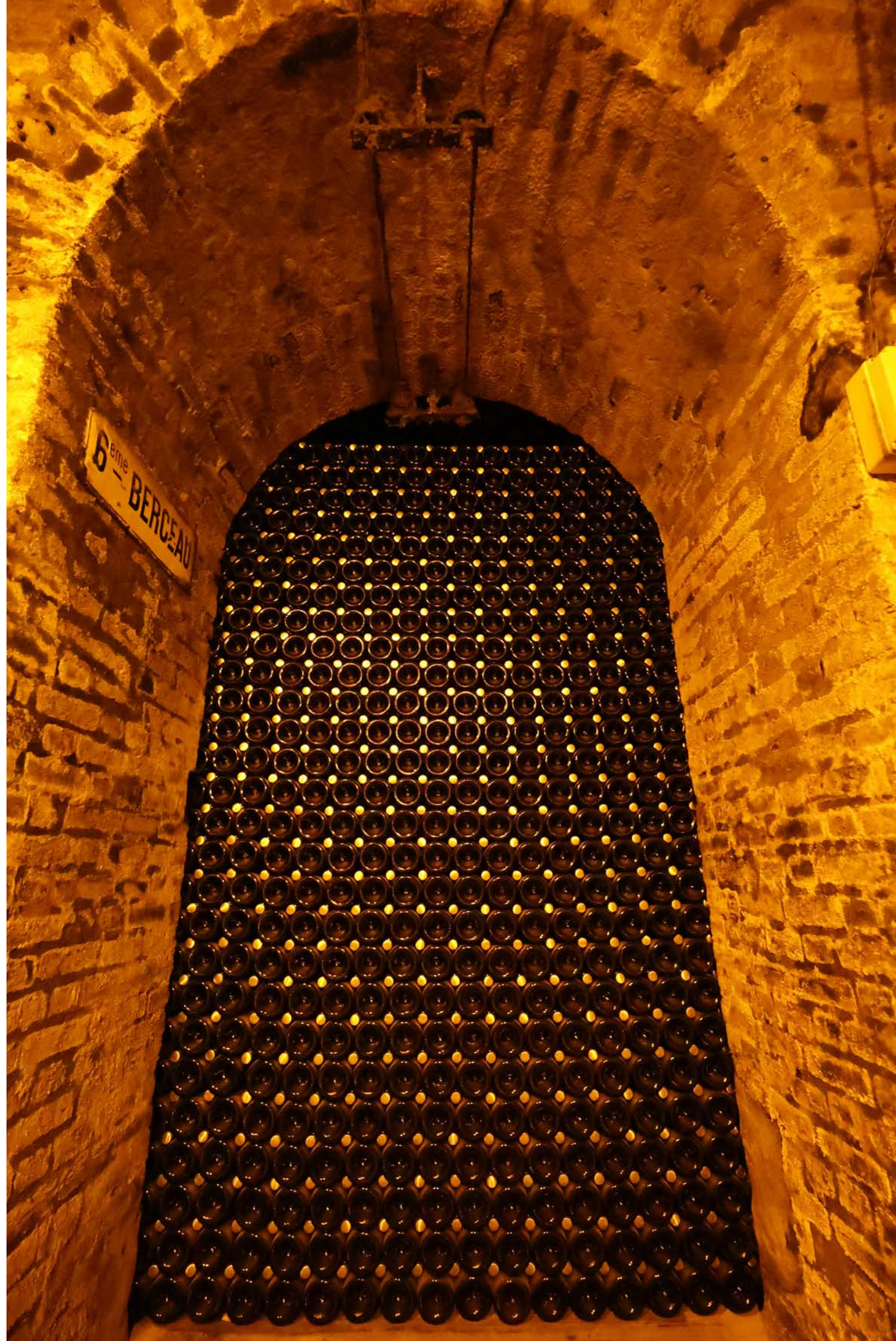




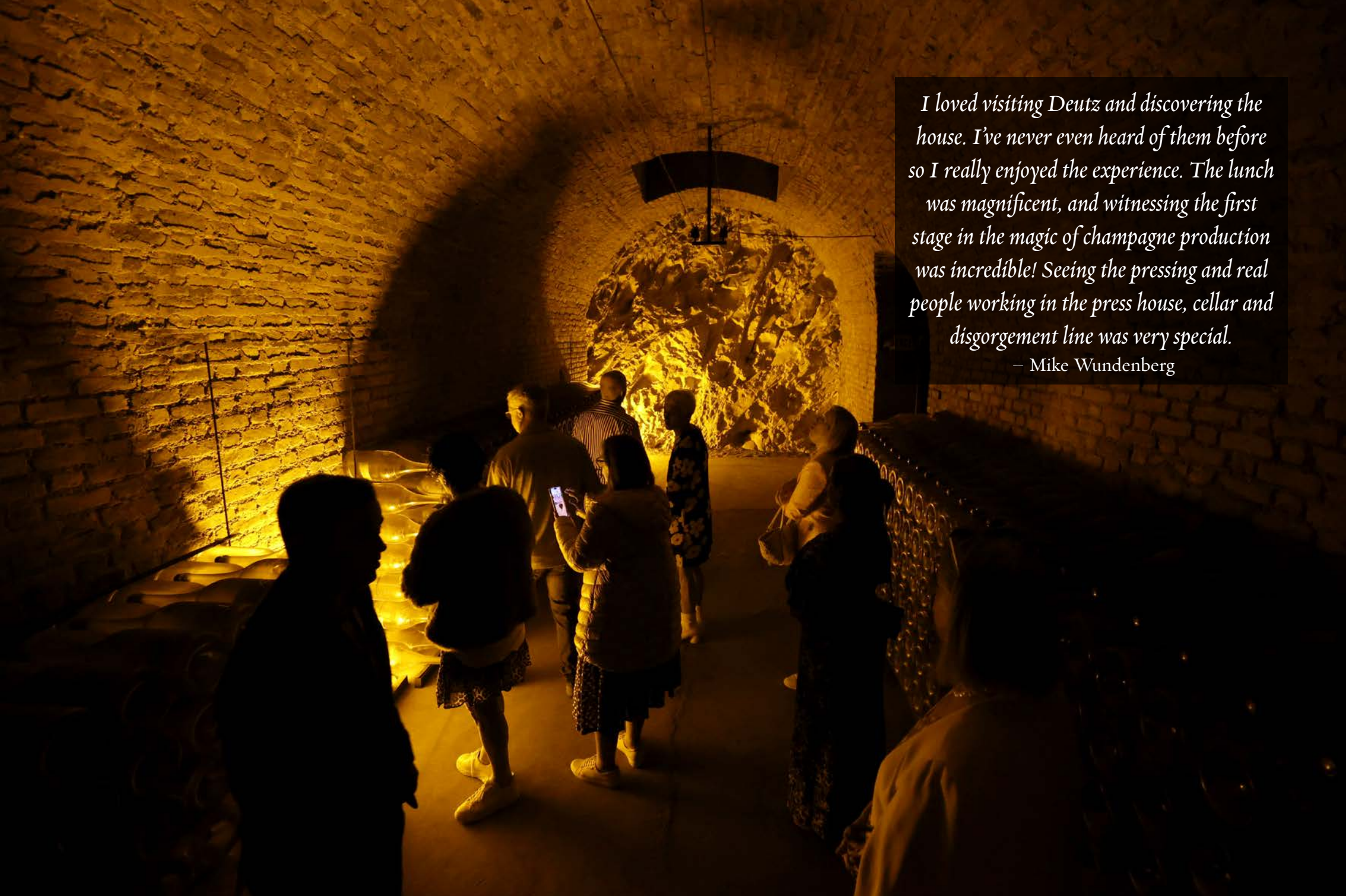
*It was amazing to  
see the disgorgement!*  
— Lily Simionato











*I loved visiting Deutz and discovering the house. I've never even heard of them before so I really enjoyed the experience. The lunch was magnificent, and witnessing the first stage in the magic of champagne production was incredible! Seeing the pressing and real people working in the press house, cellar and disgorgement line was very special.*

— Mike Wundenberg

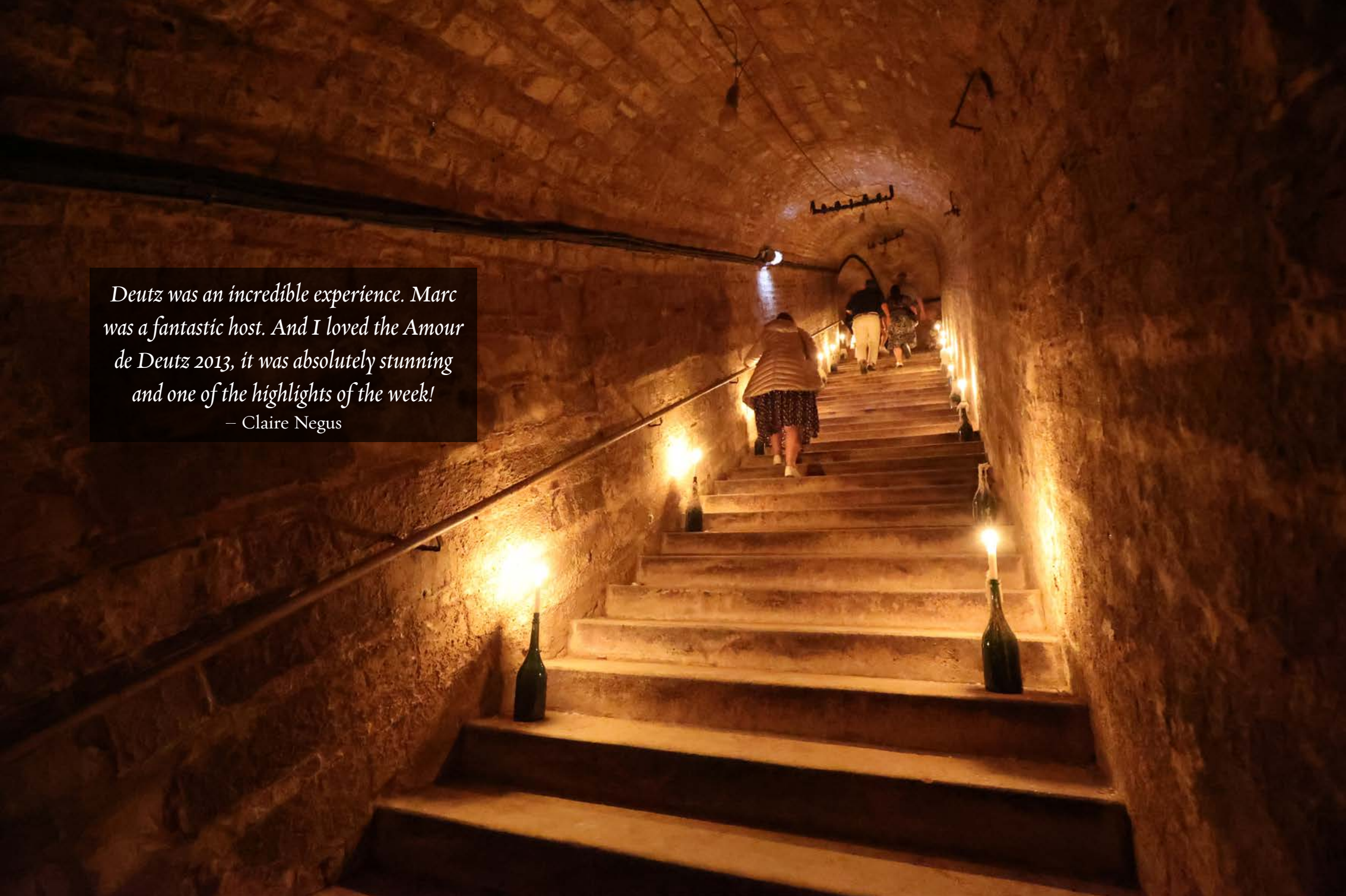








*Deutz was an incredible experience. Marc was a fantastic host. And I loved the Amour de Deutz 2013, it was absolutely stunning and one of the highlights of the week!*  
— Claire Negus







*I loved lunch at  
Deutz. The food  
was incredible!*  
– Mike Wundenberg



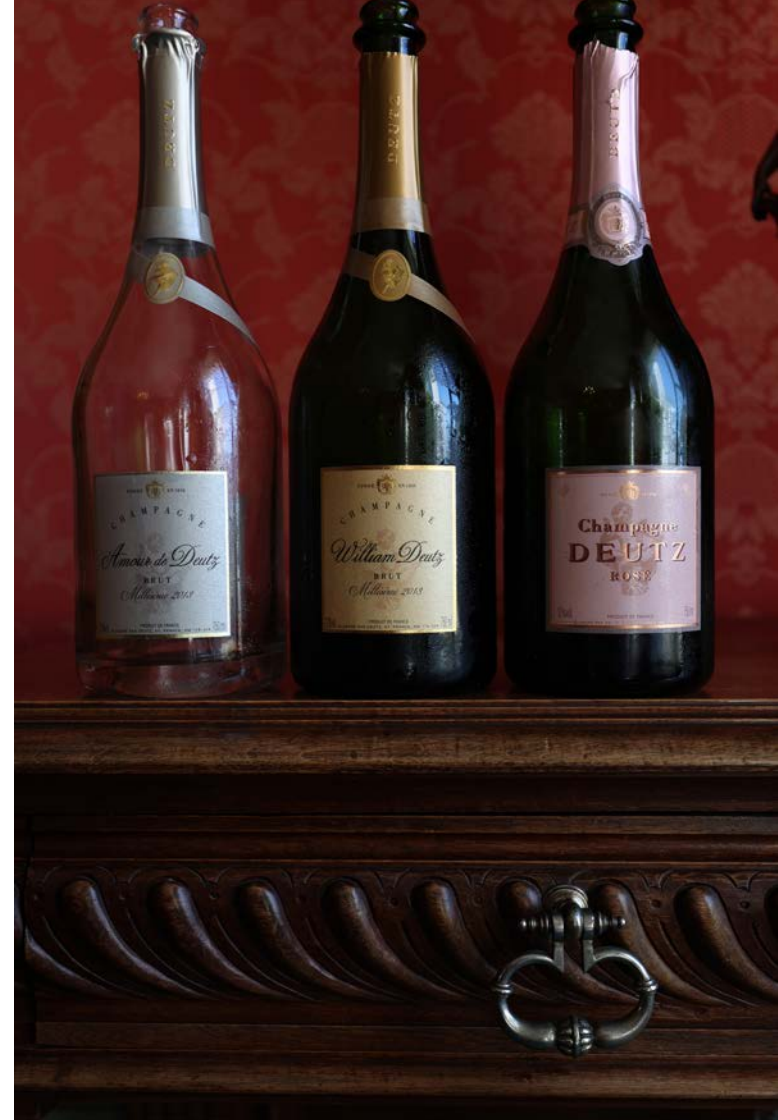




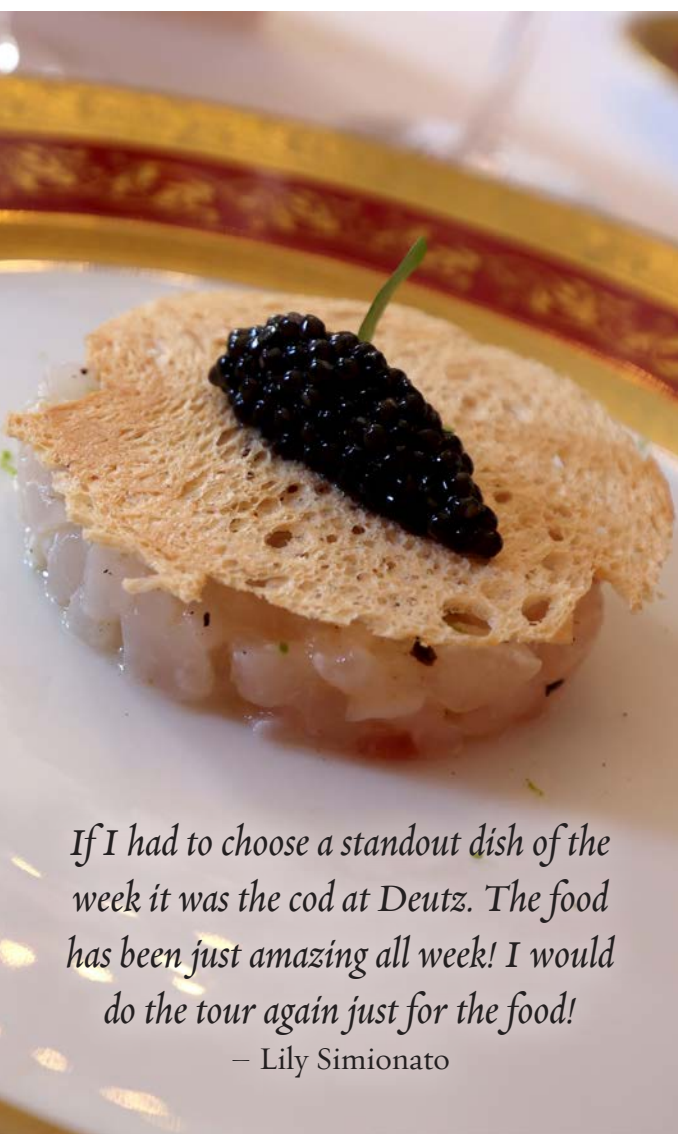
*Lunch today was magnificent. Absolutely stunning! The food and wine pairings were just amazing. As good as Les Crayères!*  
— Lily Simionato











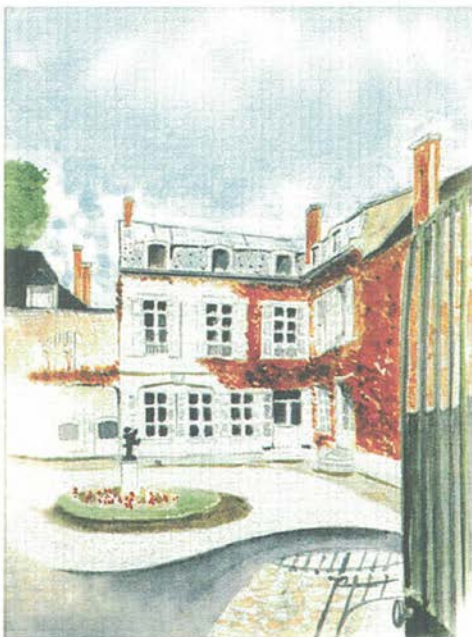
*If I had to choose a standout dish of the week it was the cod at Deutz. The food has been just amazing all week! I would do the tour again just for the food!*

— Lily Simionato





MATTHIEU LE REVEL DE LA MARQUE TEL : 03 26 51 10 21



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 2013*



*William Deutz 2013*



*Deutz Brut Rosé*

*Déjeuner Du Mercredi 6 Septembre 2023*



*Fraîcheur De Bar Aux Agrumes*



*Blanc De Cabillaud Au Champagne  
Asperges & Morilles*



*Macaronade Aux Figues*



*Lunch at Deutz  
was incredible!  
— Rob Evans*





*Wednesday 6 September 2023*

# POL ROGER

Pol Roger tasting and tour of the estate in Épernay

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

POL ROGER PURE EXTRA-BRUT NV

POL ROGER ROSÉ 2018

POL ROGER SIR WINSTON CHURCHILL 2015

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

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

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

We were amazed to discover that every bottle is touched between 18 and 25 times before it departs from Pol Roger. This is one of the few houses that upholds

the historic tradition of hand riddling and employs four of the eight riddlers remaining in Champagne.

We were excited to discover the tremendous and extensive new production facility of the house, recently completed just in time for vintage. Here we witnessed the skill of hand disgorging and dosing jeroboams.

Ascending to the maison, we were greeted by Managing Director Laurent d'Harcourt himself, who shared with us that the house expected to commence harvest at the end of the week. 'It is a very complicated harvest and we have some botrytis in the fruit,' he revealed. 'With big bunches and ripeness increasing quickly in this warm weather, we need to be careful.'

Elise led us through a tasting, that culminated in Pol Roger Sir Winston Churchill 2015. Another exceptional cuvée from this distinguished house!









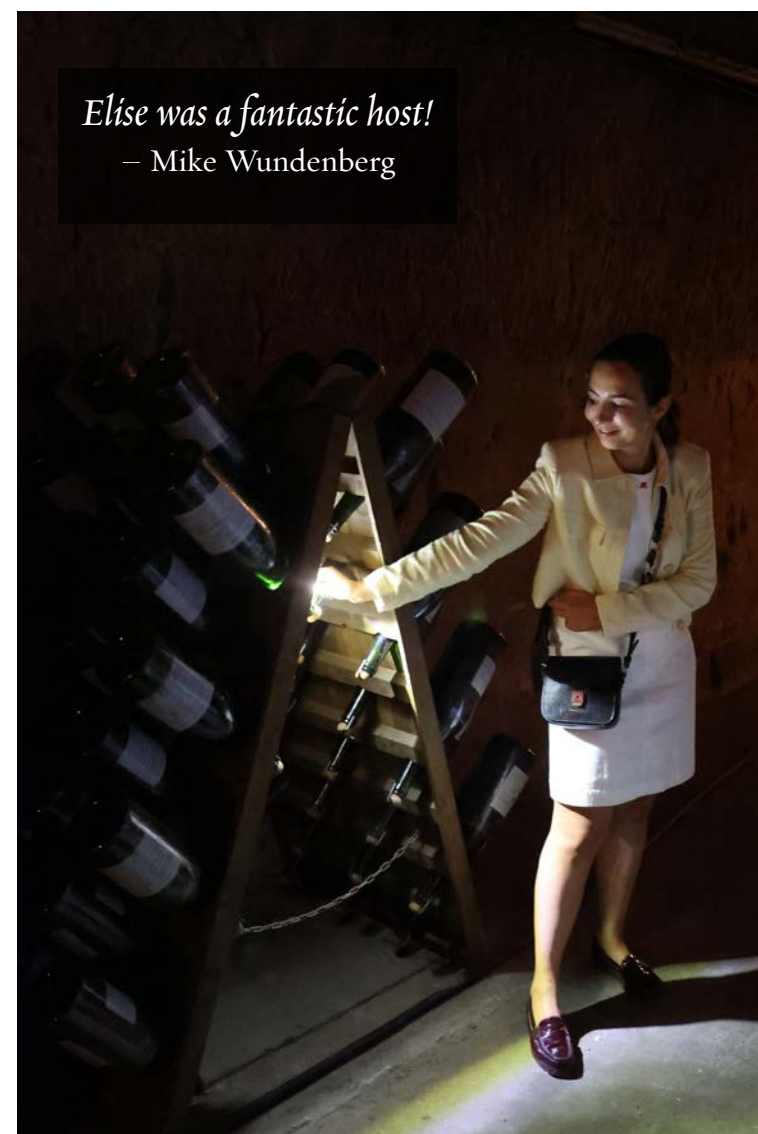
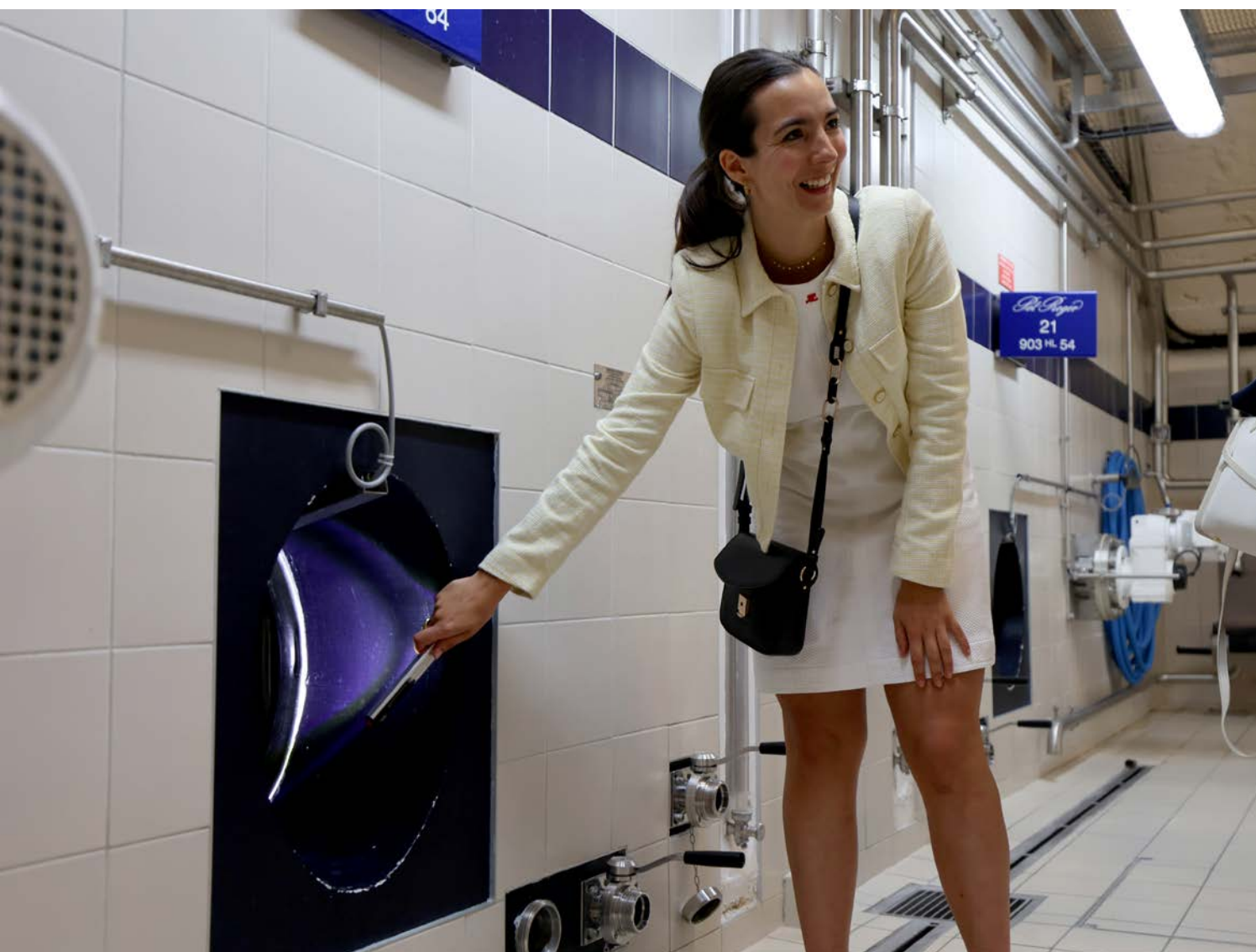
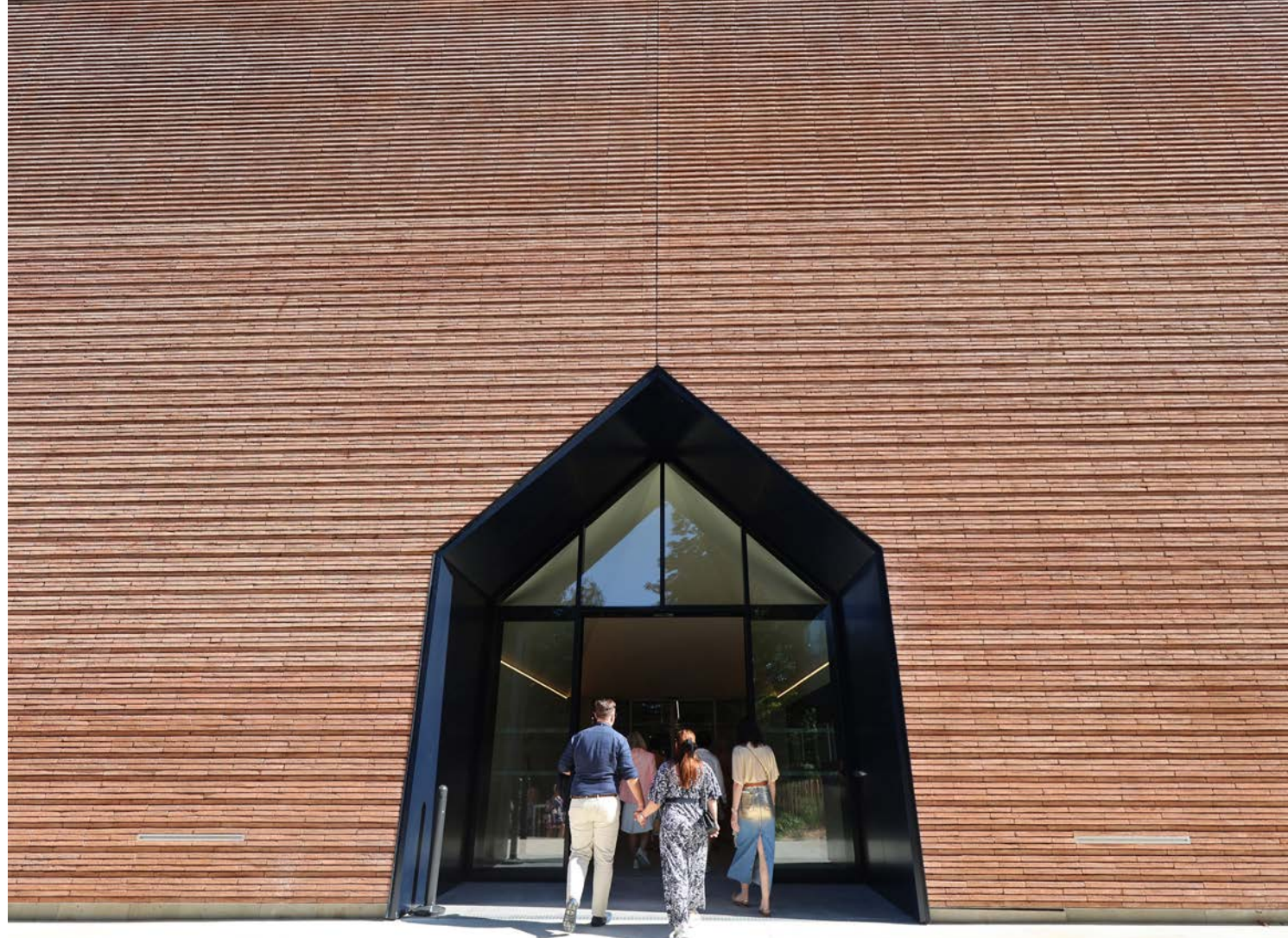


*Pol Roger was bucket list for me! Like seeing  
Bruce Springsteen live for the first time!*  
— Mike Wundenberg









*Elise was a fantastic host!*  
— Mike Wundenberg





*It's just incredible! I'll never look at a bottle  
of champagne in the same way again!*  
— Rob Evans







*I loved the manufacturing process  
and seeing the robots at Pol Roger and  
the press house at Veuve Clicquot.*  
— Rob Evans









*Pol Roger has always been one of my favourite champagne houses and now I can say I've been in the warehouse and seen the whole process!*  
— Mike Wundenberg











*I've always wanted to go to Pol Roger,  
and I loved visiting for the first time!*  
— Mike Wundenberg





*Thursday 7 September 2023*

# CHARLES HEIDSIECK

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

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

CHARLES HEIDSIECK BLANC DE BLANCS NV  
CHARLES HEIDSIECK ROSÉ RÉSERVE NV  
CHARLES HEIDSIECK BRUT RÉSERVE NV (2018 BASE)  
CHARLES HEIDSIECK MILLÉSIME 2013  
CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2007  
CHARLES HEIDSIECK BRUT RÉSERVE NV (2008 BASE)  
CHARLES HEIDSIECK ROSÉ MILLÉSIME 2005  
CHARLES HEIDSIECK BRUT MILLÉSIME 2006 EN MAGNUM

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

Our delightful host, Melissa Rintelman, 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, we returned to the stylish yet warm space of the pavilion, perfectly reflecting the personality of the Charles Heidsieck house style.

Here Trade Marketing Manager Emmanuel de Madre hosted us for a tasting of the full range. He shared with us that the house had commenced harvest four days prior in the village of Montgueux.

We enjoyed an apéritif in the garden of Charles Heidsieck Brut Réserve NV

2008 Base with none other than Charles Heidsieck's dynamic and sharp Director, Stephen Leroux himself.

Stephen shared his impressions of this unusual harvest and his surprise at a record bunch weight averaging 230g, compared with a typical 170g.

Stephen and Emmanuel accompanied us for an exceptional lunch, sharing with us insights into the past and present history of the house. Stephen's exceptional leadership continues to take this incredible brand from strength to strength.

By the conclusion of an outstanding visit, we had experienced eight cuvées, leading us on a delightfully intimate journey into the past, present and future of Charles Heidsieck.

Our afternoon in the crayères, garden and pavilion was an exceptional celebration of this incredible house!



*Without a shadow of a doubt the experience of the week for me was Charles Heidsieck, from the crayères to the gardens, the wine, the food and our hosts — everything was just amazing!*  
— Claire Negus







*I'd never tasted Charles Heidsieck before  
and it was fabulous to discover this house!*  
— Lily Simionato





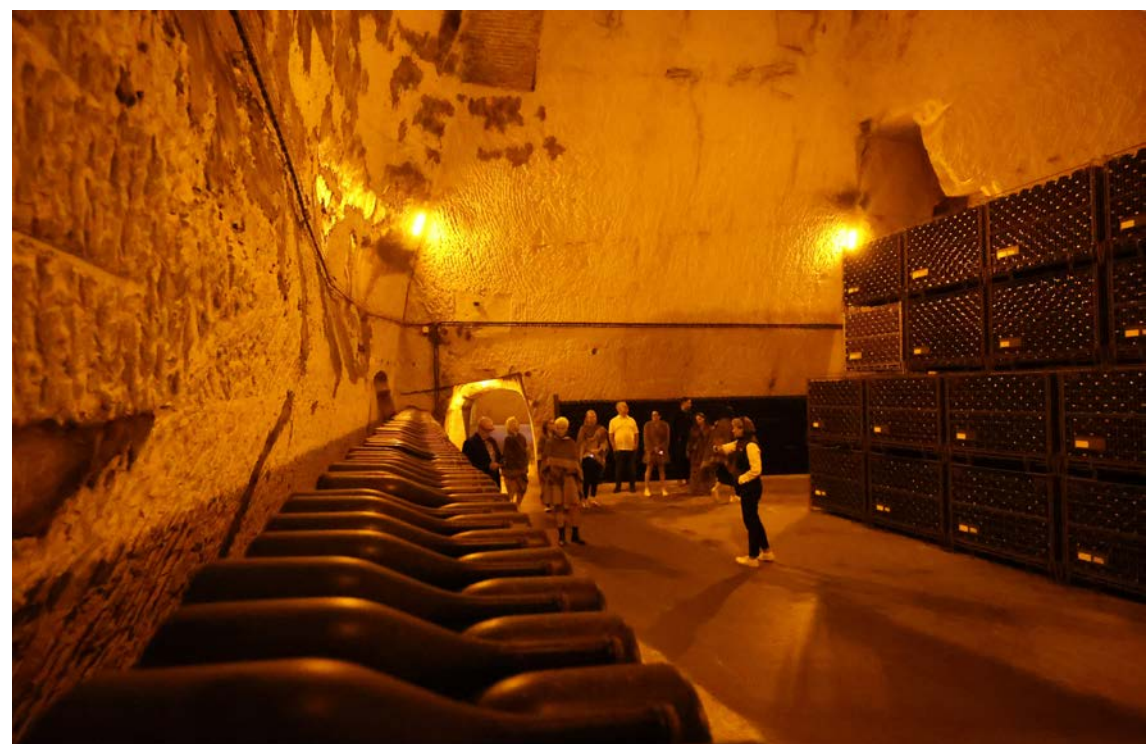
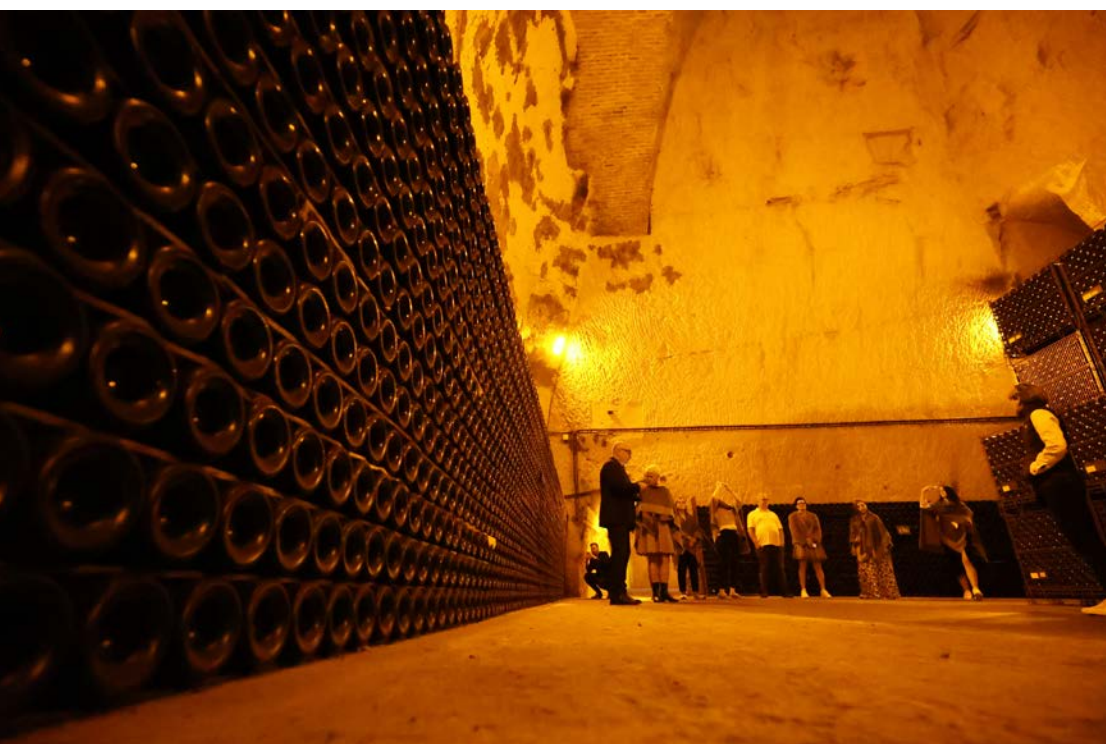


*There was not a single detail that was not considered at Charles!  
This was way up there as one of the best experiences of the week!*  
— Meegan Wundenberg

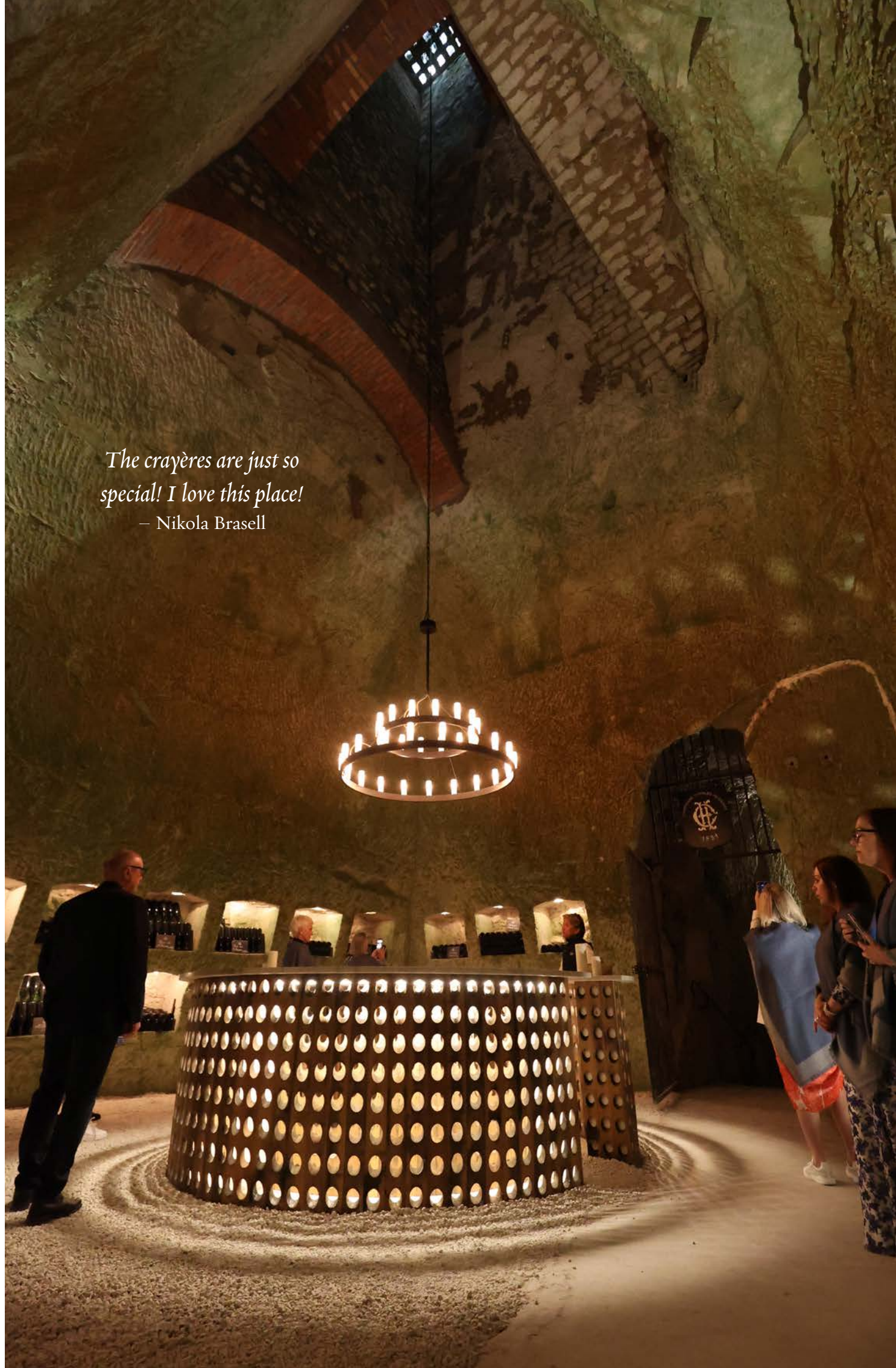


*It's extraordinary how much effort has gone into producing champagne! One of the things that this tour has taught me is that I will never take the value of champagne for granted when I am in a bottle shop ever again!*

— Jen Evans

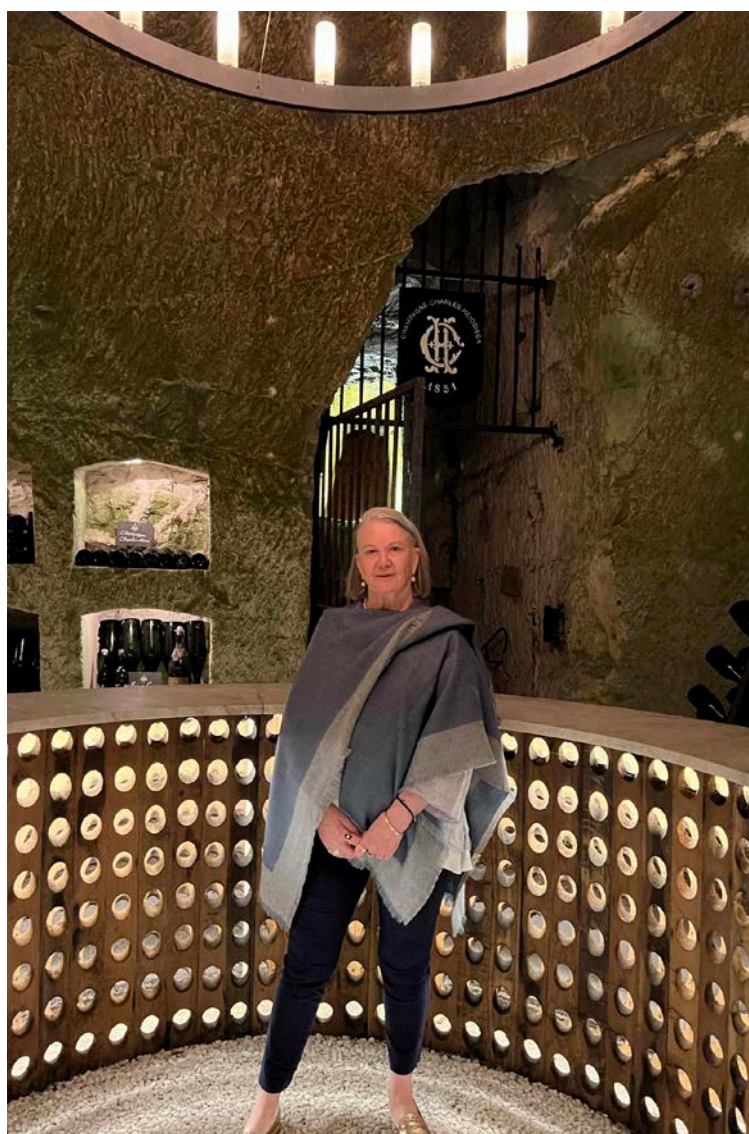






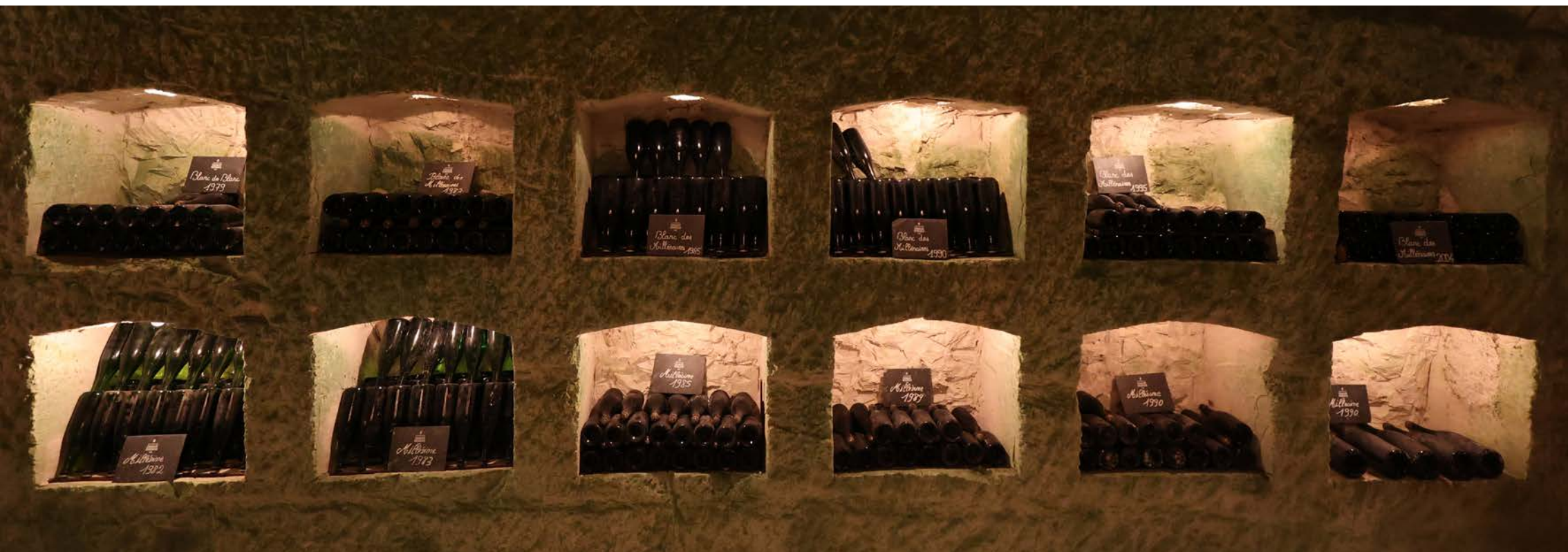
*The crayères are just so  
special! I love this place!*  
— Nikola Brasell







*Charles Heidsieck was wonderful. The gardens were so special and the room was superb! I loved every single wine in the tasting and the whole experience was quite incredible! It was such a special experience!*  
— Karen Arnold







*Charles Heidsieck  
was extraordinary!*  
— Jen Evans











*Charles Heidsieck was  
an absolute highlight of  
the week and I've already  
ordered some 1983 bottles!*  
— Guy Brasell





*Charles Heidsieck was an amazing and beautiful experience. This was such an enjoyable and excellent tasting! I am not a champagne expert and I have never claimed to be. But I know what I like and for a lay person I now have such a strong feeling toward this house!*

– Nikola Brasell







*Charles Heidsieck was terrific and the chance to meet Stephen was amazing! Emmanuel was excellent hosting the tasting. I am converted!*  
– Mike Wundenberg











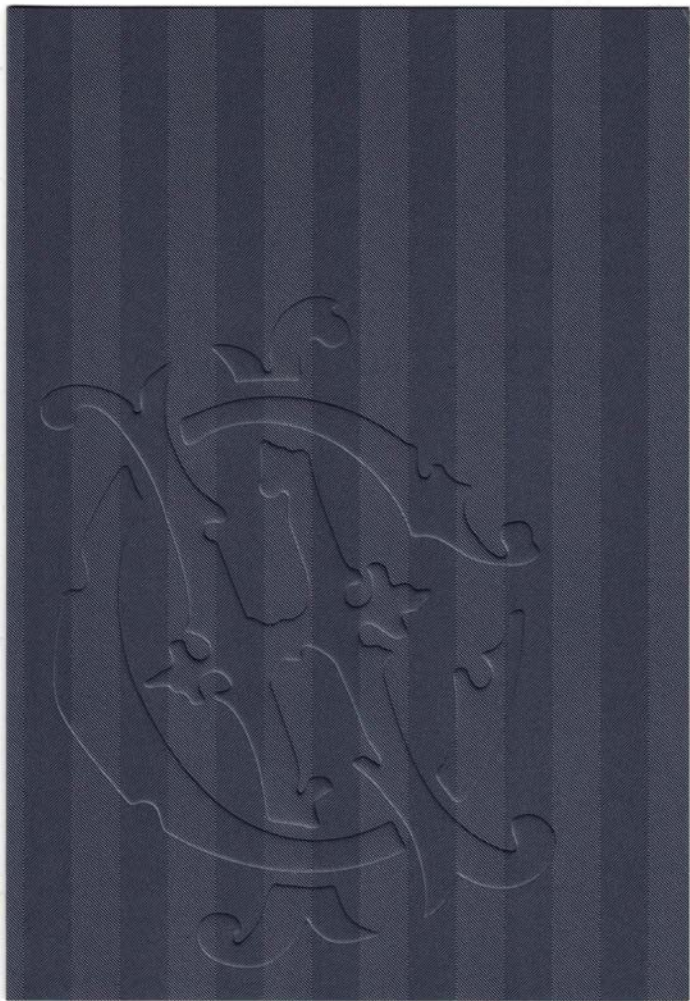




*What a treat!*  
– Meegan Wundenberg







*I'd have to say for the whole week the most complete experience was Charles Heidsieck. The house was new to me and from the minute we walked in, everything was the best experience! Melissa, our tour guide, was excellent. Emmanuel was brilliant, his tasting was probably our best tasting of the week and the way he presented the information was fantastic. And food was the best of the week. All in all, Charles Heidsieck was the greatest wine experience of the week!*  
— Meegan Wundenberg



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

**Jeudi 07 Septembre 2023**

**Déjeuner en l'honneur de**

Karen Arnold

Jennifer Evans

Claire Negus

Sharron Turgeon

Liliana Simionato

Meegan Wundenberg

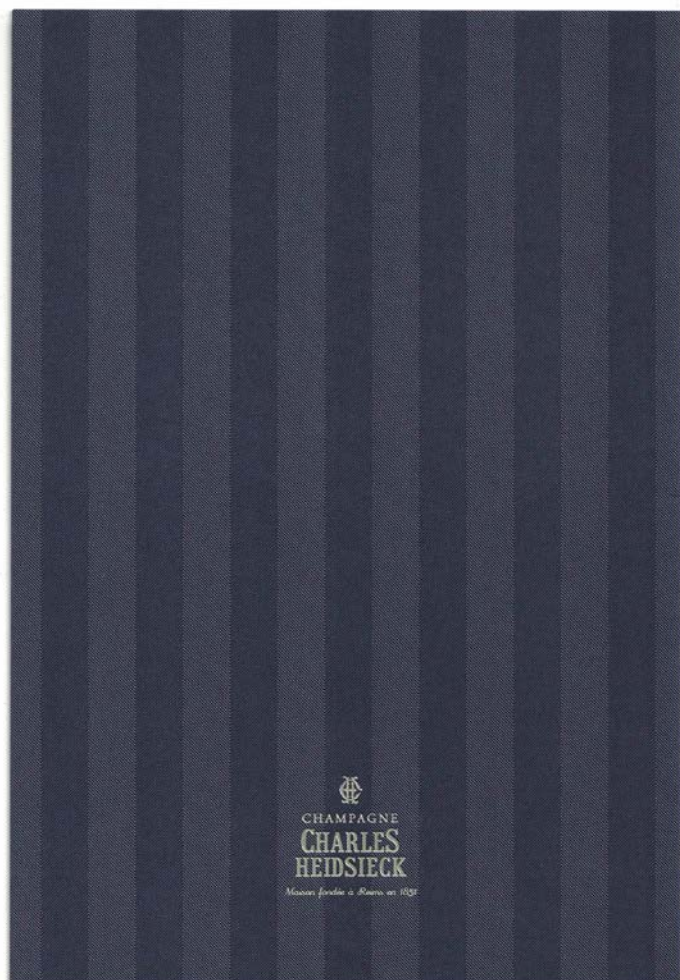
Guy Brasell

Nikola Brasell

Rob Evans

Tyson Stelzer

Mike Wundenberg



CHAMPAGNE  
CHARLES HEIDSIECK  
**ROSE MILLESIME 2005**

CHAMPAGNE  
CHARLES HEIDSIECK  
**BRUT MILLESIME 2006**



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

Filet de Turbot snacké, Céleri, Lard de la Forêt Noire  
Et émulsion Safranée

*Snacked Turbot fillet, Celery, Bacon and Saffron emulsion*

...

Pintade truffée, Carottes au beurre noisette,  
Pastrami de Foie gras, Polenta et jus de Volaille

*Truffled Guinea fowl, Carrots, Foie gras Pastrami, Polenta and Poultry juice*

...

Agrumes pochés, bouillon Verveine, tuile au Thé Vert  
Et Honey Cress

*Poached Citrus fruits, Verbena broth, Green Tea tile and Honey Cress*

...

Café



*Ce déjeuner a été préparé par « Le Piano Champenois »*



*Thursday 7 September 2023*

# RARE CHAMPAGNE

Rare tasting at Résidence Eisenhower

Tasting Host: Émilien Boutillat, Chef de Cave

RARE CHAMPAGNE MILLÉSIME 2013

RARE CHAMPAGNE MILLÉSIME 2008

RARE CHAMPAGNE MILLÉSIME 2006 EN MAGNUM

RARE CHAMPAGNE ROSÉ MILLÉSIME 2014

The prestige cuvée of Piper-Heidsieck, Rare is aptly named, first because vintages comprise fewer than 5000 bottles, and second because only 14 vintages have been released since 1976. Rare Rosé is even more rare, made in smaller quantities still, with only three vintages yet in existence, and we were privileged to be among the first to taste the fourth.

Our experience commenced in the cellars of our immaculate home of Résidence Eisenhower – a surprise reveal after we had lived over them for the week, with no knowledge of their existence. A fitting setting under the Résidence, purchased and restored to exquisite detail by Charles Heidsieck, Piper-Heidsieck and Rare Champagne owner, Christopher Descours.

We were delighted to be hosted by the dynamic, young chef de cave of both Piper-Heidsieck and Rare Champagne, Émilien Boutillat, who generously presented four vintages for us in the midst of harvest, his busiest week of the year.

He explained that the first vintage of 1976 was launched in 1985 as a tribute to the 200<sup>th</sup> anniversary of the queen being presented with a bottle of Piper-Heidsieck.

We commenced with the current 2013 vintage, which Émilien explained is described by the house as ‘dazzling’ for the unique light in autumn and also for the sunny spring in this season, delivering twice the usual sunlight. We compared this with the legendary vintage of 2008, with a longevity that promoted the house to dub it ‘infinite’.

The 2006 followed, a special treat from the museum of the house, and in magnum, no less. A wonderfully alluring Rare from a generous vintage, yet still with incredible stamina.

Our introduction to the new Rare Champagne Rosé Millésime 2014 made for a grand crescendo to our tasting “‘Extraordinary” is the word we use to describe 2014 Rosé,’ Émilien announced. ‘It’s more in the style of 2007 than of 2008 or 2012.’

In the midst of this atmospheric cellar, discovering such decadent champagnes, Émilien created a warm and vibrant feeling of unpretentious informality. We felt immense privileged to experience his energy and inspiration, all within the relaxed familiarity of a tasting at ‘our’ place.





*It was a wonderful surprise  
to discover the cellar at the  
Residence for the first time!*  
— Mike Wundenberg



*The Rare 2006  
was amazing!*  
— Jen Evans



*I love the cellar at the Résidence and I am inspired!  
This could be very expensive for my husband!*  
— Claire Negus





*What a great guy Émilien is! He must be so busy now but he clearly values Tyson so much, and we are so privileged to have had this time with him!*  
— Meegan Wundenberg



*Tyson is clearly very well experienced and respected, and the hosts from the houses listen carefully and appreciate his comments.*  
— Mike Wundenberg





*Friday 8 September 2023*

# RUINART

Ruinart vineyard visit in Taissy and cellar tour and tasting in Reims

Vineyard Visit, Tour and Tasting Hosts: Morgan Delcampe

RUINART BLANC DE BLANCS NV

DOM RUINART BLANC DE BLANCS 2010

RUINART BLANC SINGULIER EDITION 2018

Our journey into the distinguished world of Ruinart commenced in the village of Taissy in the northern Montagne de Reims. It is in this zone that the house owns 40 of its 57 hectares of vineyards, and it is here that it operates the biggest vitiforestry project in the region.

Our host Morgan introduced us to the viticultural team active sampling fruit to study the effect of the biodiversity zones to see if there is an influence of the microfauna on the leaves and on the fruit.

In a vintage in which many vineyards suffered the onset of rot, we were very impressed with the condition of the meunier and chardonnay that we tasted in Ruinart's Taissy vineyard.

Continuing our visit at the house in Reims we met Chef de Cave, Frédéric Panaïotis, who was frank and open about his concerns surrounding the unfolding harvest.

‘Today is the latest hot spell France has ever experienced and we are worried about the onset of botrytis!’ he exclaimed. ‘The yields this year are at a record level, so high that we cannot pick everything as we do not have space to process this volume.’

Ruinart has occupied its premises on Reims' famed Rue des Crayères since 1768, the longest-established champagne house of all, and the first to use its 3<sup>rd</sup>-century Roman crayères to age its champagnes.

Its location on top of the hill makes its eight kilometres of cellars some of the deepest and most spectacular in the region, descending to depths of up to 38 metres below the surface.

It was here that we plunged to the depths of the ancient history of Champagne, descending on a grand and well-lit staircase. With an almost regal feel, this was a particularly dramatic introduction to our first experience of the deepest crayères of all.

Our tour at Ruinart also encapsulated the more technical side of champagne production, and we observed the disgorgement process.

Ruinart's dramatic beauty in its fabulous art in its reception rooms above is mirrored below the surface, where we thrilled by an art installation that paid tribute both the ancient history of the Roman construction of the crayères, and to the present reality of the meteorological conditions in the vines.

Our visit culminated in a tasting on the terrace, encapsulated the chardonnay theme of Ruinart in a comparison of three versions of blanc de blancs: Ruinart's famous Blanc de Blancs NV, its exciting new adventure of Blanc Singulier Edition 2018 and most profoundly its stunning Dom Ruinart Blanc de Blancs 2010.

From the vineyards to the crayères and the winery, this was to be an ultimate and comprehensive immersion in the past, present and future of the beloved house of Ruinart.









*The grapes tasted beautiful! It was  
such a special experience to get up  
close and personal with the vineyard!*  
— Lily Simionato











*Our visit to the Ruinart vineyard was  
an incredible educational experience!*  
— Meegan Wundenberg







*Our morning at Ruinart was amazing!*  
– Jen Evans









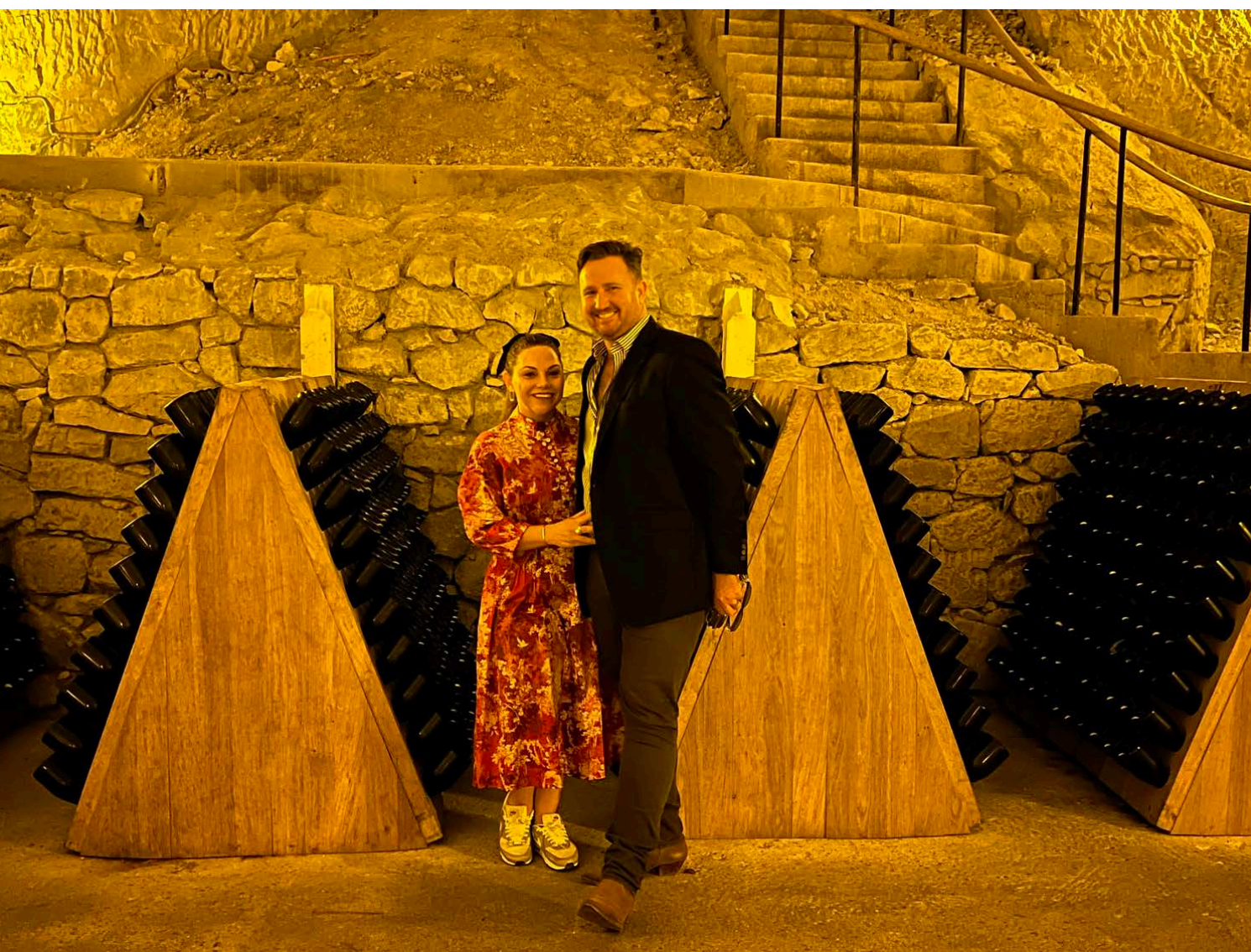




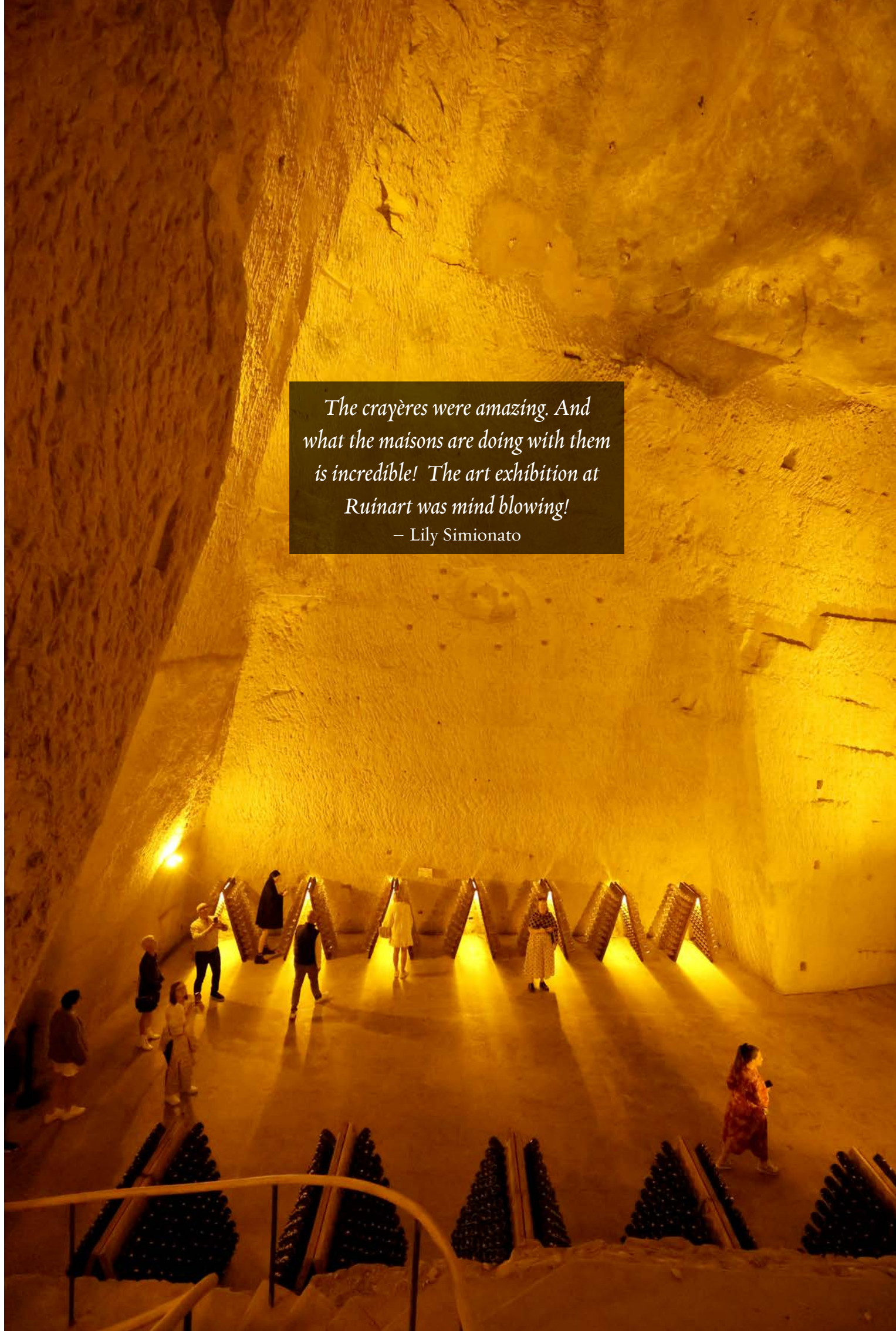


*It was amazing to meet Frédéric  
Panaïotis. And to discover that  
he's a down-to-earth guy!*  
— Mike Wundenberg





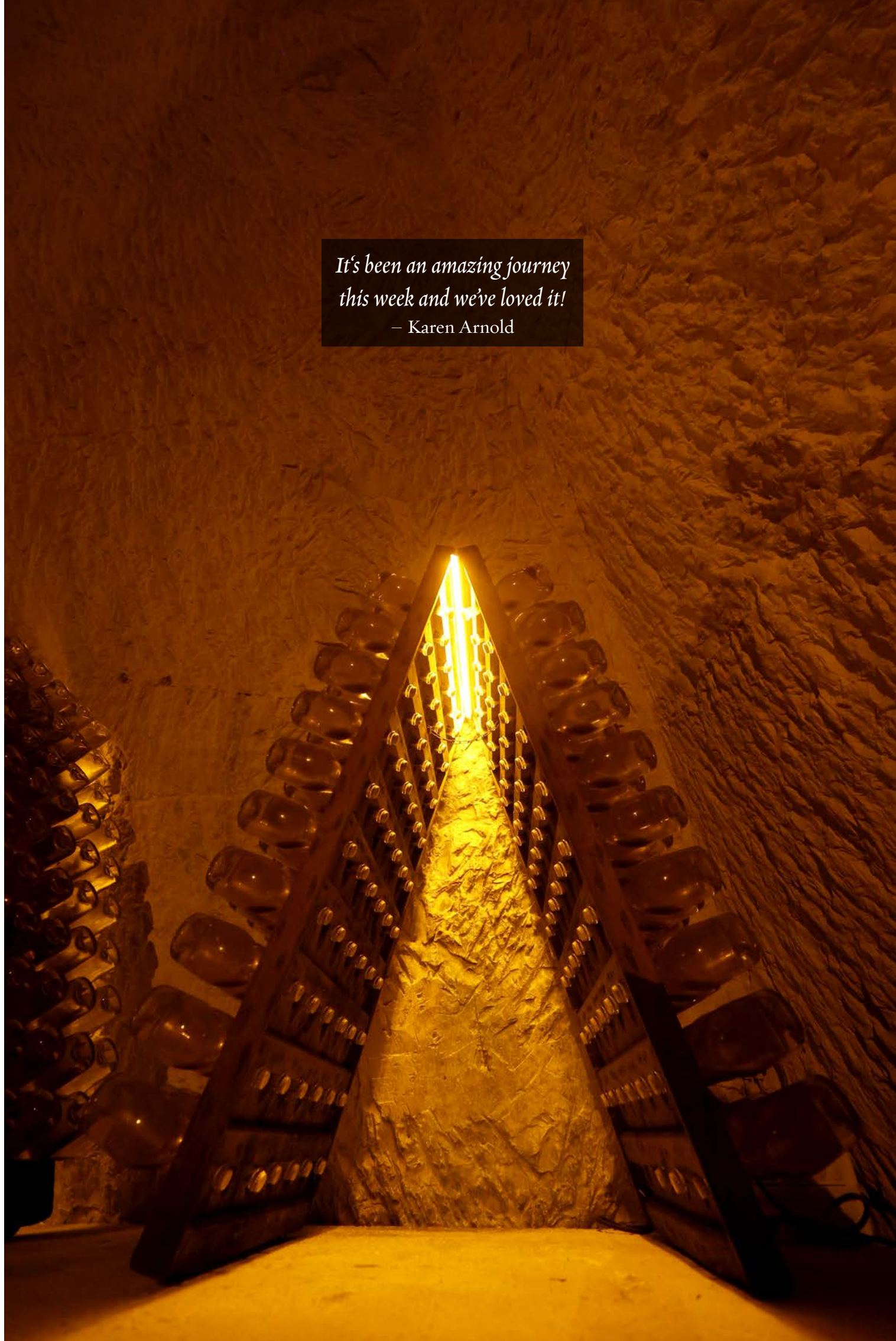




*The crayères were amazing. And  
what the maisons are doing with them  
is incredible! The art exhibition at  
Ruinart was mind blowing!*  
— Lily Simionato







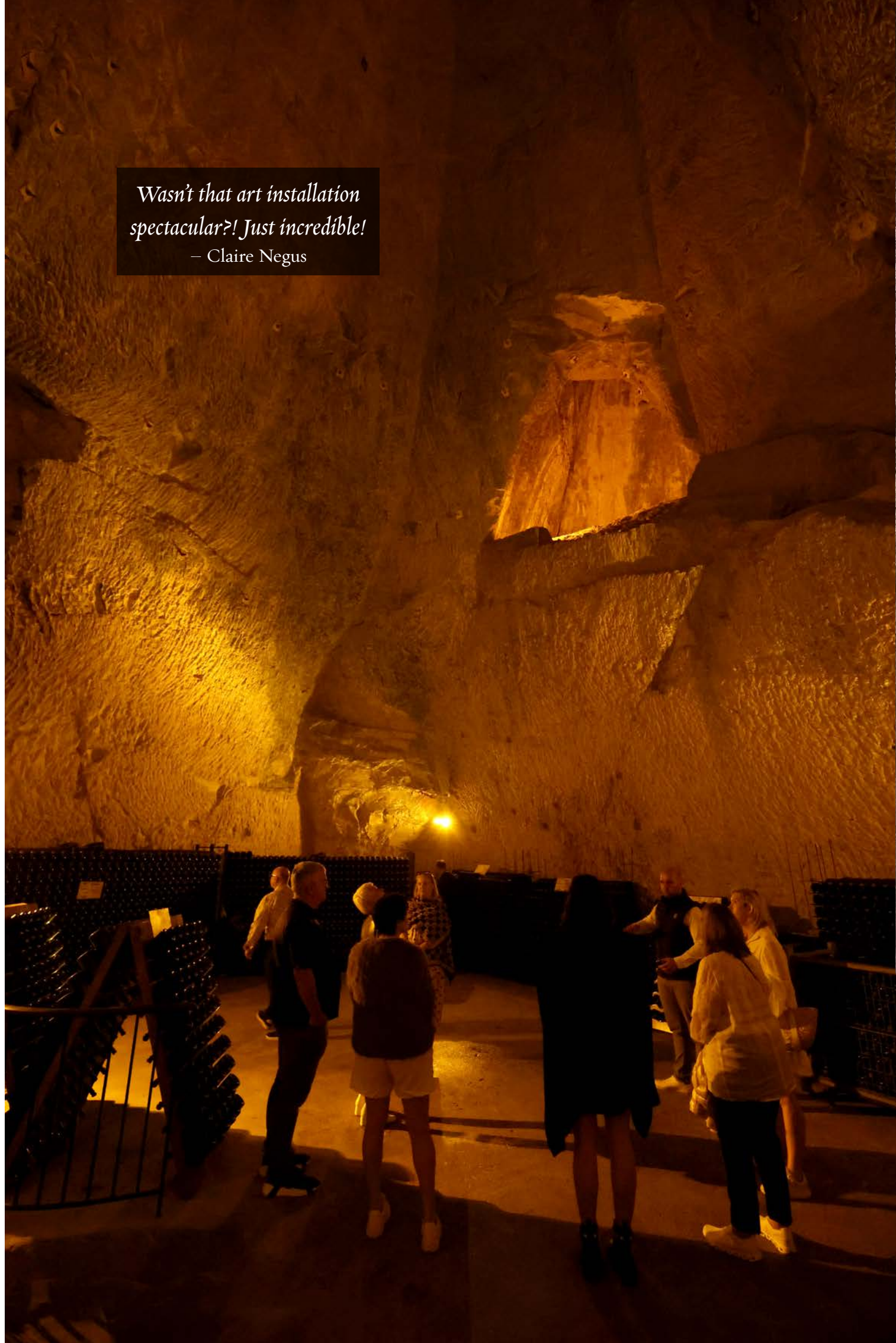
*It's been an amazing journey  
this week and we've loved it!*  
— Karen Arnold



*It's so hard to pick a favourite  
experience of the week because  
they're all outstanding!*  
— Lily Simionato

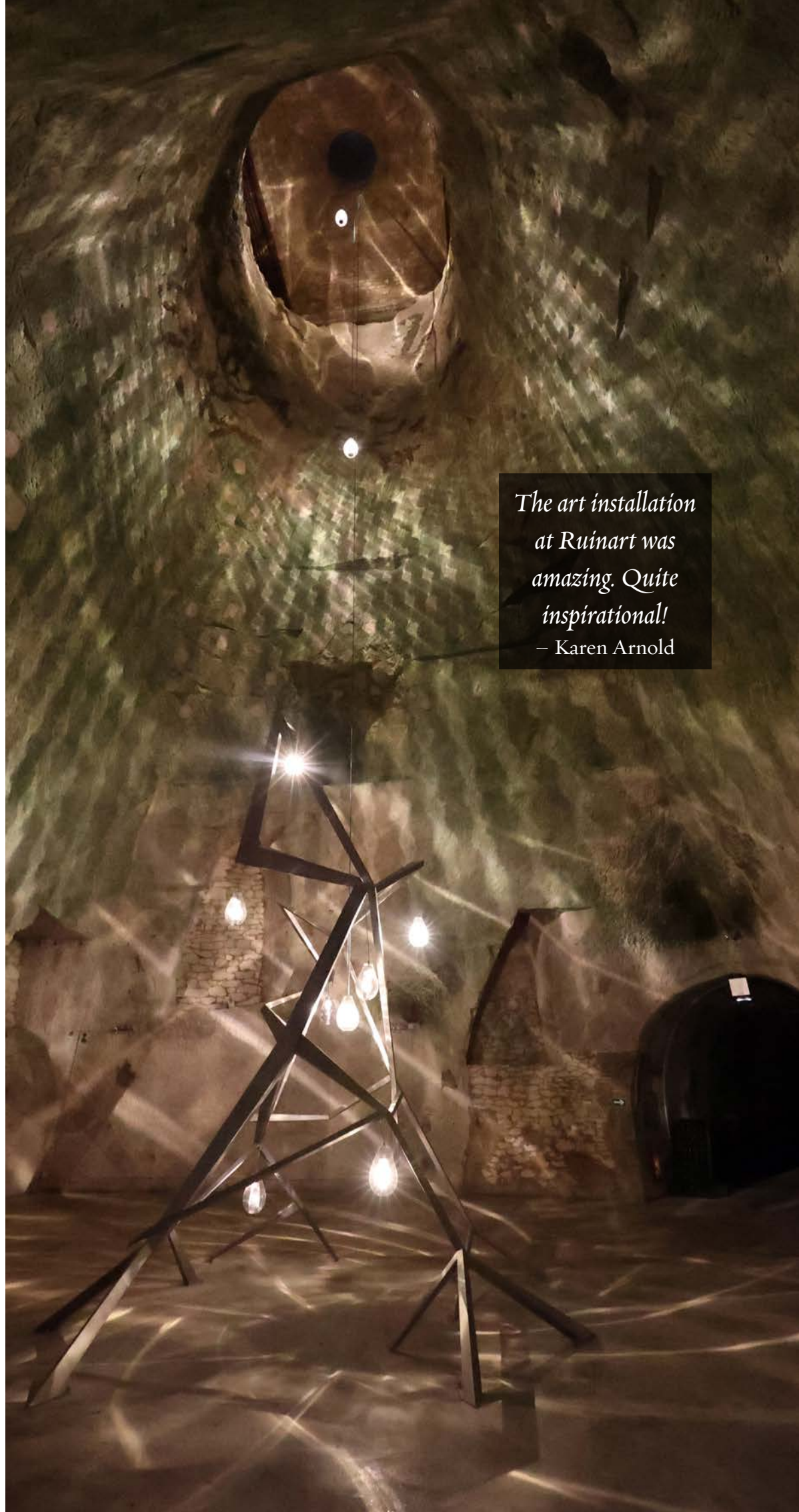






*Wasn't that art installation  
spectacular?! Just incredible!*  
— Claire Negus





*The art installation  
at Ruinart was  
amazing. Quite  
inspirational!*  
— Karen Arnold











*Dom Ruinart 2010 was amazing!*  
– Claire Negus



*Friday 8 September 2023*

# LE JARDIN LES CRAYÈRES

*Lunch*

Menu Decouverte

DEUTZ AMOUR DE DEUTZ BLANC DE BLANCS 2008 EN MAGNUM

VILMART COEUR DE CUVÉE 2013

LANSON NOBLE CHAMPAGNE BLANC DE BLANCS 2004







*I've never been to  
Champagne and it's been a  
great week. We've had lots  
of fond memories this week!*  
— Jen Evans





**Dinner on Friday September 8, 2023**

Champagne Deutz "Amour de Deutz"  
Blanc de Blancs

Champagne Vilmart  
Cœur de Cuvée

Lanson "Noble Cuvée"  
Blanc de Blancs



Crumbled crab mayonnaise,  
champagne emulsion

Half-cooked swordfish, Aioli, Reims vinegar sauce  
French fries with thyme flower

Seasonal fruits and sorbet,  
verbena and aloe vera syrup









*Friday 8 September 2023*

# VEUVE CLICQUOT

Veuve Clicquot tasting and tour of its 2<sup>nd</sup> century crayères in Reims and press house visit in Verzy

Press House Host: Lison Blanchemanche, Press House Manager

## VEUVE CLICQUOT YELLOW LABEL BRUT NV EN MAGNUM VILLERS MARMERY CHARDONNAY CUVÉE 2023

The lauded house of Veuve Clicquot unites the finest of everything about champagne: deep history, cutting-edge progress and lavish decadence. 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 fabled cellars of the house perched proudly atop Reims’ butte Saint-Nicaise. Descending deep in the crayères, we gasped at the cavernous depths of these magnificent Roman creations of the 3<sup>rd</sup> century and their history cradling centuries of champagnes for Veuve Clicquot.

We then ventured to 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 with

receiving the fruits of this bountiful harvest.

We watched the pressing of chardonnay from the Montagne de Reims premier crus of Villers-Marmery and Trépail.

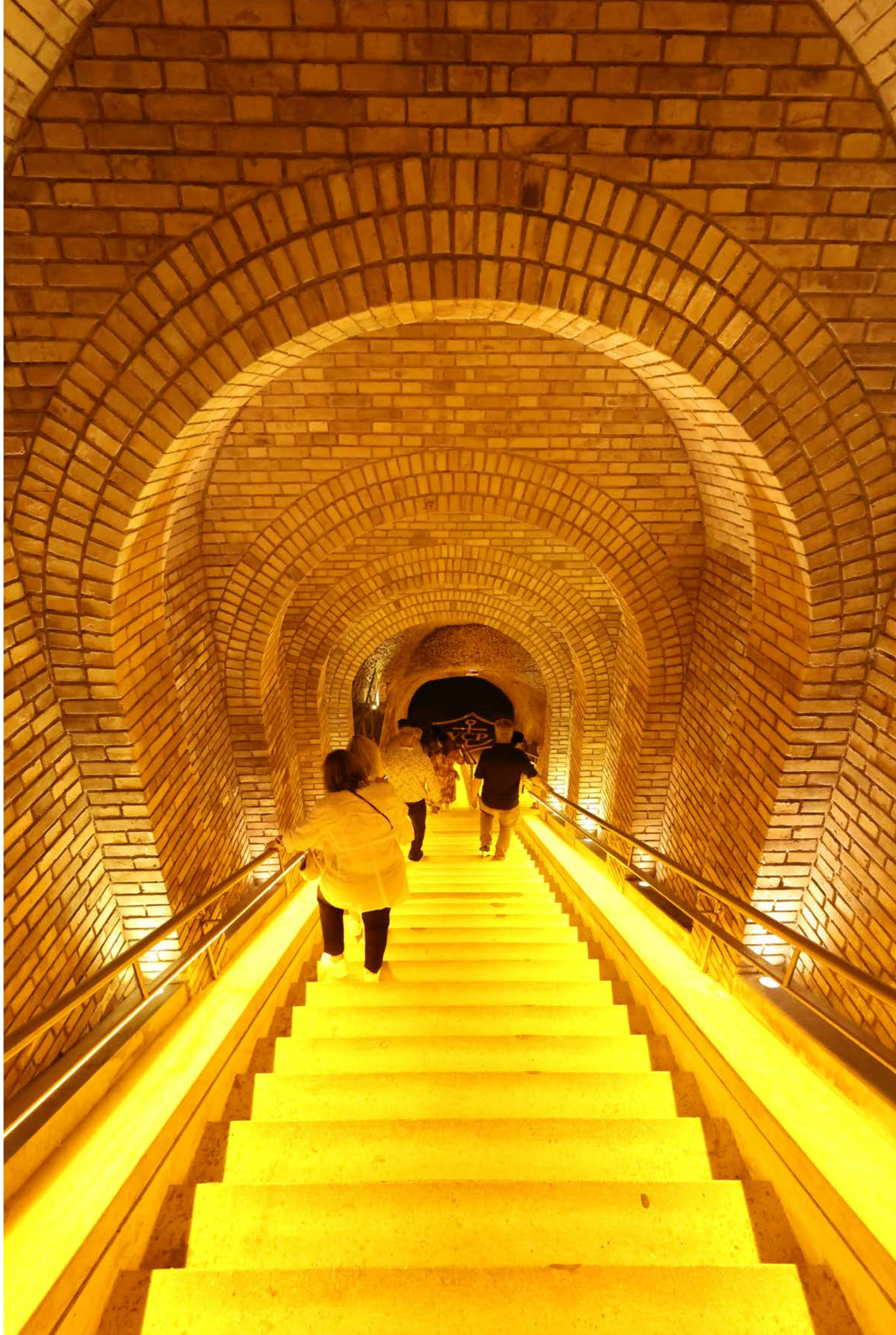
Lison reported that her teams were recording generous fruit ripeness this season, currently averaging between 9.5 and 10 degrees potential. We watched a sample of Villers Marmery chardonnay being measured at 10.8 degrees potential.

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

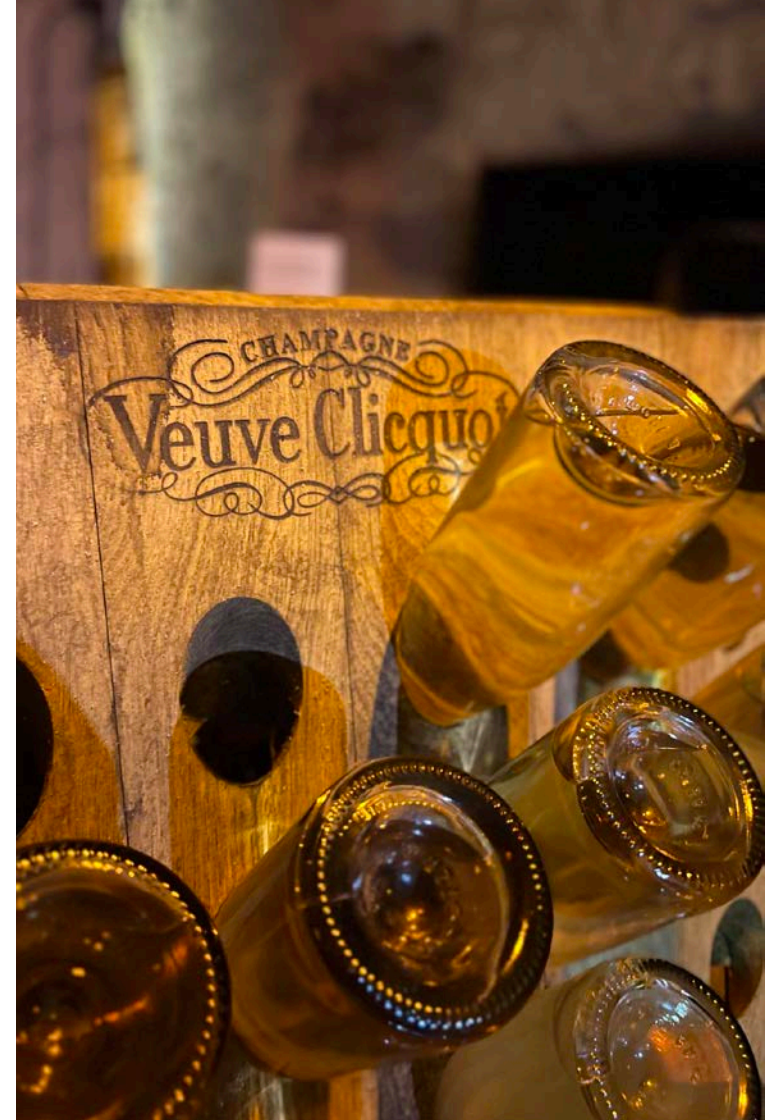
Lily Simionato summed up the final visit of our week perfectly: ‘Seeing the pressing was the final highlight for me that really put everything into perspective. It was amazing to taste the juice and see where champagne comes from!’











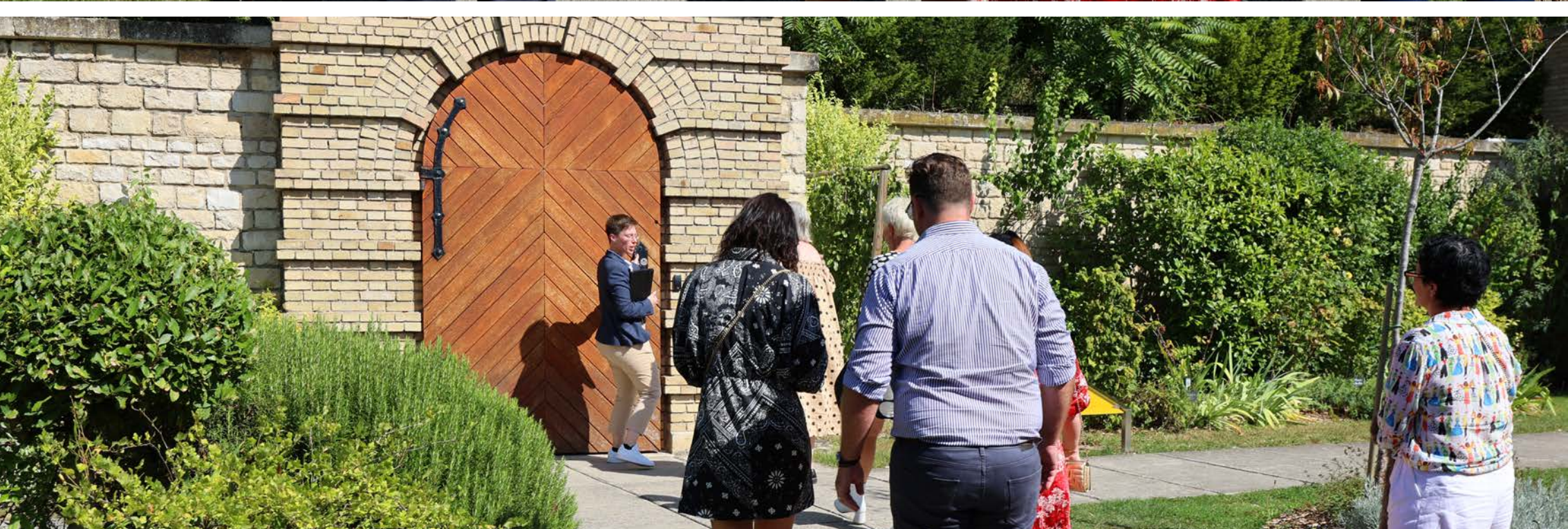




*It was great to see the  
gyropalette at Veuve Clicquot.*  
— Meegan Wundenberg







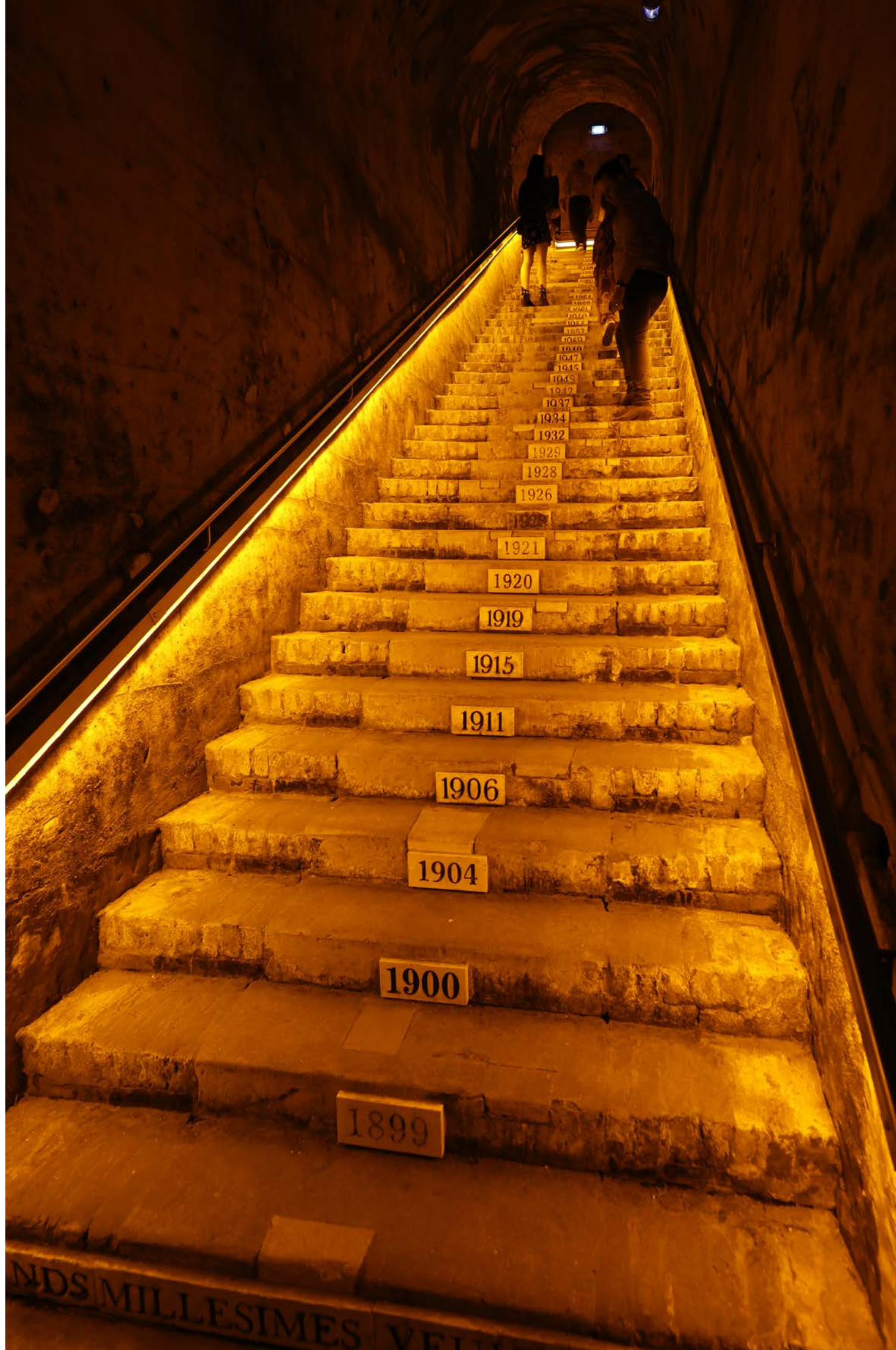
















*I enjoyed going to the press house! It  
was really good to see the pressing!*  
— Rob Evans















*Seeing the pressing was the final highlight for me that really put everything into perspective. It was amazing to taste the juice and see where champagne comes from!*  
— Lily Simionato





*Friday 8 September 2023*

# RÉSIDENCE EISENHOWER

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

PIERRE GIMONNET & FILS MILLÉSIME DE COLLECTION  
VIEILLES VIGNES DE CHARDONNAY 2008 EN MAGNUM

EGLY-OURIET GRAND CRU V.P. VIEILLISSEMENT PROLONGÉ EXTRA BRUT NV

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

DOMAINE LEFLAIVE PULIGNY-MONTRACHET 1ER CRU LES PUCELLES 2017

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

GÉANTET-PANSIOT CHARMES CHAMBERTIN 2017

KRUG VINTAGE 2002

CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSÉ SAUTERNES 2005











*It was such a privilege  
to learn this week  
from someone of such  
tremendous knowledge.*  
— Rob Evans







*Annelies and Sabine were  
absolutely exceptional! So  
professional and so welcoming!*  
– Lily Simionato







#  
- #





*I've dined at a lot of great restaurants  
and tonight was just incredible!*  
— Lily Simionato









It's fair to say we were  
impressed! The food  
was amazing and the  
wine was incredible!  
— Rob Evans







Annelies and the team at the Résidence were just amazing!  
— Mike Wundenberg





*We have had the most wonderful week! I have a milestone birthday in three years and I want to come back!*  
— Meegan Wundenberg





*Canapés in the Ballroom*

PIERRE GIMONNET & FILS MILLÉSIME DE COLLECTION  
VIEILLES VIGNES DE CHARDONNAY 2008 EN MAGNUM

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 V.P. VIEILLISSEMENT PROLONGÉ EXTRA BRUT 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 vapeur 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*



THE CHAMPAGNE TOUR

*Finale Dinner*

WITH PHILIPPE MILLE - LES CRAYÈRES



RÉSIDENCE EISENHOWER

FRIDAY 8 SEPTEMBER 2023

*Main*

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

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*

*Cheese*

KRUG VINTAGE 2002

Comté affiné 30 mois

*Comté aged 30 months*

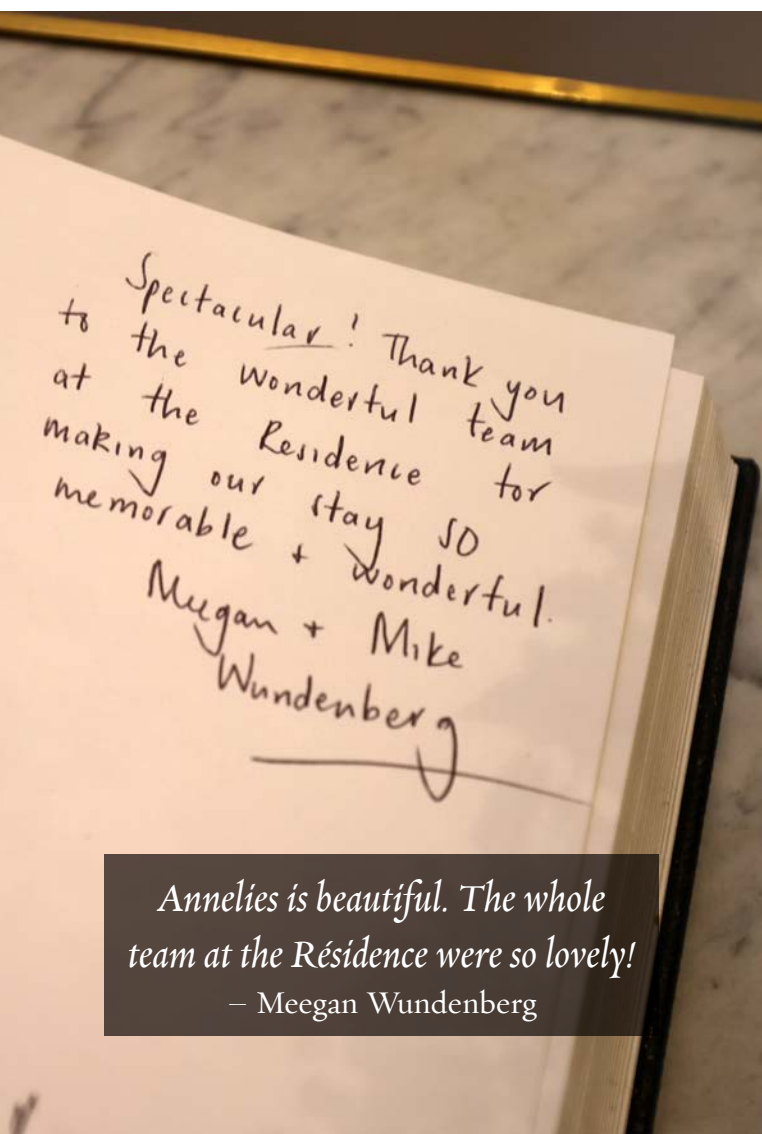
*Dessert*

CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSE SAUTERNES 2005

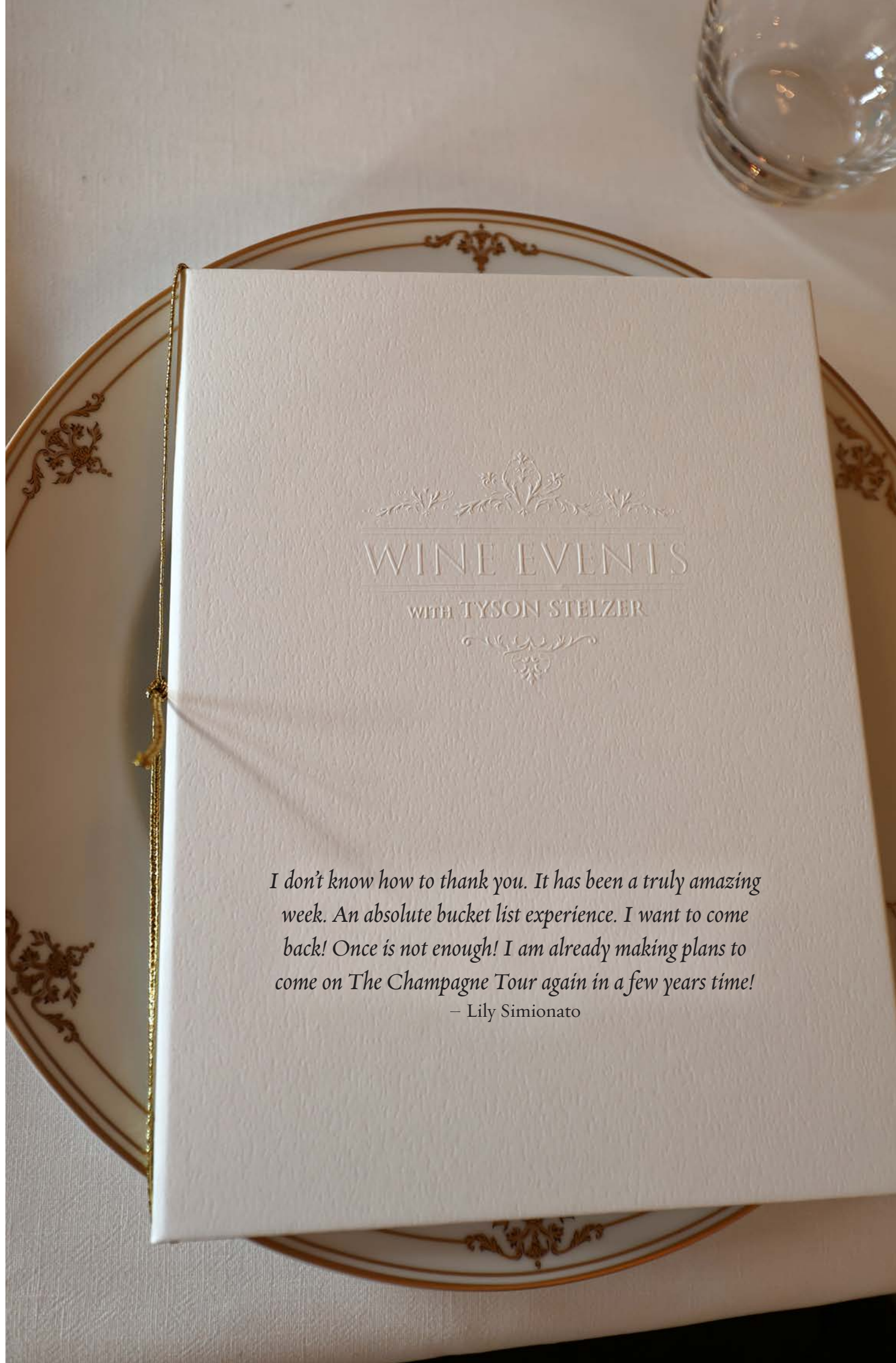
Crèmeau de vanille de Tahiti, confit prune flavor king  
*Tahitian vanilla cream, Flavor King candied plum*

*Coffee & Mignardises*





*Annelies is beautiful. The whole team at the Résidence were so lovely!*  
— Meegan Wundenberg



*I don't know how to thank you. It has been a truly amazing week. An absolute bucket list experience. I want to come back! Once is not enough! I am already making plans to come on The Champagne Tour again in a few years time!*  
— Lily Simionato





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# WINE EVENTS

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WITH TYSON STELZER

