



Paul Avon-Smith & Friends

8-14 JANUARY 2023



Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Sharron Turgeon

On behalf of Paul & Louise Avon-Smith

*For Ron & Anita Norris
Jo Lagerberg & Steve Swift
Paul & Linda Bannan
Simon & Shelley Whitaker*

8-14 January 2023

Words by Tyson Stelzer

*Photography by
Tyson Stelzer & Sharron Turgeon*

www.champagnetours.com.au





*Our week was everything
I could ever have hoped
for and far exceeded my
highest expectations!*
— Paul Avon-Smith

Sunday 8 January 2023

RÉSIDENCE EISENHOWER

Our Home

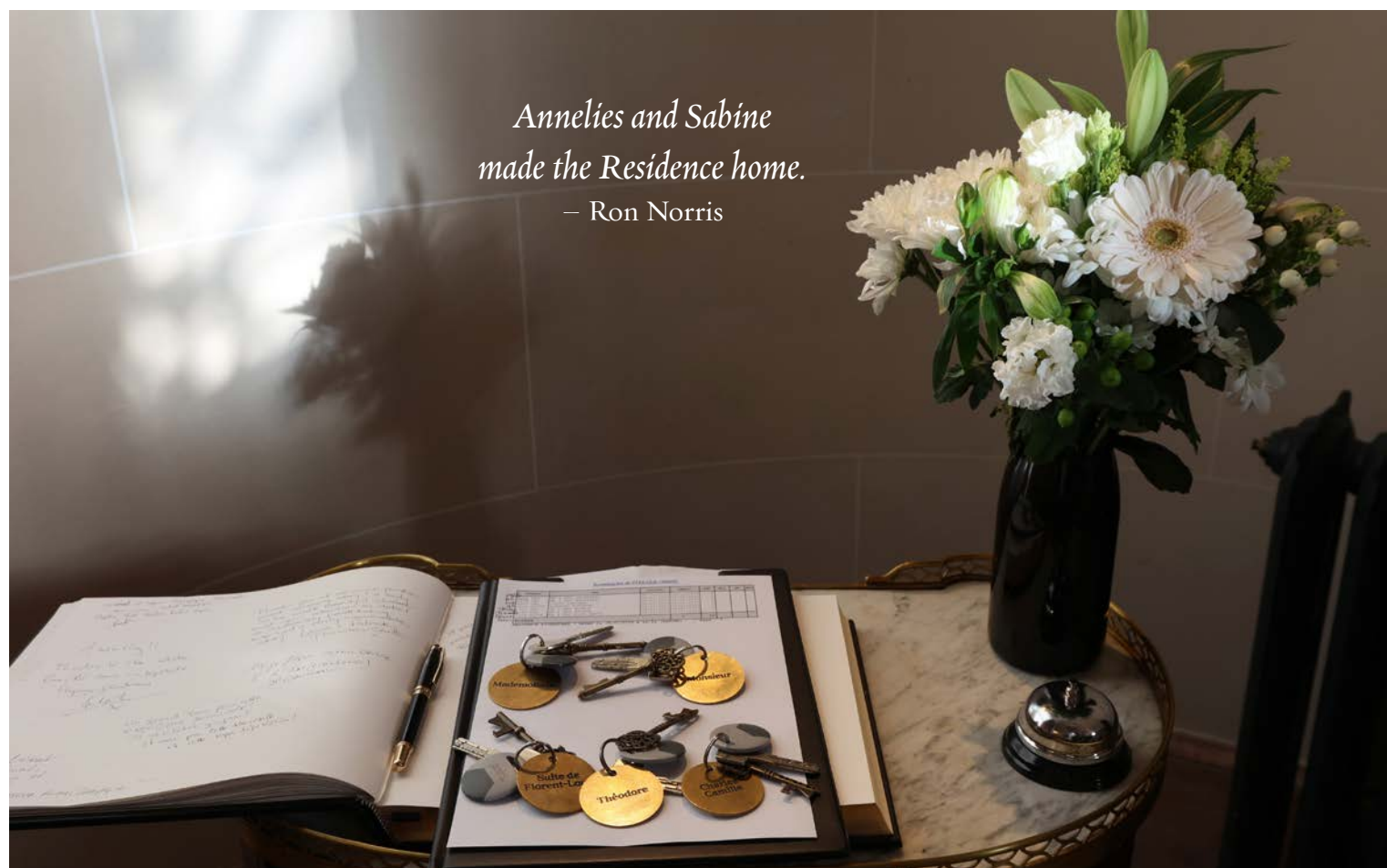
CHARLES HEIDSIECK BRUT RÉSERVE NV EN MAGNUM BASE 2014

*The Résidence is
absolutely spectacular!*
– Jo Lagerberg





*I can't believe we get to
live here for the week!*
— Linda Bannan



*Annelies and Sabine
made the Residence home.*
— Ron Norris



It's really hard to pinpoint one experience as the best. Turning up and walking through the doors at the residence was incredible. And there has not been one moment since that has not been incredible!
— Paul Avon-Smith

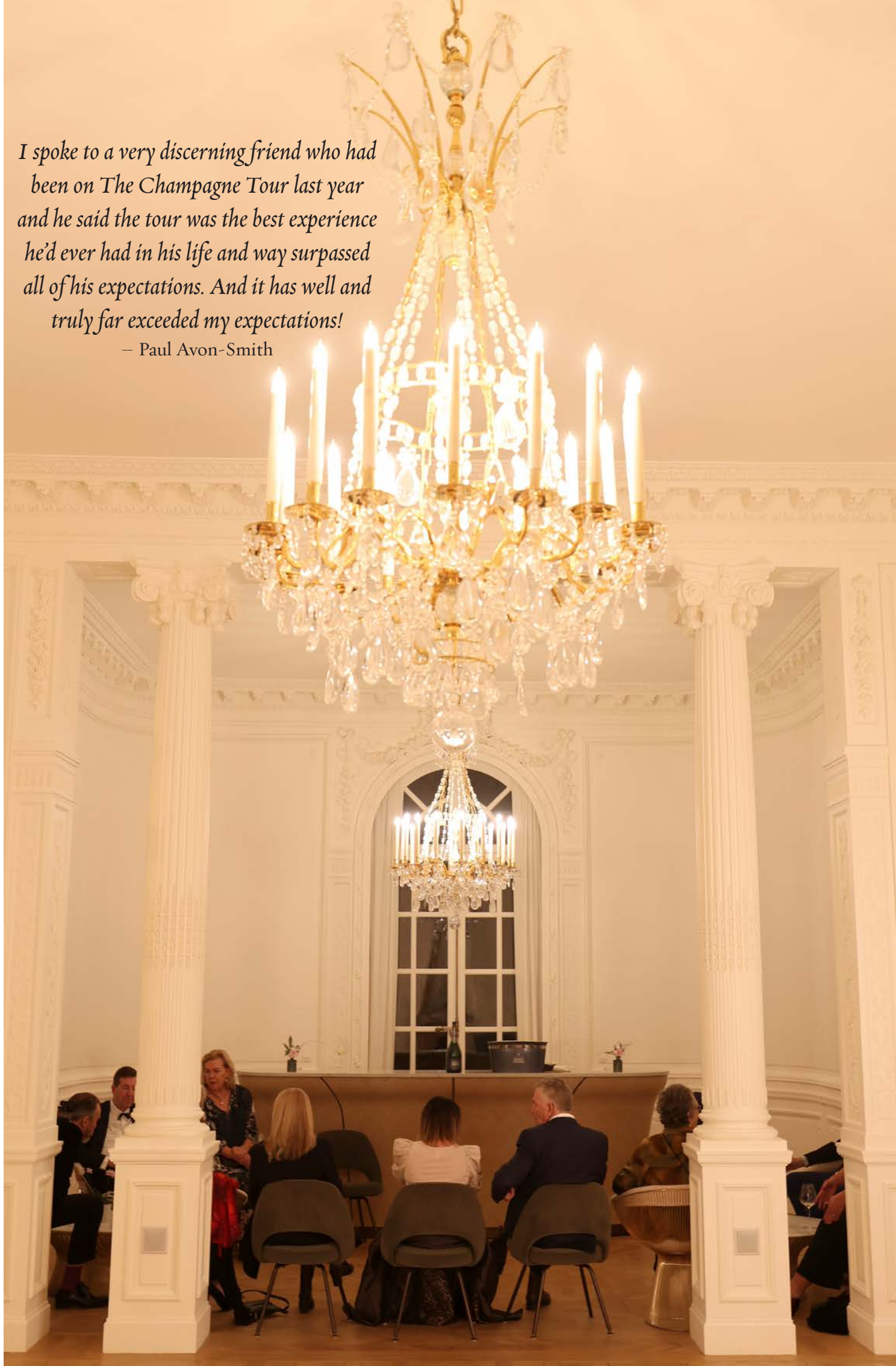
*This was an amazing six days
and I don't think a guided
tour anywhere on the planet
could be any greater than this!*
— Steve Swift





I spoke to a very discerning friend who had been on The Champagne Tour last year and he said the tour was the best experience he'd ever had in his life and way surpassed all of his expectations. And it has well and truly far exceeded my expectations!

— Paul Avon-Smith



Sunday 8 January 2023

L'ASSIETTE CHAMPENOISE

Welcome Dinner

PIERRE PÉTERS LES CHÉTILLONS 2014 EN MAGNUM

KRUG GRANDE CUVÉE EDITION 168 EN MAGNUM

EGLY-OURIET GRAND CRU BRUT ROSÉ NV

DOMAINE LEFLAIVE PULIGNY-MONTRACHET CLAVOILLON PREMIER CRU 2014

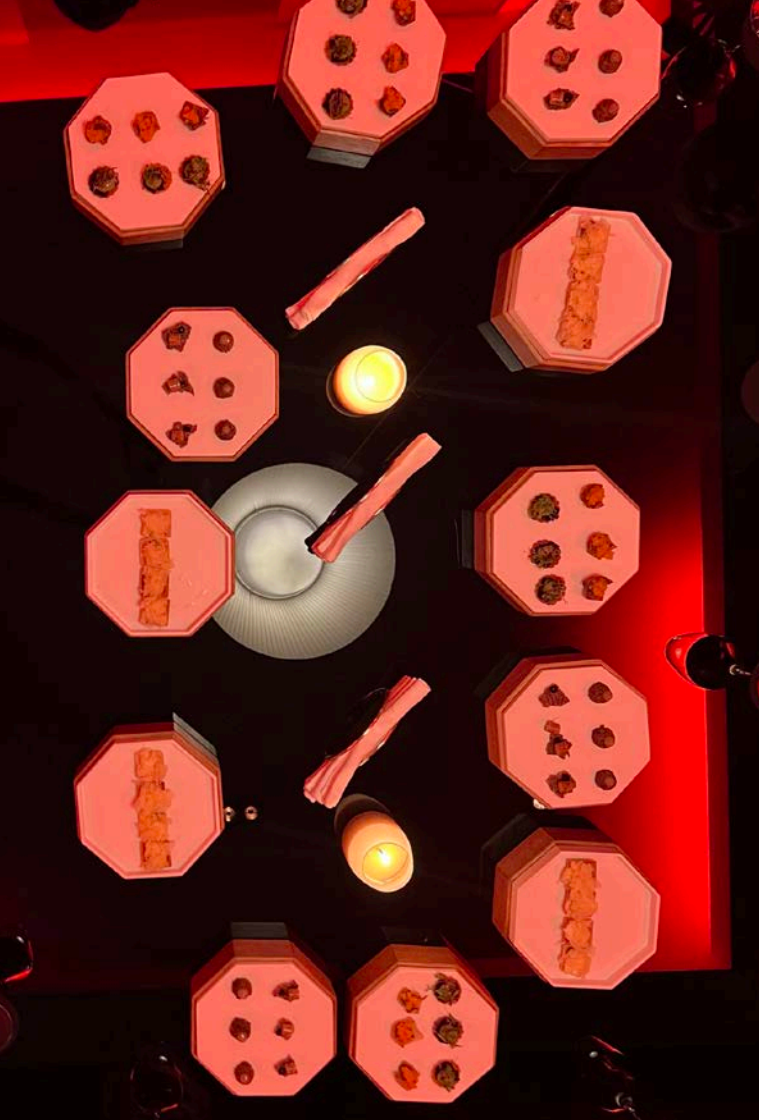
EGLY-OURIET COTEAUX CHAMPENOIS AMBONNAY ROUGE CUVÉE DES GRANDS COTES 2018

GEANTET-PANSIOT GEVREY-CHAMBERTIN VIEILLES VIGNES 2013

CHATEAU DE FARGUES LUR SALUCES SAUTERNES 1989

*My favourite wine of the week was the Pierre
Peters Chétillons 2013 magnum at L'Assiette.
The food was stunning and the service and
the whole experience were just exceptional!*
— Jo Lagerberg





This week was an experience of a lifetime! If I had to single out one thing as the highlight, it was the dinner on the first night. It just blew me away! This was our first Michelin experience and the attention to detail was absolutely extraordinary! This is an experience I'll remember for the rest of my life!

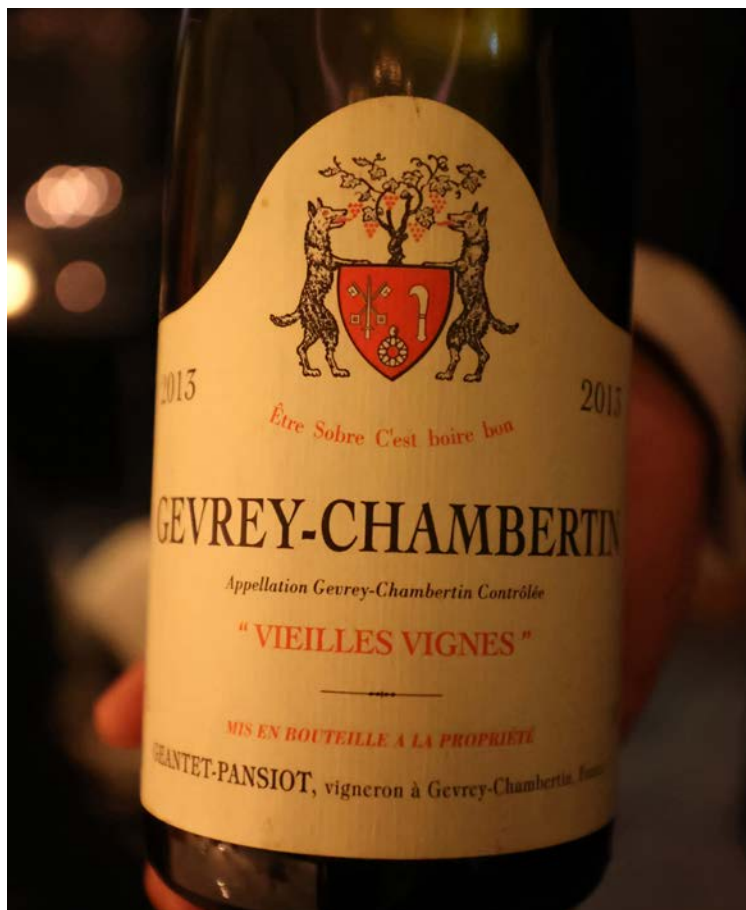
— Simon Whitaker

*This was such a special evening!
We could all go back to Paris
now and be perfectly happy!*
— Ron Norris





*I felt like a child before Christmas, I
was so excited! I've never had a dinner
like L'Assiette! It was just amazing!*
— Shelley Whitaker



*What a night! It took my appreciation of food
and wine to a whole new level! This was such
an incredible experience, I had to pinch myself!*
— Linda Bannan



Le 08.01.23 Tyson Stelzer ...

Pierre Peters Les Chétillons Brut Blanc de Blancs 2014

BEEHIVE FROM OUR PARK
Champagne Krug Grande Cuvée 168 Edition

BRITTANY SCALLOPS / B.Deloffre's green cabbage
Champagne Krug Grande Cuvée 168 Edition

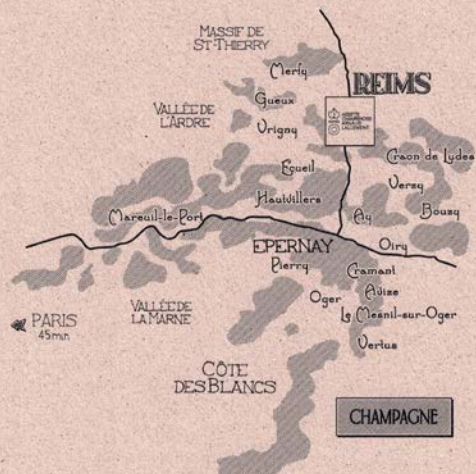
SEA URCHIN / Plankton
Champagne Egly Ouriet Grand Cru Brut Rosé

BRILL FROM BRITTANY / Vermouth sauce
Puligny-Montrachet 1er cru "Clavillon" Leflaive 2014

FEATHERED GAME PIE / Turnip A.Deloffre
Ambonnay Rouge "Cuvée Grands Côtés" 2018 Egly Ouriet

ENDIVE / Comté
Gevrey Chambertin Vieilles Vignes Geantet Pansiot 2013

CITRUS FROM SCHALLER BACHES / Preserved
Château de Fargues Lur Saluces "Sauternes" 1989



This FSC certified paper is made with 15% grape residues from viticulture to preserve the forest resource



A beautiful experience and the
 wine was perfectly matched!
 – Paul Bannan



*This was an amazing experience!
The meal at L'Assiette was quite
extraordinary, the wines were
absolutely incredible and the kitchen
was the most amazing I have ever
seen! It was totally pristine!*
— Paul Avon-Smith



Monday 9 January 2023

CHARLES HEIDSIECK

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

Tour, Tasting and Lunch Hosts: Cyril Brun, Stephen Leroux & Sophie Kутten

CHARLES HEIDSIECK BLANC DE BLANCS NV (2017 BASE)

CHARLES HEIDSIECK ROSÉ RÉSERVE NV (2018 BASE)

CHARLES HEIDSIECK BRUT RÉSERVE NV (2017 BASE)

CHARLES HEIDSIECK BRUT MILLÉSIME 2012

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2007

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 1995

CHARLES HEIDSIECK BLANC DE BLANCS NV EN MAGNUM (2014 BASE)

CHARLES HEIDSIECK BRUT MILLÉSIME 2008

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

Our delightful host Sophie Kутten captivated us with her stories and joie de vivre as she guided us through two millennia of history in 28 Roman crayères connected by four kilometres of galleries, which she eloquently described as ‘the temple of champagne ageing!’ We guessed her acting background from her delightful delivery!

Sophie led us into the inner sanctum of the museum cellar of the house, a dignified resting place for such distinguished cuvées. We were delighted to leave with two bottles of the legendary Charles Heidsieck Blanc des Millénaires 1995!

We ascended 106 spiral stairs back to the garden and newly refurbished pavilion. This stylish yet warm space perfectly reflected the personality of the Charles Heidsieck house style, to which Sophie then introduced us in a tasting of the full range.

We were accompanied for an exceptional lunch by none other than Charles Heidsieck’s dynamic and sharp Director, Stephen Leroux, who shared with us insights into the growth of the house and the way it’s navigated the challenges of the markets and of ownership over recent decades. We were also joined by the house’s exceptional chef de cave, Cyril Brun, who shared with us insights into the 2022 harvest.

‘We know what god is drinking!’ he beamed as he explained this bountiful harvest. ‘This year we will replenish all the reserves that we depleted last year!’

By the conclusion of an outstanding visit, we had experienced eight cuvées, leading us on a delightfully intimate journey into the past, present and future of this very special house, all the way back to the sublime Blanc des Millénaires 1995.

Our day with Charles Heidsieck was an exceptional way to commence our week in Champagne!

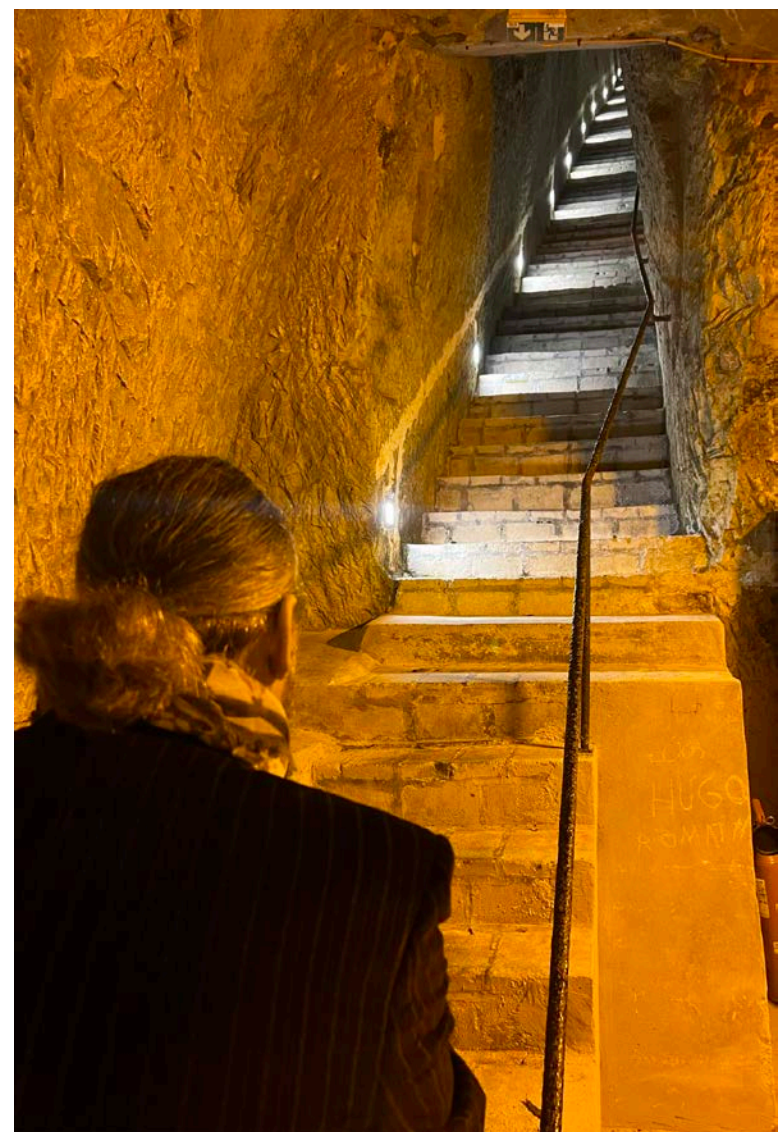


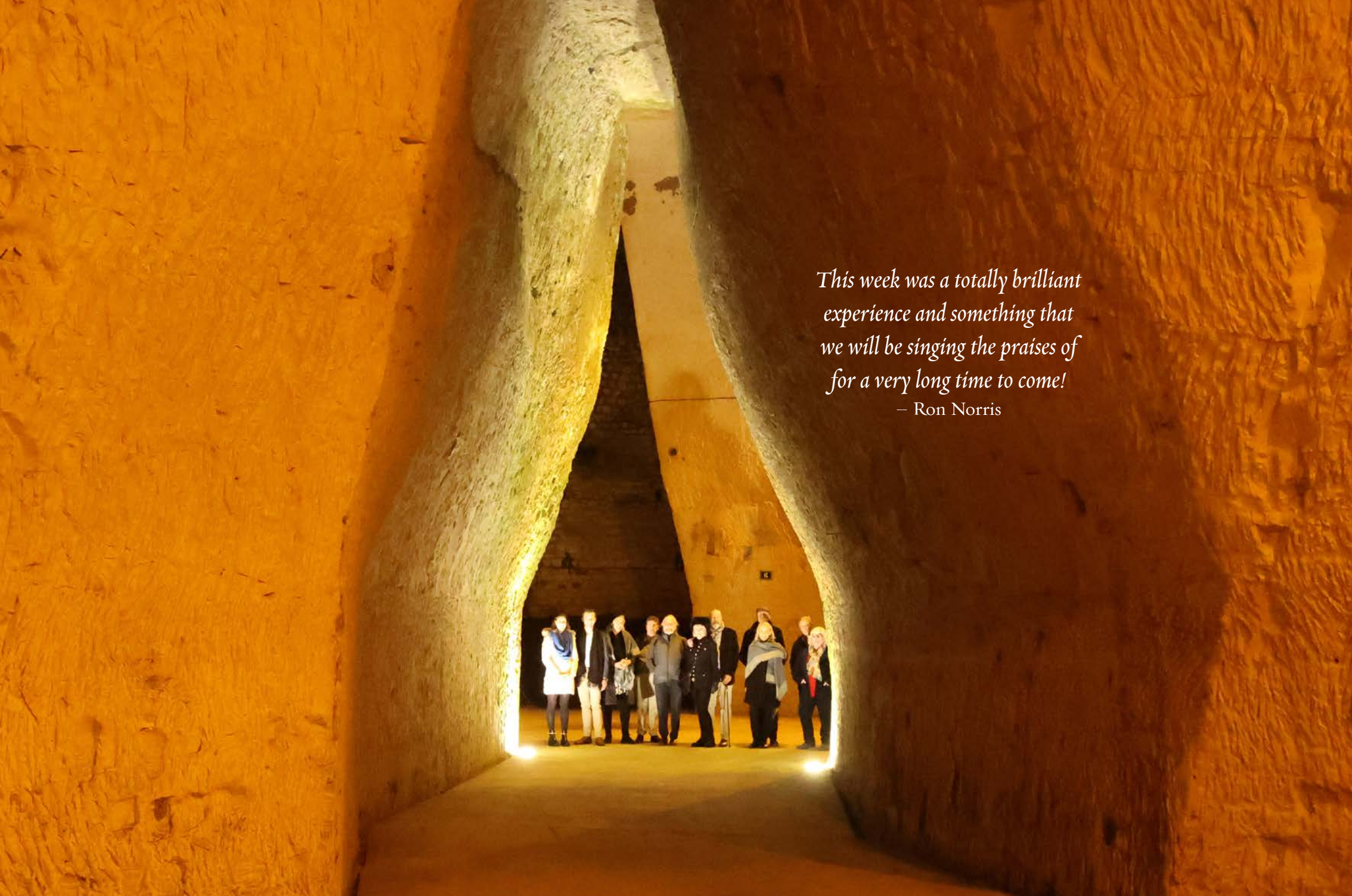
*I've heard the story of
Charles Camille so many
times and Sophie's rendition
was the best I've ever heard!*
— Paul Avon-Smith



*I'll remember this week forever.
It's been the most magical
experience on every level!*
— Linda Bannan

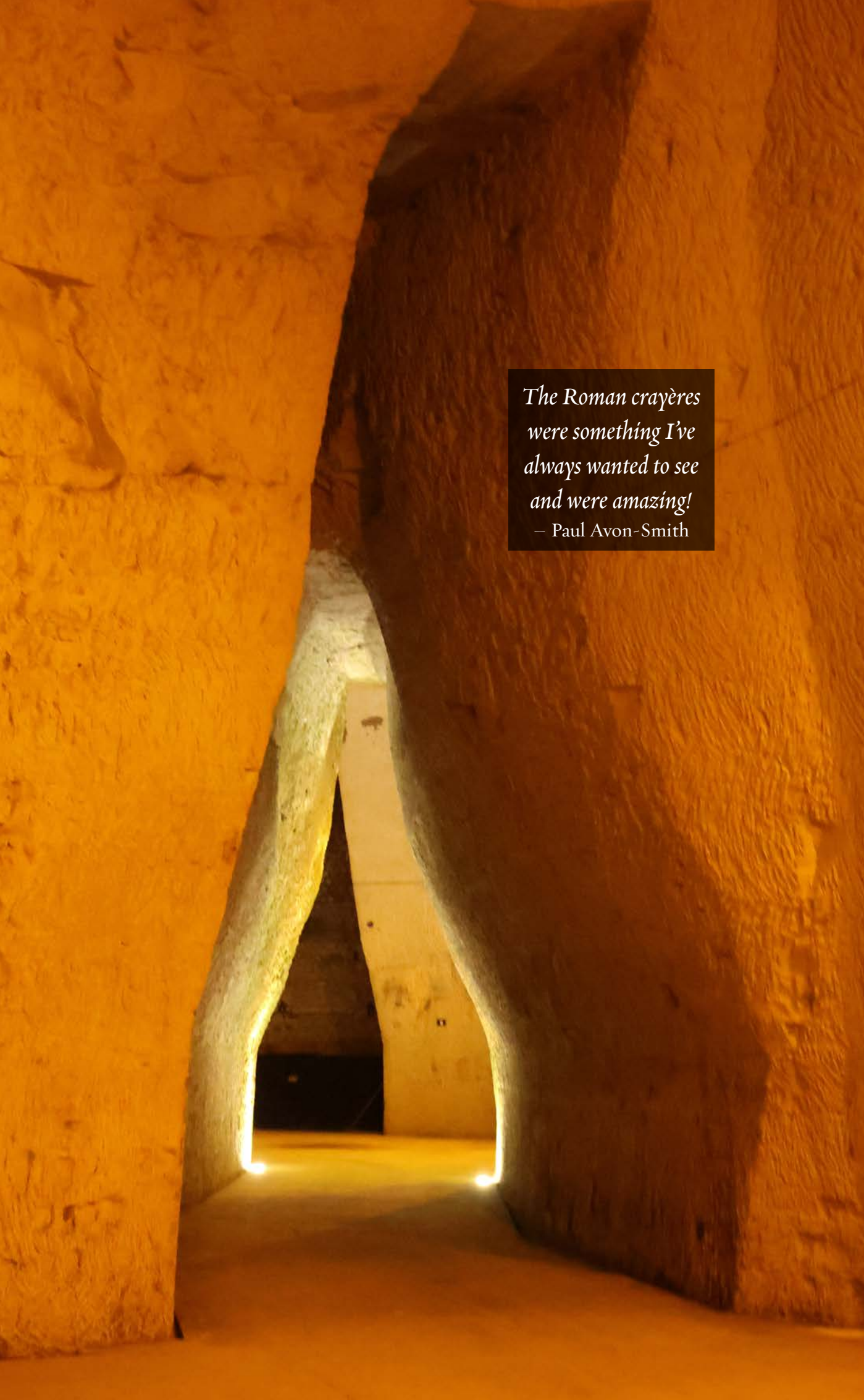
*It was so wonderful at
Charles Heidsieck. They
were so welcoming!
Sophie was amazing!
– Shelley Whitaker*



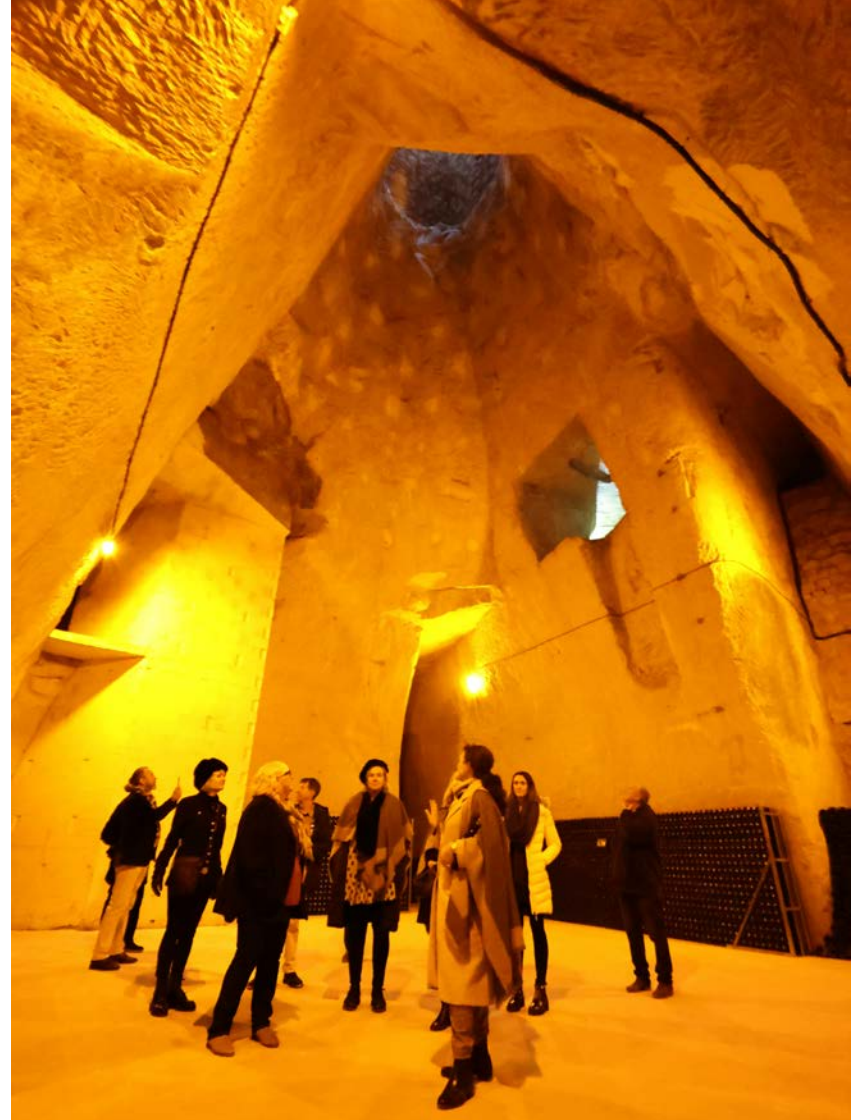


*This week was a totally brilliant
experience and something that
we will be singing the praises of
for a very long time to come!*
— Ron Norris





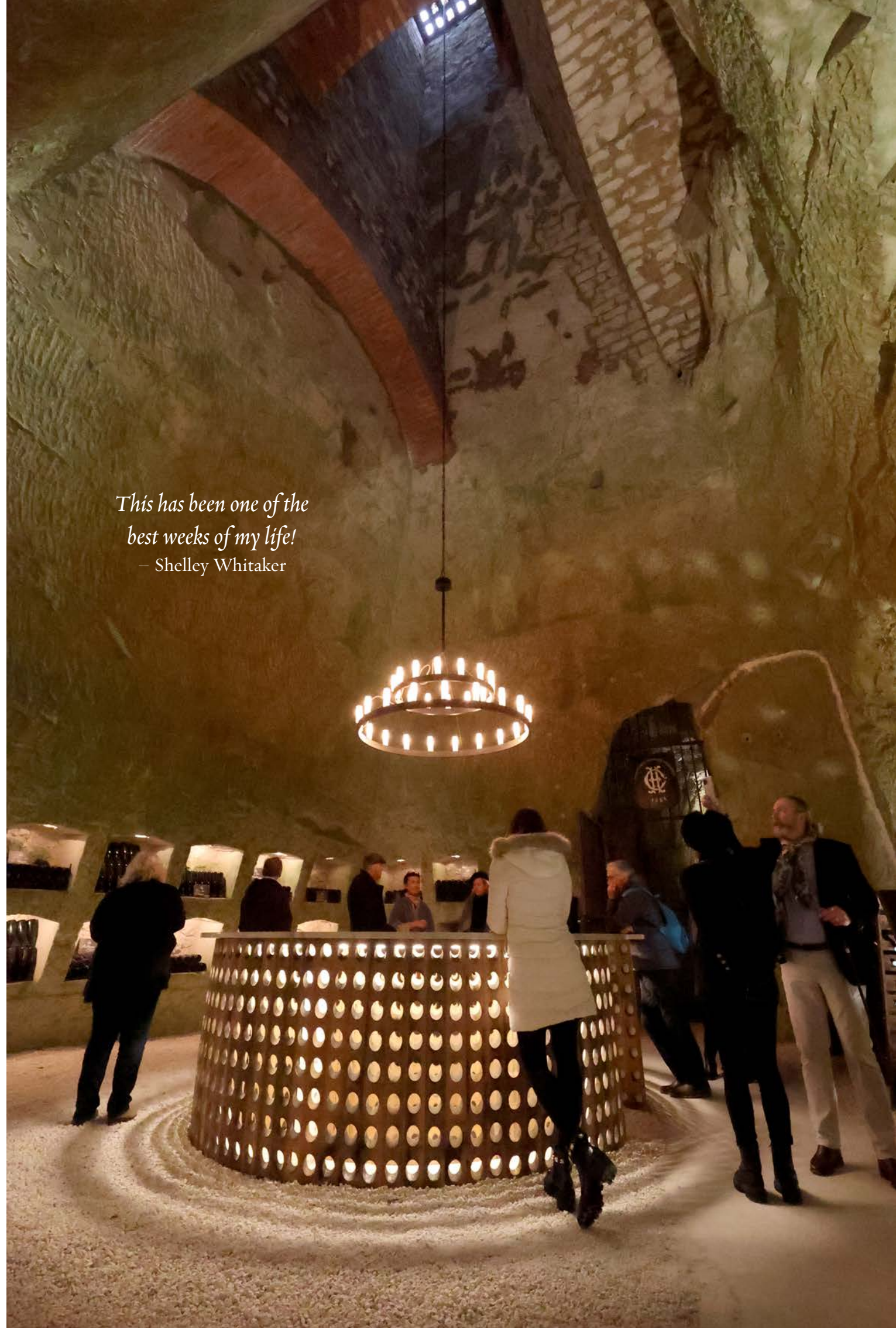
*The Roman crayères
were something I've
always wanted to see
and were amazing!*
— Paul Avon-Smith



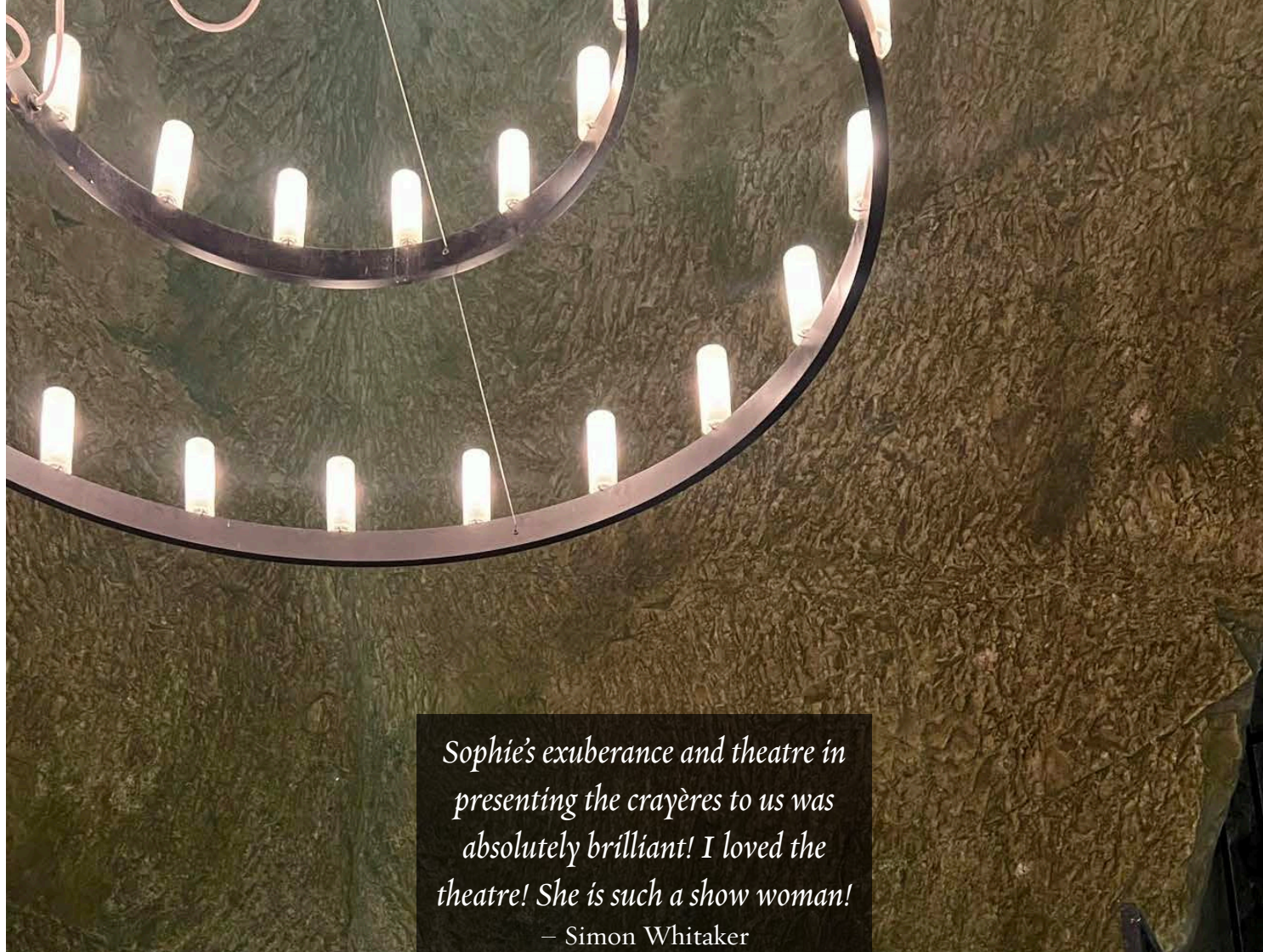


Sophie is such a storyteller! She is amazing! I am hanging on every word! We are so lucky to be here!
— Linda Bannan





*This has been one of the
best weeks of my life!*
— Shelley Whitaker



Sophie's exuberance and theatre in presenting the crayères to us was absolutely brilliant! I loved the theatre! She is such a show woman!
— Simon Whitaker



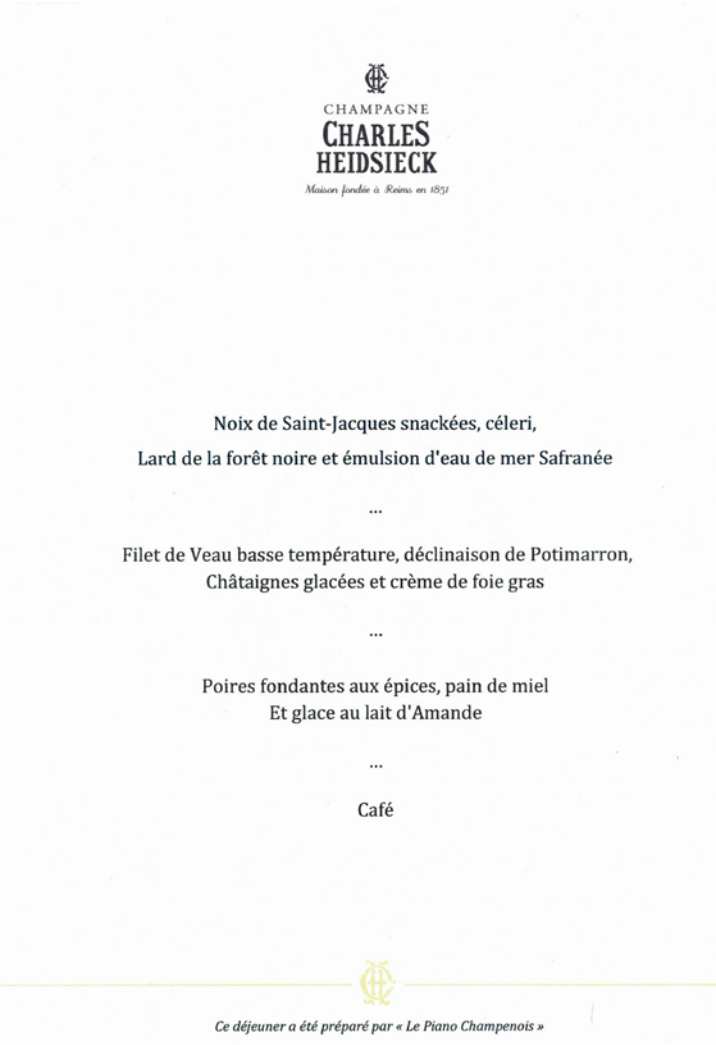
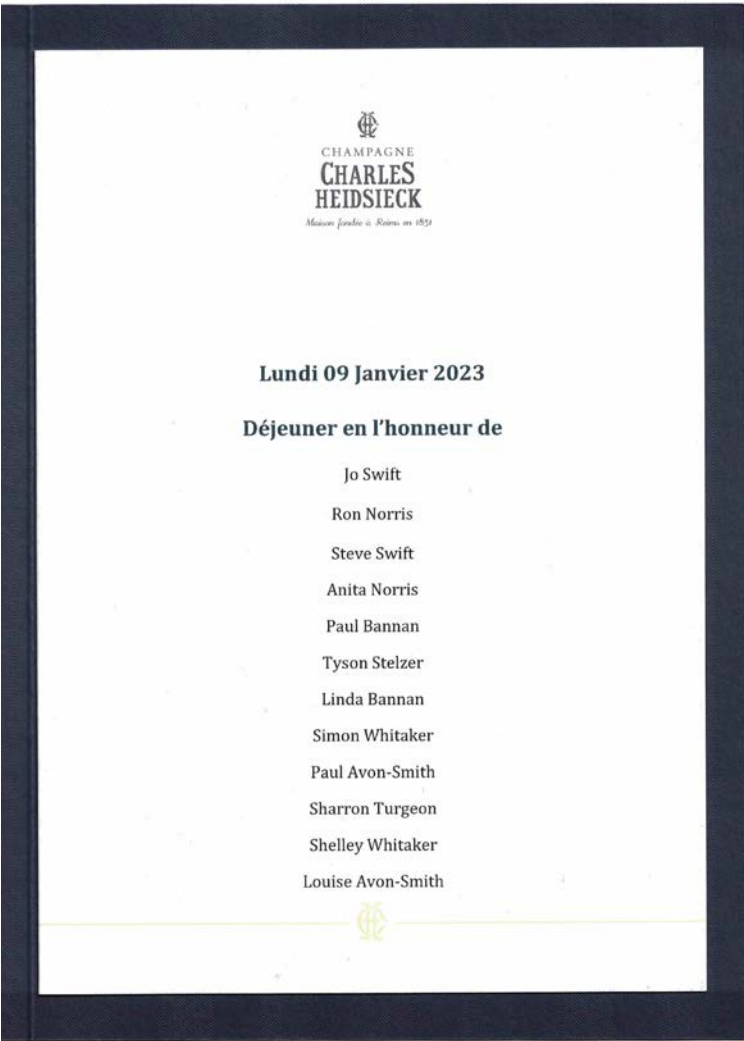
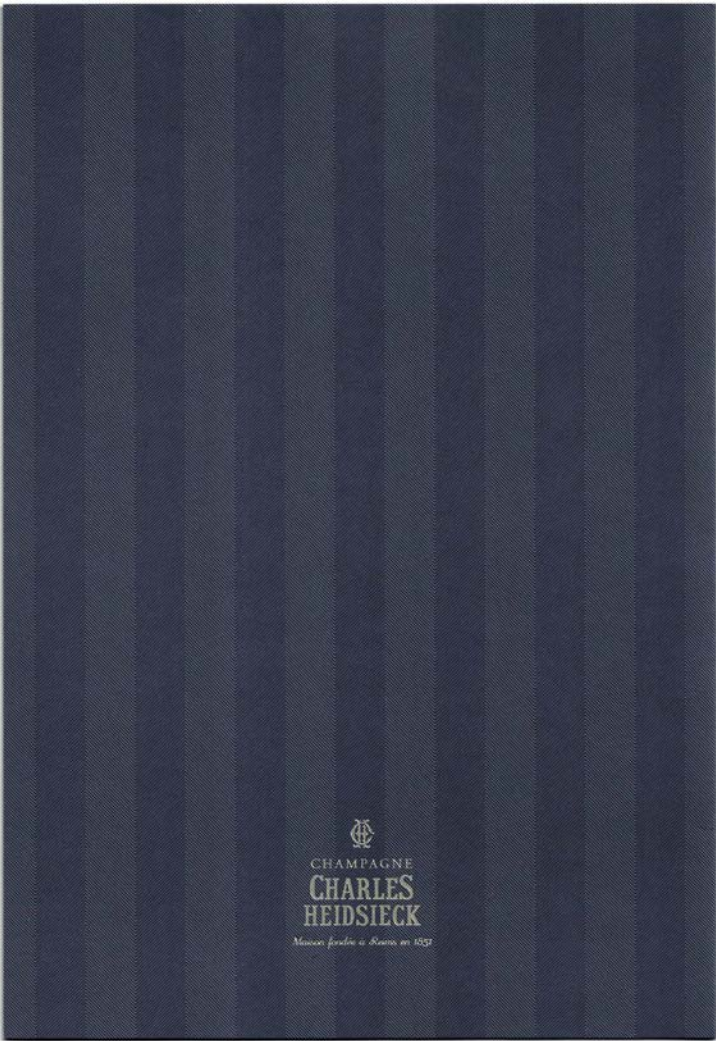
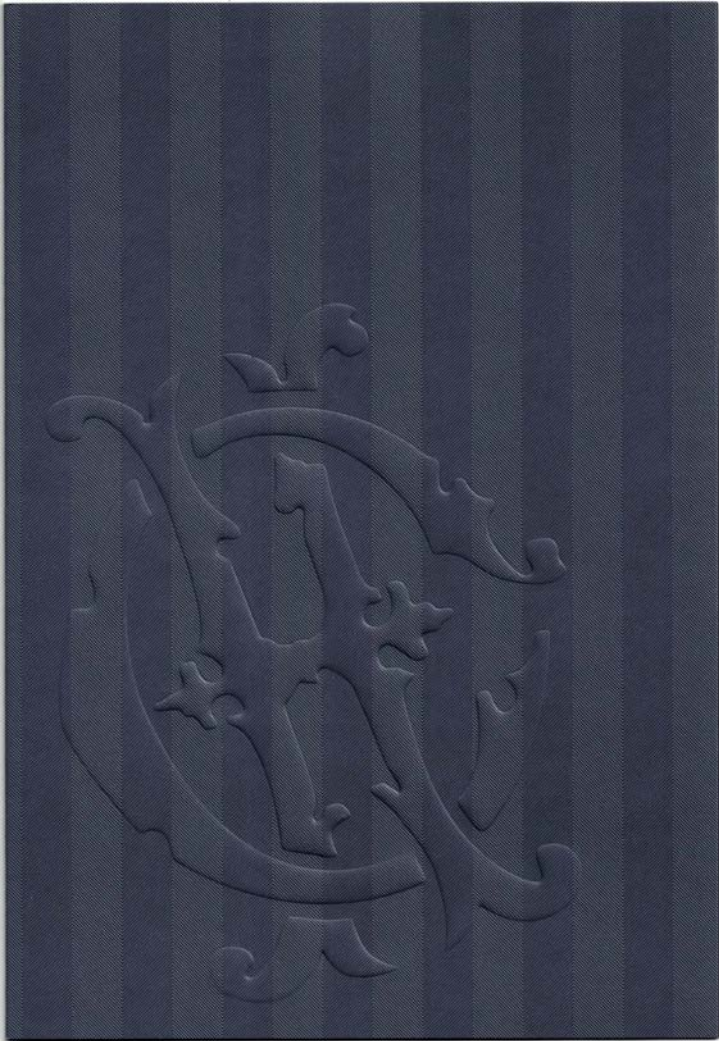




*When you're invited into a
Champagne house they're
some of the most generous
people on the planet!*
— Paul Avon-Smith







I'm in heaven!
– Linda Bannan









A fantastic experience!
— Paul Bannan



Monday 9 January 2023

VEUVE FOURNY

Veuve Fourny tour, tasting and dinner in Vertus

Tour, Tasting and Dinner Host: Charles-Henry Fourny

RESERVE WINE BLEND FROM Foudre
RESERVE WINE SOLERA DATING FROM 2012
VINS CLAIRS 2022

VEUVE FOURNY & FILS CLOS DU FG NOTRE DAME EXTRA BRUT PREMIER CRU BARREL SAMPLE 2022

VEUVE FOURNY & FILS BRUT NATURE PREMIER CRU NV

VEUVE FOURNY & FILS BLANC DE BLANCS EXTRA-BRUT PREMIER CRU NV

VEUVE FOURNY & FILS GRANDS TERROIRS BRUT PREMIER CRU NV

VEUVE FOURNY & FILS ROSE BRUT PREMIER CRU NV

VEUVE FOURNY & FILS MONTS DE VERTUS EXTRA BRUT PREMIER CRU 2015

VEUVE FOURNY & FILS ROSÉ VINOOTHÈQUE MV15 EXTRA BRUT PREMIER CRU NV

VEUVE FOURNY & FILS ROSÉ MONTS DE VERTUS EXTRA-BRUT PREMIER CRU NV

VEUVE FOURNY & FILS CUVÉE R BRUT PREMIER CRU NV

VEUVE FOURNY & FILS CLOS DU FG NOTRE DAME EXTRA BRUT PREMIER CRU 2012

VEUVE FOURNY & FILS CUVÉE R 20 ANS D'ÂGE GRAND MILLÉSIME BRUT PREMIER CRU NV

VEUVE FOURNY & FILS CUVÉE R BRUT PREMIER CRU 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.

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

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

Charles' heart shone and we engaged with his passion and love as he showed us through the state-of-the-art and beautifully designed press house and cuverie. He served us reserve wines from foudres and vins clairs from tank, astounding us

with the profound diversity of plots just 100m apart, and even made a blend on the spot!

A small house Veuve Fourny may be, but the extent of its extensive range of cuvées is tremendous, and Charles left no cork unpopped as he guided us through an incredible journey of no fewer than 14 cuvées.

At the conclusion of a delectable dinner, Charles snuck away to the cellar to, as we soon discovered, light the candles and prepare one more special surprise. In his atmospheric and historic cellar under the house, he treated us to Cuvée R of 15 years ago, and Cuvée du Clos Notre Dame itself, from the smallest clos in Champagne, a tiny walled plot adjacent to the quaint cottage recently converted into a delightful reception room.

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



*It is such a joy to see all the passion
of the houses and what it is that
epitomises their philosophy. Every
house is so distinct. I just love it!*
— Shelley Whitaker





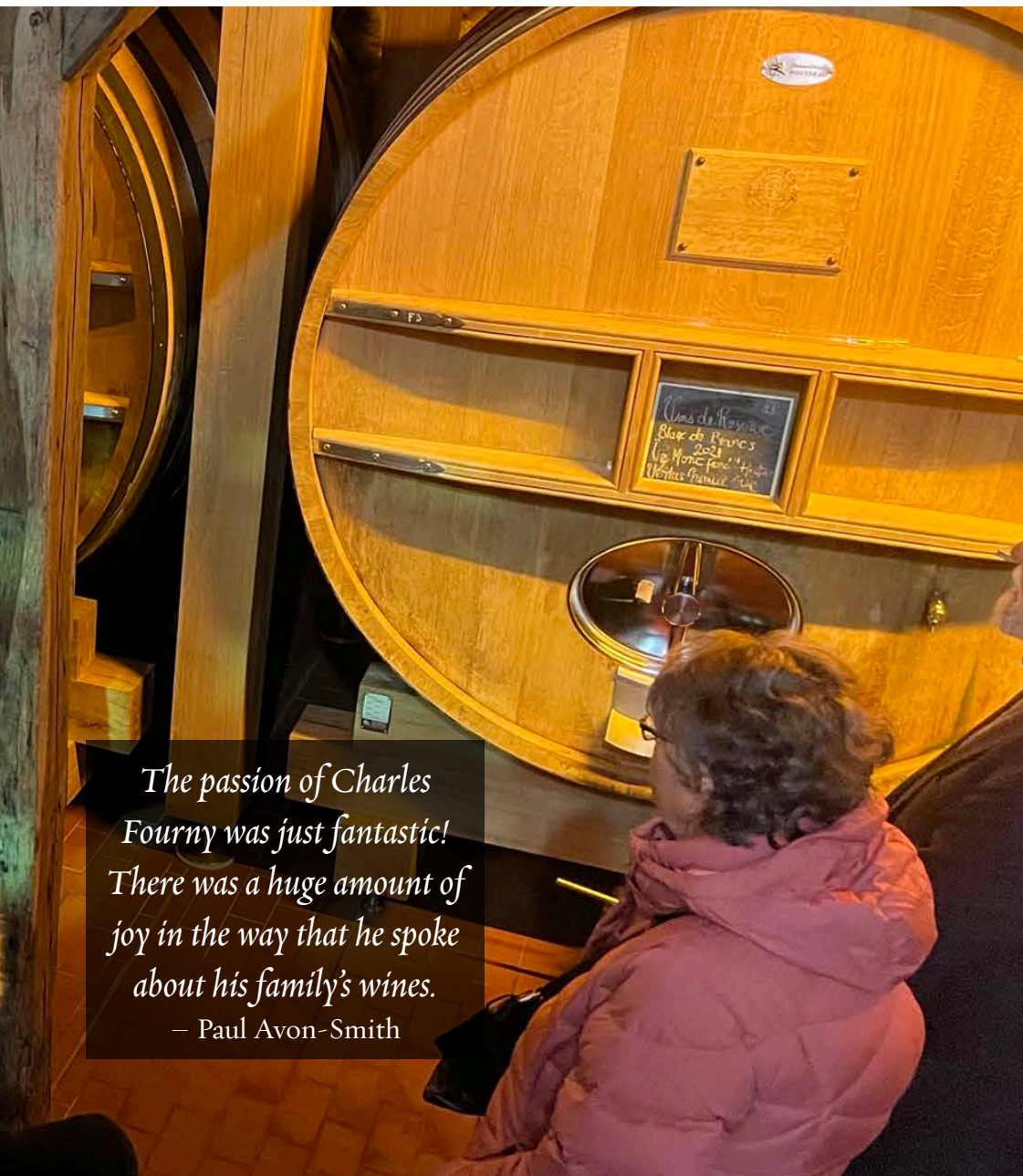
*A fascinating and educational tasting!
Charles' generosity and sharing of
knowledge was amazing and it was
such a privilege for us to share this
experience with our friends from Perth.*

— Paul Avon-Smith



The two experiences today could not have been more different! The visit at Veuve Fourny and hearing about their history was a real highlight for me. Charles was so charming!
— Louise Avon-Smith





*The passion of Charles
 Fourny was just fantastic!
 There was a huge amount of
 joy in the way that he spoke
 about his family's wines.
 – Paul Avon-Smith*



*I never imagined I
would be able to taste the
difference between grapes
grown just 100m apart!*
— Simon Whitaker





*Charles is just gorgeous!
This visit was so beautiful, it
was like being in his home!*
— Jo Lagerberg



The variety has been fantastic throughout the week and the personalities and diversity have been incredible. Charles Fourny was just wonderful! The history and the stories are just beautiful across the whole region. And a really deep understanding of the importance of what they are doing is just phenomenal.
 – Louise Avon-Smith





*This was the most incredible experience!
I never expected to have an opportunity
like this and I don't expect I ever will again!*
— Shelley Whitaker



*We could have stayed at Fourny
until 6am in the morning!*
— Jo Lagerberg



*I can't get over the
generosity of Charles!*
— Paul Avon-Smith



*This guy is the gift
that keeps on giving!*
— Ron Norris



Tuesday 10 January 2023

SALON

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

Tour, Tasting and Lunch Hosts: Grégoire Piochon, Export Sales Manager, and Seunghwa Lee

DELAMOTTE BLANC DE BLANCS NV
DELAMOTTE BLANC DE BLANCS 2014
SALON CUVÉE S 2012
DELAMOTTE BRUT NV
DELAMOTTE BLANC DE BLANCS 2007
SALON CUVÉE S 1996
DELAMOTTE ROSÉ NV
DELAMOTTE BLANC DE BLANCS 1993

The fabled estate of Salon in the commanding grand cru of Le Mesnil-sur-Oger was a much anticipated visit, not least because most of our guests had never yet had the privilege of tasting this lauded estate. Little did they know just how deep their introduction would extend into the museum cellar of the house!

Our visit continued with a tour of the cellars under the house, where grand old Salon harvests rest underneath the one hectare vineyard of Le Jardin du Salon that gave them birth decades ago. We then explored the history of the house through memorabilia in the rooms that open out to the vineyard.

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

The house hosts only a handful of lunches each year in its 'gold leaf' dining room. The magnificent meal that ensued, catered by the Michelin-starred restaurant Le Grand Cerf, was one of our favourite of the week.

Here we were introduced to back vintages of Salon and Delamotte, including the rare Delamotte Blanc de Blancs 1993, discovered recently in the cellar of Laurent-Perrier, where it was made. Our visit culminated in the thundering Salon 1996, declared by Tyson to be one of the greatest champagnes of his life!

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



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*This is just the most amazing
experience! I cannot believe how
good it is! I am blown away!*

– Jo Lagerberg





*Salon receives hundreds of requests but
accepts very few groups each year and we are
very fortunate to have had this opportunity!*

– Paul Avon-Smith





Every day has been a unique experience.
— Paul Bannan







*Never have we had such wonderful
experiences in Champagne as this!*
— Shelley Whitaker



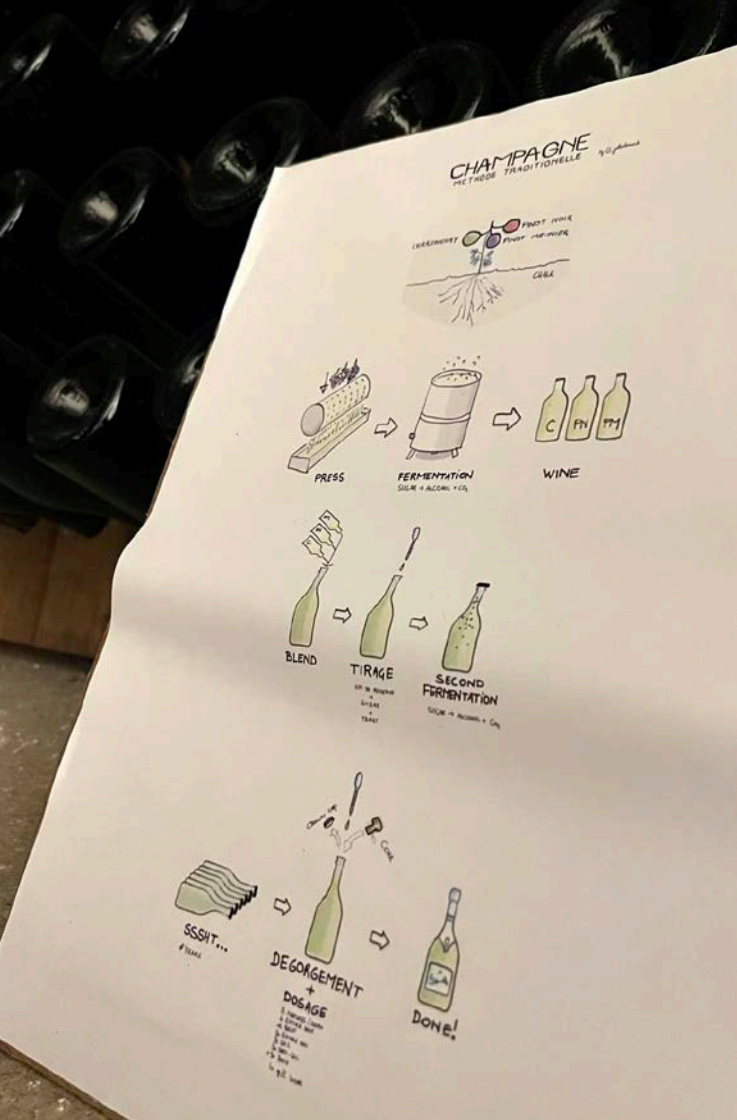




*Once we were mere
tourists but now we're
in the inner sanctum!*
– Simon Whitaker













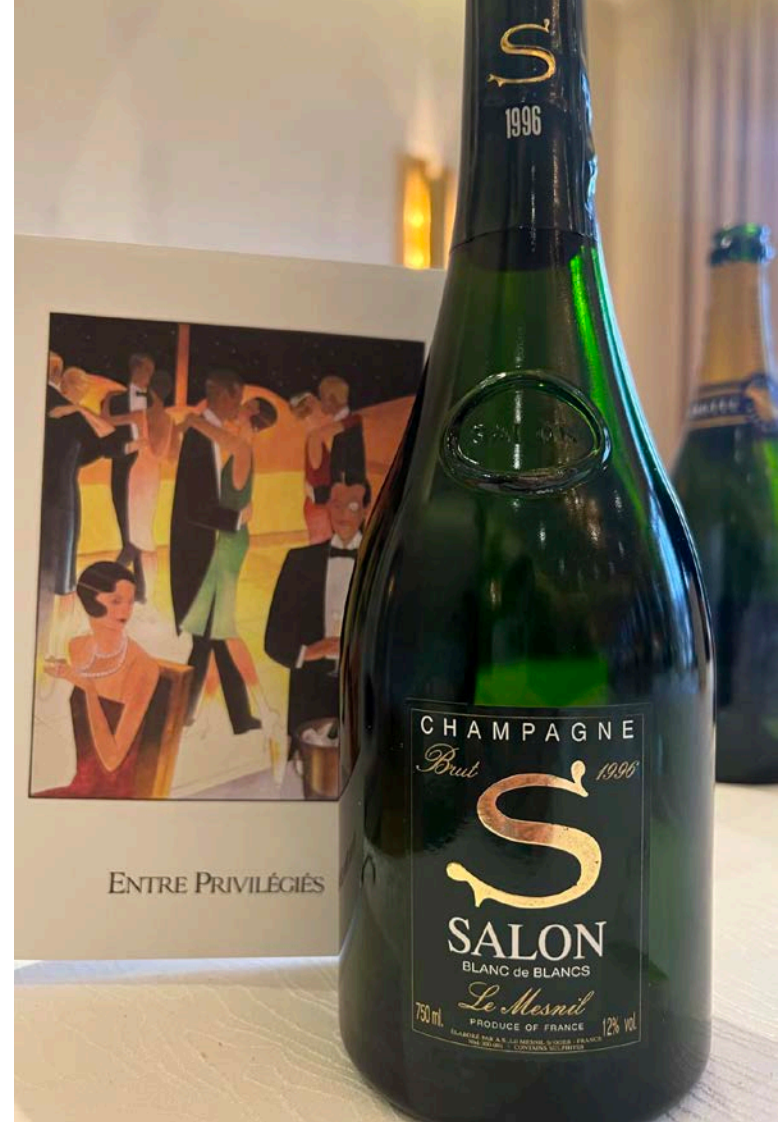
*The flowers at every estate
have been phenomenal!*
– Louise Avon-Smith





The Salon table setting was unbelievable!
— Jo Lagerberg







*We've been very blessed with a 1996 Salon
and an amazing lunch. The generosity
has been absolutely phenomenal!*
— Paul Avon-Smith





ENTRE PRIVILÉGIÉS

CHAMPAGNE

S
SALON
Le Mesnil

www.salondelamotte.com

L'abus d'alcool est dangereux pour la santé. Consommez avec modération. Please drink Champagne Salon responsibly.



CHAMPAGNE

S
SALON
Le Mesnil



CHAMPAGNE
DELAMOTTE

Le Mesnil sur Oger depuis 1760

Tuesday January 10th 2023

Champagne Delamotte Brut

Champagne Delamotte Blanc de Blancs 2007

Champagne Salon 1996

Champagne Delamotte Rosé

Champagne Delamotte Blanc de Blancs 1993

Amuse-bouche

Semi-cooked salmon, potato emulsion, champagne sauce

Slightly smoked Scallops, sliced

Endive and apple, fine hazelnut bread

Pan-fried Farmhouse Veal Filet

Juice with scented oil

Cheeses

Fresh and refined

Cold Vanilla Cream

Caramelized with brown sugar, warm vanilla honey madeleine

Coffee and sweets



*I was blown away by
that abuse bouche!
I think it is one of the
best dishes I've ever had!*
— Jo Lagerberg

Wednesday 11 January 2023

BOLLINGER

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

Tour, Tasting and Lunch Hosts: Denis Bunner, Chef de Cave, Guy de Rivoire, International Sales Director, and Emeline

CUIS CHARDONNAY VIN CLAIR 2022

TAUXIÈRES PINOT NOIR 1 VIN CLAIR 2022

VERZENAY PINOT NOIR VIN CLAIR 2022

BOUZY PINOT NOIR VIN CLAIR 2022

TAUXIÈRES PINOT NOIR 2 VIN CLAIR 2022

BOLLINGER ROSÉ BRUT NV

BOLLINGER LA GRANDE ANNÉE 2014

BOLLINGER LA GRANDE ANNÉE ROSE 2014

BOLLINGER RD 2007

BOLLINGER GRANDE ANNÉE 1983 EN MAGNUM

BOLLINGER SPECIAL CUVÉE NV

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

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

Our tour commenced with Bollinger's Clos St Jacques vineyard, a unique, ungrafted plot of vines planted in the ancient, untrellised 'en foule' manner, one of two vineyard sources of the fabled Vieilles Vignes Françaises, the rarest Bollinger cuvée of all.

Emeline then introduced us to Bollinger's grand barrel cellar, where we witnessed a selection of Bollinger's 4000 barrels at work. Here we met chef de cave Denis Bunner, who treated us to a vins clairs tasting of the 2022 harvest direct from barrel.

Denis revealed that the season was one of the top five in maturity since the second world war. 'Climate is playing a big role in our harvests, and we have to harvest earlier each year,' he explained. 'Is this a problem for us? Yes and no. It could be in the long term but in the short term it is good, especially in cooler villages like Cuis and Tauxières, where we have maturity and also freshness.'

We were very impressed with the purity and precision that he has achieved in his vins clairs, even in a vintage as ripe as this.

Bollinger is home to the only working cooperage in Champagne, and Emeline welcomed us right into the centre of the action. We then descended into the depths of Bollinger's extensive maze of cellars, exploring galleries of hundreds of thousands of magnums of reserve wines and the full depth of Bollinger's multilayered history in vintages dating back to 1830.

Resurfacing, we were welcomed by the ebullient Guy de Rivoire, who was in top spirits as he revealed plans for the house to build a new reception area, residence and hotel.

Guy invited us into the home in which Madame Lily Bollinger lived for more than 40 years, where he hosted us for a magnificent lunch, culminated with an incredible old magnum of Bollinger Grande Année 1983!

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

It's impossible to name a favourite as each of our experiences have all been so incredible and unique and different. I love them all for different reasons. You've pulled out a show stopper!

— Linda Bannan





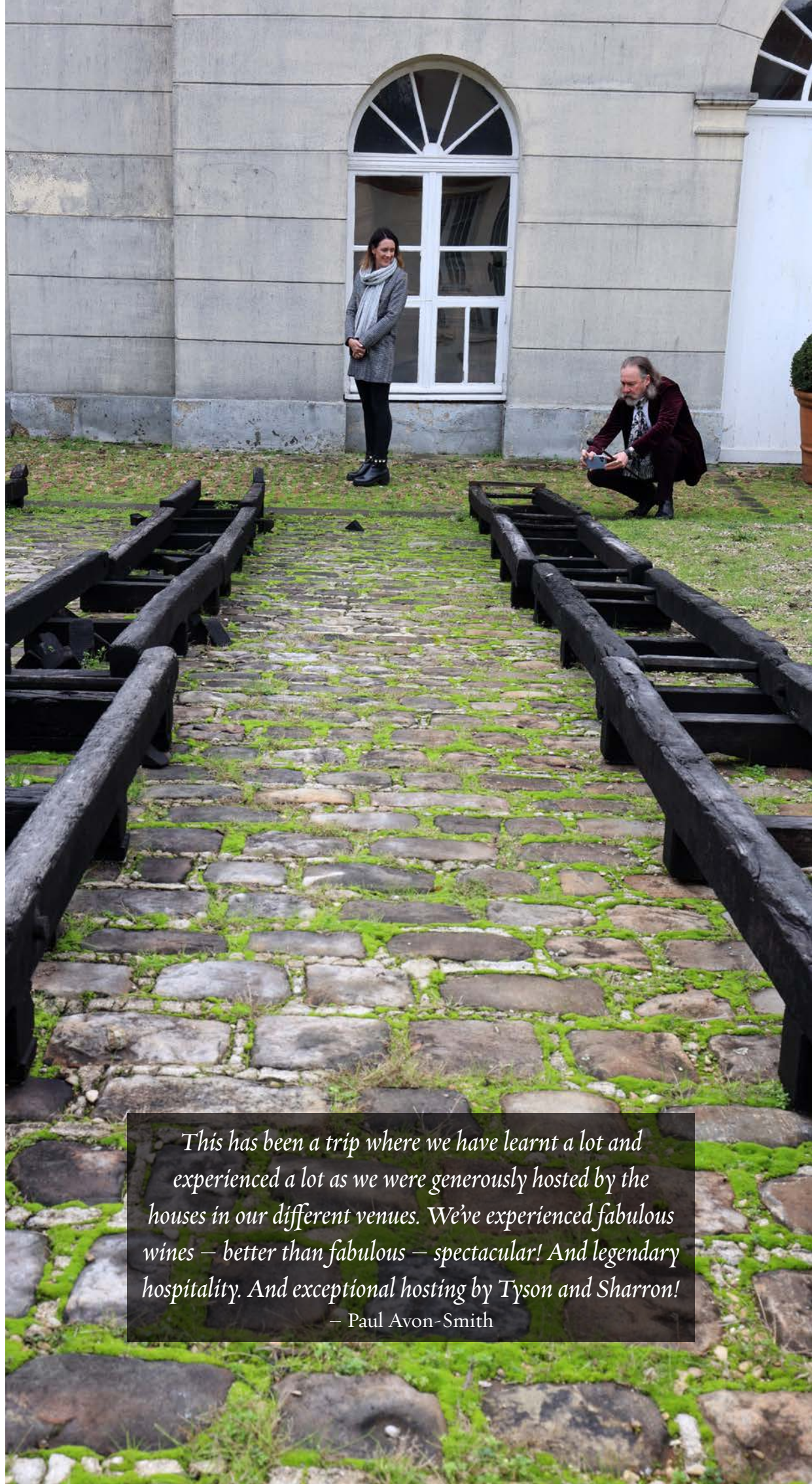






*This has been the holiday
of a lifetime! Every
moment has been amazing!*
— Linda Bannan





This has been a trip where we have learnt a lot and experienced a lot as we were generously hosted by the houses in our different venues. We've experienced fabulous wines – better than fabulous – spectacular! And legendary hospitality. And exceptional hosting by Tyson and Sharron!
– Paul Avon-Smith

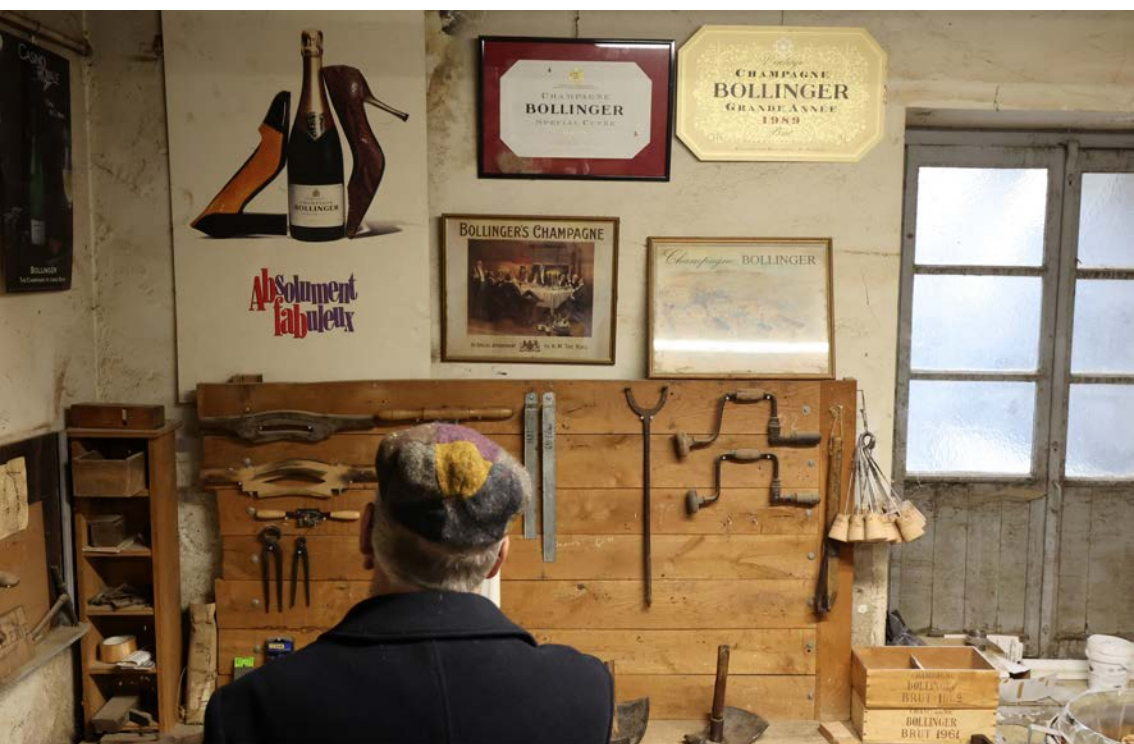












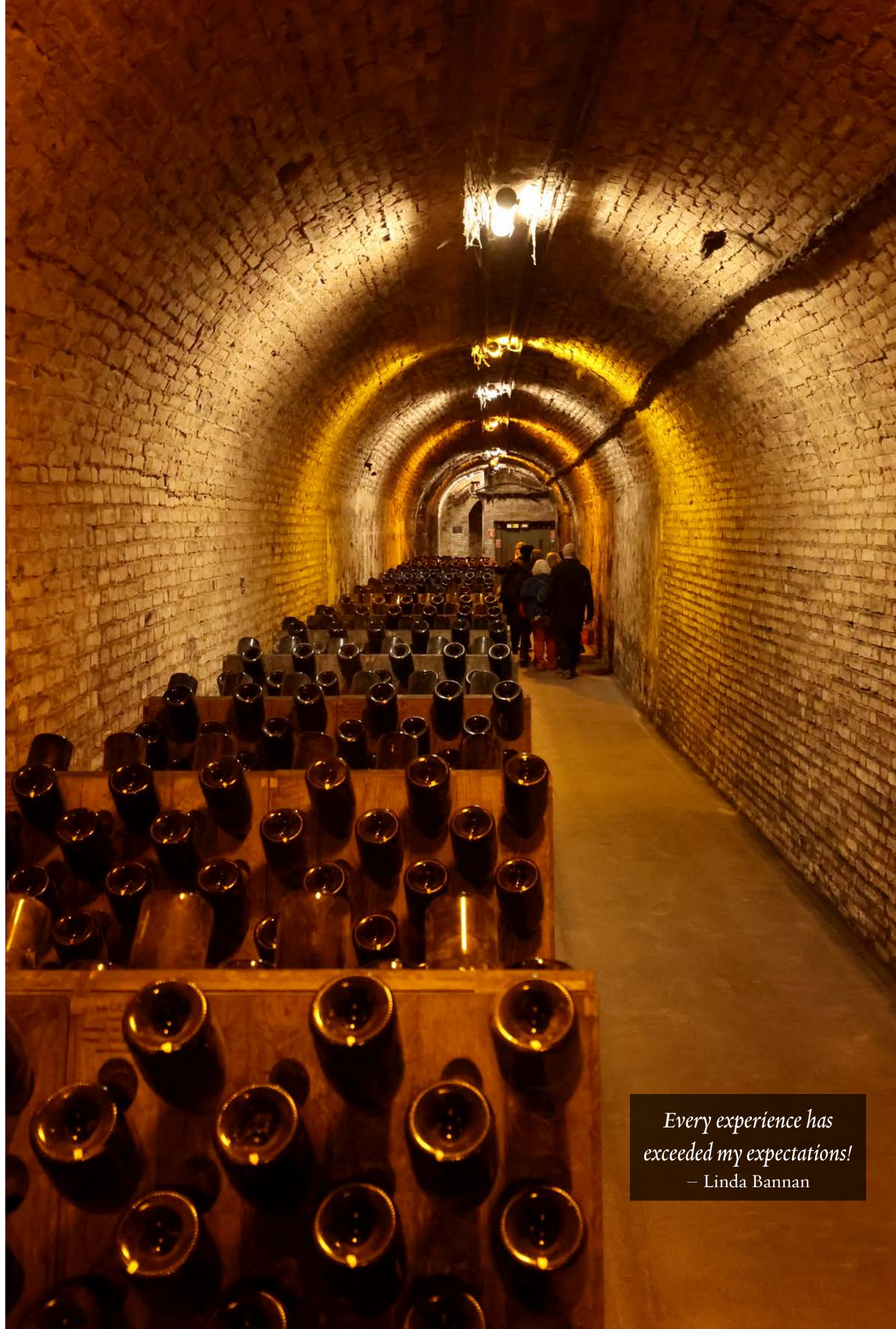




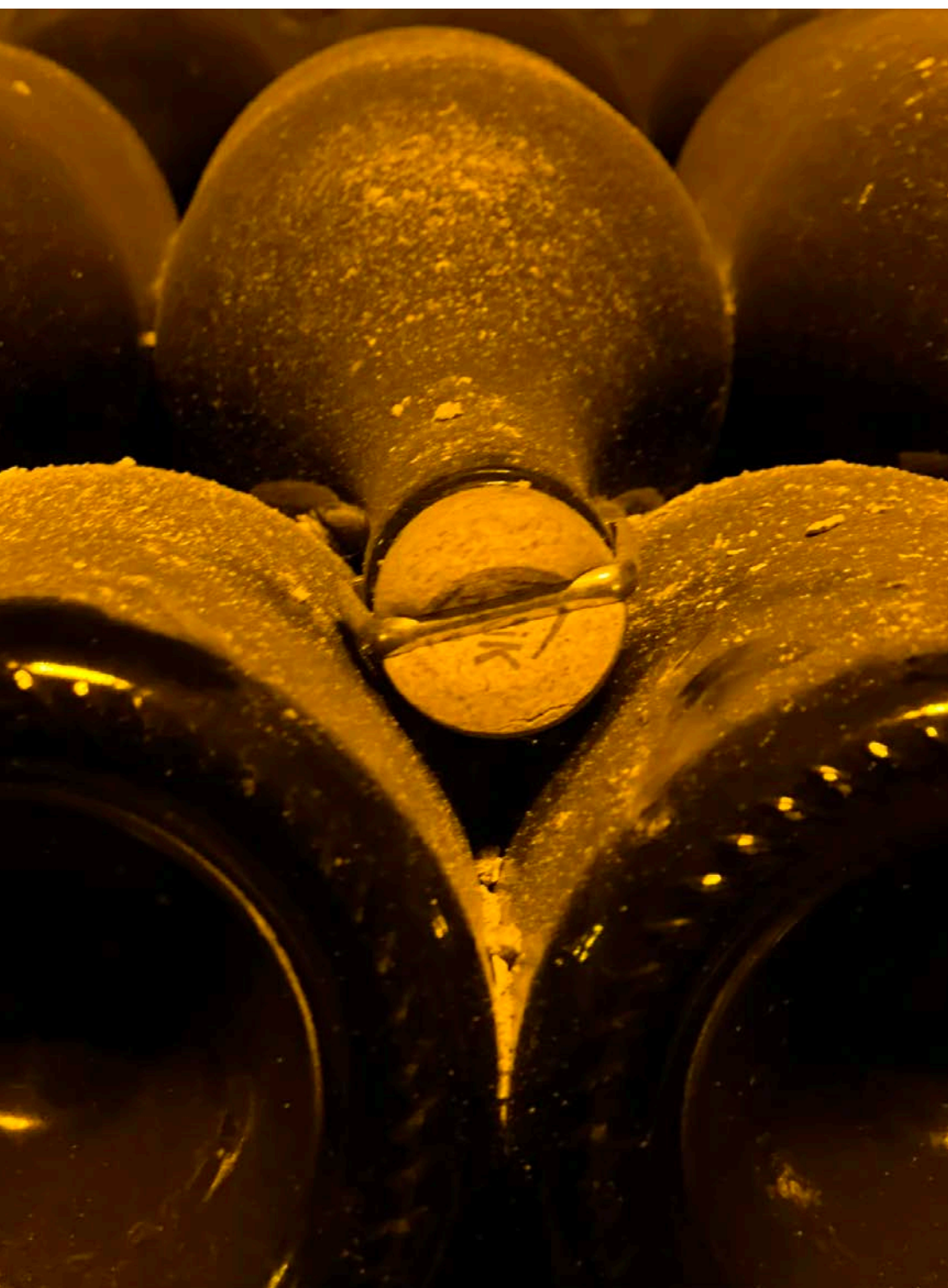
*Can I list every visit as my
favourite experience of the week?*
– Jo Lagerberg







*Every experience has
exceeded my expectations!*
— Linda Bannan

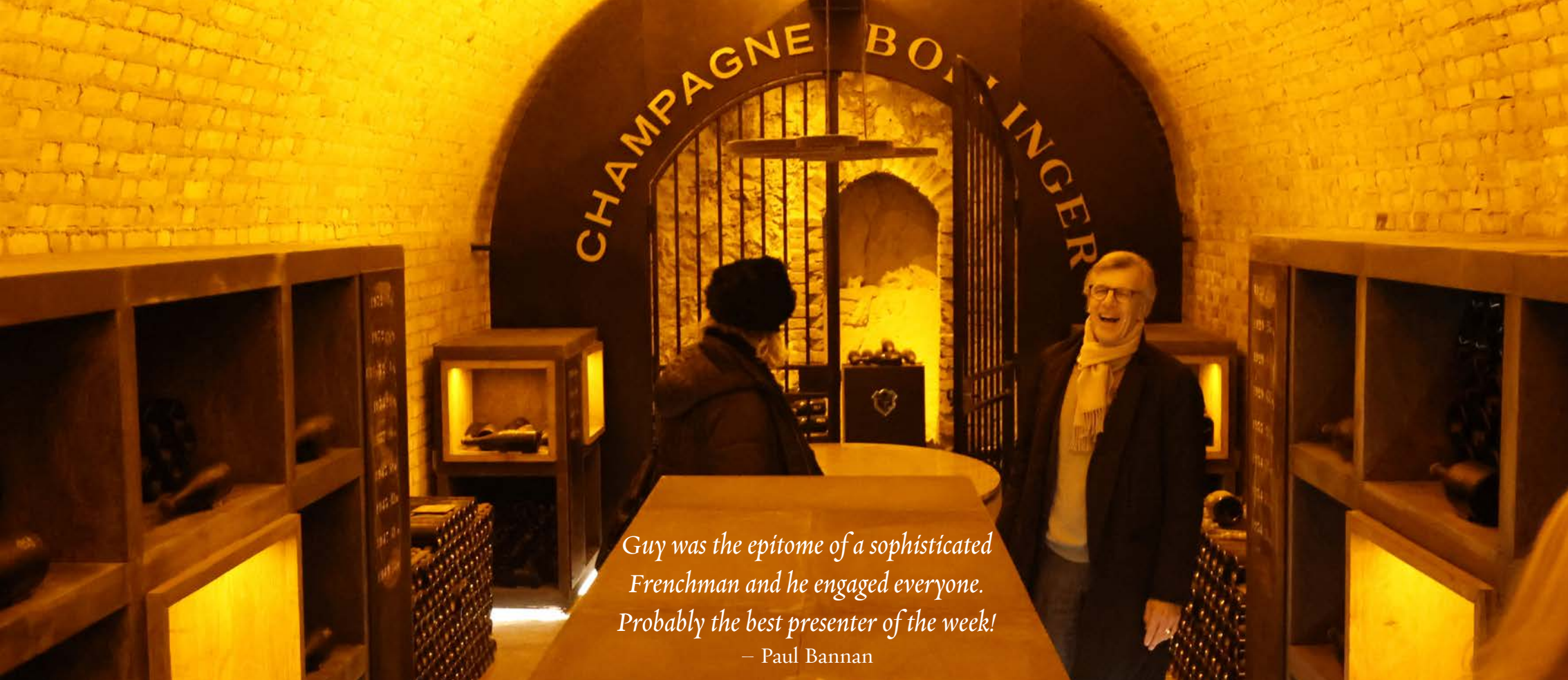




*It's been such a pleasure to host
this group, as you have such a
warm feeling and a warm heart!*
— Guy de Rivoire, International
Sales Director, Champagne Bollinger

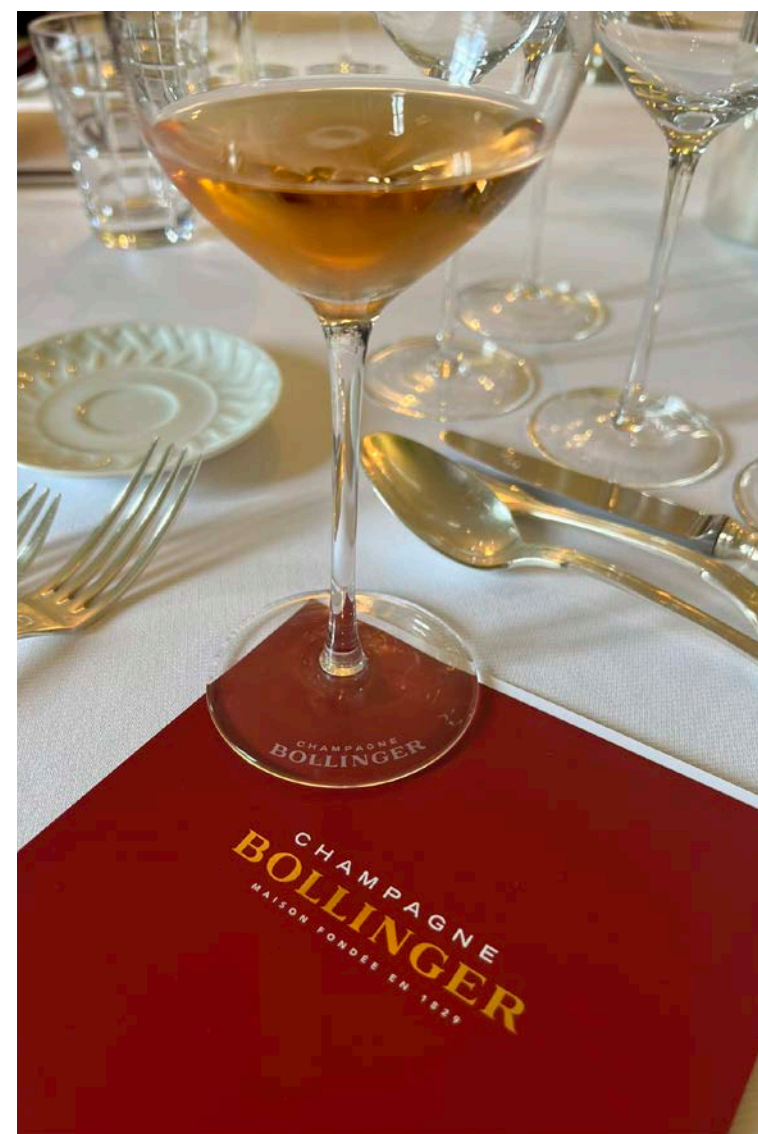














It's been an absolute delight to be hosted by Guy! We've been to a number of lunches but not everyone has always shared themselves around the room the way Guy did. It's been incredible to obtain some insights into the house and an absolute delight to sit at the same table!
— Simon Whitaker



CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

20 BOULEVARD DU MARÉCHAL DE LATTRE DE TASSIGNY - 51160 AY - FRANCE
TEL. +33 (0)3 26 53 33 66 - FAX: +33 (0)3 26 54 85 59



Déjeuner du Mercredi 11 Janvier 2023

Le Tartare de Bar, Tomate au Basilic pourpre, Parmesan

Le Grenadin de Veau aux Morilles, Pomme de Terre nouvelle

*Fromages Gruyère de Grande Grarde et Mémelotte Artisanale
Sélectionnés par Bernard Antony pour Champagne Bollinger*

La Tarte Tatin et sa Glace

*Bollinger Rosé
Bollinger La Grande Année 2014
Bollinger La Grande Année Rosé 2014
Bollinger P. D. 2007 Dégorgé le 28/05/2021
Bollinger Special Cuvée*

Déjeuner préparé par Jean-Jacques Lange





*Our lunches this week
have been the best five
meals of my life!*
— Jo Lagerberg







*I loved the line up at Charles Heidsieck
but for me the wines at Bollinger
were my favourite of the week!*
— Sharron Turgeon







*I can really feel the respect
and affection that the
houses have for Tyson.*
— Linda Bannan

Wednesday 11 January 2023

PHILIPPONNAT

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

Tour, Tasting and Dinner Host: Nicoletta de Nicolo

PHILIPPONNAT ROYALE RÉSERVE NV

PHILIPPONNAT ROYALE RÉSERVE NON DOSE NV

PHILIPPONNAT ROYALE RÉSERVE ROSÉ BRUT NV

PHILIPPONNAT BLANC DE NOIRS EXTRA-BRUT 2016

PHILIPPONNAT 1522 GRAND CRU EXTRA-BRUT 2015 EN MAGNUM

PHILIPPONNAT CLOS DES GOISSES EXTRA-BRUT 2013

PHILIPPONNAT SUBLIME RÉSERVE SEC 2009

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.

Our visit commenced with a short stroll from the house to the walled vineyard on the edge of the village of Mareuil-sur-Aÿ, where we experienced the dramatic slope ('Gois' means 'very steep' in the local dialect), a refreshing walk on this cool winter's evening, revealing a spectacular outlook across the Marne River to the slopes of the Côte des Blancs.

Philipponnat responds to this extreme site with attentive vinification in a winery constructed by Charles Philipponnat when he first joined the house in 2000. Charles is the 15th generation of his family in Mareuil-sur-Aÿ since 1522!

Guided through this facility by our host, Nicoletta de Nicolo, 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.

Emerging into the tasting room, we were greeted by a tasting of the non-vintage cuvées of the house, before we retired to the dining room for dinner prepared by chef Benjamin Gilles of the little restaurant, *Couvert de Vignes*.

Our meal was paired with the vintage cuvées of the house, including the grand Philipponnat Clos des Goisses itself from the spectacular 2013 vintage, the fabled flagship of this magnificent house.

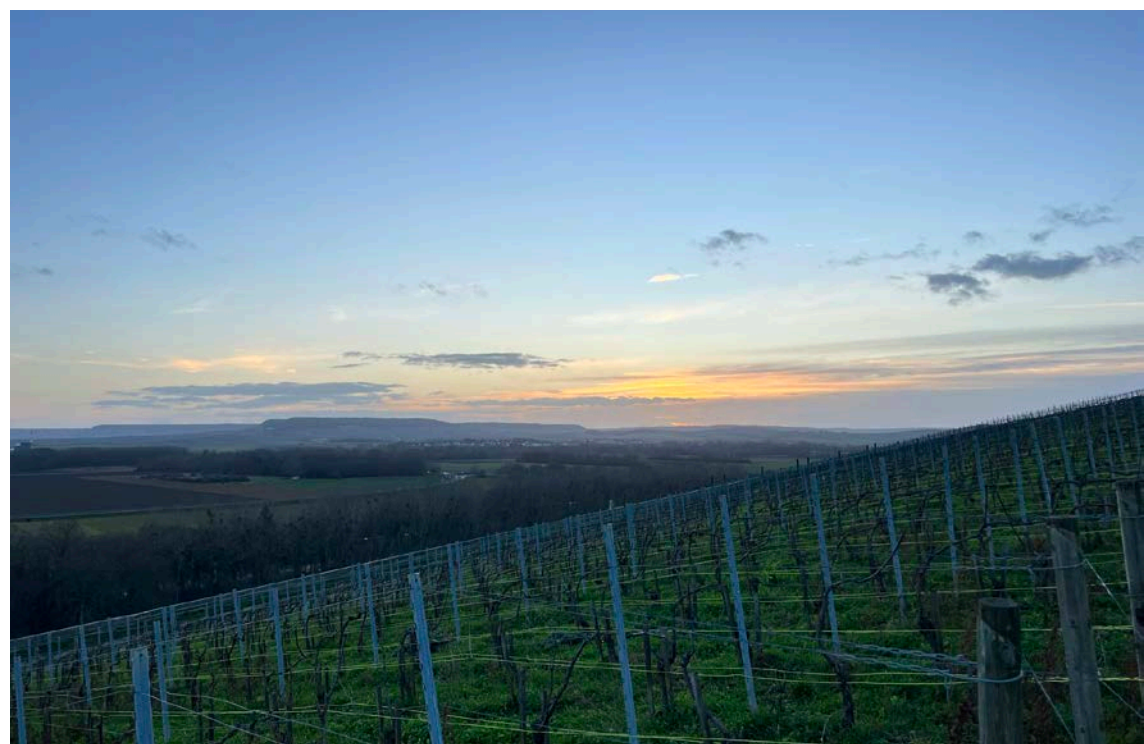






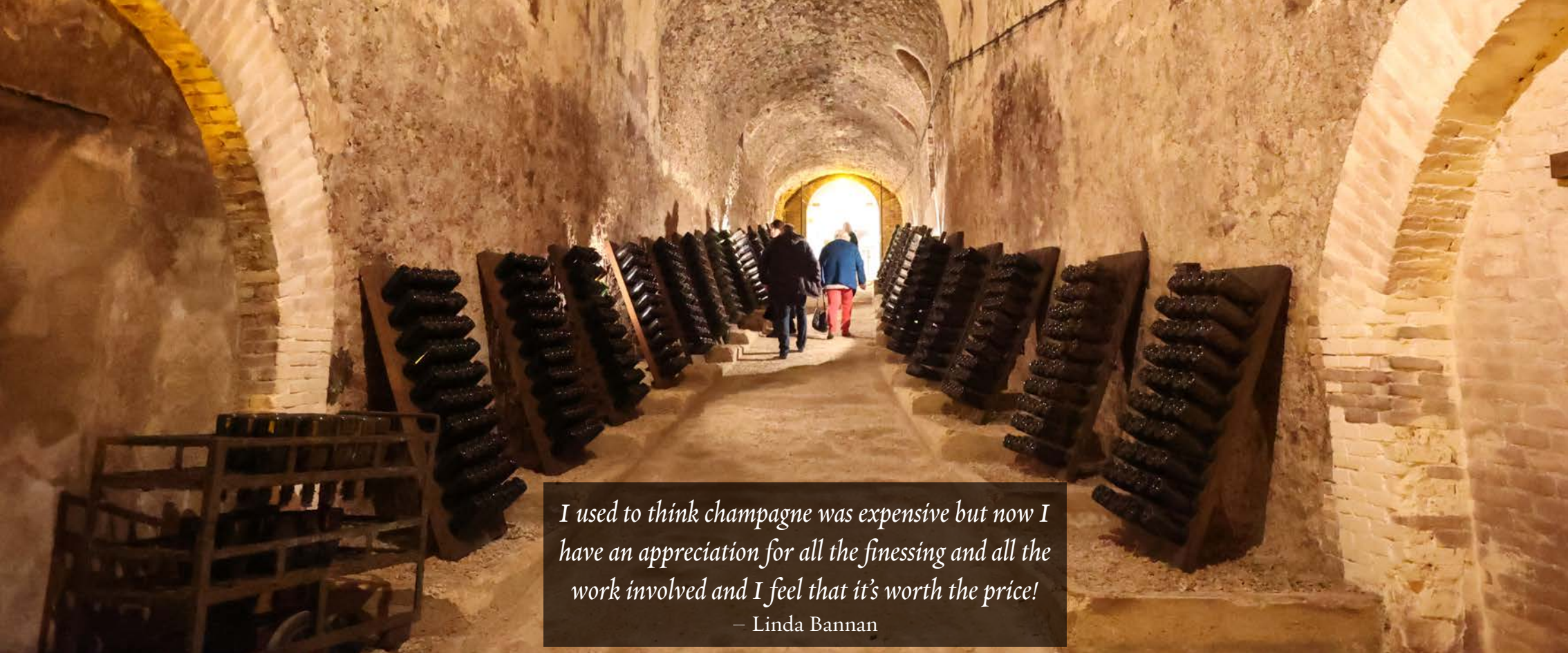
Walking up the Clos des Goisses vineyard was amazing!
— Paul Bannan



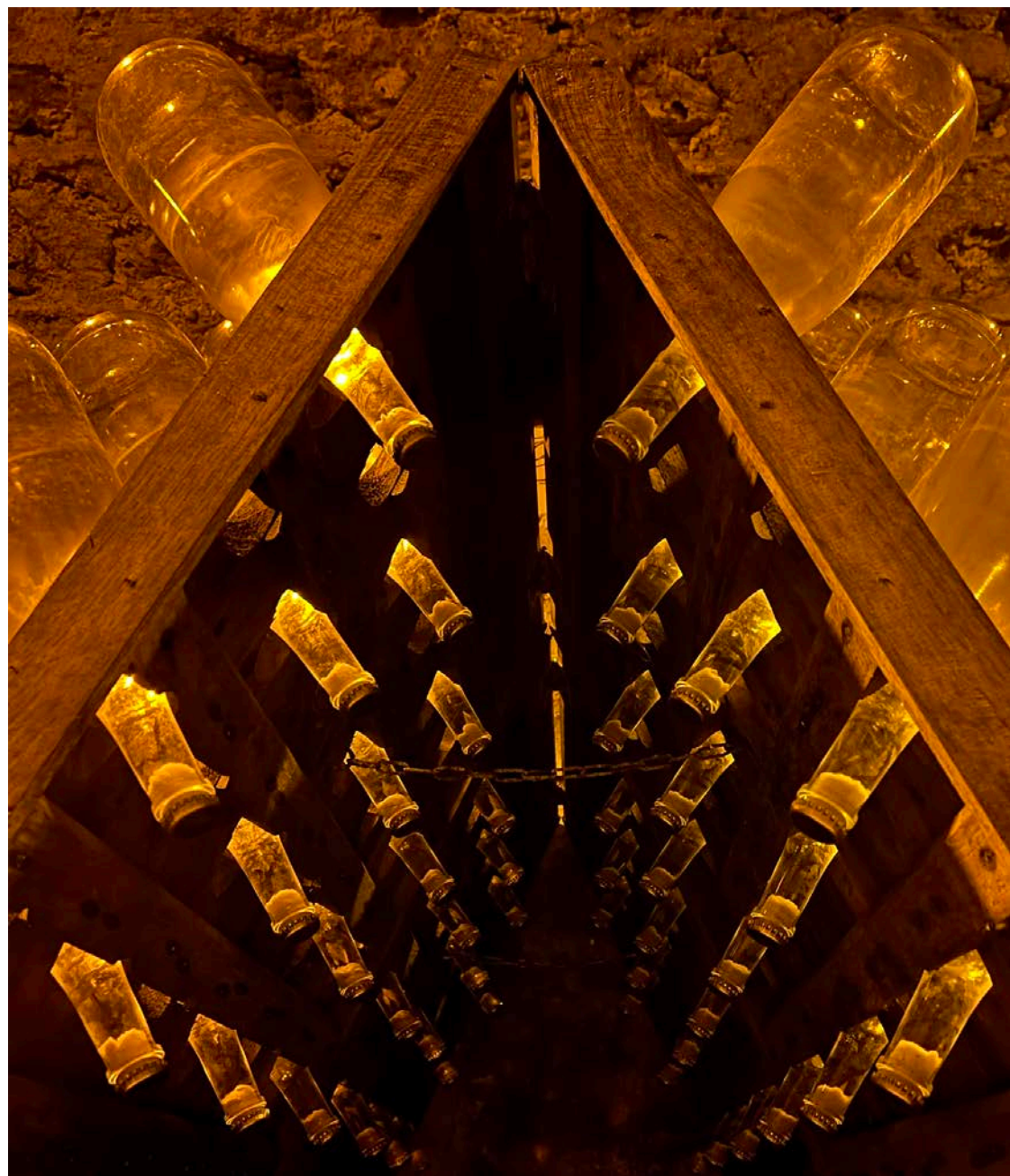








I used to think champagne was expensive but now I have an appreciation for all the finessing and all the work involved and I feel that it's worth the price!
— Linda Bannan





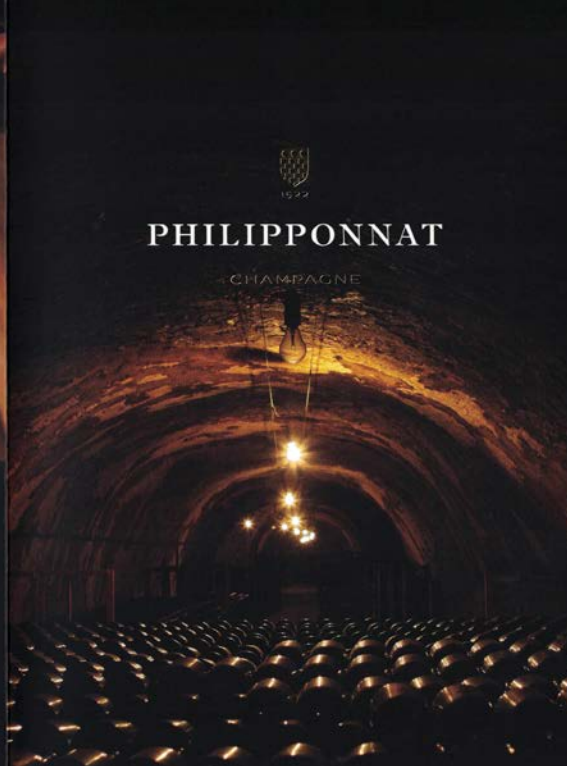


*The quality of these wines
was a pleasant surprise!*
– Jo Lagerberg




PHILIPPONNAT
CHAMPAGNE

Clos des Goisses - 13, rue du Pont - CS 60002
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www.philipponnat.com



PHILIPPONNAT

CHAMPAGNE

Mercredi 11 Janvier

Blanc de Noirs Extra-Brut 2016

1522 Grand Cru Extra-Brut 2015 Magnum

Clos des Goisses Extra-Brut 2013

Sublime Réserve Sec 2009

Chef Benjamin Gilles - Couvert de Vignes

Menu

Oeuf Bio Mollet

Champignon, Guanciale

Merlu

Lentillon, Coquillage, Jus réduit

Chaource

Champignon

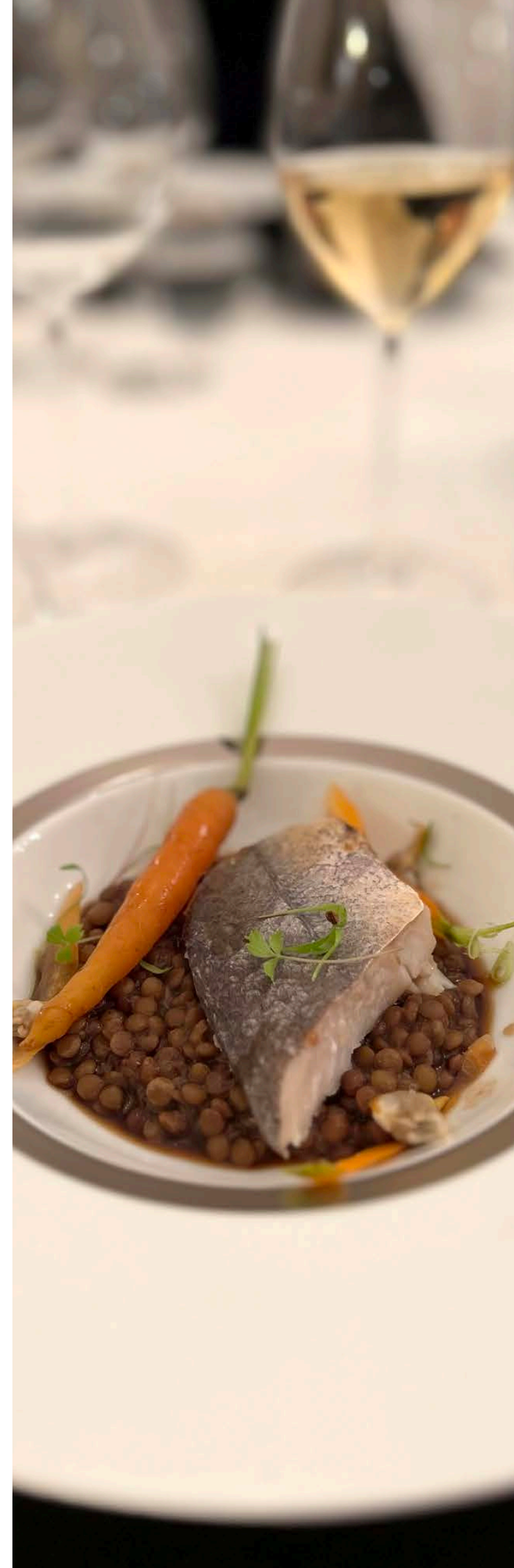
Ananas

Caramel, Miel, Vanille



It was a truly magical week!
— Paul Bannan





Thursday 12 January 2023

POL ROGER

Pol Roger tasting and tour of the estate in Épernay

Tour and Tasting Hosts: Laurent d'Harcourt, Bastien Collard de Billy and Sylviane Lemaire

POL ROGER BLANC DE BLANCS 2015

POL ROGER ROSÉ 2015

POL ROGER SIR WINSTON CHURCHILL 2013

POL ROGER VINTAGE 2015 (GIFTED)

When we arrived at the distinguished house of Pol Roger in Épernay, we were greeted by the wonderfully engaging Sylviane Lemaire, who has been at the house since 1987. Her intimate knowledge of Pol Roger and warm relationships with each of its team shone throughout our visit.

We were greeted by Managing Director Laurent d'Harcourt himself, who shared with us news that the new production facility of the house should be completed by spring. He shared an insight into the challenges of the house in supplying the market. 'I suspect the global economic situation will see the demand for champagne diminish this year,' he suggested. 'Though not for Pol Roger. It is increasingly challenging for us to meet the demand.'

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

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

Pol Roger is one of the few houses that upholds the historic tradition of hand riddling and employs four of the eight riddlers remaining in Champagne. We met Francis and Christophe, who demonstrated the precision of their art and showed us the sediment in the bottles. They can each riddle 55,000 bottles a day!

We were amazed to discover that every bottle is touched between 18 and 25 times before it departs from Pol Roger. Production was in full swing on the morning of our visit, and it was incredible to see the whole progression, from the tanks, to the bottles resting on lees in the caves, to the finished riddled bottles placed into a cart that looked like it dated from the 1800s! From there, the bottles were transported upstairs, where we were privileged to witness labeling in progress.

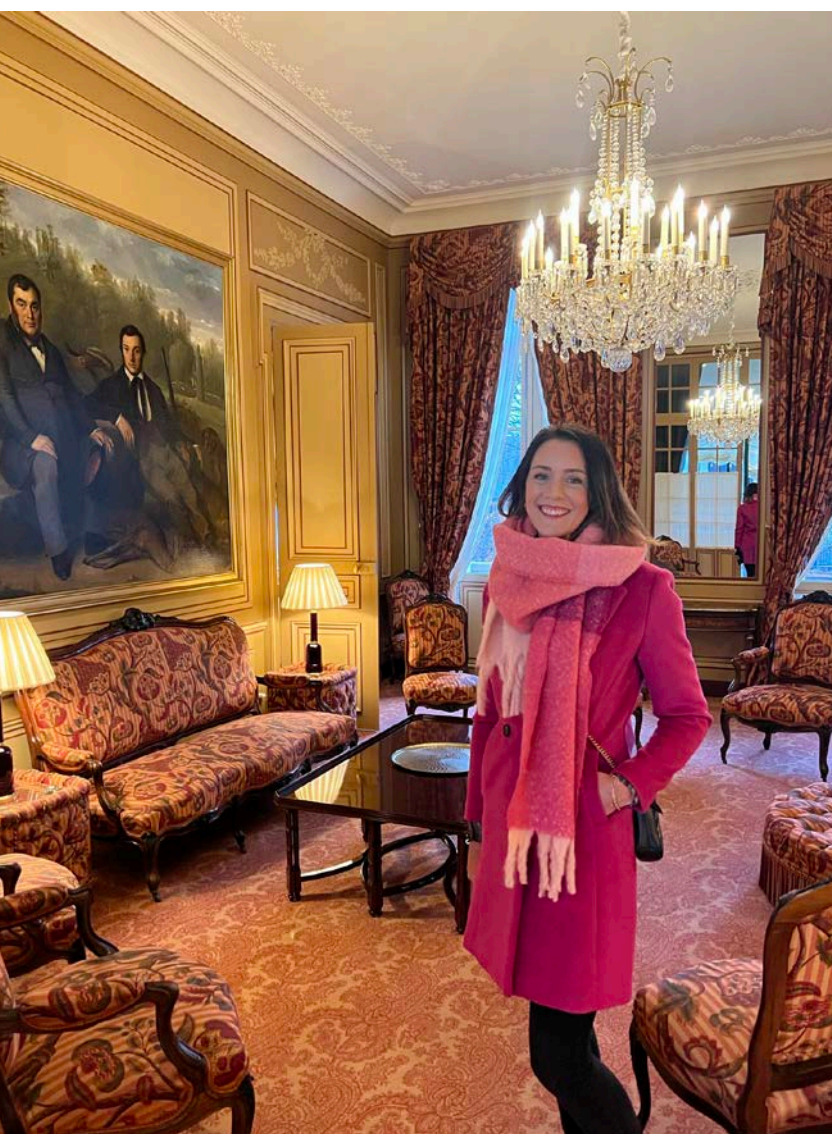
Returning to the reception room, we met Bastien Collard de Billy, 6th generation of the family and Export Manager for Pol Roger.

Our visit at Pol Roger left no detail of champagne production undiscovered, topped off with a tasting culminating in the incredible Cuvée Sir Winston Churchill 2013.

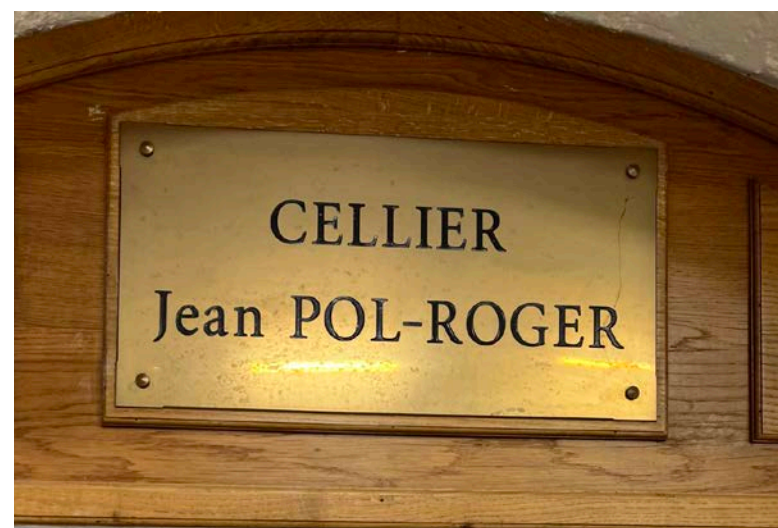
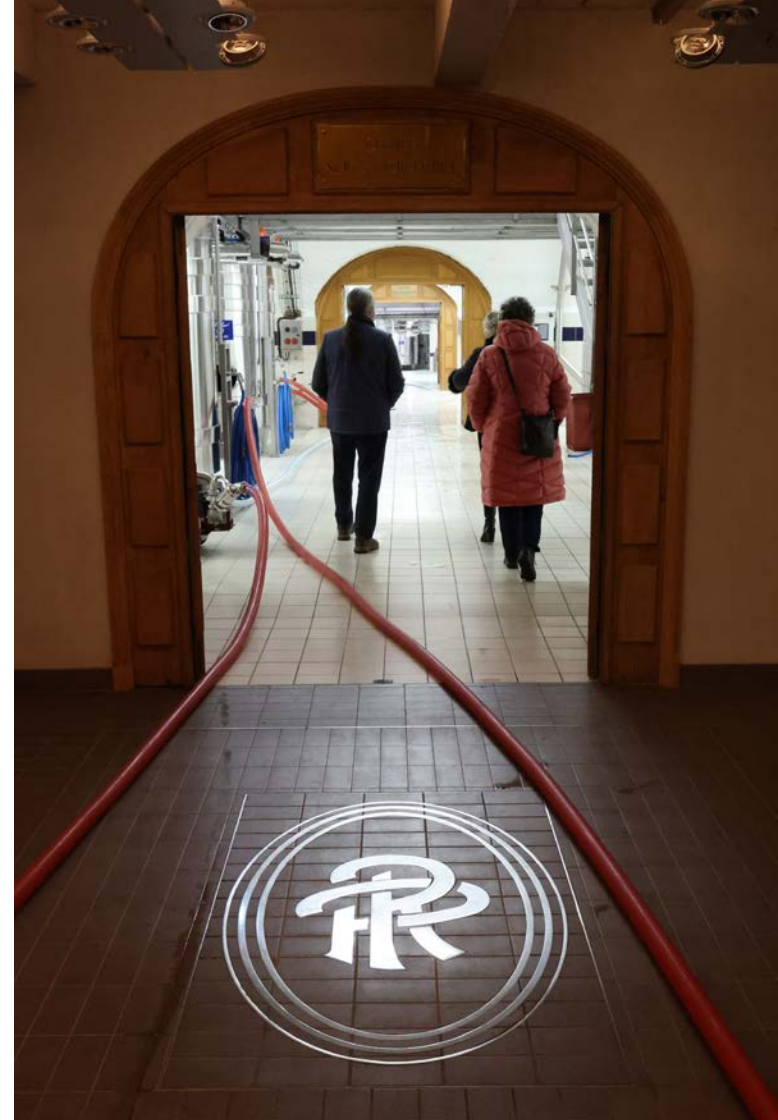
As a final parting gift, Sylviane slipped us bottles of Pol Roger Vintage 2015, which we later shared at home at the Résidence. Another exceptional release for this distinguished house!











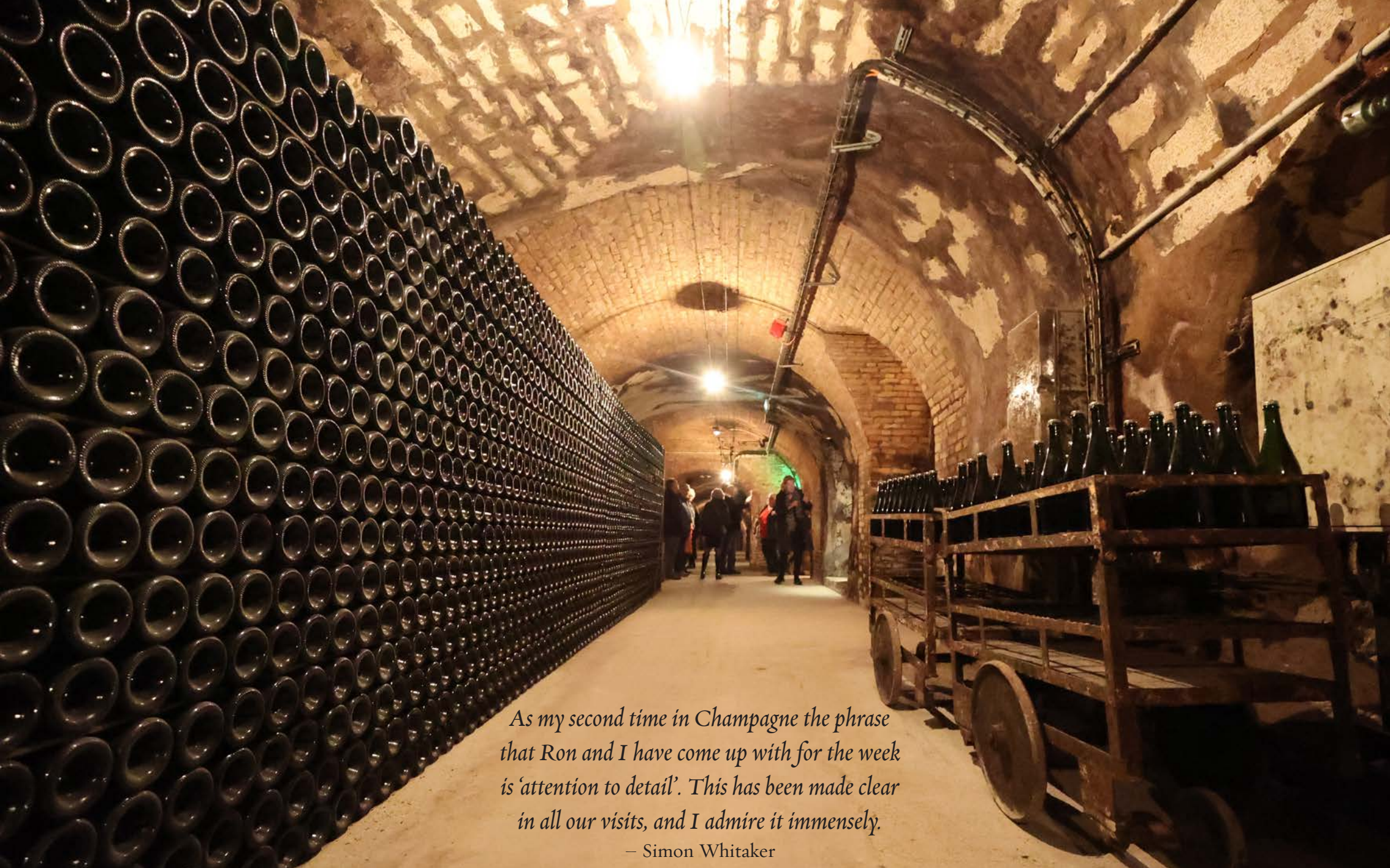


*It's so clean, you could
literally eat your
dinner off the floor!*
— Ron Norris



*It's like the hospital
of champagne!*
— Shelley Whitaker





*As my second time in Champagne the phrase
that Ron and I have come up with for the week
is 'attention to detail'. This has been made clear
in all our visits, and I admire it immensely.*

— Simon Whitaker







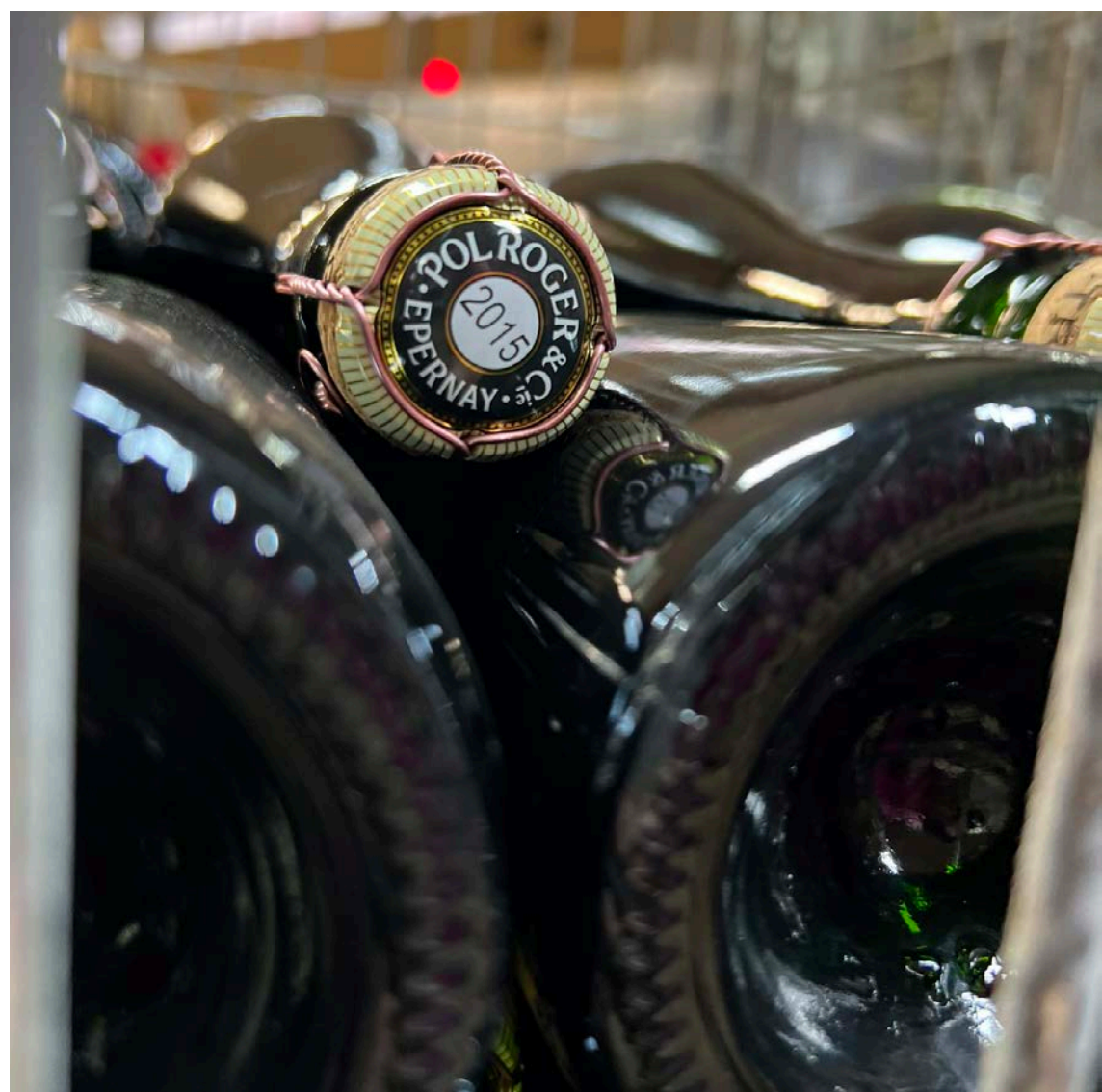


*How amazing is it that we can come
down here and see the whole process?!*

– Linda Bannan













Thursday 12 January 2023

BILLECART-SALMON

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

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

BILLECART-SALMON BLANC DE BLANCS NV

BILLECART-SALMON CUVÉE LOUIS SALMON BLANC DE BLANCS 2008

BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS BILLECART 2007

BILLECART-SALMON ELISABETH SALMON ROSÉ 2009

BILLECART-SALMON BRUT SOUS BOIS NV

The grounds and cellars of the distinguished and elegant house of Billecart-Salmon in the village of Mareuil-sur-Aÿ are especially peaceful in the quiet of winter.

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

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

Strolling the back streets of Mareuil-sur-Aÿ, Jérôme introduced the newly walled Clos Saint-Hilaire, planted in 1964, before guiding us through Billecart's growing production facilities.

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

ordered barrel halls of the house.

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

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

Mathieu Roland-Billecart himself greeted us in the home of his grandparents and great grandparents, where he introduced his Blanc de Blancs NV and shared with us insights into the recent harvests and the balance of supply and demand in this time of flux in the champagne market.

Over a delightful lunch, Jérôme bountifully shared the three breathtaking prestige cuvées of the house, Louis Salmon Blanc de Blancs 2008, Nicolas-Francois Billecart 2007 and Elisabeth Salmon 2009. Anita later declared this visit her highlight of the week!







*Billecart-Salmon is the absolute highlight
for me! I love the artistry! It's just superb!*
— Anita Norris



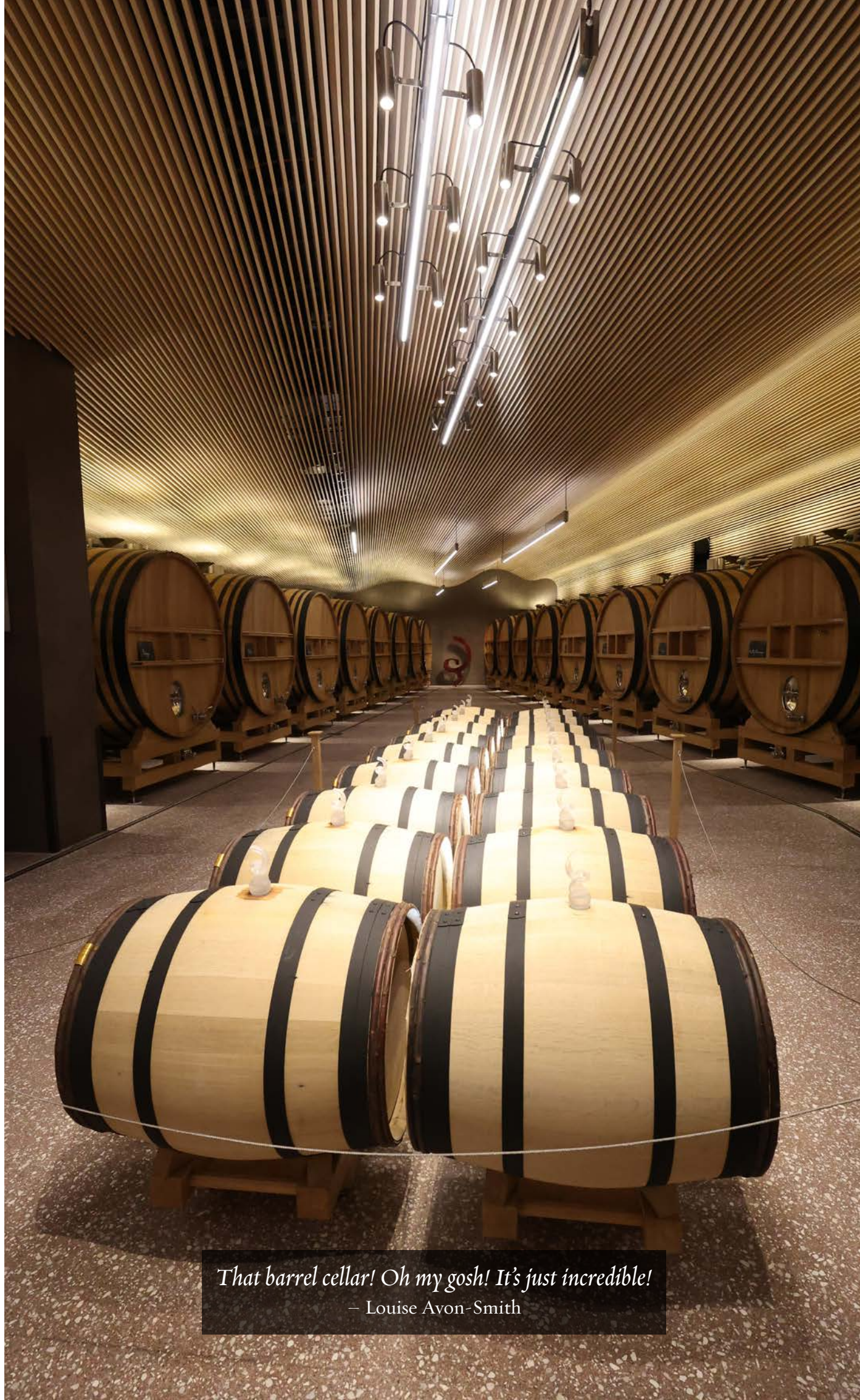


*The barrel cellar is a
very beautiful facility!*
— Simon Whitaker









That barrel cellar! Oh my gosh! It's just incredible!
— Louise Avon-Smith











champagne-billecart.fr



#BillecartSalmon #BillecartDinner



DEJEUNER D'EXCEPTION

élaboré par le chef Benjamin Gilles

Jeudi 12 Janvier 2023

MENU

ENTRÉE

Saint-Jacques en Coquille
Algue, Citron vert, Emulsion crémeuse au Safran

PLAT

Volaille
Champignon, Butternut, Noisette

FROMAGE

Chaource
Champignon

DESSERT

Poire
Shortbread, Pralin



40, rue Carnot - 51160 Mareuil-sur-Ay
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billecart@champagne-billecart.fr

champagne-billecart.fr









Thursday 12 January 2023

PIPER-HEIDSIECK & RARE CHAMPAGNE

Piper-Heidsieck and Rare tasting and dinner at Résidence Eisenhower

Tasting and Dinner Hosts: Émilien Boutillat and Marine Georgelet

PIPER-HEIDSIECK CUVÉE BRUT NV

PIPER-HEIDSIECK ESSENTIEL EXTRA BRUT NV

PIPER-HEIDSIECK ESSENTIEL BLANC DE BLANCS BRUT NV

PIPER-HEIDSIECK VINTAGE 2014

PIPER-HEIDSIECK HORS-SÉRIE MILLÉSIME EXTRA BRUT 1982

RARE MILLÉSIME 2008

RARE MILLÉSIME 1988

RARE ROSÉ MILLÉSIME 2012

Our privileged immersion into the rarefied worlds of Piper-Heidsieck and Rare Champagne was hosted in our immaculate home of Résidence Eisenhower, purchased and restored to exquisite detail by Charles Heidsieck, Piper-Heidsieck and Rare owner, Christopher Descours.

Our evening commenced in the cellars of the Résidence, where we were hosted for a tasting of the Piper-Heidsieck range by none other than the dynamic, young chef de cave of both houses, Émilien Boutillat. The impact that he has made on the house was immediately apparent to us. Since commencing in 2018, Émilien has increased the depth and complexity of the cuvées through utilising more reserves in his blends.

We then ascended to the glorious ballroom of the Résidence for the unveiling of the extraordinary, soon to be released Piper-Heidsieck Hors-Série 1982, of which just 2500 bottles were secretly squirrelled away by the chef de cave for an incredible 40 years!

Dinner followed in the dining room, where we were privileged to experience three vintages of Rare, including an incredible contrast between the sublime 2008 and the enduring 1988.

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

Over dinner, Émilien shared with us the detail of his amazing journey to becoming chef de cave. Since his appointment, he has championed the sustainability objectives of the two houses, and we took great interest in hearing all about his initiatives.

We felt immense privilege to experience Émilien's energy and inspiration, all within the relaxed familiarity of a long dinner at 'our' place.





Émilien was fantastic! And so clever!
– Linda Bannan



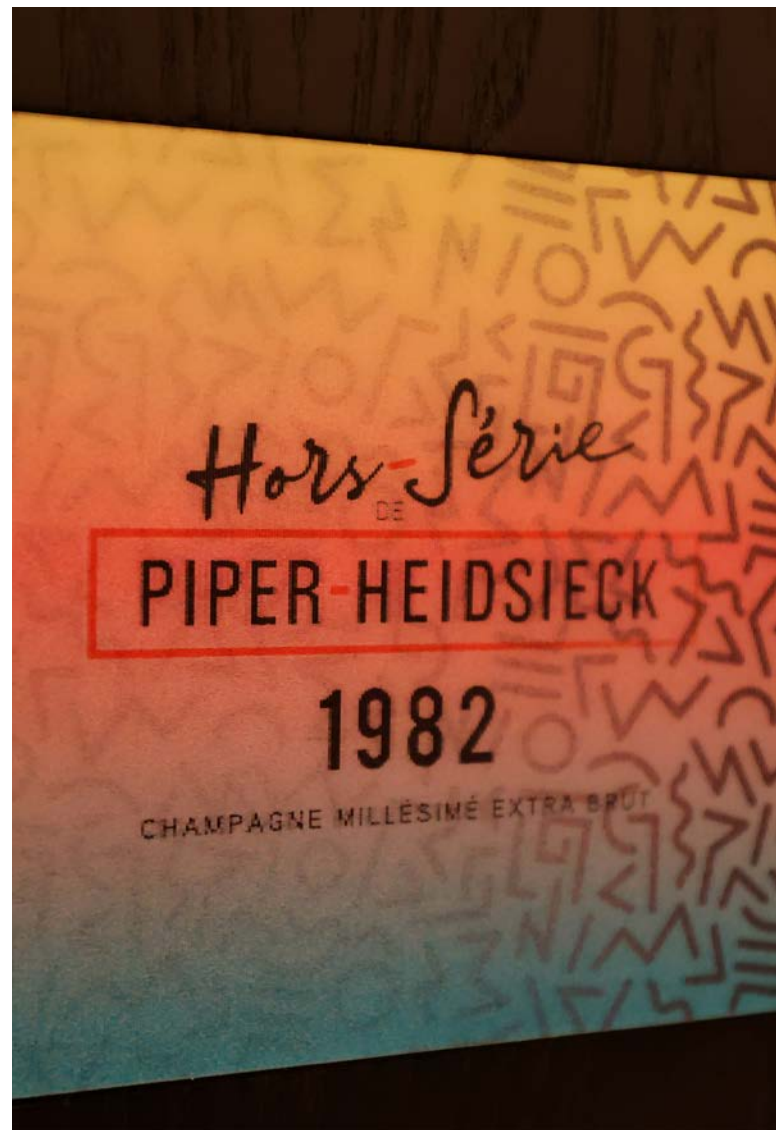


*It was fantastic to meet such a
wonderful team of stimulating people!*
— Jo Lagerberg



It was an absolutely magnificent evening!
— Louise Avon-Smith







This week I have really felt the passion of the people of Champagne, and the fact that they're young and doing their best, which gives me so much hope in what they are trying to do. The world is in a great place in the hands of these wonderful people! We need people with passion like this to keep the world going. I felt great faith and hope in that!

— Anita Norris



All three courses were superb!
— Simon Whitaker



*It was the most
beautifully paired meal!*
– Shelley Whitaker








The insights into Piper and Rare and where these houses are going with regard to the direction for the future has been really interesting. It's been an amazing insight, topped off with Émilien talking about the wines, and blessed with the wonderful venue that we have had the privilege of staying in this week!

— Paul Avon-Smith

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

Rare
CHAMPAGNE
THE TRUE EXCEPTION

 www.rare-champagne.com
[rarechampagne_official](#)

Rare
CHAMPAGNE



Residence Eisenhower dinner
January 12th, 2023
In Honor of
Louise & Paul Avon-Smith
Linda & Paul Bannan
Anita & Ron Norris
Jo & Steve Swift
Shelley & Simon Whitaker
Sharron Turgeon
Tyson Stelzer



Residence Eisenhower dinner

January 12th, 2023

In Honor of

Louise & Paul Avon-Smith
Linda & Paul Bannan
Anita & Ron Norris
Jo & Steve Swift
Shelley & Simon Whitaker
Sharron Turgeon
Tyson Stelzer



Rare
CHAMPAGNE

This dinner was designed by « Au piano des chefs »

Carpaccio de Saint-Jacques, Jus de citron,
huile d'olive et grenade
Scallops carpaccio, lemon juice, olive oil and pomegranate

Rare Millésime 2008

Pièce de bœuf, gnocchis, noix, parmesan et sauce vin
jaune
Piece of beef, gnocchis, nuts, parmesan cheese, "vin jaune" sauce

Rare Millésime 1988

Pommes confites 12 heures, sirop léger à l'hibiscus,
sorbet pomme et meringues citronnées
Candied apples 12 hours, sweet hibiscus syrup, green apple sorbet
and lemon meringues

Rare Rosé Millésime 2012



Friday 13 January 2023

DEUTZ

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

Tour and Tasting Host: Marc Mocata

DEUTZ BRUT CLASSIC NV

DEUTZ BRUT ROSÉ NV

DEUTZ AMOUR DE DEUTZ BLANC DE BLANCS 2013

Our visit began in the exquisite rooms of the mansion of William Deutz, where we marvelled at the history of this timeless, living museum of the 19th century.

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

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

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

Descending 100 steps into the cellar, we explored the drives under Deutz that extend deep and far under the slopes behind Aÿ, home not only to more than

10 million sleeping bottles but also to lines of gyropalettes, riddling bottles with robotic precision.

Ascending from the depths, we emerged on Deutz's glorious, south-facing vineyard behind Aÿ, the perfect site for ripening the noble grape of pinot noir. Glowing radiantly in the early dawn light of mid-winter, this magnificent vista reinforced to us just how special this village is, in the historic and geographical epicentre of Champagne.

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

Here we enjoyed a tasting of exceptional cuvées, culminating in the fabulous new vintage Amour de Deutz Blanc de Blancs 2013, a shining exemplar for the elegance of this beguiling house.





16

Maison
fondée en
1838



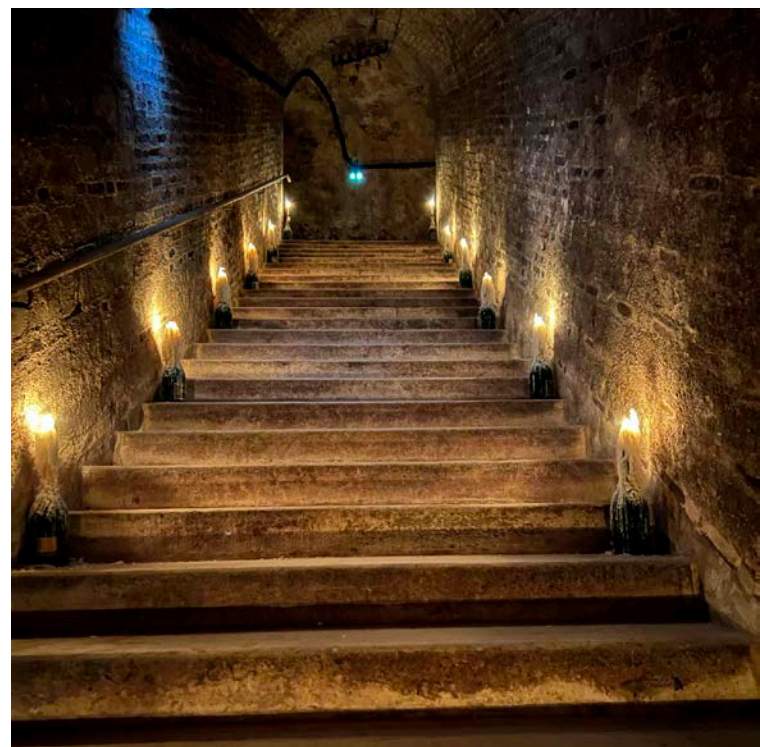
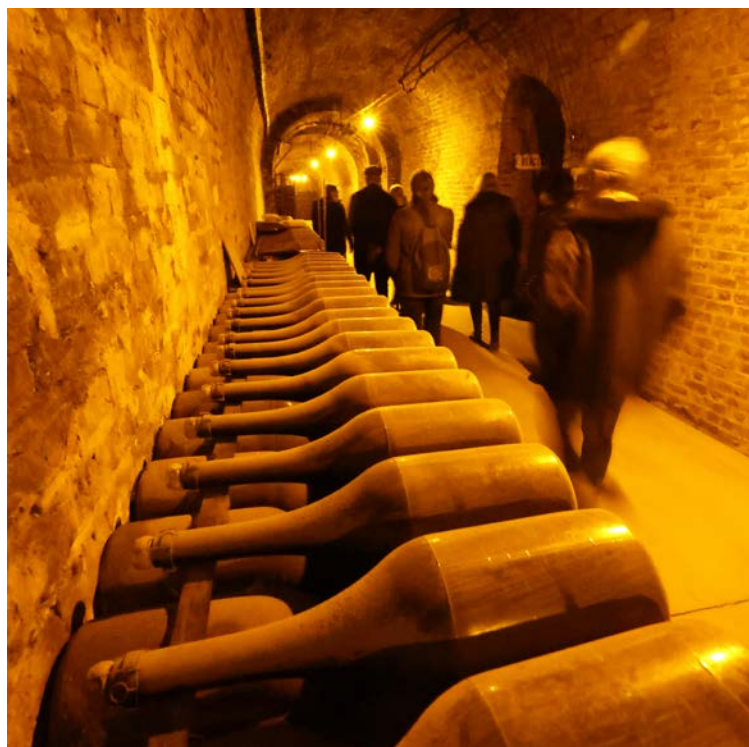


What a wonderful house!
– Shelley Whitaker



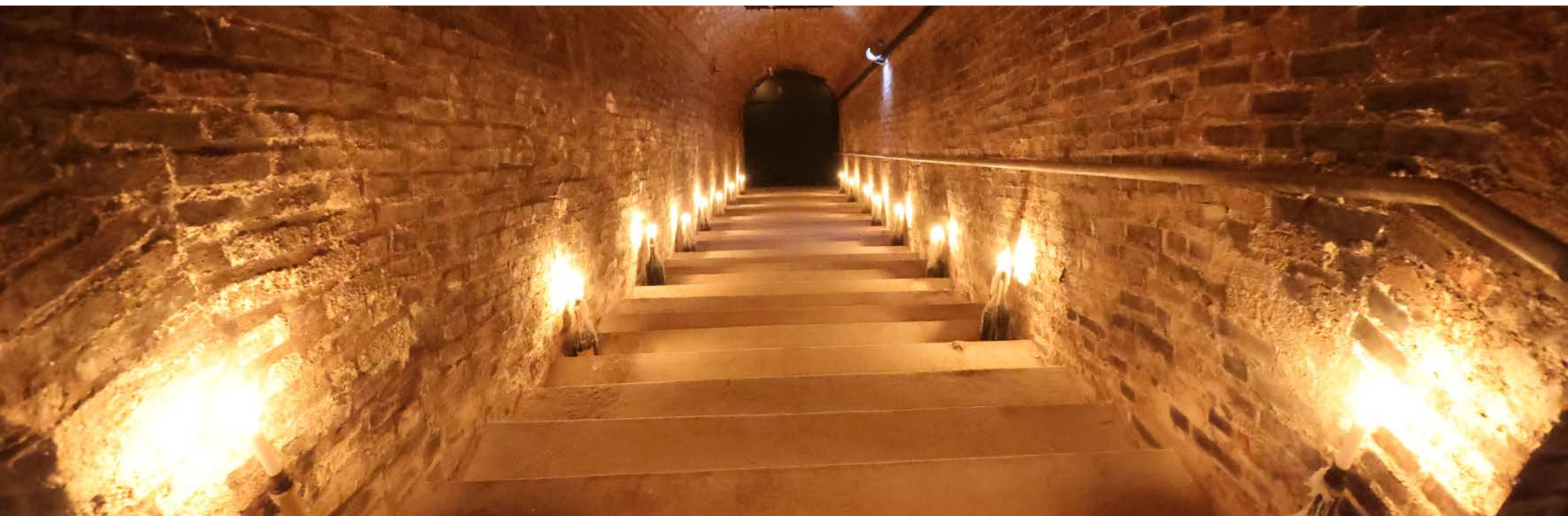








This is the tour that offers everything!
— Ron Norris







*Every estate we've visited has its
own unique points of difference.*

— Linda Bannan







*Marc is a master of his
craft, so enthusiastic
and so knowledgeable!*
— Simon Whitaker

Friday 13 January 2023

LOUIS ROEDERER

Louis Roederer tour, tasting and lunch in Reims

Tour, Tasting and Lunch Hosts: Jean de Castelnau and Alida

LOUIS ROEDERER COLLECTION 243 NV EN MAGNUM

LOUIS ROEDERER CRISTAL 2008 EN MAGNUM

LOUIS ROEDERER ROSÉ VINTAGE 2012 EN MAGNUM

LOUIS ROEDERER VINTAGE 1993 EN MAGNUM

RAMOS PINTO DE ADRIANO PORTO QUINTA DE BOM RETIRO 20 ANS

LOUIS ROEDERER VINTAGE 2015 (GIFTED)

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

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

Following a star-struck walk through the riddling cellars of Cristal deep under the house – and many superlatives in the presence of large format bottles – we strolled around the corner to the magnificent 1850s residence of the house on Boulevard Lundy.

After an apéritif in the lounge, our host Jean de Castelnau welcomed us to an

exceptional lunch in the dining room, catered by beloved nearby Michelin-starred restaurant *Le Foch*.

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



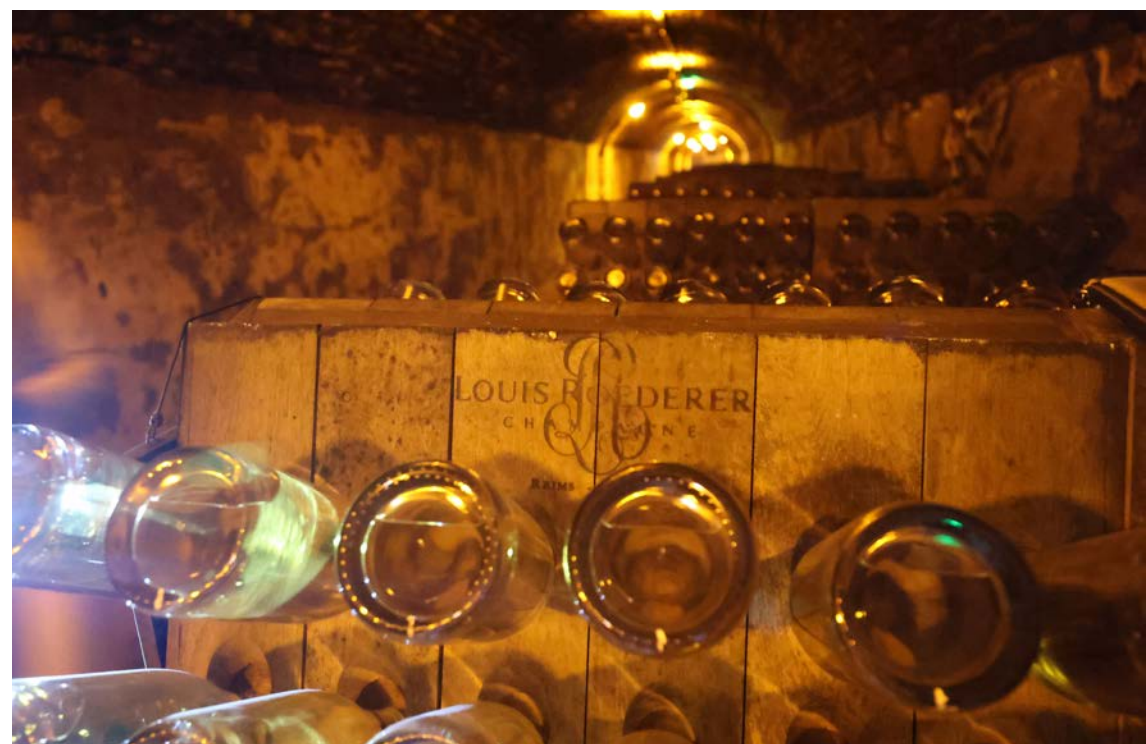
Every visit gets more and more decadent!
— Linda Bannan





I loved the detail in the presentation.
— Linda Bannan





*The elegance of this environment
is like walking through history!
It is living history!*
— Ron Norris







This was an absolutely sensational experience!
— Jo Lagerberg



*Oh my god, the room is
amazing! And it's all original!*
— Louise Avon-Smith







*The magnum of
Cristal 2008 was
absolutely amazing!*
— Paul Avon-Smith



*Louis Roederer was a great way to finish our week!
Even before we sat down, the reception room was quite magical. And the service was choreographed like a dance. We're not use to that in Australia! It's very special. It was such a privilege to be drinking in these wonderful surrounds. Such an enjoyable experience!*
— Simon Whitaker

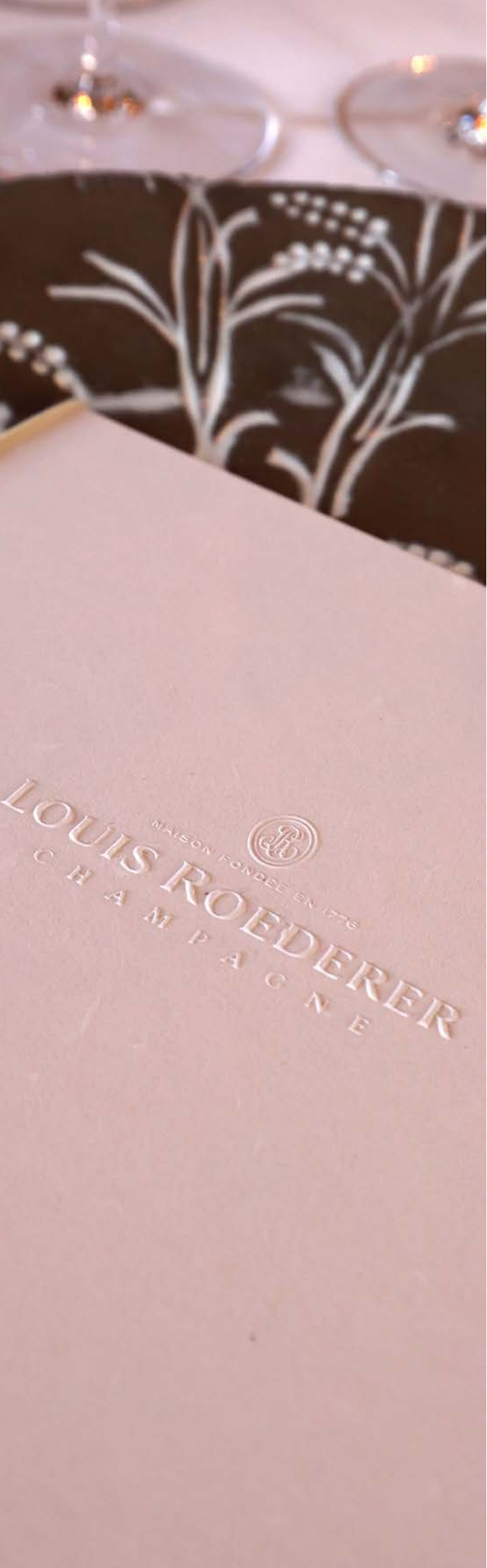




The lunch was just amazing! I can't believe they poured two magnums of every wine, even Cristal 2008!
— Louise Avon-Smith

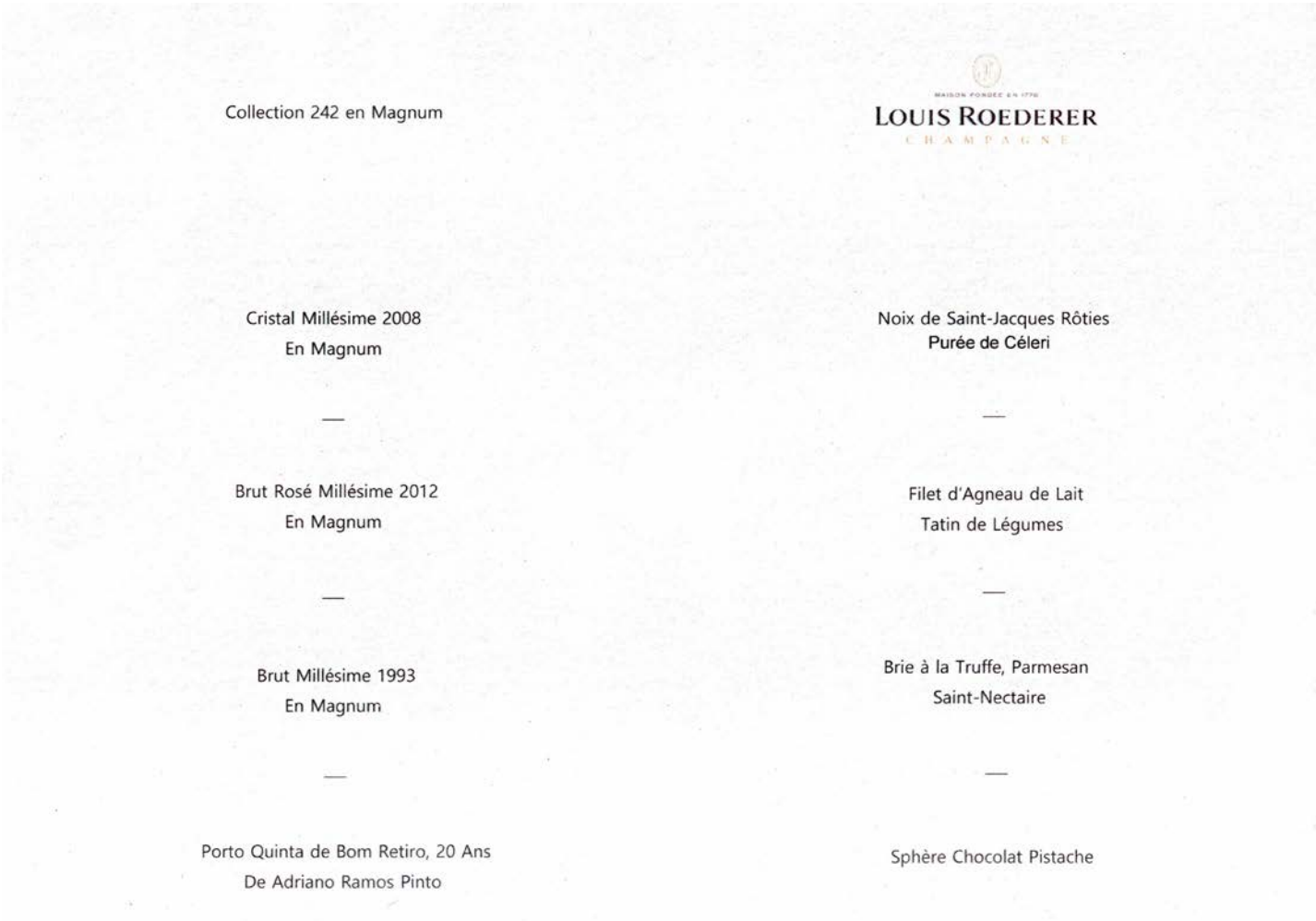
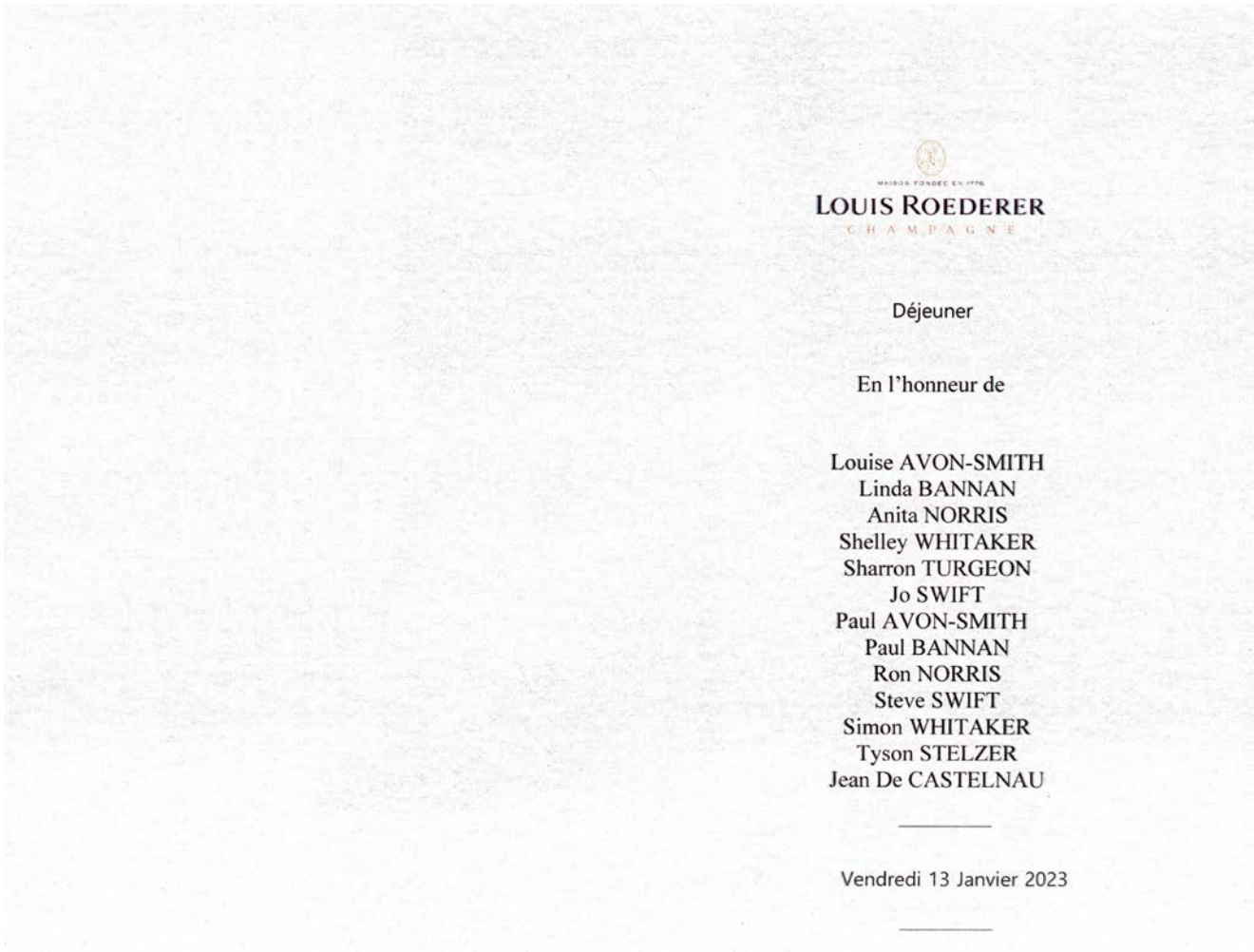
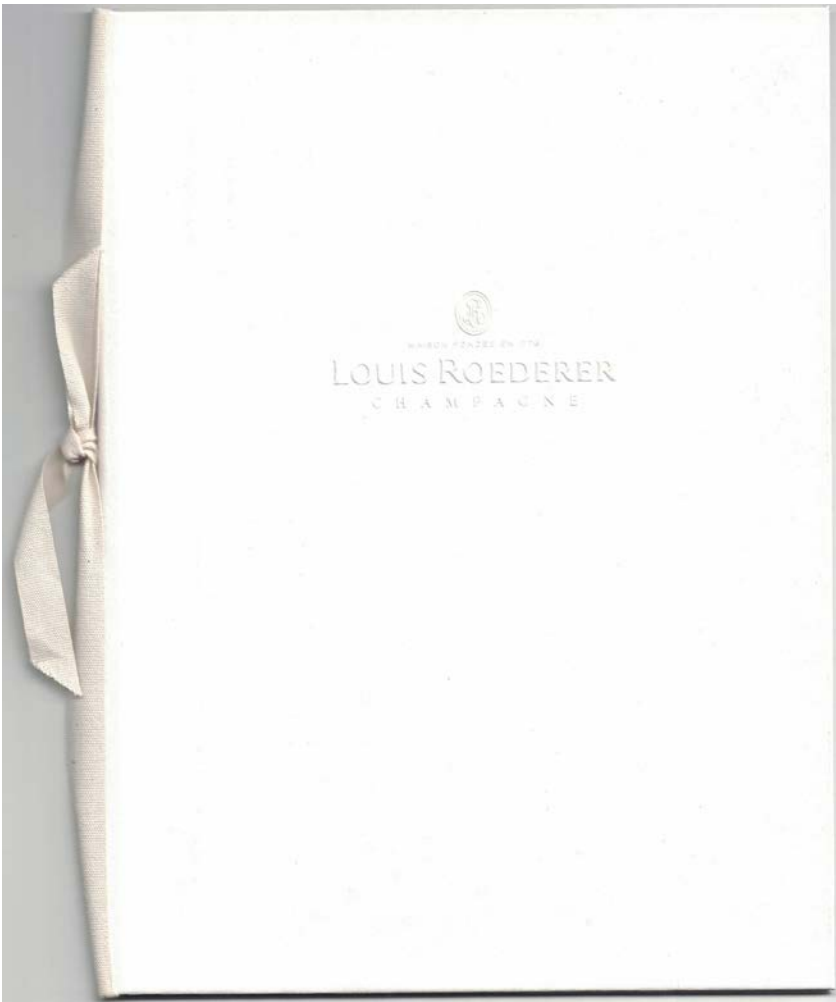






*The Tyson empire has over
excelled itself on this experience!*
— Ron Norris





MAISON FONDÉE EN 1876
LOUIS ROEDERER
CHAMPAGNE

*It's amazing to sit down and have a 1993
for the second time this week! We cannot
see wines of this age in Australia unless
we have them tucked into our own cellars!*

— Paul Avon-Smith

MAISON FONDÉE EN 1876

CHAMPAGNE

En l'honneur de

Louise AVON-SMITH
Linda BANNAN

Anita NORRIS

Shelley WHITAKER

Sharron TURGEON

Jo SWIFT

Paul AVON-SMITH

Paul BANNAN

Ron NORRIS

Steve SWIFT

Simon WHITAKER

Tyson STELZER

Jean De CASTELNAU

Vendredi 13 Janvier 2023





*It was such an amazing place
to finish our experience in
this incredible residence!*
— Paul Avon-Smith

Friday 13 January 2023

RÉSIDENCE EISENHOWER

Farewell Drinks

AGRAPART & FILS TERROIRS EXTRA BRUT NV EN MAGNUM
POL ROGER BRUT VINTAGE 2015
EGLY-OURIET GRAND CRU BRUT NV

It was such a wonderful experience that Sharron and Tyson provided. And the residence was just wonderful! But you have ruined it for me because we got here and stood outside and had our photo taken and Simon said, 'Well you've always wanted to stay in a chateau, that one is now ticked off!'

— Shelley Whitaker





This place is just amazing and it wouldn't be so incredible without Annelies and Sabine. They are gorgeous and have so much energy! It's just been beautiful and I've loved every minute of it!

— Linda Bannan

Thank you for bringing such exceptional guests to the Résidence!

— Annelies Pieters, Maitresse de Maison, Résidence Eisenhower





*Residence Eisenhower has felt like home.
This comes down to Annelies and Sabine's
stewardship of this amazing residence and how
they look after this incredible place. Without
them it would not have been the same
experience. Nothing was too much trouble!*
— Paul Avon-Smith



*We have experienced the best that champagne has to offer, the best food that the region has to offer,
with some absolute triumphs in what we have eaten, and in what we have been drinking!
And that's down to what Tyson brings to the table. This was why I chose Tyson as the one person to bring us to Champagne.*

— Paul Avon-Smith

This was an amazing six days and I don't think a guided tour anywhere on the planet could be any greater than this! The passion that we experienced in every visit was incredible, both from Tyson and from all of our hosts. There was nothing commercial about it at all.

— Steve Swift

*When Paul first invited me and showed me the price I thought it was absolutely ridiculous! And when the itinerary came in I had a read and then I met the group and became invested in the possibility. And it has been the most magical week!
It's all about the group — no pretense, we all just wanted to have fun! Some of us know a lot and some a little
but we have all had fun and enjoyed the chance to celebrate together and enjoy great champagne!*

— Linda Bannan

Simon didn't expect this tour to be his thing but it was totally his thing and we have both enjoyed every moment of it! It's been so nice to meet such a wonderfully eclectic, inclusive and fun group of people, thanks to Louise and Paul. It has been one of the best weeks of my life!

— Shelley Whitaker

*I enjoy the spoken word and one source of joy for me was that Tyson has a unique capacity as a technical person with passion for articulating all the complexities of wine. This is something that I really admire and has been a highlight of the week for me.
And he has teased this out in everybody this week! It's probably the influence of champagne! Two other catch phrases
that have characterised the week are 'attention to detail', which champagne is about, and 'it is about passion!'*

— Simon Whitaker

*Paul and Louise Avon-Smith dragged us into this but I don't drink champagne so I had no idea how I would cope with five or six days of this! But we learnt so much of something we know nothing about. And I am going to our local wine shop to stand in front of the wine fridge and say, 'I know all about that!' It has been an absolute joy! Before this week I could not have even told you one brand of champagne, and I don't think I've even had one champagne in my life! But thank you Sharron for looking after me and for caring for me. Thank you Tyson for all your information, because, wow, that is encyclopedic in every sense of the word! And to everyone else in the group, thank you. It's been just a delight. We've had so many interesting conversations about all sorts of things and it's amazing that the group has got along so well.
And to Annelies and Sabine, thank you for looking after us at our home away from home. It has been an absolute delight!*

— Anita Norris

*Spending a large amount of money to spend a week drinking something we don't even like is fundamentally insane, but this has been an experience and an adventure that we would never under any circumstances have achieved. All of us have been privileged to the remarkable respect that Tyson has garnered in this region and we would never have experienced any of this but for Tyson and Sharron. We are delighted to have been part of this unique opportunity to share the joie de vivre of living endless adventures and experiences and excitement!
This was a totally brilliant experience and something that we will be singing the praises of for a very long time to come!*

— Ron Norris



WINE EVENTS

WITH TYSON STELZER

