



1-7 SEPTEMBER 2024



WINE EVENTS

WITH TYSON STELZER



Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Sharron Turgeon

For:

Kevin & Robin Daynes*
Lucy Evans
Sheela Kini
Jenny McCarthy & Alan Manly
Rachel Roth & Stefan Lesser*
Geoffrey Schippers

1-7 September 2024

Introductions by Tyson Stelzer

Photography by
Tyson Stelzer & Sharron Turgeon

www.champagne.tours

*Guests in 2022

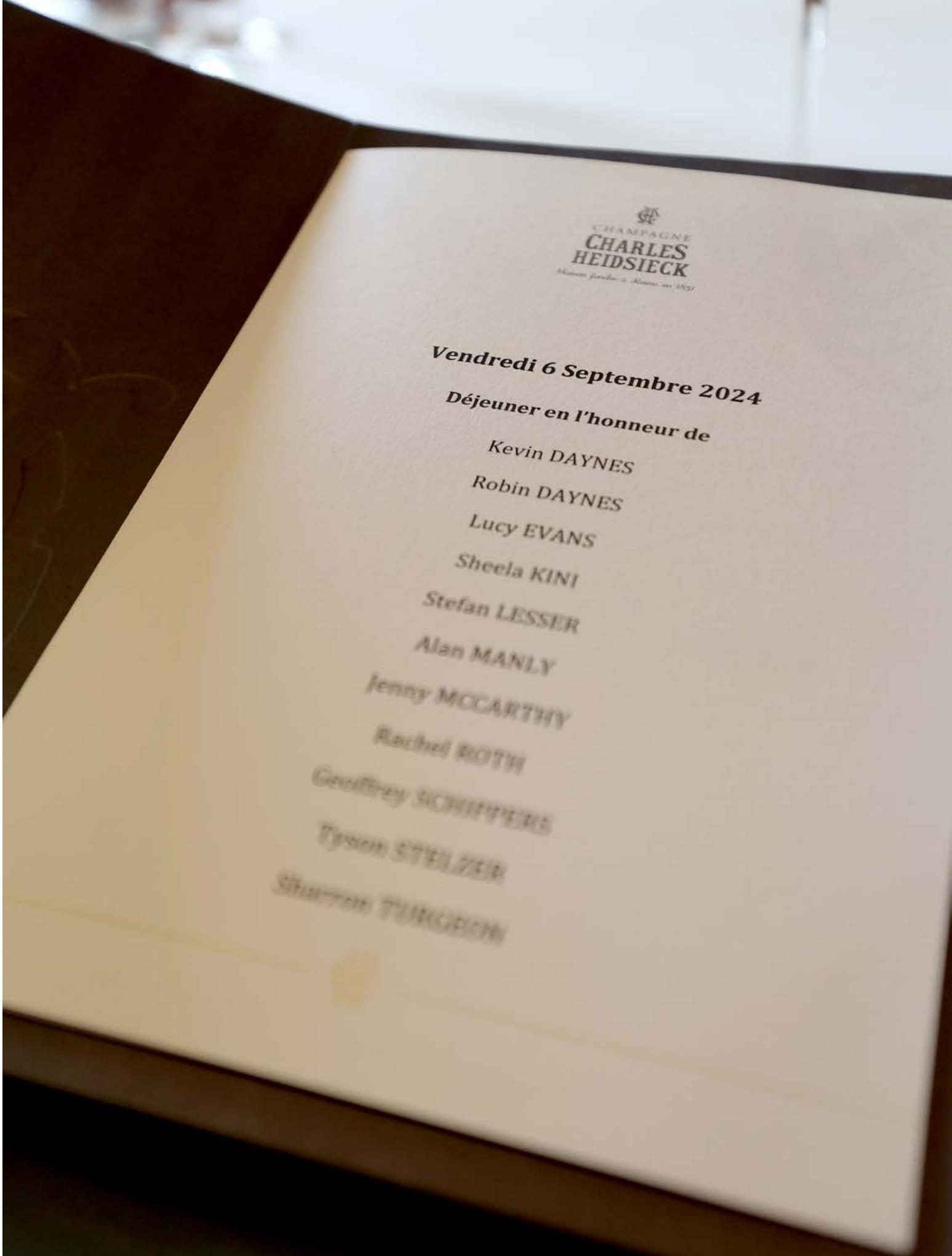


CorporateLiveWire
GLOBAL AWARDS 2025

TOUR OPERATOR OF THE YEAR

TYSON STELZER'S CHAMPAGNE TOUR

— WINNER —





*I have attended The Champagne Tour twice.
I have also done other tours, and as much as they are
welcoming, they aren't the same, and the houses don't
open the same bottles as they do with Tyson.*

— Rachel Roth

Sunday 1 September 2024

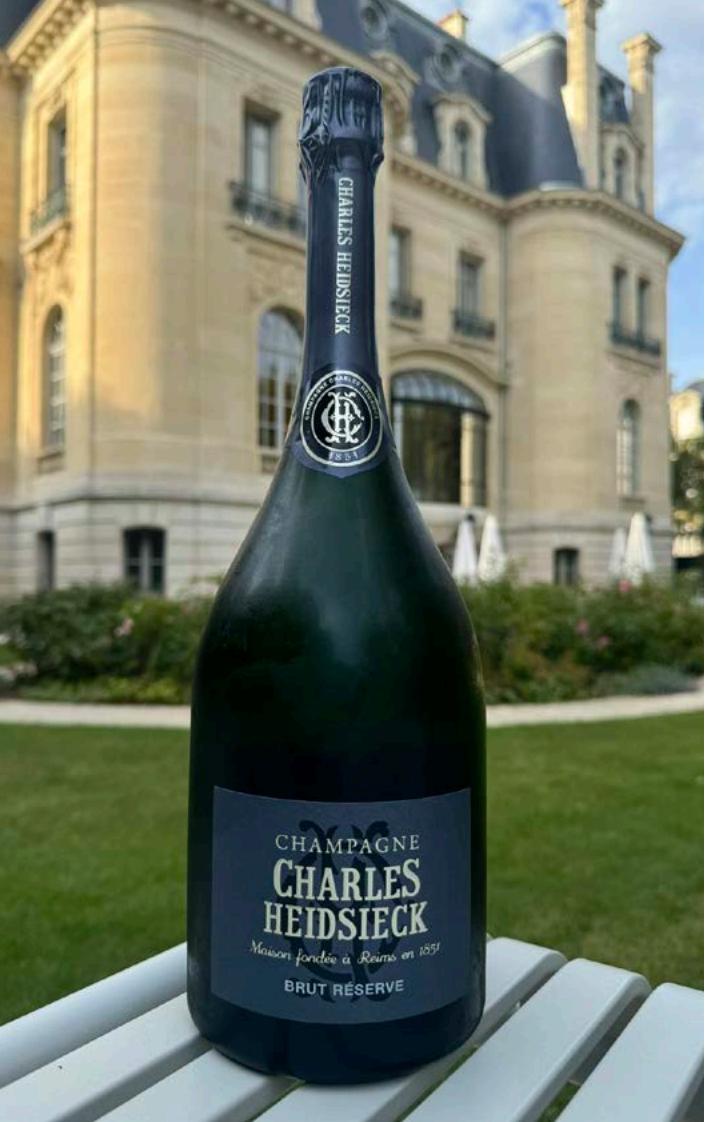
RÉSIDENCE EISENHOWER

Our Home

CHARLES HEIDSIECK BRUT RÉSERVE NV EN MAGNUM







*We were welcomed here
when we first walked through
the door! This is our home!*
– Jenny McCarthy

Sunday 1 September 2024

LE PARC LES CRAYÈRES

Welcome Dinner

Menu Été 2024

PIERRE PETERS LES CHÉTILLONS CUVÉE SPÉCIALE BLANC DE BLANCS 2016

DEUTZ AMOUR DE DEUTZ BLANC DE BLANCS 2008 EN MAGNUM

RUINART DOM RUINART 2007

PHILIPPONNAT CLOS DES GOISSES 2008 EN MAGNUM

VEUVE CLICQUOT CAVE PRIVÉE 1990 EN MAGNUM

LANSON NOBLE CUVÉE 1988

PIERRE-YVES COLIN-MOREY MEURSAULT LES NARVAUX 2014

BONNEAU DU MARTRAY CORTON-CHARLEMAGNE GRAND CRU 2014 EN MAGNUM

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

CHÂTEAU CLIMENS 1ER CRU CLASSÉ BARSAC 2005





This has been an amazing start to the week!
– Rachel Roth





*This was just the perfect evening
to commence on the terrace!*
— Lucy Evans





We've had some amazing dinners in our lives and this one was very special.
— Kevin Daynes



We wondered if The Champagne Tour could possibly be as good the second time around and it absolutely was! The whole experience has been fabulous! Our first trip at the height of harvest was the most incredible and wonderful trip we had ever experienced, so we booked again instantly on the last day of the tour. Although we've done some of the same visits on both tours, this time we've now done something different at each house and I've learnt a hell of a lot about the terroir and the diversity of the wines!

— Kevin Daynes

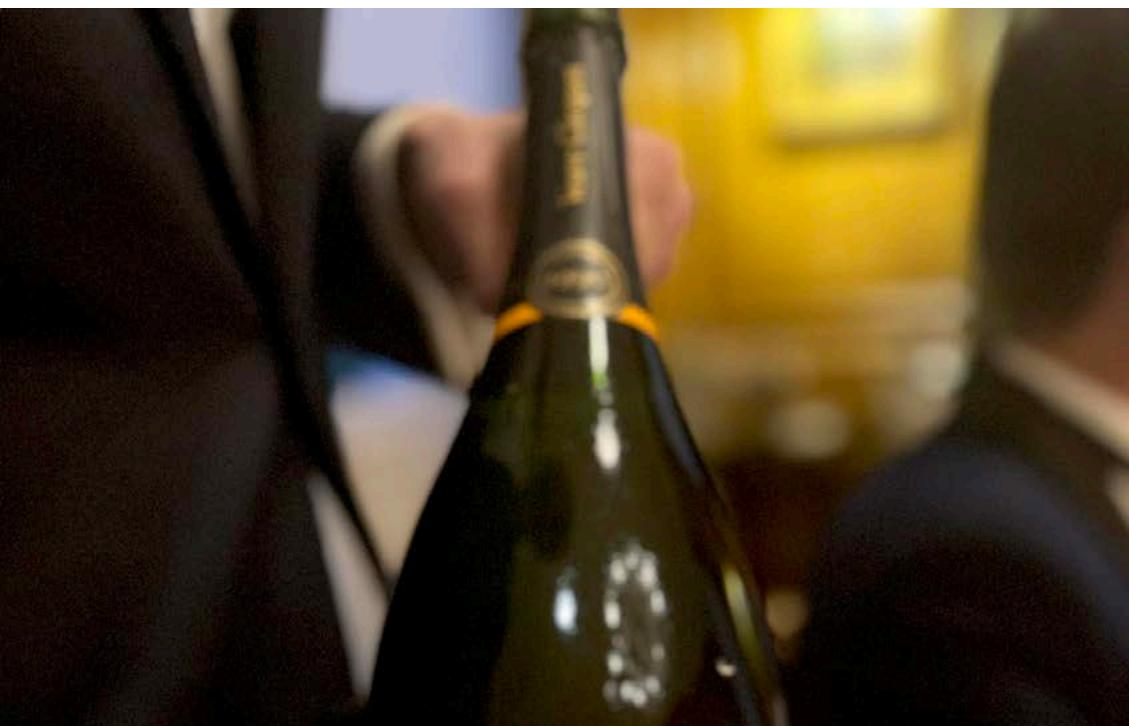


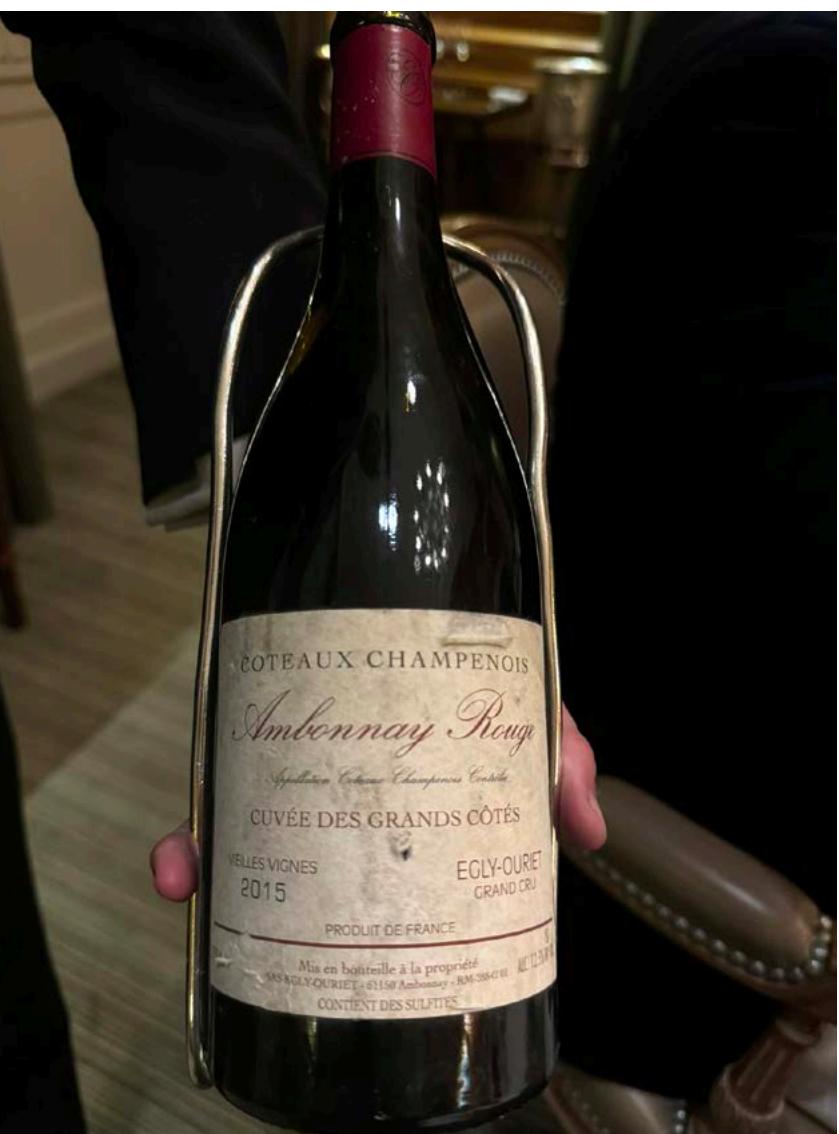
The 1988 Lanson Noble was amazing. That was my favourite of the night. So special!

— Sheela Kini



Tasting the 1988 Lanson at Les Crayères was mind blowing! It was so exciting to see a wine of such age!
— Rachel Roth





*Our dinner on the first night with the aged champagnes back to 1988 was incredible!
It was a night of fabulous, fabulous champagnes!*
— Kevin Daynes



The Ruinart with the crab was sublime! It was heaven! I didn't think it could have been any better. But then there were the Burgundies with the lobster!

— Sheela Kini



You've set the bar incredibly high on the first night!
– Geoffrey Schippers





Dinner at Le Parc was my favourite meal of the week.
– Geoffrey Schippers



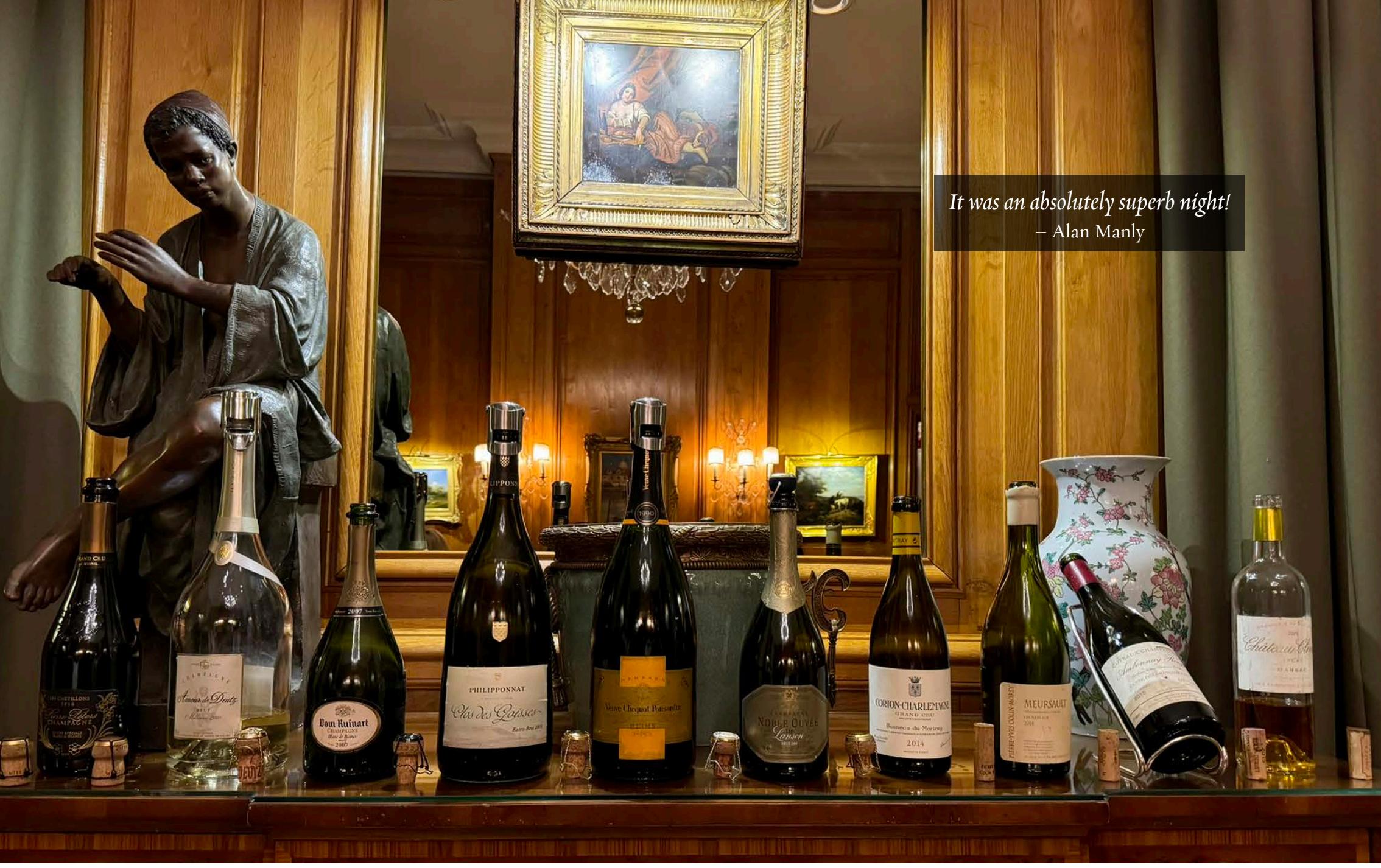


*The dinner on the first evening was a really good start to the whole week!
Without a winemaker host, it was a great chance to get to know each other.*

— Stefan Lesser









*My favourite wines were at dinner on the first night
at Le Parc – absolutely incredible champagnes!*
– Rachel Roth

Dîner du dimanche 1^{er} septembre 2024

Champagne Pierre Peters Les Chétillons 2016

Champagne Deutz Amour de Deutz 2008
Servi en magnum

Champagne Ruinart Dom Ruinart 2007

Champagne Philipponnat Clos des Goisses 2008
Servi en magnum

Champagne Veuve Clicquot Cave Privée 1990
Servi en magnum

Champagne Lanson Noble Cuvée 1988

Meursault 1^{er} Cru Les Narvaux 2014
Pierre-Yves Colin-Morey

Corton-Charlemagne Grand Cru 2014
Bonneau du Martray

Coteaux champenois 2015
Egly-Ouriet Cuvée des Grands Côtes

Barsac 2005
Château Climens 1^{er} Cru Classé

Spider crab
Refreshed with the scents of seaweed
The claws in donuts, coral sabayon

Sea urchins and caviar
In delicate royale
Smoked bonito and kombu
Coteaux-champenois 2020 "Sous la Ville"

Organic soft-boiled egg
Toasted brioche powder, tagliatelle of cucumber
Raw cream with caviar Osciètre

Grilled lobster
Lobster claw as a thermidor condiment
Semillant lobster sauce

Cheese trolley
Raw milk cheeses

Sea lettuce crystalline, sorbet and meringue
Cottage cheese mousse from the Ardennes
Lemon and olive oil


Les Crayères



Monday 2 September 2024

SALON

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

Tour and Tasting Host: Innes Grossenbacher

DELAMOTTE BRUT NV
DELAMOTTE BLANC DE BLANCS NV
DELAMOTTE BLANC DE BLANCS 2018
DELAMOTTE ROSÉ NV
SALON 2013

The radiant northern sun put on a glorious show on the second day of autumn as we traversed the Montagne de Reims, destined for the Côte des Blancs' commanding grand cru of Le Mesnil-sur-Oger. The fabled estate of Salon was a much anticipated visit, and a fitting way to commence our spectacular week!

Our visit began behind the house in the one hectare vineyard of Le Jardin du Salon. We witnessed a tractor trimming the vines while we tasted the maturing chardonnay grapes, to assess their progress a couple of weeks prior to their anticipated harvest..

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

The modern tasting room was the location for our tasting of the magnificent new vintage of Salon 2013 alongside the range of sister house, Delamotte.

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







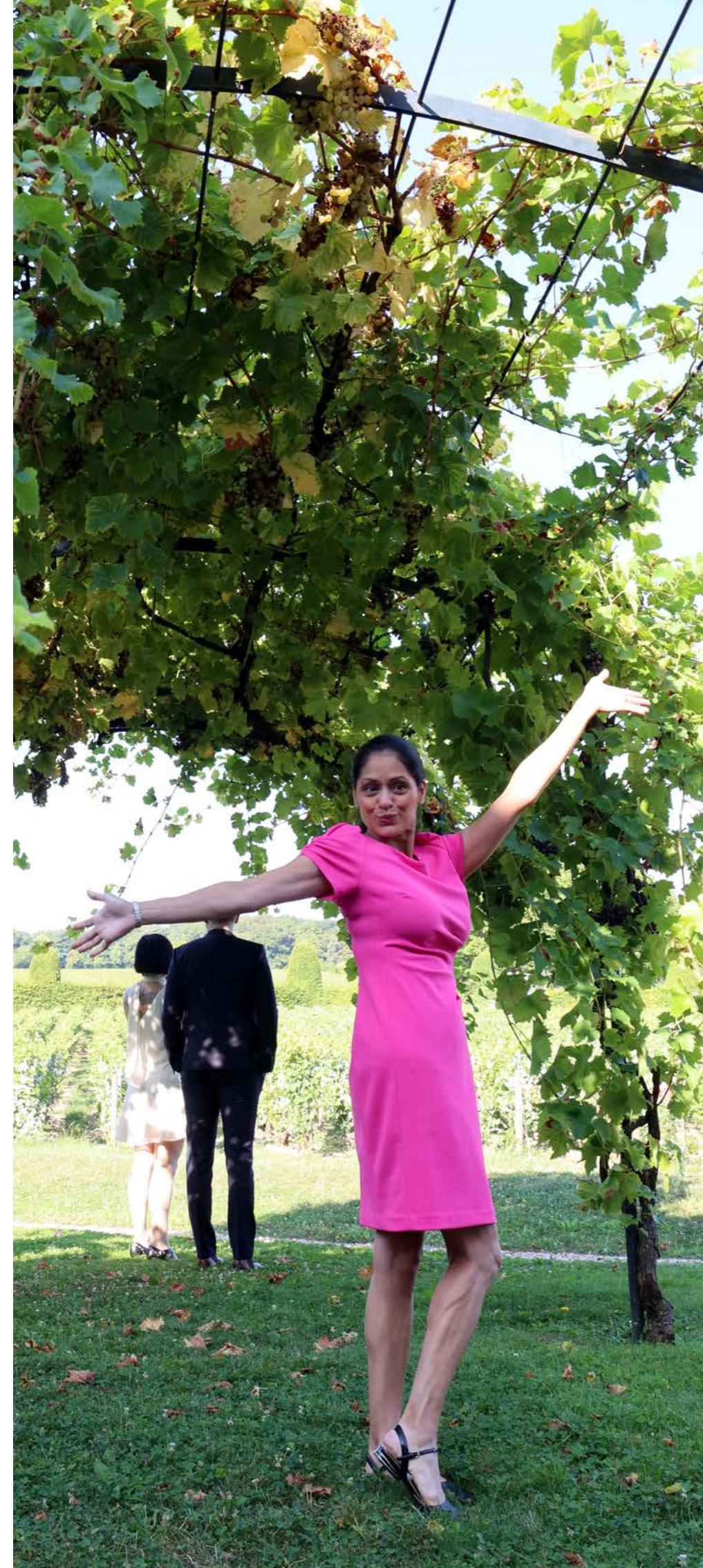




For me, visiting Salon was my highlight of the first half of the week. To see the vines in person on our first visit of the week, on my first time in France and my first time in Champagne, was very special! I knew some of the theory behind champagne, but to be here in person and see it, it now makes a lot more sense! When you see it for yourself it really sticks in your mind.

– Lucy Evans





*The font of Tyson's knowledge boggles my mind!
On the first day he said he wanted to orientate us with
a sense of place, and that was deeply profound for me!*

— Geoffrey Schippers







Every one of our visits has been memorable in its own right and the total experience has been incredible! Every experience has been really special! This has been a magic trip!

– Alan Manly

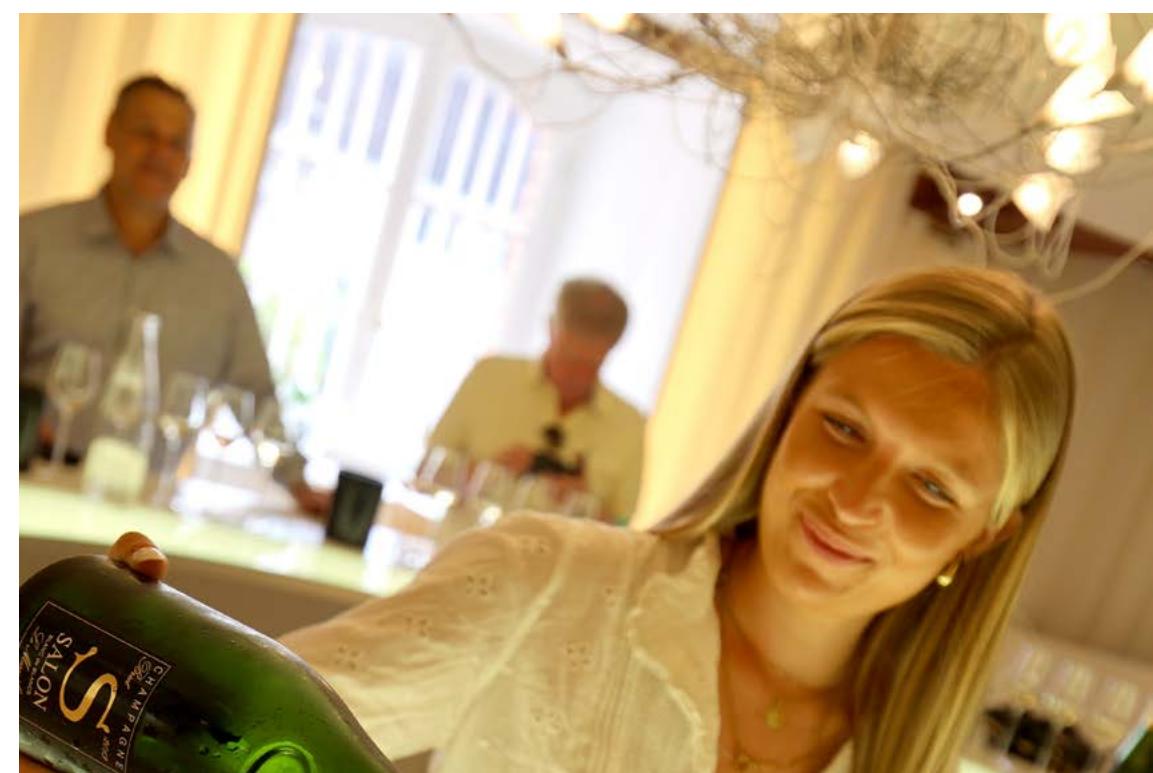








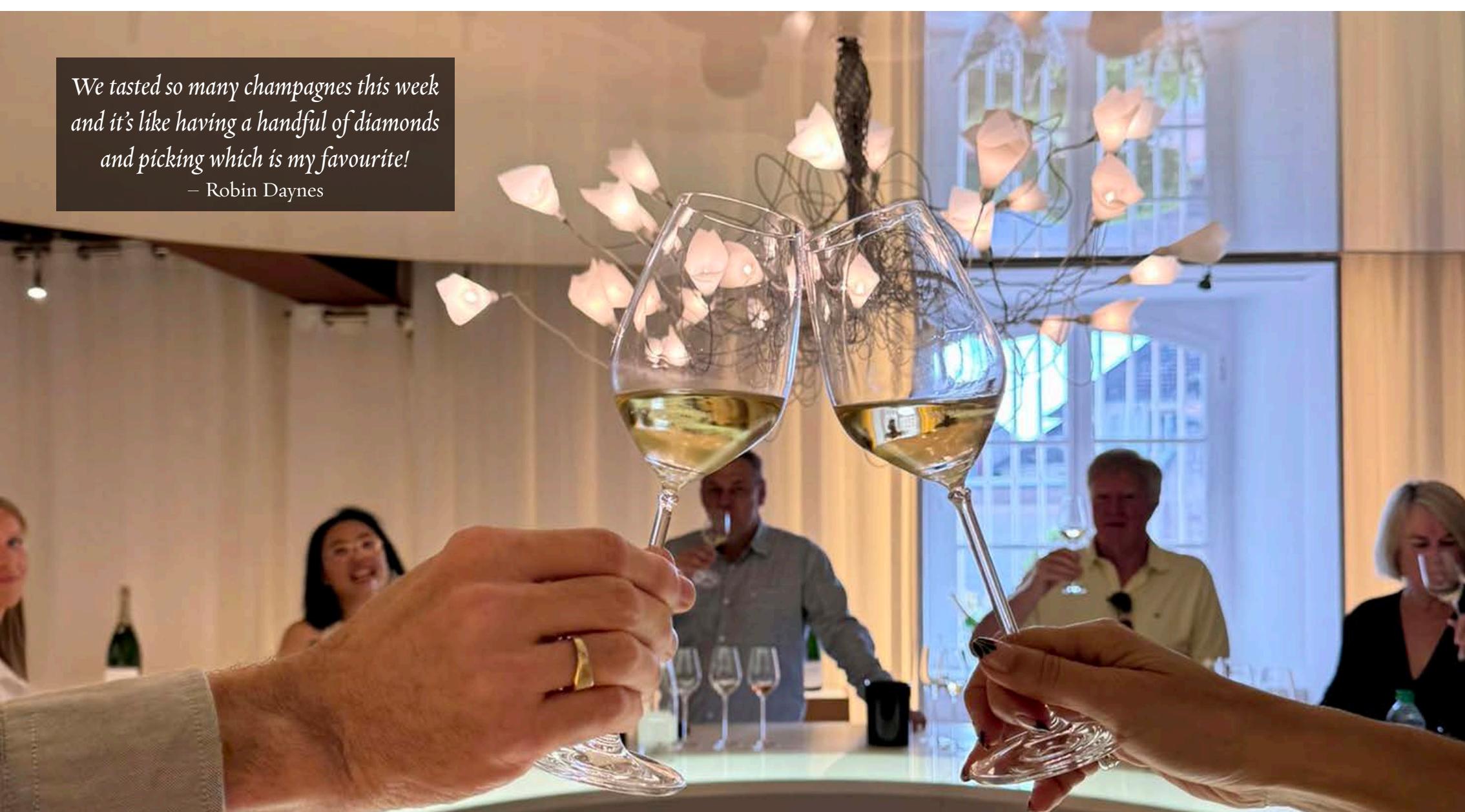


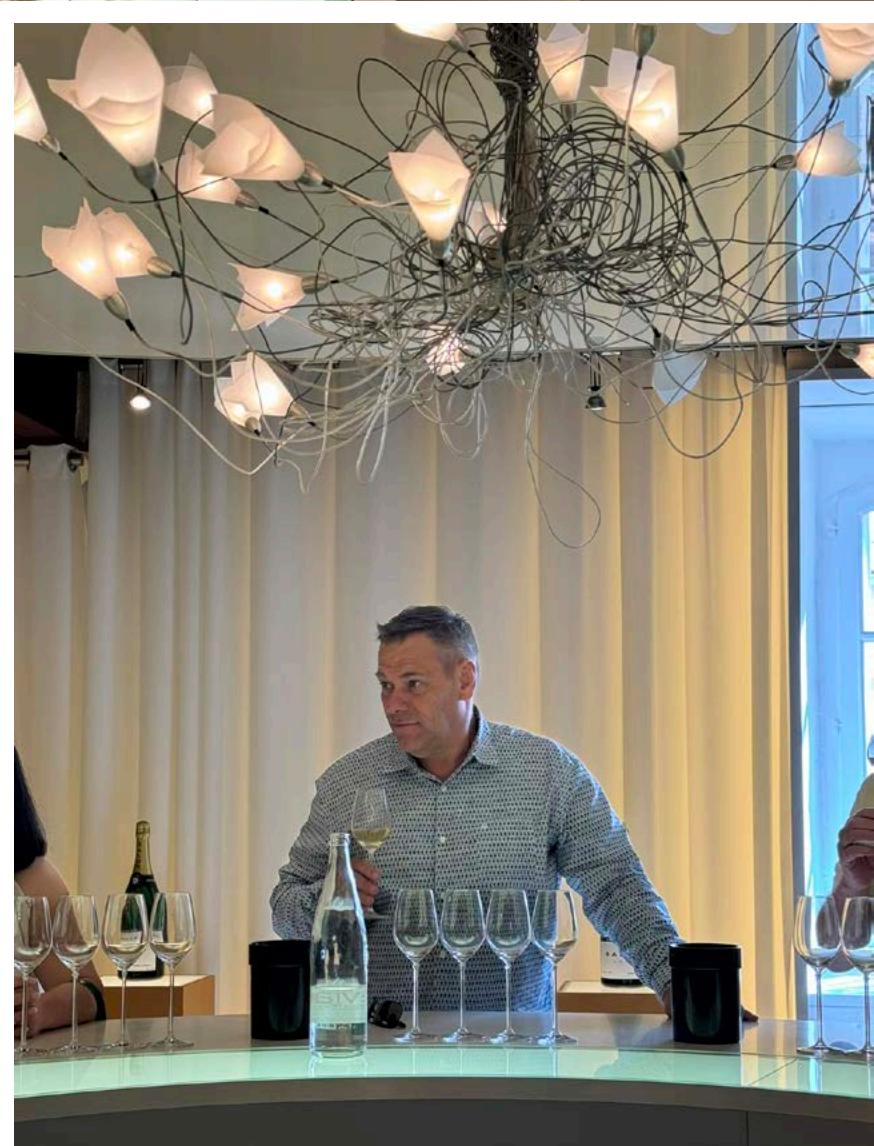




*We tasted so many champagnes this week
and it's like having a handful of diamonds
and picking which is my favourite!*

— Robin Daynes







Salon 2013 was just incredible!
– Geoffrey Schippers



Monday 2 September 2024

LOUIS ROEDERER

Vineyard and press house tour, tasting and lunch in Aÿ

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

LOUIS ROEDERER COLLECTION 243 EN MAGNUM

LOUIS ROEDERER CRISTAL 2015

LOUIS ROEDERER ROSÉ 2008

LOUIS ROEDERER VINTAGE 2015 (GIFTED)

Our immersion into the fabled world of the distinguished house of Louis Roederer commenced where it all begins, in the splendid La Goutte d'Or plot, a key source for Cristal in Aÿ. Here we tasted the ripening pinot noir grapes as our host Olivier Cahon shared with us the ecological initiatives of the house in the vineyards.

Harvest was still a couple of weeks away in this unusual season. 'There was not a week without rain in the 2024 growing season between October and July, which even the old winemakers have never seen!' he exclaimed.

Our visit continued with a tour of the press house in preparation for the

forthcoming harvest, where we witnessed the historic vertical champagne presses.

Gathering in the radiant, sun-drenched garden behind the press house, the bells of the Gothic, 15th century L'église Saint-Brice d'Aÿ heralded our aperitif of Louis Roederer Collection 243 en magnum.

Our host, Export Manager Jean de Castelnau, welcomed us to an exceptional lunch in the exquisite dining room of the press house, where he presented Louis Roederer Rosé 2008 from the museum cellar of the house, stealing the show from Cristal 2015!





From the vineyard visit, to the press house tour, to the apéritif in the garden and lunch, this was the most incredible experience!

— Sheela Kini





Being in the vineyard at Roederer was amazing! It was really interesting to see the vines and to hear such great info!

— Rachel Roth











Tyson's context setting that he provides is possibly the most valuable aspect to the trip, and we get so much more value out of every visit because of what Tyson provided.

— Rachel Roth





*I now have an all-new
appreciation for Louis Roederer!*
— Lucy Evans





*I'm not looking forward to returning to
my desk next week and eating sandwiches!*

— Rachel Roth





*Louis Roederer was an incredible
experience! The Rosé 2008 was amazing!
– Geoffrey Schippers*





Visiting a Cristal vineyard and then tasting Cristal, I felt like I'd seen the baby and the fully grown adult!

— Lucy Evans





Louis Roederer was one of my favourite visits, for the whole experience, from the beginning to the end. I just loved the food, lunch and entire experience! From the vines with Olivier, who was very poetic, to the garden, with the church bells ringing while we had Collection from magnum with lovely canapés! And then an incredible lunch with Jean who was lovely! That was my favourite experience of the week!

– Sheela Kini



I loved the 2008 Rosé!

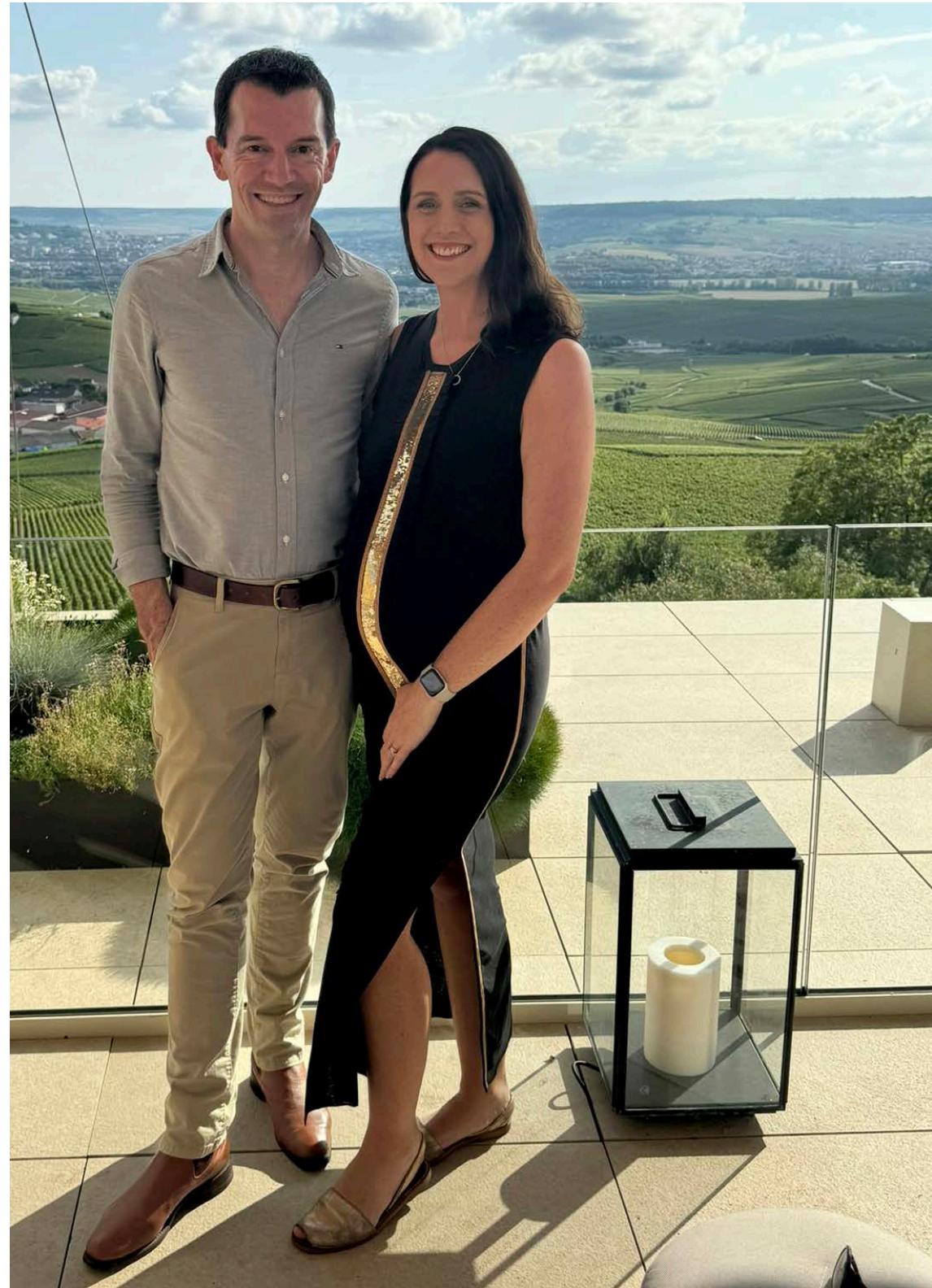
– Lucy Evans

Monday 2 September 2024

ROYAL CHAMPAGNE

Champagne on the terrace at Abasse Bar

AGRAPART TERROIRS BLANC DE BLANCS EXTRA-BRUT NV EN MAGNUM (2019 BASE VINTAGE)





*I feel like I'm in a tree house!
A really, truly, amazingly unreal treehouse!
— Sheela Kini*







*Day 1 was such a magical day. If you ask what my favourite day is, that is it.
Salon, Roederer and Taittinger plus Royal Champagne – it was amazing!*

– Sheela Kini





Monday 2 September 2024

TAITTINGER

Sunset apéritif, vineyard and press house tour and dinner at Château de la Marquetterie in Pierry

Tasting and Dinner Host: Jean-Pierre Redont

TAITTINGER BRUT RESERVE

TAITTINGER MILLÉSIME 2016

TAITTINGER PRELUDE NV EN MAGNUM (2018 VINTAGE)

TAITTINGER PRESTIGE ROSÉ NV

TAITTINGER COMTES DE CHAMPAGNE ROSÉ 2011

TAITTINGER FOLIES DE LA MARQUETTERIE NV

TAITTINGER NOCTURNE SEC NV EN MAGNUM (20 YEARS OF AGE)

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.

We could not resist posing in front of the Château before popping through the hedged wall to visit the vines. On the hillsides overlooking the serene village of Pierry on the southern outskirts of Épernay, we were greeted by a vista of endless vineyards on the eve of harvest.

Here we were welcomed by our generous host Jean-Pierre Redont, who shared with us, in his inimitably engaging and entertaining manner, the stories of Taittinger, set to a backdrop of the setting sun over the northern Côte des Blancs.

Jean-Pierre led us on a tour of the press house, where we witnessed the contrast between the traditional vertical and the modern horizontal presses.

We shared an apéritif of Taittinger Brut Réserve in the lounge of the historic Château before retreating to the garden to be treated to a magnum of Prélude Grands Crus hailing from the 2018 harvest.

A wonderful meal ensued in the classically grand dining room of the château. Geoffrey Schippers declared Comtes de Champagne 2013 his wine of the day and superior to Salon from the same vintage.

The most surprising and memorable wine of the night proved to be a remarkable old magnum of Taittinger's sweet champagne Nocturne Sec, procured by Jean-Pierre from the museum collection of the house, at an extraordinary 20 years of age! We were astonished by the way it held its 18g/L of dosage, without appearing at all sweet alongside dessert! Rachel was amazed, proclaiming it superior to both the Comtes and the Salon!











*What an awesome
group this has been!*
— Lucy Evans





One of the things about this trip has been Tyson explaining the vineyards. And seeing the vineyards is so much more profound than seeing them on paper. Now I understand why they are so special and why they produce such amazing champagne! Hearing the special gems is one of the things from Tyson that has made this trip so significant. All the information from Tyson and the gems of experience from our hosts in the wineries have been like drops of magic!

— Lucy Evans









*Jean-Pierre
is hilarious!*
– Sheela Kini



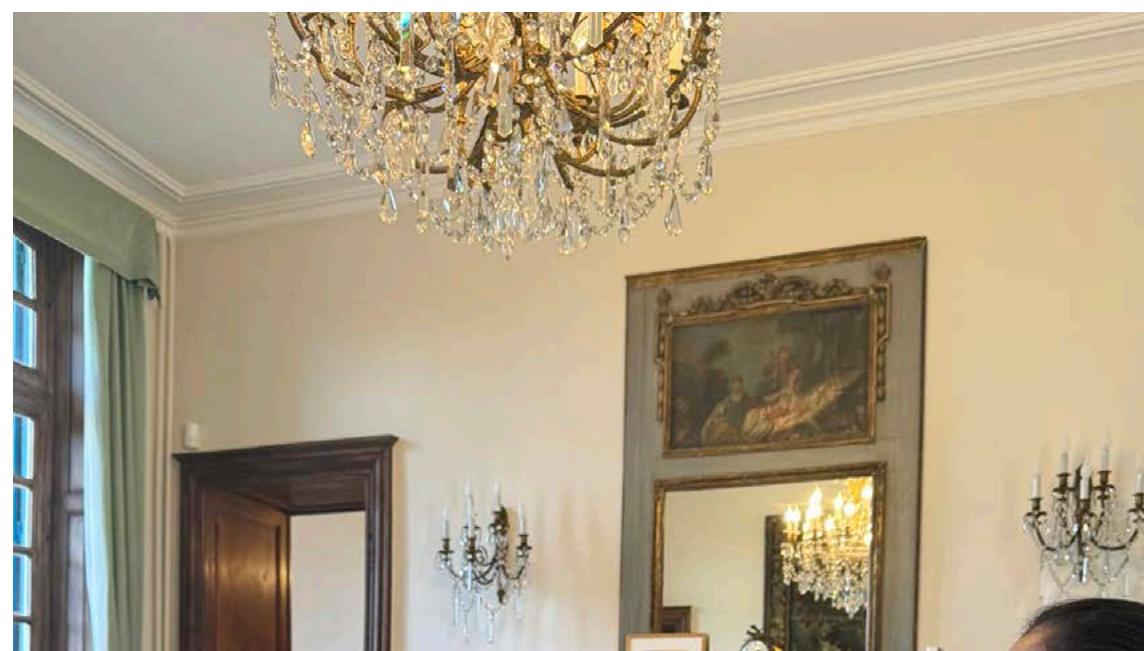
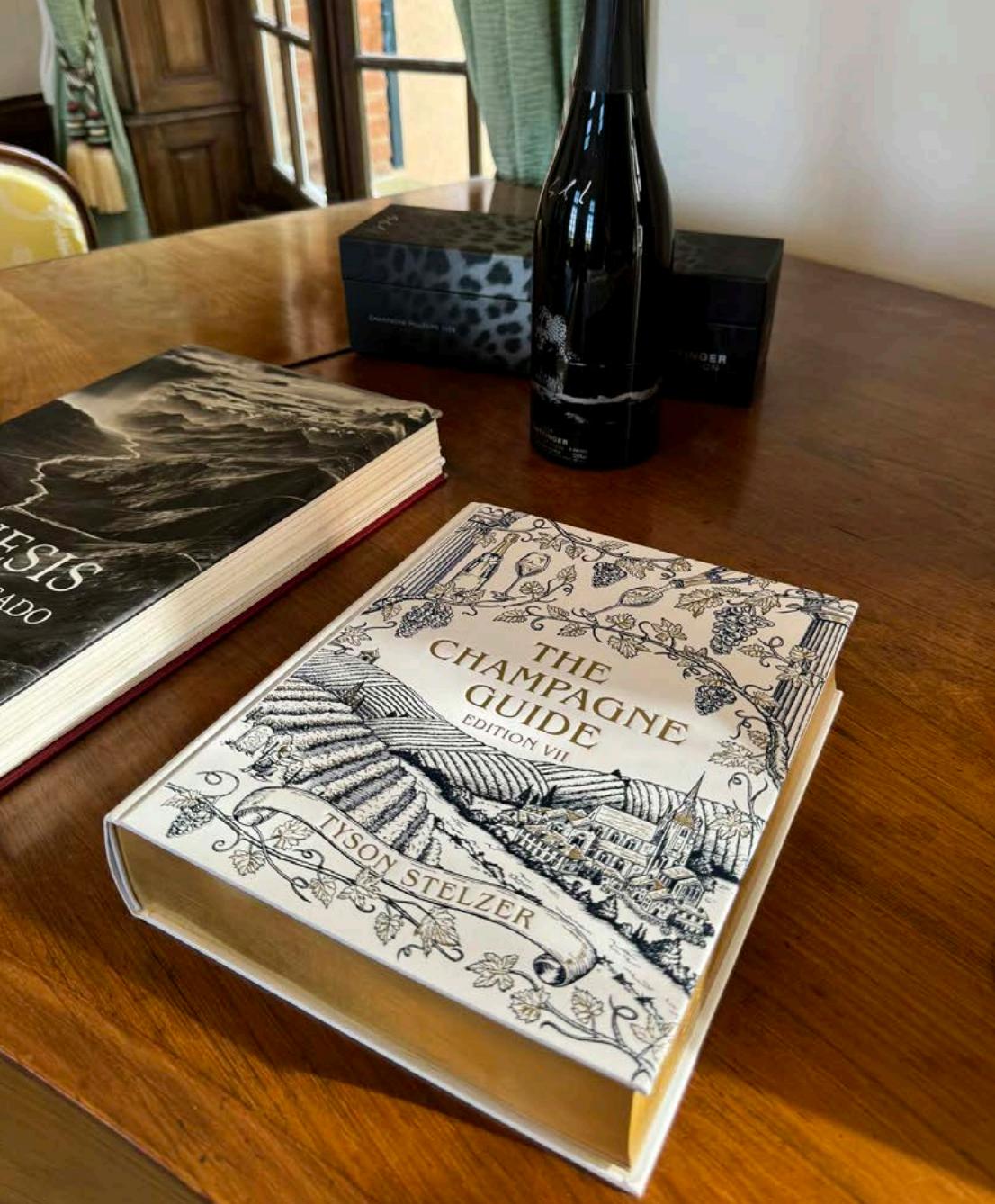




Taittinger was my favourite visit of the first half of the week. The experience of what we did there made this the visit that was the most grounded experience, not only about the champagne. It was the best overall experience!

— Stefan Lesser



















My favourite wine of the day was the Comtes de Champagne 2013. I've always loved Comtes, and Taittinger was my favourite experience of the first half of the week!

– Geoffrey Schippers





*I was amazed that the 20-year-old Nocturne
was 18 grams dosage and it did not taste sweet!*

— Lucy Evans

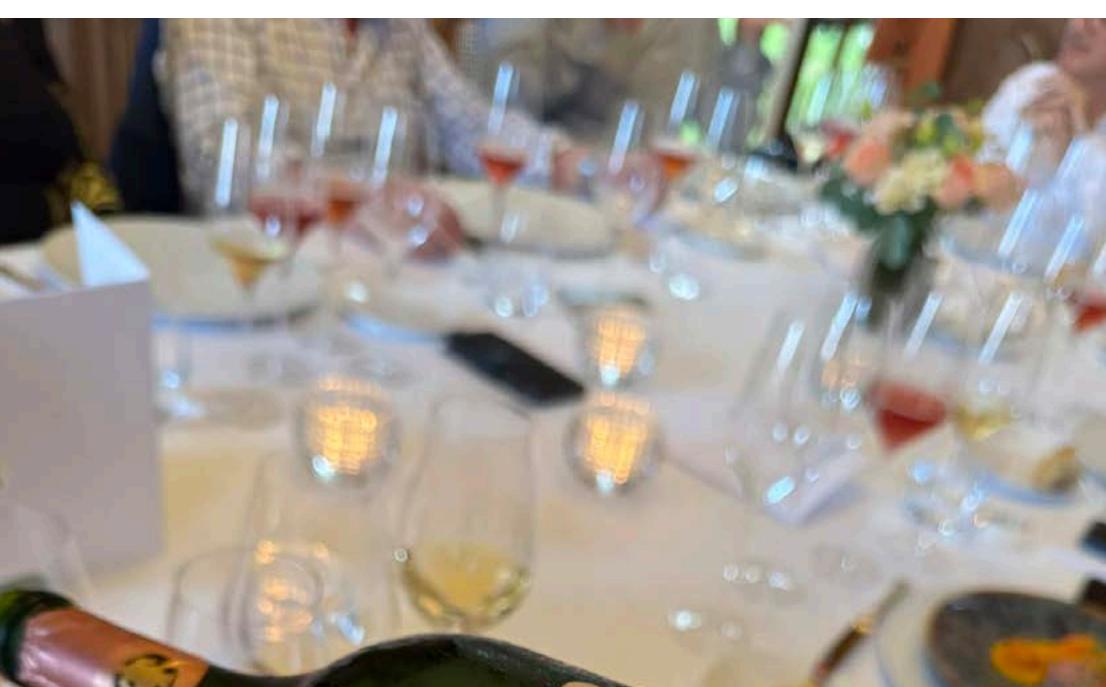




*Jean-Pierre at Taittinger
was charming and funny
and quick-witted.*
— Lucy Evans

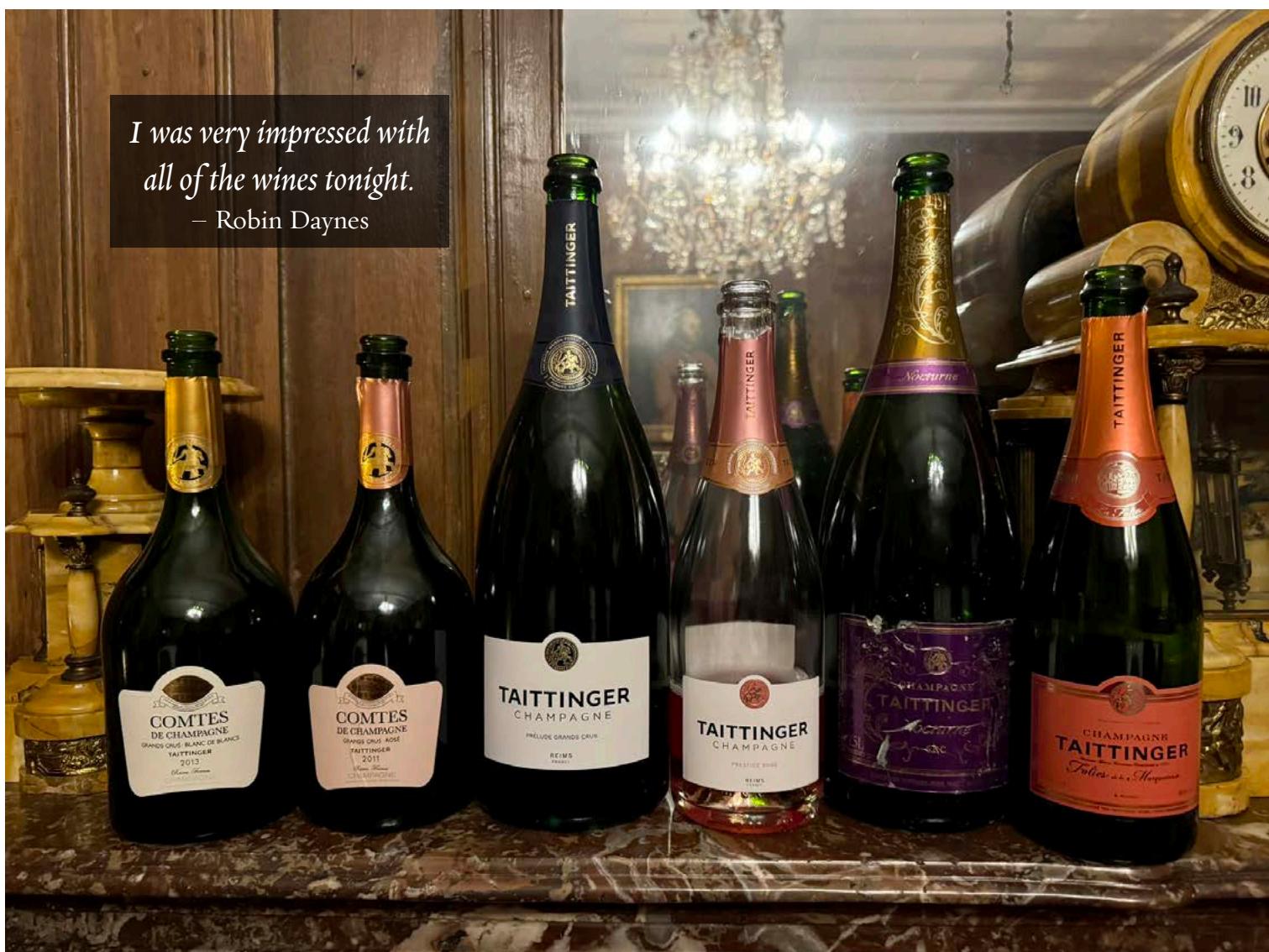


*I like things that surprise me
and the Nocturne was amazing!*
— Sheela Kini



The Taittinger Nocturne at 20 years of age was such a surprise and such a treat! It was my favourite wine of the day! I would never have got excited about a sec! I've had Nocturne before but who would have thought that it would taste so amazing and not at all sweet?!

– Rachel Roth



I was very impressed with all of the wines tonight.

– Robin Daynes





The scallop and lobster starter was so good!

— Sheela Kini



TAITTINGER



DINNER IN THE HONOUR OF TYSON STELZER'S CHAMPAGNE TOUR
AT THE CHÂTEAU DE LA MARQUETTERIE

MONDAY SEPTEMBER 02ND 2024

Taittinger
Prélude Grands Crus
en Magnum

Comtes de Champagne
Blanc de Blancs 2013

Taittinger
Prestige Rosé

Taittinger
« Folies de la Marquetterie »

Taittinger
Nocturne

Amuse-Bouche

Ceviche de Saint-Jacques et Langoustines
Yuzu, Pickles de Pommes de Terre
Crème Crue et Feuille de Riz

Grenadin de Veau Basse Température, Carottes des Sables
Croustillant de Paris au Foie Gras, Pickles, Jus Réduit

Comté et Fleur de Tête de Moine
Abricots Secs

Agrumes Pochés, Crème Légère à la Bergamote
Gel Acidulé et Tuile Craquante



Tuesday 3 September 2024

DOM PÉRIGNON

Tour of the abbey park and cloister and tasting at Abbaye d'Hautvillers

Tour and Tasting Hosts: Marine and Martin

DOM PÉRIGNON VINTAGE 2015

DOM PÉRIGNON VINTAGE 2012

DOM PÉRIGNON PLÉNITUDE 2 2006

DOM PÉRIGNON ROSÉ 2009

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

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

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

Here our host, Marine, shared with us the plans of the house to create discrete accommodation in the benedictine monastery, delayed for 2.5 years when

archaeologists discovered galleries and a cemetery dating from the 12th century that they did not know existed! Two bottles unearthed during the dig were sent for analysis!

Marine guided us through a tour of the church, cloister and abbey before the buzz of excitement intensified as we gathered around a long table in the tasting room.

'The Dom' is a wine of tension, power and long-ageing endurance, and this was exemplified emphatically in a tasting from 2015 back to 2006. Our host, Martin, presented countless insights as he introduced two vintages of Plenitude 1, Plenitude 2 and Rosé. Lucy expressed her amazement at the opportunity to compare four bottles of Dom Pérignon side by side!

We relished our opportunity to experience the incredible history of champagne in this historic and spiritual place, and the privilege of our last chance to visit the abbey before its pending closure for renovations.





*I loved Dom Pérignon because
that's where champagne started.*

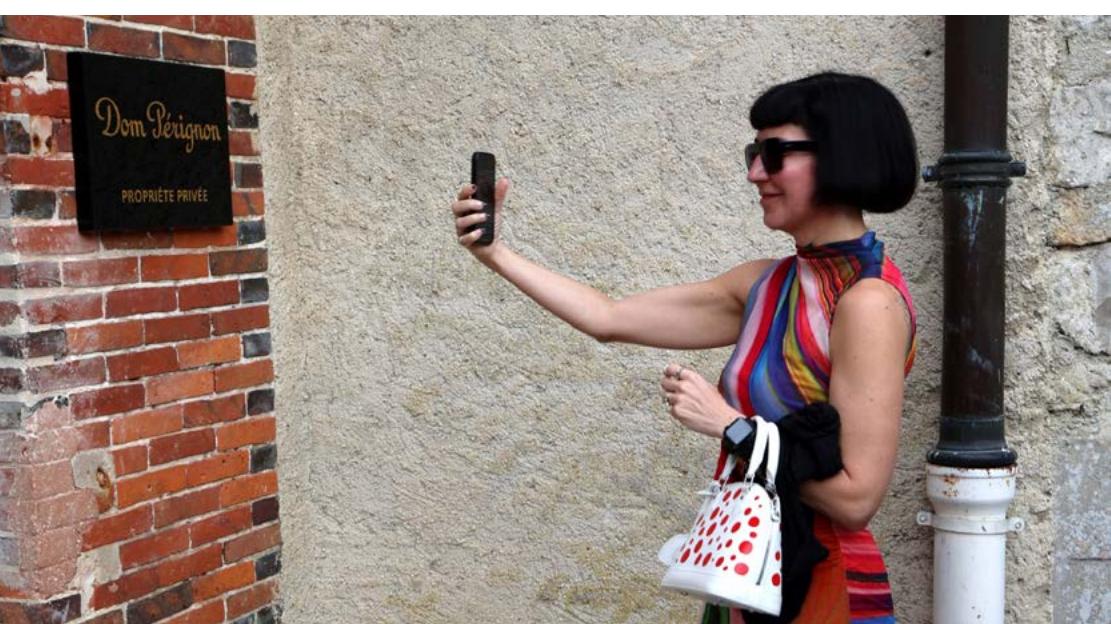
– Jenny McCarthy





What I've enjoyed about a lot of the tastings has been to compare the wines side by side. To have four bottles of Dom Pérignon open at once was amazing!

— Lucy Evans





Our Dom Pérignon visit was fantastic and Martin had an incredible depth of knowledge of the wines and their production!

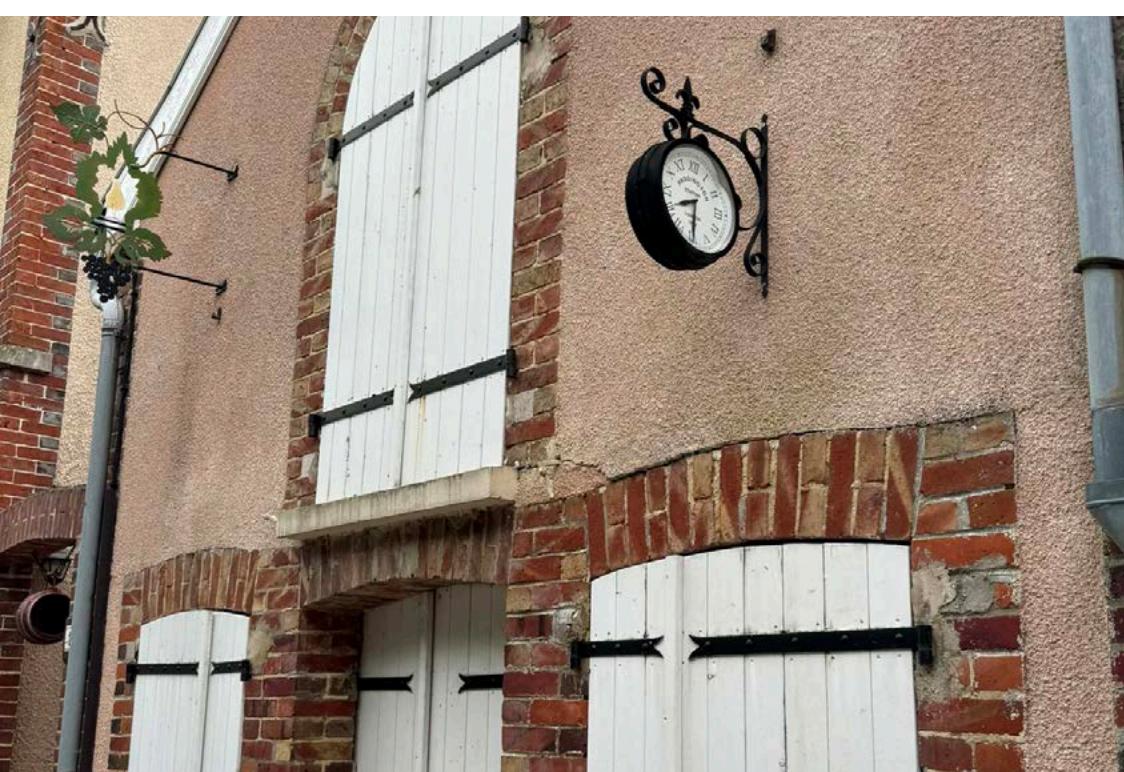
— Rachel Roth























I was expecting, having done this tour before, that Dom Pérignon might be the best experience and very technical, nerdy and geeky, but this time was very different!

— Stefan Lesser





Tuesday 3 September 2024

DEUTZ

Tasting, lunch and tour of the estate and its cellars in Aÿ

Tour, Tasting and Lunch Host: Marc Mocata

DEUTZ BRUT CLASSIC NV

DEUTZ BRUT ROSÉ NV

DEUTZ BRUT VINTAGE 2016

DEUTZ AMOUR DE DEUTZ MILLÉSIME 2013

DEUTZ WILLIAM DEUTZ MILLÉSIME 2014

DEUTZ ROSÉ 2018

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

A tasting was followed by an intimate and exquisite lunch prepared by the chef of the house in the dining room of William Deutz, paired with a line up of exceptional cuvées, culminating in Amour de Deutz Blanc de Blancs 2013 and William Deutz 2014 – shining exemplars for the elegance of this beguiling house.

A stroll after lunch 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.

Following a tour of the winery and disgorgement line, we ascended to emerge on Deutz's glorious, south-facing Côte Glacière vineyard behind Aÿ – the perfect site for ripening the noble grape of pinot noir, ripe for harvest a week later. A magnificent vista that reinforced to us just how special this village is, in the historic and geographical epicentre of Champagne.

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

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

Our visit concluded unexpectedly with renditions of air guitar in the courtyard, in celebration of our host Marc Mocata's second life as a rock guitarist!



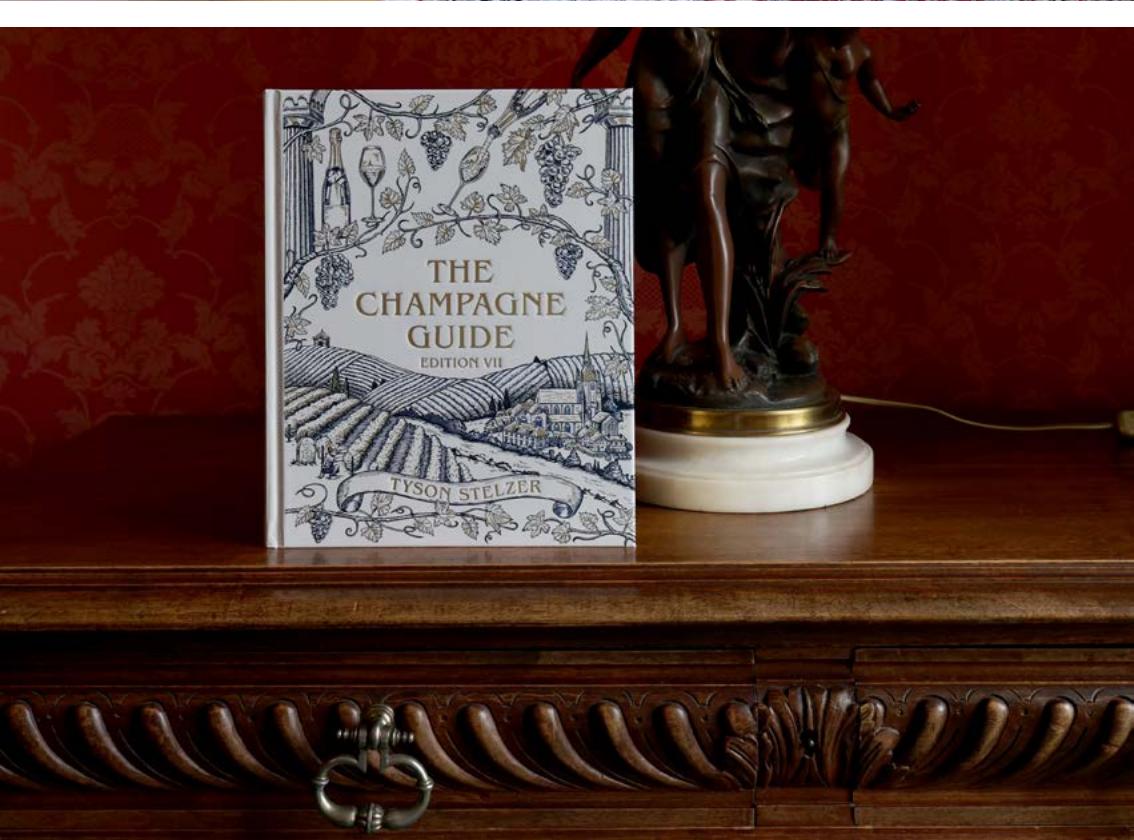


I forgot how much I like Deutz!
— Rachel Roth





This was a great day!
— Robin Daynes







The art and history at Deutz and Dom Pérignon made my day! They made my week!
— Sheela Kini

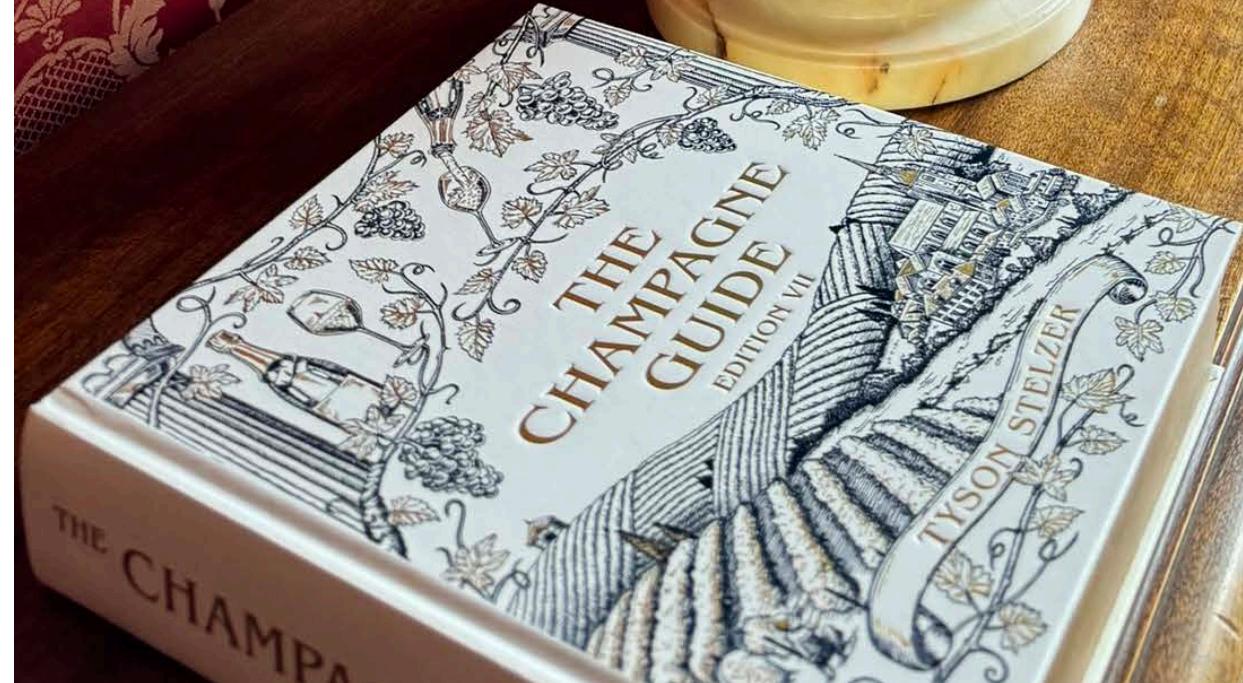












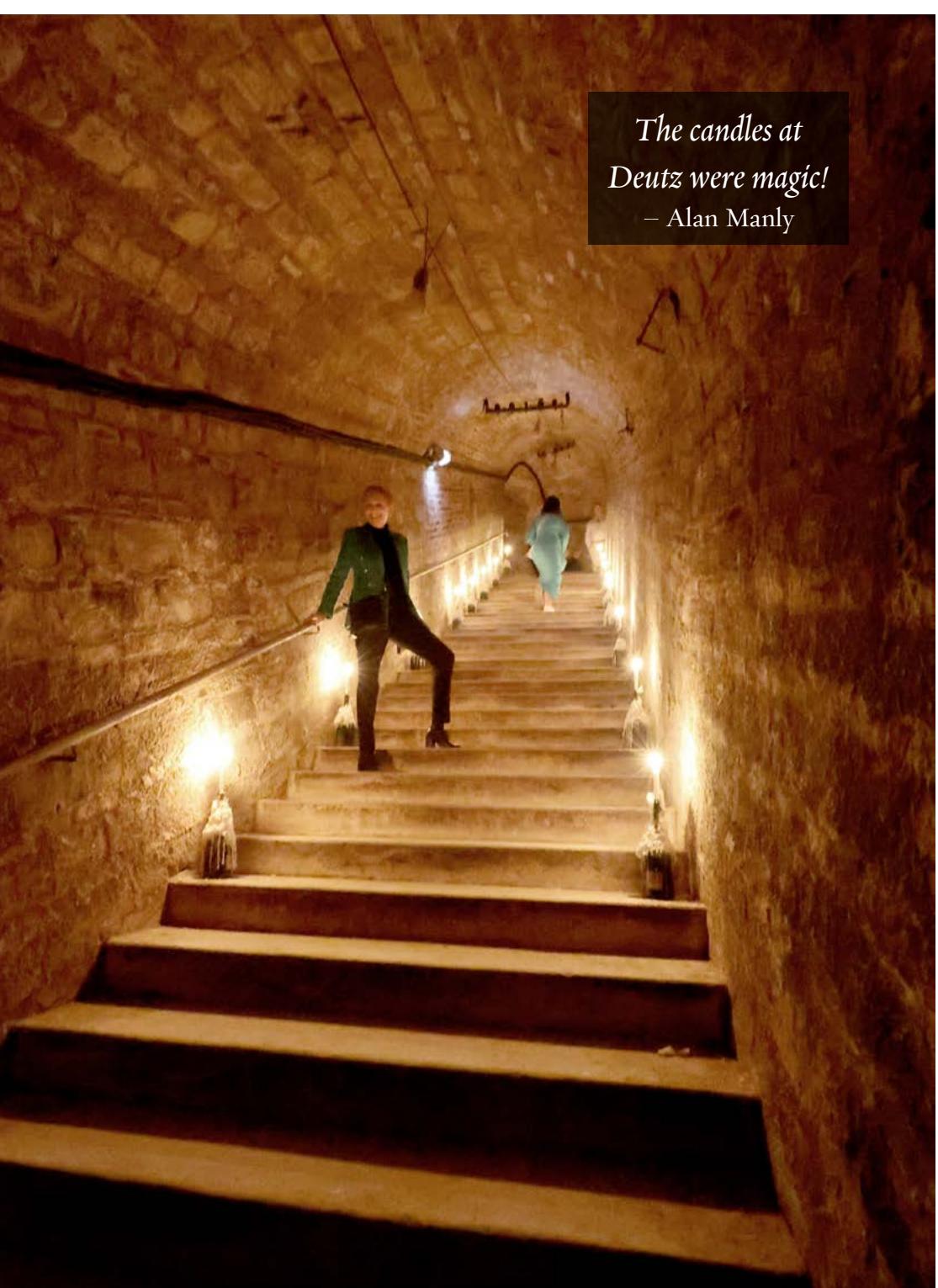






Thanks to Tyson's teaching background, all of us were able to absorb his explanations, bringing a richness to the experience.
— Lucy Evans

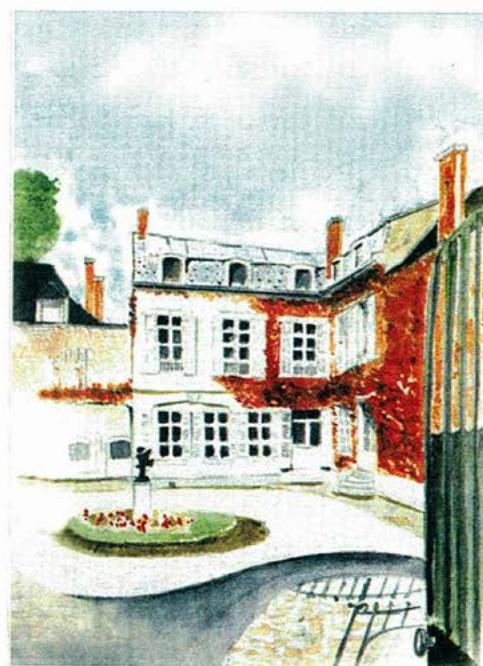






CHAMPAGNE DEUTZ

16, rue Jeanson - BP n° 9 - 51160 AY - FRANCE
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www.champagne-deutz.com



CHAMPAGNE DEUTZ - AY FRANCE



Maison William Deutz



Amour de Deutz 2013



William Deutz 2014



Déjeuner Du Mardi 3 Septembre 2024



"La Langoustine"



Noisette De Lapereau Aux Figues & Amandes



Deutz Rosé 2018

Pavlova Aux Fruits Rouges



*When we came to Deutz we could feel that
Tyson and Sharron were friends with our host.*
— Sheela Kini



Wednesday 4 September 2024

BOLLINGER

Tasting and tour of the estate and its cellars followed by lunch in the house of Madame Lily Bollinger in Aÿ

Tour and Tasting Hosts: Thibaut Jaubert, Business Manager Asia Pacific, and Caroline Brun

BOLLINGER LA GRANDE ANNÉE 2014 (DÉGORGEMENT À LA VOLÉE)

BOLLINGER LA CÔTE AUX ENFANTS 2012

BOLLINGER PN VZ19

BOLLINGER LA GRANDE ANNÉE 2002 (DISGORGED 2023)

BOLLINGER R.D. 2008

BOLLINGER X.O. DELAMAIN PALE & DRY COGNAC

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 Thibaut Jaubert, Business Manager Asia Pacific, and guide 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 legendary Vieilles Vignes Françaises, the rarest Bollinger cuvée of all.

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

We descended into the depths of Bollinger's extensive maze of cellars, exploring galleries of hundreds of thousands of magnums of reserve wines. Here we witnessed *dégorgement à la volée* of La Grande Année 2014, which we were privileged to taste in the cellar.

It is a rare privilege to enter Bollinger's fabled Galerie 1829 museum cellar, so much so that our host, Caroline, took a photo of her birth vintage – even she is not often granted access! We absorbed the full depth of Bollinger's multilayered history in its nurturing precious vintages dating back to 1830.

Here in the heart of Bollinger's inner sanctum, Caroline treated us to the incredible privilege of a taste of the inaugural release of just 1294 bottles of Bollinger's first single plot champagne cuvée from its historic vineyard of La Côte aux Enfants 2012.

Bollinger is home to the only working cooperage in Champagne, where Thibaut welcomed us right into the centre of the action.

He then invited us into the home in which Madame Lily Bollinger lived for more than 40 years, and we shared a magnificent lunch, culminating in bottles of the incredible Bollinger La Grande Année 2002, R.D. 2008 and even Bollinger X.O. Delamain Pale & Dry Cognac!



*Bollinger was just magnificent!
I could fly home now and I'd be happy!*
— Lucy Evans



Bollinger was my first champagne, so this is a visit I've been looking forward to most!
— Lucy Evans







Bollinger was one of my favorite experiences. Caroline was so poetic! She summarised by saying that next time you drink Bollinger you'll appreciate everything that goes into it and that's so true. I had kind of written Bollinger off but now I'm changing my mind. The lunch at Bollinger was absolutely incredible!

— Rachel Roth





I loved Bollinger as the most awesome experience of the week. Going into the wine library, tasting La Côte aux Enfants 2012, watching the disgorgement, it was just so good! Those spontaneous moments were so special!

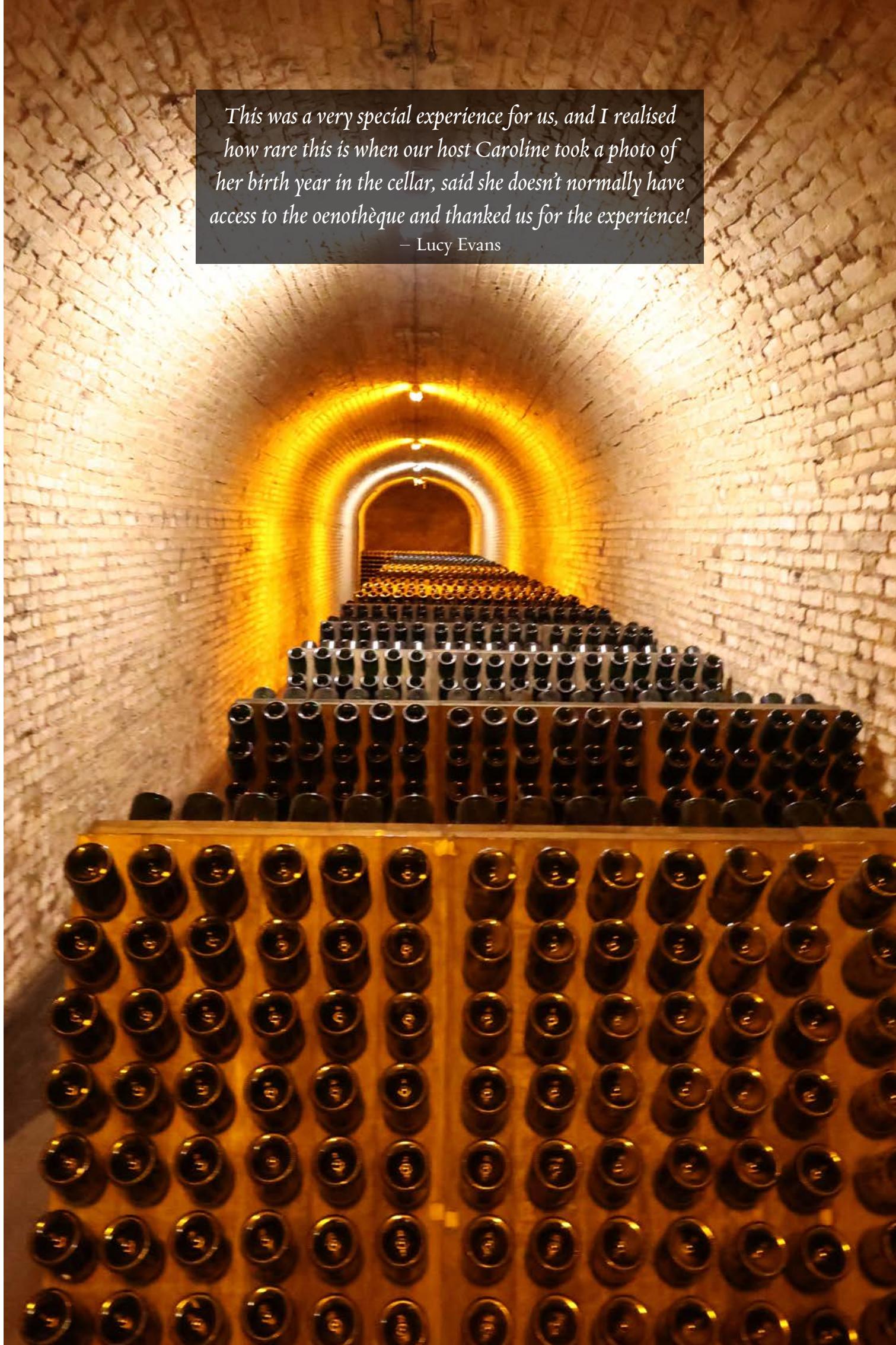
— Lucy Evans



The La Côte aux Enfants 2012 was just so good!

— Alan Manly







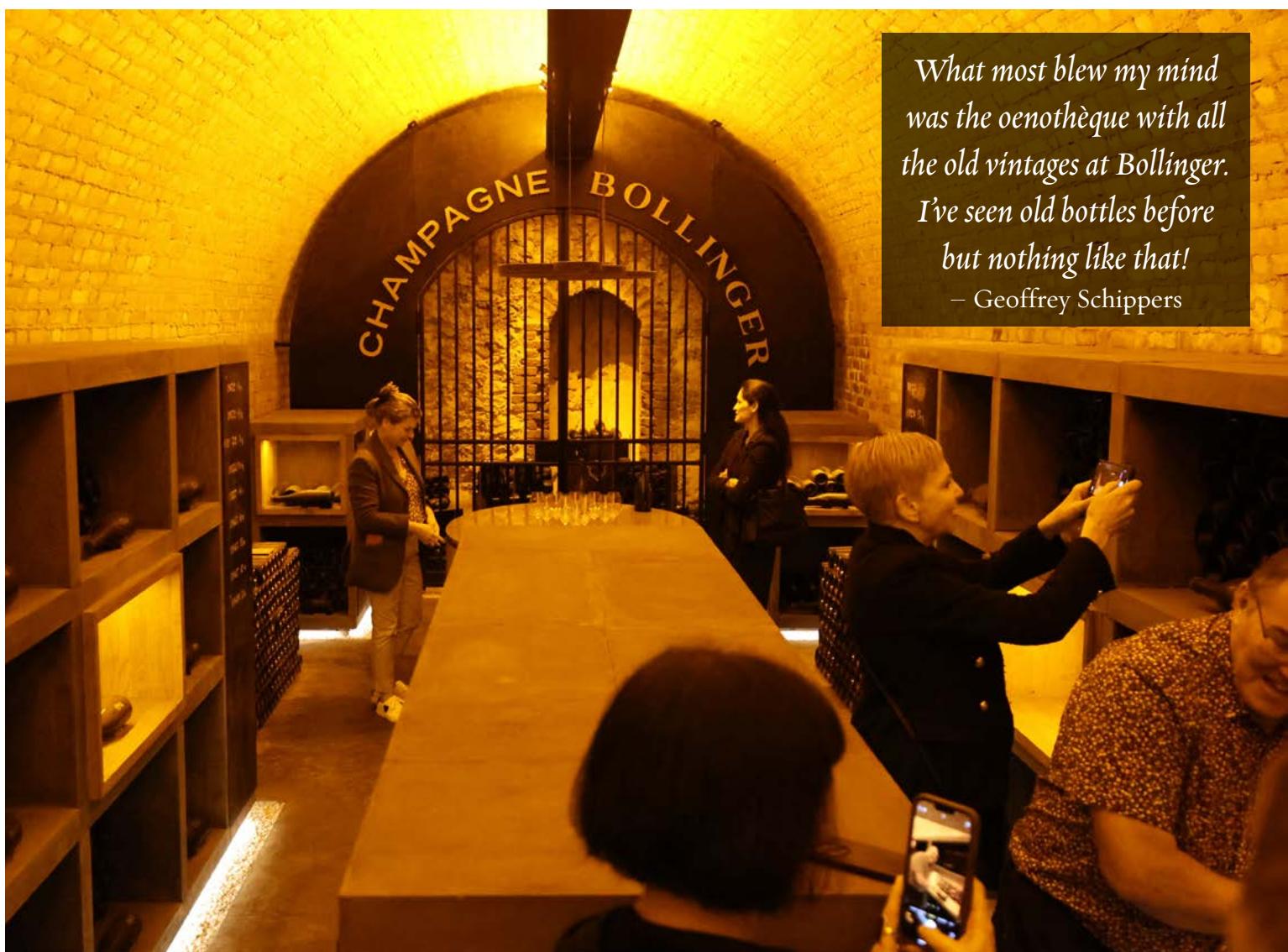
I loved Bollinger! As soon as Caroline opened that bottle downstairs everything changed, the ambience and the way everyone interacted.

— Jenny McCarthy

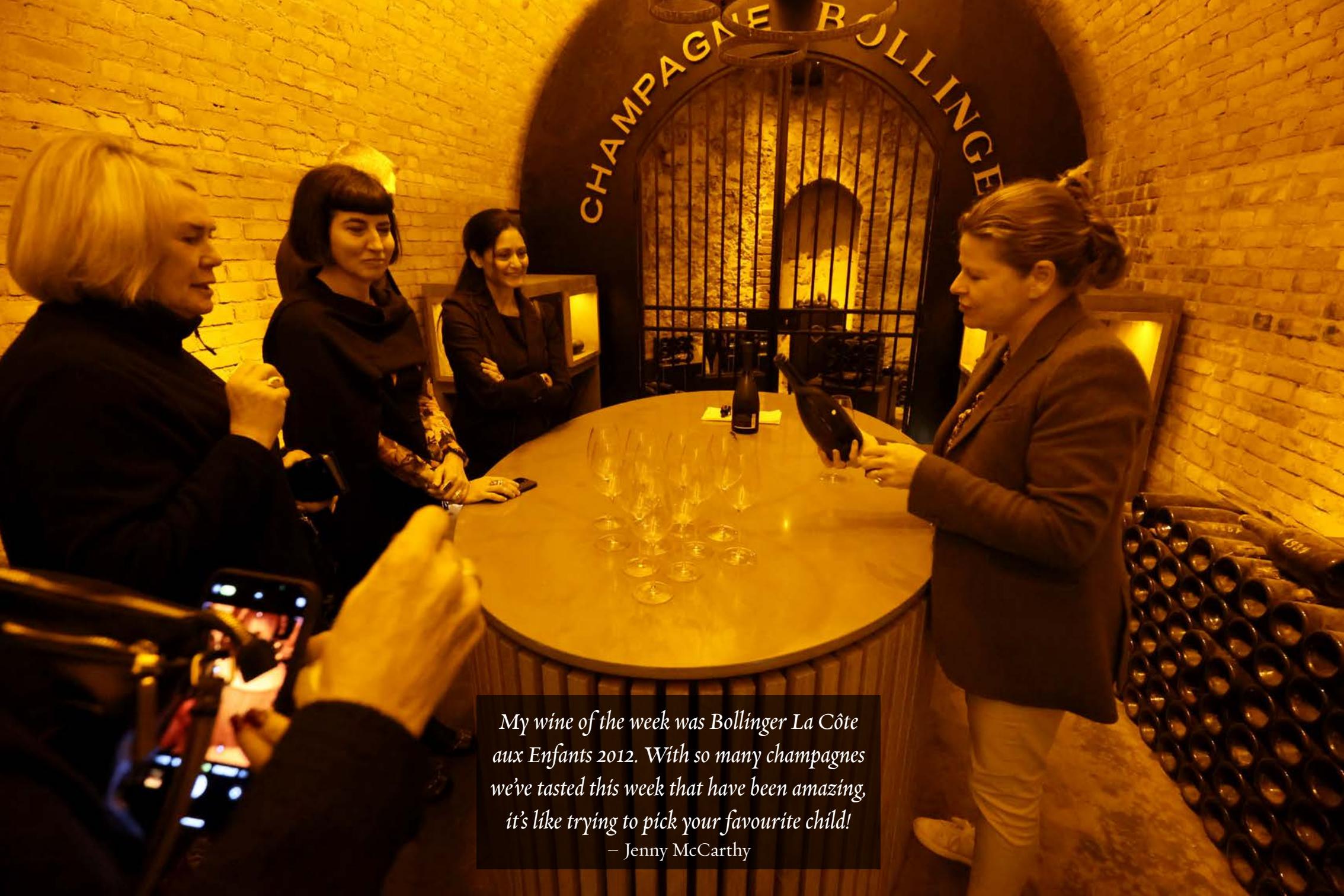


The aroma of La Côte aux Enfants 2012 was just heavenly!

— Sheela Kini



What most blew my mind was the oenothèque with all the old vintages at Bollinger. I've seen old bottles before but nothing like that!
— Geoffrey Schippers

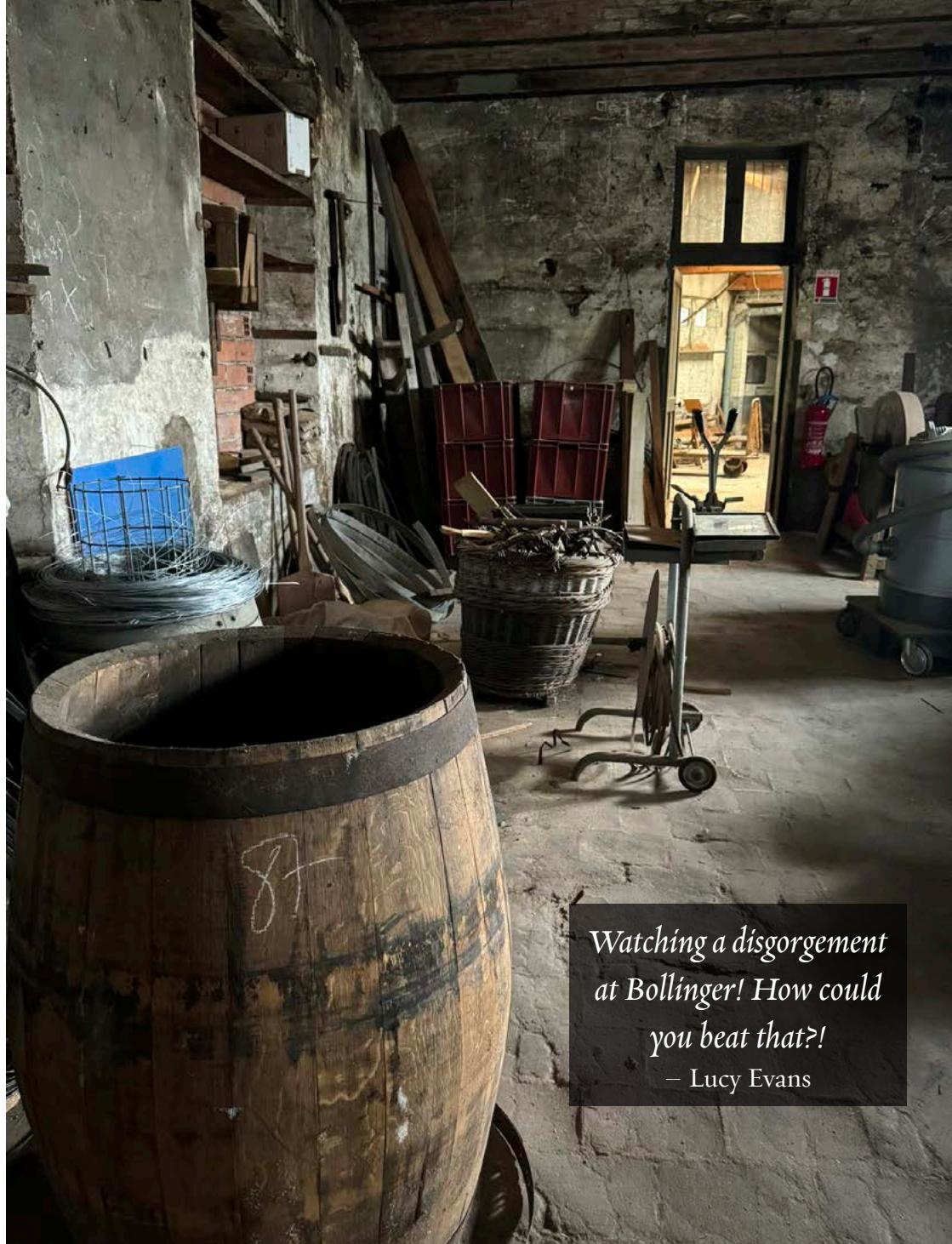




I've never seen a disgorgement, and this made our Bollinger visit so special for me.
– Sheela Kini









*The aromas from the kitchen
walking into the dining room were
the best we've experienced all week!*

— Sheela Kini



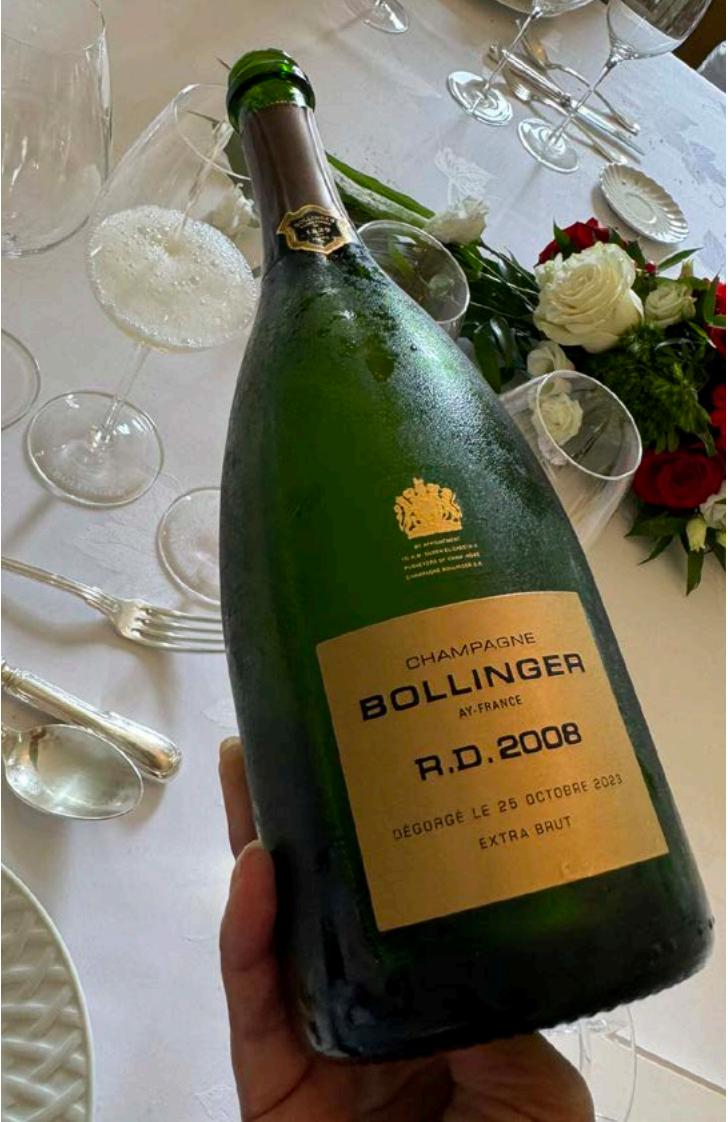
*I spent a bloody fortune on top
champagne after the last Champagne
Tour and this year it looks like I'm
going to spend even more!*

– Kevin Daynes



















CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

champagne-bollinger.com



40/55



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

Déjeuner du Mercredi 4 Septembre 2024

La Salade de Caille et Foie Gras Haricots verts et Celeri

Le Filet de Canette Fenouil au Gingembre et Pommes Sarladaises

*Fromages Comté de Grande Garde et Ossau fermier
Sélectionnés par Bernard Antony pour Champagne Bollinger*

Le Dôme aux Fruits exotiques

*Bollinger PN VZ19
Bollinger La Grande Année 2015
Bollinger La Grande Année Rosé 2015
Bollinger P.D. 2008
Bollinger Special Cuvée*

Déjeuner préparé par Jean-Jacques Lange



Wednesday 4 September 2024

VEUVE FOURNY

Tour of the vineyard and winery and a tasting in the historic cellar of the house in Vertus

Tour and Tasting Hosts: Charles-Henry Fourny and Iryna Korbut-Daudin, Export Manager

VEUVE FOURNY & FILS BRUT NATURE NV

VEUVE FOURNY & FILS BLANC DE BLANCS EXTRA BRUT NV

VEUVE FOURNY & FILS GRANDE RESERVE BRUT NV

VEUVE FOURNY & FILS ROSÉ BRUT NV

VEUVE FOURNY & FILS ROSÉ BRUT MV16 NV

VEUVE FOURNY & FILS CUVÉE R EXTRA BRUT PREMIER CRU NV

VEUVE FOURNY & FILS MONTS DE VERTUS BLANC DE BLANCS EXTRA-BRUT 2016

VEUVE FOURNY & FILS CLOS DU FAUBOURG NOTRE DAME EXTRA-BRUT PREMIER CRU MILLÉSIME 2014

VEUVE FOURNY & FILS ROSÉ DE SAIGNÉE EXTRA-BRUT NV

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.

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!

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. 'Up to this point, 2024 is similar to 2012 and 2016,' he revealed, 'but we shall see!' He disclosed that their former biodynamic regime used 3.6 times more tractor fuel than conventional viticulture and showed us the mulch that they now apply to the soil instead to improve moisture retention.

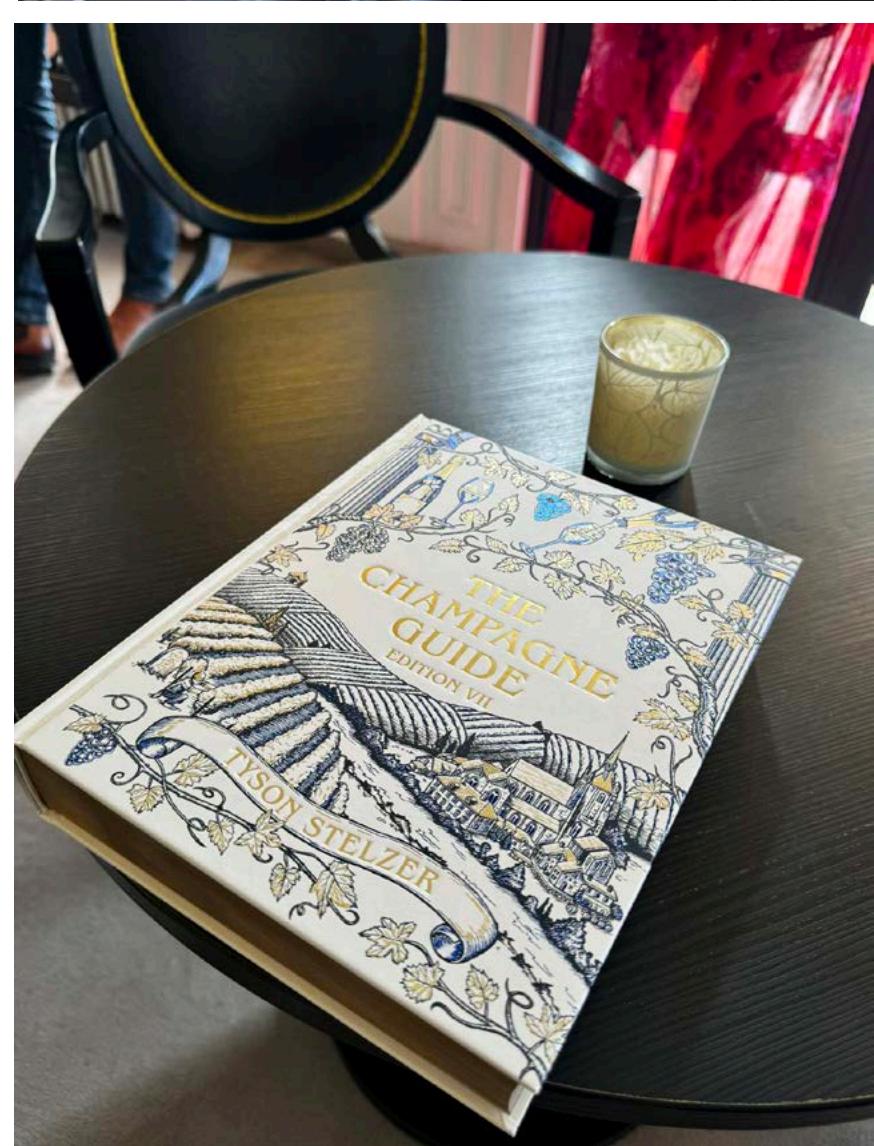
Charles' Export Manager Iryna showed us through the state-of-the-art and beautifully designed press house and cuverie.

In response to increasing harvest temperatures, she showed us the must chiller that they had recently purchased to chill the juice coming off the press to 13 degrees, in readiness for the pending harvest.

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 9 cuvées, culminating in Clos du Faubourg Notre Dame Extra-Brut Premier Cru Millésime 2014. We were honoured to be the first in the world to experience the flagship cuvée of the house in anticipation of its pending release. A magnificent and fitting way to conclude an incredible visit that had commenced with tasting the 2024 harvest of the Clos!

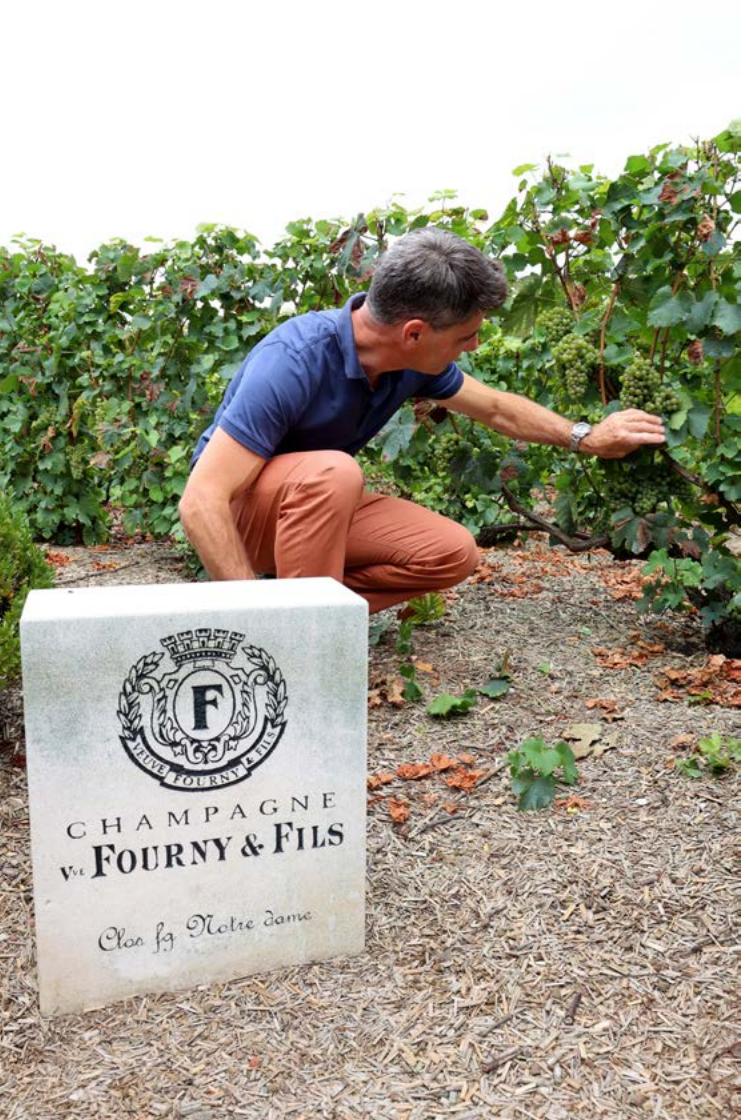
A glorious visit, charged with all the passion, heart and joy that exemplify Veuve Fourny.





*Charles has so much energy!
His enthusiasm for everything
was inspiring! He's someone I'd
love to go out for a drink with!*
– Sheela Kini



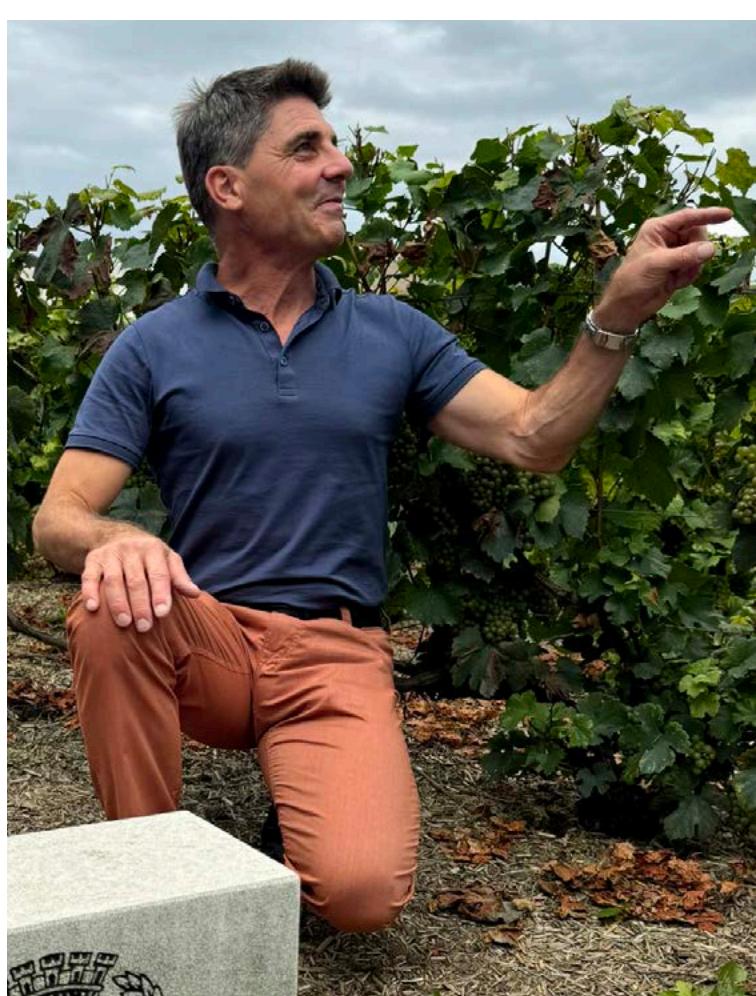


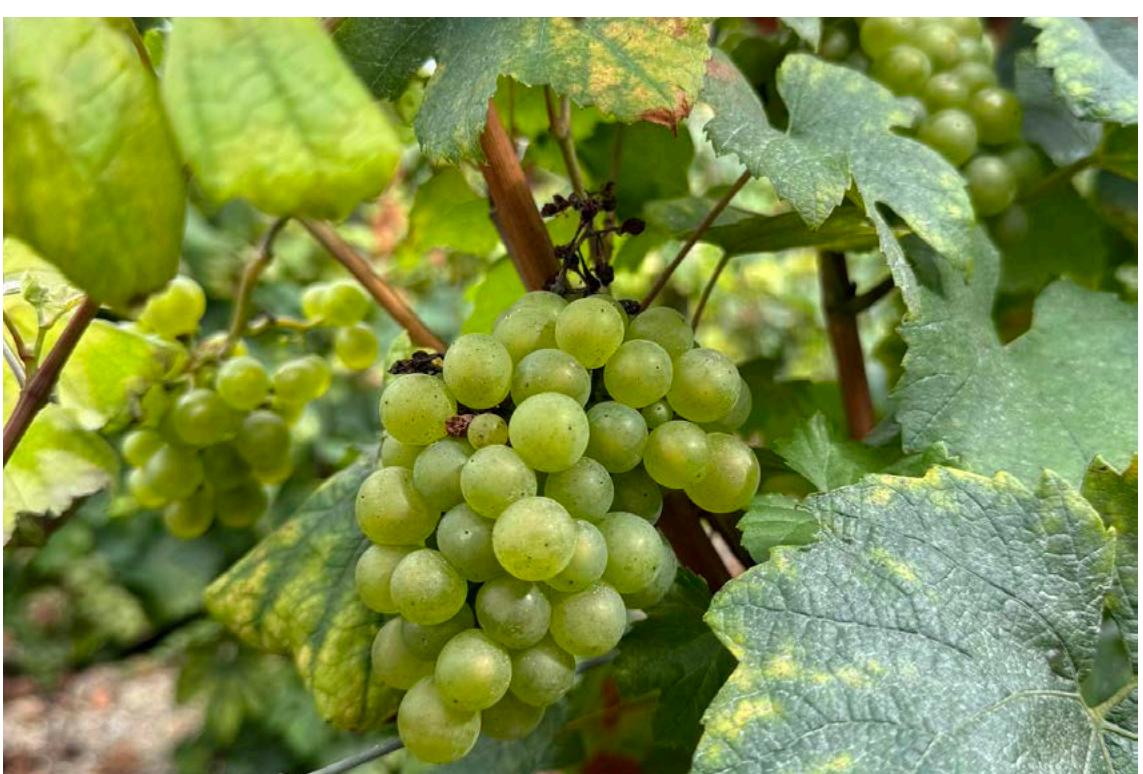


I loved the way that Charles Fourny got down on his hand and knees and picked up the soil. He is a true farmer. The more he spoke the more interested I became!

— Sheela Kini

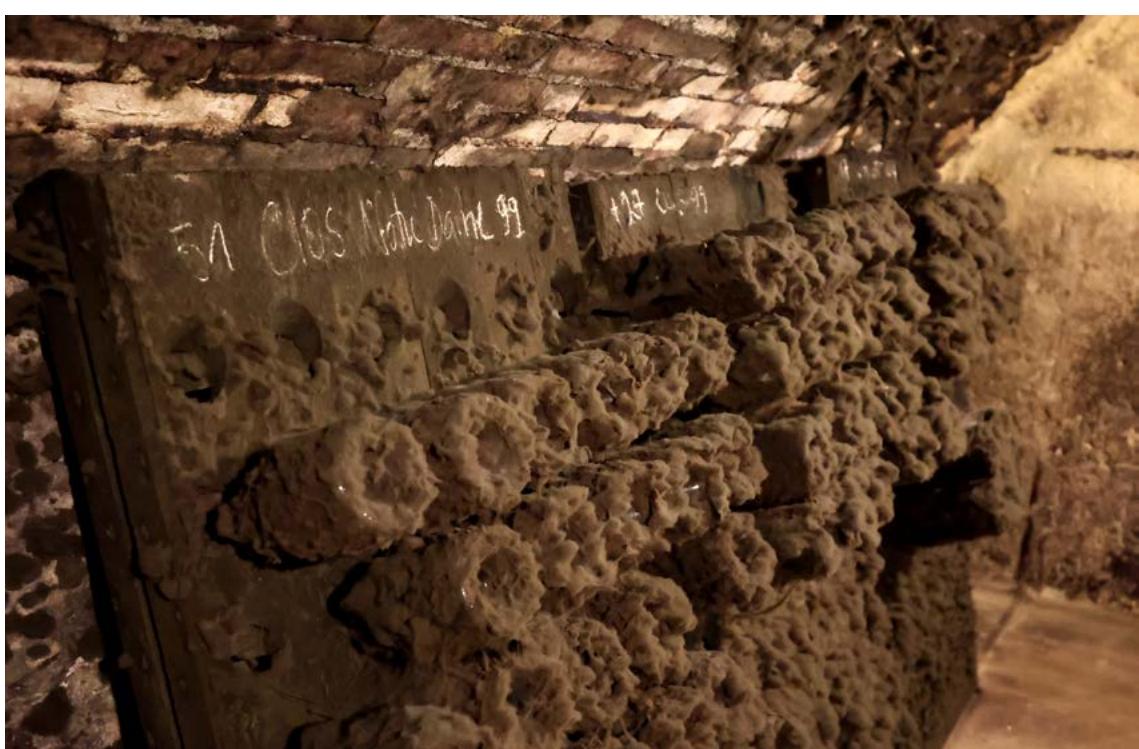
















I love this room!
– Sheela Kini



*The cellars of Veuve Fourny
were so atmospheric!
— Jenny McCarthy*





We're being spoilt!
— Jenny McCarthy





Thursday 5 September 2024

BILLECART-SALMON

Tour of the estate, Le Clos Saint-Hilare vineyard and cellars, tasting and lunch in Mareuil-sur-Aÿ

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

BILLECART-SALMON BRUT BLANC DE BLANCS GRAND CRU NV

BILLECART-SALMON CUVÉE LOUIS SALMON 2012

BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS 2008

BILLECART-SALMON BRUT SOUS BOIS NV

BILLECART-SALMON CUVÉE ELISABETH SALMON 2012

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.

We were warmly welcomed to the new reception rooms of the house (opened just two months prior) by Jérôme Lafouge, whose entertaining anecdotes and frank honesty immediately invited us into the inner circle of this fabled house.

Jérôme began our tour in the immaculately ordered gardens of the estate, a dramatic visual declaration of the exacting precision that has defined this house for 206 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 pinot noir grapes.

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

Jérôme guided us through Billecart's growing production facilities, sharing with us insights into the uniqueness of this house and its fanatical attentiveness to the finest details. He revealed that the house sources from more than 1000 plots, each of which it ferments separately in more than 1000 ferments!

Oak barrel fermentation and maturation are an increasing element of the Billecart house style, and we had the privilege of stepping into the beautifully ordered barrel rooms of the house.

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

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

We were greeted over an apéritif by CEO Mathieu Roland-Billecart, who shared with us insights into the pending harvest. 'The weather is not what the doctor ordered this year,' he bemoaned, revealing that Champagne had received double the usual rainfall and half the sunshine this season! 'And there are better recipes for a happy growing season! But the good news is that a challenging year for Champagne can mean great quality! We have just released 2012 and it was just like this, with sun at the end of the season and we made great wines, so we are hanging on to this this year! It is not exactly a picture post card of what you would want with the leaves, but the grapes are looking ok and starting to taste ok. We were expecting to start at the middle of next week with sunny weather but it might take longer. I quote my great uncle that I don't assess the standard of the vintage until I've finished making the wines!'

Mathieu's uncle, Export Manager Antoine Roland-Billecart, told us that they would not wait too long to harvest this year, aiming to pick as soon as nine degrees potential alcohol is achieved, which he expected could be in five day's time. 'We don't expect to make vintage wines this year,' he admitted. 'May was ok but in June it rained every single day and in July every few days, so we have dilution in the fruit. And we want concentration to produce a vintage.'

Antoine welcomed us for the very first lunch he had ever hosted in the brand new dining room of the house, prepared by fabulous boutique restaurant Attis.

Over lunch, among other delights, Antoine bountifully shared a bottle of the prestige cuvée of the house – Nicolas François 2008 – alongside the new 2012 releases of Cuvée Louis Salmon and Cuvée Elisabeth Salmon!

An incredible immersion into the brilliance of Billecart!



*Everything we have experienced has
been so beautiful, and the attention
to the finest details is incredible!*

– Sheela Kini







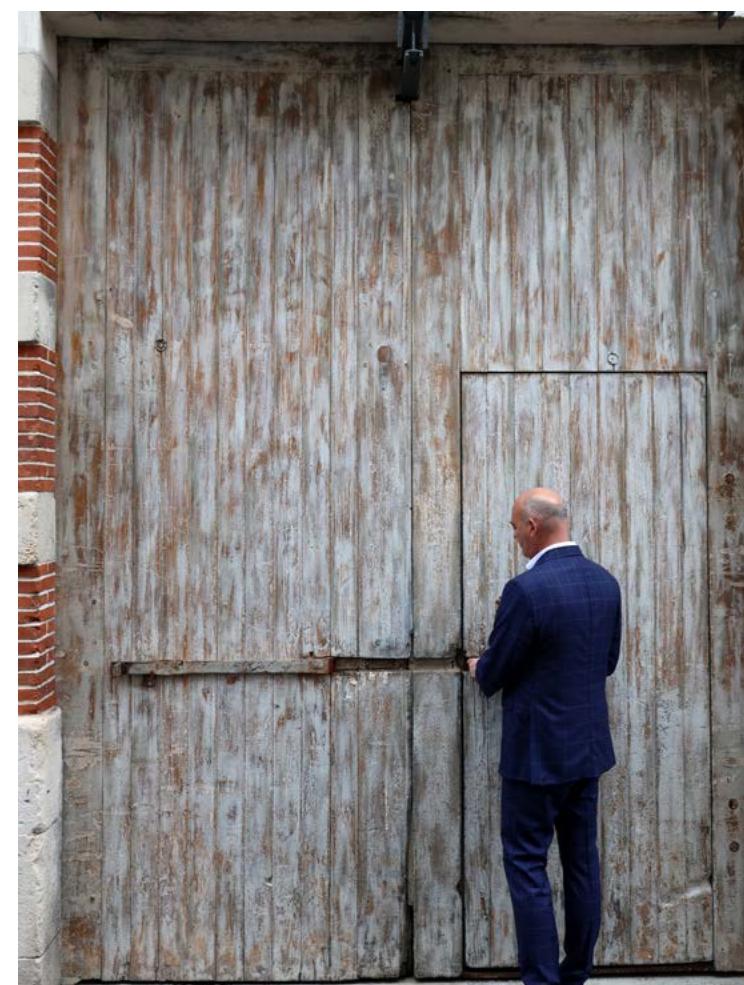
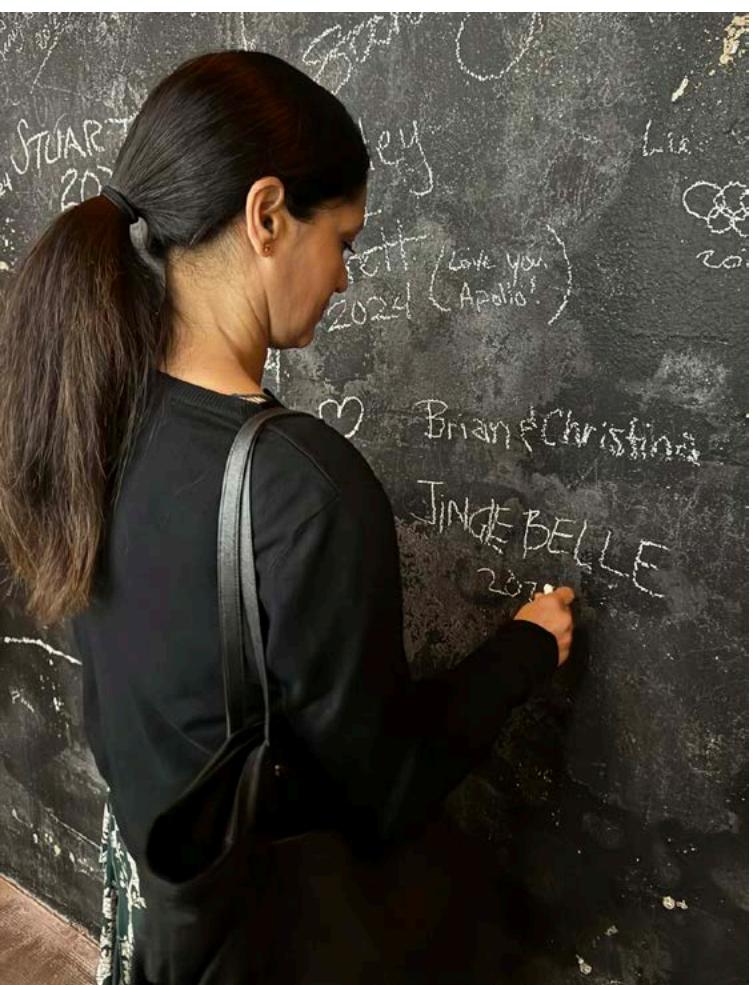
*This whole place
looks like a fairytale!
– Rachel Roth*













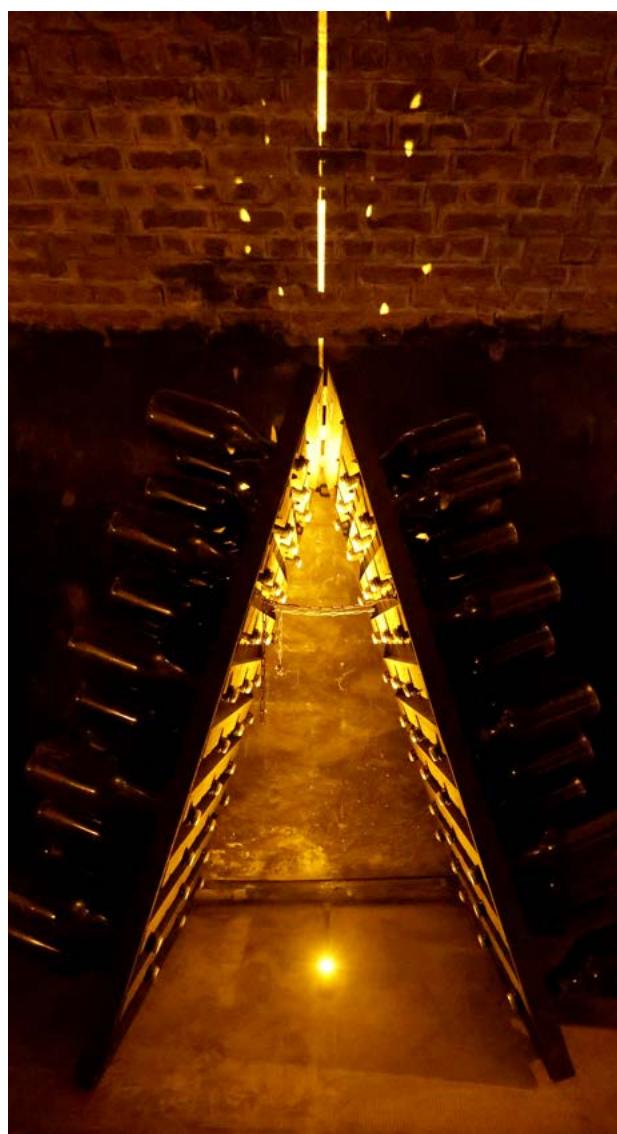


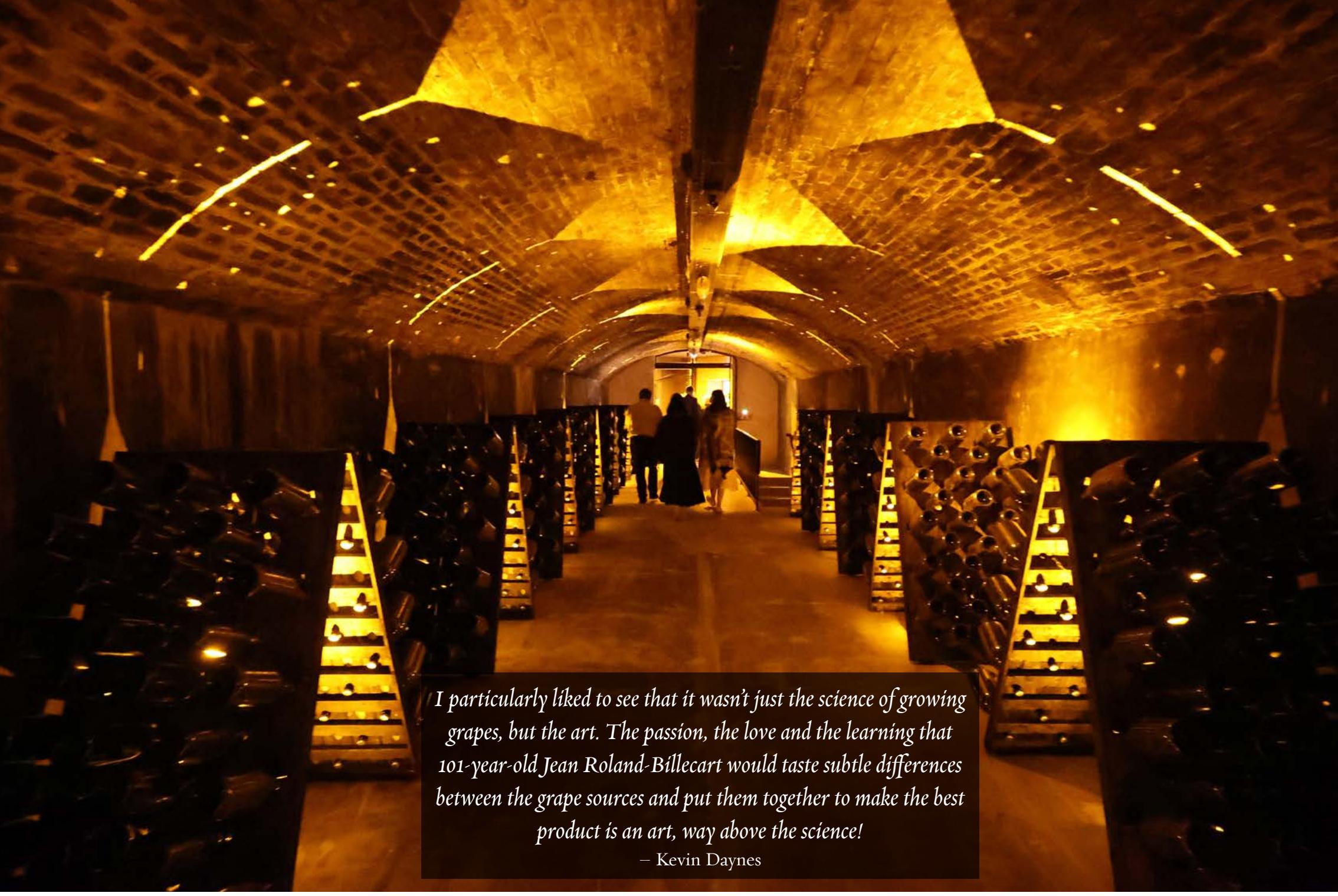
Vendanges 2023			
Cépage	Cuvée	Trait	Volume (L)
Chardonnay	Auge	16	4104
	Auge	49	4332
	Chouilly	40	2280
	Chouilly	49	4332
	Chouilly	9	2052
	Chouilly	9	2052
	Chouilly	9	2052
	Chouilly	19	4332
	Chouilly	19	4332
	Marne au Jus	49	4332
	Marne au Jus	49	4332
	Opéra	28	6384
	Opéra	29	6642
	Opéra	498	45444
		Total	45444
Druine	Druine	8	1824
	Druine	9	2052
	Druine	40	2280
	Druine	24	4788
	Druine	10	2280
	Druine	20	4560
	Druine	78	17784
		Total	17784
Druine Noire	Aubin	40	2280
	Aubin	40	2280
	Marne au Jus	9	2052
	Marne au Jus	40	2280
	Vergny	10	2280
	Vergny	9	2052
	Vergny	58	13224
		Total	13224
Tailles de Réserve		42	9576
		Total des Traits	376
			85728
Druine Mûre	Chouilly	4	2000
	Marne au Jus	1	500
	Chouilly	2	1000
		Total	15540
Total			105068















It's not about champagne; it's about connection, and I realise the connections that Tyson has built. These are real friendships, and you can see that when Tyson interacts with the winemakers. I think it's about the depth of the relationships that Tyson has that have built real human connections. The people Tyson connects us with are very good at their craft and really care about creating the best product they can, despite the pressure they have from the business and nature. I think Tyson handles this in a very similar way, trying to communicate in the best way what the people are trying to do, and this is fantastic! There isn't anything that can get close to this! A lot of people are motivated by money, but there are a few people who put other things above this, and Tyson connects us with these people. – Stefan Lesser



Having made a career out of business, I found it very interesting sitting next to Antoine Roland-Billecart and discussing working on Saturday and welcoming visitors. I found that completely inspiring and really interesting stuff! I really enjoyed that visit as a real-life experience for me.

— Alan Manly





How fantastic was that cheese course?!

— Lucy Evans







Dejeuner d'exception

ÉLABORÉ PAR BENOIT MEROT

JEUDI 05 SEPTEMBRE 2024



ENTRÉE

Crabe, Veau Fumé,
Concombre, Sureau, Aubergine

PLAT

Boeuf Confit, Fenouil,
Vanille, Belle de Fontenay, Artichaut

FROMAGE

Mimolette,
Mirabelle, Sarrasin

DESSERT

Framboise
Estragon



DEJEUNER

JEUDI 05 SEPTEMBRE

1888
champagne-billecart.fr





Thursday 5 September 2024

RARE CHAMPAGNE

Tasting at Résidence Eisenhower

Tasting Host: Émilien Boutillat, Chef de Cave

RARE CHAMPAGNE ROSÉ 2014

RARE CHAMPAGNE 2012

RARE CHAMPAGNE 2006 EN MAGNUM

RARE CHAMPAGNE 2002

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 – and we were privileged to be the first in the world to taste the latest. Rare Rosé is even more rare, made in smaller quantities still, with only four vintages yet in existence.

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 on the eve of harvest – his busiest time of the year.

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

We commenced with one of just over 1000 magnums of Rare Champagne Rosé Millésime 2014. “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.’

Following the reversal of the releases of Rare 2013 and 2012, we were privileged to be the first public in the world to taste the incredible 2012 vintage, ahead of its pending global release in late 2024.

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.

In the midst of this atmospheric cellar, discovering such decadent champagnes, Émilien created a warm and vibrant feeling of unpretentious informality. He topped off an incredible experience by leaving all the bottles and magnums for us to finish long into the night! We felt immensely privileged to experience his energy and inspiration, all within the relaxed familiarity of a tasting at ‘our’ place.



I've never tasted Rare before and with every cuvée poured I've said this is my new favourite! The aftertaste and the length are so happy and so much fun! I now understand why Rachel is so happy and so bubbly about this tasting!

— Lucy Evans





I have been looking forward to this tasting all week and I really enjoyed the experience. Rare 2012 was just amazing! And I loved the 2006 magnum and I am looking to buy some!

— Rachel Roth





My favourite experience of the week was Rare Champagne and I loved the fact that we got to be the first in the world to taste the 2012! It was kind of magical! Émilien asked what Tyson thought and we got to be there when Tyson tasted it for the first time!

— Sheela Kini





Emilien was so polished for such a young man and he made the whole experience so much fun! I thought Rare Champagne would be my favourite experience of the week and when he left us in the cellar with all those bottles it confirmed it!

— Sheela Kini



Meeting Émilien and the chance to taste 2012 before it was released was so exciting!
— Lucy Evans





My favourite wine of the week was the Rare Champagne 2002. How could you beat it? This was my first tasting of Rare and that was a revelation for me! It was so much fun! It was happiness in a glass! And I thought that's just what you want to drink and be happy!

— Lucy Evans



Friday 6 September 2024

CHARLES HEIDSIECK

Lunch, tasting & tour of the estate and its 2nd century Roman crayères in Reims

Tour, Tasting and Lunch Host: Melissa Rintelman

CHARLES HEIDSIECK BLANC DE BLANCS NV (2020 BASE VINTAGE DISGORGED IN 2024)

CHARLES HEIDSIECK BRUT RESERVE NV (2019 BASE VINTAGE DISGORGED IN 2024)

CHARLES HEIDSIECK BRUT RESERVE NV (2010 BASE VINTAGE DISGORGED IN 2018)

CHARLES HEIDSIECK ROSÉ RESERVE NV (2019 BASE VINTAGE DISGORGED IN 2024)

CHARLES HEIDSIECK ROSÉ RESERVE NV (2008 BASE VINTAGE DISGORGED IN 2016)

CHARLES HEIDSIECK BRUT MILLÉSIME 2013

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2014

CHARLES HEIDSIECK BRUT MILLÉSIME 2012 EN MAGNUM

CHARLES HEIDSIECK BLANC DE BLANCS NV (BASE VINTAGE 2018 DISGORGED IN 2022)

CHARLES HEIDSIECK ROSÉ MILLÉSIME 2012

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 27 Roman crayères connected by four kilometres of galleries up to 30m below the surface, 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 Melissa hosted us for a tasting of the full range, featuring a fascinating showcase

of Charles' current non-vintage trio, alongside older disgorgements of the same from the incredible 2008, 2010 and 2018 base vintages; an incredible declaration of the integrity and endurance of even the non-vintage cuvées of the house.

We enjoyed an apéritif of Charles Heidsieck Brut Millésime 2012 en magnum, before we were seated for an exceptional lunch, during which Melissa shared with us insights into the past and present history of the house.

By the conclusion of an outstanding visit we had experienced no fewer than 10 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!



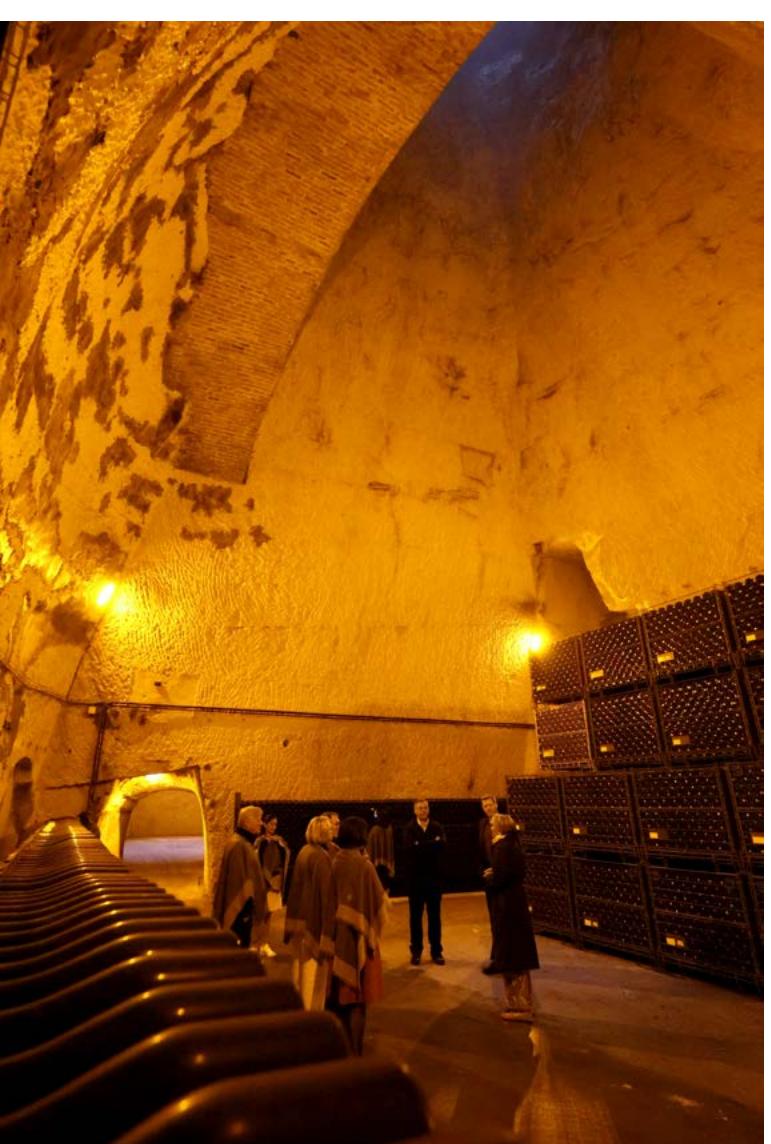
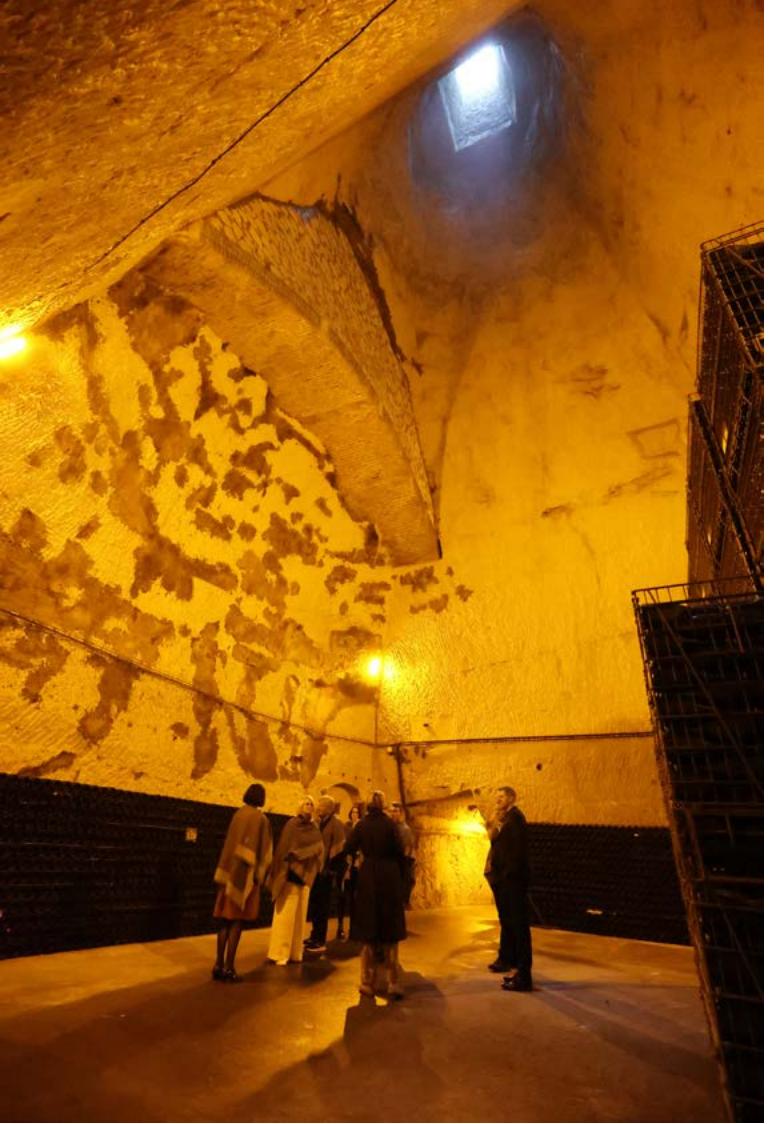
*Charles Heidsieck was one of my
favourite experiences of the week!
– Sheela Kini*











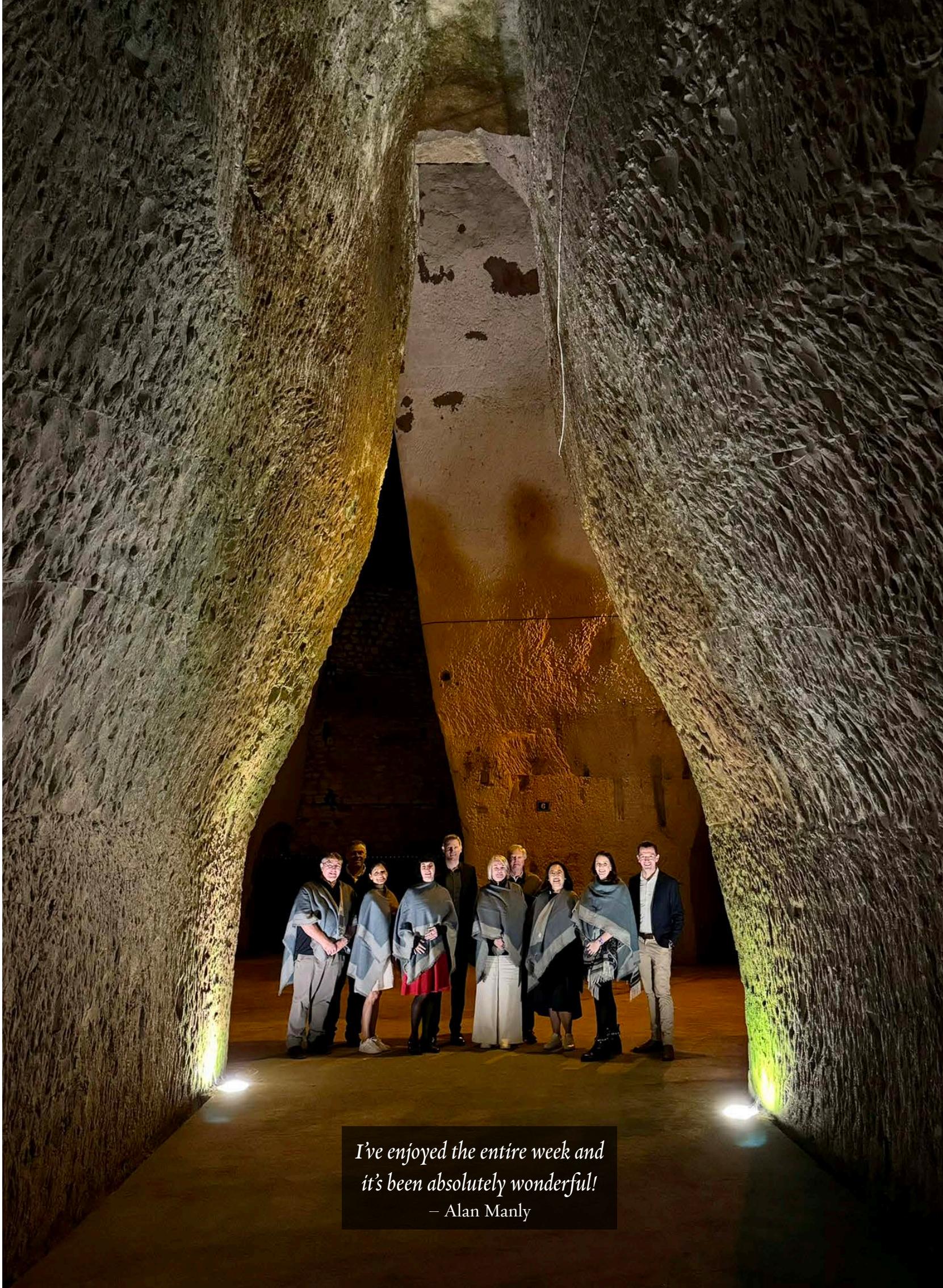












*I've enjoyed the entire week and
it's been absolutely wonderful!*
— Alan Manly









*This was an incredible tasting and
I loved tasting the older base vintages
alongside the current releases!*

— Geoffrey Schippers







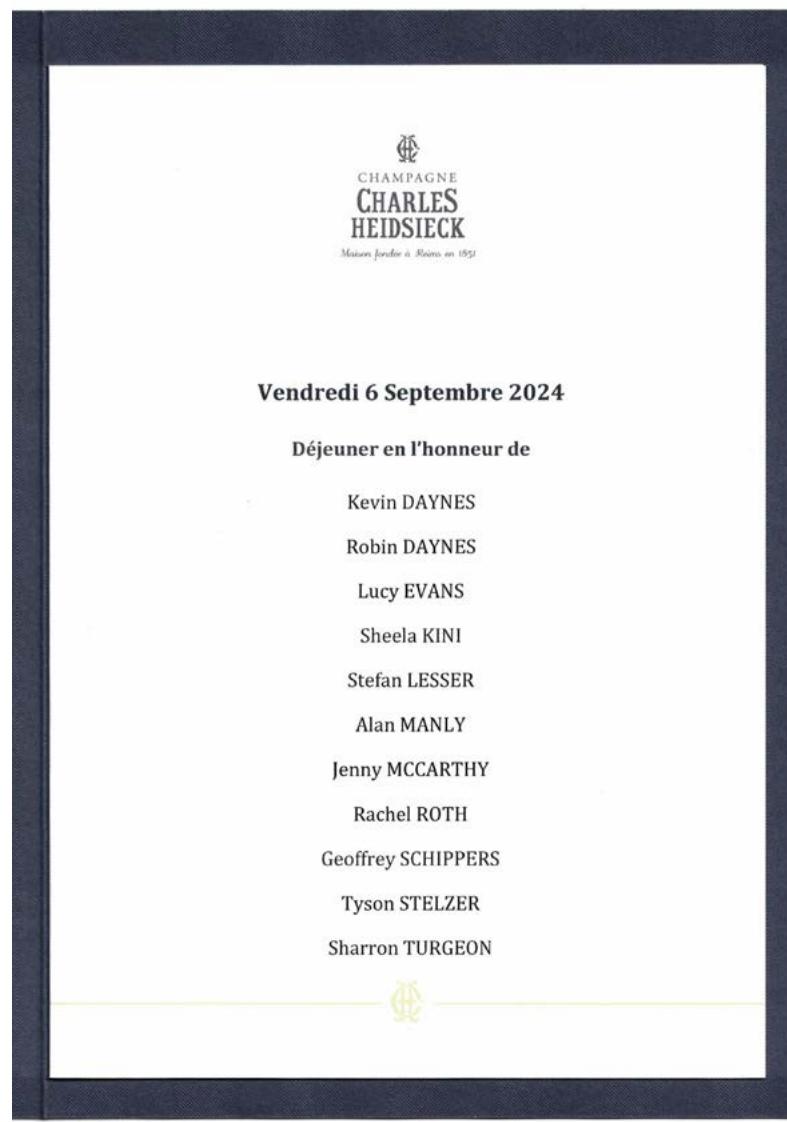
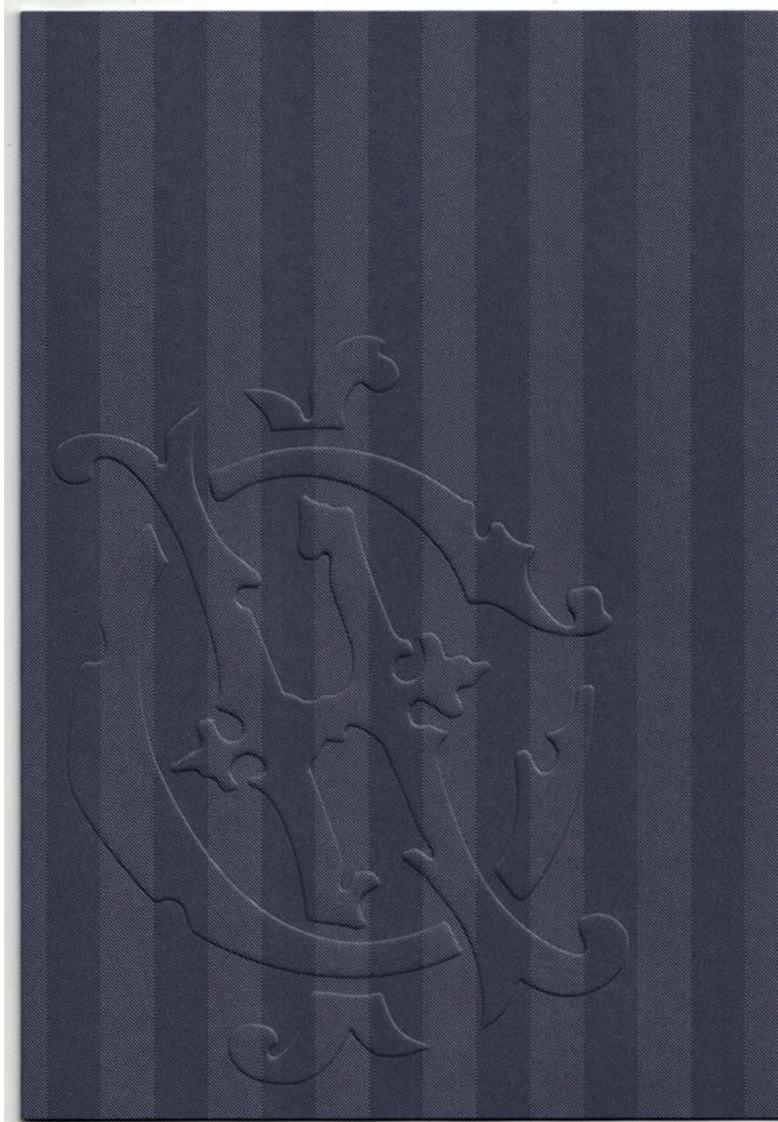




*I've never ordered Charles Heidsieck in the past
but the Blanc des Millénaires was just – oh yeah!
I'm going to do some shopping when I get home!*

– Lucy Evans





CHAMPAGNE
CHARLES HEIDSIECK
BRUT BLANC DE BLANCS

CHAMPAGNE
CHARLES HEIDSIECK
ROSE MILLESIME 2012

Ceviche de daurade, tartare d'avocats et légumes croquant au yuzu

Carré d'agneau rôti au thym, tian de légumes et petit jus de glaçage

Déclinaison de poire pochée, pomme façon tatin et fraîcheur de pomme verte

Café


CHAMPAGNE
CHARLES HEIDSIECK
Maison fondée à Reims en 1851

Friday 6 September 2024

RÉSIDENCE EISENHOWER

Finale Dinner with Philippe Mille, Arbane

PIERRE GIMONNET & FILS MILLÉSIME DE COLLECTION VIEILLES VIGNES DE CHARDONNAY 2002 EN MAGNUM
EGLY-OURIET BLANC DE NOIRS GRAND CRU VIEILLE VIGNE NV (2016 & 2015)

LOUIS ROEDERER COTEAUX CHAMENOIS CAMILLE HOMMAGE LE MESNIL-SUR-OGER VOLIBARTS 2020
WILLIAM FÈVRE CHABLIS GRAND CRU BOUGROS CÔTE BOUGUEROTS 2020

LOUIS ROEDERER COTEAUX CHAMENOIS CAMILLE HOMMAGE MAREUIL-SUR-AÏ CHARMONT 2020
DOMAINE FAIVELEY LATRICIÈRES CHAMBERTIN 2016 EN MAGNUM

KRUG GRANDE CUVÉE ÉDITION 170ÈME (BASE 2014)

CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSE SAUTERNES 2015

*Thank you very much to Tyson and
Sharron for the most amazing week!
— Robin Daynes*

*WINE EVENTS
with TYSON STELZER*





I have a long list of gripes with every hotel I visit and there is not one that I have at the Résidence! I've had zero complaints here. Zero. Every time I come in I think there will be something I don't like in my room. I'm testing everything. And every day there is nothing. It is literally amazing!

— Sheela Kini





The dinners at Le Parc and The Résidence were the best of the week because the focus was on the group, and we laughed a lot together and enjoyed each other's company!

– Sheela Kini







*I'm so impressed with
Sharron, that she kept
up with everything while
five months pregnant!
She is such a superhero!*

— Lucy Evans

*I can already tell this is going to
be my favourite meal of the week!*

— Rachel Roth





Tonight is my favourite experience of the week because I love trying the champagne alongside the Burgundy!

I really do like the juxtaposition and the comparison of the Coteaux Champenois blanc with the Chablis, and the Coteaux Champenois rouge with Burgundy. The Chambertin is the best wine of the week!

– Sheela Kini







The best experience for me was a close tie between dinner on the first night and dinner on the last night. Everything was perfect! Different wines and a lineup of comparisons that you would never be able to do!

– Stefan Lesser







*The Chablis was my favourite
wine pairing of the week!*
– Sheela Kini



I've enjoyed the first night and tonight the most. The wines are incredible and the old champagnes back to 1988. One of the things I've learnt with Tyson is an appreciation of the aged wines, because normally in the past we drank champagnes rather young and I've only been building my cellar for eight years. I enjoyed all the houses. The food was fabulous and they all had different personalities. The three wines I loved the most were the Rare Champagne 2002, La Grande Année 2002, and the Domaine Faiveley Latricières Chambertin 2016 en magnum. The Chambertin is my number one wine of the week! I just love pinots and Burgundies! The excitement of tasting the two local still wines was amazing. I would not have had access to these wines without the chance to taste them with Tyson, which has been an amazing experience! – Kevin Daynes





*It's special to have these moments together
as a group on our first and last dinners.*

— Rachel Roth









WINE EVENTS
WITH TYSON STELZER

THE CHAMPAGNE TOUR
Finale Dinner
WITH PHILIPPE MILLE - ARBANE



RÉSIDENCE EISENHOWER
FRIDAY 6 SEPTEMBER 2024



Canapés in the Ballroom

PIERRE GIMONNET & FILS MILLÉSIME DE COLLECTION
VIEILLES VIGNES DE CHARDONNAY 2002 EN MAGNUM

EGLY-OURIET BLANC DE NOIRS GRAND CRU VIEILLE VIGNE NV (2016 & 2015)

Tartare de thon, salicornes, sous ses légumes à la croque au sel
Tuna tartare and samphire under salted crunchy vegetables

Entrée 1

Entrée 2

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

WILLIAM FÈVRE CHABLIS GRAND CRU BOUGROS CÔTE BOUGUEROTS 2020

Fleur de bar et rosé, râpé de champignon à cru, émulsion au champagne
Sea bass flower and rosé, grated raw mushroom, champagne emulsion

Main

LOUIS ROEDERER COTEAUX CHAMPOIS CAMILLE HOMMAGE
MAREUIL-SUR-Aÿ CHARMONT 2020

DOMAINE FAIVELEY LATRICIÈRES CHAMBERTIN 2016 EN MAGNUM

Dos de pintade rôtie, Agria confite dans son jus, croûte de fruits secs
Roasted guinea fowl back, Agria confit in its own juice, dried fruit crust

Chose

KRUG GRANDE CUVÉE ÉDITION 170ÈME (BASE 2014)

Chaource foisonné à la noisette, brioche croustillante, gelée au champagne de cardes
Chaource filled with hazelnuts, crispy brioche and champagne jelly

Dessert

CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSE SAUTERNES 2015

Framboises, brioche toastée, sorbet au champagne rosé
Raspberries, toasted brioche, rosé champagne sorbet

Coffee & Mignardises



*The food tonight surpassed anything
we've had all week! It really is amazing!
— Sheela Kini*

Tonight is, without a doubt, the best experience of the week! We travel a lot and some of our best moments are at home just chillaxing and having the best bottles in the cellar, and tonight felt just like that! It's the best!

— Robin Daynes





WINE EVENTS

WITH TYSON STELZER

