



31 AUGUST - 5 SEPTEMBER 2025



*Tyson Stelzer's Champagne Tour*

*Hosted by Tyson Stelzer & Sharron Turgeon*

*For:*

*Brian Abel & Mark Manton*

*Simon Apter*

*Miles & Le-Anne Jakeman*

*Stuart Mills*

*David & Janelle Taylor*

*David & Catherine Worsley*

*31 August - 5 September 2025*

*Introductions by Tyson Stelzer*

*Photography by*

*Tyson Stelzer & Sharron Turgeon*

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



CorporateLiveWire

**GLOBAL  
AWARDS 2025**

**TOUR OPERATOR OF THE YEAR**

**TYSON STELZER'S CHAMPAGNE TOUR**

**WINNER**





*This week has absolutely exceeded our expectations!  
I cried with joy on four different days!*  
— Janelle Taylor



*We've been treated like rock stars all week!*  
— Catherine Worsley



*Sunday 31 August 2025*

# RÉSIDENCE EISENHOWER

*Our Home*

VILMART COEUR DE CUVÉE 2013 EN MAGNUM



*The Résidence has been absolutely amazing! Compared with a hotel, we are privileged to receive such special service!*  
– Miles Jakeman



*The Residence has been so welcoming and Annelies has made us feel very relaxed and at home. The homely feel and warmth we have felt has been really, really special.*  
– Le-Anne Jakeman



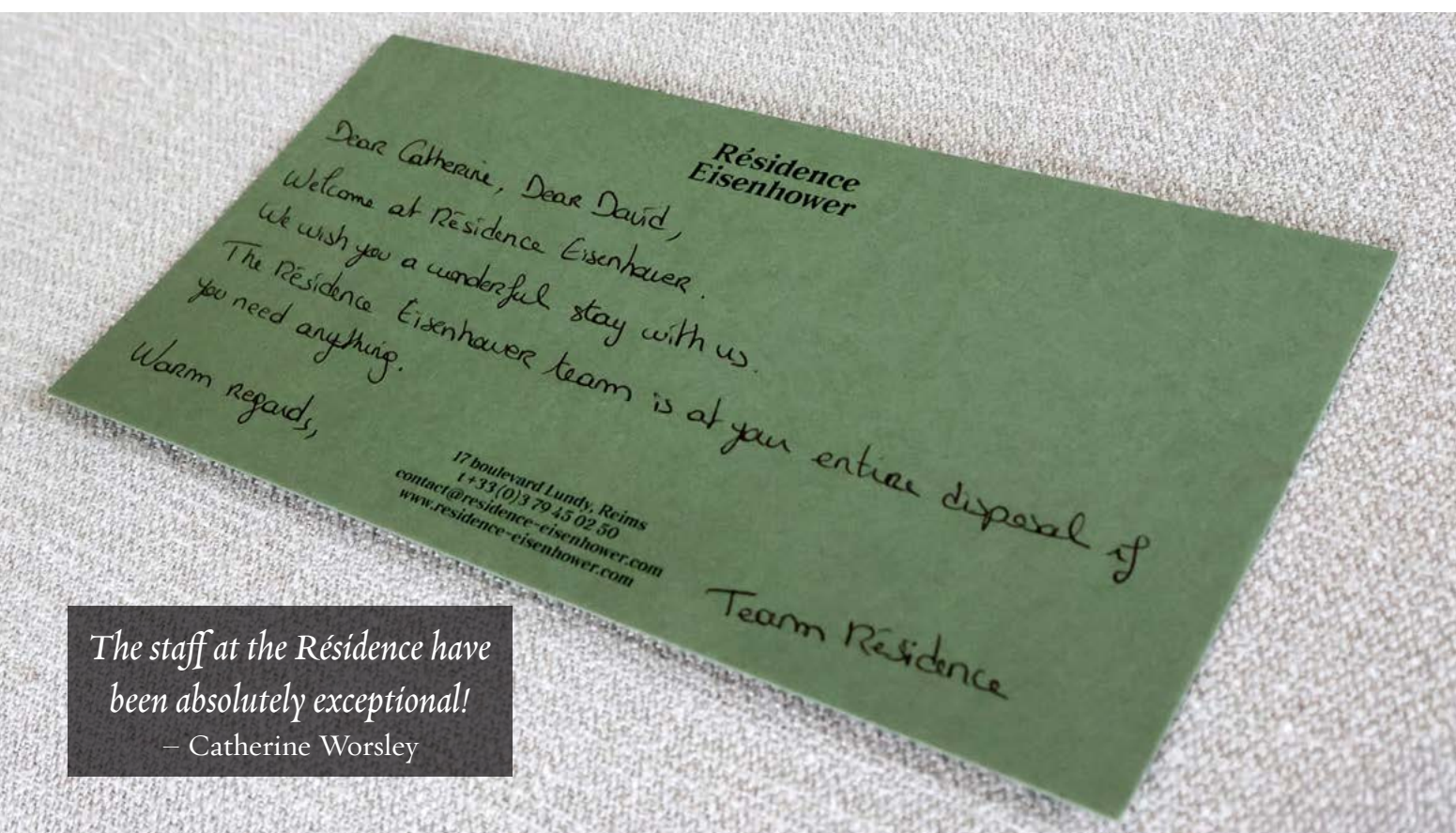


*We have always been very deliberate about our travel and were looking for a very special experience to celebrate several special milestones in our lives, and we could not find anything more special than this tour! This week has been absolutely mind blowing! Even the least experience of The Champagne Tour is so much better than the best experience of any other tour. We want to say a sincere 'thank you' for what was truly one of the great experiences of our lives! The tour exceeded our wildest dreams and we cannot speak highly enough of our experience to our family and friends. I hope that through Janelle's many happy tears and the looks of wonder and pure joy on our faces you could tell we were in champagne heaven! – David & Janelle Taylor*





*Tyson and Sharon really poured their heart and soul into making every experience the best that it could possibly be for us! Their love and care made this so much more than just a tour — it was a fully immersive experience!*  
— Le-Anne Jakeman



*The staff at the Résidence have been absolutely exceptional!*  
— Catherine Worsley







*I've had well-traveled wine friends messaging me all week saying, 'how the hell did you get access there?!' And I say it's all Tyson! Through his connections, the access that we have been able to have is something you couldn't get as a consumer. The tour sounds expensive, but have we received value? It has absolutely exceeded expectations! This really is a once-in-a-lifetime experience! — Simon Apter*



*Sunday 31 August 2025*

# LE PARC LES CRAYÈRES

*Welcome Dinner*

*Menu Été*

BILLECART SALMON NICOLAS FRANÇOIS 2008

RUINART DOM RUINART 2007

LANSON NOBLE CHAMPAGNE BLANC DE BLANCS 2004

PHILIPPONNAT CLOS DES GOISSES 2004 (DISGORGED NOVEMBER 2013)

VEUVE CLICQUOT LA GRANDE DAME 1996

BLAIN GAGNARD BÂTARD-MONTRACHET GRAND CRU 2014

EGLY-OURIET BLANC DE NOIRS GRAND CRU NV

CHÂTEAU SUDUIRAUT PREMIER CRU SAUTERNES 2010







*The tour exceeded all of our expectations: the house visits were superb, the wines we tasted were amazing, the conversations with owners and winemakers were extremely informative, and the level of access simply exemplary! The meals were also fantastic and matched well with the wines being served. Both Tyson and Sharron have done an absolutely fabulous job of pulling such a brilliant week together and they should be extremely proud! Really well done! – Miles Jakeman*





*The precision and attention to detail at Les Crayères, right through to the bathrooms, was just stunning!*  
— Le-Anne Jakeman



*Dinner at Les Crayères was just incredible!*  
— Miles Jakeman







*It's the access-all-areas, private introductions that you can't get anywhere else that make this tour so special and so money-can't-buy! – Stuart Mills*







*The lobster at Les Crayères  
was gob smacking!*  
— Miles Jakeman







*Our dinner at Les Crayères was  
a fabulous starting point and set  
a high bar for everyone to beat!*  
– Le-Anne Jakeman



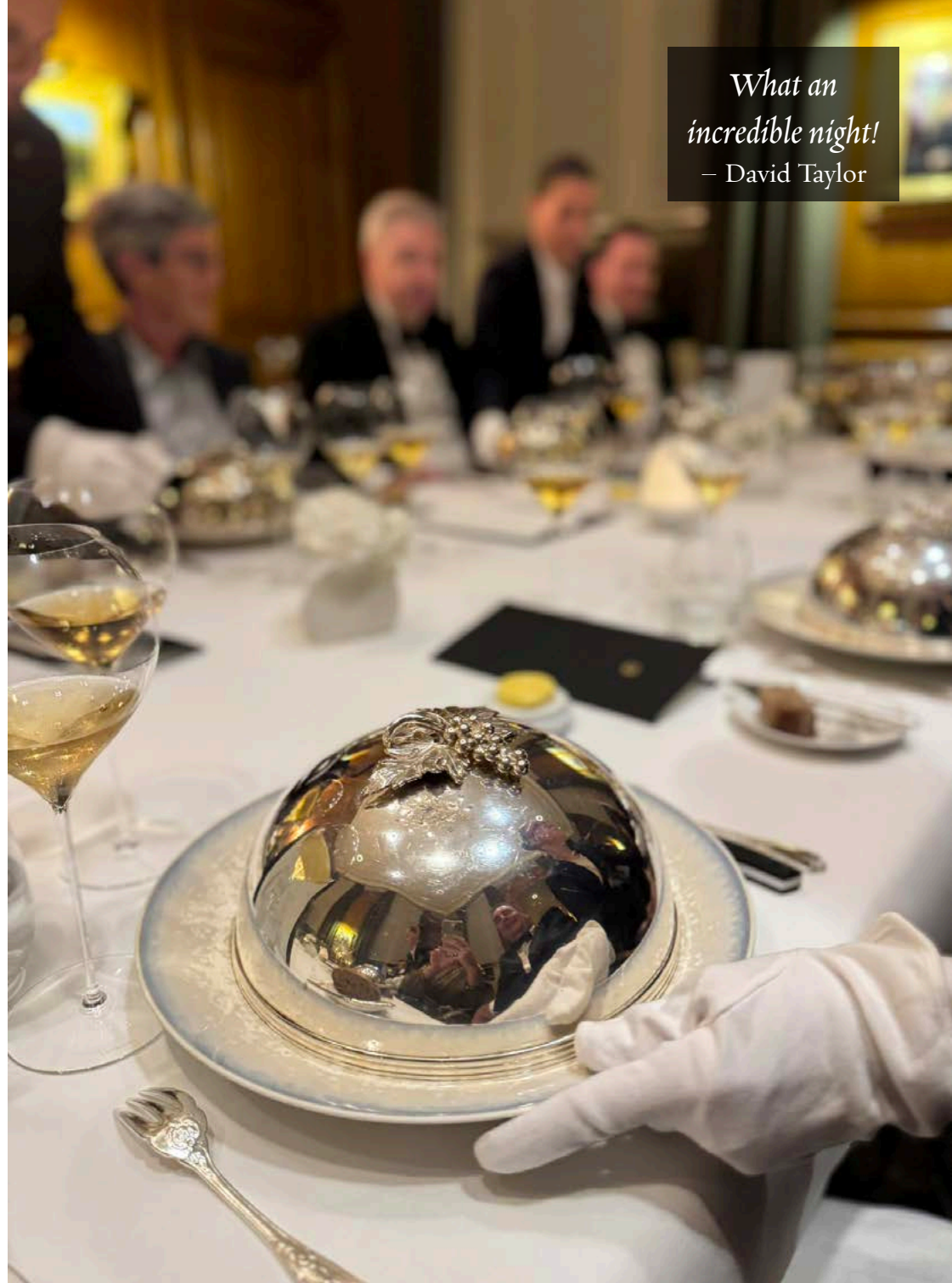








*I loved the Blain  
Gagnard at Les Crayères!*  
— Miles Jakeman



*What an  
incredible night!*  
— David Taylor







*This was an amazing  
start to our week!*  
– Miles Jakeman





Everything at Les Crayères was just stunning!  
And to commence with Nicolas François 2008  
was just incredible! – Stuart Mills



Champagne Billet-Salmon –  
“Nicolas François Billet » 2008 Brut

Champagne Ruinart –  
Dom Ruinart Blanc de Blancs 2007 Brut

Champagne Lanson –  
Noble Cuvée Blanc de Blancs 2004 Brut

Champagne Philipponnat –  
Clos des Goisses 2004 Extra-Brut

Champagne Veuve Clicquot –  
« La Grande Dame » 1996 Brut

Domaine Blain-Gagnard –  
Bâtard Montrachet Grand Cru 2014

Champagne Egly-Ouriet –  
Blanc de Noirs « Les Crayères » Extra-Brut

Château Suduiraut –  
Sauternes 2010

## ÉTÉ 2025

Sea urchin and caviar  
In a royal delicacy  
bonito and smoked kombu

Organic soft-boiled egg  
Poudré of brioche,  
Cream of watercress and osciètre caviar

Lobster cooked over an open fire  
Figs from Bordeaux and Marseille  
Lobster succulents with a lively flavour

Yellow poultry from les landes  
Chanterelles mushrooms and zuchinis  
“À la diable” sauce

Selection of raw milk cheeses  
Seasonal selection by our master cheesemakers

Winegrower's strawberries from our orchards  
Fresh, candied, raw 'belle miss'terre' cream  
Buckwheat ice cream from the Ardennes









*Monday 1 September 2025*

# 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 LE RÉSERVE NV  
BILLECART-SALMON LE BLANC DE BLANCS NV  
BILLECART-SALMON CUVÉE LOUIS SALMON 2012  
BILLECART-SALMON NICOLAS FRANÇOIS 2008  
BILLECART-SALMON LE SOUS BOIS NV  
BILLECART-SALMON CUVÉE ELISABETH SALMON 2012

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

Our first visit of our tour commenced on the sixth day of harvest and we were welcomed by Jérôme Lafouge, who had returned from summer holidays to host us that morning. Still in jovial vacation mood, his entertaining anecdotes and frank honesty immediately welcomed us into the inner circle of this fabled house.

Jérôme began our tour in the immaculately ordered gardens of the estate – a dramatic visual statement of the exacting precision that has defined this house for 207 harvests. Strolling the back streets of Mareuil-sur-Aÿ, and along the newly renamed Boulevard Nicolas-François Billecart, he 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 the detail of the uniqueness of this house and its fanatical attentiveness to the finest details. Oak barrel fermentation and maturation are an increasing element of the Billecart house style, and we had the privilege of stepping into the beautifully ordered barrel rooms of the house.

Fifteen million bottles of Billecart are aged long in its atmospheric cellars, where a thick layer of mould and dust blankets vast rows of cozy, sleeping bottles. When they ultimately emerge, the precision of this fastidious house upholds a remarkable freshness and purity.

We were greeted over an apéritif by CEO Mathieu Roland-Billecart himself, who shared with us insights into the unfolding harvest, which had begun on Tuesday of the previous week after a very hot August had accelerated ripening.

‘It is a very good year, it is looking very promising!’ he beamed. ‘You can never judge the harvest until you have tasted the wines, but the grapes look good and the must tastes good. It has promise! There are not a lot of grapes. But we always

have something to complain about! But it is better to have low yield and top quality than not so much quality.’

He compared the harvest with the ripeness and concentration of 2022, with high maturity, averaging 11-11.5 degrees potential. ‘Where we started this year is higher than where we finished last year!’ he exclaimed. With relatively high acidity and low pH compared with recent vintages, ‘it tastes nice and tastes balanced!’

He expressed hope that the weather remains steady. ‘It’s anyone’s guess this week! Today it was forecast to be grey and raining, but it is sunny. And there was a lot more rain forecast for tomorrow, but it is coming to virtually nothing!’

Deputy General Manager, Antoine Roland-Billecart, generously took a break after a very busy morning in the vineyards to join us. ‘I started today in Vertus, with my first appointment at 7:30am. It was a nice way to start the day in the vines, where it was cool. Then in Avize and then all the way south of Sézanne.’

He explained that the house is harvesting almost 175 hectares this year. ‘We have 40 teams of 20 people each, and the real problem for us is to find pickers,’ he revealed. ‘The French labourers don’t want to work anymore, so we have to organise pickers from Romania and Portugal.’

He explained why Billecart waited a week longer than some to commence harvest. ‘This year the yield is not that high but it’s ripe and it’s holding ripeness. If you want real aromatic expression, you have to wait. Even if you don’t gain in sugar, you still have to wait to get concentration. And this is more evident in the pinot noir.’

‘This vintage is looking good, even better than good, but you still need to wait until the fermentation is done before you can declare whether it will be a vintage. We will declare it in December.’

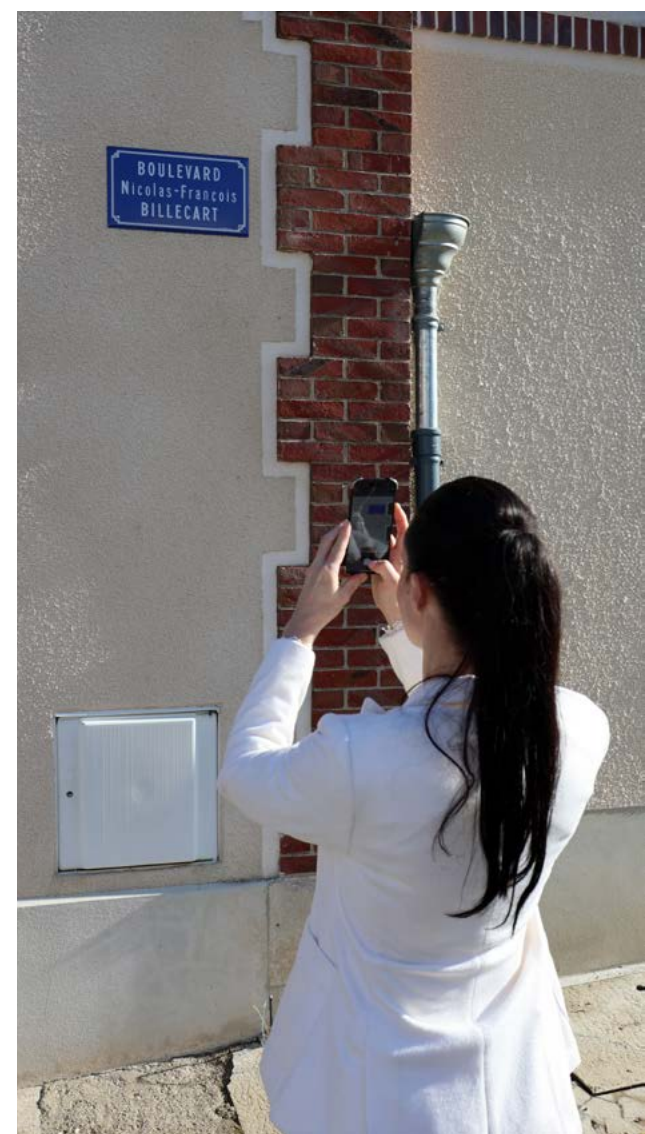
Antoine welcomed us for a fabulous lunch in the dining room of the family, prepared by the fantastic boutique restaurant, Attis. Over lunch, among other delights, he bountifully shared a bottle of the prestige cuvée of the house, Nicolas François 2008, which Tyson scored 100 points, alongside the 2012 releases of Cuvée Louis Salmon and Cuvée Elisabeth Salmon!

An incredible immersion into the brilliance of Billecart and the perfect way to commence The Champagne Tour!





*The depth of knowledge that Tyson shares is incredible! I don't know how he can remember so much detail!*  
— Brian Abel













*Every place we walked out of we felt a warm feeling and a deep sense of enjoyment. Every day had a bucket list moment, and just when we thought we could not beat that, every day exceeded that! We could not believe what was going on here! There was a surprise every day. Every night we came back and reflected that we could not believe that we were doing this! And every single day has been like that! – David & Janelle Taylor*











*I've loved every bit of the week  
— the houses and their stories,  
the lunches and the dinners.*  
— Mark Manton











*The experiences we've had and the houses we've visited have been movie star level – literally once in a lifetime! I will never forget this trip.*  
— Stuart Mills



*We want to acknowledge the amount of work both Tyson and Sharron put in to pull our tour together. It did not go unnoticed. The awards they have received are deserved recognition for a tour they have created that is beyond compare.* — David & Janelle Taylor















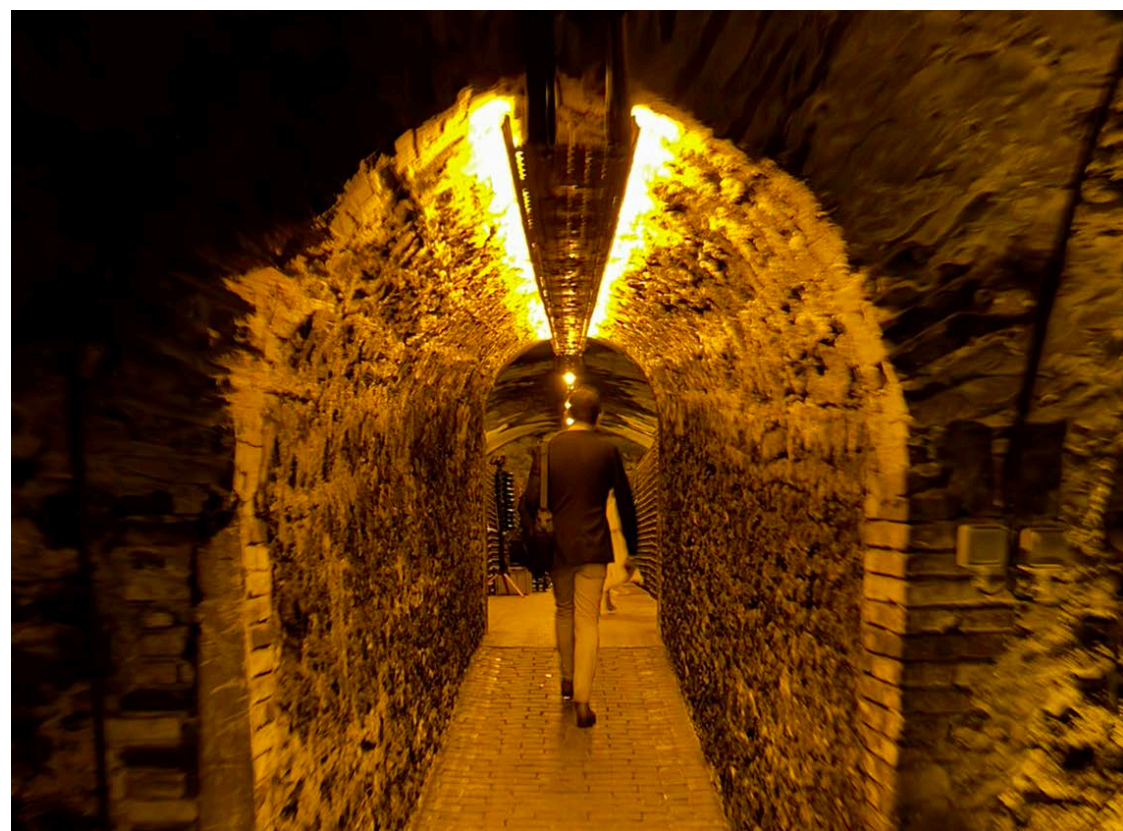








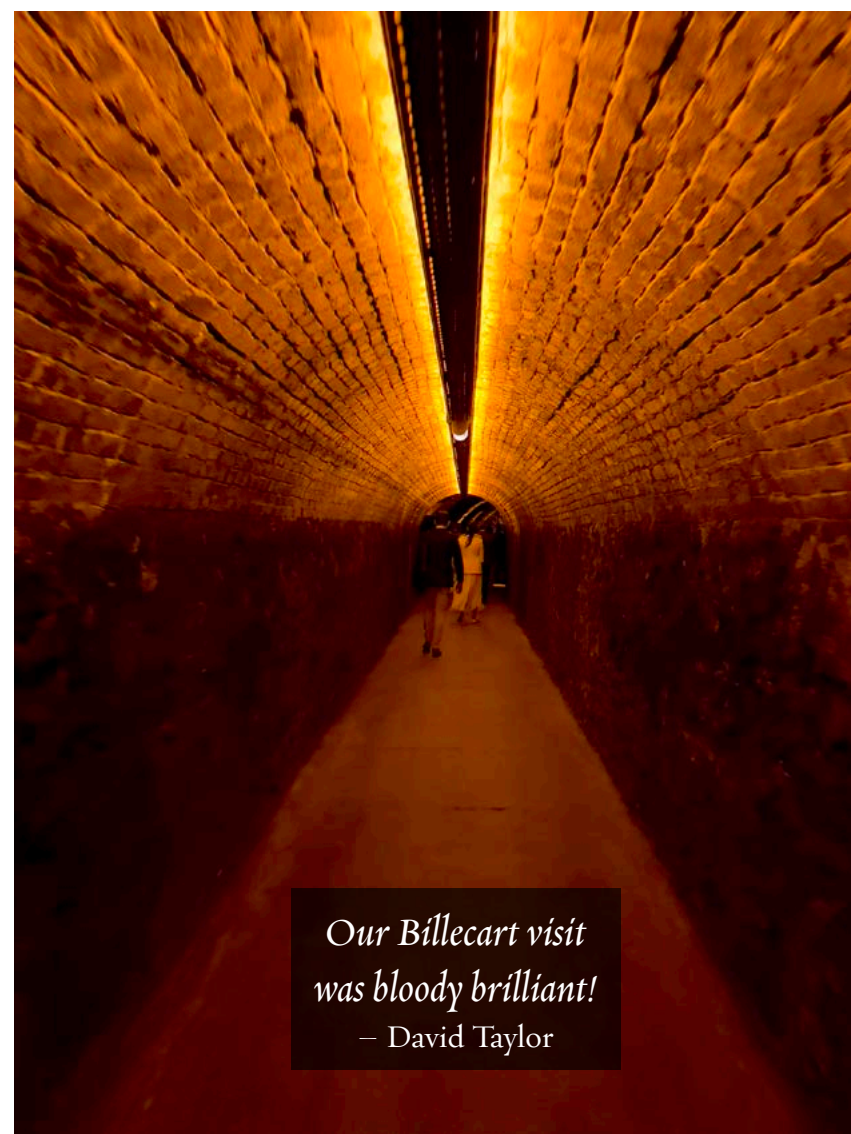
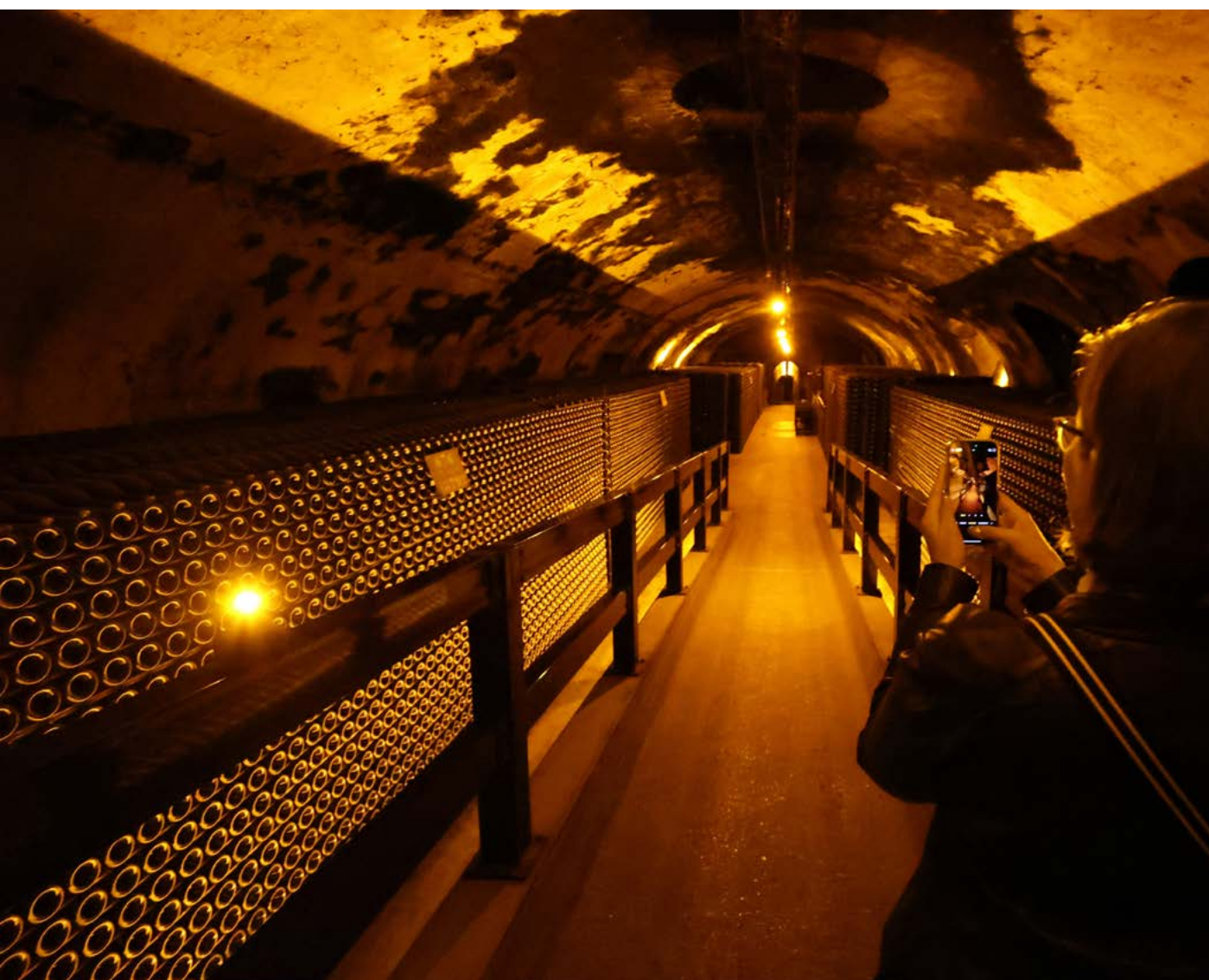






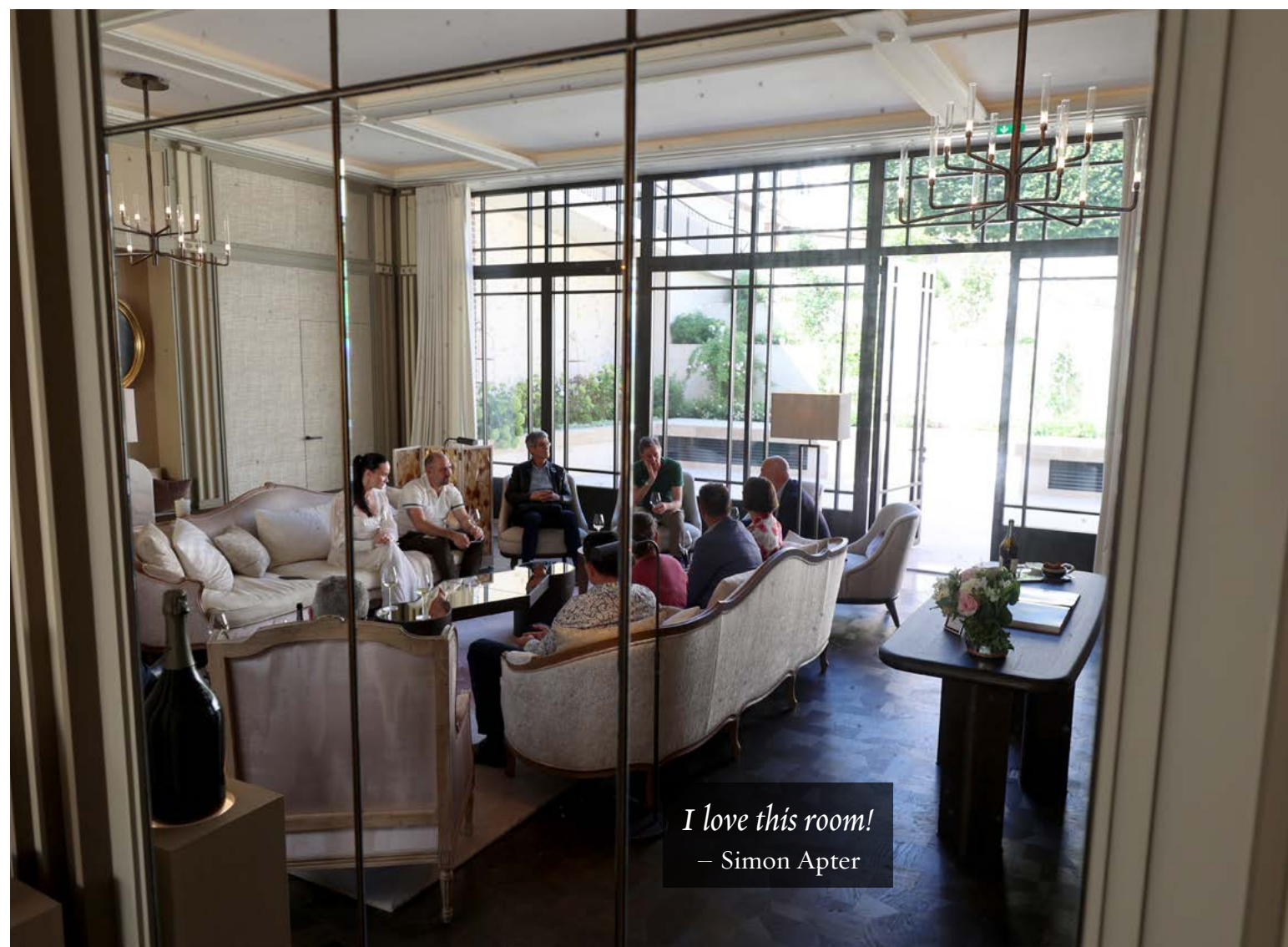






*Our Billecart visit  
was bloody brilliant!*  
— David Taylor





*I love this room!*  
— Simon Apter



*We want to express our gratitude to Tyson for the way he was able to communicate his boundless knowledge to both us and the more experienced champagne connoisseurs in our group. We were hanging off his every word and it made this tour a truly memorable learning experience.*

*– David & Janelle Taylor*











*The flowers down  
the table at Billecart  
were absolutely  
extraordinary and made  
us feel like we were at a  
very special lunch.*  
— Le-Anne Jakeman







*Antoine is such  
a character!*  
— Miles Jakeman





*To be able to meet the Billecart family was incredible! I think that as humans we crave connection and it is good for the soul to make new connections and new friends which go beyond wine, food and travel.*  
— Simon Apter











*The lunch with Antoine was really special. He was so generous with his words and time. And in a casual environment, too. That was outstanding!*  
— David Taylor



*The veal a Billecart was f@#\*ing next level!*  
— David Worsley







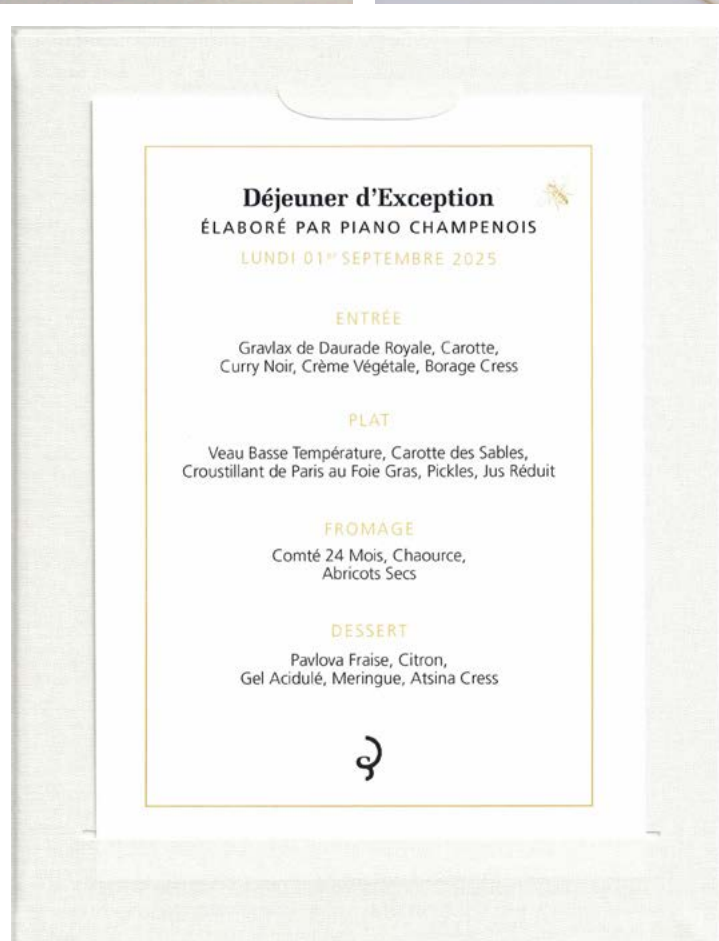
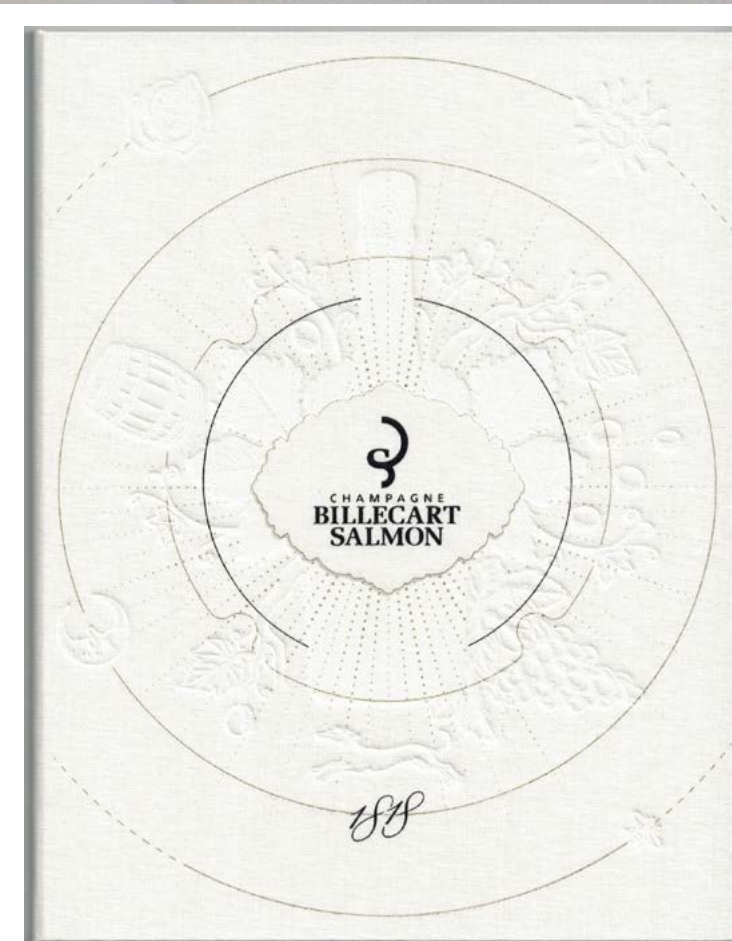




*I can see why this house visit is Sharron's favourite!*  
— David Taylor



















*You have set a very high standard with our first visit of the week!*  
— Brian Abel





*Monday 1 September 2025*

# KRUG

Tasting and tour of the estate and its cellars in Reims

Tour and Tasting Hosts: Daisy, Ambassador

KRUG GRANDE CUVÉE ÉDITION 173ÈME NV

KRUG VINTAGE 2011

KRUG GRANDE CUVÉE ÉDITION 167 ÈME NV

There is no champagne house more revered than Krug, and an opportunity to discover the winery, cellars, story and cuvées of the house was a great privilege of our week.

Our host, Krug Ambassador, Daisy, revealed that the house was at the height of harvest, having commenced eight days ago, and likely to conclude by the end of this week.

There's nothing like starting the visit with a glass of Krug Grande Cuvée, the flagship of the house, and we commenced with the recently released Édition 173; a blend of an incredible tapestry of 150 wines from 13 vintages from 2001 to 2017.

This was the perfect accompaniment to the remarkable story of Krug and its detailed production philosophy, which Daisy expounded in enamored detail, sharing with us the history of Joseph Krug and the way his notebook of 1848 has defined the philosophy of the house ever since.

She then granted us a rare insight into this process through a tour of the working cellars, before introducing us to Krug's long-ageing reserve tanks and deep-sleeping bottles.

We were captivated by Krug's tasting room, illuminated by a glorious wall of bottles representing the 400 plots and parcels of 250 new wines and 150 reserves that make up the grand complexity of the Krug blend.


Here we discovered Krug Vintage 2011 alongside Krug Grande Cuvée Édition 167ème, based on the 2011 vintage, a blend of 191 wines from 13 years, with reserves all the way back to 1995!

Our Krug visit concluded with an experience of music composed to match particular varieties and villages and a food pairing based on carrots! We were gifted with Krug's latest pairing guide, 'Root for Thought.'

An incredible Krug immersion that we shall never forget!

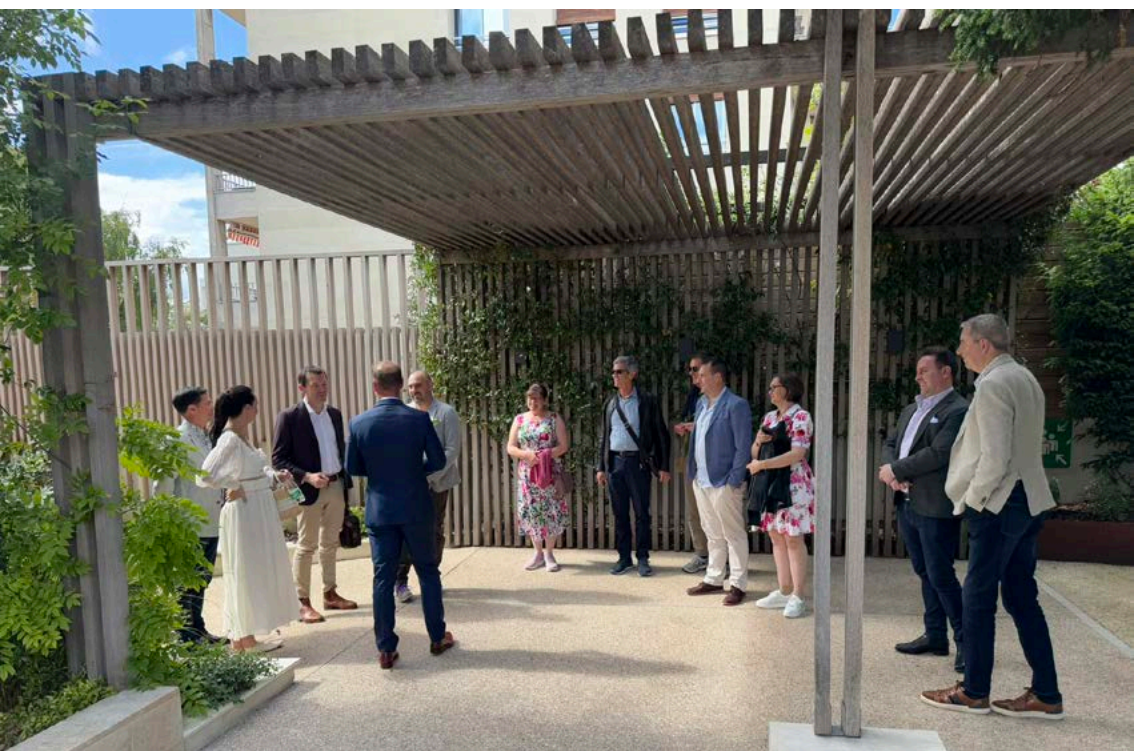






*We have been trying to surmise the best way to describe what we loved about the tour (which was everything), and the theme that we kept coming back to was its intimacy — the size of our group, the warmth of our various hosts, the thought and care that went into the champagnes and wines that were served across the week, the exclusive access to the great champagne houses and the unique and unforgettably curated experiences at each house. It was bucket list moment after bucket list moment!*

— David & Janelle Taylor



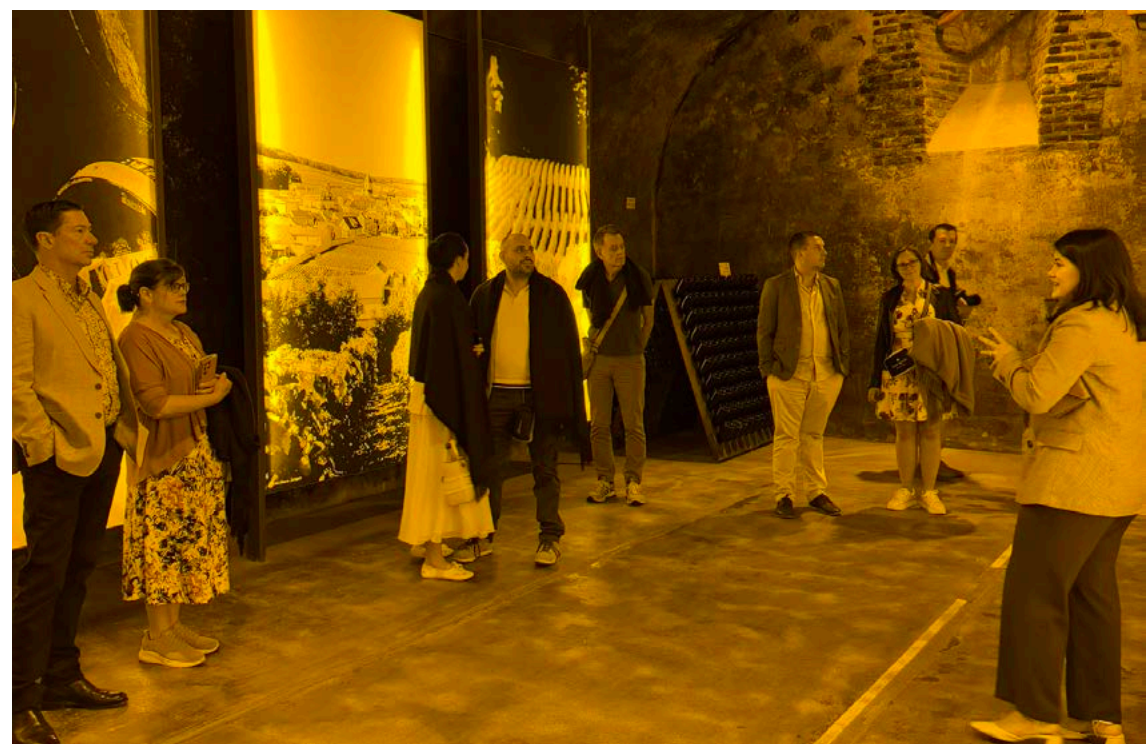
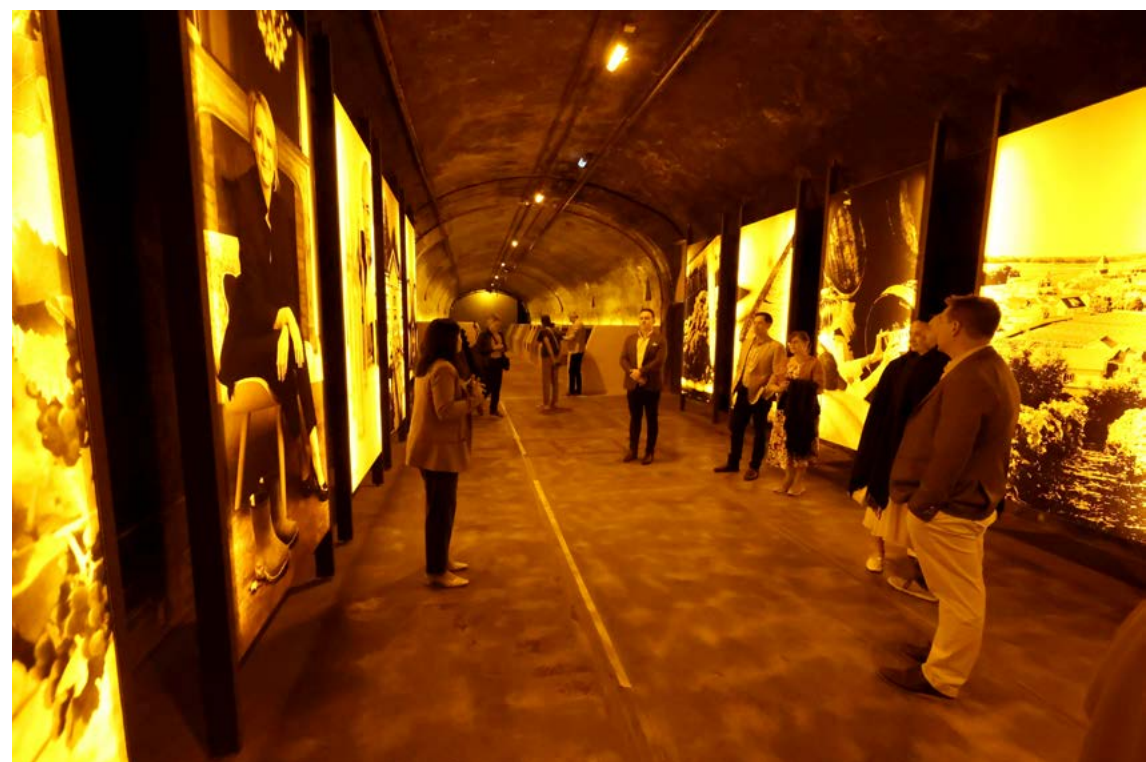










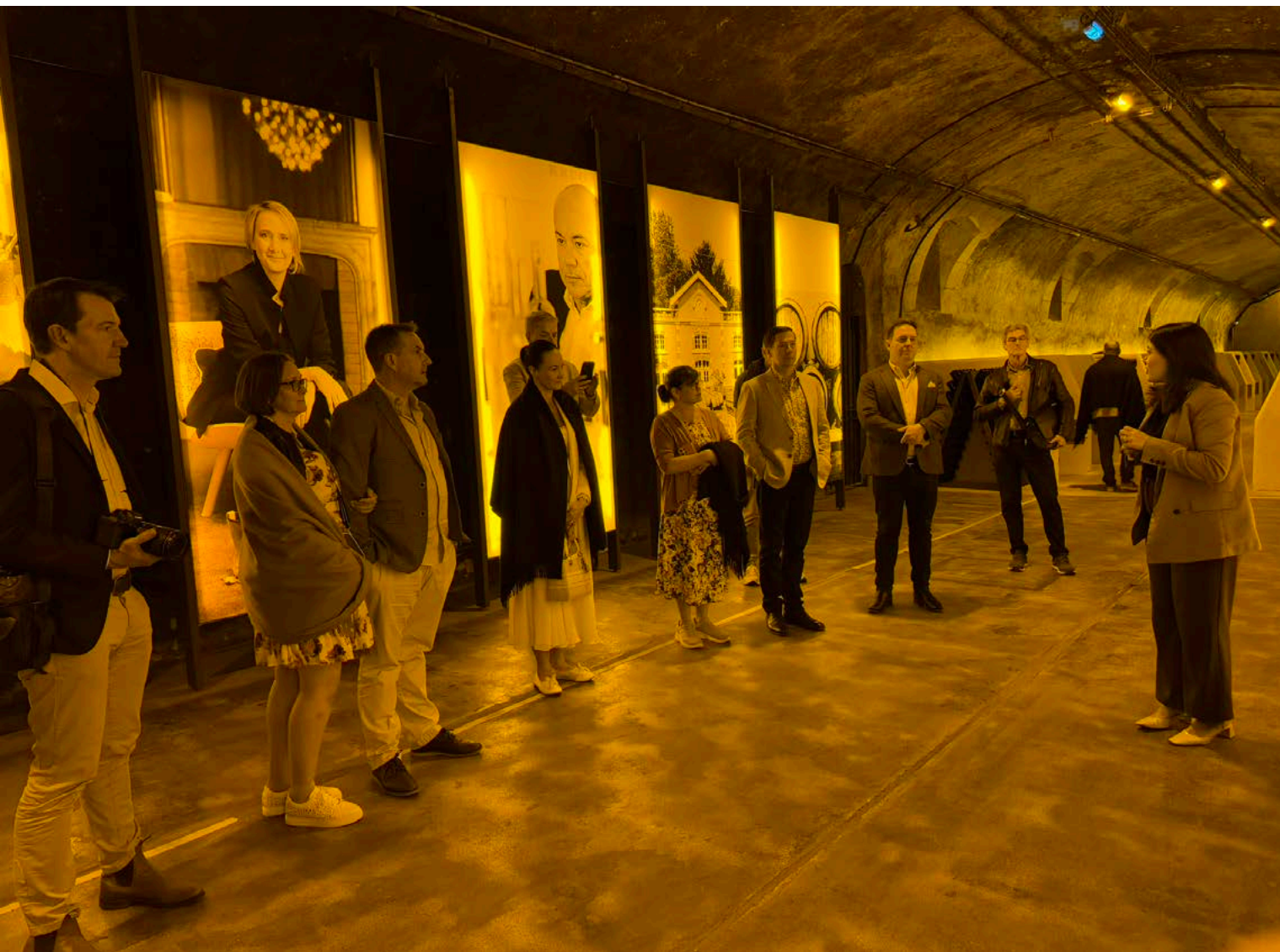






*The thing I've got from this trip that I didn't have before is the stories from the winemakers, the vineyards, the processes. I had no idea they were so complex. And that's what fascinates me. This tour has brought that alive!*

— Stuart Mills



























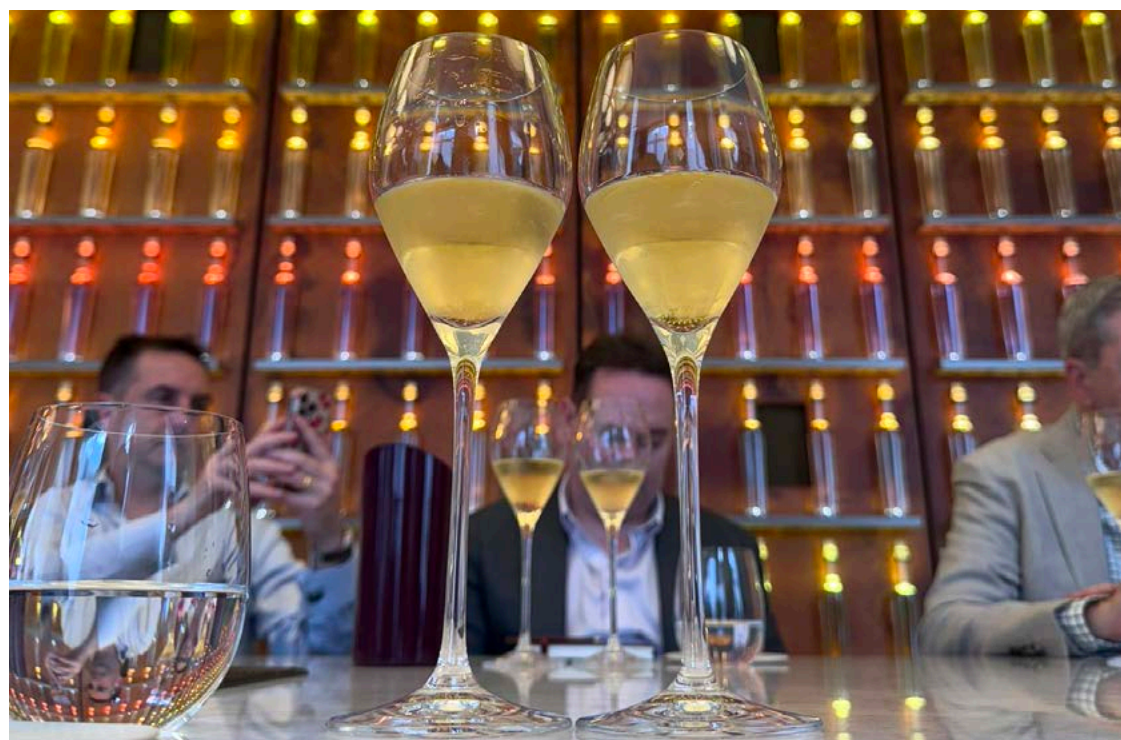
*I love the level of detail  
of Tyson's introductions!*  
— Simon Apter













*Monday 1 September 2025*

# VEUVE CLICQUOT

Veuve Clicquot dinner at Hôtel du Marc in Reims

Dinner Host: Gillian Allen

VEUVE CLICQUOT BRUT CARTE JAUNE NV EN MAGNUM

VEUVE CLICQUOT LA GRANDE DAME 2018

VEUVE CLICQUOT LA GRANDE DAME 2004 EN MAGNUM

VEUVE CLICQUOT CAVE PRIVÉE ROSÉ 1996 EN MAGNUM

VEUVE CLICQUOT RICH

The lauded house of Veuve Clicquot unites the finest of everything about champagne: deep history, cutting-edge progress and lavish decadence. Our visit treated us to an unforgettable immersion in all three, amazing us with one of the most extraordinary dinners of our remarkable week.

While our busy day at Billecart and Krug did not permit us to precede our dinner with our visit at Veuve Clicquot's Verzy press house and vineyard (which would have to wait until Wednesday), it was perhaps the hindsight of this stark juxtaposition that made for a unique experience. The raw authenticity of the action of the conclusion of harvest seemed a world away from the exquisite decadence of an extraordinary dinner in the most distinguished of settings!

Dolled up in our finery, we strolled the 400m from our home of Résidence Eisenhower to the fairytale Hôtel du Marc – the fabled private maison of Veuve Clicquot in Reims.

Our host, Ambassador, Gillian Allen, welcomed us with an apéritif en magnum during sunset in the glorious gardens of the house.

An incredible dinner followed in the delectable dining room, where we were made to feel like absolute royalty!

No detail was overlooked, and white-gloved butler service (from no fewer than five servers) was perfectly synchronised; like a well-choreographed dance, yet with graciousness and no hint of arrogance – they clearly were having just as much fun as we were!

Veuve Clicquot La Grande Dame 2004 en magnum was a special highlight, but it was Cave Privée Rosé 1996 en magnum that stole the show – one of the most extraordinary cuvées of our entire week, which Brian declared the greatest Veuve Clicquot he had ever tasted!

The evening culminated with petit fours in the games room, accompanied by Veuve Clicquot Rich – decanted, of course!

Our visit to Veuve Clicquot left us feeling like princes and princesses; a once-in-a-lifetime opportunity that we will all rave about for weeks, months and years to come.











*What a spectacular  
location!*  
— Catherine Worsley



















*The black room of Veuve Clicquot  
was very memorable and the service  
was exceptional! With five servers!*  
— Stuart Mills







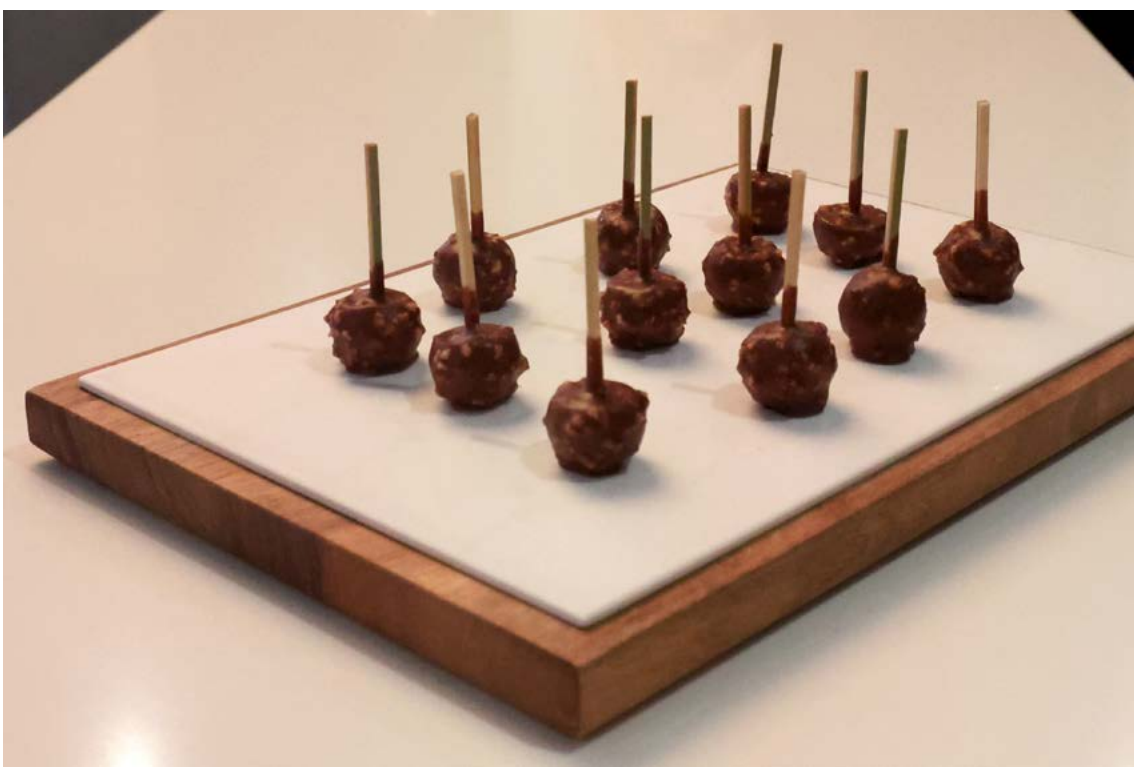
*I'm not sure what I was  
expecting but this week has  
far exceeded any expectations!*  
— Janelle Taylor



















*The hospitality at Veuve Clicquot was phenomenal and the La Grade Dames from magnum were sublime! It was a super pleasant surprise! Gillian was amazing, the room was incredible and the whole experience was brilliant! – David Worsley*











*The Cave Privée Rosé 1996  
magnum is the greatest Veuve  
Clicquot I have ever tasted!*  
— Brian Abel







# HÔTEL DU MARC

Veuve Clicquot

En l'honneur de

Madame Sharron Turgeon  
Madame Catherine Worsley  
Madame Le-Anne Jakeman  
Madame Janelle Taylor  
Monsieur Tyson Stelzer  
Monsieur Simon Apter  
Monsieur Miles Jakeman  
Monsieur David Taylor  
Monsieur Stuart Mills  
Monsieur Brian Abel  
Monsieur David Worsley  
Monsieur Mark Manton



## Expérience Gastronomique

**Brut Carte Jaune**  
*Les Mises En Bouche*

**La Grande Dame 2018**  
*La Pomme de Terre  
lentille, caviar & vitelotte*

**La Grande Dame 2004**  
*Le Lieu Jaune  
courgette, poireau & sauce plancton*

**Cave Privée Rosé 1996**  
*Les Fromages  
affinés par Maître Philippe Olivier*

**Rich**  
*L'Abricot  
basilic, romarin & chocolat blanc*



lundi 1<sup>er</sup> septembre 2025







*Another spectacular  
evening!*  
— Janelle Taylor





*Tuesday 2 September 2025*

# LOUIS ROEDERER

Vineyard visit in Verzenay and cellar tour, tasting and lunch in Reims

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

LOUIS ROEDERER COLLECTION 244 NV EN MAGNUM

LOUIS ROEDERER CRISTAL 2016

LOUIS ROEDERER ROSÉ 2008

LOUIS ROEDERER VINTAGE 2016 (GIFTED)

Our immersion into the fabled world of the distinguished house of Louis Roederer commenced with us being whisked away to the grand cru of Verzenay on the north-eastern Montagne de Reims – the first village in which the house owned vineyards. The prized Cristal plot of Rochelles Varcy had been harvested the week prior, and it was a fantastic experience to taste the ripe pinot noir grapes from bunches left behind by the pickers.

Over a picnic of espressos, viennoiserie and pinot grapes, our host, Louis Roederer Ambassador, Sarah, shared the detail of the extraordinary biodynamic regime of the house, commenced in 2000 and implemented across all Cristal vineyards since 2012.

Our visit continued in the reception room of the house in Reims. Here Sarah shared with us the story of the house, under a skylight of hundreds of bases of Cristal bottles!

A tour through the working winery and cellars at the height of harvest activity

followed, where we marveled at the detailed carvings in the huge oak foudres in which reserve wines are stored. Many superlatives were exclaimed in the presence of large format bottles over a star-struck walk through the riddling cellars of Cristal, deep under the house.

We strolled around the corner to the magnificent Hôtel Particulier, the 1850s residence of the house on Boulevard Lundy.

After an apéritif of Louis Roederer Collection 244 NV en magnum in the radiant garden on this splendid autumn morning, our host, Export Manager Jean de Castelnaud, welcomed us to an exceptional lunch in the exquisite dining room, where he presented Louis Roederer Rosé 2008 from the museum cellar of the house, surpassed only by Cristal 2016, which Miles declared his wine of the week so far!

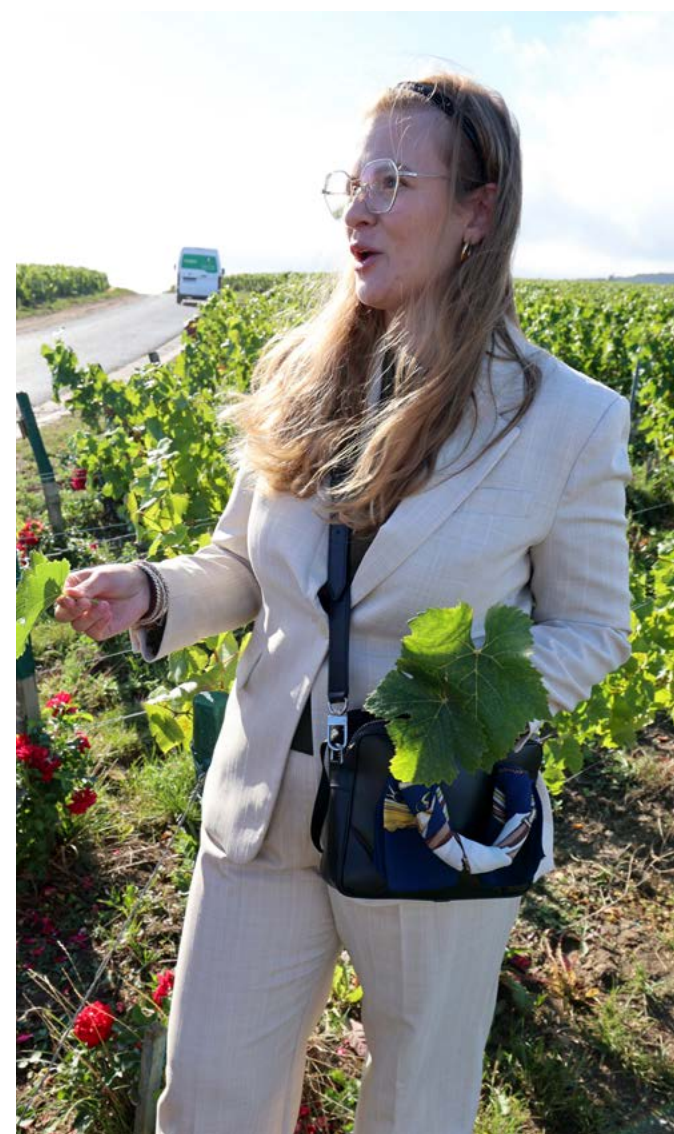
We left awestruck, with a profound appreciation of the incredible heights to which Louis Roederer has ascended!























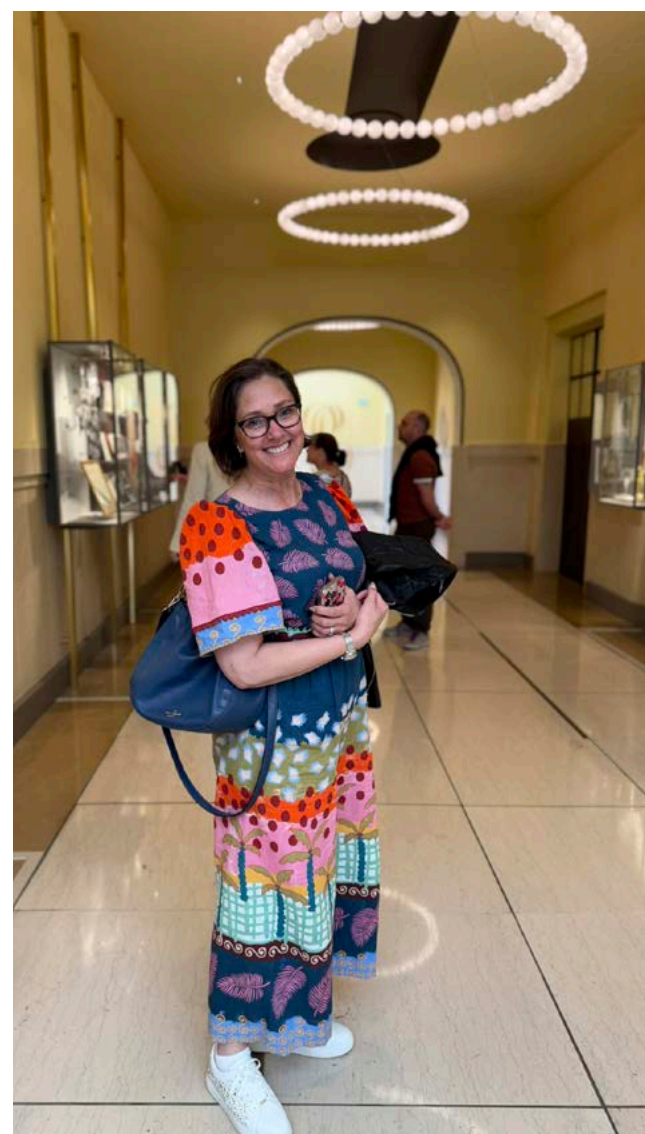
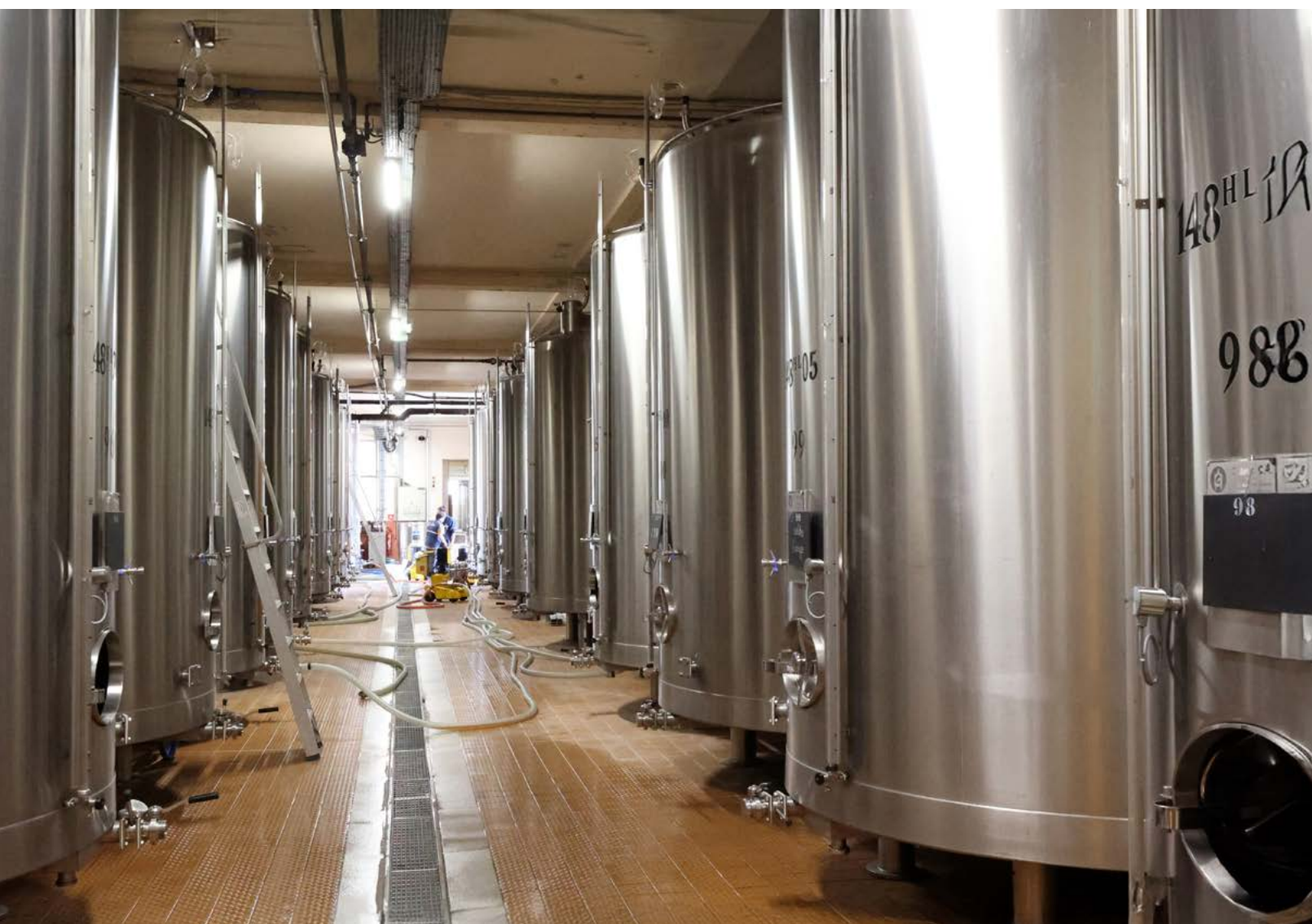
















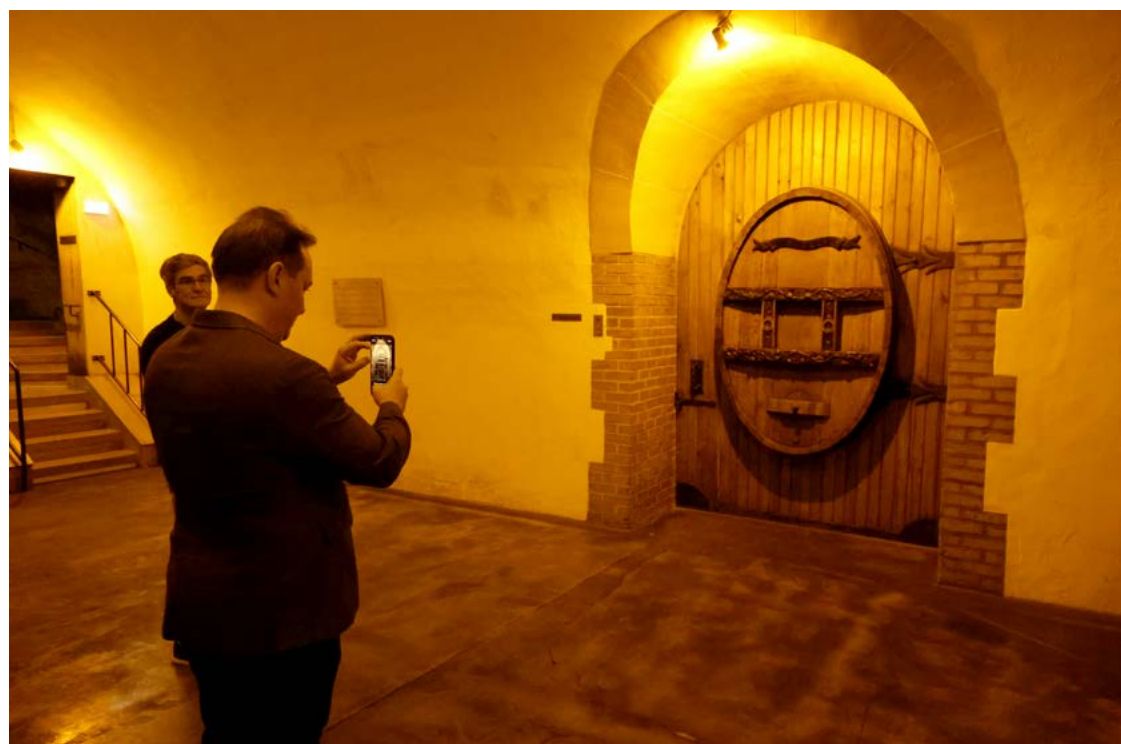
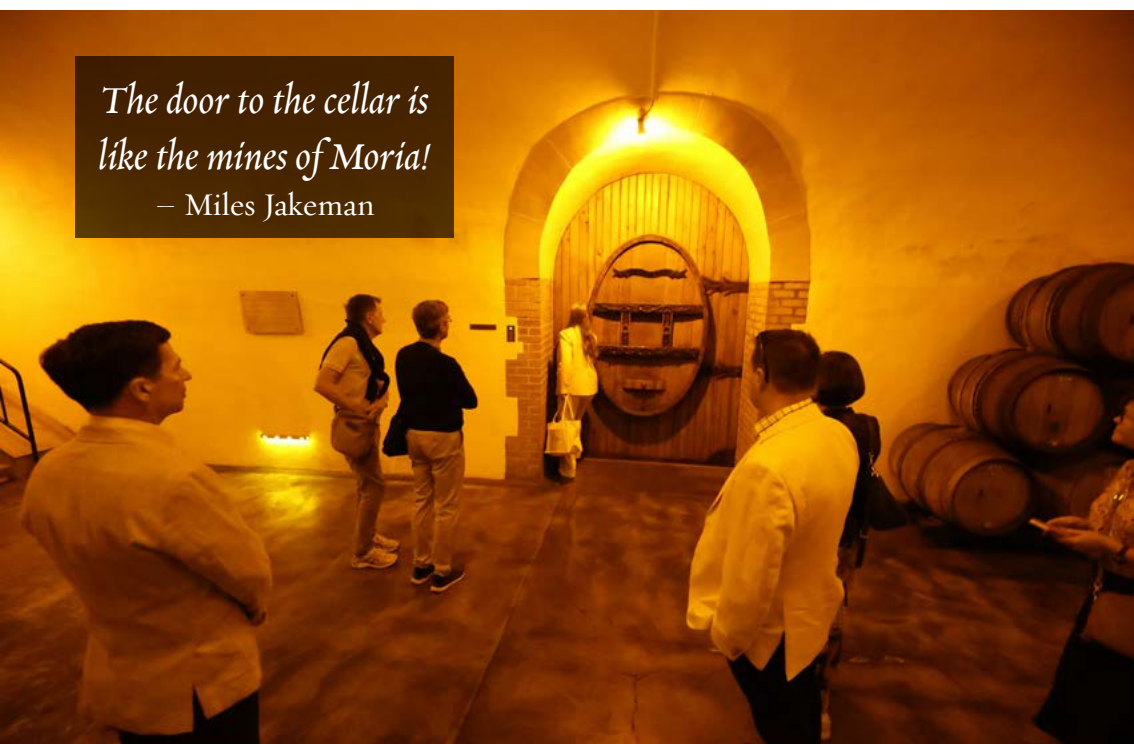








*The door to the cellar is  
like the mines of Moria!*  
— Miles Jakeman











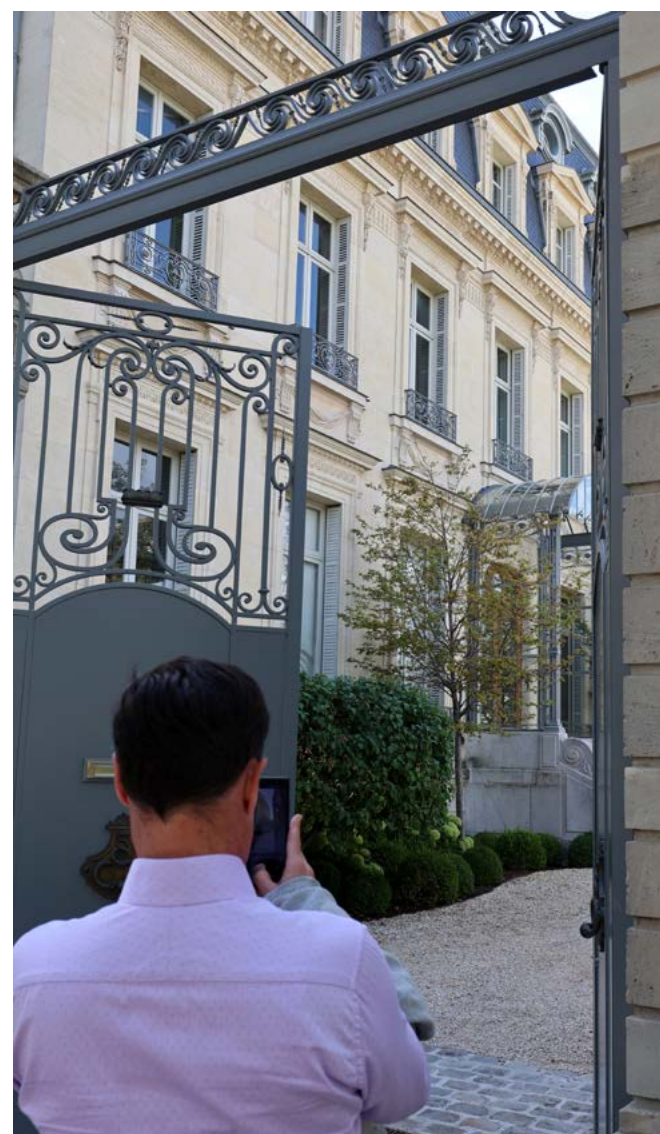
























*What a beautiful place!  
I just want to have  
parties here all the time!*  
– Catherine Worsley











*I loved the lunch at Louis Roederer  
in their fabulous house! It was my  
favourite visit of the first half of the  
week. I loved the house, the food and  
the wine! And Jean was charming!*

— Brian Abel







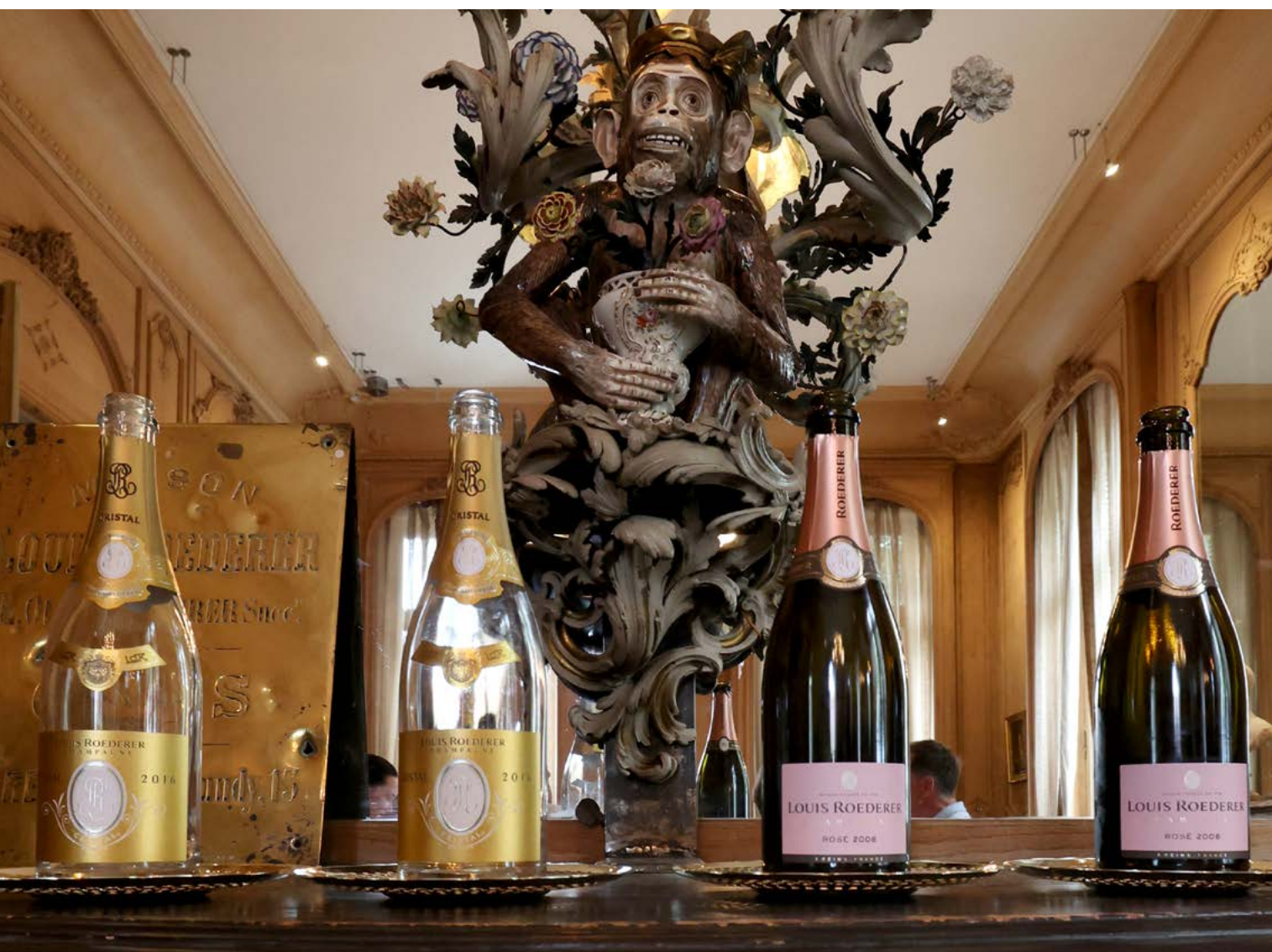




*Lunch today was very  
different to yesterday  
and just as amazing!*  
– David Taylor









*I'd have to say Cristal 2016 is  
my wine of the week so far!*  
— Miles Jakeman







L'HÔTEL PARTICULIER  
LOUIS ROEDERER

Mardi 2 août 2025



Déjeuner  
en l'honneur de

Le-Anne Jakeman  
Catherine Worsley  
Janelle Taylor  
Sharron Turgeon  
Simon Apter  
Stuart Mills  
Miles Jakeman  
David Taylor  
David Worsley  
Brian Abel  
Mark Manton  
Tyson Stelzer  
Jean de Castelneau

Déjeuner  
en l'honneur de

Le-Anne Jakeman  
Catherine Worsley  
Janelle Taylor  
Sharron Turgeon  
Simon Apter  
Stuart Mills  
Miles Jakeman  
David Taylor  
David Worsley  
Brian Abel  
Mark Manton  
Tyson Stelzer  
Jean de Castelneau

Collection 244 en Magnum

Cristal Millésime 2016  
Crème de Maïs, Foie Gras Poêlé

Brut Rosé Millésime 2008  
Filet de Dorade Royale, Légumes du Soleil

Tartelette aux Framboises  
Sorbet aux Fruits Rouges

The list of allergens is available on request







*Tuesday 2 September 2025*

# DOM PÉRIGNON

Vineyard and Abbey tour and tasting at Abbaye d'Hautvillers

Tour and Tasting Hosts: Thierry Sweczykowski, Sommelier, and Julie, Ambassador

DOM PÉRIGNON VINTAGE 2015

DOM PÉRIGNON VINTAGE 2013

DOM PÉRIGNON P2 2006

DOM PÉRIGNON ROSÉ 2009

DOM PÉRIGNON P3 1995 (DISGORGED IN 2022)

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. We took a moment to absorb the endless view over the vines overlooking the premier cru of Cumières in the gentle late afternoon light of early autumn. Exploring the rows of Dom Pérignon vines adjacent to La Pitance on the edge of the village of Hautvillers, we were delighted to taste the odd bunch of pinot noir left by the pickers.

We were welcomed to La Pitance by sommelier of the house, Thierry Sweczykowski, whose excitement about the harvest was palpable. 'I think 2025 could be the vintage of the decade!' he exclaimed.

'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. Thierry presented countless insights as he introduced two vintages of Plenitude 1, Plenitude 2 and Rosé.

In a gesture of incredible generosity, two of our guests then shared a bottle of Dom Pérignon P3 1995, thirty years older than the grapes that we had just tasted! Tyson declared it one of the greatest Dom Pérignons of his life.

We relished our opportunity to bask in the incredible history of champagne in this historic and spiritual place, and the tremendous privilege of experiencing four decades of Dom Pérignon!







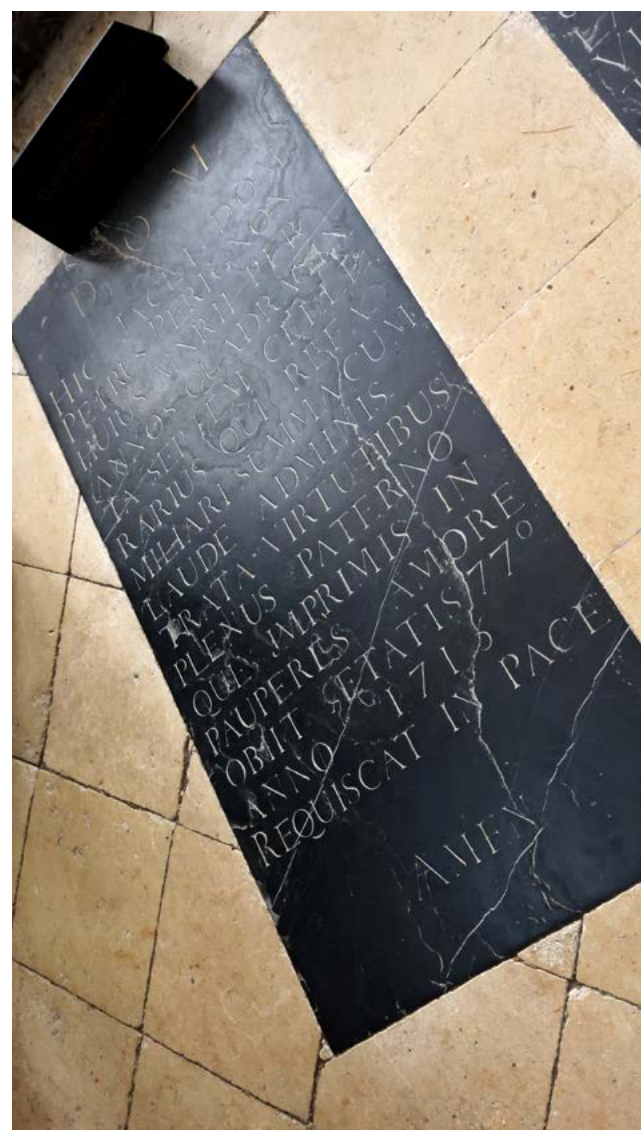
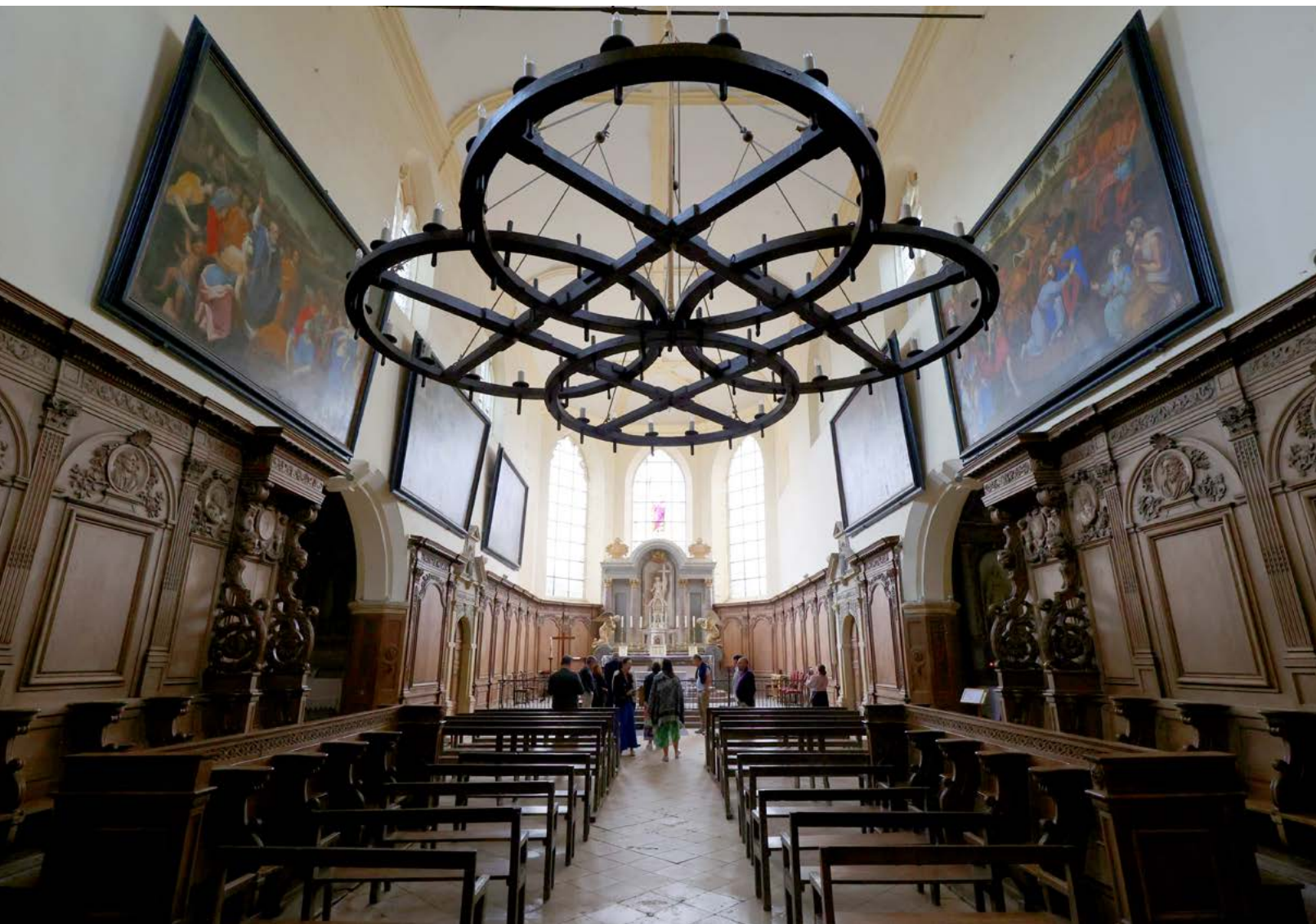
















*The artworks in the  
abbey are insane!*  
– Catherine Worsley







*What a day!*  
— Brian Abel































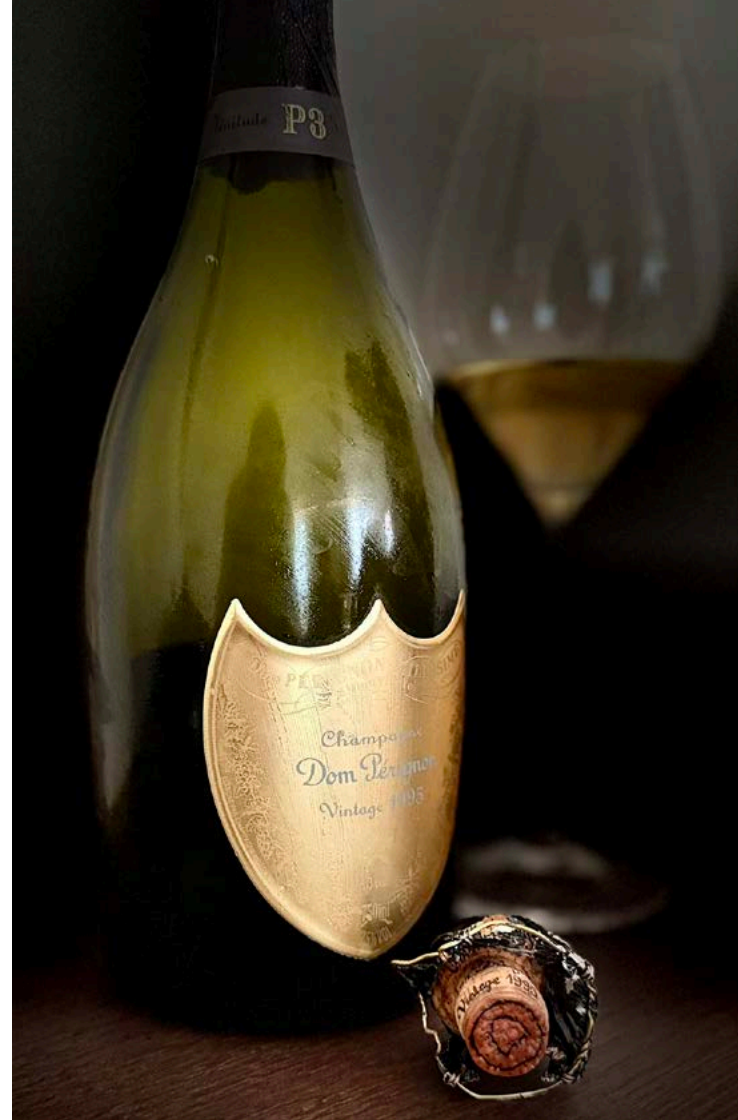




*At Dom Pérignon, in  
such a stark and austere  
atmosphere, it matched  
really well with their  
story and the house!*  
— Le-Anne Jakeman











*It was quite extraordinary for  
Miles to shout the 1995 P3 at  
Dom Pérignon! When things  
like that happens it changes the  
dynamic of what is going on!*  
— Mark Manton





*Today was absolutely insane!*  
– Janelle Taylor





*Wednesday 3 September 2025*

# BOLLINGER

Tasting and tour of the estate and its cellars in Aÿ, followed by lunch at Royal Champagne in Champillon

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

BOLLINGER LA CÔTE AUX ENFANTS 2013

BOLLINGER RD 2008

BOLLINGER SPECIAL CUVÉE NV

BOLLINGER PN VZ19 NV

BOLLINGER LA GRANDE ANNÉE 2015

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.

Our tour commenced in 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.

Our guide, Caroline Brun, shared with us insights into the house with her own descriptive flair, introducing us to some of the 4000 barrels in which Bollinger ferments.

We descended into the depths of Bollinger's extensive maze of cellars, exploring galleries of reserve wines, of which we learnt that the house now holds one million magnums!

It is a rare privilege to enter Bollinger's fabled Galerie 1829 museum cellar, so much so that Caroline mentioned that even she is not often granted access! We absorbed the full depth of Bollinger's multilayered history in its 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 one of just a few thousand bottles of the exceedingly rare, single plot champagne cuvée from its historic vineyard of La

Côte aux Enfants 2013 – eliciting countless superlatives from us all!

From the silent darkness of the depths of Galerie 1829, we ascended to the brightness of the tasting room above the winemaker's office, where radiant daylight filtered through glorious floor-to-ceiling, arched stained-glass windows on every side. A fitting sanctuary in which to experience Bollinger's incredible R.D. 2008, which Miles declared, 'my style of champagne!'

With an apéritif of Bollinger Special Cuvée, we marveled at the glorious chandeliers overhanging the lounge bar at Royal Champagne in Champillon.

Thibaut Jaubert (Business Manager Asia Pacific) invited us to lunch in the private dining room, magnificently paired with Bollinger PN VZ19 NV and La Grande Année 2015.

Here he shared insights into the unfolding harvest, now into its second week, and likely to conclude by Friday. 'We started harvest at the end of August, which is very rare for us,' he explained. 'From January until July it was very hot and dry, which was really good for the sanitary condition of the vines. There is no rot, but the dry conditions mean the berries are smaller, so the yields are lower this year. It is looking very promising!'

Our wonderful visit at Bollinger was an incredible experience, which we all recall fondly as an amazing standout of a magnificent week!









*Caroline was so enthusiastic  
and knowledgeable!*  
— Brian Abel



















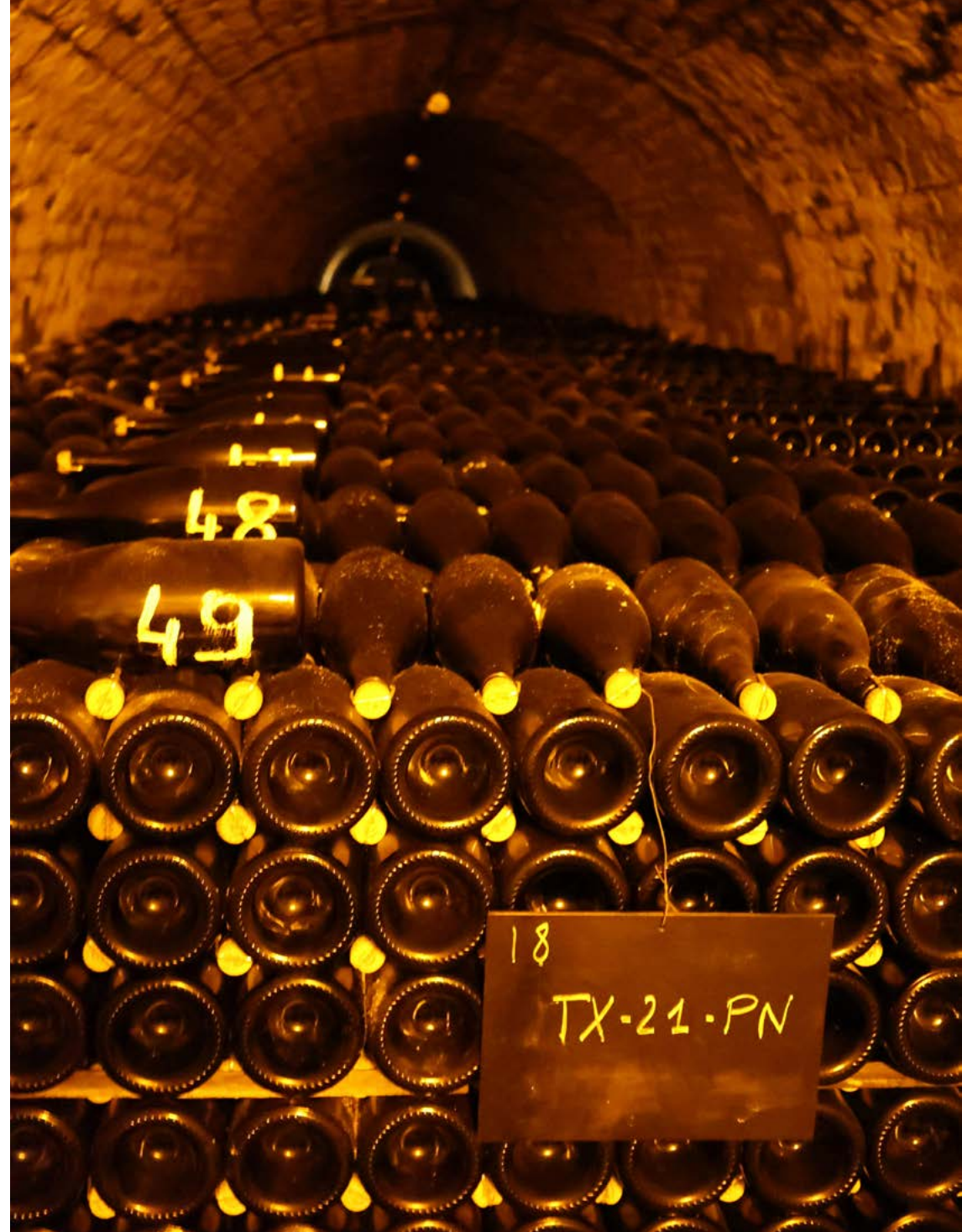




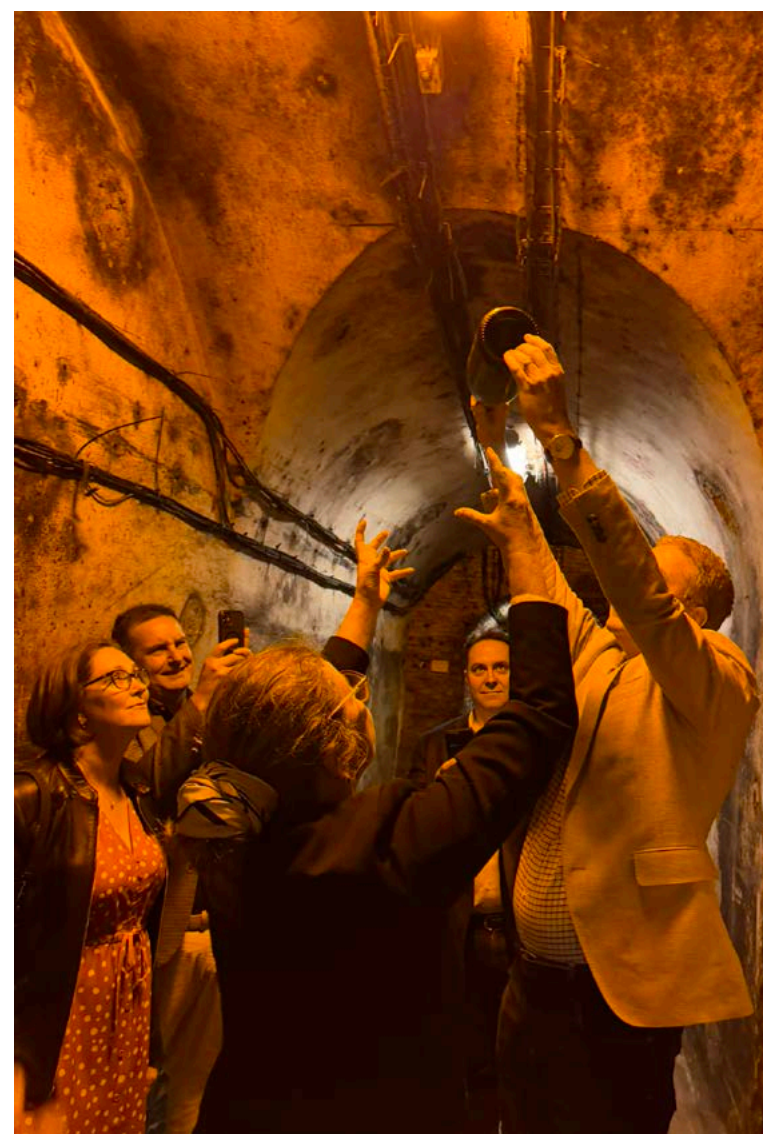
*Caroline is fantastic! A very elegant presenter!*  
– Catherine Worsley



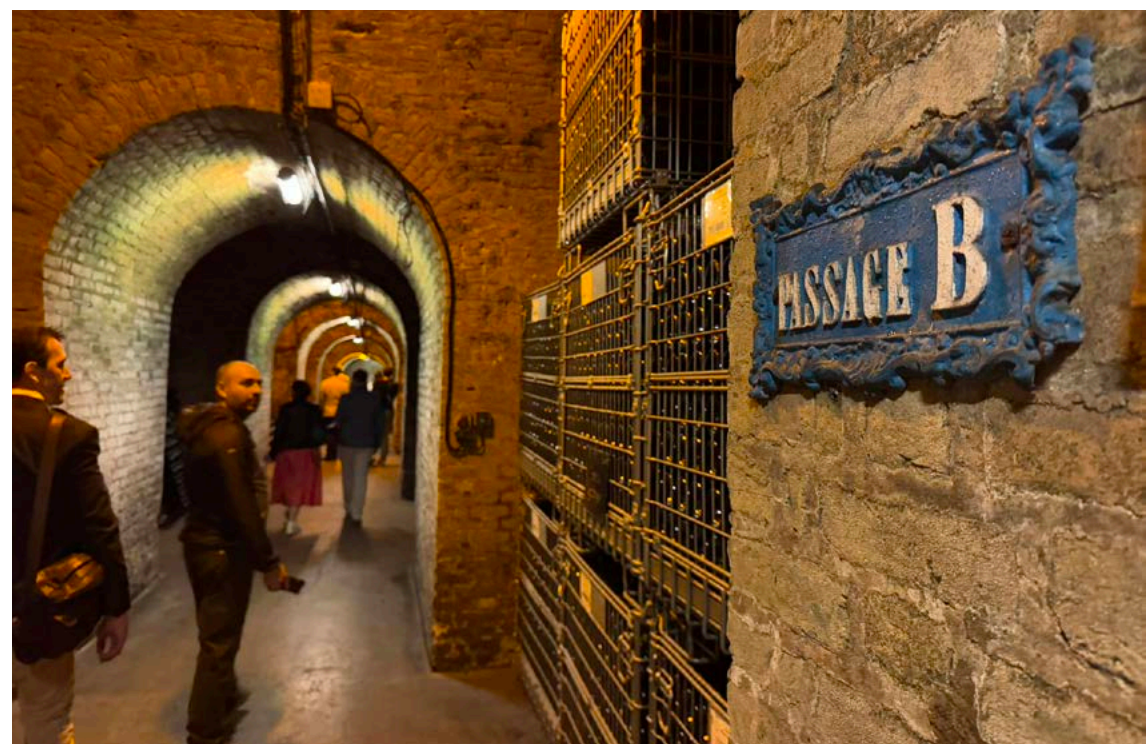
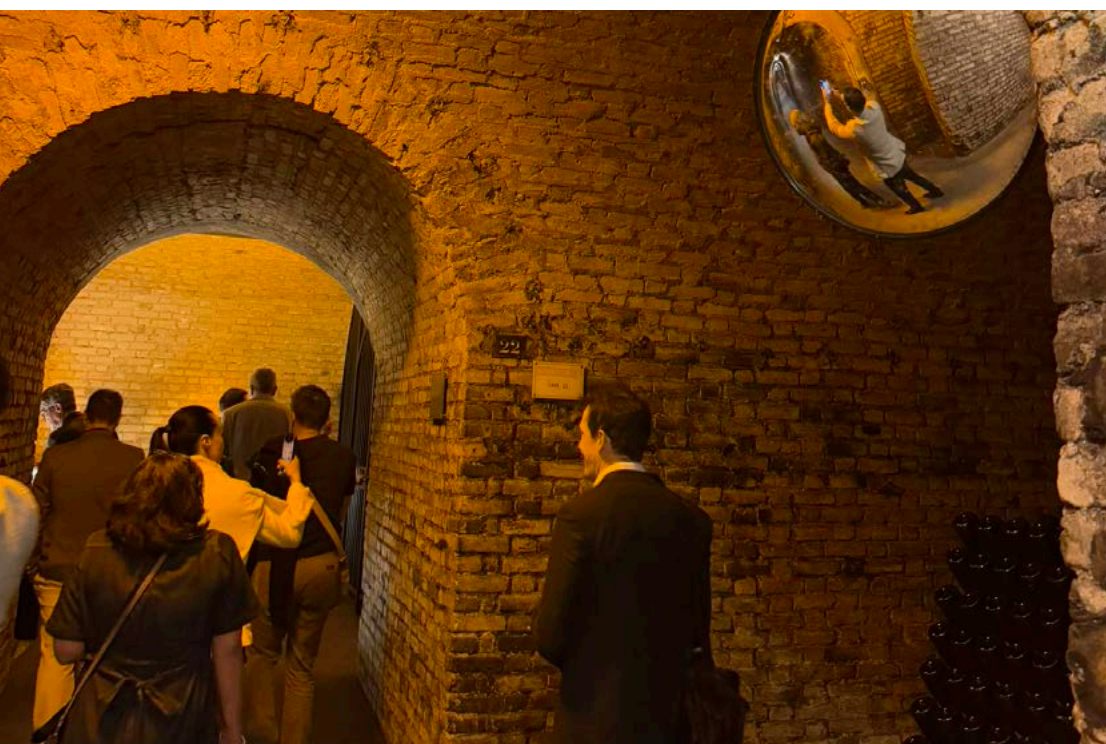








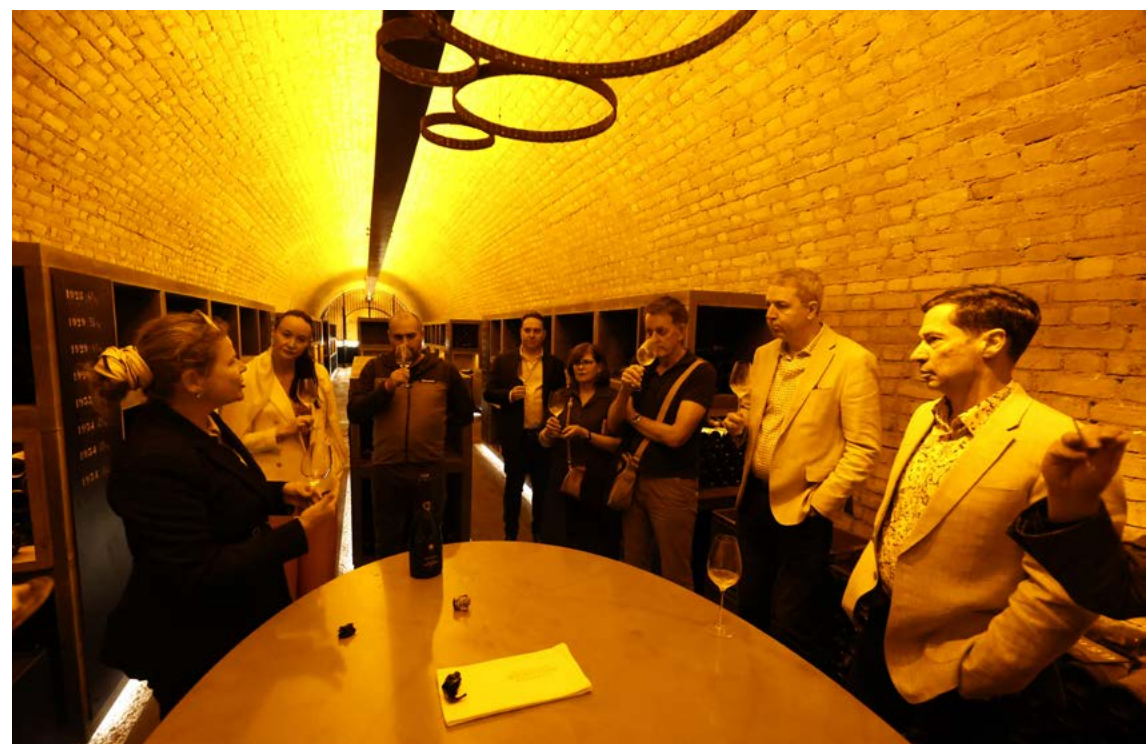




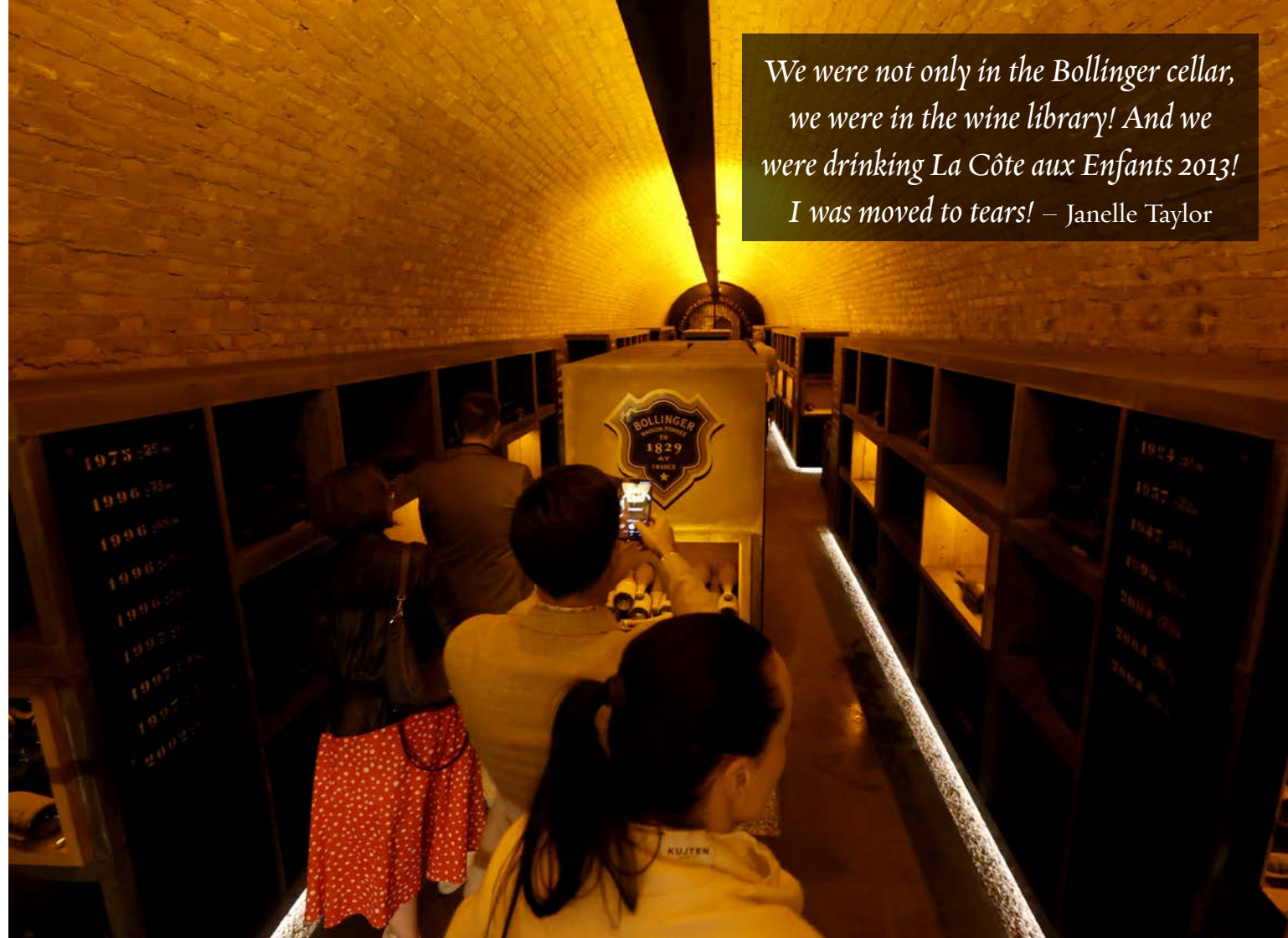




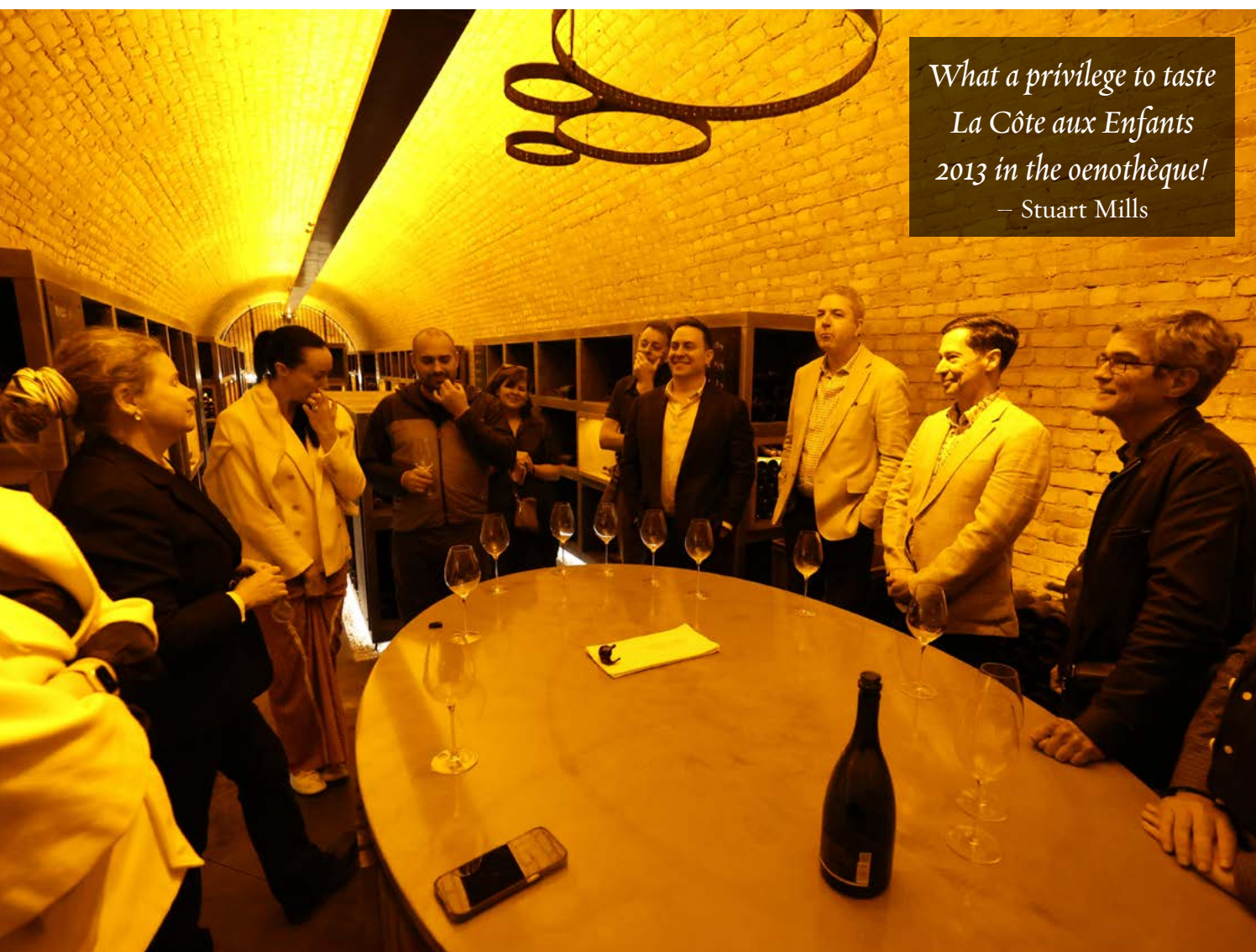








*We were not only in the Bollinger cellar,  
we were in the wine library! And we  
were drinking La Côte aux Enfants 2013!  
I was moved to tears! – Janelle Taylor*



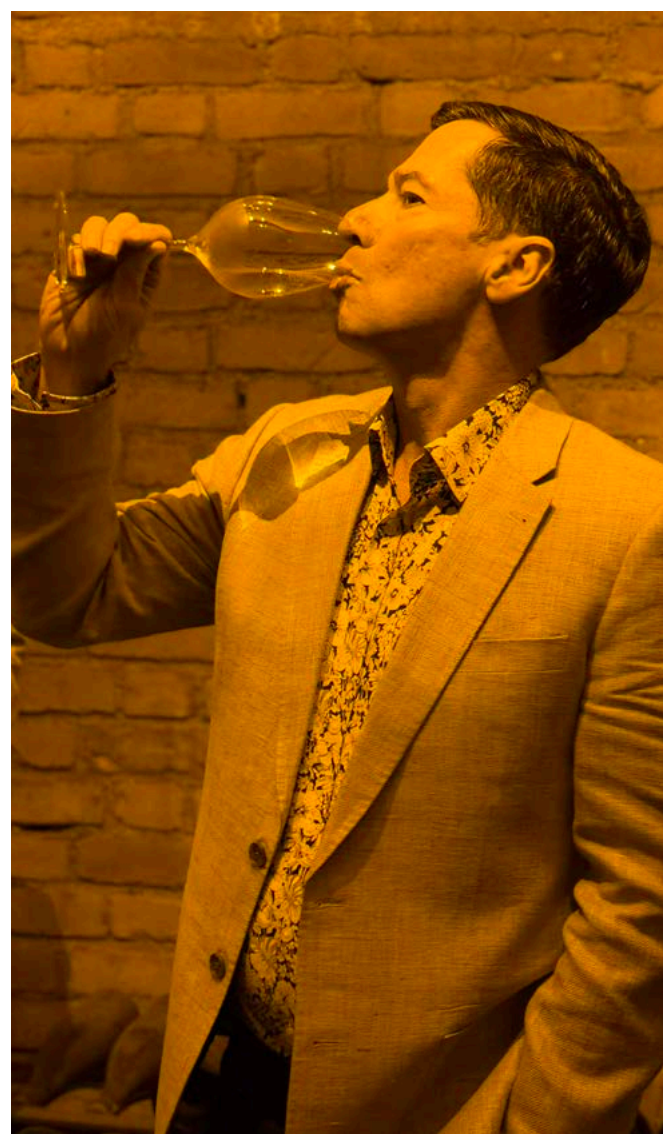
*What a privilege to taste  
La Côte aux Enfants  
2013 in the oenothèque!  
– Stuart Mills*







*It was such an awesome  
experience to taste La Côte Aux  
Enfants 2013! I was tearing up!*  
— David Taylor







*It would have been incredible to go into the museum cellars even without the La Côte aux Enfants!*  
— Le-Anne Jakeman



*This is amazing!  
Can I stay in here all day?*  
— Janelle Taylor











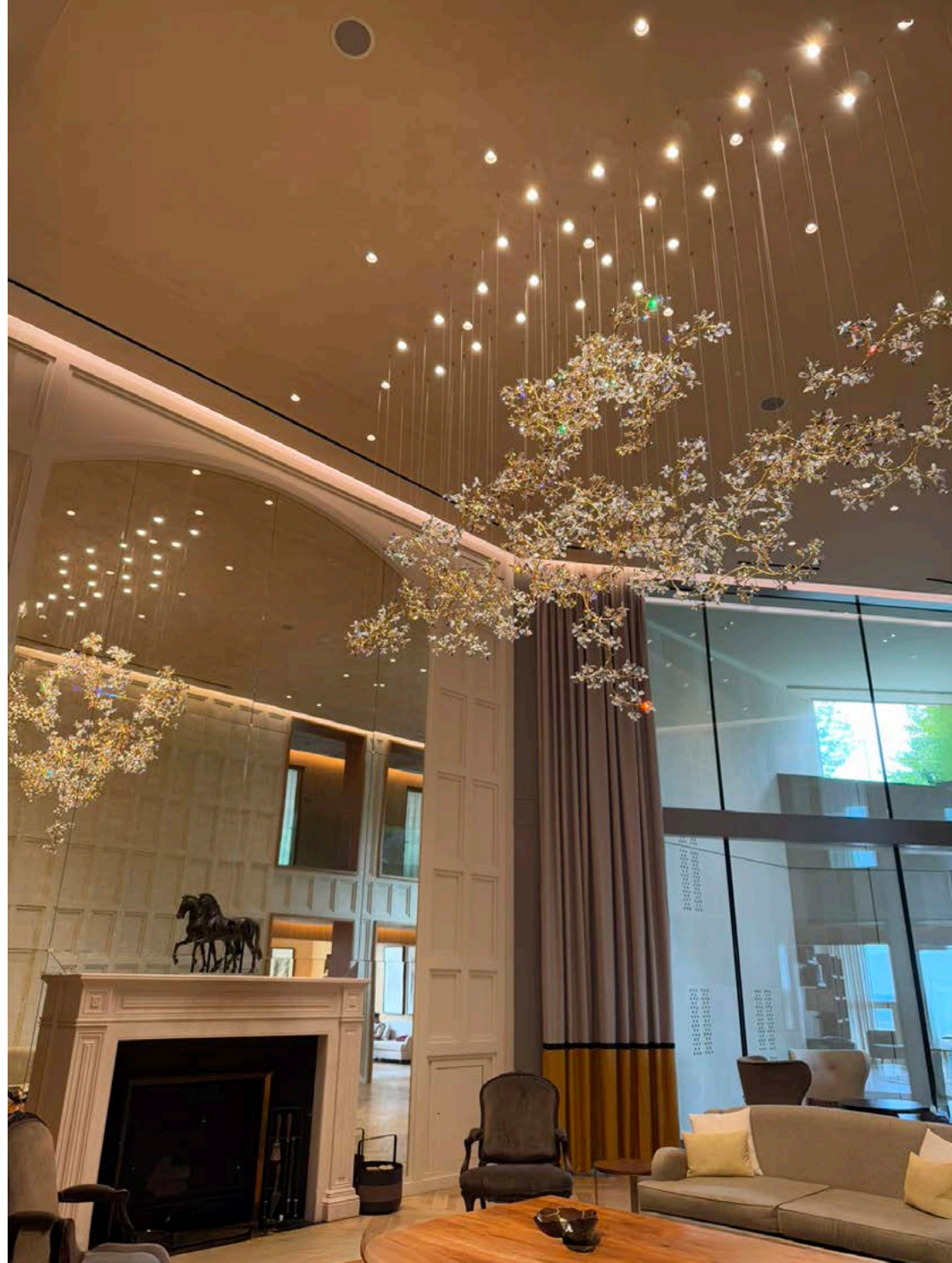
*R.D. 2008 is my  
style of champagne!*  
— Miles Jakeman











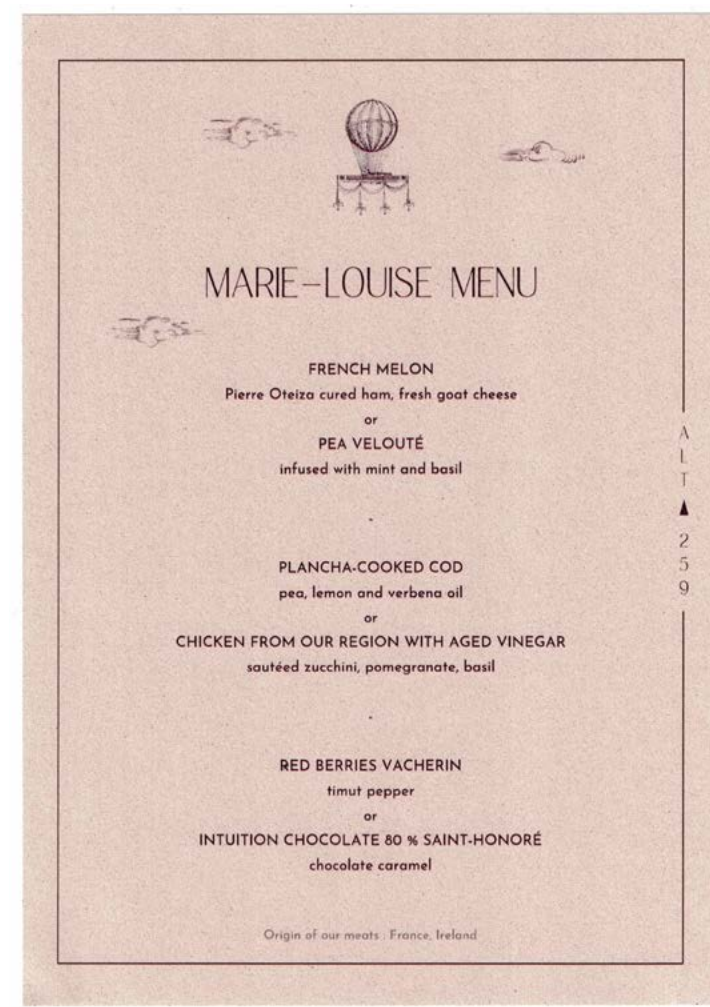
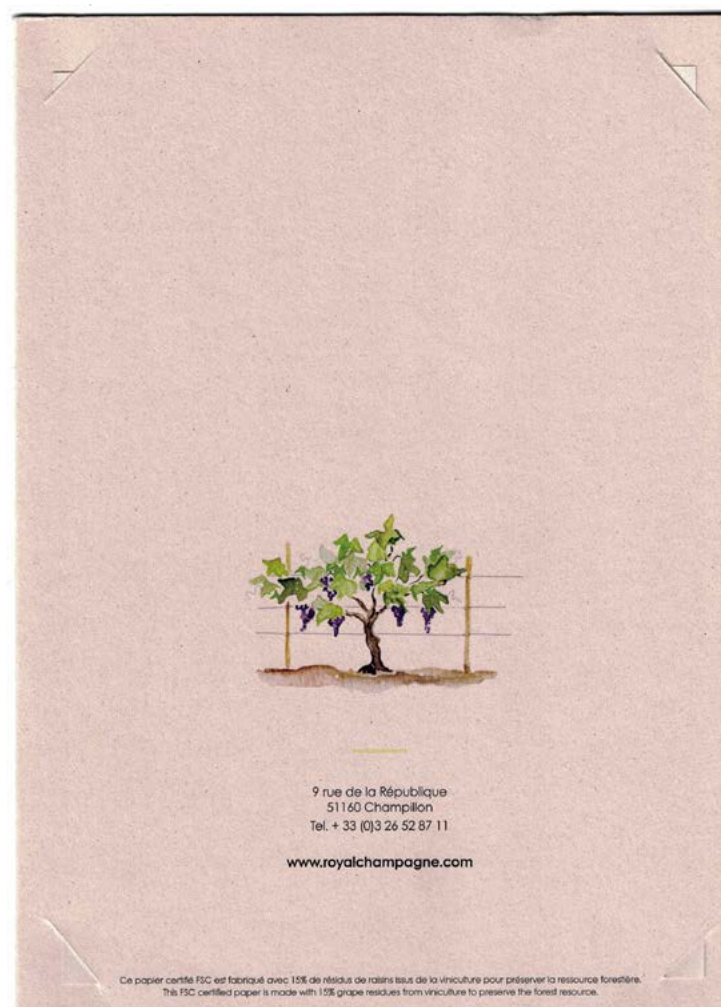
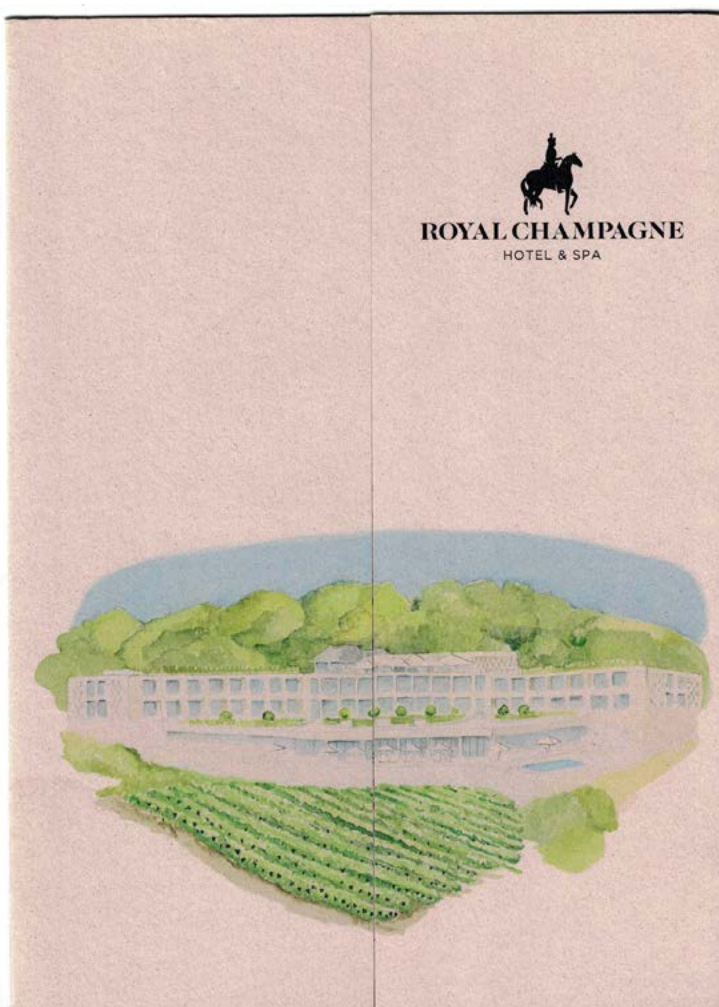


















*Wednesday 3 September 2025*

# VEUVE CLICQUOT

Vineyard visit on the last day of harvest in the northern Montagne de Reims grand cru of Verzy

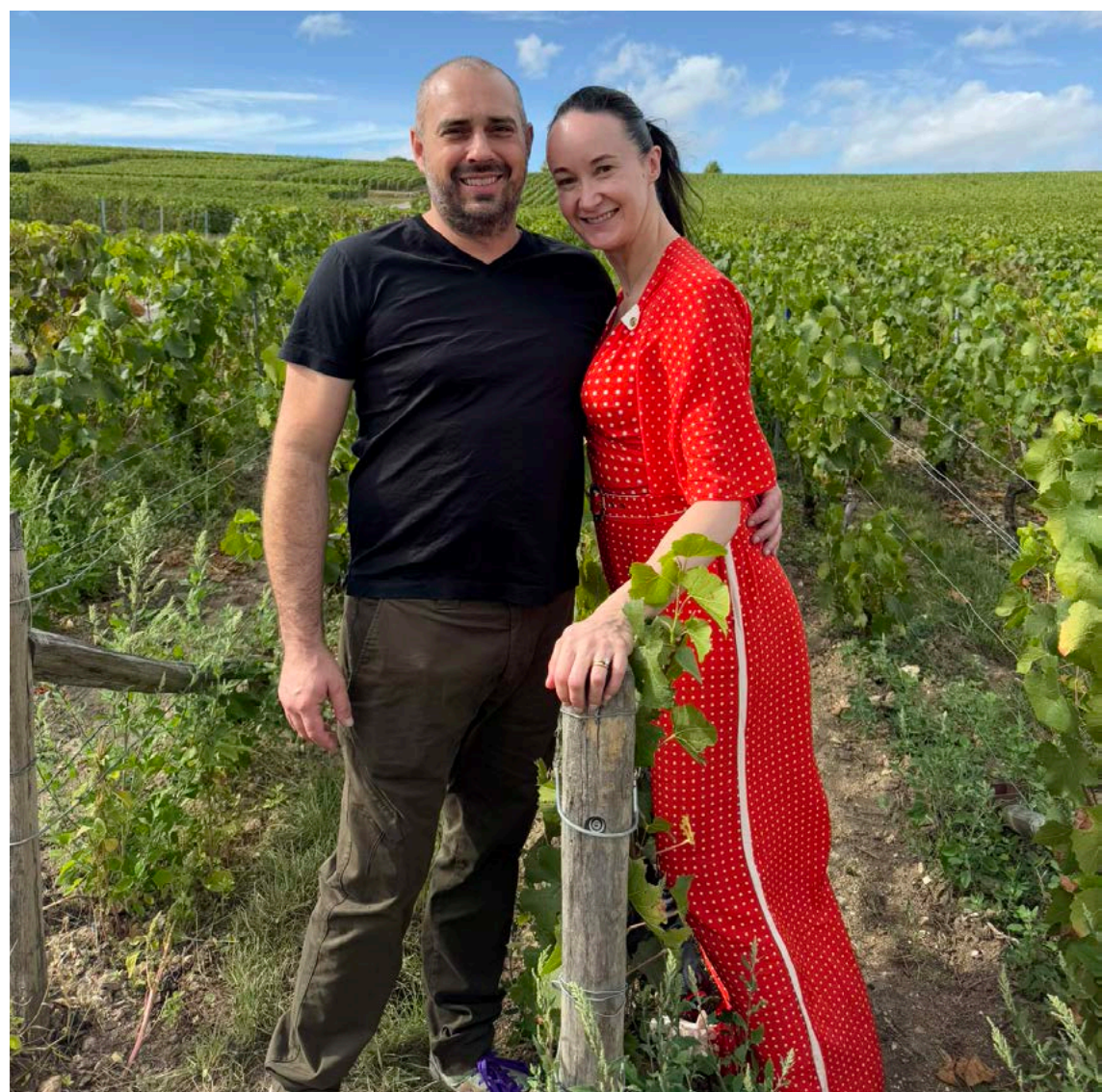
Tour Host: Emmanuel Gouvernet, Head Winemaker, Verzy Press House

















*Wednesday 3 September 2025*

# TAITTINGER

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

Tour and Dinner Host: Véronique Diaz

TAITTINGER PRÉLUDE GRANDS CRUS EN MAGNUM  
TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS GRAND CRUS 2014  
TAITTINGER FOLIES DE LA MARQUETTERIE NV  
TAITTINGER BRUT MILLÉSIMÉ 2016  
TAITTINGER NOCTURNE NV

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

We could not resist posing in front of the château in the golden sunshine, 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 at the height of harvest!

Here we were welcomed by our generous host, Véronique Diaz, who shared with us the stories of this exceptional family estate, to a backdrop of the setting sun over the northern Côte des Blancs.

Véronique led us on a tour of the press house where we witnessed the contrast between the traditional vertical and the modern horizontal presses. We were amazed to witness the speed at which the press was loaded with Hautvillers

chardonnay, and delighted to enjoy an opportunity to taste the fresh juice straight out of the press!

Retiring to the sprawling gardens behind the historic château, we shared an apéritif of Prélude Grands Crus en magnum, while taking every opportunity to pose for more pictures in this splendid setting!

A wonderful meal ensued in the classically grand dining room of the château, paired impeccably with Taittinger's outstanding and distinctive vintage and non-vintage cuvées, culminating in the sublime Taittinger Comtes de Champagne Blanc de Blancs 2014.

The story of Taittinger is etched in chardonnay, and its flagship Comtes de Champagne is one of the finest sparkling expressions of the grape on earth. We were privileged to experience this new vintage as a high point of an unforgettable evening!



*If the second half of the week is anything like  
the first half, I will go home a happy man!*  
— Miles Jakeman











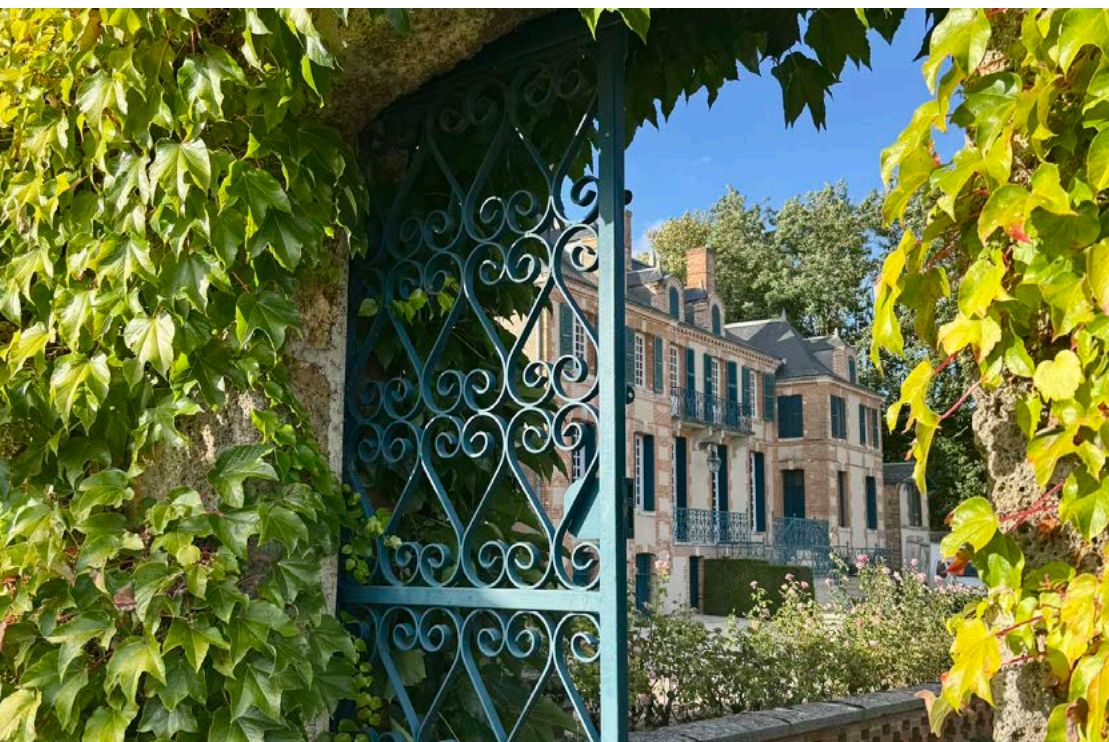
















*Seeing the geography of champagne after hearing from Tyson for so many years about all the little villages, to be here and live it and see how it all interconnects, is a highlight for me.*  
— David Worsley













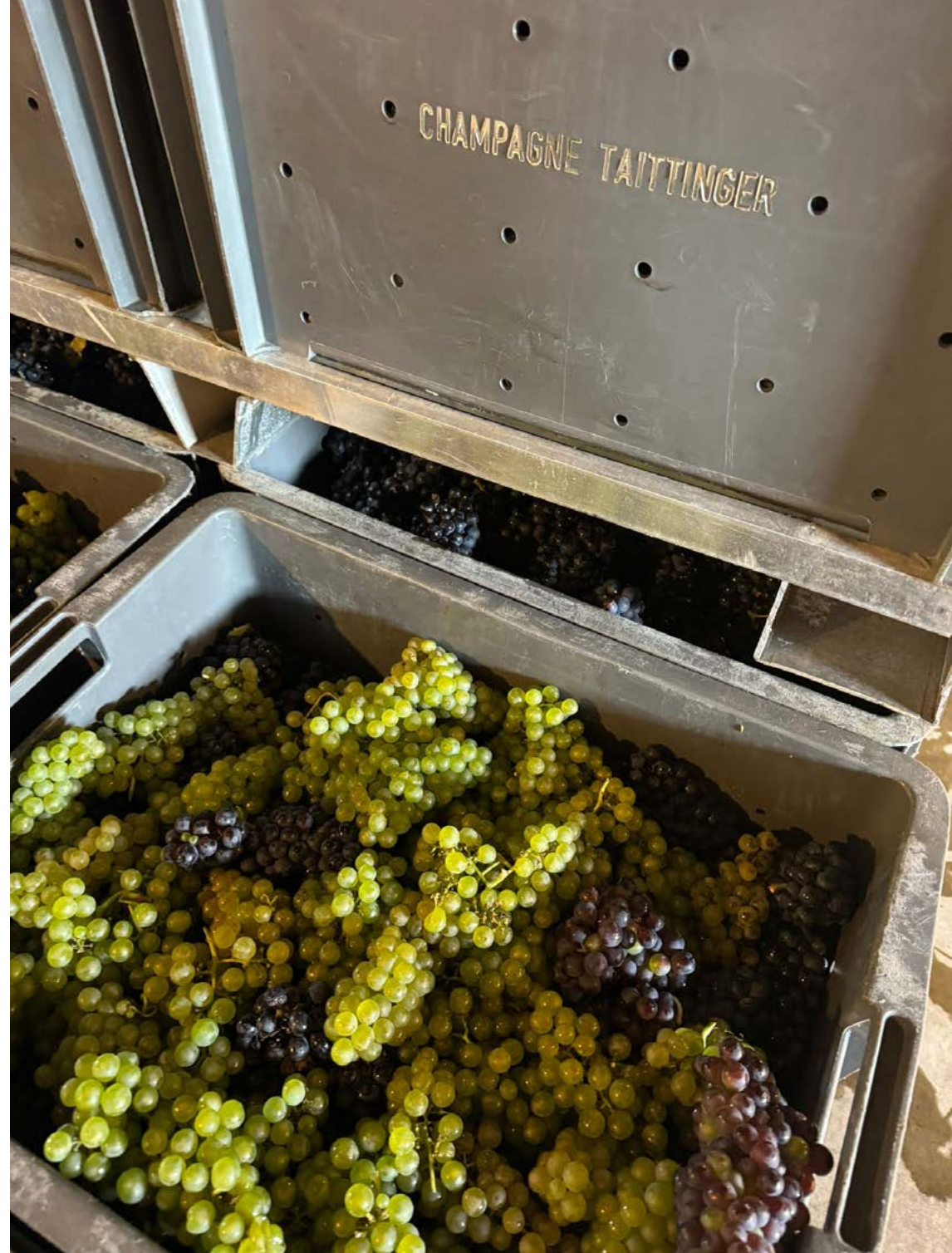
*How special was it to taste the  
first press juice at Taittinger?!  
— Simon Apter*







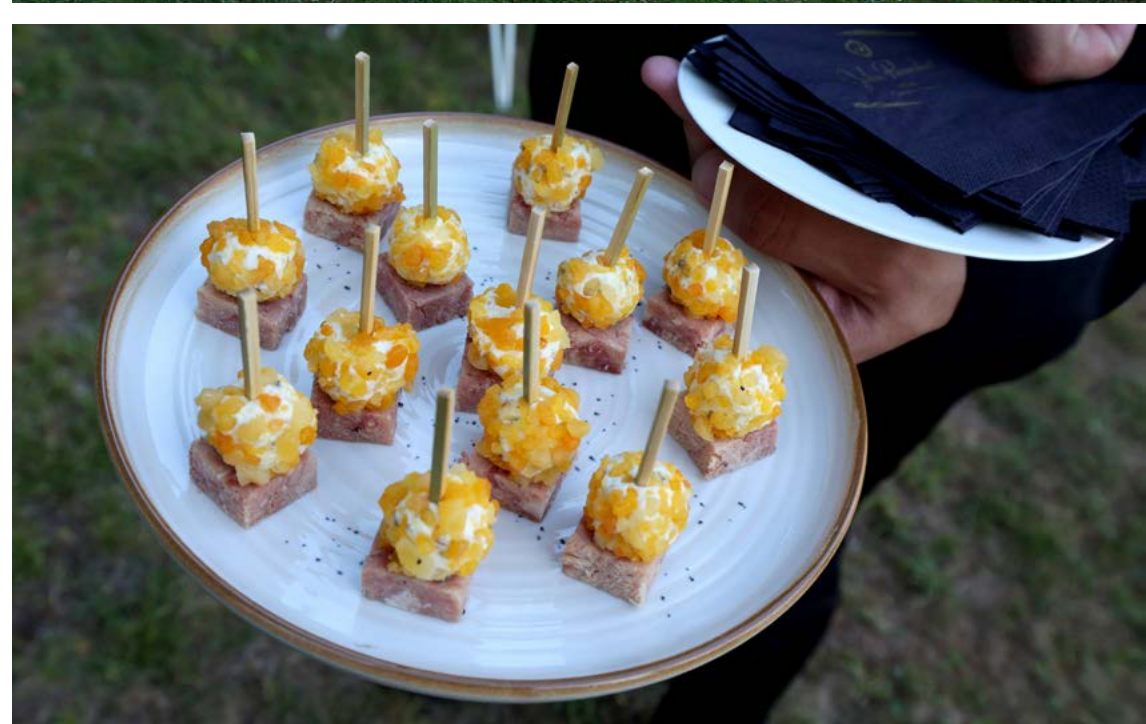
























*The personalities of each of the houses and how they like to project themselves to the world really reflect who they are on the inside.*  
— Le-Anne Jakeman















*All of the houses had such beautifully subtle touches. The irony of the Champenois is that the experiences we've had of the beautiful elegance of the flowers, the cutlery, the plates, the embroidered linen, everything is just so beautiful... is such a contrast to the marketing of the brands! – David Worsley*



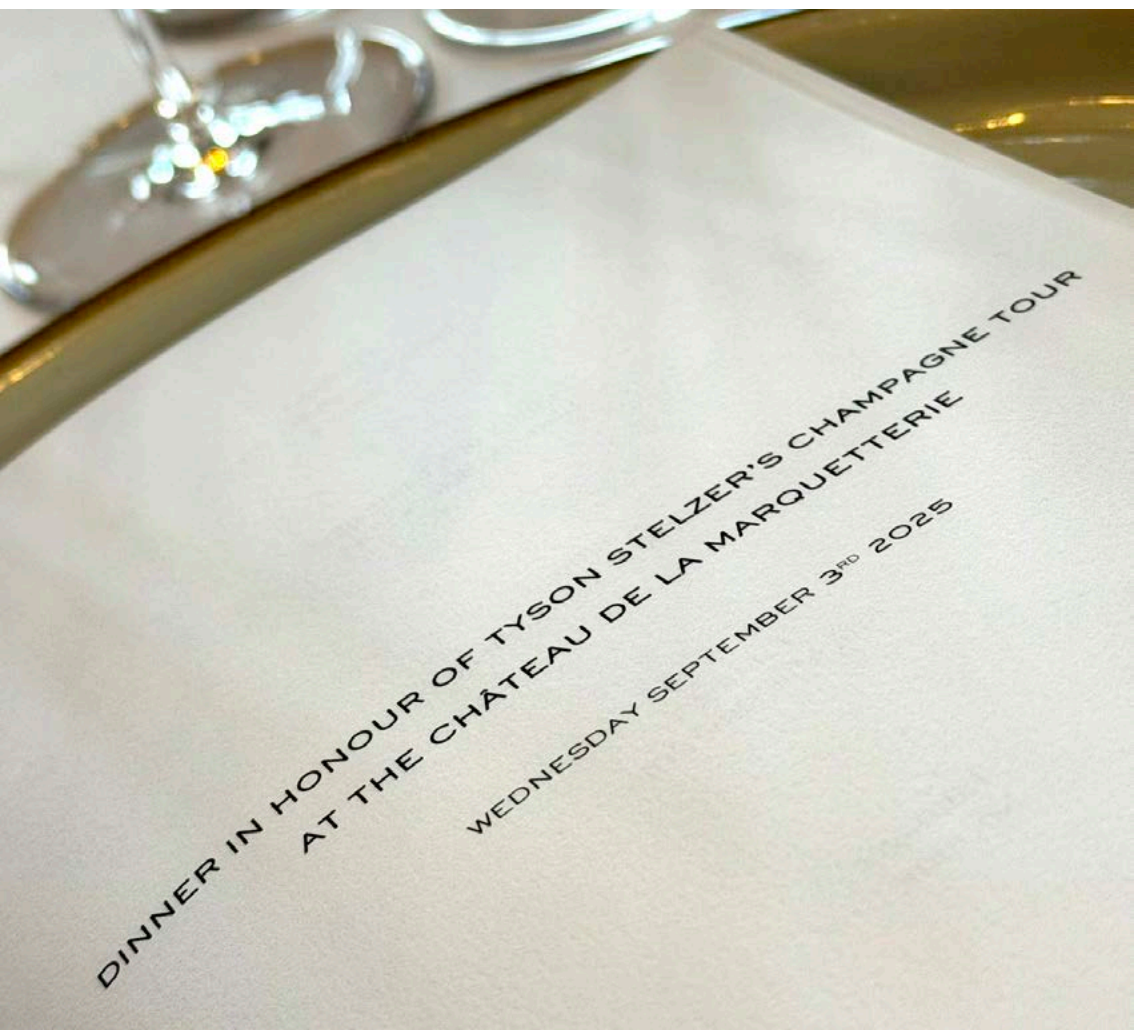




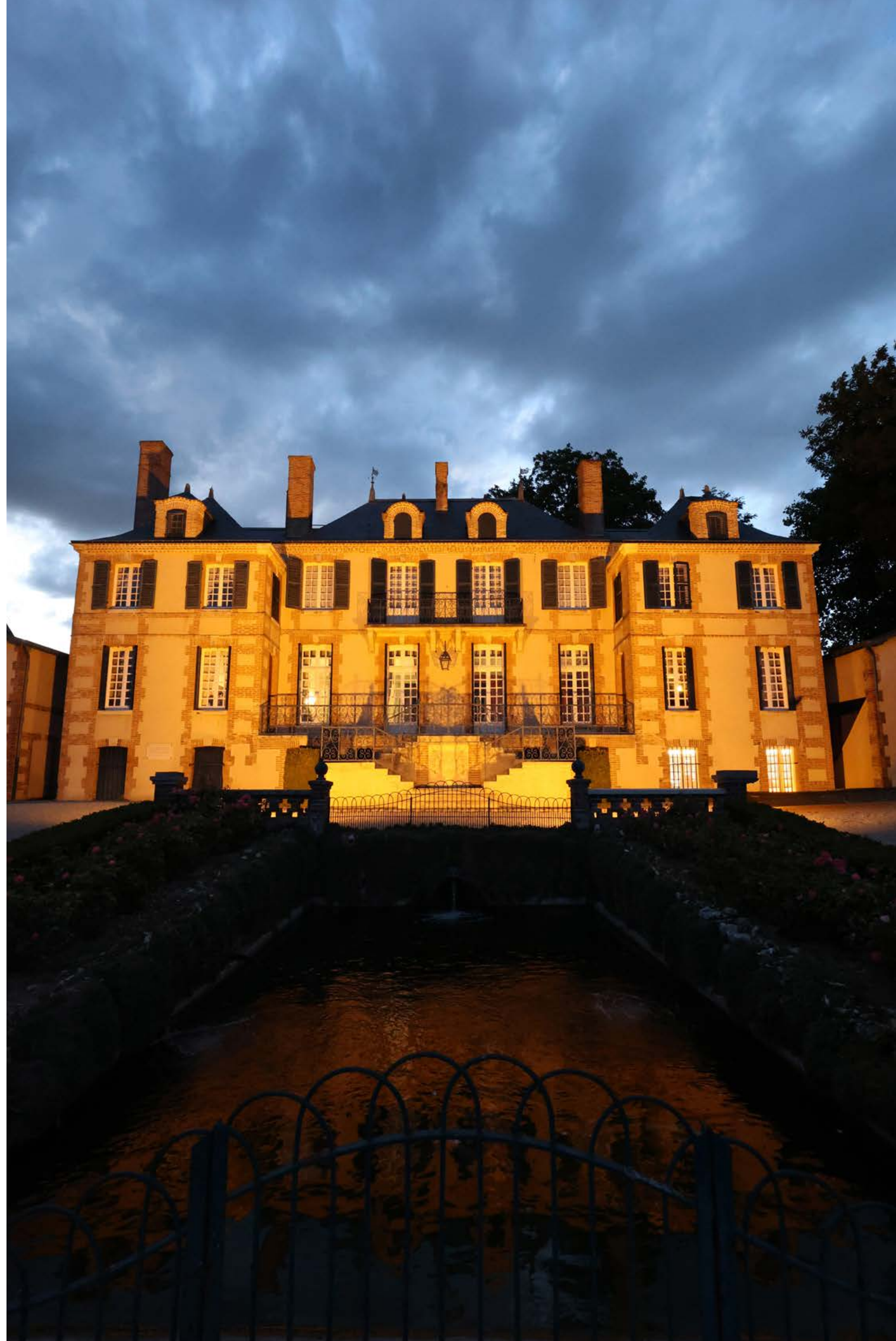












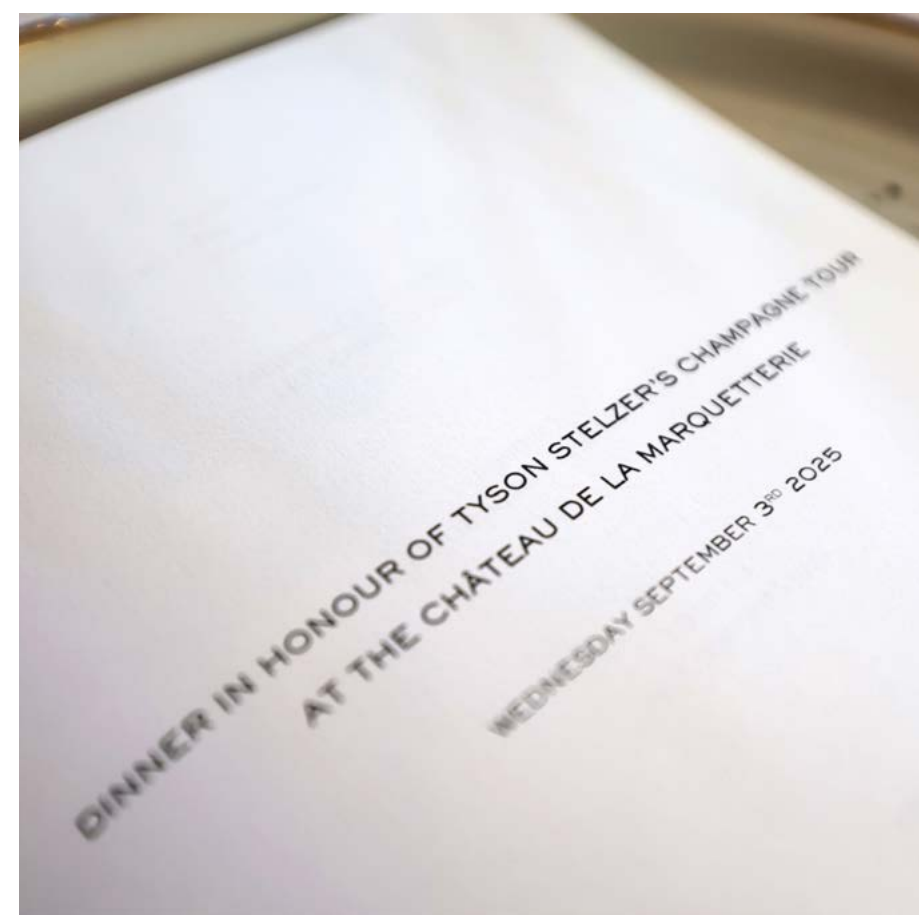








TAITTINGER	
	
Taittinger Prelude Grands Crus en Magnum	Amuse Bouche
Comtes de Champagne Blanc de Blancs 2014	Noix de Saint Jacques Poêlées Echalotes, Fregola Sarda Truffée Façon Risotto
Taittinger « Folies de la Marquetterie »	Blanc de Turbot en Croûte d'Herbes et Noix de Pécan Butternut, Jus de Veau
Taittinger Brut Millésimé 2016	Lamelle de Cornet et Gouda Figue
Taittinger Nocturne	Tartare d'Ananas Victoria Passion, Gingembre Miel de Champagne
DINER PRÉPARÉ PAR JULIEN PENNANHOAT, CHEF CUISINIER	





*Thursday 4 September 2025*

# POL ROGER

Tasting and tour of the estate and its cellars and new production facilities in Épernay

Tour and Tasting Hosts: Laurent d'Harcourt, Managing Director, and Bastien Collard de Billy, Secretary General & Export Manager

POL ROGER BRUT RESERVE NV  
POL ROGER BLANC DE BLANCS 2016  
POL ROGER SIR WINSTON CHURCHILL 2018

When we arrived at the distinguished house of Pol Roger in Épernay, we were greeted in the magnificent and historic salon of the house by none other than Bastien Collard de Billy, Secretary General, Export Manager, sixth generation of the family and great, great, great grandson of Pol Roger!

Managing Director, Laurent d'Harcourt, met us between visits and shared with us his optimism of a harvest of 'great quality, albeit small volume!'

Even at the height of this busy vintage, the finesse, purity and crystal-clear fidelity of Pol Roger was striking right from the start; a theme that continued throughout our visit with Bastien as we progressed to discover a production facility which was beautifully, clinically clean, sparkling with immaculate white tiles and pristine stainless steel tanks aligned in perfect rows. We stopped in the winery to watch a winemaker assessing the quality of press samples.

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

We were amazed to discover that every one of these bottles is touched between

18 and 25 times before it departs from Pol Roger. This is one of the few houses that upholds the historic tradition of hand riddling and employs four of the eight riddlers remaining in Champagne to riddle 75 percent of its inventory.

In the midst of such expansive cellars it can be hard to find the riddlers, so we were fortunate to have Bastien introduce us to Guillaume, so we could witness his art in riddling some 70,000 bottles per day!

In a dramatic contrast from the ancient art of riddling to the most state-of-the-art labelling line in the region, we were excited to discover the tremendous and expansive new production facility of the house, commissioned just two years prior. Here we witnessed the skill of hand labelling large format bottles.

We paid tribute to Sir Winston Churchill as we passed his statue in the garden, learning that Philippe Mille, our chef for our dinner on Friday night, also cooked for the reception of the Churchill family when the statue was unveiled in 2023.

Bastien introduced us to the new release Pol Roger Blanc de Blancs 2016, naming it 'the greatest vintage we have had for Blanc de Blancs since 2002!' He concluded our incredible tasting in a crescendo of a second exciting new release: Sir Winston Churchill 2018. Another exceptional cuvée from this distinguished house!





*I loved the bus rides and all our jokes  
and laughs and Tyson's knowledge  
that he shared with everyone!*  
— Brian Abel





*Tyson and Sharron have a very special way of arranging unique and different experiences at every house and it is absolutely brilliant!*  
— Janelle Taylor



















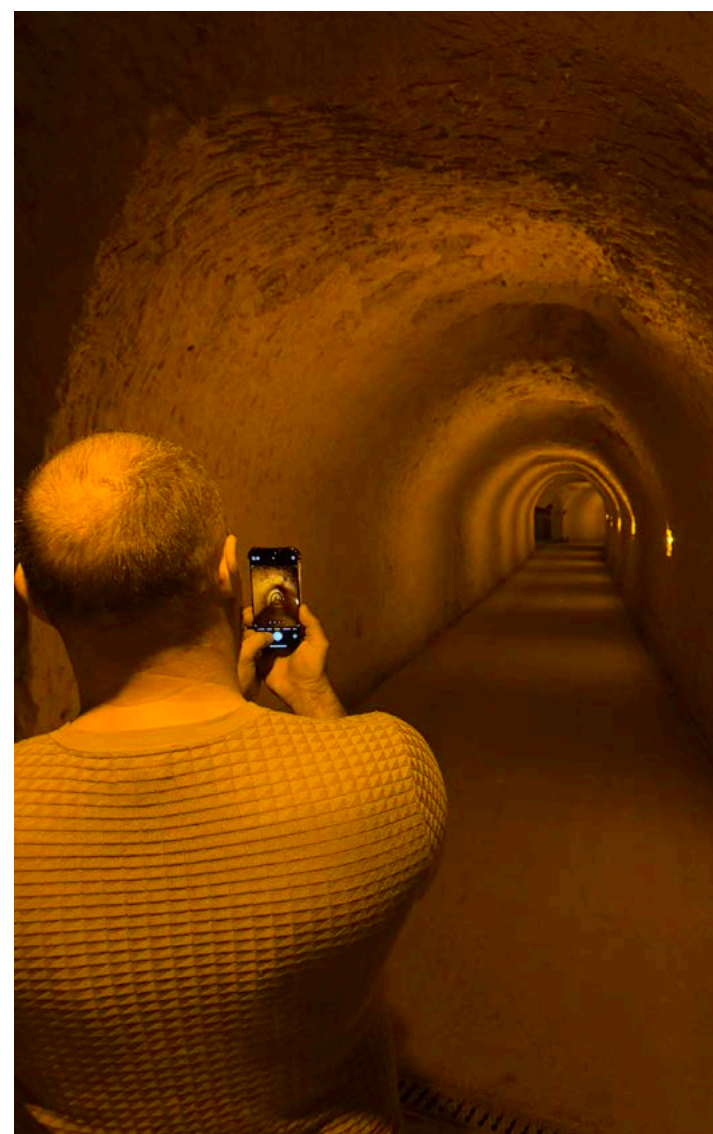
















*These are definitely the scariest cellars!*  
— Stuart Mills



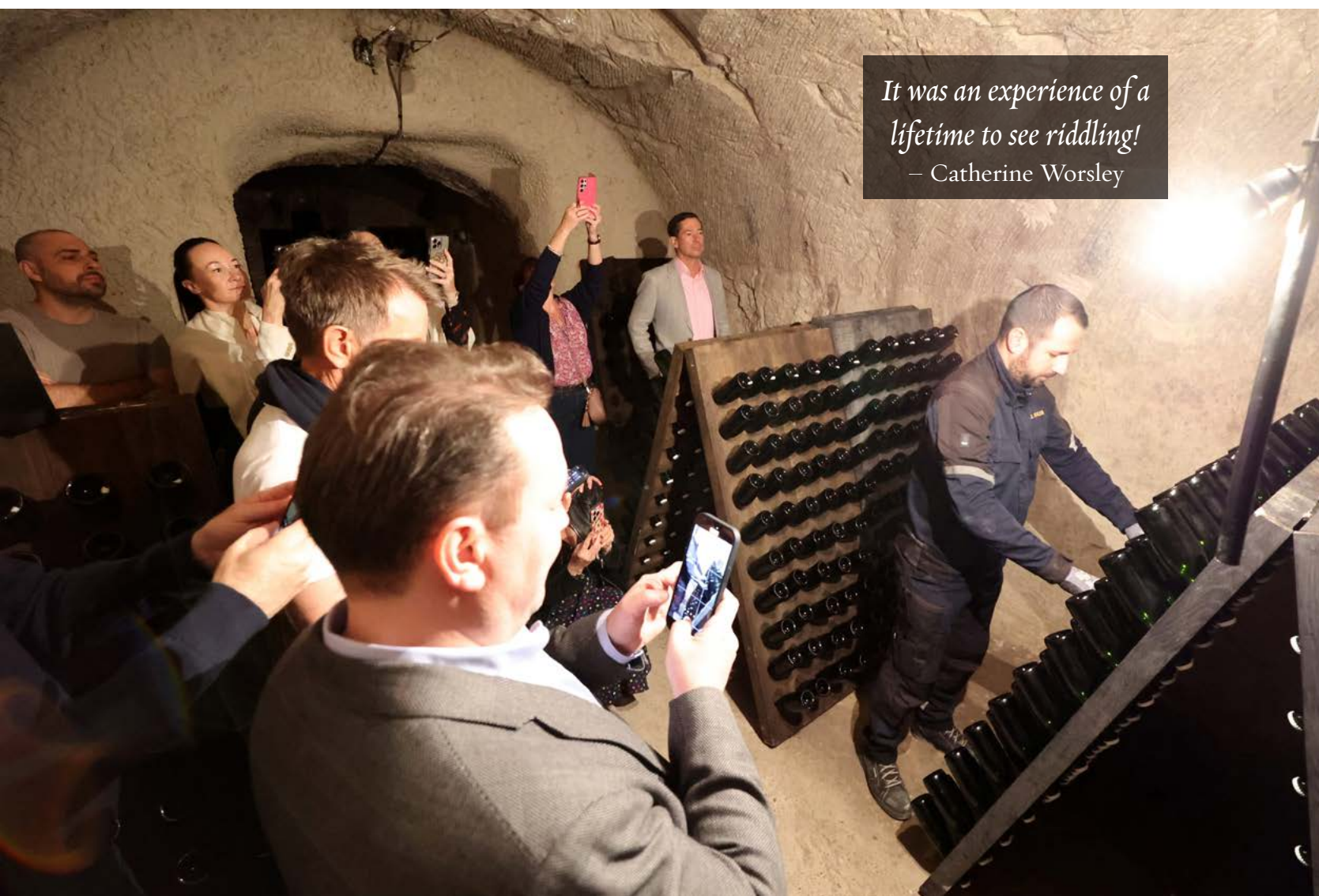








*The riddling was incredible!  
Such a highlight!*  
— Le-Anne Jakeman



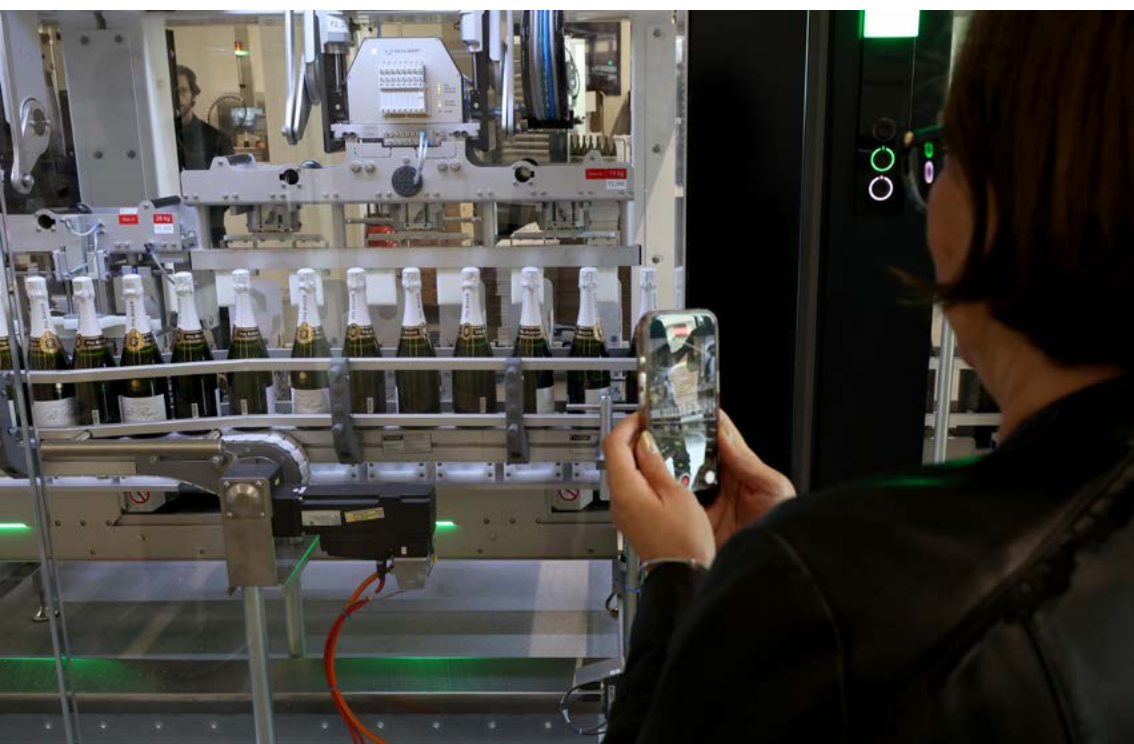
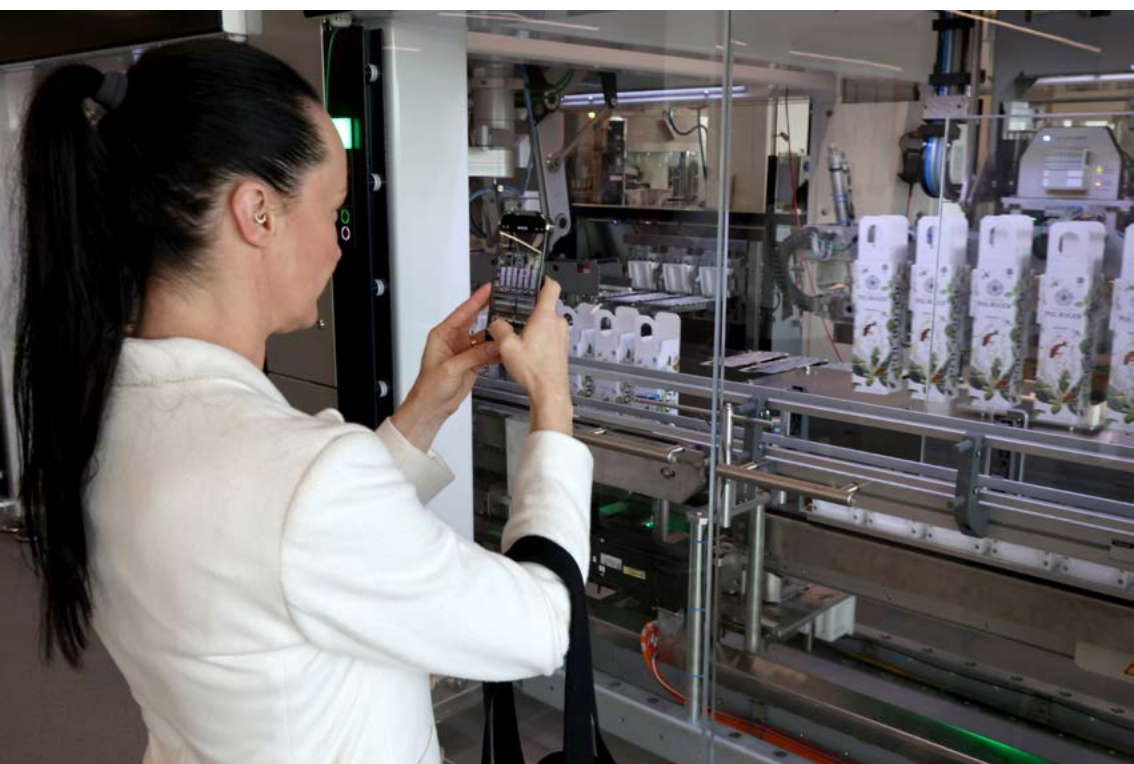
*It was an experience of a  
lifetime to see riddling!*  
— Catherine Worsley



















*Today was excellent! What most excited me was being in Pol Roger, seeing the machines making the boxes come to life and watching the lady put the labels on the bottles. It was exciting! And it was crazy!*  
— Brian Abel













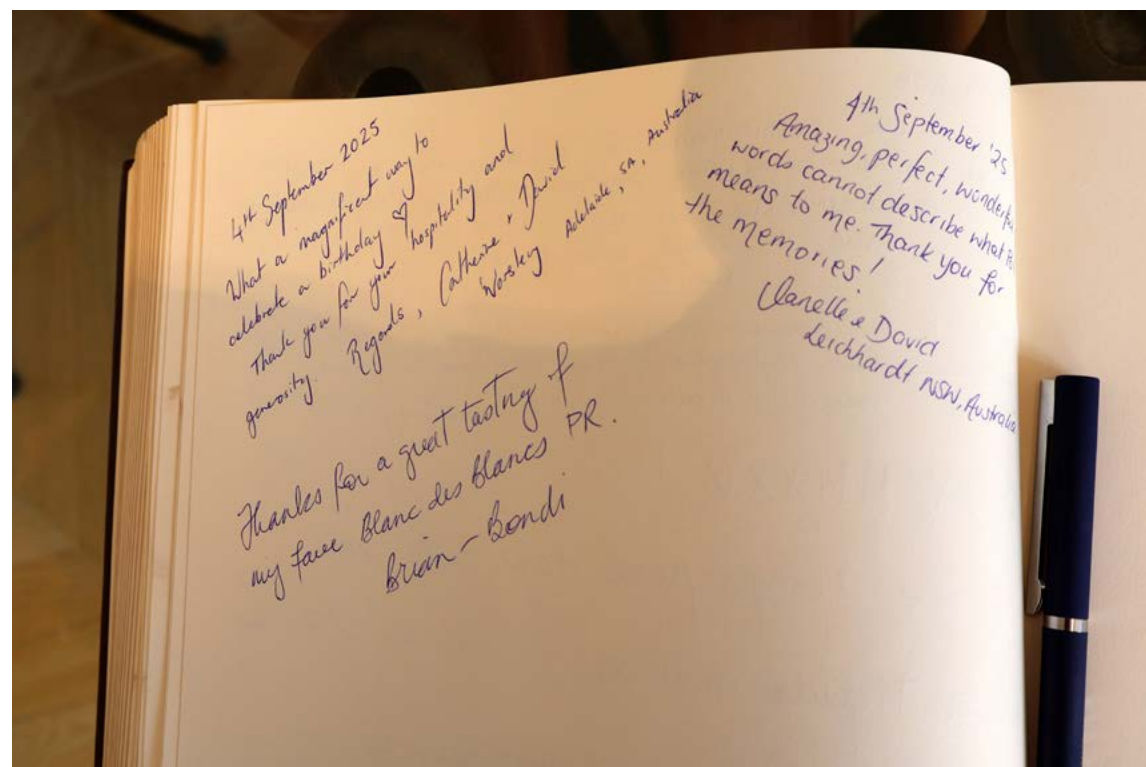


*You can send  
me home now!*  
— Janelle Taylor











*Thursday 4 September 2025*

# DEUTZ

Lunch, tasting 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 MILLÉSIME 2018

DEUTZ AMOUR DE DEUTZ 2014

DEUTZ WILLIAM DEUTZ 2014

DEUTZ WILLIAM DEUTZ 1999

The incredible house of Deutz consistently ranks as one of the most exciting discoveries for guests of The Champagne Tour, ranking alongside Billecart-Salmon and Pol Roger as an exemplar of the elegance of champagne, and one of the leading producers in the grand cru of Aÿ, in the historic and geographical epicentre of Champagne

Our visit began in the exquisite rooms of the mansion of William Deutz, where our wonderful host, Marc Mocata, shared the marvelous history of this timeless, living museum of the 19<sup>th</sup> century.

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

Across the street, we discovered the production facilities of Deutz abuzz at the height of harvest, which commenced the week prior. The house is now better equipped than ever for the busyness of vintage, having been recently modernised and extended with a €30M investment to uphold the pristine precision of these elegant cuvées.

Descending 100 steps into the cellar, we explored the drives under Deutz that extend

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

Making our way back through the long 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.

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 2014 and William Deutz 2014 – shining exemplars for the elegance of this beguiling house.

We concluded lunch by celebrating Catherine Worsley's birthday! Her candle in a macaron was overshadowed by the incredible William Deutz 1999 which Marc very generously procured from deep in the museum cellar of the house!

Filled with joy, we wrapped up our amazing visit at the wonderful house of Deutz with much laughter and dancing in the Bird Room!













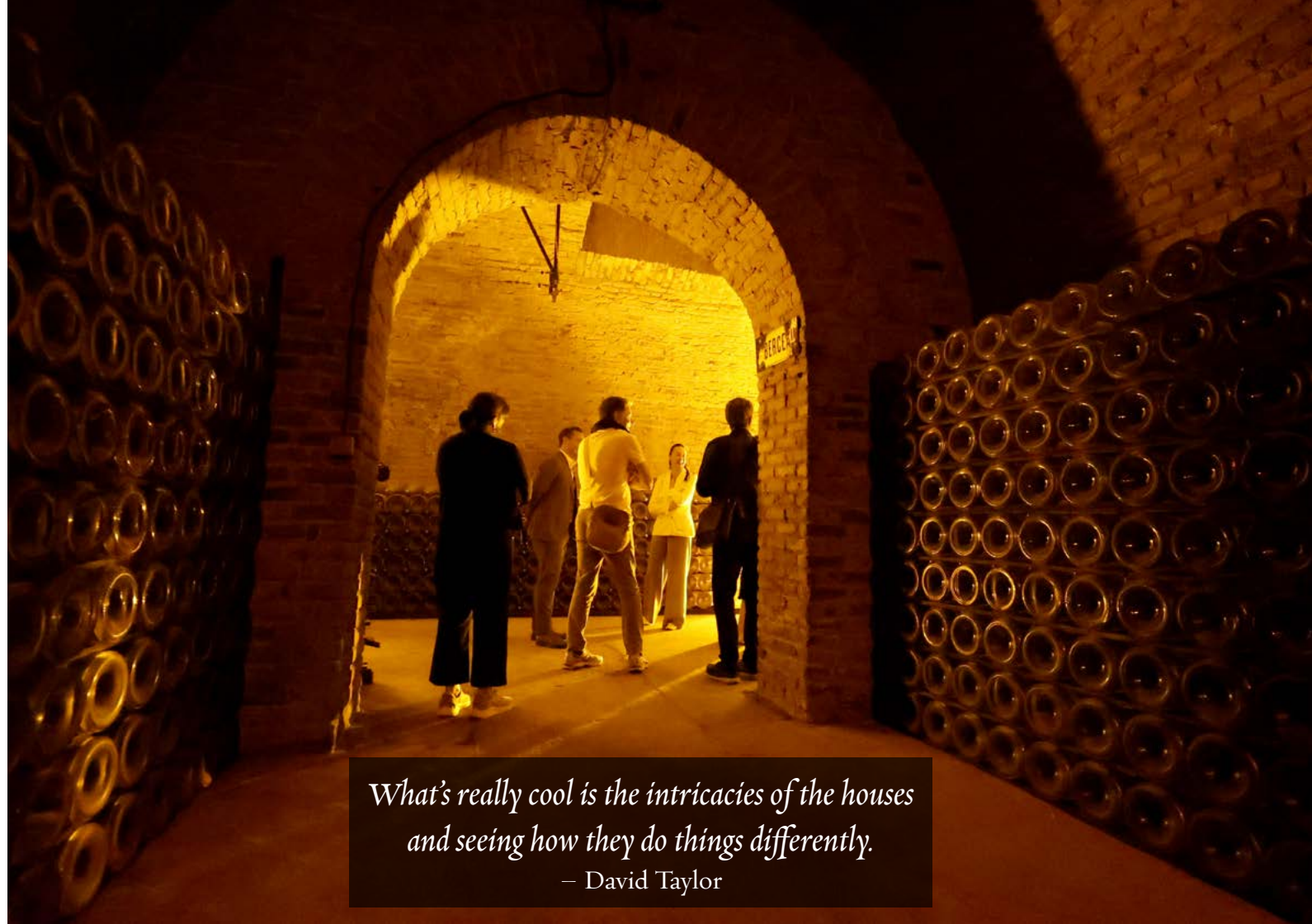
*Every house we have visited has had a refined elegance, down to the very finest detail.*  
— David Worsley



*Marc was such a fantastic host!*  
— Simon Apter



















*What a ridiculous experience to  
walk through the candle-lit cellar!*  
– Catherine Worsley











*It's fantastic to see Tyson getting so excited  
about tasting wines for the first time!*  
— David Worsley







Wow! The dining room  
is so beautifully stunning!  
– David Worsley







*I've been so excited to see Tyson  
in his element in his world!*  
— Catherine Worsley







*I love the way Tyson  
describes things in a way  
that I can understand.*  
— Janelle Taylor





*It's so good when  
you get a great  
host like Marc!  
— David Taylor*







*The care each of  
our hosts has taken  
has been absolutely  
incredible!*  
— Janelle Taylor



















*This was an  
incredible experience!*  
— Brian Abel





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Tél. : 03 26 56 94 00  
www.champagne-deutz.com

CHAMPAGNE DEUTZ - Aÿ FRANCE

*Maison William Deutz*

*Déjeuner Du Jeudi 04 Septembre 2025*

*Amour De Deutz 2014*

*« Homard-Melon »*

*William Deutz 2014  
William Deutz 1999*

*Ballotine De Volaille De Champagne*

*Deutz Rosé 2019*

*Fraises Et Betteraves*



*Thursday 4 September 2025*

# RARE CHAMPAGNE

Tasting at Résidence Eisenhower

Tasting Host: Émilien Boutillat, Chef de Cave

RARE CHAMPAGNE ROSÉ 2014 EN MAGNUM

RARE CHAMPAGNE 2012

RARE CHAMPAGNE 2013

RARE CHAMPAGNE 2008 EN MAGNUM

RARE CHAMPAGNE 1998 EN MAGNUM (FROM ÉMILIEN'S CELLAR)

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 an extraordinary line up of five from three decades! 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 very generously presented five vintages between a hectic schedule of vineyard visits and winery commitments at the height of an intense harvest – his busiest time of the year!

‘We are more than half way through the harvest now,’ he told us. ‘It was quite an easy season for the growers, compared with the complexities of hail, spring frost and rain in 2024! This year, by contrast, was almost perfect, quite dry, with just the right amount of sun and the perfect amount of rain at just the right moments! We had a big heatwave in August, but plenty of water in the ground, so it did not stress the vines, but accelerated the ripeness, so we have a lot of maturity and a high level of sugar now. It is rare to reach this level of sugar, but we had to wait to reach this level of phenolic ripeness. I am very happy with the ripeness that we

have achieved at harvest. The only question might be the acidity, which is low, so we have blocked more of the malolactic this year.’

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

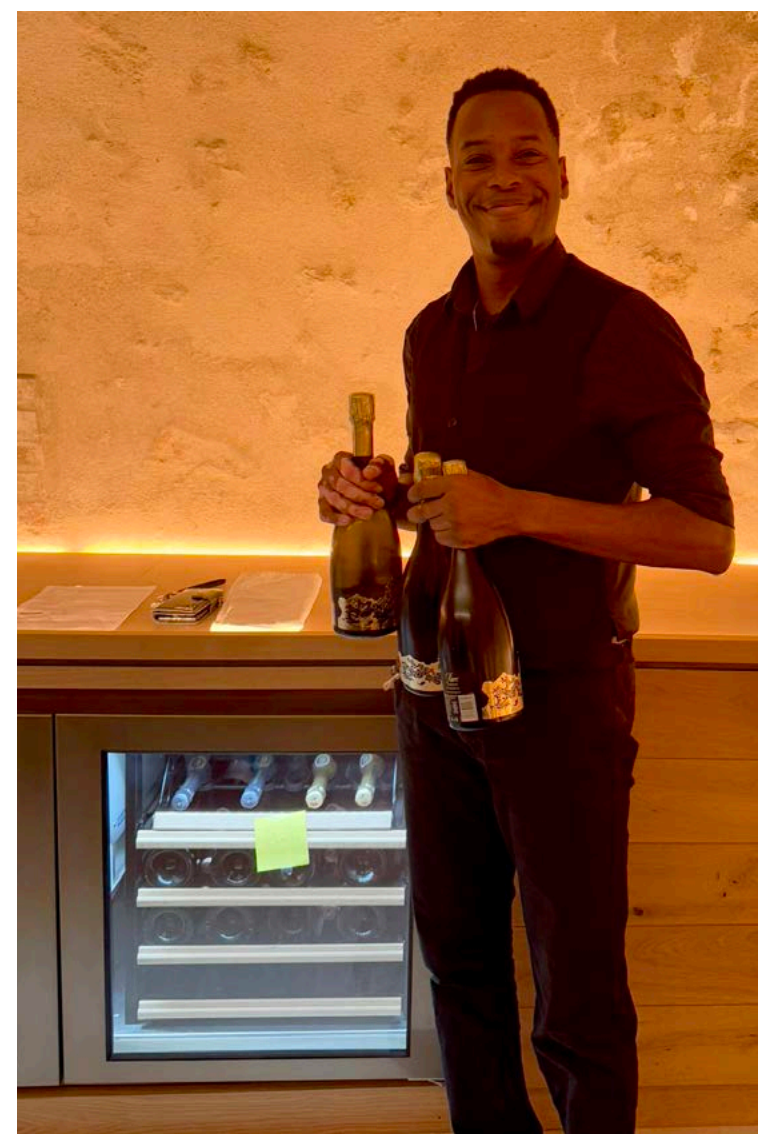
We commenced our tasting with one of just over 1000 magnums of Rare Champagne Rosé Millésime 2014. “‘Extraordinary’ is the word we use to describe 2014 Rosé,” Émilien announced. ‘It’s more in the style of 2007 than of 2008 or 2012.’

Following the reversal of the releases of Rare 2013 and 2012, we were privileged to taste both back-to-back. The legendary 2008 followed – a special treat from the museum of the house, and in magnum, no less! Its longevity prompted the house to dub this vintage ‘infinite’. A wonderfully alluring Rare that may go down as the greatest yet!

Our tasting concluded with another phenomenal surprise – Rare 1998 en magnum, which Émilien brought from his personal cellar! Between a string of superlatives, Simon Apter declared, ‘there are not many wines that give as much joy as a magnum of Rare 1998!’

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







*As a consumer, I like to build a relationship with a brand and I loved the experiences where the brands tried to build a relationship with us. – Miles Jakeman*







*I love the Rosé!  
I'm happy!*  
– Brian Abel













*This was absolutely fantastic! I loved every wine!*  
— Miles Jakeman





*Friday 5 September 2025*

# CHARLES HEIDSIECK

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

Tour , Tasting and Lunch Host: Sophie Kутten, International Brand Ambassador and Hospitality Manager

CHARLES HEIDSIECK BLANC DE BLANCS NV

CHARLES HEIDSIECK BRUT RESERVE NV

CHARLES HEIDSIECK ROSÉ RESERVE NV

CHARLES HEIDSIECK BRUT MILLÉSIME 2018

CHARLES HEIDSIECK BLANC DES MILLÉNARIES 2014

CHARLES HEIDSIECK BRUT MILLÉSIME 2006 EN MAGNUM

CHARLES HEIDSIECK BRUT MILLÉSIME 2013

CHARLES HEIDSIECK ROSÉ MILLÉSIME 2008

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

Our delightful and flamboyant host, Sophie Kутten, shared the stories of this remarkable house as she guided us through two millennia of history in 28 Roman crayères connected by four kilometres of galleries, and into the inner sanctum of the museum cellar of the house, a dignified resting place for such distinguished cuvées.

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

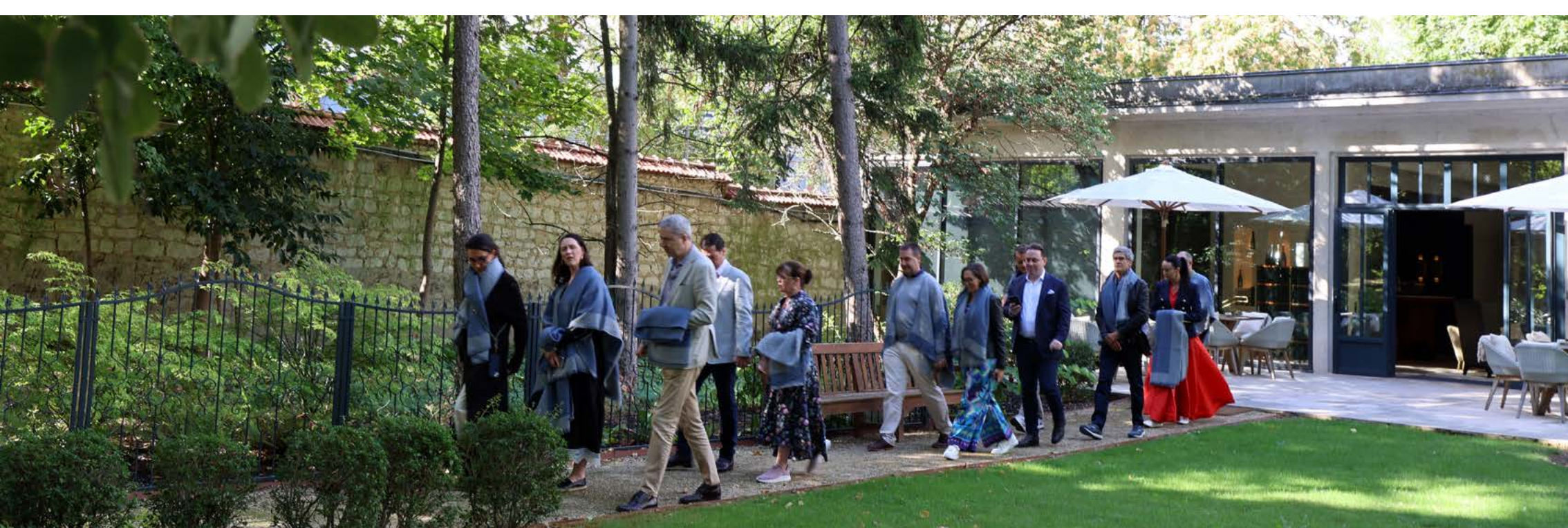
This was followed by an apéritif of Charles Heidsieck Brut Millésime 2006 en magnum, brilliantly partnered by hard cheeses!

Sophie accompanied us for an exceptional lunch, sharing with us insights into the past and present history of the house. Three delightful courses were perfectly paired with the mature vintages of Charles Heidsieck Brut Millésime 2013 and Rosé Millésime 2008.

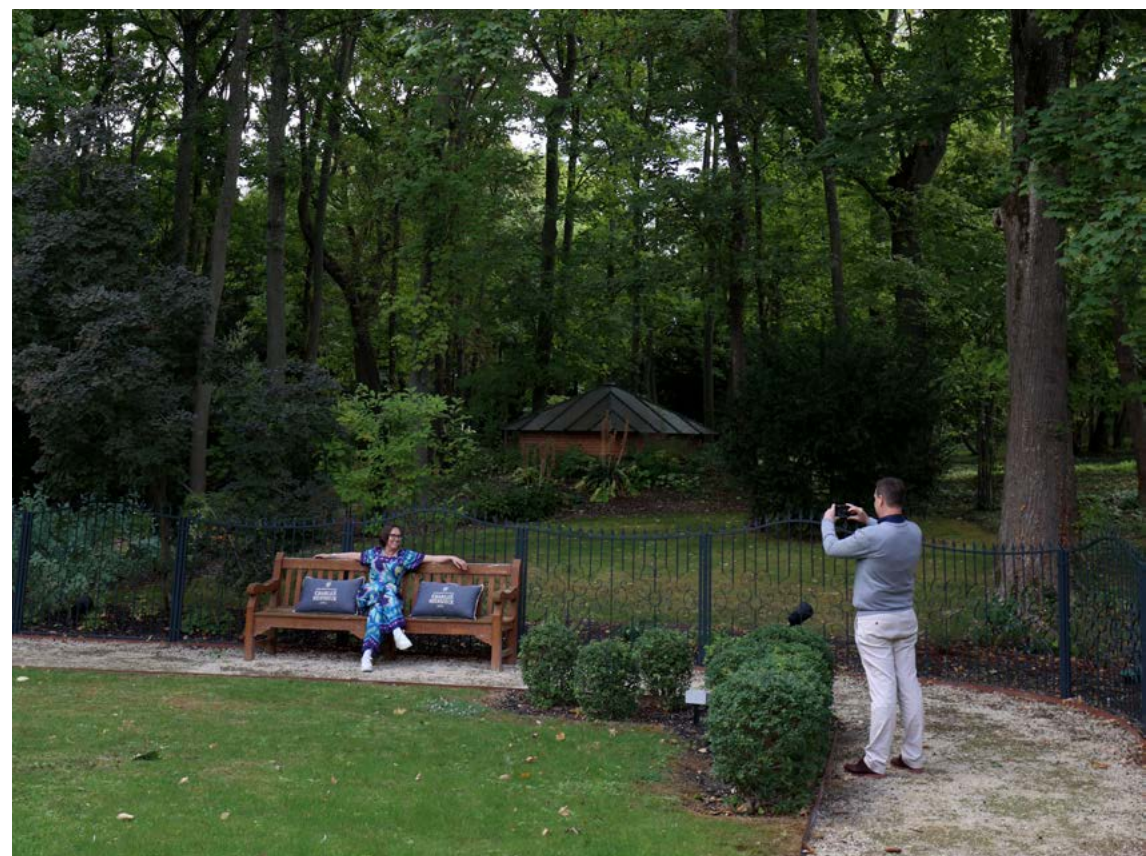
By the conclusion of an outstanding visit, we had experienced eight cuvées, leading us on a delightfully intimate journey into the past, present and future of Charles Heidsieck.

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

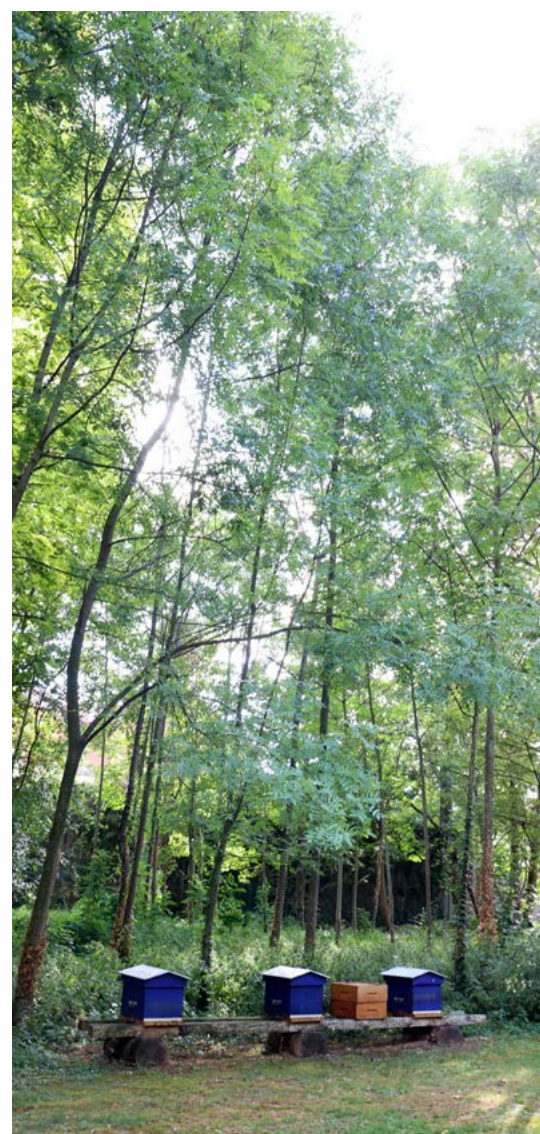




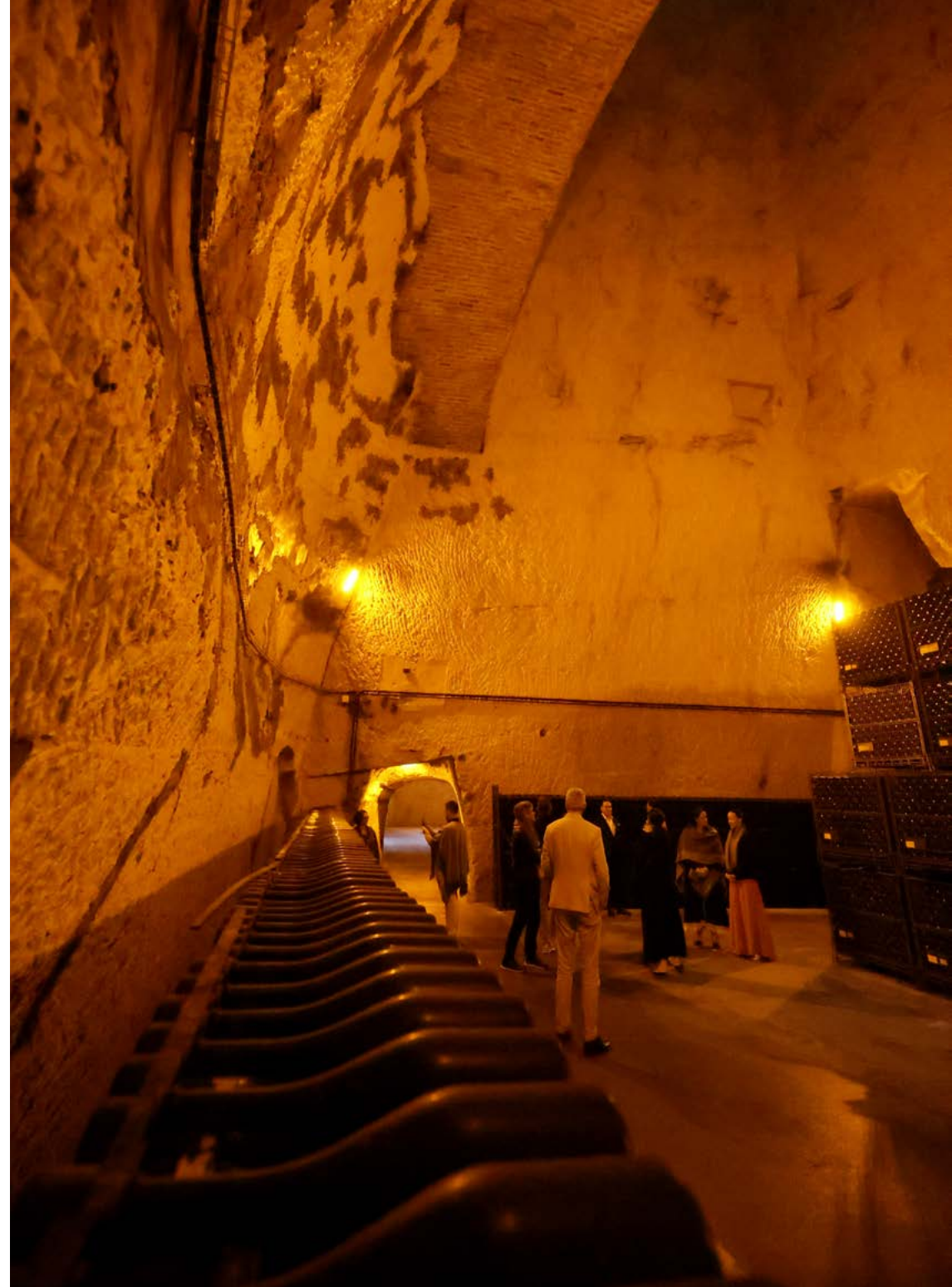












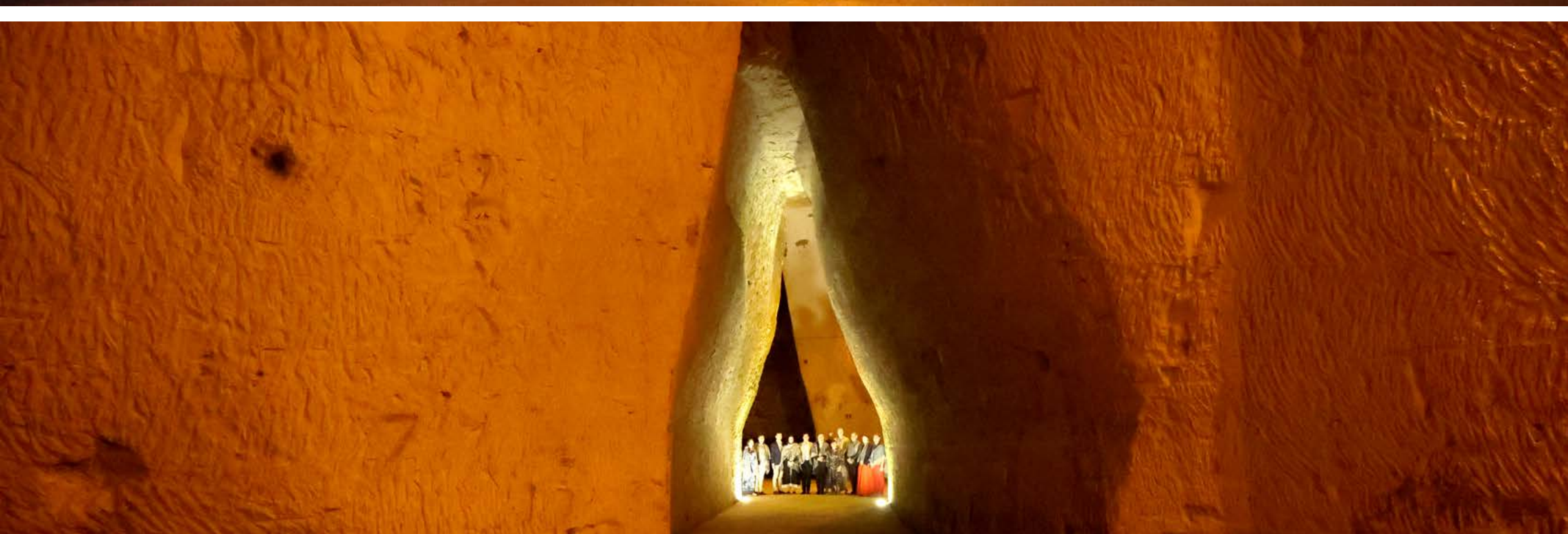




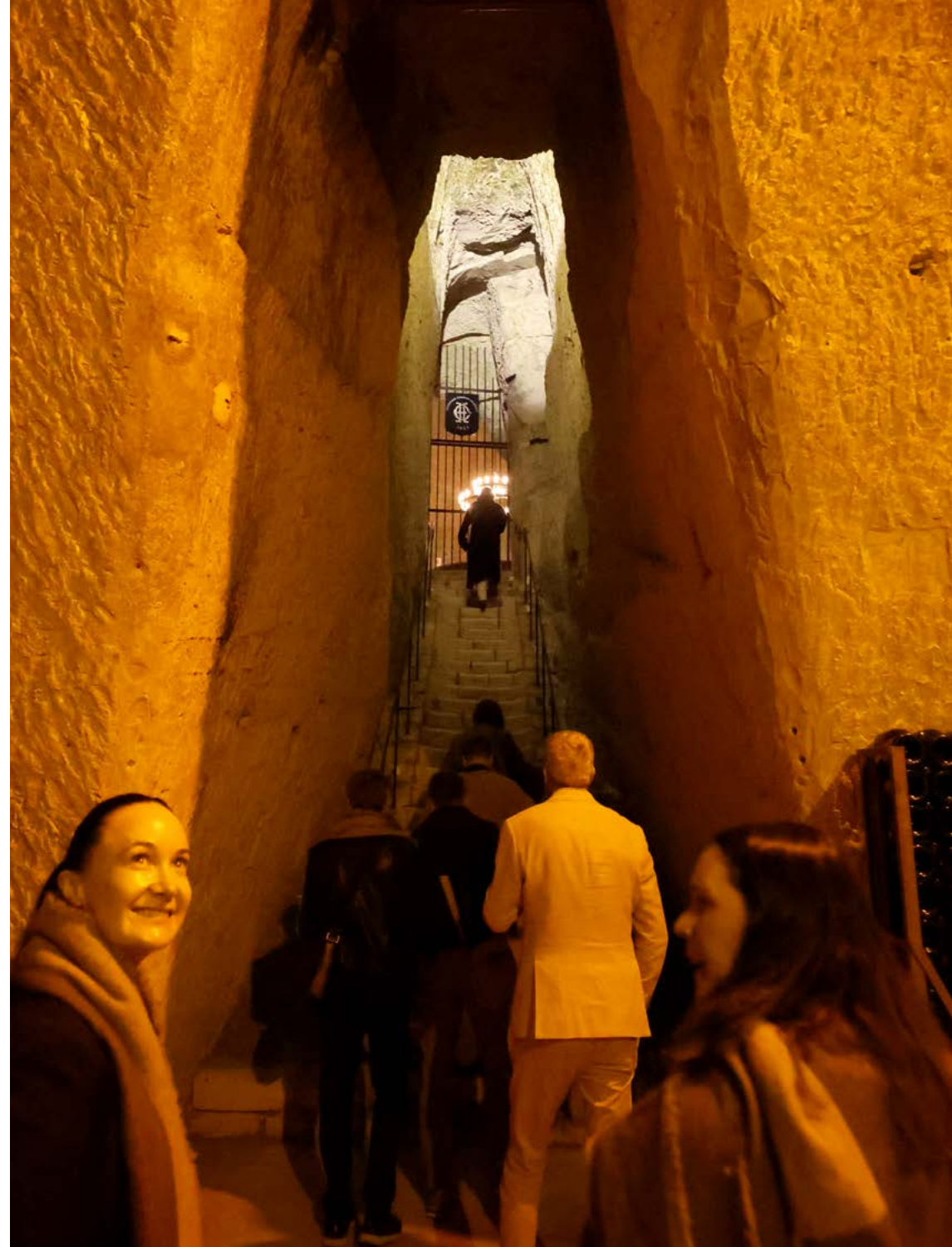








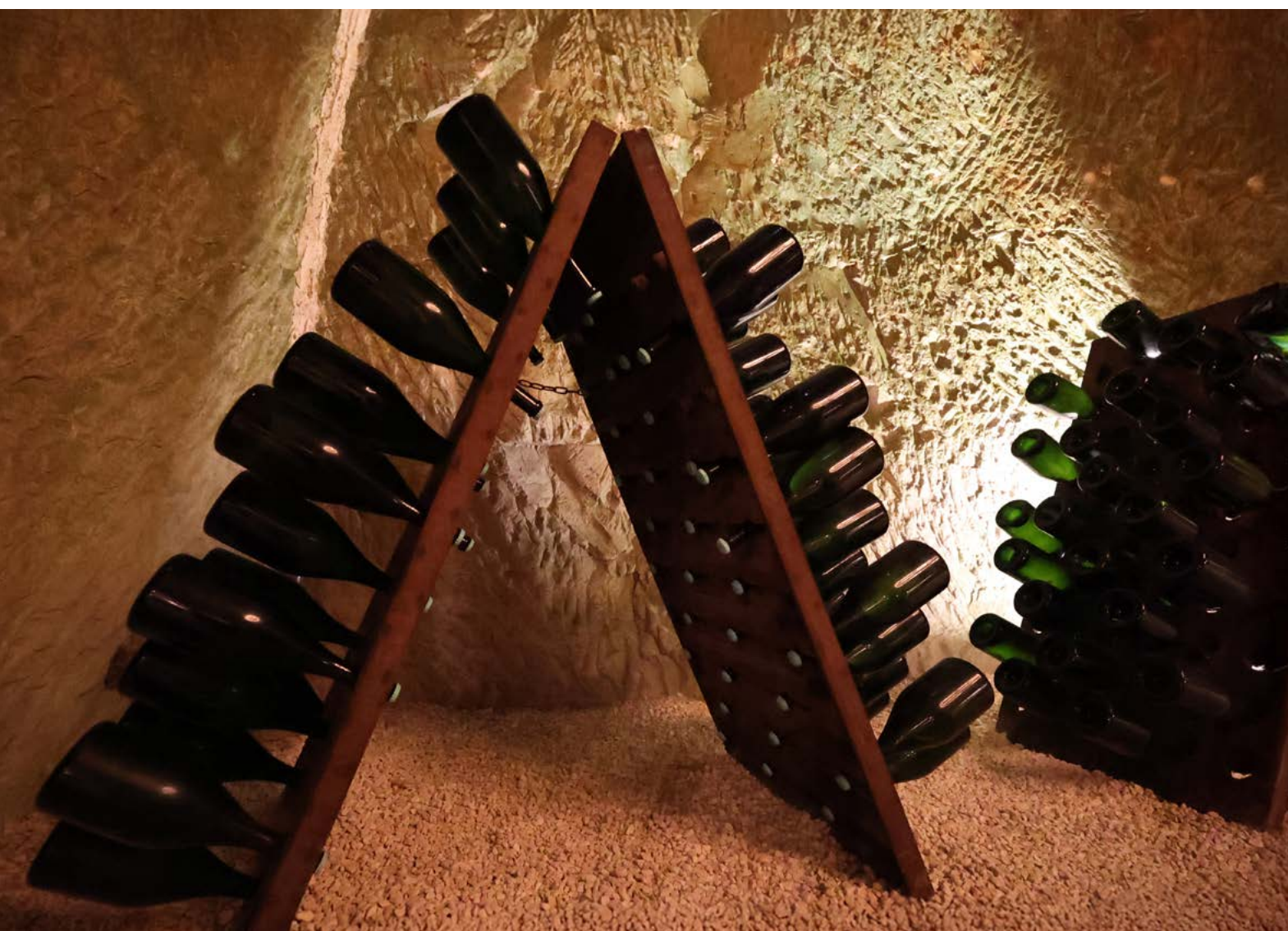












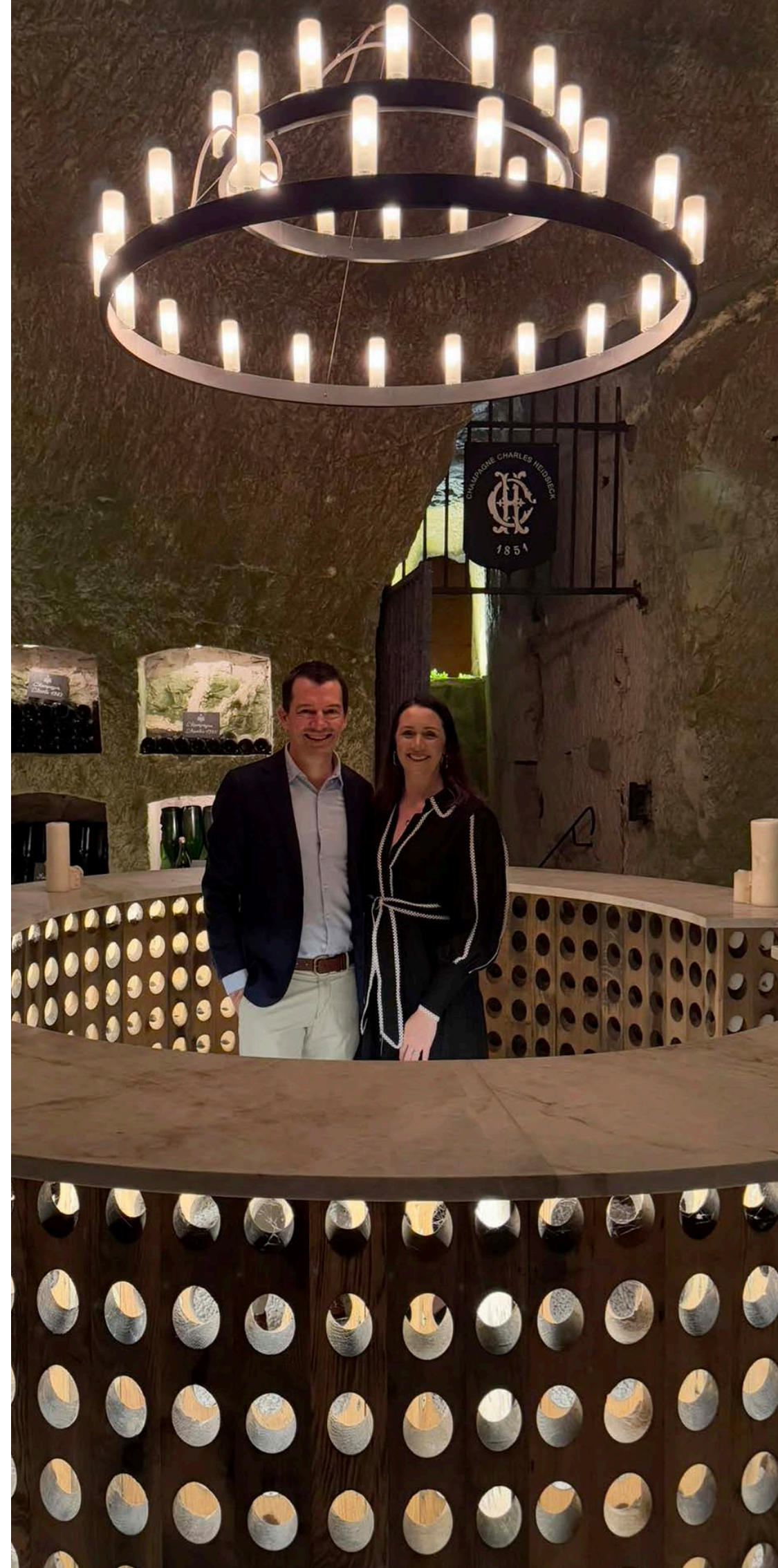




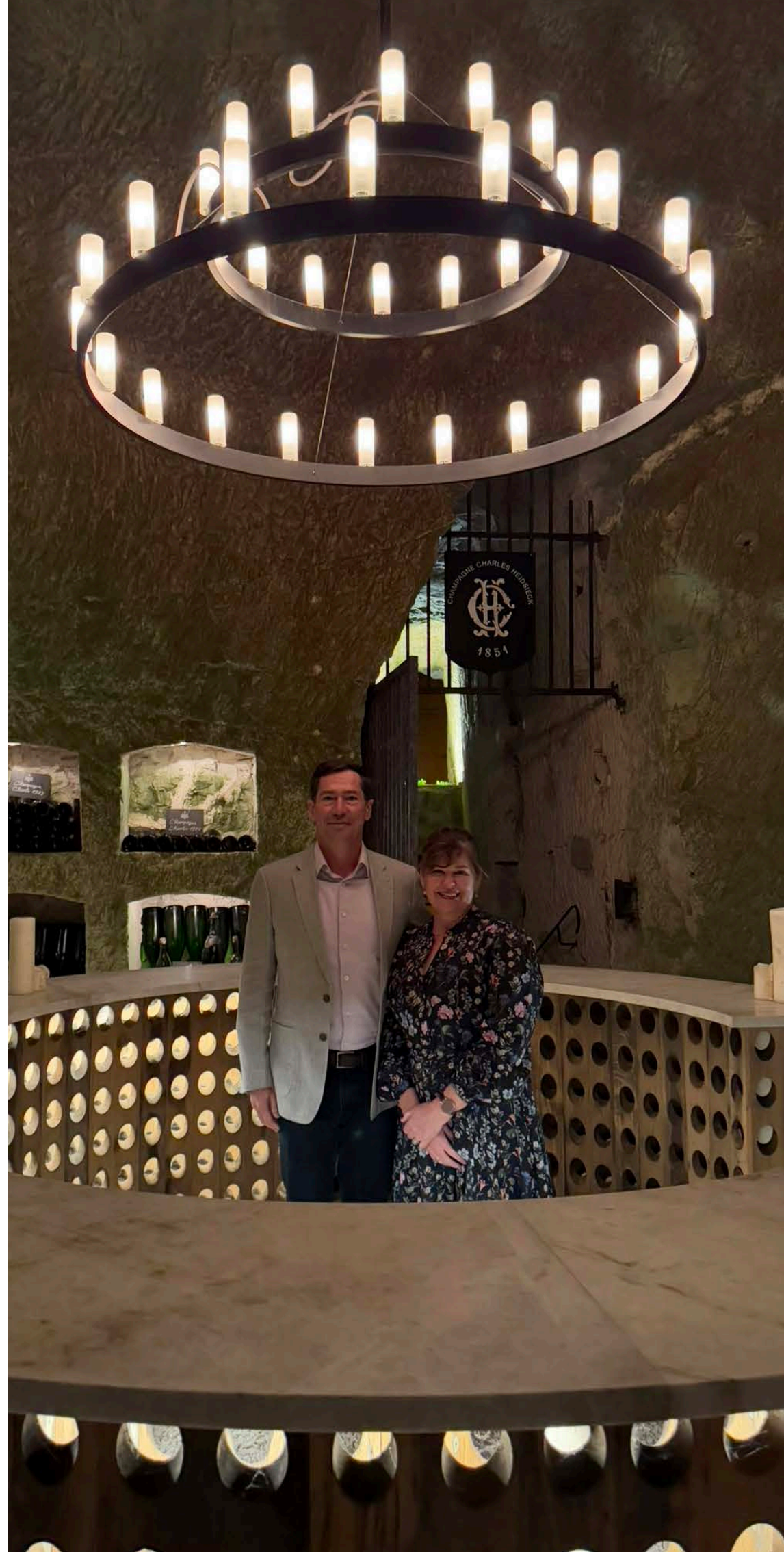








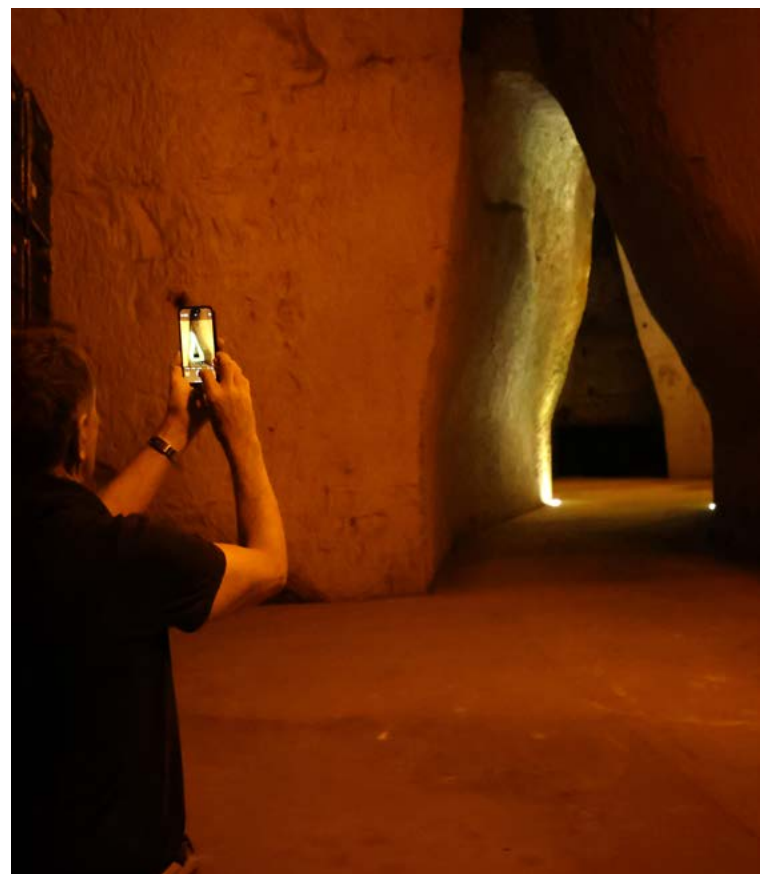
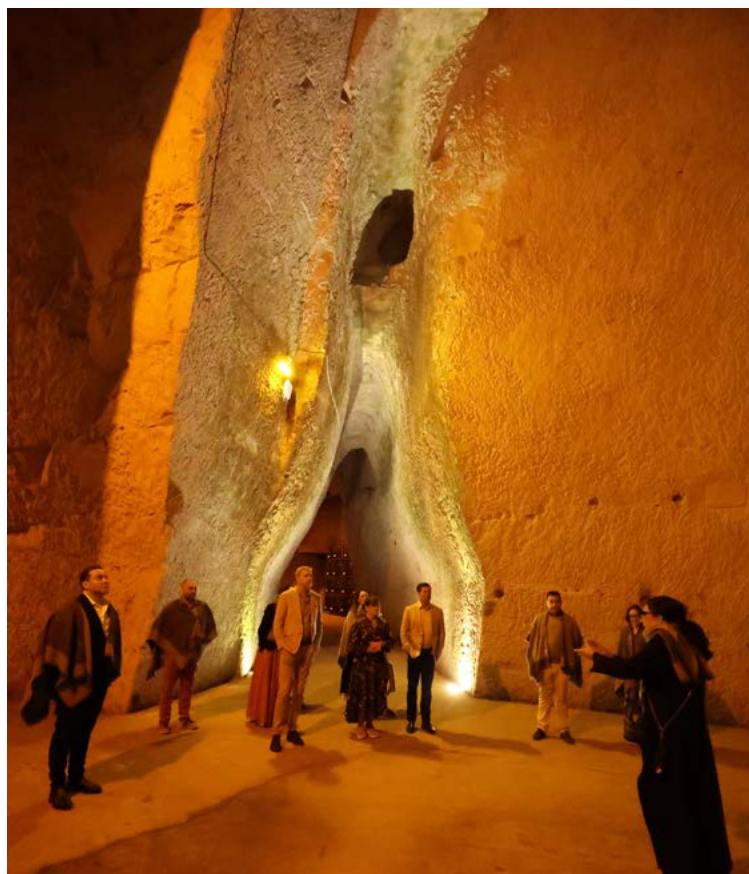




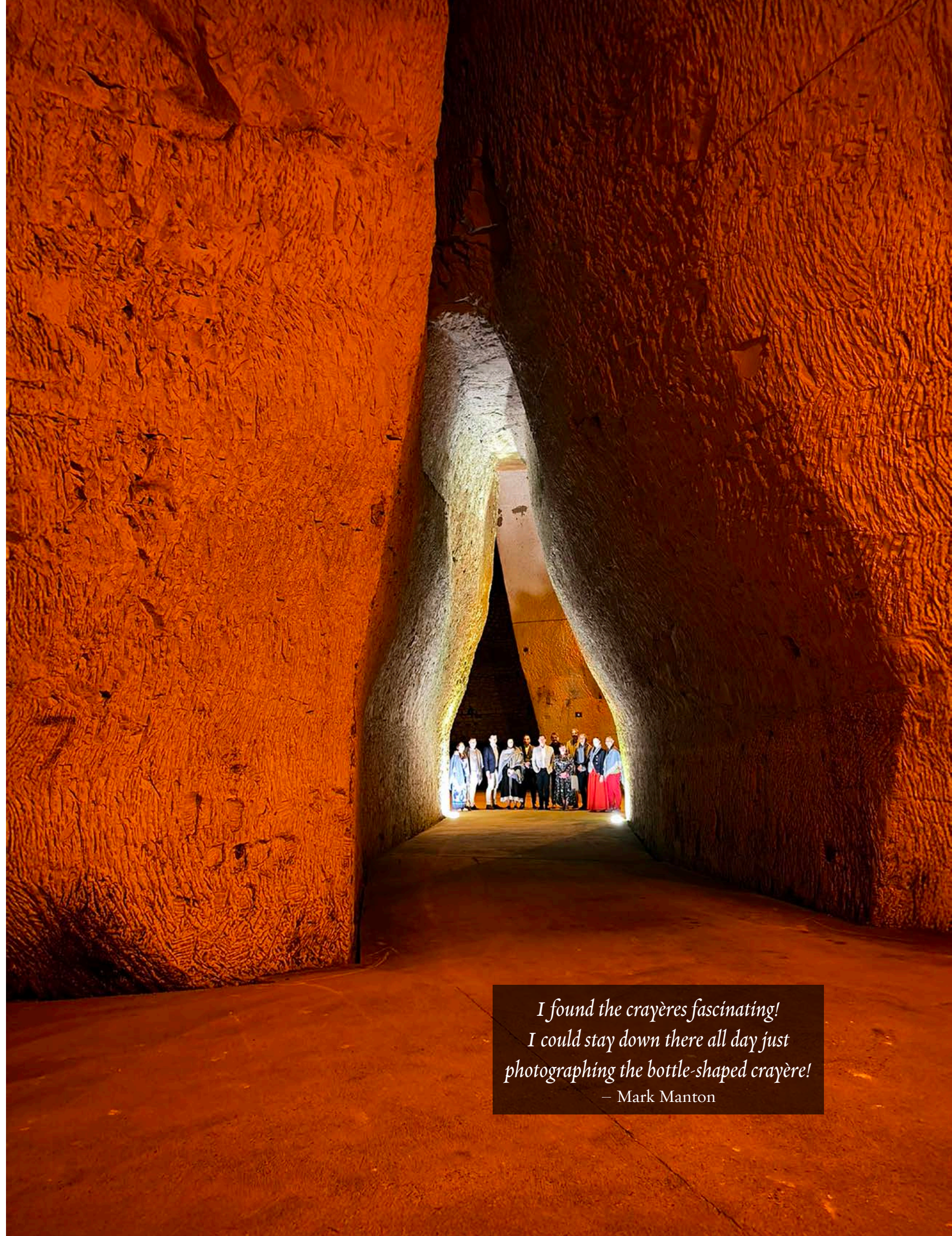












*I found the crayères fascinating!  
I could stay down there all day just  
photographing the bottle-shaped crayère!*  
— Mark Manton





*I liked the diversity of the houses and their stories. The history and the background that make them so interesting. Charles Heidsieck was quite unique, creating the scene for a strong narrative behind the wines. – Mark Manton*















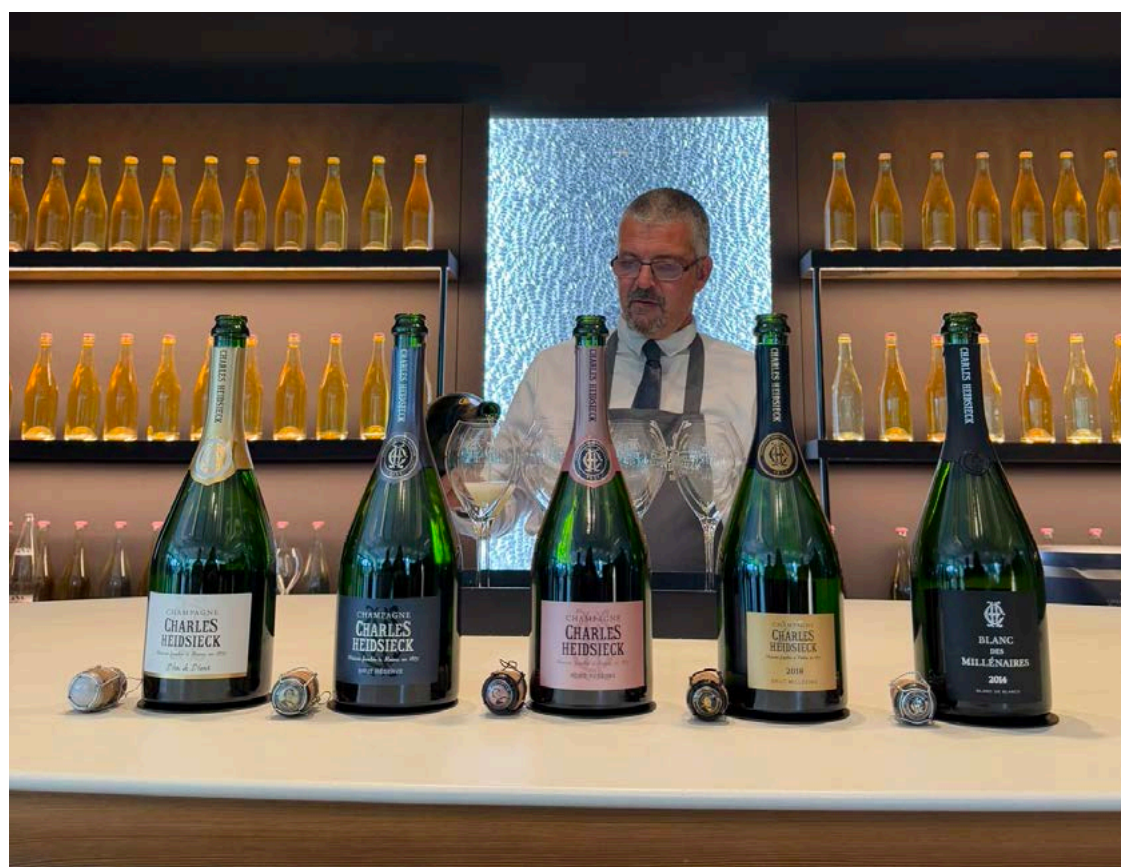
*I think this might be my favourite rosé!*  
— Janelle Taylor



















*Sophie is fabulous! So much fun!  
So informative and entertaining!*  
— Mark Manton



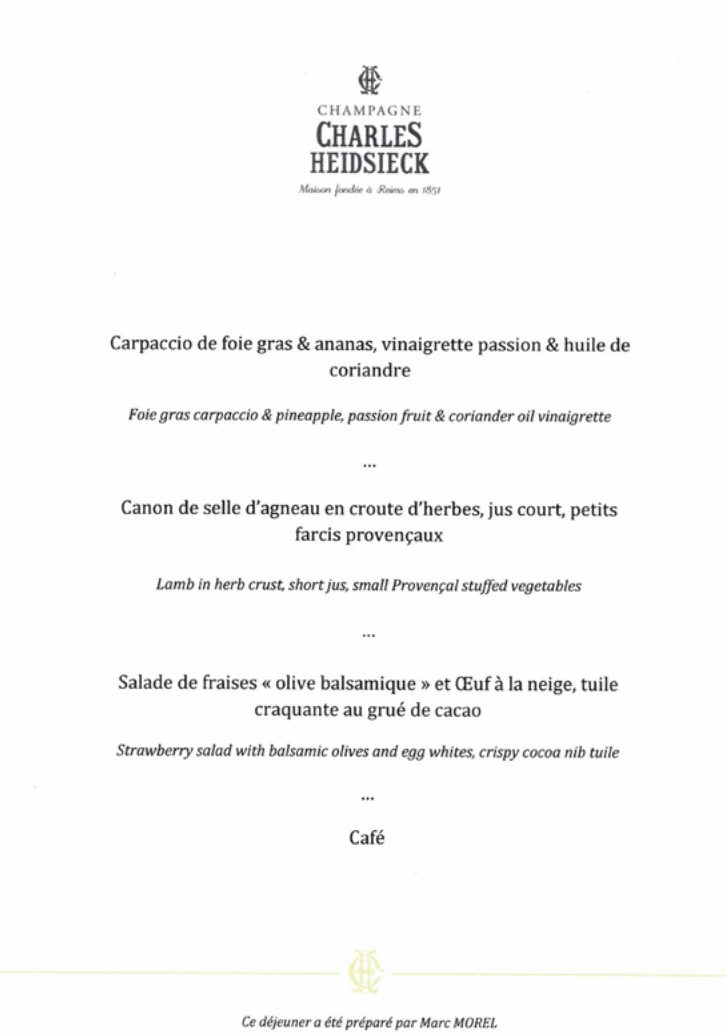
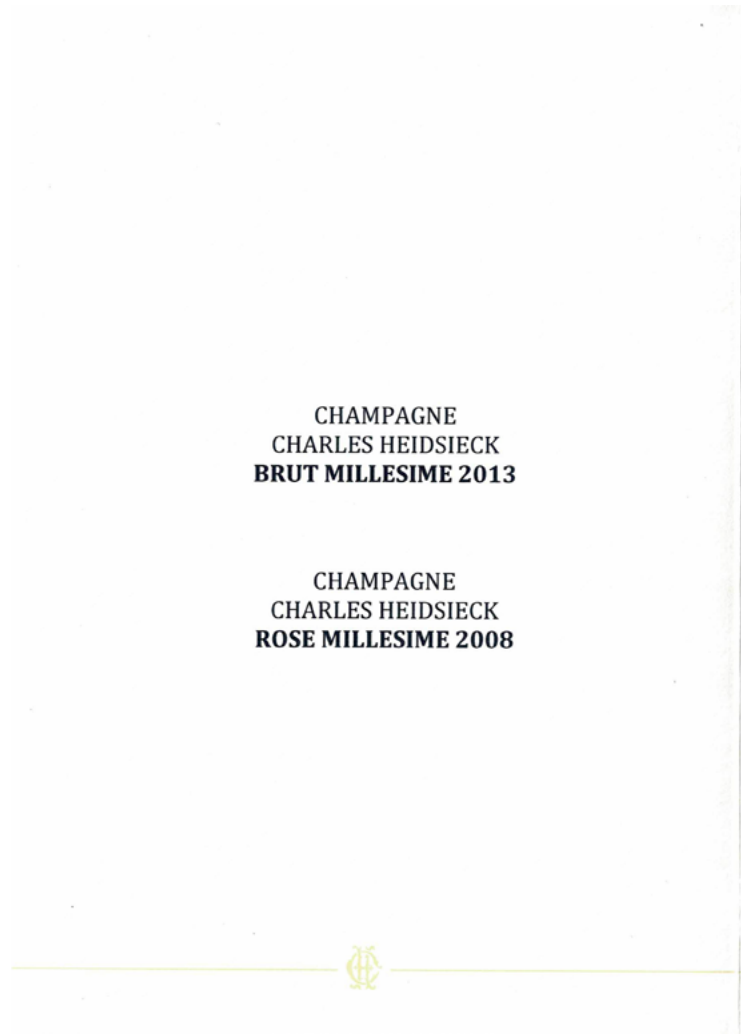
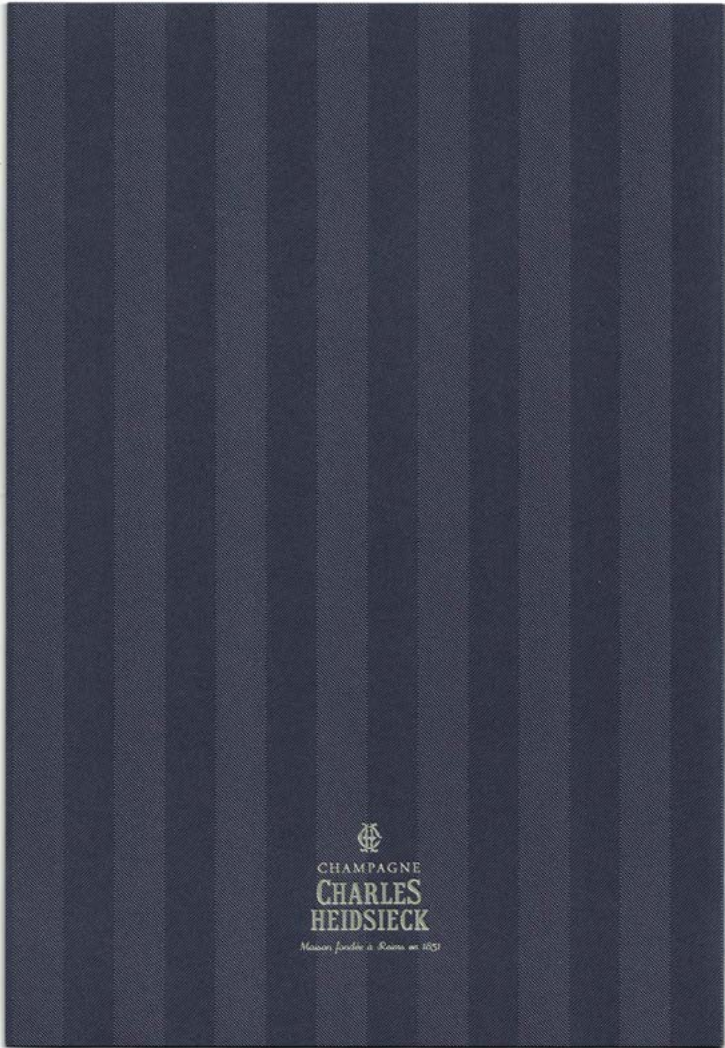
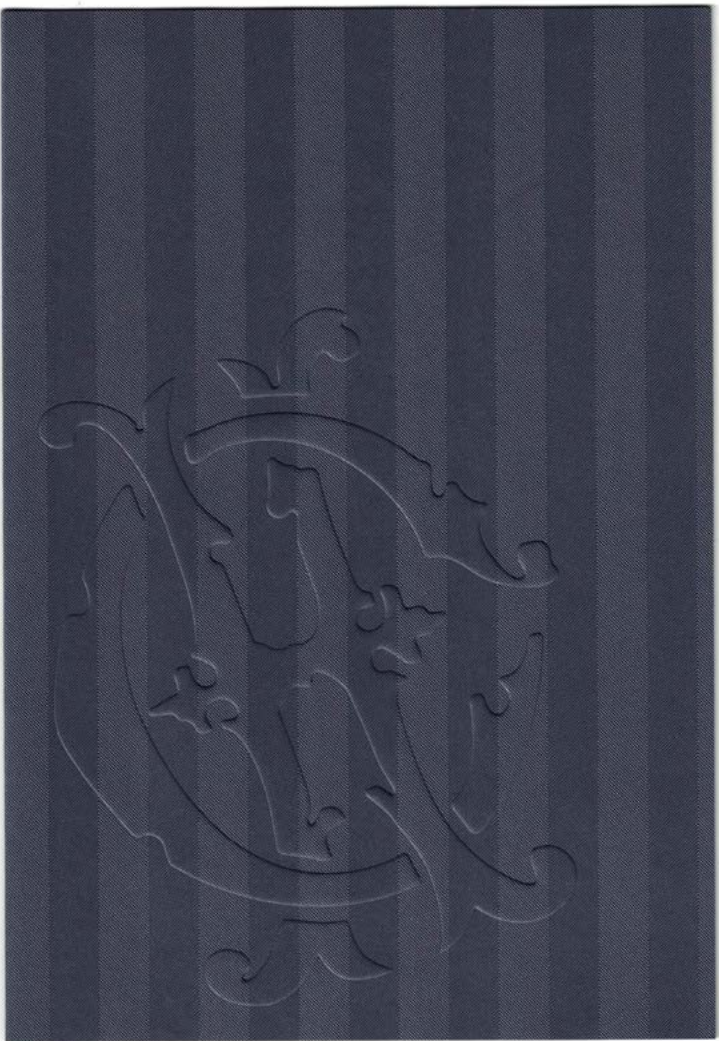














*Friday 5 September 2025*

# RÉSIDENCE EISENHOWER

*Finale Dinner with Philippe Mille, Arbane*

VILMART & CIE BLANC DE BLANCS LES BLANCHES VOIES 2009  
EGLY-OURIET BLANC DE NOIRS GRAND CRU VIEILLE VIGNE NV  
JACQUESSON DIZY TERRES ROUGES EXTRA-BRUT 2013 EN MAGNUM  
LOUIS ROEDERER CAMILLE HOMMAGE LE MESNIL-SUR-OGER VOLIBARTS 2020  
BONNEAU DU MARTRAY CORTON-CHARLEMAGNE 2014  
LOUIS ROEDERER CAMILLE HOMMAGE MAREUIL-SUR-Aÿ CHARMONT 2022  
DOMAINE FAIVELEY LATRICIÈRES CHAMBERTIN 2016 EN MAGNUM  
MARC HÉBRART NOCE DE CRAIE Aÿ GRAND CRU 2012  
PHILIPPONNAT CLOS DES GOISSES 2008  
CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSÉ SAUTERNES 2003





*The best wines create amazing memories  
and this week has created the most  
incredible memories that will last forever.*

– Miles Jakeman



















*Coming together with an amazing group of people from a diverse array of life has been incredible! Everyone was a bit nervous about being on a tour together, but as a group it's really worked for everyone. And even though most of us are introverted, after a couple of glasses of champagne we are not so introverted! This group feels like family to us and it has been an amazing experience!*  
— Catherine & David Worsley





*The experience is dependent upon the group and we could not have lucked in on a better group! We came in with a lower knowledge base but we have learnt so much and we feel like we have learnt something from everybody in the group. We have gained different vocabulary to describe the wines and it has been really interesting to hear everyone's thoughts. – David & Janelle Taylor*









*Miles and I are both strong introverts and so independent travel is our thing. We don't do tours. We were nervous to do a tour. And it has just been the most wonderful week! We have all these new friends! And we have been welcomed by all the houses and feel at home. Miles is the wine expert and I just came along for the ride. But to me it's about the beautiful people around the table and the beautiful friendships, which I know are going to continue. This has been really special. Thank you for making our first tour the most wonderful experience! We've loved it! – Le-Anne & Miles Jakeman*





























**M**RÉCEPTIONS  
by PHILIPPE MILLE



*Canapés in the Ballroom*

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

Crèmeux de poireaux, miso et wakamé  
*Creamy leek, miso and wakame*

Fleur de concombre sésame et yuzu  
*Sesame cucumber flower and yuzu*

Texture de carotte  
*Carrot texture*

*Entrée 1*

VILMART & CIE BLANC DE BLANCS LES BLANCHES VOIES 2009  
JACQUESSON DIZY TERRES ROUGES EXTRA-BRUT 2013 EN MAGNUM

Bonbon de tomates marinées à l'huile d'olive, tartare de thon  
*Marinated tomato candy with olive oil, tuna tartare*

*Entrée 2*

LOUIS ROEDERER CAMILLE HOMMAGE LE MESNIL-SUR-OGER VOLIBARTS 2020  
BONNEAU DU MARTRAY CORTON-CHARLEMAGNE 2014

Lieu farci de salicorne, céleri et éclat de fruits secs, émulsion beurre noisette  
*Pollock fish stuffed with samphire, celery and dried fruit, hazelnut butter emulsion*



THE CHAMPAGNE TOUR  
*Finale Dinner*  
WITH PHILIPPE MILLE - M RÉCEPTIONS



RÉSIDENCE EISENHOWER  
FRIDAY 5 SEPTEMBER 2025

*Main*

LOUIS ROEDERER CAMILLE HOMMAGE MAREUIL-SUR-AÏ CHARMONT 2022  
DOMAINE FAIVELEY LATRICIÈRES CHAMBERTIN 2016 EN MAGNUM

Veau grillé aux sarments de vigne, fleur de courgette, sabayon moût de raisin  
*Grilled veal with vine shoots, zucchini flower, grape must sabayon*

*Cheese*

MARC HÉBRART NOCE DE CRAIE AÏ GRAND CRU 2012  
PHILIPPONNAT CLOS DES GOISSES 2008

Millefeuille de jeune comté et champignons  
*Millefeuille of young comté and mushrooms*

*Dessert*

CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSÉ SAUTERNES 2003

Eclat de noisettes enveloppées d'un crèmeux Cazette,  
Mousseux tiède de citron confit, safran et seigle  
*Hazelnut shards wrapped in a cream of roasted hazelnut kernels,  
warm mousse of candied lemon, saffron and rye*

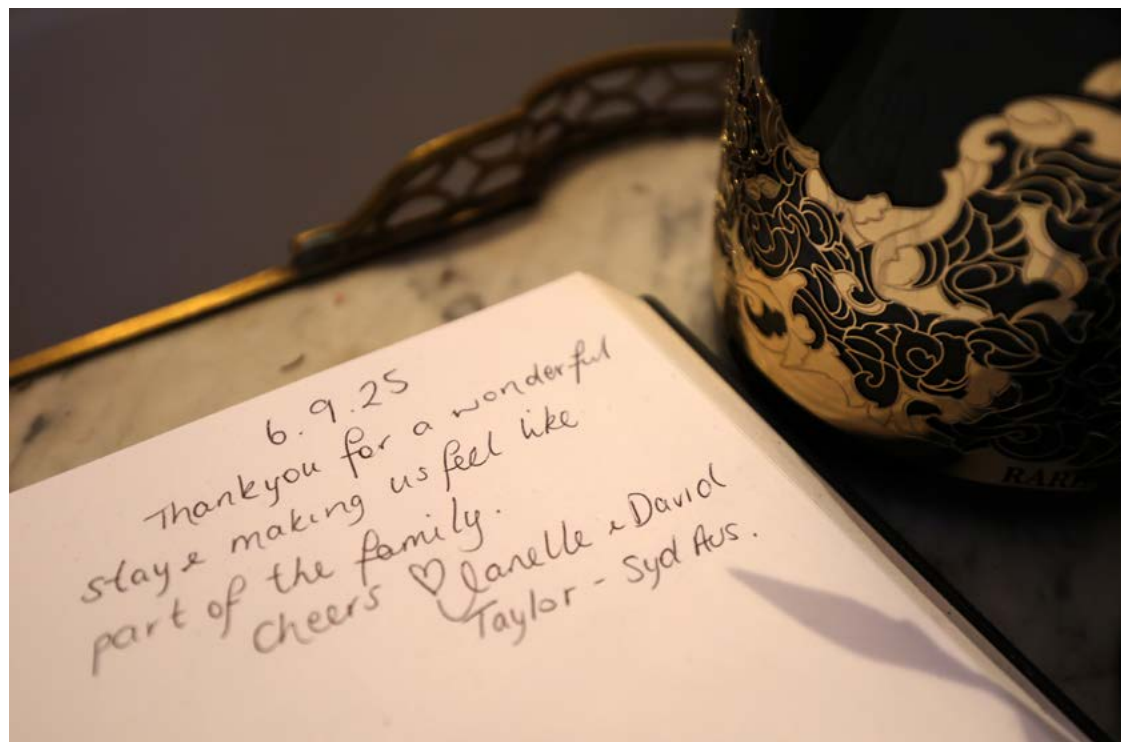
*Coffee & Mignardises*







*Philippe Mille's food was out of  
this world! We were so spoilt!*  
— Catherine Worsley







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# WINE EVENTS

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WITH TYSON STELZER

