Matthew Peters & Juanita Pappalardo & Friends

7-13 SEPTEMBER 2025

WINE EVENTS

WITH TYSON STELZER

Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Sharron Turgeon

For:
*Matthew Peters & Juanita Pappalardo**
Bella Peters & Alex Peters
*Adrian Esler & Alison de Groot**
Brad Page & Deral Tanil

7-13 September 2025

Introductions by Tyson Stelzer

Photography by
Tyson Stelzer & Sharron Turgeon

www.champagne.tours

**Guests in 2023*

CorporateLiveWire
GLOBAL AWARDS 2025
TOUR OPERATOR OF THE YEAR
TYSON STELZER'S CHAMPAGNE TOUR
WINNER

Since we came the first time, all I've
been able to think about is coming back!
– Juanita Pappalardo

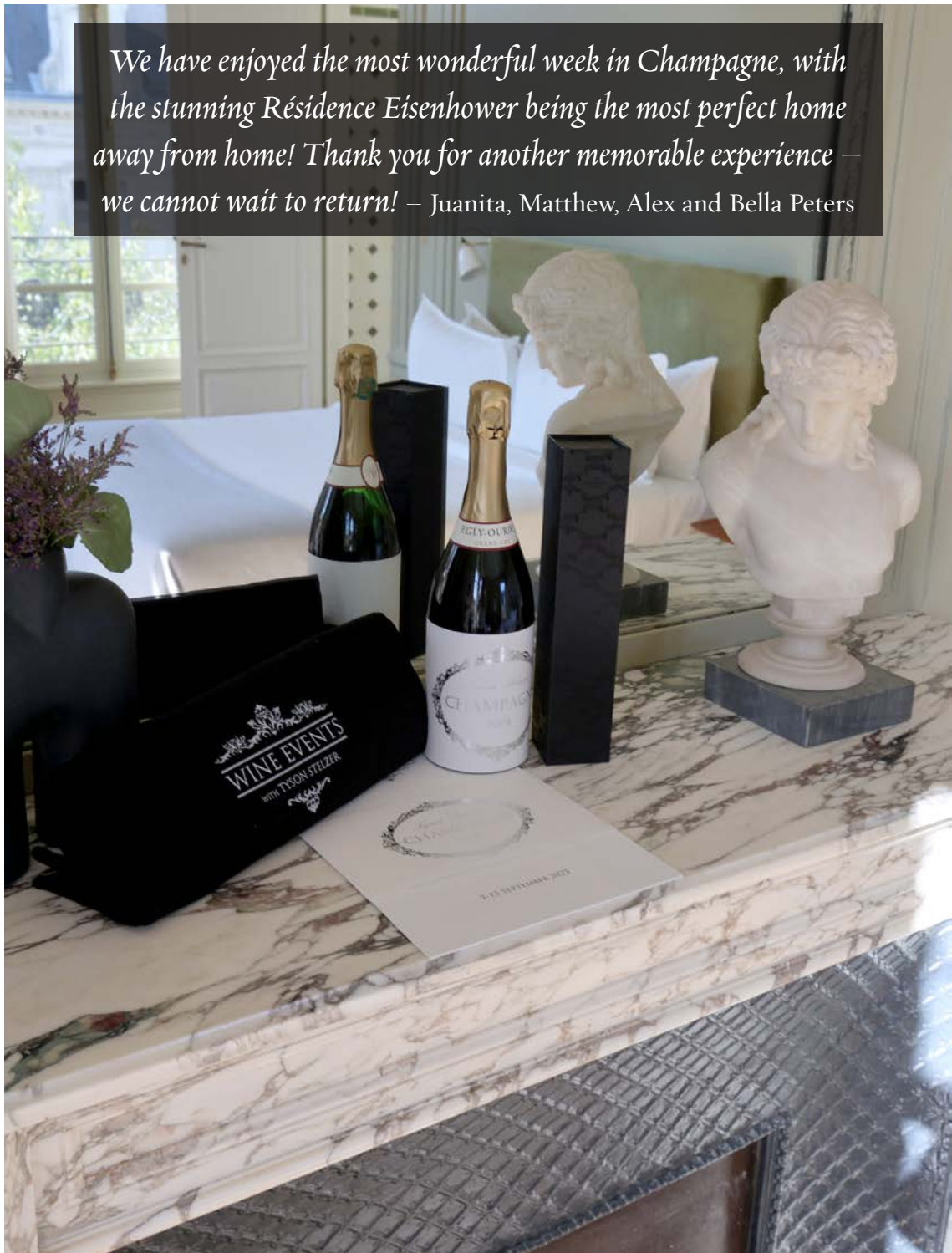
Sunday 7 September 2025

RÉSIDENCE EISENHOWER

Our Home

Vilmart & Cie Les Blanches Voies Blanc de Blancs 2009

Returning to the Résidence felt like coming home again!
– Alison de Groot



We have enjoyed the most wonderful week in Champagne, with the stunning Résidence Eisenhower being the most perfect home away from home! Thank you for another memorable experience – we cannot wait to return! – Juanita, Matthew, Alex and Bella Peters

It was evident in the houses we visited, whenever there was a question, Tyson always knew the answer. Every single house referred to Tyson for his knowledge. And it's also been very evident that Sharron has been pivotal to our visits and that our hosts embrace her. – Deral Tanil

We have had an incredible stay in a superb home! We shall return!
– Brad Page & Deral Tanil

This is the only experience I have had in my life knowing I can talk it up and it will exceed everyone's expectations. It is really insane! We had absolute confidence that Tyson and Sharron would deliver, and it has been an epic week! All the experiences with every house have been everything we have hoped for and even better! – Matthew Peters

I've loved every minute of every day. And I thought it could not get any better, but it has! It's been absolutely incredible! The access Tyson and Sharron have has made it so bespoke! I had a preconceived idea that there would be a clear winner this week but there was no winner because every one was amazing! I have become a champagne lover! – Brad Page

What a wonderful week in Champagne! We loved every minute of it and are still pinching ourselves we have now been on The Champagne Tour twice. It was so good to come back with more family, friends and a work colleague. It was absolutely exceptional and we are super grateful! – Adrian Esler & Alison de Groot

I knew this would be a really good week, and I'd seen all the photos, but what we have experienced has been so much more! It's all the little elements that have come together to make it so special. I had high expectations – and really high – because mum and dad talked it up a lot! But every single day has exceeded my expectations! – Bella Peters

It was so wonderful to return to such a lovely home! Thank you to the whole team for an amazing week with true friends in a fabulous Résidence, making longstanding life memories in Champagne!

– Alison de Groot & Adrian Esler

Sunday 7 September 2025

L'ASSIETTE CHAMPENOISE

Welcome Dinner

Menu Saveur Signature

Deutz Amour de Deutz Blanc de Blancs 2013

Lanson Noble Champagne Blanc de Blancs 2004

Pierre Peters Les Chétillons Blanc de Blancs Grand Cru 2016

Billecart-Salmon Cuvée Nicolas Francois Billecart 2008

Pierre-Yves Colin-Morey Chassagne Montrachet 1er Cru Les Caillerets 2017

Ghislaine Barthod Chambolle Musigny 1er Cru Les Cras 2019

Egly-Ouriet Rosé Grand Cru Extra Brut NV en magnum

Chateau de Fargues Lur Saluces Sauternes 2010

We absolutely loved our last tour and could not imagine how we could not be back in Champagne in September! And it is so special to come back with our two eldest children and some of our favourite friends to build memories together. And to share with Tyson and Sharron, who are such knowledgeable experts, but more than that they are such special friends now. We have been looking forward to this for so long and we are very excited to be here! – Matthew Peters

I loved the food at L'Assiette and the pairings. We love our food and this was just an exceptional experience! – Matthew Peters

The highlight of L'Assiette was Amour de Deutz 2008, it was so much better than I was expecting! And having it in the courtyard on a perfect evening in that environment was brilliant. The whole night was awesome! – Adrian Esler

It's always a great pleasure to have you at home. Cooking for you is always such a joy! I hope to see you again very soon.
– Arnaud Lallement

It's been so good to have Tyson's wine selections and I've loved every one of them tonight!
– Deral Tanil

This was one of the greatest meals of my life!
– Matthew Peters

The tomato dish at L'Assiette was extraordinary! One of the standout courses of the week! Wow! – Deral Tanil

You have set the bar very high! This is the kind of experience you could never replicate! A perfect way to commence our trip!
– Deral Tanil

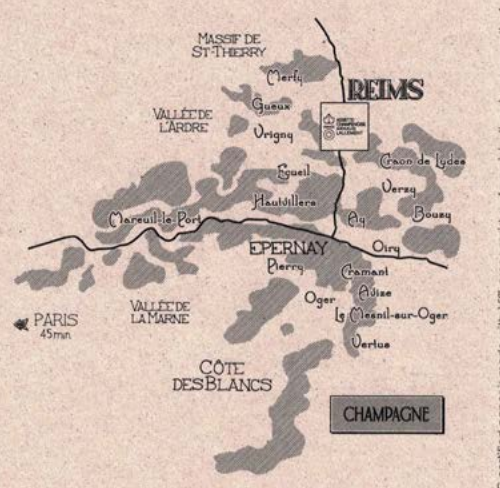
This was the best dinner of my life!

– Alex Peters

Tonight has been incredible! Even if we did nothing else this week, I would be happy! – Alex Peters

Célébrons! 10 ans
MA CHAMPAGNE
AU PATRIMOINE MONDIAL

10 ans UNESCO



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

ASSIETTE CHAMPENOISE
ARNAUD LALLEMENT

Le 07.09.25 Saveur ...

Deutz Amour de Deutz Brut Blanc de Blancs 2008

GREEN BEANS / M.GUILLOT
Champagne Jacquesson "Champ Cain" Avize 2013

TOMATO A.DELOFFRE / Tomato water
Champagne Jacquesson "Champ Cain" Avize 2013

BRITTANY CUTTLEFISH / Pain perdu/ Pepper cream
Lanson Noble Champagne Blanc de Blancs 2004

BRITTANY BLUE LOBSTER / Hommage à mon papa
Billecart Salmon Nicolas François Billecart 2008

BRITTANY BRILL / Onion J-S. Caillot
Chassagne-Montrachet 1er cru Les Caillerets Morey 2017

PIGEON SQUAB FROM ONJON / Romaine lettuce
Chambolle-Musigny 1er cru "Les Cras" Barthod 2019

CHEESE / Philippe Olivier
Champagne Egly Ouriet Grand Cru Brut Rosé

RASPBERRY P. RICHARD / Sicilian Pistachio
Château de Fargues Lur Saluces "Sauternes" 2010

Tyson's consideration of the wine pairing with every dish was absolutely perfect! – Juanita Pappalardo

Monday 8 September 2025

BOLLINGER

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

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

Bollinger La Côte aux Enfants 2015
Bollinger PN TX20 NV
Bollinger La Grande Année Rosé 2015
Bollinger La Grande Année 2015
Bollinger R.D. 2008
Bollinger La Grande Année 2005 (blind wine)
Bollinger Special Cuvée NV

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

Our week in Champagne commenced on a radiant autumn morning with a fabulous, brand new experience for us – walking the rows, absorbing the spectacular vista of the grand cru of Aÿ, tasting the grapes and touching the chalk of Bollinger's fabled La Côte aux Enfants vineyard! This historic plot, acquired by Jacques Bollinger progressively between 1926 and 1934, has been the source of red wine for La Grande Année Rosé and Bollinger's Coteaux Champenois ever since, and more recently for its single vineyard blanc de noirs champagne, La Côte aux Enfants. While harvest had concluded on Friday of the previous week, we were delighted to discover some pinot noir bunches left by the pickers, and were particularly captivated by the opportunity to touch and taste the chalk of the wall in the middle of the vineyard!

Returning to the estate, we visited 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 has grown its collection to 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 La Côte aux Enfants 2015, eliciting countless superlatives from us all!

The realisation that we could feel in the wine the chalk that we had just tasted in the vineyard was the first of many profound moments of the week!

From the depths of Galerie 1829, we ascended to the surface to the private dining room of the house, where Thibaut Jaubert (Business Manager Asia Pacific) hosted us for a lunch that we later reflected upon as one of the finest of the week!

The line up of Bollinger's vintage and non-vintage cuvées to match was superlative and extensive! Thibaut was particularly excited to present Bollinger La Grande Année 2005 blind in celebration of Bella's birth year. On our departure, Alex was astonished to be presented with a bottle of his birth vintage in Bollinger R.D. 2007!

Our wonderful visit at Bollinger was an incredible way to commence The Champagne Tour, which we all recall fondly as an amazing standout of a magnificent week!

Our experience at Bollinger was a highlight of the week! To visit the La Côte aux Enfants vineyard and to then taste the wine in the Gallery 1829 cellar was just phenomenal! Having access to that bottle was a tremendous credit to the generosity of Tyson's relationship with the house. And the meal that followed and the La Grande Année 2005 and 2007 – the whole experience was an absolute mind explosion on the first day! – Matthew Peters

Each day and each house have had something special about them and it is an absolute credit to Tyson and Sharron's relationships with the houses that they have been able to put together something different to what we experienced two years ago. – Juanita Pappalardo

Tasting the chalk in La Côte aux Enfants and tasting the wine in the cellar, I realised I could taste and feel the chalk! Feeling this linkage was way more than I was expecting. And the wine was incredible – far exceeding all expectations! The whole Bollinger experience was even more amazing than last time! – Adrian Esler

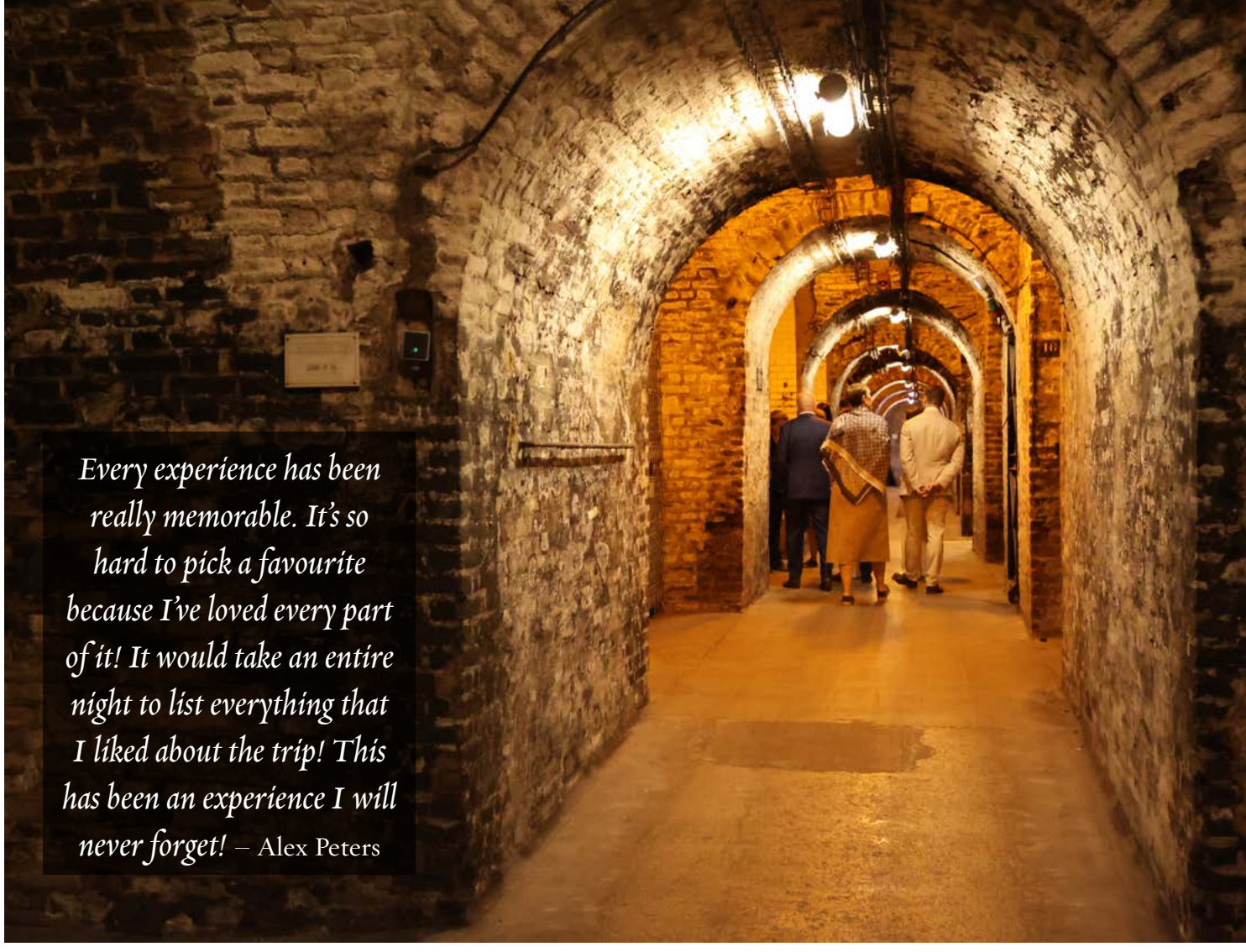
The grapes are delicious!
– Deral Tanil

The connections Tyson and Sharron have with the houses are absolutely incredible!
– Deral Tanil

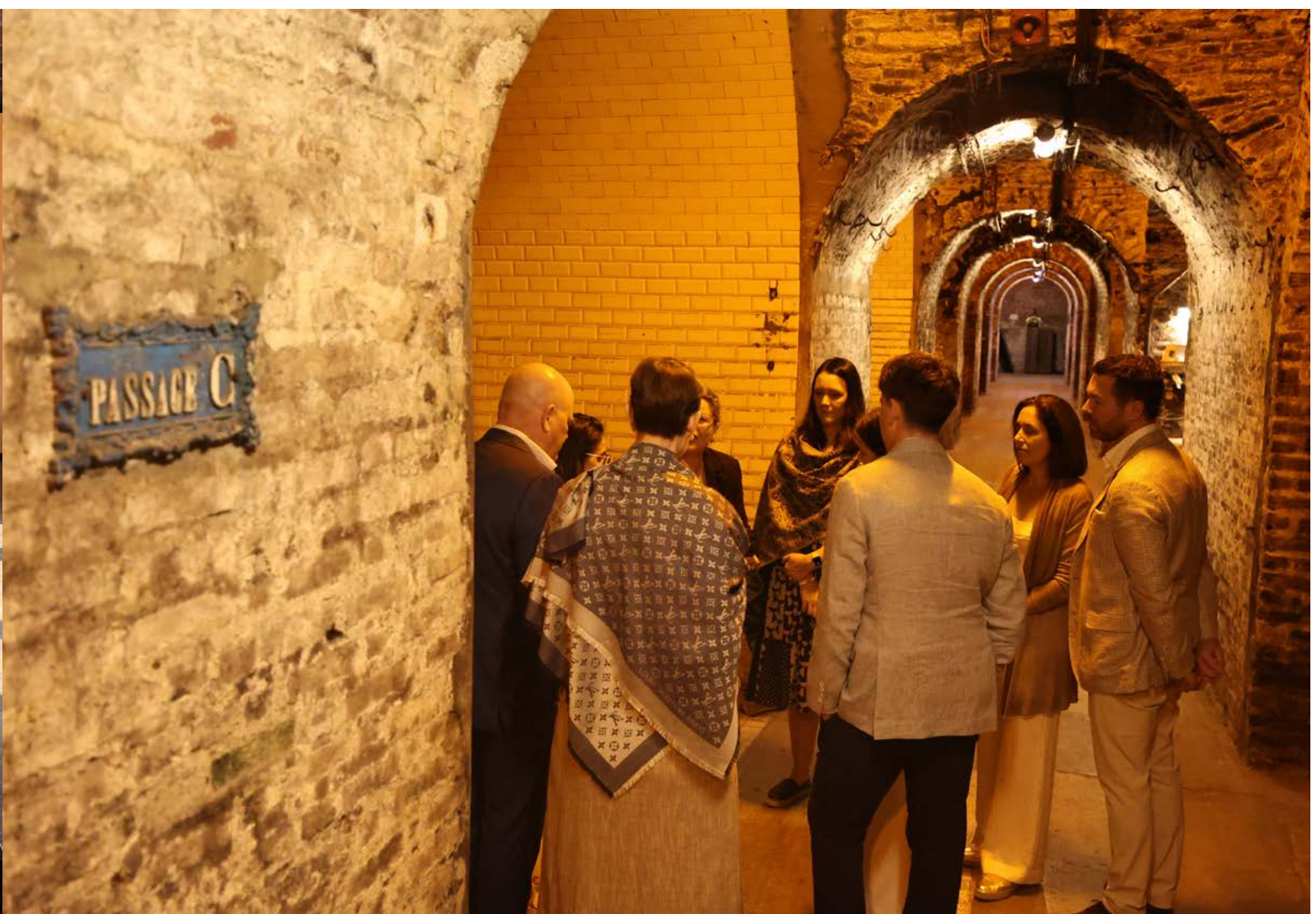
DIEU ET MON DROIT
BY APPOINTMENT TO
HM KING CHARLES III
PURVEYORS OF CHAMPAGNE
CHAMPAGNE BOLLINGER
AY, FRANCE

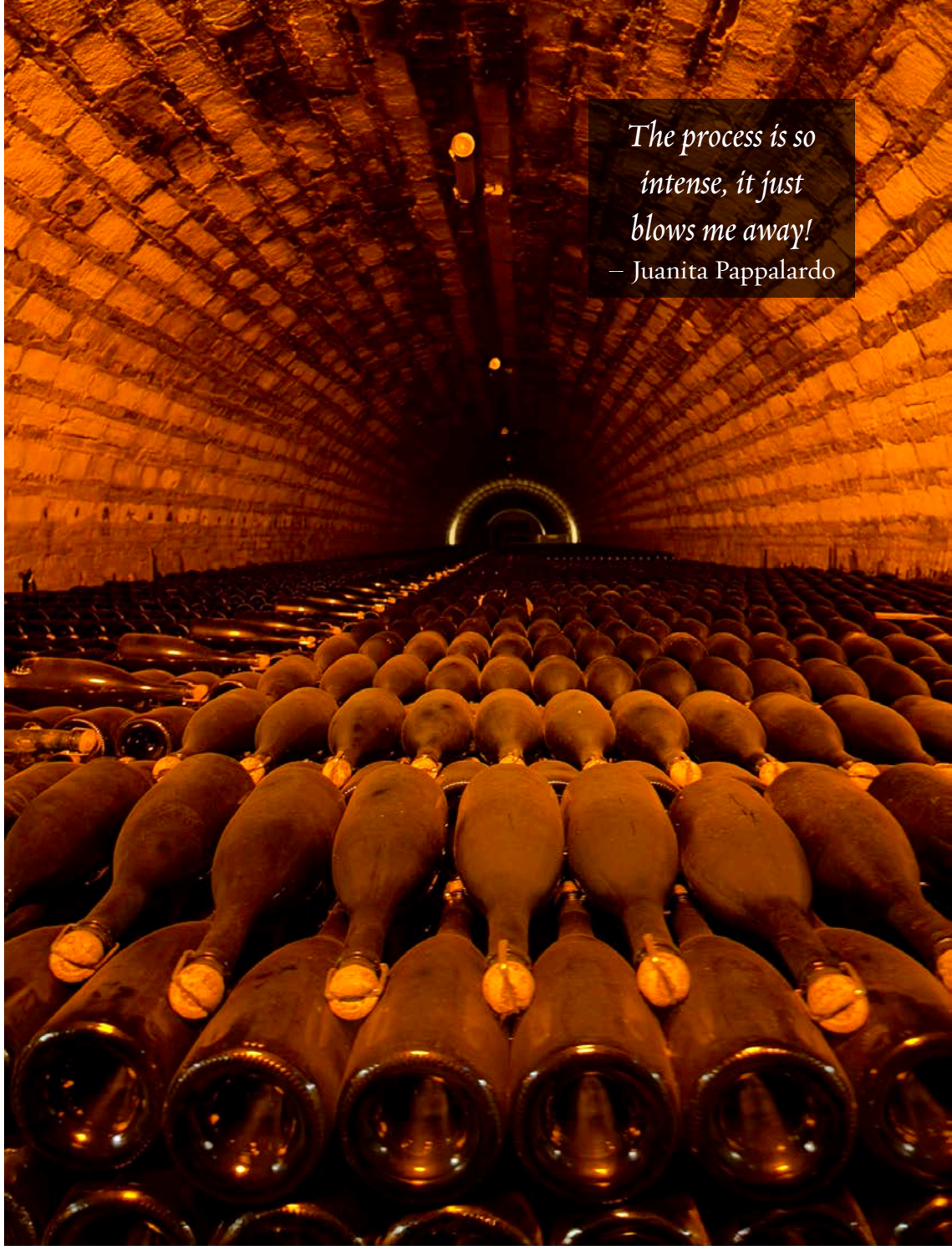
BOLLINGER
CS
108
103

BOLLINGER



Every experience has been really memorable. It's so hard to pick a favourite because I've loved every part of it! It would take an entire night to list everything that I liked about the trip! This has been an experience I will never forget! – Alex Peters





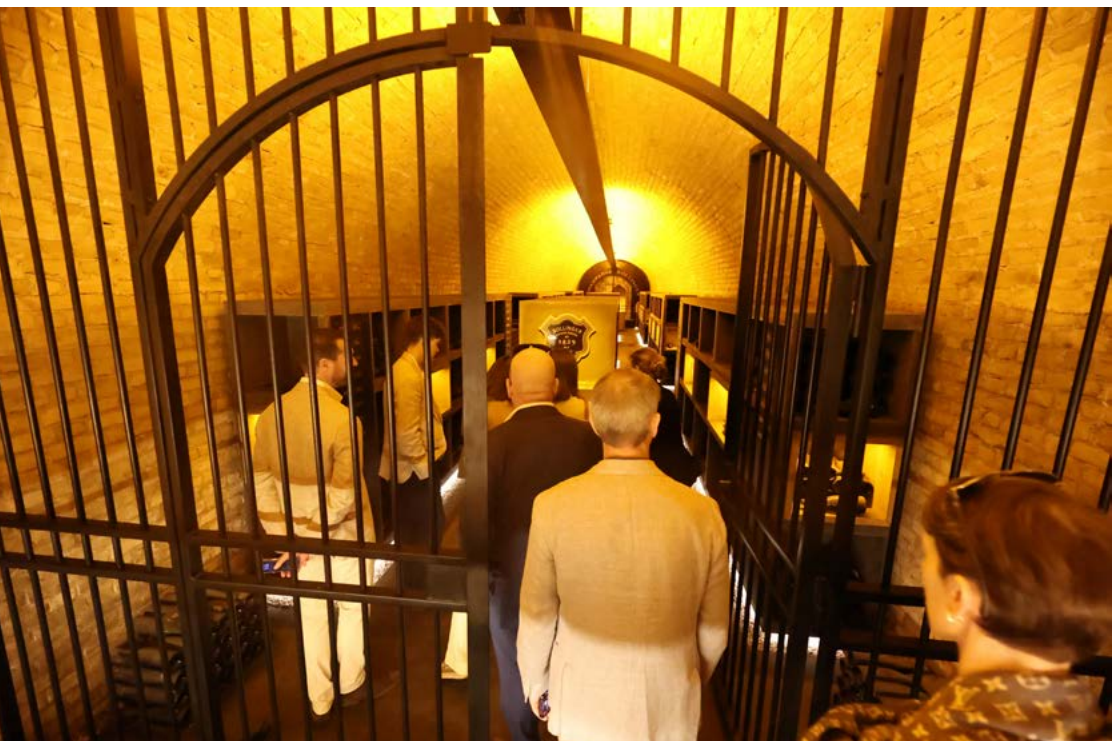
The process is so intense, it just blows me away!
– Juanita Pappalardo

This has been a really fabulous experience! Caroline was so knowledgeable.
– Deral Tanil

18
TX-21-PN

I can smell and taste the chalk of the vineyard in the wine!
– Juanita Pappalardo

CHAMPAGNE



VVF 07

I loved the Bollinger La Côte aux Enfants walk up the vineyard. It was incredible to taste the chalk and then to taste the wine in the secluded museum cellar! Caroline said she had goose bumps walking in there, and I did too! You really feel the significance in that place. The whole experience was fabulous and a highlight of the week! – Deral Tanil

LA GRANDE ANNÉE
BOLLINGER
2005

Alex and Bella have had some crazy experiences in their lives and this is right up there!
– Matthew Peters

I really enjoyed the comparison of tasting La Grande Année 2015 and La Grande Année Rosé 2015 together! – Deral Tanil

Lunch at Bollinger was a highlight of the week!
– Deral Tanil

CHAMPAGNE
BOLLINGER

BOLLINGER
LA GRANDE ANNÉE
ROSÉ 2015
PN
BOLLINGER
R.D. 2002
2005

La Grande Année 2005 was my favourite. I'm lucky to have been born in a great vintage!
– Bella Peters
BOLLINGER
1829
LA GRANDE ANNÉE
CHAMPAGNE
BOLLINGER
2005
BRUT

This was just our first experience of the week and I'd like to see Tyson and Sharron try to top it!
– Deral Tanil

You are going to say that every single day this week!
– Juanita Pappalardo

champagne-bollinger.com

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CHAMPAGNE

BOLLINGER

MAISON FONDÉE EN 1829

Déjeuner du Lundi 8 Septembre 2025

Le Maigre et sa Compotée estivale, Balsamique Pavarotti et Huile d'Olive

La Volaille fermière pochée et son Sabayon safrané au Champagne

Fromages Comté de Grande Garde et Candelou sélectionnés par Bernard Antony pour Champagne Bollinger

Le Dôme aux Fruits Exotiques

Bollinger PN TX 20
Bollinger La Grande Année Rosé 2015
Bollinger La Grande Année 2015
Bollinger R.D. 2008
Bollinger Special Cuvée

Déjeuner préparé par Jean-Jacques Lange

Monday 8 September 2025

DOM PÉRIGNON

Tour and Tasting at Abbaye d'Hautvillers

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

Dom Pérignon Vintage 2015
Dom Pérignon Vintage 2005 (disgorged in 2014)
Dom Pérignon P2 2006 (disgorged in 2024)
Dom Pérignon Rosé Vintage 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 'Proprieté 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 we took a moment to absorb the endless view over the vines overlooking the premier cru of Cumières on this gorgeous autumn afternoon.

Our host, Paul, mentioned that this marked the last day of harvest 2025 for Dom Pérignon, and we enjoyed a bit of picking of our own. Bella and Alex were particularly captivated by the odd bunch of pinot noir that they spied still on the vines.

We were welcomed to La Pitance on the edge of the village of Hautvillers 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 2005. Thierry presented countless insights as he introduced two vintages of Plenitude 1, Plenitude 2 and Rosé. This proved to be the second of many opportunities this week for Bella to taste her birth vintage of 2005!

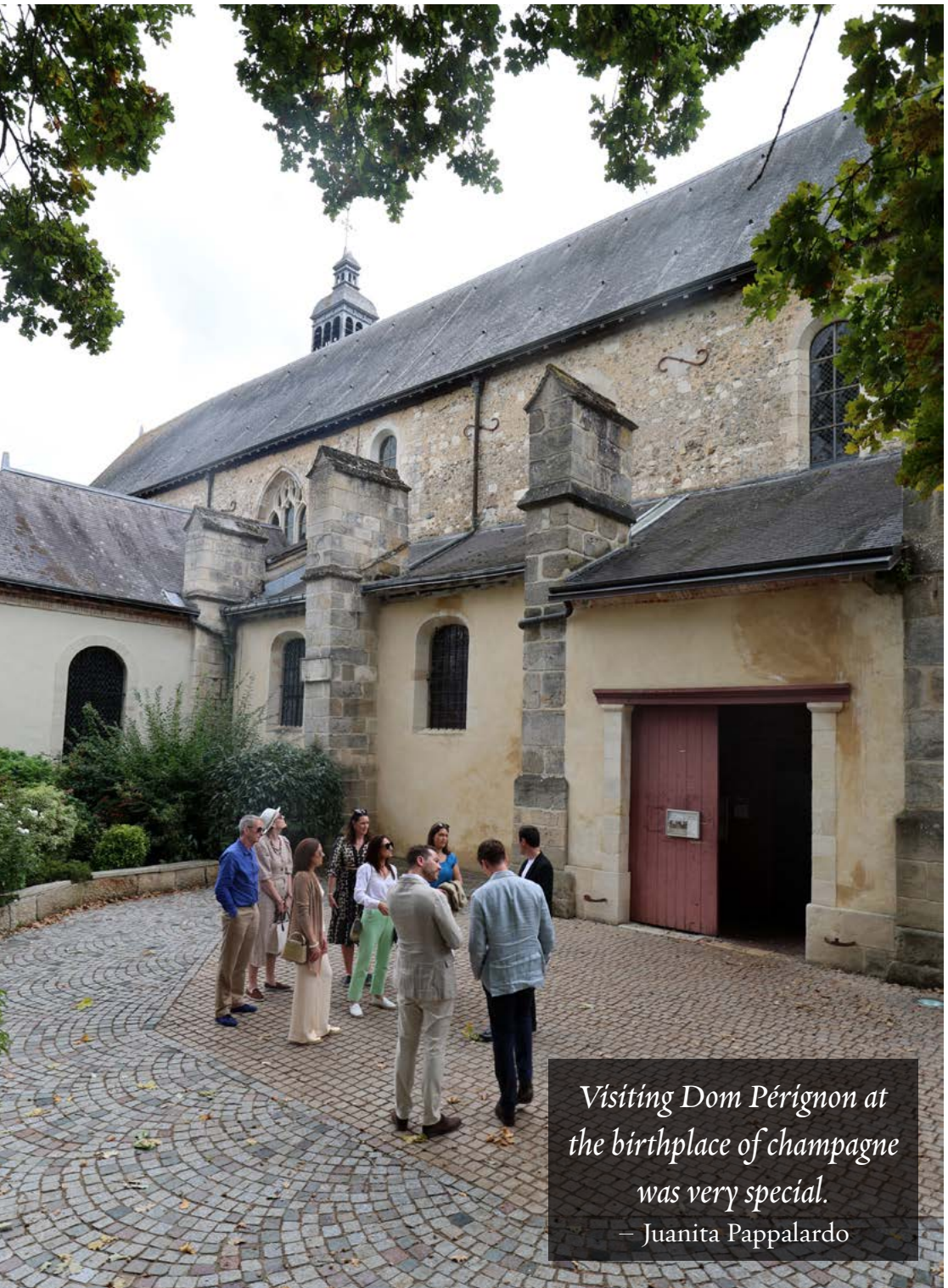
We relished our opportunity to bask in the incredible history of champagne in this historic and spiritual place, and the tremendous privilege of experiencing Dom Pérignon 2005, 2015 and 2025!

I wondered how Tyson would elevate this experience from our last Champagne Tour and now I understand!
– Juanita Pappalardo

Dom Pérignon
PRIVÉE

Dom Pérignon
PROPRIÉTÉ PRIVÉE

Having a little stroll to see the abbey and the Dom Pérignon vineyards was so special!
– Juanita Pappalardo



Visiting Dom Pérignon at the birthplace of champagne was very special.
– Juanita Pappalardo

Wandering up to the abbey, it was amazing to hear about the history and to see the tomb of Dom Pérignon!
– Adrian Esler

This is so gorgeous!
– Deral Tanil

What a sensational day! I don't know how you are going to top this! But last time we said that every day!

– Matthew Peters

Tasting all the grapes in so many vineyards throughout the week was very special.
– Juanita Pappalardo

I'm learning heaps and enjoying this thoroughly!
– Brad Page

This was an epic first day!
– Matthew Peters

Tuesday 9 September 2025

LOUIS ROEDERER

Vineyard visit in Verzenay and cellar tour and lunch in Reims

Tour, Tasting and Lunch Hosts: Jean de Castelnau, Export Manager, and Coline, Ambassador

Louis Roederer Collection 244 NV en magnum
Louis Roederer Cristal Millésime 2016
Louis Roederer Blanc de Blancs Millésime 2005
Louis Roederer Brut Millésime 2007
Louis Roederer Carte Blanche NV
Louis Roederer Rosé 2017 (gifted)

Our immersion into the fabled world of the distinguished house of Louis Roederer commenced in 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 two weeks prior, and it was a fantastic experience to taste the ripe pinot noir grapes that had been left and compare them with those we had found yesterday on the southern slopes of Aÿ and Hautvillers in the Grande Vallée de la Marne.

Over a picnic of espressos, viennoiserie and pinot grapes, we witnessed the ploughing of the vines. Our host, Louis Roederer Ambassador, Coline, 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, where Coline 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 end of harvest followed, where we were privileged to witness the pressing of Cristal Rosé! 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 Castelnau, welcomed us to an exceptional lunch in the exquisite dining room, where he led out in magnificent form with Cristal 2016, which Deral declared her wine of the week so far!

We were privileged to another opportunity to experience Bella's vintage of 2005, and 2007 for Alex, too!

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

Having espresso and croissants in the vineyard was awesome!
– Adrian Esler

This has been an exceptional experience! Every single day, in spite of the fact that we were here two years ago, I have still learnt something new and still had amazing interactions with every house. The thing that every experience has had in common has been the passion that every house has had. That has made every house and every experience absolutely fantastic! – Juanita Pappalardo

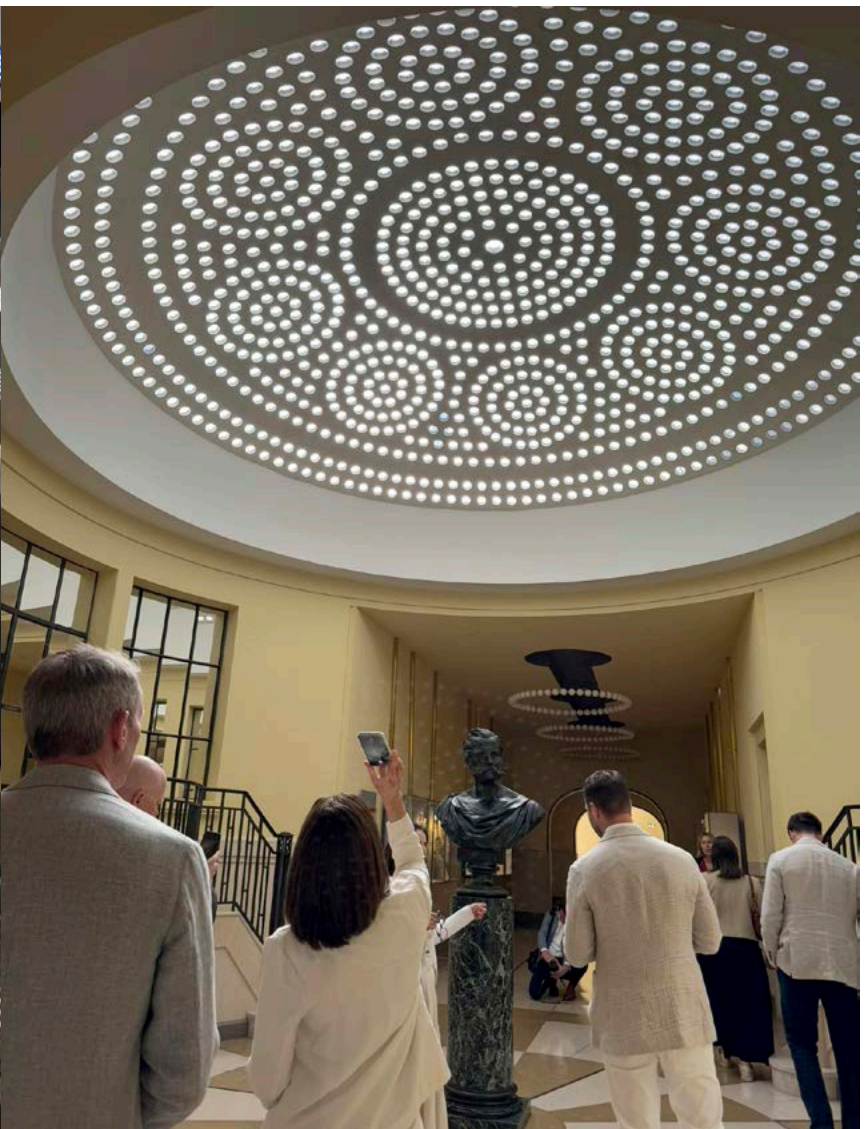
Every time we come, we get to see a different part of the action!
– Juanita Pappalardo

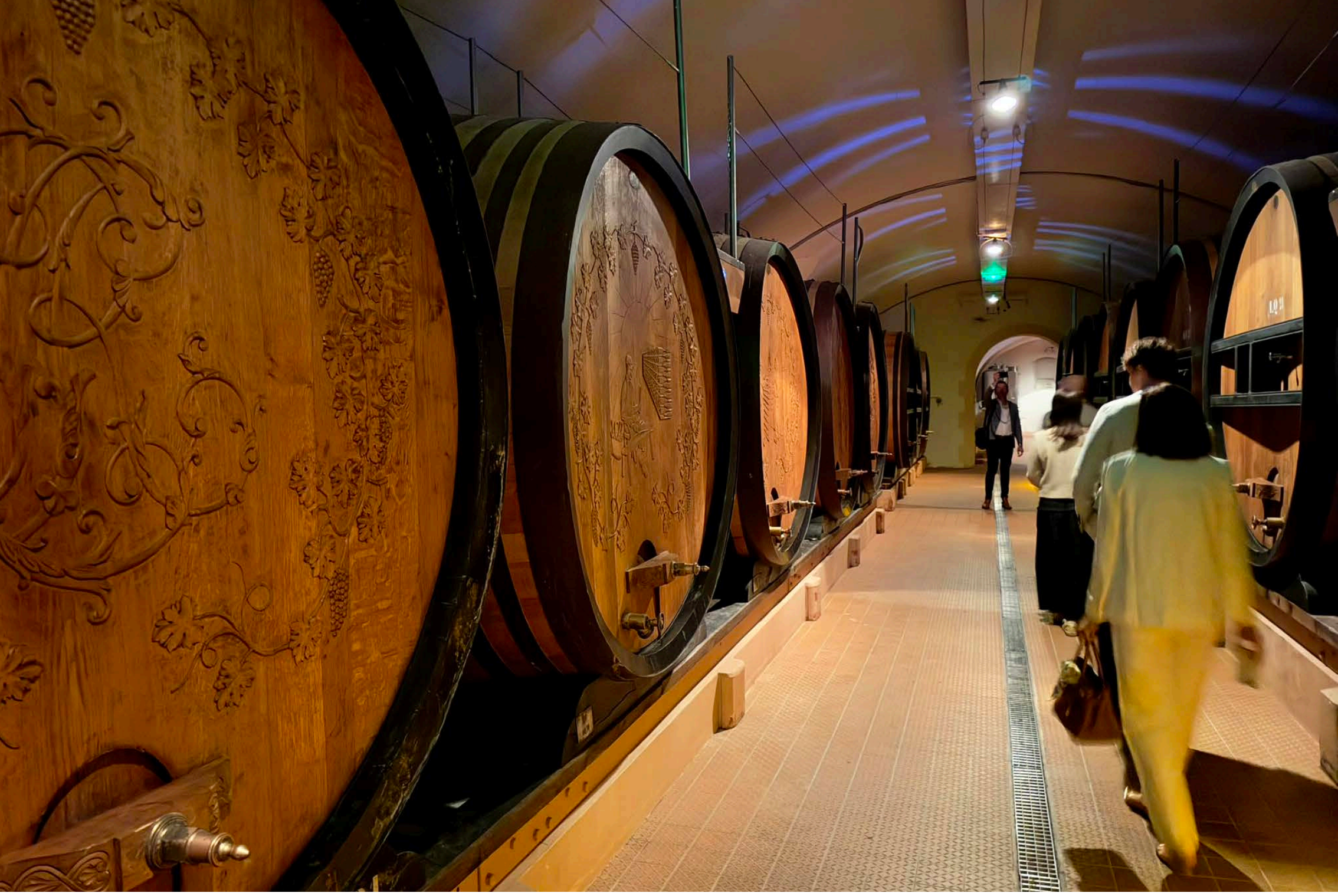
I could just walk through the vineyard all day!
– Matthew Peters

Louis Roederer was absolutely exceptional!
– Deral Tanil

Champagne
Louis ROEDERER
CAVES
Bureaux : 21 Bld Lundy

Love it! Absolutely love it!
– Matthew Peters





The entire week has been amazing. I am learning about champagne at a whole new level!
– Brad Page

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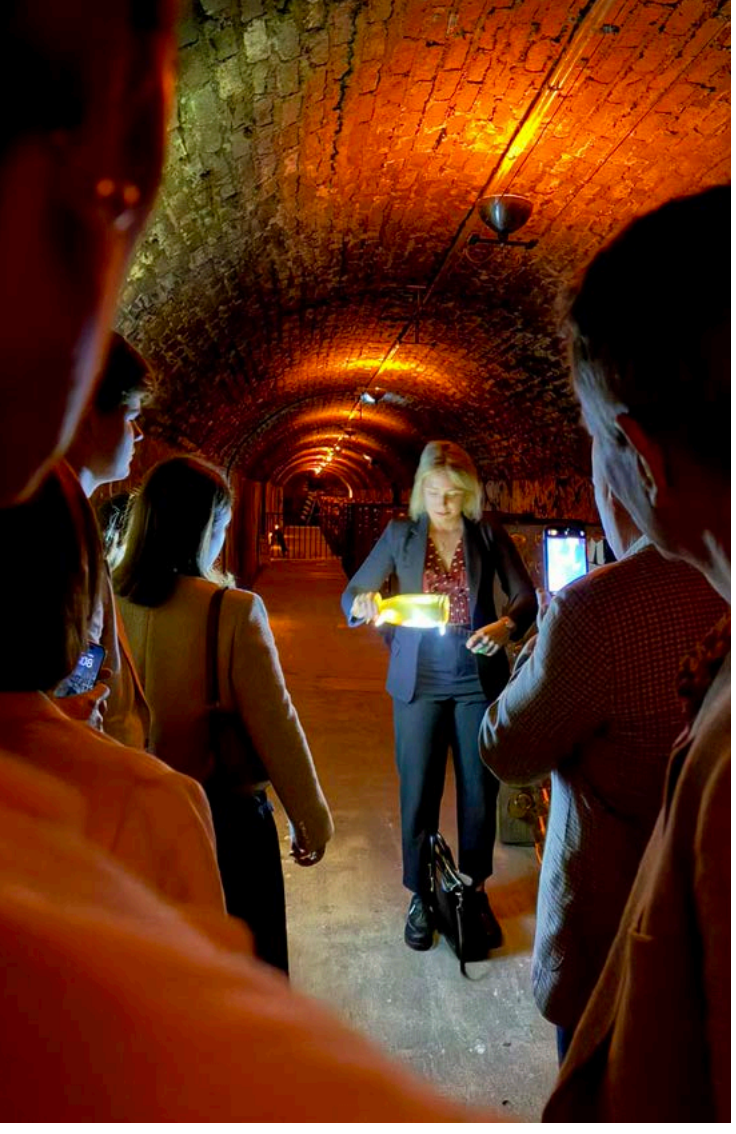
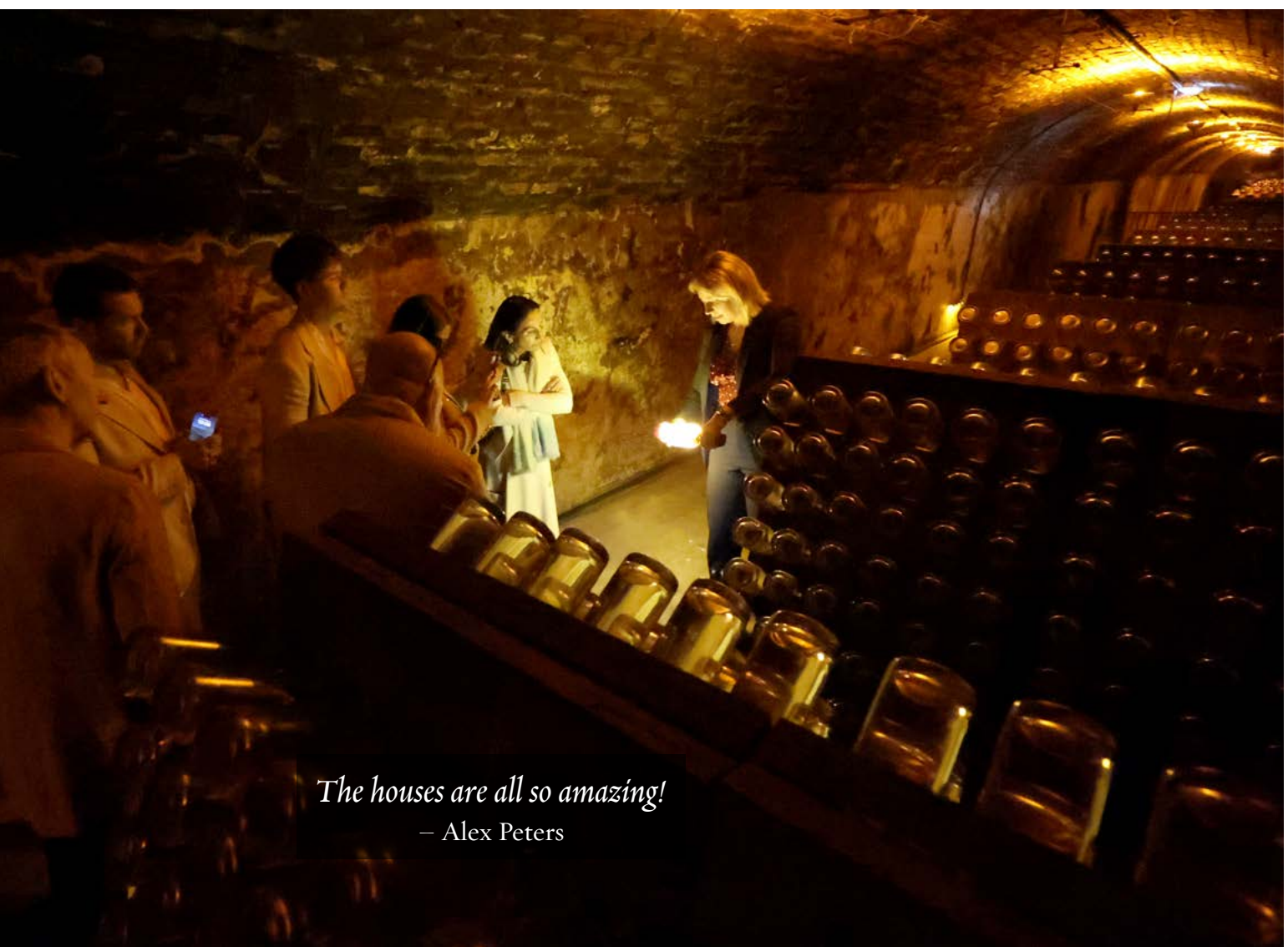




The houses are all so amazing!
– Alex Peters

LOUIS ROEDERER
LOUIS ROEDERER

25

I didn't think yesterday could possibly be topped, but you proved me wrong!
– Deral Tanil

LOUIS ROED

Louis Roederer was absolutely amazing!
– Alex Peters

MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE

LOUIS ROEDERER
CHAMPAGNE

LOUIS ROEDERER
CHAMPAGNE

Lunch at Louis Roederer was a great experience!
– Adrian Esler

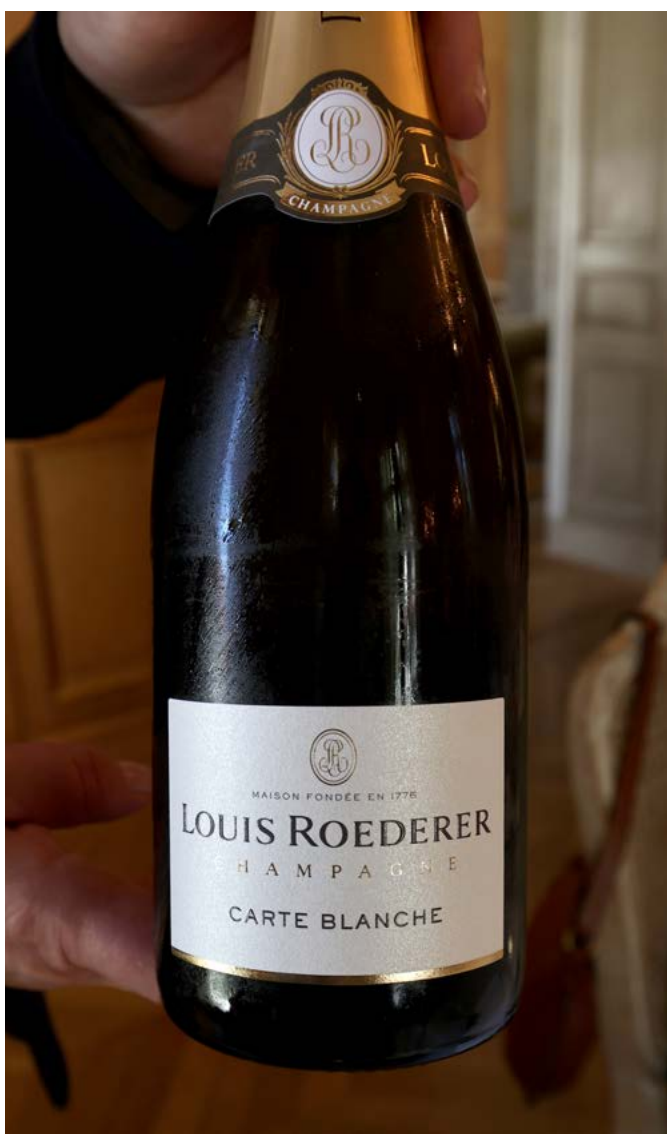
LOUIS ROEDERER
CHAMPAGNE

Louis Roederer is my favourite house yet!
– Deral Tanil
LOUIS ROEDERER
CHAMPAGNE

The Louis Roederer chef is awesome! He is the star of the show!
– Deral Tanil

This is such a magnificent room!
– Matthew Peters

MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE
BLANC DE BLANCS 2005
REIMS · FRANCE


CHAMPAGNE
MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE
CARTE BLANCHE

I want to decorate my house like this!
– Bella Peters

Of all the wines we've tasted so far this week, Cristal 2016 is my favourite!
– Deral Tanil

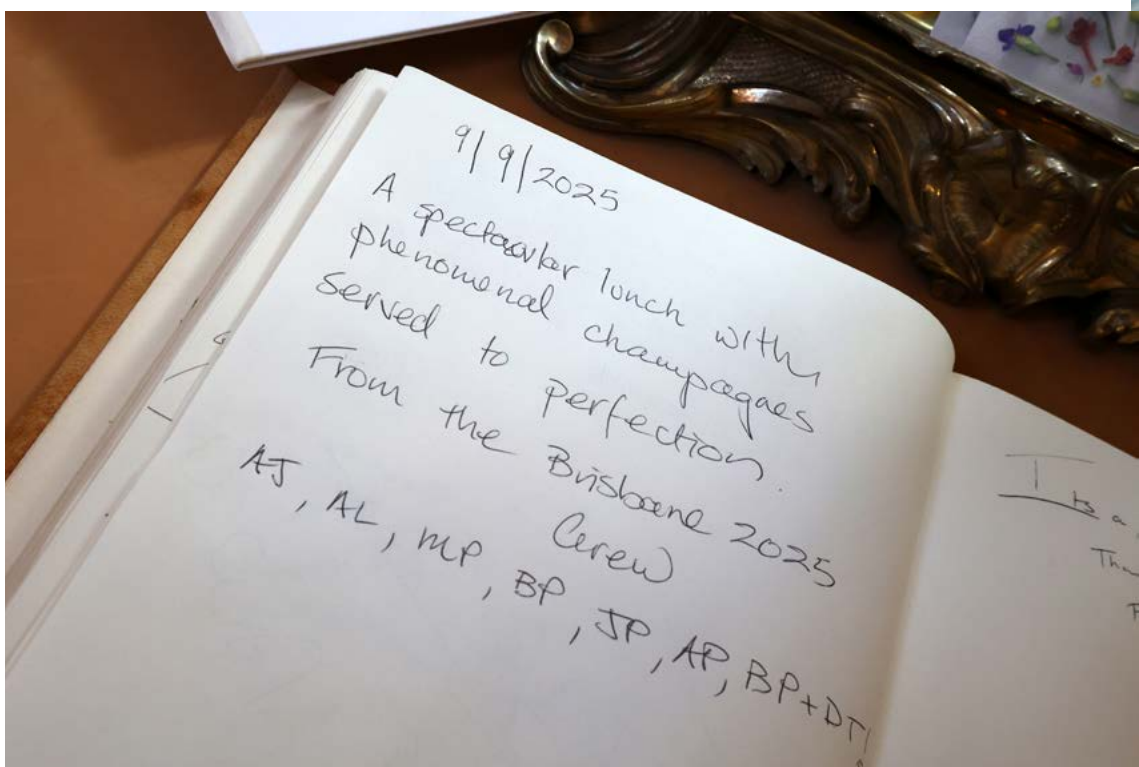
I really like the blanc de blancs!
– Brad Page

To be poured Cristal 2016 first up in such a spectacular space was incredible!

– Deral Tanil

I'm really enjoying the Cristal 2016! – Brad Page

The turbot with the blanc de blancs was an exceptional match! – Juanita Pappalardo



Thank you for presenting so many 2005 vintage wines this week. It has been so special to experience them!

– Bella Peters

LOUIS ROEDERER
CHAMPAGNE

—

L'HÔTEL PARTICULIER
LOUIS ROEDERER

—

mardi 9 septembre 2025

Déjeuner
en l'honneur de

Bella Peters
Alison De Groot
Juanita Pappalardo
Matthew Peters
Alex Peters
Adrian Esler
Brad Page
Deral Tanil
Sharron Turgeon
Tyson Stelzer

Collection 244 en Magnum

—

Cristal Millésime 2016
Tartare de Thon, Crème de Caviar Avruga

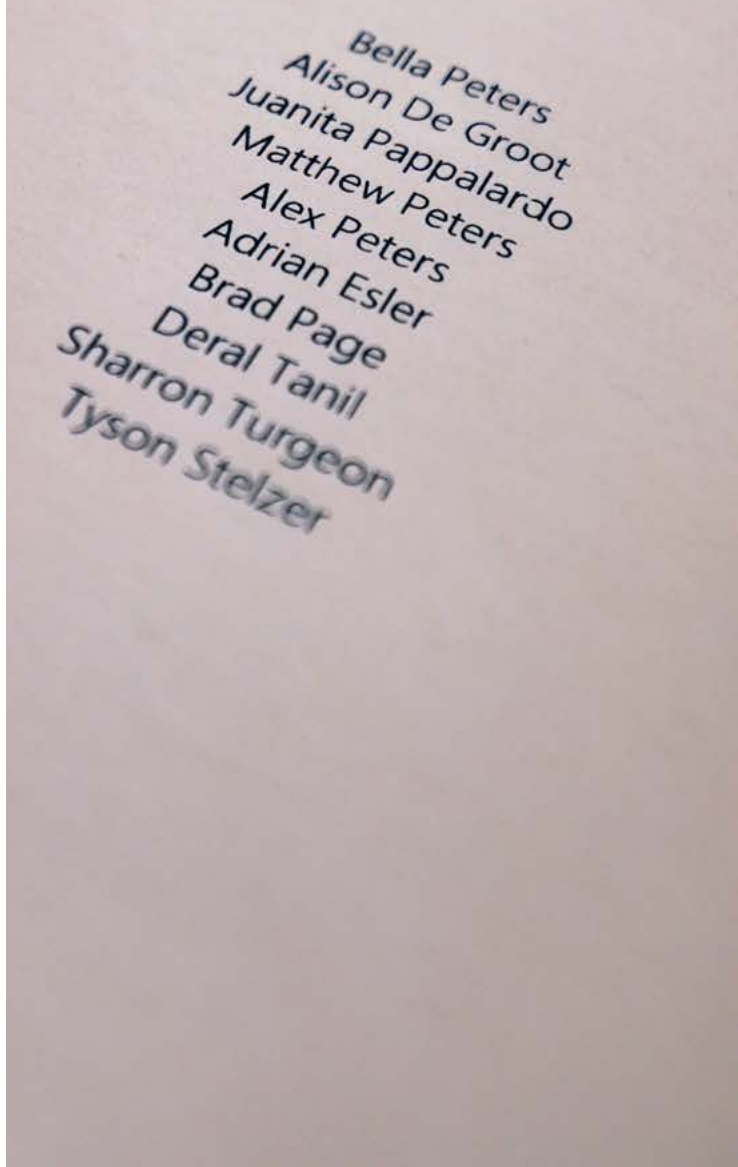
—

Blancs de Blancs Millésime 2005
Filet de Turbot Poché, Coco de Paimpol

—

Brut Millésime 2007
Tarte Tatin, Crème Glacée à la Vanille

The list of allergens is available on request



I loved the softer mouthfeel of all the wines at Louis Roederer. – Brad Page

Please keep hosting The Champagne Tour so I can bring my children!
– Bella Peters

Tuesday 9 September 2025

TAITTINGER

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

Tour and Dinner Host: Véronique Diaz

Taittinger Brut Millésimé 2005
Taittinger Comtes de Champagne Blanc de Blancs Grand Crus 2007
Taittinger Prélude Grands Crus en magnum
Taittinger Comtes de Champagne Blanc de Blancs 2014
Taittinger Brut Millésime 2016
Taittinger Folies de la Marquetterie NV
Taittinger Nocturne Rosé 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! We were delighted by another opportunity to taste the pinot noir grapes at the end 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.

Retiring to the splendid, sprawling gardens behind the historic château, we shared a twilight apéritif of Taittinger Brut Millésimé from Bella's birth vintage of 2005 and Taittinger Comtes de Champagne from Alex' vintage of 2007.

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.

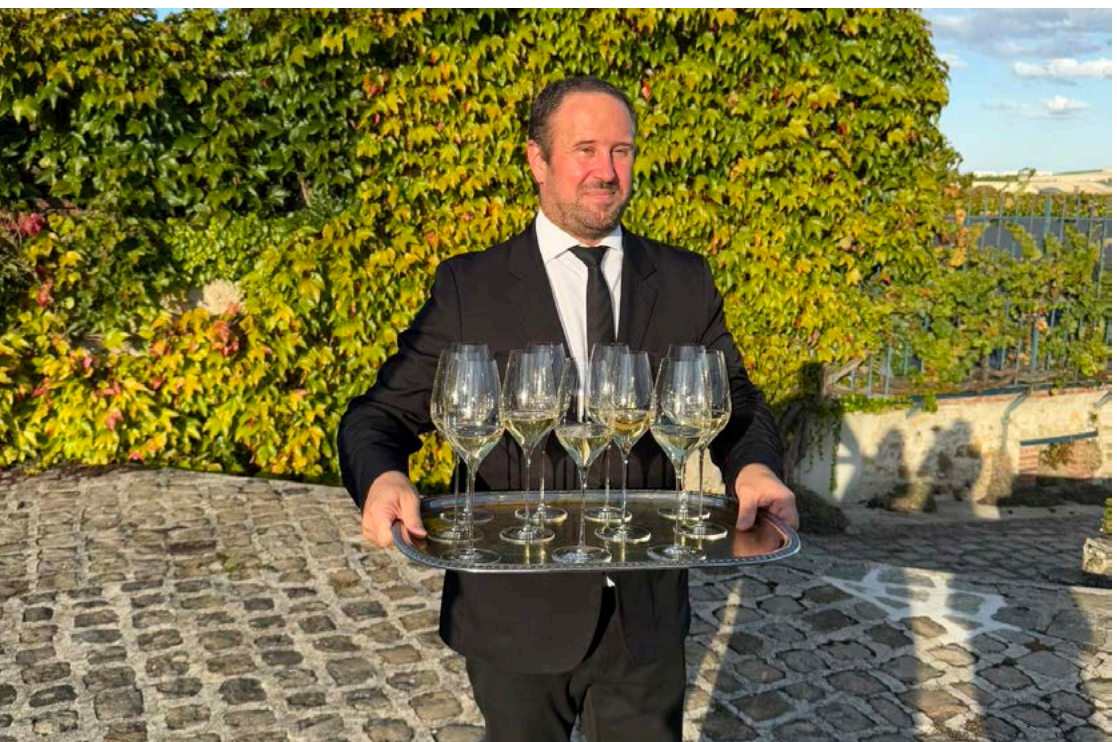
The story of Taittinger is etched in chardonnay, and its flagship Comtes de Champagne is one of the finest sparkling expressions of the grape on earth. We were privileged to experience this new vintage as a high point of an unforgettable evening!

To visit Château de la Marquetterie as a new experience was very special for us.
– Alison de Groot

It was amazing to see the sun set from an incredible château and vineyard!

– Juanita Pappalardo

To be out in the middle of the vineyard at Château de la Marquetterie in black tie was an incredible experience. And Véronique was so genuinely engaging!
– Adrian Esler



I've really enjoyed being in the vineyards this week. Seeing the grapes and even the rubbish in the vines has been a great experience. It's very special to be in the fields and then to taste the end products.

– Alison de Groot

The whole of the Champagne region is so scenic!
– Alex Peters

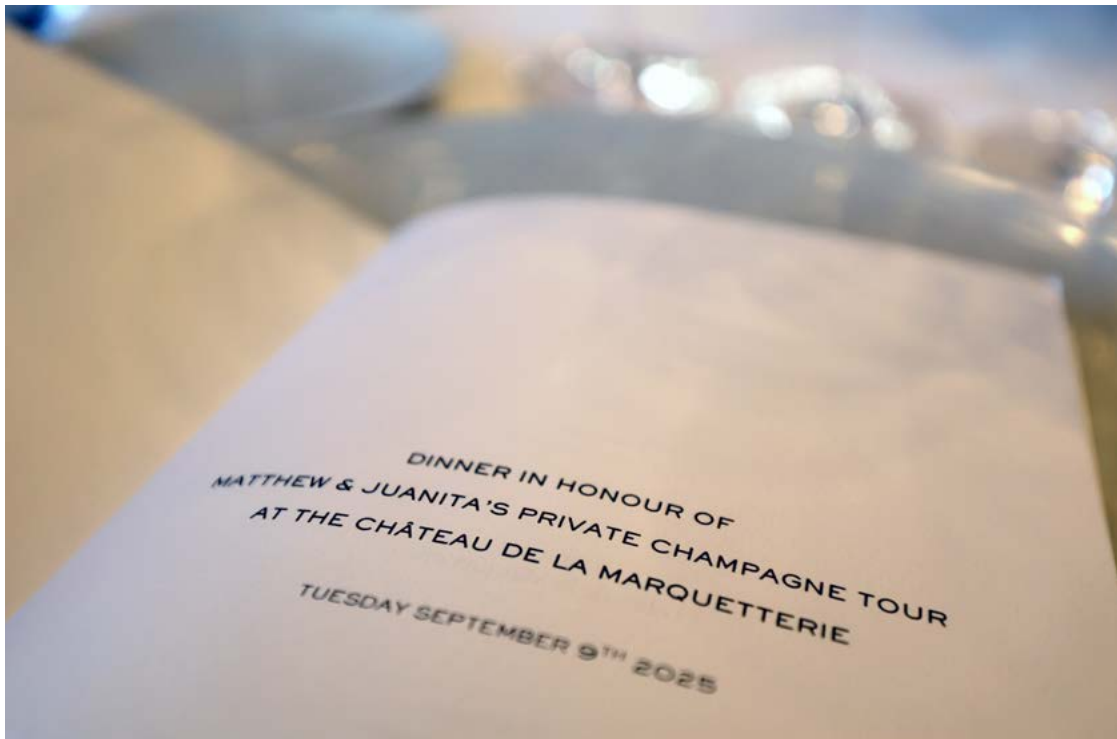
COMTES
DE CHAMPAGNE
GRANDS CRUS · BLANC DE BLANCS
TAITTINGER
2007
Blanc de Blancs
CHAMPAGNE

The history here is just awesome! – Matthew Peters

TAITTINGER
2005
CHAMPAGNE
TAITTINGER

TAITTINGER
TAITTINGER
2005
MILLÉSIMÉ
CHAMPAGNE
TAITTINGER
RÉCOLTE 2005
BRUT
MILLÉSIMÉ
COMTES
DE CHAMPAGNE
GRANDS CRUS · BLANC DE BLANCS
TAITTINGER
2007
CHAMPAGNE

I appreciate the significance of what Tyson and Sharron have done with each house in arranging the 2005s and 2007s for Bella and Alex's vintages. It has been incredible for us to taste 20-year-old wines alongside current releases, which has provided an amazing insight into how champagne ages with time. For us to taste this potential, thanks to this thread that Tyson and Sharron have created, is something I've really enjoyed at each house. – Matthew Peters



TAITTINGER
2005
MILLÉSIMÉ
CHAMPAGNE
TAITTINGER
RÉCOLTE 2005
BRUT
MILLÉSIMÉ

COMTES

COMTES

Thanks to Tyson, all of our hosts were so welcoming and delighted to receive us!
– Deral Tanil

COMTES
DE CHAMPAGNE
GRANDS CRUS BLANC DE BLANC
TAITTINGER
2014

TAITTINGER
2005
MILLÉSIME
CHAMPAGNE
TAITTINGER
COMTES
DE CHAMPAGNE
GRANDS CRUS BLANC DE BLANCS
TAITTINGER
2007
COMTES
DE CHAMPAGNE
GRANDS CRUS BLANC DE BLANCS
TAITTINGER
2014
TAITTINGER
CHAMPAGNE
REIMS
TAITTINGER
CHAMPAGNE
REIMS
TAITTINGER
CHAMPAGNE
REIMS

Every dish was paired perfectly!
– Deral Tanil

TAITTINGER

DINNER IN HONOUR OF
MATTHEW & JUANITA'S PRIVATE CHAMPAGNE TOUR
AT THE CHÂTEAU DE LA MARQUETTERIE

TUESDAY SEPTEMBER 9TH 2025

Taittinger
Prélude Grands Crus
en Magnum

Comtes de Champagne
Blanc de Blancs 2014

Taittinger
Brut Millésimé 2016

Taittinger
« Folies de la Marquetterie »

Taittinger
Nocturne Rosé

Amuse-Bouche

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

Volaille de Champagne Basse Température
Pomme de Terre Confite au Thym
Légumes Glacés, Crème Truffée

Comté et Fleur de Tête de Moine
Abricots Secs

Dôme Pistache
Gel de Fruit, Framboise, Shiso Green

DÎNER PRÉPARÉ PAR
LE PIANO CHAMPENOIS, TRAITEUR À WARMERIVILLE

TAITTINGER
CHAMPAGNE
FOLIES DE LA MARQUETTERIE
REIMS

Wednesday 10 September 2025

SALON

Lunch, tasting and tour of the estate and its vineyard in Le Mesnil-sur-Oger

Tour and Tasting Hosts: Cristian Rimoldi, Export Director, and Seunghwa Lee, Communications and Hospitality

Delamotte Blanc de Blancs NV
Delamotte Blanc de Blancs 2018
Delamotte Blanc de Blancs 2014
Salon S Le Mesnil 2015
Delamotte Blanc de Blancs Collection 2007
Delamotte Blanc de Blancs 1993
Delamotte Rosé NV

The radiant northern sun put on a glorious autumnal spectacle 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 back-to-back with Krug, made for a fitting midweek highlight to our spectacular tour!

Our host Seunghwa Lee shared the story of the house, before inviting us down to 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.

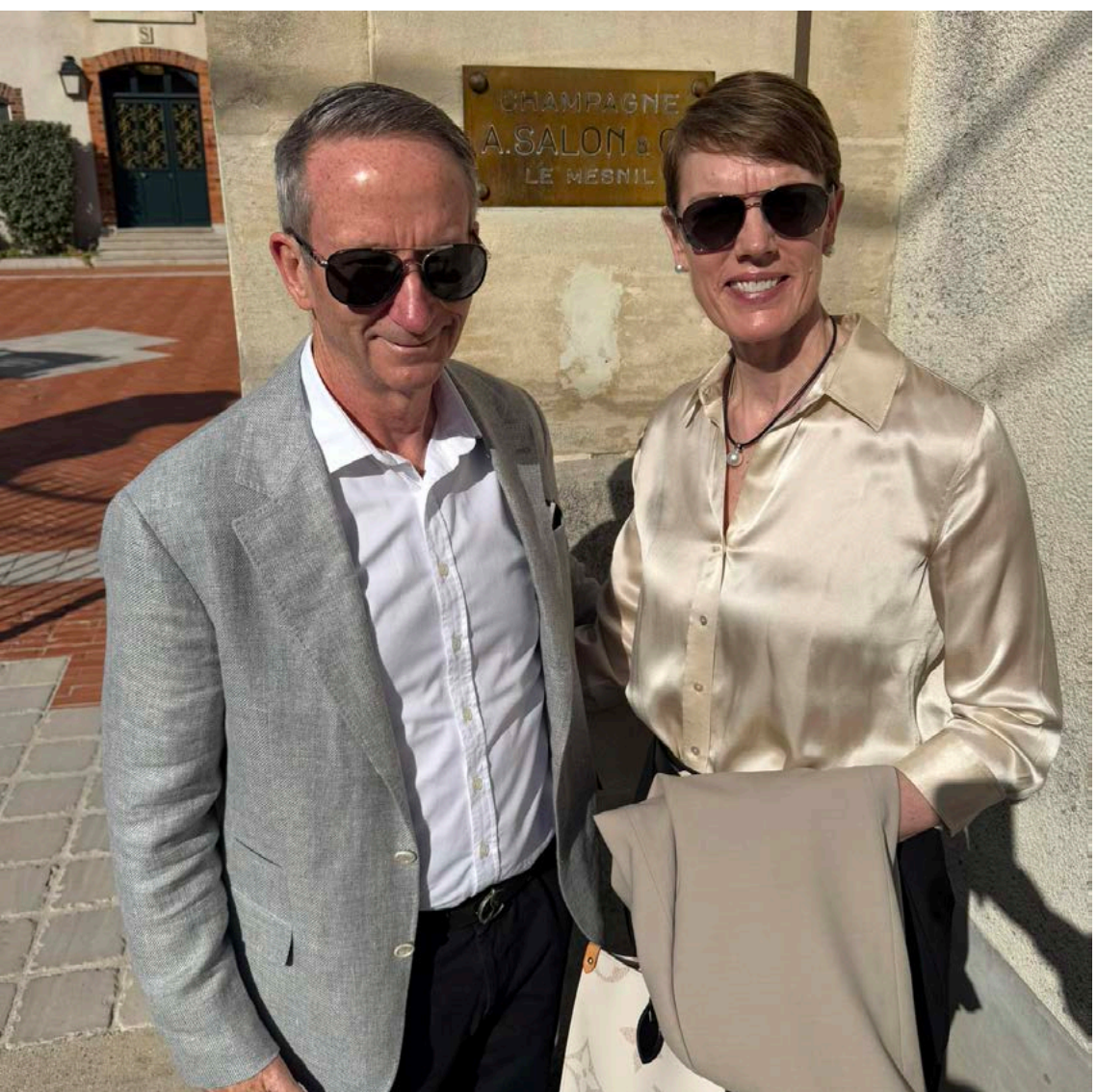
It was a gorgeous morning among the vines in the one hectare vineyard of Le Jardin du Salon behind the house; a spectacular location to taste our first chardonnay grapes of the week, alongside an apéritif of sister house Delamotte Blanc de Blancs NV, into which these grapes will be destined if this doesn't turn out to be a Salon vintage.

The house hosts only a handful of lunches each year in its 'gold leaf' dining room. The magnificent meal that ensued was hosted by Export Director Cristian Rimoldi, who presented a line up of seven current and back vintages of Salon and Delamotte, including Alex's vintage of Delamotte Blanc de Blancs Collection 2007 (of which fewer than 3000 bottles were reserved for late release) and the rare Delamotte Blanc de Blancs 1993, discovered recently in the cellar of Laurent-Perrier, where it was made. Our lunch culminated in the new vintage of Salon 2015, released before the 2014, making this the first non-sequential release of the house since 1985 and 1988!

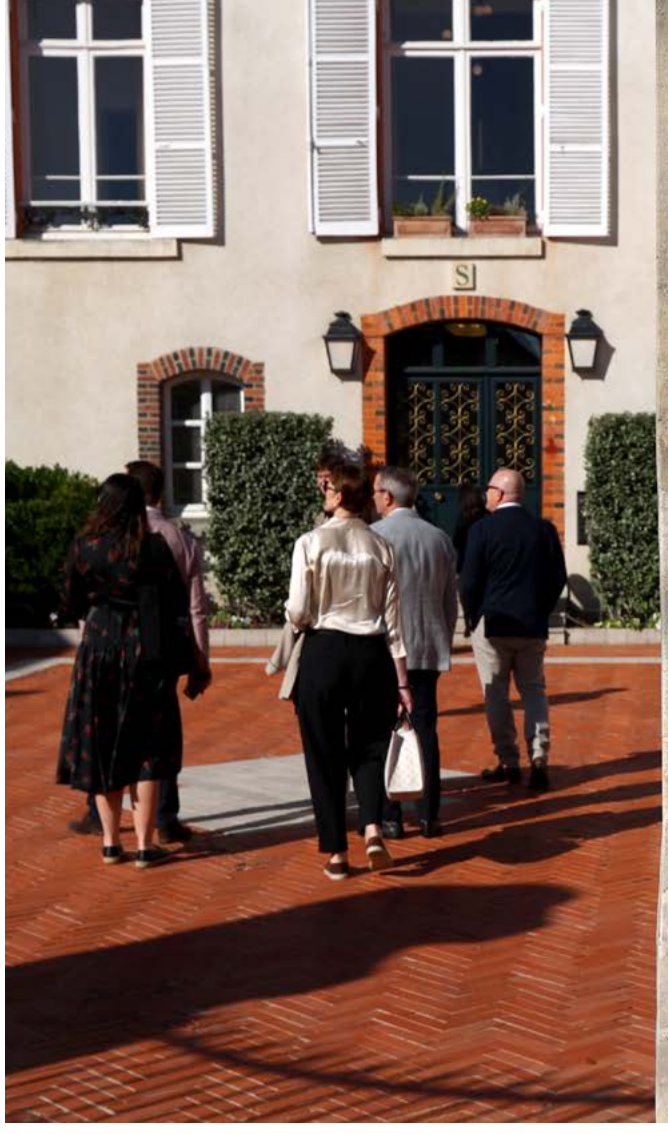
On our departure we were gifted Salon and Delamotte aprons and champagne bags, a lovely finishing touch to an incredible Salon experience – the perfect, intimate introduction to this tiny house with a gigantic reputation!

CHAMPAGNE
A.SALON & Cie
LE MESNIL

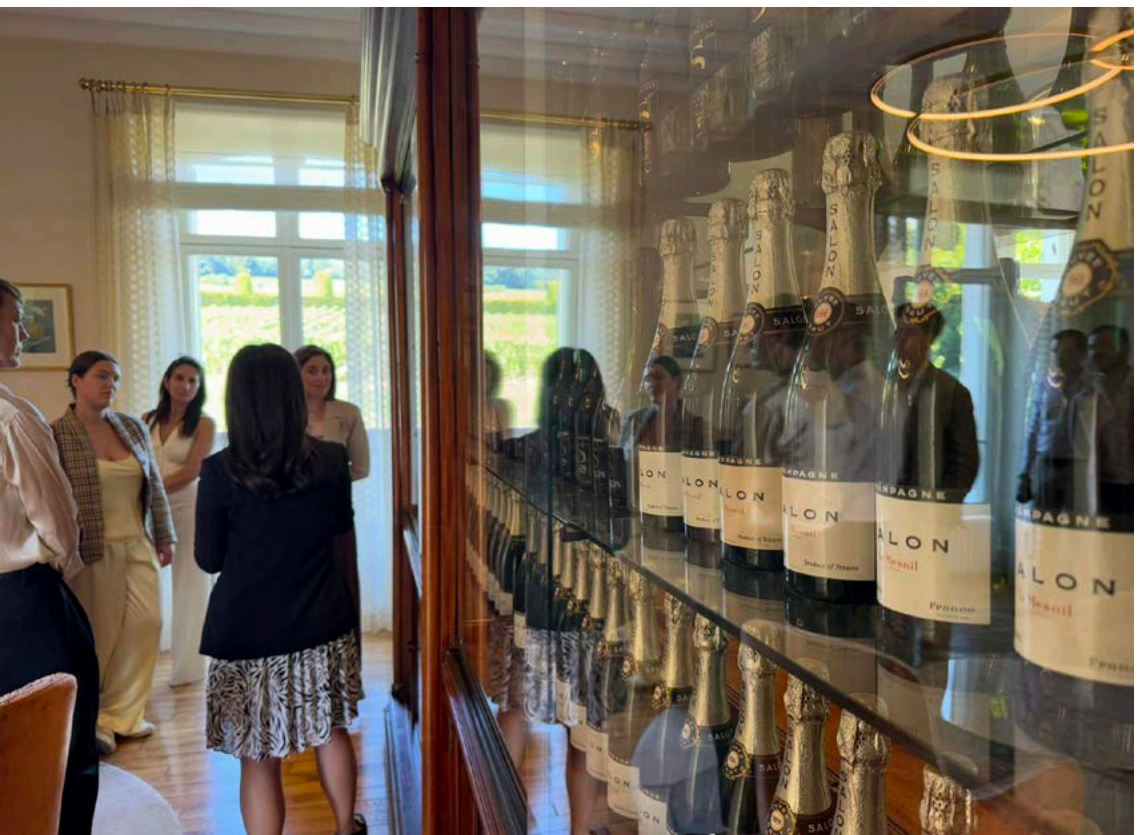
CHAMPAGNE
A.SALON & Cie
LE MESNIL


CHAMPAGNE
A.SALON & C
LE MESNIL

CHAMPAGNE
A.SALON & Cie
LE MESNIL

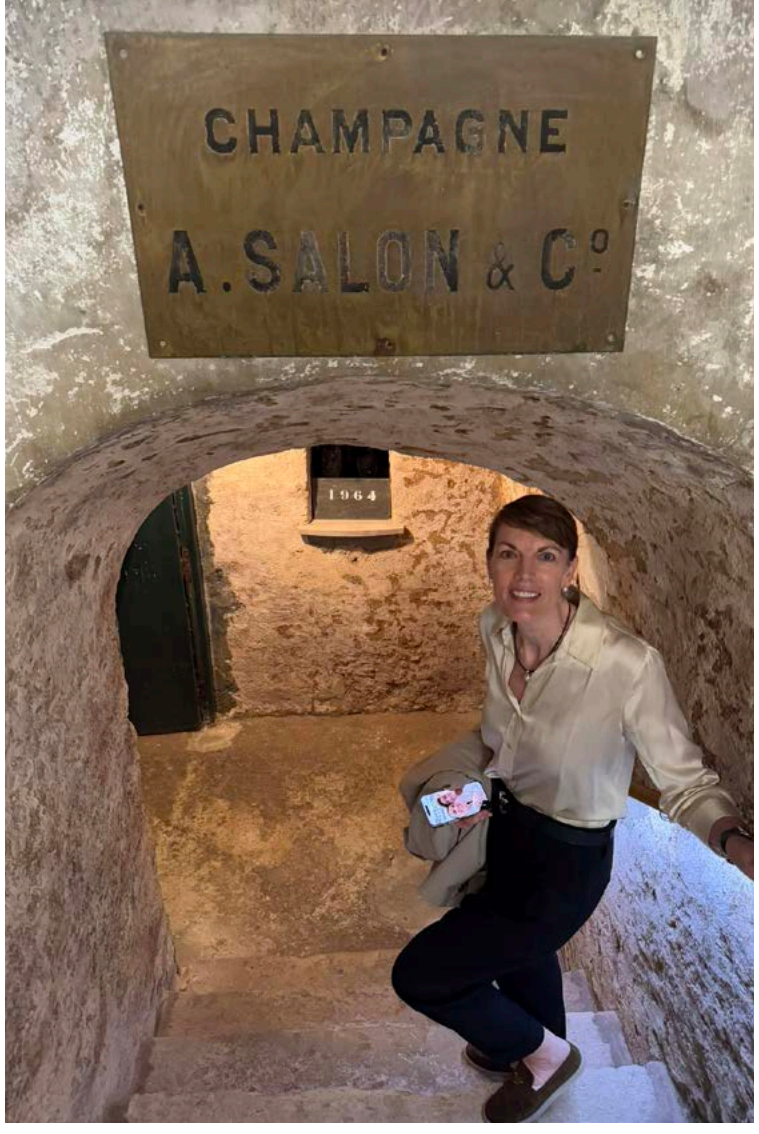


It was an honour to see the Australian flag flying when we arrived!
– Deral Tanil

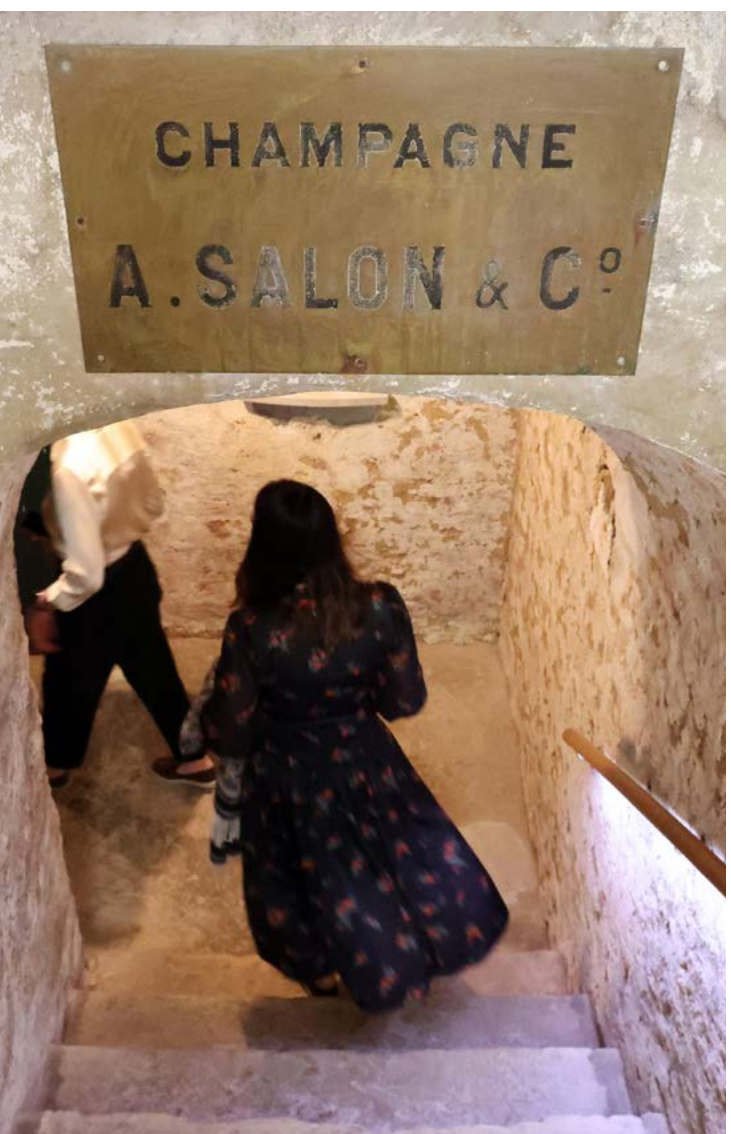


1760
DELAMOTTE

CHAMPAGNE
A.SALON & Co
1964


CHAMPAGNE
A.SALON & Co
1964

CHAMPAGNE
A.SALON & Co
1964


CHAMPAGNE
A.SALON & Co

CHAMPAGNE
A.SALON & Co
1964

CHAMPAGNE
A.SALON & Co
1964

CHAMPAGNE
S
SALON
Le Mesnil

CHAMPAGNE
S
SALON

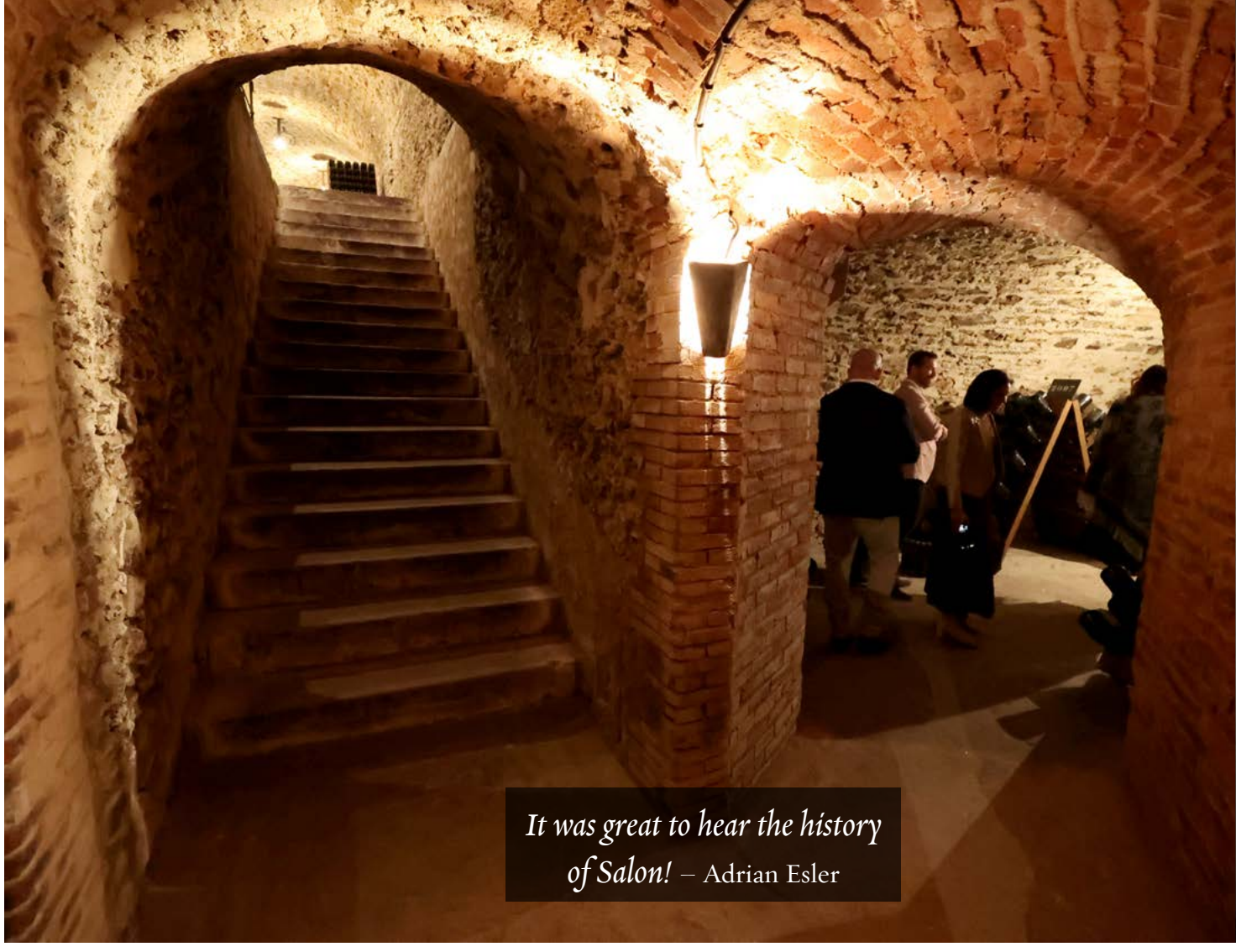
2007

1997

1997
1990

2004

Salon is one of our favourite houses and associated with so many special memories. To see the vines, taste a new vintage and visit the cellar was very special. I loved learning more about the incredible history, too. – Juanita Pappalardo



It was great to hear the history of Salon! – Adrian Esler

SALON

MOTTE

CHAMPAGNE
SALON

SALON

CHAMPAGNE
SALON

The food at Salon and such a wide selection of wines was just like, wow! We could never do this without all the work that Tyson and Sharron do behind the scenes to make all this accessible to us. And it makes it worth every cent! – Deral Tanil

S
SALON

Salon is one of our favourite wines and it was great to see Christian again and amazing to taste the old Delamottes — 2007 and 1993! – Adrian Esler

S
SALON

SALON

DELAMOTTE

ENTRE PRIVILÉGIÉS

We have had amazing food all week and Salon was the most incredible of all!

– Deral Tanil

ENTRE PRIVILÉGIÉS

The soufflé starter could be the dish of the week!
– Deral Tanil

What a spectacular lunch!
– Deral Tanil

CHAMPAGNE
DELAMOTTE
MAISON FONDEE A RHEIMS EN
LE MESNIL S/ OGE
BRUT
BLANC DE BLANCS
PRODUCE OF FRANCE
DELAMOTTE
1993
BLANC DE BLANCS

CHAMPAGNE

DELAMOTTE

Père & Fils

MAISON FONDÉE A RHEIMS EN 1760

LE MESNIL S/ OGER

BRUT

BLANC DE BLANCS

1993

ELABORÉ PAR NM-300-002 À 51367 F LE MESNIL S/ OGER - FRANCE

PRODUCE OF FRANCE

CHAMPAGNE

DELAMOTTE

Le Mesnil sur Oger depuis 1760

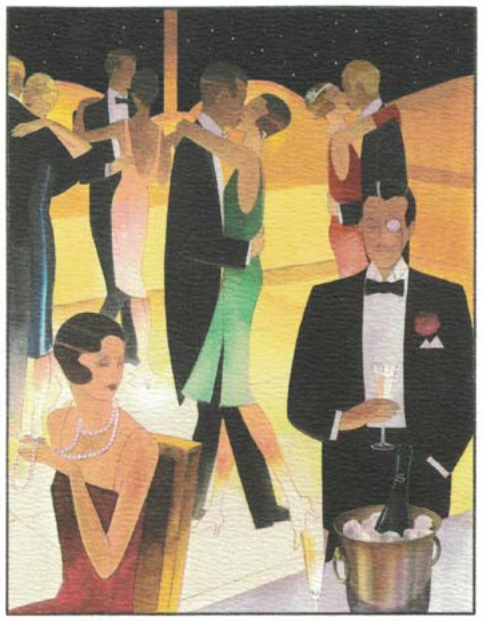
Collection 2007

BLANC DE BLANCS

ENTRE PRIVILÉGIÉS

I thought I might not like Salon so much, but I loved the way their wines were so fresh. And the food was amazing! Getting access to such a special place was incredible!

– Brad Page



ENTRE PRIVILÉGIÉS

1. *Champagne Delamotte Blanc de Blancs 2018*

2. *Champagne Delamotte Blanc de Blancs 2014*

3. *Champagne Salon 2015*
4. *Champagne Delamotte Blanc de Blancs Collection 2007*

5. *Champagne Delamotte Blanc de Blancs 1993*

6. *Champagne Delamotte Rosé*

Amuse-bouche
Ajo blanco accompanied by a delicated tomato-basil gelée

Starter
Suissesse soufflé with spider crab, curry-infused velouté and lime

Main Course
Rosemary-roasted veal sirloin, jus, creamy polenta with pesto, and slow-cooked ratatouille

Cheeses
Matured Langres,
Brillat-Savarin (triple cream cow's milk cheese),
Ossau-Iraty (aged sheep's milk cheese – French Basque Region)

Dessert
Blancmange with candied fig and crispy arlettes

Coffee & Sweets

Chef *Stéphane Molé*

CHAMPAGNE

SALON
Le Mesnil

CHAMPAGNE
DELAMOTTE
Le Mesnil sur Oger depuis 1760

Tyson Stelzer's
CHAMPAGNE
TOUR

Wednesday September 10th 2025

I feel like Salon was the most special experience of the first half of the week for me – my favourite experience of the food and the wines.

– Alex Peters

We have been so spoilt this entire week!
– Matthew Peters

Tuesday 10 September 2025

KRUG

Tasting and tour of the estate and its cellars in Reims

Tour and Tasting Host: Laura, Ambassador

Krug Grande Cuvée Édition 173ème
Krug Vintage 2011
Krug Grande Cuvée Édition 167ème

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 mid-week high point of our tour!

Our host, Krug Ambassador, Laura, revealed that the house had just concluded harvest at the end of the previous 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 Laura 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.

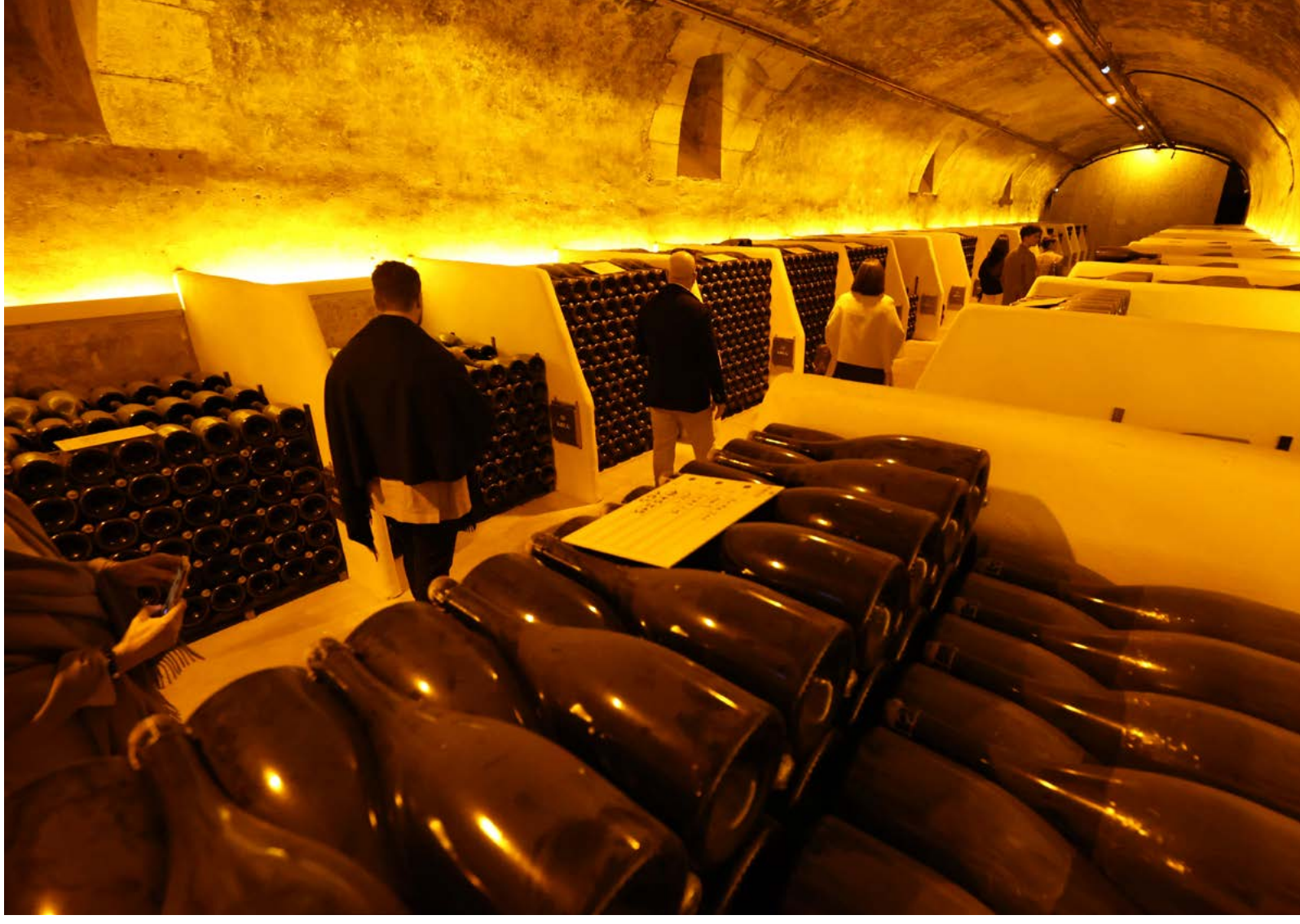
She then granted us a rare insight into this process through a tour through the working cellars, before introducing us to Krug's long-ageing reserve tanks and deep-sleeping bottles.

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!

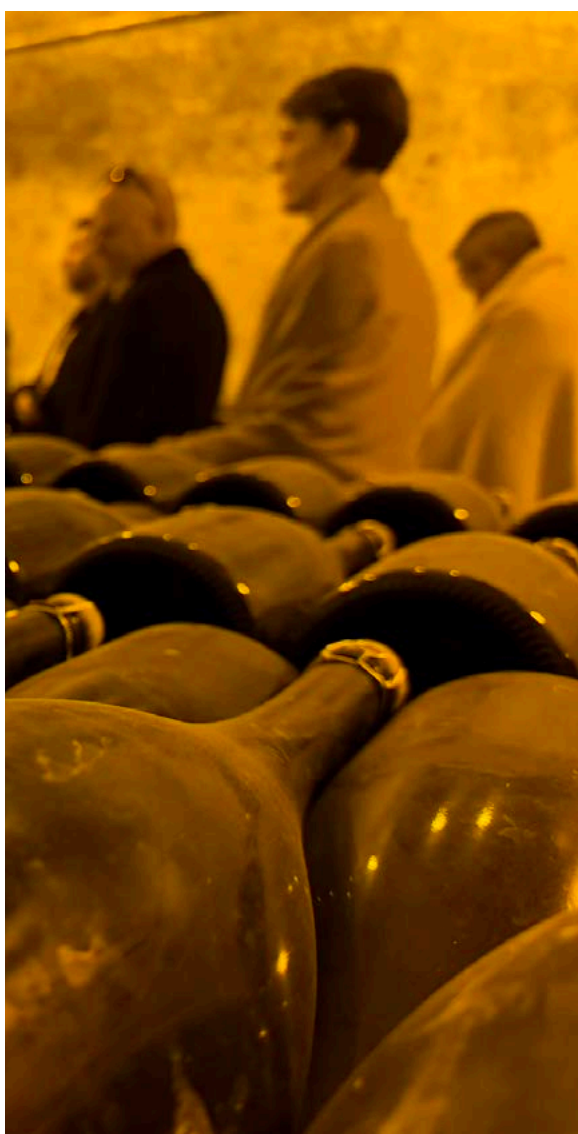
Our Krug visit concluded with a pairing of music composed to match particular varieties and villages, an experience that this group particularly resonated with. This was followed by a food pairing based on carrots! We were gifted with Krug's latest pairing guide, 'Root for Thought.'

An incredible Krug immersion that we shall never forget!



MAGNUM GRANDE CUVÉE 2015
4634
ISMSM00-01
424048
8643
E24AI43A
14/11/2024

I've loved the education! Tyson's descriptions of the geology, the geography and the towns has been really superb. And the houses have given us the history. I just feel like a sponge, and I have been given so much lovely information! – Deral Tanil



KRUG
1880 1942
1889 1943
1893 1945
1900 1947
1904 1949
1914 1952
1915 1953
1920 1955
1928 1959
1929 1961
1932 1962
1937 1964
1338 1966
1928: this must be the best Champagne ever made here
"Il y a des Oeuvres qui font passer le temps,
et d'autres qui expliquent le temps."
1914
1915
1920
1904
1893
1900
1880
1889
1893

1928: this must be the be
"The two Clos represent stars in the Krug Constellation - They are like magnificent solos - pure, moving and with a theme that builds from beginning to end."
Krug Clos du Mesnil
KRUG
1969
1971
1973
1976
1979
1981
1982
1985
1988
1989
1990
1995
1996
1998

KRUG
1969
1971
1973
1976
1979
1981
1982
1985
1988
1989
1990
1995

KRUG
MAISON FONDÉE EN 1843

CHAMPAGNE
KRUG
2011
BRUT

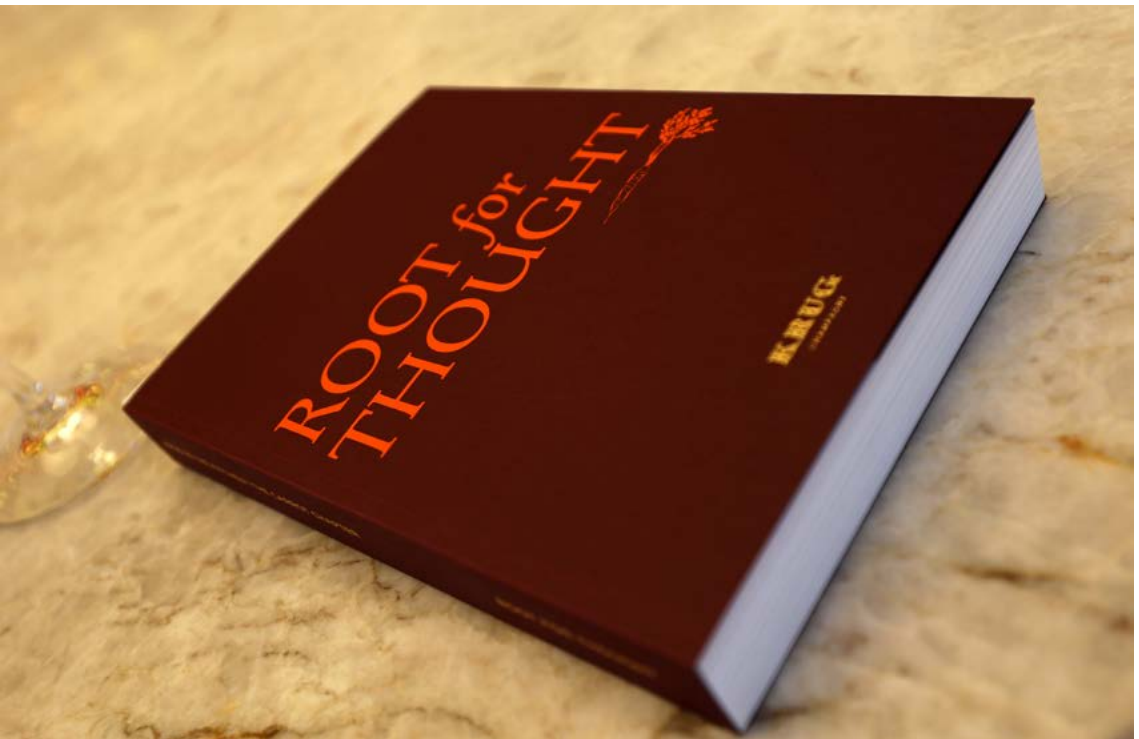
KRUG
2011
CHAMPAGNE
KRUG
2011
BRUT

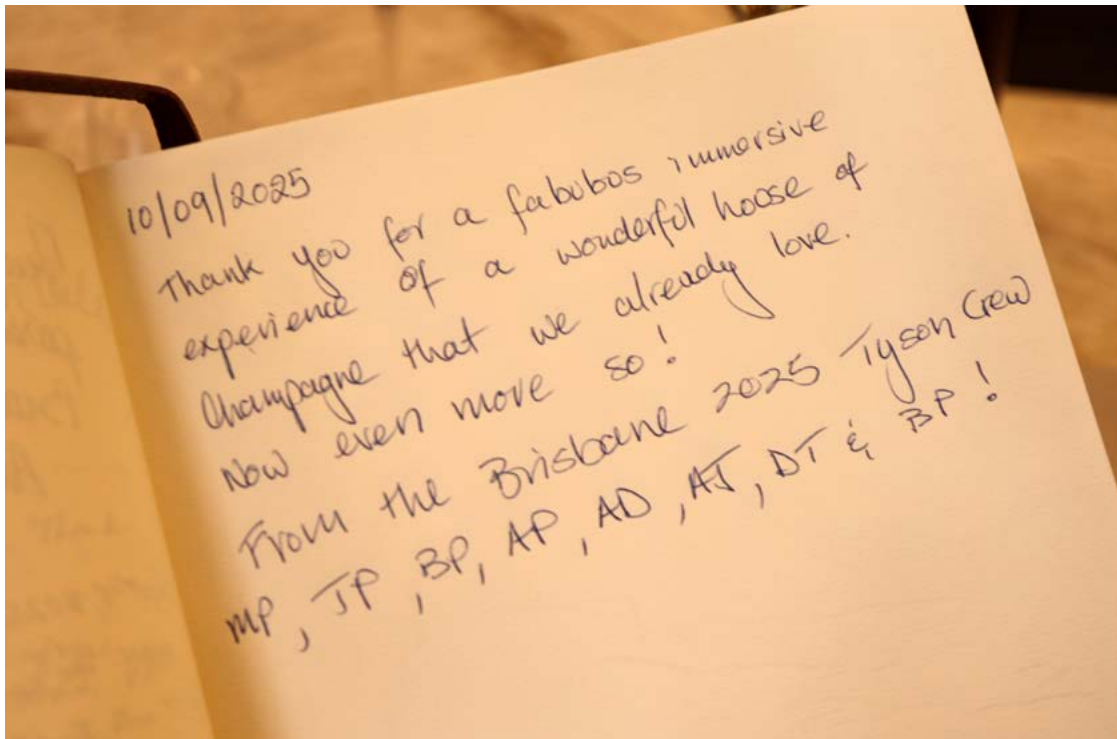
KRUG
GRANDE CUVÉE
CHAMPAGNE
KRUG
GRANDE CUVÉE
167ÈME ÉDITION
BRUT
12% vol.
750ml

CHAMPAGNE
KRUG
GRANDE CUVÉE
160ÈME EDITION
BRUT

It was amazing to do the sound experience, as we had never done that before. I loved the parallels between champagne and music.
– Adrian Esler

I've always loved Krug and didn't know why I was so obsessed with it and at this tasting I finally understood! I loved the music pairing, as music has always been so important to me. That was so cool! – Bella Peters





I really enjoyed the immersive music experience!
– Deral Tanil

It was really unique to do the music matching! I now feel like we have to pair all our champagnes not just with good food but with good music!
– Juanita Pappalardo

Wednesday 10 September 2025

RÉSIDENCE EISENHOWER

Chez Nous Dinner with Philippe Mille, Arbane

Pierre Gimonnet & Fils Millésime de Collection Vieilles Vignes de Chardonnay 2002 en magnum

Vilmart & Cie Blanc de Blancs Les Blanches Voies 2009

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

This week has been bespoke everything! Every detail is bespoke.
– Deral Tanil

MRÉCEPTIONS
PHILIPPE MILLE

Rare

WINE EVENTS
With TYSON STELZER

Tyson and Sharron have done a fabulous job all week! It's been incredible! Absolutely fantastic!

– Deral Tanil

Rare Le Secret 1997
was phenomenal!
– Matthew Peters

Rare
LE SECRET

Every time we open a bottle now, we will reflect back on all the experiences we have had here.

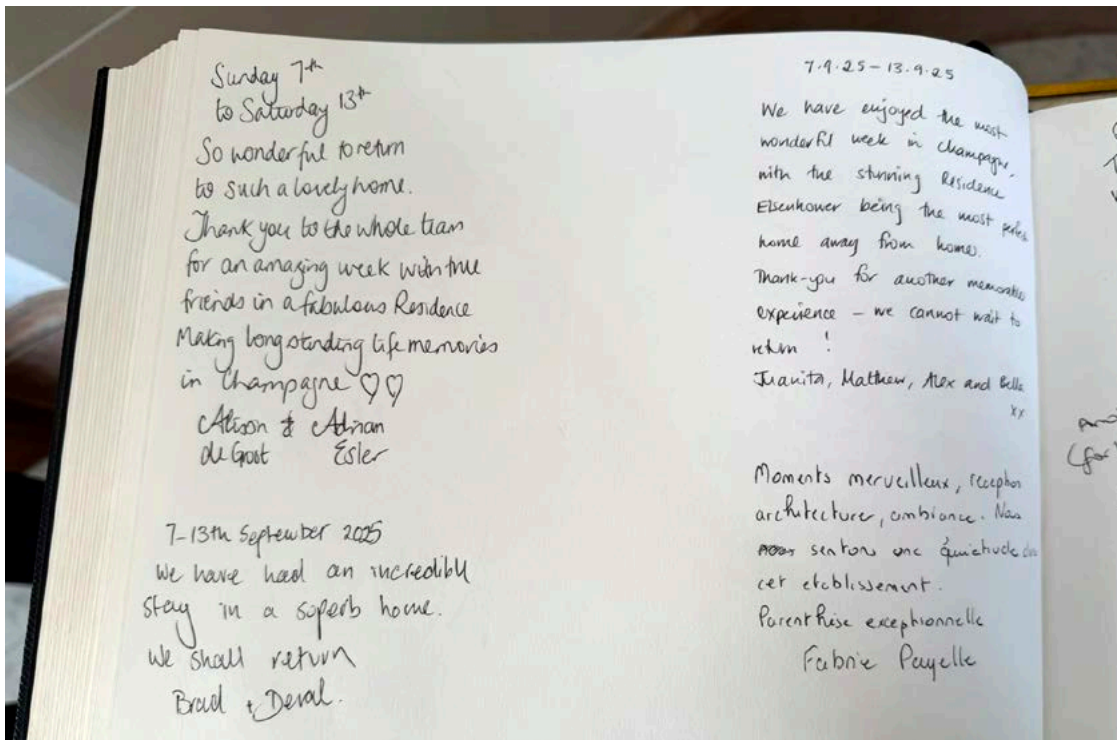
– Bella Peters

We have had lots of amazing meals
this week and this was one of the best!
– Alison de Groot

I haven't had a wine tonight that I didn't like!

– Matthew Peters

The Bonneau du Martray was absolutely incredible!
– Adrian Esler



Sunday 7th
to Saturday 13th
So wonderful to return
to such a lovely home.
Thank you to the whole team
for an amazing week with true
friends in a fabulous Residence
Making long standing life memories
in Champagne ♡♡
Allison & Adrian
de Groot Esler

7-13th September 2025
We have had an incredible
stay in a superb home.
We shall return
Brad + Derek.

7.9.25 – 13.9.25
We have enjoyed the most
wonderful week in champagne,
with the stunning Residence
Eisenhower being the most perfect
home away from home.
Thank-you for another memorable
experience – we cannot wait to
return !
Juanita, Matthew, Alex and Bella
xx

Moments merveilleux, reception
architecture, ambiance. Nous
sentons une quiétude dans
cet établissement.
Parenthèse exceptionnelle
Fabrice Peyelle

Tyson Stelzer's
CHAMPAGNE
TOUR

M RÉCEPTIONS
by PHILIPPE MILLE

RE

WINE EVENTS
WITH TYSON STELZER

THE CHAMPAGNE TOUR

Dîner Chez Nous

WITH PHILIPPE MILLE - M RÉCEPTIONS

RE

RÉSIDENCE EISENHOWER
WEDNESDAY 10 SEPTEMBER 2025

Canapés in the Ballroom

RARE CHAMPAGNE LE SECRET 1997 EN MAGNUM

Langoustine à la flamme, condiment et fleurs séchées
Flame-baked langoustine with condiment and dried flowers

Pâtisson farci au pistou noisette
Pattypan squash stuffed with hazelnut pesto

Tartelette d'abricot vert, pèche et sureau
Green apricot, peach and elderberry tartlet

Entrée 1

JACQUESSON DIZY TERRES ROUGES EXTRA-BRUT 2013 EN MAGNUM

MARC HÉBRART NOCE DE CRAIE AŸ GRAND CRU 2012

Homard sous un voile de daïkon, bouillon léger, perlé de tagete
Lobster under a veil of daikon, light broth, sprinkled with marigolds

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 au beurre noisette
Pollock fish stuffed with samphire, celery & dried fruit flakes, hazelnut butter emulsion

Main

LOUIS ROEDERER CAMILLE HOMMAGE MAREUIL-SUR-AŸ CHARMONT 2022

DOMAINE FAIVELEY LATRICIÈRES CHAMBERTIN 2016 EN MAGNUM

Veau grillé au sarment de vigne, fleur de courgette, sabayon moût de raisin
Grilled veal with vine shoots, zucchini flower, grape must sabayon

Cheese

EGLY-OURIET BLANC DE NOIRS GRAND CRU VIEILLE VIGNE NV

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 crémeux 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

Thursday 11 September 2025

POL ROGER

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

Tour and Tasting Hosts: Elise Gallois, Hospitality Coordinator

Pol Roger Blanc de Blancs 2016
Pol Roger Rosé Vintage 2018
Pol Roger Cuvée Sir Winston Churchill 2018

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

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

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

We were amazed to discover that every bottle is touched between 18 and 25 times before it departs from Pol Roger. This is one of the few houses that upholds the historic tradition of hand riddling and employs four of the eight riddlers remaining in Champagne 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 Elise introduce us to Guillaume, so we could witness his art! He shared that a new four-day week means they now each riddle 65,000 bottles per day, which he prefers to 50,000 bottles daily over five days!

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

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

Ascending to the maison, Elise led us through an incredible tasting that culminated in a crescendo of the new release Pol Roger Sir Winston Churchill 2018, the first vintage of the new cellar master. Another exceptional cuvée from this distinguished house!

Pol Roger was my favourite experience of the week!
It was so good to see the whole production process.
– Bella Peters

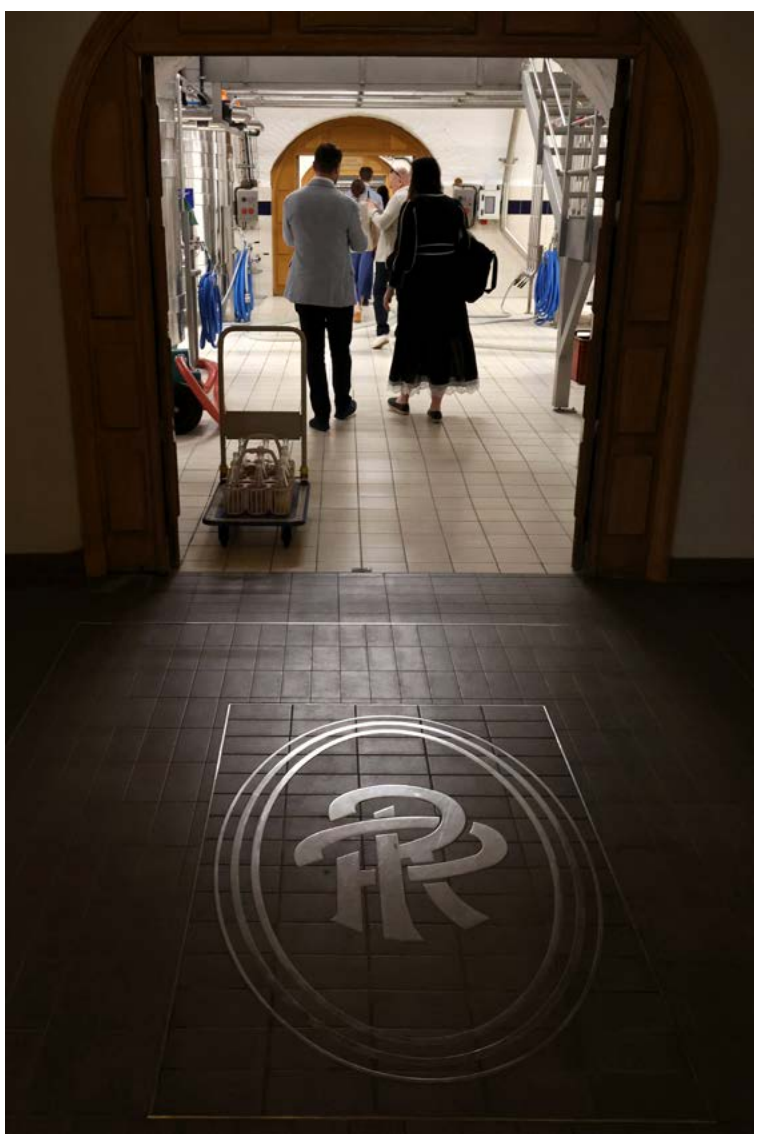
POL ROGER
CHAMPAGNE
EXTRA CUVÉE
RÉSERVE 1914
Pol Roger & Cie
Epernay

What an epic visit!
– Alex Peters

CHURCHILL
GT-081-EQ

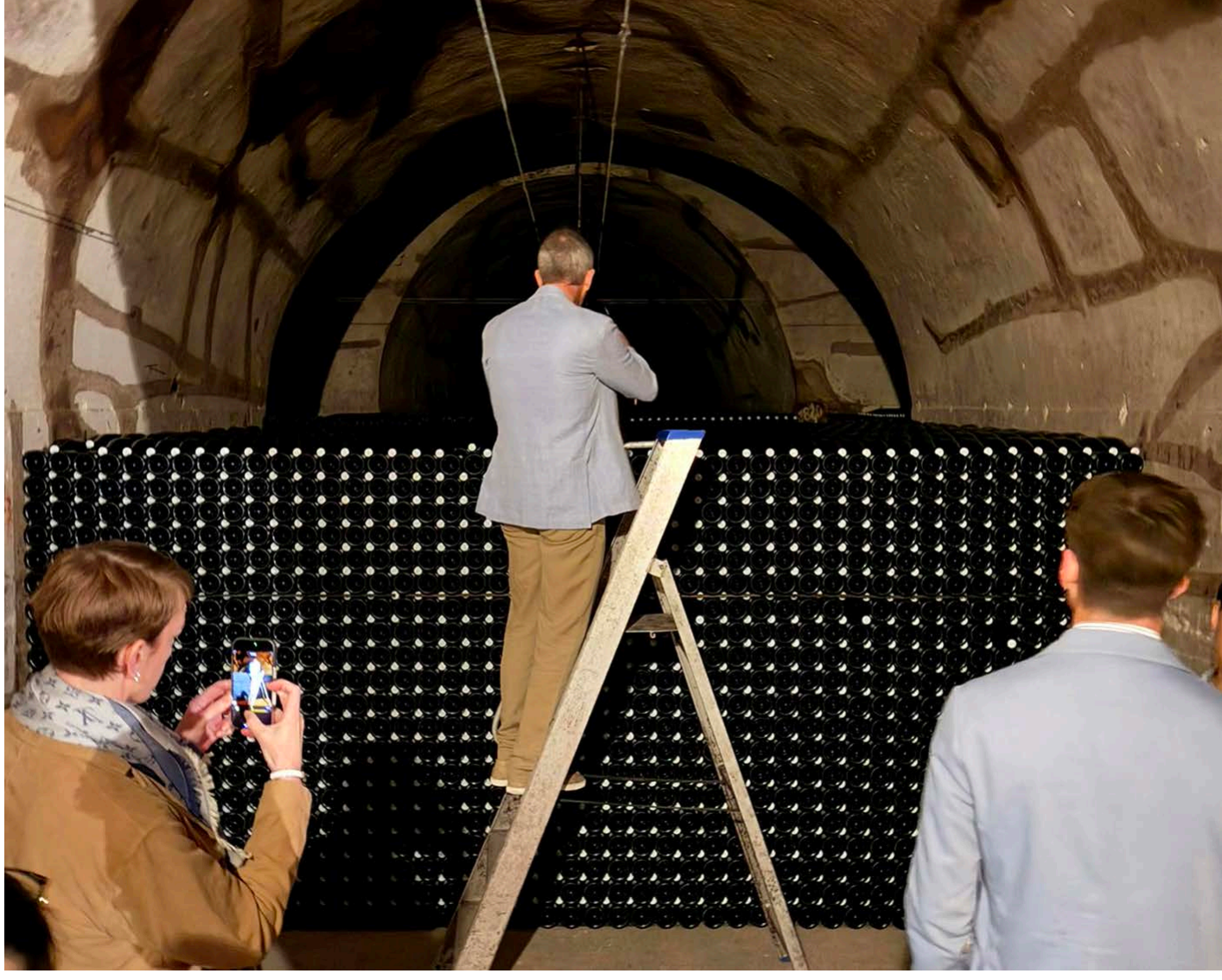
POL ROGER & Cie

Pol Roger
316 B
70 HL 38
BIO-INOX



670
1031HL 34

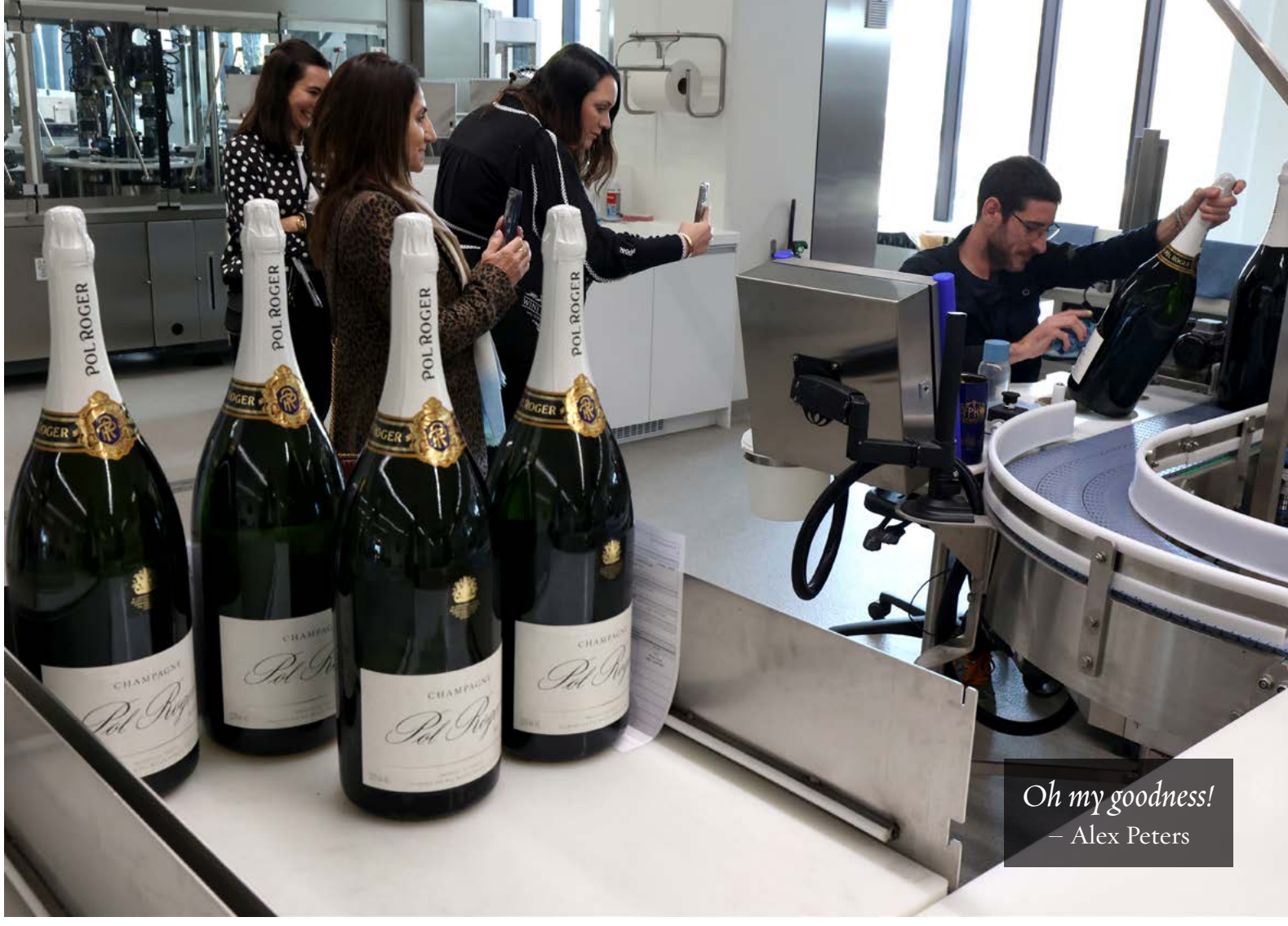
106
311HL 40



The cellars at Pol Roger just go on and on and on and on!

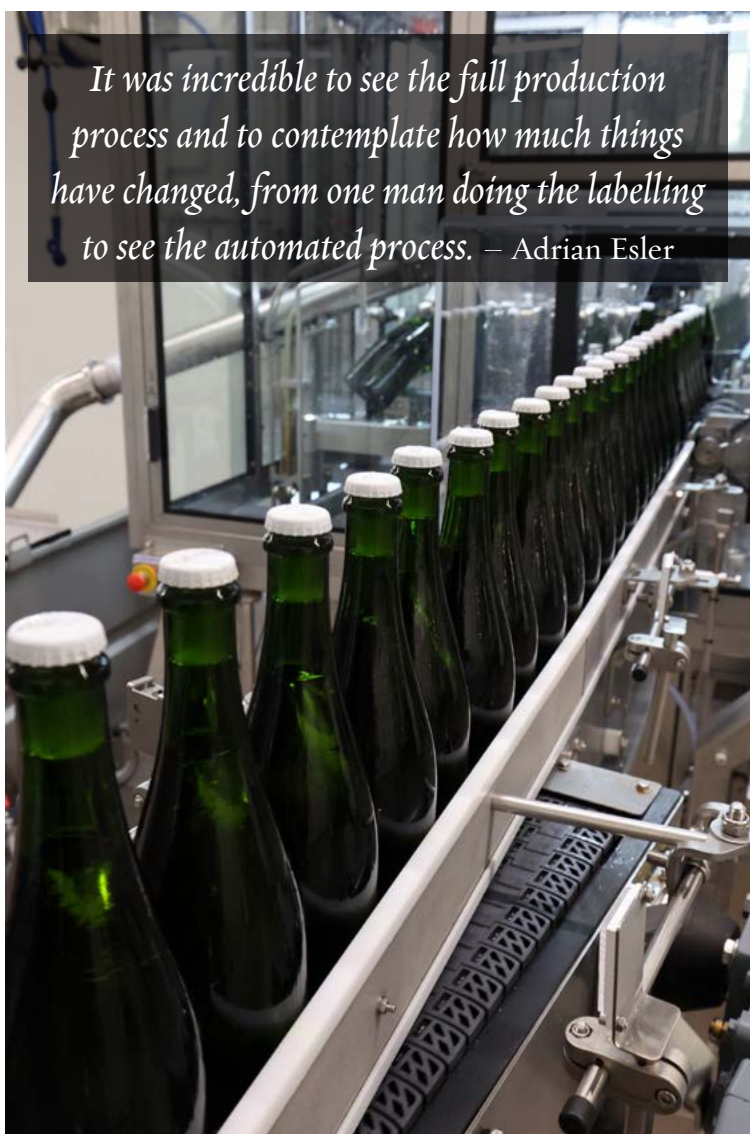
– Matthew Peters

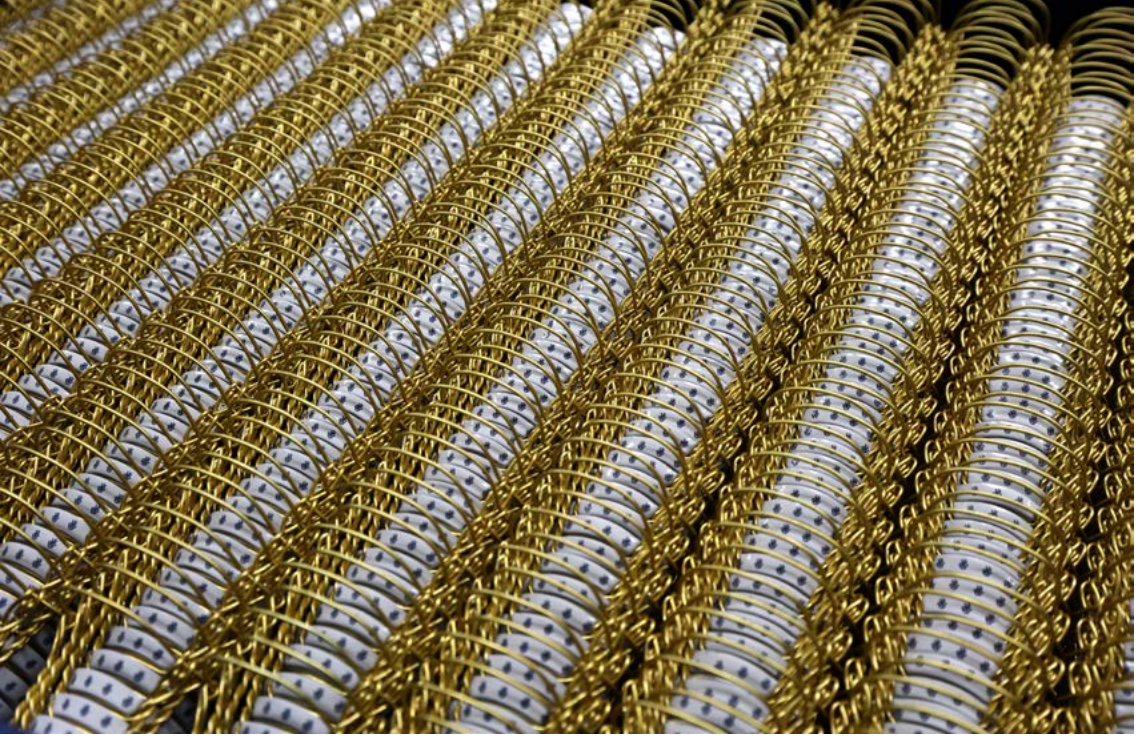
Now we know the riddlers are real!
– Matthew Peters

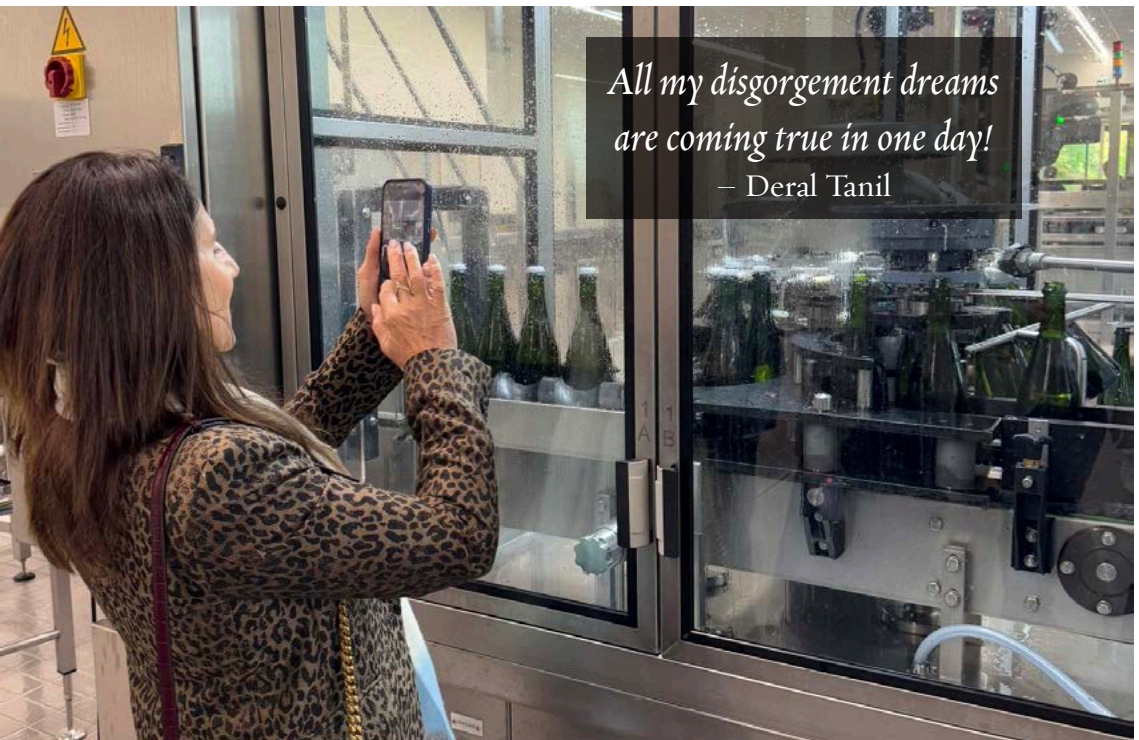


Oh my goodness!
– Alex Peters

It was incredible to see the full production process and to contemplate how much things have changed, from one man doing the labelling to see the automated process. – Adrian Esler

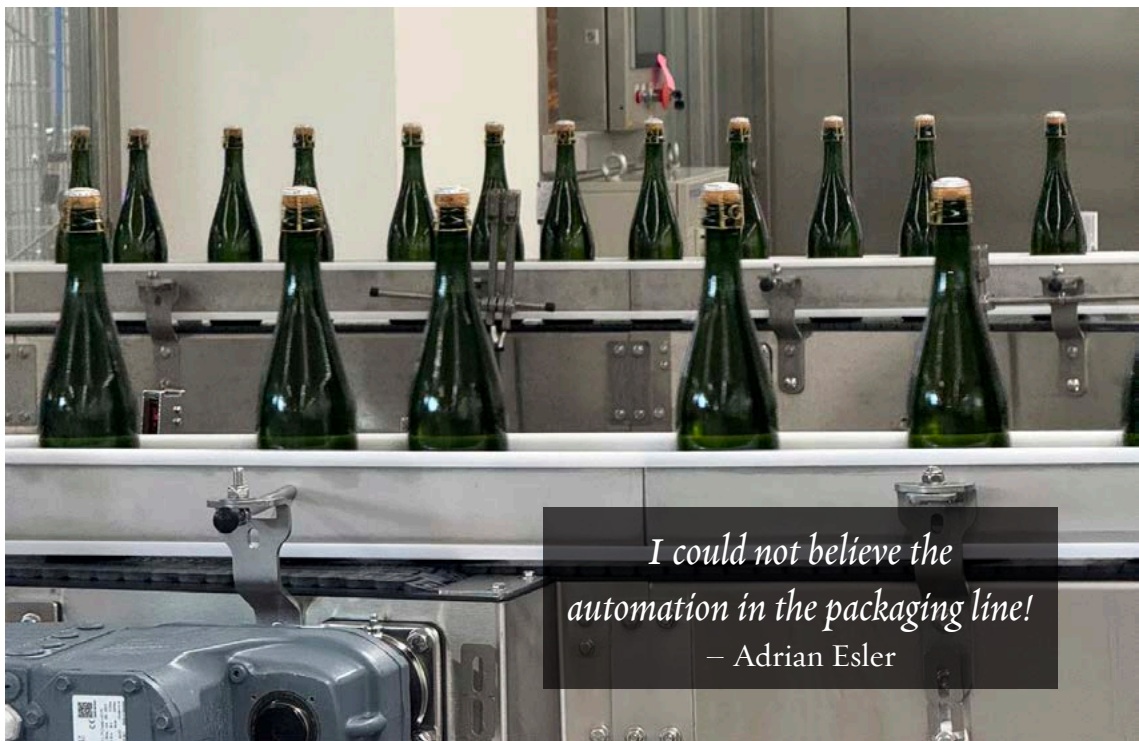






All my disgorgement dreams are coming true in one day!
– Deral Tanil

This is amazing! It's given us such a great insight into the whole process!
– Deral Tanil

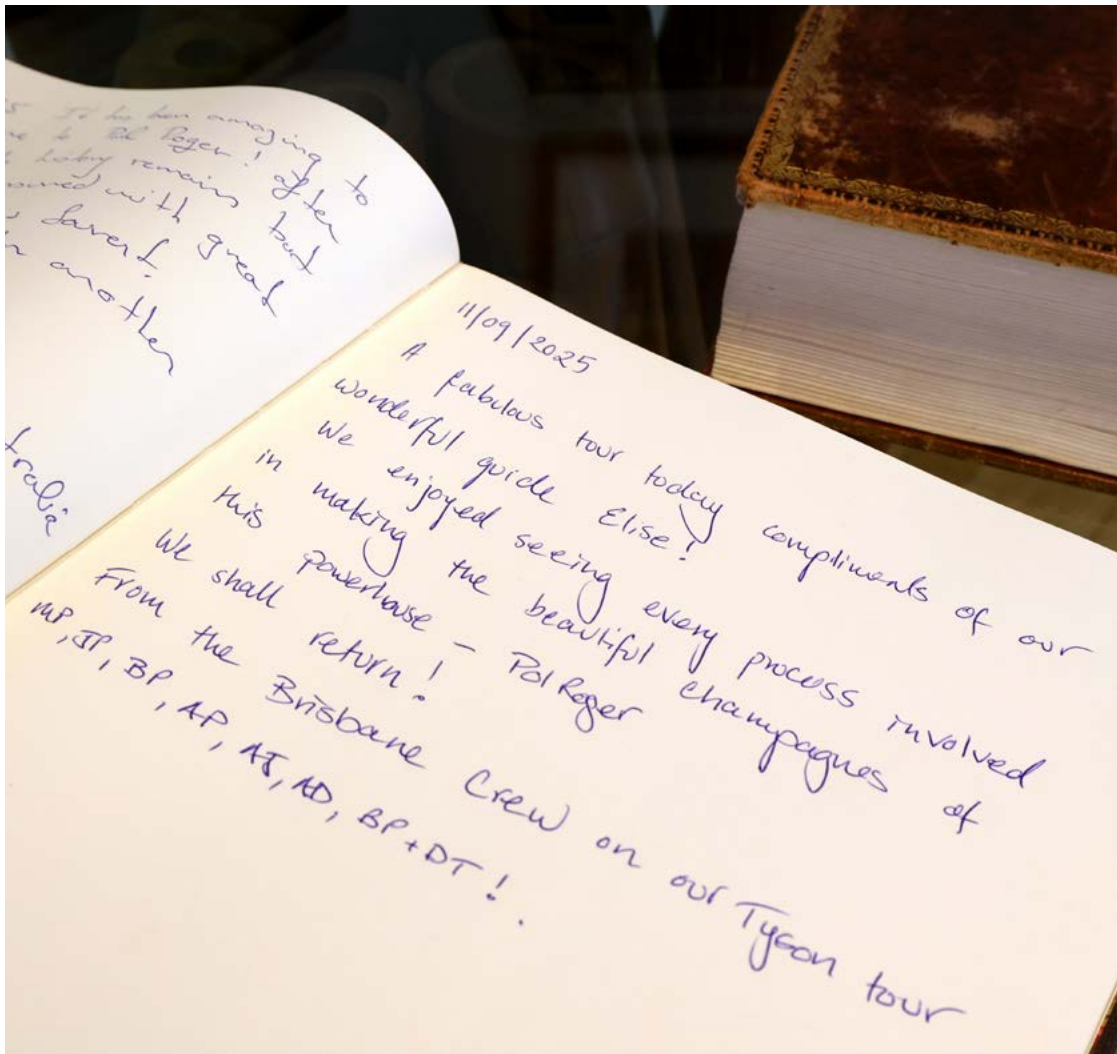


I could not believe the automation in the packaging line!
– Adrian Esler

Sir Winston is beautiful!
Unbelievably good!
– Deral Tanil

POL ROGER

Even if we had not had a tasting –
this was such a great experience!
– Juanita Pappalardo



Thursday 11 September 2025

DEUTZ

Lunch, tasting and tour of the estate and its cellars in Aÿ

Tour, Tasting and Lunch Host: Marc Mocata, Ambassador

Deutz Brut Classic NV
Deutz Rosé NV
Deutz Brut Vintage 2018
Deutz Amour de Deutz Blanc de Blancs 2014
Deutz Blanc de Blancs 1989 (original 1996 disgorgement)
Deutz Amour de Deutz Blanc de Blancs 2005
Deutz William Deutz 2014
Deutz William Deutz 2007
Deutz Rosé 2019

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 19th century.

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

Across the street, we discovered the production facilities of Deutz abuzz at the end of harvest. 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 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.

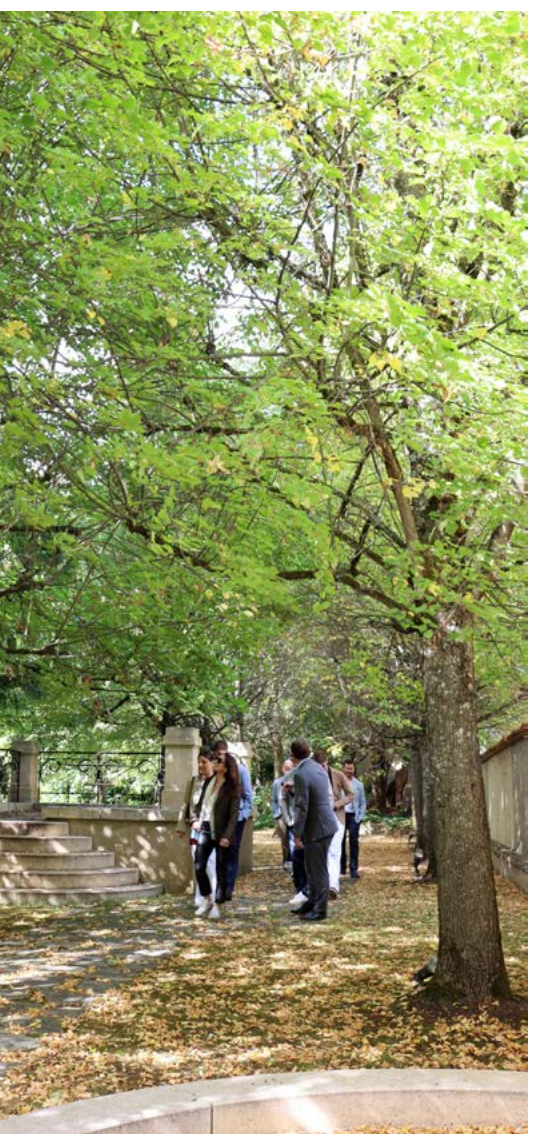
Making our way back through the long, deep and winding cellars, we were greeted by a romantic candle-lit path and staircase that led us back to the distinguished rooms of the maison.

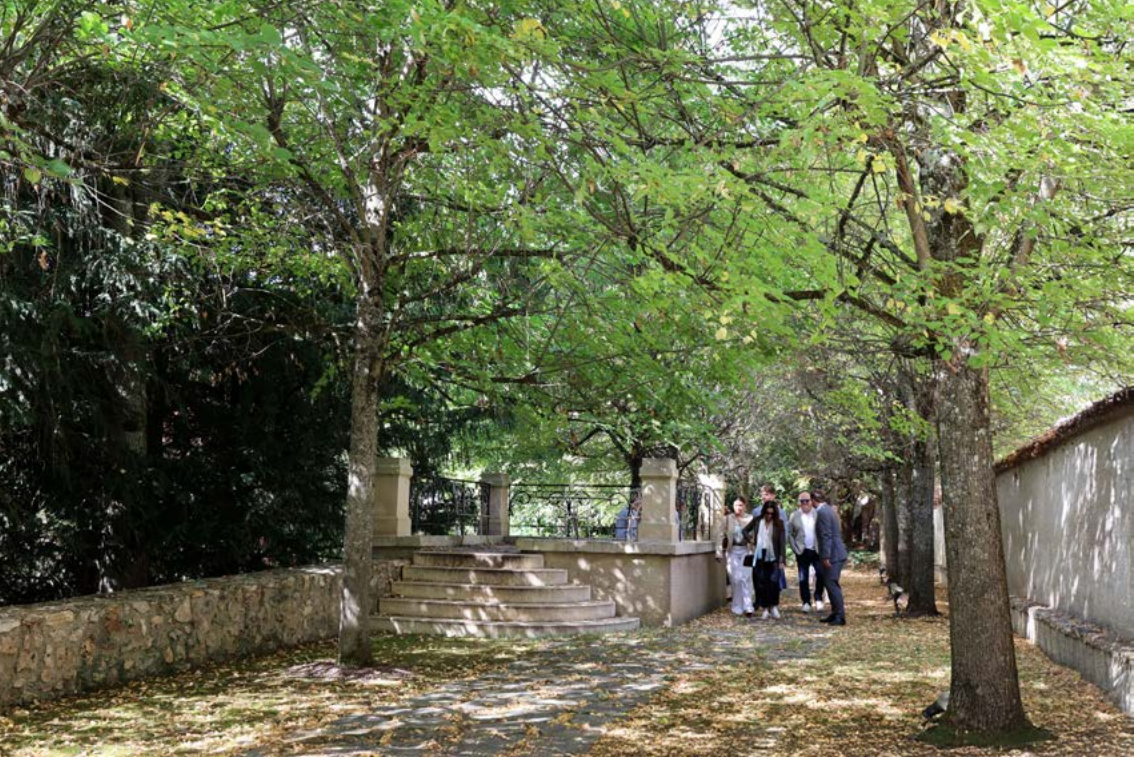
The tasting that followed showcased the past and present of the house in Deutz Blanc de Blancs 1989 that Marc very generously procured from deep in the museum cellar of the house, from the original 1996 disgorgement, alongside the stunning new release flagship Amour de Deutz 2014.

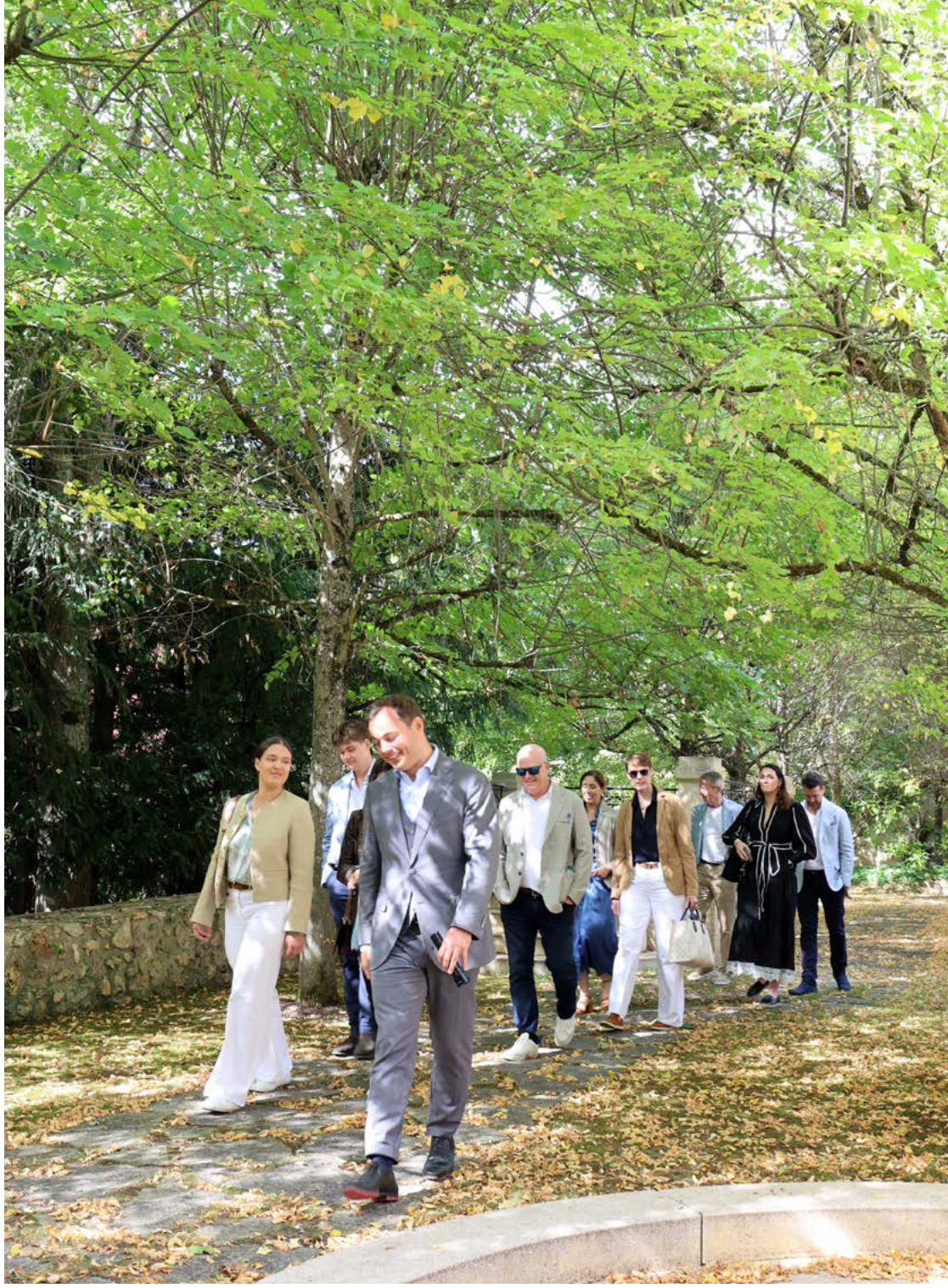
An intimate and exquisite lunch prepared by the chef of the house in the dining room of William Deutz was paired with a line up of exceptional cuvées, culminating in Bella's vintage of Amour de Deutz 2005 and Alex's of William Deutz 2007!

No fewer than nine bottles later, we were enthralled by the opportunity to compare current and past vintages of both Amour de Deutz and William Deutz – shining exemplars for the elegance of this beguiling house.

My new favourite
house of the trip so far!
– Brad Page







Marc was just unbelievable! So funny and so witty, even in his second language!
– Deral Tanil

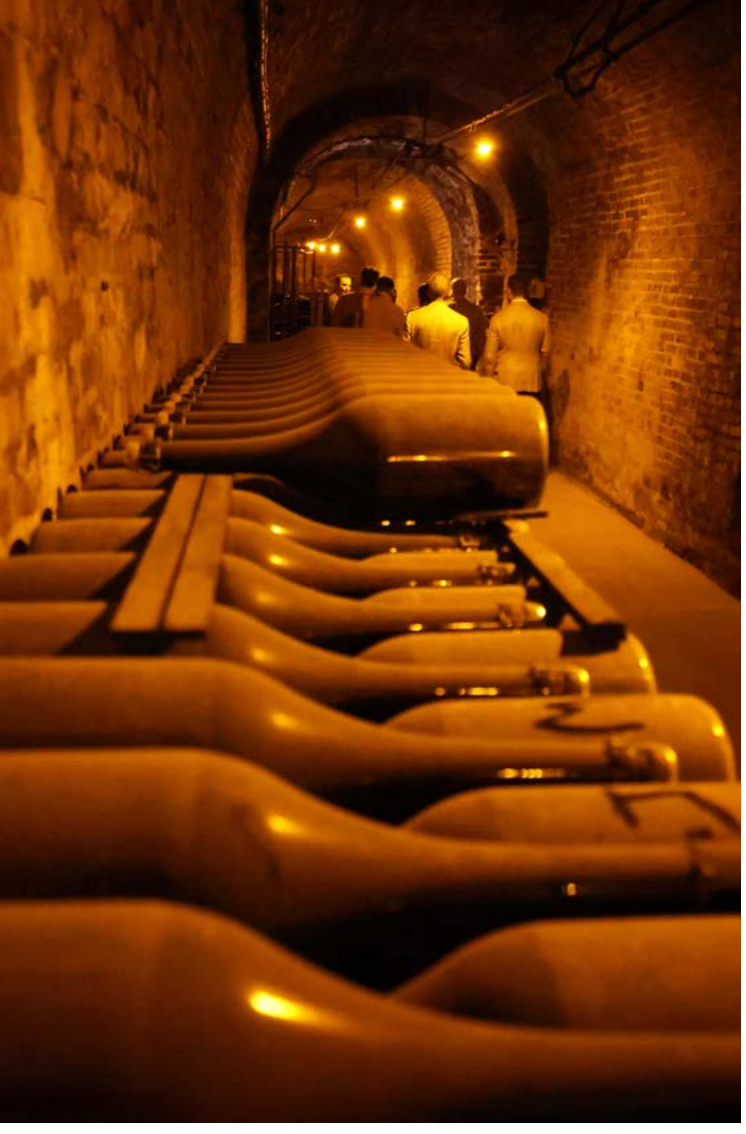
I love the history of every house and Deutz has been particularly fascinating.
– Deral Tanil

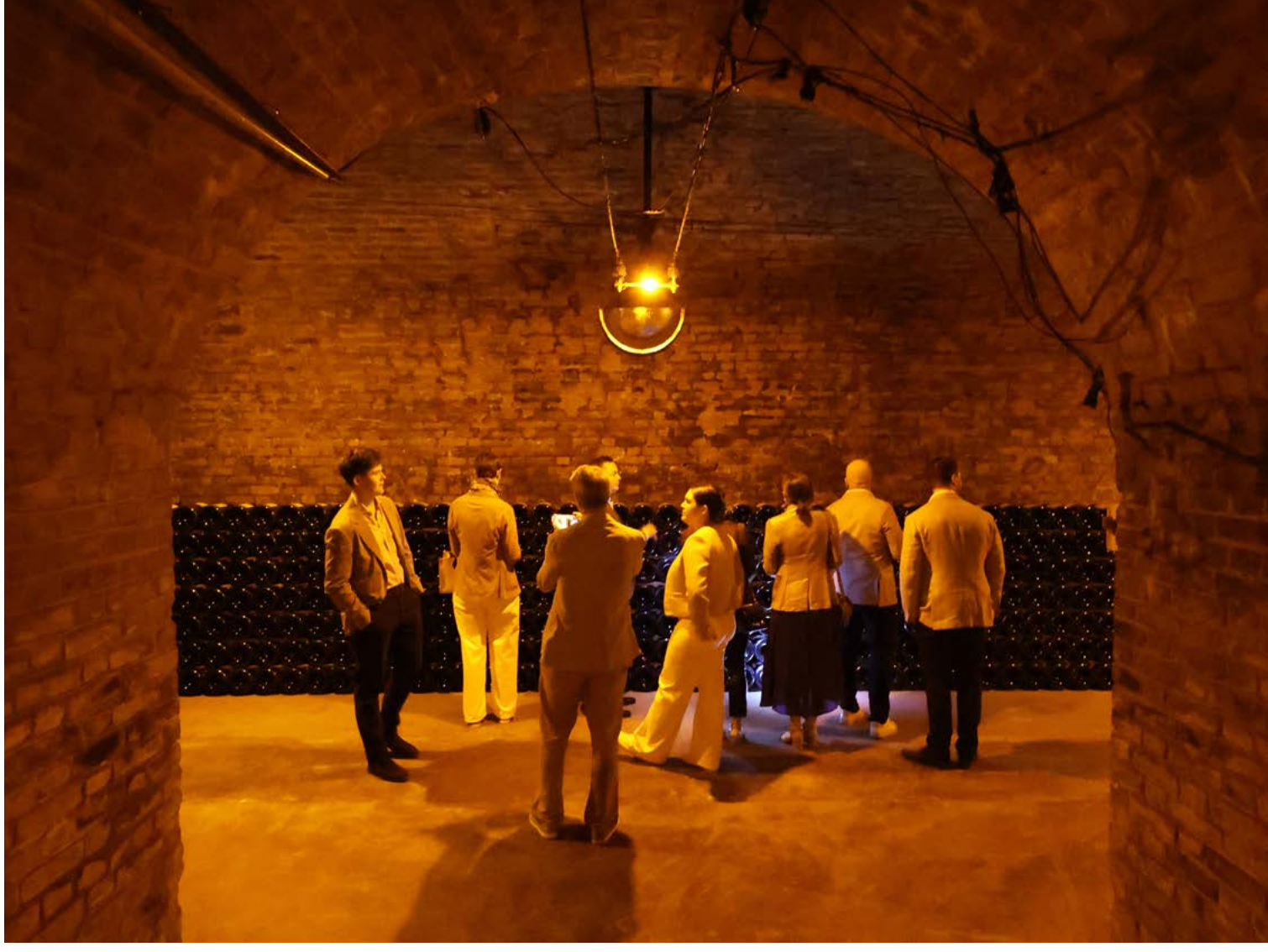
Marc is the best champagne ambassador of our week!
– Alison de Groot

BERCEAU

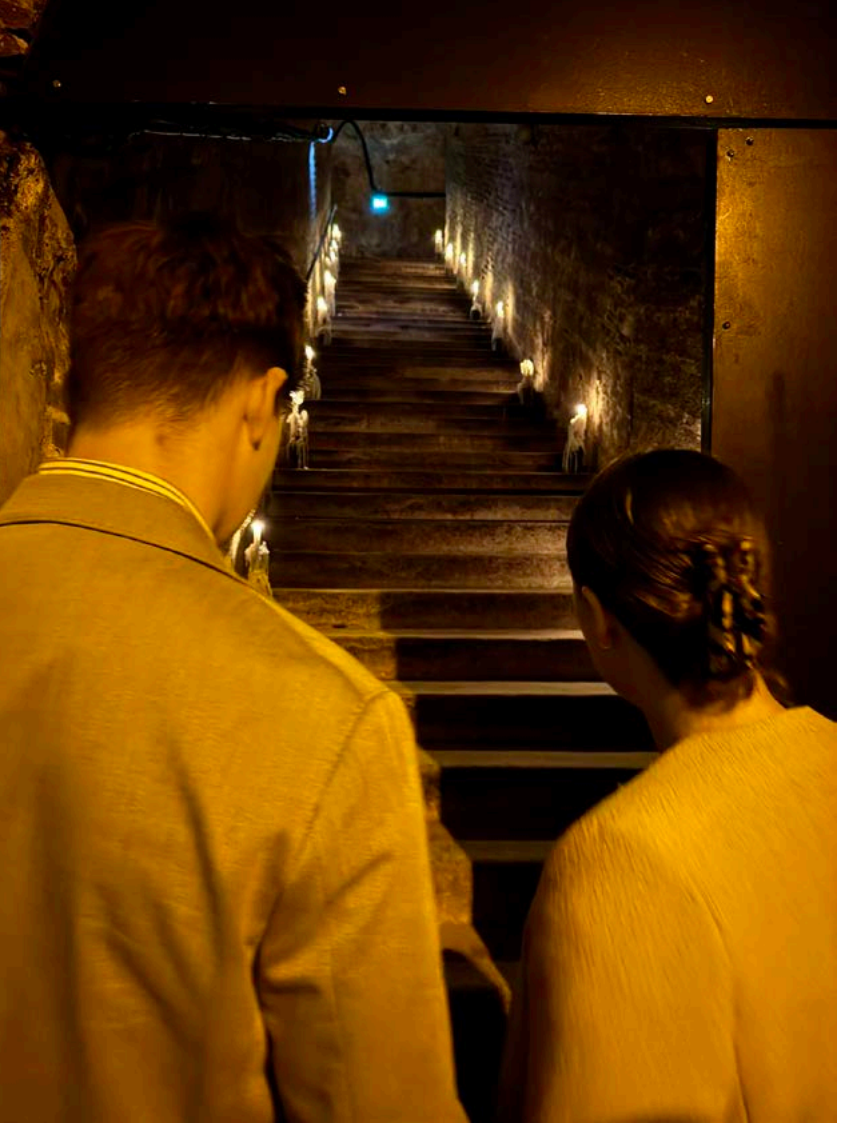
BERCEAU

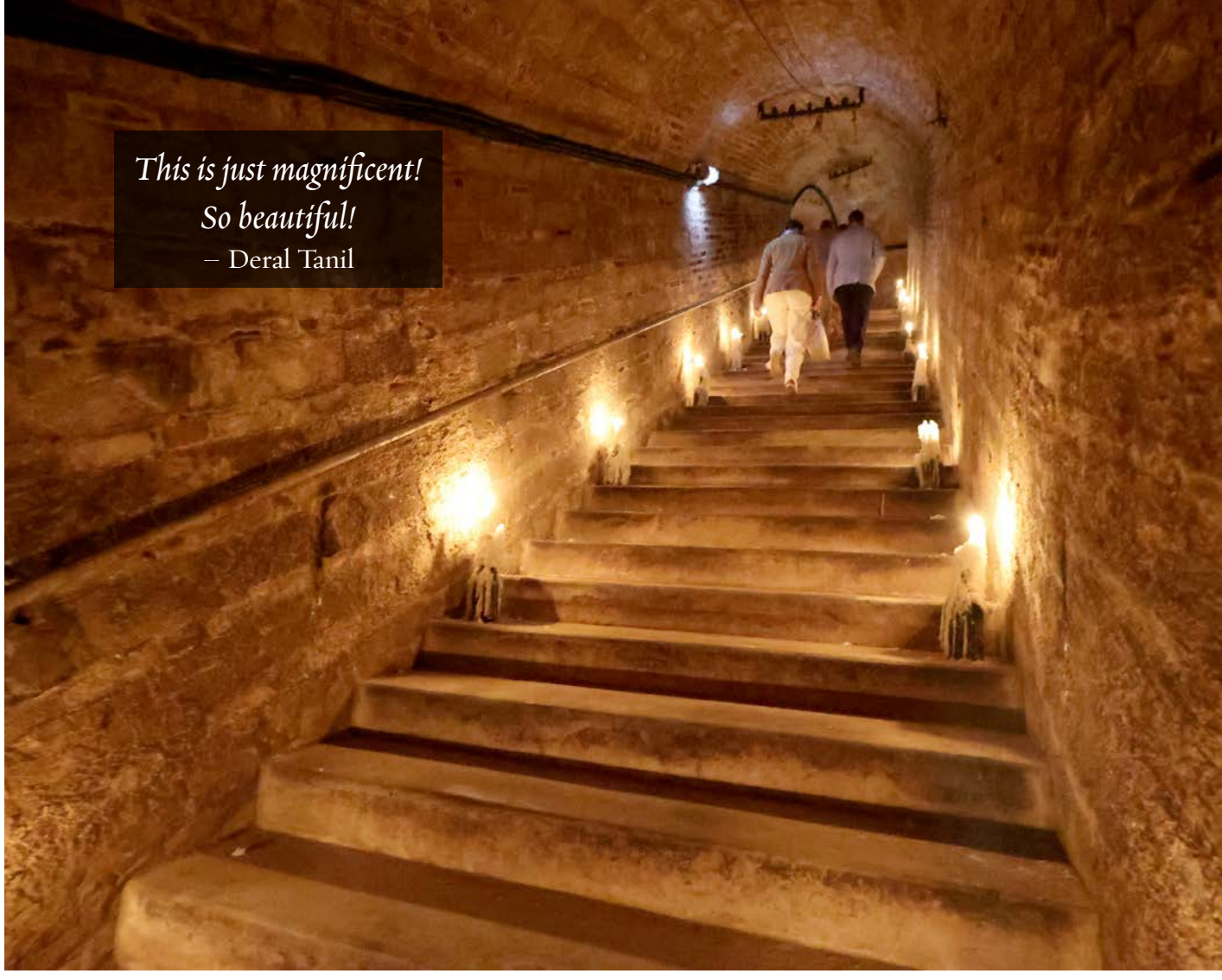
COLLECTI
AMOUR



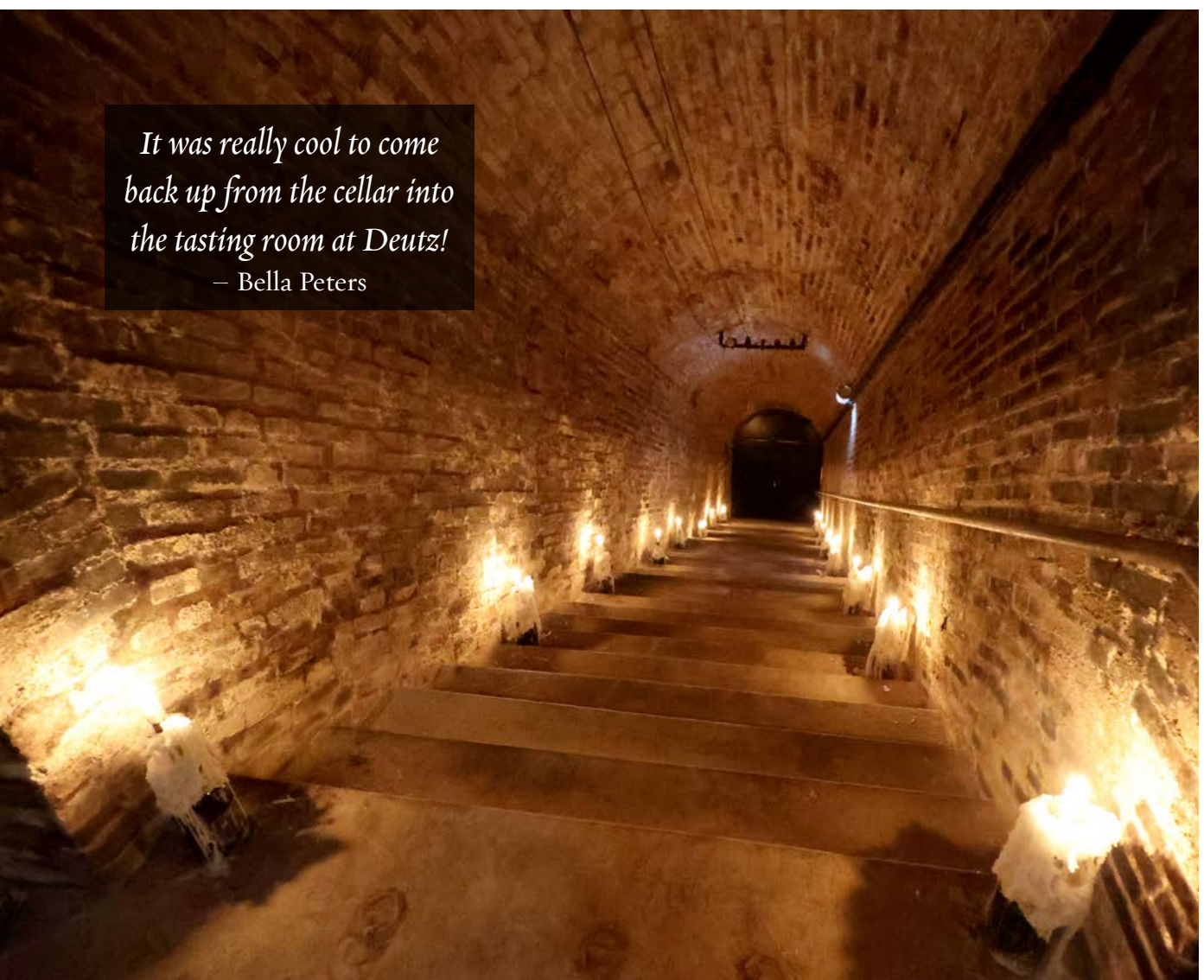


Marc was such a character!
– Adrian Esler





This is just magnificent! So beautiful!
– Deral Tanil



It was really cool to come back up from the cellar into the tasting room at Deutz!
– Bella Peters

CHAMPAGNE
Amour de Deutz
BRUT
Millésime 2014

Champagne
DEUTZ
1989

CHAMPAGNE
Amour de Deutz
BRUT
Millésime 2014
PRODUIT DE FRANCE
ELABORE PAR DEUTZ, AY, FRANCE

Champagne
DEUTZ
1989

Champagne
DEUTZ
BLANC DE BLANCS
1989

Champagne
DEUTZ
BRUT 2018

DEUTZ
Champagne
BRUT

Champagne
DEUTZ
BLANC DE BLANCS
1989

Brut Classic is amazing!
– Deral Tanil

Coming back to Deutz has been a wonderful experience and I loved every cuvée we tasted! – Juanita Pappalardo

At Deutz I felt like we were in Marc's private house, and it was awesome!

– Brad Page

Champagne
DEUTZ
ROSÉ 2019

DEUTZ
FONDÉ EN 1838
CHAMPAGNE
William Deutz
BRUT
Millésimé 2014
PRODUIT DE FRANCE
ÉLABORÉ PAR DEUTZ, AY, FRANCE

Champagne
DEUTZ
ROSÉ 2019

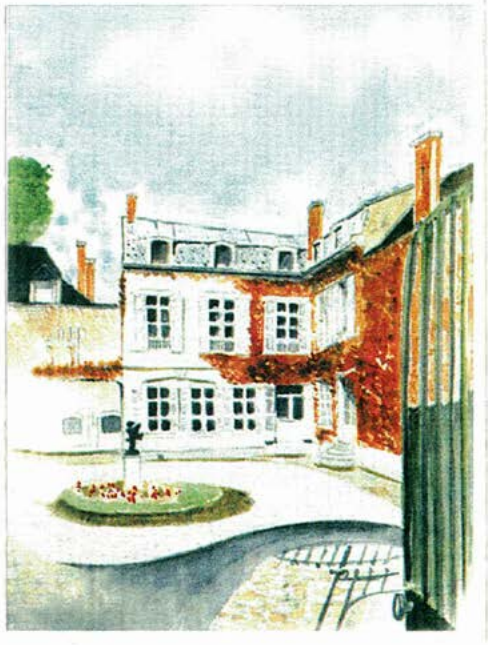
It was so special and such a privilege to taste three back vintages! Every one of them was absolutely stunning!

– Juanita Pappalardo

CHAMPAGNE DEUTZ

16, rue Jeanson - 51160 AŸ - FRANCE
Tél. : 03 26 56 94 00
www.champagne-deutz.com

IMPRIMERIE LE REVEIL DE LA MARNE - TEL : 03 26 51 59 51



CHAMPAGNE DEUTZ - AŸ FRANCE

Maison William Deutz

Déjeuner Du Jeudi 11 Septembre 2025

Amour De Deutz 2005

« Homard et Melon »

William Deutz 2014
William Deutz 2007

Galantine De Volaille Aux Morilles

Deutz Rosé 2019

Royale D'Agrumes

Thursday 11 September 2025

CHARLES HEIDSIECK

Tasting & tour of the estate & its 2nd century Roman crayères in Reims

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

Charles Heidsieck Blanc de Blancs NV
Charles Heidsieck Brut Reserve NV
Charles Rosé Réserve NV
Charles Heidsieck Brut Millésime 2018
Charles Heidsieck Blanc des Millénaires 2007

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 Kutten, shared the stories of the past and present history 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, culminating in Alex's vintage of the stunning Charles Heidsieck Blanc des Millénaires 2007!

Our afternoon in the crayères, garden and pavilion was an exceptional celebration of this incredible house, a delightfully intimate journey into the past, present and future of Charles Heidsieck!

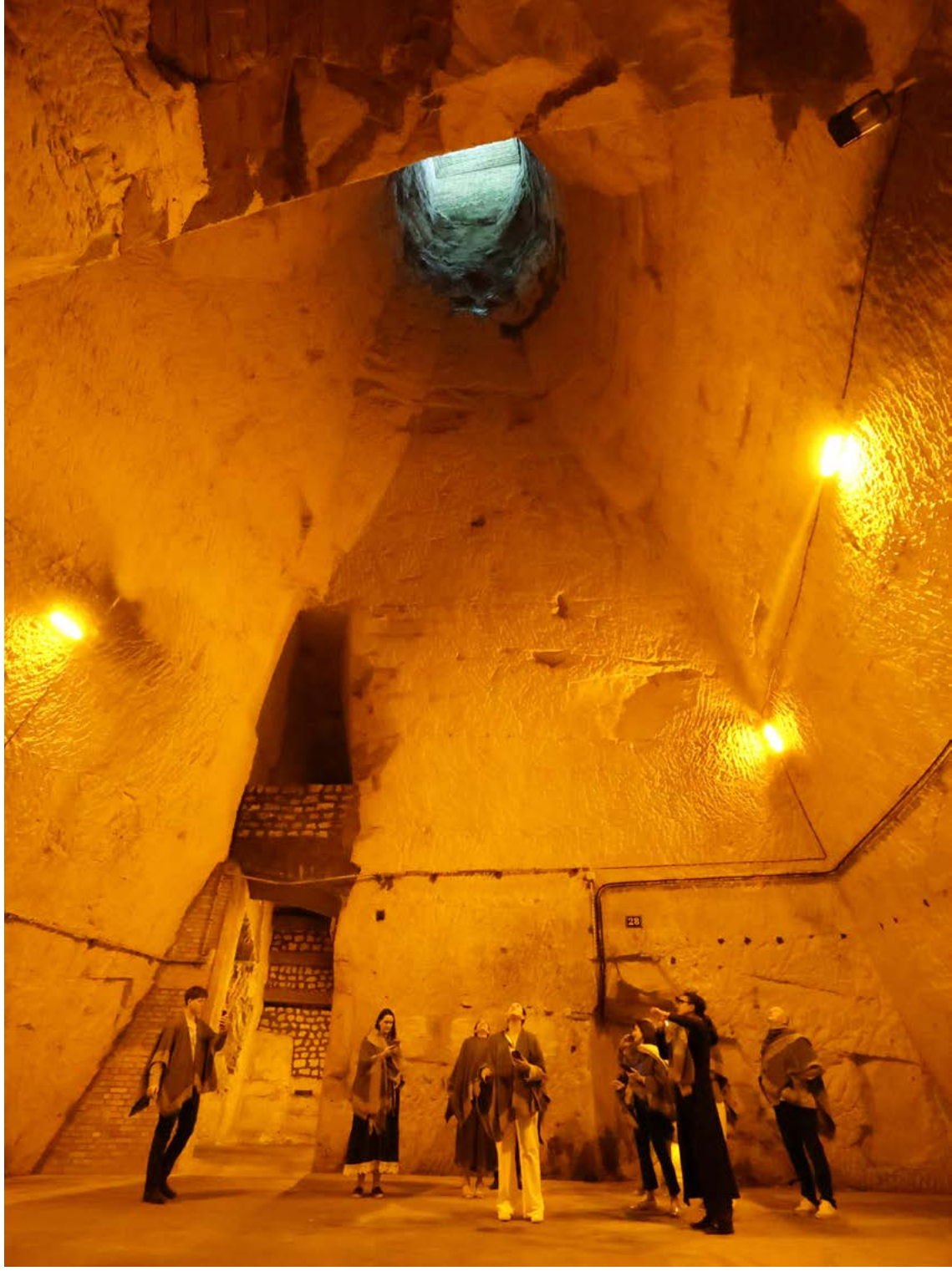
Pavillon des Crayères
Charles Heidsieck
Propriété privée / Private Property

Pavillon des Crayères
Charles Heidsieck

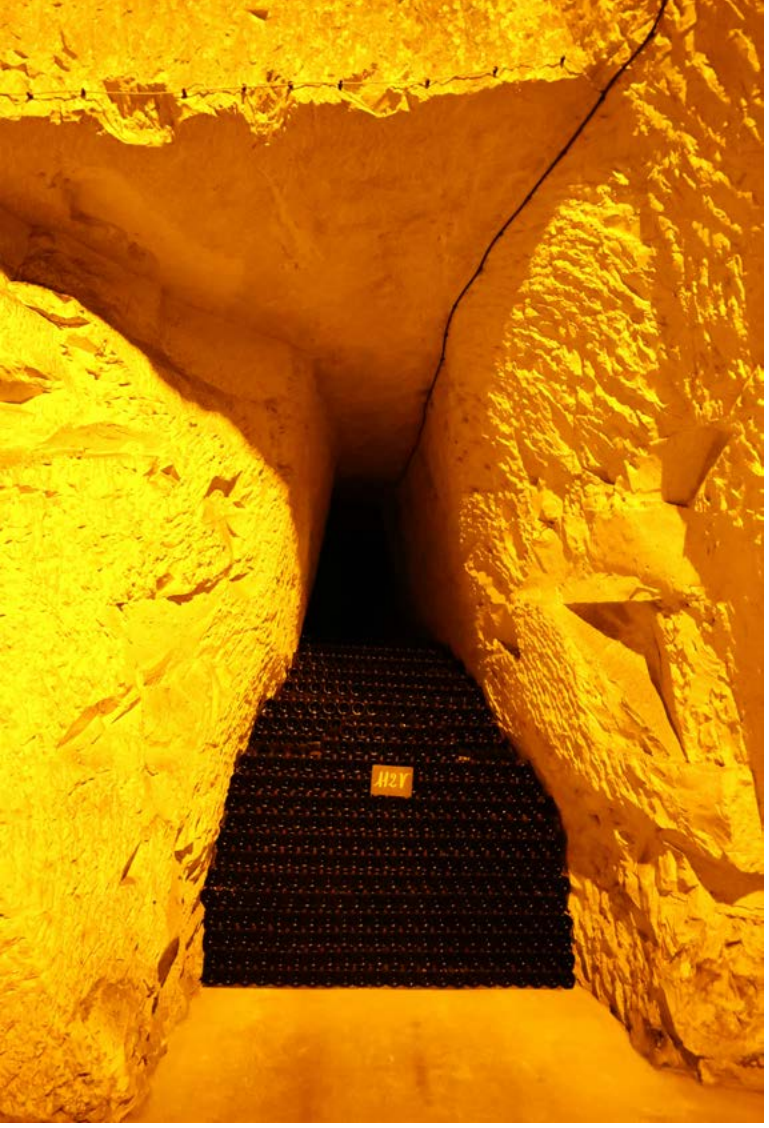
Pavillon des Crayères
Charles Heidsieck
Propriété privée / Private Property

Pavillon des Crayères
Charles Heidsieck
Propriété privée / Private Property

Sophie is such a good storyteller!
– Alison de Groot

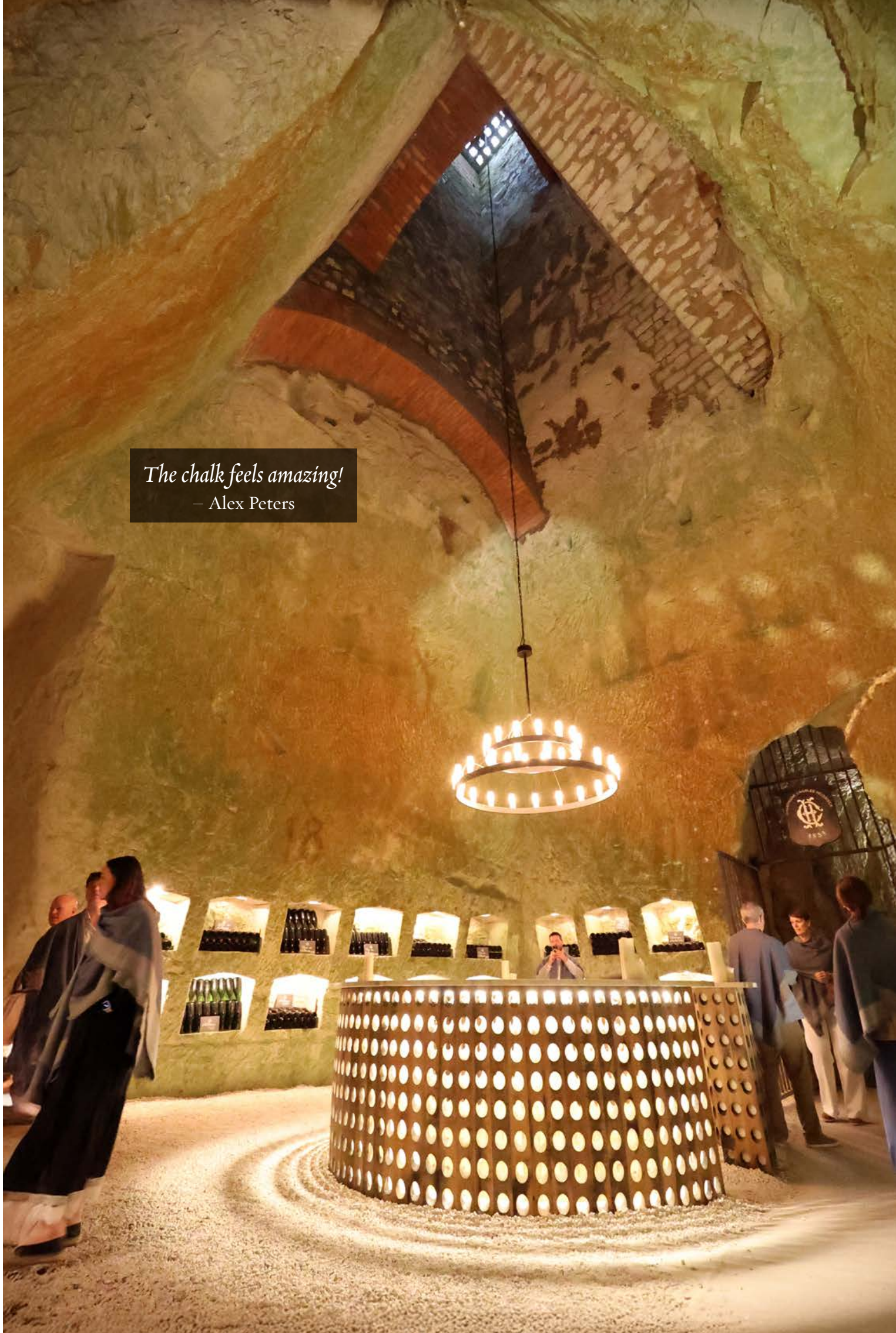


Blanc de Blanc
1979



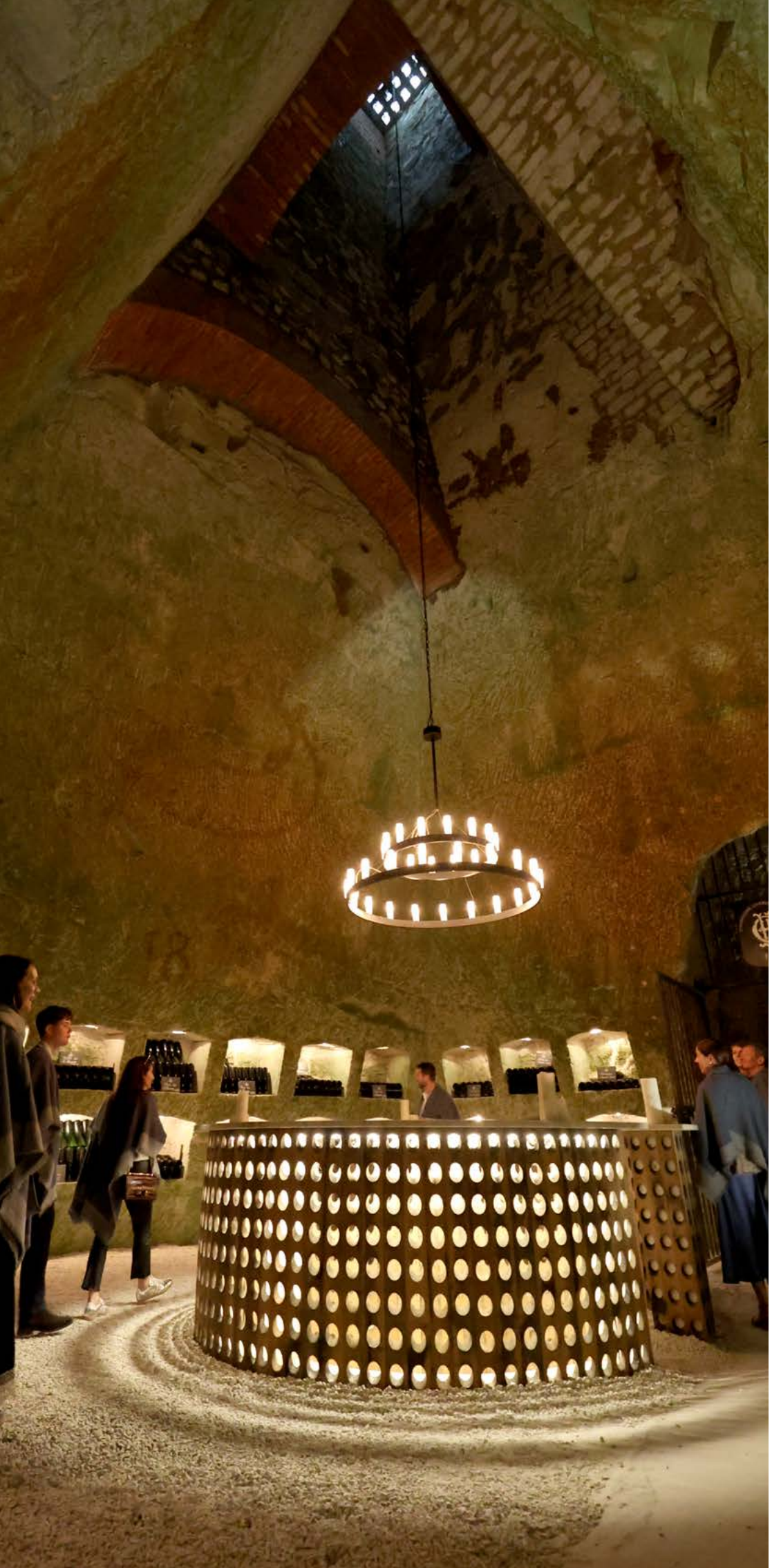
It was fantastic to see the crayères at
Charles Heidsieck and Sophie was amazing!
– Adrian Esler

Millésime 1955
Millésime 1964
Millésime 1979
Millésime 1982
Royal 1964
Royal 1970
Royal 1975
Royal 1976



The chalk feels amazing!
– Alex Peters

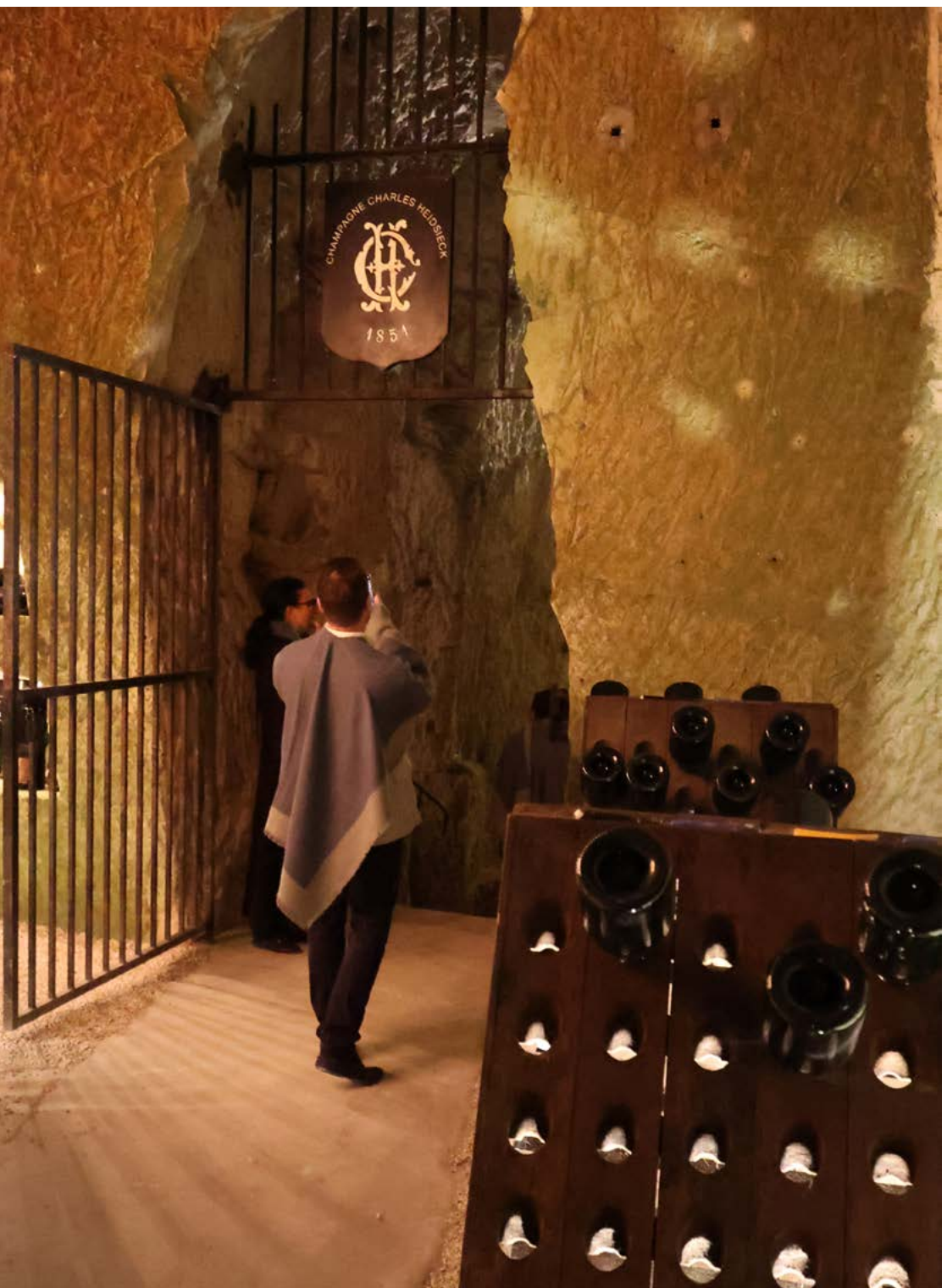
Millésime
1979



CHAMPAGNE CHARLES HEIDSIECK
1851

CHAMPAGNE CHARLES HEIDSIECK
1851

CHAMPAGNE CHARLES HEIDSIECK
1851


CHAMPAGNE CHARLES HEIDSIECK
1851

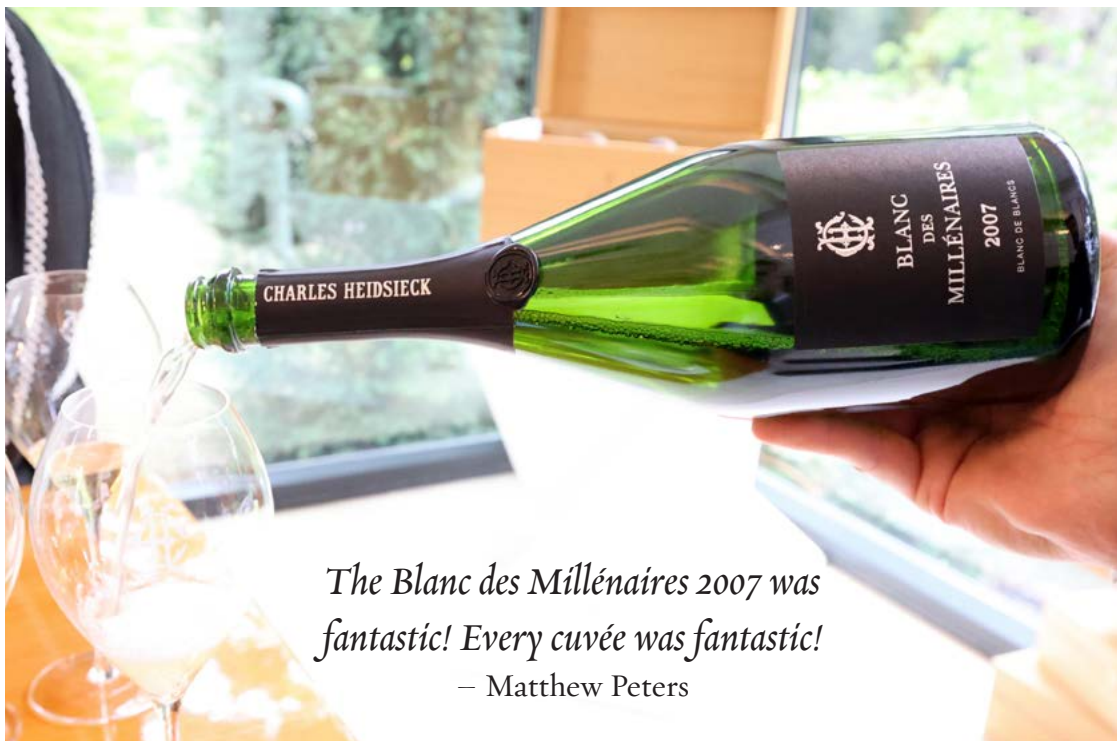
CHAMPAGNE CHARLES HEIDSIECK
1851

Every one of our hosts has had a very distinct personality and has brought something different to the experience.

– Deral Tanil

The history of the crayères is just unbelievable!
– Deral Tanil

Charles Heidsieck Rosé
has the perfect balance!
– Deral Tanil



The Blanc des Millénaires 2007 was fantastic! Every cuvée was fantastic!

– Matthew Peters

Thursday 11 September 2025

LE PARC
LES CRAYÈRES

Menu Été

Lanson Collection 1996 en magnum
Charles Heidsieck Blanc des Millénaires 1996
Charles Heidsieck Blanc des Millénaires 1995
Domaine François Raveneau Chablis Grand Cru Valmur 2012
Domaine Blain-Gagnard Bâtard-Montrachet Grand Cru 2014
Domaine Trapet Père & Fils Chambertin Grand Cru 1996
Lucien Le Moine Bonnes-Mares Grand Cru 2015
Château Suduiraut Premier Cru Classé en 1855 Sauternes 2010

This is such a gorgeous place!
– Juanita Pappalardo

This is such a beautiful room!
– Matthew Peters

Bâtard-Montrachet
GRAND CRU
APPELLATION CONTRÔLÉE
PRODUCE OF FRANCE

Château
PREMIER
Sauternes
2010

1996
Lanson
2012
2014

2012
Chablis

DOMAINE TRAPET PERE
CHAMBERT

The 1996 Blanc des Millénaires may be the best thing I have ever tasted!
– Alex Peters

I love the attention to all the details here.
– Juanita Pappalardo

Les Crayères

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

Golden Allaiton lamb
Riviera style tomatoes and zephyr
Prunay harissa
Pearled juice

Selection of raw milk cheeses
Seasonal selection by our master cheesemakers

Yellow plum from Lorraine
Roasted, buttermilk ice cream
Thin golden leaves

Friday 12 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 Blanc de Blancs Grand Cru NV
Billecart-Salmon Le Réserve NV
Billecart-Salmon Cuvée Louis Salmon 2012
Billecart-Salmon Cuvée Nicolas François 2007 en magnum
Billecart-Salmon Le Sous Bois NV
Billecart-Salmon Cuvée Elisabeth Salmon 2012

Even at the end 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.

We were warmly welcomed to the new reception rooms of the house 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 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 a few bunches of pinot noir grapes that hadn't been harvested the week prior. This special site in the village has long been farmed biodynamically, and Jérôme disclosed that is has been the inspiration for the conversion of now one-third of the vineyards of the house to organic certification..

Jérôme guided us through Billecart's growing production facilities, sharing with us insights into the uniqueness of this house and its fanatical attentiveness to the finest details. Oak barrel fermentation and maturation are an increasing element of the Billecart house style, and we had the chance to step into the beautifully ordered barrel rooms of the house and smell the ferments bubbling away!

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 Antoine Roland-Billecart, who was especially relaxed now that harvest was over. 'I'm an intern here!' he grinned.

'Harvest finished one week ago today. We waited, and waited and waited for Le Clos Saint-Hilaire to ripen. We ultimately harvested 5600kg from less than one hectare. In 2024, we had almost 7000kg, which was like, wow! Typically it's between 5000 and 6000kg, because of our strict pruning.'

Antoine welcomed us with a bottle of Billecart-Salmon Le Réserve NV, the new incarnation of Brut Réserve – the flagship of the house.

'It has a record 71% reserves!' he exclaimed. 'We are trying to avoid the vintage effect. Fifteen years ago, we asked ourselves how we can be different to other champagne houses, so we increased the level of reserve wines. Every year we keep at least one-third of the harvest as reserves, and we now have 1.5 years of production in reserve! It's a big investment, but it means we could afford to lose and entire vintage and still maintain our annual production of 2.5-2.6 million bottles. My father, Jean, thought about this strategy when he took over from my grandfather in 1963. It takes a long time to do anything in Champagne!'

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 magnum of the prestige cuvée of the house, Nicolas François 2007, to honour Alex's vintage, alongside the 2012 releases of Cuvée Louis Salmon and Cuvée Elisabeth Salmon!

CEO Mathieu Roland-Billecart greeted us after lunch, and was especially delighted to reconnect with Alison, with whom he had worked in a past life at EY.

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

Billecart is my favourite house!
I was so emotional coming back!
– Alison de Groot

CHAMPAGNE
BILLECART-SALMON
Le Clos Saint-Hilaire

CHAMPAGNE
BILLECART-SALMON
Le Clos Saint-Hilaire

CHAMPAGNE
BILLECART-SALMON
Le Clos Saint-Hilaire

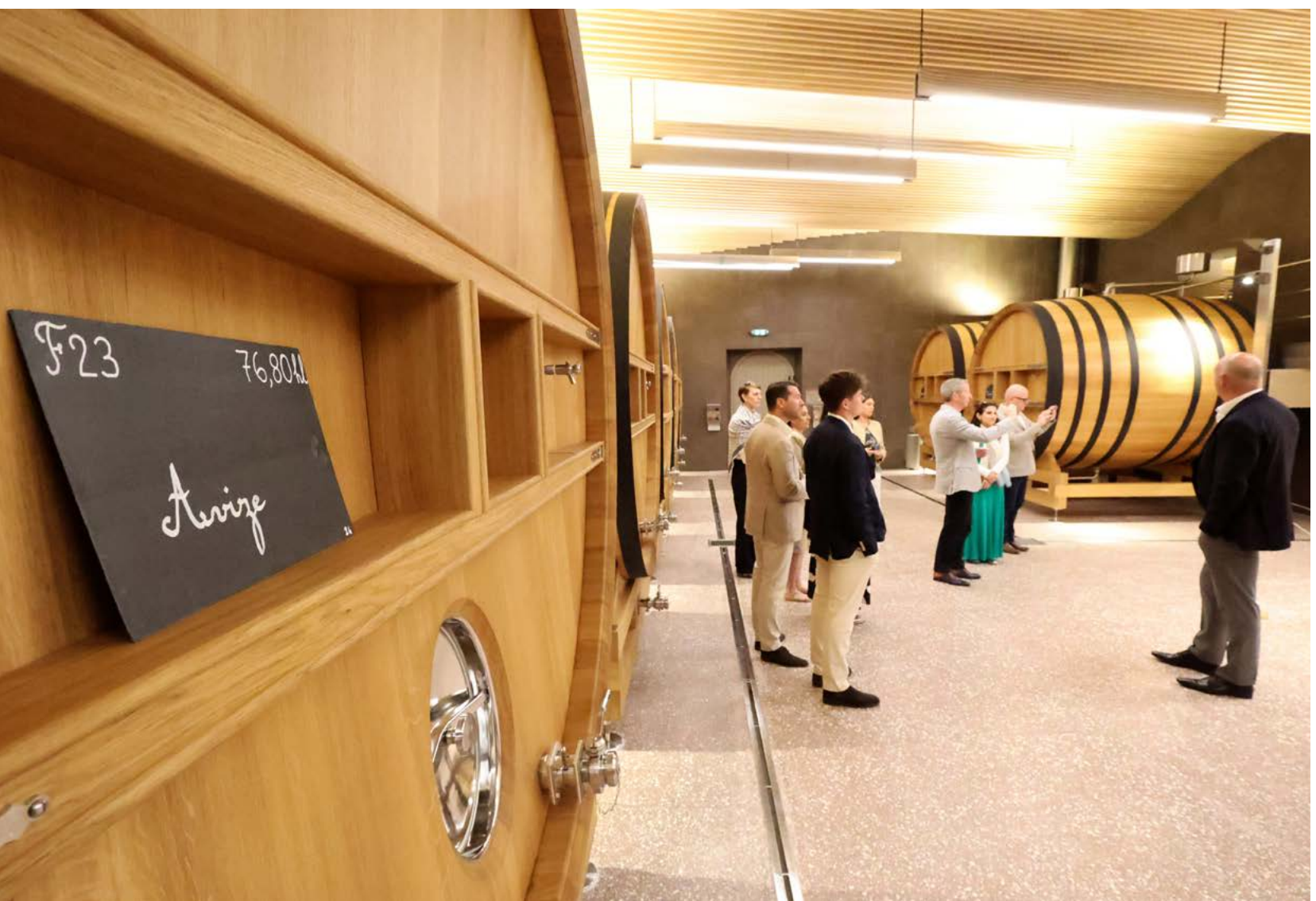
Visiting Le Clos Saint-Hilaire was a fantastic experience!
– Adrian Esler

BILLECART · SALMON
MAREUIL · SUR · AŸ

BILLECART-SALMON

CHAMPAGNE
BILLECART-SALMON

CHAMPAGNE
BILLECART-SALMON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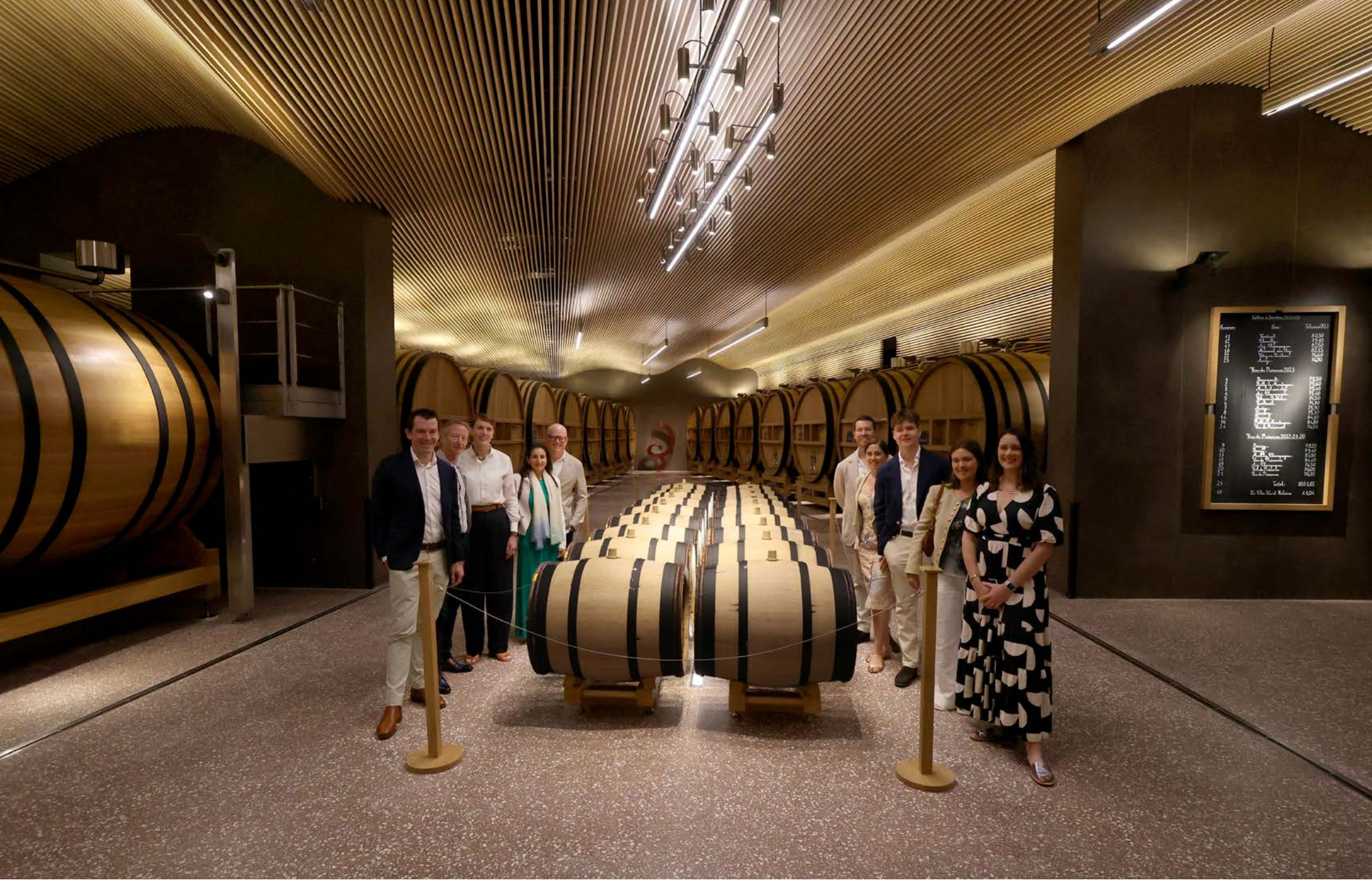
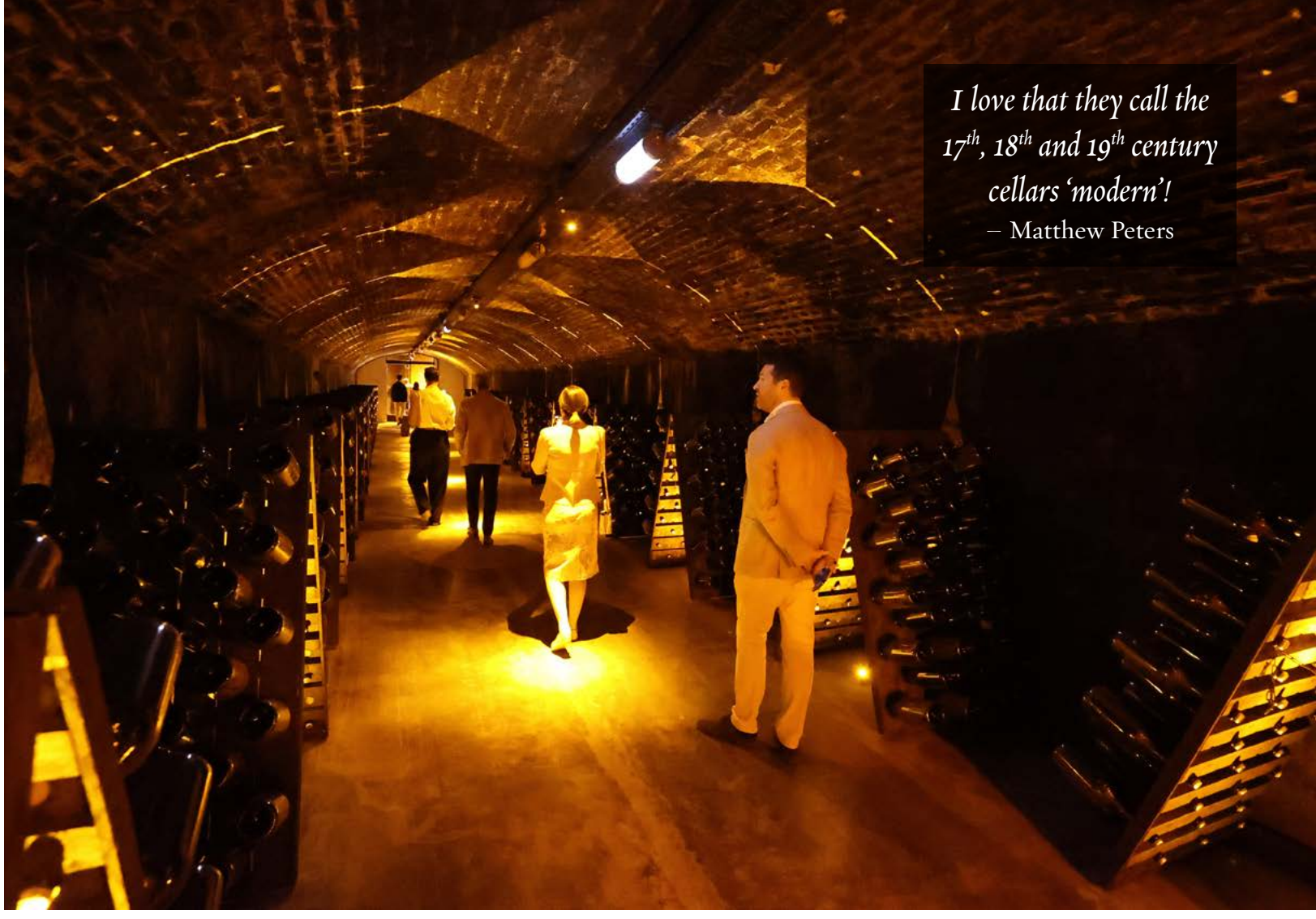
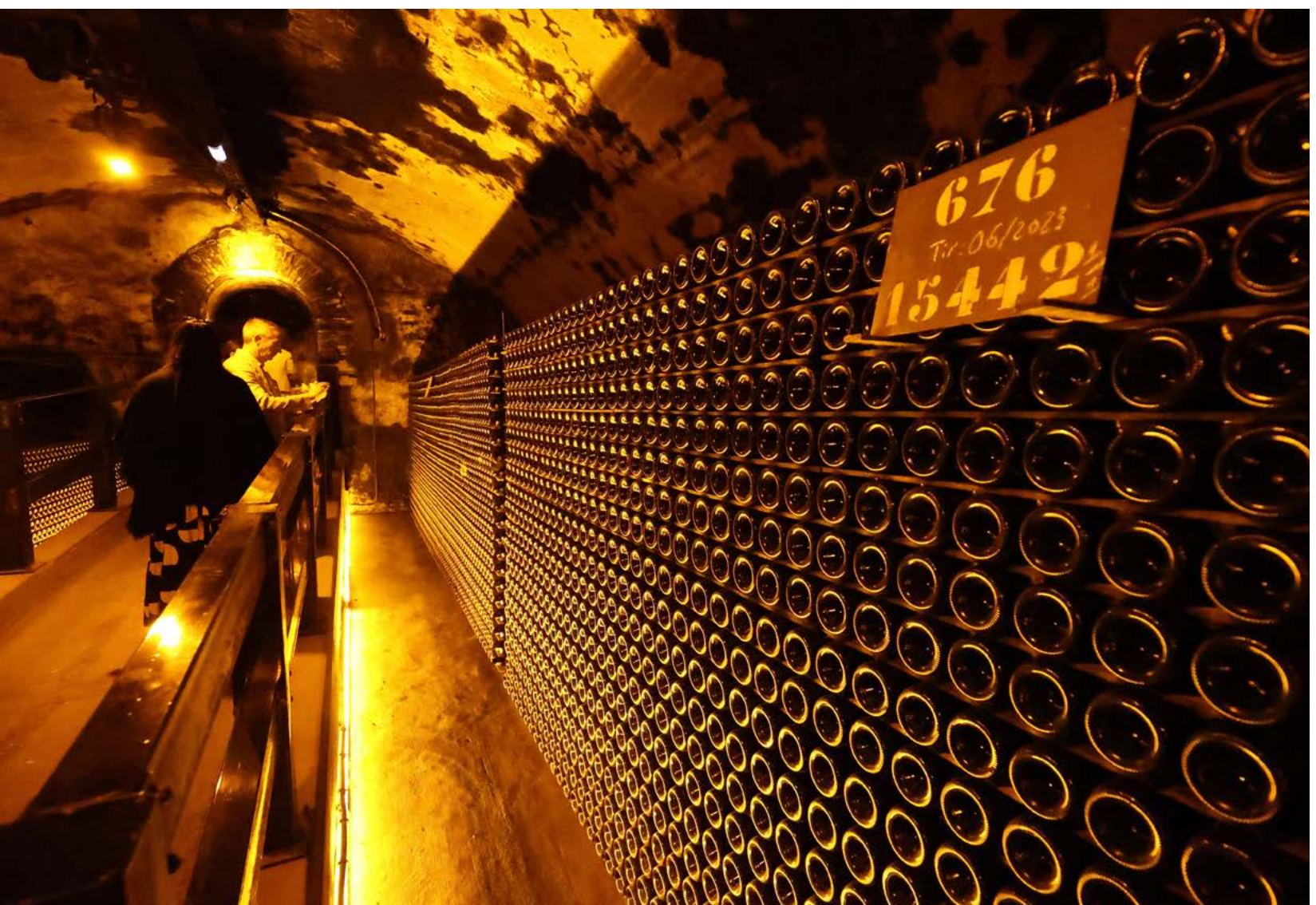




I love that they call the 17th, 18th and 19th century cellars 'modern'!
– Matthew Peters



PARK HYATT PARIS
BERNTSEN
HAPPY B'DAY

The new reception house is beautiful!
– Matthew Peters

I've never met a more knowledgeable intern as Antoine!
– Deral Tanil

Benoît is my favourite chef of the week!
– Deral Tanil

The entrée was superb!
The best of the week!
– Alison de Groot

The main course was amazing!
– Alex Peters

This was the dessert of the week!
– Deral Tanil

Elisabeth Salmon is easily the rosé of the week!
– Juanita Pappalardo

Cuvée Nicolas François 2007 en magnum could be my 2007 of the week!
– Deral Tanil

The effort that Tyson and Sharron went to with experiences for Bella and Alex throughout the week was incredible! Alex sat next to a family member of one of the biggest champagne houses and he handled this environment so well! As an 18-year-old, he has evolved in an amazing way this week and was able to come out of his shell to enjoy these amazing experiences! – Matthew Peters

At each house, our hosts considered it as a privilege to have us there!
– Alison de Groot

CHAMPAGNE
BILLECART
SALMON

1818

CHAMPAGNE
BILLECART
SALMON

Cuvée Louis Salmon 2012

Cuvée Nicolas François 2007
en Magnum

Le Sous Bois

Cuvée Elisabeth Salmon 2012

1818

champagne-billecart.fr

Déjeuner d'Exception

ÉLABORÉ PAR BENOÎT MEROT

VENDREDI 12 SEPTEMBRE 2025

ENTRÉE

Bar de Ligne, Melon,
Green Zebra, Concombre, Fenouil, Shiso Vert

PLAT

Veau Français Basse Température,
Artichaut, Coques, Jus Réduit

FROMAGE

Comté18 Mois,
Poire, Praliné Pignons de Pin

DESSERT

Quetsches,
Vanille de Madagascar

CHAMPAGNE
BILLECART
SALMON

BILLECART SALMON

BILLECART SALMON

Friday 12 September 2025

VEUVE CLICQUOT

Press house visit in Verzy and dinner at Hôtel du Marc in Reims

Tour, Tasting and Dinner Hosts: Gillian Allen, Ambassador, and Emmanuel Gouvernet, Head Winemaker, Verzy Press House

Villers-Marmery Chardonnay 2025 Vin Clair
Verzy Pinot Noir 2025 Vin Clair
Verzy Pinot Noir 2024 Reserve

Veuve Clicquot Carte Jaune NV
Veuve Clicquot Rosé Vintage 2008
Veuve Clicquot La Grande Dame 1998 en magnum (disgorged by hand in 2013)
Veuve Clicquot Cave Privée Rosé 1979
Veuve Clicquot Rich NV
Veuve Clicquot Vintage Brut 2002 Édition 250ème Anniversaire en magnum

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 the juxtaposition the raw authenticity of a vins clairs tasting in the winery followed by the exquisite luxury of one of the most extraordinary dinners of our remarkable week!

We commenced with the rare privilege of seeing, smelling and tasting 2025 vintage ferments of chardonnay and pinot noir in Veuve Clicquot's press house on the grand cru of Verzy on the north-eastern slopes of the Montagne de Reims. While pouring samples of vins clairs from tanks that had only just finished fermentation, head winemaker, Emmanuel Gouvernet, explained that harvest had finished the previous Wednesday, after just ten days of picking. We also had the privilege of tasting the 2024 reserve from the plot in front of the press house.

Emmanuel explained that in response to increasingly warm vintages, he does not put any parcels through malolactic fermentation in this winery.

After returning to our home of Résidence Eisenhower for a quick costume change, we strolled the 400m in our finery 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 over 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 left unaccounted, 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 pomp – they clearly were having just as much fun as we were!

Veuve Clicquot La Grande Dame 1998 en magnum was a special highlight, but it was Cave Privée Rosé 1979 en magnum that stole the show; one of the most extraordinary cuvées of our entire week, and Matthew and Juanita's very first champagne from their birth vintage!

The evening culminated with petit fours in the games room, accompanied by yet another magnum – the 250th anniversary edition of Veuve Clicquot Vintage Brut 2002!

Our visit to Veuve Clicquot left us feeling like princes and princesses, a once-in-a-lifetime opportunity and a fitting grand finale to our incredible week!

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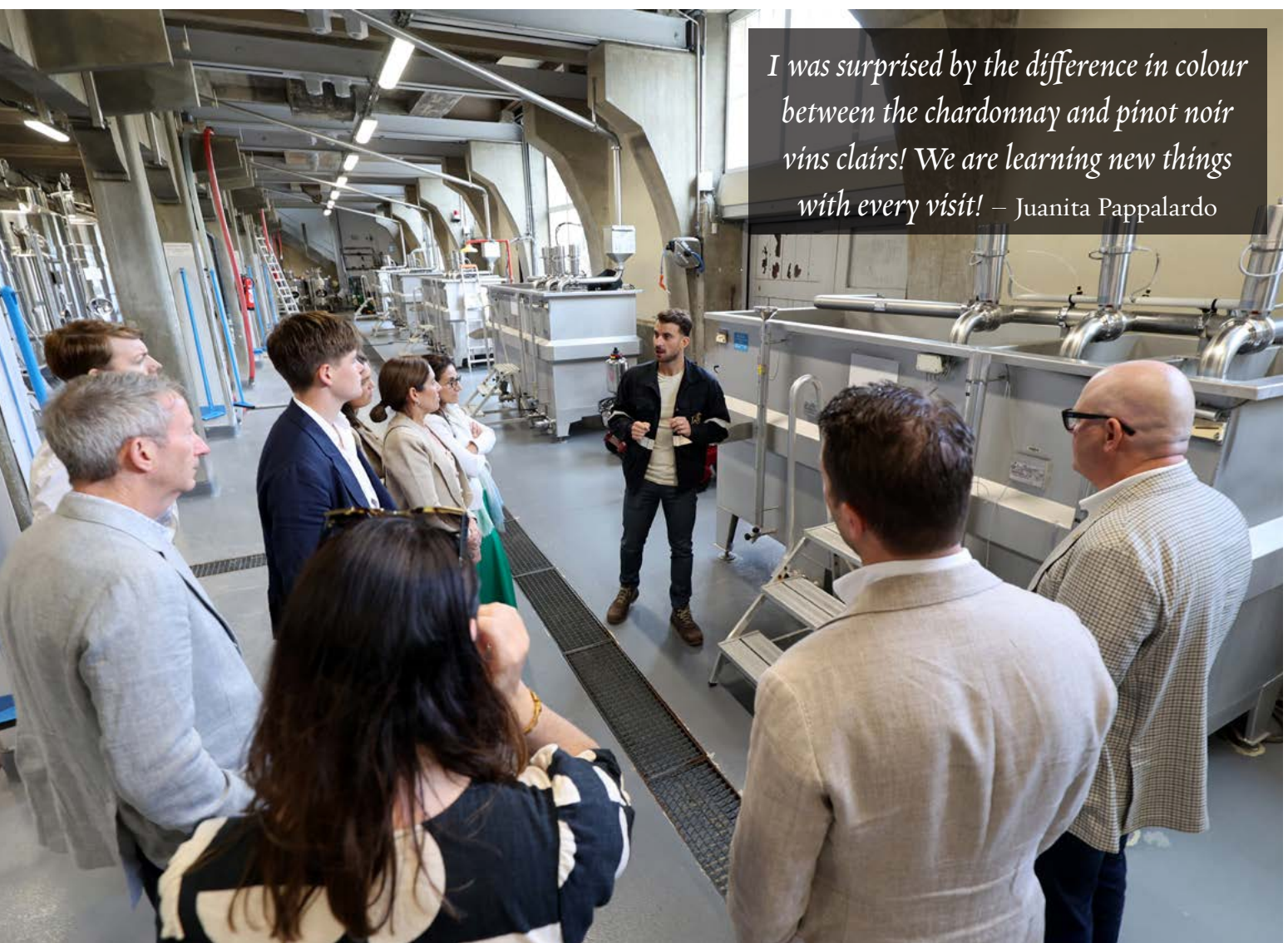

I was surprised by the difference in colour between the chardonnay and pinot noir vins clairs! We are learning new things with every visit! – Juanita Pappalardo

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Evey day we have experienced something amazing! Every house has shared their own unique stories, and their wines have reflected this. And I thought we were done, but Veuve was not just Veuve! – Deral Tanil

I don't know how Tyson and Sharron do it, but they have raised the bar yet again!
– Matthew Peters

Thank you, Matthew and Juanita, for letting us be part of your circle!
– Brad Page & Deral Tanil

This week has been everything we had hoped for, and then some!
– Matthew Peters

I'm just so grateful to be here! It's been such a great week. This has been the best holiday ever!
– Bella Peters

It's been an amazing week!
Thank you to Matthew and Juanita
for inviting us, and to Tyson
and Sharron for putting such an
incredible experience together for us!
– Adrian Esler & Alison de Groot

This week hasn't been like walking into facilities but into personal homes. It has been so special. Meeting so many people passionate about their craft has been so amazing! Every house has had something different to show and it has been incredible to see so many elements of the production process. I really enjoyed tasting so many different things and especially the 2005s. It has been fantastic to create so many incredible memories through these experiences! Thanks to Mum and Dad, and to Tyson and Sharron. – Bella Peters

HOTEL DU MARC
Madame Sharron Turgeon
Madame Juanita Pappalardo
Madame Bella Peters
Madame Alison De Groot
Madame Deral Tanil
Monsieur Tyson Stelzer
Monsieur Matthew Peters
Monsieur Alex Peters
Monsieur Adrian Esler
Monsieur Brad Page

HÔTEL DU MARC
Veuve Clicquot

We couldn't believe this week could possibly get any better and then it has!
– Brad Page

We have never before had a champagne from our birth vintage.
Thank you for the opportunity to taste our first ever 1979!
– Matthew Peters & Juanita Pappalardo

1979
Veuve Clicquot
BRUT
ROSÉ

This is incredible!
– Deral Tanil

CHAMPAGNE
Veuve Clicquot
MAISON FONDÉE EN 1772
2008
À REIMS FRANCE
BRUT
VINTAGE ROSÉ

BRUT
ROSÉ
CHAMPAGNE
Veuve Clicquot
MAISON FONDÉE EN 1772
À
REIMS
FRANCE
1979

Veuve Clicquot Ponsardin
REIMS
FRANCE
LA GRANDE DAME
Champagne
BRUT
1998
BACK VINTAGE
BRUT
ROSÉ
CHAMPAGNE
Veuve Clicquot
MAISON FONDÉE EN 1772
REIMS
1979

CHAMPAGNE
Veuve Clicquot
RICH
DEPUIS 1772 • REIMS FRANCE

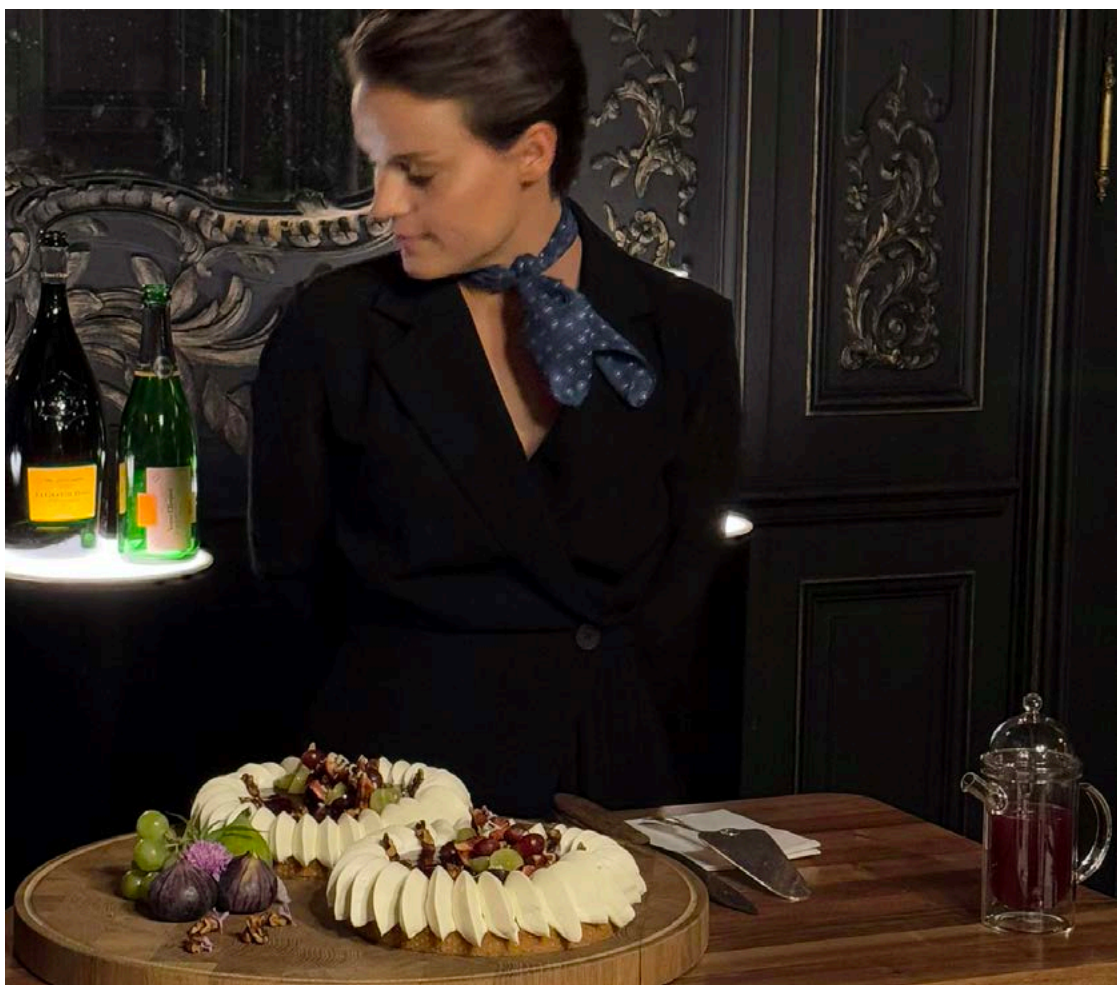
Who would ever have expected tonight to deliver so much? It's been absolutely unbelievable!

– Deral Tanil

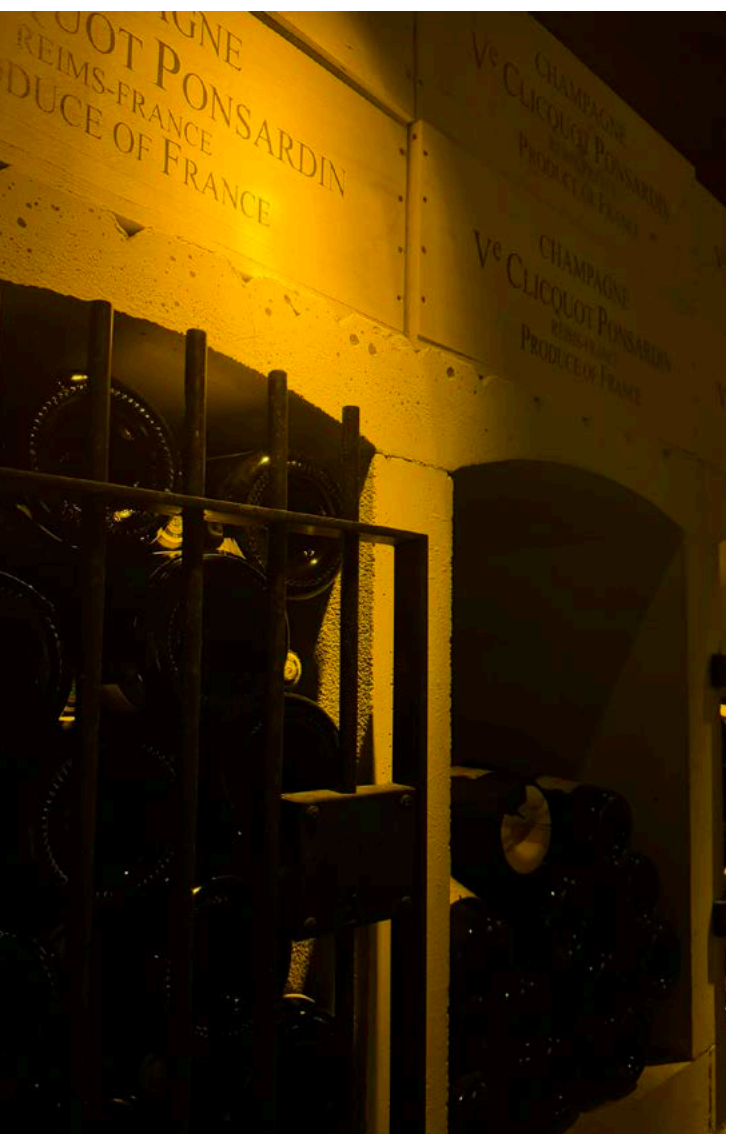
To taste the 1979 at Veuve Clicquot was incredible!

– Adrian Esler

This meal is unbelievable!
– Deral Tanil



Veuve Clicquot


UOT PONSARDIN
REIMS-FRANCE
DUCE OF FRANCE
CHAMPAGNE
Ve CLICQUOT PONSARDIN
REIMS-FRANCE
PRODUCE OF FRANCE

CHAMPAGNE
Ve CLICQUOT-PONSARDIN
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S.H.M.
CASABLANCA
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8
BRUT
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LEGATION DE LIBAN
RIO DE JANEIRO
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Veuve Clicquot
BRUT

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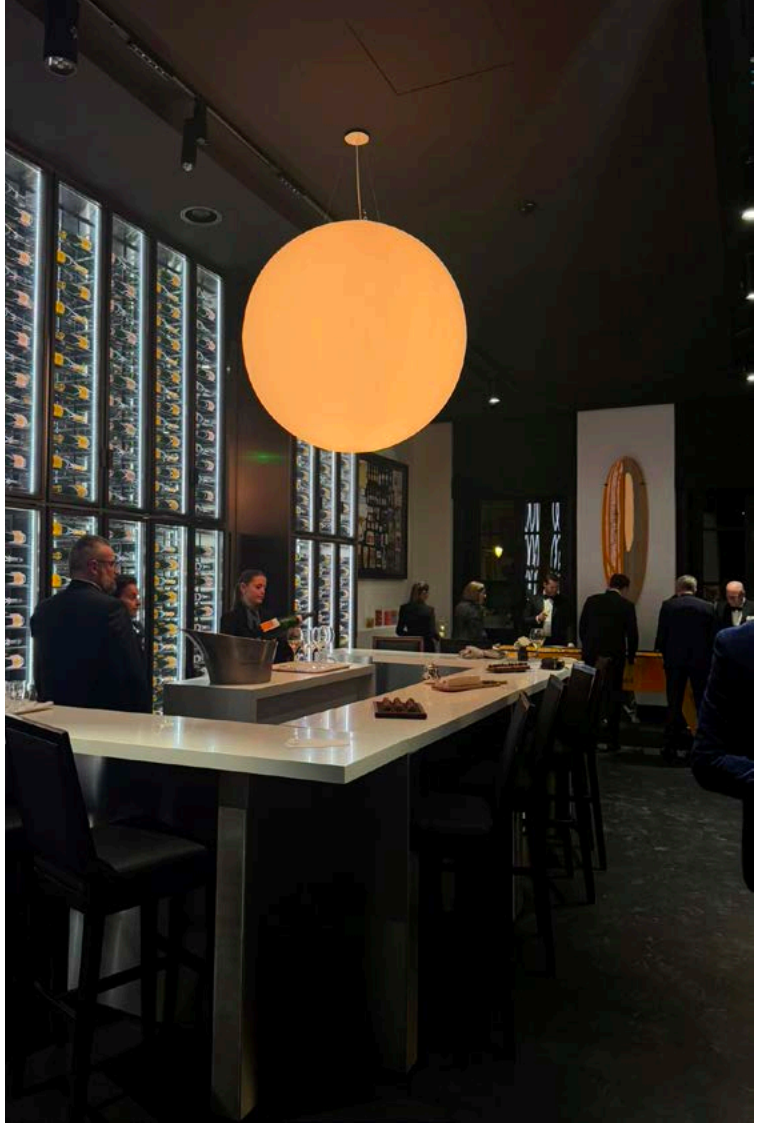


HÔTEL DU MARC

Veuve Clicquot

En l'honneur de

Madame Sharron Turgeon

Madame Juanita Pappalardo

Madame Bella Peters

Madame Alison De Groot

Madame Deral Tanil

Monsieur Tyson Stelzer

Monsieur Matthew Peters

Monsieur Alex Peters

Monsieur Adrian Esler

Monsieur Brad Page

Expérience Gastronomique

Brut Carte Jaune
Les Mises En Bouche

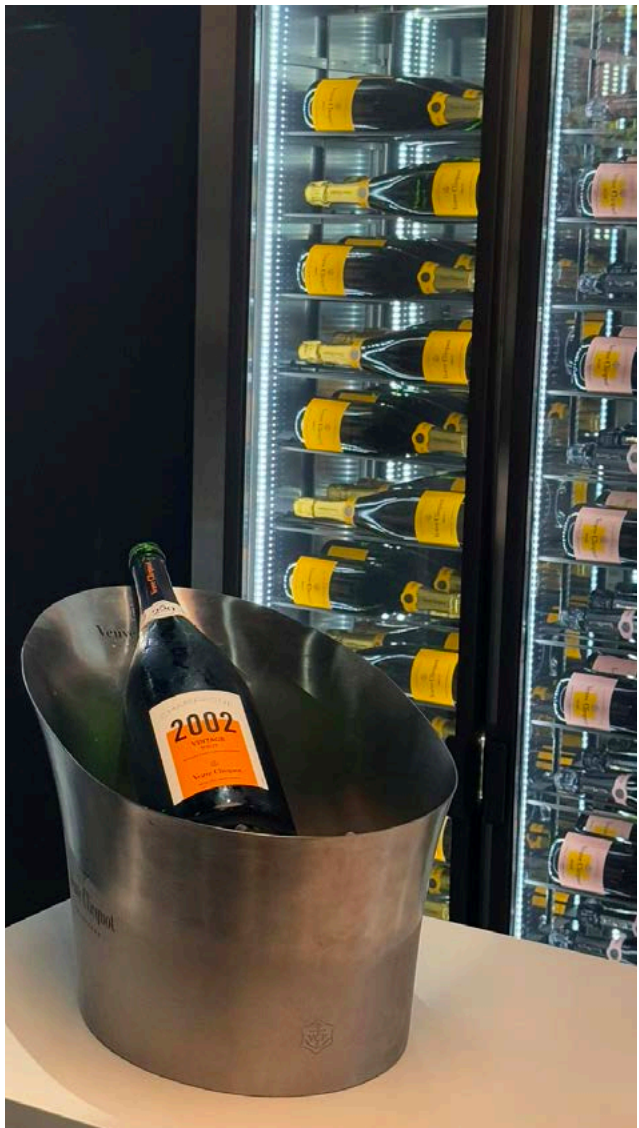
Vintage Rosé 2008
La Tomate
aubergine & espuma de mozzarella

La Grande Dame 1998
Le Cochon Noir De Bigorre
haricot coco & chorizo ibérique

Cave Privée Rosé 1979
Les Fromages
affinés par Maître Philippe Olivier

Rich
La Figue
noix, miel & chocolat blanc

Vendredi 12 septembre 2025



This week has been absolutely superb!
– Brad Page

WINE EVENTS

WITH TYSON STELZER