



8-14 SEPTEMBER 2024



Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Sharron Turgeon

For:

Darryl & Francesca Beresford  
Alfonso & Nancy Figueredo  
Louise King & Jim Halikos  
Bill & Patty Medland\*  
Rose Sheats

8-14 September 2024

Introductions by Tyson Stelzer

Photography by  
Tyson Stelzer & Sharron Turgeon

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

\*Guests in 2017



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





*We had very high expectations for this week and you have absolutely exceeded them in an incredible program!*  
— Louise King

*Sunday 8 September 2024*

# RÉSIDENCE EISENHOWER

*Our Home*

CHARLES HEIDSIECK BRUT RÉSERVE EN MAGNUM





*This week has been even more incredible than the first time we attended The Champagne Tour in 2017! Everyone is more prepared for us now because they know Tyson is coming! Tyson's reputation has increased in this time! – Bill & Patty Medland*



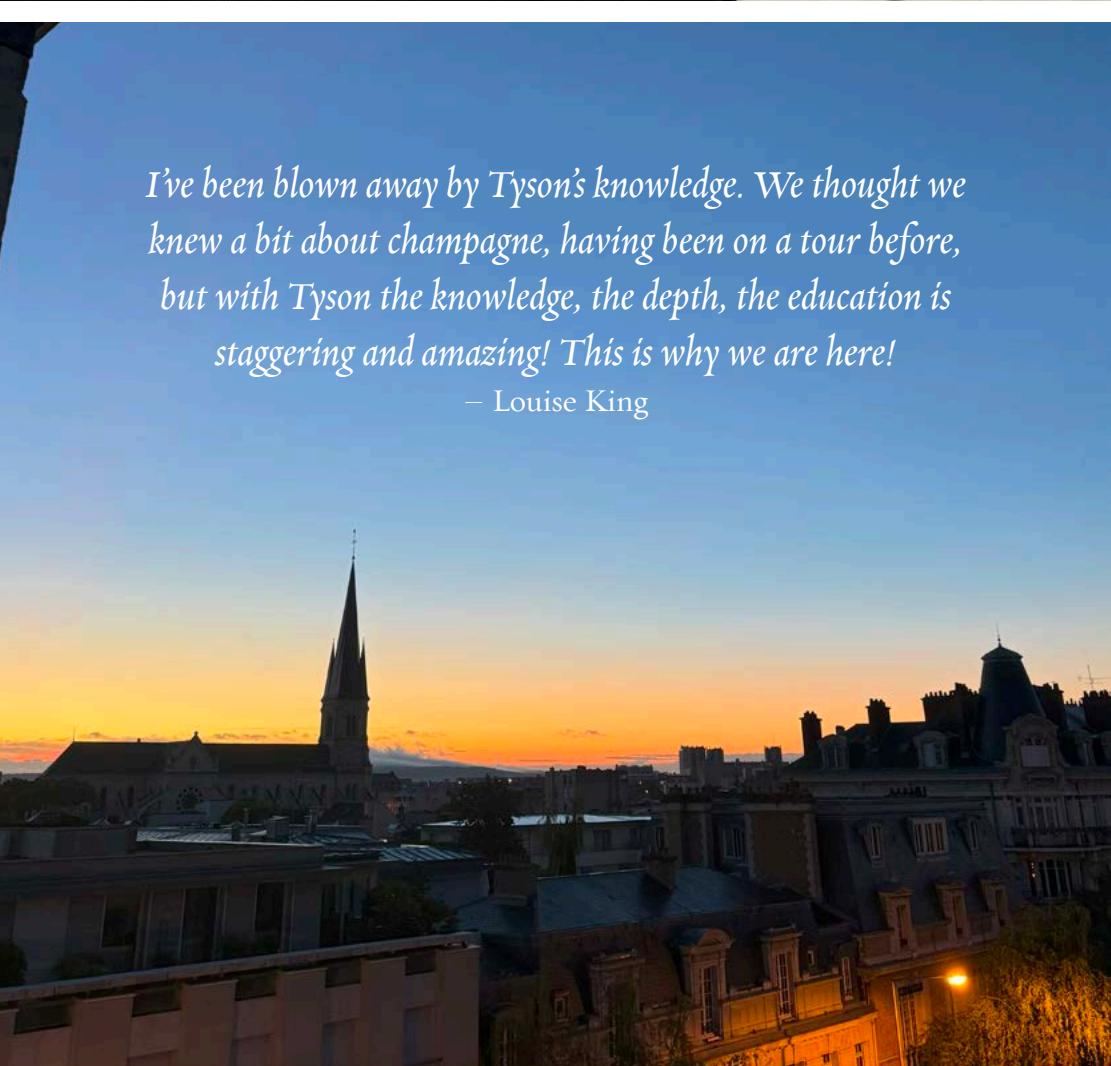


*I've been to so many wine events where I feel like I'm being talked down to and this week has been the opposite. Tyson's knowledge blows my mind and his delivery and enunciation take it to another level! It's not just his knowledge but the way it's delivered so we can understand it. I love the way that he makes it accessible to us and not belittling, without ever talking down to us. He makes us want to learn more and think about what we are experiencing. It's been absolutely fantastic and even better than I was expecting. It's at an altogether different level! – Jim Halikos*





*I convinced Jim to come on the basis of the amazing experience I had in champagne on a different tour in 2015, and this week has just been a universe away from that! It's amazingly different! Tyson's expertise is incredible! Even in just driving around and hearing about the different villages and areas. Others have a basic understanding, but Tyson's explanations and the way he hosts is something else! We learn a lot from Tyson's tastings and dinners, and The Champagne Tour is a whole different level again! – Louise King*



I've been blown away by Tyson's knowledge. We thought we knew a bit about champagne, having been on a tour before, but with Tyson the knowledge, the depth, the education is staggering and amazing! This is why we are here!

— Louise King



*Sunday 8 September 2024*

# L'ASSIETTE CHAMPENOISE

*Welcome Dinner*

*Menu Saveur Signature*

DEUTZ AMOUR DE DEUTZ BRUT BLANC DE BLANCS MILLÉSIME 2008 EN MAGNUM

VILMART & CIE COEUR DE CUVÉE BRUT 2013 EN MAGNUM

BILLECART-SALMON CUVÉE NICOLAS FRANCOIS BILLECART 2002

LANSON NOBLE CHAMPAGNE BRUT VINTAGE 2004

PIERRE-YVES COLIN-MOREY CHASSAGNE-MONTRACHET 1ER CRU LES CAILLERETS 2014

EGLY-OURIET ROSÉ GRAND CRU EXTRA BRUT NV EN MAGNUM



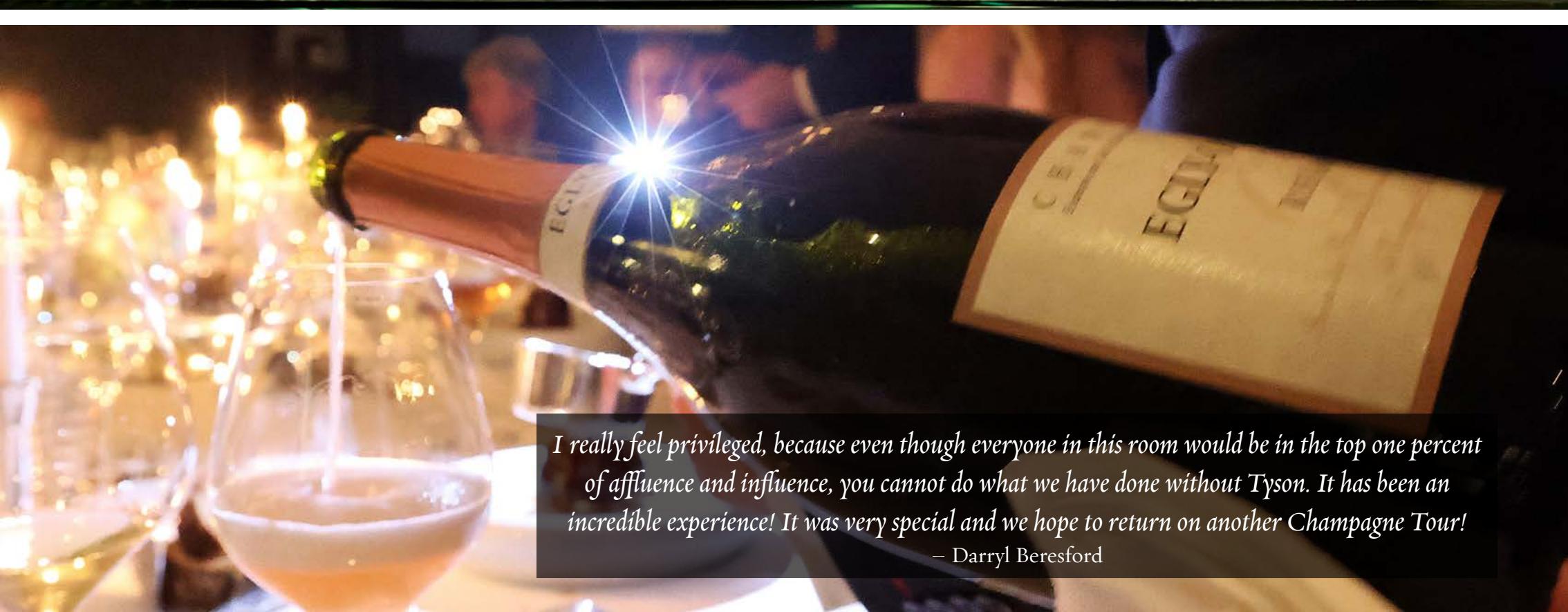


*The champagnes were  
amazing tonight!  
— Louise King*







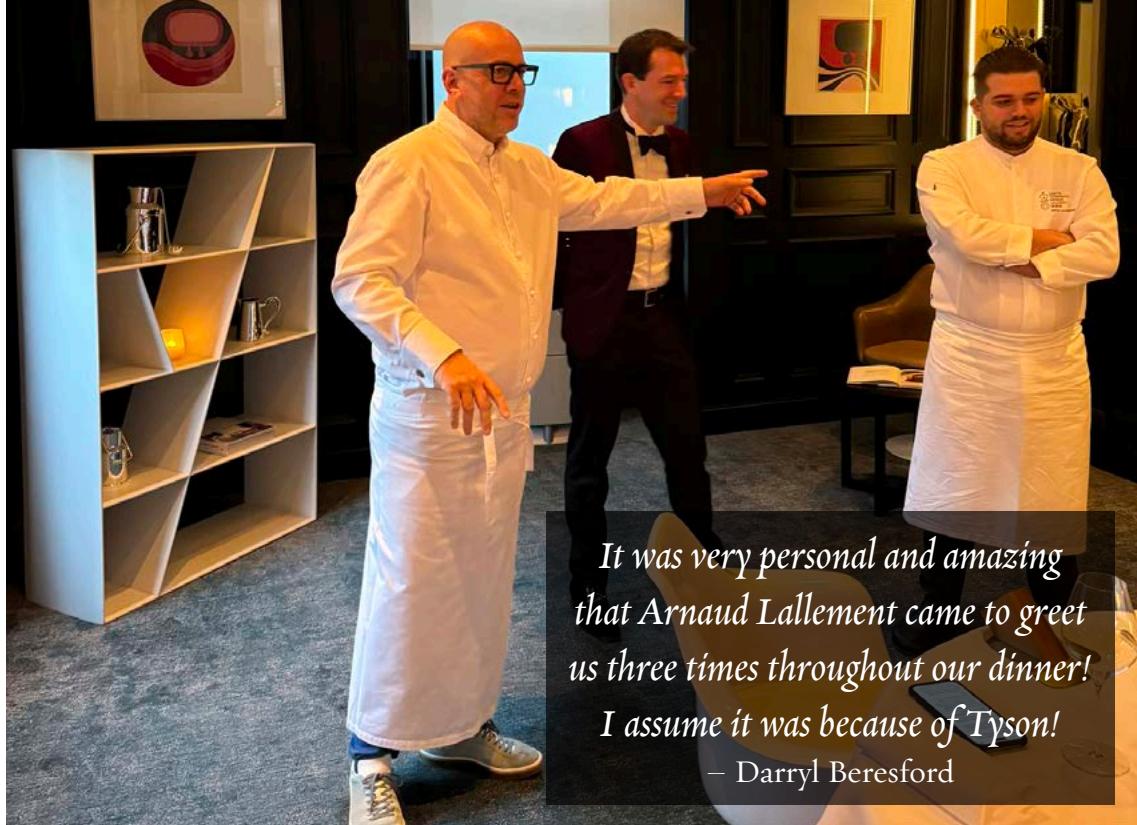


*I really feel privileged, because even though everyone in this room would be in the top one percent of affluence and influence, you cannot do what we have done without Tyson. It has been an incredible experience! It was very special and we hope to return on another Champagne Tour!*

— Darryl Beresford





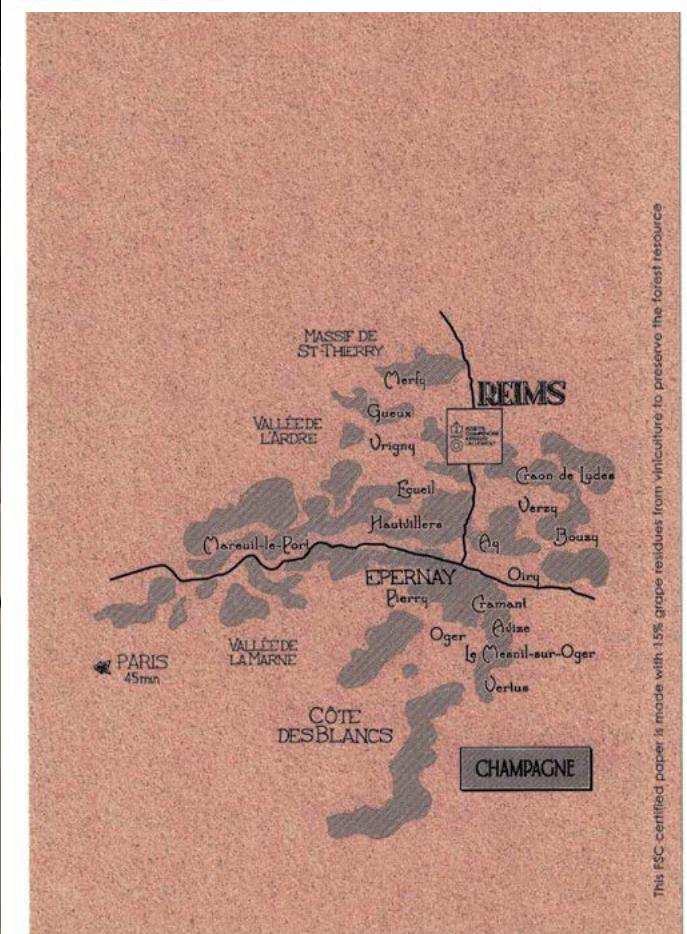


*It was very personal and amazing that Arnaud Lallement came to greet us three times throughout our dinner! I assume it was because of Tyson!*  
— Darryl Beresford



*Our dinner as L'Assiette was fantastic!*  
— Alfonso Figueredo







*I want to compliment Tyson because he is a teacher and he makes things accessible to people. Tyson has been very good to us and has hosted our events for more than twenty years now. I am a red wine girl and I was not really open to champagne. Tyson made champagne accessible to me and I learnt to love it through him. I discovered that Bollinger goes really well with turkey and you don't need to pour a red wine! Tyson makes champagne experiences like family! – Patty Medland*



Monday 9 September 2024

# LOUIS ROEDERER

Cellar tour in Reims and vineyard, press house tour and lunch in Aÿ

Tour, Tasting and Lunch Hosts: Jean-Baptiste Lécaillon, Chef de Cave, Olivier Cahon, Visits & Receptions, Jean de Castelnau, Export Manager & Sarah

LOUIS ROEDERER COLLECTION 243 NV EN MAGNUM

LOUIS ROEDERER VINTAGE 2016 (GIFTED)

LOUIS ROEDERER CRISTAL 2015

LOUIS ROEDERER ROSÉ 2008

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

We were greeted by Chef de Cave Jean-Baptiste Lécaillon himself, busy with harvest preparations. 'We will commence harvest on Saturday,' he reported. 'The yields are down this year – similar to 2012. We are very happy with the balance of acidity and sugar, and the flavours are there. At this stage it definitely looks like there is potential for a vintage this year!'

Sarah guided us through a tour of the working winery and cellars, where we witnessed disgorgement of magnums and 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.

Traversing the Montagne de Reims, we met Olivier Cahon in the splendid La Goutte d'Or plot; a key source for Cristal in Aÿ. Here we tasted the ripening pinot noir grapes as he shared with us the ecological initiatives of the house in the vineyards. He revealed that this had been an unusual season. 'There was not a week without rain in the 2024 growing season between October and July, which even the old winemakers have never seen!' he exclaimed.

Our visit continued with a tour of the press house in preparation for the forthcoming harvest, where we witnessed the historic vertical champagne presses.

Following an apéritif of Louis Roederer Collection 243 NV, Export Manager Jean de Castelnau welcomed us to an exceptional lunch in the exquisite dining room of the press house, where he presented Louis Roederer Rosé 2008 from the museum cellar of the house, stealing the show from Cristal 2015! Bill Medland later declared the Rosé his favourite cuvée of the first half of the week!

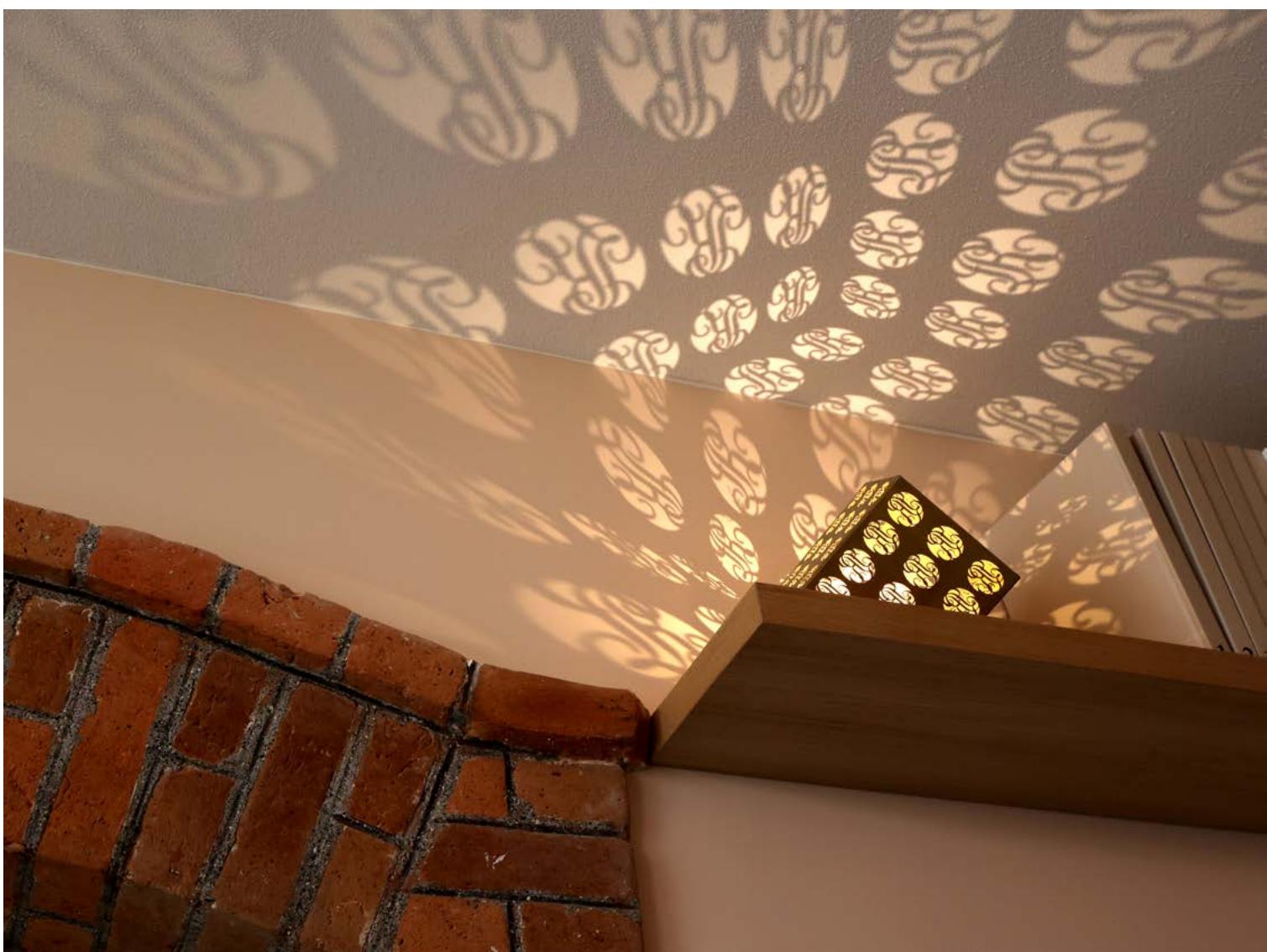


*Every time I see a bottle of Champagne I find myself thinking back to the unforgettable week we spent together. I can't help but recognise the names and reminisce about the places we explored – each rich in history and charm. From the misty vineyards, to the stories behind the bubbles, it was truly a magical experience, made even more special by our group! – Francesca Beresford*







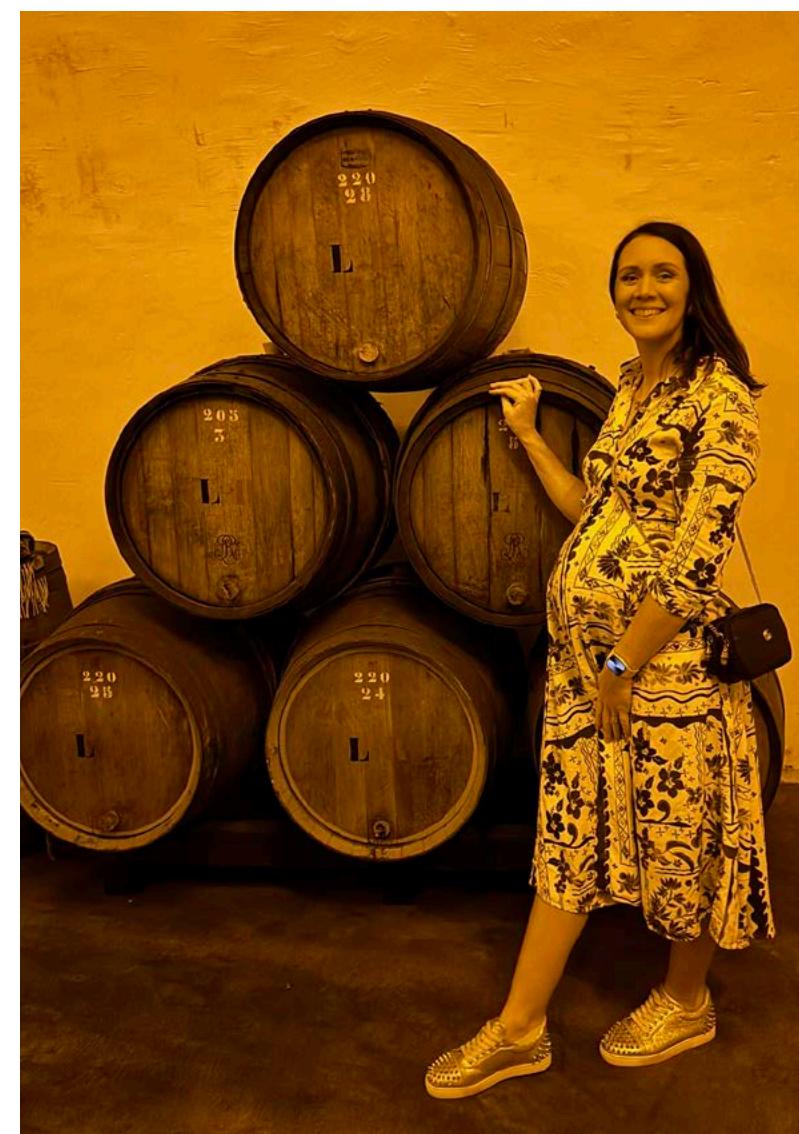






*They have done everything so well here!*  
— Bill Medland





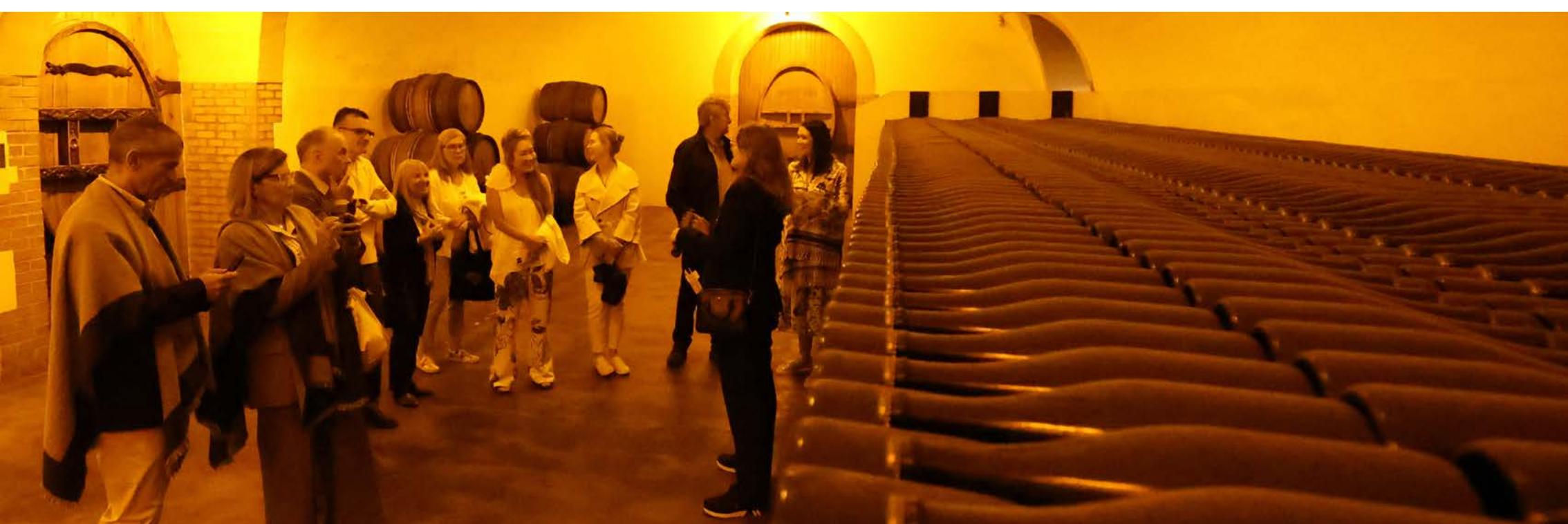




*Each experience has been unique and great in its own right. I've enjoyed every visit, none of which would have been possible if it were not for Tyson and Sharron. This is the reason we are here! – Jim Halikos*









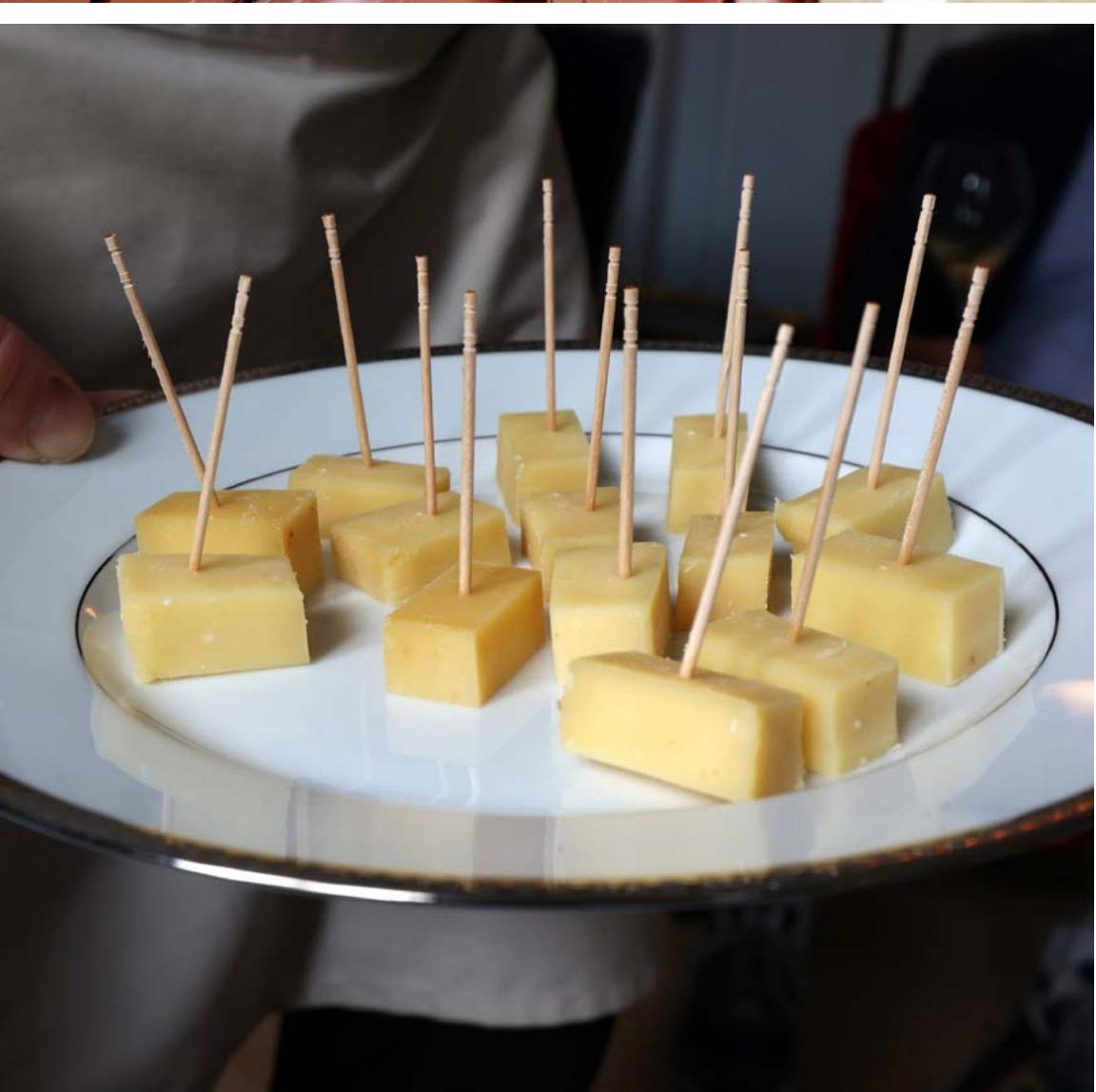














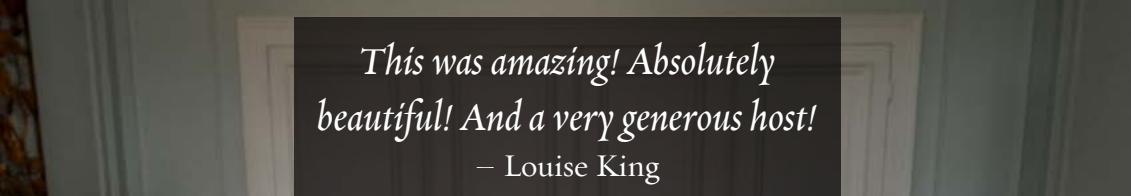




*My favourite wine of the first half of the week was Louis Roederer Rosé 2008.*  
— Bill Medland









*The Cristal was beautiful!*  
— Jim Halikos

CHAMPAGNE

Monday 9 September 2024

# DEUTZ

Tasting and tour of the estate and its cellars in Aÿ

Tour and Tasting and Host: Marc Mocata

DEUTZ BRUT CLASSIC NV

DEUTZ ROSÉ NV

DEUTZ AMOUR DE DEUTZ 2013

DEUTZ WILLIAM DEUTZ 2014

Our visit to the incredible house of Deutz began in the exquisite rooms of the mansion of William Deutz, where our wonderful host, Marc Mocata, shared the marvelous history of this timeless, living museum of the 19<sup>th</sup> century. He revealed that at the time of the establishment of the house in 1838, the cost of a bottle of champagne was a week's wage!

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

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

Following a tour of the winery and disgorgement line, where we were privileged to witness disgorgement in action, we ascended to emerge on Deutz's glorious, south-facing Côte Glacière vineyard behind Aÿ; the perfect site for ripening

the noble grape of pinot noir, ripe for harvest in three days' time. A magnificent vista that reinforced to us just how special this village is, in the historic and geographical epicentre of Champagne.

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

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

Here we enjoyed a tasting culminating in the magnificent Deutz Amour de Deutz 2013 and Deutz William Deutz 2014 – shining exemplars for the elegance of this beguiling house.













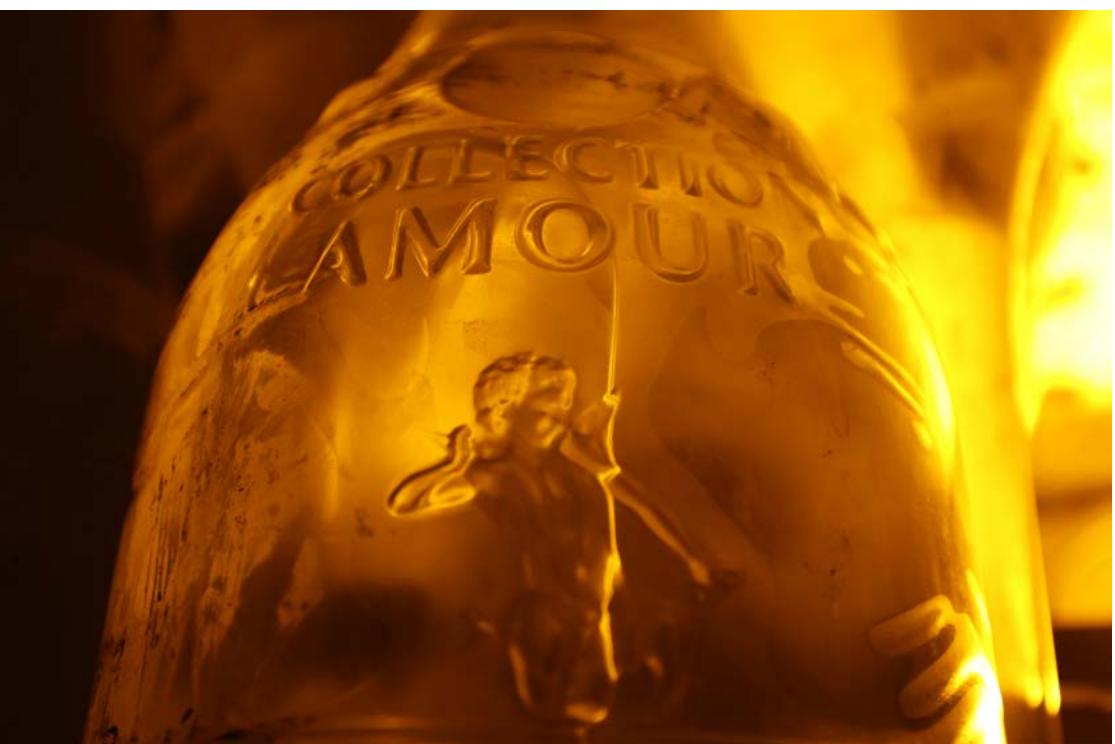
*The selection of houses we have visited has been fantastic! I really enjoyed all of them a lot.*  
— Alfonso Figueiredo





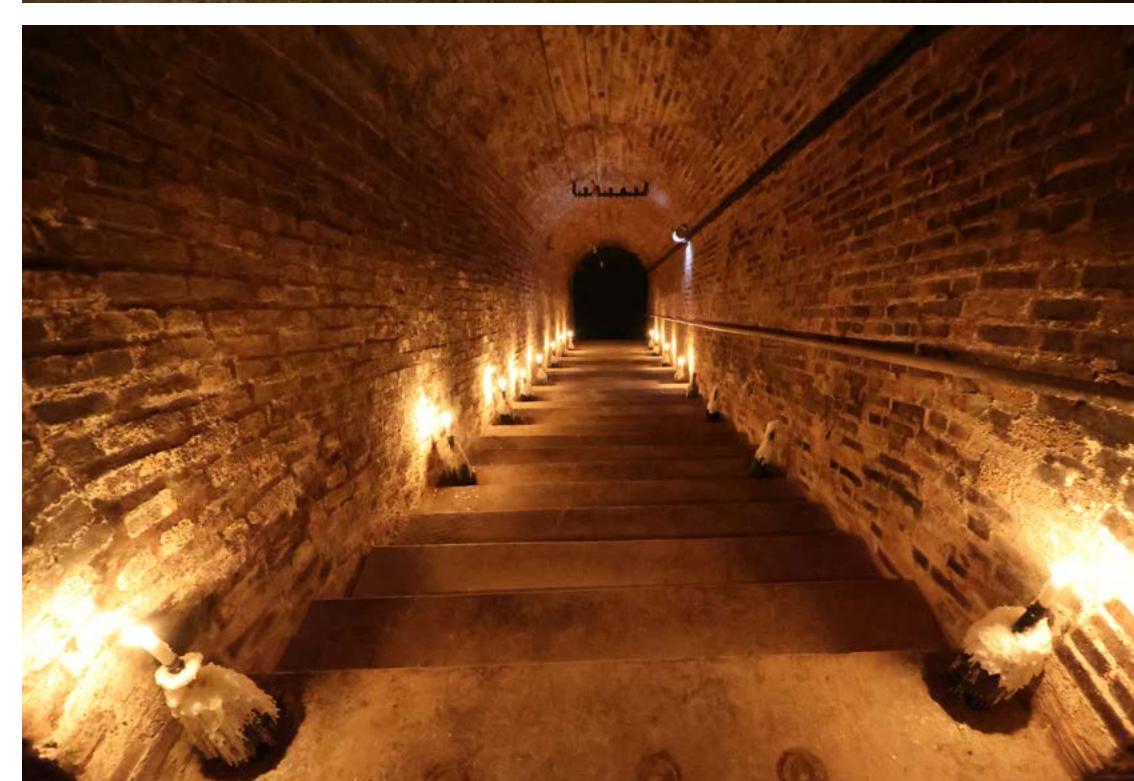
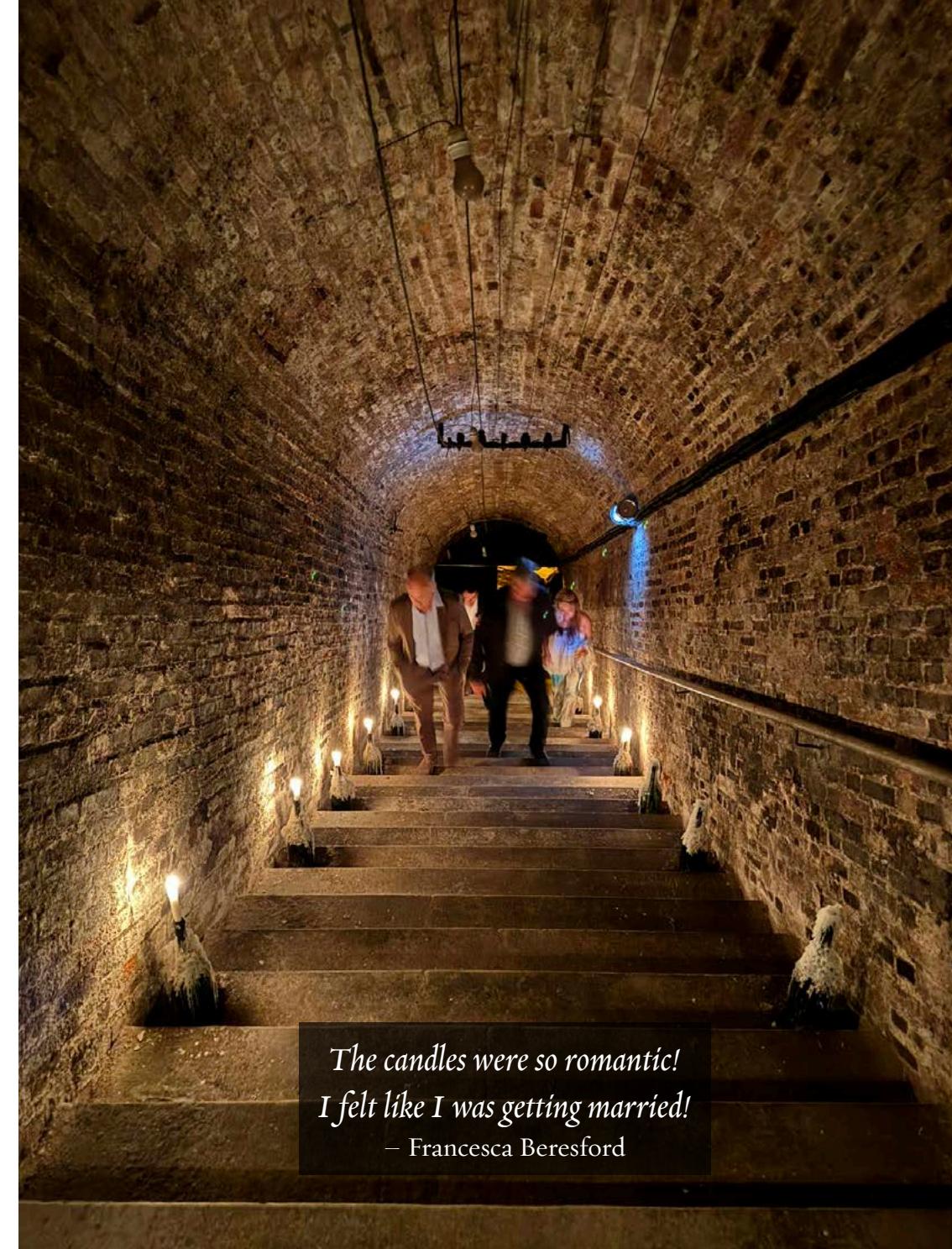
*It was fantastic to see disgorgement –  
a very interesting part of the process!*  
— Alfonso Figueredo

















*Tuesday 10 September 2024*

# PHILIPPONNAT

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

Tour, Tasting and Lunch Host: Thomas Jorez, Export Director

PHILIPPONNAT ROYALE RESERVE NON-DOSÉ NV

PHILIPPONNAT ROYALE RESERVE BRUT ROSÉ NV

PHILIPPONNAT GRAND BLANC EXTRA-BRUT 2016

PHILIPPONNAT BLANC DE NOIRS EXTRA-BRUT 2018

PHILIPPONNAT CLOS DES GOISSES EXTRA-BRUT 2014

PHILIPPONNAT ROYALE RÉSERVE BRUT NV

The finest vineyard sites are the most important asset of any Champagne house, making the little house of Philipponnat particularly privileged. Its most prized and famous of all is the splendid, sun-drenched Clos des Goisses; one of the most powerful and distinctive sites in all of Champagne.

Our visit commenced with a short stroll from the house to the walled vineyard on the edge of the village of Mareuil-sur-Aÿ, where we experienced the dramatic 45 degree slope ('Gois' means 'very steep' in the local dialect) as we walked (sprinted, in Bill Medland's case!) to the top. Here we basked in the spectacular outlook across the Marne River to the slopes of the Côte des Blancs, shimmering in the late morning autumn sunlight.

We relished the chance to taste the almost-ripe pinot noir grapes, which our host, Thomas Jorez, revealed were scheduled for harvest the following Monday. He explained that the first Clos des Goisses was made in 1880 – more than a century before Champagne's next single plot release of Krug Clos du Mesnil 1979!

'We are probably the oldest family to have been continuously involved in wine in Champagne,' he disclosed. 'The company was only incorporated in 1910, but we have been landowners and winemakers here since 1522!'

Thomas shared that the Clos des Goisses vineyard only occupied one-quarter of the land owned by the house, yet consumed half of their labour in the vineyards.

Having ascended the dramatic slope, we could understand why!

Philipponnat responds to this extreme site with attentive vinification in a winery constructed by Charles Philipponnat when he first joined the house in 2000.

Guided through this facility by Thomas, we witnessed some 250 barrels ready for the forthcoming harvest, and large foudres in which reserve wines are matured.

The house matures its cuvées for double the minimum ageing time, and we explored its stock of 2.5 million bottles in its 1.5 kilometres of 17<sup>th</sup>-century cellars that extend up to 44m deep under the hill.

Emerging into the tasting room, Thomas introduced us to the Non-Dosé and Rosé non-vintages of the house.

Retiring to the dining room, we enjoyed an exquisite lunch prepared by talented young chef Benjamin Gilles (Restaurant Couvert de Vignes), paired with the vintage cuvées of the house. It was a special privilege to taste Philipponnat Clos des Goisses Extra-Brut 2014 and a wonderful contrast to the commencement of our tour, when we tasted the grapes of Clos des Goisses 2024!

Our afternoon with Thomas was immensely engaging and illuminating – a grand testimony to the magnificence of this incredible house.

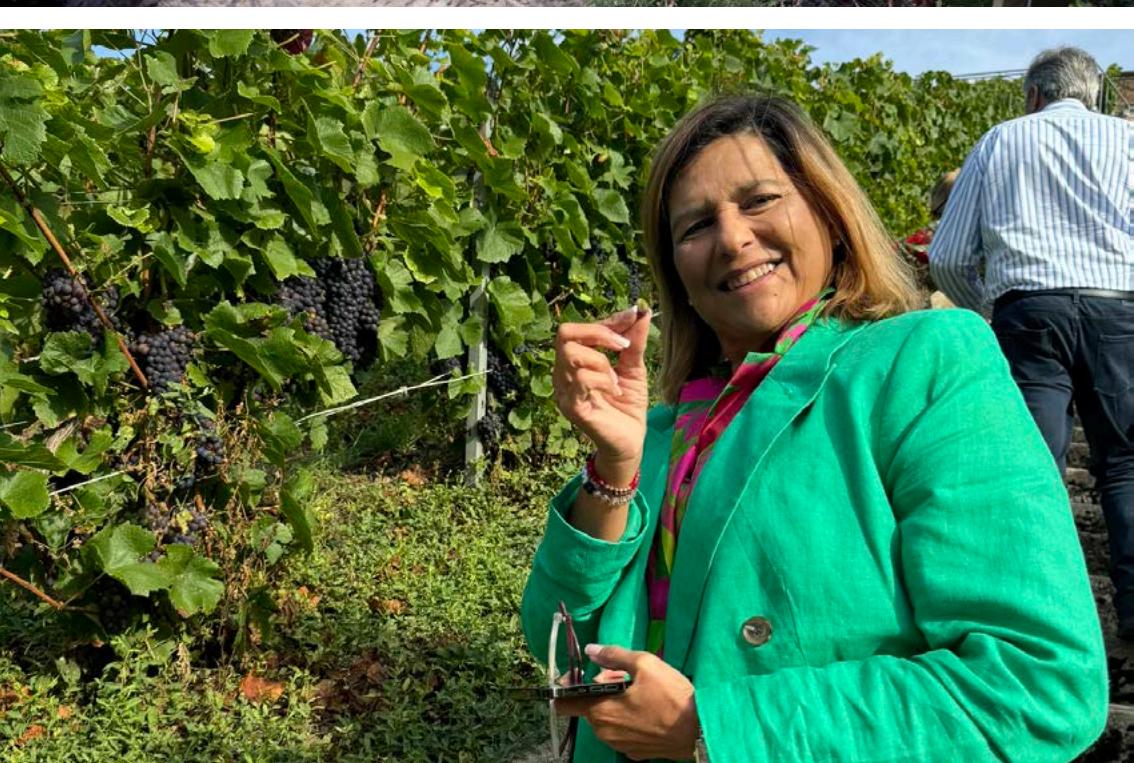
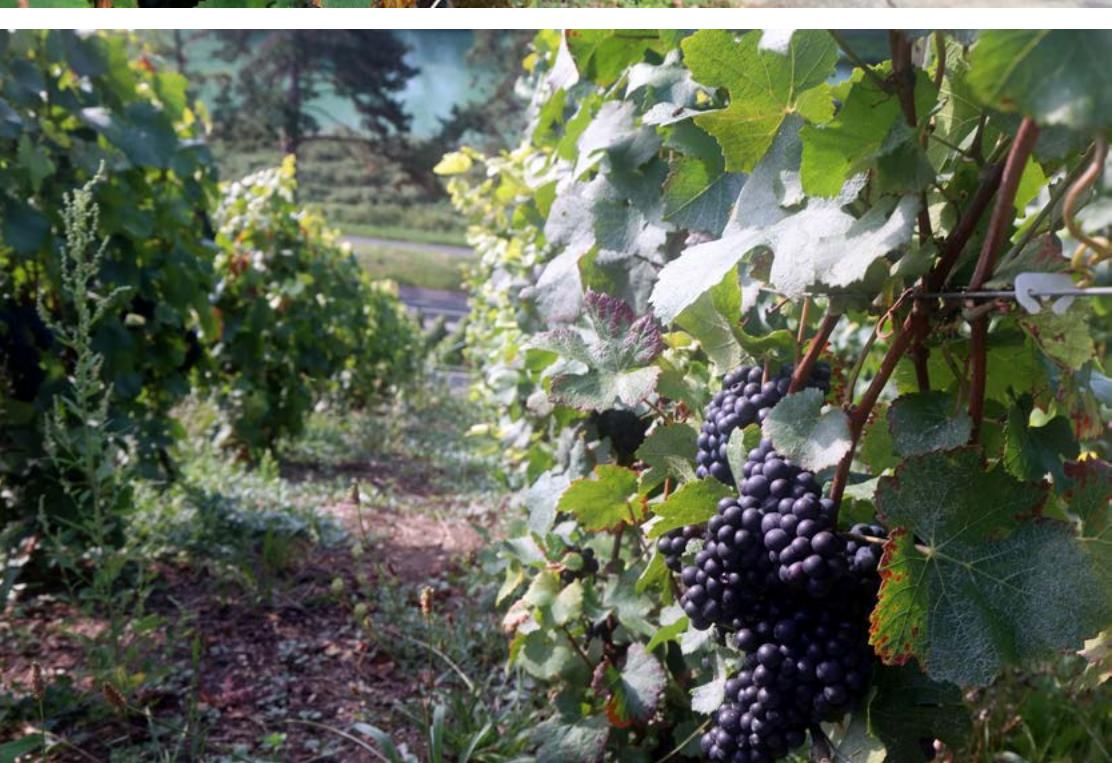
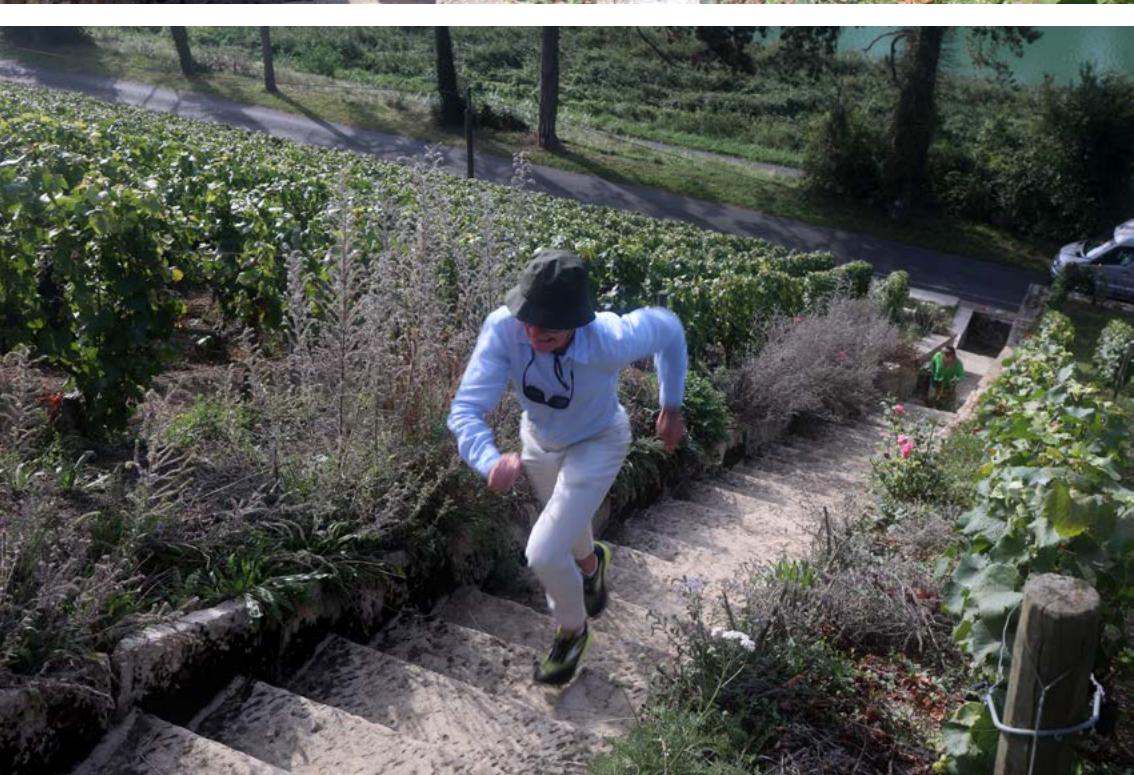
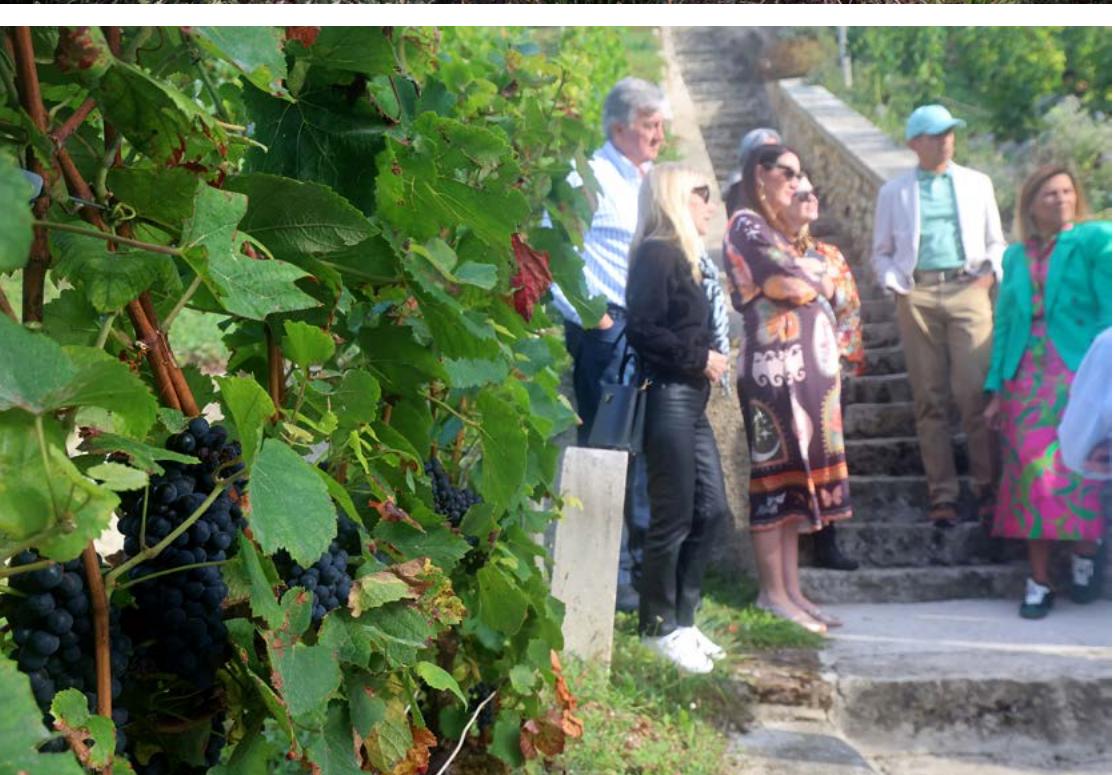


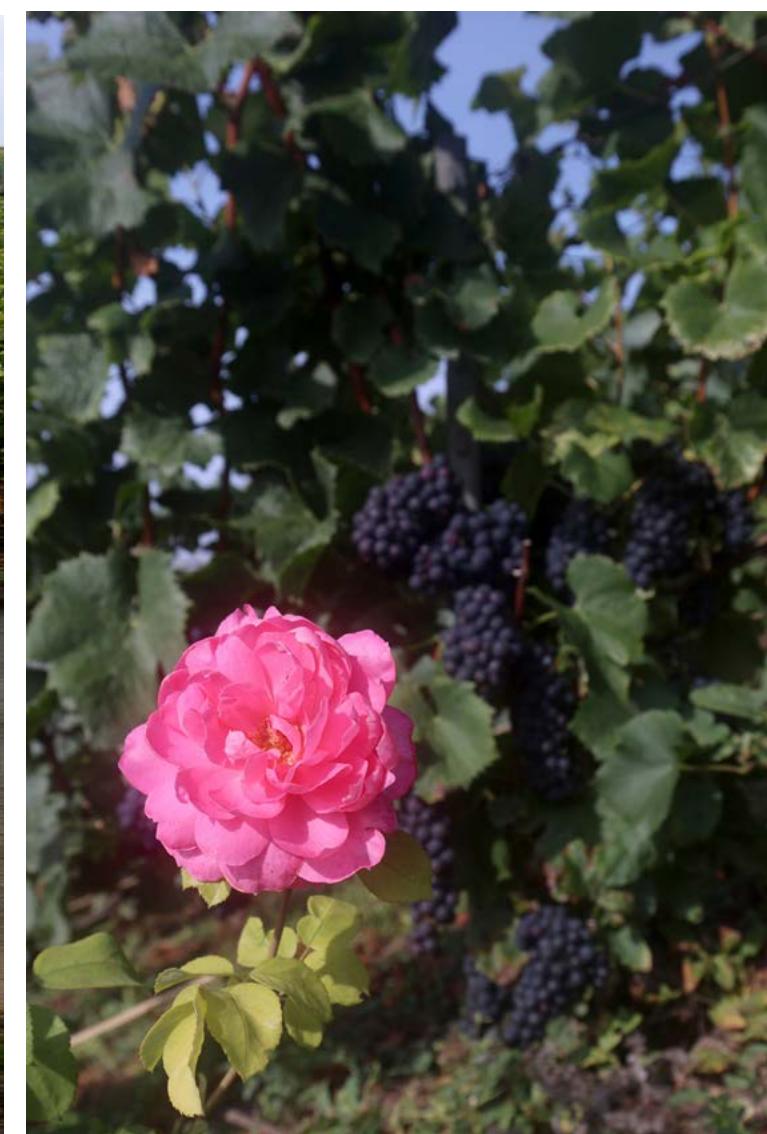
Thomas was such a great host.  
He has so much information!  
— Patty Medland



*It was great to climb  
the Clos des Goisses!  
— Bill Medland*











*The views from the Clos  
des Goisses were beautiful!*  
– Alfonso Figueredo





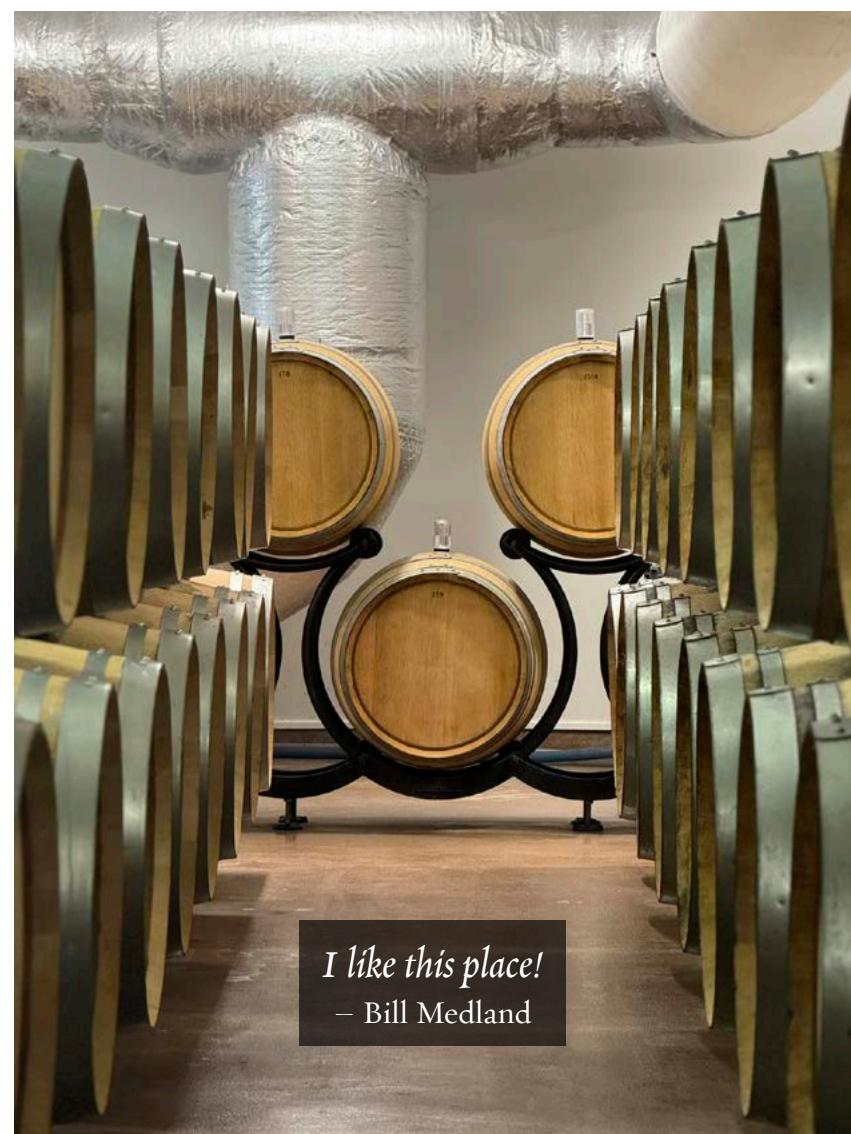




# PHILIPPONNAT





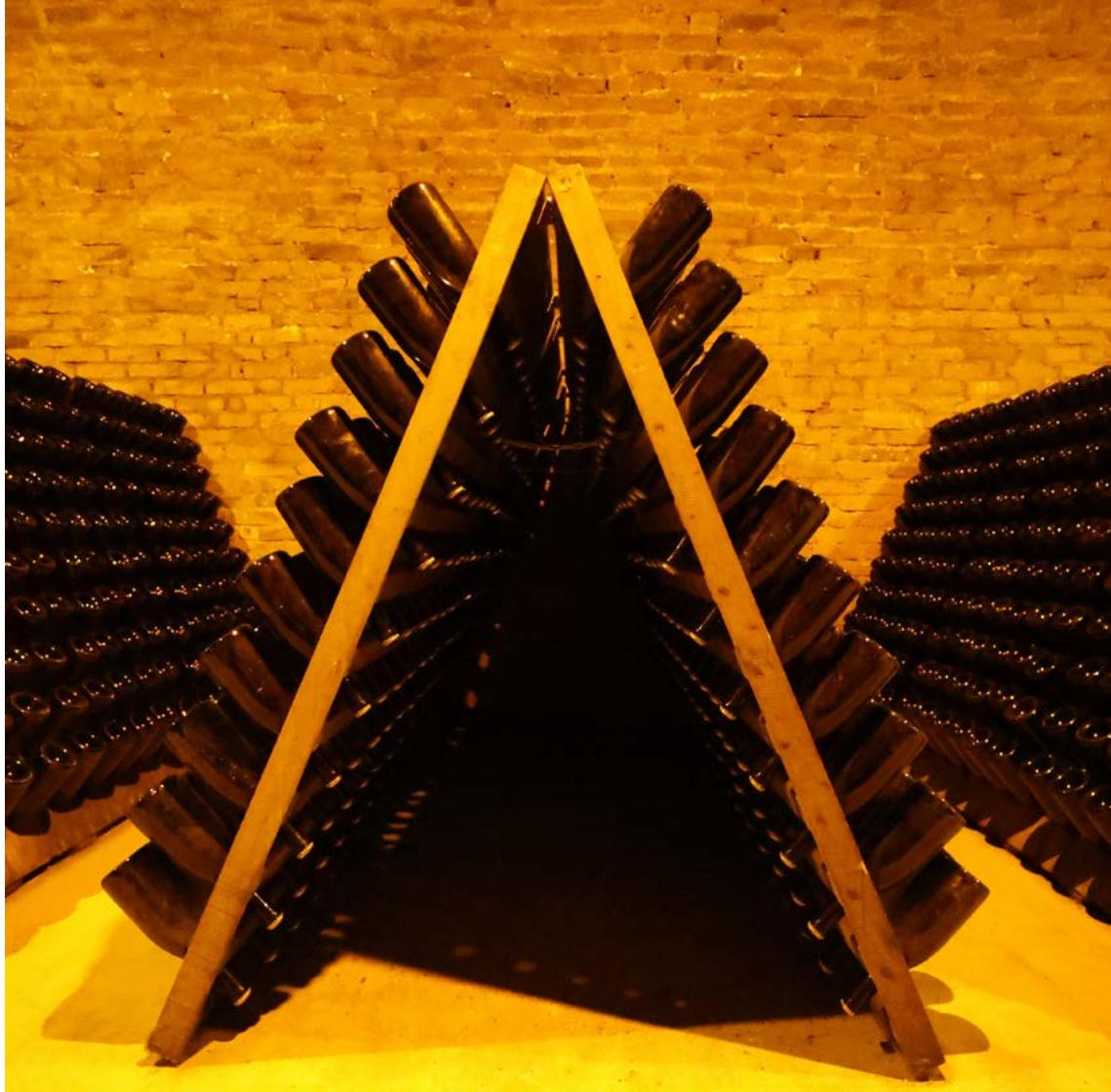


*I like this place!*  
– Bill Medland





*It was amazing to  
see the cellars!  
– Alfonso Figueredo*



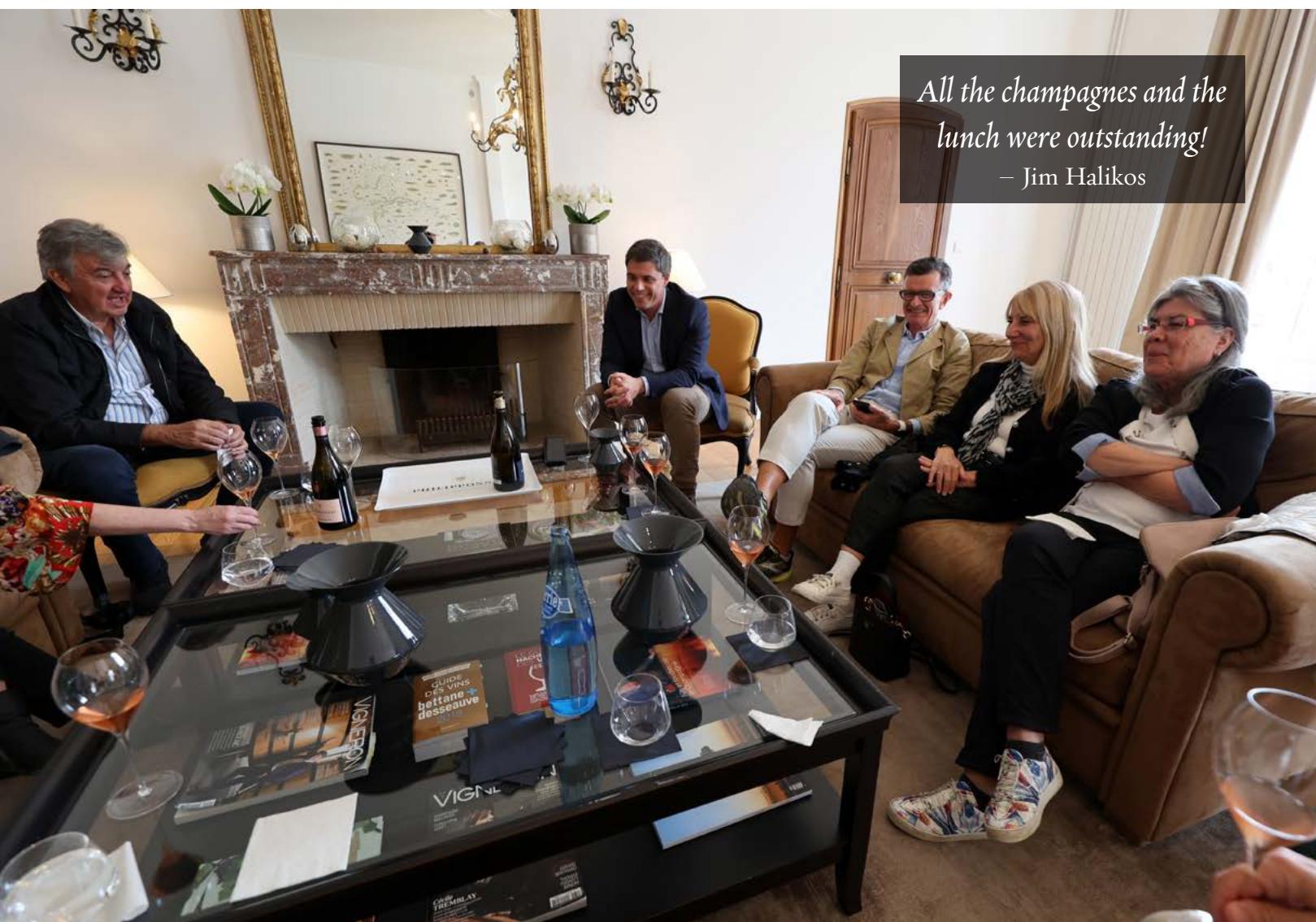


*It's a beautiful cellar!*

— Bill Medland











*This was such a beautiful lunch! I love this chef!*  
— Bill Medland

*I haven't tasted  
Philipponnat before and  
I am a little bit in love  
with this house!  
I could stay here forever!*  
— Louise King







Déjeuner du Mardi 10 Septembre 2024

**Fleur de Courgette**  
Tourteau, Yuzu, Verveine

GRAND BLANC EXTRA-BRUT 2016

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**Volaille de Champagne**  
Millefeuille de Pommes de Terre, Noisette, Champignon

BLANC DE NOIRS EXTRA-BRUT 2018

\*\*\*

**Comté**  
Figue

CLOS DES GOISSES EXTRA-BRUT 2014

\*\*\*

**Vanille**  
Sarrasin

ROYALE RÉSERVE BRUT



**PHILIPPONNAT**  
CHAMPAGNE

*Tuesday 10 September 2024*

# KRUG

Krug tasting and tour of the estate and its cellars in Reims

Tour and Tasting Hosts: Olivier Krug and Laura

## KRUG GRANDE CUVÉE 172ÈME ÉDITION BRUT NV KRUG VINTAGE 2004 KRUG VINTAGE 2011 KRUG GRANDE CUVÉE 167ÈME ÉDITION BRUT 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 one of the most tremendous privileges of our 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 172, a blend of an incredible tapestry of 146 wines from vintages 1998 to 2016.

We were honoured to be welcomed by none other than Olivier Krug himself, who took the time to share with us an update on the vintage on the very first day of harvest! 'This week might be the coldest week we have seen in September in a very long time!' he revealed. 'At this time last year, it was so hot that we had to stop harvest to protect our teams!'

In spite of the weather, Olivier was optimistic about the quality of the harvest. 'But we will wait until March before we can really know!' he explained. 'Champagne is so rich, it is not about good and bad vintages and good and bad villages. It is like Burgundy, and we have 280,000 vineyards in Champagne!'

He was excited to share with us news of his new Joseph 2.0 facility in Ambonnay, commissioned to commence vinification for the first time today. 'This is a very special year for Krug because this is a brand new chapter in our 180-year history!' he beamed. 'If Joseph came back today, he would not create his champagnes in the city, but in the vineyards. It is a beautiful site in the Clos d'Ambonnay in the

most important village for Krug, with eight small cellars with 5000 casks in each.'

Olivier went on to expound the remarkable story of Krug and its detailed production philosophy 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.

Our host, Laura, 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 the sublime Krug Vintage 2004 alongside the recently released Vintage 2011 and Krug Grande Cuvée Édition 167ème, based on the same vintage, with deep reserves all the way back to 1995!

Our Krug visit concluded with an experience of music composed to match each of the cuvées and a food pairing based on flowers! We were then gifted with Krug's latest pairing guide, 'All For One and One Flor-All.'

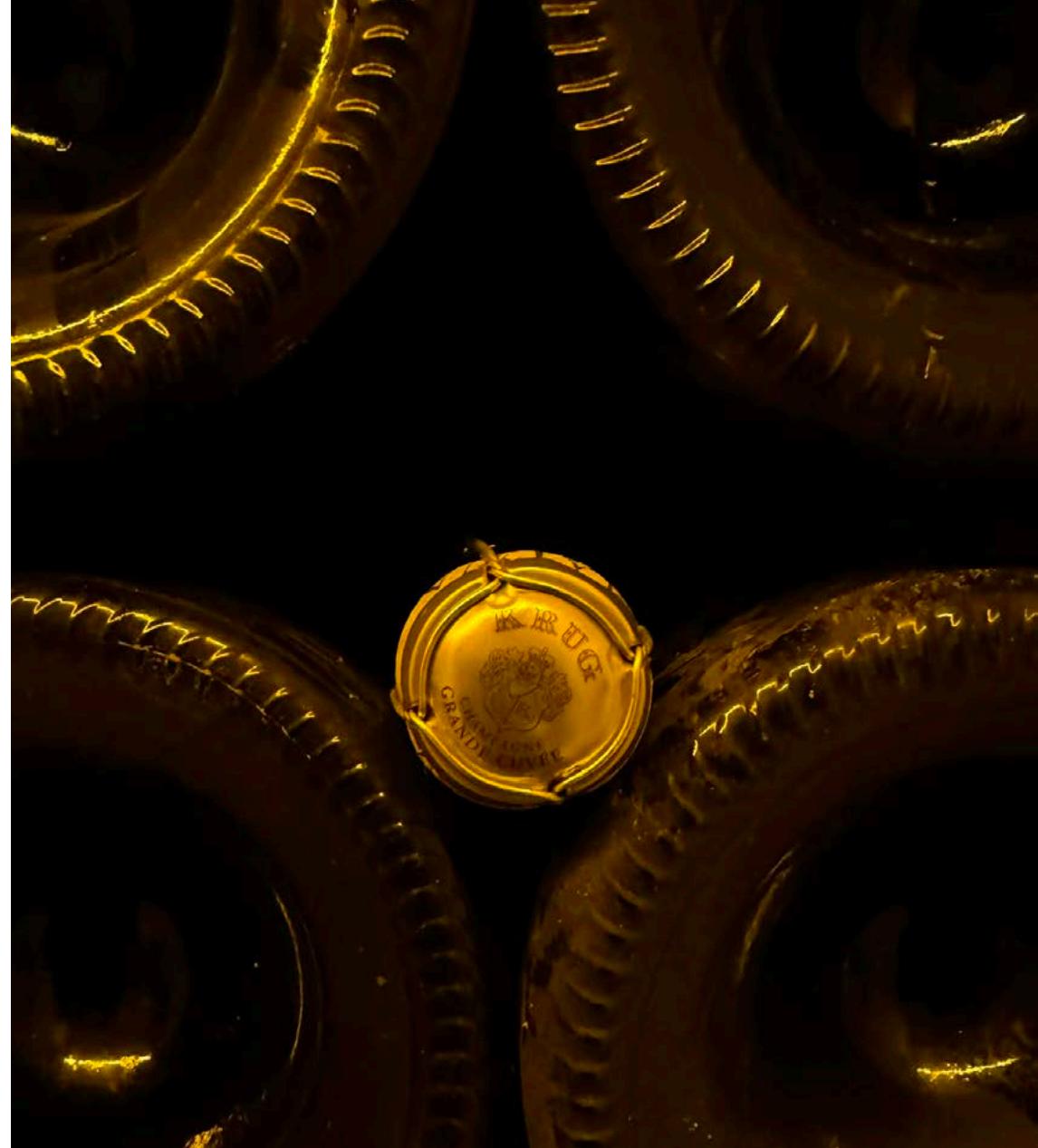
An incredible Krug immersion that we shall never forget!





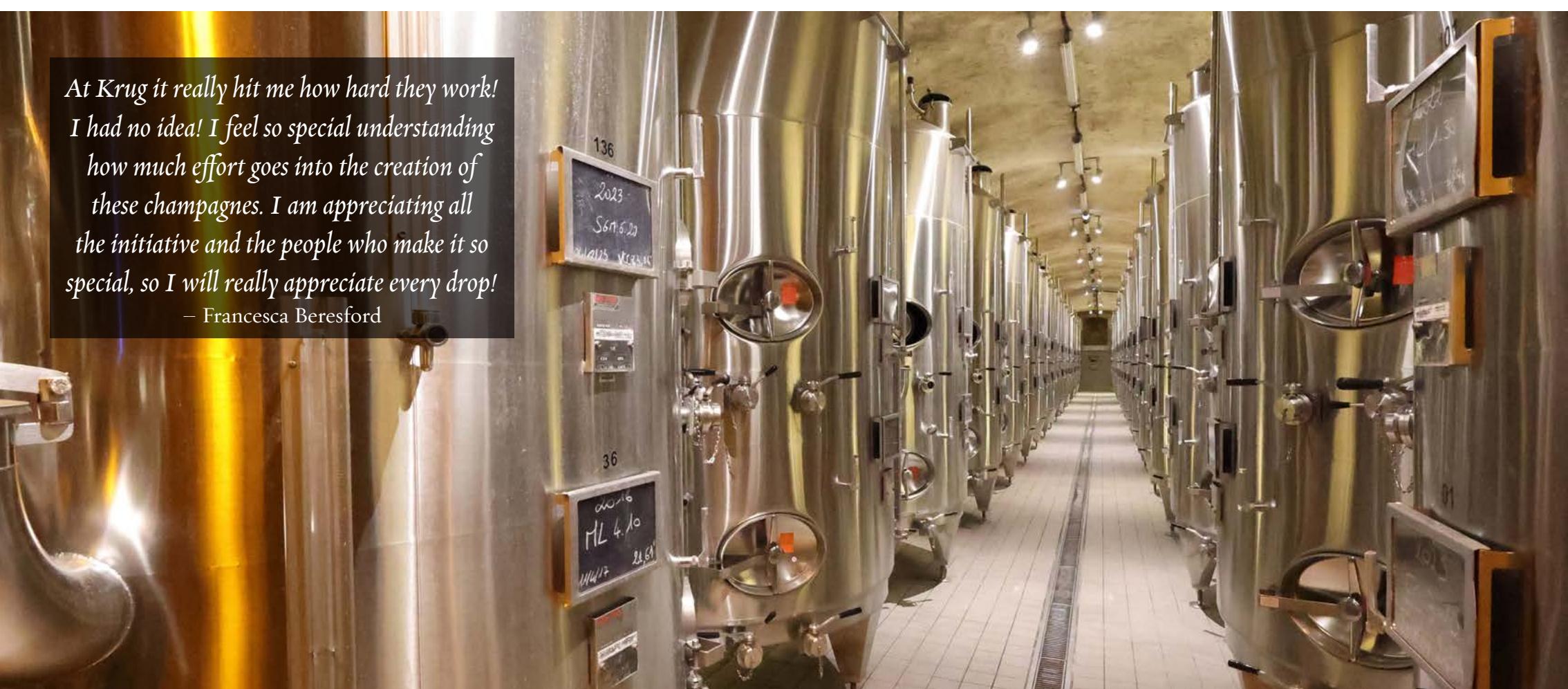
*I grew up going to wineries and knocking on the door to visit, but here I realised how difficult it is to have access. So I feel privileged to have the access that we have experienced this week and to meet the Krug family and to taste old wines in their cellars. – Darryl Beresford*





*At Krug it really hit me how hard they work! I had no idea! I feel so special understanding how much effort goes into the creation of these champagnes. I am appreciating all the initiative and the people who make it so special, so I will really appreciate every drop!*

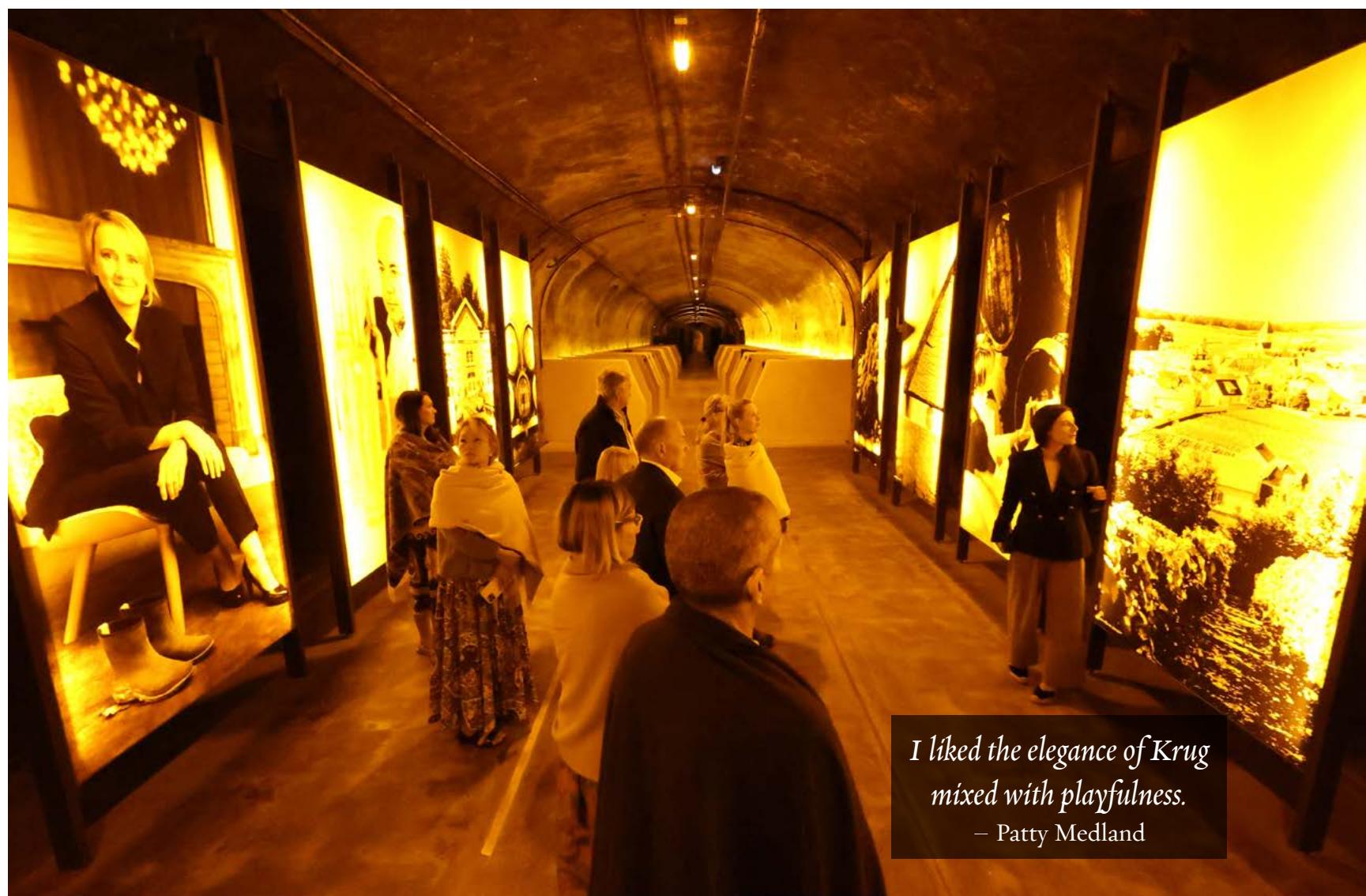
— Francesca Beresford



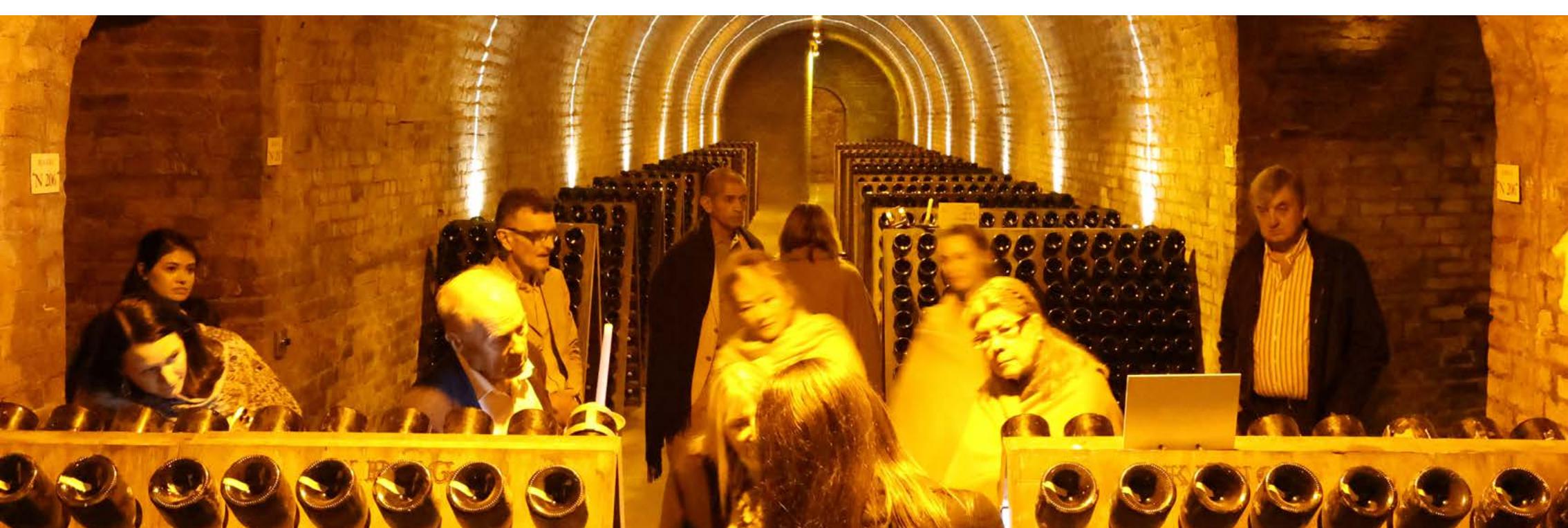


*In my experience, every time Tyson visits Krug,  
Olivier Krug is only about sixty seconds behind him!*  
— Bill Medland





*I liked the elegance of Krug  
mixed with playfulness.*  
— Patty Medland





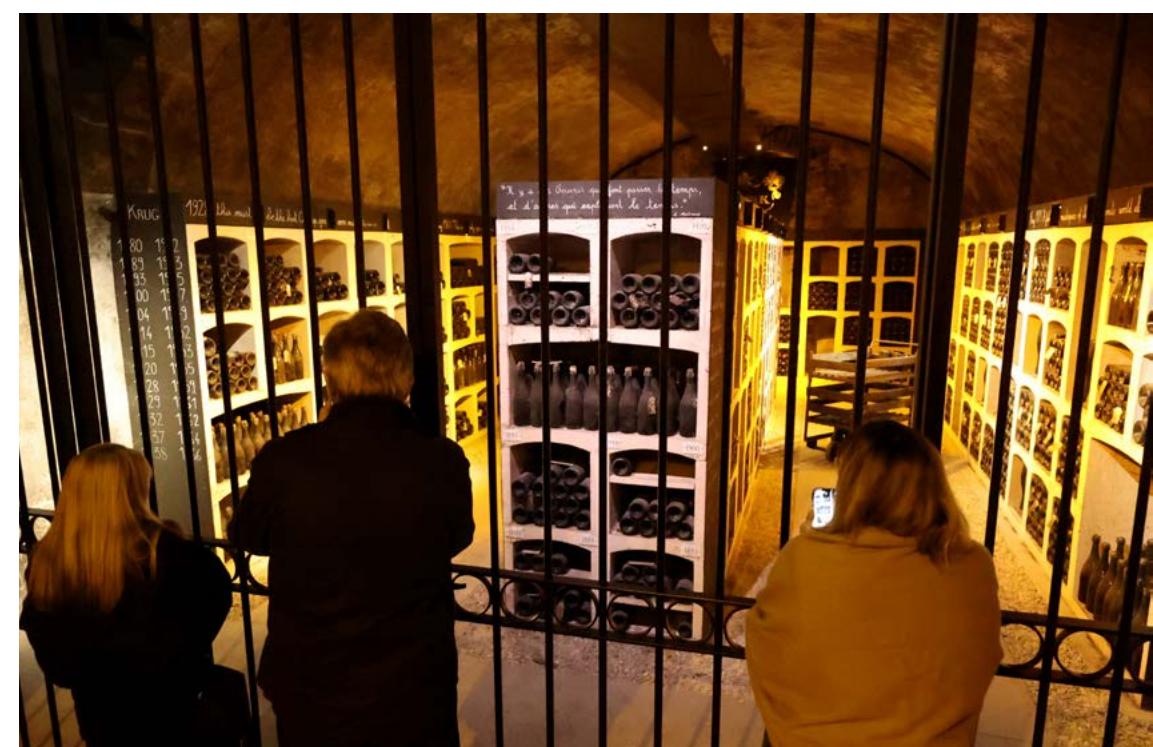
*Krug was fantastic!*  
– Louise King





I was really struck by Krug and the way they isolate every plot to maintain the integrity of every grape and every year. That really impressed me. I was aware of south and east orientations but I was not aware of all of these plots having mini variations which change the grapes. I did not have this level of sophistication.

That's a big take away for me! – Rose Sheats





*Krug is more open today and I love the way in which they present their champagnes with music, embracing champagne as a social thing and incorporating an appreciation of other art forms. Champagne is an art form, music is an art form and the whole idea was cool! Very different to the experience when we first visited on The Champagne Tour in 2017! – Patty Medland*











*It was exceptional to be  
able to taste the 2004 Krug!  
– Jim Halikos*



*Wednesday 6 September 2025*

# POL ROGER

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 Elise Gallois, Hospitality Coordinator

## POL ROGER BRUT RÉSERVE NV POL ROGER BLANC DE BLANCS VINTAGE 2015 POL ROGER CUVÉE SIR WINSTON CHURCHILL 2015

When we arrived at the distinguished house of Pol Roger in Épernay, we were welcomed in the magnificent and historic salon by none other than Managing Director Laurent d'Harcourt himself, who shared with us that harvest 2024 had just commenced.

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

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

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

the historic tradition of hand riddling and employs four of the eight riddlers remaining in Champagne. We were privileged to meet the two new generation riddlers in the cellar and witness their art in riddling 70,000 bottles per day! They revealed that the old riddlers would riddle up to 100,000 per day – but only if they were paid by the bottle!

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 extensive new production facility of the house, commissioned just a year 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.

Our host, Elise Gallois, concluded our visit by leading us through a tasting, wowing us first with Pol Roger Brut Réserve NV and culminating in Sir Winston Churchill 2015. Another exceptional cuvée from this distinguished house!











*Every place we visit is making the best of the best and you cannot go wrong with any of these champagnes. I now appreciate all the differences more and more! – Patty Medland*











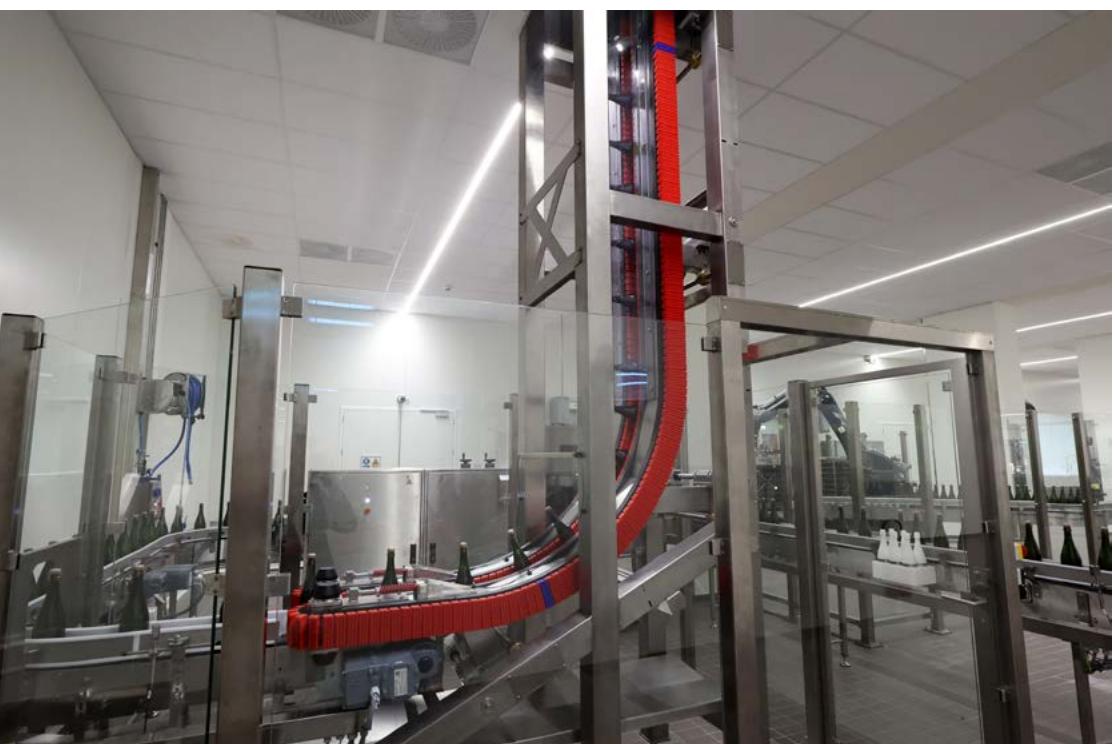
*Every house we have visited has its own philosophy and belief system, and they all make fantastic wines!*

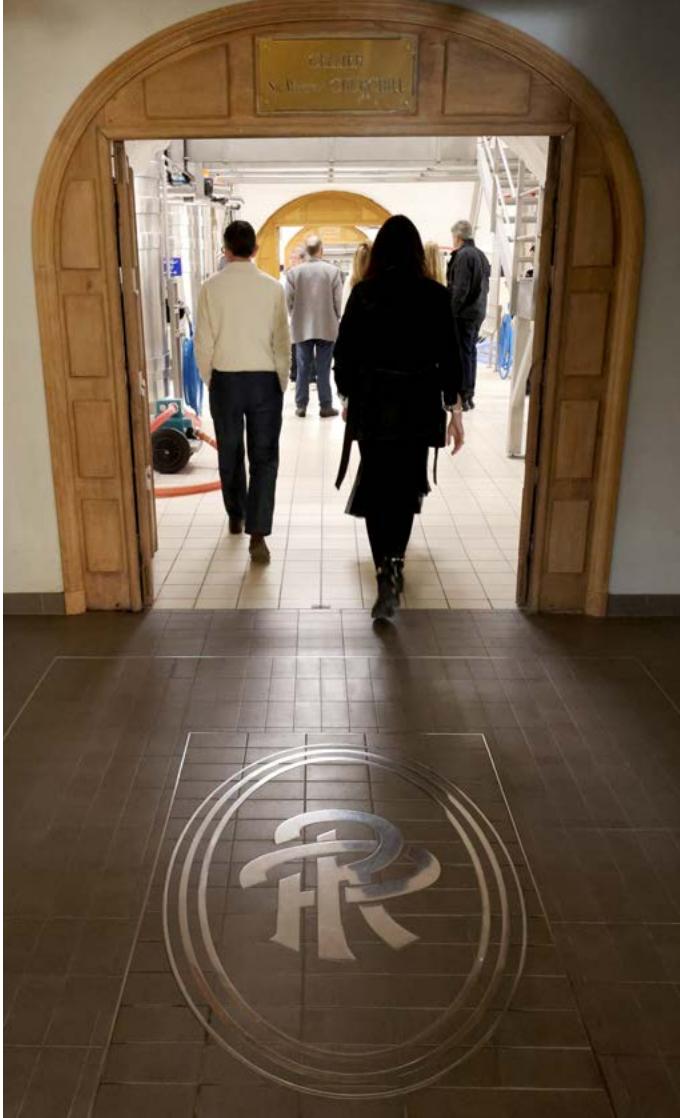
— Darryl Beresford











*It was amazing to see the automation at Pol Roger in the way they were labelling and packaging their bottles without more than a couple of workers on the floor!*

– Alfonso Figueredo







*What I'm struggling with this week is choosing a favourite, because I like every wine so much for its own character and presence!*

— Jim Halikos



*The Brut Reserve is very easy as an apéritif!*

— Rose Sheats



*The Brut Reserve is very impressive! Lovely for an entry cuvée!*  
– Bill Medland

*Wednesday 11 September 2024*

# BOLLINGER

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

Tour, Tasting and Lunch Hosts: Denis Bunner, Chef de Cave, Cyril Delarue, Sales Director, and 6<sup>th</sup> generation of the family, Thibaut Jaubert, Business Manager Asia Pacific, and Caroline Brun

**BOLLINGER LA CÔTE AUX ENFANTS 2012**

**BOLLINGER PN VZ19**

**BOLLINGER LA GRANDE ANNÉE 2015**

**BOLLINGER LA GRANDE ANNÉE ROSÉ 2015**

**BOLLINGER R.D. 2008**

**BOLLINGER R.D. 1981**

**BOLLINGER SPECIAL CUVÉE**

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

We were greeted in the courtyard by Thibaut Jaubert, Business Manager Asia Pacific, and guide Caroline Brun, who shared with us insights into the house with her own descriptive flair.

Our tour commenced with Bollinger's Clos des Chaudes-Terres vineyard – a unique, ungrafted plot of vines planted in the ancient, untrellised 'en foule' manner, one of two vineyard sources of the legendary Vieilles Vignes Françaises, the rarest Bollinger cuvée of all.

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

We descended into the depths of Bollinger's extensive maze of cellars, exploring galleries of hundreds of thousands of magnums of reserve wines. 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 the inaugural release of just 1294 bottles of Bollinger's first single plot champagne cuvée from its historic vineyard of La Côte aux Enfants 2012.

Bollinger is home to the only working cooperage in Champagne, where Thibaut welcomed us right into the centre of the action and introduced cooper Gaël Chaunut, who explained and demonstrated his art! This was a significant moment in the history of Bollinger's cooperage, its final day of operation before it is progressively transferred into the new facility of the house.

Over an apéritif of Bollinger PN VZ19, we were privileged to meet Cyril Delarue, Sales Director and 6<sup>th</sup> generation of the family.

Thibaut then invited us into the home in which Madame Lily Bollinger lived for more than 40 years, for one of the last visits before it is closed for three years for renovations. The magnificent lunch that ensued culminated in bottles of the sublime Bollinger R.D. 2008 and a blind wine that he revealed to be the incredibly rare Bollinger R.D. 1981 – the oldest champagne which Bill Medland had ever tasted!

'What is crazy about the 1981 is that this is not a vintage in our oenothèque,' Thibaut confided, 'because it was one of the lowest yields in the history of Champagne, below 4000kg/Ha, after a huge episode of frost. So it is incredibly limited, but the concentration was very high and hence the intense honeyed note in the wine, even though it only has 4-5g/L of dosage!'

Following lunch, we were fortunate to receive a visit from Chef de Cave Denis Bunner in the midst of his busy schedule preparing for vintage. 'We were going to commence harvest yesterday, but will hold off until tomorrow, because the malic acidities are still a bit high,' he shared. 'With cool weather now, we are happy that we have waited. The flavours and aromas are looking good!'





*I've always been a Bolly girl and what we experienced today was amazing! I thank Tyson for this, because without Tyson and Sharron we would not have experienced this! I enjoyed every moment of the experience. And the extra special privilege of the R.D. 1981! – Louise King*







*I am appreciating every drop more and more, having seen all the labour and passion that goes into its creation!*

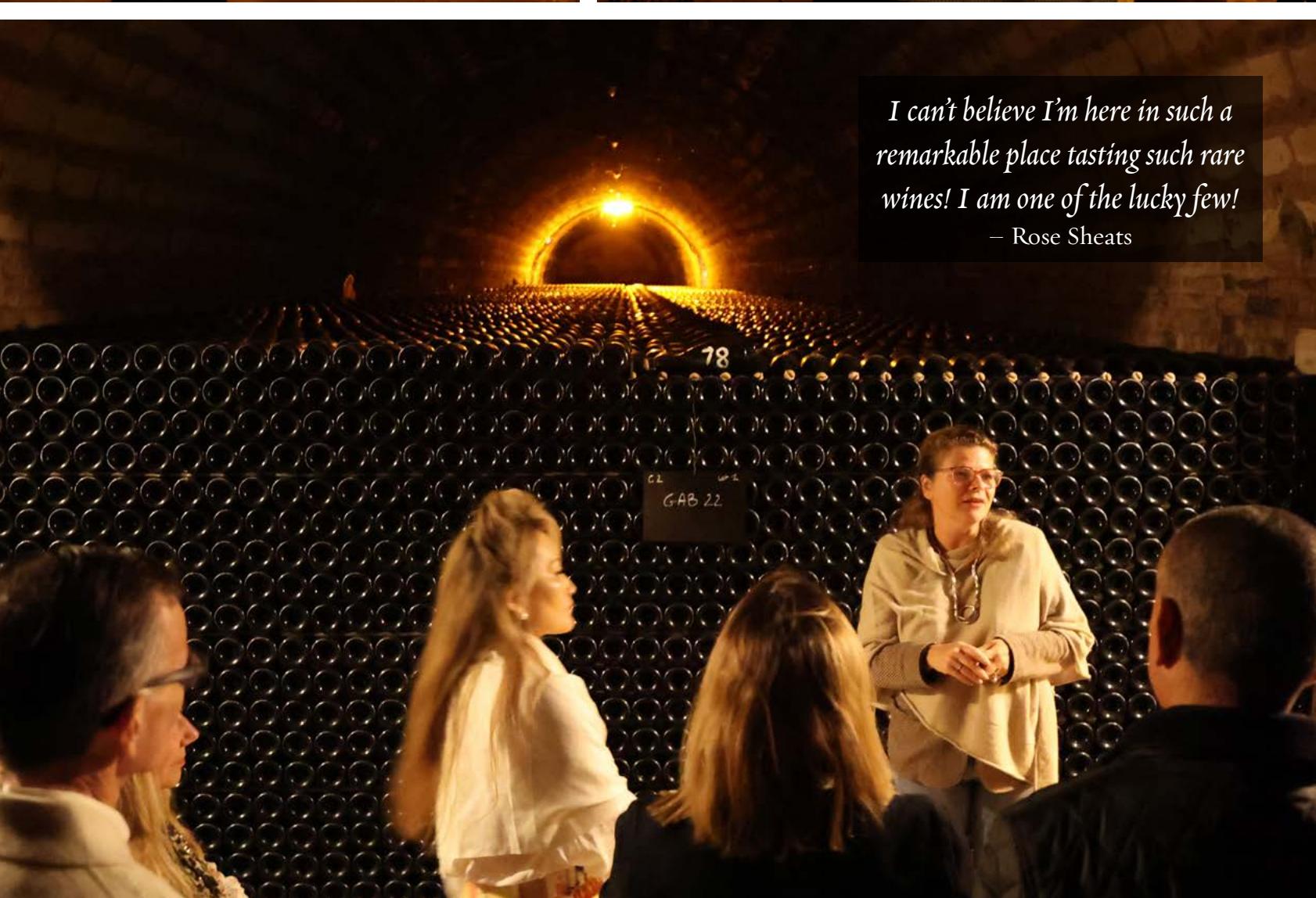
— Francesca Beresford





*I am really amazed at the way the houses respect Tyson and Sharron. The respect they have for them both and their work has been a real advantage for us because we have received very special treatment from them. Not only in the selection of wines, but, for instance, to have access to the very restricted area of the oenothèque and to taste a very unique wine, this is something that is very special for us and a credit to who Tyson and Sharron are. – Alfonso Figueredo*







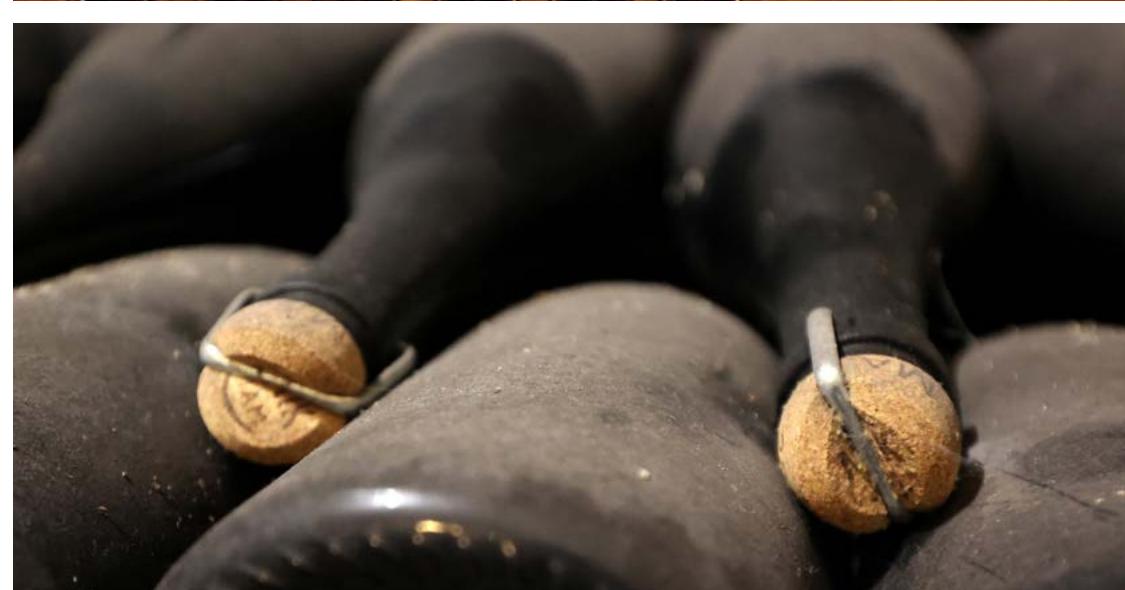
*My top experience of the week was Bollinger. To have access to the key to the oenothèque cellar and to taste old vintages around the table were such highlights! And to meet the family was an incredible experience! Without Tyson we would not have been able to experience any of this. This was such a privilege! – Darryl Beresford*



*My highlight was going down to the oenothèque cellar of Bollinger and seeing the history going back to the 1800s that I would not be able to experience outside of this tour.*

— Francesca Beresford













*I love the barrels! And even though this is a big house, they are about craftsmanship, with their own cooper and riddlers and I love that! This was such a fantastic visit! – Patty Medland*





*The PN is beautiful!*  
– Bill Medland





*Every wine was  
delicious at Bollinger,  
so I am still a Bolly girl!*  
— Patty Medland

*La Grande Année Rosé  
2015 was just fantastic!*  
— Nancy Figueredo







*My best experience of the week was to hear Tyson's emotion when he expressed his love and admiration for his friend, former Bollinger chef de cave Gilles Descôtes.*

— Bill Medland



CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829



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



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

*Déjeuner du Mercredi 11 Septembre 2024*

*L'Efflorescence de Bar en Basilic, Julienne de Courgettes en Vinaigrette*

*Le Filet de Bœuf façon ficelle  
et ses petits Légumes au Bouillon Saponé*

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

*Le Dôme aux Fruits exotiques*

*Bollinger PN VZ19*

*Bollinger La Grande Année 2015*

*Bollinger La Grande Année Rosé 2015*

*Bollinger P. D. 2008*

*Bollinger Special Cuvée*

*Déjeuner préparé par Jean-Jacques Lange*

*Wednesday 11 September 2024*

# TAITTINGER

Tour of 4<sup>th</sup> century Roman crayères, followed by dinner at Hôtel Particulier in Reims

Tour, Tasting and Dinner Host: Véronique Diaz

TAITTINGER PRESTIGE ROSÉ NV

TAITTINGER BRUT RESERVE NV

TAITTINGER PRELUDE GRANDS CRUS BRUT NV EN MAGNUM

TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS GRANDS CRUS 2013

TAITTINGER FOLIES DE LA MARQUETTERIE NV

TAITTINGER BRUT MILLÉSIME 2016

TAITTINGER NOCTURNE NV

Our discovery of the magnificent house of Taittinger commenced in its new visitor centre, opened just six weeks prior in its historic premises on the Butte Saint-Nicaise in Reims.

Descending into the magical 3<sup>rd</sup> century crayères beneath the house, it was a mythical experience to explore the expansive caverns that now house millions of bottles of Taittinger Comtes de Champagne. We were captivated by the ancient graffiti scored into the chalk walls.

Returning to Boulevard Lundy, just across the road from our home at Résidence Eisenhower, our host Véronique Diaz welcomed us to the exquisitely appointed

Hôtel Particulier; the recently renovated reception house of Taittinger.

She shared with us the stories of this exceptional family estate over an apéritif in the lounge, before retiring to the classically grand dining room for a delightful five-course meal, paired impeccably with no fewer than seven of Taittinger's outstanding and distinctive vintage and non-vintage cuvées!

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. The release of the lauded 2013 vintage was greatly anticipated, and we were privileged to experience this new vintage as a high point of an unforgettable evening!



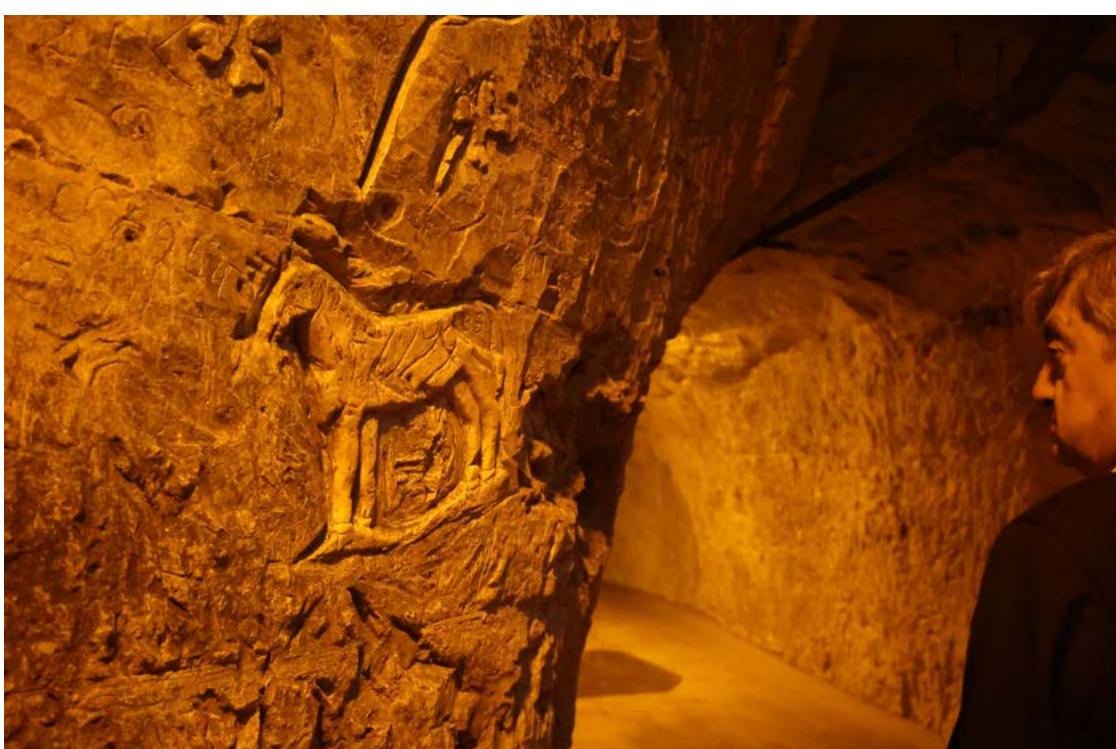




*I don't have that much knowledge, but when I learn something I want to go to the best person. And so, when I am doing a wine tour I want to go with the best person – Tyson. I want to learn from the best of the best. This week I learnt how privileged I am on so many levels. I feel like a princess! Dolled up and drinking the best champagnes! Thank you for making me feel like that! Everything was so wonderful! – Francesca Beresford*









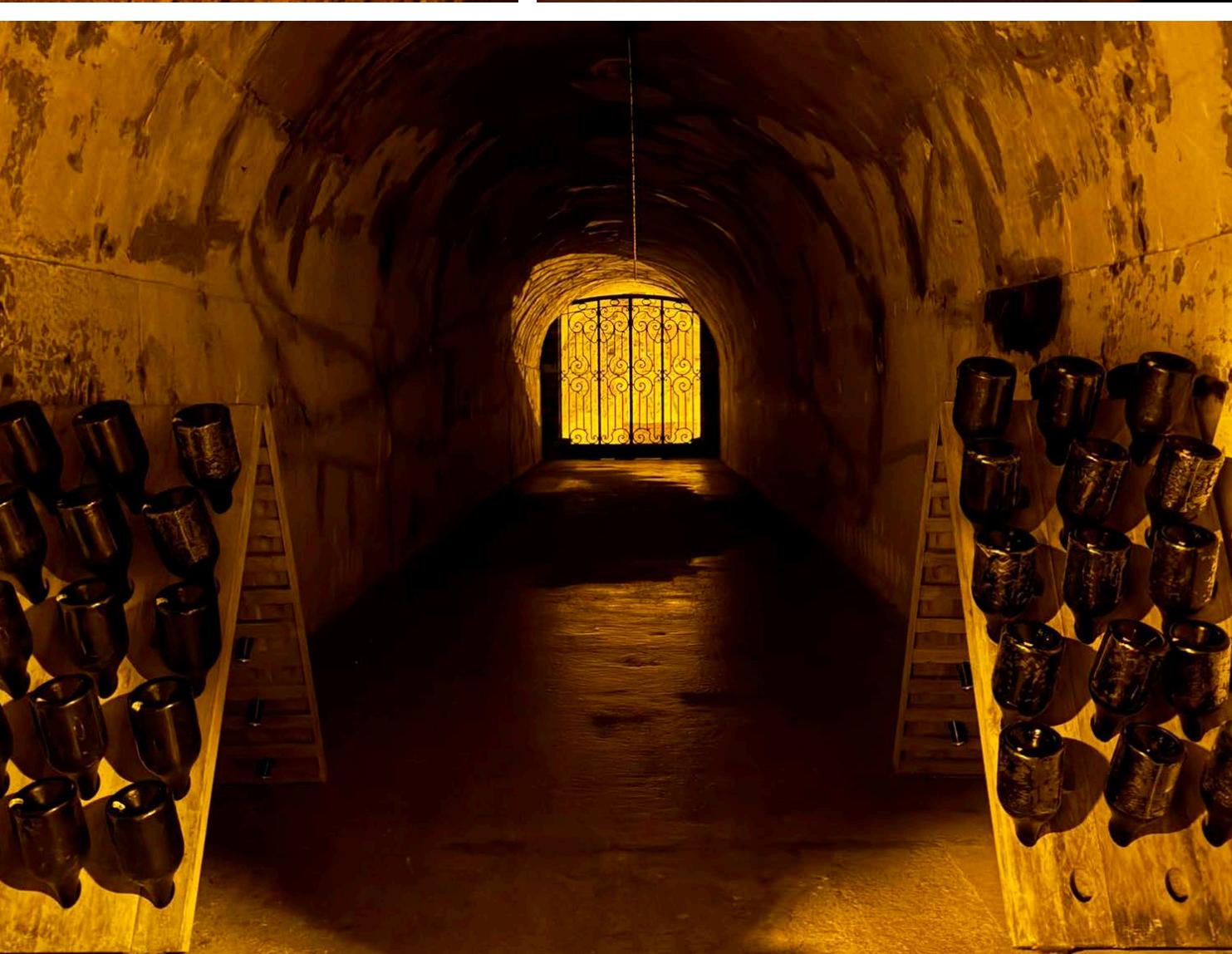


*It's very interesting to see the different personalities of every house and how they present to us as visitors.*  
– Alfonso Figueredo



*Our hosts were all so humble about what they do and interested in how we feel and what we think and were not at all arrogant or snobby.*

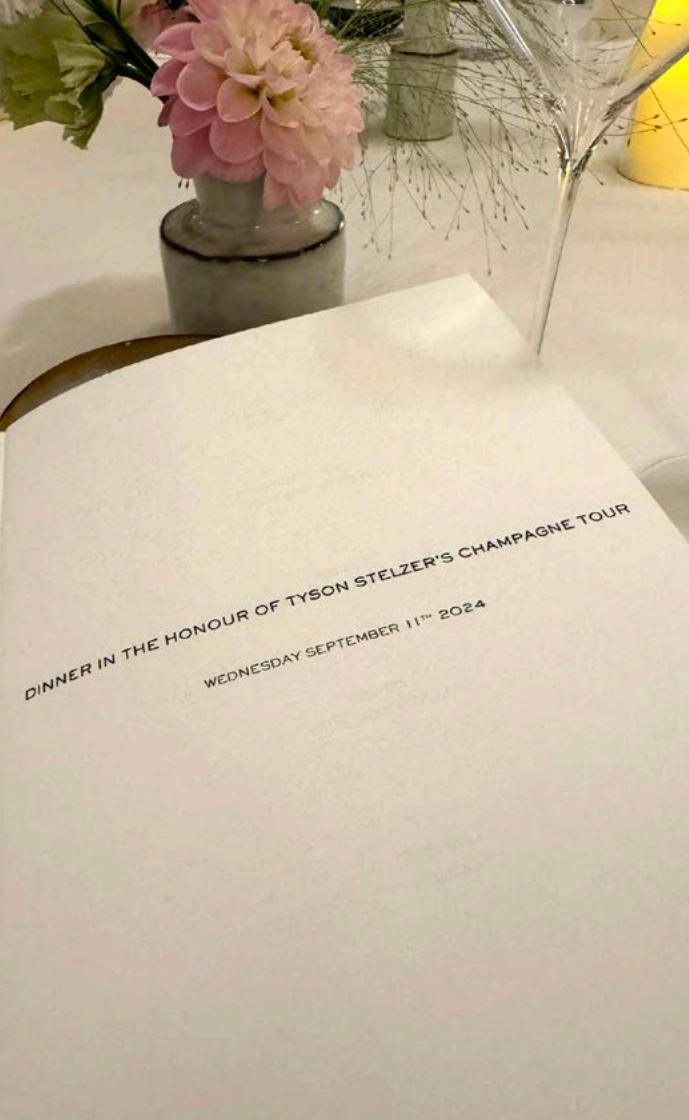
— Francesca Beresford











*It was a beautiful table at Bollinger at lunch and this is even more beautiful!*  
— Bill Medland



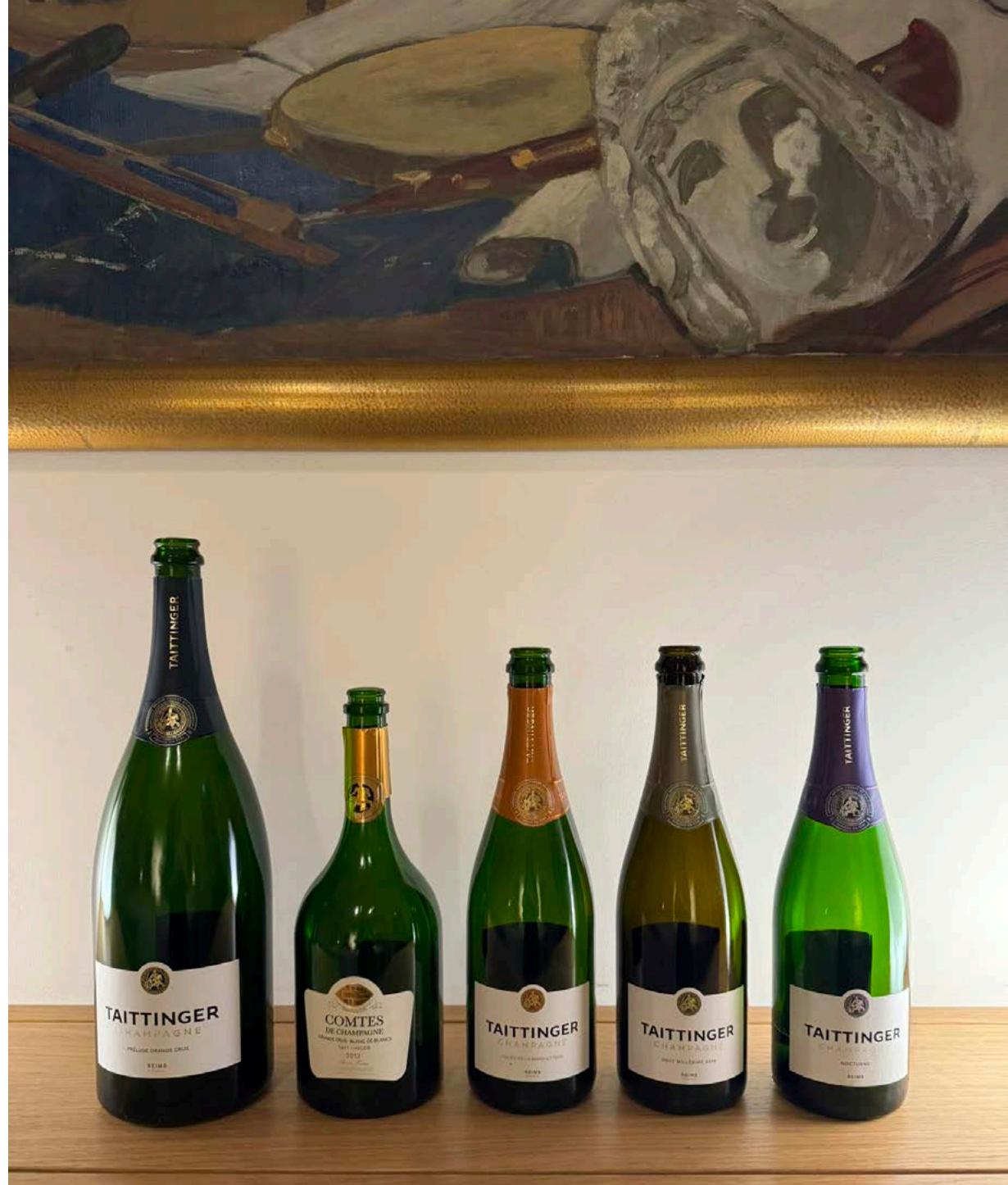




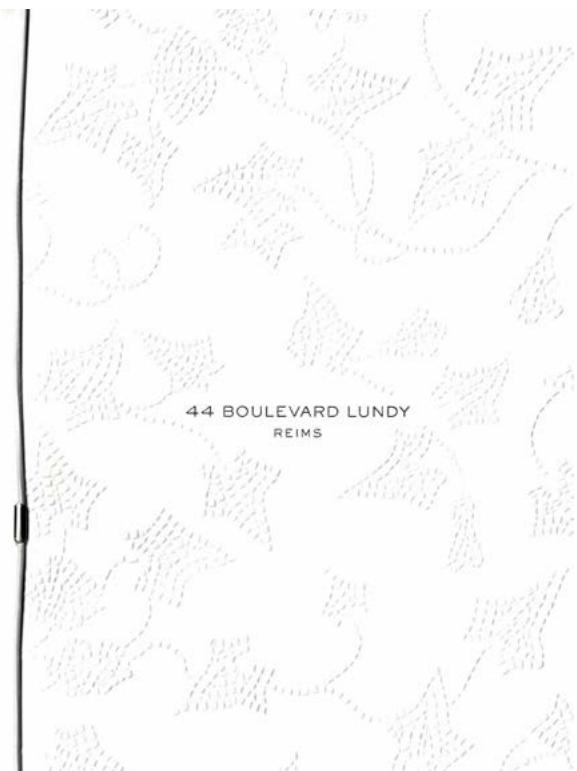


DINNER IN THE HONOUR OF TYSON STELZER'S CHAMPAGNE TOUR

WEDNESDAY SEPTEMBER 11<sup>TH</sup> 2024



**TAITTINGER**



Taittinger  
Prélude Grands Cru  
en Magnum

Comtes de Champagne  
Blanc de Blancs 2013

Taittinger  
« Folies de la Marquetterie »

Taittinger  
Brut Millésimé 2016

Taittinger  
Nocturne

Amuse-Bouche

Langoustines Papillon Rôties et Tartare de Langoustine  
Yuzu, Vierge d'Agrumes

Volaille de la Champagne, Risotto Crèmeux de Riz Vénéré  
Asperges de Saison, Jus Corse

Comté Afiné et Ossau Iraty  
Compoté de Cerises et Lit de Verdure

Couronne Impériale au Citron  
Subtilité de Fenouil  
Sorbet Citron Vert

DINER PRÉPARÉ PAR  
MAISON SCHOSSELER, TRAITEUR À TAISY

*Thursday 12 September 2024*

# BILLECART-SALMON

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

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

**BILLECART-SALMON BRUT BLANC DE BLANCS GRAND CRU NV**

**BILLECART-SALMON CUVÉE LOUIS SALMON 2012**

**BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS 2008**

**BILLECART-SALMON BRUT SOUS BOIS NV**

**BILLECART-SALMON CUVÉE ELISABETH SALMON 2012**

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

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

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

Strolling the back streets of Mareuil-sur-Aÿ, and along the newly renamed Boulevard Nicolas-François Billecart, Jérôme welcomed us behind the wall of the recently renovated Clos Saint-Hilaire vineyard, where we had the privilege of tasting the pinot noir grapes, expected to be harvested the following Tuesday.

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

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

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

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

We were greeted over an apéritif by Export Director Antoine Roland-Billecart, who shared with us insights into the pending vintage. 'We are just about to commence harvest,' he declared. 'This morning I was in Mailly-Champagne and Verzy and some parcels are looking very good and others are really not good, it's very variable and strange! Last night the temperature dropped to six degrees! It's going to be a tricky vintage, a full package of bizarre circumstances! But this is part of the game!'

Antoine welcomed us for lunch in the brand new dining room of the house, prepared by the fabulous boutique restaurant Attis.

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

An incredible immersion into the brilliance of Billecart!





*What I've really valued coming here with Tyson is that I never really appreciated all the hard work that goes into creating champagne in the vineyards, the winery and the cellars behind the scenes. I have an all-new appreciation now!*

– Francesca Beresford



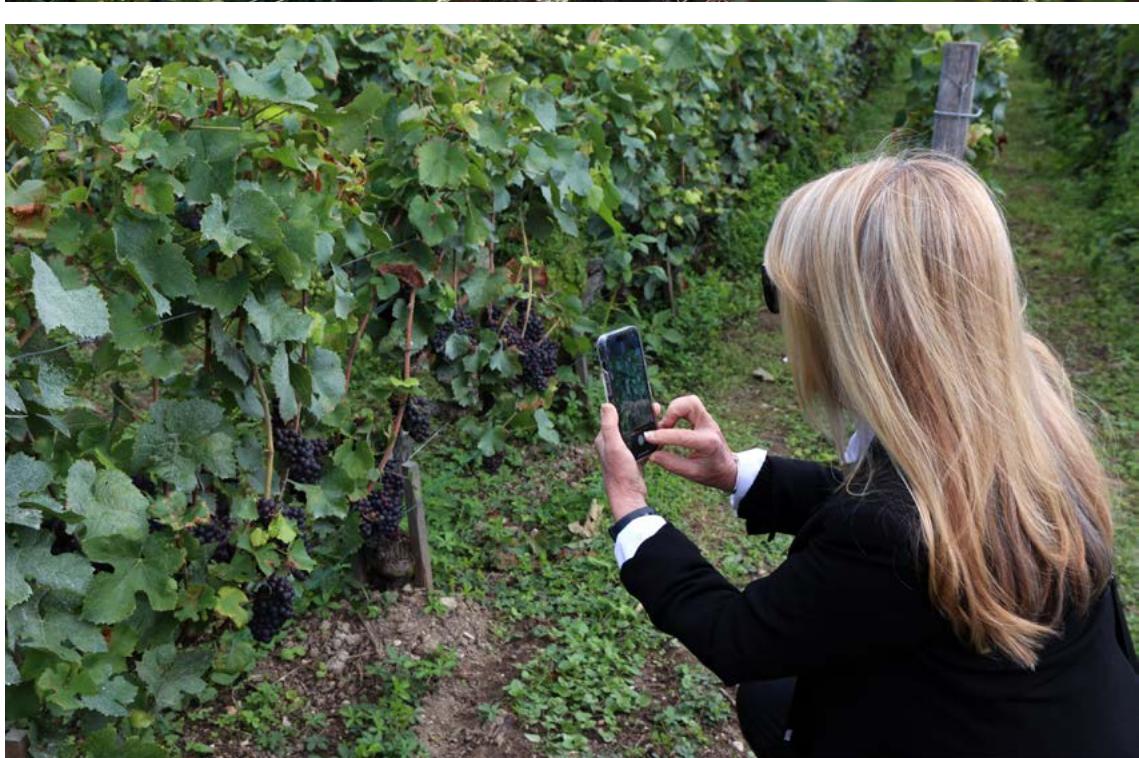








*The bunches in Clos Saint-Hilaire are beautiful!*  
— Francesca Beresford









*It's such a beautiful winery!*

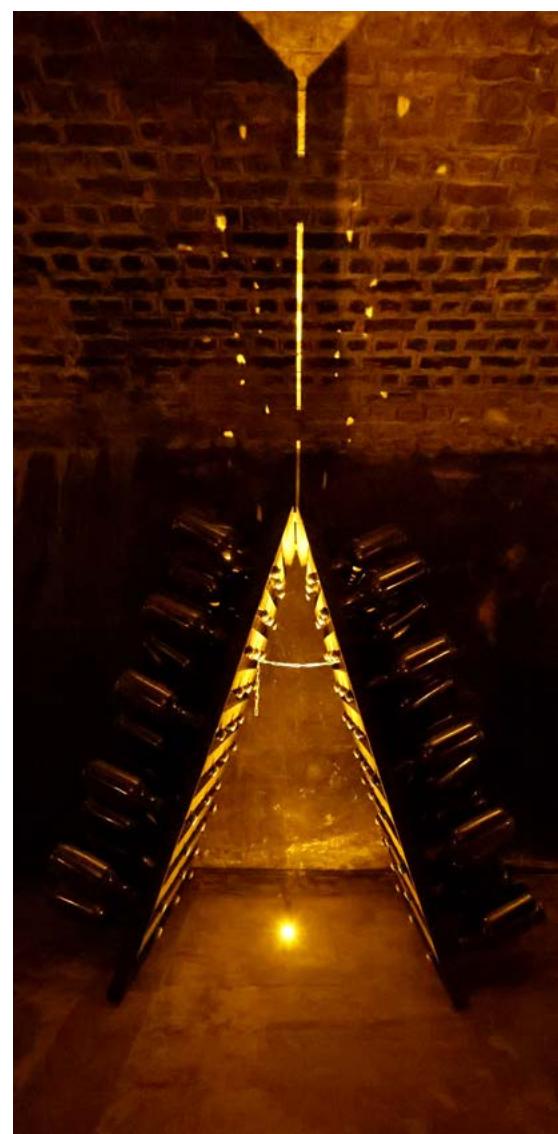
— Louise King

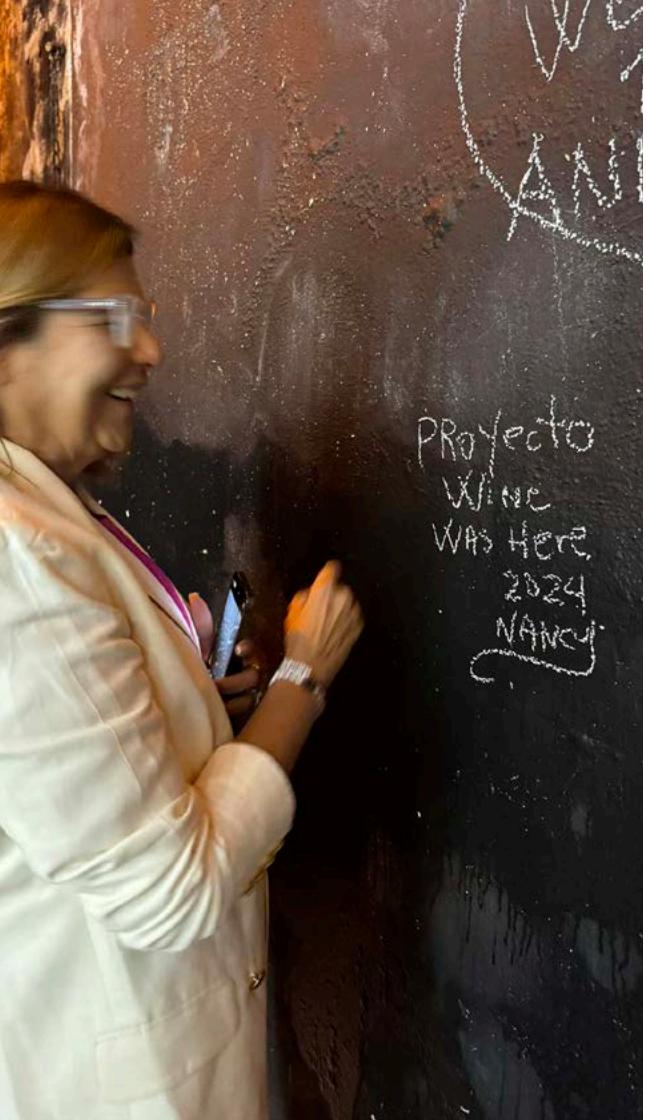




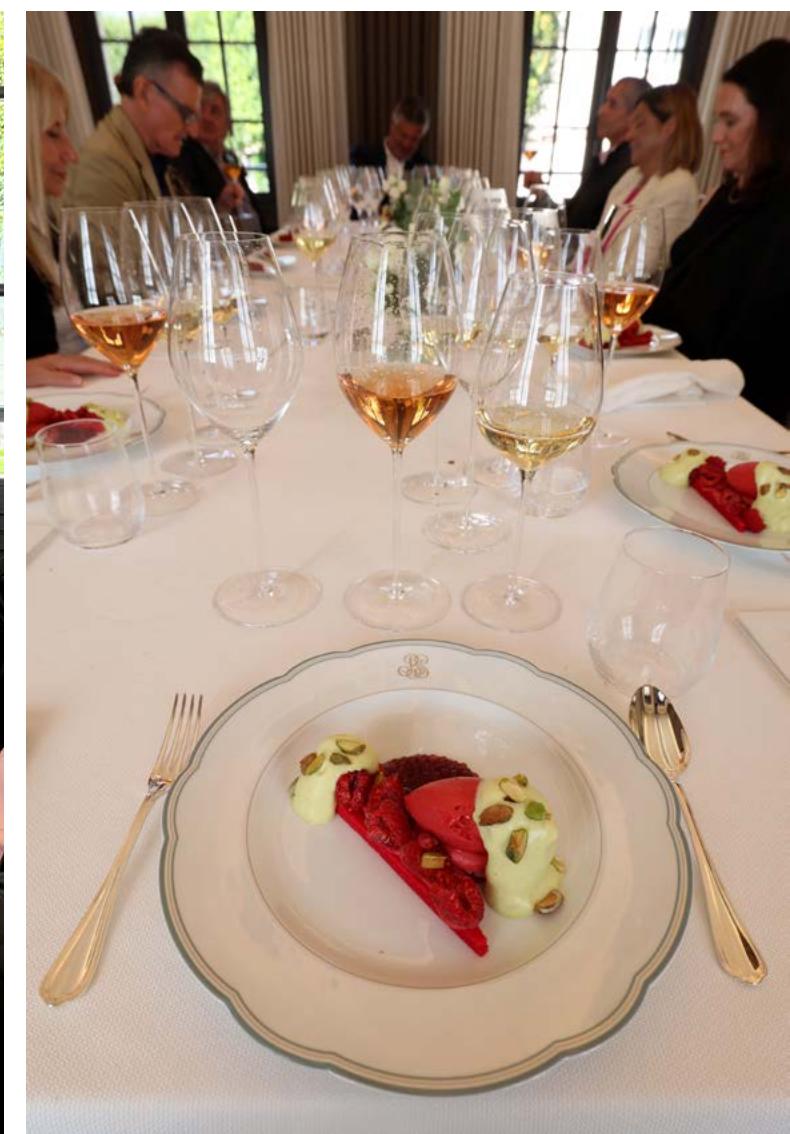












*The grated cheese course deserved three Michelin stars! My favourite cheese course of the week! – Bill Medland*

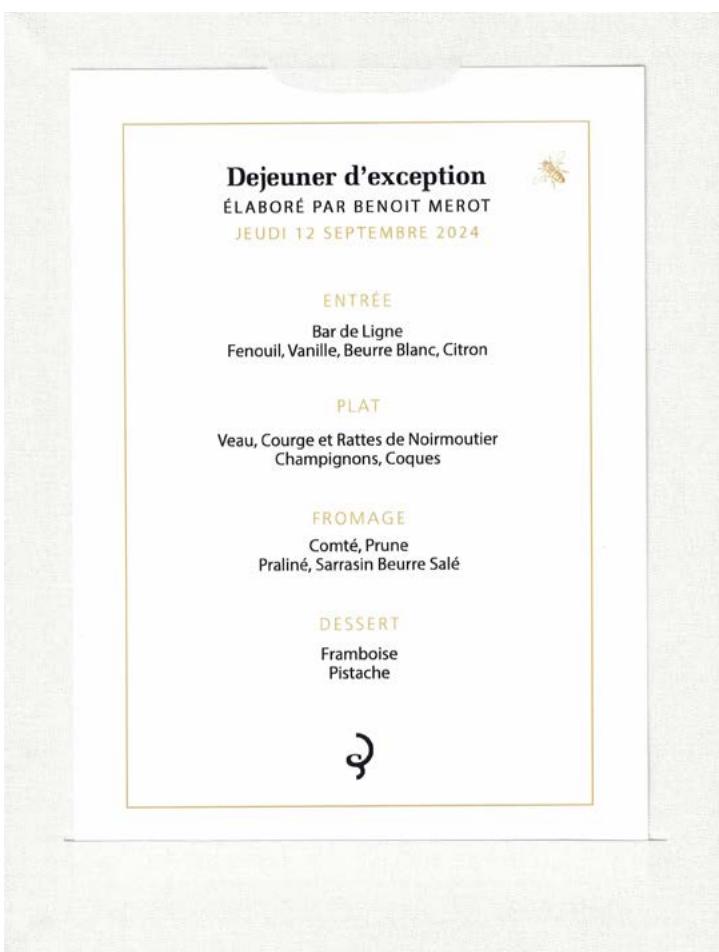
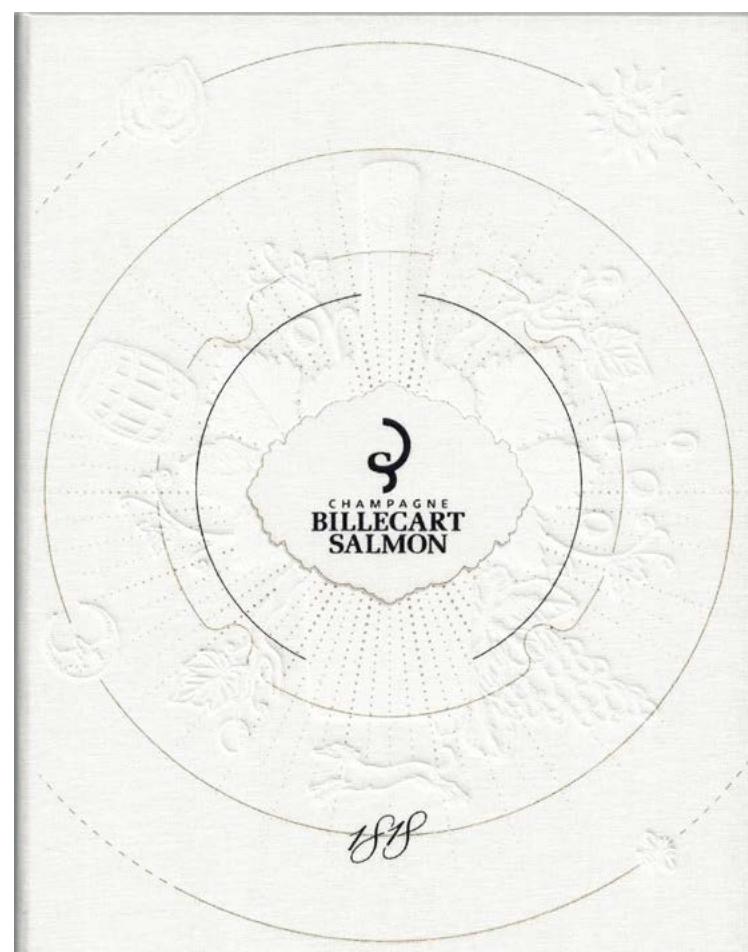


*The table looks like it's served for a wedding!*

– Rose Sheats

*It's hard to choose a favourite because every day I had multiple favourites, but I enjoyed the candour, the storytelling, the history and the whole lunch at Billecart! And there was something quirky and fun about the lunch with Antoine that was very special! – Louise King*







My favourite house was Billecart-Salmon!  
Hands down the best champagnes!  
— Rose Sheats







*This was an amazing experience!*  
— Louise King

*Thursday 12 September 2024*

# VEUVE FOURNY

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

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

**VEUVE FOURNY & FILS BLANC DE BLANCS PREMIER CRU BRUT NATURE NV**

**VEUVE FOURNY & FILS BLANC DE BLANCS EXTRA BRUT NV**

**VEUVE FOURNY & FILS GRANDS TERROIRS BRUT NV**

**VEUVE FOURNY & FILS ROSÉ BRUT NV**

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

**VEUVE FOURNY & FILS ROSÉ BRUT MV16 NV**

**VEUVE FOURNY & FILS CUVÉE R EXTRA BRUT PREMIER CRU NV**

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

**VEUVE FOURNY & FILS ROSÉ DE SAIGNÉE EXTRA-BRUT NV**

In the village of Vertus at the southern end of the Côte des Blancs, brothers Emmanuel and Charles-Henry Fourny exemplify a new generation of growers equally fanatical about their vines as they are their winemaking.

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

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

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

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

Charles introduced us to his beloved Clos Notre Dame, the smallest clos in Champagne, a tiny walled plot where we tasted the soon-to-be-harvested chardonnay grapes. '2024 could be a harvest somewhere between 2012 and 2016,'

he revealed, 'disastrous years of excessive rainfall, but it all comes down to the weather before the harvest, and we are expecting sunshine next week. It's been a very challenging and wet summer, so we are looking forward to having everything in the vats this year.'

The dramatic extremes of this challenging season were demonstrated even through the duration of our visit. It was sunny when we visited the Clos, there was sleet in the vineyards while we were in the cellar, and it poured as we were departing. 'We are really fed up with this season!' Charles bemoaned. 'It is really stressful!'

His *joie de vivre* quickly returned when he invited us down into the historic cellar of his family home, which he had prepared with atmospheric candle light.

A small house Veuve Fourny may be, but the diversity of its extensive range of cuvées is tremendous, and Charles left no cork unpopped as he guided us through an incredible journey of no fewer than 9 cuvées, culminating in Clos du Faubourg Notre Dame Extra-Brut Premier Cru Millésime 2014. We were honoured to be among the first in the world to experience the flagship cuvée of the house in anticipation of its pending release. A magnificent and fitting way to conclude an incredible visit and a fabulous contrast to tasting the 2024 harvest of the Clos!

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



*I'm at a loss for words to  
describe such a great experience!*  
— Rose Sheats











*As I look back over the past week, one of the things that struck me most was that every one of these houses had such a strong legacy of family and devotion and passion. I was so struck by the way they were all in it together. I thought this was a really important message.*

– Rose Sheats











*Charles and Iryna were lovely and it was so generous of Charles to spend time with us when he is so busy at this time of year!*

— Bill Medland



*Friday 13 September 2024*

# CHARLES HEIDSIECK

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

Tour, Tasting and Lunch Host: Melissa Rintelman

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

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

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

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

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

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2014

CHARLES HEIDSIECK BRUT MILLÉSIME 2012 EN MAGNUM

CHARLES HEIDSIECK ROSÉ RESERVE NV (2018 BASE VINTAGE DISGORGED IN 2023)

CHARLES HEIDSIECK BRUT MILLÉSIME 2013

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

Our delightful host, Melissa Rintelman, shared the stories of this remarkable house as she guided us through two millennia of history in 27 Roman crayères connected by four kilometres of galleries up to 30m below the surface, and into the inner sanctum of the museum cellar of the house, a dignified resting place for such distinguished cuvées.

When we ascended 106 spiral stairs back to the garden, we returned to the stylish yet warm space of the pavilion, perfectly reflecting the personality of the Charles Heidsieck house style.

Here Melissa hosted us for a tasting of the full range, featuring a fascinating showcase

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

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

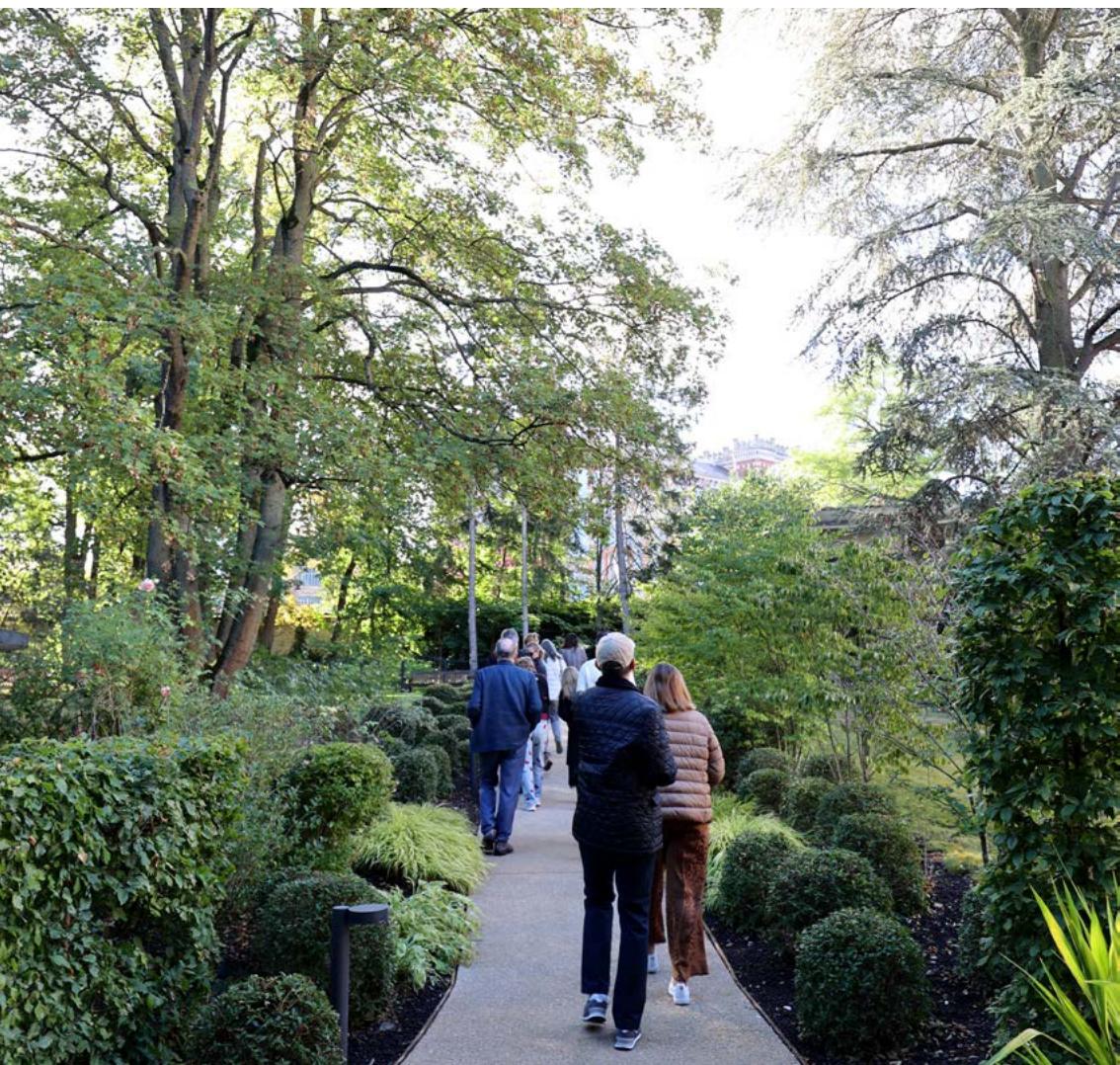
By the conclusion of an outstanding visit, we had experienced no fewer than nine cuvées, leading us on a delightfully intimate journey into the past, present and future of Charles Heidsieck.

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

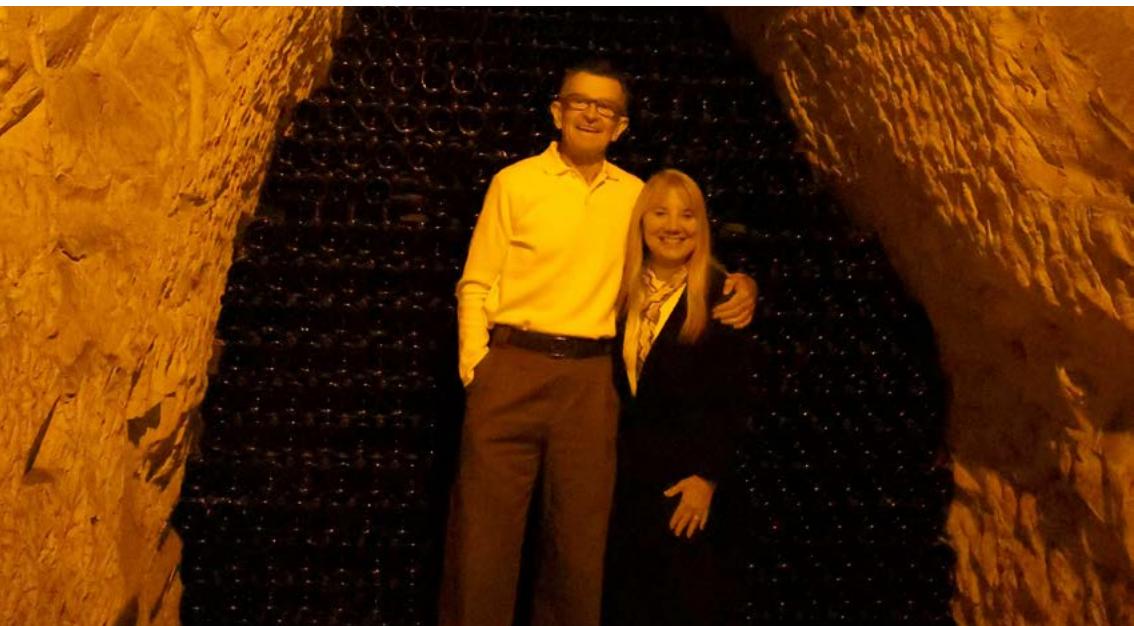


*You would never expect this hidden behind the wall!*  
— Daryl Beresford

*Without Tyson, it's not only that can't you get through the door into these houses, you don't even know where the door is!* — Bill Medland





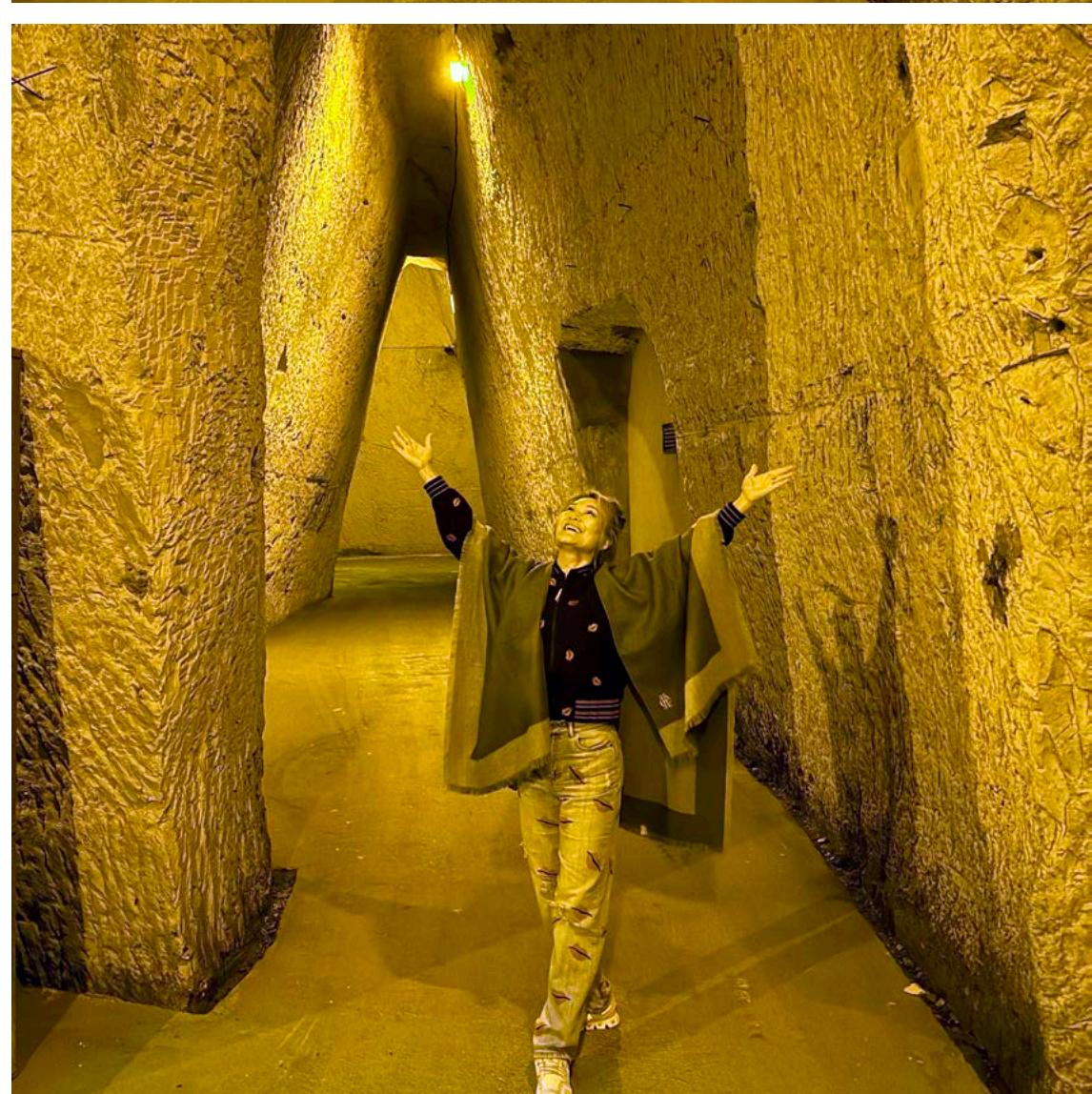




*I love the crayères at Charles!*  
— Patty Medland

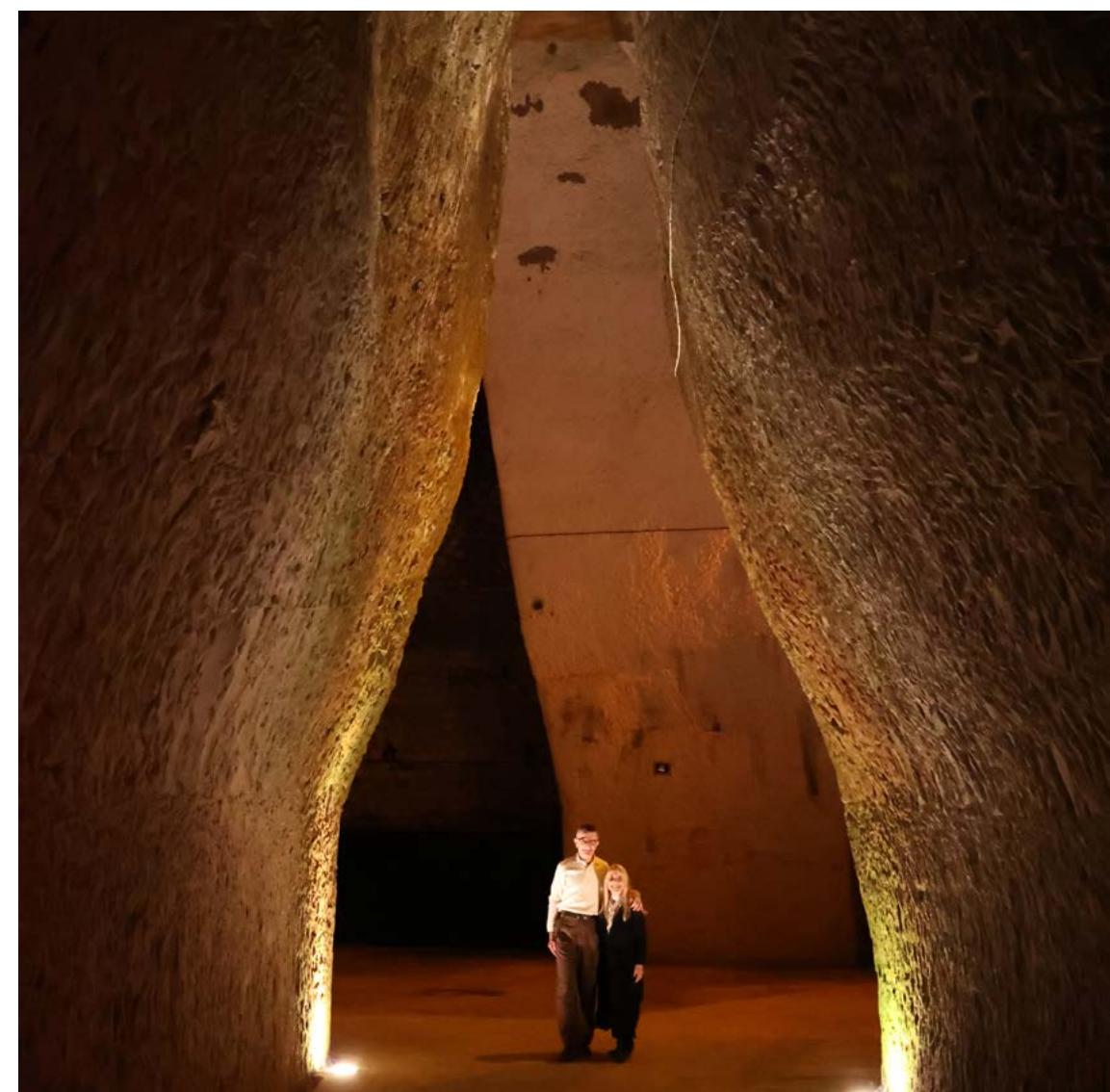
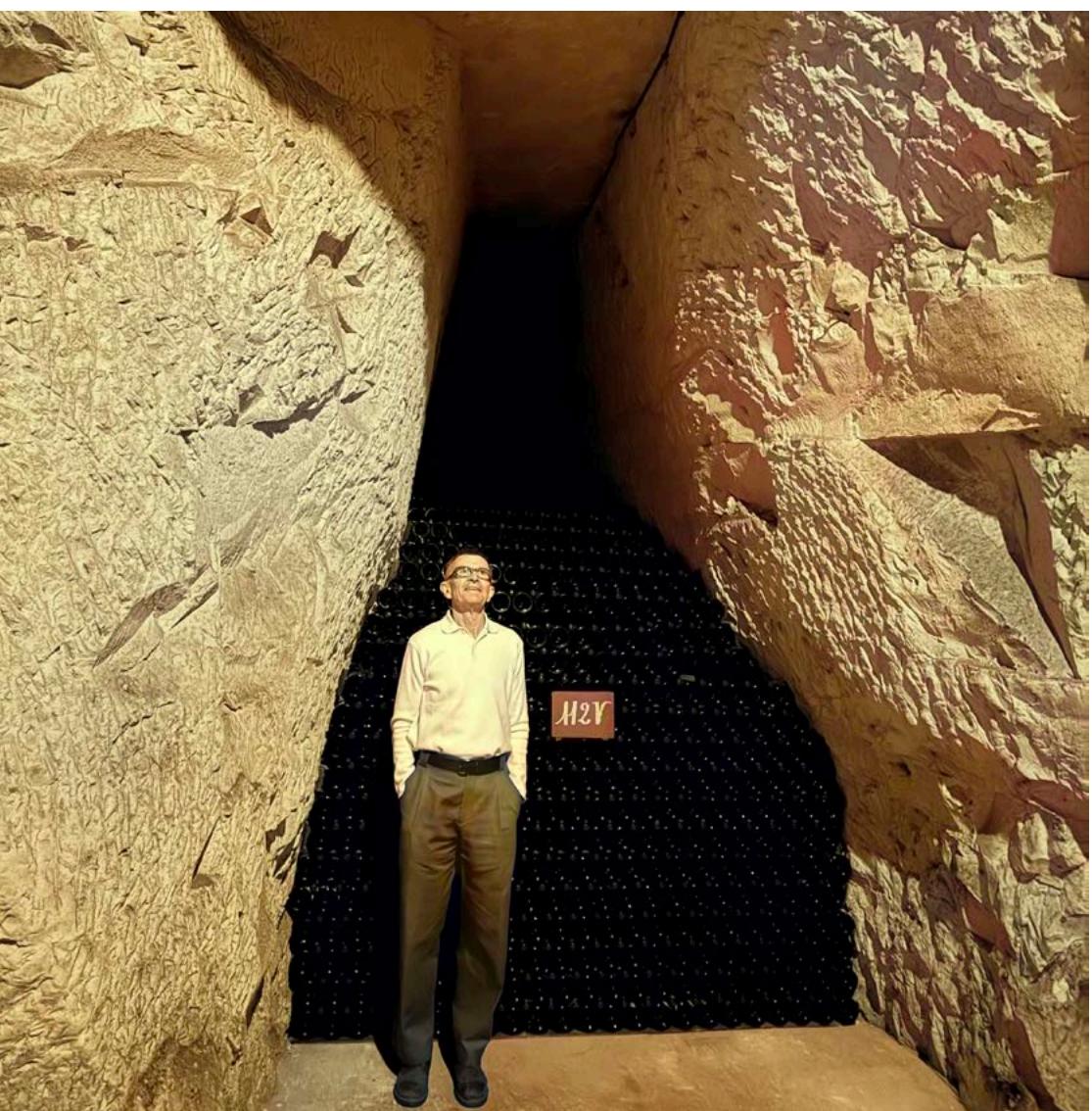
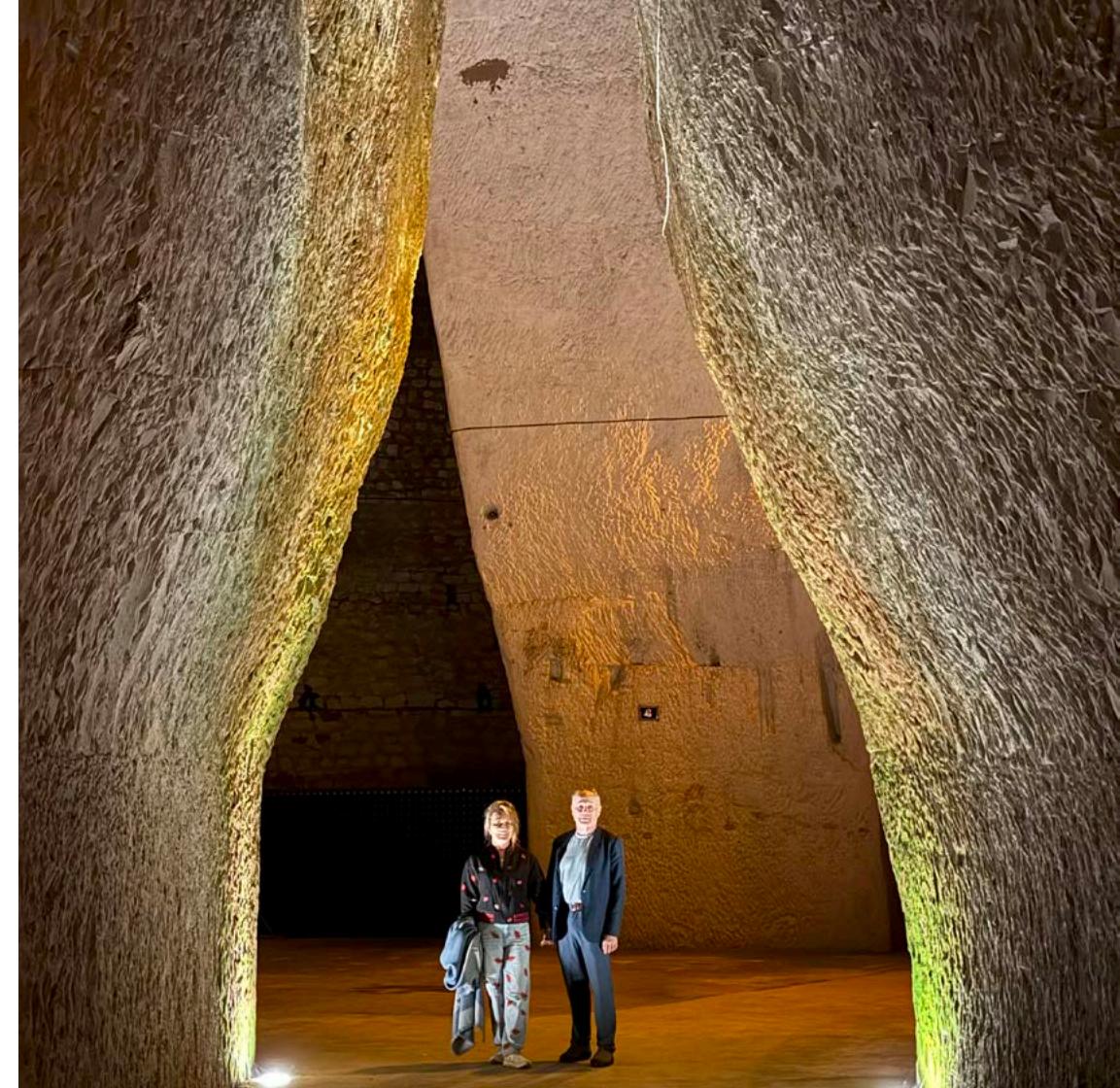


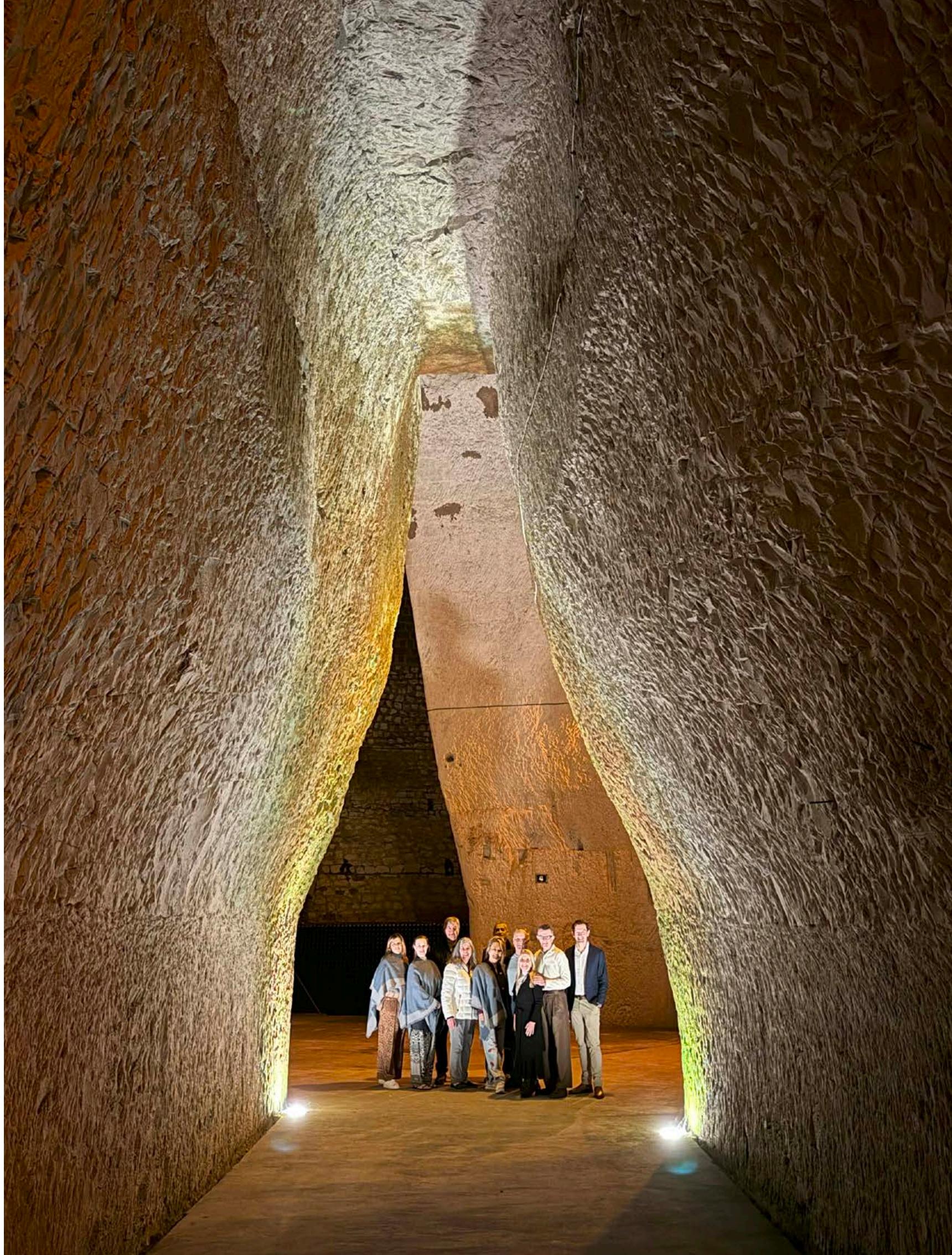






*This is so much fun!*  
— Rose Sheats









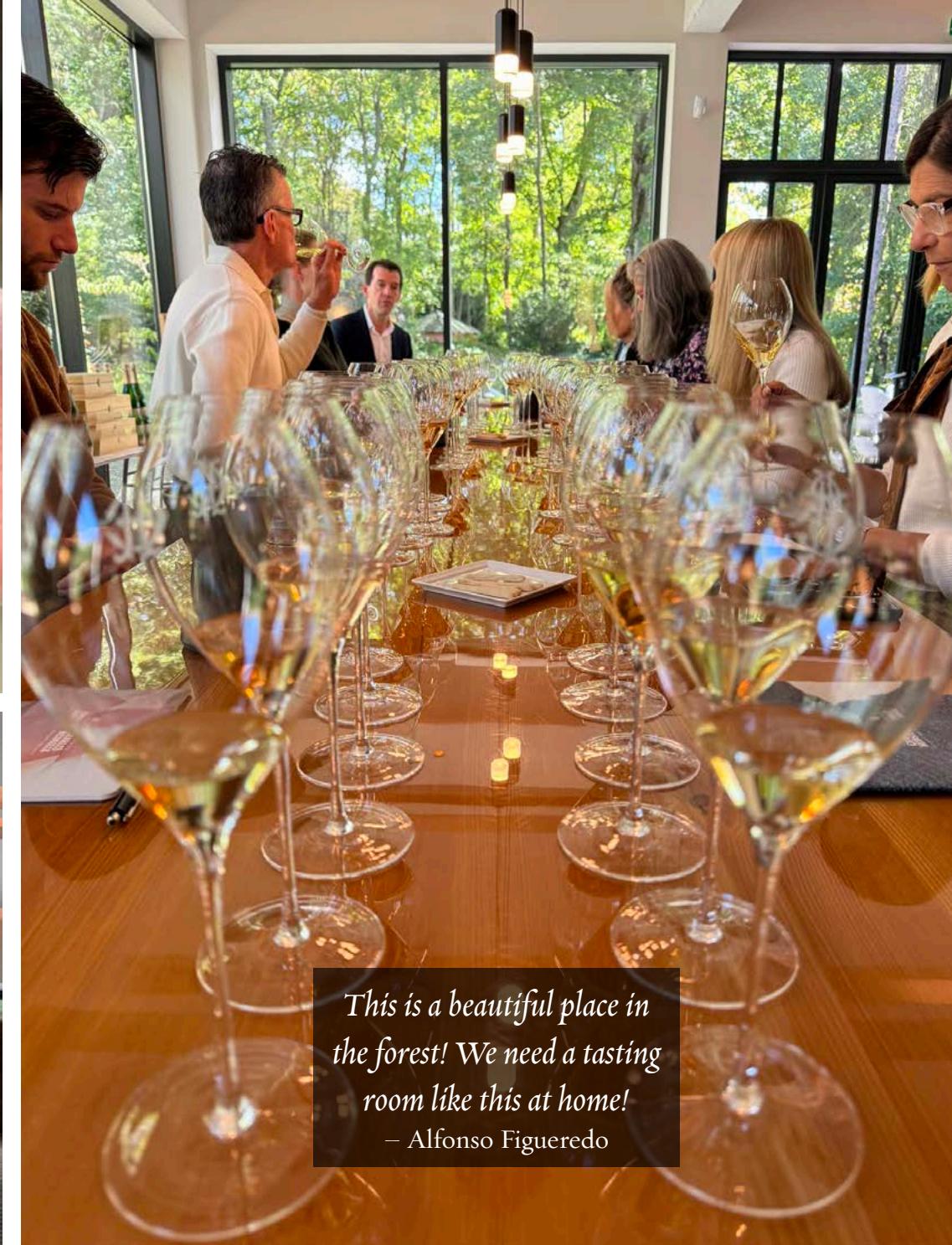
*I still feel like I am somewhere magical! Especially being in Tyson's presence. I learnt so many technical messages. Thank you, Tyson and Sharron, for creating this magical event!*

– Rose Sheats



*Today we heard history I had not heard before at Charles and how it got to the U.S.*  
— Patty Medland









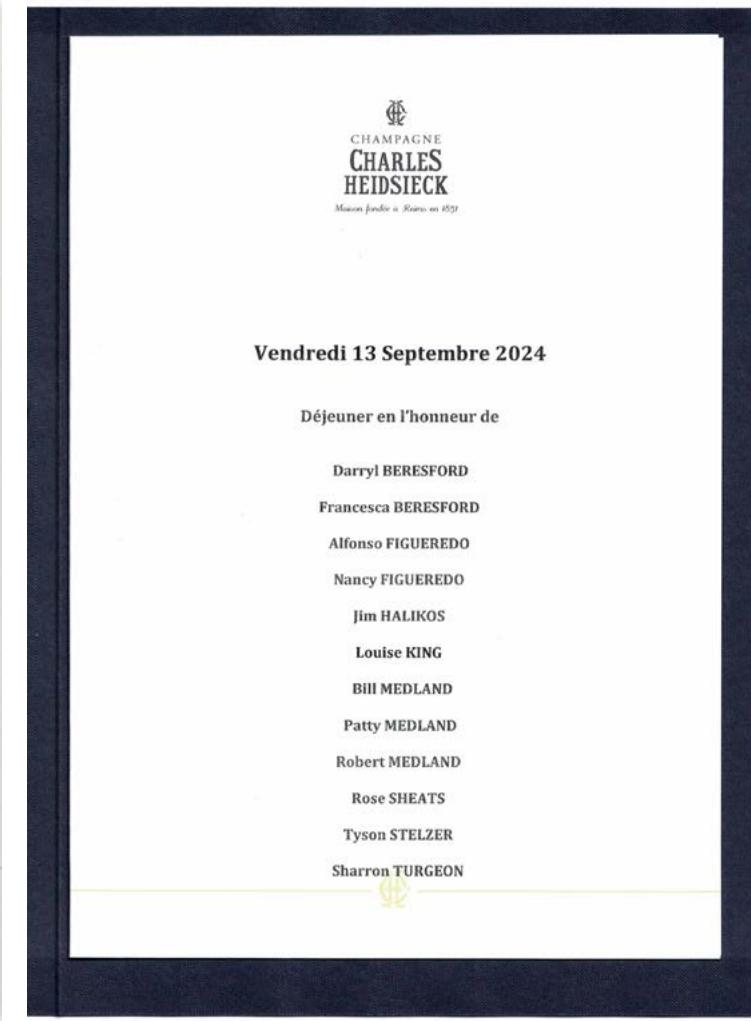
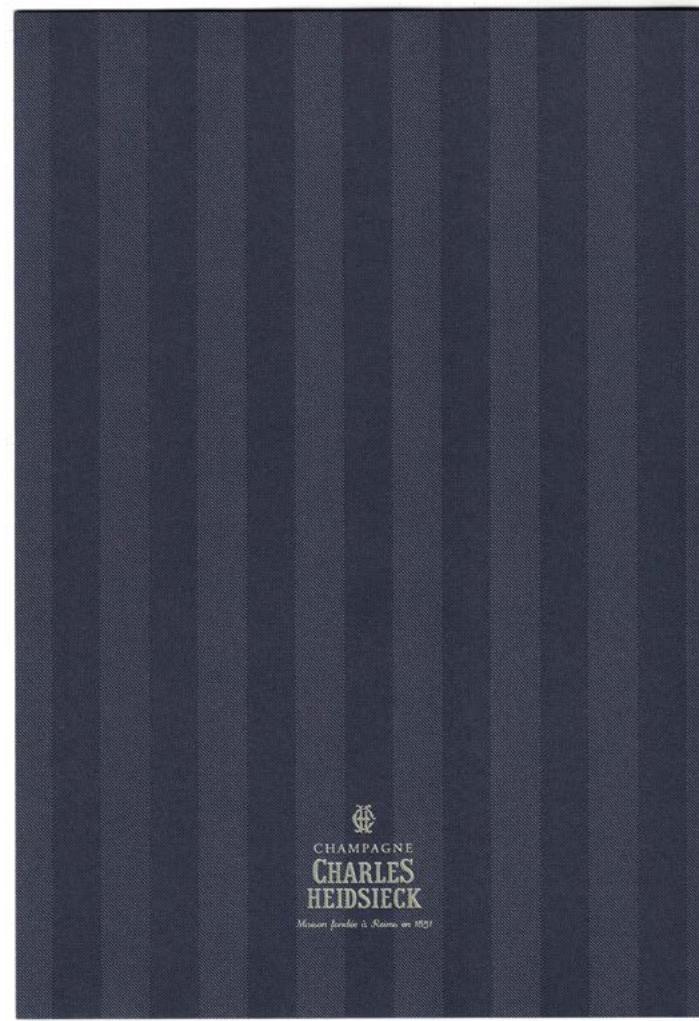
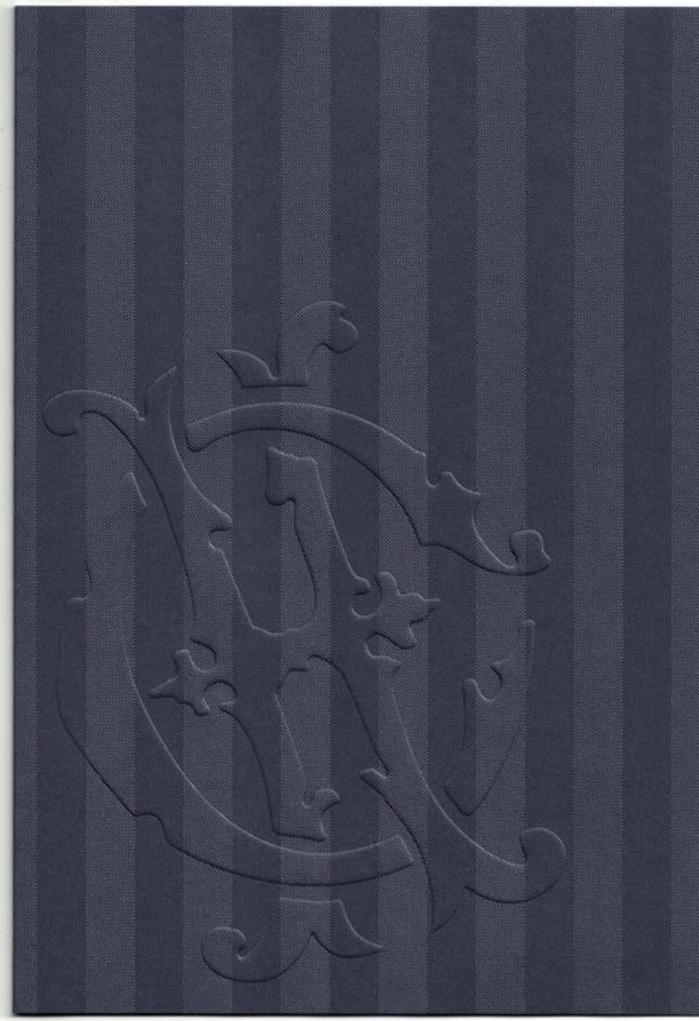
*I've been thinking how privileged I am on so many different levels, thanks to Tyson. We would never have had the opportunity for these relationships if he had not have worked so hard to learn and gain his reputation, which has opened up our opportunities. And I am so grateful to Bill for introducing me to Tyson. I was a bit worried that the hosts we meet might be snobby and I would not fit in. But I really loved them and they have all been so nice. Everything has married together, from history to modernity and from natural beauty to luxury in the dining rooms! I have loved the hospitality and to experience these visits that I would never have dreamed of!* – Francesca Beresford





*It's such a beautiful room with expansive views of the garden!*  
— Patty Medland





CHAMPAGNE  
CHARLES HEIDSIECK  
ROSE RESERVE

CHAMPAGNE  
CHARLES HEIDSIECK  
BRUT MILLESIME 2013

CHAMPAGNE  
CHARLES  
HEIDSIECK  
Maison fondée à Reims en 1851

Ceviche de thon rouge Gomasio marin, citron vert, bouillon concombre miso

...

Veau basse température Artichaut confit à la fleur d'oranger, sucrine, cajou, jus réduit

...

Moelleux d'amandes Crèmeux avocat, pamplemousse givré et meringue craquante

...

Café

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



Friday 13 September 2024

# RÉSIDENCE EISENHOWER

*Finale Dinner with Philippe Mille, Arbane*

PIERRE GIMONNET & FILS MILLÉSIME DE COLLECTION VIEILLES VIGNES DE CHARDONNAY 2002 EN MAGNUM  
EGLY-OURIET BLANC DE NOIRS GRAND CRU VIEILLE VIGNE NV (2016 & 2015)  
LOUIS ROEDERER COTEAUX CHAMPENOIS CAMILLE HOMMAGE LE MESNIL-SUR-OGER VOLIBARTS 2020  
WILLIAM FÈVRE CHABLIS GRAND CRU BOUGROS CÔTE BOUGUEROTS 2020  
LOUIS ROEDERER COTEAUX CHAMPENOIS CAMILLE HOMMAGE MAREUIL-SUR-AÏ CHARMONT 2020  
DOMAINE FAIVELEY LATRICIÈRES CHAMBERTIN 2016 EN MAGNUM  
RARE CHAMPAGNE MILLÉSIME 1988 – 13 SEPTEMBER  
CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSE SAUTERNES 2015



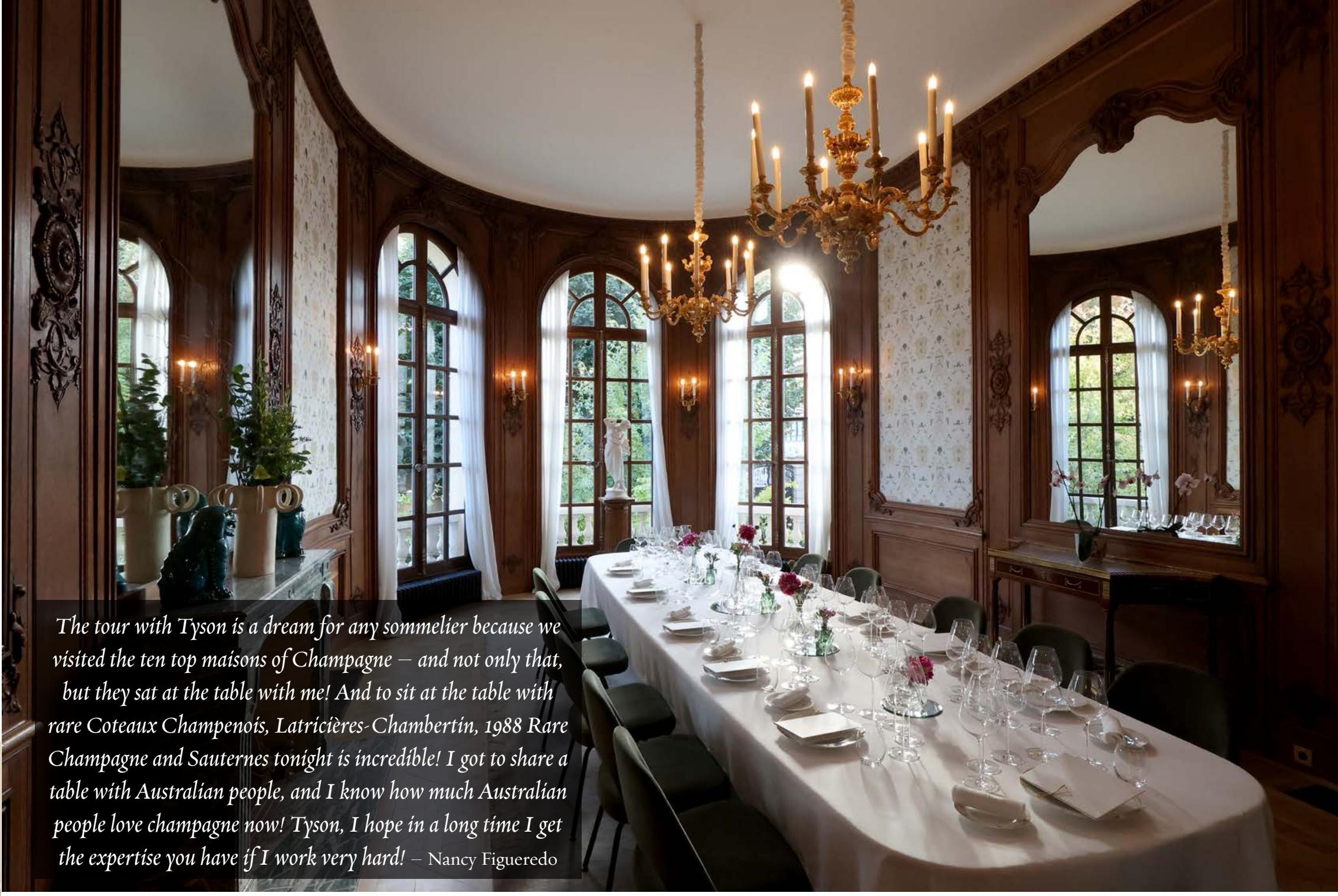
*Best wine of the week? Faiveley Latricières-Chambertin 2016. Most distinctive wine? Rare Champagne 1988. Best event? This one! Because after interacting for the week, a relaxed dinner to finish is lovely! Best thing? Being with Tyson, who has intensity and focus and made himself one of the foremost experts in the world and at the top of his game. And here we are learning from him! It's been fantastic! – Bill Medland*

*It's a beautiful room!*  
— Bill Medland



*Cheers to an extraordinary, privileged week! Immense thanks to Sharron and legend Tyson for making every detail so special, unique and truly memorable! — Francesca Beresford*







Five days of visits to different houses gave us a unique understanding of the wines, the personalities of the houses and the people who are devoted to giving it their best, reflected in the excellent wines they create. It is very hard to say which one is the best in this marvelous quantity of different experiences! It was wonderful to visit a very good selection of houses. Tyson's knowledge, not only of the region, but of the houses and their wines was excellent! And to meet our group and share some days together have been fantastic for me! It is an amazing group of people in their interest in the subject of wines and also in the way that we wanted to have fun and enjoy the week – and we did! It's been a wonderful week together and one that we will remember for a very long time! – Alfonso Figueredo



*This is our second time with Tyson on The Champagne Tour. It's been a really good experience with good friends. We've made new friends and connected with old friends and had good fun! Champagne is about history and friends. And Tyson has brought this together and he's the only person in the world who could do that. And it was wonderful to meet Sharron and Annelies. This is like family. If we could bottle this and sell it, it would be worth more than any wine on the table tonight!* – Patty Medland





*Thank you very much for having me and giving me this opportunity to meet so many important people who I would have never dreamt of meeting! I chose the best of the best coming on Tyson's tour! I'd like to really thank Tyson for making me feel welcome and presenting the best of the best. And Sharron for making me feel comfortable, so that I can be myself. I appreciate this very much. It was really a wonderful experience with our group! I am pinching myself, I feel like I am dreaming! — Francesca Beresford*





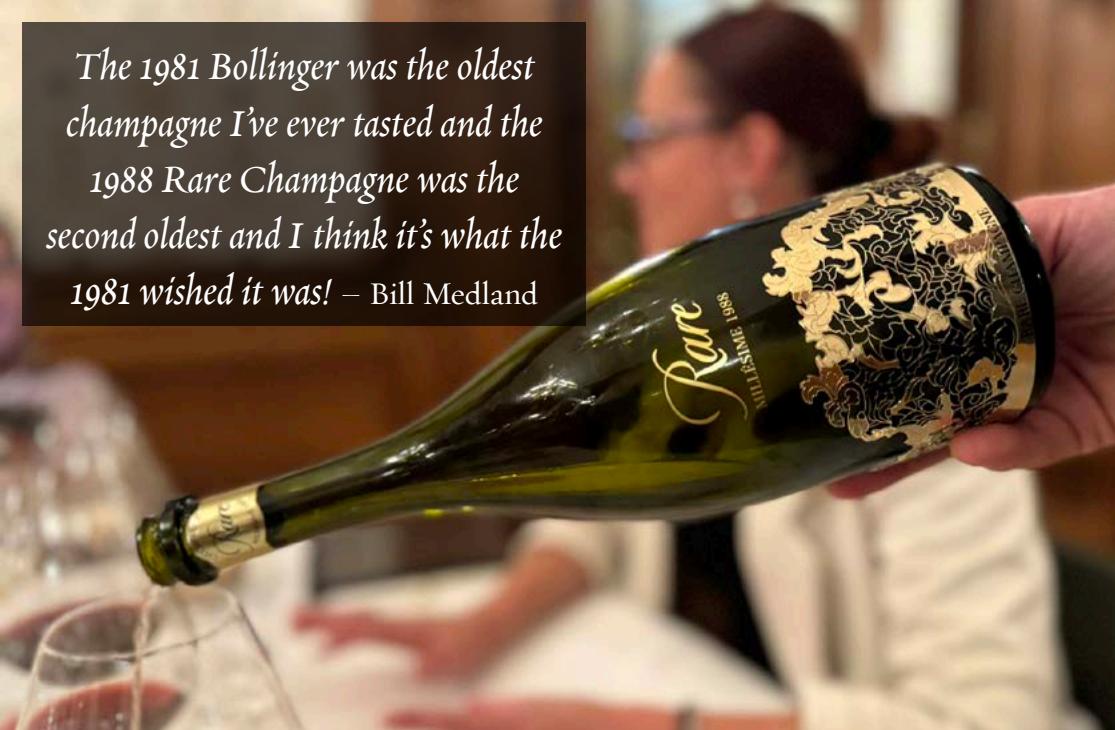
*Tonight has been about elegant, exquisite wines, beautiful food, laughter with wonderful companions and celebrating life!*

— Francesca Beresford



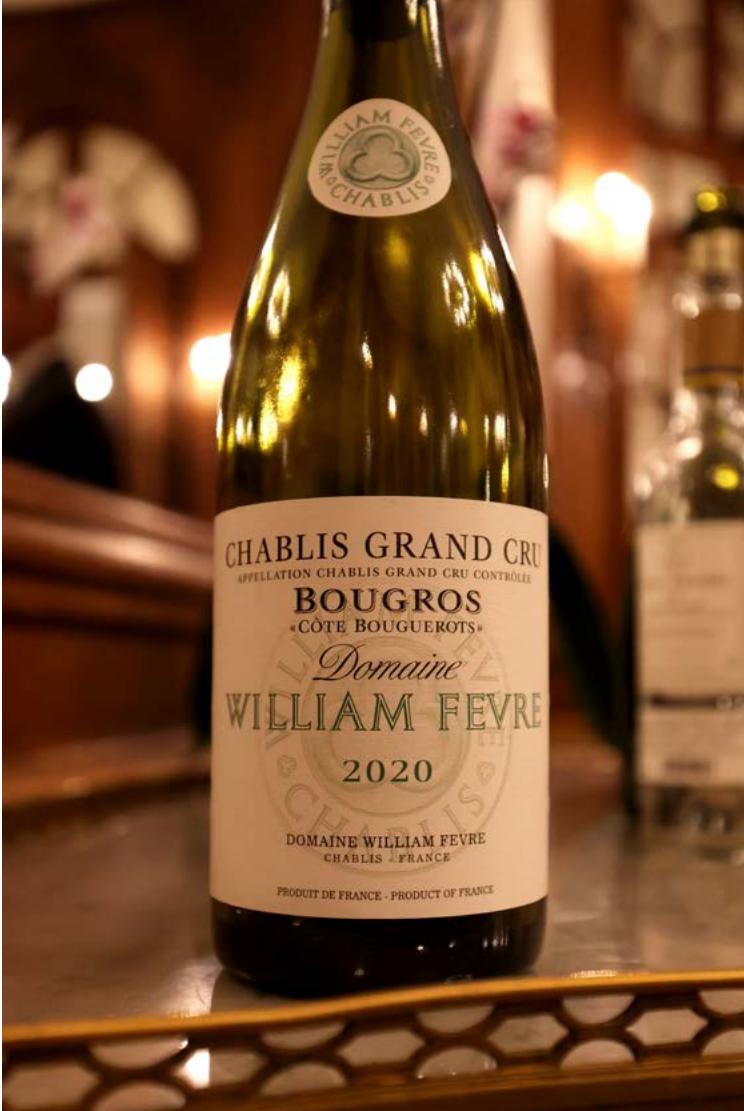


*The 1981 Bollinger was the oldest champagne I've ever tasted and the 1988 Rare Champagne was the second oldest and I think it's what the 1981 wished it was! – Bill Medland*



*My favourite entrée of the week was tonight. And a perfect match with the wines. – Bill Medland*





*Tonight is my favourite night of the week and I have loved Tyson's choice of every wine. It is like he knows my palate!*  
— Francesca Beresford



**WINE EVENTS**  
WITH TYSON STELZER

THE CHAMPAGNE TOUR  
*Finale Dinner*  
WITH PHILIPPE MILLE - ARBANE



**RE**  
RÉSIDENCE EISENHOWER  
FRIDAY 13 SEPTEMBER 2024

*Canapés in the Ballroom*

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

*Main*

LOUIS ROEDERER COTEUX CHAMENOIS CAMILLE HOMMAGE  
MAREUIL-SUR-AY CHARMONT 2020

DOMAINE FAIVELEY LATRICIÈRES CHAMBERTIN 2016 EN MAGNUM

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

*Entrée 1*

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

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

*Chose*

RARE CHAMPAGNE MILLÉSIME 1988

Comté 18 months, mille feuille, poudre de champignon  
Comté 18 months, mille feuille, mushroom powder

*Dessert*

CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSE SAUTERNES 2015

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

*Coffee & Macarons*

LOUIS ROEDERER COTEUX CHAMENOIS CAMILLE HOMMAGE  
LE MESNIL-SUR-OGER VOLIBARTS 2020

WILLIAM FÈVRE CHABLIS GRAND CRU BOUGROS CÔTE BOUGUEROTS 2020

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



# WINE EVENTS

WITH TYSON STELZER

