



19-26 APRIL 2026



Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Sharron Turgeon

For

Ben & Cara Graham

Paul Heick & Sarah Pena

Susan Jukes & Andy Green

*Jason Marcewicz & Stacy Borans**

19-25 April 2026

Words by Tyson Stelzer

Photography by

Tyson Stelzer & Sharron Turgeon

www.champagne.tours

**Guests in 2022*



CorporateLiveWire

**GLOBAL
AWARDS 2025**

TOUR OPERATOR OF THE YEAR

TYSON STELZER'S CHAMPAGNE TOUR

WINNER





*You have absolutely blown
our minds this week!*
— Ben Graham

*What an incredible
experience! Thank you Tyson
for the bonds you have created
to make such a money-can't-
buy experience possible!*
— Susan Jukes

Sunday 19 April 2026

RÉSIDENCE EISENHOWER

Our Home

CHARLES HEIDSIECK MILLÉSIME 2012 EN MAGNUM





*The warmth that Tyson and
Sharron have shown us have
made this such an incredible week!*

— Ben Graham



*I learnt a lot during our first Champagne
Tour with Tyson and expanded my tastes.*
— Jason Marcewicz



This has been such an amazing week and I have learnt so much! It does not feel like we have been on the same tour twice! My palate has come so far since the last time we did The Champagne Tour! – Stacy Borans



*The warmth and the
way that every house
welcomed us like
family have been so
special this week.*
— Ben Graham





*The entire week has been incredibly eye-opening and educational
and it's a credit to Tyson and Sharron for giving us such an
extraordinary experience visiting ten amazing houses! — Sarah Pena*

*We are so blessed to be friends with
Tyson, to have the chance to be here!*
— Susan Jukes



Sunday 19 April 2026

L'ASSIETTE CHAMPENOISE

Welcome Dinner

PIERRE PETERS LES CHÉTILLONS BLANC DE BLANCS GRAND CRU 2017 EN MAGNUM

BILLECART-SALMON CUVÉE LOUIS SALMON BLANC DE BLANCS 2012

DEUTZ WILLIAM DEUTZ 2013

LANSON NOBLE CHAMPAGNE BLANC DE BLANCS 2004

PIERRE-YVES COLIN-MOREY CHASSAGNE MONTRACHET 1ER CRU LES CAILLERETS 2020

GHISLAINE BARTHOD CHAMBOLLE MUSIGNY 1ER CRU AUX BEAUX BRUNS 2020

CHATEAU DE FARGUES LUR SALUCES SAUTERNES 2010

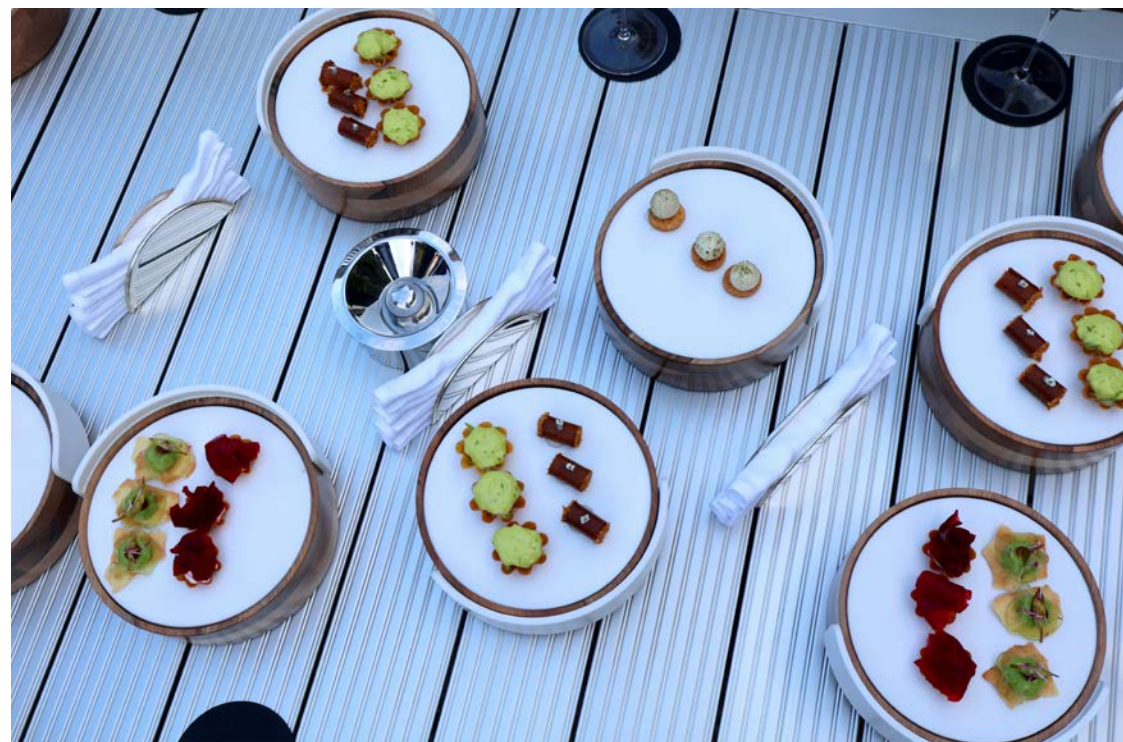
This was just a magical week!

— Paul Heick





*I have known Tyson for 15 years and I
have a great respect for the way he matches
champagne with food. – Arnaud Lallement*





L'Assiette was such an amazing experience! There was one wait person per guest!
— Cara Graham











*This was an absolutely
incredible meal!*
— Jason Marcewicz



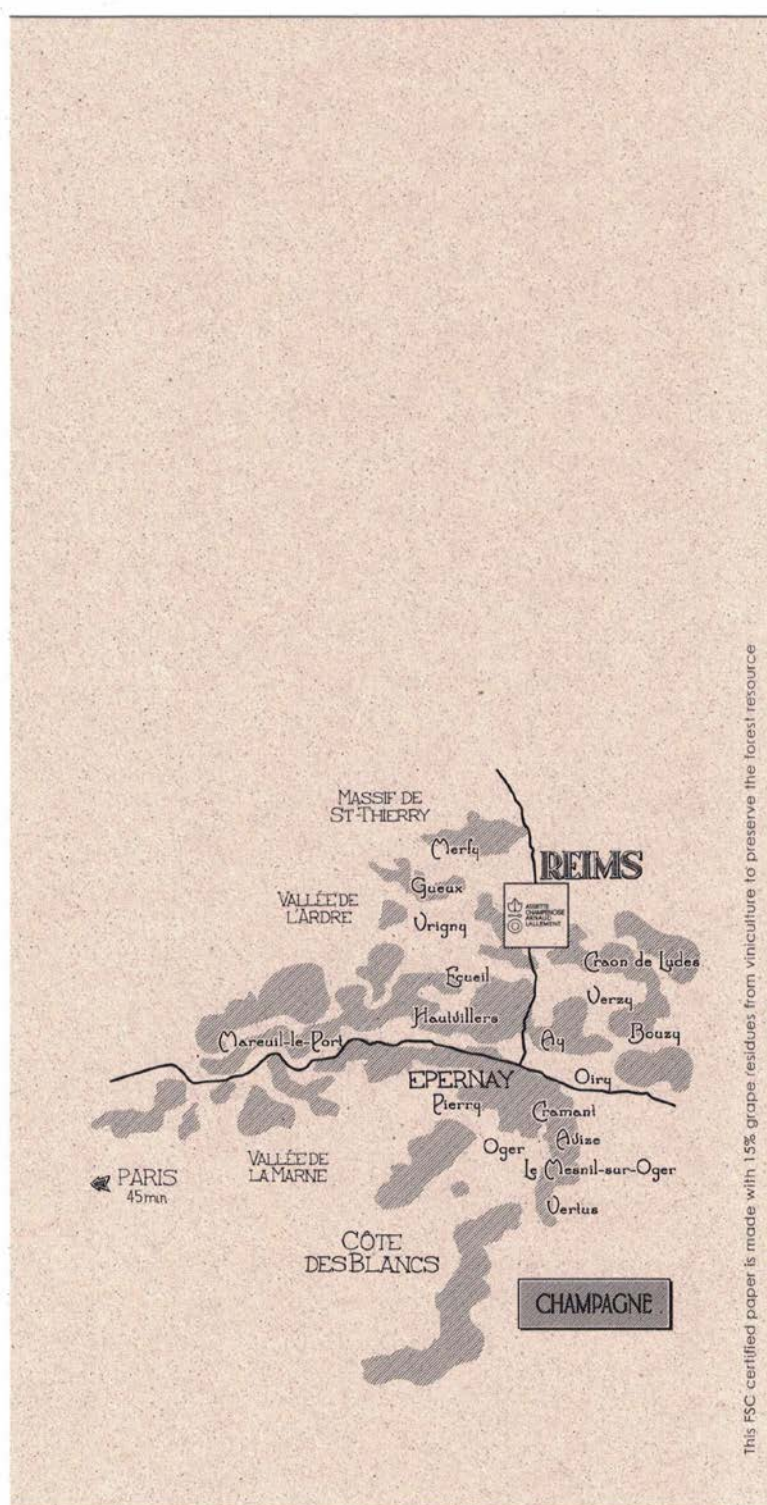




L'Assiette was awesome!

— Ben Graham





*This was a
fantastic dinner!*
— Paul Heick



Monday 20 April 2026

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 Lucie, Ambassador

BOLLINGER LA CÔTE AUX ENFANTS 2015

BOLLINGER LA GRANDE ANNÉE 2015 DISGORGED À LA VOLÉE

BOLLINGER LA GRANDE ANNÉE ROSÉ 2018

BOLLINGER LA GRANDE ANNÉE 2018

BOLLINGER R.D. 2008 (DISGORGED 25 OCTOBER 2024)

BOLLINGER R.D. 1976

BOLLINGER SPECIAL CUVÉE NV

Our glorious week in spring in Champagne commenced as it concluded – in perfect, radiant sunshine! Never have we experienced such endless blue skies, unrelenting for the entire week! We were fortuitous to be privileged to discover Champagne during its driest April in recorded history!

A visit to the lauded house of Bollinger was the ultimate way to commence our week – 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 met Cyril Delarue, sixth generation of the Bollinger family, who reported that the region had lost 10-15 percent of the crop to frost this spring.

Our visit began in Bollinger's Clos des Chaudes-Terres vineyard – a unique, ungrafted plot of vines planted in the ancient, untrellised 'en foule' manner; one of two vineyard sources of the legendary Vieilles Vignes Françaises, the rarest Bollinger cuvée of all. Here we witnessed a process unusual in Champagne, as the workers installed the posts to support the vines.

Our guide, Lucie, 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 more than one million magnums, 100,000 of which are hand disgorged for the non-vintage blends every year!

We were privileged to witness this process for ourselves as Bollinger worker Olivier demonstrated the riddling of the bottles and explained that each bottle of La Grande Année experiences 32 movements and each bottle of Vieille Vignes

Françaises 45 movements!

His colleague, Brice, then demonstrated disgorgement à la volée of La Grande Année 2015, not once but thrice! The chance to taste these just-disgorged bottles over lunch was a highlight of our first visit, and a new experience for The Champagne Tour!

It is a rare privilege to enter Bollinger's fabled Galerie 1829 museum cellar, and 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, Lucie 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. This was the first of many profound tasting moments of the week, eliciting countless superlatives from us all!

From the depths of Galerie 1829, we ascended to the surface to the private dining room of the house, where Thibaut Jaubert 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 superb and extensive! Thibaut was particularly excited to present Bollinger R.D. 1976 blind! Such was its freshness that it fooled us all into believing that it was much younger!

On our departure, we were each gifted with an exclusive jar of honey, from Bollinger's own bees – a wonderful memento of our unforgettable morning!

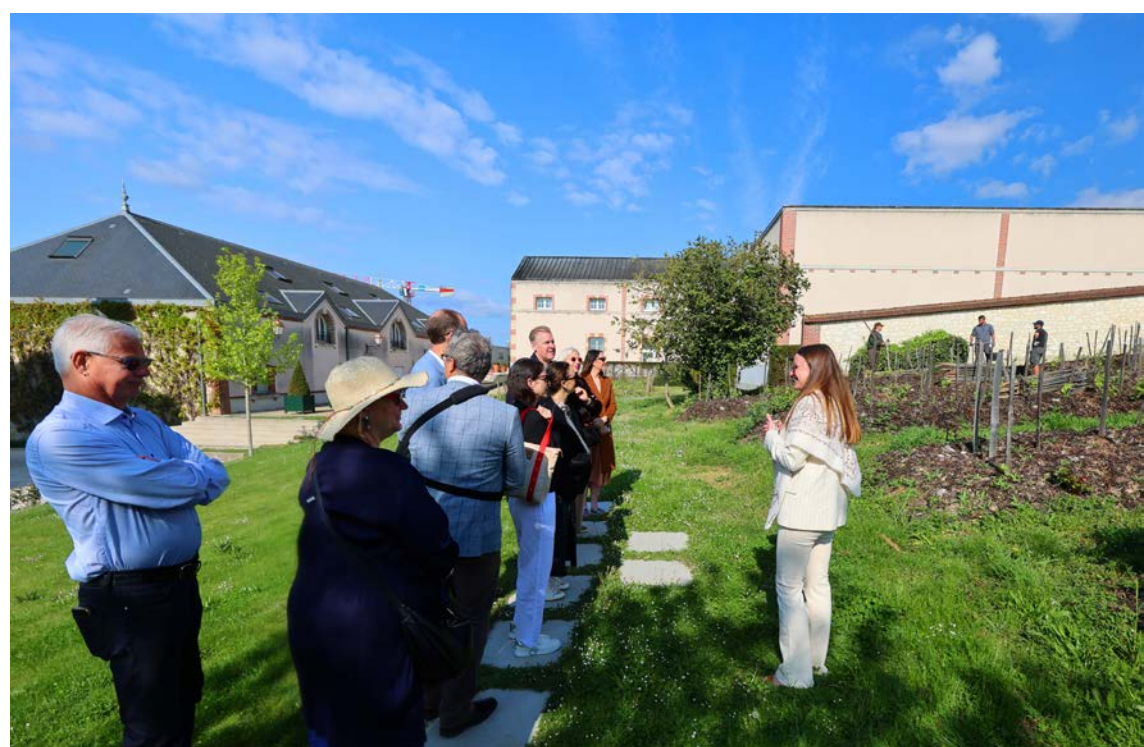
Our wonderful visit at Bollinger was an incredible way to commence The Champagne Tour, which we all recall fondly as an amazing standout of a magnificent week!

*Bollinger was an
absolutely fantastic
experience!*
– Andy Green











*The history at Bollinger was
incredible! – Stacy Borans*



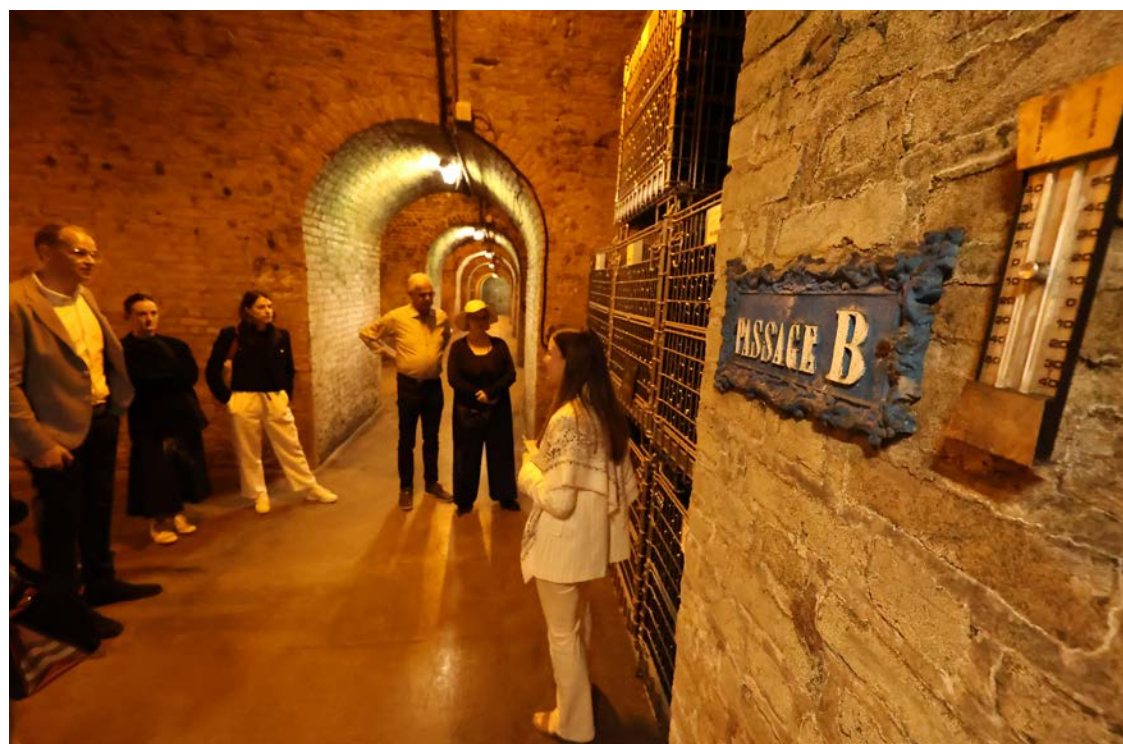
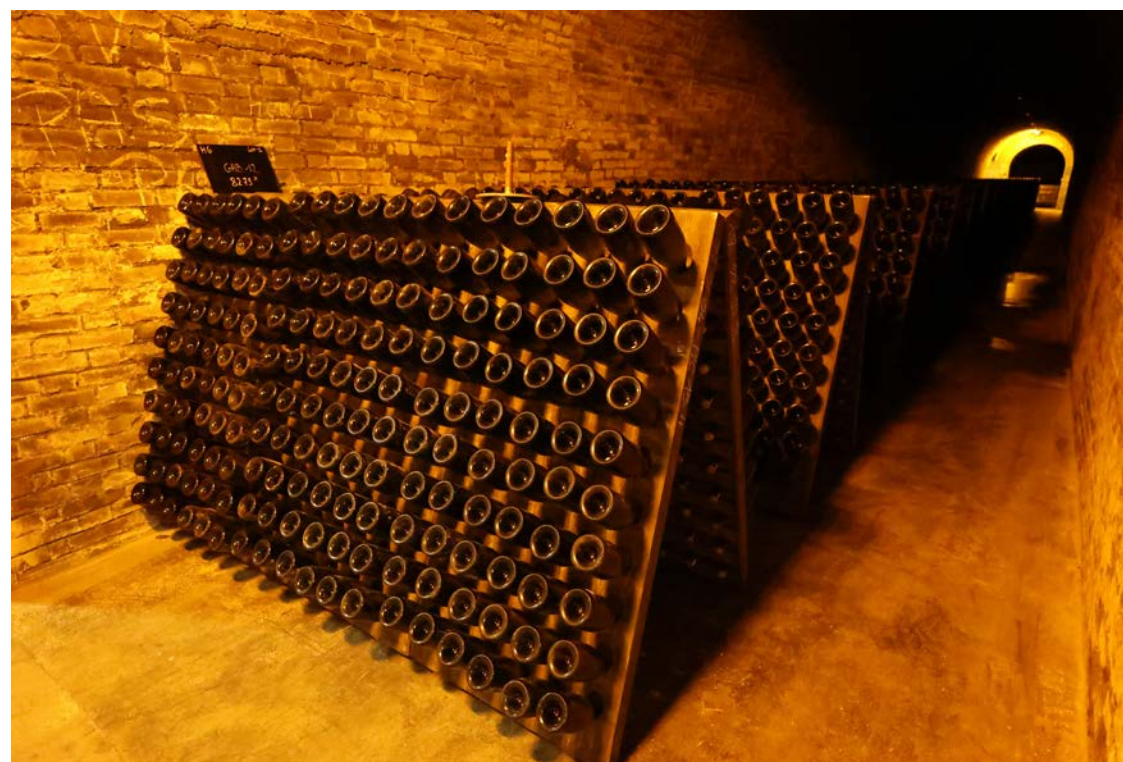
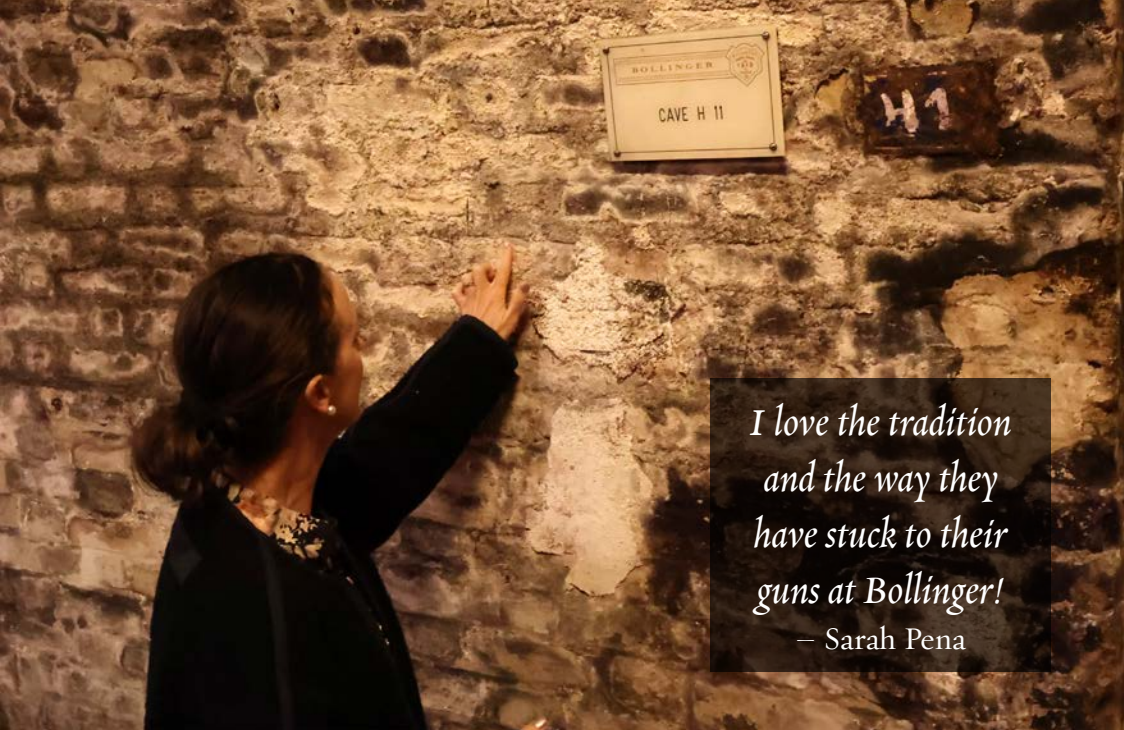


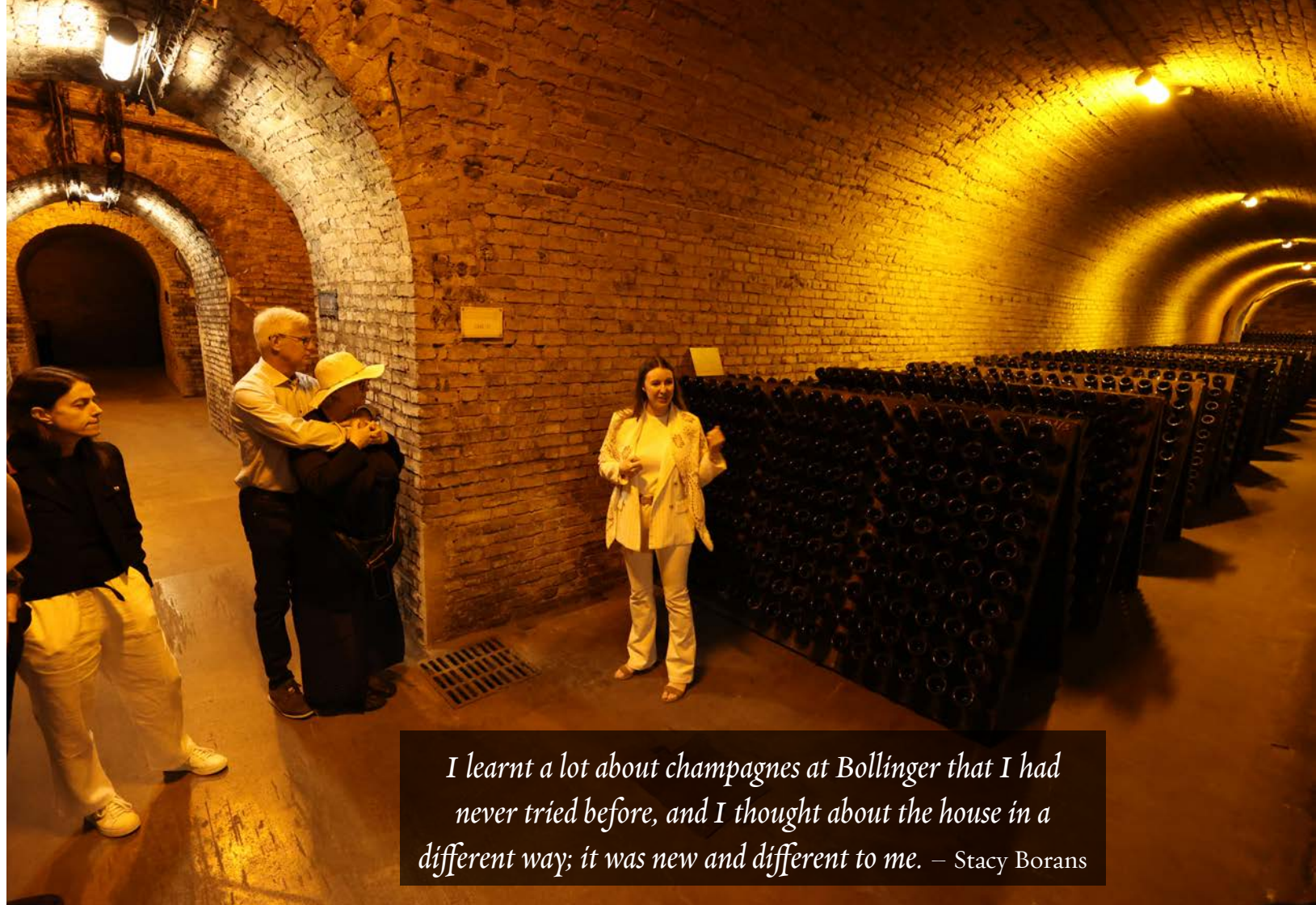


Bollinger was such a highlight! What a way to start the week! We came on Tyson's Tour four years ago and loved Bollinger then, too, and this was a completely different experience. I learnt so much more today! The whole experience with all the information and history, the disgorgement, the riddling, the cellar, the lunch, the 1976 — it was so special! Absolutely spectacular! — Stacy Borans

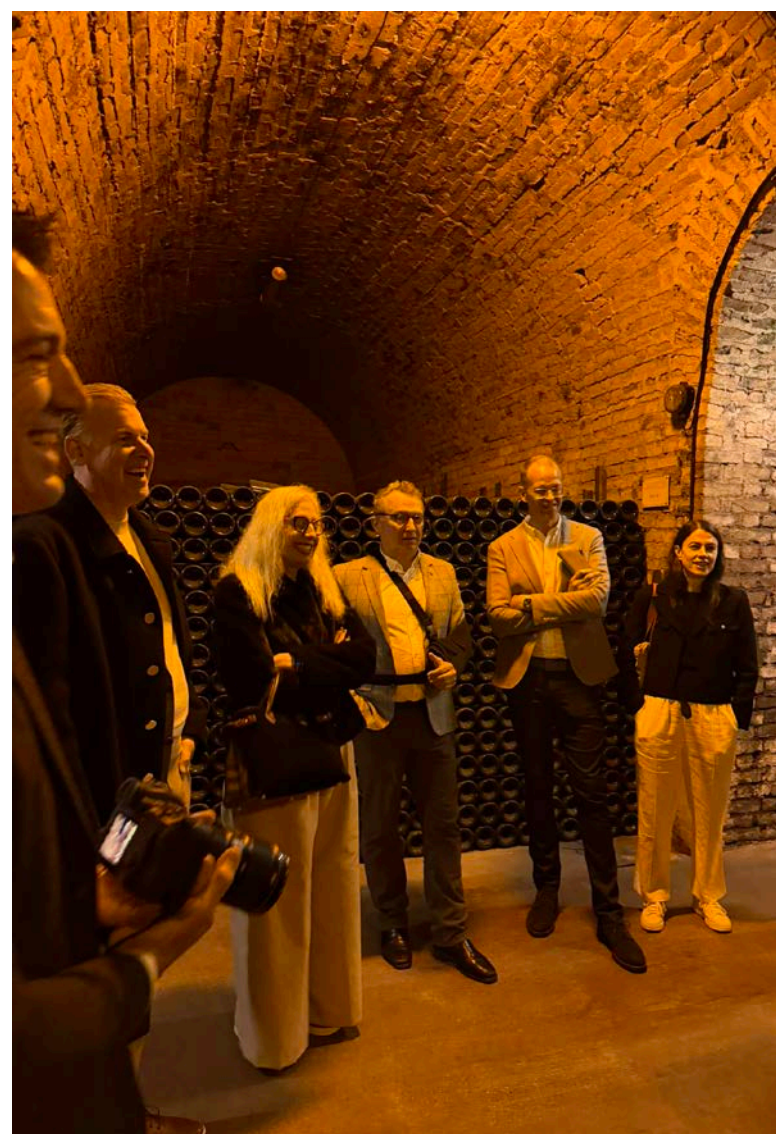




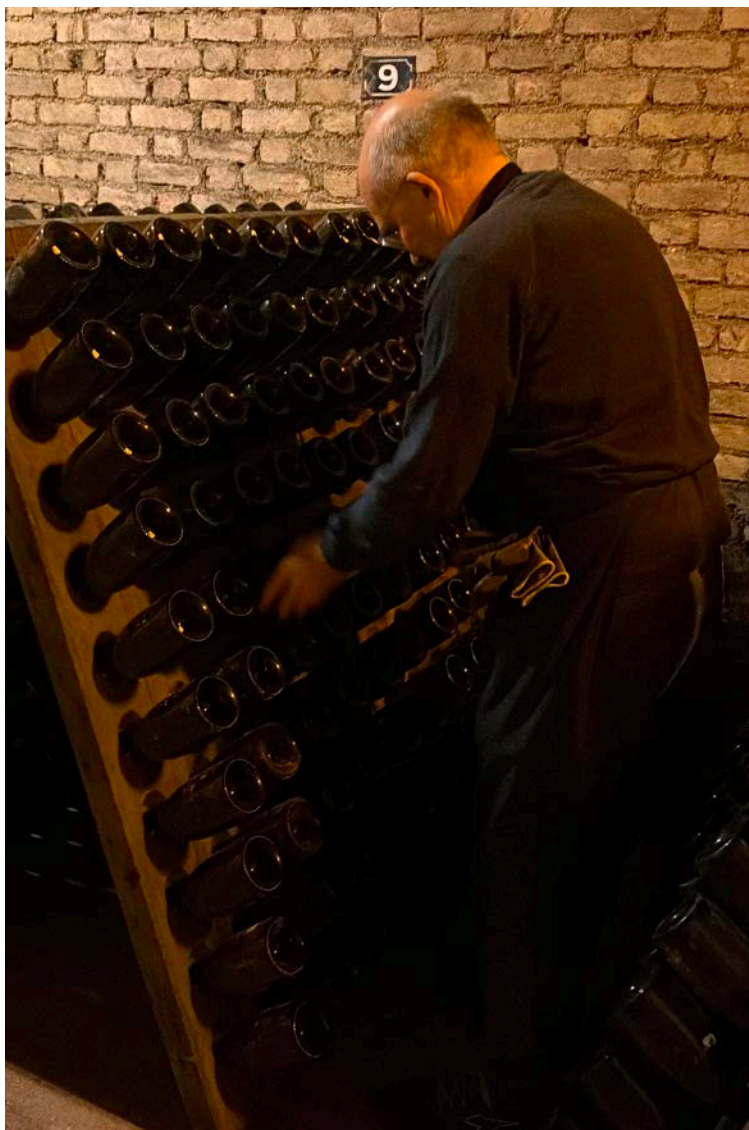
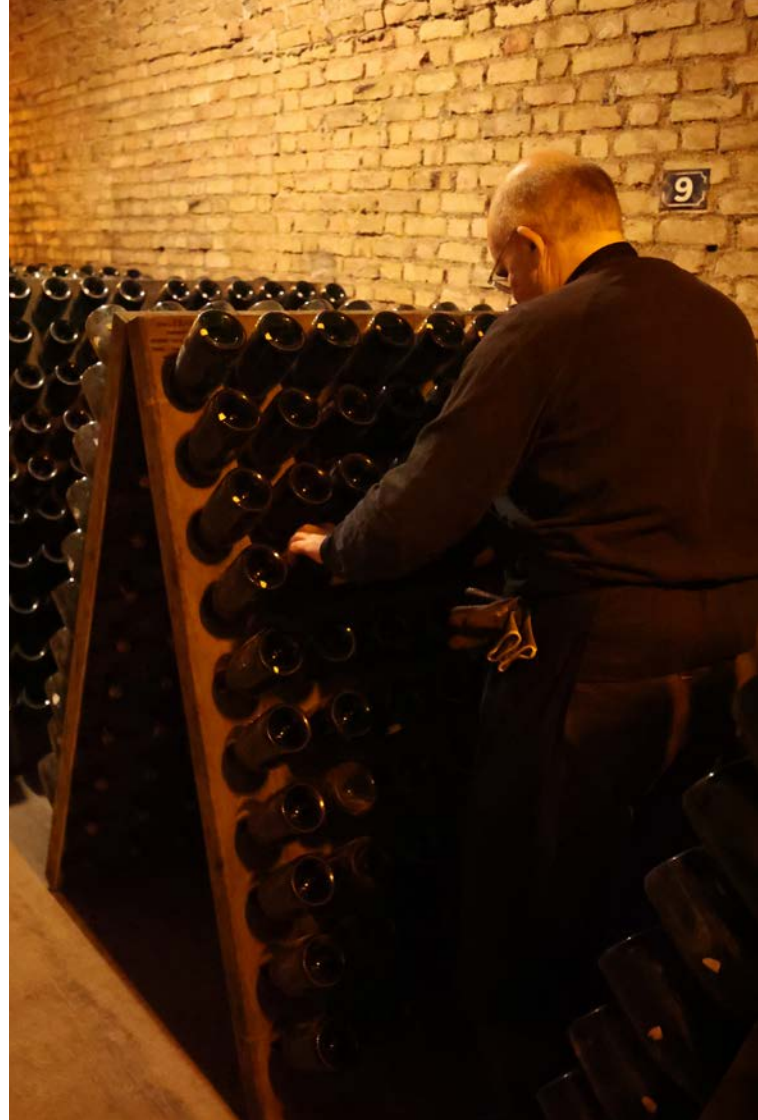
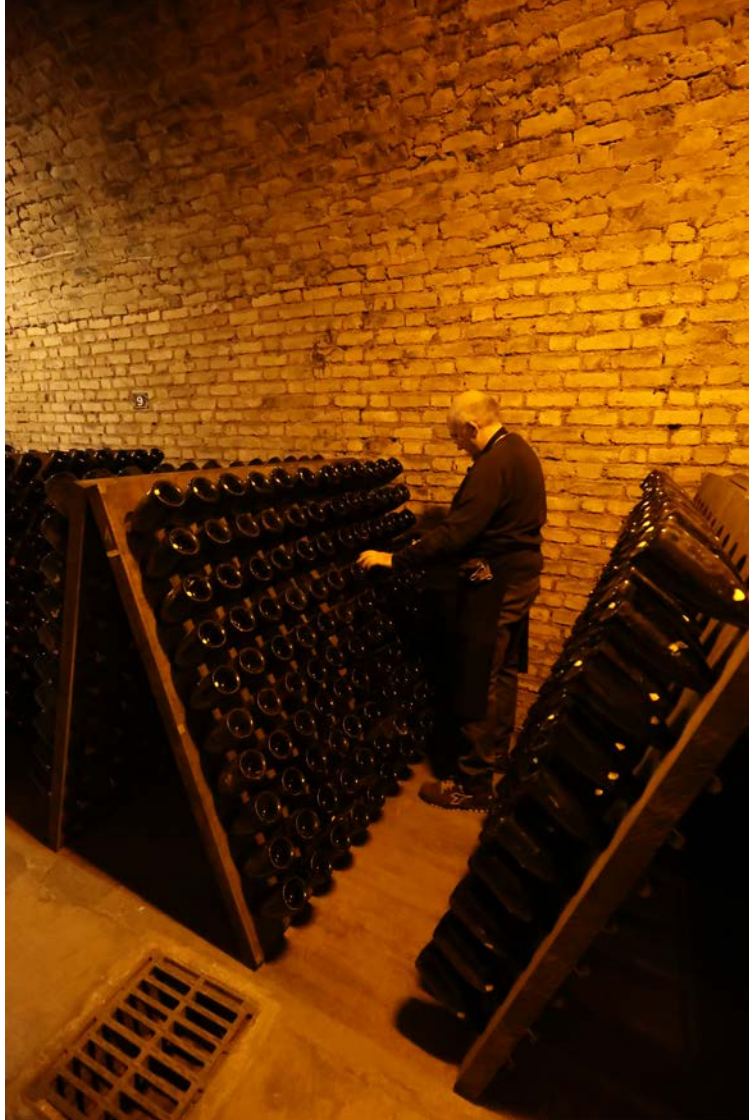




I learnt a lot about champagnes at Bollinger that I had never tried before, and I thought about the house in a different way; it was new and different to me. – Stacy Borans







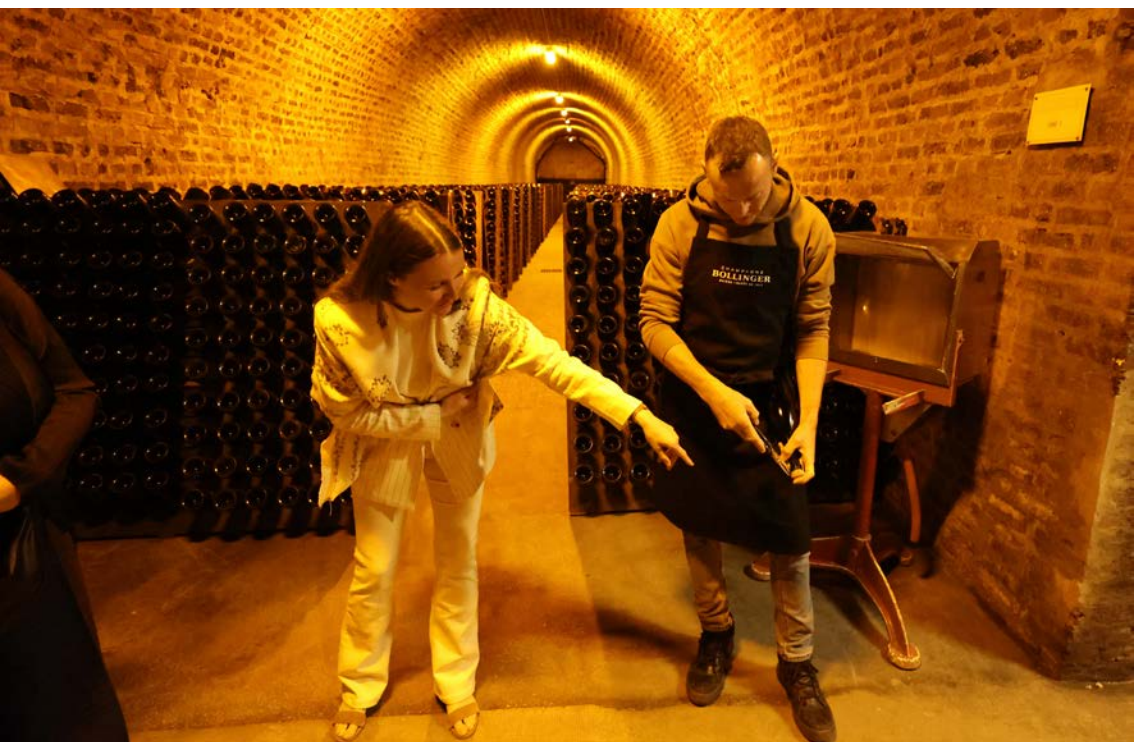
I really enjoyed Bollinger. A really good session for lots of reasons — very interesting wines and interesting stories.
— Andy Green



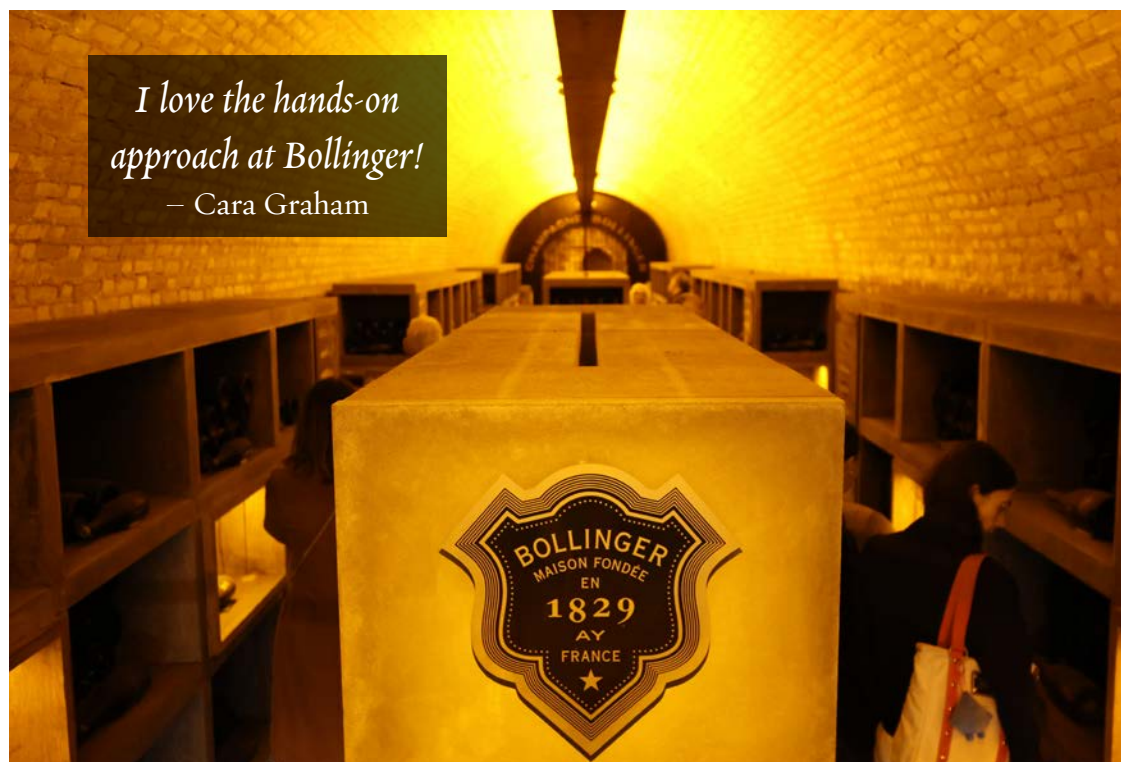
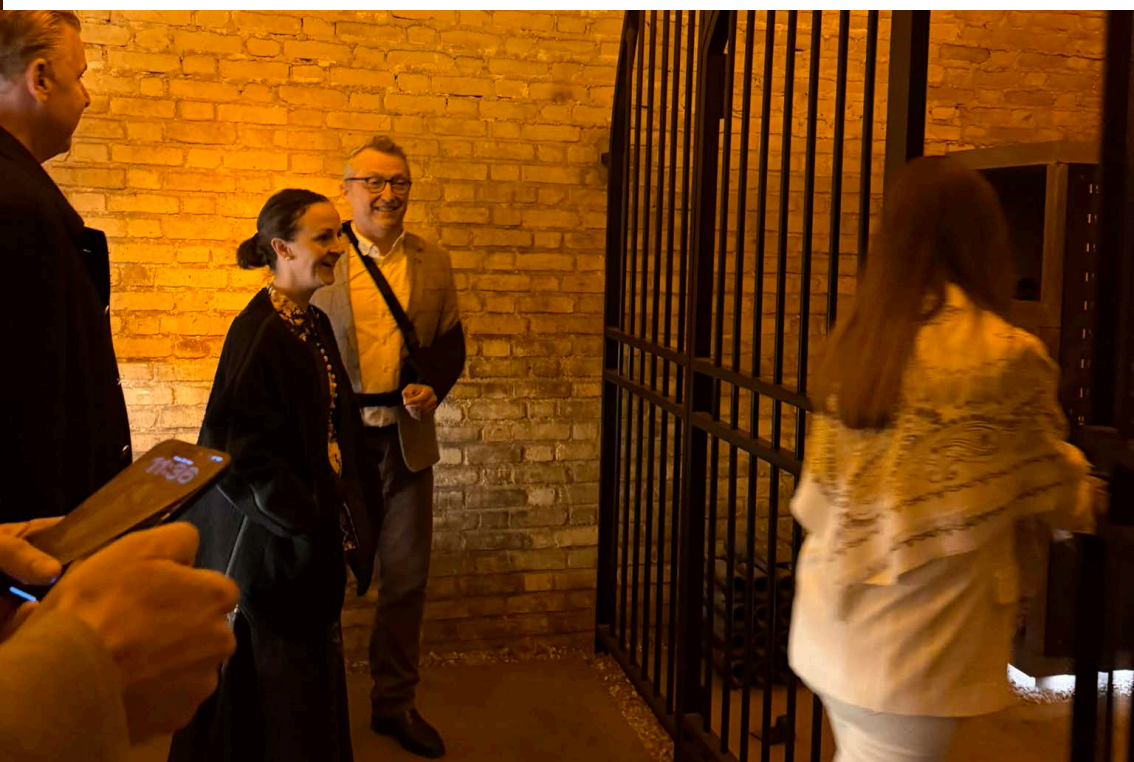




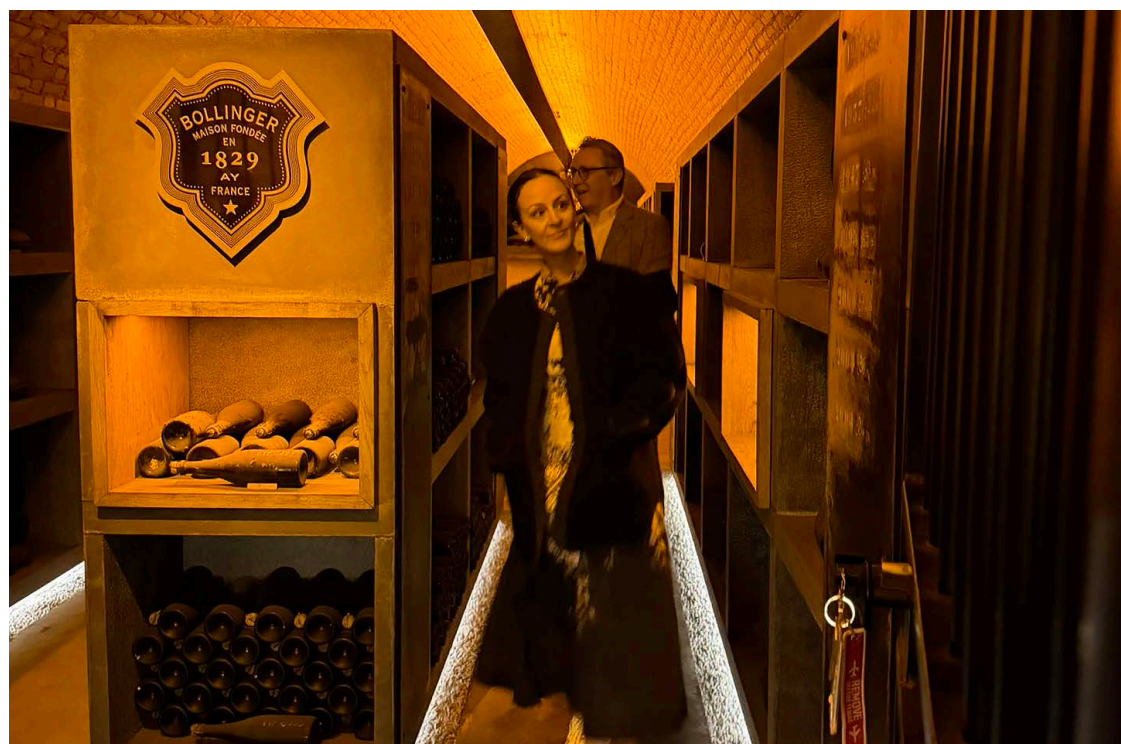
My 'best of' award of the week for upholding the tradition of champagne goes to Bollinger. Everything was traditional – an excellent way to start the week and an exceptional exemplar of the traditional methods! – Cara Graham



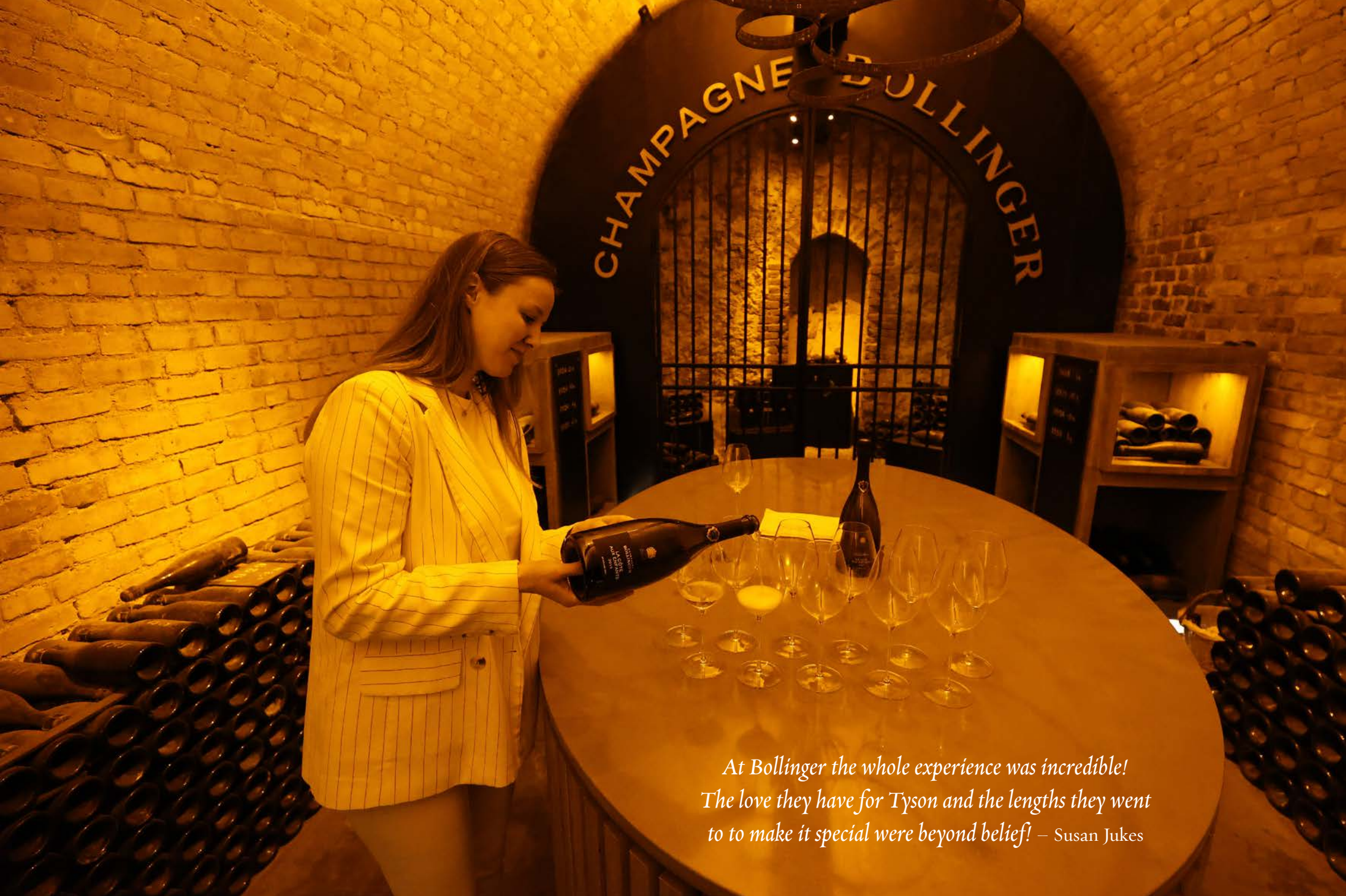




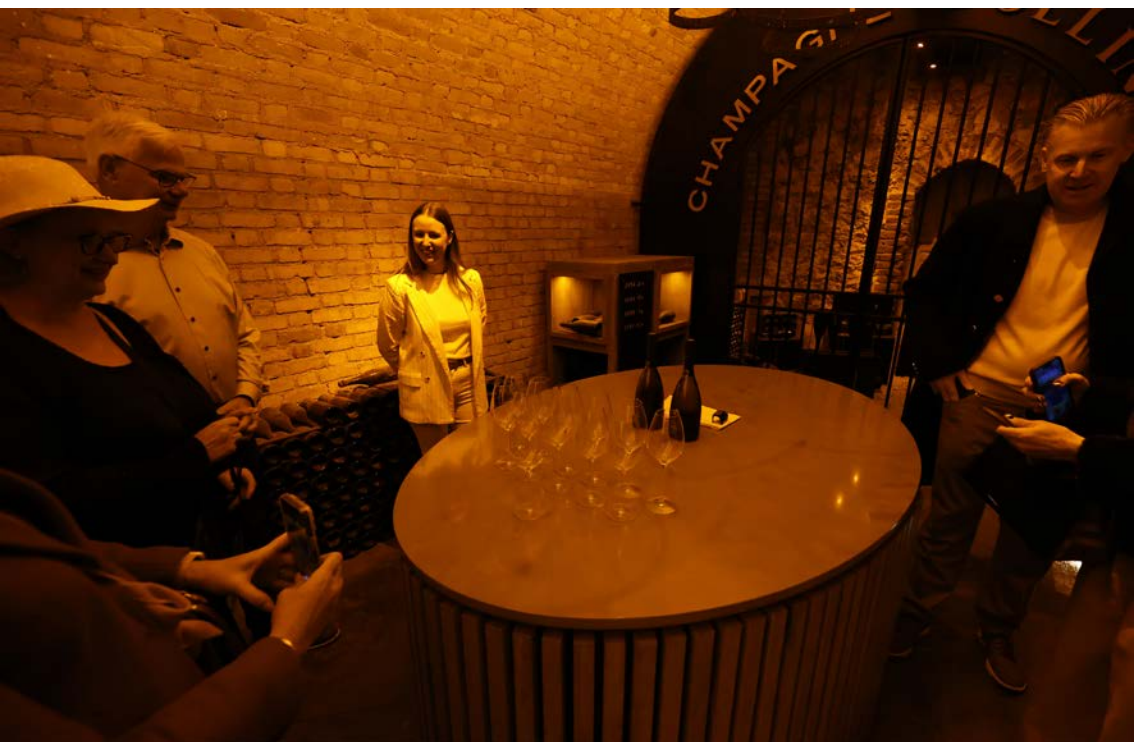
*I love the hands-on
approach at Bollinger!*
— Cara Graham

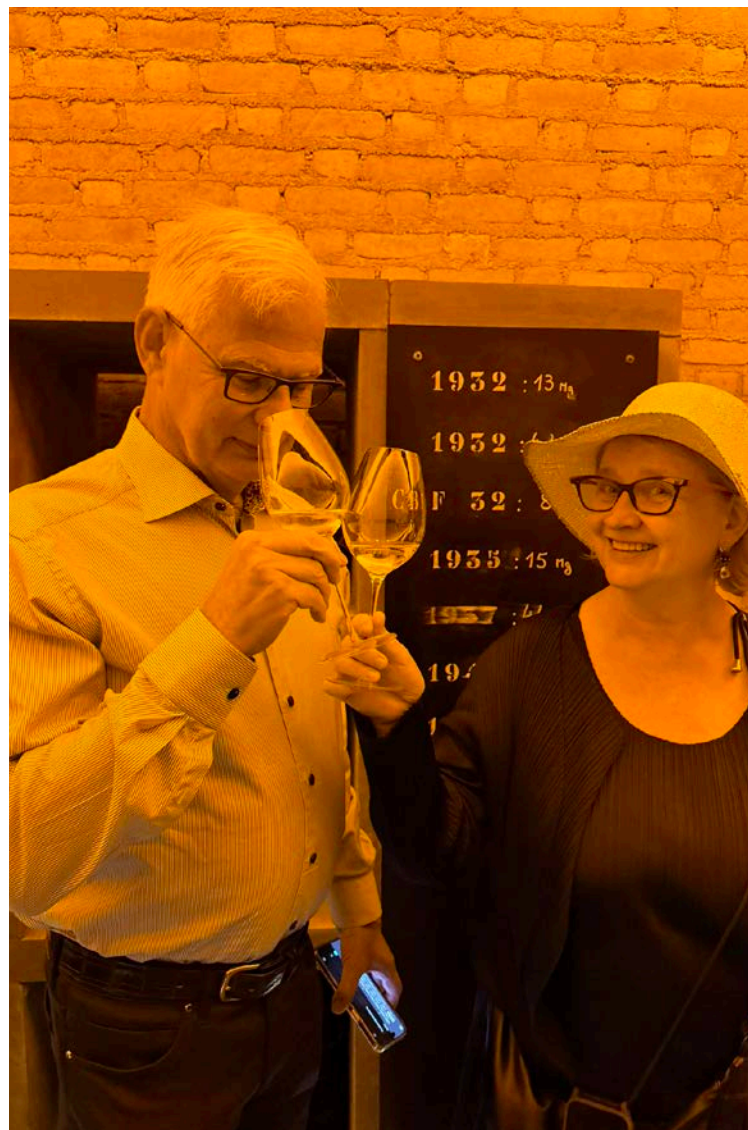






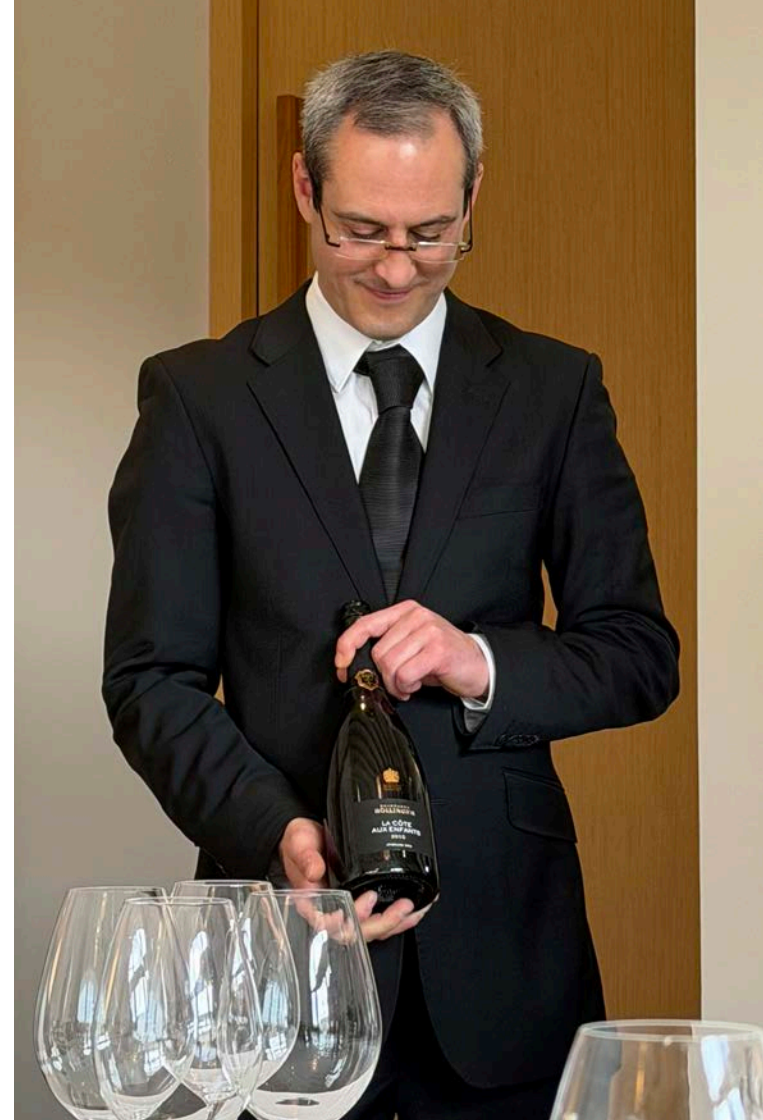
*At Bollinger the whole experience was incredible!
The love they have for Tyson and the lengths they went
to to make it special were beyond belief! – Susan Jukes*







*Bollinger was the most interesting experience
in terms of tasting, from the disgorgement to
the museum cellar and the 1976! – Paul Heick*





The meal was fantastic!
— Stacy Borans



*Thibaut did such an
incredible job at Bollinger!*
— Ben Graham









Thibaut was so generous with his time! He was incredible!
— Stacy Borans





*Bollinger 1976 could
have been my favourite
champagne of the week!*
— Ben Graham



Déjeuner du Lundi 20 Avril 2026

Les Gambas, Riz rouge de Camargue

La Fricassée de Volaille fermière aux Cèpes, Pomme mousseline

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

La Tartelette fine aux Pommes et sa Glace

Bollinger PN TX 20
Bollinger La Grande Année Rosé 2018
Bollinger La Grande Année 2018
Bollinger R.D. 2008
Bollinger Special Cuvée

Déjeuner préparé par Jean-Jacques Lange





*Thibaut was an
exceptional guide
at Bollinger!*
— Paul Heck

Monday 20 April 2026

DOM PÉRIGNON

Tour and Tasting at Abbaye d'Hautvillers

Tour and Tasting Hosts: Thierry Sweczykowski, Sommelier, and Yumi Ando Laforge, Ambassador

DOM PÉRIGNON VINTAGE 2018

DOM PÉRIGNON VINTAGE 2017

DOM PÉRIGNON PLENITUDE 2 2008

DOM PÉRIGNON ROSÉ 2010

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

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

Perched on the slope of the Montagne de Reims, the Abbaye enjoys a spectacular vista from the edge of the 'high village' of Hautvillers. We took a moment to absorb the endless view over the vines overlooking the premier cru of Cumières

on this gorgeous spring afternoon.

We were welcomed to La Pitance on the edge of the village of Hautvillers by Sommelier of the house, Thierry Sweczykowski, who shared a sneak preview of Dom Pérignon 2018, due for release in November 2026

'The Dom' is a wine of tension, power and long-ageing endurance, and this was exemplified emphatically in a tasting back to 2008. Thierry presented countless insights as he introduced two vintages of Plénitude 1, Plénitude 2 and Rosé.

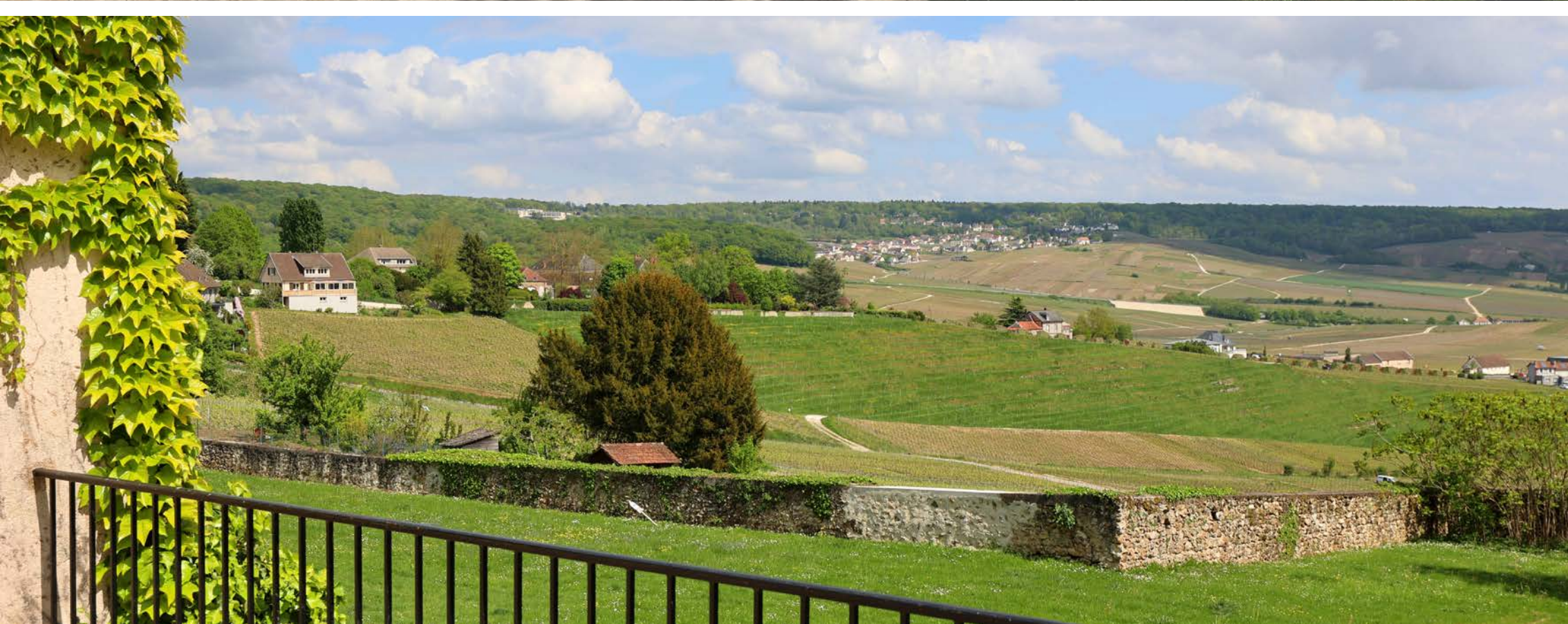
We relished our opportunity to bask in the incredible history of champagne in this historic and spiritual place, and the tremendous privilege of experiencing Dom Pérignon, and in particular Rosé 2010 and Plénitude 2 2008!



*We had 12 experiences this week including the arrival dinner
and the finale dinner — and I absolutely loved Hautvillers!
I had some real highs in every experience! — Andy Green*









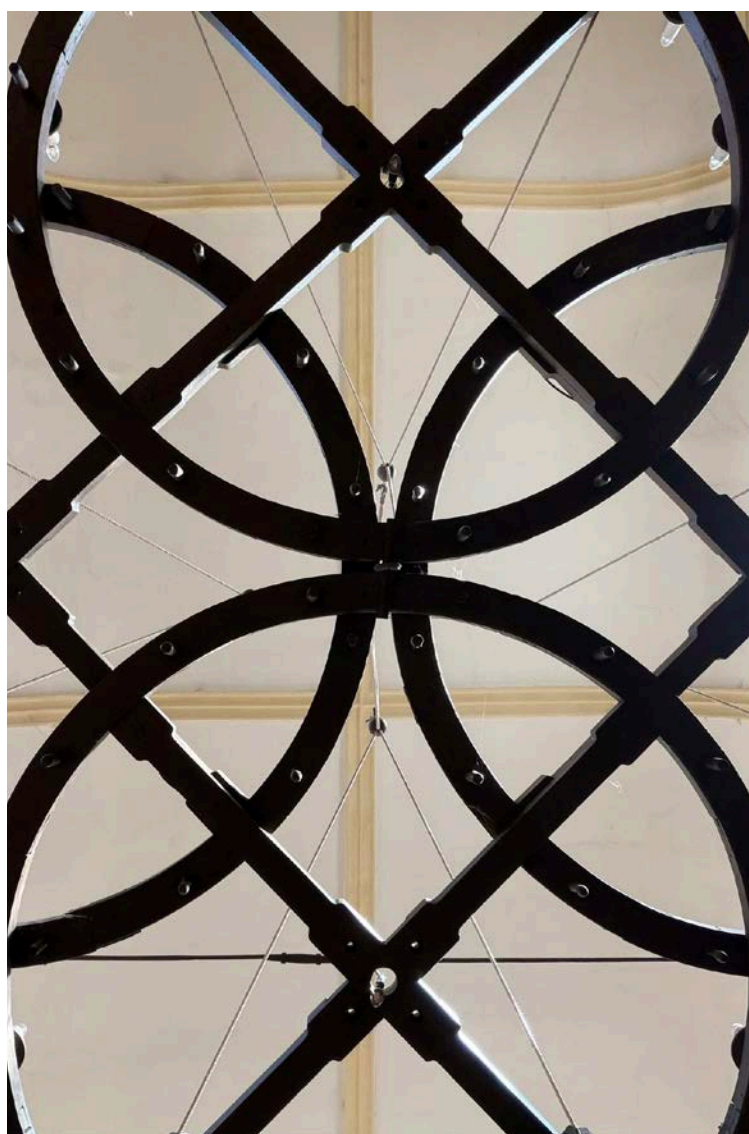






*Dom Pérignon had the best peonies
of the week. – Cara Graham*







*Our visit at the Abbaye de Hautvillers
was so special and so spiritual.*

— Sarah Pena



What a day! – Andy Green















I loved Plénitude 2 2008! It was amazing! – Sarah Pena







*Dom Pérignon Rosé 2010 would
have to be my favourite wine!*
— Stacy Borans



Monday 20 April 2026

RUINART

Tour and dinner in the 3rd century Roman crayères in Reims

Tour and Dinner Host: Lucie Marchand, Ambassador

RUINART BRUT NV EN MAGNUM

RUINART BLANC DE BLANCS NV EN MAGNUM

RUINART BLANC SINGULIER ÉDITION 19 NV

RUINART DOM RUINART BLANC DE BLANCS 2013

DOM RUINART ROSÉ 2009

DOM RUINART BLANC DE BLANCS 1993 EN MAGNUM (BLIND, DISGORGED MAY 2003)

RUINART DOM RUINART BLANC DE BLANCS 1996 (DISGORGED 2008)

Our journey into the distinguished world of Ruinart commenced as the automatic door of the modern visitor's centre opened in a grand reveal, as the glow of twilight illuminated the historic courtyard of the house at the top of Reim's Butte Saint-Nicaise

Here we were met by our host Lucie Marchand, who shared the deep history of the house and its historic crayères over a magnum of Ruinart Brut NV – and a few rounds of foosball!

Ruinart has occupied its premises on Reims' famed Rue des Crayères since 1768, the longest-established champagne house of all, and the first to use its 3rd-century Roman crayères to age its champagnes.

Its location on top of the hill makes its eight kilometres of cellars some of the deepest and most spectacular in the region, descending to depths of up to 38 metres below the surface.

It was here that we plunged to the depths of the ancient history of Champagne, descending on a grand and well-lit staircase. With an almost regal feel, this was a particularly dramatic introduction to our first experience of the deepest crayères of all.

Here we were privileged to a spectacular dinner worthy of Michelin-star fanfare in the haunting grandeur of the depths of the ancient crayères. We marveled at the impeccable execution of six delightful courses – no easy task this far below the surface!

Each dish was perfectly paired with a spectacular line up of six Ruinart cuvées, encapsulating the chardonnay theme of the house in a comparison of three versions of blanc de blancs: Ruinart's famous Blanc de Blancs NV, its exciting new adventure of Blanc Singulier Edition 19 and most profoundly its stunning Dom Ruinart Blanc de Blancs 2013. Our dinner concluded with a spectacular journey to the depths of the museum cellar in Dom Ruinart 1996 and 1993 en magnum!

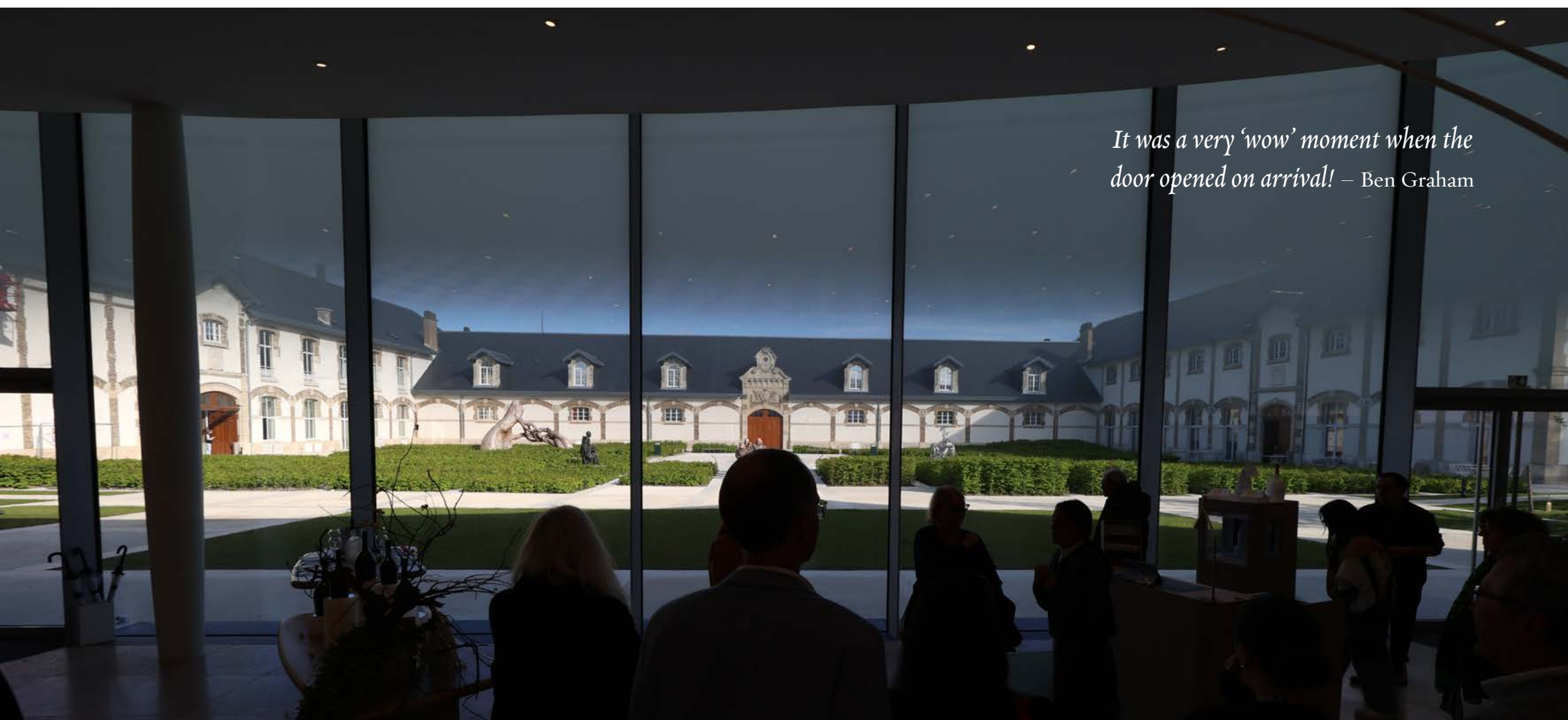
Before we ascended to the surface, we were in for one final surprise. Ruinart's dramatic beauty in its fabulous art in its reception rooms above is mirrored below the surface, where we thrilled by an art installation that paid tribute to both the ancient history of the Roman construction of the crayères, and to the present reality of the meteorological conditions in the vines.

Our unforgettable visit was an ultimate and comprehensive immersion in the past, present and future of the fabled house of Ruinart!



*Ruinart was the most beautiful setting.
I'll remember it for the rest of my life.
It was simply magical! – Paul Heck*







Ruinart was the best widely-appealing experience of the week! The place was phenomenal and a marketing dream!
— Cara Graham







Lucie was fantastic at Ruinart.
— Sarah Pena

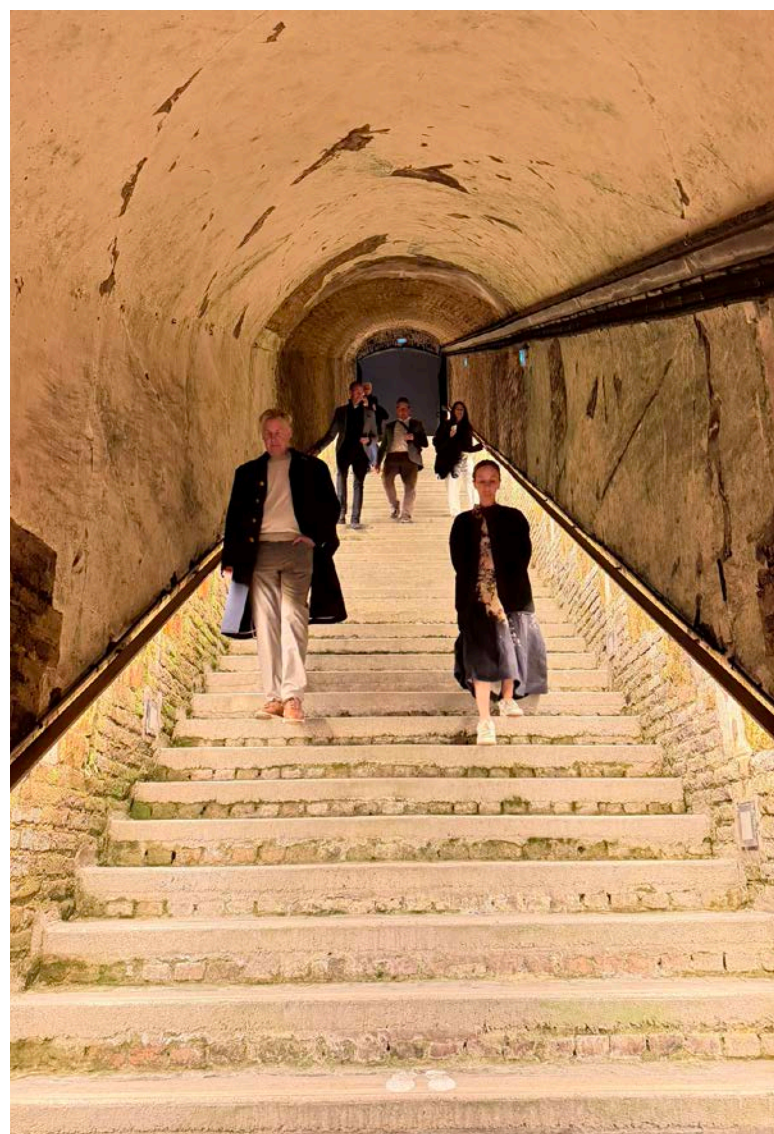




Ruinart was a pleasant surprise! We can't get it in the States and I haven't cared for it in the past, but it was such a surprise! The experience really amplified the champagnes.

— Jason Marcewicz

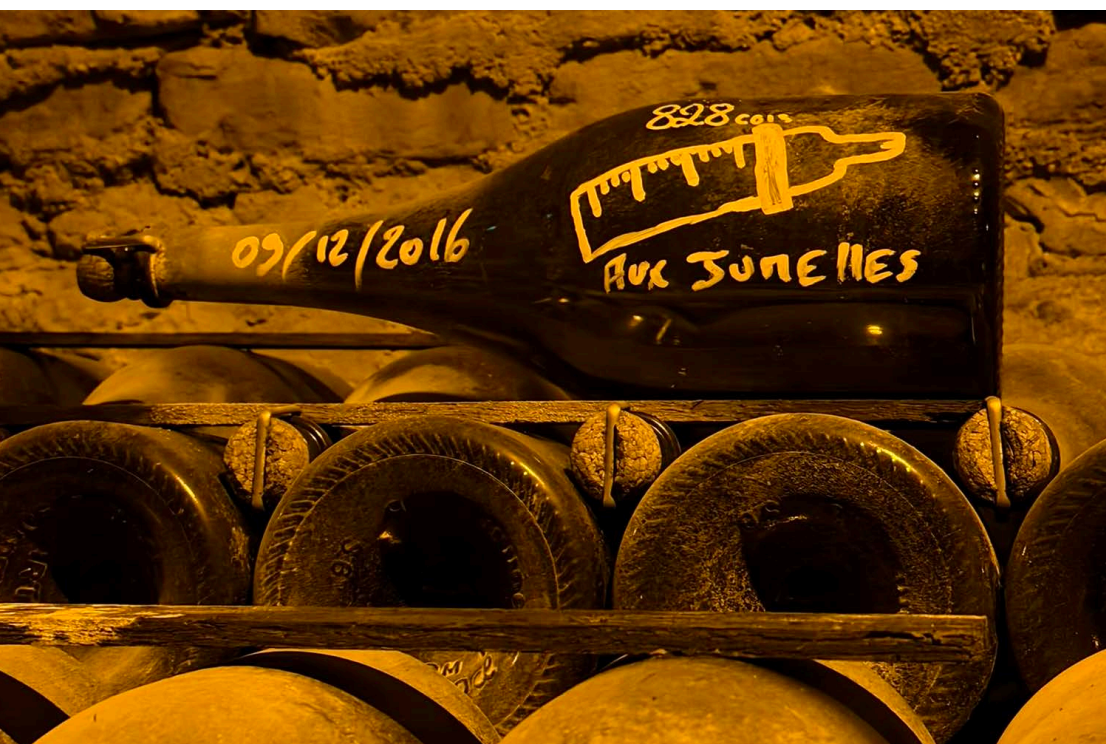
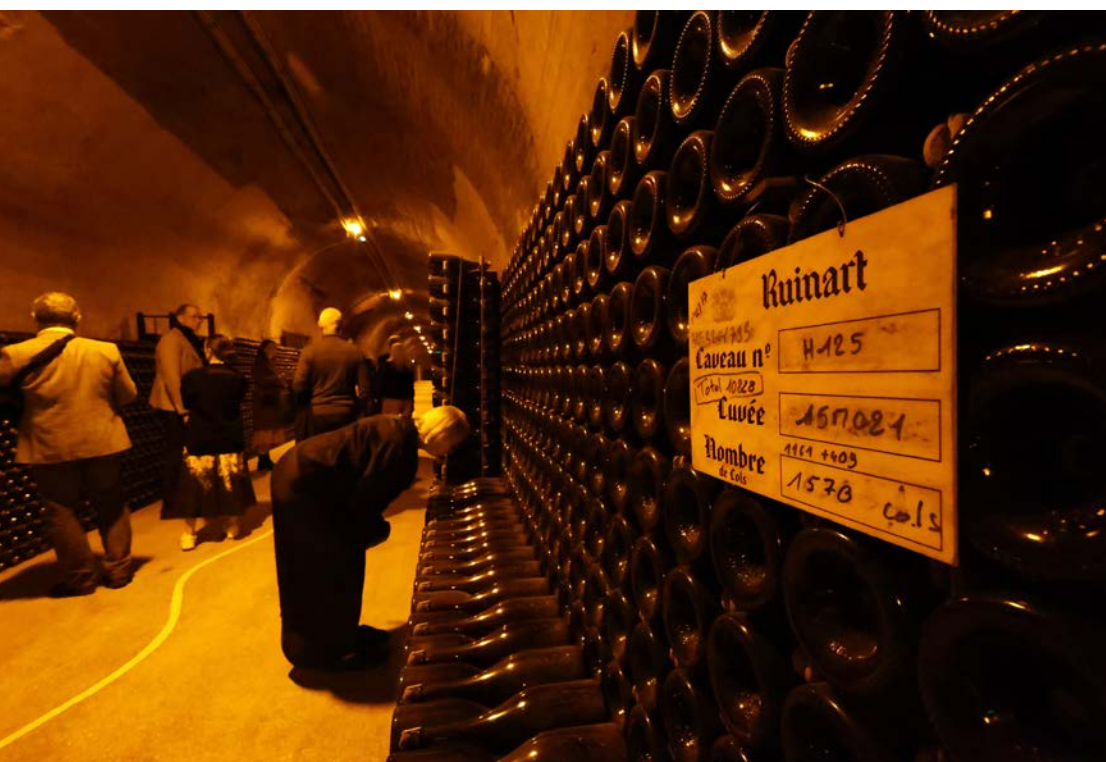




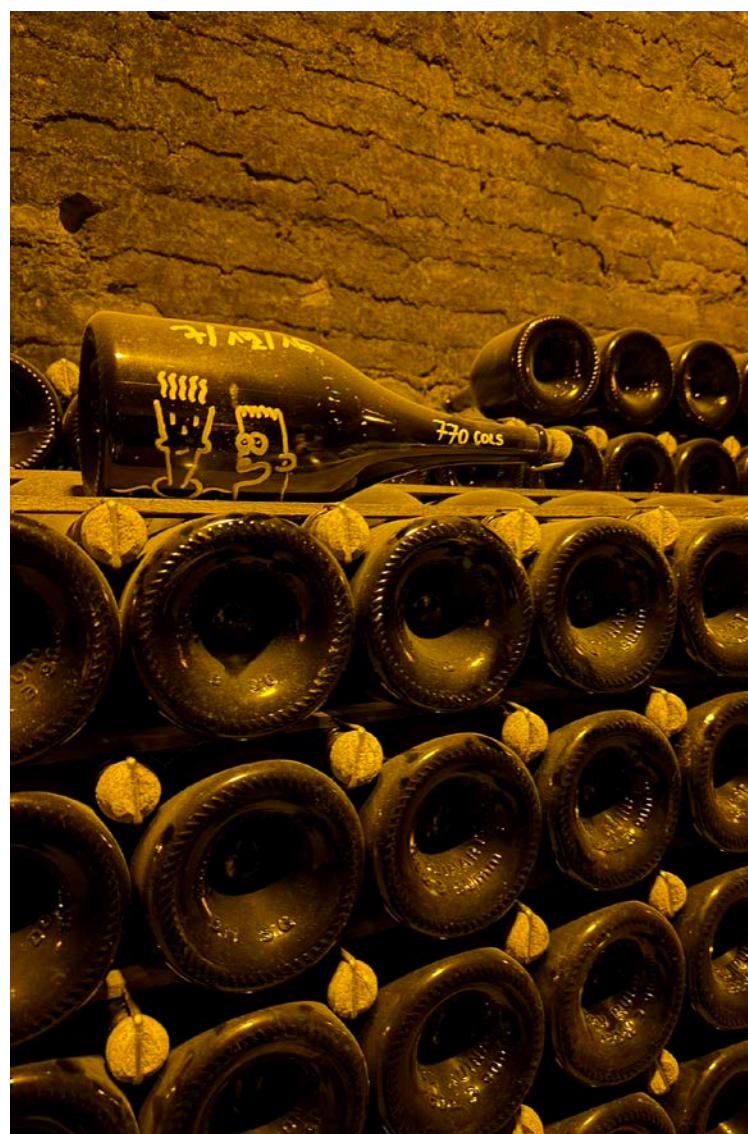


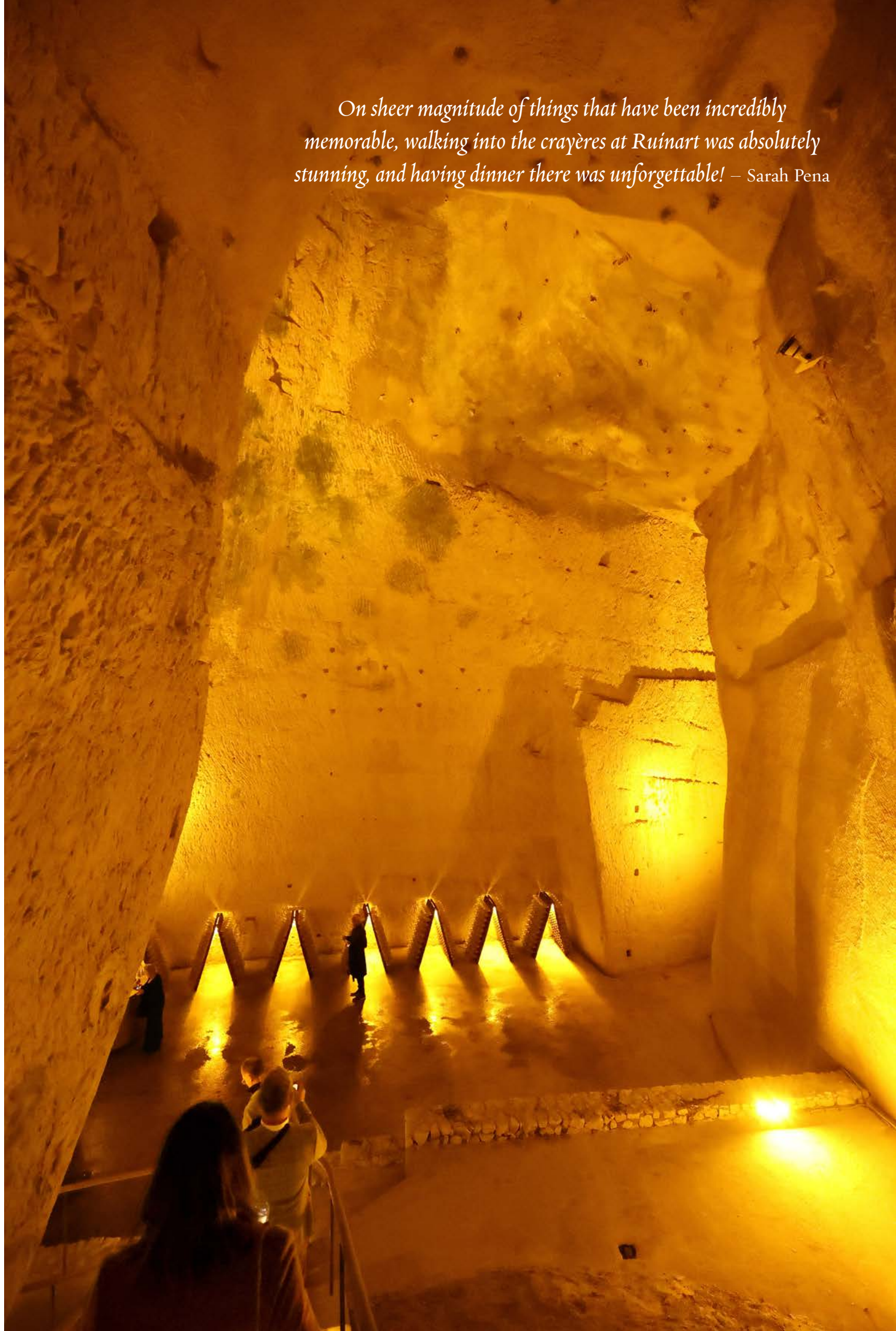
*Going down to the
crayères and seeing the
artwork at Ruinart
was incredible!*
— Sarah Pena











On sheer magnitude of things that have been incredibly memorable, walking into the crayères at Ruinart was absolutely stunning, and having dinner there was unforgettable! – Sarah Pena





*I haven't been a big Ruinart fan, but
potentially my favourite champagne of
the week was the Dom Ruinart 1996!*
— Ben Graham

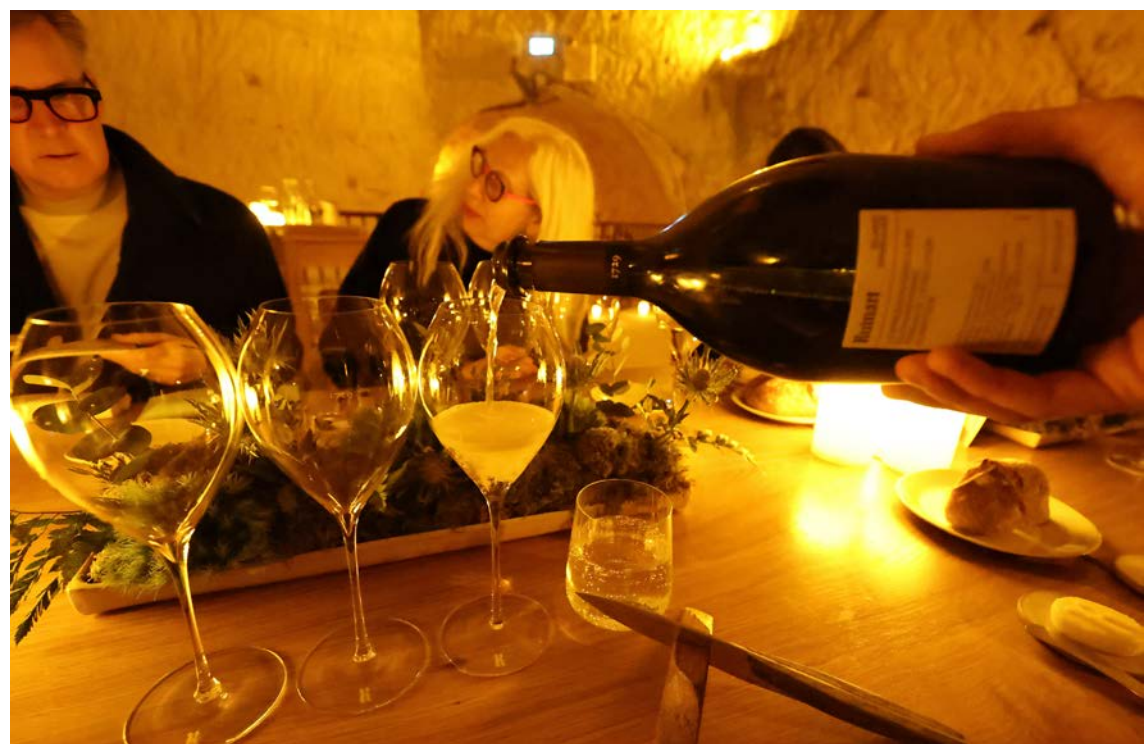






*I will never forget the
Ruínart crayère dinner!
It was just exceptional!*
— Ben Graham







Dinner in the cellar was spectacular!
— Paul Heick



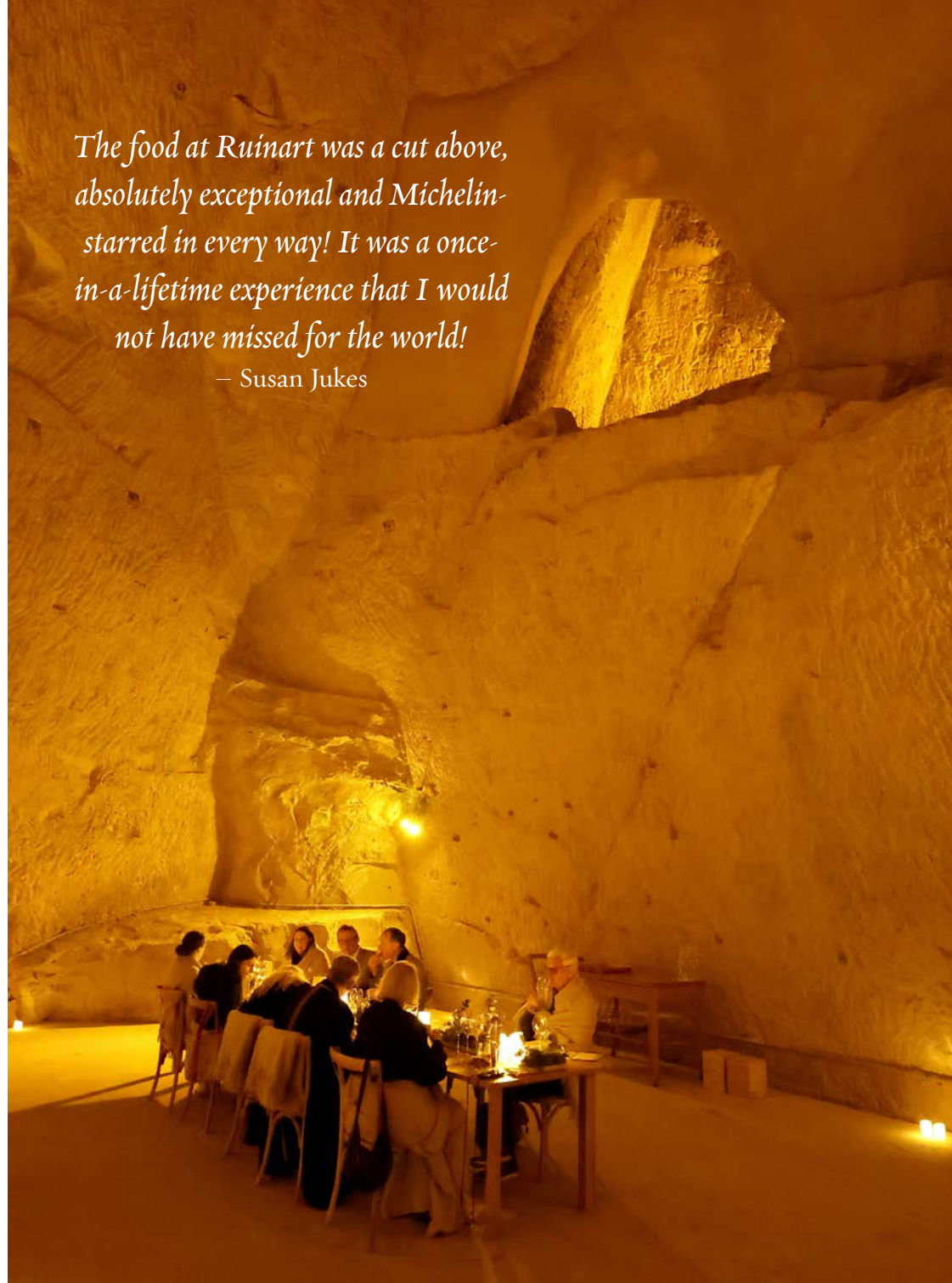
*The turbot with the
Dom Ruínart 2013 was
a match made in heaven!*
— Susan Jukes



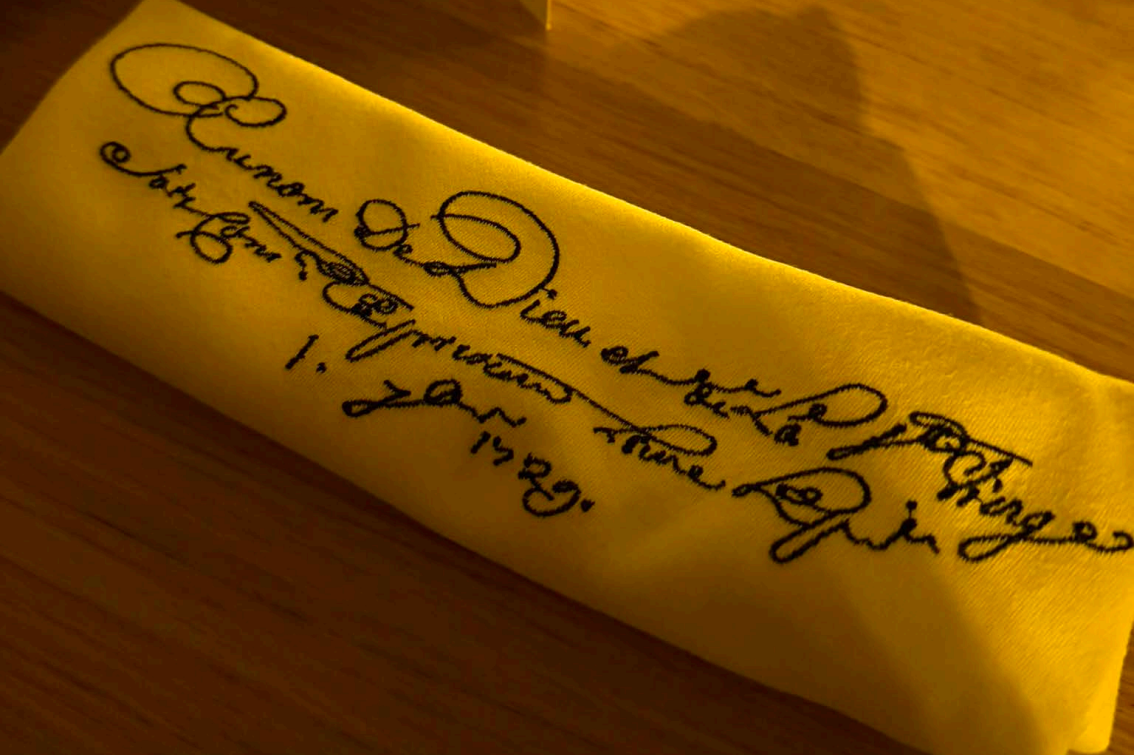


*The food at Ruinart was a cut above,
absolutely exceptional and Michelin-
starred in every way! It was a once-
in-a-lifetime experience that I would
not have missed for the world!*

— Susan Jukes





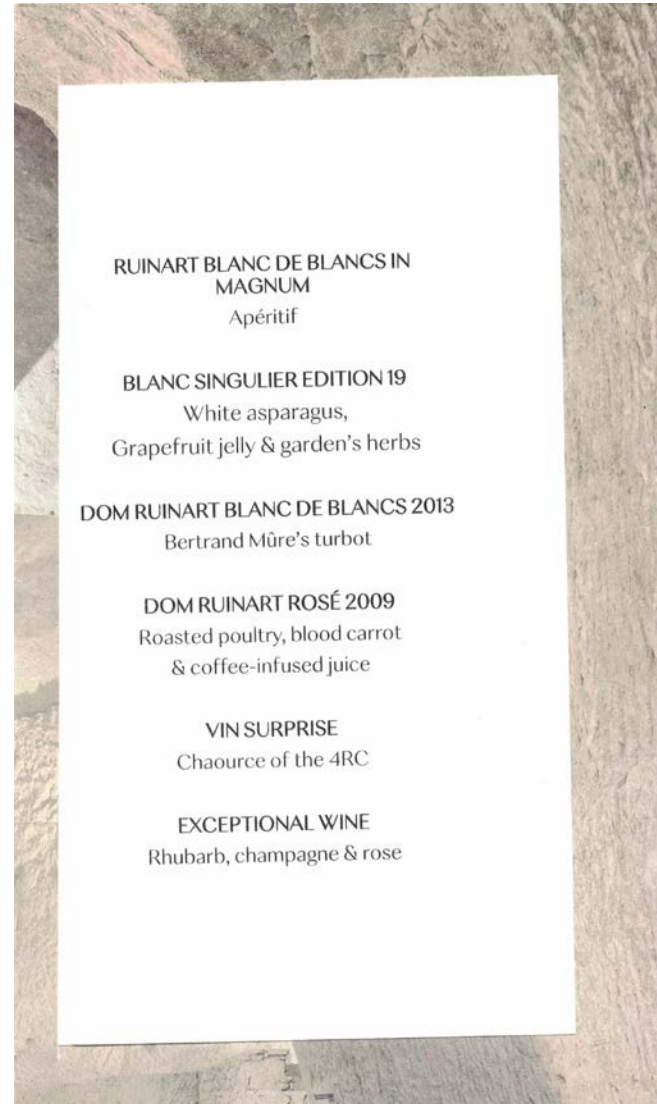


Dom Ruinart 1993 was my favourite! – Ben Graham



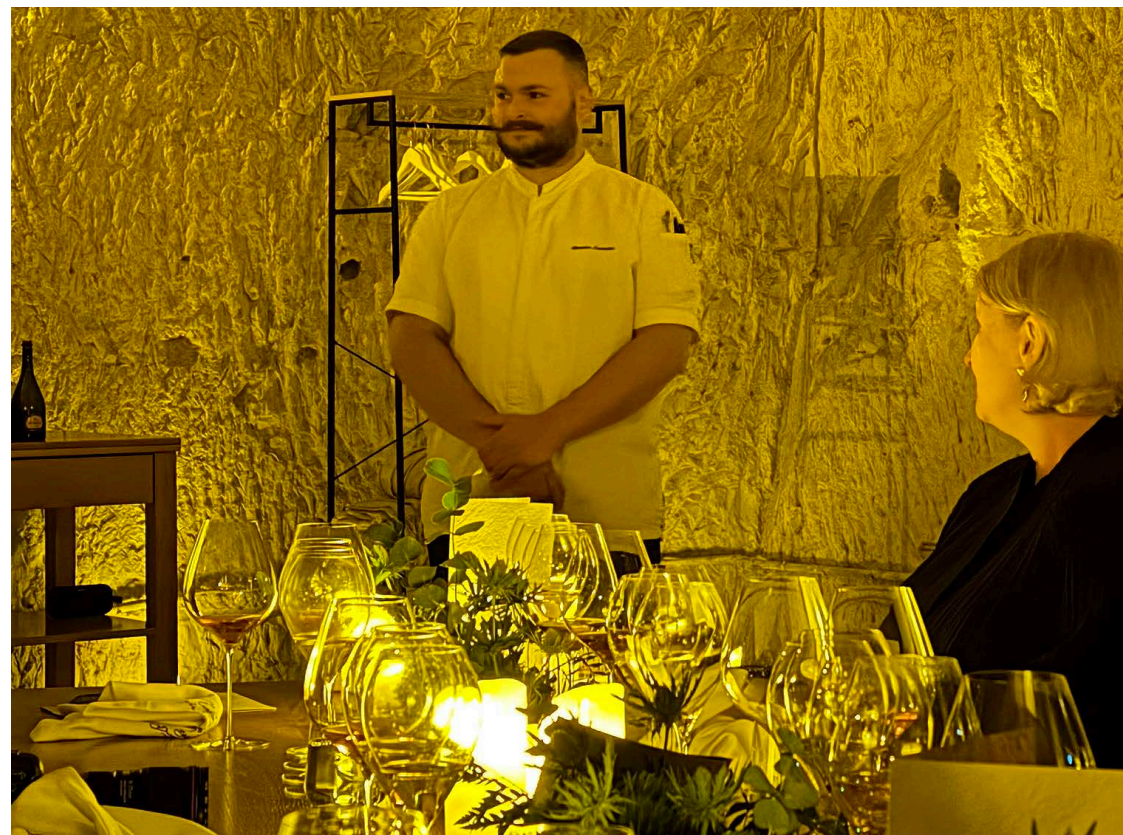
Ruinart was a great experience. I'll never forget dinner in the crayère!
— Andy Green

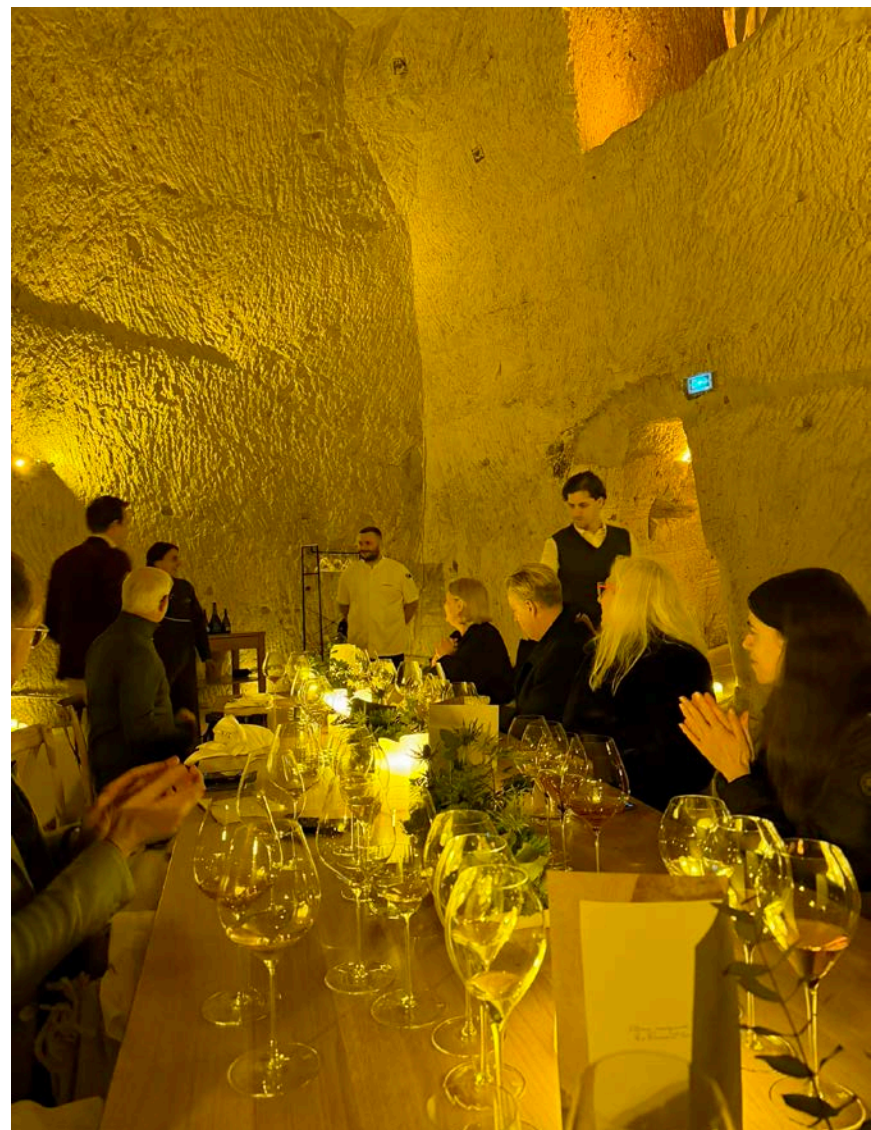
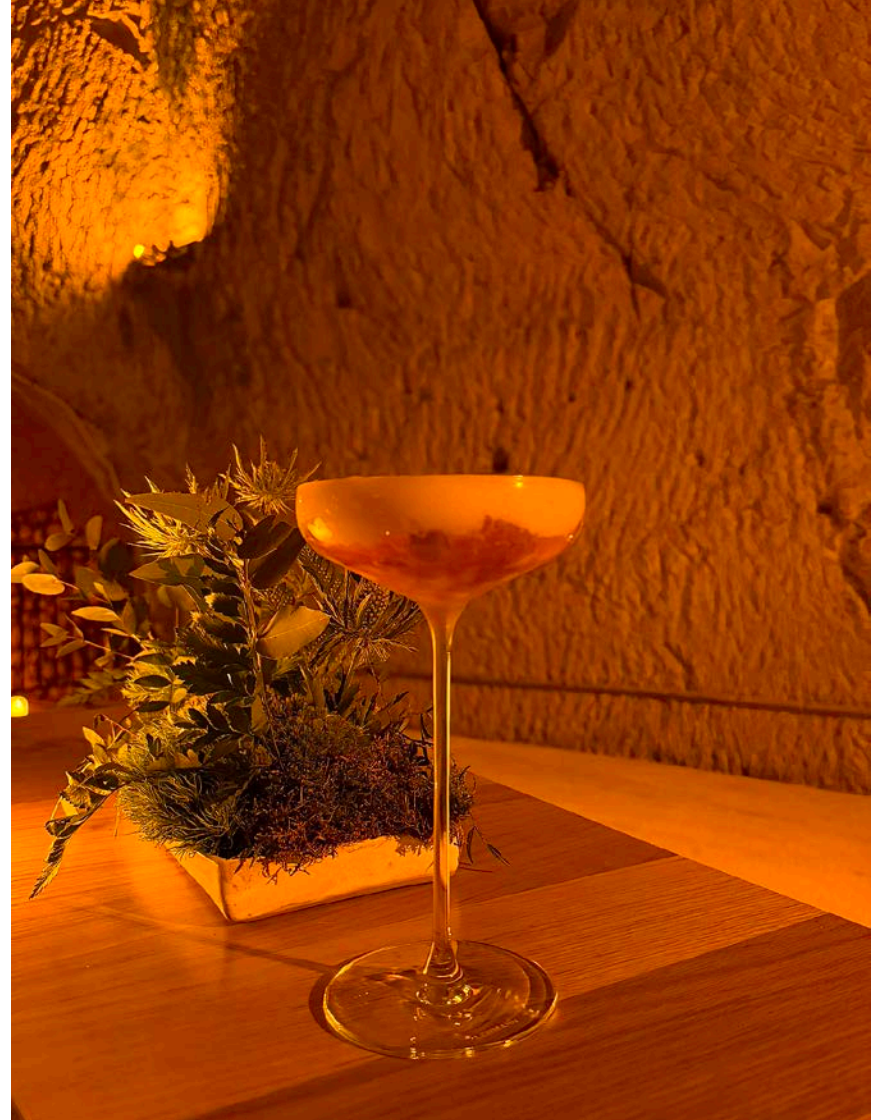


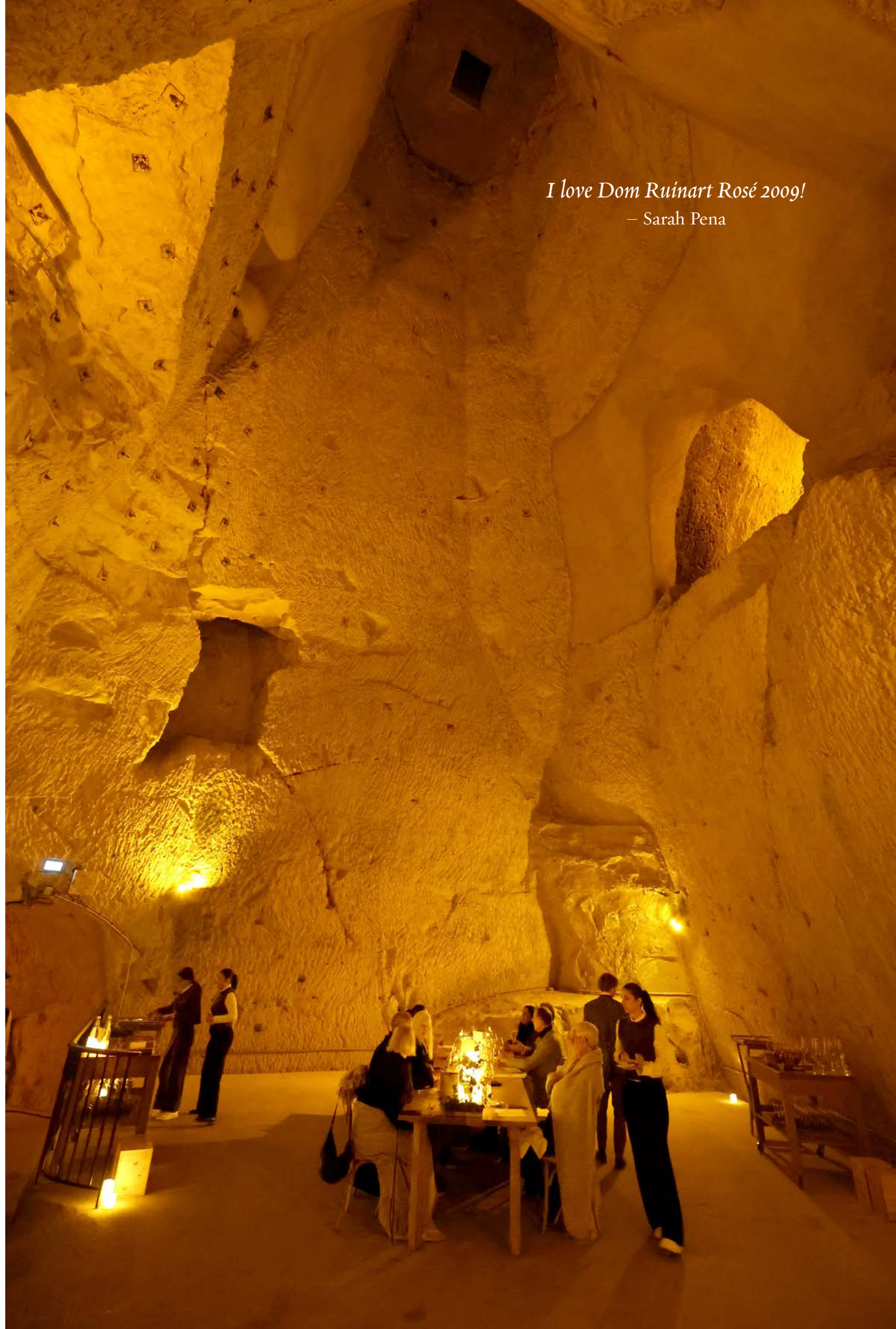




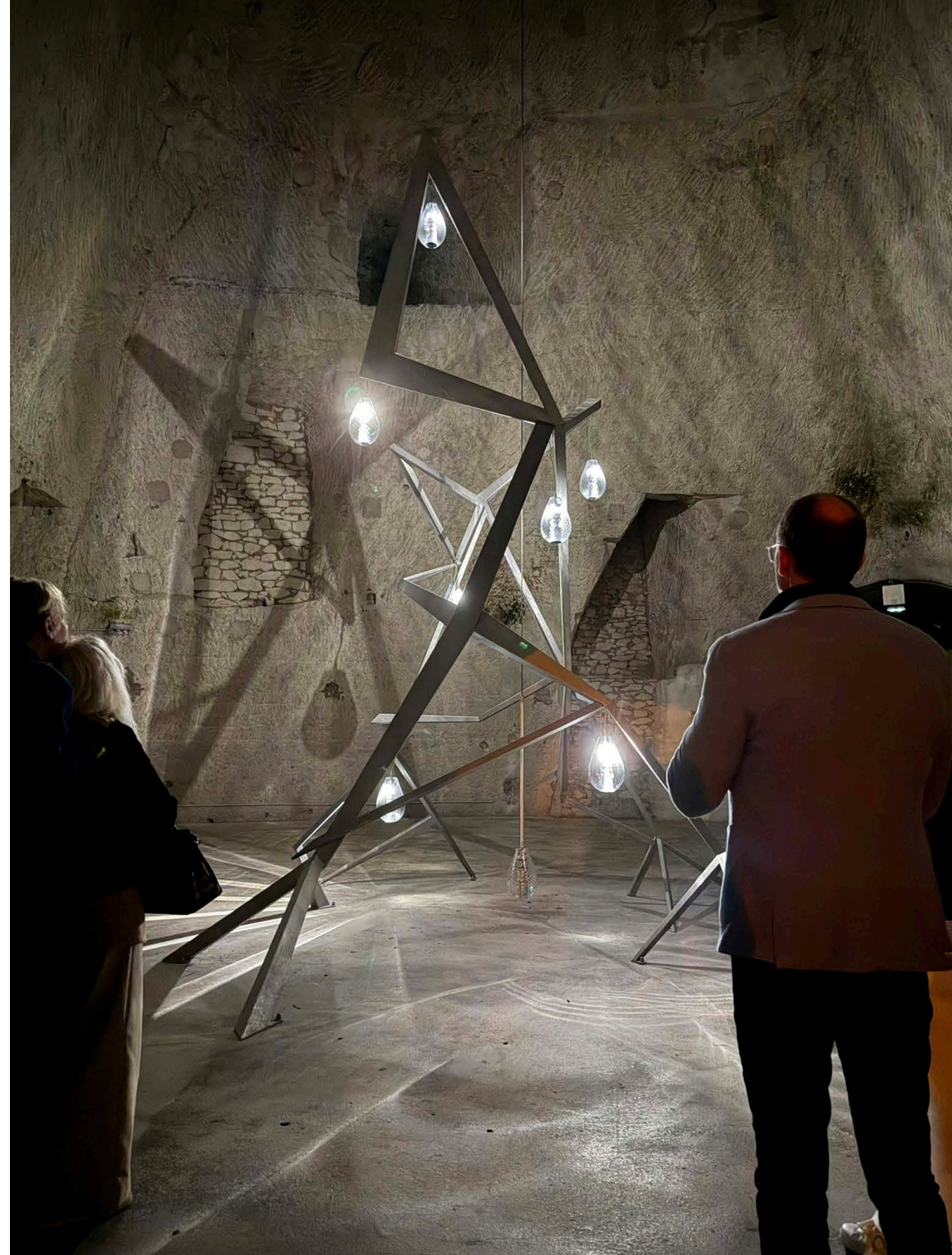
The food tonight has been exceptional!
— Andy Green

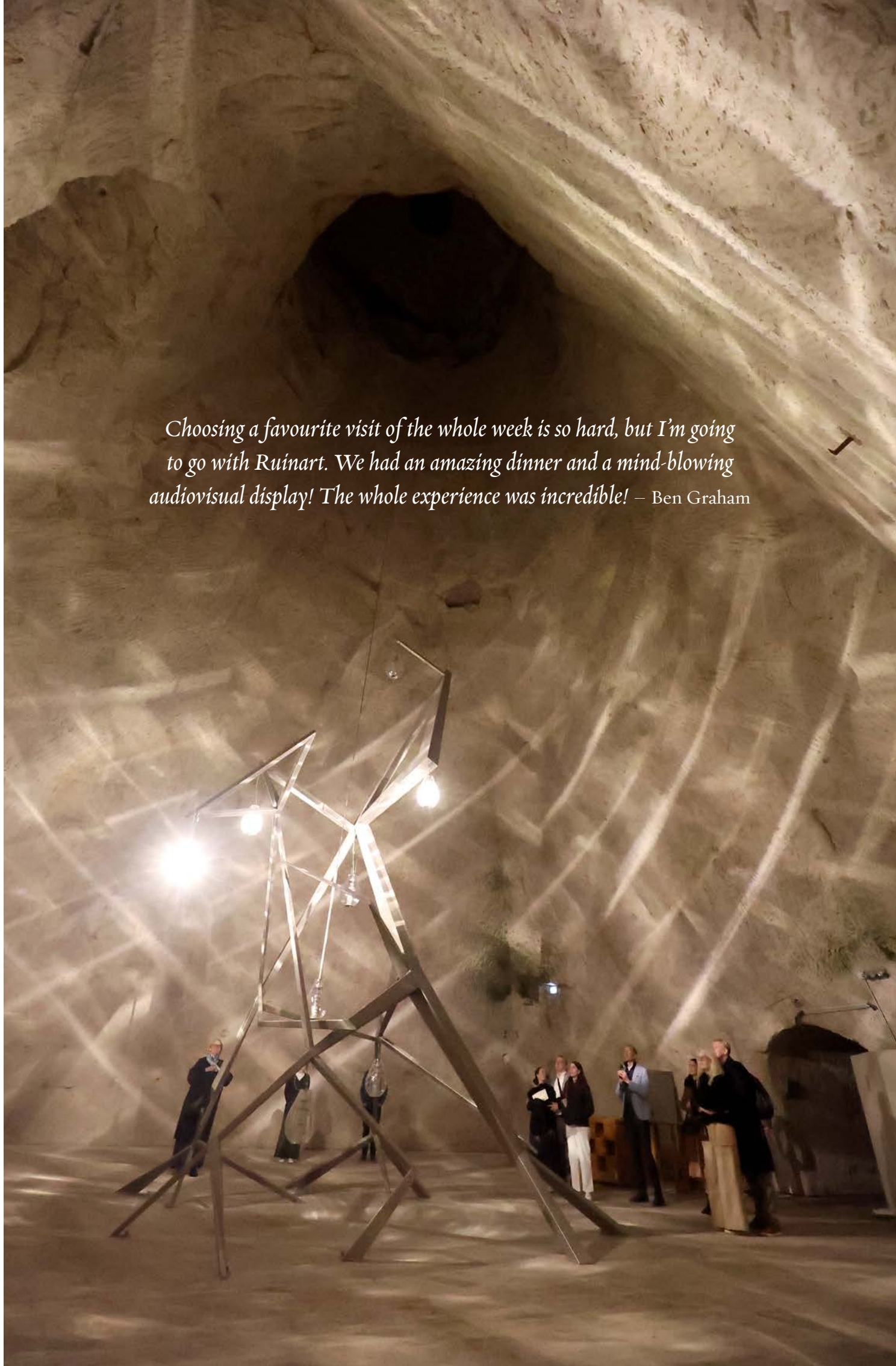




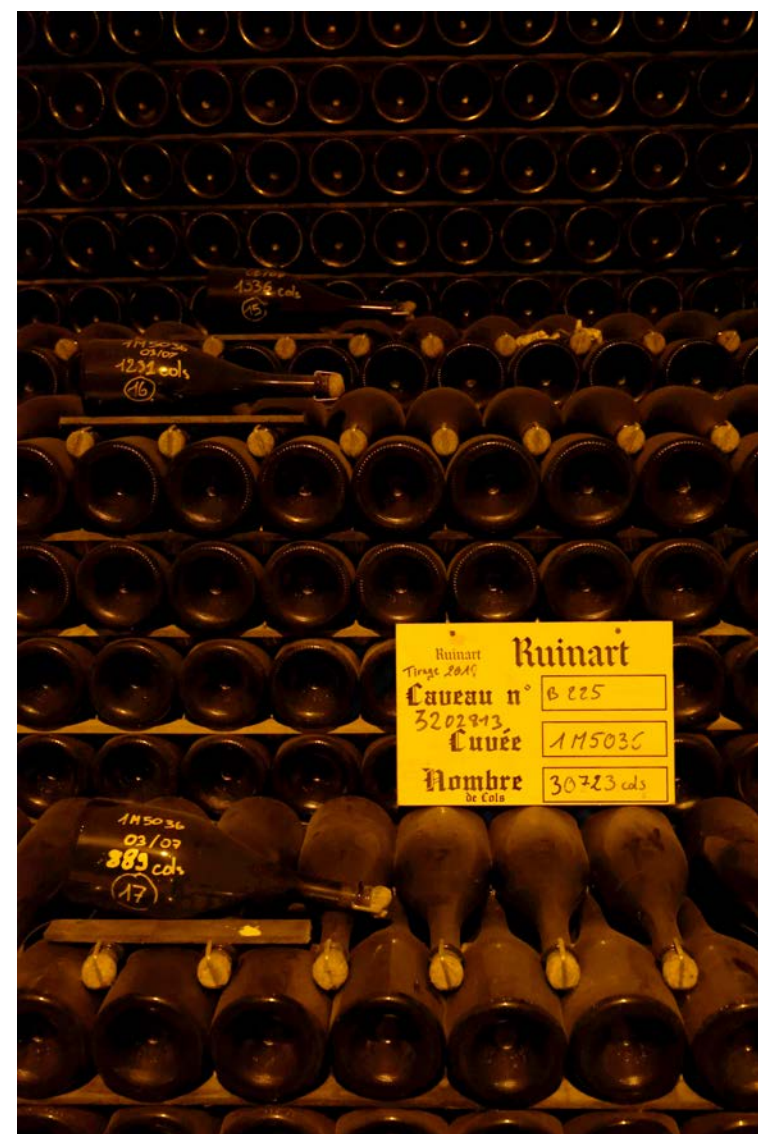
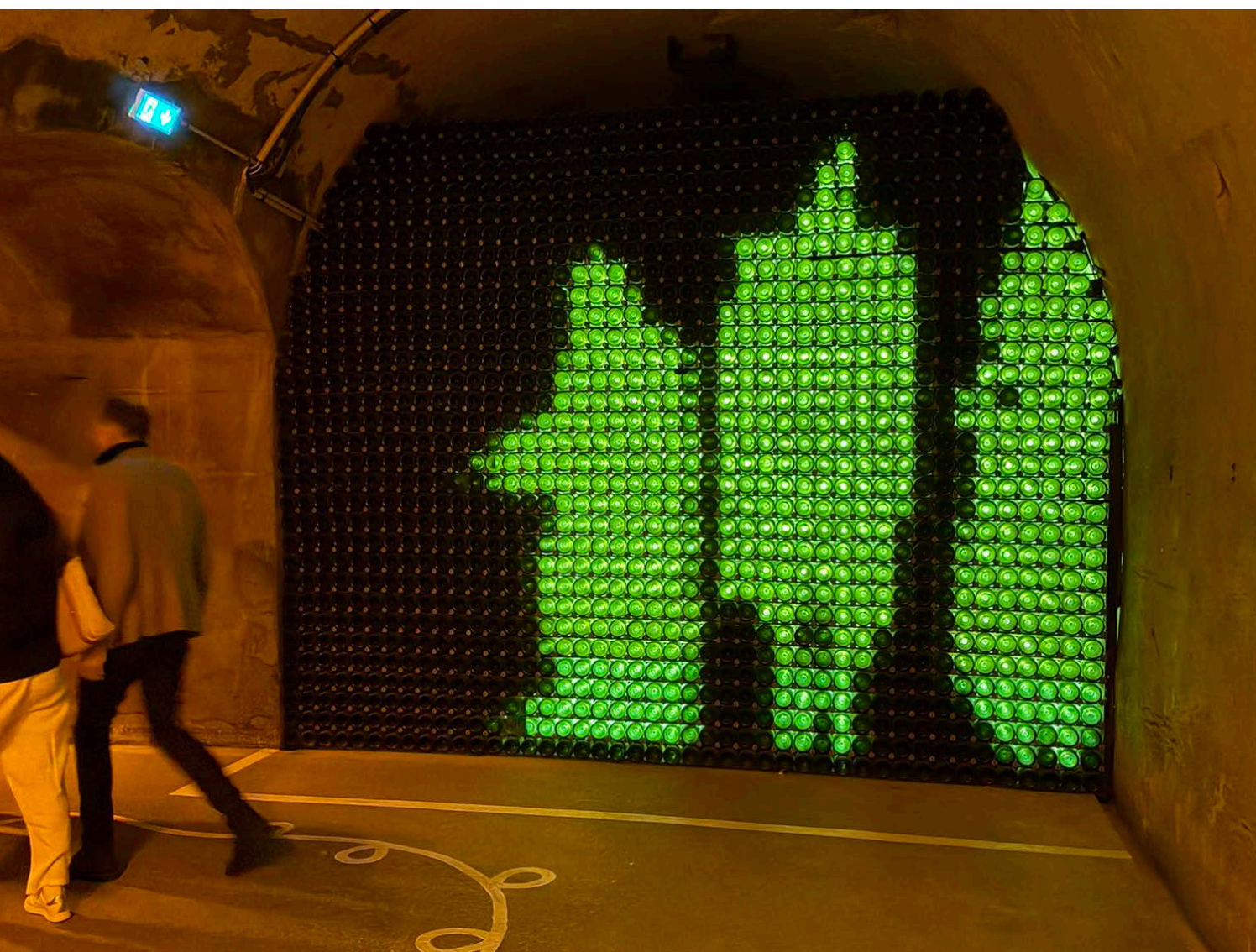


I love Dom Ruinart Rosé 2009!
– Sarah Pena





Choosing a favourite visit of the whole week is so hard, but I'm going to go with Ruinart. We had an amazing dinner and a mind-blowing audiovisual display! The whole experience was incredible! – Ben Graham









Tuesday 21 April 2026

LOUIS ROEDERER

Vineyard visit in Verzenay and cellar tour and lunch in Reims

Tour, Tasting and Lunch Hosts: Olivier Cahon, Ambassador, and Esperanza Richez, Louis Roederer, International Export Director Executive Assistant

LOUIS ROEDERER & PHILIPPE STARCK BRUT NATURE BLANC 2018

LOUIS ROEDERER COLLECTION 245 EN MAGNUM

LOUIS ROEDERER CRISTAL 2016

LOUIS ROEDERER BRUT MILLÉSIME 1993 EN MAGNUM

LOUIS ROEDERER BLANC DE BLANCS 2009

LOUIS ROEDERER BRUT ROSÉ 2014 EN MAGNUM

LOUIS ROEDERER ROSÉ 2017 (GIFTED)

Our immersion into the fabled world of the distinguished house of Louis Roederer commenced in the reception room of the house in Reims, where our host, Olivier Cahon, 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 followed, where we marveled at the detailed carvings in the huge oak foudres in which reserve wines are stored! We witnessed the draining of one that had sprung a leak! 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 245 NV en magnum and Louis Roederer & Philippe Starck Brut Nature Blanc 2018, our host, Esperanza Richez, welcomed us to an exceptional lunch in the exquisite dining room, where she led out in magnificent form with Cristal 2016!

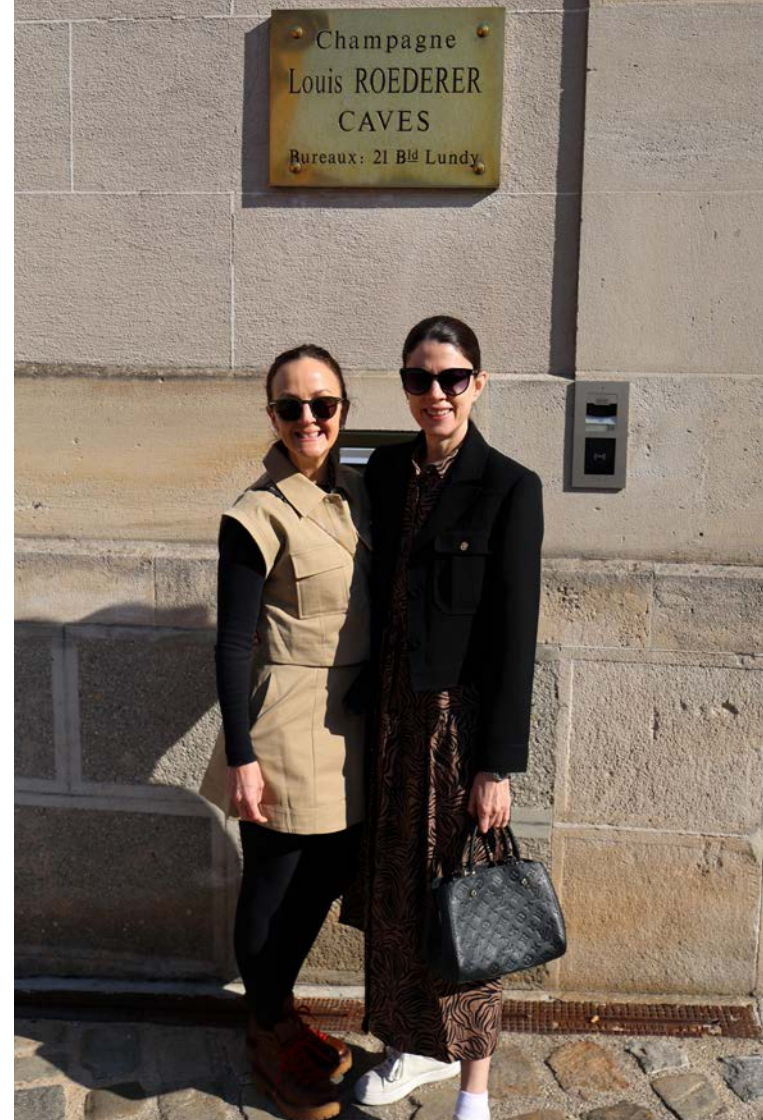
This was followed by three back vintages that made profound declarations of the longevity of the house, in Louis Roederer Brut Millésime 1993 en magnum, Louis Roederer Blanc de Blancs 2009 and Louis Roederer Brut Rosé 2014 en magnum!

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



*For a complete experience of food and wine,
my favourite visit of the week was Louis
Roederer. I loved the house, the furniture, the
food! And I loved Esperanza! – Sarah Pena*

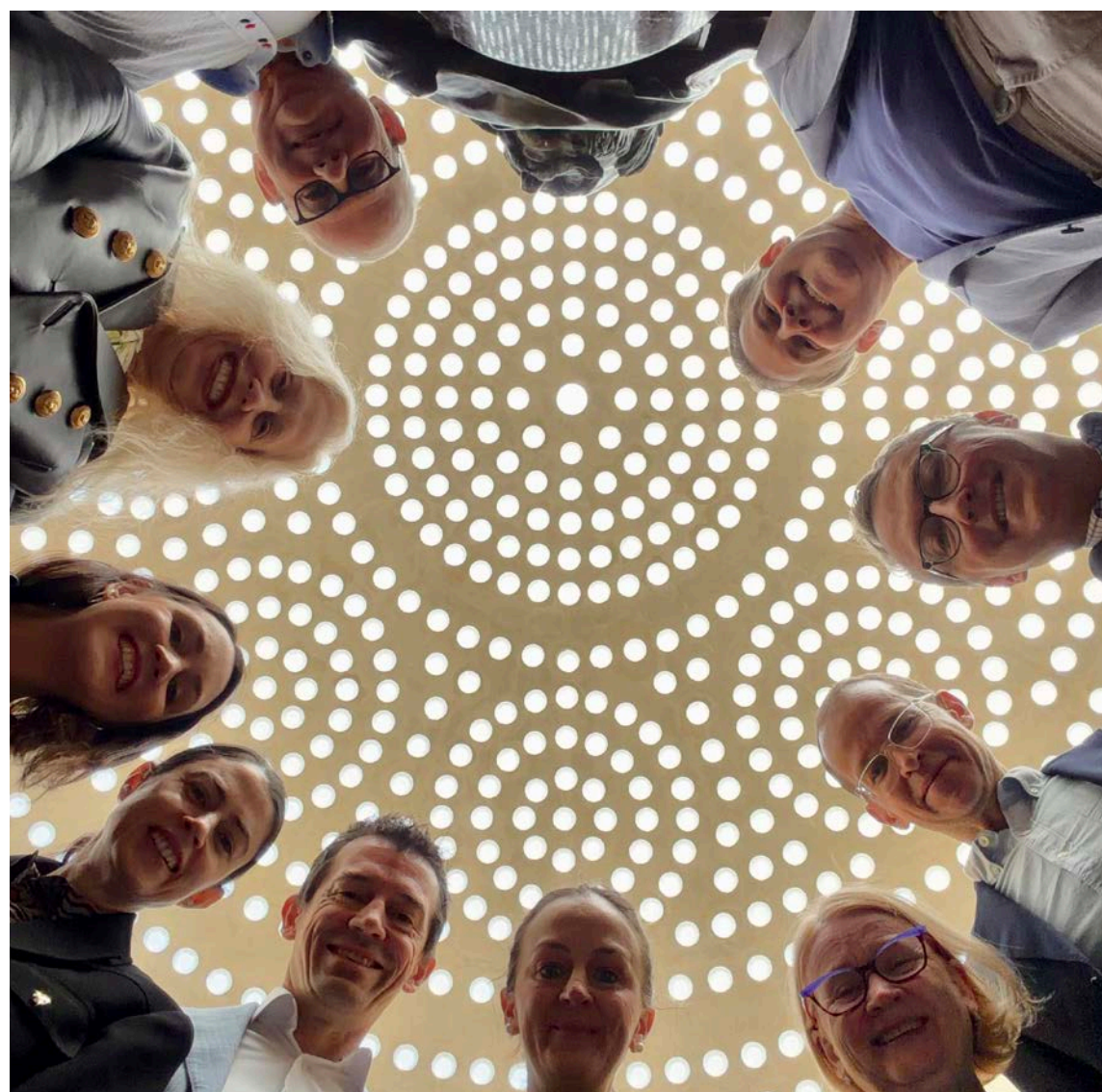


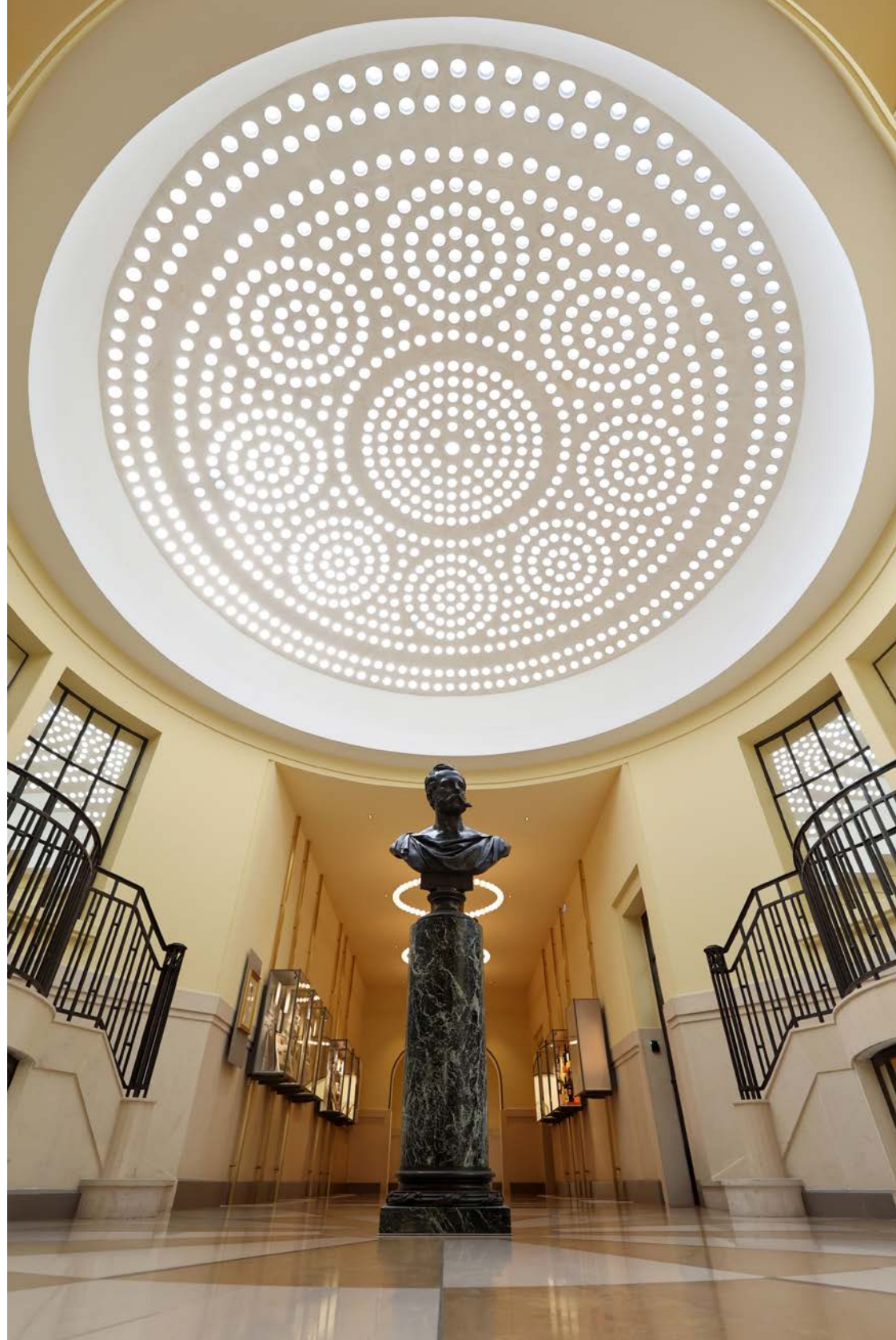




*Our Louis Roederer
experience was absolutely
fantastic and completely
different to our last tour!*
— Stacy Borans





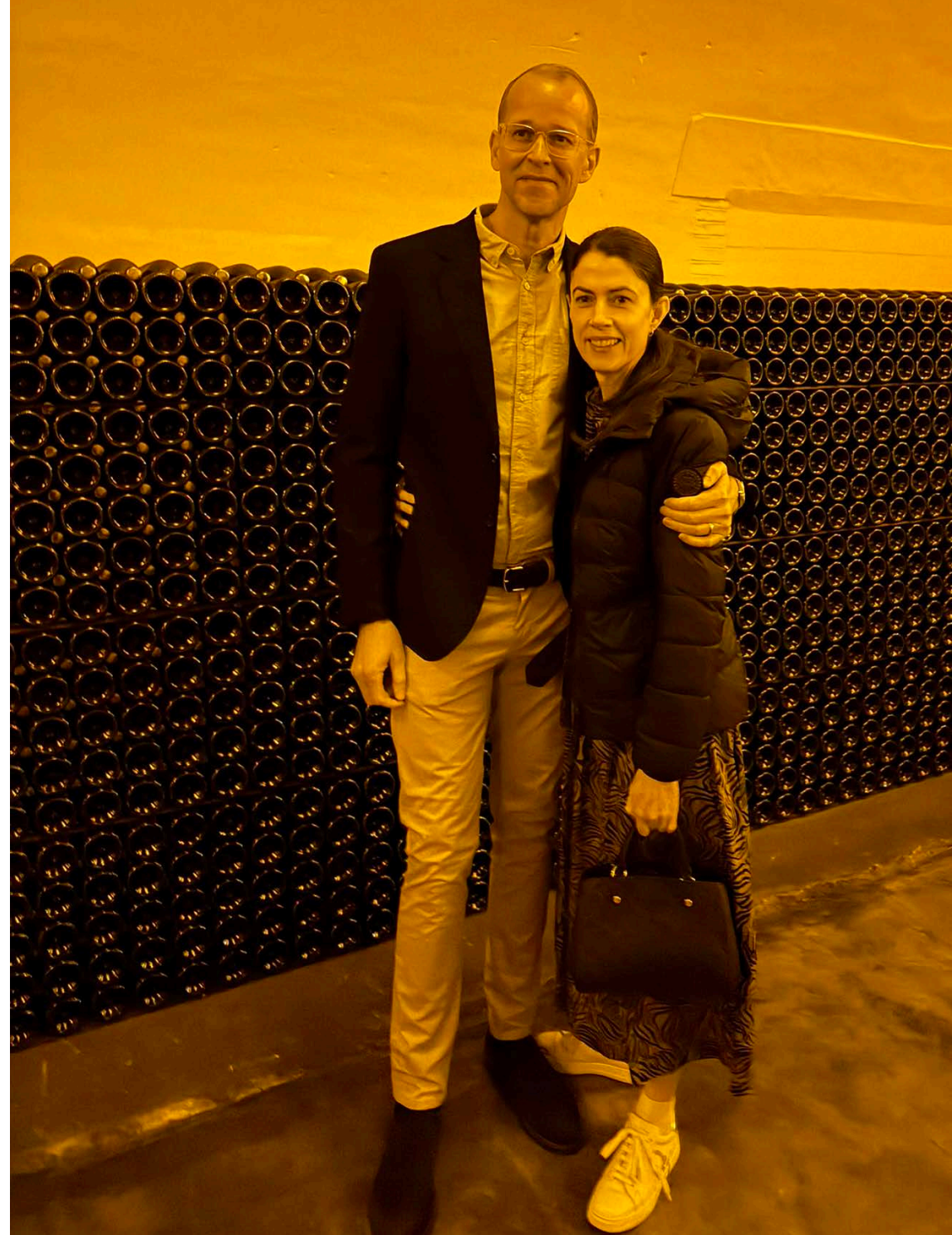














*Louis Roederer was
exceptional and magical!*
— Paul Heick

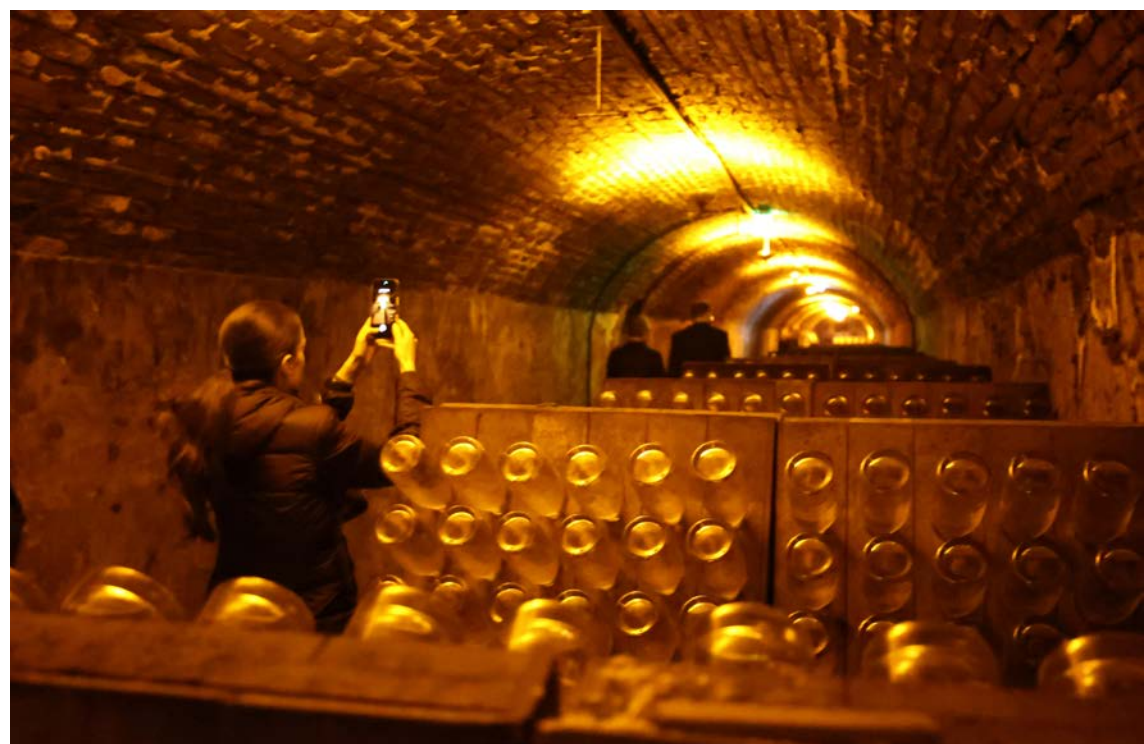
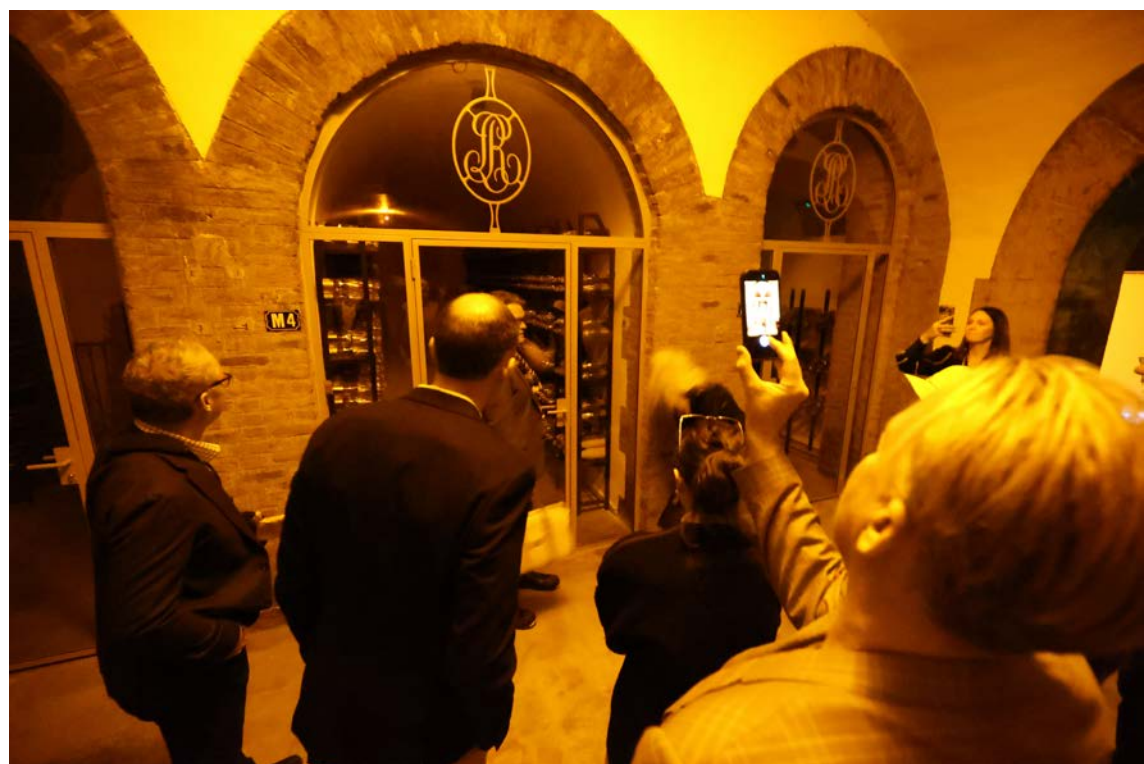






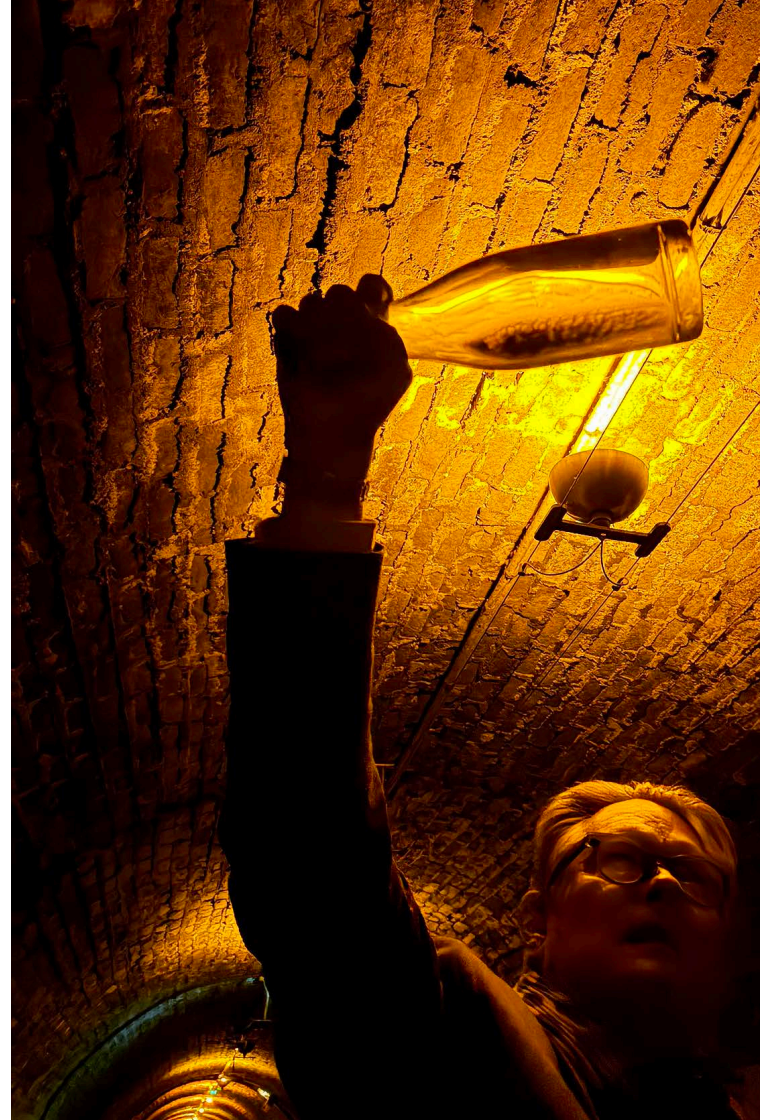
Louis Roederer had such personable and knowledgeable hosts, with histories and stories. And the champagnes were incredible! It was a joy to revisit them! – Jason Marcewicz



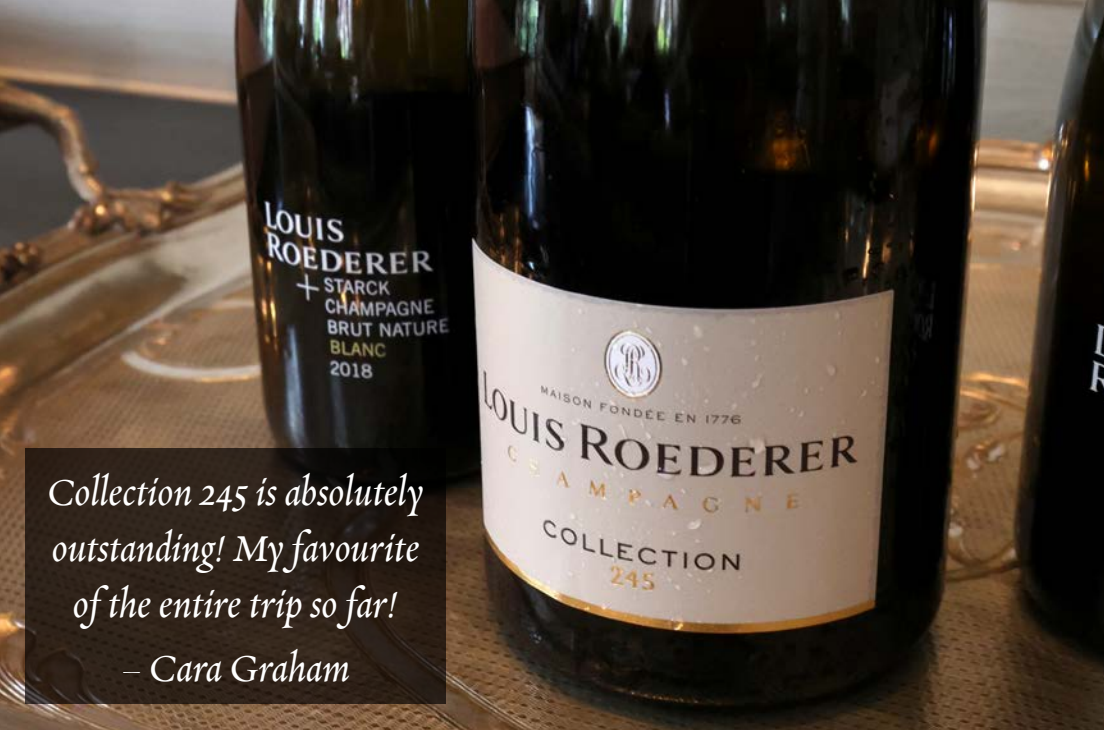




*Louis Roederer was the best experience,
like a warm hug! – Cara Graham*







Collection 245 is absolutely outstanding! My favourite of the entire trip so far!

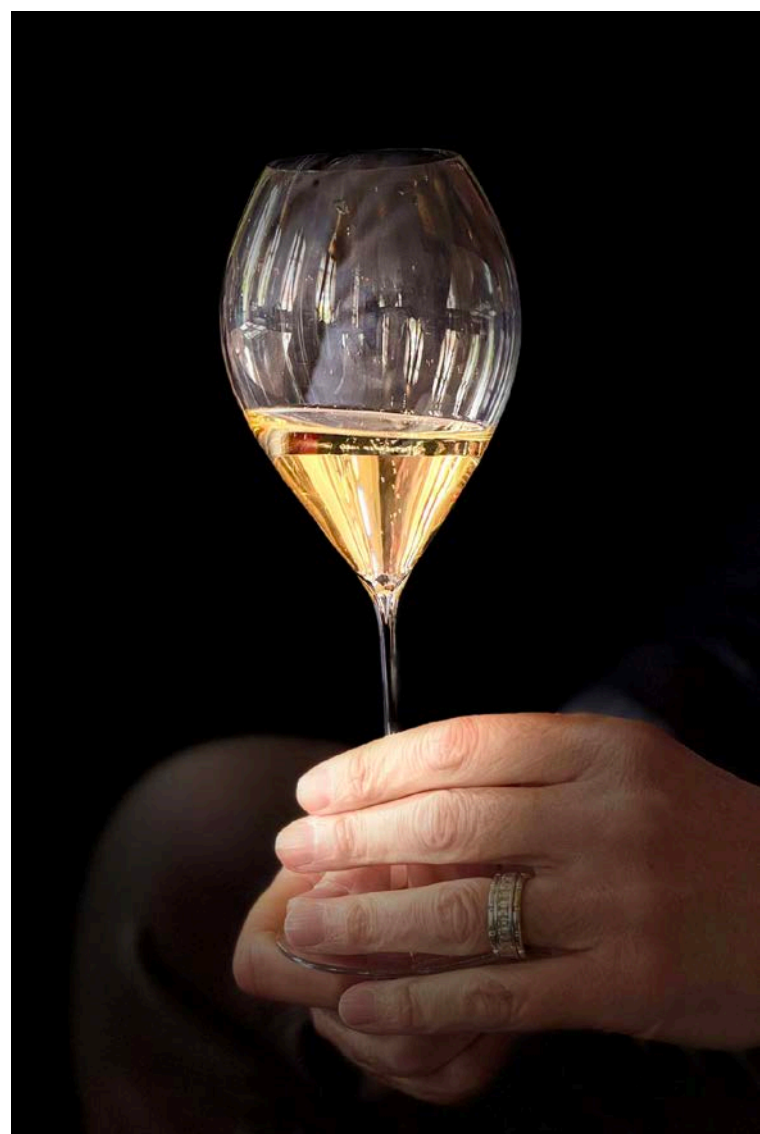
– Cara Graham





*Starck might be
my new favourite!*
— Susan Jukes







*Esperanza was
incredible and really
shared her passion!*
— Susan Jukes











The pistachio dessert was one of the best things I have ever tasted! – Cara Graham



I'm not a massive dessert person, but the pistachio dessert was amazing – my favourite of the week! – Ben Graham





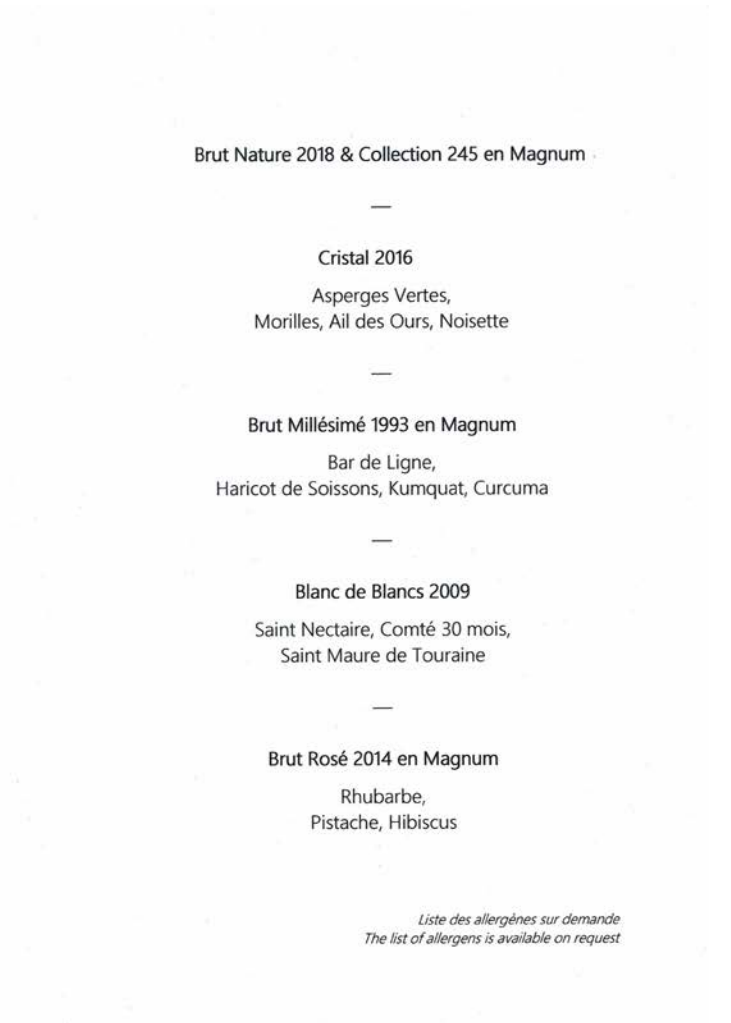
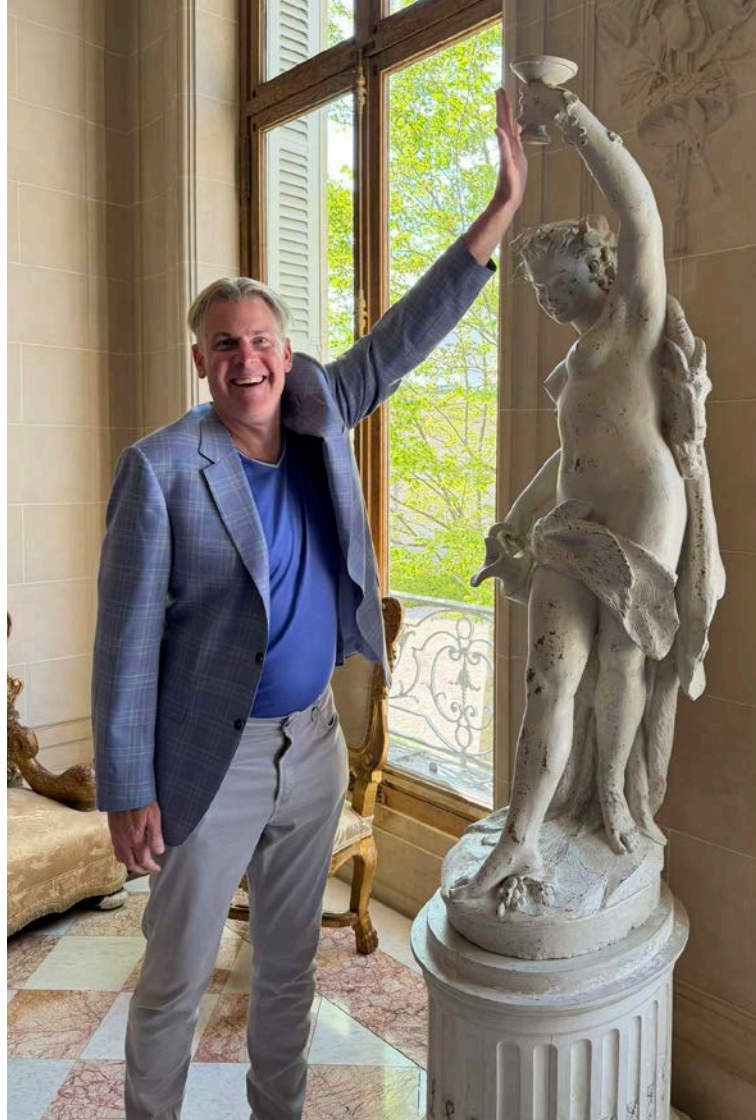
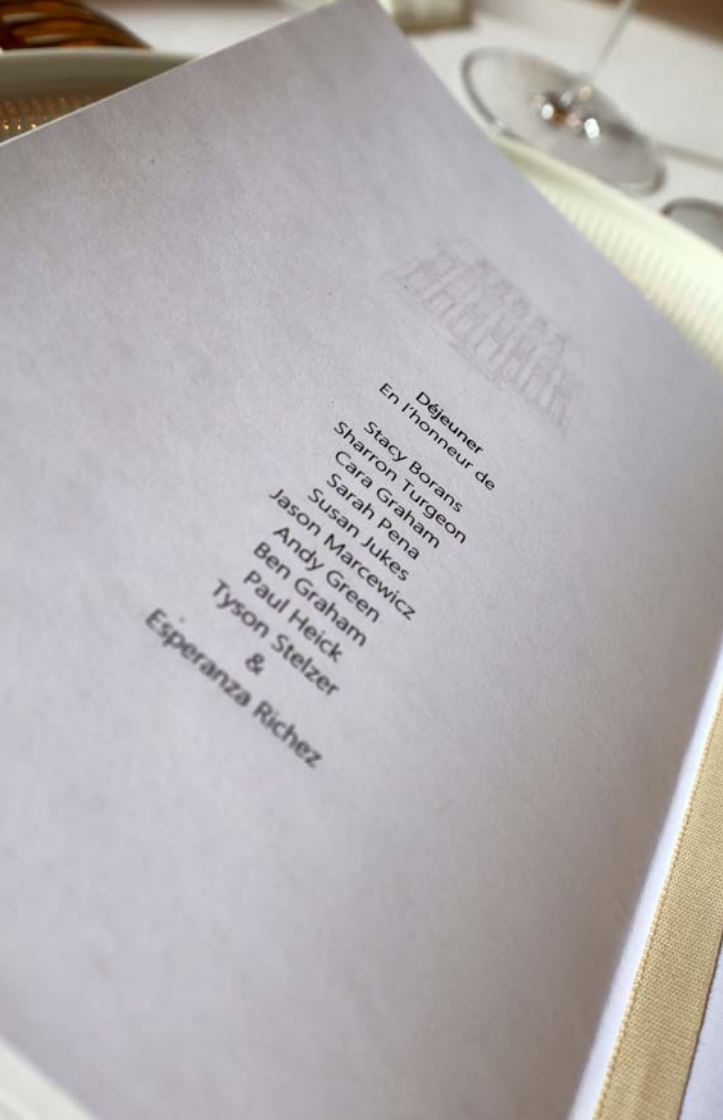


*Esperanza was an amazing
host! This was a wonderful
experience and it was so
special to be gifted Rosé 2017!*
— Susan Jukes



*It's not just the knowledge but
the way Tyson shares it — it's
so approachable and never
patronising. — Paul Heck*







Louis Roederer
was a top
experience for me!
— Andy Green



Tuesday 21 April 2026

TAITTINGER

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

Tour and Dinner Host: Ivan Parra Davila

TAITTINGER COMTES DE CHAMPAGNE 2014
TAITTINGER BRUT RÉSERVE NV EN MAGNUM
TAITTINGER PRÉLUDE GRANDS CRUS NV
TAITTINGER FOLIES DE LA MARQUETTERIE NV
TAITTINGER NOCTURNE NV

The radiant spring 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!

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

He then guided us on a tour of the press house, comparing the modern Coquard

press with the historical vertical press and a huge, ancient wooden wine press.

Retiring to the lounge of the historic château, we shared an apéritif of the sublime Taittinger Comtes de Champagne 2014.

A wonderful meal ensued in the classically grand dining room of the château, paired impeccably with Taittinger's outstanding and distinctive non-vintage cuvées, from bottle and magnum!

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 the new vintage as a high point of an unforgettable evening!



*Our visits have been surprises
after surprises after surprises!*
— Jason Marcewicz











This place is gorgeous!
— Susan Jukes













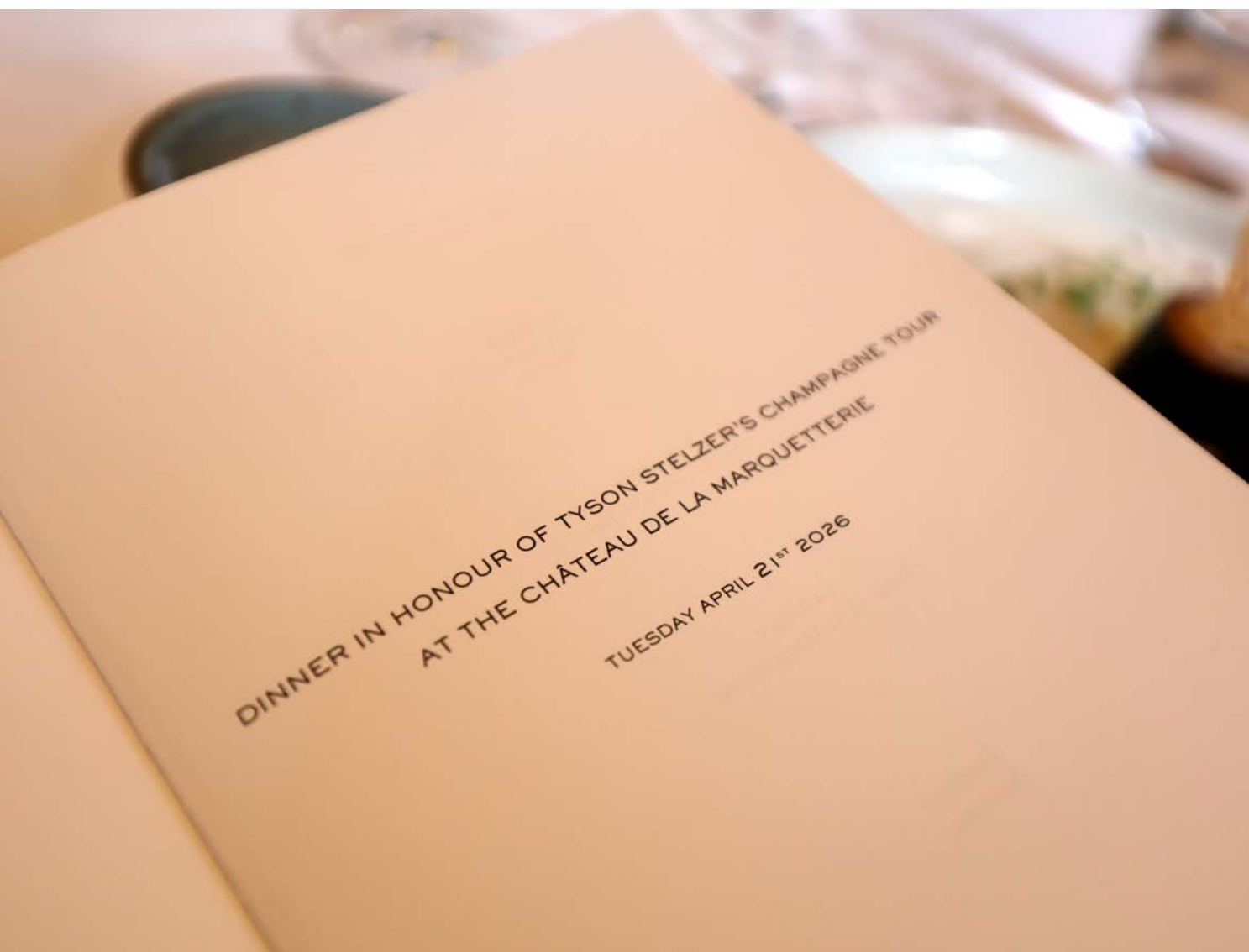














TAITTINGER



Comtes de Champagne
Blanc de Blancs 2014

Taittinger
Brut Réserve
en Magnum

Taittinger
Prélude Grands Crus

Taittinger
« Folies de la Marquetterie »

Taittinger
Nocturne

Amuse-Bouche

Avocat et Mangue
Maki Saumon Fumé et Tourteau
Perles de Citron Poivré

Filet de Maigre au Four
Spaghetti à l'Encre de Seiche
Beurre Blanc au Lait de Coco

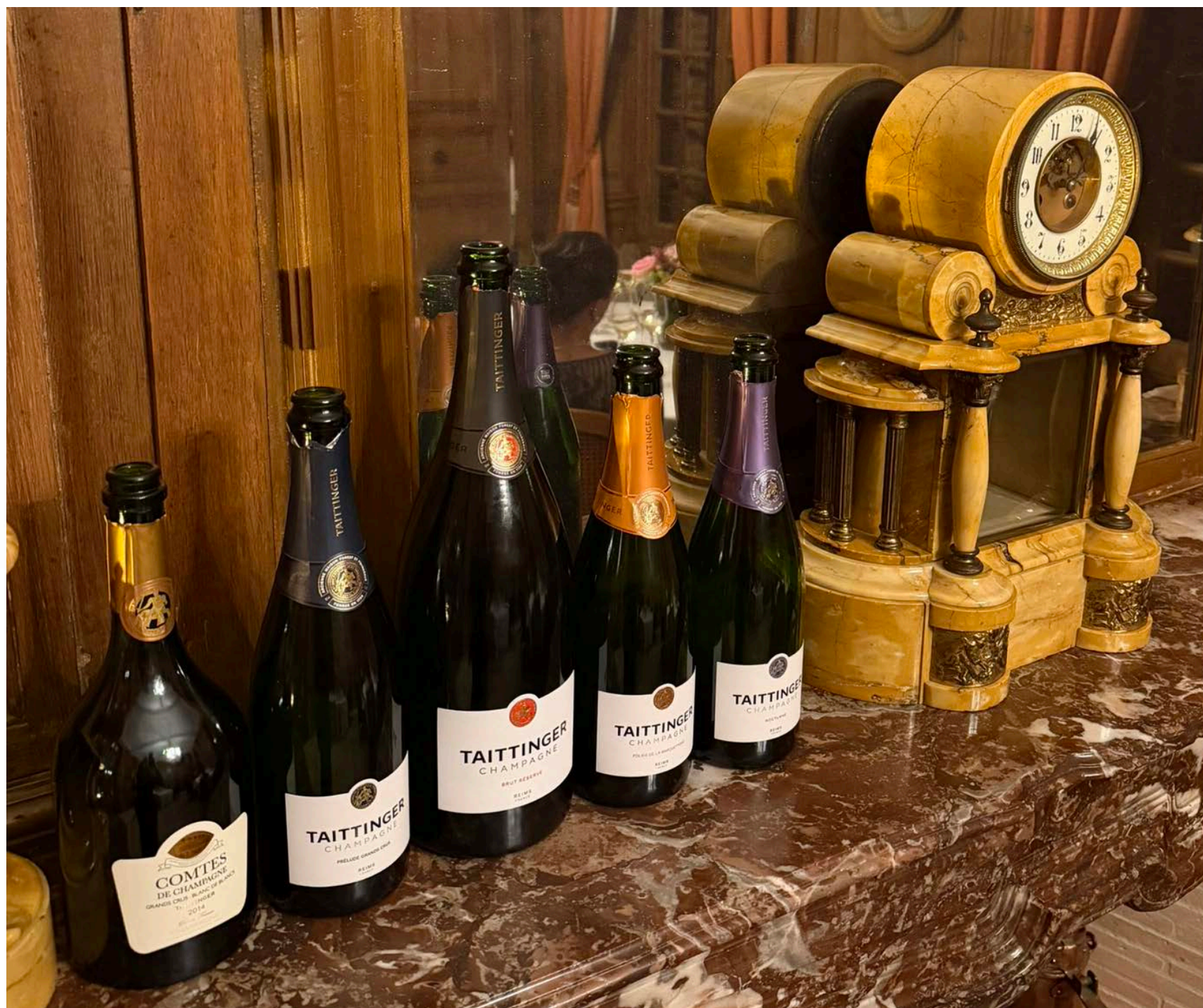
Fleur de Tête de Moine
Saint-Nectaire Laitier
Fruits Secs

Pomme au Four
Cardamome, Glace Caramel Beurre Salé
Crumble Biscuits Roses de Reims

DÎNER PRÉPARÉ PAR
JULIEN PENNANHOAT, CHEF CUISINIER

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

TUESDAY APRIL 21ST 2026



Wednesday 22 April 2026

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 and Jérôme Lafouge

BILLECART-SALMON LE BLANC DE BLANCS NV
BILLECART-SALMON CUVÉE LOUIS SALMON 2013
BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS 2012
BILLECART-SALMON LE SOUS BOIS NV
BILLECART-SALMON CUVÉE ELISABETH SALMON 2013

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 legendary 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. 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. 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!

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 shared with us that the vines are already three weeks ahead this year, and he is anticipating harvest as early as 17 August, 'but we will see!'. He explained that they traditionally count 90 days from flowering to harvest, but with the warming of the past decade it has been only 80 days.

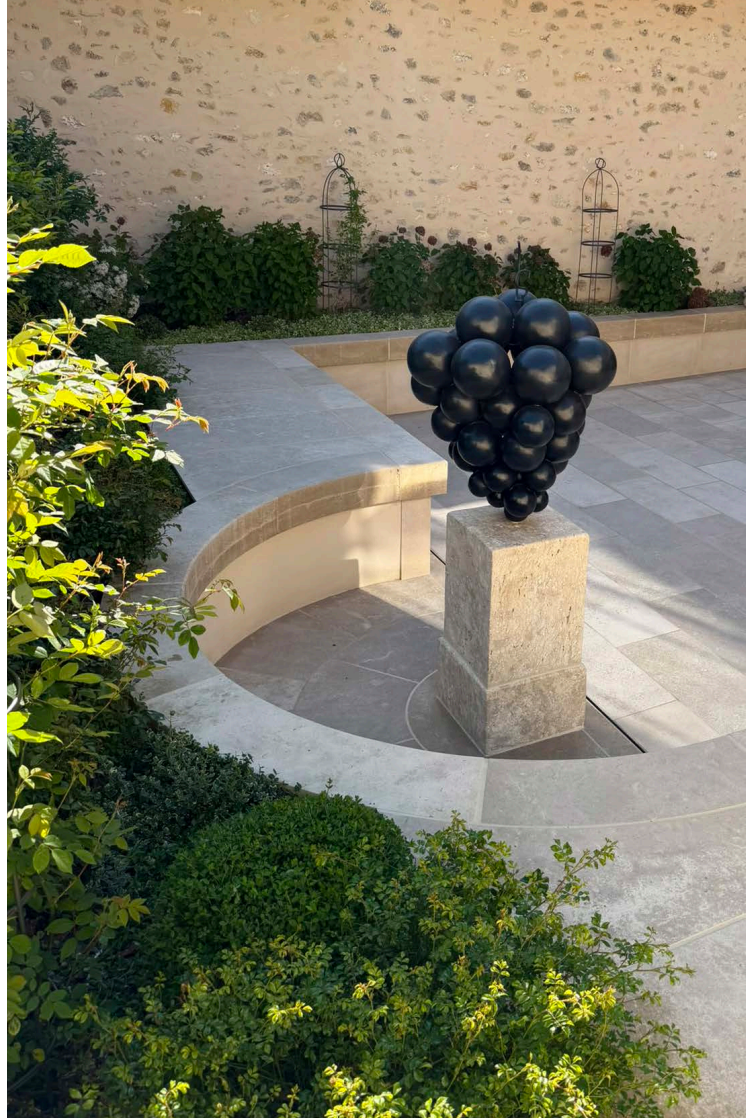
Antoine welcomed us with a bottle of Billecart-Salmon Le Blanc de Blancs NV in the salon before inviting us for a fabulous lunch in the dining room of the family, prepared by the fantastic boutique restaurant, Attis. Over lunch, among other delights, he bountifully shared bottles of the prestige cuvées of the house, Louis Salmon 2013, Nicolas François 2012 and Elisabeth Salmon 2013!

An incredible immersion into the brilliance of Billecart and a highlight of the week in the middle of The Champagne Tour!





I love the beautifully redesigned reception area! – Stacy Borans

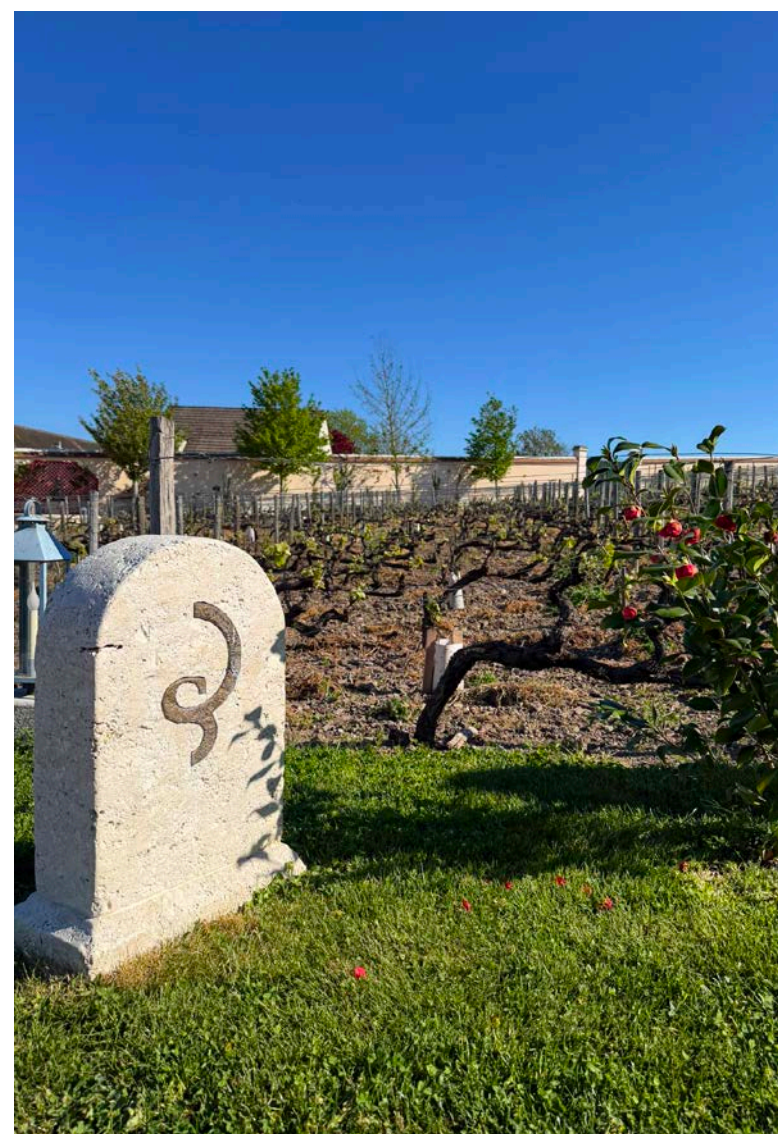




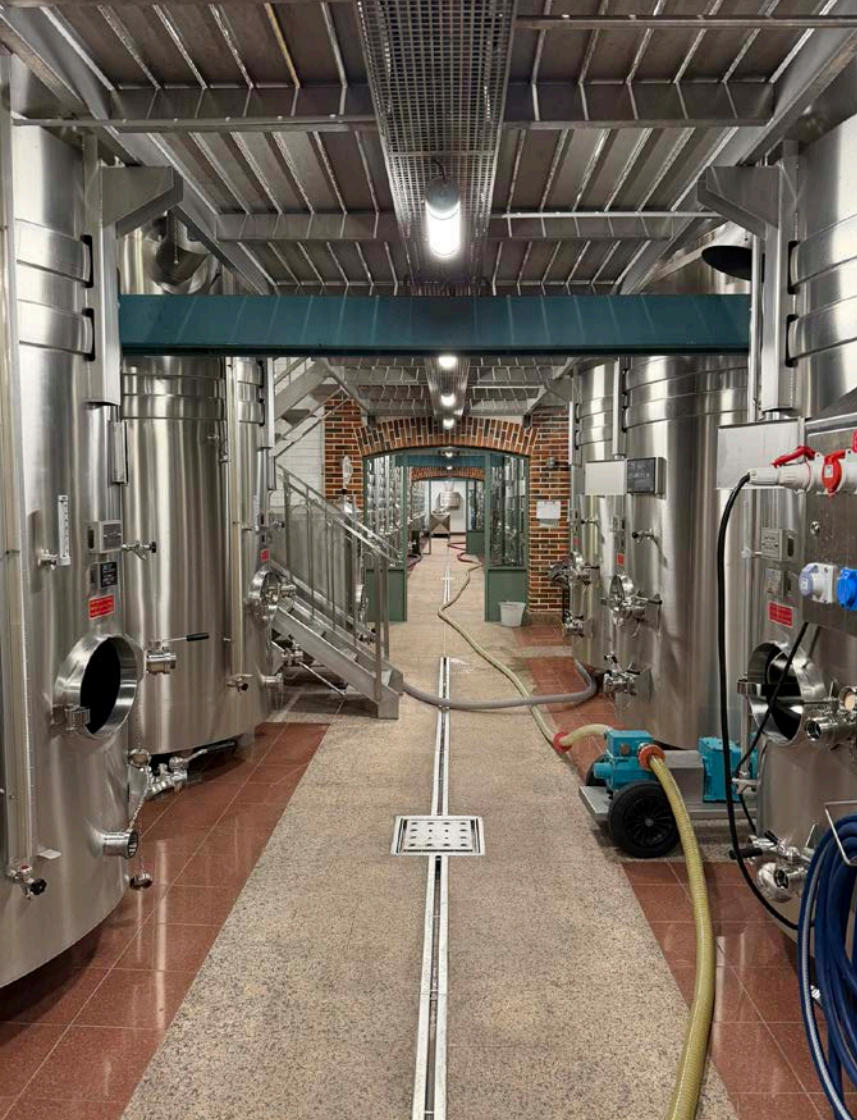


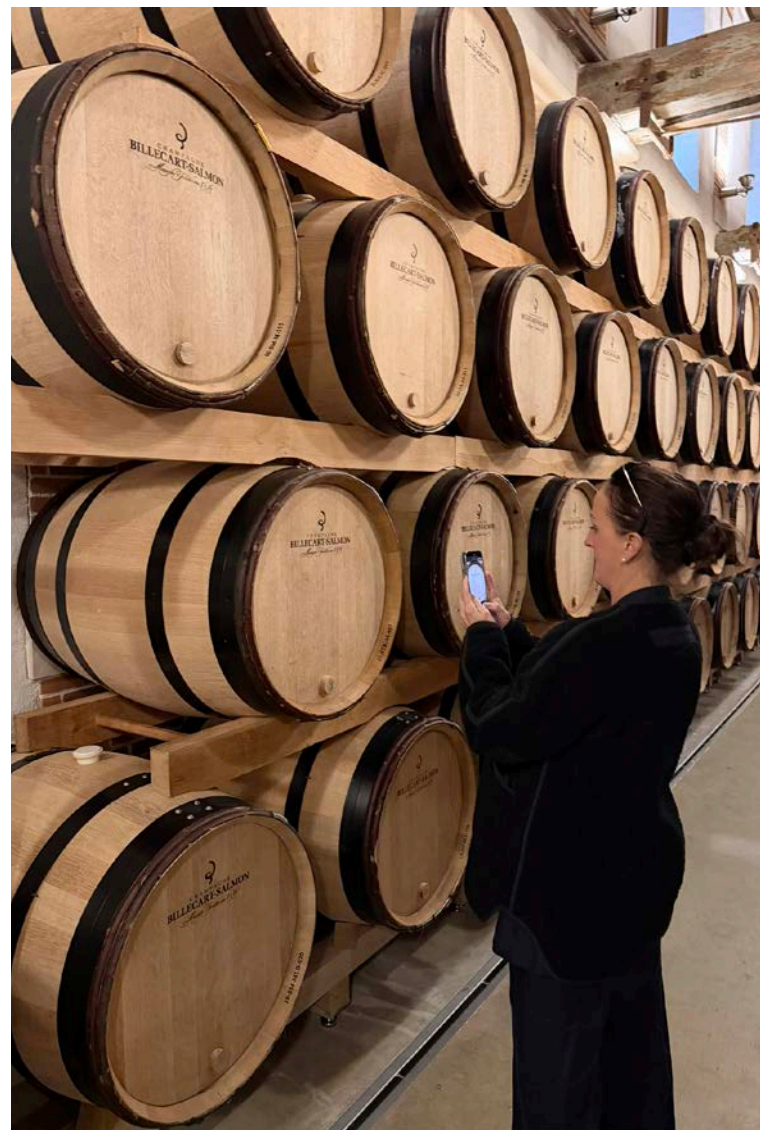


Billecart is one of our favourite houses, which made this visit a real highlight for me! I loved Jerome's tour and the lunch with Antoine; listening to all his stories about the house. – Stacy Borans











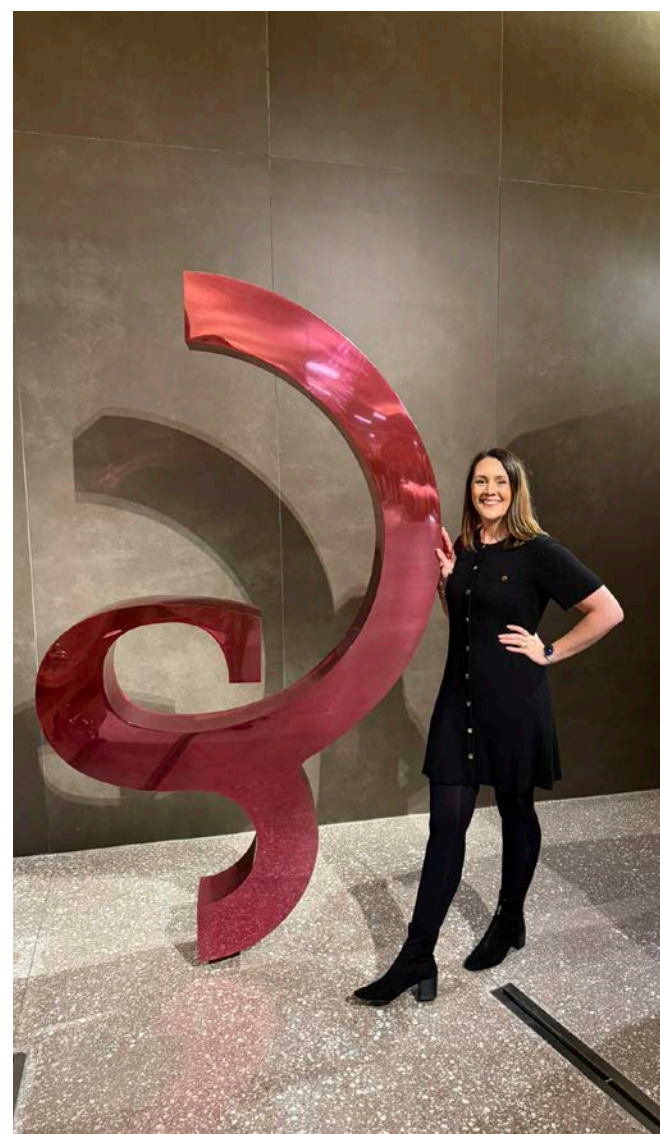
*I am 100 percent converted
to Billecart! This was a
top experience for me!*
— Andy Green





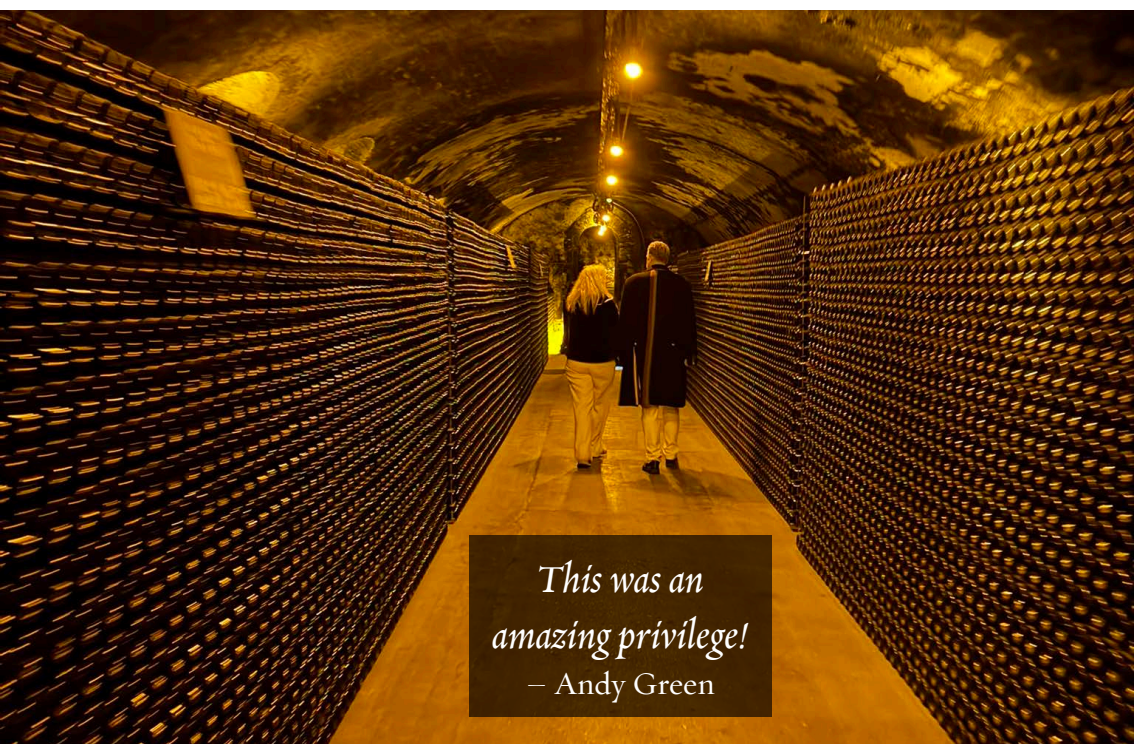
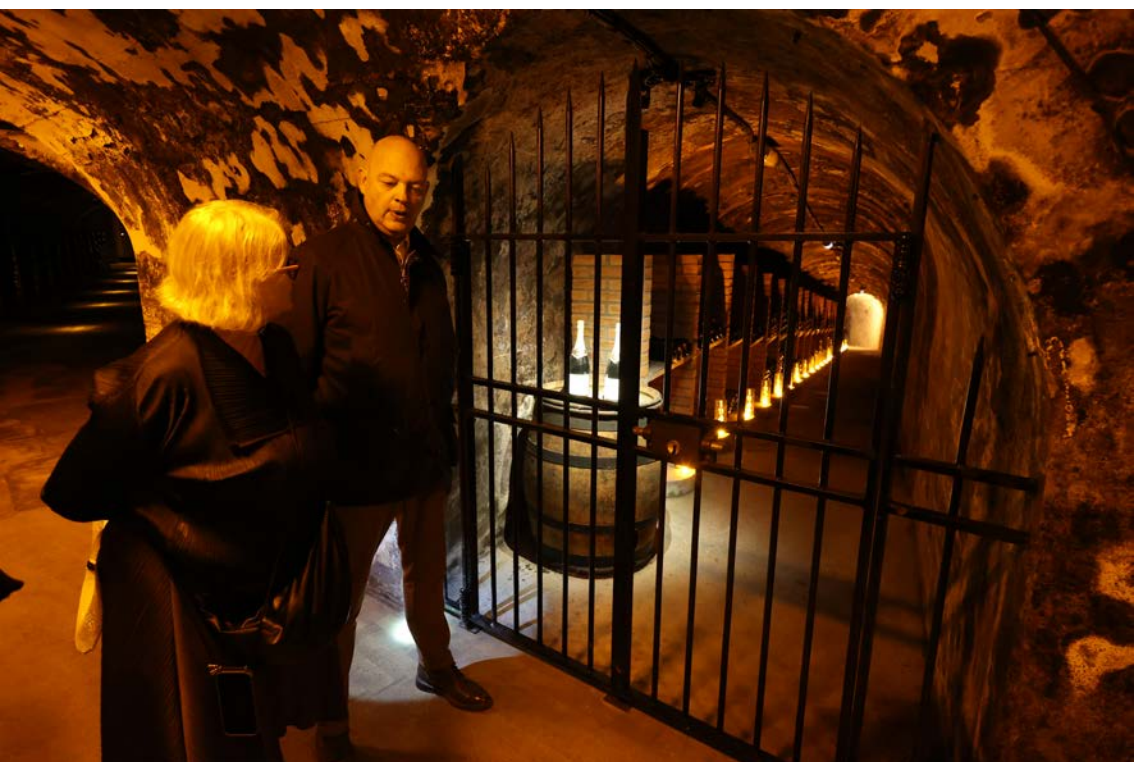


*The beauty of every
pristine detail is
just incredible here!*
— Paul Heck

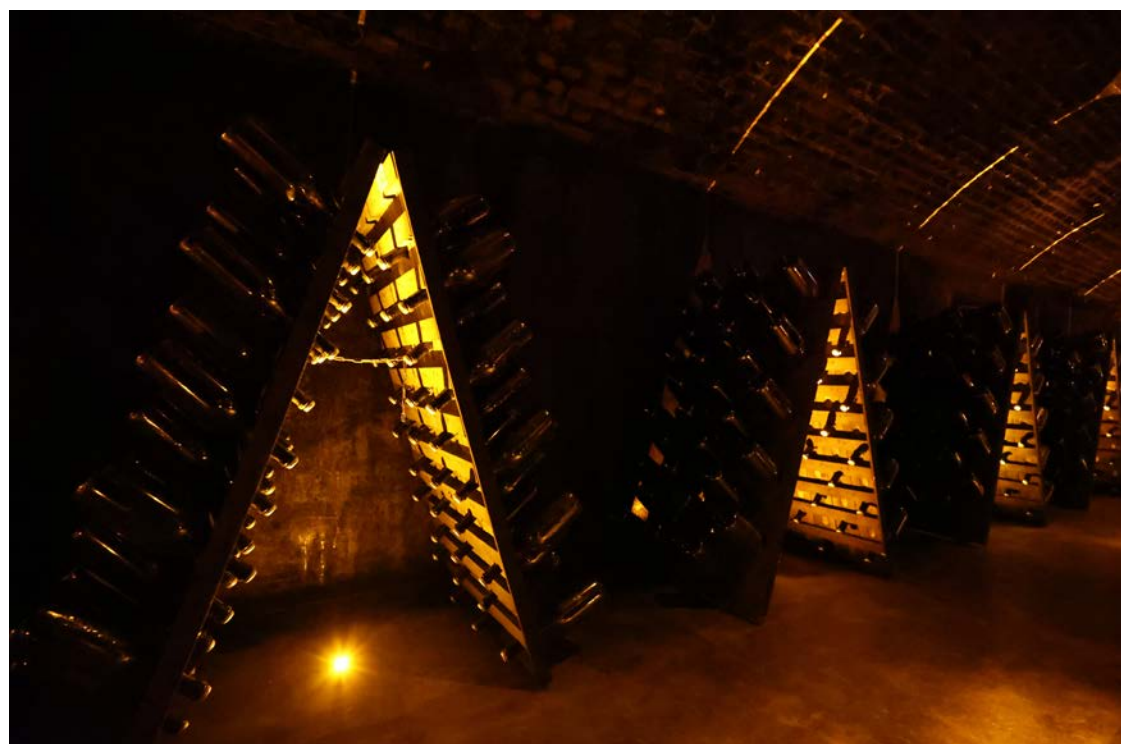


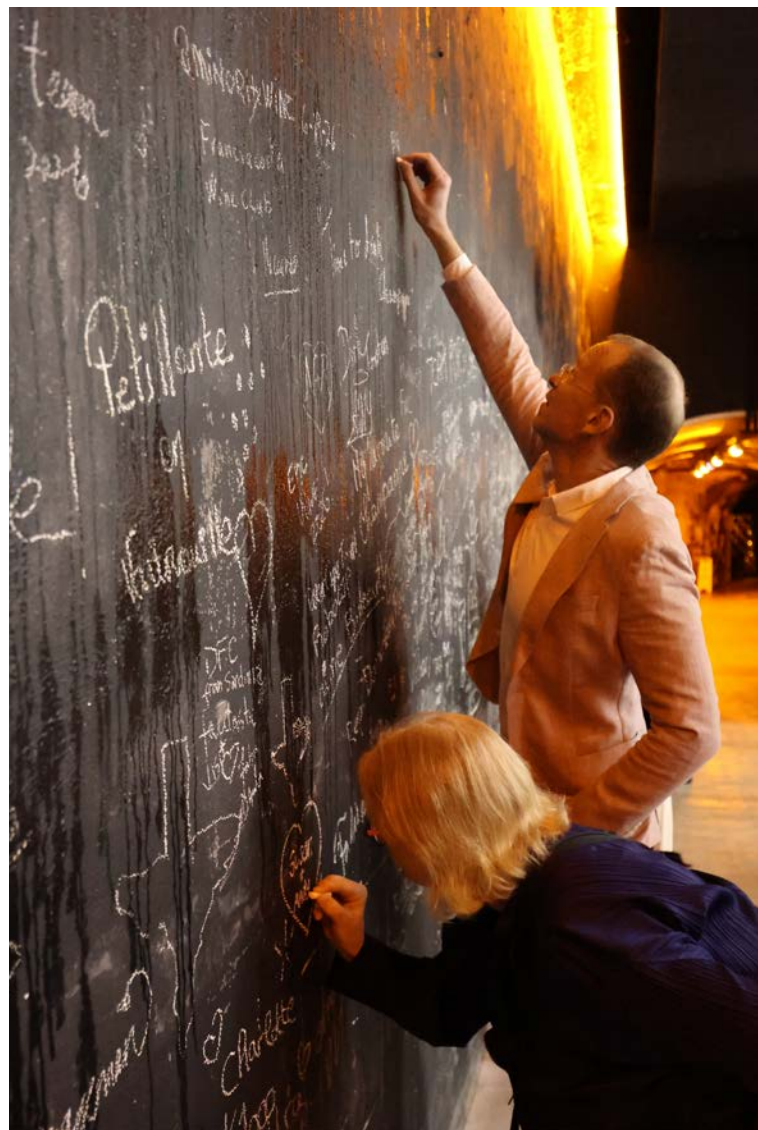






*This was an
amazing privilege!*
— Andy Green







I find it interesting that all of the houses have their own pillars. And at Billecart it was the first time where I felt the pillars of freshness, fruit and elegance tangibly, which was just amazing! – Stacy Borans











*Tyson is not just a teacher,
he knows more about
Champagne than we do!*
— Antoine Roland-Billecart







*At Billecart they have 180 employees, and yet their
hospitality and warmth were just amazing! – Ben Graham*





*Antoine's personality made
him such an incredible
host! – Paul Heick*









*The family connections at
Billecart were amazing!*
— Ben Graham





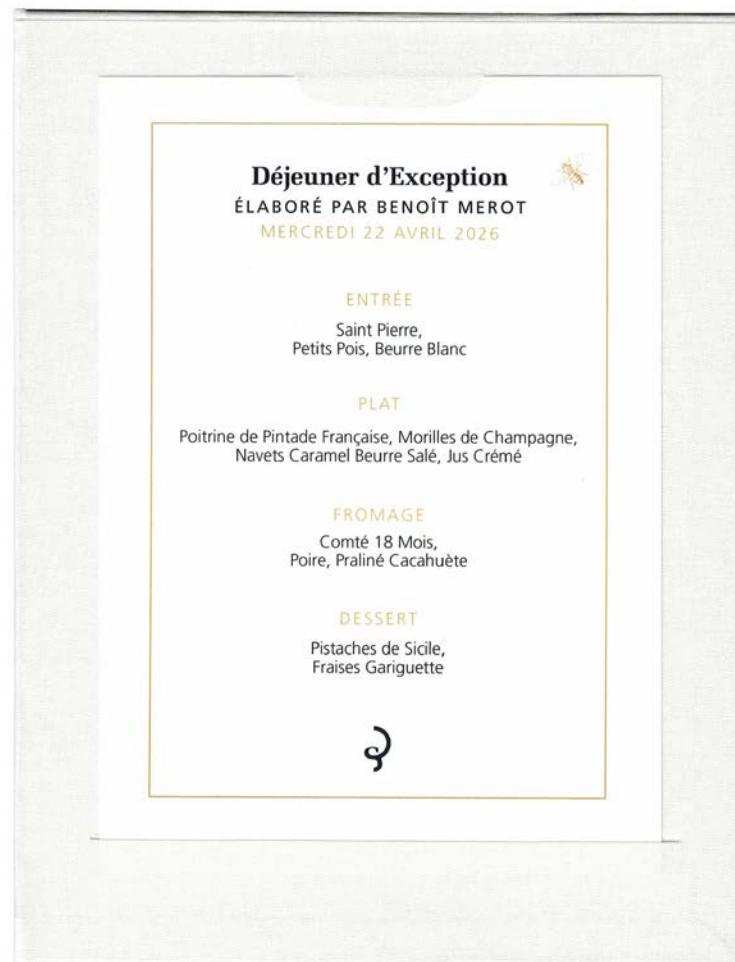
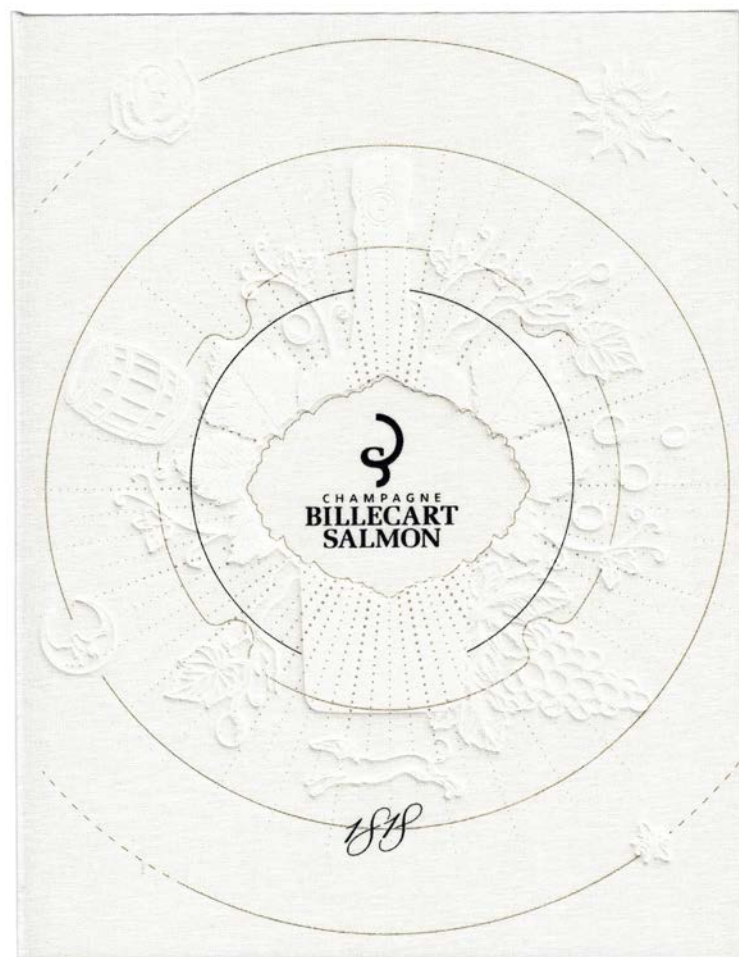
*I came loving Billectart and I left
loving it even more! A superb
experience in every single way!*
— Susan Jukes



*I could die happy now.
This lunch was absolutely
spectacular! The highlight
was Louis Salmon!*
— Stacy Borans









Wednesday 22 April 2026

KRUG

Tasting and tour of the estate and its cellars in Reims

Tour and Tasting Host: Lauren, Ambassador

KRUG GRANDE CUVÉE ÉDITION 173ÈME NV

KRUG VINTAGE 2013

KRUG GRANDE CUVÉE ÉDITION 169ÈME NV

There is no champagne house more revered than Krug, and an opportunity to discover the winery, cellars, story and cuvées of the house was a mid-week high point of our tour!

There's nothing like starting the visit with a glass of Krug Grande Cuvée, the flagship of the house, and we commenced with 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 our host, Lauren, 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.

Here we met Krug's riddler, Raphael, who demonstrated his art of riddling bottles in the Krug cellar.

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 new Krug Vintage 2013 alongside Krug Grande Cuvée Édition 169ème, based on the 2013 vintage, a blend of 146 wines from 13 years, with reserves all the way back to 2000!

Our Krug visit concluded with a pairing of music composed to match particular varieties and villages. 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!



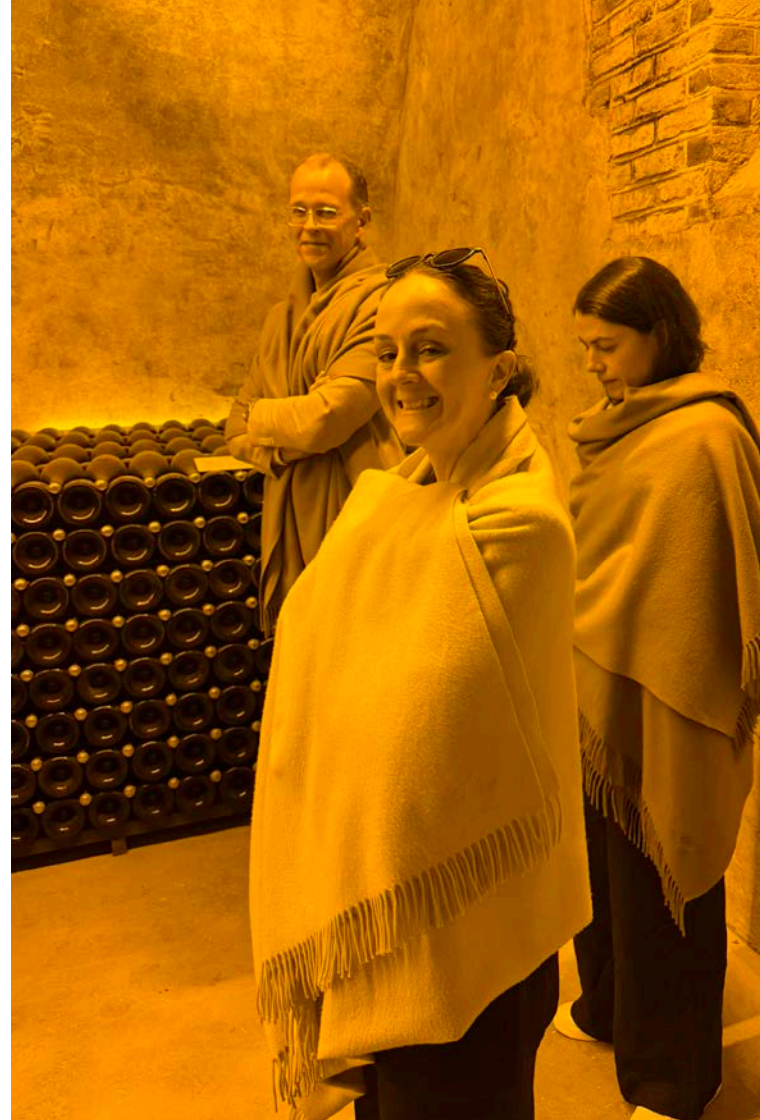


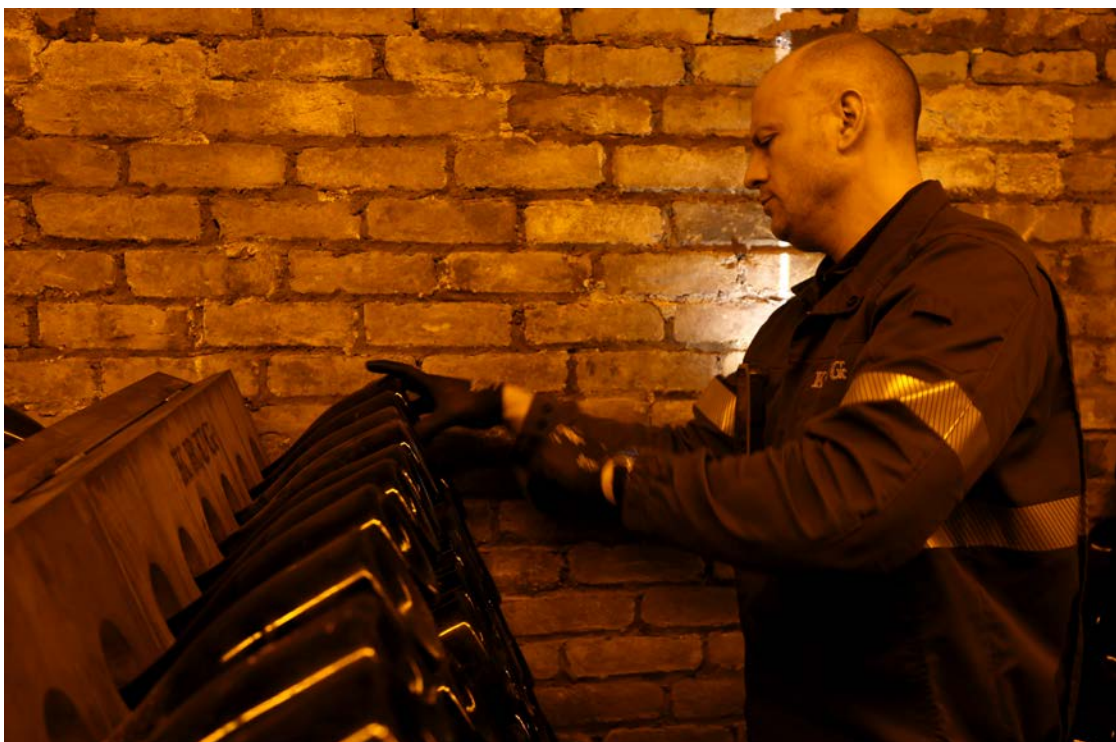
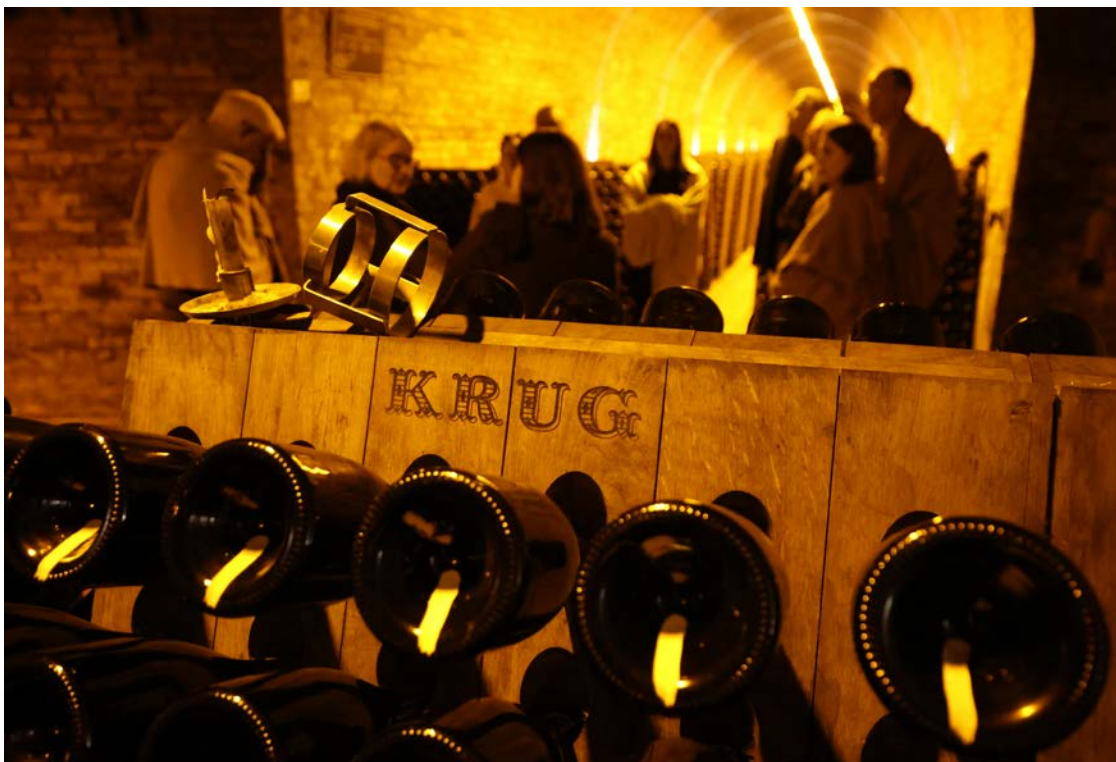
Everything has been exceptional all week!
— Cara Graham











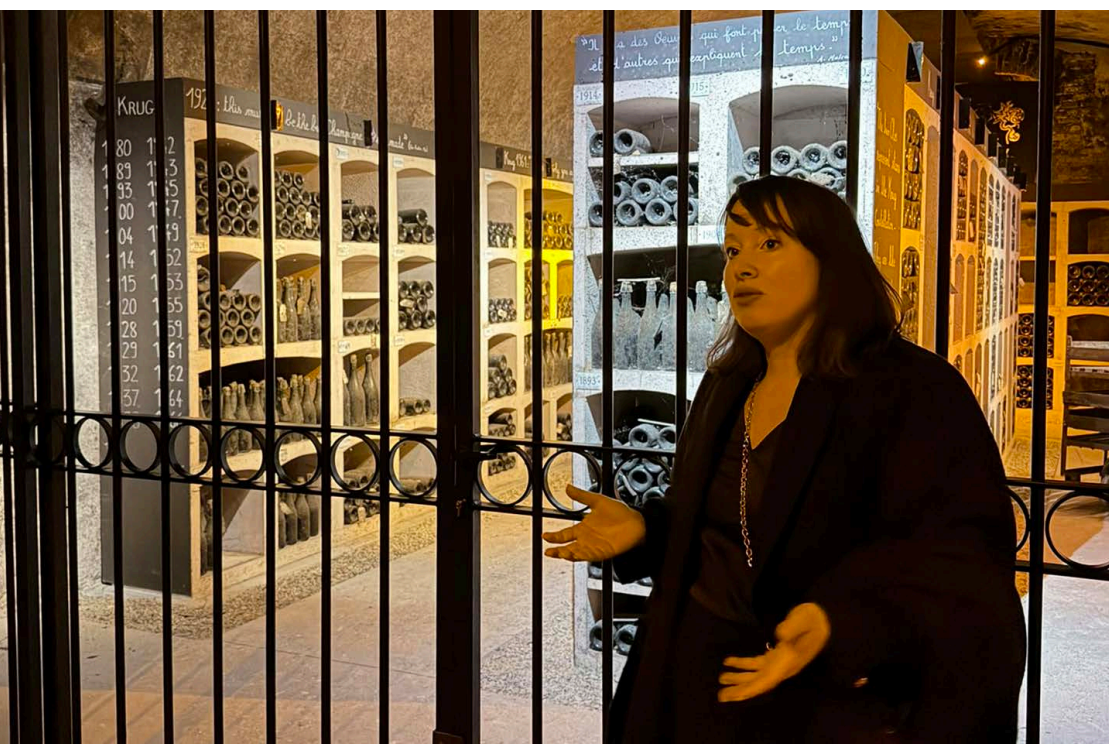


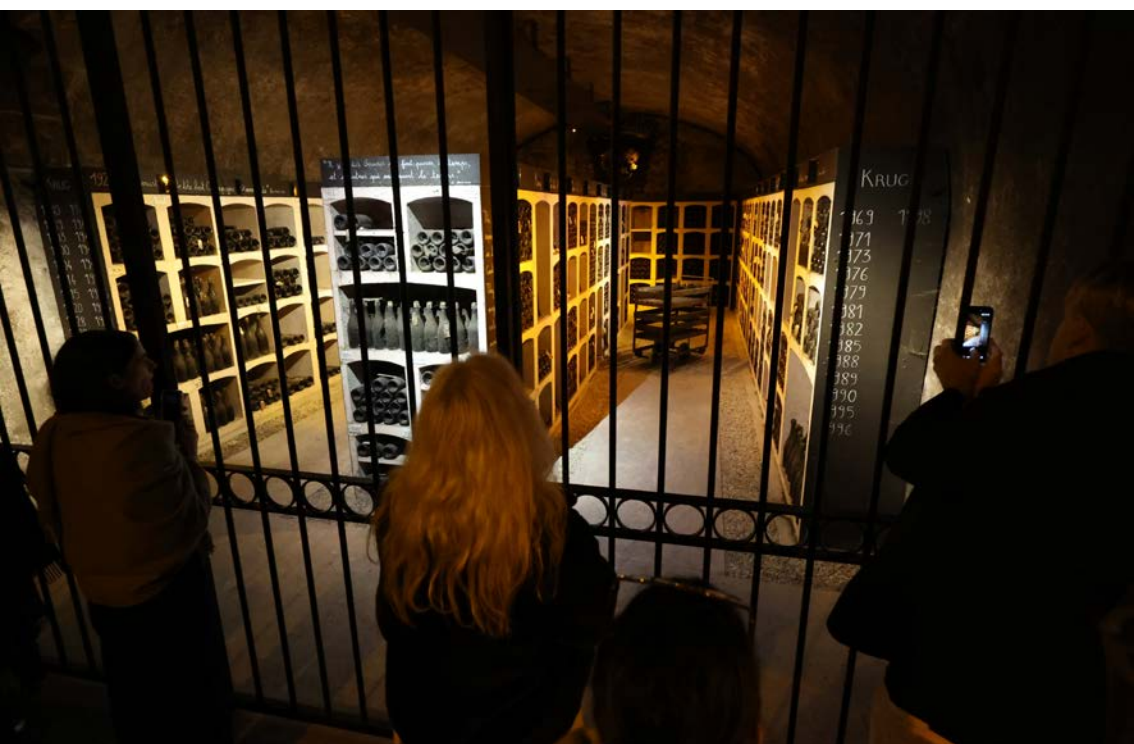






Learning the language around champagne, like riddling and disgorgement, has been so educational this week. – Cara Graham

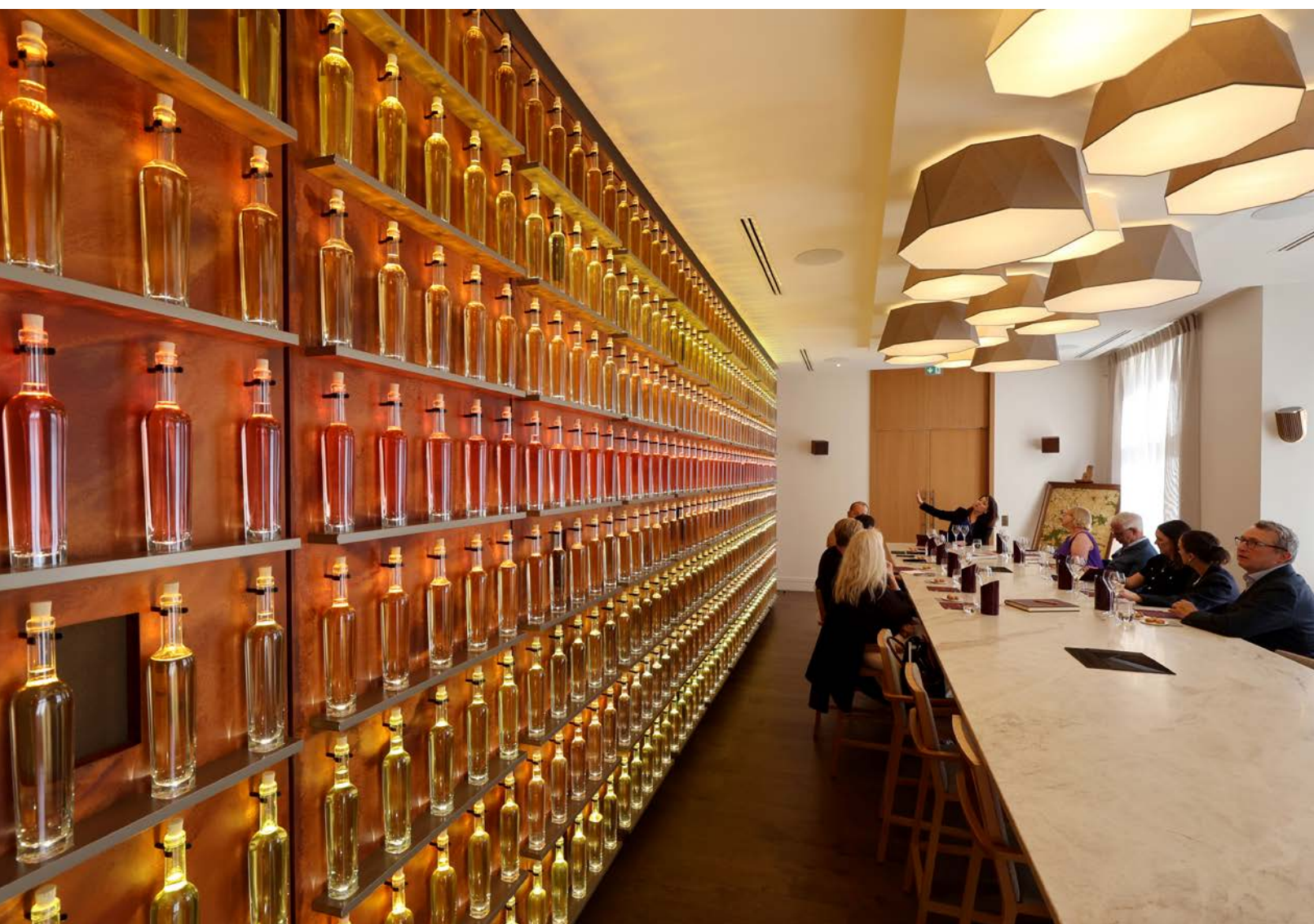








Since Tyson's Advanced Champagne Certificate, my mind was blown and I discovered a plethora of amazing champagnes that we need to drink! – Susan Jukes





Thursday 23 April 2026

CHARLES HEIDSIECK

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

Tour and Tasting Host: Jules Rannou, Ambassador

CHARLES HEIDSIECK BLANC DE BLANCS NV MIS EN CAVE 2021

CHARLES HEIDSIECK BRUT RESERVE NV MIS EN CAVE 2021

CHARLES HEIDSIECK ROSÉ RESERVE NV MIS EN CAVE 2021

CHARLES HEIDSIECK MILLÉSIME BRUT 2012

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2014

CHARLES HEIDSIECK CHAMPAGNE CHARLIE MIS EN CAVE 2017

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2007

CHARLES HEIDSIECK BRUT MILLÉSIME 2012 EN MAGNUM

CHARLES HEIDSIECK ROSÉ MILLÉSIME 2008

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

Our delightful host, Charles' new ambassador, Jules, shared the stories of the past and present history of this remarkable house as he 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, Jules led us back to the stylish yet warm space of the pavilion, perfectly reflecting the personality of the Charles Heidsieck house style, which he then introduced in a tasting of the range, culminating in the stunning Charles Heidsieck Blanc des Millénaires 2014!

We were privileged to share the incredible Champagne Charlie Mis en Cave 2017, brilliantly paired with hard cheeses in glorious sunshine in the garden!

Jules accompanied us for an exceptional lunch, sharing with us insights into the past and present history of the house. Three delightful courses were perfectly paired with the mature vintages of Charles Heidsieck Blanc des Millénaires 2007 Brut Millésime 2012 and Rosé Millésime 2008.

By the conclusion of an outstanding visit, we had experienced 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!



*My favourite experience of the
week was Charles Heidsieck!*

— Jason Marcewicz





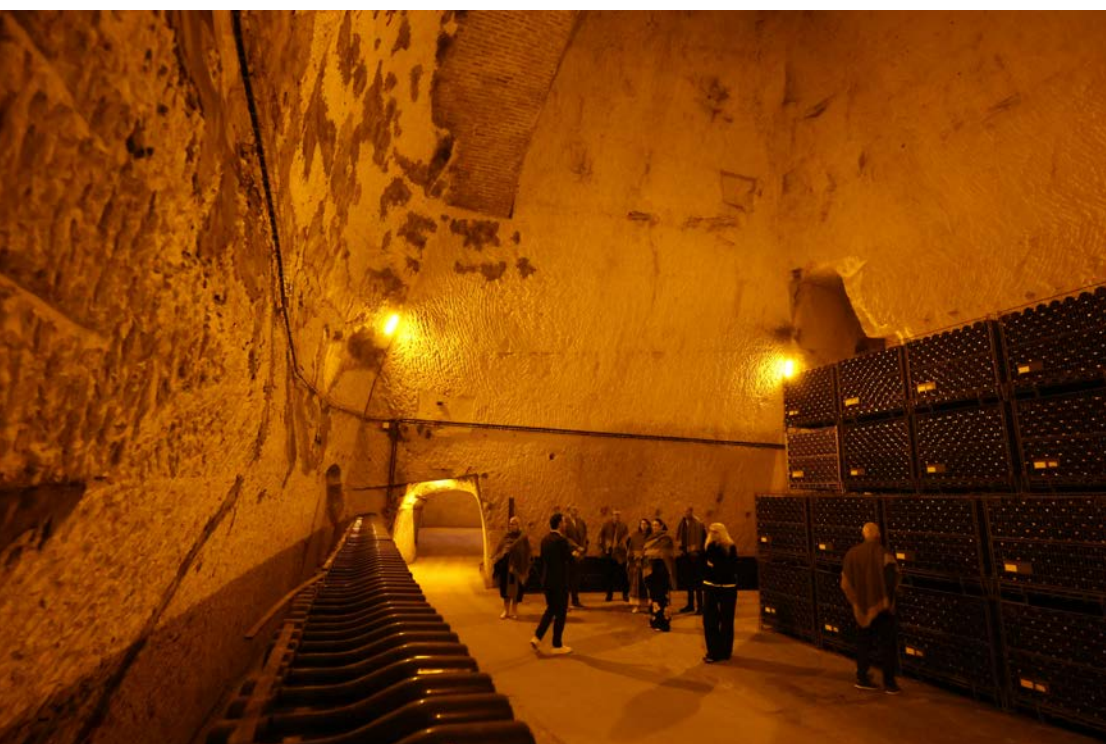
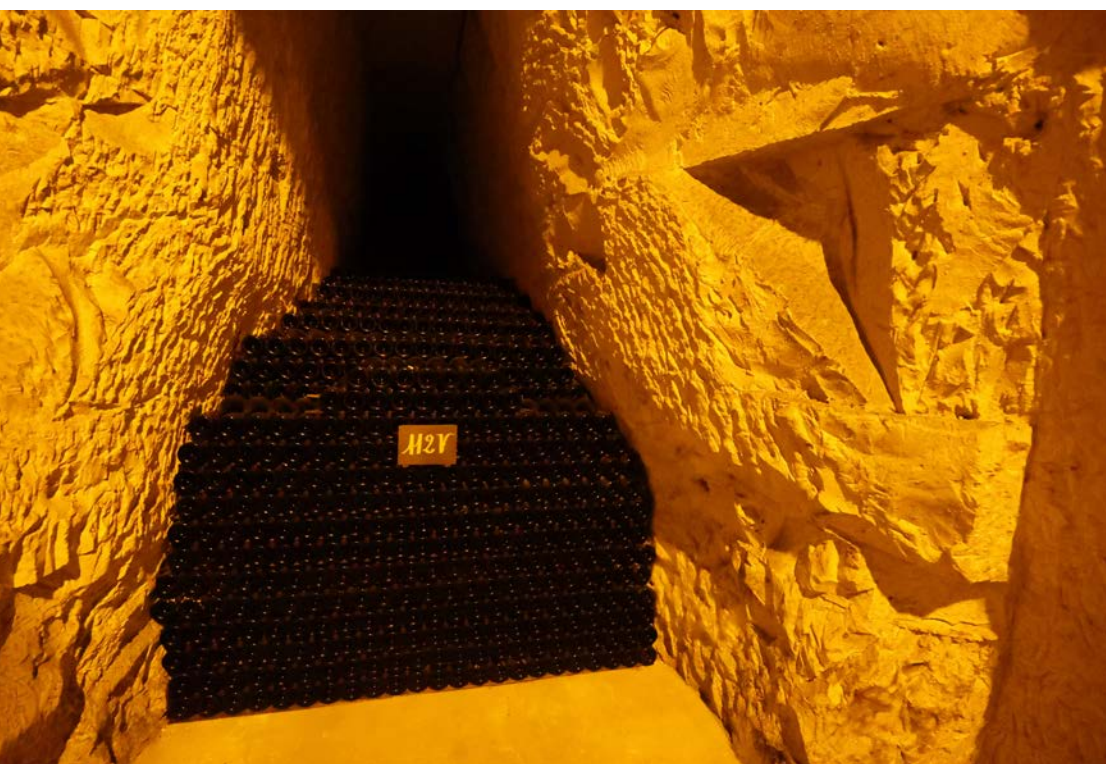
*This was such a
special visit! I loved
the stories, the history
and the crayères!*
— Susan Jukes

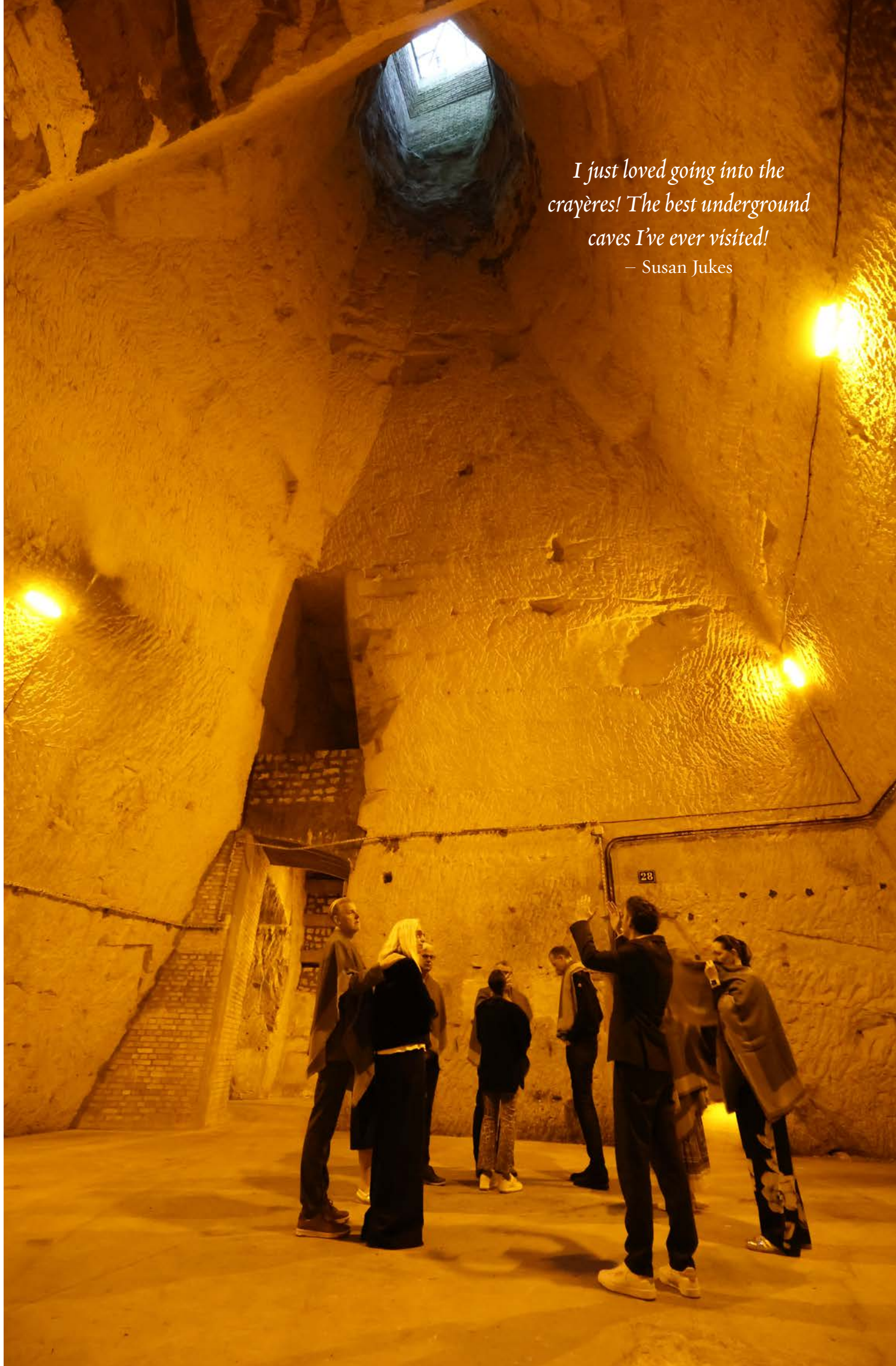






My favourite visit of the second half of the week was Charles Heidsieck. It was absolutely unbelievable! – Ben Graham





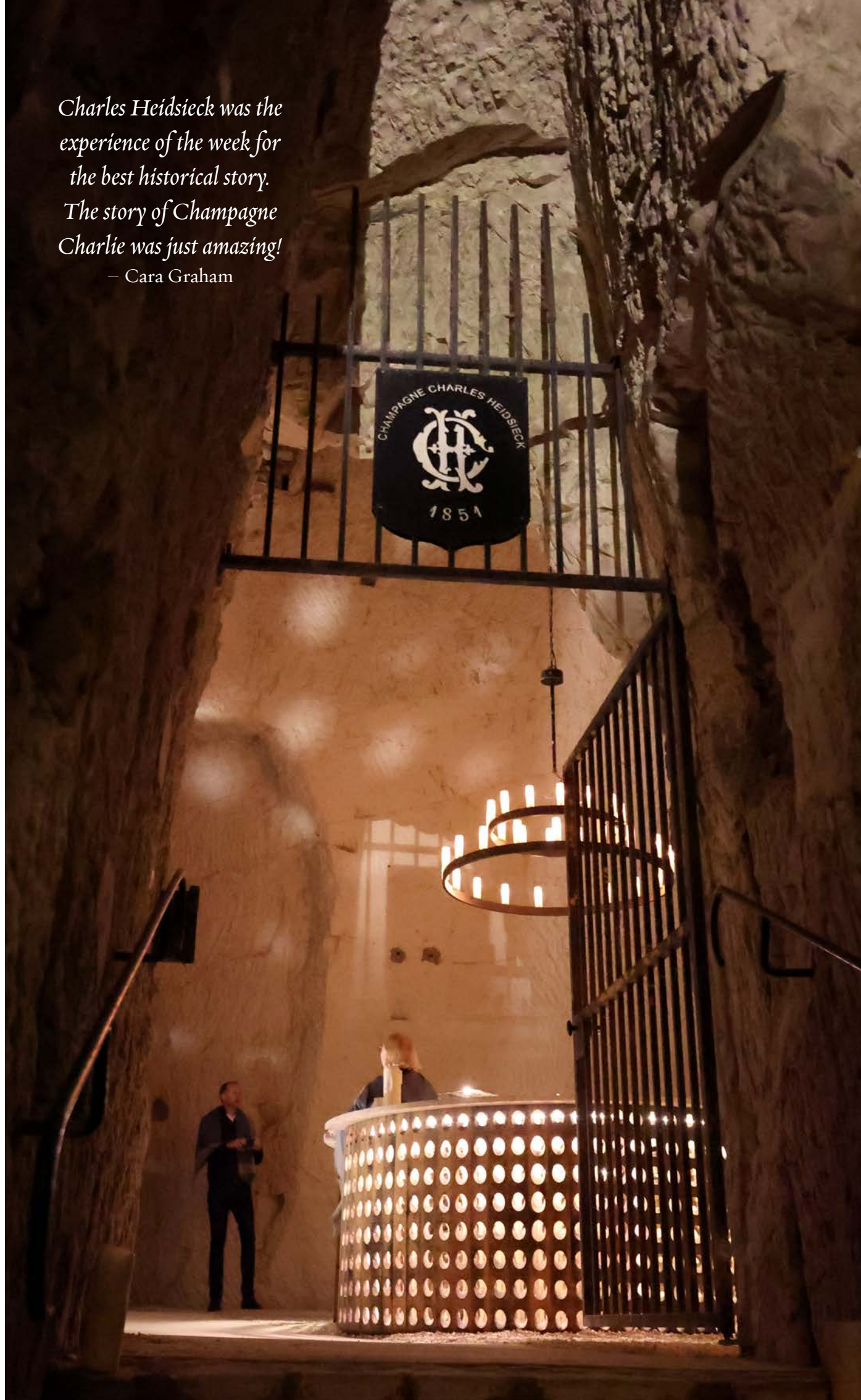
*I just loved going into the
crayères! The best underground
caves I've ever visited!*

— Susan Jukes





*Charles Heidsieck was the
experience of the week for
the best historical story.
The story of Champagne
Charlie was just amazing!*
— Cara Graham





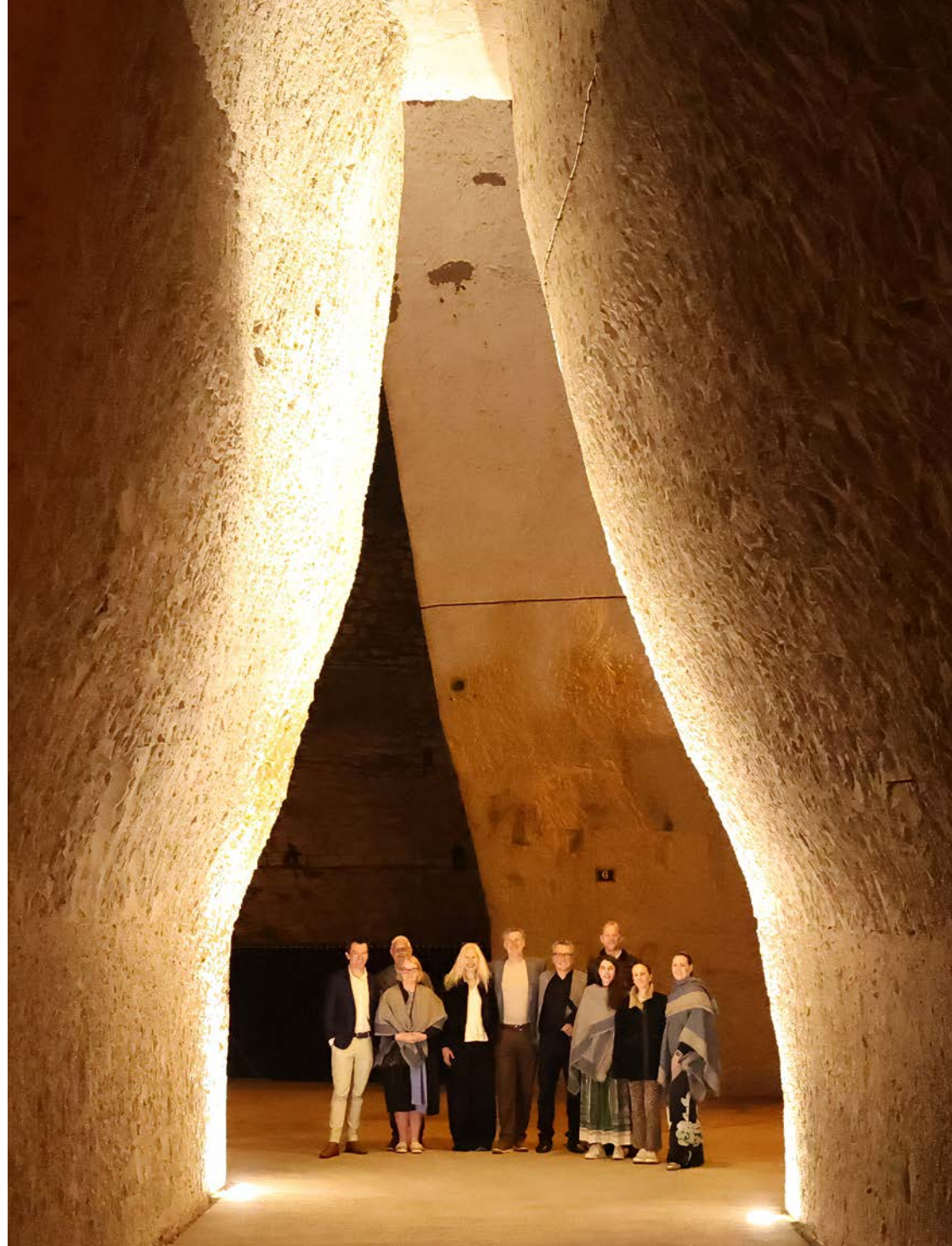


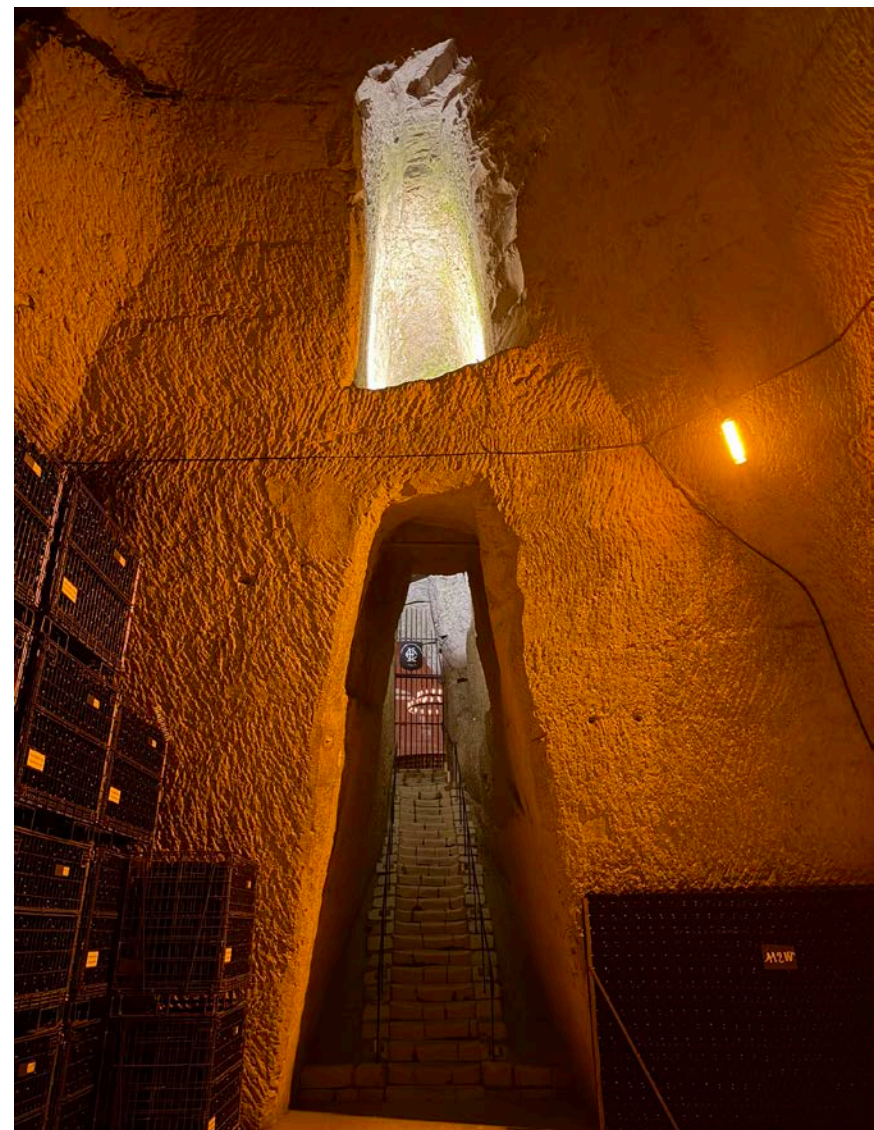
*This is the coolest museum
room ever! Absolutely
exceptional! It blows my
mind! – Susan Jukes*





What a special experience this has been!
— Stacy Borans







*My favourite walking
experience of the week was
through the crayères at Charles!*
— Susan Jukes





*This is absolute heaven!
When I think about
heaven, this is what it's like!*
— Cara Graham





*The winner of the week for me was Charles Heidsieck!
I will never forget being on the terrace in the warm
sun with Champagne Charlie and cheese!
— Cara Graham*







Jules was so engaging at Charles, which made it such a beautiful experience! And the champagnes were so memorable!
 – Paul Heick











I loved Charles Heidsieck, and Jules was a superb host! Our best tour guide of the week! – Susan Jukes

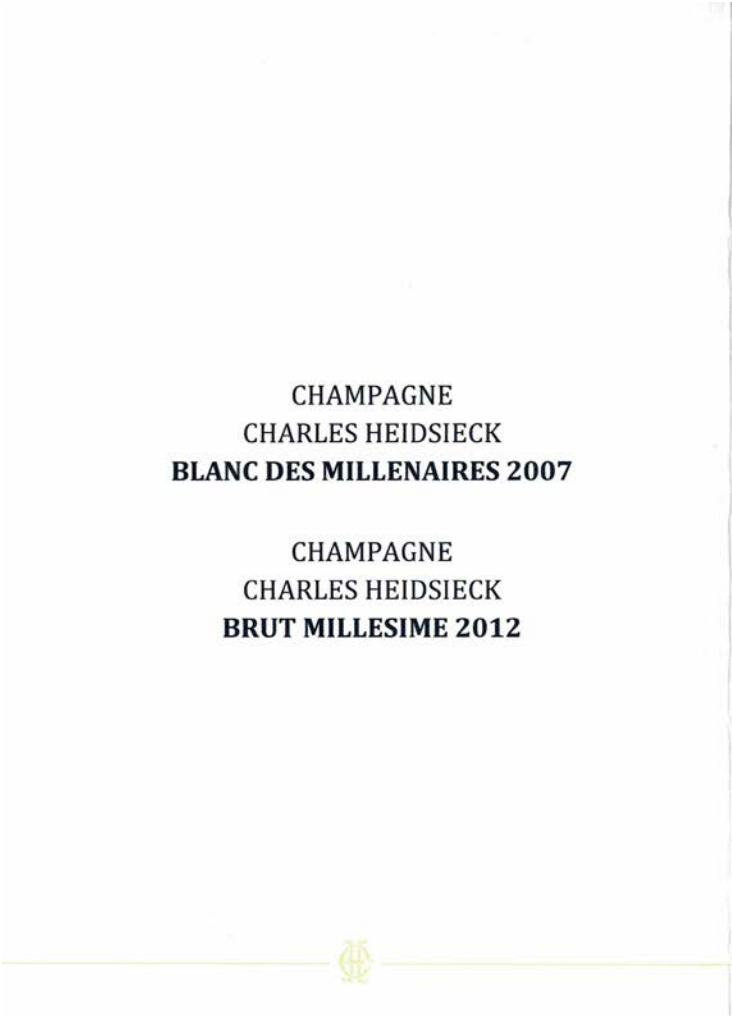
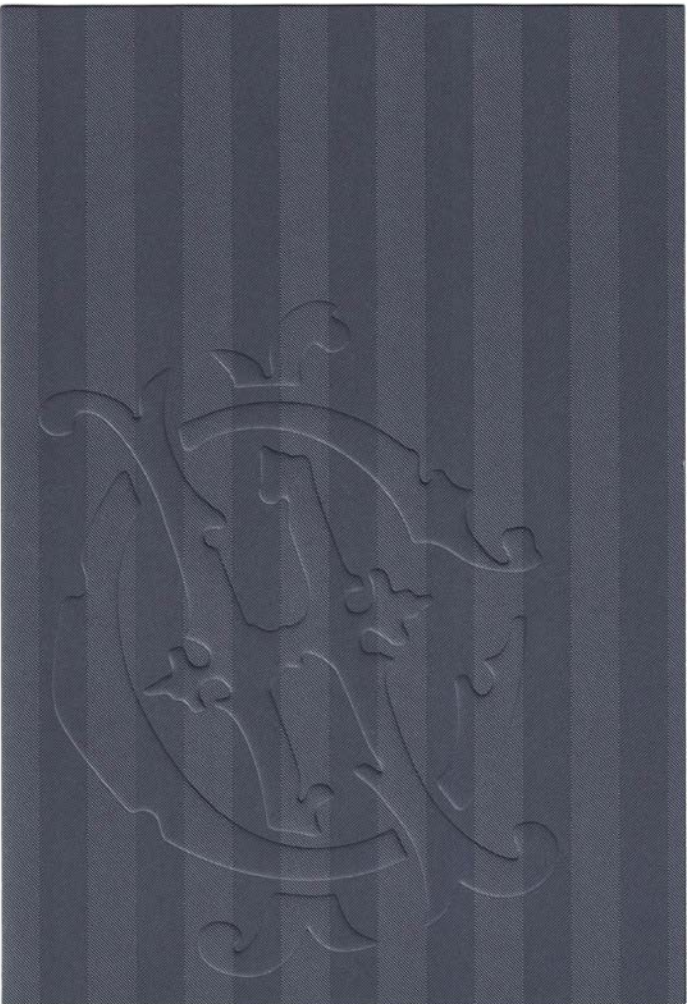






Charles Heidsieck took the cake for my favourite experience of the second half of the week! – Sarah Pena







Friday 24 April 2026

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 BRUT ROSÉ NV

DEUTZ BLANC DE BLANCS 2020

DEUTZ AMOUR DE DEUTZ MILLÉSIME 2015

DEUTZ AMOUR DE DEUTZ 1998

DEUTZ WILLIAM DEUTZ 2014

DEUTZ BRUT 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, recently modernised and extended with a €30M investment to uphold the pristine precision of these elegant cuvées. Marc shared that the house had sadly lost 35% of its potential yields this year to the recent frosts; the biggest loss since 2003.

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 in the exquisite 'bird room' showcased Deutz Brut Classic NV, Rosé NV and the new releases of Blanc de Blancs 2020 and Amour de Deutz Millésime 2015

An intimate and exquisite lunch prepared by the chef of the house was served in idyllic springtime sunshine in the gardens behind the house – a fabulous new experience for The Champagne Tour!

We were privileged to experience the past and present of the house over lunch, in Amour de Deutz 1998 that Marc very generously procured from deep in the museum cellar of the house, from the original 2014 disgorgement, alongside the stunning new release flagship William Deutz 2014.

We were enthralled by the opportunity to compare these shining exemplars of the elegance of this beguiling house.



*I hadn't tasted
Deutz before and
it was exceptional!*
— Paul Heick







Marc was such a great host and so full of knowledge and personality!
— Stacy Borans

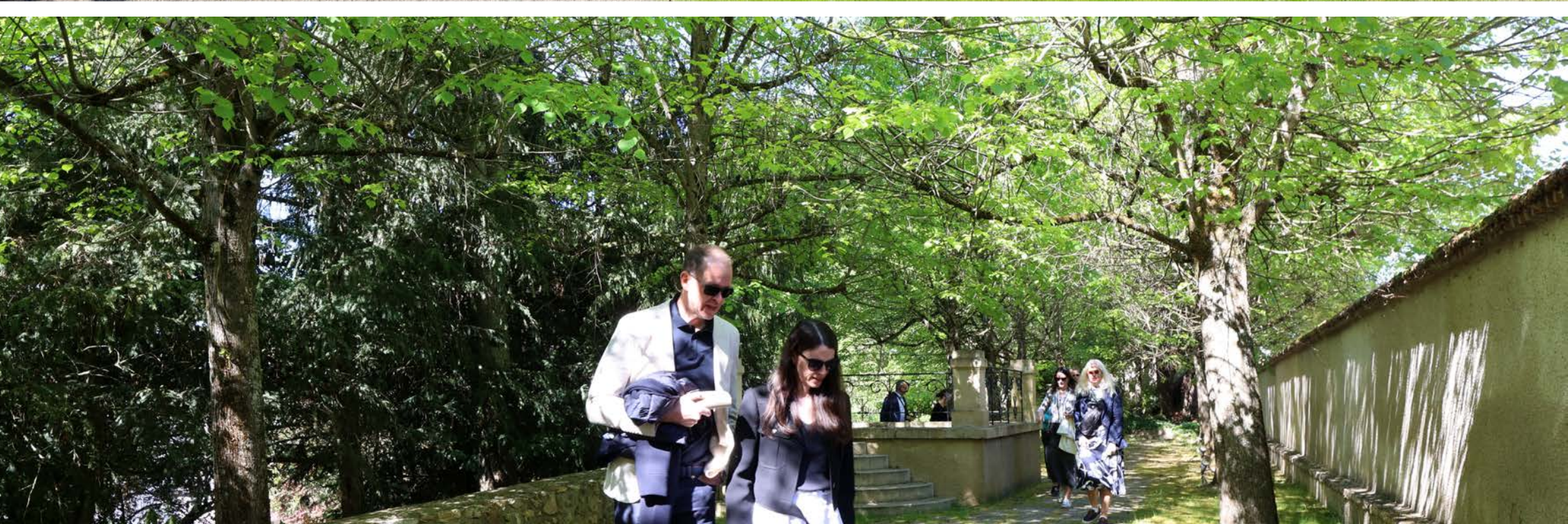






I wasn't so impressed when we first visited Deutz, but this time I was pleasantly surprised and I enjoyed all the wines!
— Jason Marcewicz







*I'd never heard of Deutz and it was exceptional!
Such a beautiful setting, such a gorgeous day with
pristine weather, as it has been all week! – Sarah Pena*

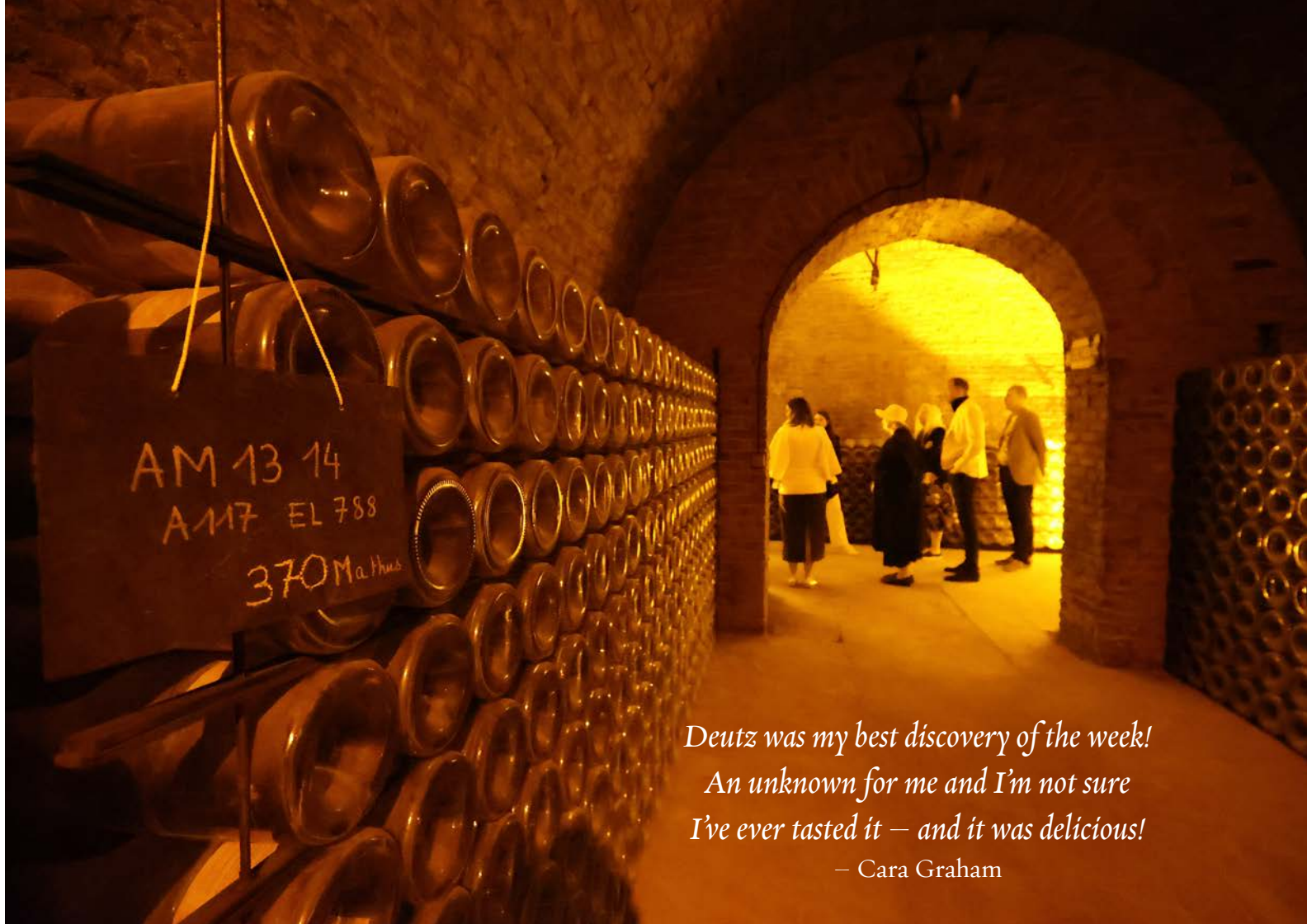






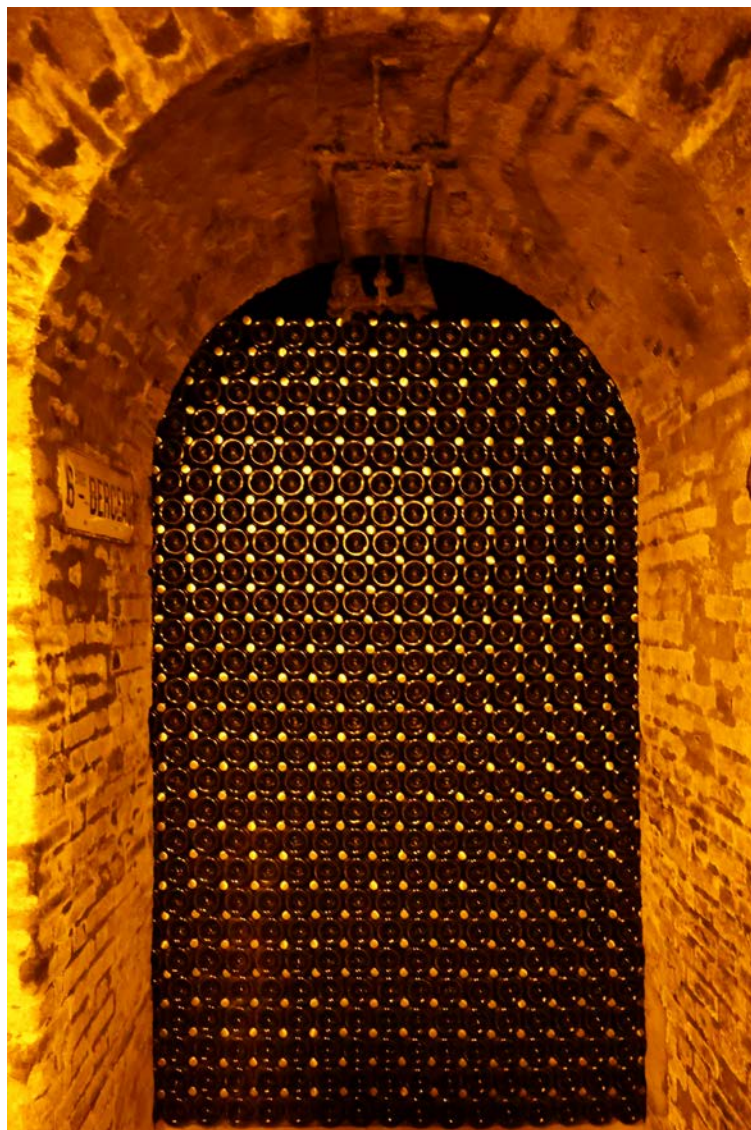
*For absolute
charisma, Marc
was my favourite
host of the week!*
— Stacy Borans

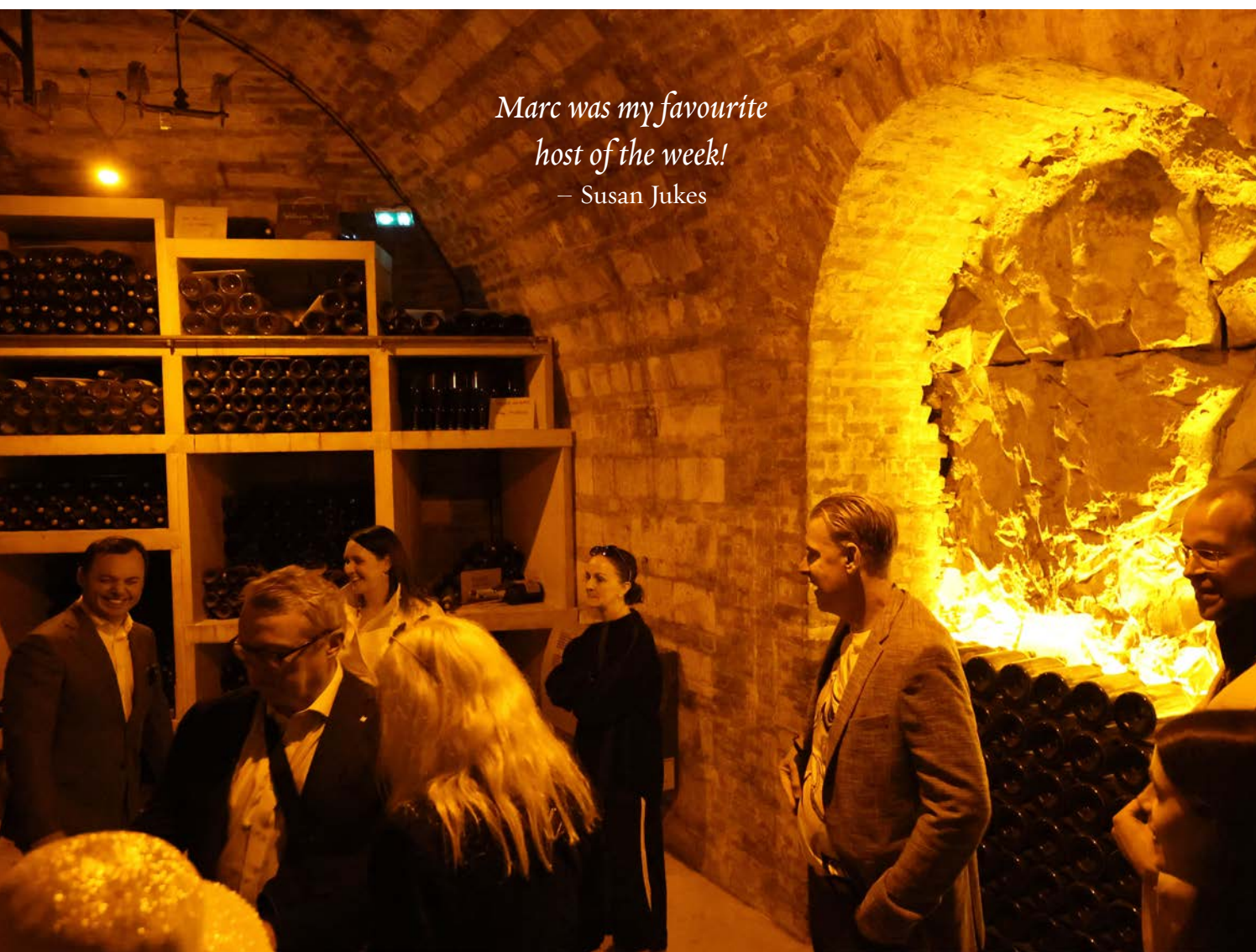




*Deutz was my best discovery of the week!
An unknown for me and I'm not sure
I've ever tasted it — and it was delicious!*
— Cara Graham

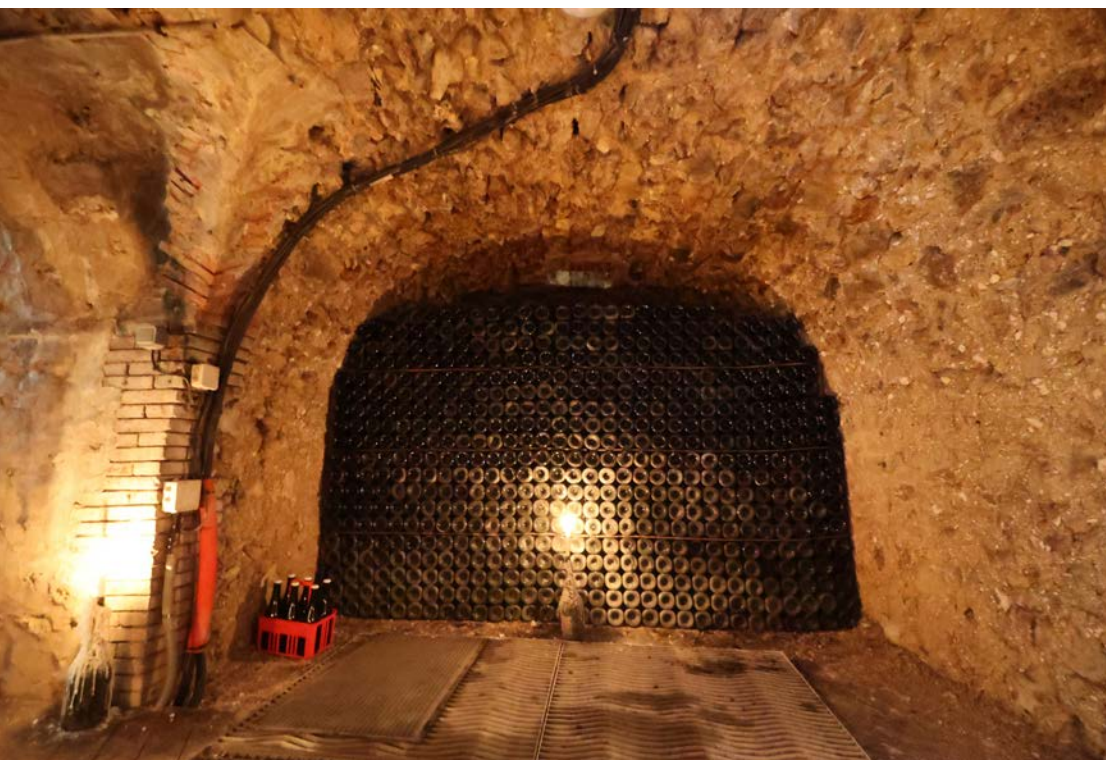






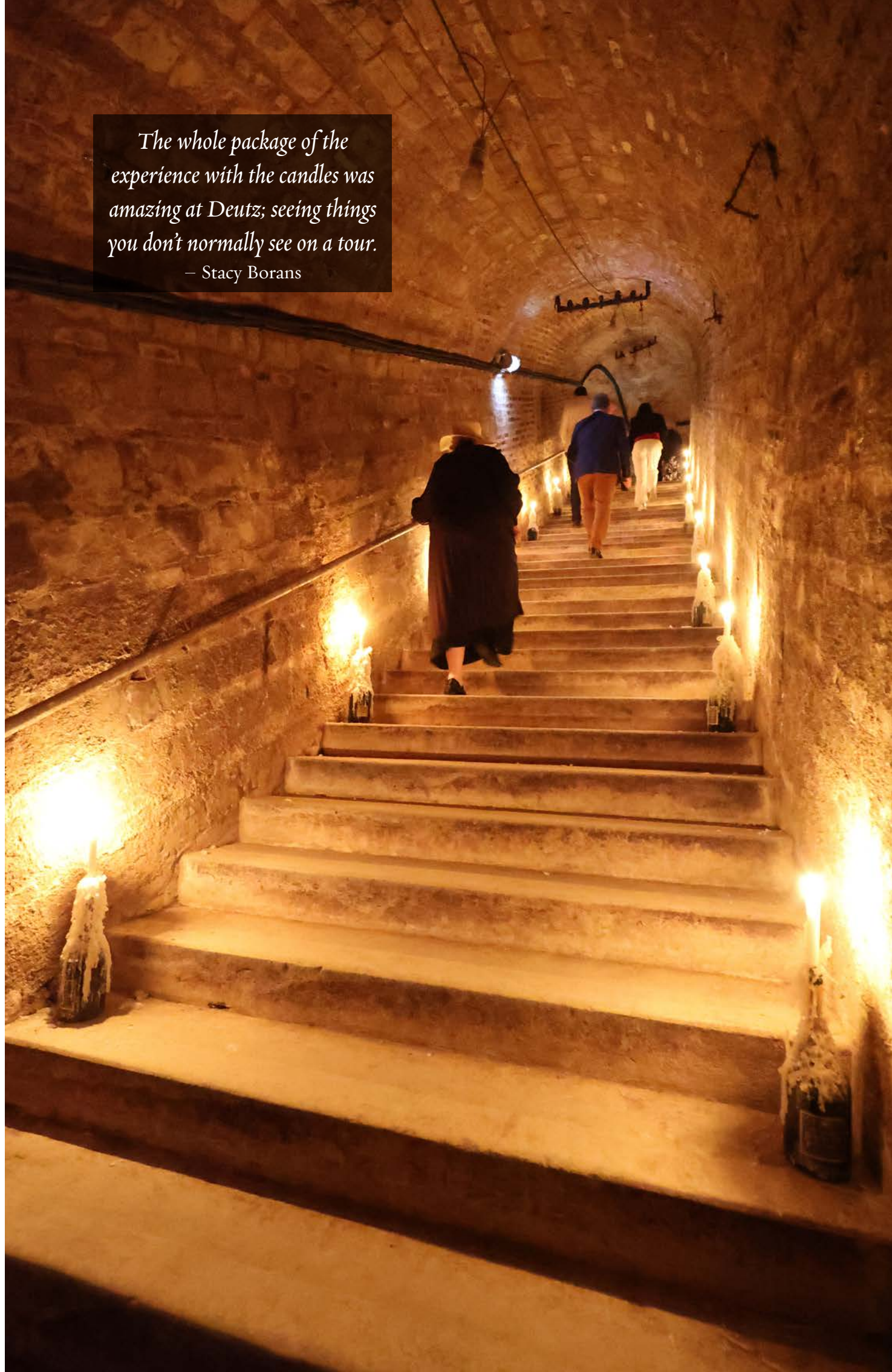
*Marc was my favourite
host of the week!*
— Susan Jukes







*The whole package of the
experience with the candles was
amazing at Deutz; seeing things
you don't normally see on a tour.*
— Stacy Borans





A wide-angle photograph of an outdoor dining area. A group of people are seated at a long table covered with a white tablecloth, positioned under two large white patio umbrellas. The setting is a courtyard with a stone wall in the foreground and a white building with red brick accents in the background. Lush green trees and bushes surround the area.

It was so lovely to sit outside!
— Stacy Borans

*Holy moley! How lucky are we
to have a Friday lunch like this!*
— Cara Graham





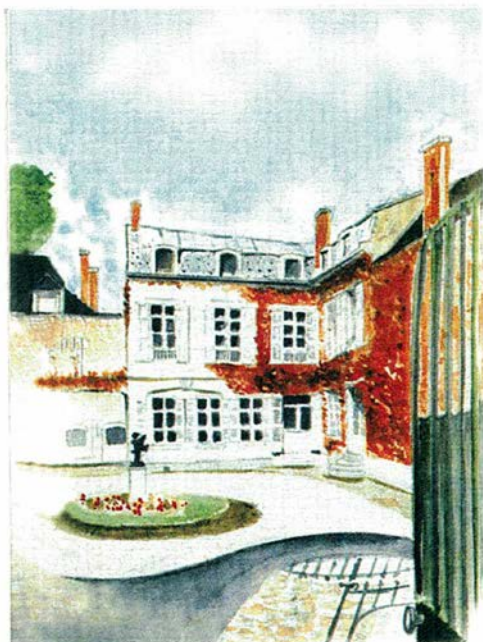


*Deutz served my favourite
starter of the week!*
— Susan Jukes









CHAMPAGNE DEUTZ - Aÿ FRANCE

Maison William Deutz



Amour De Deutz 1998



William Deutz 2014



Deutz Brut Rosé 2019

Déjeuner Du Vendredi 24 Avril 2026



« L'œuf », Pomme De Terre Et Champagne



Blanc De Turbot Et Gomasio



Fraise, Meringue Et Basilic





*The 1998 is
my favourite!*
— Stacy Borans

Friday 24 April 2026

PHILIPPONNAT

Tasting and tour of the estate and the Clos des Goisses vineyard in Mareuil-sur-Aÿ

Tour and Tasting Host: Thomas Jorez, Export Director

PHILIPPONNAT RÉSERVE PERPÉTUELLE BRUT NV

PHILIPPONNAT ROSÉ BRUT NV

PHILIPPONNAT BLANC DE NOIRS EXTRA-BRUT 2019

PHILIPPONNAT LA RÉMOISSONNE MAREUIL-SUR-Aÿ PREMIER CRU EXTRA-BRUT 2015

PHILIPPONNAT CLOS DES GOISSES EXTRA-BRUT 2016

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 witnessed the tensioning of the trellis wires. We experienced the dramatic 45 degree slope ('Gois' means 'very steep' in the local dialect) as we walked 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 radiant springtime sunlight.

Our host, Thomas Jorez, 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.

Returning to the tasting room of the house, Thomas introduced us to the Réserve Perpétuelle Brut NV, Rosé Brut NV and Blanc de Noirs Extra-Brut 2019.

La Remoisonne Extra-Brut 2015 was a particular favourite, sourced from a single plot of pinot noir above the Clos des Goisses.

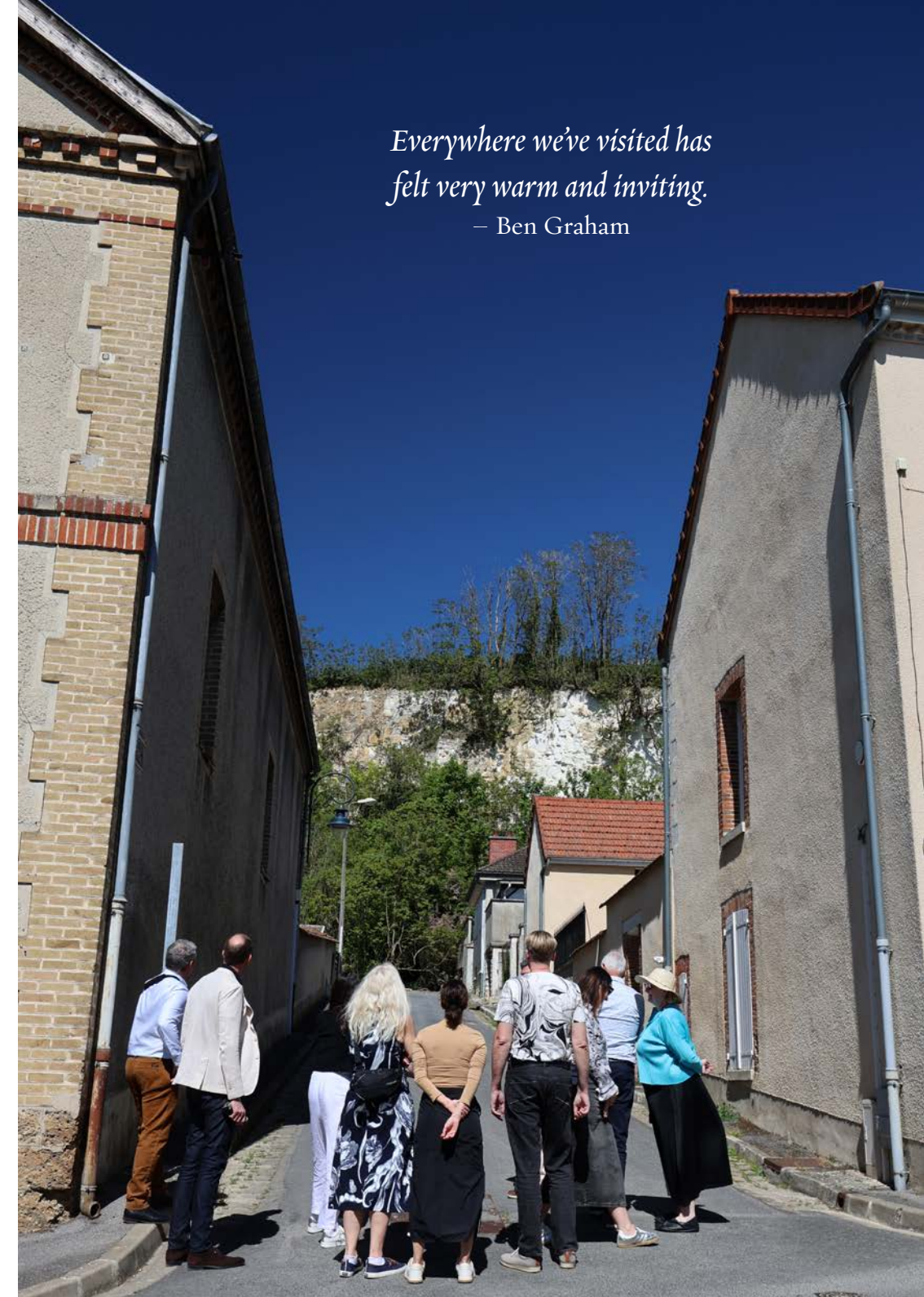
With the full drama of the vineyard still fresh in our minds, it was a special privilege to taste Philipponnat Clos des Goisses Extra-Brut 2016!

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

*The best vineyard tour of the
week was at Philipponnat!*
– Cara Graham







*Everywhere we've visited has
felt very warm and inviting.*
— Ben Graham





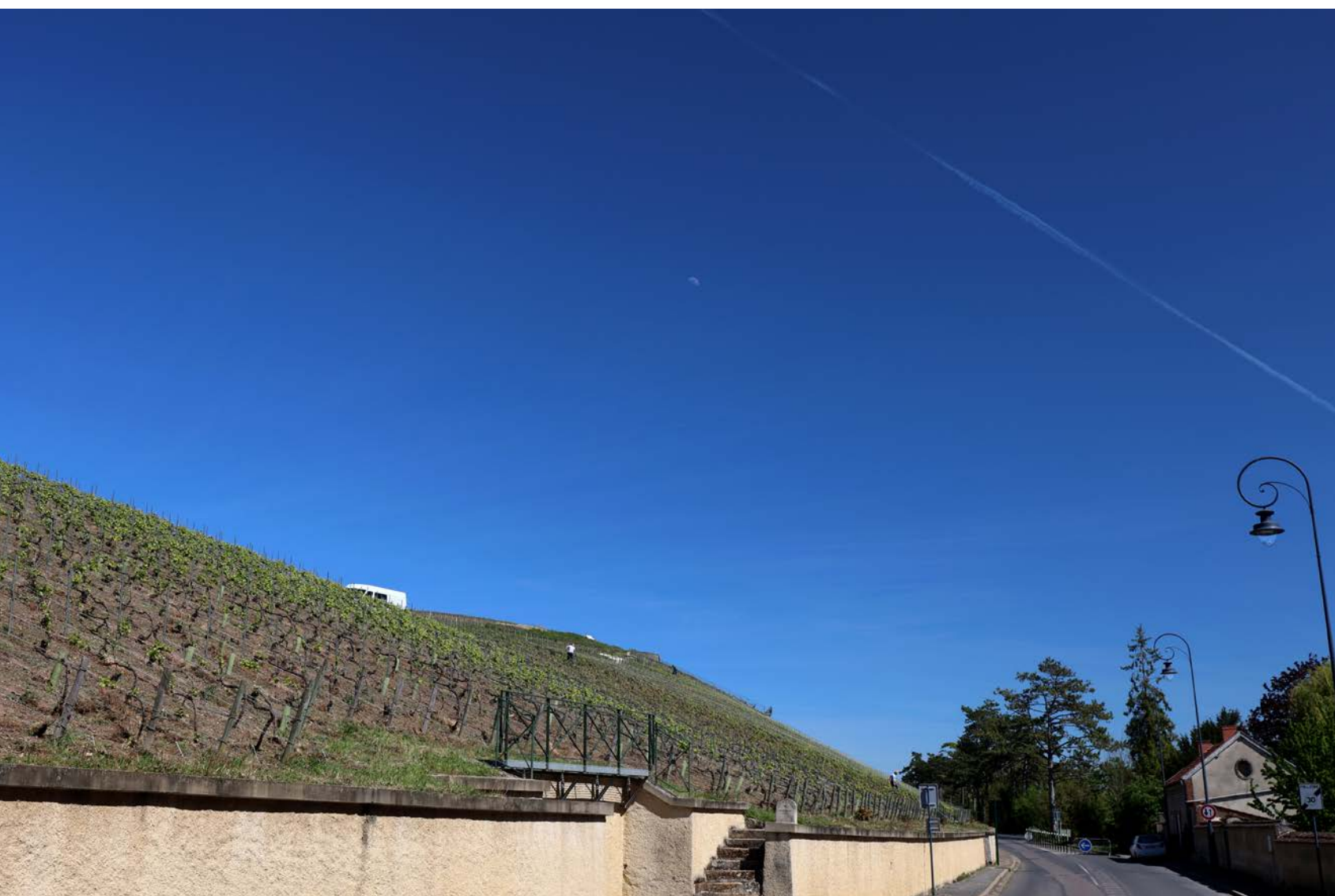
I'm trying to expand my palate and I was pleasantly surprised at Philipponnat! I enjoyed the two non-vintages and the La Remoisonne. I love learning new things about champagne and it was nice to taste new cuvées and gain a new appreciation. — Jason Marcewicz





*Visiting the Clos de Goisses and climbing all the steps gave
me such a different perspective and it was so beautiful!
I really enjoyed that very much! – Sarah Pena*















*Our hosts have been absolutely fabulous
this week! So knowledgeable and engaging!*
— Stacy Borans







Friday 24 April 2026

RÉSIDENCE EISENHOWER

Finale Dinner with Philippe Mille, Arbane

TAITTINGER COMTES DE CHAMPAGNE GRANDS CRUS BLANC DE BLANCS 2012

JACQUESSON DIZY TERRES ROUGES EXTRA-BRUT 2013 EN MAGNUM

LOUIS ROEDERER CAMILLE HOMMAGE LE MESNIL-SUR-OGER VOLIBARTS 2022

BONNEAU DU MARTRAY CORTON-CHARLEMAGNE 2014

LOUIS ROEDERER CAMILLE HOMMAGE MAREUIL-SUR-AÏ CHARMONT 2022

DOMAINE FAIVELEY LATRICIÈRES CHAMBERTIN 2016 EN MAGNUM

MARC HÉBRART NOCE DE CRAIE AÏ GRAND CRU 2012

PHILIPPONNAT CLOS DES GOISSES 2014

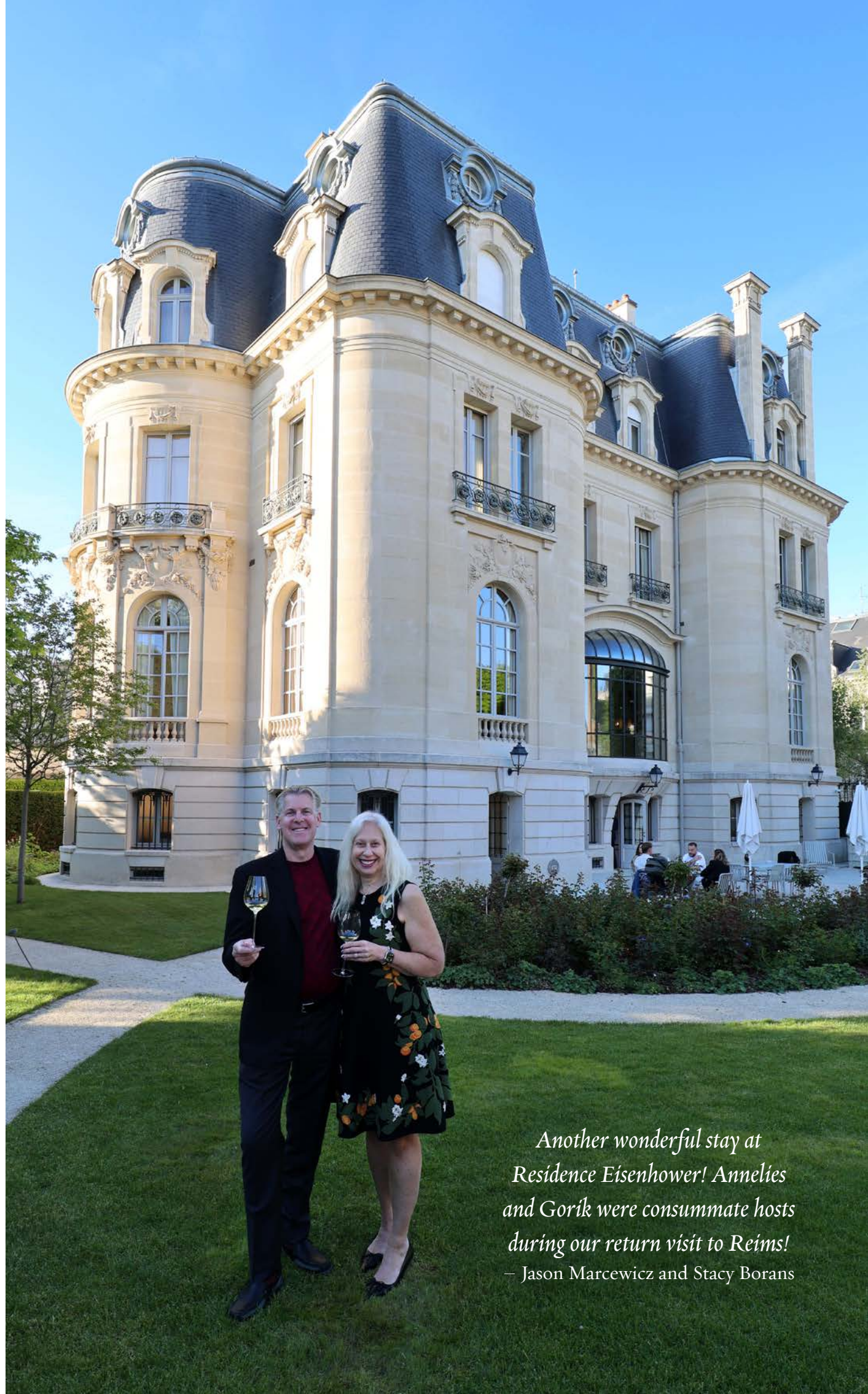
CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSÉ SAUTERNES 2003







*Thanks to Annelies, Gorik and the whole
team for making us feel at home! Merci!*
— Susan Jukes and Andy Green



*Another wonderful stay at
Residence Eisenhower! Annelies
and Gorik were consummate hosts
during our return visit to Reims!
— Jason Marcewicz and Stacy Borans*





*To experience wines that we would never
normally have access to has been incredible!*
— Ben Graham



I want to thank you for this exceptional week on behalf of myself and my team. We have a special relationship that we have built with Sharron and Tyson over so many years. It was friendship at first sight! He has the passion about champagne and I have the passion about receiving people with my heart. We want to transmit a lot of love to our guests, so we decided to create a beautiful friendship! The real objective for us is that you spend an exceptional week here at the Résidence. We are going to miss you all and we hope to see you all back! — Annelies Pieters





*I could listen to Tyson all day!
I learn so much from him.*
— Susan Jukes



*In five days we have had
five world-class experiences!*
— Andy Green





We have some friends who have highly recommended the tour, so we have been looking forward to coming here for a long time, and we have had so many extraordinary champagnes!

— Cara Graham





*The food and the
wine tonight have
been absolutely
extraordinary!*
— Andy Green







*I've had some amazing
meals including at
Buckingham Palace and
never in my life have I had
a wine list as incredible as
tonight! – Andy Green*





M RÉCEPTIONS
by PHILIPPE MILLE



THE CHAMPAGNE TOUR
Finale Dinner
WITH PHILIPPE MILLE - M RÉCEPTIONS



RÉSIDENTIE EISENHOWER
FRIDAY 24 APRIL 2026

Canapés in the Ballroom

TAITTINGER COMTES DE CHAMPAGNE GRANDS CRUS BLANC DE BLANCS 2012

Contrast of celery, hazelnut oil and sumac
Golden beetroot with candied lemon and Sichuan pepper
Sous-bois - quintessence of undergrowth

Entrée 1

JACQUESSON DIZY TERRES ROUGES EXTRA-BRUT 2013 EN MAGNUM

Unima prawn set in a delicate shellfish aspic, white grapes, dill and fennel

Entrée 2

LOUIS ROEDERER CAMILLE HOMMAGE LE MESNIL-SUR-OGER VOLIBARTS 2022

BONNEAU DU MARTRAY CORTON-CHARLEMAGNE 2014

Champagne-glazed sea bass fillets, leeks and potatoes with seaweed confit, sea grapes

Main

LOUIS ROEDERER CAMILLE HOMMAGE MAREUIL-SUR-AÏ CHARMONT 2022

DOMAINE FAIVELEY LATRICIÈRES CHAMBERTIN 2016 EN MAGNUM

Gently roasted veal loin, Monte Cristo oyster mushrooms,
woodland-infused broth with marigold pearls

Cheese

MARC HÉBRART NOCE DE CRAIE AÏ GRAND CRU 2012

PHILIPPONNAT CLOS DES GOISSES 2014

Tomme des Ardennes

Chaource

Chèvre d'Argonne

Dessert

CHÂTEAU RIEUSSEC 1ER GRAND CRU CLASSÉ SAUTERNES 2003

Champagne strawberries, pistachio and tarragon pistou,
creamy fromage blanc and lime mousse

Coffee & Mignardises

*The Bonneau du
Martray was one of
the best white wines
I've had in my life.*
— Ben Graham





WINE EVENTS

WITH TYSON STELZER

