



*Chaîne des Pâtisseries*

5-9 SEPTEMBER 2016



*Tyson Stelzer's Champagne Tour*

*Exclusive Program for  
Chaîne des Rôtisseurs Brisbane*

*Hosted by Tyson Stelzer & Jody Rolfe*

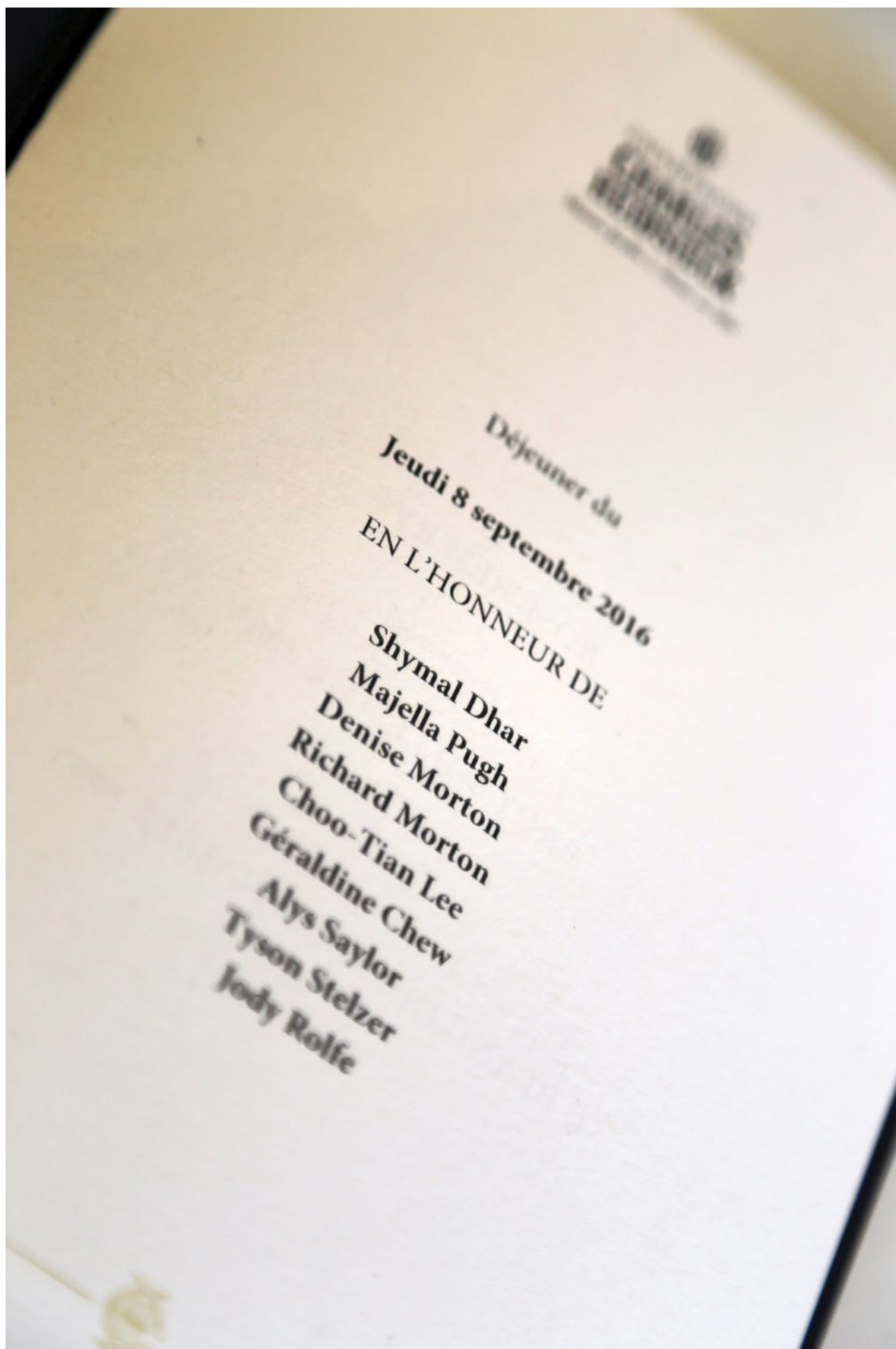
*Initiated by Dr Shymal Dhar  
Bailli, Chaîne des Rôtisseurs Brisbane*

*5-9 September 2016*

*Words by Jody Rolfe*

*Photography by  
Tyson Stelzer & Jody Rolfe*

*[www.champagnetours.com.au](http://www.champagnetours.com.au)*







*I thought I'd died and gone to  
heaven when we spent a week  
with Tyson Stelzer, Jody Rolfe  
and our travelling companions  
in the Champagne region.*

— Denise Morton



*Monday 5 September 2016*

# KRUG

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

Tour and Tasting Host: Sébastien Martin, VIP host

**KRUG VINTAGE 2003**

**KRUG VINTAGE 2002**

**KRUG GRANDE CUVÉE 2003 BASE**

**KRUG GRANDE CUVÉE 2002 BASE**

There was never any doubt that Krug, the king of all champagnes, would be our first visit of the tour.

We were pinching ourselves that we had arrived and visiting this iconic Champagne House.

Wine barrels filled the courtyard, all wetted down and ready for harvest.

We arrived through the reception doors and into an eclectic lounge room which hosted front and centre Joseph Krug's personal journal.

Our host to lead us on our journey of Krug was the friendly and fun Sebastien. With a glass of Grande Cuvée (2003 base) in our glasses we listened to the tales of Joseph Krug and how the house of Krug came to be.

The working cellar was abuzz with activity in anticipation of the impending harvest, almost ripe in the vineyards under perfect, warm and sunny conditions.

The history of the underground cellars enraptured us. World War II forced

whole communities underground in the cellars of Champagne. Remarkable stories flowed from such tragic circumstances, with the women of the houses left to continue running the businesses.

With great compassion, Jeanne Krug, Joseph Krug II's wife, opened the cellars to the community during this time. A makeshift underground church and hospital were created. The House today has adopted the word 'ensemble', bring together, to truthfully encapsulate this time. In the light of recent terrorist attacks, this memory resonates with France today.

Time to experience more mind-blowing cuvées from Krug. We were treated to the dazzling 2002 Krug in the tasting room. All the cuvées tasted were skillfully matched to music, which enhanced the tasting experience.

Our tasting reminded us of just how important time is for these long-aged cuvées, symbolised by the clock that overlooks the courtyard.

It was such a privilege to walk these cellars and experience the magic of Krug. Our Monday morning evaporated away.

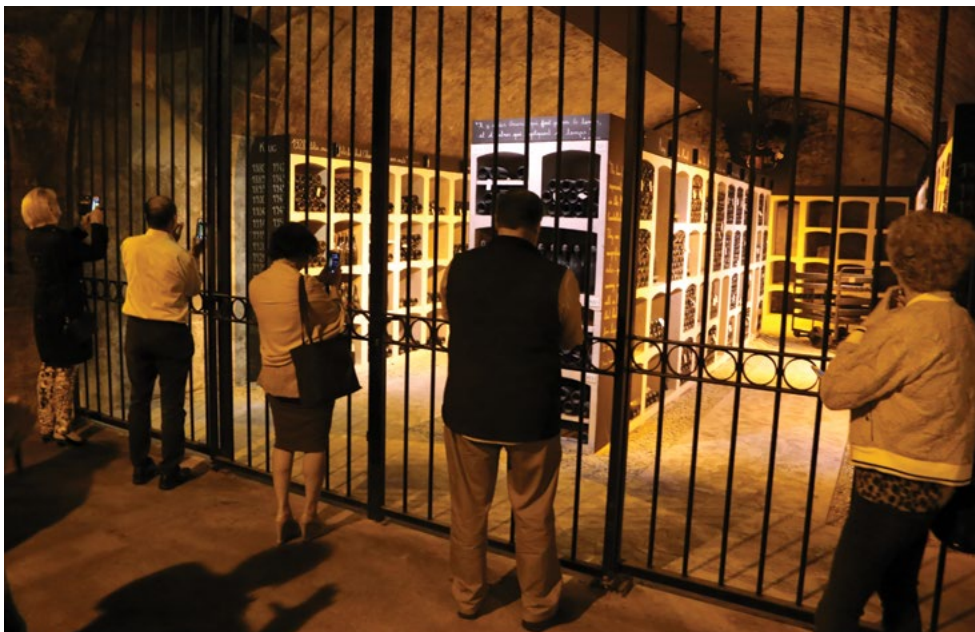
*Tyson's quiet self-confidence is ever present. His professionalism  
and humility allow the champagne to be the hero.*

– Dr Shymal Dhar















# A. LALLEMENT

Lunch at A.Lallement in Reims

Saveur Menu created by Chef Arnaud Lallement

Michelin Guide \*\*\*



[émotion]

Le 05.09.16

Saveur ...

TRADITION / Potée Champenoise

TOMATE D. VECTEN / Eau de tomates

SAUMON / Cresson, sésame, citron

SAINT PIERRE DE PETIT BATEAU / Coteaux champenois

POULARDE COUR D'ARMOISE / Artichaut farci

FROMAGES / Philippe Olivier

CITRON M. Bachès

*Egly Ouriet Brut Les Vignes de Vrigny*

*Billecart Salmon Brut sous bois*

*Domaine Raveneau Chablis 2012*

*Etienne Sauzet Puligny Montrachet 2012*





# PERRIER-JOUËT

Perrier-Jouët tasting and tour of the estate and its cellars in Épernay

Tour Host: Chloé Caron, VIP Host

Tasting Host: Eric Trichard, Deputy Cellar Master

## PERRIER-JOUËT GRAND BRUT NV PERRIER-JOUËT BELLE EPOQUE 2007 PERRIER-JOUËT BELLE EPOQUE ROSÉ 2006

A beautiful journey in the art-filled cellars of Perrier-Jouët had us all on our iPhones or cameras clicking away, trying to capture wonderfully evocative art installations.

The story was revealed that the nephews who inherited Perrier-Jouët were great lovers of art who carried this love through to the bottles painting the elegant Art Nouveau Japanese anemone flower still featured on the Belle Epoque today.

We all looked incredibly glamorous in our bright yellow high-vis vests and

protective eye wear while on our cellar tour - a precaution against exploding bottles.

It was back to school for all of us when the time came to taste the latest cuvées. Eric Trichard, the Deputy Cellar Master, took us through our paces with the wines.

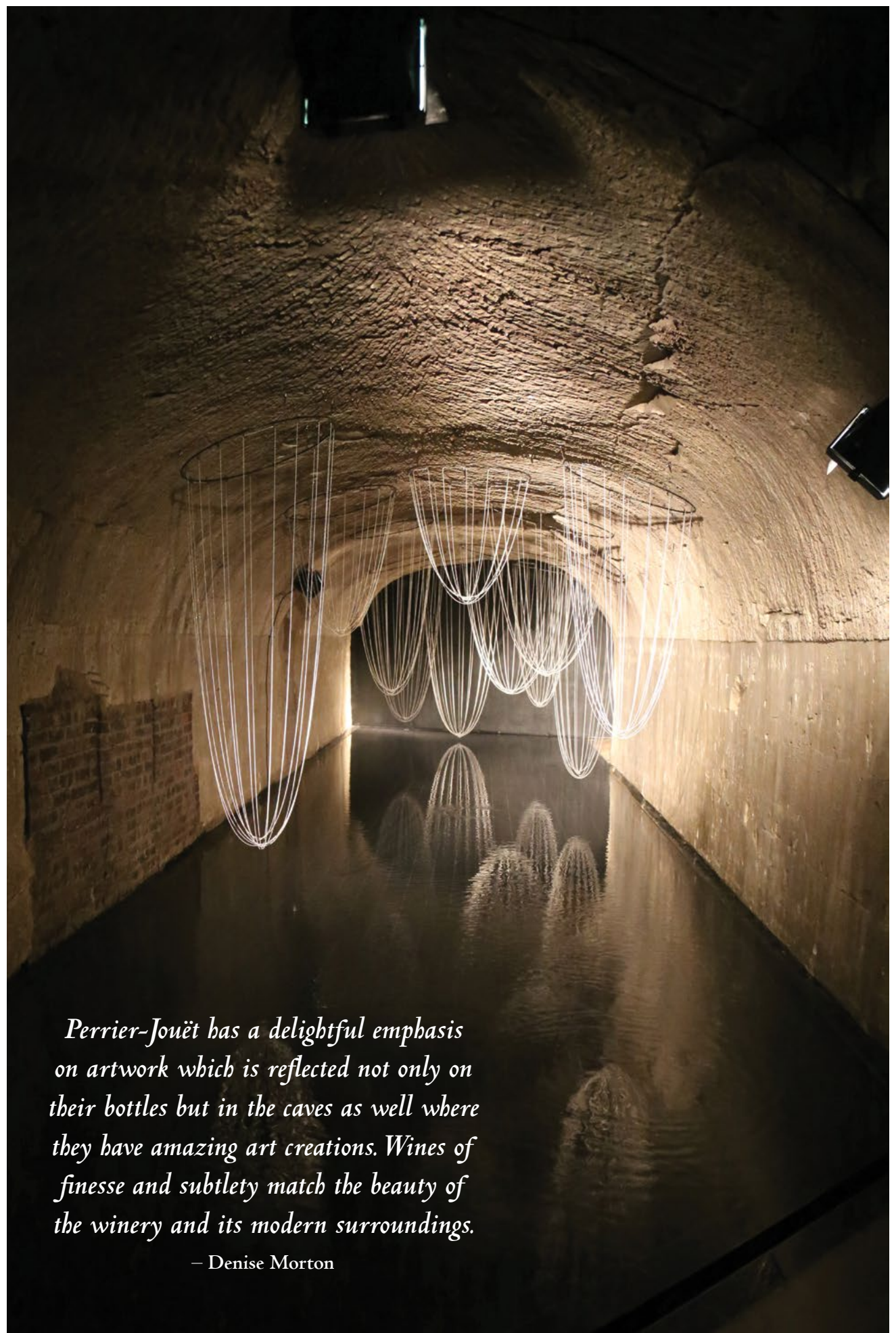
A shopping spree ensued, with many beautifully crafted champagne flutes being snapped up. Fingers crossed they have a safe journey home to Brisbane!



*The tour was faultless; from our “rockstar” bus to our wonderful hosts/guides of the champagne houses. We were made to feel like VIPs and given special treatment.*

– Dr Geraldine Chew





*Perrier-Jouët has a delightful emphasis on artwork which is reflected not only on their bottles but in the caves as well where they have amazing art creations. Wines of finesse and subtlety match the beauty of the winery and its modern surroundings.*

— Denise Morton











*Tuesday 6 September 2016*

# SALON

Salon tasting, tour of the estate and its cellars and lunch in Le Mesnil-sur-Oger

Tour, Tasting and Lunch Host: Mathieu Pouchan, Directeur Export

**DELAMOTTE BLANC DE BLANCS NV EN MAGNUM**

**DELAMOTTE BLANC DE BLANCS 2007**

**SALON 2004**

**SALON 1999**

**DELAMOTTE COLLECTION BRUT 1970 EN MAGNUM**

The house of Salon is tucked away unassumingly in a backstreet at the top of the village of Le Mesnil-sur-Oger, yet so grand and regal at the same time.

The iconic gold 'S' on a deep green background is the only clue to the grand identity of this fabled location.

Champagne turned on a stunning day for us. And what a day we had!

Our warm and welcoming host was Mathieu Pouchan, Export Director for Salon and Delamotte.

A wondrous tour through the grand house led us out to our first walk in the vineyards, and a taste of almost ripe chardonnay in Jardin de Salon. It was a

highlight for us all to taste the grapes direct from the vines.

The tour continued in the nouveau chic tasting room, which Tyson likened to an alien spacecraft. Such a contrast from the dusty and dark, old cellars.

With champagne in hand we were led further down into the chalk-lined caves. Vintage Salons rest peacefully as they patiently await their turn to be announced to the world.

An exceptional lunch awaited us in one of the numerous dining rooms of the house, under a stunning gold leaf ceiling feature. We delighted and thrilled by the cuvées served – multiple bottles of 2004 Salon, 1999 Salon, and 1970 Delamotte Blanc des Blancs en magnum, no less!

*It was a pleasure to host this event with you.*

*You have a great group with you, knowledgeable, curious and passionate.*

– Mathieu Pouchan, Directeur Export, Salon Delamotte





































*Those extra special tastings of rare, expensive  
and delicious champagne are priceless!*

— Dr Geraldine Chew



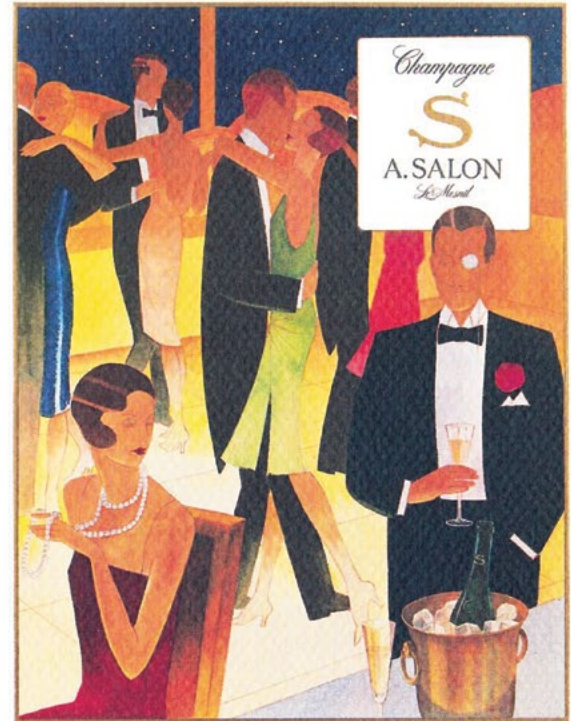




CHAMPAGNE  
**S**  
 SALON  
*Le Mesnil*

CHAMPAGNE  
**DELAMOTTE**  
*Le Mesnil sur Oger depuis 1760*

*Tuesday, September 6th, 2016*



ENTRE PRIVILÉGIÉS

*Delamotte Blanc de Blancs*  
*In magnum*

*Delamotte Blanc de Blancs 2007*

*Salon 2004*

*Salon 1999*

*Delamotte Brut Collection 1970*  
*In magnum*

*Gougères*

*Quail Terrine and Truffled Foie Gras*  
*Red Chard Salad*

*Roast Back of Croaker, Mashed Potato*  
*Brown Shirips and Olive oil Sauce*

*Cheese Plate*

*Apricot and Basil Delicacy*

*Coffee and Mignardises*







*The lunches at the houses were perfect. I love their attention to detail with the table setting, flowers, menus and so forth. It made for a great ambiance.*

— Dr Geraldine Chew









# LOUIS ROEDERER

Louis Roederer tasting and tour of the estate in Reims

Tour and Tasting Host: Maria Garcia Gragera, Service Visites & Réceptions

Guest appearance: Jean-Baptiste Lecaillon, Chef de Cave

LOUIS ROEDERER BRUT PREMIER NV

LOUIS ROEDERER ROSÉ 2010

LOUIS ROEDERER CRISTAL 2007

LOUIS ROEDERER CRISTAL ROSÉ 2007

*John-Baptiste Lecaillon presided over a tasting of the latest Cristal Rosé.*

*When you consider this would retail in Australia for about \$700 a bottle, its availability for tasting was nothing short of breathtaking.*

– Denise Morton

It was a busy afternoon at Louis Roederer when we arrived, a hub of activity as tanks and barrels were being prepared for the imminent harvest.

A small glimpse into a working cellar gave us all a keen desire to see it running at the height of vintage!

Maria, our gracious and knowledgeable host, walked us through cellars and down into the caves and into the reserve Barrel Room. Each enormous ‘foudre’ had a special carving to tell the story and process of how champagne is made.

Yet another amazing line up of cuvées greeted us, all the way to the iconic Cristal 2007.

We were delighted and honoured when Chef de Cave Jean-Baptiste arrived to share the afternoon with us, bearing a special cuvée - 2007 Cristal Rosé.

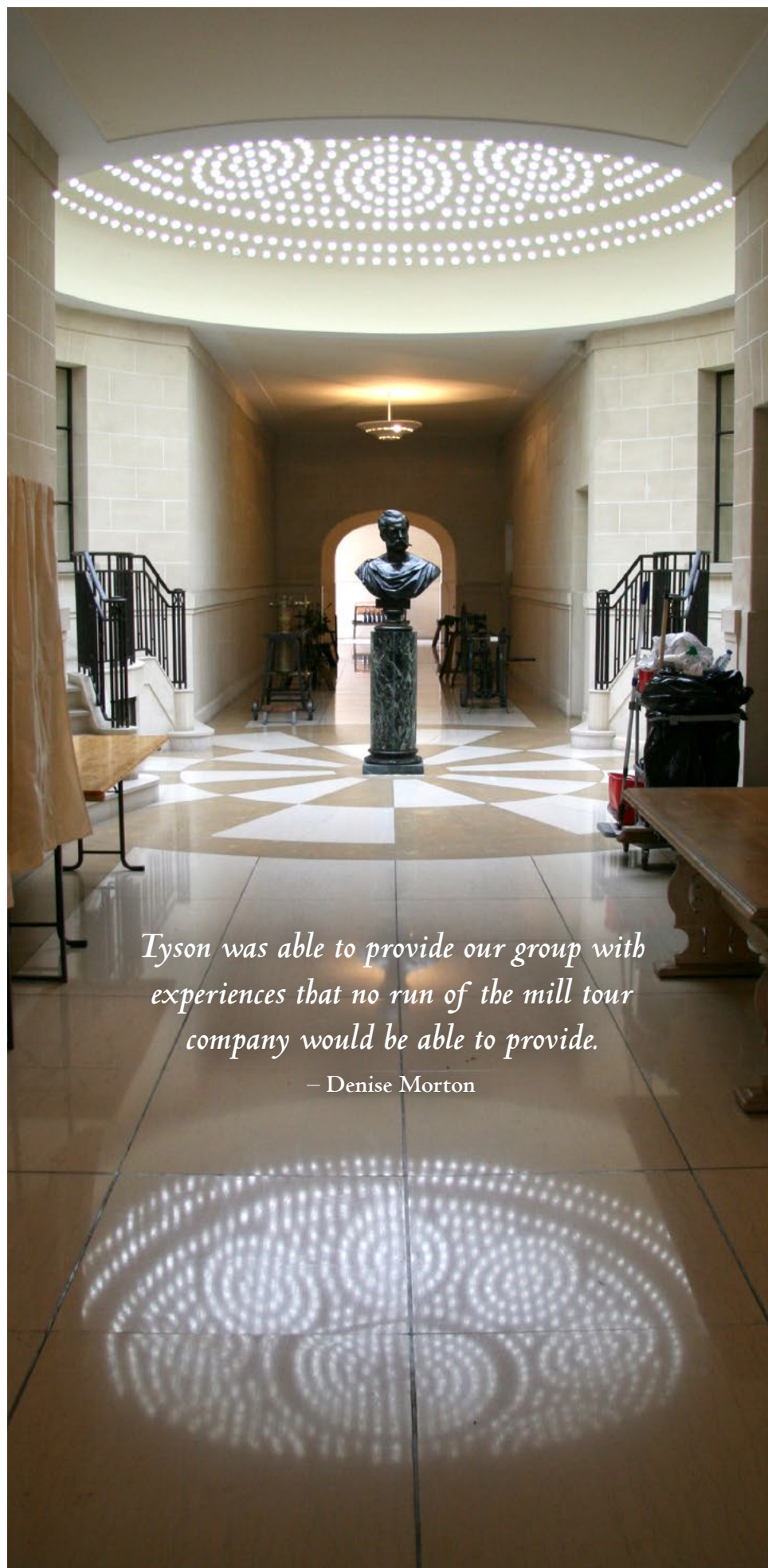
We were starstruck and relished the opportunity to quiz Jean-Baptiste about his experiences making wine all around the world, even in Tasmania!

A visit we will remember forever. What a privilege!

*We really appreciate your friendly, interested and smiling party. We were delighted to receive such passionate Champagne connoisseurs in our Maison!*

– Maria Garcia Gragera, Service Visites & Réceptions

















*The respect the Champagne Houses have for Tyson was clearly demonstrated on our trip — e.g. to be greeted by the Chef de Cave at Louis Roederer as the most influential wine journalist in the world was something very special!*

— Denise Morton









*Wednesday 7 September 2016*

# BOLLINGER

Bollinger tasting and tour of the estate and its cellars in Aÿ

Tour and Tasting Host: Caroline Brun

Guest appearance: Gilles Descôtes, Chef de Cave, Guy De Rivoire, Commercial Director

**BOLLINGER SPECIAL CUVÉE BRUT NV**  
**BOLLINGER ROSÉ NV**  
**BOLLINGER LA GRAND ANNÉE 2005**  
**BOLLINGER VIEILLES VIGNES FRANCAISE 2006**

We were greeted by another stunning day in Champagne and our visit to Bollinger continued the theme with a definite “wow” factor from the start!

Grand, elegant and classic, Bollinger is situated in the gorgeous grand cru village of Aÿ.

Our host Caroline impressed us all with her passion and knowledge of the House.

We loved her evocative descriptions of the way champagne evolves. “Before malolactic you have a granny smith apple. After you have a golden delicious. Following years of lees age you have a baked apple. And in seven years you have an apple pie. And after a decade you have a tarte tartin!”

With amazing photo opportunities at every turn, we all strived to capture and savour stunning views of the valley and vineyards.

The story of Vieilles Vignes Françaises (VVF), one of Champagne’s most mythical cuvées, was told as we stood in the very vineyard itself. This un-grafted and low yielding vineyard is the source of the iconic and extremely rare cuvée.

A stroll down the vineyard led us to the working cellar which was a hive of activity, with barrels being cleaned in readiness for the first pressing of the 2016 harvest.

Bollinger is the only house in Champagne to have their own onsite cooper to mend and re-condition barrels. A side entry from the cooperage led us down deep into the caves. Tunnels ran each and every way, lined with 12 million intricately stacked bottles, all resting peacefully.

Many a time had we heard about the manual art of riddling bottles. We witnessed Bollinger’s resident riddler skilfully turning the bottles with accuracy and vitesse! Our iPhones were out and video rolling for this show!

Our journey through the caves popped us back in the courtyard at Bollinger where we had started, much to everyone’s surprise and amazement.

Caroline guided us to the tasting room and through Bollinger’s many special cuvées.

A surprise visit from Chef de Cave Gilles Descôtes, bearing no less than the 2006 Vieilles Vignes Françaises for us all to try, was the highlight of the tour.

Our group, along with Gilles and Caroline, were the first in the world to try this freshly disgorged vintage. An absolute honour and privilege! Thank you Tyson, we know that this would not have happened had it not been for your role championing Champagne, and the regard in which you are held here.

A 10/10 in my book as well! – Jody.

*We are glad everyone enjoyed the visit & the tasting including the newly released VVF. It is always a pleasure and honor to welcome you in Aÿ.*

– Guy De Rivoire, Commercial Director Champagne Bollinger

















*Champagne has been described as “happiness in a glass”. It does not get into the glass without a lot of TLC and equal measures of effort and vision. At Bollinger we were told of the need to get back to basics. Without good produce, there is little chance of crafting a great product. Great winemakers must first be great farmers.*

*We also learned that the Art of Blending is like the Art of Painting. The artist must have a vision and then master whatever techniques he can to reveal the emotion and humanity in his work of art. In this way, great champagne is meant to be experienced.*

– Dr Shymal Dhar







































*In September 2016 no one else in the world (yes that's right – the world) had tasted Bollinger's legendary 2006 Vieilles Vignes Françaises (no more than 3000 bottles made from un-grafted vines that predate the phylloxera epidemic of the 19th century, this exceptional Champagne, spoken of only in hushed and reverent tones, is described as the 'eternal soul of Champagne'). Its availability for tasting, presented by Bollinger Chef de Cave Gilles Descôtes, to our by now incredulous band, stood worthy testament to Tyson's presence and standing.*

– Denise Morton





*The visits by the chef de caves were especially valued and we felt thoroughly spoilt and privileged to have met them.*

– Dr Geraldine Chew





# DEUTZ

Deutz lunch in the President's Dining room, followed by tasting and tour of the estate and its cellars in Ay

Tour, Tasting and Lunch Host: Madame Sonia de la Giraudière, VIP Host

Guest Appearance: Fabrice Rosset, Chairman and CEO

**DEUTZ BRUT CLASSIC**  
**DEUTZ BRUT MILLESIME 2009**  
**DEUTZ CUVÉE WILLIAM DEUTZ 2006**  
**DEUTZ AMOUR DE DEUTZ BLANC DE BLANCS BRUT 2006**  
**DEUTZ BLANC DE BLANCS 2009**  
**DEUTZ ROSÉ MILLESIME 2010**

On arrival at Deutz we were greeted by the Australian flag flying above the house, a symbol of respect and welcome from Deutz to their guests. It was simple and small touches like this throughout our visit and lunch which made for an incredibly memorable afternoon.

We stepped back in time as we were guided around the stunning white house, maintained in its original state inside and out, then into the gardens and up and onto the street for a brief history lesson. It was that very street on which the growers revolted in 1911 against the Champagne Houses accused of sourcing fruit from outside of the Champagne region.

Across the road, we entered a large warehouse space with pieces of history and photos on the walls, capturing a time so different from today. A large map took centre stage, featuring villages in the region in which Deutz owns vineyards and sources grapes.

We moved on to the press house and a the rather large cuverie, filled with rather large steel tanks!

Being guided through the mechanical process of disgorgement, dosage and

corking was intriguing. To witness a gyropallete, a mechanical version of a riddler, was a first for us, too.

With the sun in Champagne still shining down on us we were taken outside and shown one of Deutz's prized vineyards directly above its cellars. The top of the ridge was lined with bricked chimneys, as ventilation for the caves. More grape tasting and photo opportunities... such a delight!

Back inside and down 65 metres to Deutz caves. Candle-lit stairs showed us the way with dramatic effect, setting the tone and transporting us back centuries.

Another Alice in Wonderland moment for us, from the depths of the caves to pop out through a door and back into the house!

Our delightful and gracious host Sonia continued to charm us over lunch.

The food and wine pairing was exceptional. Amour du Deutz 2006 was the stand out wine for us all!

A perfect conclusion to a wonderful day!

*It was a pure delight to have you with us. We are so happy  
the group enjoyed the tour, the cuvées and the lunch.*

– Isabelle Rosset, Assistante Relations Publiques Champagne Deutz













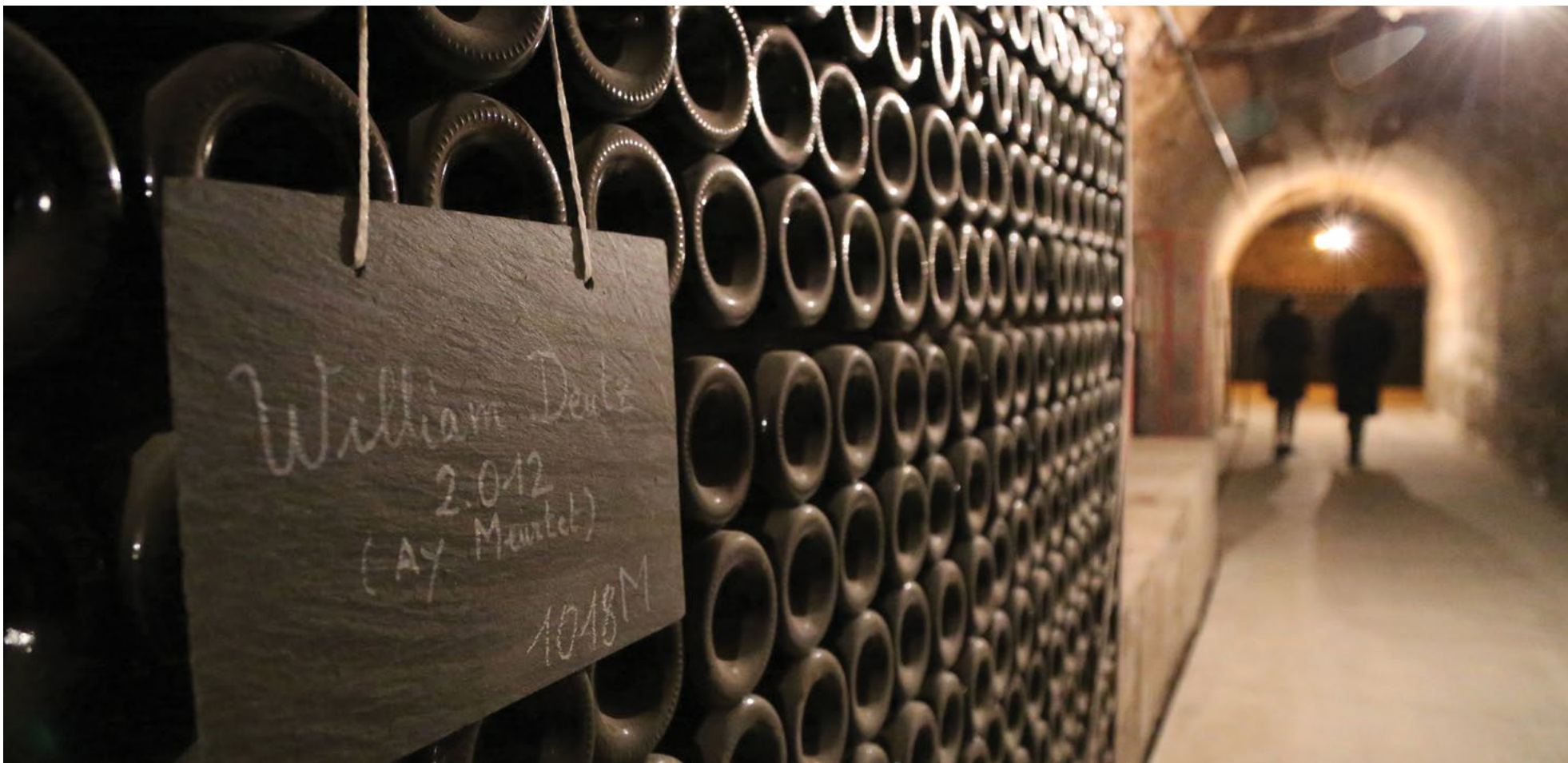
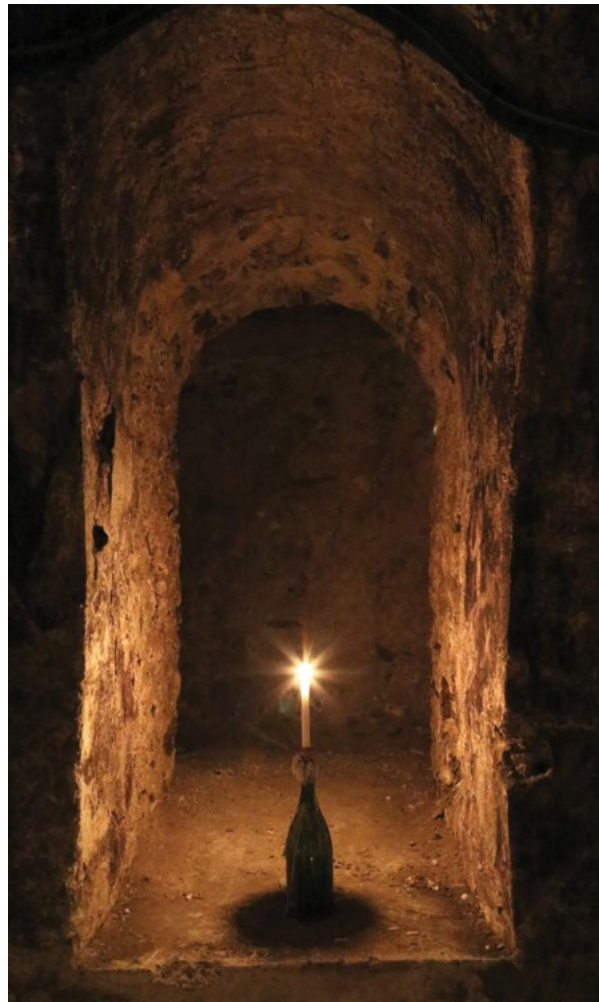




















CHAMPAGNE DEUTZ - Aÿ FRANCE

*Hôtel Particulier William Deutz*

*Déjeuner du Mercredi 7 Septembre 2016*



*Deutz Blanc de Blancs 2009*

*Variation Autour de la Langoustine Bouillon de  
Crustacés*

*Carottes en Vinaigrette Acidulée*



*Blanc de Turbot, Gelée de Champagne-Avruga Sauce  
Poulette*

*William Deutz 2006*

*Tombée d'Epinards*



*Soupe de Fruits Rouges*

*Deutz Rosé Millésimé 2010*

*Sorbet Fraise*







*I loved leisurely lunches exquisitely  
matched with champagne in  
beautiful settings.*

— Dr Geraldine Chew





*Thursday 8 September 2016*

# CHARLES HEIDSIECK

Charles Heidsieck tasting, tour of the estate and its 2nd century Roman crayères and lunch in Reims

Tour, Tasting and Lunch Host: Catherine Curie, International Brand Ambassador Hospitality Manager

Lunch Host: Cyril Brun, Chef de Cave

Lunch Host: Stephen Leroux, Director

*We thoroughly enjoyed the group. Tyson, mon ami, always so nice to catch up!*

– Stephen Leroux, Director Charles Heidsieck

CHARLES HEIDSIECK ROSÉ RÉSERVE NV

CHARLES HEIDSIECK BRUT RÉSERVE NV

CHARLES HEIDSIECK MILLESIME BRUT 2005

CHARLES HEIDSIECK MILLESIME ROSÉ 2006

CHARLES HEIDSIECK BLANC DES MILLENAIRES 1995

CHARLES HEIDSIECK CHAMPAGNE CHARLIE BRUT 1982 EN MAGNUM

Are we in the right place? No sign, just a plain door, but beyond that a beautiful, lush, secret garden in the middle of Reims veiling a fabulous glassed house and chalk caves carved by Roman hands in the 3rd and 4th centuries.

It was our first experience of these ancient crayères under Reims, an incredible feeling to walk through such awe-inspiring caves, so pristine with the air a lot cooler than some of the caves we had visited, and noticeable much cleaner and fresher.

We descended 106 spiral stairs to enter the crayères, only then to ascend the same to pop out at another portal. Another Alice in Wonderland moment!

Catherine, our engaging host, led us in the tasting in the glassed house nestled in the gardens, but not before some fun dress ups (top hats, canes, moustaches, bow ties), lots of photos and plenty of laughs.

Chef de Cave Cyril Brun arrived to guide us through the tasting, bearing 1982 Champagne Charlie en magnum, freshly disgorged that morning especially for us. A divine cuvée and impossible to put our glasses down!

Cyril was gracious and generous with his time, staying for lunch, accompanied by Stephen Leroux, Director of Charles Heidsieck.

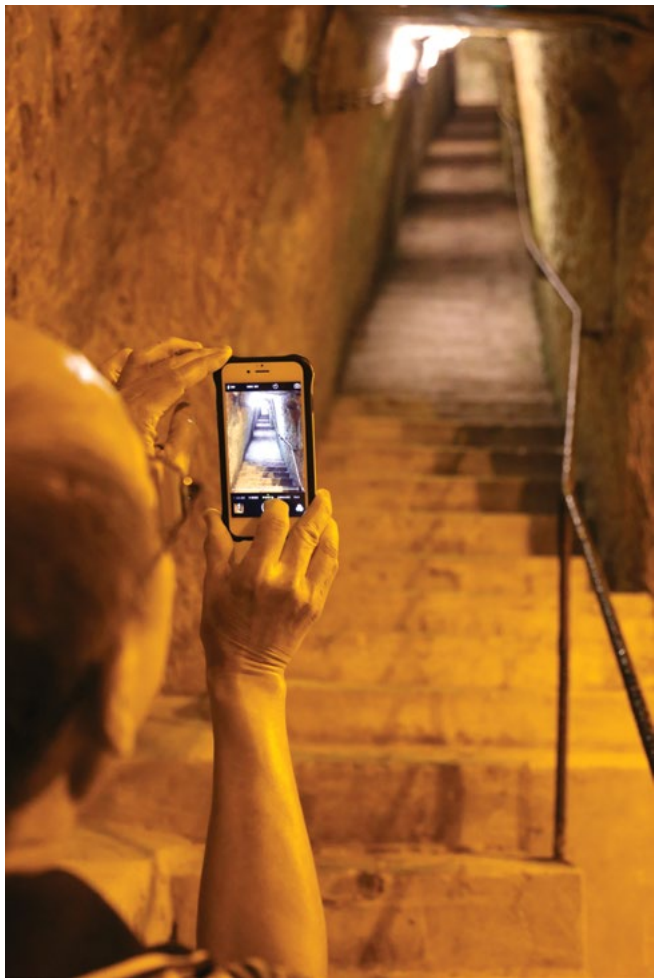
A very memorable lunch, with menu and wines superbly matched, and especially memorable thanks to Cyril and Stephen's smiling hospitality and convivial discussion.

Final heartfelt farewells and waves from Catherine, Cyril and Stephen on the pavement had us feeling like we were saying goodbyes to old friends.

*It is always a great pleasure to welcome you, Tyson and your Australian friendly guests!*

– Catherine Curie, International Brand Ambassador Hospitality Manager

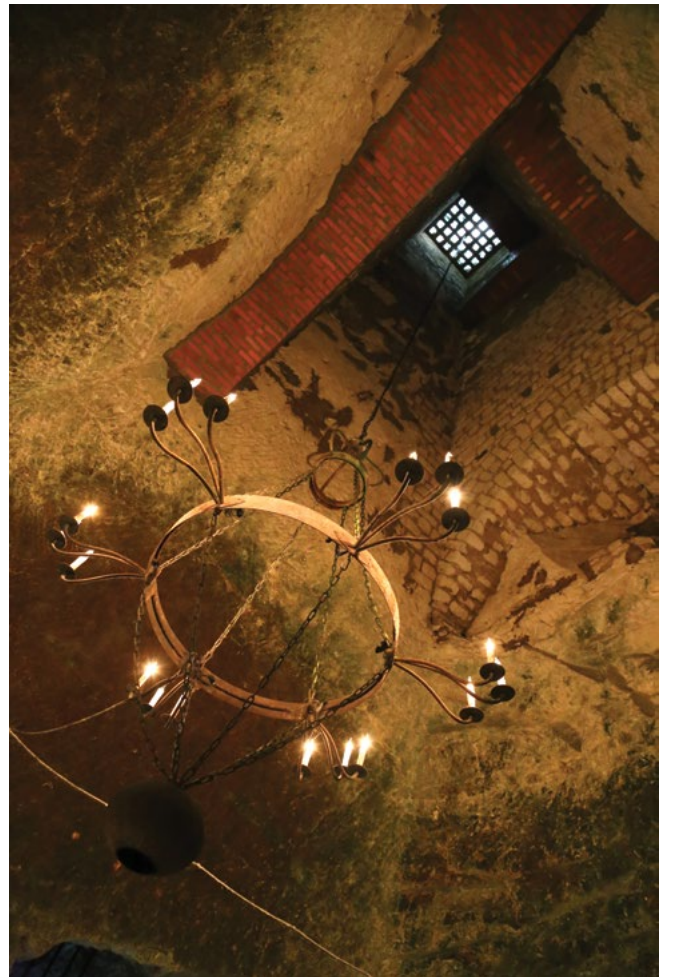




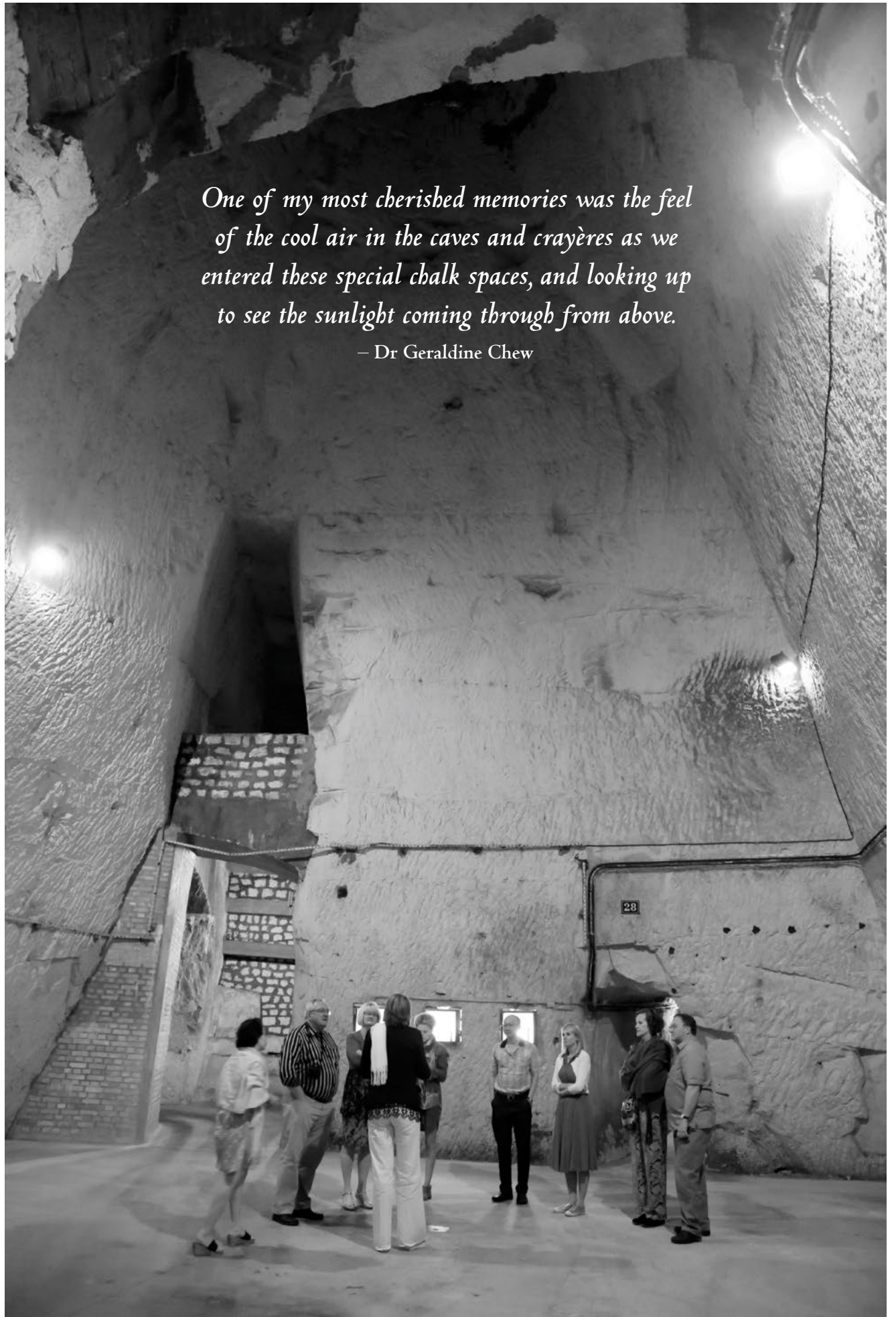
























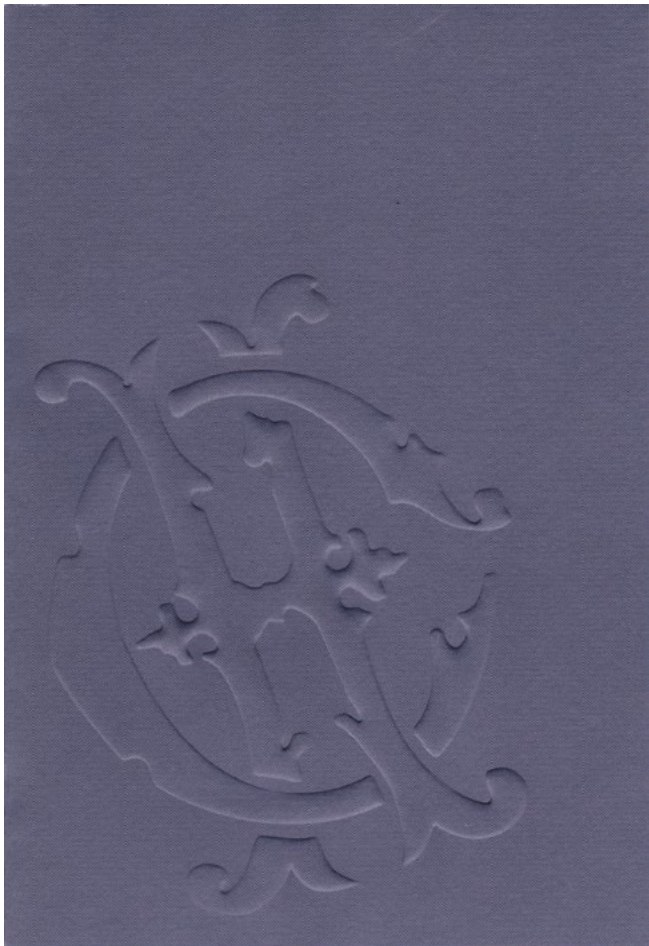


*A most delightful lunch was hosted by Cyril Brun the recently appointed Chef de Cave and Stephen Leroux, the Scottish Managing Director was present also – how special is Tyson! Again another special magnum of 1982 Champagne Charlie (one of the last vintages) was shared with our group – outstanding! And the food was delicious also!*

*– Denise Morton*













# ANDRÉ CLOUET

André Clouet tasting and tour of the vineyards and the estate in Bouzy

Tour and Tasting Host: Jean-François Clouet, Chef de Cave

ANDRÉ CLOUET DREAM VINTAGE 2008

ANDRÉ CLOUET DREAM VINTAGE 2005

ANDRÉ CLOUET DREAM VINTAGE 2002

ANDRÉ CLOUET LE CLOS 2008 EN MAGNUM

ANDRÉ CLOUET ROSÉ NO 3 BRUT NV

Our first official visit to Bouzy and grower André Clouet, where Jean-François (JF), Chef de Cave, historian and “gangster”, delighted, educated and entertained us for the afternoon.

Our journey commenced on the upper slopes overlooking Bouzy and there the history lesson began. A quick taste of the grapes, another second to take in the breathtaking view, then back to his family home.

A doorway in the wall behind the property reveals his prized Les Clos vineyard and his press house, where the magic happens. Jean-François’ fun-loving character is exemplified in the names of his tanks... ‘Pamela’ (after Pamela Anderson), Waterloo, Remus and our favourite, ‘Try Me’.

On a gorgeously sunny September afternoon we tasted our way through

JF’s latest creations, The Dream Vintage Collection, disgorged and labelled that morning especially for us - the first ever tasting of a unique set of champagnes in the making for 14 years!

A casual setting of random chairs in the courtyard added to the fun of this informal tasting.

JF’s exuberance, *joyeux du vivre* and slightly flirtatious French ways relaxed and enthralled us all. His demonstration to show how to open a bottle one handed with a lovely lady at your side was priceless, followed by a dramatic show of sabrage... an absolute thrill for us all!

We only wished we could have stayed longer! Thank you Jean-François.

*“Jean-François Clouet grows and makes André Clouet Champagne on a property which has been in his family since 1751. He claims one of his ancestors was a bodyguard for Louis XVI, who came home one day and told his wife he was fired because the king was beheaded – so he decided to make wine!”*

– Denise Morton.





*I loved the heat of the day leavened by  
the cool of the vineyard breezes as we  
listened to Jean-François Clouet espouse  
on the history of his beloved terroir.*

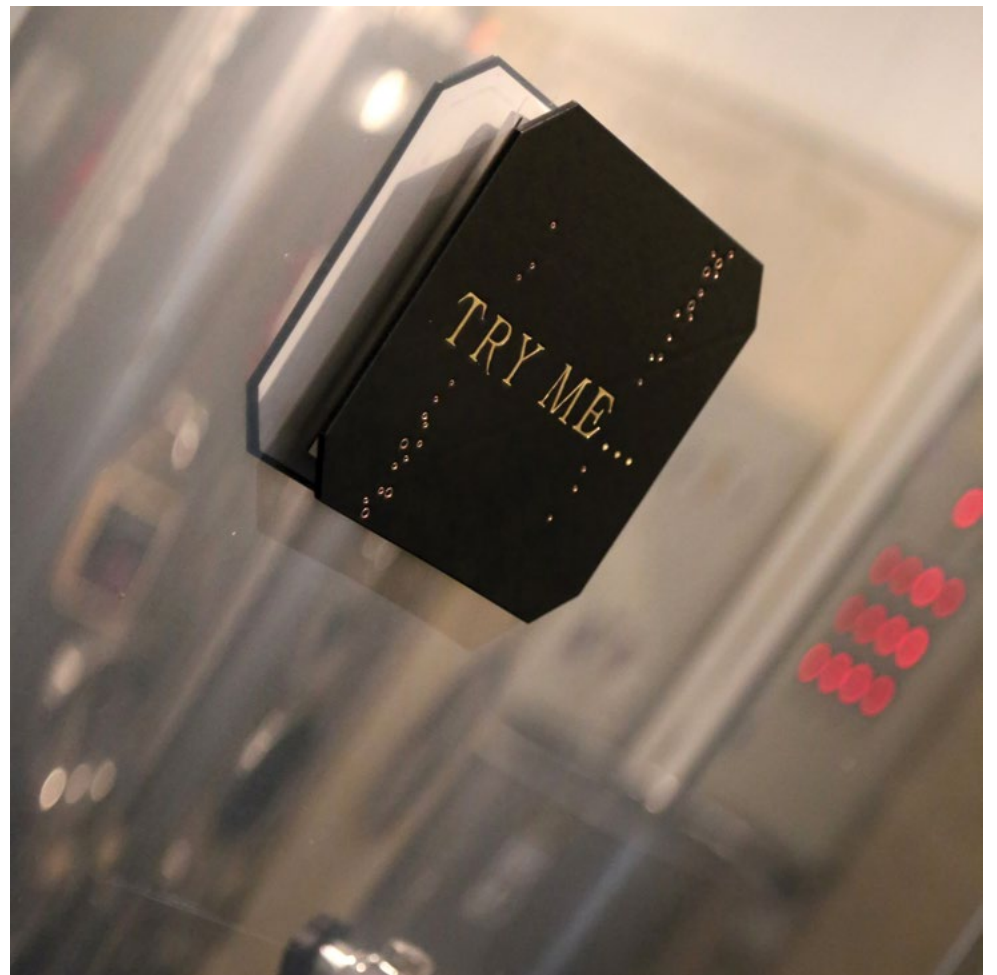
— Dr Geraldine Chew



















*A combination of winemaker and circus ringmaster (no one else has a fermentation tank named Pamela Anderson!) Jean-François certainly had the group entertained. His historical knowledge of the region is only matched by his skill in removing a champagne cork with a saber!*

— Denise Morton







# TAITTINGER

Taittinger private cellar tour and tasting

Tour and Tasting Host: Geraldine Theron, VIP Host

Dinner at Chateau de la Marquetterie and the estate

Dinner Host: Rachel Debenham, Export Manager chez Champagne Taittinger

TAITTINGER CUVÉE BRUT RÉSERVE NV

TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS 2006

TAITTINGER BRUT MILLÉSIME 2009

TAITTINGER LES FOLIES DE LA MARQUETTERIE

CHATEAU MALESCOT 2000

TAITTINGER COMTES DE CHAMPAGNE ROSÉ 2006

Our last visit of the tour and it delivered!

All dressed up in anticipation of our dinner at Chateau de la Marquetterie, we commenced the evening in the magical crayères beneath Taittinger in Reims.

Experiencing the expansive crayères that now house hundred of thousands of bottles was mythical. One cave held 244 rows of 72,000 bottles of Taittinger Comtes de Champagne 2006.

We arrived at the fairytale 1734 Chateau de la Marquetterie, overlooking the Taittinger vineyards and serene village of Pierry. With a glass of Comte de Champagne 2006, we soaked up the last of the setting sun and the magic of Champagne.

A four course dinner awaited us in the grand dining room of this historic Chateau.

Our host for the evening was the engaging Rachel, Export Manager alongside Clovis Taittinger himself. She made us feel relaxed and at ease from the moment we set foot through the door of the grand and distinguished Chateau.

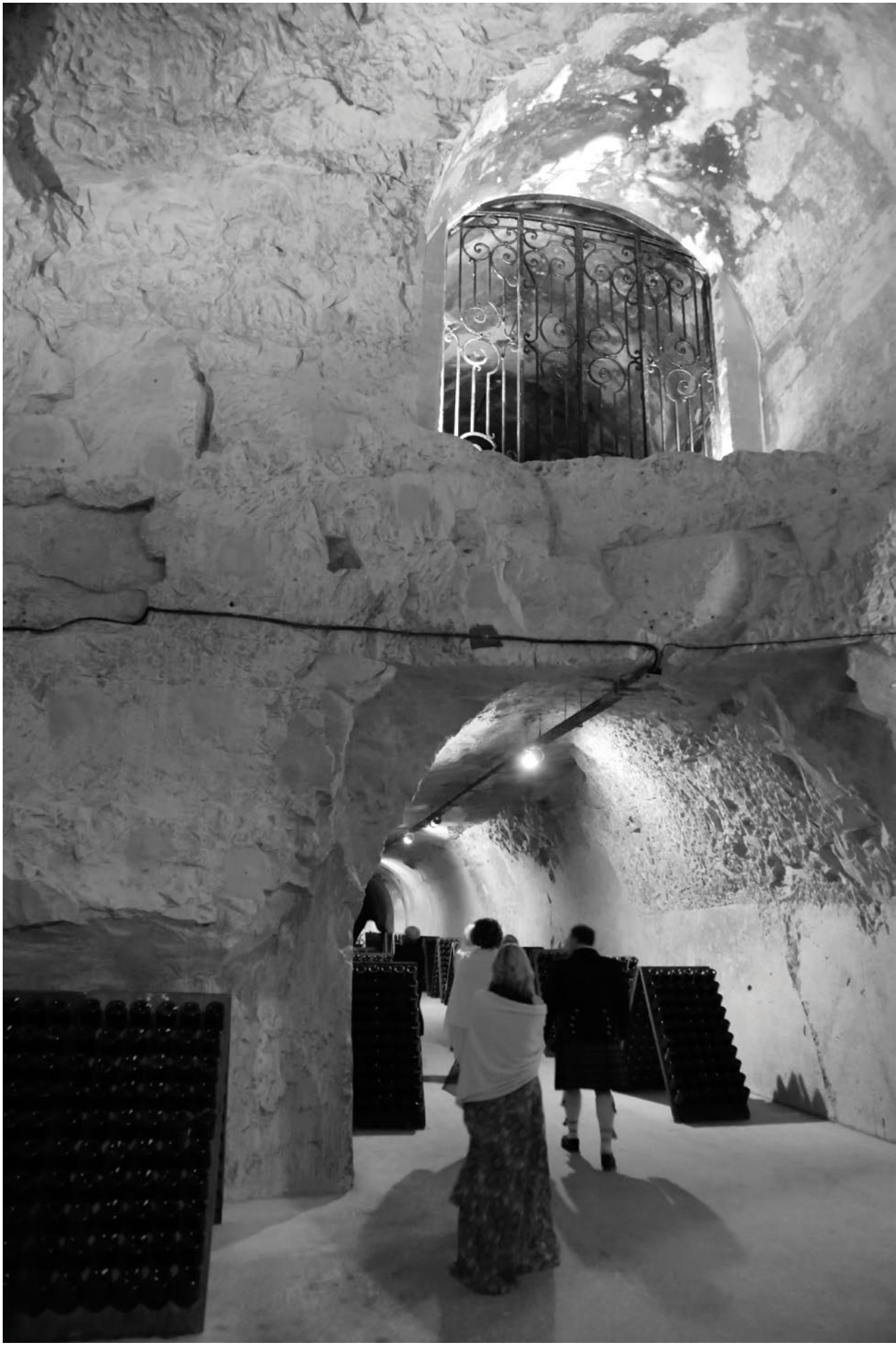
Courses, champagnes and conversations flowed long into the evening.

The perfect conclusion to a wonderful week with a very special group in Champagne.

*Taittinger's Chateau de la Marquetterie was the venue for our final night's dinner. A beautiful chateau set amongst the Épernay vineyards — what more can one ask for than drinking wonderful champagne in the vineyard as the sun sets! Magnifique!*

— Denise Morton





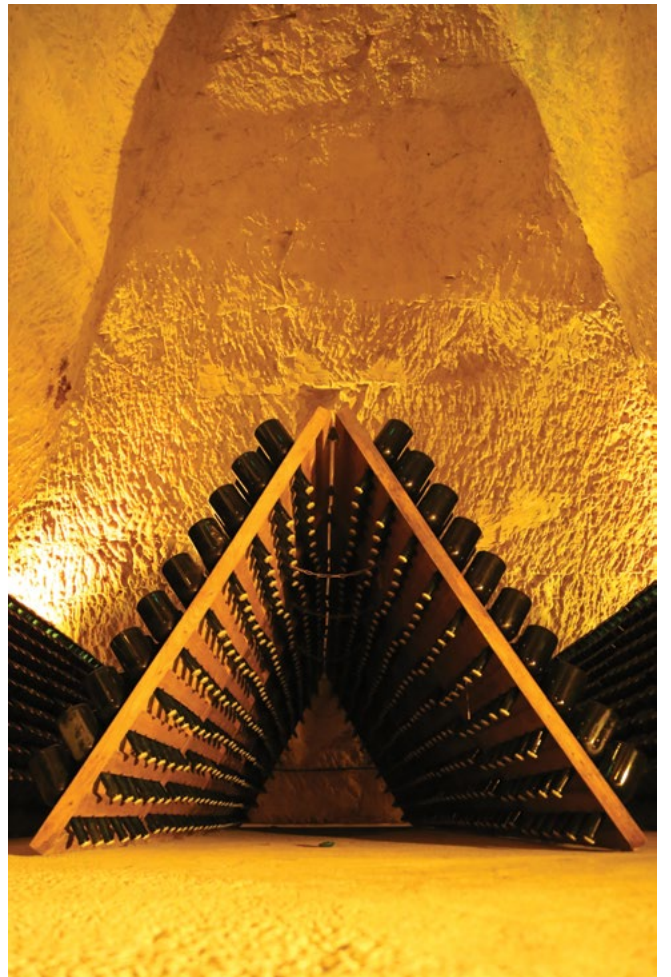


















*I loved standing on the terrace of Les Folies de la Marquetterie  
as the sun set over the vineyard, drinking delicious Comtes de  
champagne 2006 by Taittinger and eating sesame pastries.*

— Dr Geraldine Chew



























*Dinner in Honour of  
Mr Tyson Stelzer and Friends  
Thursday 8th September 2016*

*Comtes de Champagne Blanc de Blancs 2006*

*Taittinger Brut Millésimé 2009*

*Taittinger « Les Folies de la Marquetterie »*

*Château Malescot 2000*

*Comtes de Champagne Rosé 2006*

*Amuse-Bouche*

*Cannellonis de Homard et de Crabe  
Asperges Vertes, Petits Oufs de Frite à la Crème Légère*

*Longue de Veau Cuisson Basse Température  
Purée de Celeri, Petit Jus Brun Corsé*

*Duo de Fromages Régionaux et son Mesclun*

*Minestrone de Fruits Frais à la Menthe Fraîche  
et son Croquant aux Amandes, Sorbet Citron Vert*

*Ce dîner a été préparé par  
« Tentation Traiteur » à Reims*



*Before this week, I knew I loved champagne, but this week has taken this love to a new level – I appreciate the impact terroir has on the grapes, the different ways grapes can be blended to produce amazingly different tasting champagnes, the passion of everyone involved in producing a bottle of champagne and the pleasure of sharing great champagne with wonderful friends – old and new!*

– Denise Morton

*I have learned so much about champagne, how it's made and where it comes from but what I really love is the history, the culture and the food that is part of this special region. I have always liked champagne but red wine is usually my wine of choice. Now I have a new love in alcohol beverage! Thanks to the tour organisers, Tyson and Jody and to my wonderful tour companions for making this trip so wonderful.*

– Dr Geraldine Chew

*It is easy to understand why the locals in Champagne love Tyson. His knowledge and passion for the place are evident. At each great House, we were welcomed to the inner sanctum as family. Tyson's quiet self-confidence is ever present. His professionalism and humility allow the champagne to be the hero as he deftly tailors our experience, educating us along the way.*

*Tyson and Jody understood the expectations of our amateur and professional members, enabling them to lead us on our journey into the world of champagne. From our first meeting in organising this event, I knew that we had found the right people for the task.*

*Tyson is a leading professional whose passion and professionalism are exemplary. I highly recommend booking a tour to Champagne with Tyson. His energy and the creative passions found at every great House will uplift you and not leave you wanting. Knowledge, passion, professional... Tyson is a rock star!*

– Dr Shymal Dhar

Bailli, Chaîne des Rôtisseurs, Brisbane









---

# WINE EVENTS

---

WITH TYSON STELZER

