



Kemeny's
21-27 JUNE 2017



Tyson Stelzer's Champagne Tour

Exclusive Program for Kemeny's

Hosted by Tyson Stelzer & Jody Rolfe

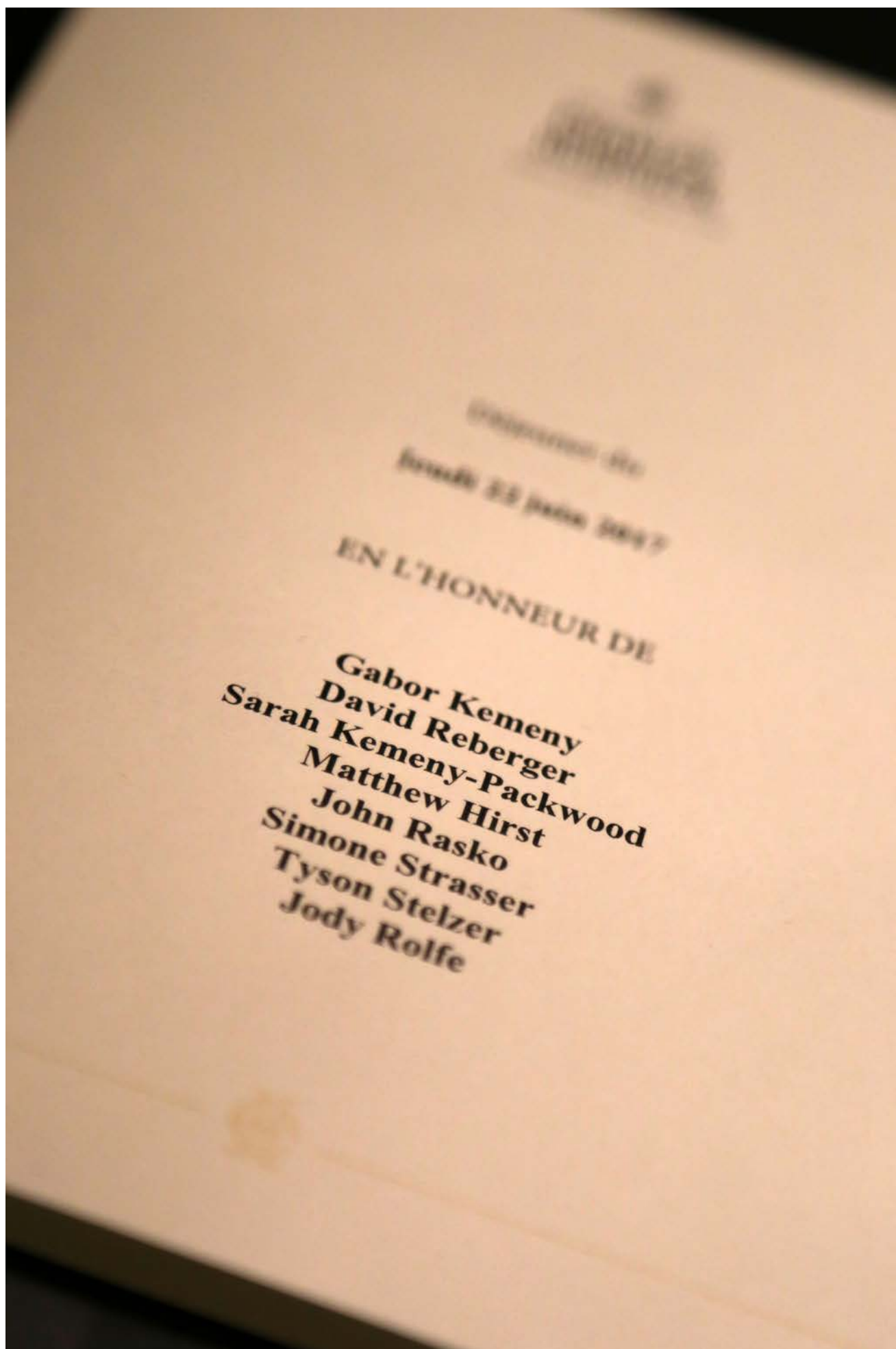
Initiated by David Reberger & Gabor Kemeny

21-27 June 2017

Words by Tyson Stelzer & Jody Rolfe

*Photography by
Tyson Stelzer & Jody Rolfe*

www.champagnetours.com.au





*These were some of the
most remarkable days
of my life thus far.*
— Michael Packwood



*Definitely the trip
of a lifetime!*
— Sarah Kemeny-Packwood



Thursday 22 June 2017

POL ROGER

Pol Roger tasting and tour of the estate and its cellars in Épernay

Tour and Tasting Host: Johnny

POL ROGER BRUT RÉSERVE NV (2011 BASE VINTAGE)

POL ROGER BLANC DE BLANCS 2009

POL ROGER CUVÉE SIR WINSTON CHURCHILL 2004

The Australian flag was out to welcome us to the fabled house of Pol Roger, tucked behind the beautiful Avenue de Champagne in Épernay. The warm glow of the midsummer champagne sun heralded our arrival and beckoned photographs before the distinguished château and surrounding gardens, reminiscent of a miniature Versailles.

Stepping into the brand new reception room of the house, we were welcomed by Johnny, our fun, casual, very informative and very British host.

Leading us along the Avenue de Champagne, Johnny guided us through a back-stage tour of every stage of production, from the arrival of the grapes right through to the labeling of the bottles.

We were amazed to discover that Pol Roger nearly ceased to be, after a dramatic explosion in the cellars. Nearby houses lent their support, even donating their own wines to sell, until the house was able to get back on its feet.

Stepping into the cuverie, we were amazed to discover a production facility beautifully clinically clean and pristine, sparkling with immaculate white tiles and pristine stainless steel tanks aligned in perfect rows. A striking insight into the crystal clear fidelity of the Pol Roger house style.

We were impressed by the swimming pool proportions of the blending tank where pinot noir, chardonnay and meunier are united to create Pol Roger's blends.

'The aim is to keep the children happy, give them a big swimming pool with space to do what they want!' Johnny quipped.

Descending a long flight of stairs, we entered the coolest and deepest cellars under Épernay. Here we witnessed the rare art of riddling and discovered that it takes four years of training to learn this skill, shadowed by a professional who will pass the baton on to his apprentice when he finally retires and his wrists seize up with arthritis! Pol Roger is one of the few houses that upholds this historic tradition.

Our tour concluded in the labeling room, where we observed a collection of decades of original labels and witnessed the hand-labeling of a 15L bottle!

The grand finale of our visit was a tasting of the glorious Pol Roger Sir Winston Churchill 2004. We helped ourselves to top-ups!

*Tyson and Jody's attention to detail and knowledge of the
champagne world were staggering and truly enhanced our time there.*

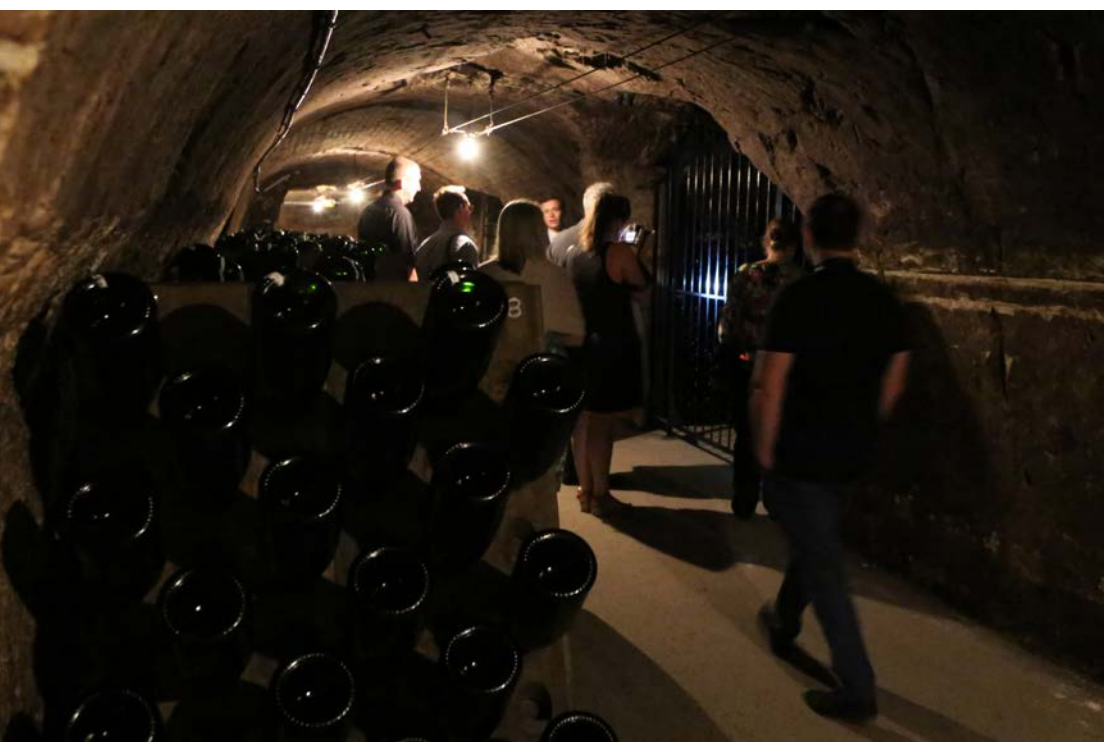
— Simone Strasser

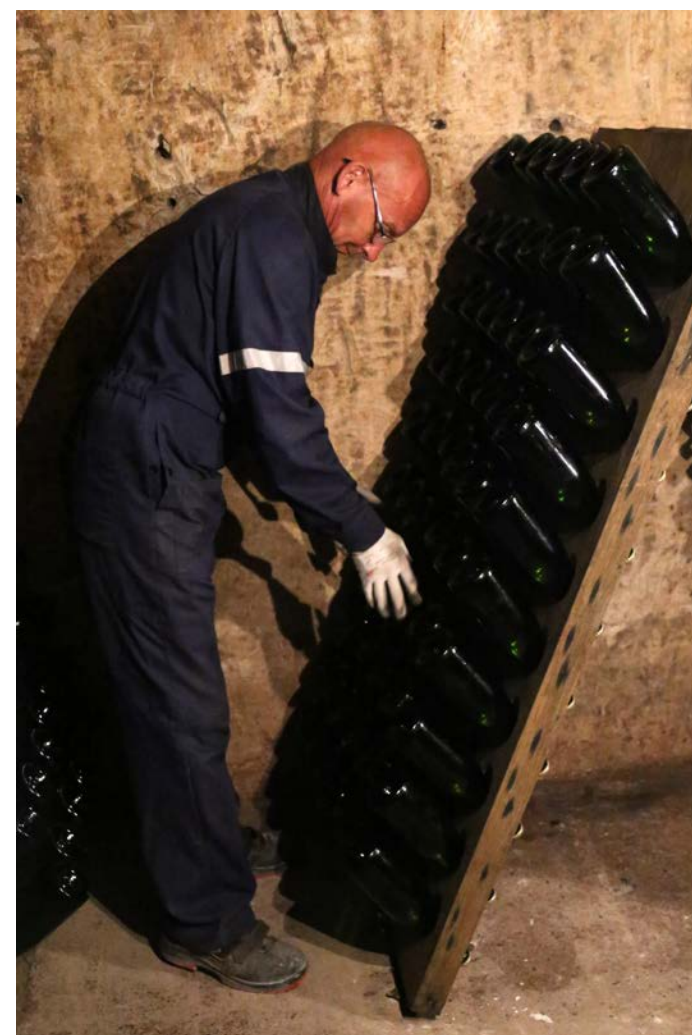




*You simply can't experience
Champagne the way we did
without Tyson Stelzer.*
— David Reberger









Thursday 22 June 2017

CHARLES HEIDSIECK

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

Tour, Tasting and Lunch Hosts: Cyril Brun, Chef de Cave and Sophie Kутten, International Brand Ambassador

CHARLES HEIDSIECK ROSÉ RÉSERVE NV

CHARLES HEIDSIECK BRUT RÉSERVE NV

CHARLES HEIDSIECK MILLÉSIMÉ BRUT 2005

CHARLES HEIDSIECK MILLÉSIMÉ ROSÉ 2006

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 1995

CHARLES HEIDSIECK MILLÉSIMÉ BRUT VINTAGE 2000

Hidden behind an unnamed wall on a back street in Reims, the freshly manicured secret garden of Charles Heidsieck is a magical passageway to an ancient underground world.

The newly refurbished pavilion in the middle of the garden is stylish but warm, perfectly reflecting the personality of the Charles Heidsieck house style.

Here we were warmly welcomed with open arms by International Brand Ambassador, Sophie Kутten. Our visit kicked off with a tasting of the full range of beautiful cuvées, hosted by none other than Chef de Cave Cyril Brun himself.

1995 Blanc des Millénaires was astonishingly fresh at 22 years of age, a dramatic contrast to the heavenly maturity of Millésimé 2000, chosen by Cyril from the museum of the house.

Lunch in the private dining room of the house was a wonderful celebration of the collaboration between Cyril and his chef to create a menu that heightened every cuvée.

We were shocked to see beef on the menu but, by gosh, such were its elegant flavours and textures that it made the Rosé Millésimé sing!

Following a long lunch and rousing conversation with Cyril, we descended 106 spiral stairs into the ancient crayères, whose cool depths were a welcome escape from the 36 degree day on the surface!

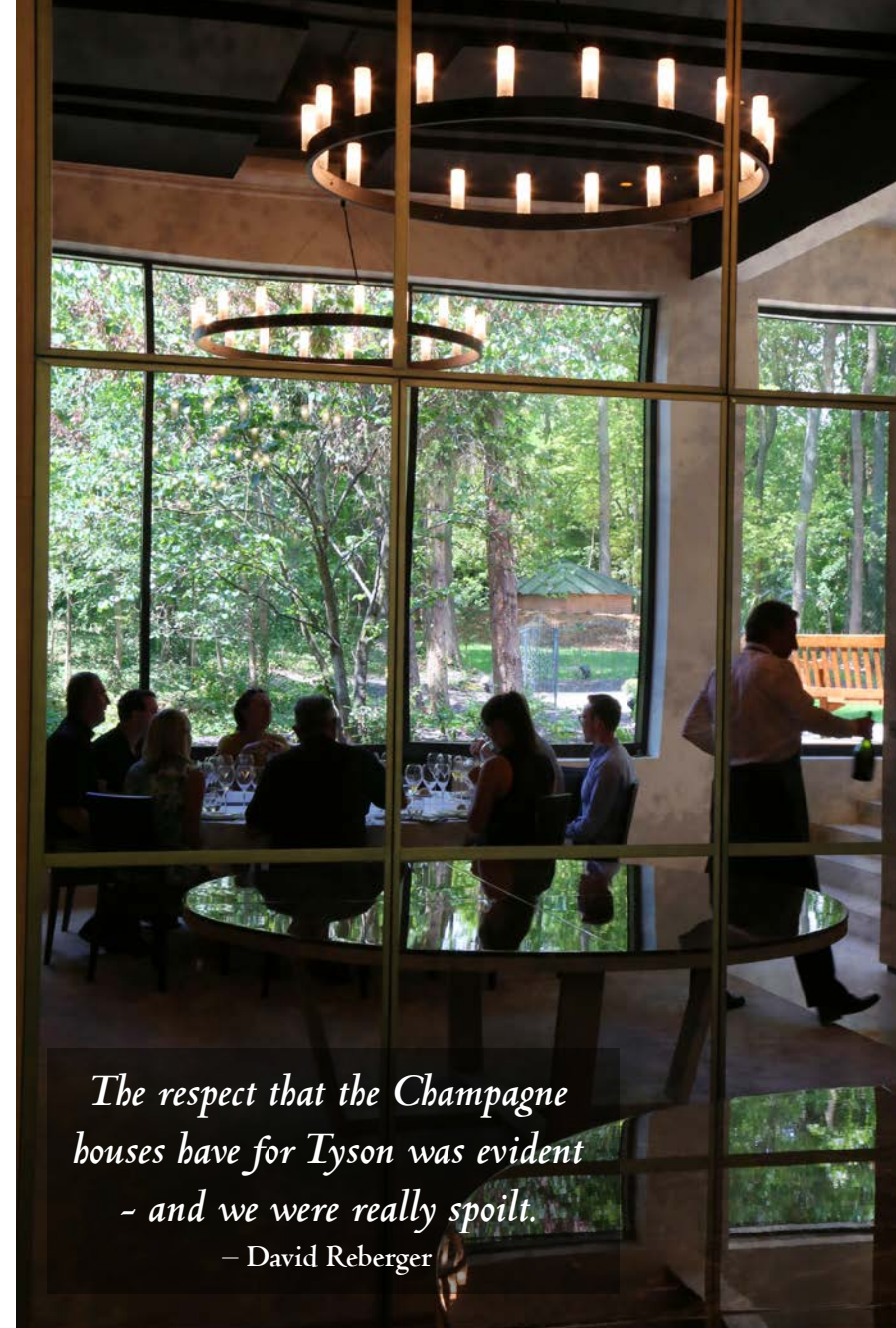
We were astounded by two millennia of history of the crayères. Looking up at the vents above, we imagined the Romans hoisting up chunks of chalk to build their cities.

Our magical experience concluded with an impromptu performance from Sarah, our opera-singing guest, whose magnificent voice echoed through those haunting caverns, captivating us and bringing us all to tears.

*Lunches in the private dining rooms of the Champagne Houses, hosted by the
Chef de Cave, served their flagship Champagnes. . . it doesn't get any better!*

– David Reberger





*The respect that the Champagne houses have for Tyson was evident
- and we were really spoiled.*
- David Reberger




CHAMPAGNE
**CHARLES
HEIDSIECK**
Maison fondée à Reims en 1851




CHAMPAGNE
**CHARLES
HEIDSIECK**
Maison fondée à Reims en 1851

Déjeuner du

Jedi 22 juin 2017

EN L'HONNEUR DE

**Gabor Kemeny
David Reberger
Sarah Kemeny-Packwood
Matthew Hirst
John Rasko
Simone Strasser
Tyson Stelzer
Jody Rolfe**

...
CHAMPAGNE
**CHARLES HEIDSIECK
ROSE RESERVE**
...

CHAMPAGNE
**CHARLES HEIDSIECK
ROSE MILLESIME 2006**
...

CHAMPAGNE
**CHARLES HEIDSIECK
BLANC DES MILLENAIRES 1995**
...


CHAMPAGNE
**CHARLES
HEIDSIECK**
Maison fondée à Reims en 1851

Petits salés apéritifs

...

**Saumon cuit au sel fumé,
chantilly de petits pois à la menthe**

...

**Lok lak de filet de bœuf,
riz impérial sauté aux pousses de soja**

...

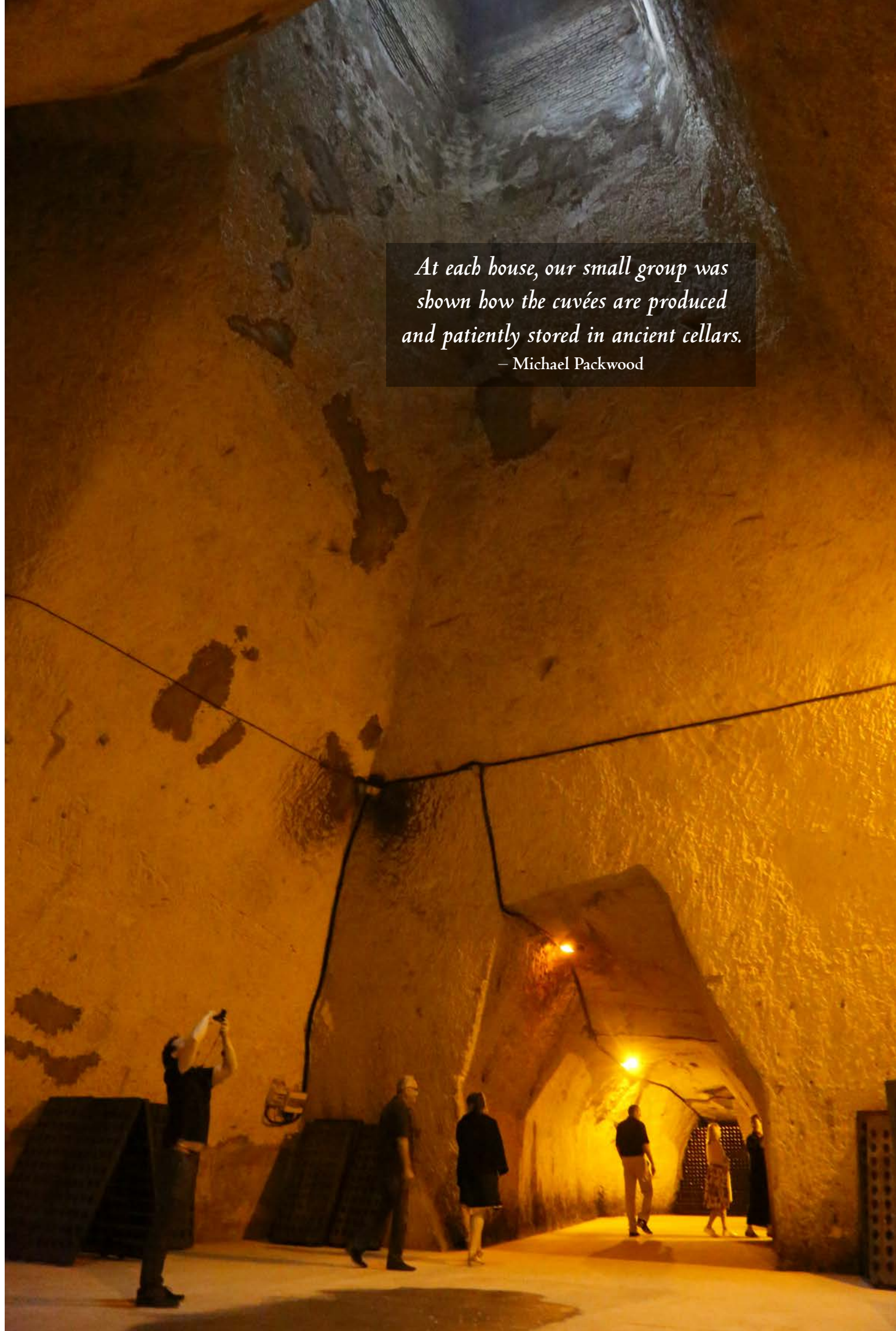
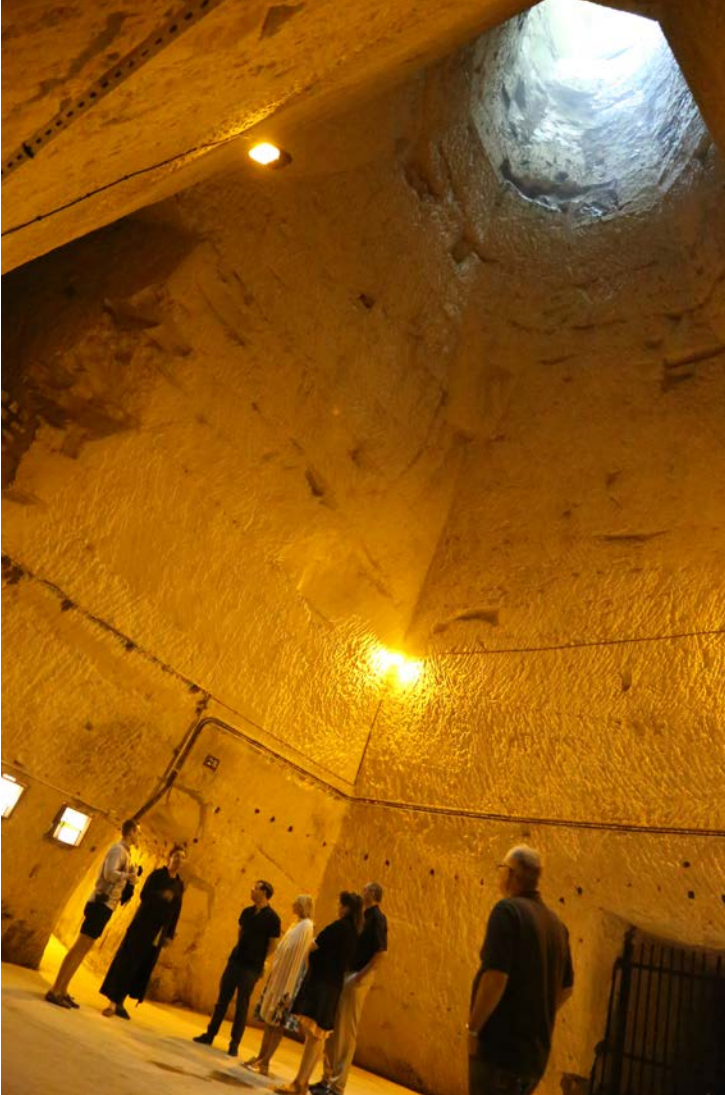
**Farandole de Comté 6, 12, 16 mois
et ses abricots moelleux**

...

Café gourmand



Ce déjeuner a été préparé par Alain Zampoleri



*At each house, our small group was
shown how the cuvées are produced
and patiently stored in ancient cellars.*
— Michael Packwood





*It felt like Tyson pulled out all the stops
to make this tour through Champagne
one of absolute significance.*

— Michael Packwood



Friday 23 June 2017

BOLLINGER

Bollinger lunch in the maison of Madame Lily Bollinger,
with a tasting and tour of the estate and its cellars in Ay

Tour Host: Caroline Brun

Tasting and lunch host: Gilles Descôtes, Chef de Cave

BOLLINGER SPECIAL CUVÉE BRUT NV

BOLLINGER LA GRANDE ANNÉE 2007

BOLLINGER LA GRANDE ANNÉE ROSÉ 2002

BOLLINGER LA CÔTE AUX ENFANTS COTEAUX CHAMPENOISE 2013

BOLLINGER LA GRANDE ANNÉE 1989

BOLLINGER ROSÉ BRUT NV

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

Our passionate host, Caroline, introduced us to the Clos St Jacques vineyard, a unique, ungrafted plot of vines planted in the ancient, untrellised manner, creating Vieilles Vignes Française, the rarest Bollinger cuvée of all.

Bollinger is home to the only working cooperage in Champagne, and Caroline welcomed us right into the centre of the action, though warned us to be careful where we stepped, so as not to get in the way of the cooper!

We descended into the depths of Bollinger's extensive maze of cellars, exploring galleries of hundreds of thousands of magnums of reserve wines and the full depth of Bollinger's

multilayered history in vintages dating back to 1830. We learnt that the house opens 80,000 reserve magnums by hand every year for its blends!

It was an honour to sip Bollinger Special Cuvée in the gardens of the home of Lily Bollinger herself. Here we were met by Chef de Cave Gilles Descôtes, who proudly showed us oak grown locally in Champagne that he was curing in the tennis court, ultimately destined to become a champagne barrel.

Lunch in Lily Bollinger's dining room hosted by Gilles was an exceptional affair of gastronomy flowing with champagnes from the depths of those fabled cellars. Bollinger La Grande Année 1989 was the surprise mystery cuvée of the day, but it was Bollinger La Grande Année Rosé 2002 that won all of our hearts.

A very special visit that will never fade in our memories.

*It was an absolute privilege to meet and spend time
with so many extraordinarily gifted, knowledgeable
and passionate giants of the champagne world.*

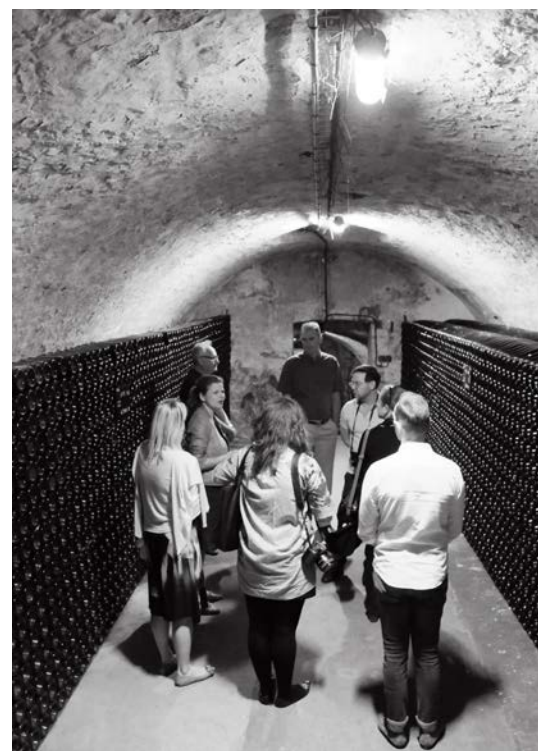
— Simone Strasser

*Tyson and Jody made for fantastic hosts
and guides, together they effortlessly
ensured any needs were met.*
— Michael Packwood

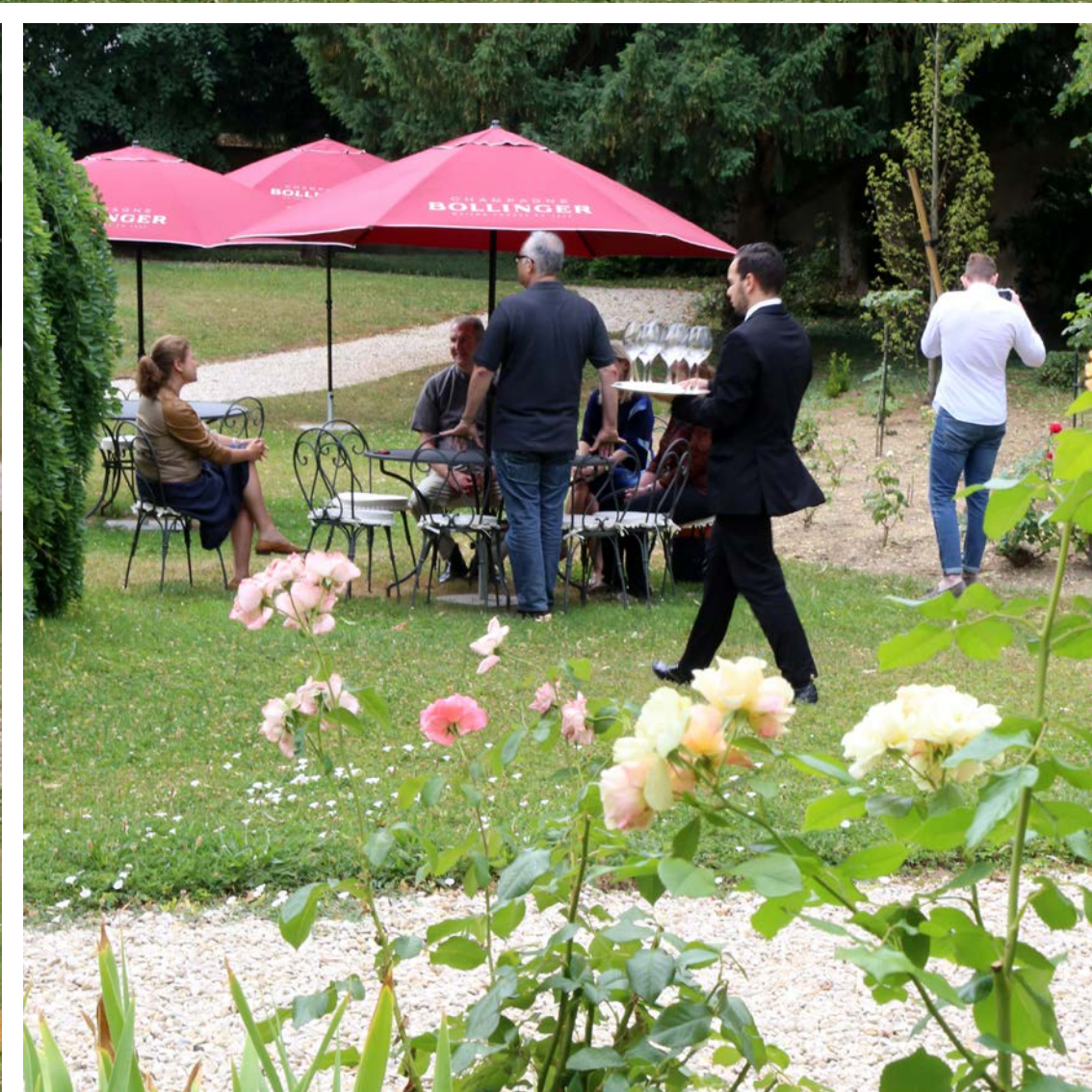
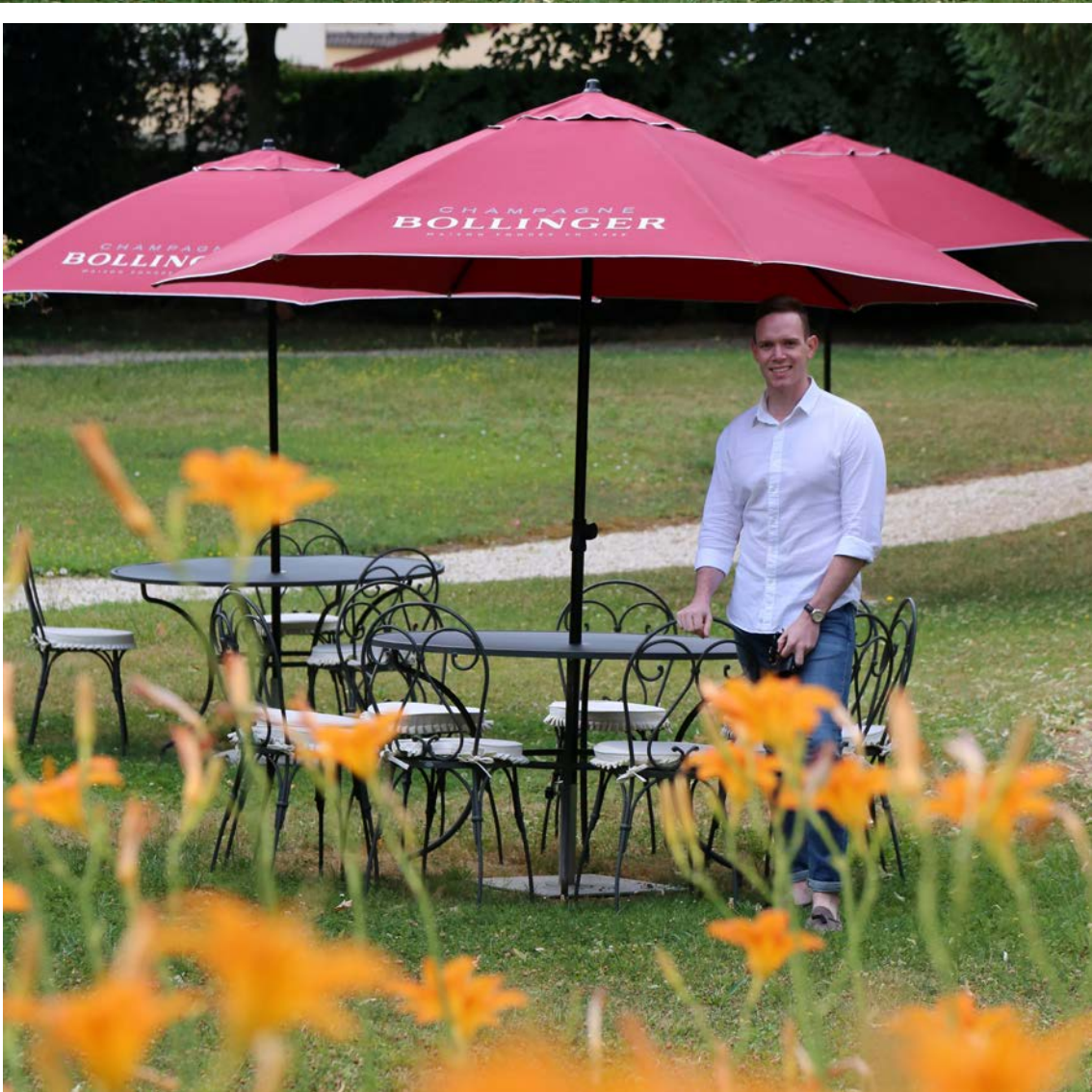
















It was a privilege to not only be allowed into the dining rooms of the great Champagne houses, but to be guided through the human stories, spirit and ethos unique to each house by many chef de caves themselves.
— Sarah Kemeny-Packwood



CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

Déjeuner du Vendredi 23 Juin 2017

Tartare de Langoustines

Espadon, Siphon Béarnaise, Avocat rôti

*Comté de Réserve et Gruyère de Grande Garde
Sélectionnés par Champagne Bollinger*

Tarte aux Biscuits roses Fruits rouges

*Bollinger Special Cuvée
Bollinger La Grande Année 2007
Bollinger R. D 2002
Vin Surprise
Bollinger Rosé*

Déjeuner préparé par Alexandre Fortuni Réceptions







Friday 23 June 2017

BILLECART-SALMON

Billecart-Salmon tasting and tour of the estate and its cellars in Mareuil-sur-Aÿ

Tour and Tasting Host: Jérôme LaFouge

Guest Appearance by Antoine Roland-Billecart

BILLECART-SALMON BRUT BLANC DE BLANCS GRAND CRU NV (2011 BASE VINTAGE)

BILLECART-SALMON ROSÉ BRUT NV (2014 BASE VINTAGE)

BILLECART-SALMON VINTAGE 2007

BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS BILLECART 2002

The cellars of the distinguished and elegant house of Billecart-Salmon have a quiet and peaceful air on a Friday afternoon in summer.

Our host Jérôme LaFouge began our tour in the immaculately ordered gardens of the house, reflecting the exacting precision that defines Billecart.

In the midst of the gardens a grand chestnut tree stands tall and proud, rooted deep into the cellar below and overseeing the press house and the fabled Clos Saint-Hilaire.

Strolling the narrow rows of this single hectare of vines alongside the press house, we learnt of the organic care with which this precious site is tended.

Billecart's cuvées 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.

Antoine Roland-Billecart himself greeted us during our tasting, where the finesse and elegance of Billecart were exemplified in a sneak preview of the brand new Billecart-Salmon Vintage 2007 and the breathtakingly crystalline Nicolas François Billecart 2002.

*To learn about the history, culture and processes of champagne creation,
from the people who live and breathe champagne, was an experience not to be missed.*


— Simone Strasser









A large, leafy tree stands in the center of a garden. A gravel path leads from the foreground towards the tree. The garden is filled with manicured hedges, topiary bushes, and flower beds. In the background, there are several buildings with red-tiled roofs. The sky is blue with some clouds.

The perfect hosts, Tyson's expertise and knowledge was remarkable, while Jody effortlessly made sure every detail was carefully arranged and carried out.

— Sarah Kemeny-Packwood

Saturday 24 June 2017

VEUVE FOURNY & FILS

Veuve Fourny & Fils tasting and tour of the estate in Vertus

Tour and Tasting Host: Charles-Henry Fourny

VEUVE FOURNY & FILS BRUT BLANC DE BLANCS PREMIER CRU NV (2013 BASE VINTAGE)

VEUVE FOURNY & FILS BLANC DE BLANCS BRUT NATURE NV

VEUVE FOURNY & FILS RÉSERVE BRUT PREMIER CRU NV

VEUVE FOURNY & FILS ROSÉ BRUT PREMIER CRU NV

VEUVE FOURNY & FILS BLANC DE BLANCS EXTRA BRUT 2011

VEUVE FOURNY & FILS ROSÉ 2011

VEUVE FOURNY & FILS CUVÉE R EXTRA-BRUT NV

VEUVE FOURNY ET FILS ROSÉ LES ROUGESMONTS EXTRA-BRUT PREMIER CRU NV

VEUVE FOURNY ET FILS CUVÉE DU CLOS NOTRE DAME 2007

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.

On a sunny summer Sunday morning, 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.

Charles' heart shone and we engaged with his passion and love as he showed us through the state-of-the-art and beautifully architected press house and cuverie that they had built recently.

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 nine cuvées, culminating in Cuvée du Clos Notre Dame from the smallest clos in Champagne, a tiny walled plot adjacent to the quaint cottage recently converted into a delightful reception room.

We could not leave without a photograph with Charles in front of his beloved vineyard.

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

*It is always a honor for us to welcome
both of you and your guests.*

– Charles-Henry Fourny







Saturday 24 June 2017

DEUTZ

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

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

DEUTZ BRUT NV EN MAGNUM
DEUTZ WILLIAM DEUTZ 2006 EN MAGNUM
DEUTZ BLANC DE BLANCS 2010 EN MAGNUM
DEUTZ ROSÉ MILLÉSIMÉ 2012

The home of William Deutz is a glorious mansion in the legendary Champagne grand cru of Ay. Here we found ourselves welcomed into an incredible immersion in the past and present of Champagne.

Our visit began in the exquisite rooms of the house itself, a 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.

Crossing the street, we discovered the production facilities of Deutz, recently modernised and extended to uphold the pristine precision of these elegant cuvées.

We felt the chill of icy cold stabilisation tanks, displaying beautiful ice crystal patterns that resembled fleur-de-lis.

The drives under Deutz extend deep and far under the slopes behind Ay, home not only to sleeping bottles but also to lines of gyropalettes, riddling bottles with robotic precision.

Ascending from the depths, we emerged on Deutz's gloriously sunny, south-facing vineyard behind Ay, the perfect site for ripening the noble grape of pinot noir. A magnificent vista that reinforced to us just how special this village is, in the historic and geographical epicentre of Champagne.

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

Deutz Brut NV poured from magnum and served with canapés welcomed us in the radiant sunshine of the perfectly manicured garden of the house.

This set a delightful tone for a wonderful lunch served in the dining room overlooking the courtyard.

We discovered cuvées from magnum that articulated the timeless elegance of this historic house.

*At both smaller and larger houses, to experience the passion of
such celebrated winemakers first hand made for magic moments.*

— Michael Packwood











*After a Champagne Tour with Tyson,
you can't help but develop an everlasting
admiration for Champagne.*
— David Reberger

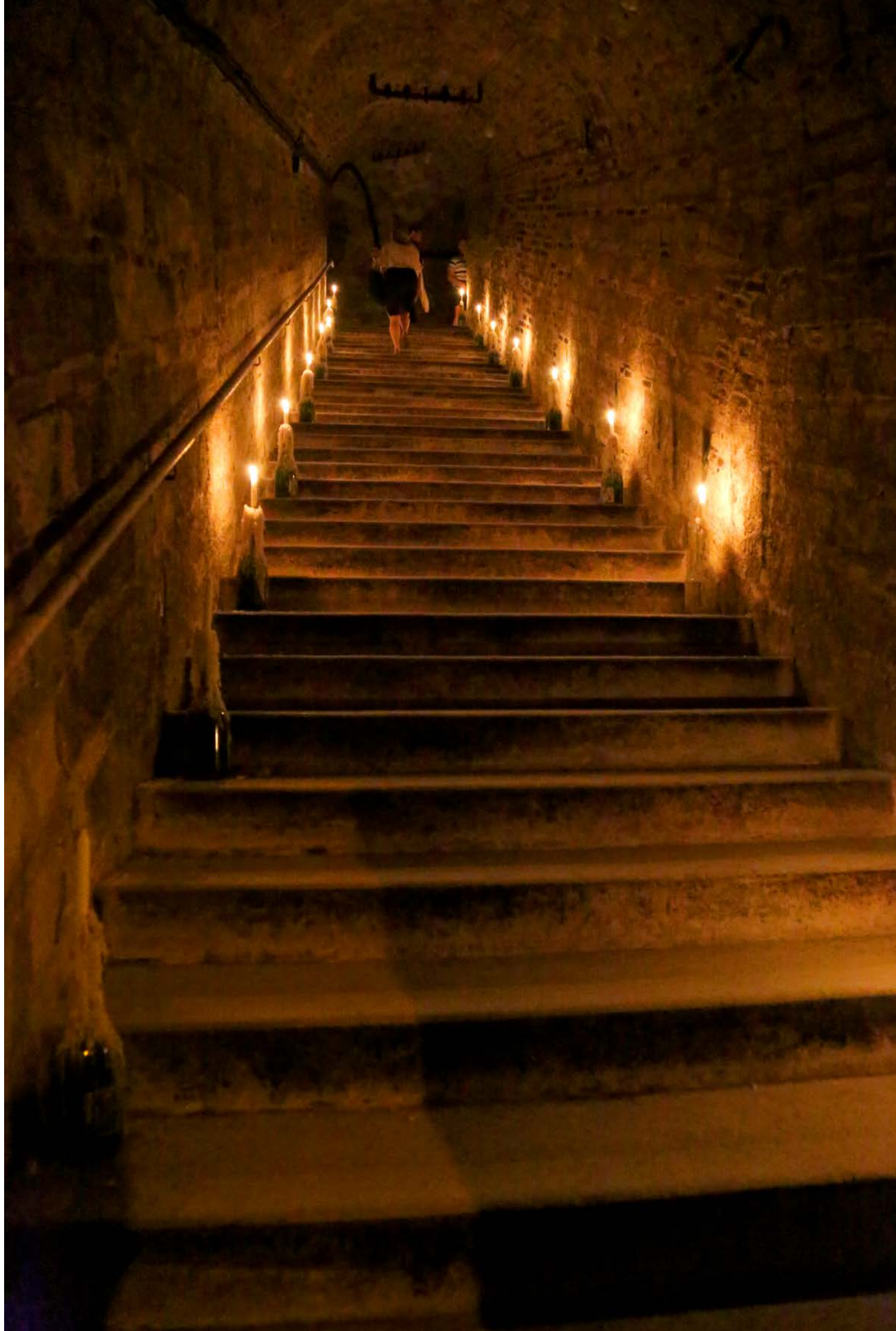






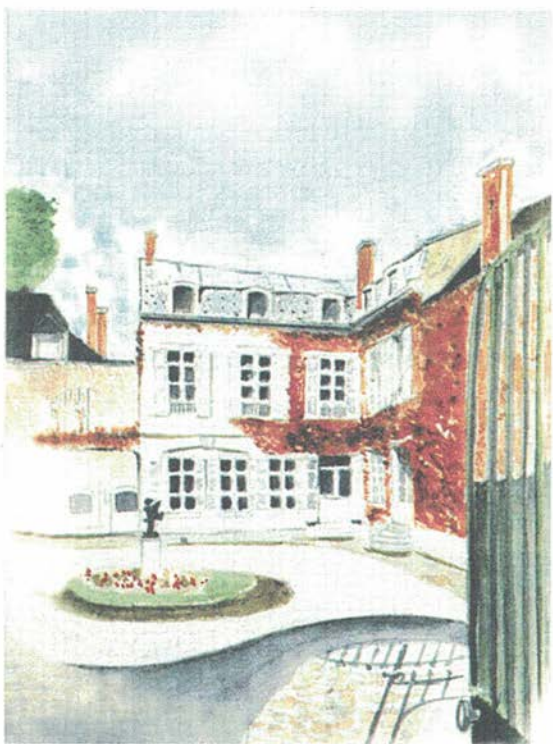












Hôtel Particulier William Deutz

Déjeuner du Samedi 24 Juin 2017



William Deutz 2006



*Tartare de Tomate,
Escalopine de Thon et Sucrine*



Deutz Blanc de Blancs 2010

*Filet de Rouget,
Fricot de Légumes Saisonniers*

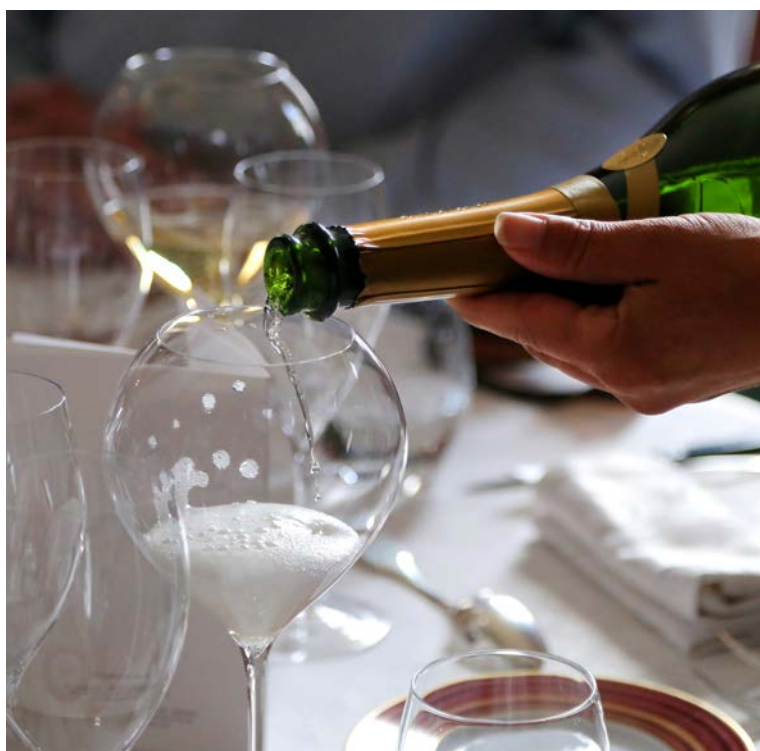


Deutz Rosé Millésimé 2012

*Nage de Melon et Fruits Rouges,
Granité « Deutz Rosé »*

CHAMPAGNE DEUTZ - Aÿ FRANCE





Tyson also included visits to lesser known makers, which I felt was a great touch. The enthusiasm and energy of these smaller winemakers was contagious; their wines clearly mirroring their personalities.

— Michael Packwood



Sunday 25 June 2017

ANDRÉ CLOUET

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

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

ANDRÉ CLOUET DREAM COLLECTION VINTAGE 2008 EN MAGNUM

ANDRÉ CLOUET DREAM COLLECTION VINTAGE 2005 EN MAGNUM

ANDRÉ CLOUET DREAM COLLECTION VINTAGE 2002

ANDRÉ CLOUET LE CLOS 2008 EN MAGNUM

ANDRÉ CLOUET SILVER BRUT NV EN MAGNUM

ANDRÉ CLOUET ROSÉ NO 3 BRUT NV EN MAGNUM (2010 BASE VINTAGE)

ANDRÉ CLOUET ROSÉ NO 3 BRUT NV (2012 BASE VINTAGE)

If dining in the extravagant surroundings of the most luxurious Champagne houses was a highlight of our week, the casual informality of a sunny summer Sunday lunch in the garden of a small grower in a tiny Champagne village just might have been our most memorable moment of all.

If it was not the setting that made the impact, it was the captivating juxtaposition of joie de vivre, cheeky wit and historical insight that makes Chef de Cave Jean-François Clouet the most inimitable host. Or perhaps it was the decadent flow of magnum after magnum? Or the stream of delights that emerged from Jean-François' family kitchen, in the capable hands of his dear friend, Julien?

Our visit commenced above the vineyards, high on the hill behind Jean-François' fabled grand cru of Bouzy, where his family has resided since 1492. Here he recounted the history of Champagne over two millennia, playing out on the fields that sprawled before us, with the village in perfect view over a commanding sea of grand cru pinot noir.

After Jean-François personally chauffeured us back to his family home in the village, we descended 59 steps to explore his tiny cellar before lunch unfolded on a simple table on the lawn.

The setting may have been uncomplicated, but this was to be an experience like no other. Jean-François proved himself to be the ultimate host, engaging, witty, fun-loving and generous with his cuvées and the amazing courses that flowed from his kitchen.

Poisson tartare was followed by Filet de Rouget avec ratatouille, the mandatory French course of Trois Fromage, culminating in the grand (and not insubstantial) finale of Gateau de Biscuit rose de Reims!

Surrounded by roses and wonderful company, we ate and drank the afternoon away!

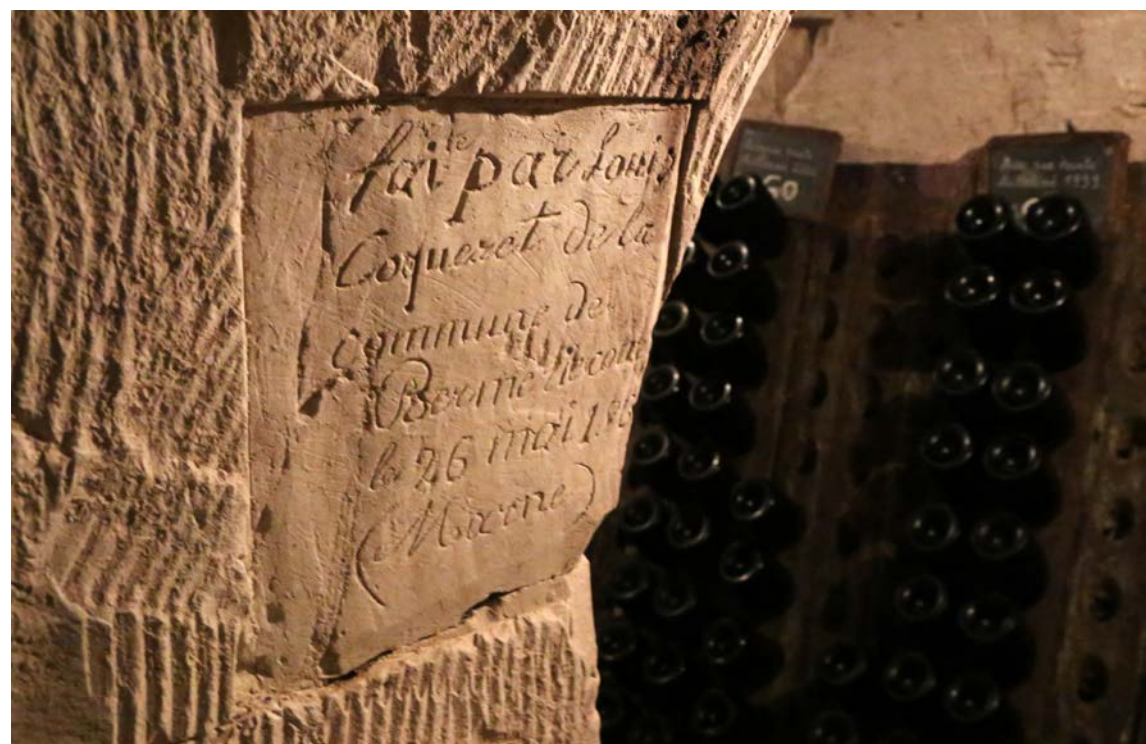
This is what a Sunday in Champagne, and especially in Bouzy, should be like.

*Our week in Champagne was full of extravagance,
generosity, knowledge, history and (of course) champagne!*

— Sarah Kemeny-Packwood



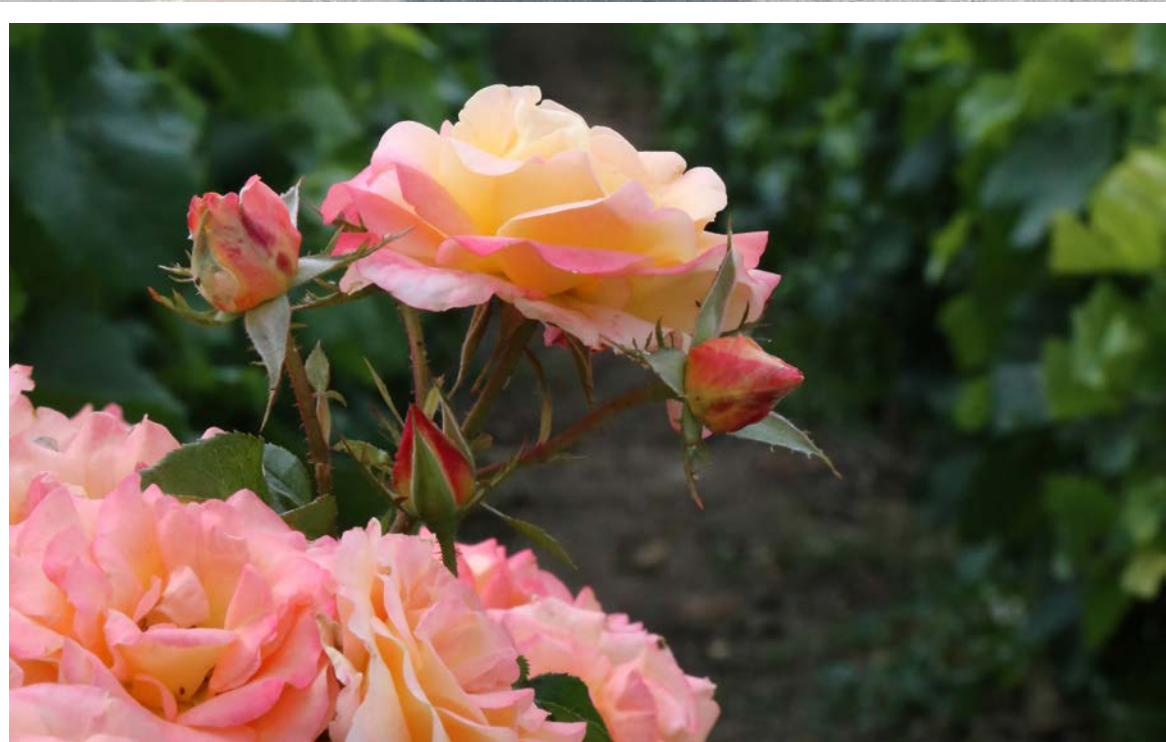












Monday 26 June 2017

LOUIS ROEDERER

Louis Roederer tour of the estate and its cellars, and tasting and lunch in the family maison in Reims

Tour and Tasting Host: Jean-Baptiste Lécaillon, Chef de Cave

LOUIS ROEDERER BRUT PREMIER NV EN MAGNUM (2012 BASE VINTAGE)
LOUIS ROEDERER ET PHILIPPE STARK BRUT NATURE 2009 (ONE OF 500 MAGNUMS)
LOUIS ROEDERER CRISTAL 2009
LOUIS ROEDERER CRISTAL 2002 EN MAGNUM
LOUIS ROEDERER CRISTAL ROSÉ 2002 EN MAGNUM

There is no greater introduction to the legendary house of Louis Roederer than a tour, tasting and lunch hosted by the man himself, Jean-Baptiste Lécaillon, Chef de Cave, Chef de Vigernon and champagne genius extraordinaire.

Jean-Baptiste generously and graciously hosted our entire visit, from talking us through the map of the tremendous estate holdings of Champagne's largest family-owned estate, guiding us through his oak fermentation vats perfectly aligned for every plot to be vinified separately, proudly leading us through a giant door to reveal his huge oak barrels nurturing reserve wines, to ultimately conclude in the depth of the cellars to experience the slow ageing of his prized cuvées.

It was a great privilege to hear from the man himself who has daringly converted his vineyard holdings to a bold biodynamic regime, while creatively crafting his cuvées with a bespoke attention that tweaks the recipe every year to suit the nuances of the season.

We discovered that balance for Jean-Baptiste goes beyond the vines and the wines, with an

attention to his workers that has them doing special exercises before pruning or riddling.

From the bustling pace of the winery, Jean-Baptiste led us on a brief stroll to the quiet but oh so grand elegance of the family mansion of Louis Roederer, where President and owner Frederick Rouzard still abides a few days a week.

Here the champagne magnums flowed, from the exceedingly rare Philippe Stark Brut Nature to the majestic mature vintages of Cristal and Cristal Rosé 2002.

It was an absolute honour to experience this historic home and to be led on an exceptional journey of cuvées and cuisine, guided by the knowledge and humility of Jean-Baptiste.

We all left awestruck, with a profound appreciation of the man and the remarkable things he is achieving at Louis Roederer, yet with the graciousness to welcome us into the inner circle for one incredible day.

We dined in classic French settings, including the achingly beautiful Louis Roederer, Taittinger, and Deutz family dining rooms. These meals always matched the prestige of their surrounds — beautiful food and beautiful, rare wines.

— Michael Packwood







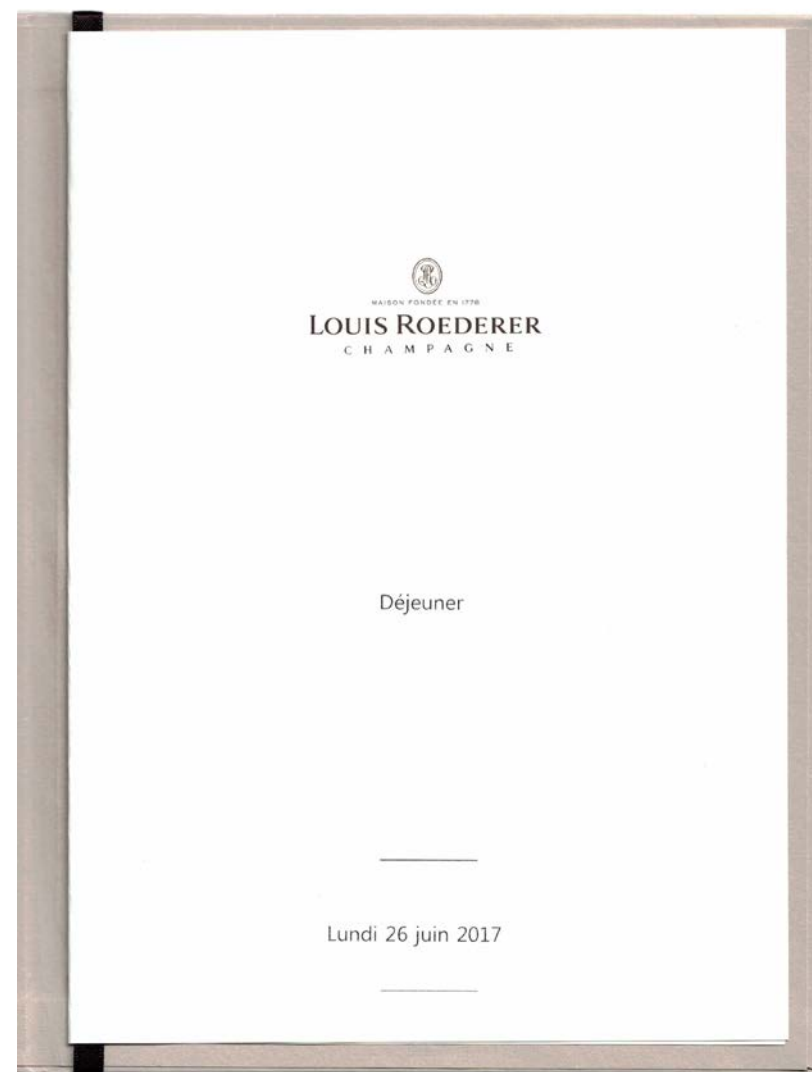
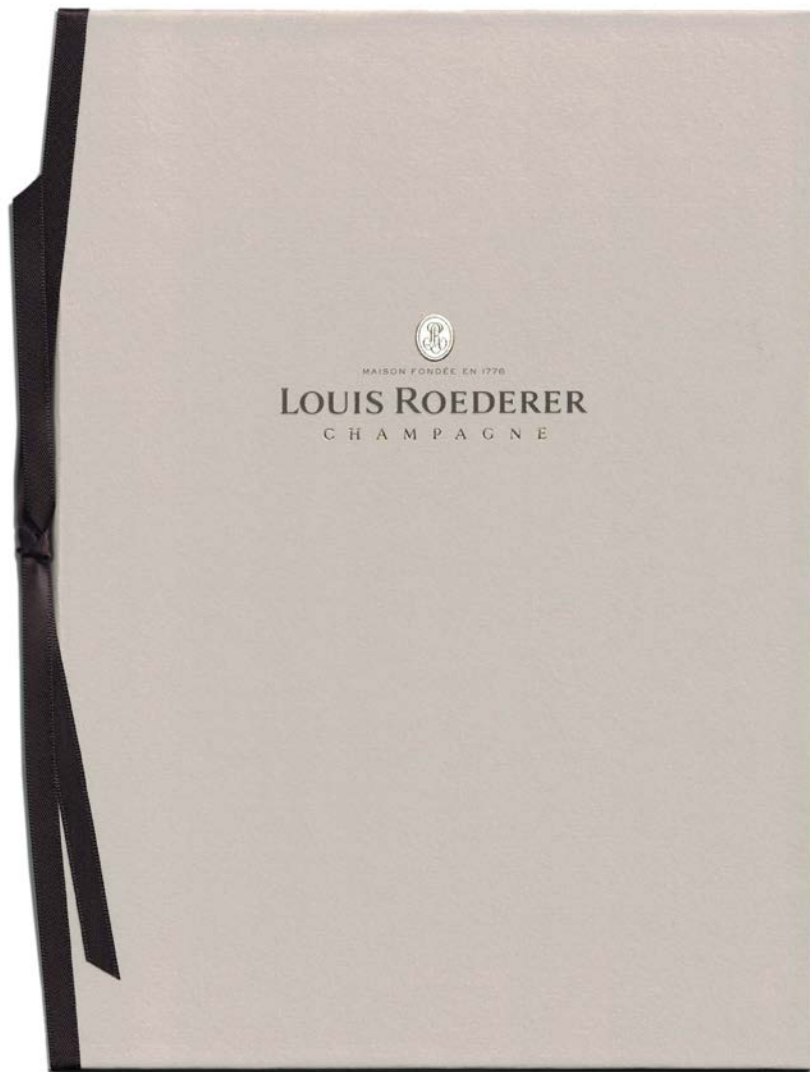












Brut Premier
En Magnum

L'HÔTEL PARTICULIER
LOUIS ROEDERER

Brut Nature 2009
En Magnum

Vinaigrette de Homard Breton

Cristal 2009

Dos de Cabillaud
Légumes Grillés

Cristal 2002
En Magnum

Tartelette aux fraises
Sorbet Framboise

Cristal Rosé 2002
En Magnum





*An absolutely wonderful
champagne experience!*
— Simone Strasser



Monday 25 June 2017

TAITTINGER

Taittinger private cellar tour of the 3rd century crayères in Reims,
followed by a tasting amongst the vines and dinner at the Taittinger Press House in Murigny

Tour and Tasting Host: Jean-Pierre Redont, VIP host and guide

TAITTINGER CUVÉE BRUT PRESTIGE ROSÉ NV

TAITTINGER BRUT RÉSERVE NV EN MAGNUM

TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS 2006

TAITTINGER PRELUDE GRAND CRUS NV

TAITTINGER BRUT MILLÉSIMÉ 2009

CHÂTEAU OLIVIER GRANDE CRU CLASSÉ PESSAC-LÉOGNAN 2007

TAITTINGER COMTES DE CHAMPAGNE ROSÉ 2006

Our final visit for the week, and what a way to finish!

We explored the grand second century Roman crayères and glorious caverns of the Abbaye Saint-Nicaise of Taittinger deep below the surface of Reims, marveling at the ancient graffiti etched into the raw chalk, and discovering hundreds of thousands of bottles of Comtes de Champagne, perfectly stacked in great drives to sleep peacefully for almost a decade.

A refreshing glass of Prestige Rosé and we were off to the vineyards to enjoy sunset. On the outskirts of Reims, Taittinger's delightful press house in Murigny formed the backdrop to some vineyard antics as our waiter demonstrated the art of sabrage by launching the cork from a magnum of Taittinger Brut Réserve into the vines.

From a wonderfully intimate dining room amidst the vines, we were spectators to the dancing light of the fading sun to the parade of an exquisite meal and the finest veal we had tasted.

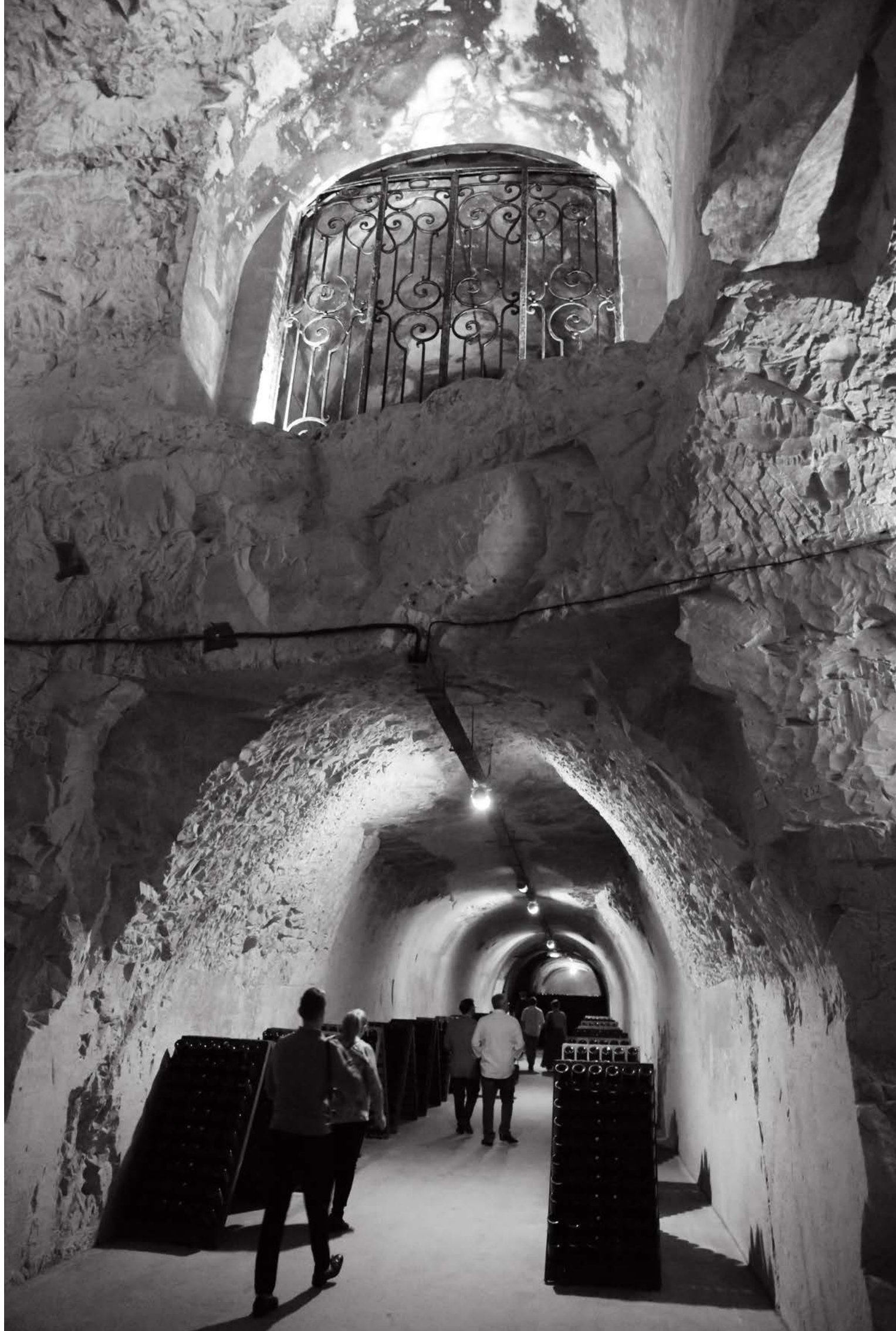
A bottle of the exceedingly rare Comtes de Champagne Rosé 2006 appeared as a glorious surprise, but the ultimate finale proved to be second helpings of the heavenly cream that accompanied the ultimate dessert of summer strawberries!

The hue of the Comtes Rosé in our large glasses reflected the radiant glow as the summer sun set on our magical week in Champagne.

Local engagement with the families and managers of Champagne houses was a true awakening to palate awareness, and an honour to explore their private properties with their personal guidance.

— Matt Hirst









*My knowledge of the champagne region
and its wines bubbles over with memories
of sparkling anecdotes and characters!*
– Prof John Rasko









*Comtes de Champagne Blanc de Blancs 2006
Taittinger Brut Réserve*

Taittinger Prélude Grand Cru

Taittinger Brut Millésimé 2009

Château Olivier 2007

Taittinger Nocturne Rosé



*Dinner in the Honour of Tyson Stelzer
Monday 26th June 2017*

Amuse-Bouche

*Tartare d'Avocats aux Gambas, Mêlée du Jardin
Les Petites Tomates Confites au Verjus*

*Plaisir de Veau aux Noisettes, Légumes Rôtis en Petite Cocotte
au Beurre Demi-Sel*

Duo de Fromages Affinés, Frisée à l'Huile de Noix

*Carpaccio de Fraises au Citron et Basilic
Petits Lests Confits*

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



*Truly incredible, unforgettable moments
from a truly incredible tour!*
— Michael Packwood



Wednesday 21 June 2017

LE JARDIN

Welcome Dinner at Brasserie Le Jardin, Les Crayères

BÉRÊCHE ET FILS BRUT RESERVE NV
EGLY-OURIET LES VIGNES DE VRIGNY BRUT NV
ALAIN CHAVY PULIGNY-MONTRACHET
PAUL PILLIOT CHASSAGNE-MONTRACHET 2014
GEOFFROY CUMIÈRES ROUGE NV
VOLNAY NICOLAS ROSSIGNOL 2013

Thursday 22 June 2017

BURGUNDY

Burgundy tasting at L'Assiette Champenoise

DOMAINE HENRI DELAGRANGE 1ER CRU VOLNAY EN CHAMPANS 2013
MARCHAND AND BURCH GEVREY-CHAMBERTIN 2009
LUCIEN LE MOINE 1ER CRU LAVAUT-SAINT-JACQUES GEVREY-CHAMBERTIN 2004

Sunday 25 June 2017

RHÔNE & BORDEAUX

Rhône & Bordeaux tasting at L'Assiette Champenoise

DOMAINE DU VIEUX TÉLÉGRAPHE CHÂTEAUNEUF-DU-PAPE 2009
THIERRY ALLEMAND CORNAS 2001
CHATEAU KIRWAN GRANDE CRU CLASSÉ MARGAUX 2005

You simply can't experience Champagne the way we did without Tyson Stelzer. Lunches in the private dining rooms of the Champagne Houses, hosted by the Chef de Cave, served their flagship Champagnes. . .it doesn't get any better!

The respect that the Champagne Houses have for Tyson was evident – and we were really spoilt. After a Champagne Tour with Tyson, you can't help but develop an everlasting admiration for Champagne. You appreciate the precision that goes into making a great bottle of champagne from the grape and vineyard selection, the art of blending reserve wines with current vintage, bottles ageing on lees for years in the incredible crayères, vintage champagnes riddled by hand, and so much more. You appreciate the culture and passion of the people that make champagne. The end result is that you just want to discover new and drink more champagne!

Thank you Tyson & Jody for arranging such a special week. Special thanks to Gabor for supporting the Champagne Tour (and my understanding wife Elizabeth for still being home when I returned).

– David Reberger

These were some of the most remarkable days of my life thus far. It felt like Tyson pulled out all the stops to make this tour through Champagne one of absolute significance. It was a genuine privilege to have direct access to his encyclopedic brain. Tyson and Jody made for fantastic hosts and guides, together they effortlessly ensured any needs were met.

At each house, our small group was shown how the cuvées are produced and patiently stored in ancient cellars. After these inspections we would dine in classic French settings, including the achingly beautiful Louis Roederer, Taittinger, and Deutz family dining rooms. These meals always matched the prestige of their surrounds – beautiful food and beautiful, rare wines.

Tyson also included visits to lesser known makers, which I felt was a great touch. The enthusiasm and energy of these smaller winemakers was contagious; their wines clearly mirroring their personalities. At both smaller and larger houses, to experience the passion of such celebrated winemakers first hand made for magic moments. We found ourselves casually chatting with the person behind the label, behind the fuss. It is actually their genius and their flaws that go into these bubbles. Truly incredible, unforgettable moments from a truly incredible tour!

– Michael Packwood

Tyson is indeed a champagne champion! His ability to explain the intricacies of how variations in terroir, technology and timing affect the final wine is exceptional. My knowledge of the champagne region and its wines bubbles over with memories of sparkling anecdotes and characters!

– Prof John Rasko

An absolutely wonderful champagne experience! Tyson and Jody's attention to detail and knowledge of the champagne world were staggering and truly enhanced our time there.

It was an absolute privilege to meet and spend time with so many extraordinarily gifted, knowledgeable and passionate giants of the champagne world. To learn about the history, culture and processes of champagne creation, from the people who live and breathe champagne, was an experience not to be missed.

Tyson's ability to communicate his deep knowledge and understanding of the Champagne region, the houses, the growers, and the wines themselves was unbelievable. A wonderful experience!

– Simone Strasser

Our week spent in Champagne was full of extravagance, generosity, knowledge, history and (of course) champagne! It was a privilege to not only be allowed into the dining rooms of the great Champagne houses, but to be guided through the human stories, spirit and ethos unique to each house by many chef de caves themselves.

The perfect hosts, Tyson's expertise and knowledge was remarkable, while Jody effortlessly made sure every detail was carefully arranged and carried out. Definitely the trip of a lifetime!

– Sarah Kemeny-Packwood

It was a privilege to share time with Tyson & Jody, the Kemenys & Co, and the Raskos, to experience a cultural education rarely available. Local engagement with the families and managers of Champagne houses was a true awakening to palate awareness, and an honour to explore their private properties with their personal guidance. Thank you to Tyson & Jody, and I look forward to the potential of future opportunities to soak in the champagne joy!

– Matt Hirst





WINE EVENTS

WITH TYSON STELZER

