

3-10 September 2017



Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Jody Rolfe

For Stuart Giles & Cathie Reid And Bill & Patty Medland

3-10 September 2017

Words by Tyson Stelzer & Jody Rolfe

Photography by Tyson Stelzer & Jody Rolfe

www.champagnetours.com.au



If you didn't come, you'd have no idea just how incredible this experience really is. – Dr Bill Medland -

sta

人人外外人

ha?

MERE

the state of the s



LE PARC LES CRAYÉRES

Welcome Dinner

Pierre Peters Les Chétillons Blanc de Blancs Grand Cru 2008 Egly-Ouriet Lieu-dit 'Les Crayères' Vieilles Vignes Blanc de Noirs NV Blain-Gagnard Batard Montrachet Grand Cru 2007 Domaine Méo-Camuzet Chambolle-Musigny Les Feusselottes Premier Cru 2009



Monday 4 September 2017

KRUG

Krug tasting and tour of the estate and its cellars in Reims Tour and Tasting Host: Lauren Gatley Guest Appearance by Olivier Krug

KRUG GRANDE CUVÉE NV 163^{EME} EDITION (2007 BASE VINTAGE) KRUG VINTAGE 2003 KRUG VINTAGE 2002 KRUG GRANDE CUVÉE 158^{EME} EDITION (2002 BASE VINTAGE) KRUG VINTAGE 2004 (PRE-RELEASE PREVIEW)

What an incredible start to our week, to arrive at Krug, the king of champagnes! We had barely stepped through the gates of the fabled courtyard on Rue Coquebert in Reims before we were met by Olivier Krug himself. To the backdrop of his workers preparing a sea of barrels for the fast-arriving harvest, Olivier recounted the captivating story of his family house in his inimitably energetic manner.

There's nothing like starting the day with a glass of Krug Grande Cuvée, the flagship of the house, as we were welcomed into the newly opened reception room in the original home of the family. Renovated over the past two years to exacting Krug polish, this was a brand new experience for us all.

'It is very hard not to be inspired by the obsessive pursuit of excellence,' exclaimed Dr Bill Medland as our host Lauren Gatley expounded the detailed production philosophy that underpins every element of this remarkable estate.

A tour through the cellars was our first introduction to the spirit of the champagne harvest, where even deep under the surface the workers whistle to the tunes of Aria and Pachelbel's Canon as they work.

Our discovery continued in Krug's new tasting room, illuminated by a glorious wall of bottles representing the 400 plots and parcels that make up the tapestry of the Krug blend.

Here we learnt that harmony is a key theme at Krug, harmony in the wines and harmony

in the relationship of the house with its growers, a particularly vital focus to uphold Krug's exacting standards in a harvest as difficult as 2017.

Olivier filled us in on the detail of the action in the vineyards, noting with a wink that he felt Jean-Baptiste Lécaillon picked a little too late. He was frank in describing the season as 'extremely challenging.' Nonetheless, he radiated the joy of the harvest at Krug!

Back vintages of Krug and a mature blend of Grande Cuvée (spanning the vintages of 1988 to 2002) flowed in large glasses because, as we learnt, 'Drinking Krug out of a flute is like going to a concert with ear plugs!'

Our tasting concluded with a surprise bottle poured blind. We were delighted to find ourselves among the first in the world to experience the new Krug Vintage 2004 a day before its global release. We were all sworn to secrecy!

It was such a privilege to share this moment with Olivier Krug himself on such a busy day of harvest.

'Our hosts for the week were incredibly busy, and we are so appreciative that without exception they made time to welcome us and share their knowledge with us at such a critical time in their annual business cycles,' commented Cathie Reid. 'It was a reflection of the enormous level of esteem with which they hold Tyson Stelzer, the choreographer of this experience.'









RUG

CHAMPAGNE

GRANDE CUVEE ISDAS EDITION

CHAMPAGNE

Globally renowned wine and champagne expert Tyson Stelzer was responsible for putting the experience together and we couldn't recommend it more highly. – Cathie Reid





Our bosts for the week were incredibly busy, and we are so appreciative that without exception they made time to welcome us and share their knowledge with us at such a critical time in their annual business cycles. It was a reflection of the enormous level of esteem with which they hold Tyson Stelzer, the choreographer of this experience. – Cathie Reid



KRUG













It is very hard not to be inspired by the obsessive pursuit of excellence. – Dr Bill Medland

-1

CHAMPACNI

11



The people who know Tyson have a great respect for him and were generous with their time with us. – Dr Bill Medland







Monday 4 September 2017

LOUIS ROEDERER

Louis Roederer tour of the estate and its cellars in Reims, and lunch at the press house in Aÿ

Tour Host: Eve-Claire Mathieu Lunch and Tasting Host: Jean-Baptiste Lécaillon, Chef de Cave

Louis Roederer Brut Premier NV Louis Roederer et Philippe Stark Brut Nature 2009 Louis Roederer Cristal 2009 Louis Roederer Cristal 2002 Louis Roederer Cristal Rosé 2009 Louis Roederer 1977

Our immersion into the wonderful world of Louis Roederer began in the distinguished premises of this revered house in Reims, where our host Eve-Claire Mathieu led us through the journey of production, from the map of the tremendous estate holdings of Champagne's largest family-owned estate, guiding us through oak fermentation vats perfectly aligned for every plot to be vinified separately, leading us through a giant door to reveal huge oak barrels nurturing reserve wines, to ultimately conclude in the depth of the cellars to experience the slow ageing of these prized cuvées.

Then we were off to experience harvest for real, traversing the Montagne de Reims and through the vineyards to the fabled grand cru of Aÿ, where chef de cave Jean-Baptiste Lécaillon himself was awaiting us at his press house in the village.

The pace and precision of the pressing of the pinot noir grapes had us enthralled.

'The energy of the pressing has a dance-like choreography to it,' mused Cathie Reid. 'It was like a ballet, with the forklifts ducking around and the picking crates being thrown into the press.'

Jean-Baptiste presided over all the action calm and relaxed, warmly greeting us and standing back to let us take in the spectacle before offering us a sample of the pressed juice.

Cristal devotee Stuart Giles was stunned. 'Tasting the juice off the press was almost the best tasting of the day,' he exclaimed. 'I was amazed to taste the pressed juice and experience the minerality. Even as juice I could taste Cristal.'

Jean-Baptiste welcomed us into the reception room of the press house, where he reflected on the challenges of the harvest in his frank and humble way. He explained that he doesn't pick on acid levels, but instead chooses the date of harvest based on taste. Completely unprompted, he remarked, 'I told Olivier Krug I think he picked Clos du Mesnil a little too early!'

A glorious lunch at the press house hosted by Jean-Baptiste was an incredible journey through the past and present of Louis Roederer including a showcase of the stunning Cristal 2002.

Jean-Baptiste revealed a special surprise from his cellar, a delightfully mature vintage of Louis Roederer 1977, a harvest he compared with 2017.

We were indebted to Jean-Baptiste for his graciousness with his time, even at the height of a challenging harvest.

Few personalities have been as influential in the current generation in Champagne as Jean-Baptiste. We 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 of harvest 2017.

'It's the people who make it and their passion,' reflected Dr Patty Medland.







It's the people who make it and their passion. – Dr Patty Medland









The choreography in the press house was almost like a ballet, with the forklifts ducking around and the picking crates being thrown into the press. - Cathie Reid

,111 (1111)

























CHAMPAGNE LOUIS ROEDERER

1

ACCUEIL





Tuesday 5 September 2017

POL ROGER

Pol Roger tasting and tour of the estate and its cellars in Épernay Tour and Tasting Host: Hubert de Billy, Director of Marketing and Sales Guest appearance: Laurent d'Harcourt, Managing Director

Pol Roger Pure Extra Brut NV Pol Roger Blanc de Blancs Brut 2009 Pol Roger Vintage 2008 Pol Roger Vintage Rose 2008 Pol Roger Cuvée Sir Winston Churchill 2006

The history of Pol Roger is a wonderful family story, and Hubert de Billy, fifth generation member of the founding family, has been an integral part of its most recent chapter.

Host of our visit at this distinguished house, Hubert took great delight in recounting first-hand stories of his life in a champagne family, both as a child and today, as a member of the Board of Directors and Director of Marketing and Sales.

'The romance of the story at Pol Roger was magic,' reflected Cathie Reid.

Our visit commenced with a privileged and rare taste of chardonnay and meunier straight from the press. The finesse, purity and crystal clear fidelity of Pol Roger was striking right from the start, a theme that continued as our visit progressed to discover a production facility beautifully clinically clean and pristine even at the height of harvest, sparkling with immaculate white tiles and pristine stainless steel tanks aligned in perfect rows.

Here we met Managing Director Laurent d'Harcourt, on his way to visit growers and assess vineyards. He reflected on the way this tricky season was playing out.

Descending a long flight of stairs, we entered the coolest and deepest cellars under Épernay. Here the chase for the elusive riddlers commenced. Pol Roger is one of the few houses that upholds this historic tradition. Our hunt proved unfruitful. Something to look forward to next time!

Riddlers aside, our visit left no detail of champagne production undiscovered, right down to the bottling process.

'You could do a rap to the rhythm of the camping machine in the Pol Roger bottling line!' grinned Dr Patty Medland.

Hubert treated us to a tasting of Pol Roger's Extra Brut and every current release vintage cuvée of the house, where the 2008 season sang with exceptional clarity.

'I found a rose that I like: Pol Roger 2008!' exclaimed Patty.

'It was really fabulous,' she reflected. 'We got to see every element of the process of the way they make it. And we discovered that every champagne is unique and different.'









The romance of the story at Pol Roger was magic. – Cathie Reid

It was really fabulous. We got to see every element of the process of the way they make it. And we discovered that every champagne is unique and different. – Dr Patty Medland



















Tuesday 5 September 2017

SALON

Salon lunch, tasting and tour of the estate and its cellars in Le Mesnil-sur-Oger Tour and Tasting Host: Audrey Campos, Export & Marketing Assistant

Delamotte Blanc de Blancs NV en magnum (2009 base) Delamotte Blanc de Blancs 2007 Salon Cuvée S 2006 Salon Cuvée S 1997 Delamotte Blanc de Blancs Collection 1999

By glorious fortune, our visit at the hallowed house of Salon coincided with the one morning of the year when harvest was in full swing in the single hectare Jardin de Salon in the back garden of the house on the edge of Le Mesnil-sur-Oger.

'Winding our way through the grand crus of the Côte des Blancs, ducking between tractors and arriving into the harvest of Jardin de Salon was the perfect introduction to our experience of Salon,' reflected Stuart Giles.

There is no more intimate immersion in the buzz and excitement of vintage than to walk the rows with the pickers, glass in hand, enjoying Delamotte Blanc de Blancs from a magnum of the beautifully mature 2009 base, while tasting the pristine grapes and absorbing the spirit of the harvest.

A magnificent lunch unfolded, prepared by Restaurant Le Grains d'Argent in Dizy and

served in the dining room of the house, where we enjoyed a delightful autumn breeze through wide open doors overlooking the completion of the harvest.

Here we were introduced to the new vintage Salon Cuvée S, which was followed by the wonderfully mature 1997, a grand testimony to the effortless manner in which even a lesser vintage of Salon takes twenty years in its stride.

Our relaxed lunch in that idyllic setting and perfect moment stirred conversations to flow around life and politics, and we were like old friends enjoying a relaxed lunch to the tune of the spoils of Salon!

Our intimate Salon experience was complete with a tour of the cellars under the house, where grand old Salon harvests rest underneath the Jardin de Salon that gave them birth decades ago.





Winding our way through the grand crus of the Côte des Blancs, ducking between tractors and arriving into the harvest of Jardin de Salon was the perfect introduction to our experience of Salon. – Stuart Giles







We had the great fortune of seeing a visit planned 18 months ago coincide with the week of harvest. – Cathie Reid

0









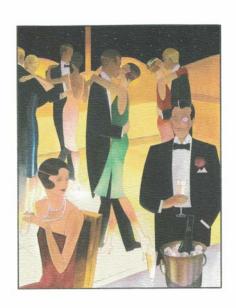












Entre Privilégiés

Delamotte Blanc de Blancs

Delamotte Blanc de Blancs 2007

Salon 2006

Salon 1997

Delamotte Blanc de Blancs Collection 1999



The Lobster Petal of Daïkon turnip, Acacia honey and Cherry vinegar

Piece of Veal Crispy Porcini mushrooms, Rocket and Pearled juice

> **Cheese** Parmesan, Comté, old Mimolette

> > Mirabelles Candied on their Cream

Coffee and Mignardises







Tuesday, September 5th, 2017

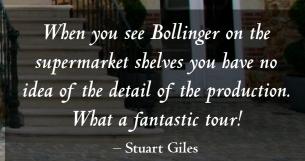












MPAGNE BOLLIN

a share and a start of the second

Wednesday 6 September 2017

BOLLINGER

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

Tour Host: Caroline Brun

Bollinger Special Cuvée Brut NV Bollinger La Grande Année 2007 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. Never is that experience more dramatic than amidst all the action and the tastes and smells of harvest!

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

We were privileged to the intoxicating aromas of fermentation as we entered the barrel cellar, where we all stuck our noses in a barrel of fermenting Vieilles Vignes Francçaises.

'The aromas are more intense every day as the harvest picks up!' exclaimed Stuart Giles.

Bollinger is home to the only working cooperage in Champagne, and Caroline welcomed us right into the centre of the action. We then 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. Our visit concluded with a tasting in the reception room of the house, where Caroline introduced the new vintage La Grande Année 2007, served in large glasses.

'You can't rock and roll dance in a hallway, you need space to express yourself, and a champagne needs a big glass to express itself!' she suggested. Her evocative analogies captured the spirit of Bollinger and brought the house to life.

'I found a champagne for thanksgiving: Bollinger!' exclaimed Dr Patty Medland.

'When you see Bollinger on the supermarket shelves you have no idea of the detail of the production,' commented Stuart. 'What a fantastic tour!'

Our visit was immortalised by the arrival of the Absolutely Fabulous girls Joanna Lumley and Jennifer Saunders as we were departing.

'There have been a lot of wonderful moments this week but the most priceless was Patsy turning up at Bollinger!' Cathie Reid later reflected.

'Our Bollinger experience was Absolutely Fabulous!' Patty summed up eloquently.





alentitititate





Caroline's storytelling ability was just exceptional. – Cathie Reid

















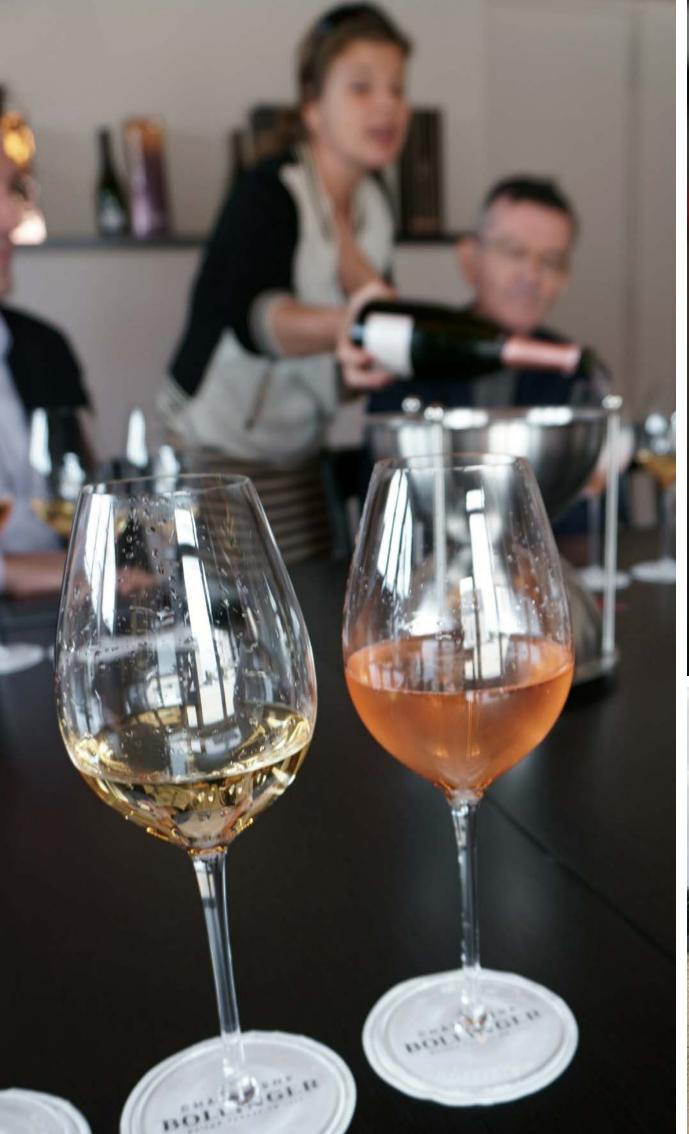
Our Bollinger experience was Absolutely Fabulous! – Dr Patty Medland



There were a lot of wonderful moments this week but the most priceless was seeing the Ab Fab ladies arriving as we were leaving Bollinger. – Cathie Reid

ADIOR











Wednesday 6 September 2017

DEUTZ

Deutz lunch in the President's Dining room in the mansion of William Deutz, tasting and tour of the estate and its cellars in Aÿ

Tour, Tasting and Lunch Host: Jean Marc Lallier-Deutz Guest appearance by Olivier Bernard, Assistant Winemaker

DEUTZ BRUT CLASSIC NV DEUTZ BRUT ROSÉ NV DEUTZ AMOUR DE DEUTZ 2007 DEUTZ CUVÉE WILLIAM DEUTZ 2006 DEUTZ ROSÉ MILLÉSIMÉ 2012

The honour of personal introductions from those whose lives have been intimately entwined in the past and present of the great houses of champagne ranked among the great privileges of our week in this historic region.

At Deutz we were warmly welcomed by Jean Marc Lallier-Deutz himself, a descendant of William Deutz, and in whose family the house resided until 1993.

He recounted stories of growing up in a champagne family and his father's warm entertainment of guests, who filled his house most nights of the week. Jean Marc and his brother confessed to delighting in sneaking around to polish off any leftovers!

Our visit began in the exquisite rooms of the mansion of William Deutz, where we marveled at the 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.

Here we met Assistant Winemaker Olivier Bernard and tasted the grapes arriving from the vineyards, though it was disheartening to see rot in the pinot noir. Nonetheless, there was no stopping Dr Bill Medland from eating the grapes!

'Every harvest in Champagne is challenging, but this year is more challenging than usual!' Olivier admitted. He explained that this year grapes for red wines for rosé were sorted three times before pressing. 'I was so surprised about how much of the critical moment of harvest and of blending came down to taste in the mouth,' remarked Cathie Reid.

Descending 100 steps down into the cellar, we explored the drives under Deutz that extend deep and far under the slopes behind Aÿ, 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 glorious, south-facing vineyard behind Aÿ, 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.

Here we stepped into the charming, light-filled bird house room to be treated to a tasting of the delicate cuvées of this elegant house. Stuart Giles was enamored, and before we had finished he had fallen in love with methuselahs of Amour de Deutz 2002, gloriously packaged in shiny caskets. Much to his shock, Cathie declared that these would be retained for his cremation!

A beautiful meal followed in the dining room overlooking the courtyard, prepared to perfection by the chef of the house, intricately matched with cuvées of Amour de Deutz, William Deutz and two renditions of rosé, a particular specialty of the house. Grilled foie gras and a dessert of fresh summer berries with macarons were among the gastronomic highlights of a decadent week.













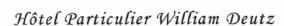
We saw presses that ranged from the very traditional barrel style to the ultra modern, and over the week the scent changed from the freshness of the initial press to the heady fumes of the first fermentation. – Cathie Reid











CHAMPAGNE DEUTZ

16, rue Jeanson - BP n° 9 - 51160 A $\ddot{\rm Y}$ - FRANCE Tél. : 03 26 56 94 00 - Fax : 03 26 56 94 10 www.champagne-deutz.com

Déjeuner du Mercredi 06 Septembre 2017

CHAMPAGNE DEUTZ - AŸ FRANCE



Amour de Deutz 2007

Foie Gras Poêlé, Pommes et Figues

ð

Blanc de Volaille Jaune en cuisson douce, Effeuillé de « Butternut »

ð

Deutz Rosé Millésimé 2012

William Deutz 2006

Macaron aux Fruits Rouges



All the family members that we've spent time with this week have passion and a connection with their house, which combined with their French charm is so endearing. – Cathie Reid

10.000

112111

William Deate 1998



CHAMPAGNE DEUTZ - AY FRANCE















Thursday 7 September 2017

BILLECART-SALMON

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

Tour and Tasting Host: Jérôme LaFouge

BILLECART-SALMON BRUT BLANC DE BLANCS GRAND CRU NV (2011 BASE VINTAGE) BILLECART-SALMON ROSÉ BRUT NV (2013 BASE VINTAGE) BILLECART-SALMON VINTAGE 2007 BILLECART-SALMON BLANC DE BLANCS VINTAGE BRUT 2006 BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS BILLECART 2006 BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS BILLECART 2002

The cellars of the distinguished and elegant house of Billecart-Salmon in the village of Mareuil-sur-Aÿ are peaceful even at the height of harvest.

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

In the midst of the gardens a majestic 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. Right down to the sheep let loose for weed control as soon as harvest was complete!

Exploring the back streets between Billecart's facilities, we enjoyed taking pictures of famous names on street signs and magnificent buildings behind closed gates.

Oak barrel fermentation and maturation are an increasing element of the Billecart house

style, and we had the opportunity to step into the beautifully ordered barrel room of the house.

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.

Jérôme hosted us for a tasting, where the finesse and elegance of Billecart were exemplified in a sneak preview of the brand new Billecart-Salmon Vintage 2007 and Nicolas François Billecart 2006, a beautiful contrast to the breathtakingly crystalline Nicolas François Billecart 2002.

Dr Bill Medland summed up the opinion of us all: 'I'm making a list of what I like and every wine at Billecart is on the list!'



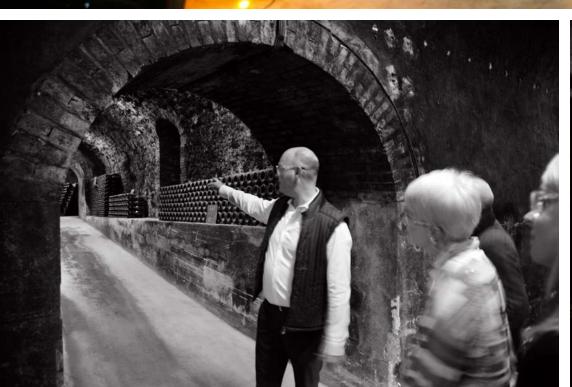














There are so many diverse wines made here, it really makes the region strong. – Dr Bill Medland

(D)

Ves Four





Thursday 7 September 2017

VEUVE FOURNY & FILS

Veuve Fourny & Fils lunch in the dining room overlooking the Clos Notre Dame, 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) VEUVE FOURNY & FILS BLANC DE BLANCS BRUT NATURE NV (2013 BASE) VEUVE FOURNY & FILS GRANDE RÉSERVE BRUT PREMIER CRU NV (2013 BASE) VEUVE FOURNY & FILS ROSÉ BRUT PREMIER CRU NV VEUVE FOURNY & FILS MONTS DE VERTUS EXTRA BRUT VERTUS PREMIER CRU 2011 VEUVE FOURNY & FILS CUVÉE R EXTRA-BRUT NV (2012 BASE) VEUVE FOURNY & FILS ROSÉ VINOTHÈQUE EXTRA BRUT VERTUS PREMIER CRU 2011 VEUVE FOURNY & FILS ROSÉ VINOTHÈQUE EXTRA BRUT VERTUS PREMIER CRU 2011 VEUVE FOURNY ET FILS CUVÉE DU CLOS NOTRE DAME 2007 VEUVE FOURNY ET FILS ROSÉ LES ROUGESMONTS EXTRA-BRUT PREMIER CRU NV

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

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

'The soft chalk that we have here can only be found between Épernay and Bergères les Vertus,' he explained.

Charles' heart shone and we engaged with his passion and love as he showed us through the state-of-the-art and beautifully architectured press house and cuverie that they had built recently. He showed great pride in his presses, having invested in both a small and a large press.

Here we met Emmanuel, busy overseeing the arrival of the harvest. Charles treated us to an incredible experience of the colour, aroma and flavour of pinot noir macerating on its skins before taking us on a tasting journey of reserve wines ageing in both tanks and barrels.

'Charles gave us the unique opportunity of sampling juice straight from the press, juice that had been through its first fermentation, and then the wines at various degrees of age,' marveled Cathie Reid. 'It was a fantastic way of experiencing the unique qualities that literally each individual plot of grapes brings to the ultimate finished product.' A small house Veuve Fourny may be, but the diversity of their 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.

Here Charles treated us to a wonderfully wholesome lunch of country French fare.

'There is something very special about being able to sit here, drinking a wine, taking in the vineyard from which it was sourced, having just tasted the components in the cellar,' mused Cathie. 'I think a nine glass lunch is a good lunch!'

'There are so many diverse wines made here, it really makes the region strong,' added Dr Bill Medland. He was particularly taken by the wine of the clos. 'When I woke up this morning I could never imagine a wine like Clos Notre Dame!' he exclaimed.

We fell in love with Charles' contagious joy and his pride in the wines he and Emmanuel have created.

'All the family members with whom we've spent time this week have passion and a connection with their house, which combined with their French charm is so endearing,' reflected Cathie.

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

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













Charles Fourny of Veuve Fourny et Fils gave us the unique opportunity of sampling juice straight from the press, juice that had been through its first fermentation, and then the wines at various degrees of age. It was a fantastic way of experiencing the unique qualities that literally each individual plot of grapes brings to the ultimate finished product. – Cathie Reid

Vertro Premier Cen Banc de Blancs RI 2015



When I woke up this morning I could never imagine a wine like Clos Notre Dame. – Dr Bill Medland





* Les Rougesmonts * 5 Vectus Premier Cru to » Sales-Be

There is something very special about being able to sit here, drinking a wine, taking in the vineyard from which it was sourced, having just tasted the components in the cellar. I think a nine glass lunch is a good lunch! – Cathie Reid



Blanc de Blancs Beut Premier Cu





Fg Notre Dam Premier Cru





Friday 8 September 2017

RUINART

Ruinart tasting and tour of the estate and its 3rd century Roman crayères in Reims Tour and Tasting Host: Claire

Ruinart Blanc de Blancs NV Ruinart Rose NV Ruinart Dom Ruinart 2006 Ruinart Dom Ruinart Rose 2004

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.

'The crayères were magnificent!' gasped Dr Patty Medland. 'I had no idea they were dug into real chalk!'

Our tour at Ruinart also encapsulated the more technical side of champagne production, and Cathie was particularly enthralled by the disgorgement line.

'It was fascinating over the week to see how the different processes contributed to the end taste, and by midway through the week I was beginning to be able to predict whether the final product would appeal to me or not by virtue of the production style used to make it,' she reflected.

Ruinart's dramatic beauty below the surface is mirrored in its fabulous art in its reception rooms above, where we thrilled by everything from the classic to the surreal; and Stuart challenged Jody to a match on the heaviest foosball table ever conceived!

Our tasting encapsulated the chardonnay theme of Ruinart, culminating in the exceptional Dom Ruinart and Dom Ruinart Rosé.









It was fascinating over the week to see how the different processes contributed to the end taste, and by midway through the week I was beginning to be able to predict whether the final product would appeal to me or not by virtue of the production style used to make it. – Cathie Reid

100

T

I

M

Th













The crayères were magnificent. I had no idea they were dug into real chalk! – Dr Patty Medland





A. 6.20



Friday 8 September 2017

CHARLES HEIDSIECK

Charles Heidsieck lunch, tasting and tour of the estate and its 2nd century Roman crayères in Reims Tour, Tasting and Lunch Host: Sophie Kutten, International Brand Ambassador Guest appearances by: Cyril Brun, Chef de Cave and Stephen Leroux, Director

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 1995 Charles Heidsieck Millésimé Brut Vintage 2000

Tucked behind a high wall on a back street in Reims, the recently rejuvenated and 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 yet warm, perfectly reflecting the personality of the Charles Heidsieck house style.

'From the moment I stepped through the doors, it transported me back to an era of hedonistic pleasure!' delighted Stuart Giles.

Instantly taking to the dress ups, Stuart personified Champagne Charlie come back to life.

We were warmly welcomed with open arms by International Brand Ambassador, Sophie Kutten and we were delighted and surprised to be greeted by none other than Chef de Cave Cyril Brun and Director Stephen Leroux.

They blessed us with a frank insight into the complexity of what was happening in the vineyards, which emphasised just what a privilege it was for them to grace us with their presence during such a difficult and stressful time.

We were treated to a tasting of the full range of beautiful cuvées, culminating in not one but two special back vintages served at the bar to the delightful accompaniment of gougères. 1995 Blanc des Millénaires was astonishingly fresh at 22 years of age, a dramatic contrast to the heavenly maturity of Millésimés 1995 and 2000, chosen by Cyril from the museum of the house.

'The surprise at Charles Heidsieck was that I've never tasted these cuvées before and every wine was beautiful!' waxed Cathie Reid

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. Pigeon was the best we had ever tasted and truffle brie was too good not to order seconds (and we did!).

Descending 106 spiral stairs, we were astounded by two millennia of history, which Sophie recounted in the echoing caverns of the ancient crayères.

'Sophie was our best host this week in telling the stories of the wines,' reflected Dr Bill Medland.

We discovered the museum cellar of Charles Heidsieck, cradled in the inner sanctum of the crayères, a dignified resting place for such distinguished cuvées.

'The whole Charles Heidsieck range was outstanding,' declared Bill. 'Of all the wines we tasted this week, these were the best.'









The surprise at Charles Heidsieck was that I've never tasted these cuvées before and every wine was beautiful. – Cathie Reid

EPIC

Ce déjeuner a été préparé par Hubert Gérard

CHAMPAGNE CHARLES HEIDSIECK

CHAMPAGNE CHARLES HEIDSIECK BLANC DES MILLENAIRES 1995

•••

CHAMPAGNE

CHAMPAGNE CHARLES HEIDSIECK ROSE MILLESIME 2006

ROSE RESERVE ...

---CHAMPAGNE CHARLES HEIDSIECK Petits salés apéritifs

•••

Makis de langoustine aux choux verts, cube de foie gras

bouillon de pinces infusé

•••

Pigeon rôti au crumble

fondant d'échalotes au cumin cuisse confite

•••

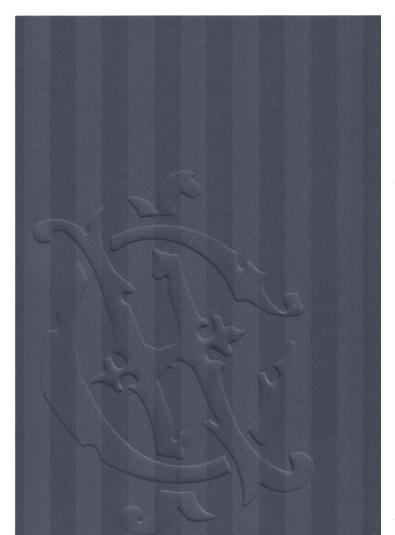
Brie de Meaux farci à la truffe

••••

Café gourmand



Stuart Giles Cathie Reid Bill Medland Patty Medland Tyson Stelzer Jody Rolfe





Déjeuner du

Vendredi 08 septembre 2017

EN L'HONNEUR DE







– Stuart Giles



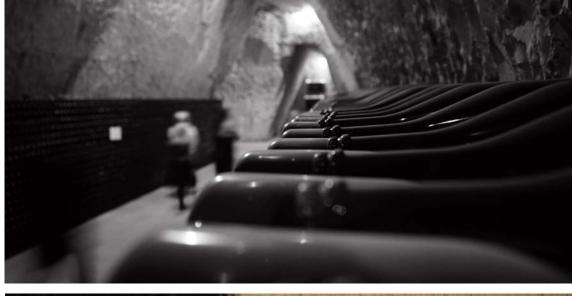




Of all the wines we tasted this week, the range at Charles Heidsieck was the best. – Dr Bill Medland













Sophie was our best host this week in telling the stories of the wines. – Dr Bill Medland

Sec. 1

EPIC



Saturday 9 September 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

THE V6 EXPERIENCE BY ANDRE CLOUET NV André Clouet Le Clos 2006 en magnum André Clouet Coteaux Champenoise Versailles 2015 André Clouet Coteaux Champenoise Versailles Ruby 2015 André Clouet Rosé No 3 Brut NV

The captivating juxtaposition of joie de vivre, cheeky wit and historical insight make Chef de Cave Jean-François Clouet the most inimitable host. Postponing the day's harvest to entertain us, he declared in his ever optimistic tone, 'It is maybe not the year for pinot noir, but c'est la vie!'

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 buzzing sea of harvest in full swing. It was a very busy Saturday morning in Bouzy, with pickers scurrying through the vineyards, refreshed by the first light rain for the week.

Returning to his family home in the village, we descended 59 steps to explore his tiny cellar before a tour of his family clos, where we met his gypsie pickers who park their caravans alongside his vineyard every year.

In his winery he introduced us to his tanks with such creative names as 'Pamela' and 'Try Me'. He invited us to put our ear up to a barrel to hear fermentation bubbling away.

Jean-François always has something new to surprise us, and this time it was the yet-to-bereleased V6 Experience by André Clouet NV, a zero dosage, 100% pinot noir of more than six years of age, which he introduced and served in his inimitably flamboyant manner in his sunny courtyard.

'Jean-François Clouet has a larger than life personality, a charming Frenchman with so many ideas!' summed up Cathie Reid.

Lunch was served in the dining room of his family home, a room which has seen 270 harvests. A stream of delights emerged from his kitchen, in the capable hands of his dear friend, Julien.

Here more surprises were unveiled as Jean-François produced bottles of never-before-seen coteaux champenoise still wine in both white and red. With just a few hundred bottles produced, and so new that they were not yet even labelled, we marveled that Champagne could conjure still white wine reminiscent of the fabled Le Montrachet of Burgundy itself.

Harvest beckoned and Jean-François scurried back to the vineyards after lunch, but not before escorting us to the home of his friend Lucien, to whom he had introduced us over lunch. An encyclopedia of Bouzy history, Lucien delighted to introduce us to his collection of antiques and relics, one or two prized pieces of which found their way back to Australia as specially gifted souvenirs.

It was a fitting finale to a wonderful experience of village life in a champagne grand cru.









A VICTOR DATE OF THE OWNER OF

1111111111111

and the second

I don't mind what champagnes I drink provided the grapes are grown on a step slope facing south. – Dr Bill Medland

131

ALL A SHE ALL

ANTINE CONTRACTOR

Contraction of the second

A.......

and a subscript and a subscript of the s







TRY ME ...

uide,

nis

de niveau



Connecet de la Connecet de la Connecet de la Connectional Bermedicola Bermedicola (1600000)

> Jean François Clouet bas a larger than life personality, a charming Frenchman. – Cathie Reid























Saturday 9 September 2017

TAITTINGER

Taittinger private press house tour followed by dinner at Château de la Marquetterie Tour and Tasting Host: Claire Sarazin, Marketing and Communication Project Manager

TAITTINGER BRUT MILLÉSIMÉ 2012 TAITTINGER PRELUDE GRAND CRUS NV TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS 2006 TAITTINGER CUVÉE BRUT PRESTIGE ROSÉ NV

Our final visit for the week, and a grand finale it was!	Taittinger Brut Millésimé 2012 by our host, Claire Sarazin.
The early autumn twilight danced on the gentle hillsides of the northern Côte des Blancs as we arrived at Taittinger's fairytale 1734 Château de la Marquetterie.	'One of the undoubted highlights of the week were our hosts,' Stuart later commented. 'We were just blessed everywhere.'
Overlooking the vineyards and serene village of Pierry on the southern outskirts of Épernay, we basked in the evening light, strolling through the vines and tasting the pinot noir grapes.	'They were passionate people, generous in sharing their knowledge and passionate about their houses,' Cathie Reid added.
'It was a beautiful setting watching the changing light as the sun set,' reflected Stuart Giles.	A wonderful meal followed in the dining room of the château, concluding with the ultimate dessert of rhubarb, red berries and meringue, making for a sweet finish to a magical week in Champagne.
Visiting the press house adjacent to the vineyard, we enjoyed an opportunity to taste the freshly picked juice.	'It was a meal that matched the setting, and the setting was exquisite!' Stuart summed up eloquently.
Retiring to the lounge room of the château, we were introduced to the new vintage	















It was a beautiful setting watching the changing light as the sun set. – Stuart Giles

A DEAL AND A DEAL



It was a meal that matched the setting, and the setting was exquisite. - Stuart Giles

A N









Taittinger Prétude Grands Crus

Comtes de Champagne Blanc de Blancs 2006

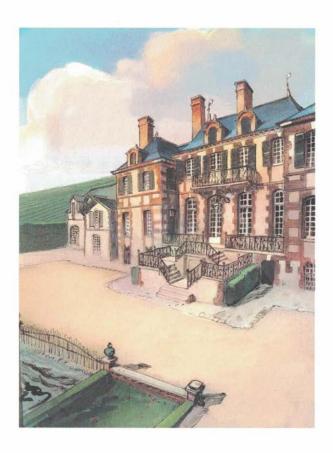
Taittinger Prestige Rosé

Saumon Gravlax au Glacis Betterave Rouge, Nuage d'Avocat et Son Dôme de Tourteau

Daurade à l'Huîle de Vanille, Champignons et Légumes de Saison, 'Emulsion Coquillage

> Déclinaison de Rhubarbe et Fraise Sur Tuile et Sa Fine Meringue

> > Ce Dîner a été préparé par Benjamin Gilles à Reims



Saturday 9th September 2017 Dinner in Honour of Our Australian Guests





TAITTINGER

C

新2 新名







One of the undoubted highlights of the week were our hosts. We were just blessed everywhere. – Stuart Giles Our hosts for the week were passionate people, generous about sharing their knowledge and passionate about their house. They were incredibly busy, and we are so appreciative that without exception they made time to welcome us and share their knowledge with us at such a critical time in their annual business cycles. It was a reflection of the enormous level of esteem with which they hold Tyson Stelzer, the choreographer of this experience.

We had the great fortune of seeing a visit planned 18 months ago coincide with the week of harvest. We saw presses that ranged from the very traditional barrel style to the ultra modern, and over the week the scent changed from the freshness of the initial press to the heady fumes of the first fermentation.

Charles Fourny of Veuve Fourny et Fils gave us the unique opportunity of sampling juice straight from the press, juice that had been through its first fermentation, and then the wines at various degrees of age. It was a fantastic way of experiencing the unique qualities that literally each individual plot of grapes brings to the ultimate finished product.

It was fascinating over the week to see how the different processes contributed to the end taste, and by midway through the week I was beginning to be able to predict whether the final product would appeal to me or not by virtue of the production style used to make it.

The terroir, or the quality of the soil and the position of the plot, is the differentiator of champagne grapes. The same grape variety can be grown on two plots a couple of hundred metres apart, with a huge difference in the taste and quality of the grapes produced. Position on the slope or the flat, orientation to the sun, and the level of chalk in the soil all contribute to delivering products that even a pretty uneducated palate like mine has no problem in distinguishing as completely different.

A truly fascinating week and one that has resulted in a greater level of appreciation of what lies behind a product that I have long had a fondness for.

Tyson Stelzer, a globally renowned wine and champagne expert, was responsible for putting the experience together and we couldn't recommend it more highly.

- Cathie Reid

One of the undoubted highlights of the week were our hosts. We were just blessed everywhere.

– Stuart Giles

It was really fabulous. We got to see every element of the process of the way they make it. And we discovered that every champagne is unique and different. It's the people who make it and their passion.

- Dr Patty Medland

If you didn't come, you'd have no idea just how incredible this experience is. The people who know Tyson have a great respect for him and were generous with their time with us. It is very hard not to be inspired by the obsessive pursuit of excellence.

– Dr Bill Medland





WITH TYSON STELZER

