



9-15 SEPTEMBER 2018



Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Jody Rolfe

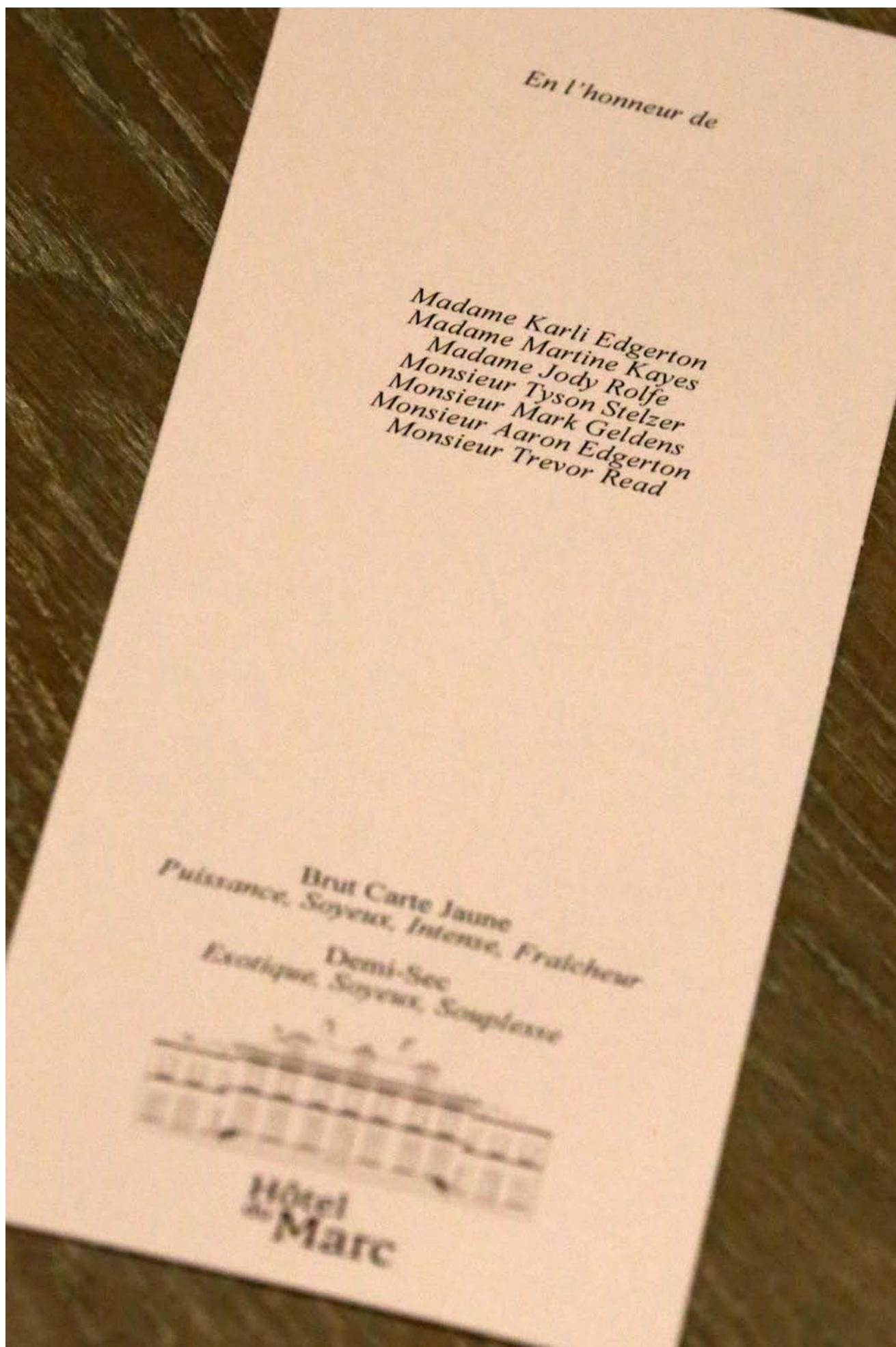
*For Aaron & Karli Edgerton
Mark Geldens & Martine Kayes
and Trevor Read*

9-15 September 2018

Words by Tyson Stelzer & Jody Rolfe

*Photography by
Tyson Stelzer & Jody Rolfe*

www.champagnetours.com.au





CHAMPAGNE BOLLINGER

*It was like I was in a dream.
I woke up the next morning and
thought, 'Did that really happen?'*

— Martine Kayes

Sunday 9 September 2018

LE PARC LES CRAYÈRES

Welcome Dinner

PIERRE GIMONNET SPECIAL CLUB TERROIRS DE CHARDONNAY 2008
EGLY-OURIET LIEU-DIT 'LES CRAYÈRES' VIEILLES VIGNES BLANC DE NOIRS NV
(DISGORGED DEC 2017 AFTER 65 MONTHS ON LEES)
BLAIN-GAGNARD BATARD MONTRACHET GRAND CRU 2007
DOMAINE MÉO-CAMUZET CHAMBOLLE-MUSIGNY 2009
CHÂTEAU COUTET BARSAC 2007



Monday 10 September 2018

KRUG

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

Tour and Tasting Host: Lauren Gatley

KRUG GRANDE CUVÉE NV 166^{EME} EDITION (2010 BASE VINTAGE)

KRUG VINTAGE 2004

KRUG GRANDE CUVÉE 160^{EME} EDITION (2004 BASE VINTAGE)

What an amazing start to our week, to arrive at Krug, the king of champagnes! Our host, Lauren Gatley, commenced by exclaiming that 'Champagne is the essence of pleasure!' Everything we experienced from this point on served to exemplify this aspiration!

There's nothing like starting the day with a glass of Krug Grande Cuvée, the flagship of the house, and we commenced with Edition 166, a blend of 140 wines from vintages 1996 to 2010.

'When you come to Krug, you need to forget everything you've learnt before. Everything we do here is different,' explained Lauren. This commences in the vineyards. She pointed out that chef de cave Eric Lebel knows Krug's 100 growers so well that he knows their dogs and cats names!

She expounded the detailed production philosophy that underpins every element of this remarkable estate. At Krug they have a story to tell, not only in the deep history of the house, but in every cuvée they create.

Our visit coincided with the end of harvest, which had commenced on 23 August, the earliest harvest at Krug since 1822! A tour through the working cellars introduced us to Krug's long-ageing reserve tanks and deep-sleeping bottles.

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.

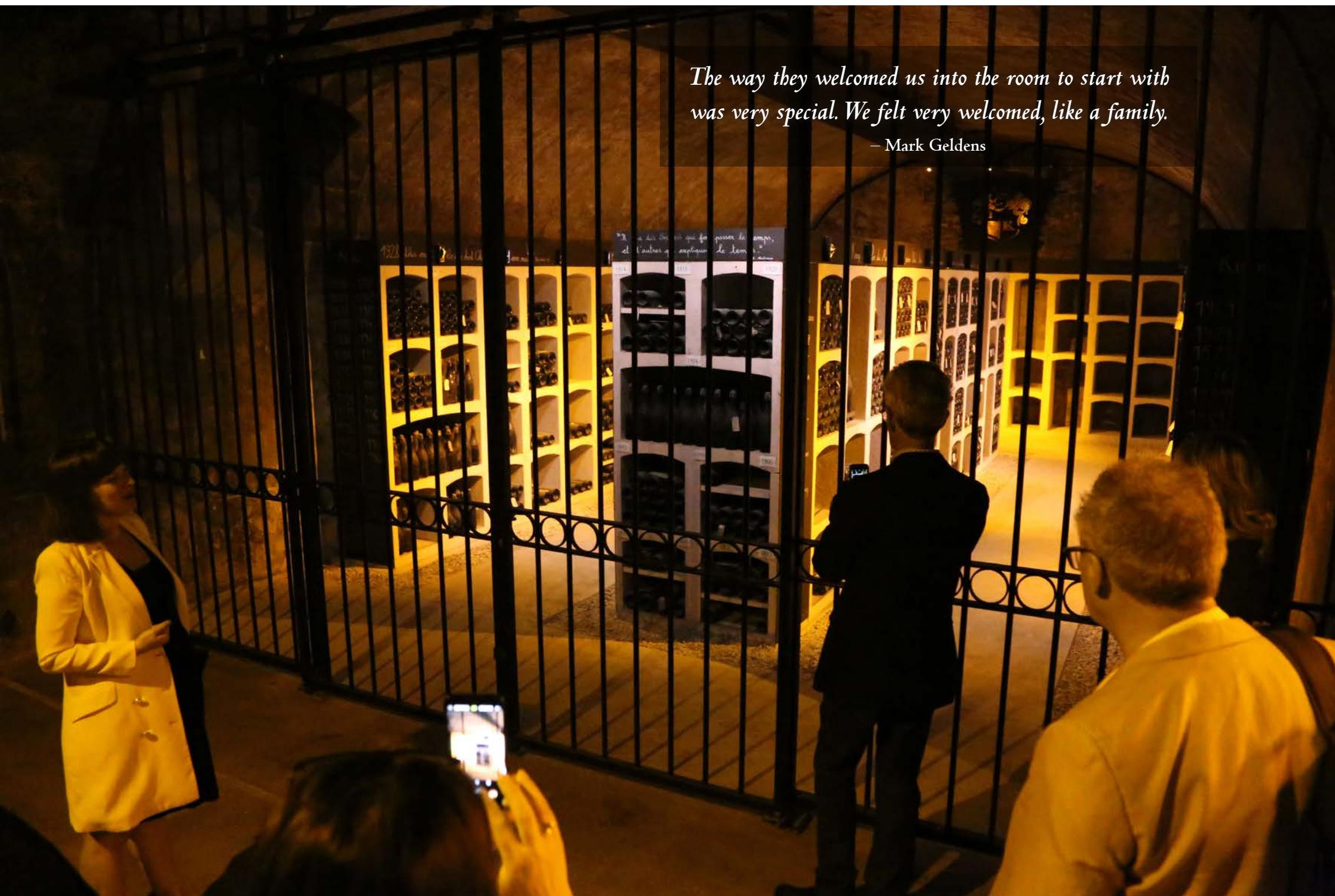
Here we learnt that harmony is a key theme at Krug, harmony in the wines and harmony in the relationship of the house with its growers, who are invited to the house to taste their wines and join the winemaking team for lunch.

Krug Vintage 2004 was introduced as a season dubbed 'Luminous Freshness' by Eric Lebel. 'I find the 2004 just gets better and better with every mouthful!' exclaimed Mark Geldens. 'I see different elements of complexity!'

A mature blend of Grande Cuvée (spanning the vintages of 1990 to 2004) flowed in large glasses because, as we learnt, 'Drinking Krug out of a flute is like going to a concert with ear plugs!'

The theme of operatic harmony continued, and Trevor Read chose Placido Domingo to pair with the Grande Cuvée. With eyes closed, we were all completely transfixed by the magic that is Krug. A fitting start to an incredible week!





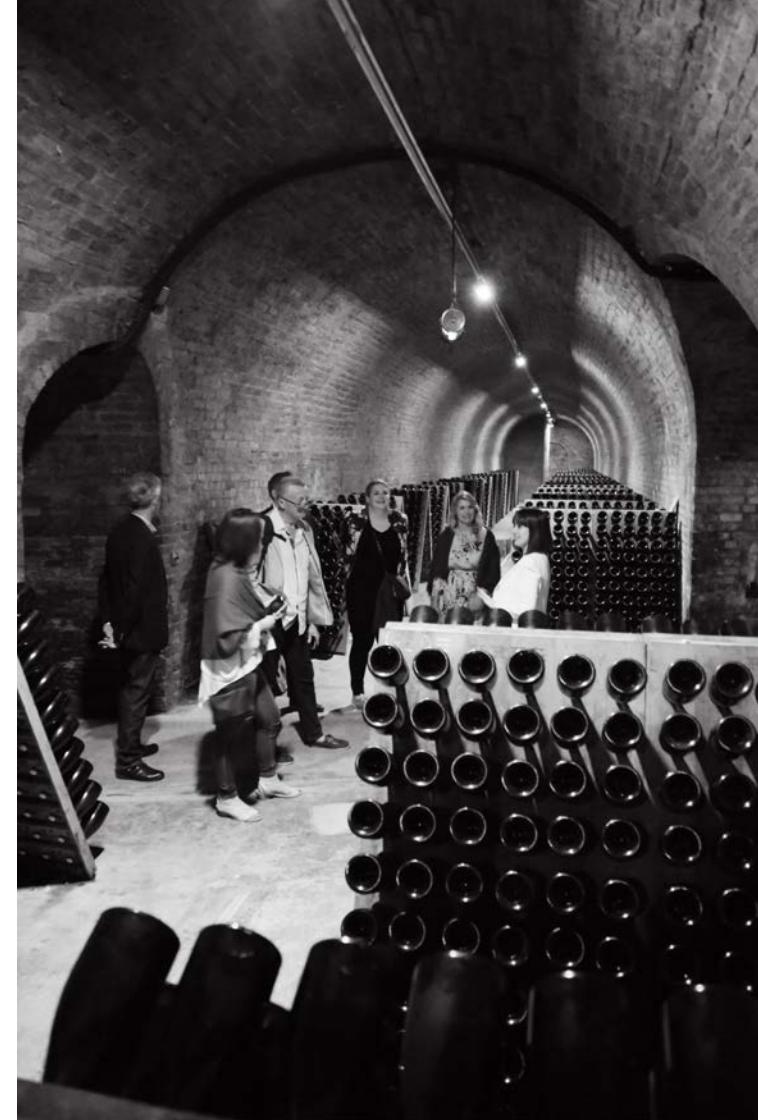
The way they welcomed us into the room to start with was very special. We felt very welcomed, like a family.

– Mark Geldens



The trip of a lifetime! It changed our lives. I expected big things and everything surpassed expectation. Every experience was incredible! Every house came out with surprises for us. I didn't want to go home! We will remember this week forever.

— Mark Geldens



Krug is on another level to everything else. The reason why it is so good is because of its philosophy of attention to every detail.

— Aaron Edgerton



*What I find outstanding is the there is no recipe and yet every year
Krug goes back to scratch and achieves its remarkable standard.*

– Mark Geldens





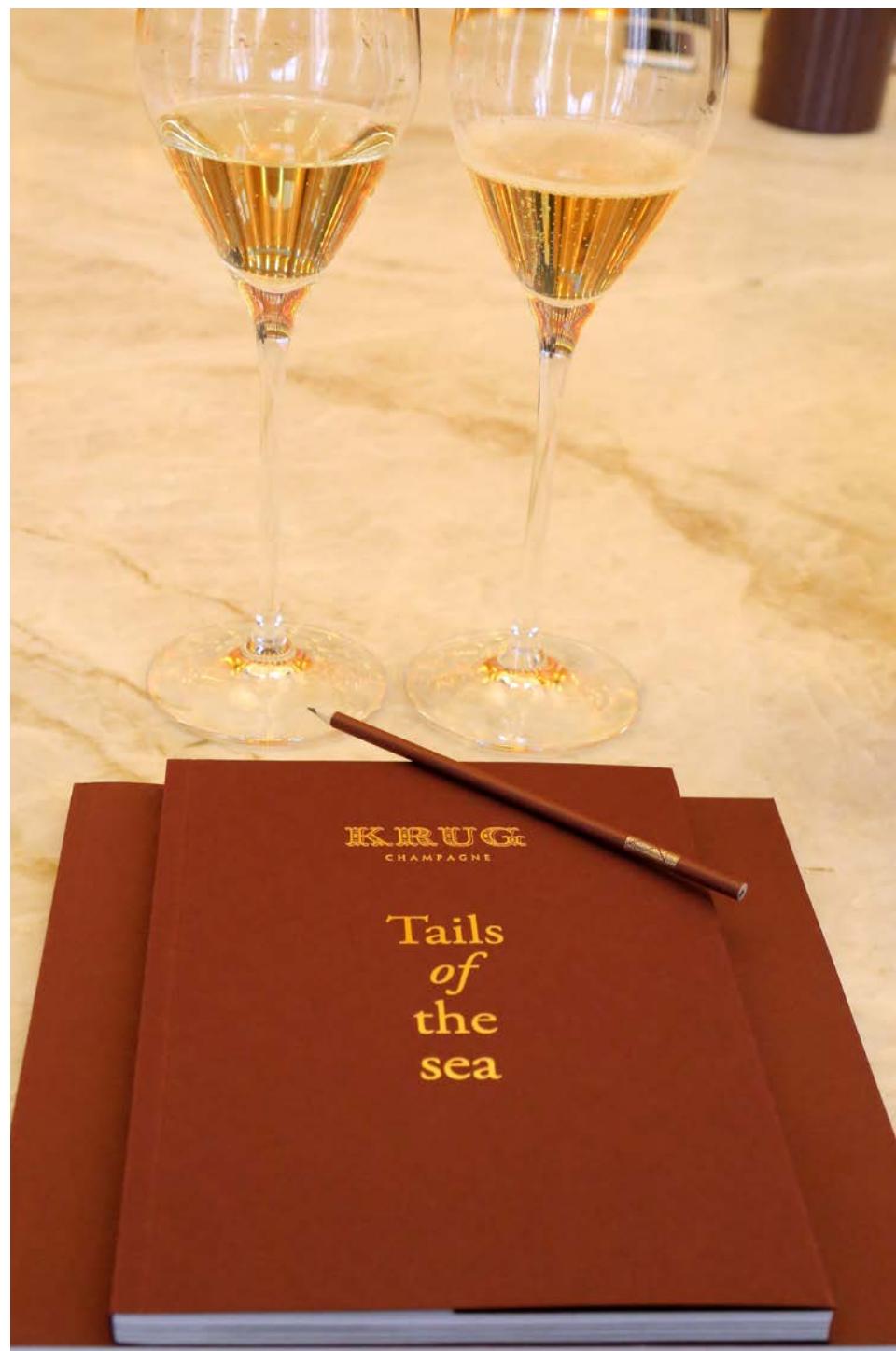
*I like how Lauren spoke of Krug
as family, with no hierarchy.*
– Karli Edgerton





*The jazz music match with
the Edition 160 took me
back to the Roaring 20s.*

– Martine Kayes





*Oh my god oh my god
oh my god oh my god!*
— Aaron Edgerton



Monday 10 September 2018

SALON

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

Tour and Tasting Host: Mathieu Pouchan, Export Director

DELAMOTTE BRUT NV

DELAMOTTE BLANC DE BLANCS NV

DELAMOTTE BLANC DE BLANCS 2008

SALON VINTAGE 2007

SALON VINTAGE 1997

DELAMOTTE BLANC DE BLANCS COLLECTION 1999

DELAMOTTE ROSÉ NV

The fabled estate of Salon in the commanding grand cru of Le Mesnil-sur-Oger was a much anticipated visit, not least because none of our guests had ever yet had the privilege of tasting this lauded estate.

Their first taste of Salon proved to be not the wine at all, but the glorious grapes themselves. We ventured into the Jardin du Salon on this gloriously warm autumn afternoon, to find that while the vineyard had been picked a week earlier, a few deliciously ripe bunches awaited discovery!

Our visit continued with a tour of the cellars under the house, where grand old Salon harvests rest underneath the vineyard that gave them birth decades ago. Trevor Read commented that 'The facility was simpler than I expected and its simplicity was what made it special.'

There was nothing simple about a magnificent lunch that unfolded in the 'gold leaf' dining room in the house of Salon, declared by all to be of 3 Michelin-star standard in flavour, presentation and detail.

'You simply cannot get a better lunch than what we had!' declared Mark Geldens. What a privilege to dine at a house that only hosts five or six such lunches every year!

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-one years in its stride.

This proved to be the ultimate Salon experience, and the perfect, intimate introduction to this tiny house with a gigantic reputation!

'Going to Salon and tasting for the first time, my expectations have been completely blown away!' exclaimed Aaron Edgerton. 'It's a great house with longevity, and to taste Salon is mind blowing.'

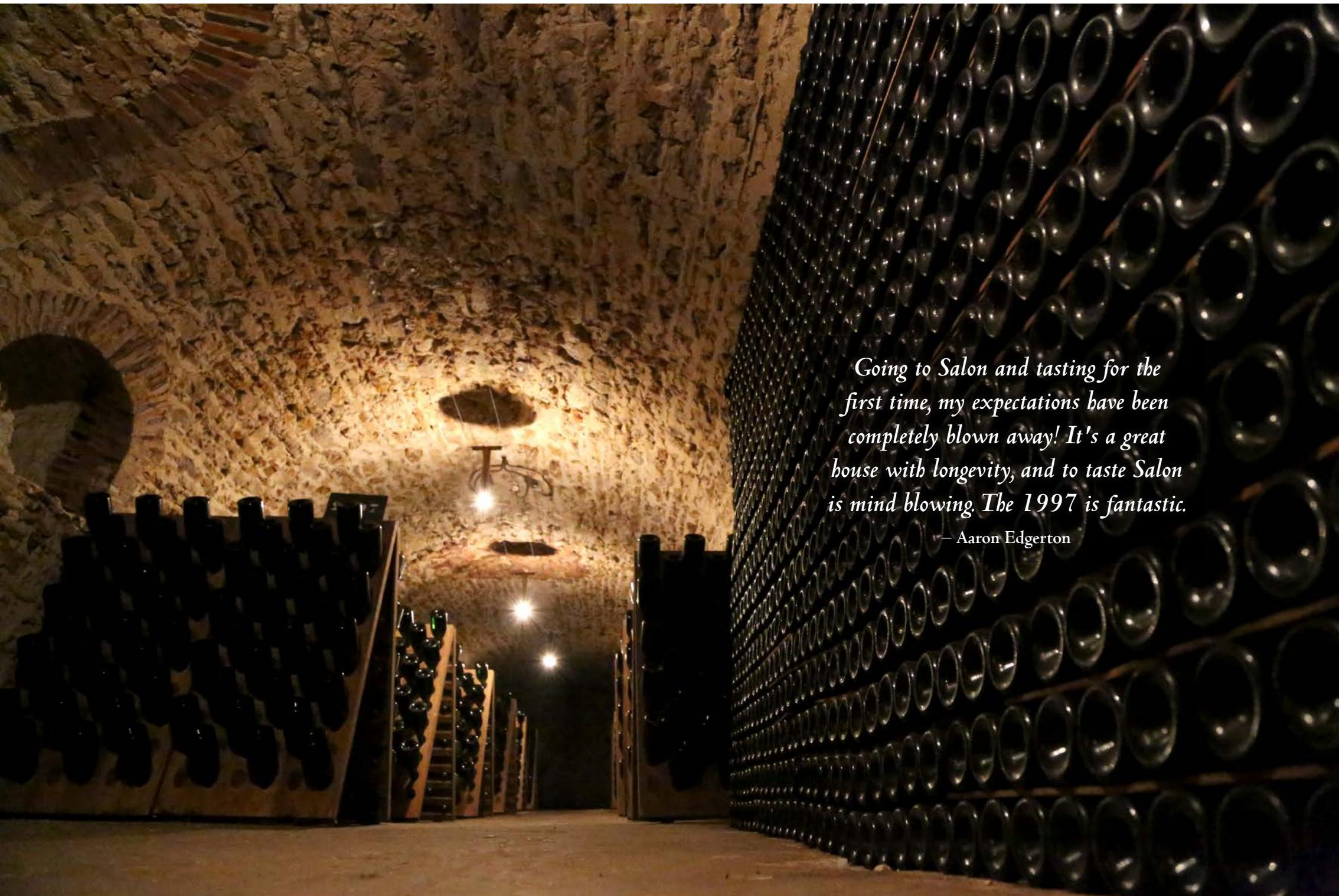




The Blanc de Blancs Delamotte was spectacular. I've never tasted a wine like the 1997 Salon. The complexity was just remarkable.

– Trevor Read





Going to Salon and tasting for the first time, my expectations have been completely blown away! It's a great house with longevity, and to taste Salon is mind blowing. The 1997 is fantastic.

— Aaron Edgerton





*It was completely gastronomic, the whole experience!
A lovely introduction to the house!*
– Karli Edgerton



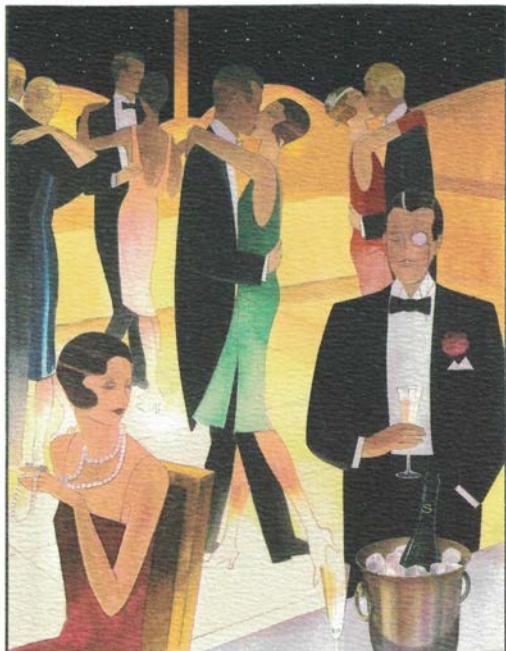
*In flavours, presentation and detail,
this was a 3 Michelin-starred lunch!*
– Mark Geldens





I don't want to stop smelling it to raise cheers!

– Karli Edgerton



ENTRE PRIVILÉGIÉS

CHAMPAGNE

S
SALON
Le Mesnil

www.salondelamotte.com

L'alcool est dangereux pour la santé. Consommez avec modération. Please drink Champagne Salon responsibly.

Delamotte Brut

Gougères

Delamotte Blanc de Blancs

Delamotte Blanc de Blancs 2008

*Spider Crab, Crab, Scallops,
Toasted bread Emulsion*

Salon 2007

Salon 1997

*Turbot,
Squash and Citruses*

Delamotte Blanc de Blancs Collection 1999

Cheese Plate of « Tête de Moine »

Delamotte Rosé

Chou, Beetroot, Red Fruits

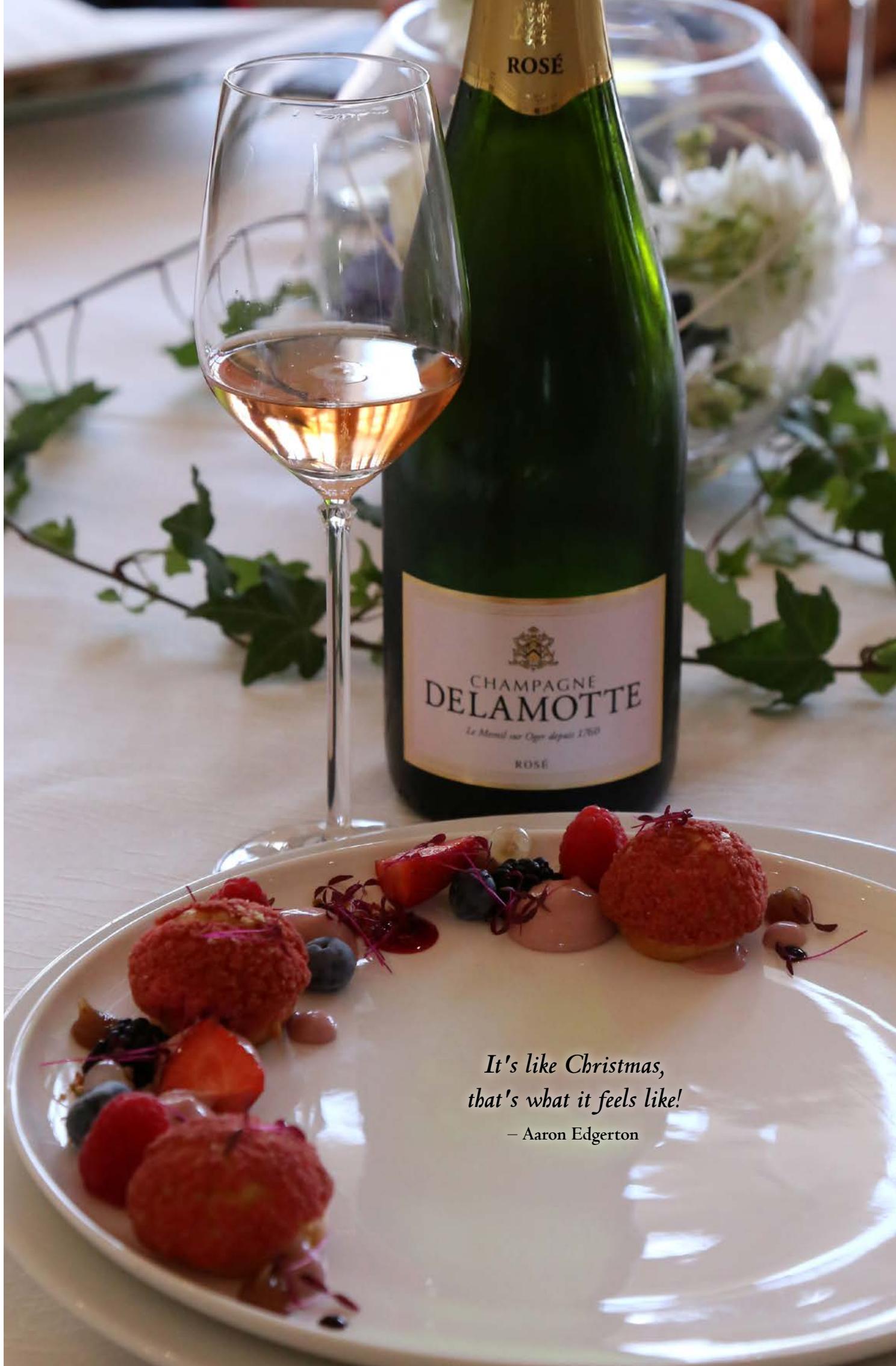
Coffee and Mignardises

CHAMPAGNE

S
SALON
Le Mesnil

CHAMPAGNE
DELAMOTTE
Le Mesnil sur Oger depuis 1760

Monday, September 10th, 2018



*It's like Christmas,
that's what it feels like!*

– Aaron Edgerton



*You can really see the precision of
the house in the ordered gardens.*

– Trevor Read



Tuesday 11 September 2018

POL ROGER

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

Tour and Tasting Host: Élise

Guest appearance: Laurent d'Harcourt, Managing Director

CERCEIL MEUNIER 2018 JUICE

COURMAS MEUNIER 2018 JUICE

POL ROGER BLANC DE BLANCS BRUT 2009

POL ROGER ROSE VINTAGE 2009

POL ROGER CUVÉE SIR WINSTON CHURCHILL 2006

POL ROGER CUVÉE SIR WINSTON CHURCHILL 2008

Visiting Champagne during harvest is a wonderful insight into the spirit of the season. When we arrived at the distinguished house of Pol Roger in Épernay, we were greeted by the beaming smile of Managing Director Laurent d'Harcourt, glowing at the conclusion of a spectacular vintage!

The house was particularly optimistic about the quality of pinot noir and meunier and presented us with a tasting of meunier straight off the press from fruit harvested the previous day in Cerceil in the Marne and Courmas in the petite Montagne de Reims. A great contrast with our chardonnay grape tasting at Salon!

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 conclusion of harvest, sparkling with immaculate white tiles and pristine stainless steel tanks aligned in perfect rows.

We may have missed the height of harvest, but it was so great to see the team with smiles on their faces and to experience the intoxicating smiles of the ferments!

Descending a long flight of stairs, we entered the coolest and deepest cellars under Épernay. We learnt that the city boasts 60km of roads above the ground and 120km

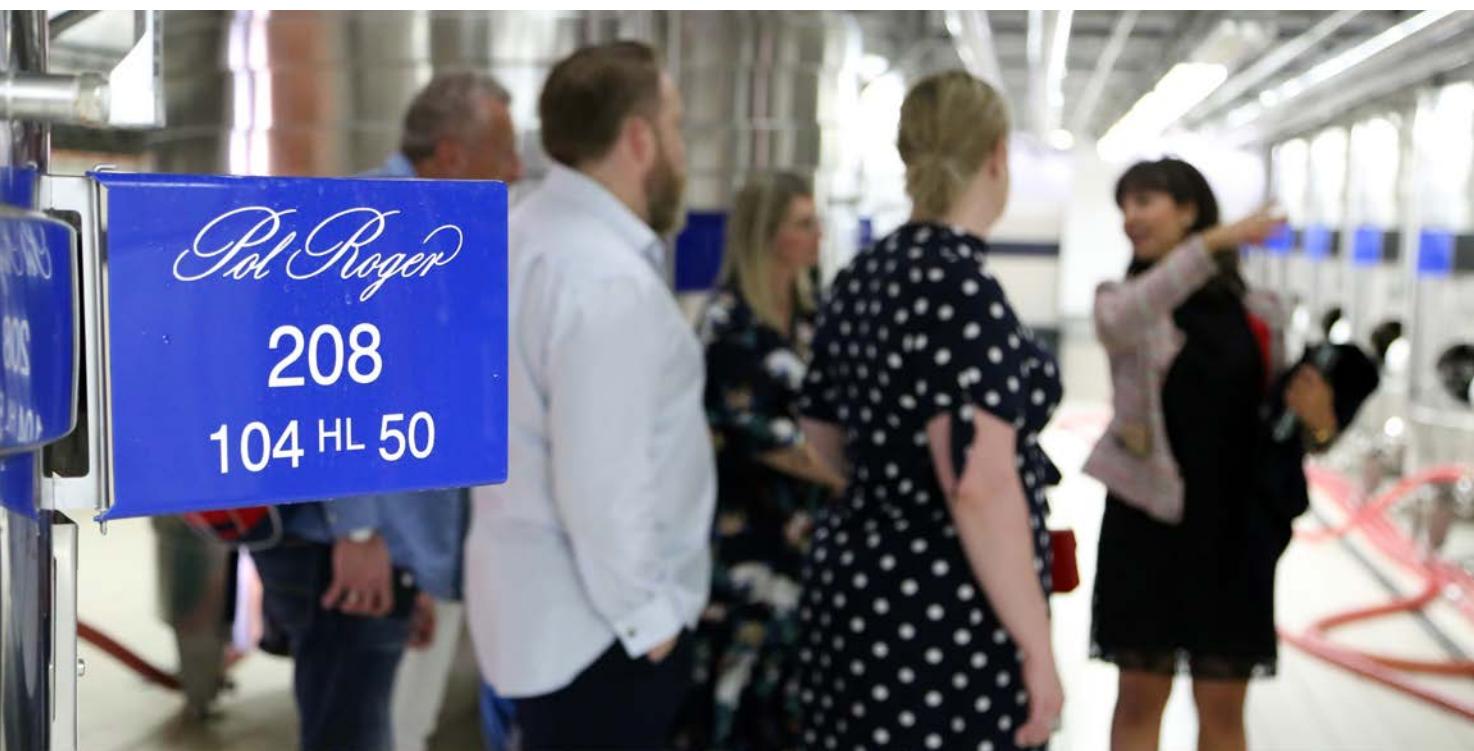
of cellars, of which Pol Roger is the proud custodian of 7.5km. Here the chase for the elusive riddlers commenced. Pol Roger is one of the few houses that upholds this historic tradition and employs four of the eight riddlers remaining in Champagne. Our hunt proved successful and they demonstrated the precision of their art and showed us the sediment in the bottles.

We were amazed to discover that every bottle is touched between 18 and 25 times before it departs from Pol Roger. Production was in full swing on the morning of our visit, and it was incredible to see the whole progression, from the fermentation tanks, to the bottles resting on lees in the caves, to the finished riddled bottles placed into a cart that looked like it dated from the 1800s! From there, the bottles were transported upstairs, where we were privileged to witness disgorgement, corking, and finally labelling.

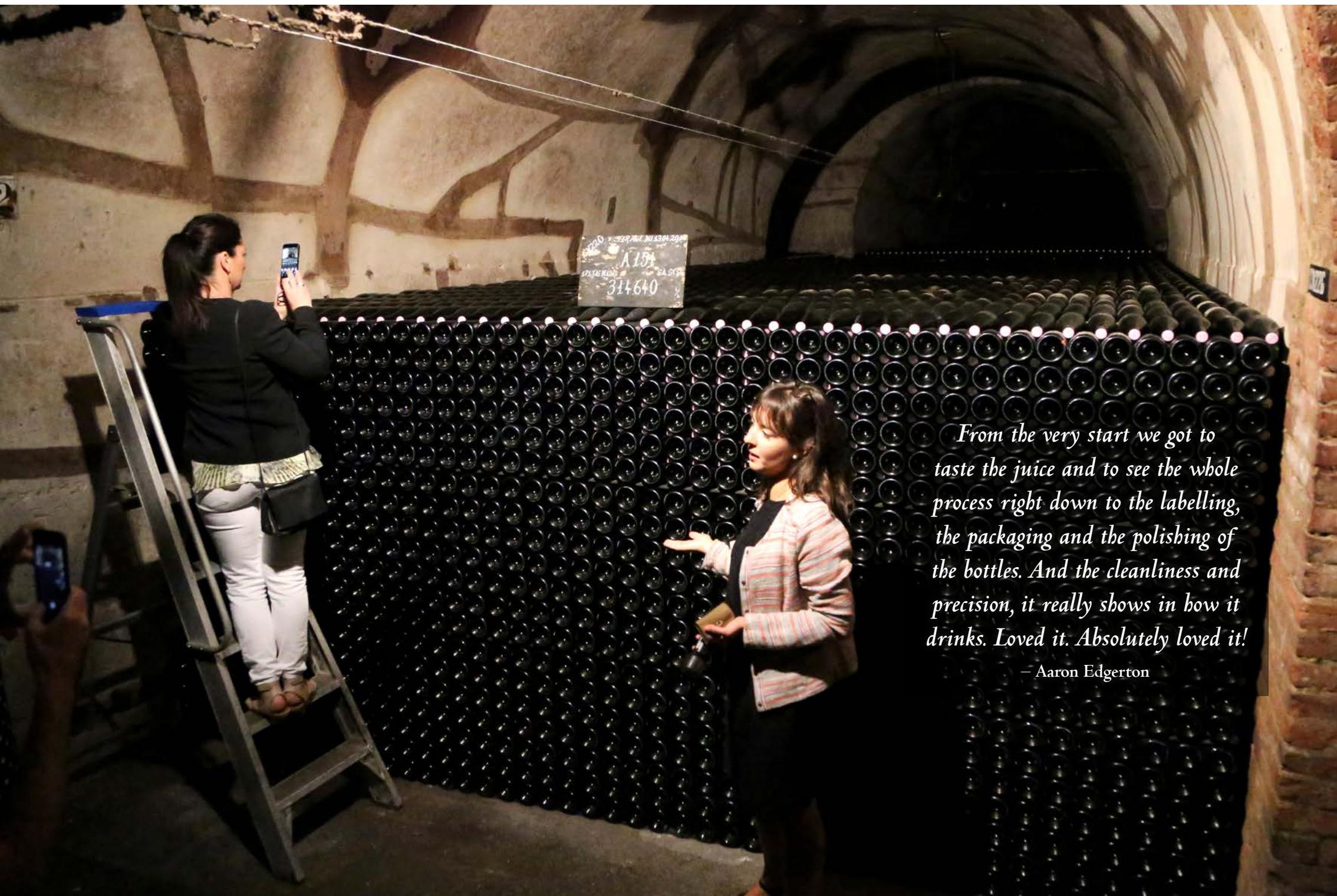
We were fascinated to see 9L Salmanazar bottles being hand filled and we discovered that you need strong muscles to blend by shaking the bottle!

Our visit at Pol Roger left no detail of champagne production undiscovered, topped off with a tasting of three vintage cuvées. As a final parting gift, Laurent slipped us a sneak preview bottle of the highly anticipated Cuvée Sir Winston Churchill 2008. We discovered that this fabled cuvée certainly lives up to the hype in this exceptional season!



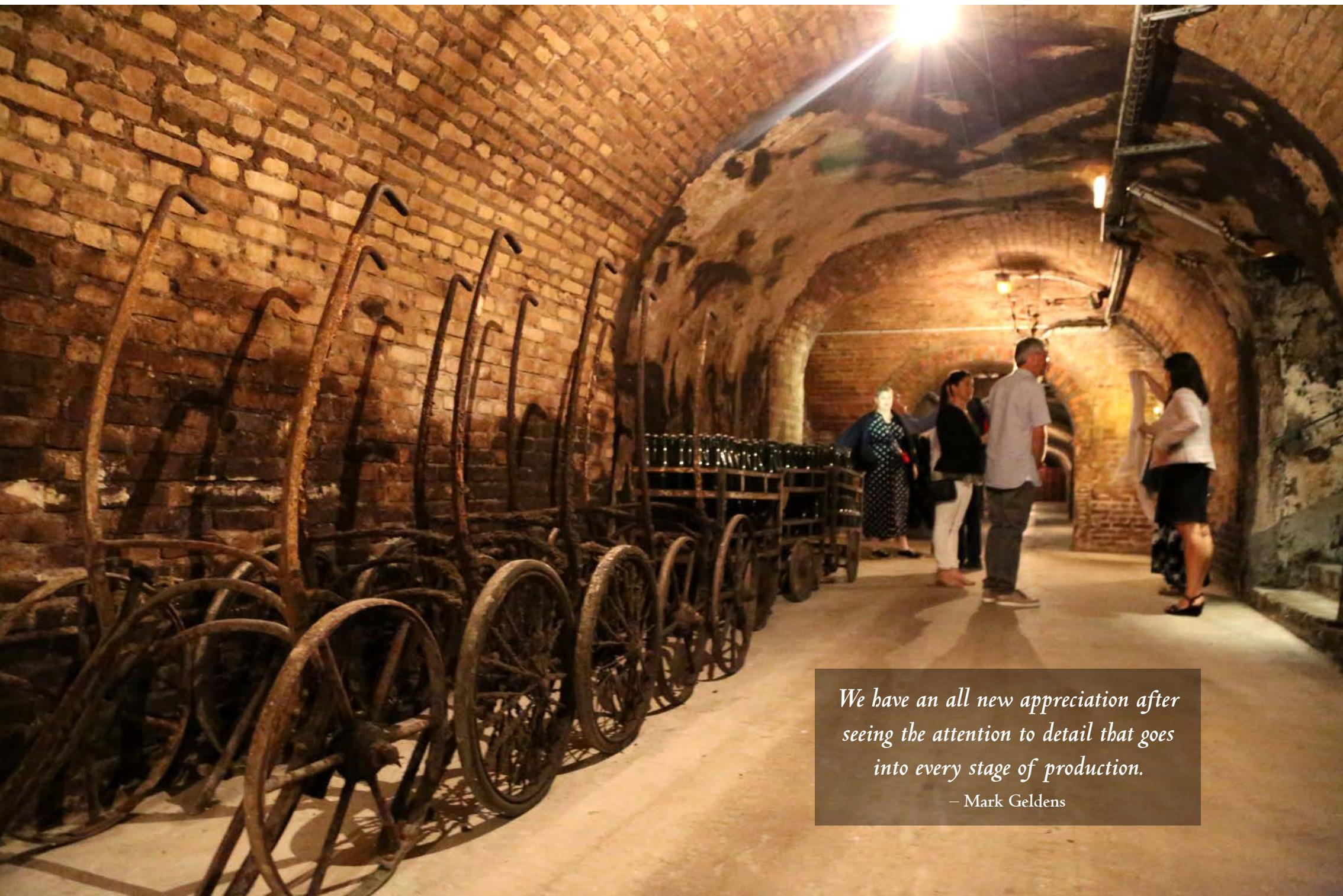






From the very start we got to taste the juice and to see the whole process right down to the labelling, the packaging and the polishing of the bottles. And the cleanliness and precision, it really shows in how it drinks. Loved it. Absolutely loved it!

– Aaron Edgerton



We have an all new appreciation after seeing the attention to detail that goes into every stage of production.

– Mark Geldens











Tuesday 11 September 2018

BISTROT LE 7

Lunch in Épernay

GATINOIS Aÿ GRAND CRU BRUT RESERVE NV
F COUCHE MEURSAULT LES CHEVALIÈRES 2015
DEHOURS & FILS COTEAUX CHAMPENOIS LIEU-DIT LES RIEUX MAREUIL-LE-PORT 2012



Tuesday 11 September 2018

LOUIS ROEDERER

Louis Roederer tour of the estate and its cellars and dinner in the family maison in Reims

Tour Host: Florence Laurent

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

LOUIS ROEDERER CRISTAL 2008
LOUIS ROEDERER VINTAGE 2008
LOUIS ROEDERER BLANC DE BLANCS 1998
LOUIS ROEDERER VINTAGE 1988
LOUIS ROEDERER BLANC DE BLANCS 1978
LOUIS ROEDERER CRISTAL 2002
LOUIS ROEDERER CRISTAL VINOOTHÈQUE 1995
LOUIS ROEDERER CRISTAL ROSÉ 2002

Our immersion into the fabled world of Louis Roederer began in the distinguished premises of this revered house in Reims, where our host Florence Laurent led us through the journey of production, from the map of the tremendous estate holdings of Champagne's largest family-owned estate, offering us a sneak peak of oak fermentation vats bubbling away, 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.

An extraordinarily exceptional dinner in the family maison in Reims was hosted by legendary chef de cave Jean-Baptiste Lécaillon himself. We felt immensely privileged to be treated to his time over a long dinner, so soon after harvest, at a time of year when he is so busy with harvest and managing 700 pickers and hundreds of ferments that he mentioned that he sends his wife and daughter on holidays, and rarely sees his son!

'When people speak about vintage they only speak about harvest, but this is the easy part and the winemaking is the hard part, and we are in full swing at the moment!' he declared.

Louis Roederer Cristal from the epic 2008 season proved to be a fitting start to a mythical evening, served in the idyllic garden of the maison with locally cured salmon and jamon. Jean-Baptiste declared it, 'the most Cristal of Cristal' a wine so classic that 'if we were to be drinking champagne 50 years ago, this is the style we would have been drinking.'

Could this evening get any better? Yes, it could, and yes it did! He enthralled us with a captivating historical journey of the '8' vintages, from 08 to 98, 88 and finally 78. 'Tasting the history was fantastic!' declared Mark Geldens.

The smiles, conversations and pure and utter enjoyment of the cuvées flowed throughout the evening and into an epic trilogy of outstanding Cristal vintages in 2002, 1995, and to finish, the rare 2002 Cristal Rosé, produced at just one-twentieth the volume of Cristal. 'Before 2008 was born, 2002 was king of the decade but now 2008 will make it the queen!' Jean-Baptiste suggested. Only 600 bottles of Cristal Vinothèque 1995 were held back, of which just 400 were released, selling out in hours at €1,000 a bottle. What an honour to experience this remarkable Cristal!

While captivating us with such a magical line up of cuvées, Jean-Baptiste inspired us with his incredible insight and knowledge and surprised us with his gentle humility and relaxed welcome, instantly making us all feel at home. 'You don't have to be an expert to taste wine,' he offered, 'you just need to use names that are right for your experience.'

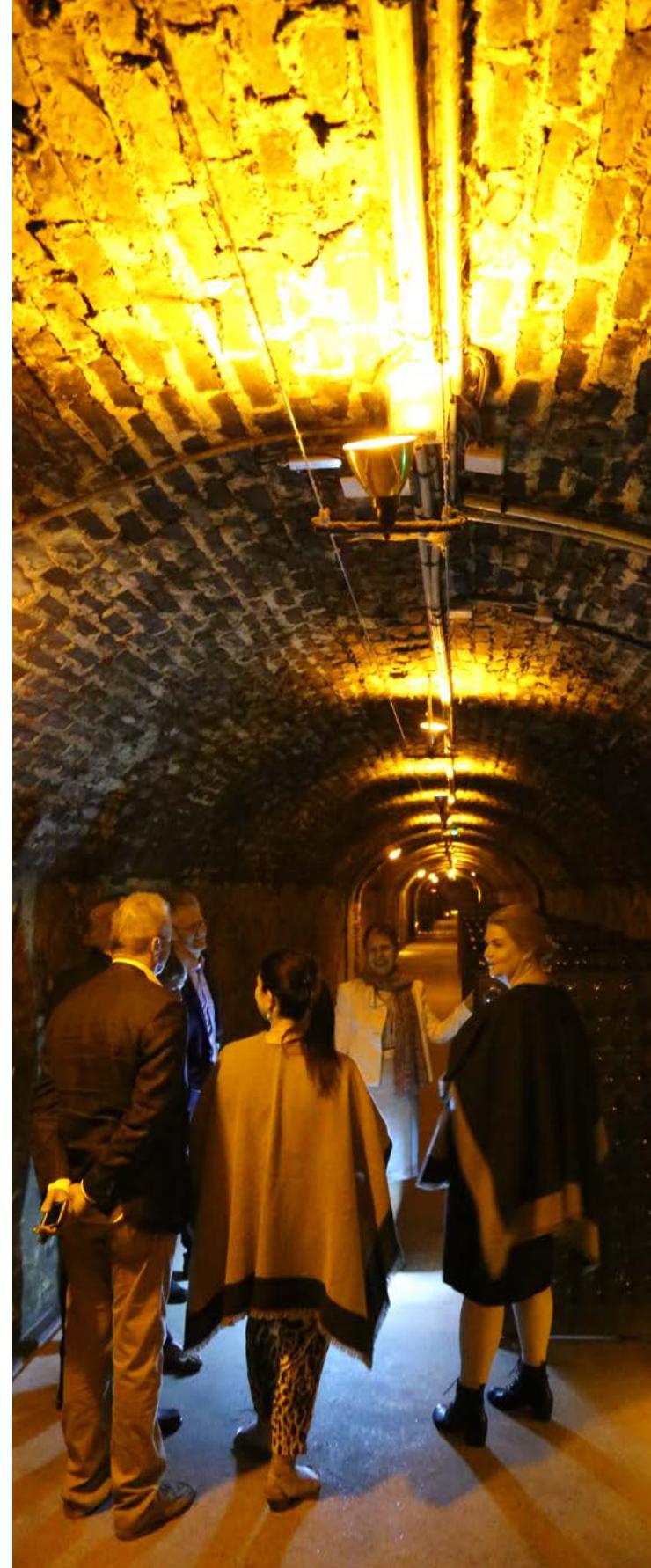
Few personalities have been as influential in the current generation in Champagne as Jean-Baptiste. We left awestruck, with a profound appreciation of the man and the remarkable things he is achieving at Louis Roederer, yet with the graciousness to welcome us into the inner circle for one incredible night.

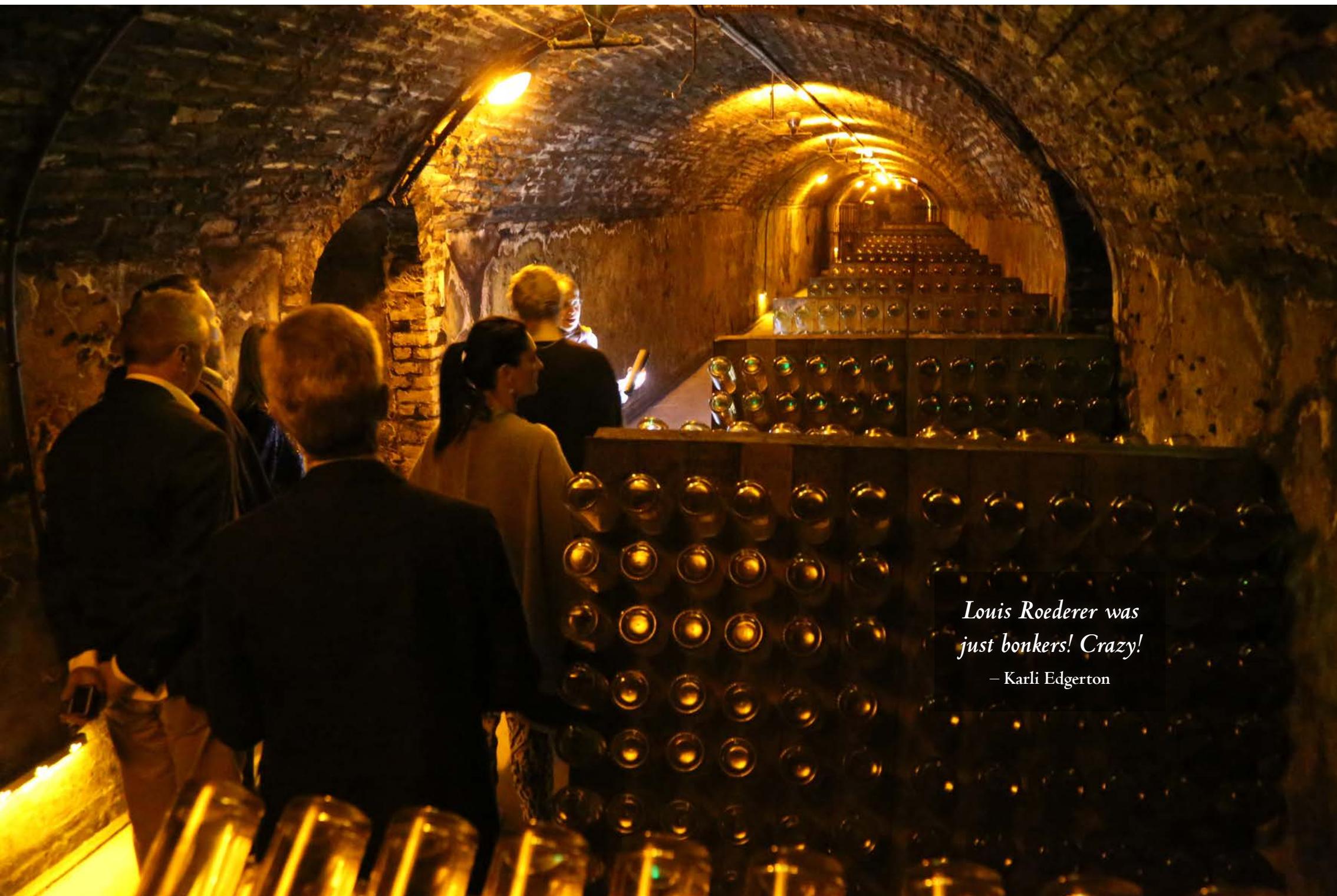
He reminded us that wine is a fantastic world, a world of 'terroir, history, taste, friendship and experiences shared with other people.' Of all of our shared wine experiences, this was certainly one that will stay with us forever. We're all still pinching ourselves.



Absolutely incredible A night we will not forget.

– Mark Geldens





*Louis Roederer was
just bonkers! Crazy!*

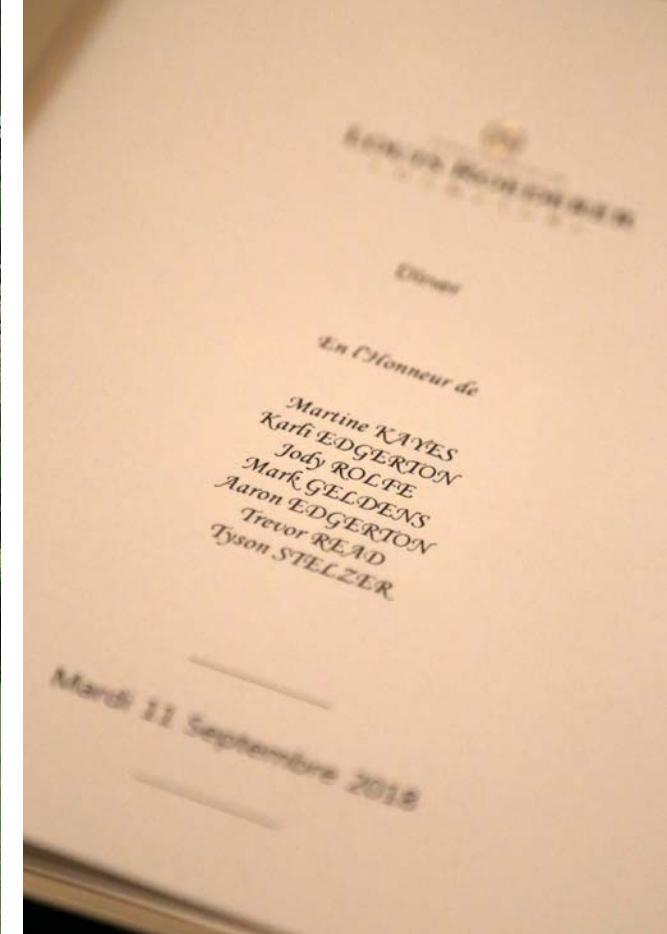
– Karli Edgerton





For Jean-Baptiste to pull out the theme of 08, 98, 88 and 78 was pretty incredible. We were all still pinching ourselves the next day about the evening and the cuvées!
– Jody Rolfe





The detail of the menus with our names on them was fantastic and very special.
— Mark Geldens

The food, oh my goodness! It was absolutely stunning! It was like I was in a dream. I woke up the next morning and thought, 'Did that really happen?'

– Martine Kayes



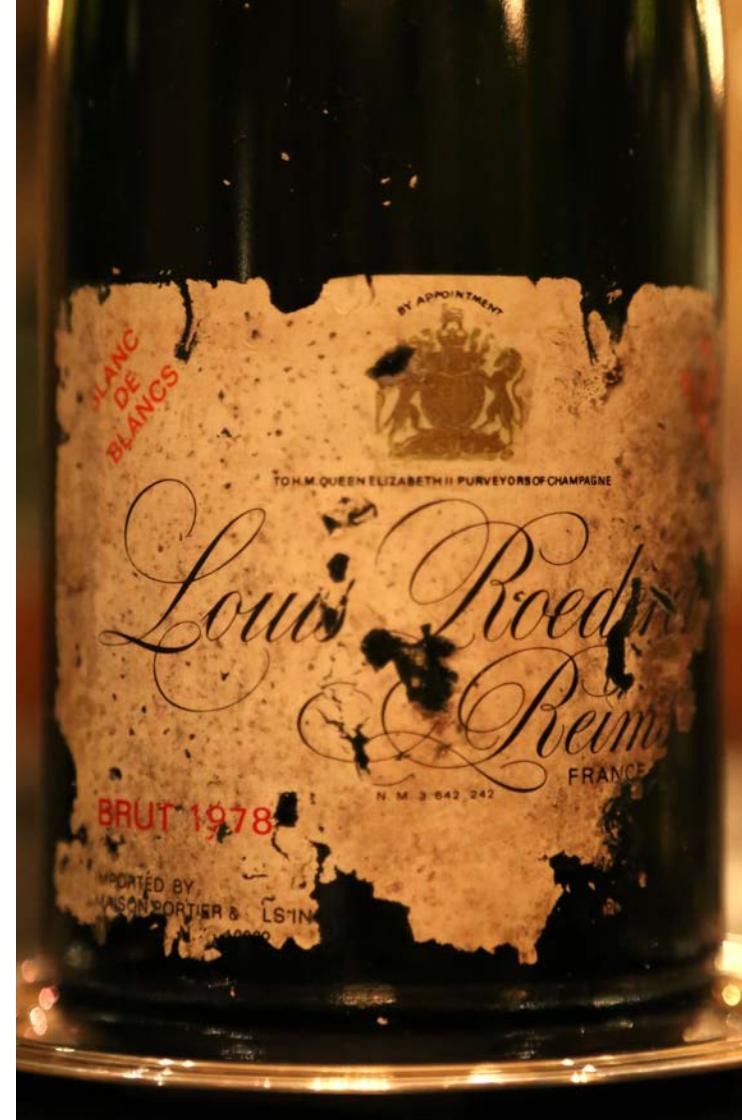


Jean-Baptiste was so generous with his time, his knowledge and his wines. Eight exceptional wines across the night, including one for which he only released 600 bottles and only kept 200! It was just brilliant, absolutely brilliant.

– Mark Geldens

*It was incredible to have his insights
as we were tasting the wines he
created. The 1995 was just the bomb!*

— Aaron Edgerton




MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE


MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE

Dîner

En l'Honneur de

*Martine KAYES
Karl EDGERTON
Jody ROLFE
Mark GELDENS
Aaron EDGERTON
Trevor READ
Tyson STELZER*

Mardi 11 Septembre 2018

—
L'HÔTEL PARTICULIER
LOUIS ROEDERER
—

Tartare de Bar
Pickles de Légumes et Caviar Oscière

—
Filet de Saint-Pierre
Coco de Paimpol
—

Filet de Veau de Lait
Polenta Crémeuse
—

Abricots Rôtis au Romarin
Sorbet à l'Abricot

Jean-Baptiste said they were trying to make Cristal Rosé more like a Burgundy than a champagne, and if you sat back and tasted it, it really was like a delicate Burgundy.

– Trevor Read



Jean-Baptiste is such a humble person.

– Martine Kayes





I loved being taken up to the top of the hill and hearing all about the history. The scenery up there was absolutely stunning! It was perfectly clear and you could see so far.

– Aaron Edgerton



Wednesday 12 September 2018

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

ANDRE CLOUET DREAM VINTAGE 2009
ANDRE CLOUET VERSAILLES DIAMANT 2015
ANDRE CLOUET 1911
ANDRE CLOUET THE V6 EXPERIENCE NV
ANDRE CLOUET VERSAILLES RUBY 2015
ANDRE CLOUET ROSÉ NO 5 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. He was particularly buoyant at the conclusion of a bountiful harvest. 'It was like the bible and Jesus feeding the 5,000 with more and more fruit this year!' he beamed.

Our visit commenced on a sunny 29 degree morning 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 his family and of Champagne over two millennia, playing out on the fields that sprawled before us.

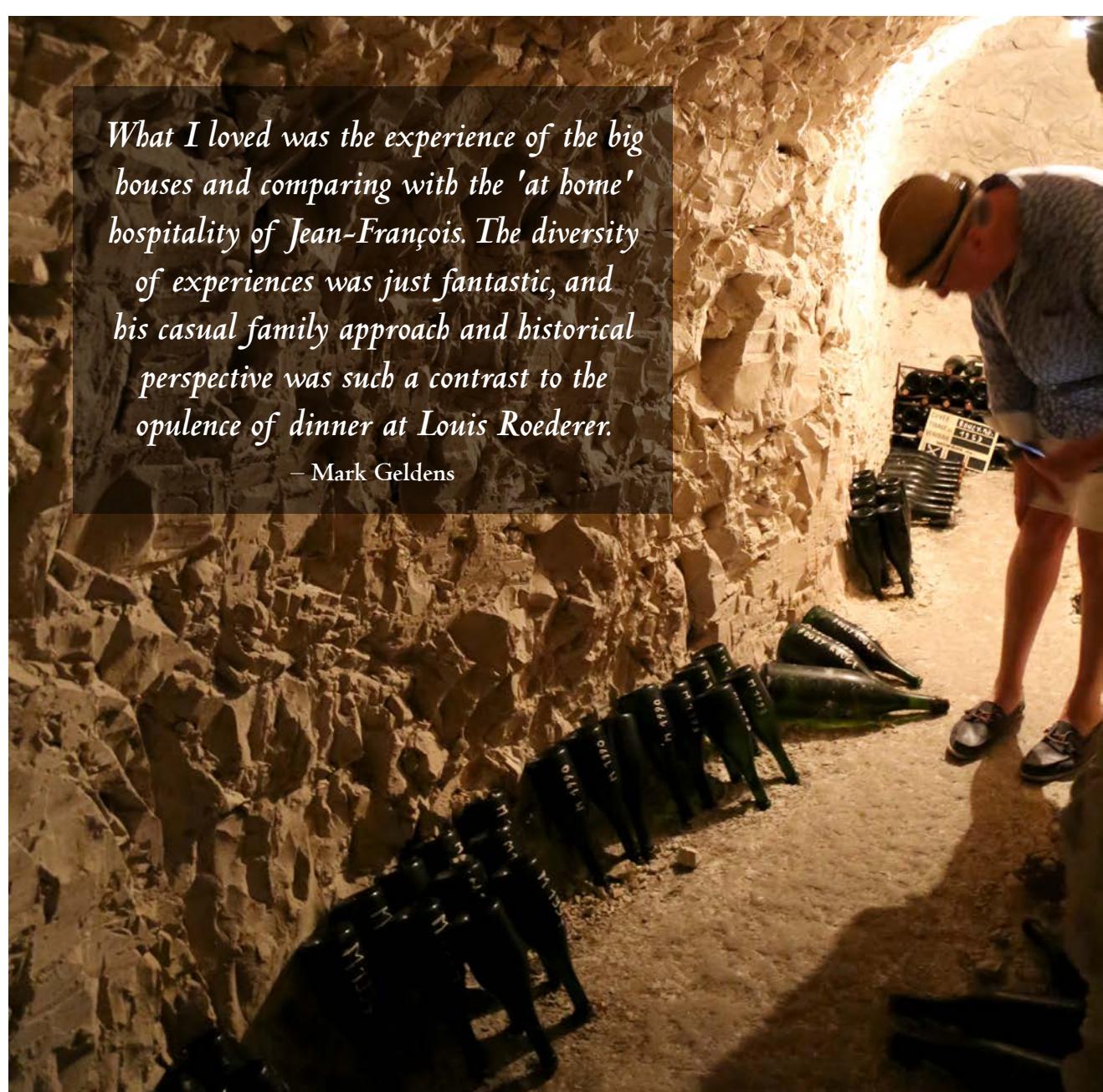
Returning to his family home in the village, we descended 59 steps to the refreshing cool of his tiny cellar, where bottles are variously casually stacked, resting on the floor or up against the wall.

A tour of his family clos led us to his production facility, where the smells of fermentation were intoxicatingly good. He creatively names his tanks to suit the personality of each parcel: 'Remus', 'Pamela', 'Try Me'...

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. A hearty traditional harvest lunch of 'Potée champenoise' followed by generous helpings of Jean-François' favourite cake, charlotte aux chocolat, left us all wondering how the workers can possibly get back out in the vineyards!

Jean-François always has something new to surprise us, and this time it was the official naming of his new coteaux champenoise still wines. He declared the blanc 'Versailles Diamond' and the rouge 'Versailles Ruby' in recognition of the history of his family and their royal ties. Produced to the tune of just 500 bottles, we marvelled that Champagne could conjure still white wine reminiscent of the fabled Le Montrachet of Burgundy itself.

Our relaxed visit with Jean-François in the vineyard and his home was a wonderful contrast to the opulent glamour of our experiences with the champagne houses. Tasting with him, it's all about the feeling you get from his wine and the authenticity of village life in a champagne grand cru.









*Wine is about the experience and the enjoyment,
the friends you are drinking it with and the memories created.
That's what's so wonderful about this experience!*

– Mark Geldens



Wednesday 12 September 2018

VEUVE CLICQUOT

Tour of the 3rd century crayères and reserve wine tasting in Reims and dinner at Hôtel du Marc in Reims

Tasting and Dinner Host: Dominique Demarville

VILLE-DOMMANGE MEUNIER 2010 RESERVE WINE
Aÿ PINOT NOIR 2009 RESERVE WINE
VILLERS-MARMERY CHARDONNAY 2008 RESERVE WINE
VERZY PINOT NOIR 2006 RESERVE WINE
VALLÉE DE L'OURCE AUBE PINOT NOIR 1996 RESERVE WINE
CRAMANT CHARDONNAY 1988 RESERVE WINE
VEUVE CLICQUOT BRUT YELLOW LABEL NV EN MAGNUM
VEUVE CLICQUOT EXTRA BRUT EXTRA OLD NV EN MAGNUM
VEUVE CLICQUOT CAVE PRIVÉE BRUT 1989 EN MAGNUM
VEUVE CLICQUOT CAVE PRIVÉE ROSÉ 1979
VEUVE CLICQUOT CAVE PRIVÉE BRUT 1980
VEUVE CLICQUOT DEMI-SEC NV
VEUVE CLICQUOT LA GRANDE DAME 1989 EN MAGNUM

The lauded house of Veuve Clicquot unites the finest of everything about champagne: deep history, cutting-edge progress and lavish decadence. Our visit treated us to an unforgettable immersion in all three.

We commenced deep in the crayères of Reims, gasping at the cavernous depths of these magnificent Roman creations of the 3rd century and their history cradling centuries of champagnes for Veuve Clicquot.

We were then treated to a back-stage pass to the modern engine room of this grand house, where chef de cave Dominique Demarville met us in the tasting room in which the winemakers spend three to four months every year tasting 1,000 different base wines and every reserve wine at least twice.

Veuve Clicquot is privileged to one of the largest and deepest collections of reserve wines in all of champagne, a total of 450 wines separated cru by cru, variety by variety and year by year.

Dominique presented us with a unique insight into this collection, orchestrating a tasting of six reserves that he personally selected to demonstrate the diversity of their collection and the vital role these wines play in assembling the non-vintage blends. Spanning the vintages of 2010 all the way back to 1988, served blind, we were astounded at their vitality, energy and complexity.

Dominique's generosity with his time was testimony to his warm, humble and giving

nature, just three days before the end of one of the longest harvests of his life. From his tasting room he welcomed us into a fairytale evening at Hôtel du Marc, the fabled private maison of the house in Reims.

From pre-dinner drinks poured from magnums in the lavish gardens to a glorious dinner and vintages from the 1970s and 1980s in the splendid dining room, to a night in our own private suites upstairs, we were made to feel like absolute royalty.

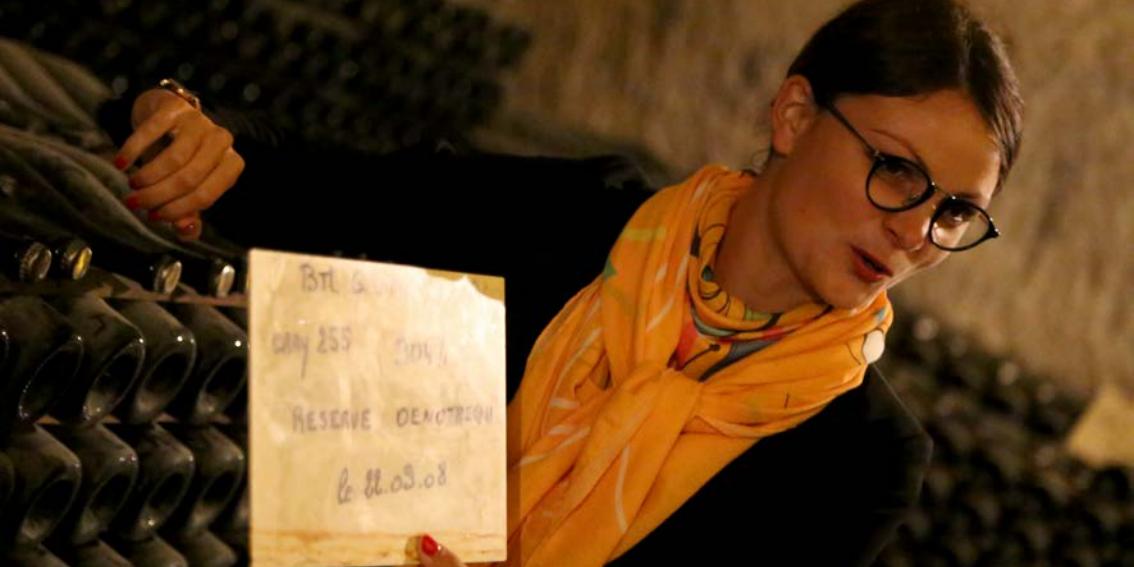
No detail was left undone, and white-gloved butler service was perfectly synchronised, like a well-choreographed dance, yet with graciousness and absolutely no pomp or arrogance – they clearly were having just as much fun as we were!

Veuve Clicquot Cave Privée Rosé 1979 was a special highlight, one of the most extraordinary cuvées of our entire week, and Aaron Edgerton's birth year!

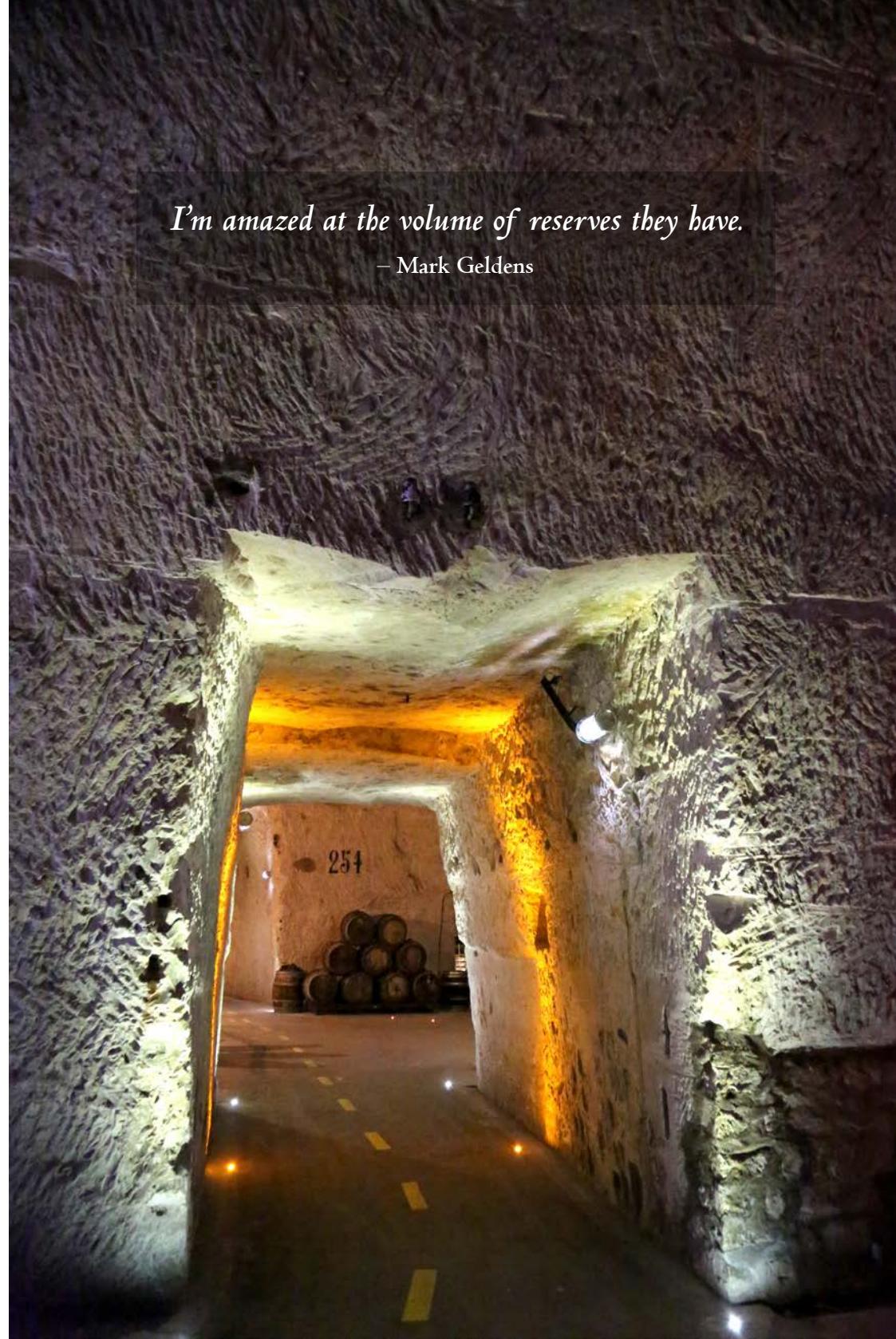
After dinner we kicked on and moved into the bar at Hôtel du Marc to enjoy a magnum of La Grande Dame 1989 whilst playing foosball, darts and listening to Aaron play some tunes on a vintage guitar.

Our visit to Veuve Clicquot left us feeling like princes and princesses, a once in a lifetime opportunity that we will all rave about for days, weeks, months and years to come. The entire experience was out of this world, purely magical, almost like a fairytale! We can hardly believe that it happened. Thankfully we have the photos to prove it.



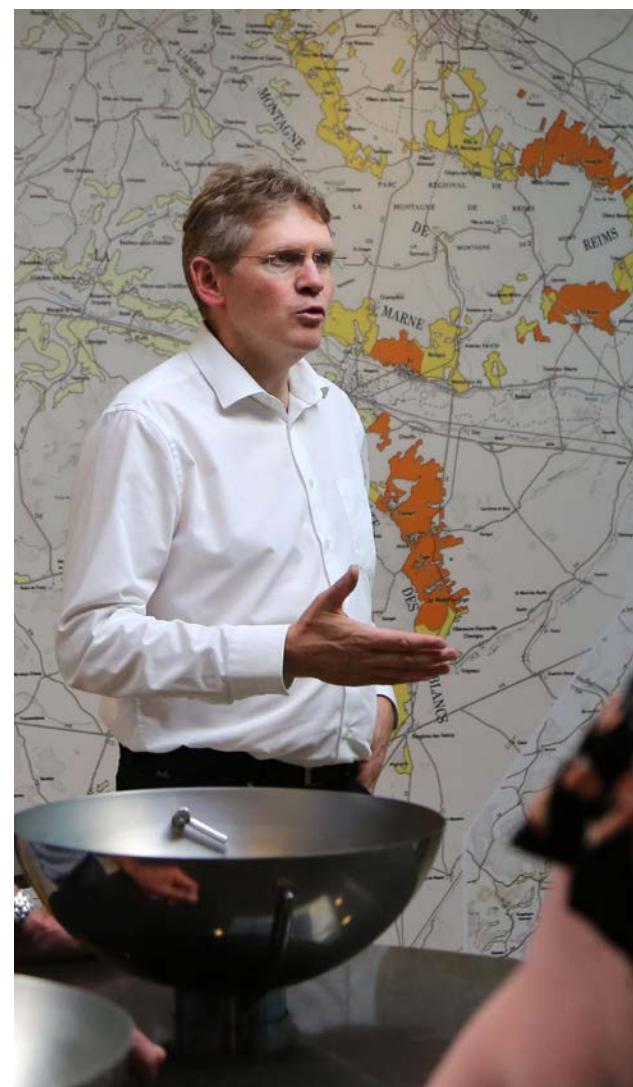


I'm amazed at the volume of reserves they have.
— Mark Geldens











It's such a great insight into how they blend their wines. It's just fantastic. The fact that they taste 450 reserves twice each year would be tiring!
— Aaron Edgerton

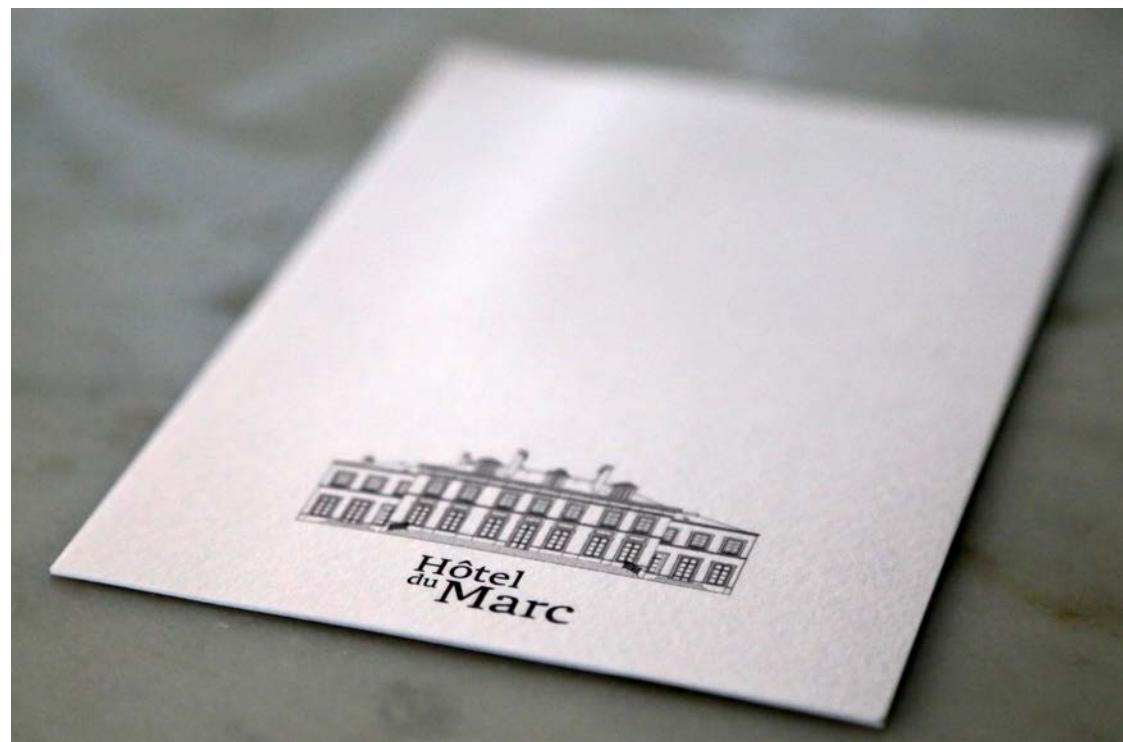






Our goal at Hôtel du Marc in the food, the ambience and the beauty, is that guests will remember the experience for the rest of their lives.

– Dominique Demarville







*The precision of the staff
was just amazing.*
– Mark Geldens





Dîner du mercredi 12 septembre 2018
Hôtel du Marc

En l'honneur de

L'APERITIF
Veuve Clicquot Brut Carte Jaune



LA LOTTE
coco de Paimpol
Veuve Clicquot Cave Privé 1989



LA CANETTE DES DOMBES
jus moka
Veuve Clicquot Cave Privé 1979 Rosé



LES FROMAGES
selon Philippe Olivier
Veuve Clicquot Cave Privé 1980

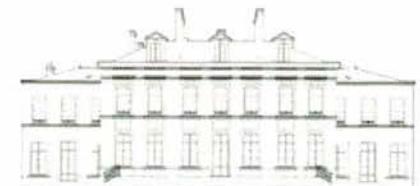


LA PECHÉ DE VIGNE
sablé vanille
Veuve Clicquot Demi-Sec

*Madame Karli Edgerton
Madame Martine Kayes
Madame Jody Rolfe
Monsieur Tyson Stelzer
Monsieur Mark Geldens
Monsieur Aaron Edgerton
Monsieur Trevor Read*

*Brut Carte Jaune
Puissance, Soyeux, Intense, Fraîcheur*

*Demi-Sec
Exotique, Soyeux, Souplesse*



Hôtel
du Marc

Dominique's attention to detail and calm demeanour in such an intense position are just incredible. Here's a guy running one of the biggest champagne houses the world and he's such a down-to-earth bloke! I can't believe that with all the responsibility he has that he's so humble.

– Trevor Read





*Hotel du Marc was such
a holistic experience.*
– Karli Edgerton



*Hôtel du Marc was sublime!
Mind blowing! Dominique's
humility in a setting like that
and the stories he had to tell
were something that people
would never get to experience.
And for us to experience this,
it was absolutely priceless!*

– Mark Geldens





*The whole Hôtel du Marc
experience was so much fun,
magical and very fairytale.*

– Jody Rolfe





Thursday 13 September 2018

BOLLINGER

Bollinger tasting and tour of the estate and its cellars and lunch in the dining room of Madame Lily Bollinger in Ay

Tour Host: Caroline Brun

Lunch Host: Guy De Rivoire, International Sales Director

Special guest appearance: Gilles Descôtes, Chef de Cave

BOLLINGER SPECIAL CUVÉE BRUT NV
BOLLINGER LA GRANDE ANNÉE 2007
BOLLINGER LA GRANDE ANNÉE ROSÉ 2007
BOLLINGER RD EXTRA BRUT 2004
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!

We saw a little rain in Champagne for the first time this morning, but it cleared right on cue for us to discover Bollinger's Clos St Jacques vineyard, a unique, ungrafted plot of vines planted in the ancient, untrellised 'en foule' manner, creating Vieilles Vignes Françaises, the rarest Bollinger cuvée of all.

Our passionate host, Caroline, then introduced us 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 Françaises.

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.

We met International Sales Director Guy De Rivoire in the home in which Madame Lily Bollinger lived for more than 40 years. Guy shared with us her initiative and resilience even in the midst of the second world war.

Here we were met by chef de cave Gilles Descôtes, with a broad smile across his face. He delighted in filling us in on the quality and quantity of the harvest. 'Will it be very, very good or exceptional?' he pondered. 'The cellar is full and we have filled every vessel we can!'

'It was very interesting to meet Gilles,' Aaron Edgerton reflected later. 'He looked like a man of the land, in touch with the vineyards. Not just in how he looked, but you could tell that there was an experience there, someone who is engaged with the land.'

Guy hosted us for a magnificent lunch in Lily Bollinger's house, matched with four wonderful cuvées, culminating in the sublime Bollinger RD Extra Brut 2004.

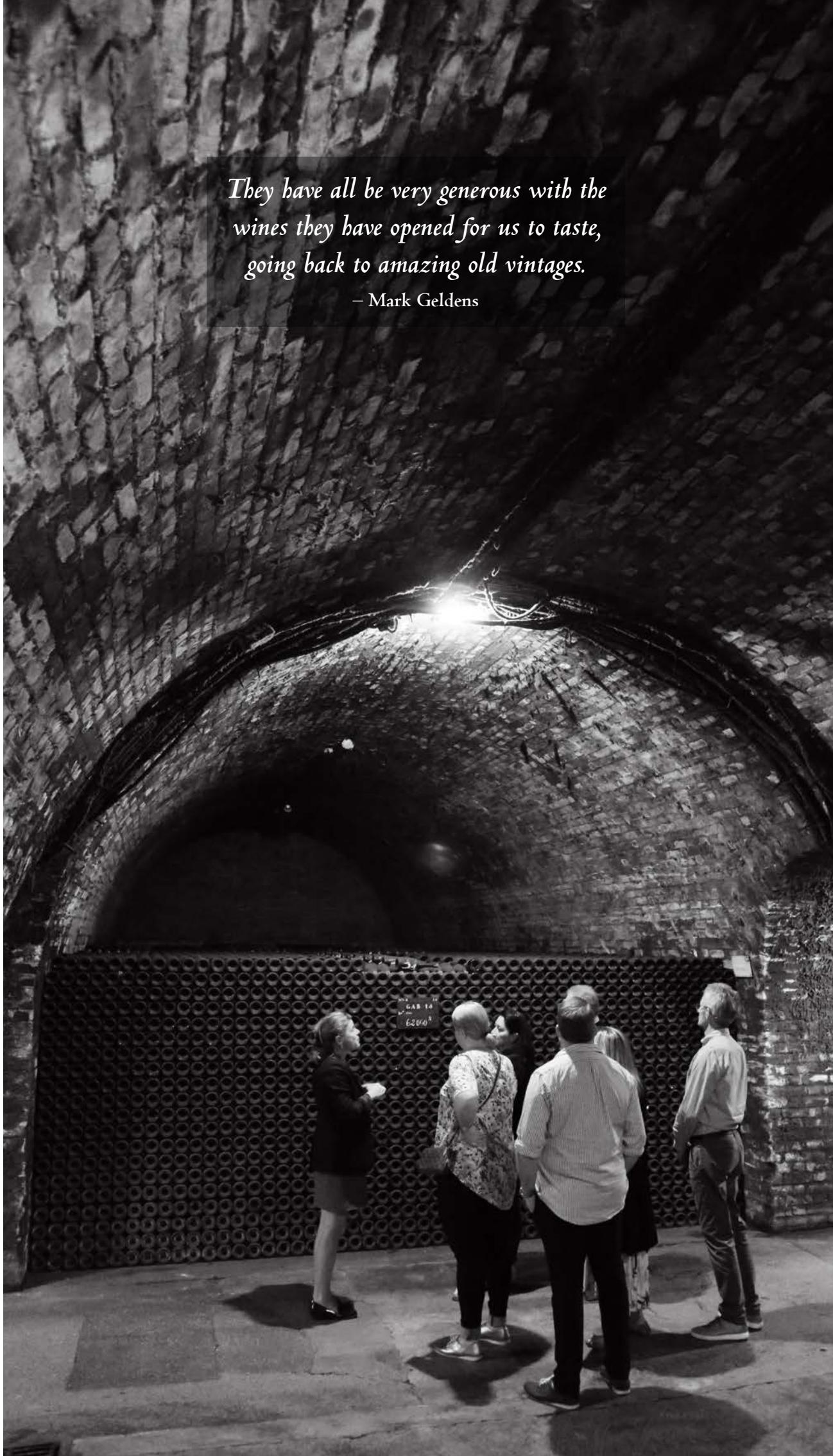
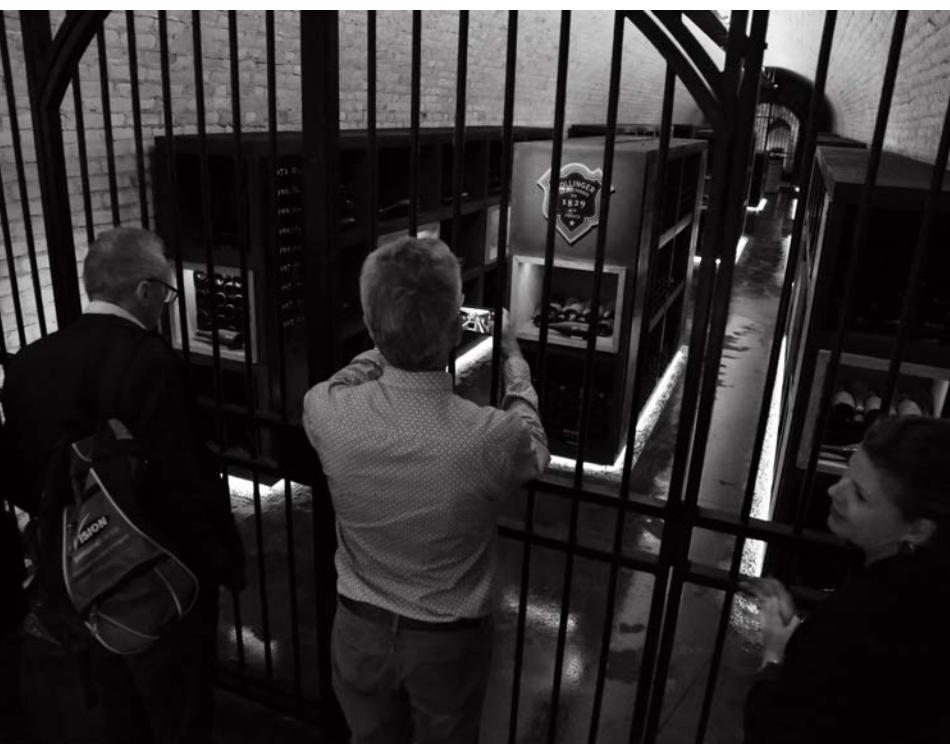


The difficulty of getting the wine to the bottle is an enormous process and gives you a great appreciation for the value. Now that we have had this experience we appreciate that champagne is actually very good value.

– Mark Geldens







They have all be very generous with the wines they have opened for us to taste, going back to amazing old vintages.

– Mark Geldens

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829

Déjeuner du Jeudi 13 Septembre 2018

Le Foie Gras et ses Pruneaux et ses Noisettes

Filet de Canette, Légumes Grillés et Cramberries

*Fromages Saint-Nectaire Fermier et Comté de Grande Garde
Sélectionnés par Champagne Bollinger*

Figues Framboises Praline et Sablé Amande

Bollinger Special Cuvée

Bollinger La Grande Année 2007

Bollinger La Grande Année Rosé 2007

Bollinger R. D. 2004

Bollinger Rosé

Déjeuner préparé par Benjamin Gilles





The smiles on the chef de cave's faces, as tired as they were at the end of harvest, showed that this was something special.

— Martine Kayes





Friday 14 September 2018

CHARLES HEIDSIECK

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

Tour, Tasting and Lunch Hosts: Cyril Brun, Chef de Cave and Stephen Leroux, Director

VERNEUIL PINOT MEUNIER 2018 VIN CLAIR
VINDEY CÔTE DE SÉZANNE CHARDONNAY 2018 VIN CLAIR
Aÿ PINOT NOIR 2018 VIN CLAIR
CHARLES HEIDSIECK BLANC DE BLANCS NV
CHARLES HEIDSIECK ROSÉ RÉSERVE NV
CHARLES HEIDSIECK BRUT RÉSERVE NV
CHARLES HEIDSIECK ROSÉ MILLÉSIMÉ 2005
CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2004
CHARLES HEIDSIECK BRUT RÉSERVE NV EN MAGNUM
CHARLES HEIDSIECK VINTAGE 2006
CHARLES HEIDSIECK MIS EN CAVE 1990 NV EN MAGNUM (BASE 1989)
CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 1983

Chef de Cave Cyril Brun and Director Stephen Leroux have worked magic over recent years to elevate the little house of Charles Heidsieck into one of the finest in the region. This dynamic duo personally welcomed us into an intimate journey into the past, present and future of their very special place.

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.

Cyril and Stephen guided us through two millennia of history in their Roman crayères and into the inner sanctum of their museum cellar, a dignified resting place for such distinguished cuvées. It was left one magnum short when we ascended 106 spiral stairs back to the garden and their newly refurbished pavilion! This stylish yet warm space perfectly reflected the personality of the Charles Heidsieck house style.

Here we were treated to a comparative tasting of 2018 meunier, chardonnay and pinot noir vins clairs, which Cyril blended on the spot in the approximate proportions of Brut Reserve. It was an illuminating exercise in understanding the style of a cuvée that takes 28-29 years to create from start to finish!

Cyril was optimistic about the opulent and generous 2018 harvest. 'This was my dream vintage!' he beamed. 'The best vintage I have ever done in 20+ years, and perfectly matched to the style of Charles!'

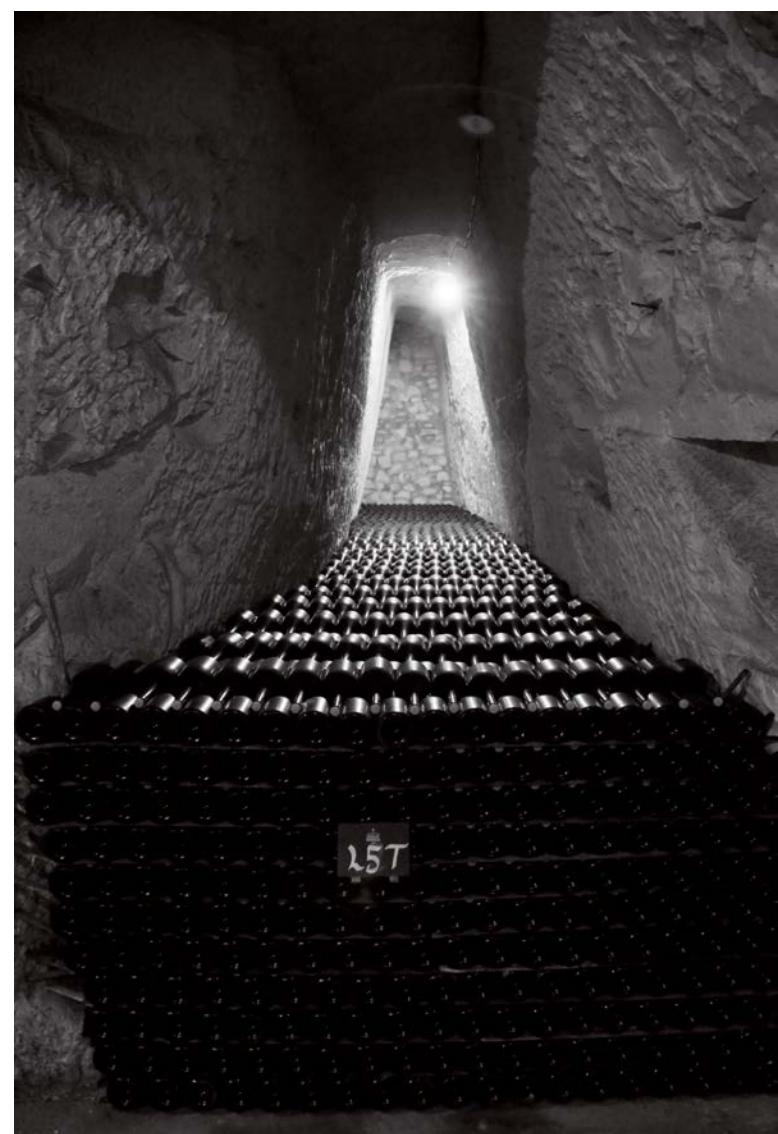
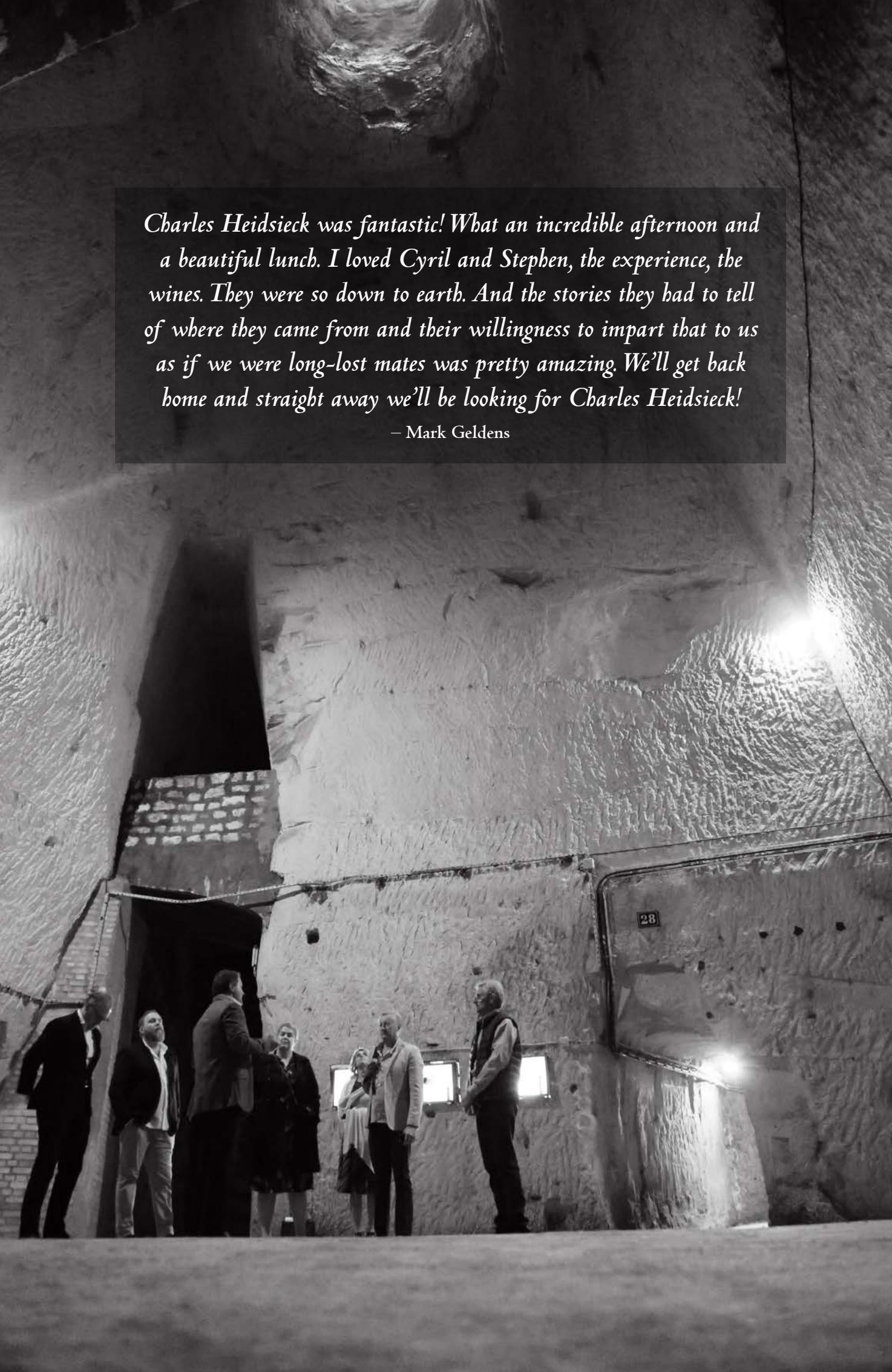
Cyril was generous with his time, even in his exhaustion after working harvest for three weeks straight, and was looking forward to his first weekend in a month, yet still delighted in spending the afternoon with us – engaging both in in-depth discussion and in frivolous and fun dress-ups!

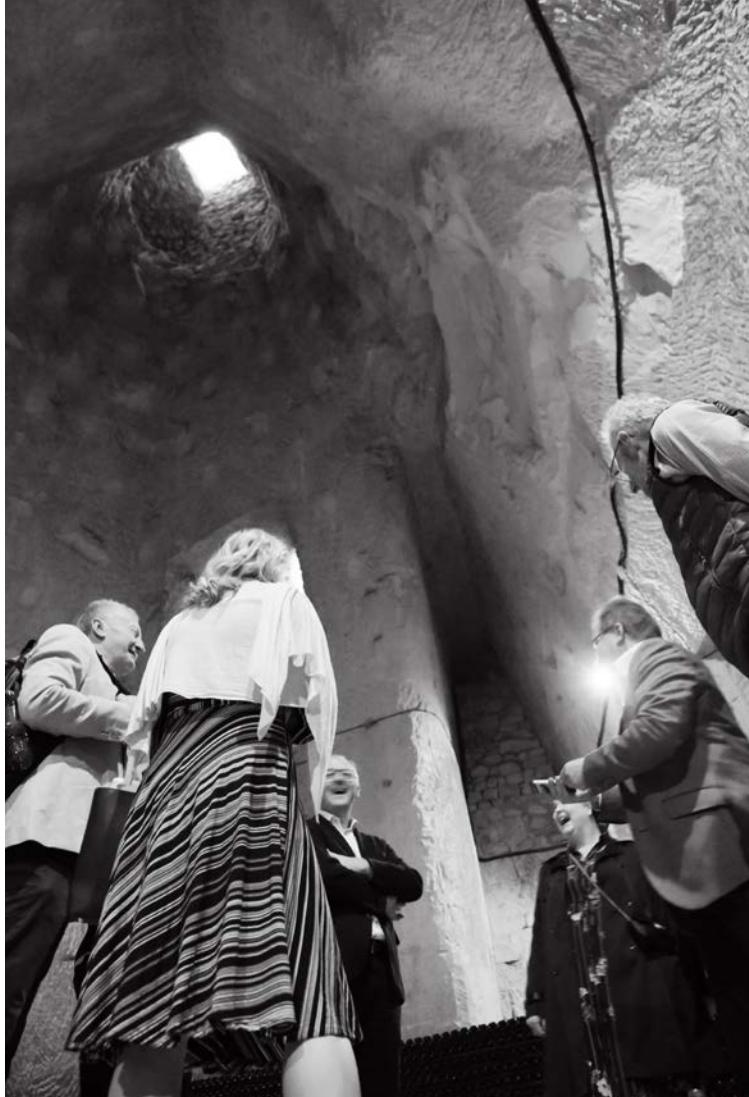
Following canapés and drinks in the sunshine in the garden, an exceptional lunch was accompanied by no fewer than nine cuvées, not least the brand new Blanc de Blancs NV, recently released Blanc des Millénaires 2004 and a heavenly mature magnum of Mis en Cave 1990 from the glorious 1989 base vintage. Just when we thought we could not possibly be spoiled any further, a bottle of Blanc des Millénaires 1983 materialised, a wonderful celebration of the very first vintage of Charles Heidsieck's hallowed flagship, coinciding with Karli Edgerton's birth vintage!

Our afternoon with Cyril and Stephen was a true highlight of our week and a wonderful way to enjoy our last day in Champagne!

Charles Heidsieck was fantastic! What an incredible afternoon and a beautiful lunch. I loved Cyril and Stephen, the experience, the wines. They were so down to earth. And the stories they had to tell of where they came from and their willingness to impart that to us as if we were long-lost mates was pretty amazing. We'll get back home and straight away we'll be looking for Charles Heidsieck!

– Mark Geldens



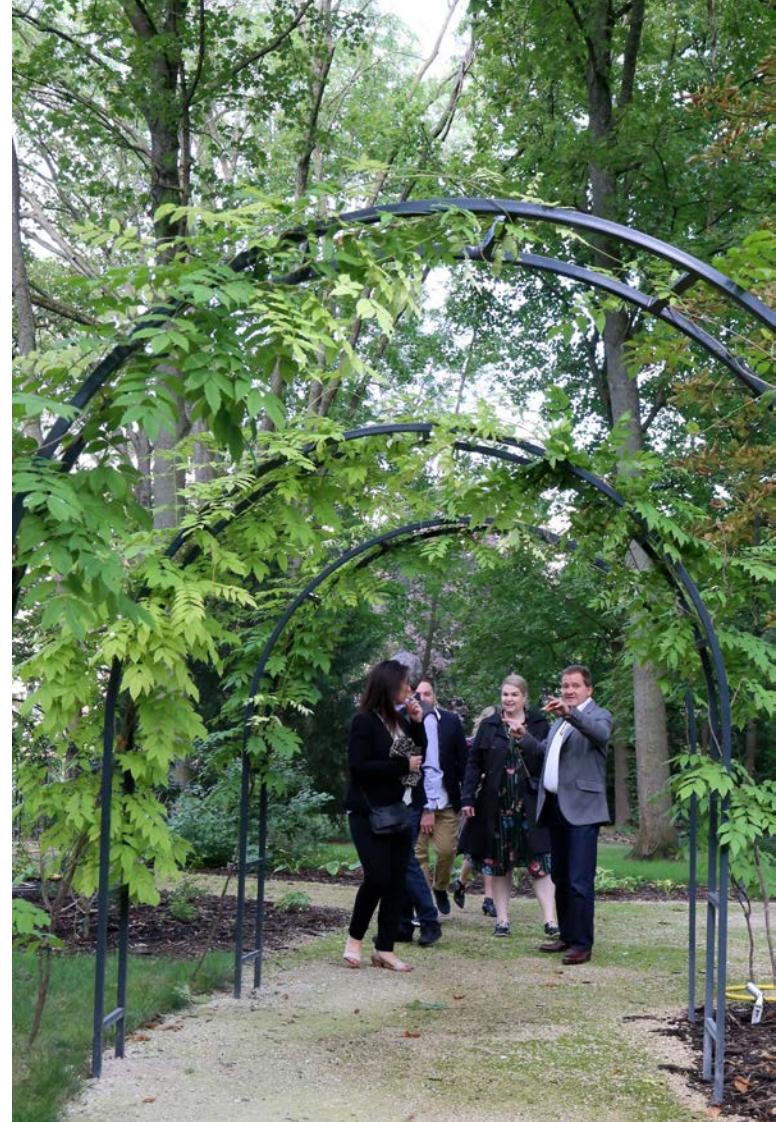




Charles Heidsieck was for me a real standout. Cyril and Stephen share a great relationship and the way they played off each other created such an atmosphere for all of us. It was very easy conversation and made me feel really comfortable. The wines were amazing! And experiencing the first vins clairs of 2018 was an experience that I never expected to have.

— Martine Kayes





*To bring two amazing bottles up
from the cellar was incredible!*

— Mark Geldens



*Charles Heidsieck was one of the reasons
we wanted to come back to champagne
and it was decidedly on a new level.*

– Karli Edgerton

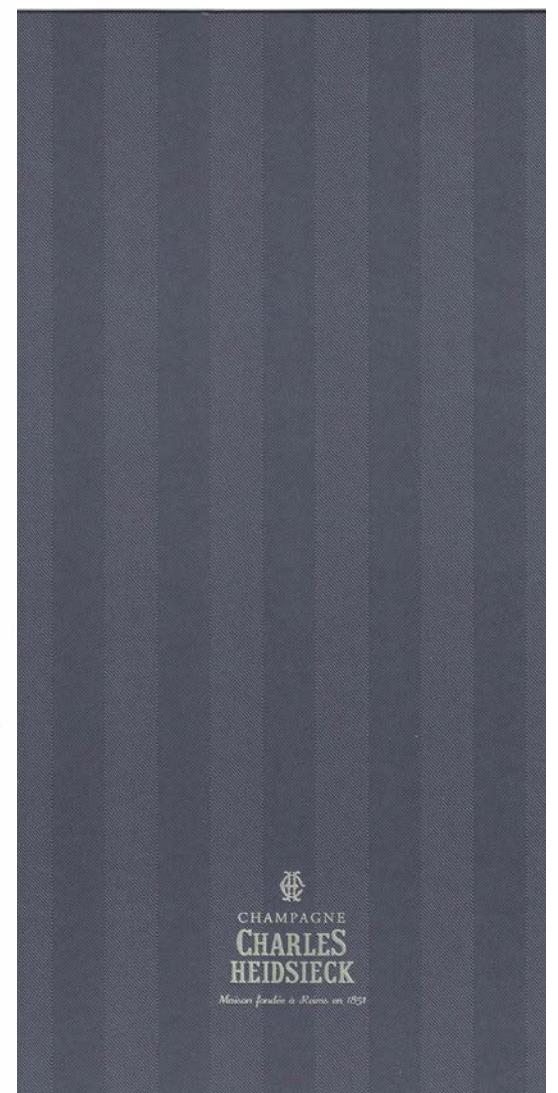
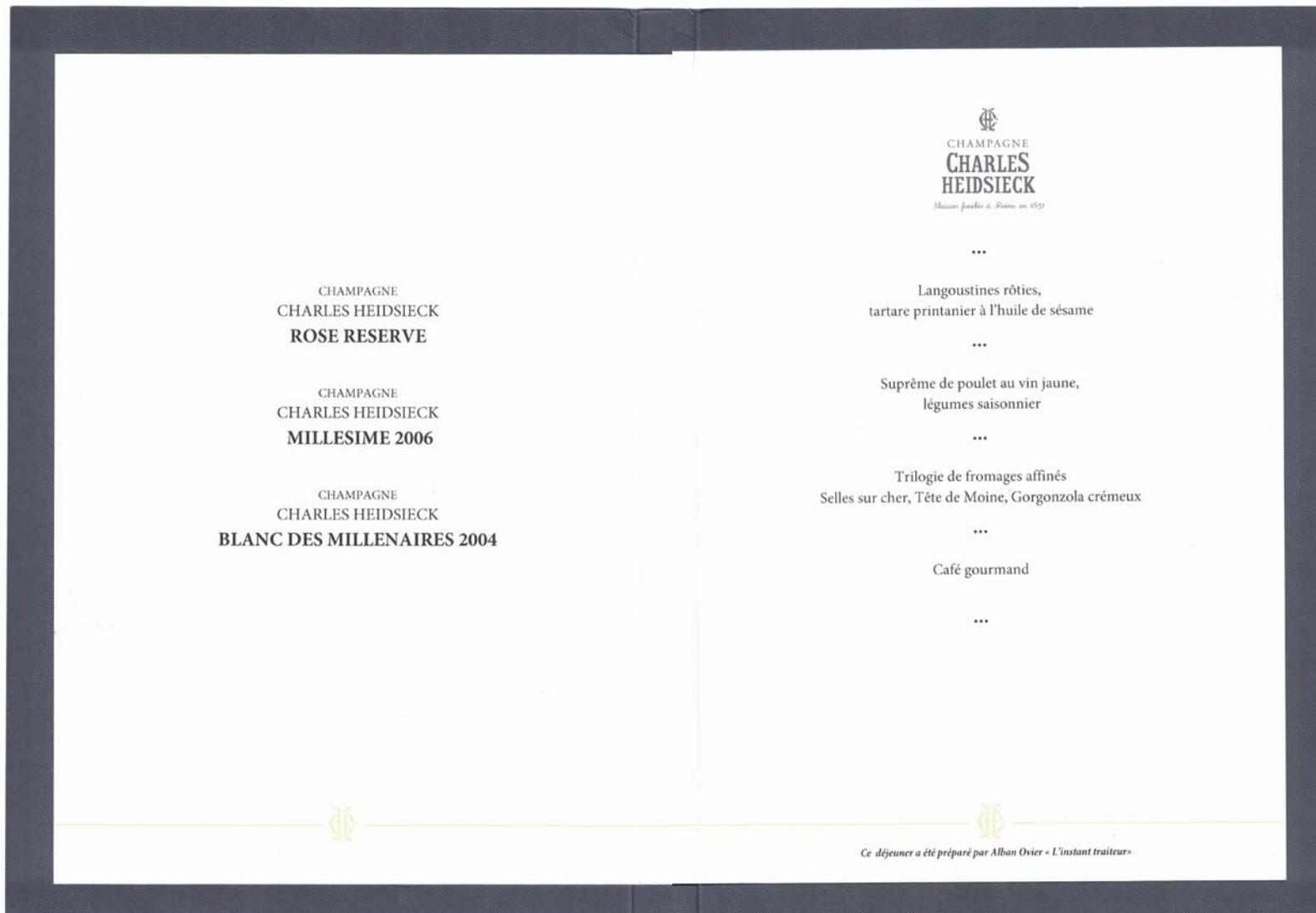
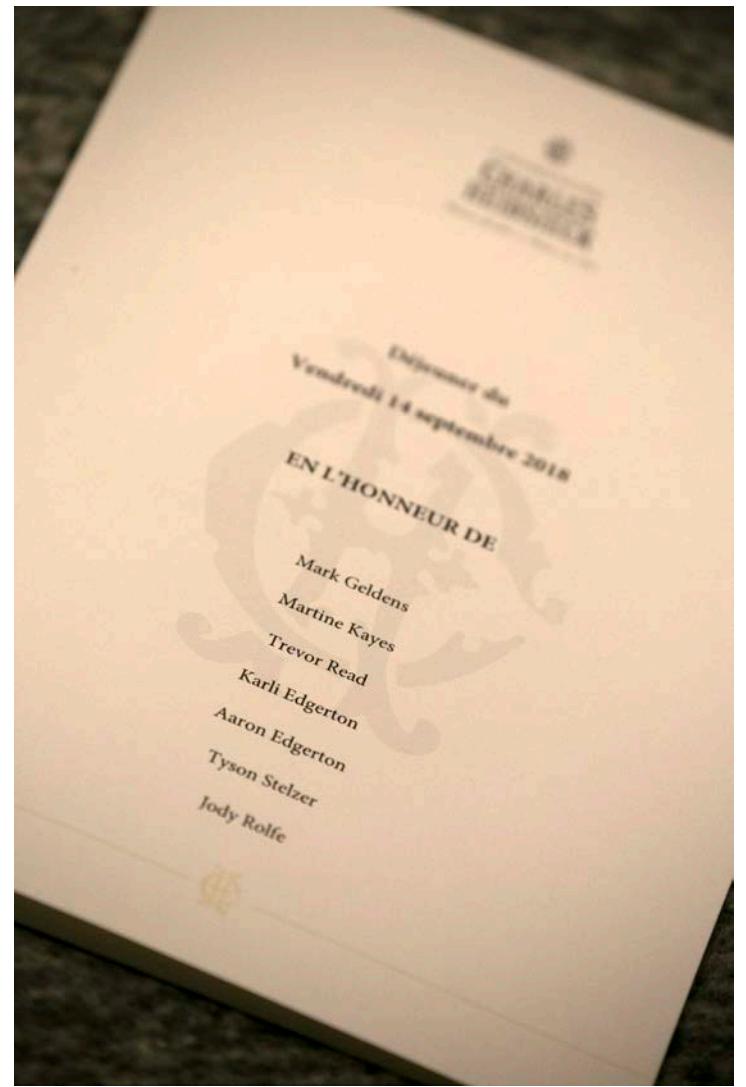
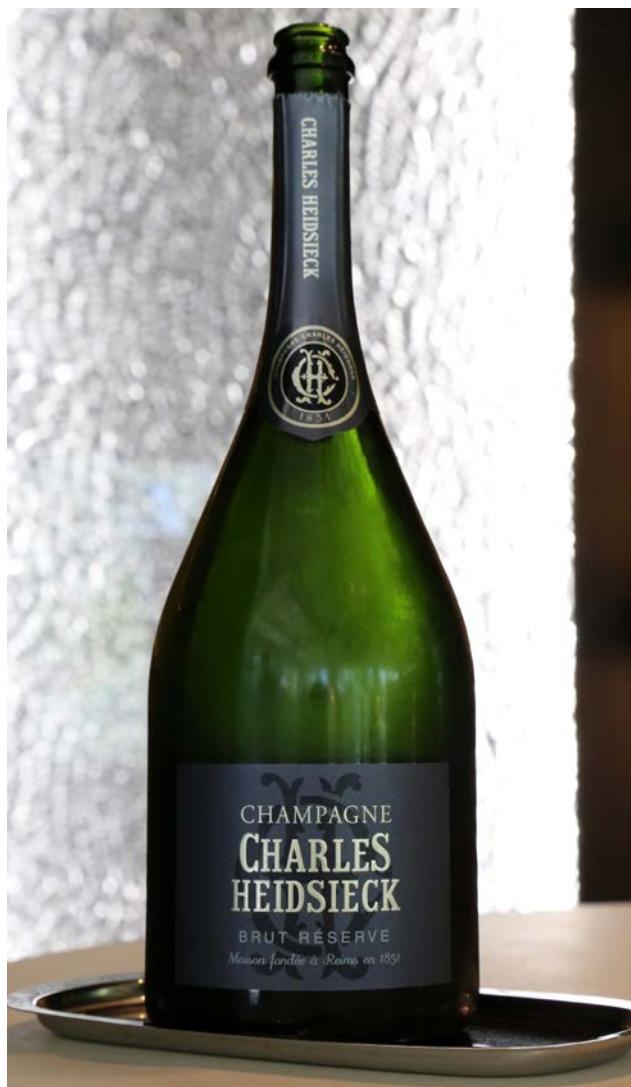




The langoustine was even better than at the 3 Michelin Star L'Assiette Champenoise!

– Karli Edgerton







At Charles Heidsieck, I always feel like I'm coming home to family. They were so welcoming and generous with their time and what they pulled out of the cellar for us!

— Jody Rolfe





Friday 14 September 2018

DEUTZ

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

Tour, Tasting and Dinner Host: Jean Marc Lallier-Deutz

Guest appearance by Fabrice Rosset, Chairman and CEO

DEUTZ BRUT CLASSIC NV

DEUTZ BRUT MILLÉSIME 2012

DEUTZ AMOUR DE DEUTZ BLANC DE BLANCS 2008

DEUTZ WILLIAM DEUTZ 2007 EN MAGNUM

DEUTZ AMOUR DE DEUTZ ROSÉ 2008

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, great, great, great grandson 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 from all over the world, 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 marvelled 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. All was quiet late on Friday afternoon, the workers having long since retired for the weekend, but ferments continued busily bubbling away in tanks, their amazing aromas filling the room.

Descending 100 steps into the cellar, we explored the drives under Deutz that 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. Jean Marc revealed that his first job in the winery was riddling, but confessed that he only lasted two weeks!

Ascending 100 steps from the depths, we emerged on Deutz's glorious, 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.

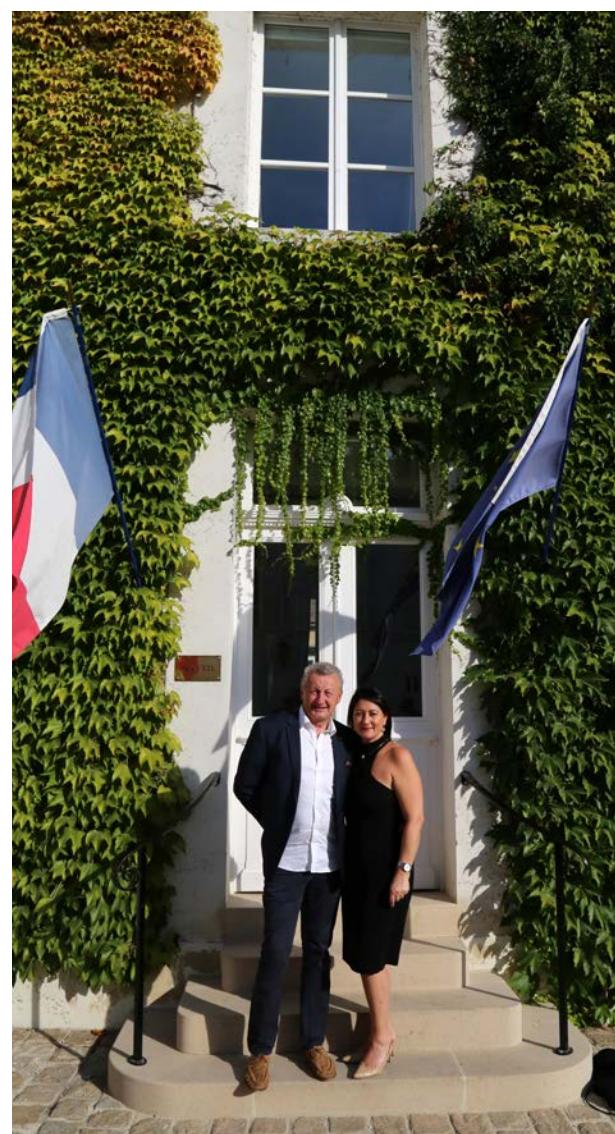
Making our way back through the long, deep and winding cellars, we were greeted by a romantic candle-lit path and staircase that led us back to the distinguished rooms of the maison.

Here we stepped into the charming, light-filled bird house room in which the winemaking team does its tastings, to be treated to the delicate cuvées of this elegant house.

A beautiful meal followed in the dining room overlooking the courtyard, a gastronomic highlight of a decadent week, prepared to perfection by the chef of the house, intricately matched with cuvées of Amour de Deutz and William Deutz en magnum.

Chairman and CEO Fabrice Rosset joined us for a glass and a chat at 9pm, when Jean-Marc surprised us with a remarkable last minute upgrade from Deutz Rosé NV to Deutz Amour de Deutz Rosé 2008, in celebration of Martine Kayes' 50th birthday.

We're still all raving and reminiscing about the two Amour 2008 cuvées, among our most memorable discoveries of the week. Such outstanding cuvées, delightful cuisine and, most of all, wonderful company, made this a stunning conclusion to an exceptional week!





I found Jean Marc's history incredibly interesting. Elegance and subtlety define Deutz.
— Trevor Read





What I've loved all week are the stories the winemakers have to tell, of their history behind the houses.

– Mark Geldens



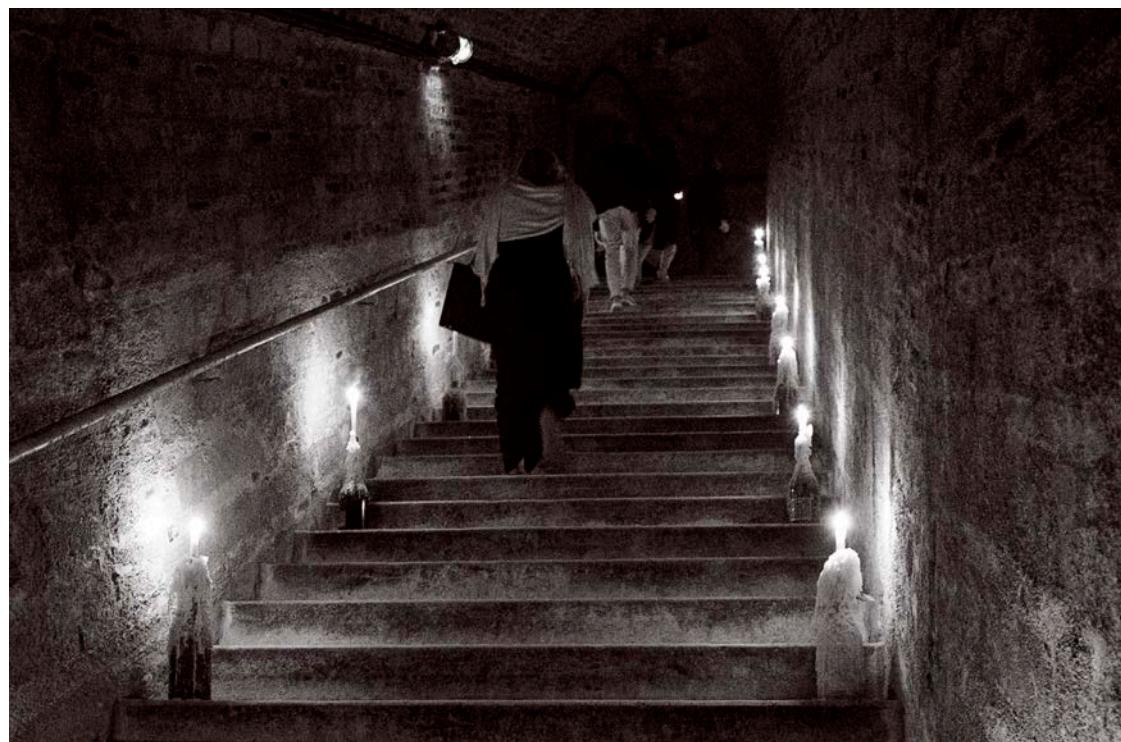
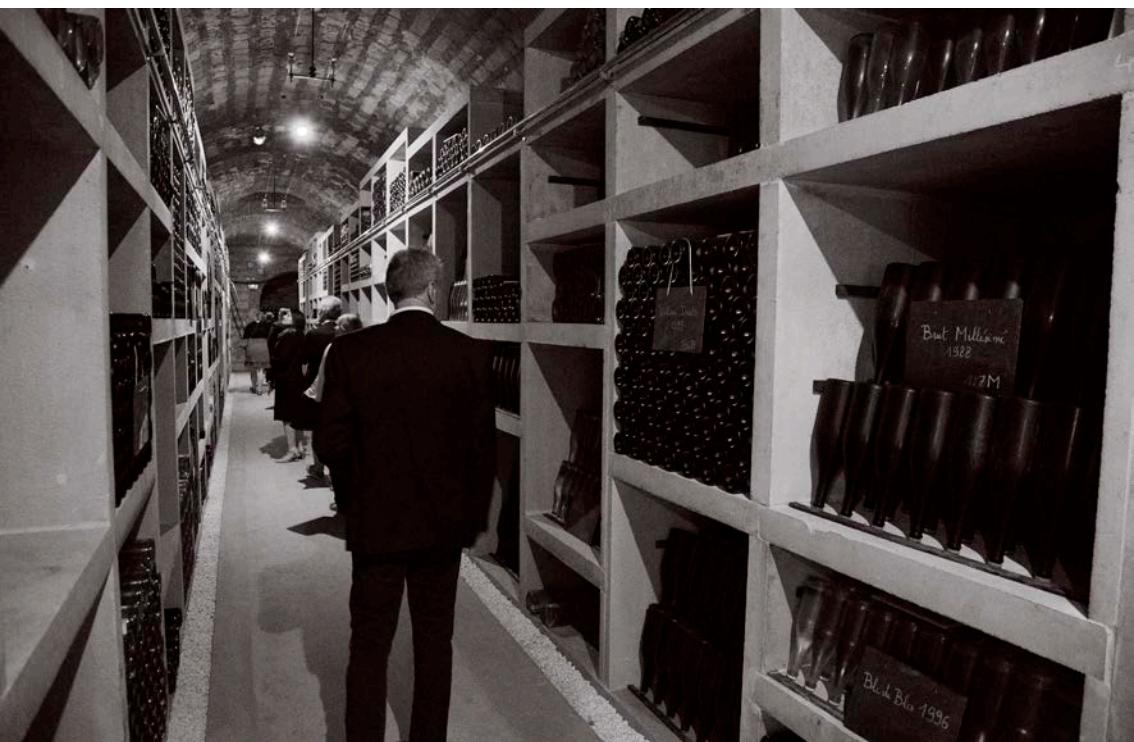






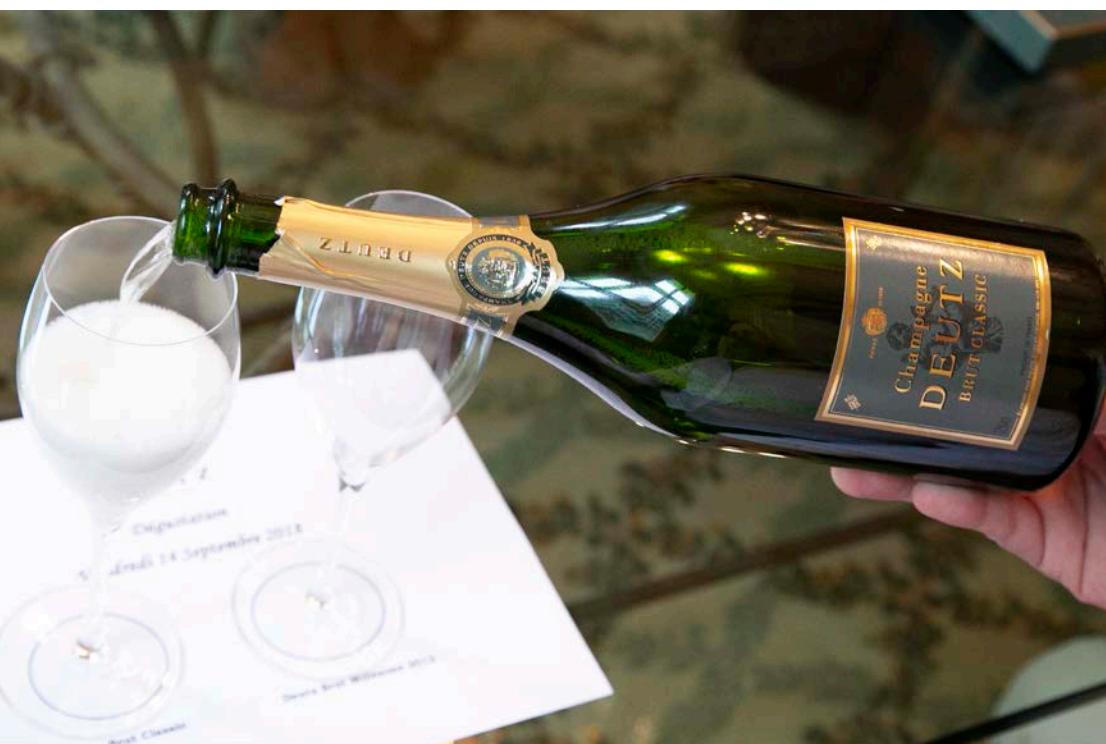
*We don't drink chardonnay but
this week we've found that blanc
de blancs are our favourites!*

– Mark Geldens & Martine Kayes



The generosity of Jean Marc to change the agenda and add Amour de Deutz Rosé was so generous!

Mark Geldens

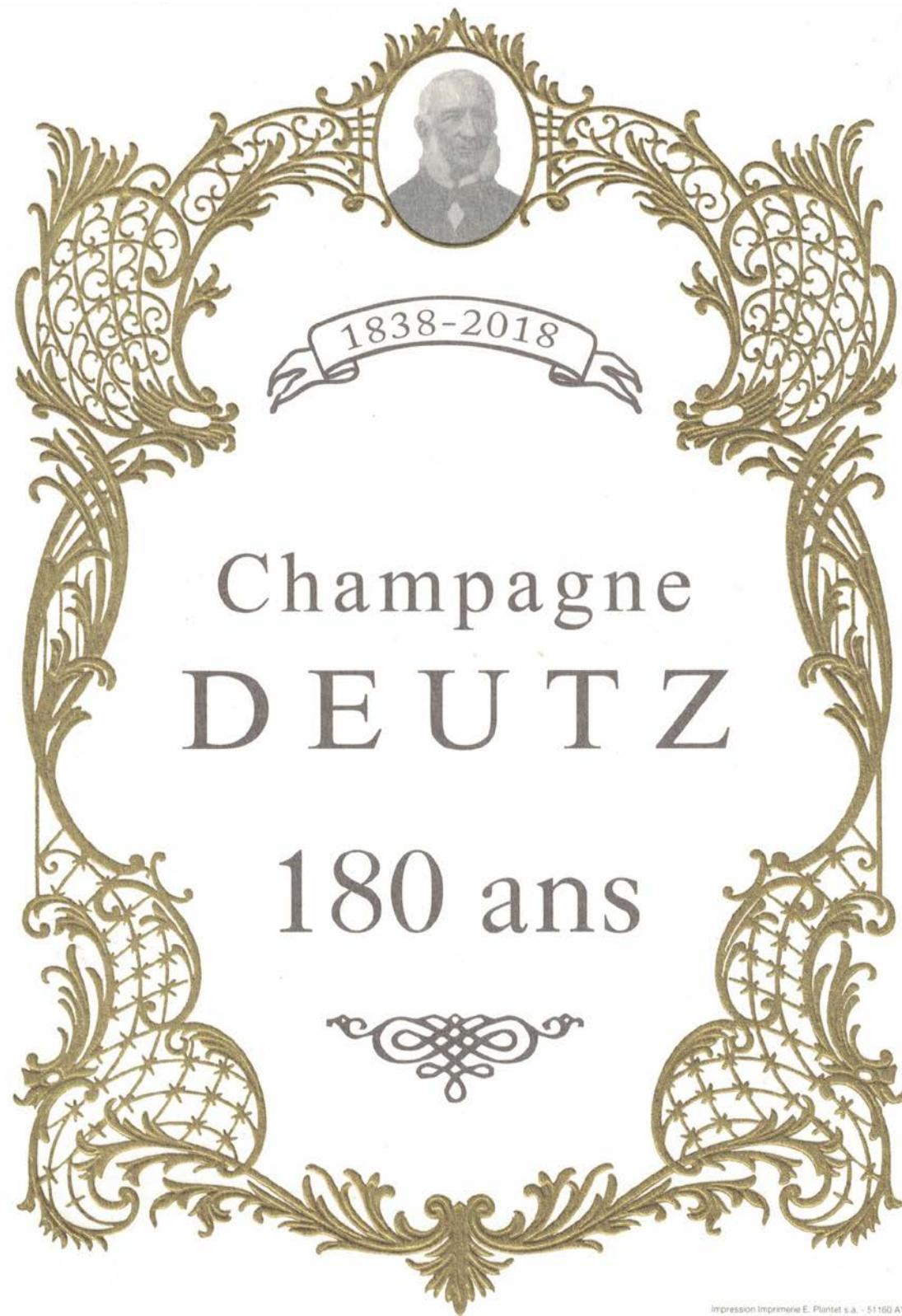




*I have never tasted the wines of Deutz before today
and I am just blown away! Two of my favourite
wines of the week are on the table tonight.*

– Trevor Read





Impression Imprimerie E. Plantet s.a. - 51160 AY

Maison William Deutz
Dîner du Vendredi 14 Septembre 2018



Ravioles de Homard
Wakamé et Bouillon de Crustacés
Amour de Deutz 2008

Colinet de Gascogne
Crème de Panais Butternut et Eclats de Châtaignes
William Deutz 2007

Crèmeux de Pistache aux Biscuits Roses
Deutz Rosé Non Millésimé





The trip of a lifetime! It changed our lives. I expected big things and everything surpassed expectation. Every experience was incredible! We were hosted by the chef de caves of the top champagne houses in the world! What I loved was the experience of the big houses, compared with the 'at home' hospitality of Jean-François Clouet. And seeing the difference between the style of the houses was fantastic.

If I had to pick three.... Louis Roederer — the wines and consistency were fantastic, the generosity and knowledge of Jean-Baptiste were incredible. Veuve Clicquot was similar. Hôtel du Marc was sublime! Mind blowing! And Dominique's humility in a setting like that and the stories he had to tell were something that people would never get to experience. And for us to experience this, it was absolutely priceless! Charles Heidsieck was fantastic. I loved Cyril and Stephen, the experience, the wines. They were so down to earth. And the stories they had to tell of where they came from and their willingness to impart that to us, as if we were long-lost mates, was pretty amazing!

Every part was just tremendous. Our view of Champagne has completely changed, our appreciation has deepened and we can't wait to find and buy the wines that we have discovered. We have an incredible appreciation of what it takes to get the wine into the glass and the cost involved. I never thought I'd buy a top bottle of champagne, but now that I understand what it takes to make, I'll have no hesitation! Every house came out with surprises for us. I didn't want to go home! We will remember this week forever.

– Mark Geldens

It was like I was in a dream. I woke up the next morning and thought, 'Did that really happen?' The smiles on the chef de cave's faces, as tired as they were at the end of harvest, showed that this was something special. My top three experiences, not in any order: Hôtel du Marc, Louis Roederer and Charles Heidsieck were the standouts. Every experience was so individual that you could not compare with any other.

– Martine Kayes

We have been on a Champagne tour before but we really wanted to come on Tyson's tour because ever experience on the itinerary was, 'Oh my god!' It's been fantastic. Everything has been amazing. Krug was amazing because we love Krug. Going to Salon and tasting for the first time, it was a great house with longevity, and to taste Salon was just mind blowing! My expectations were completely blown away and it was like Christmas, that's what it felt like! And the 1997 was fantastic. Louis Roederer was amazing. Hôtel du Marc — fantastic! Each day was trumped with a new experience of something incredible! One was not better than another, each was individual, unique and personal.

– Aaron Edgerton

My favourite experiences kept getting topped! From Krug to Salon, you expect Krug to be the 'be all and end all' but it kept getting topped! Each experience made you stay in the present moment without even thinking about the past or anticipating the future. When you're experiencing that, you're not thinking about last night or tomorrow, because they were so dominant of your attention — the presence of the people, the wines, the architecture — just incredible! Salon was a lovely introduction to that house. Louis Roederer was just bonkers! Crazy! Hôtel du Marc was such a holistic experience. Charles Heidsieck was one of the reasons we wanted to come back to champagne and it was decidedly on a new level. All so individual and different, yet wonderful.

– Karli Edgerton

I was amazed by the diversity of champagnes and the contrast between houses, which was much greater than I expected. I've learnt about the diversity of champagne, how to pair with food and which wines I want to buy. It's hard to separate out the wines from the incredible experiences. I loved Salon 2007, Veuve Clicquot Cave Privée Rosé 1979, Deutz Amour 2008, Deutz Amour Rosé 2008 and Cristal 2008. I'm clearing out a shelf in my cellar for all my champagne acquisitions!

– Trevor Read





WINE EVENTS

WITH TYSON STELZER

