



8-14 SEPTEMBER 2019



Tyson Stelzer's Champagne Tour

Hosted by Tyson Stelzer & Tyler Austin

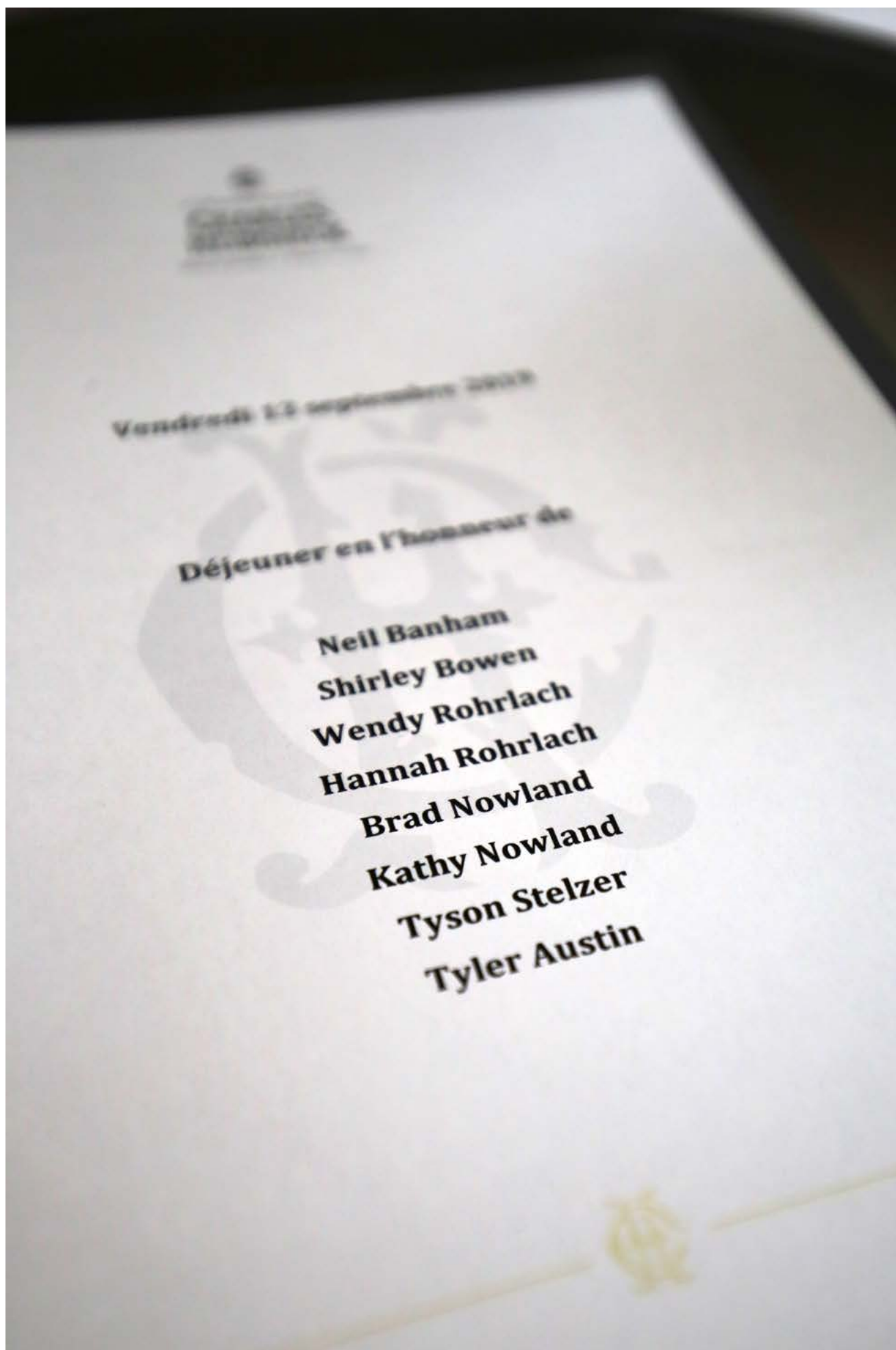
*For Brad & Kathy Nowland
Neil Banham & Shirley Bowen
and Wendy & Hannah Rohrlach*

8-14 September 2019

Words by Tyson Stelzer

*Photography by
Tyson Stelzer & Tyler Austin*

www.champagnetours.com.au





*You didn't meet my expectations,
you blew them away!*

— Brad Nowland

Sunday 8 September 2019

LE PARC LES CRAYÈRES

Welcome Dinner

PIERRE GIMONNET SPECIAL CLUB GRAND TERROIRS DE CHARDONNAY 2008

PHILIPPONNAT MAREUIL-SUR-AÏ EXTRA BRUT 2008

DOMAINE LEFLAIVE PREMIER CRU LE CLAVOILLON 2010

ARMAND ROUSSEAU CHARMES-CHAMBERTIN GRAND CRU 2012

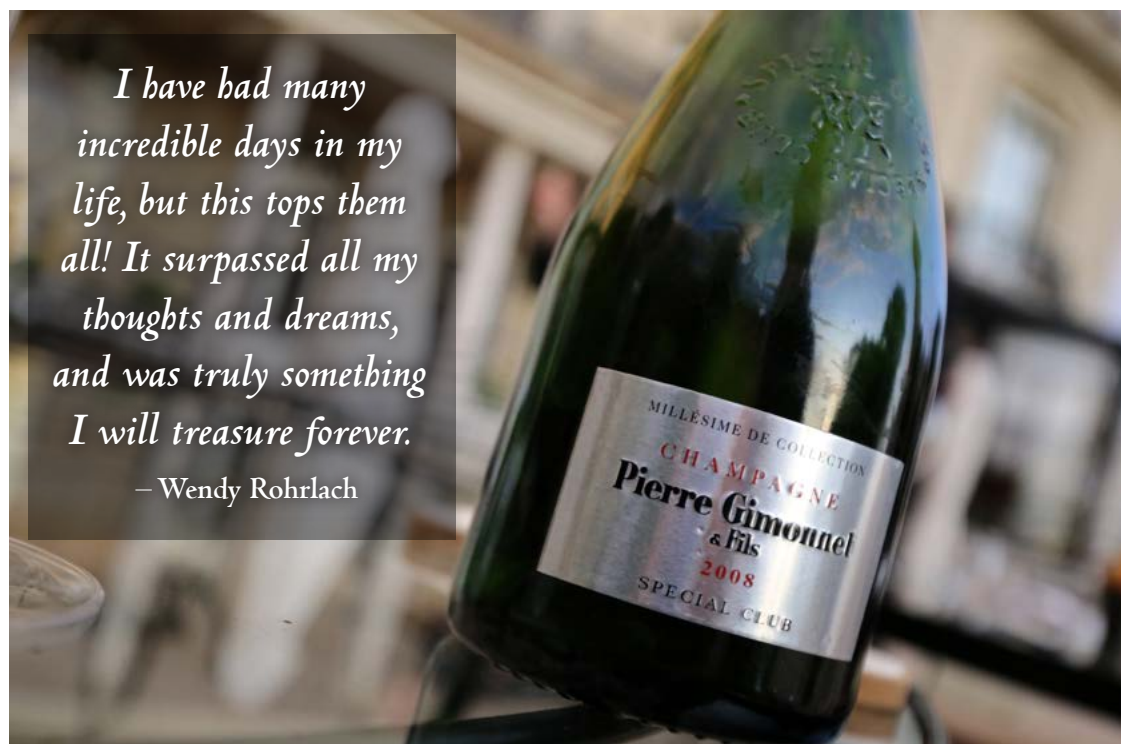
BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS BILLECART 2002





*I have had many
incredible days in my
life, but this tops them
all! It surpassed all my
thoughts and dreams,
and was truly something
I will treasure forever.*

— Wendy Rohrlach







The dinner at Les Crayères really set the standard and I said I don't think it will get better, but each day had something as good as if not better than the day before!

— Brad Nowland

Monday 9 September 2019

KRUG

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

Tour and Tasting Host: Mylene Soulas

KRUG GRANDE CUVÉE 167^{EME} EDITION NV (2011 BASE VINTAGE)

KRUG VINTAGE 2004

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

The ultimate start to our week was to arrive at Krug, the king of champagnes!
We discovered the winery abuzz with harvest action on the fourth day of vintage.

There's nothing like starting the day with a glass of Krug Grande Cuvée, the flagship of the house, and we commenced with the brand new Edition 167, a blend of an incredible tapestry of 191 wines from vintages 1995 to 2011.

This was the perfect accompaniment to the remarkable story of Krug and its detailed production philosophy, which our host Mylene expounded in enamoured detail.

She then granted us a rare insight into this process as we witnessed Krug's battalion of old barrels being filled with the new harvest. A tour through the working cellars then introduced us to Krug's long-ageing reserve tanks and deep-sleeping bottles.

We were captivated by Krug's tasting room, illuminated by a glorious wall of bottles representing the 400 plots and parcels that make up the grand complexity of the Krug blend.

'The thing I will remember is the sheer number of wines that go into one blend - hundreds!' exclaimed Brad Nowland. 'To think of the logistical exercise for getting that many components into the blend is mathematically incredible!'

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, alongside a mature blend of Grande Cuvée (spanning the vintages of 1990 to 2004). 'I loved the chance to taste the 2004 Vintage and the 2004 base Grande Cuvée together,' reminisced Shirley Bowen. 'The crisp freshness of the Vintage was such a contrast to the Grande Cuvée. At the end of the palate it was like chomping on a green apple!'

Our Krug visit concluded with an experience of matching each cuvée with music specially selected and composed to match. 'To experience music matching took the wines to another level,' waxed Wendy Rohrlach. 'It was stunning, and I will remember it forever.'

With eyes closed, we were all completely transfixed by the magic that is Krug. A fitting start to an incredible week!



What an awesome start! Krug was stunning and I love the way they have marketed themselves not to be loud or pretentious. To do everything on this level with such attention to detail is incredible! I will remember it forever.

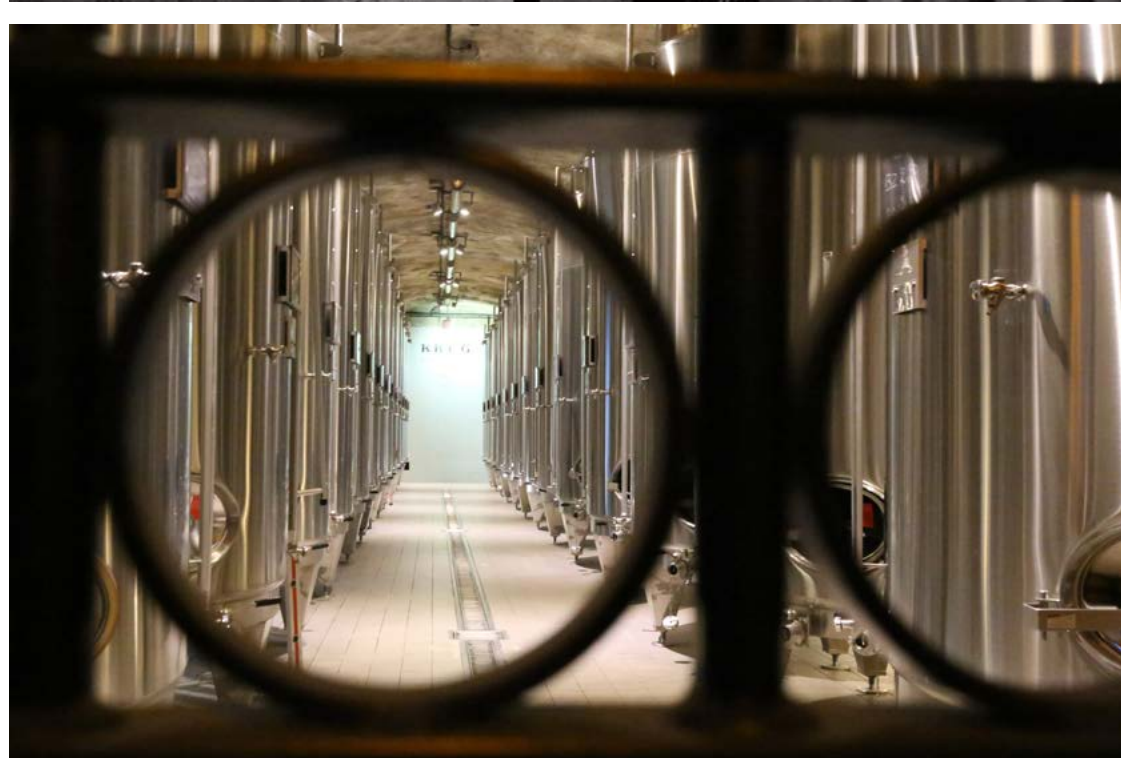
– Wendy Rohrlach



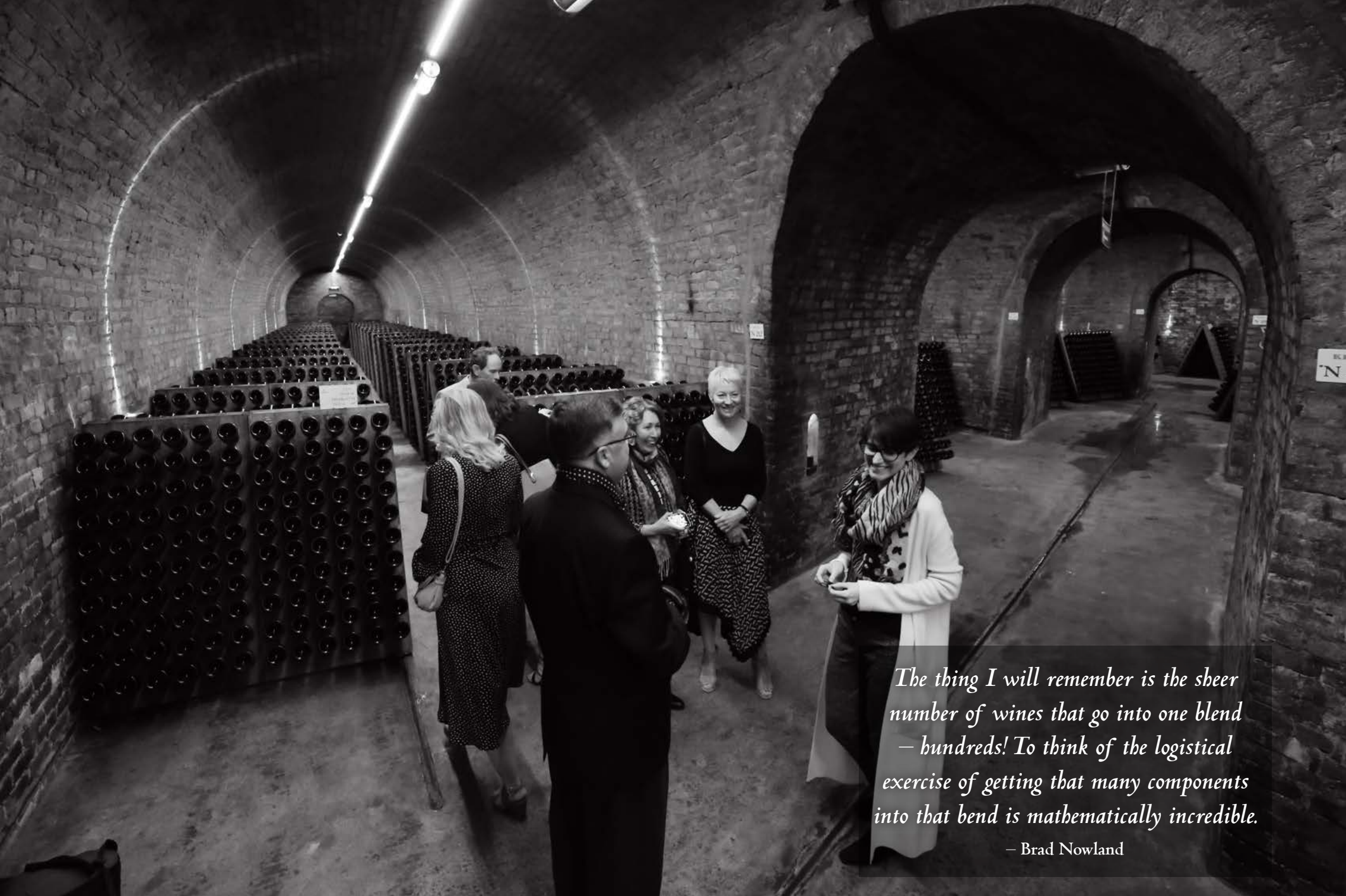








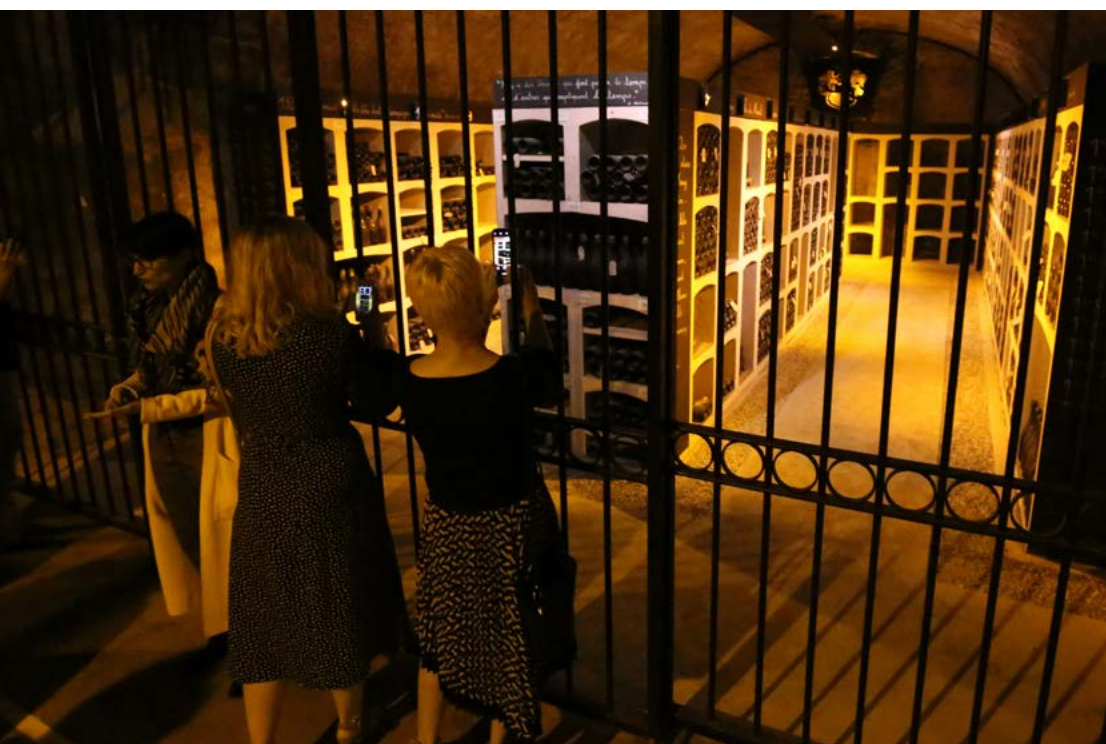




The thing I will remember is the sheer number of wines that go into one blend — hundreds! To think of the logistical exercise of getting that many components into that blend is mathematically incredible.

— Brad Nowland









Krug has inspired a
 whole new dinner party
 concept of champagne
 and music matching!

– Kathy Nowland

I loved the chance to taste the 2004 Vintage and the 2004 base Grande Cuvée together. The crisp freshness of the Vintage was such a contrast to the Grande Cuvée. At the end of the palate it was like chomping on a green apple!

— Shirley Bowen



I'll never forget those 400 lit bottles at Krug!

— Brad Nowland

Tuesday 10 September 2019

LOUIS ROEDERER

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

Lunch, Tasting and Tour Host: Jean-Baptiste Lécaillon, Chef de Cave, and Olivier Cahon, Visits & Receptions

LOUIS ROEDERER BRUT PREMIER NV (EN MAGNUM)

LOUIS ROEDERER CRISTAL 2008

LOUIS ROEDERER CRISTAL 1997

LOUIS ROEDERER ROSÉ 1996

LOUIS ROEDERER CRISTAL ROSÉ 2008

CUMIÈRES PINOT NOIR JUICE 2019

LOUIS ROEDERER CRISTAL VINOOTHÈQUE 1995

Our visits in Champagne are invariably filled with surprises, but never before have the surprises just kept on coming like they did over a remarkable experience that ultimately spanned seven hours and three locations at Louis Roederer.

Our immersion into the fabled world of this distinguished house began right in the heart of the harvest action at the ‘vineyard headquarters’ of Louis Roederer, its press house in the historic grand cru village of Aÿ. Here we were greeted by none other than chef de cave Jean-Baptiste Lécaillon himself, who welcomed us to the very first day of harvest for the house.

‘It is a very interesting vintage,’ he observed. ‘The weather is perfect and there are healthy grapes of good, low yields everywhere, so there is no hurry to pick. There are a lot of good boxes ticked for harvest this year!’

Jean-Baptiste hosted us in person for an extraordinarily exceptional lunch at the press house. While captivating us with a magical line up of cuvées, he 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. We felt immensely privileged to be treated to his time over a long lunch, on the very first day of harvest, at a time of year when he is so busy with harvest and managing 650 pickers, 350 workers and hundreds of ferments. ‘With 1000 people to manage at Louis Roederer, it’s like a little army!’ he grinned.

Louis Roederer Brut Premier NV from magnum proved to be a fitting start to a mythical lunch, served with locally cured salmon, truffle brie and aged parmesan. ‘The citrus-cured salmon was just explosive, it was so good!’ exclaimed Brad Nowland. Cristal from the epic 2008 season was matched with a tartare of tuna and caviar. Jean-Baptiste declared the 2008, ‘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 lunch get any better? Yes, it could, and yes it did! He enthralled us with Cristal 1997 ‘to demonstrate the slow evolution of Cristal,’ matched with dorade with chanterelle

mushrooms, followed by Rosé 1996 and Cristal Rosé 2008, Tyson’s champagne of the year, no less.

Following fresh strawberries and raspberries with oregano sorbet and petit fours, Jean-Baptiste invited us to the press house, where we witnessed the theatrical action of traditional champagne pressing and tasted the new juice of Cumières pinot noir. ‘I was so amazed at how sweet the juice was!’ exclaimed Hannah Rohrlach.

To our surprise and delight, Jean-Baptiste asked if we would like to see the vineyards, and whisked us away to the epicentre of the hillsides of Aÿ and the core of his Cristal Rosé blend, to present a remarkable insight into his terroirs and viticulture.

Yet another invitation, and our journey continued in the distinguished premises of this revered house in Reims, where our host Olivier Cahon 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 ready to receive the year’s harvest, 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.

Jean-Baptiste reappeared with a broad grin and a warm invitation to share no less than Louis Roederer Cristal Vinothèque 1995. Just 400 bottles were released, selling out in hours at €1,000 a bottle. What an honour to experience this remarkable Cristal! And one final surprise for the day, as we were each gifted a bottle of Louis Roederer Vintage 2012.

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 seven hour day!



My favourite experience was Louis Roederer. The food, the wine, the hospitality, the Cristal... the whole seven hour experience was just perfect, you could not have asked for anything more.

— Hannah Rohrlach



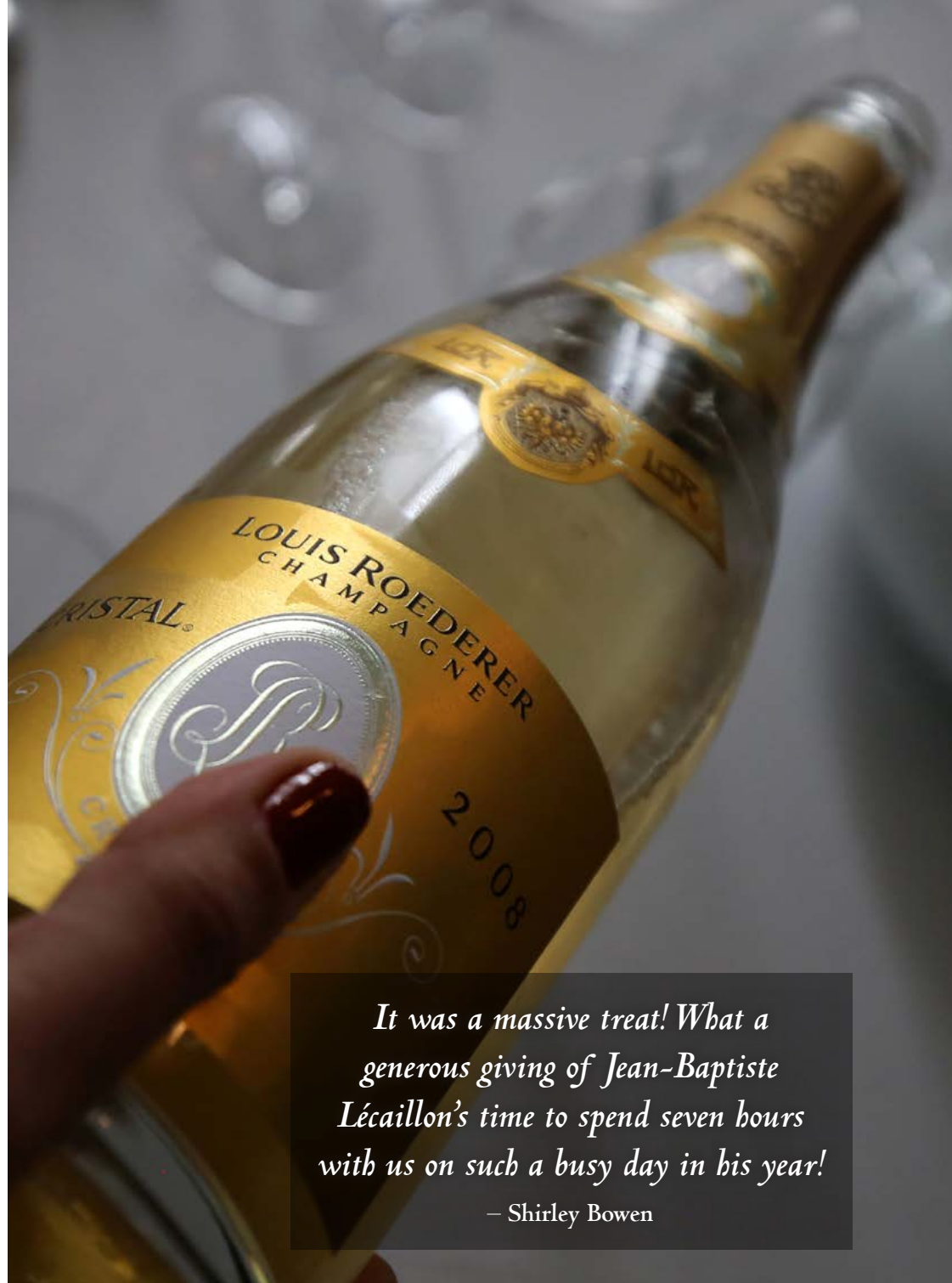


What a tremendous experience! It was such a beautiful lunch, and the rosé was just sublime!

— Kathy Nowland







It was a massive treat! What a generous giving of Jean-Baptiste Lécaillon's time to spend seven hours with us on such a busy day in his year!
— Shirley Bowen







Louis Roederer is so special because Jean-Baptiste Lécaillon is such a thoughtful and authentic leader, who creates something beautiful.
— Kathy Nowland







*I was so amazed at how
sweet the grape juice was!*
– Hannah Rohrlach



*To hear Jean-Baptiste Lécaillon
explain what he was looking
for in the fruit was great.*
– Wendy Rohrlach





*The wine, the food, the company, the countryside,
the whole experience was just incredible.*

– Neil Banham





*It was just beautiful on the hills.
I loved being in the vineyards on the
first day of harvest and seeing the
grapes with Jean-Baptiste Lécaillon.*
— Shirley Bowen

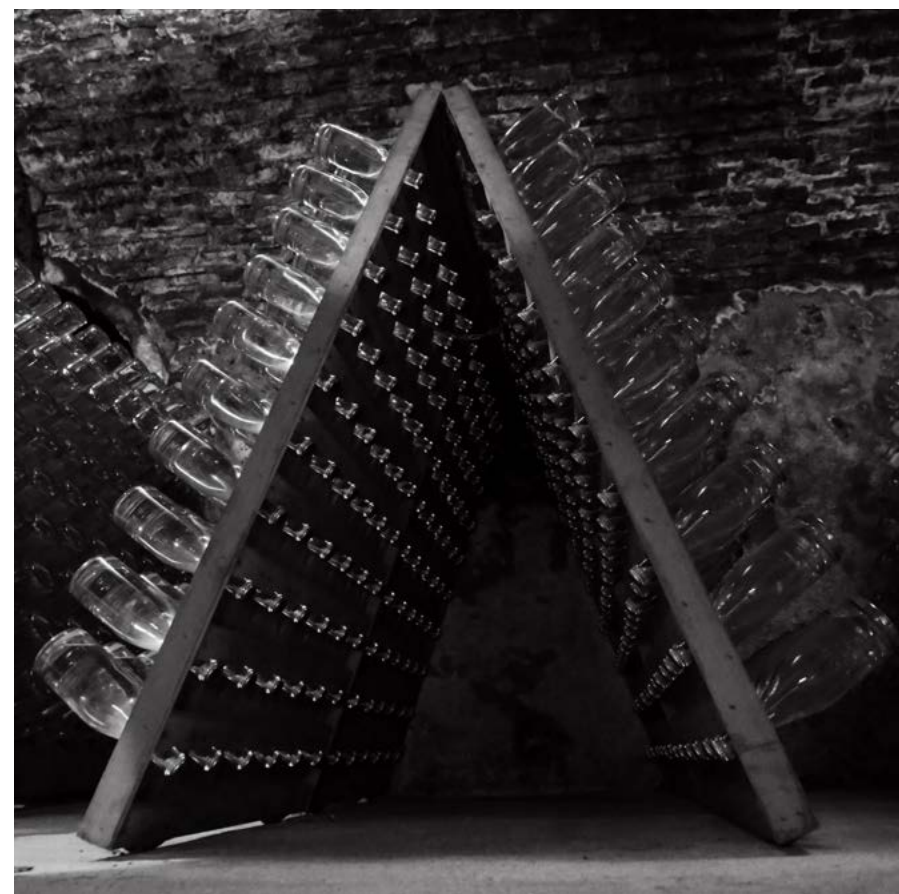








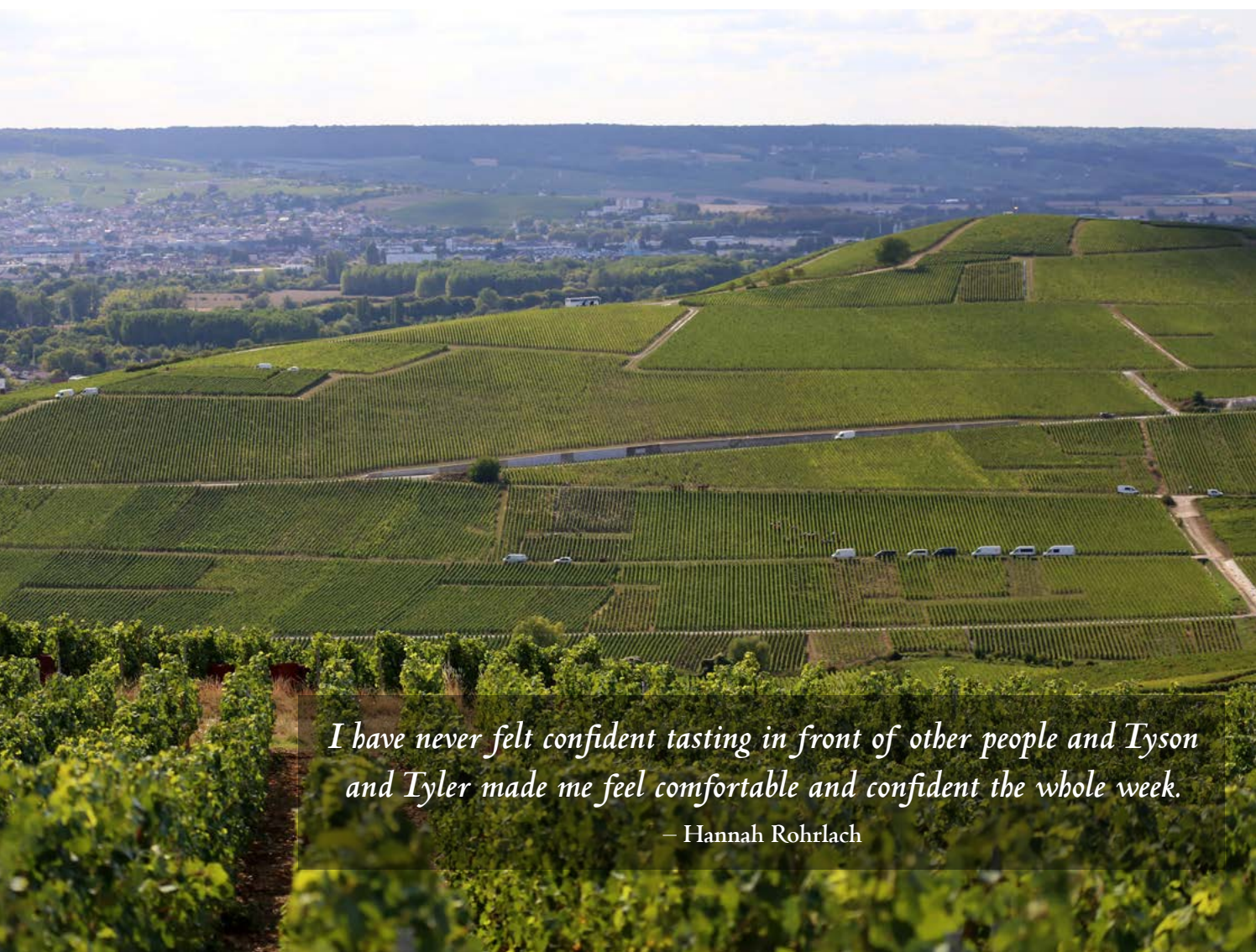
*We will all go to bed with
smiles on our faces tonight!*
— Wendy Rohrlach





Can you ever have too much Cristal?
— Brad Nowland





Tuesday 10 September 2019

SALON

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

Lunch, Tour and Tasting Hosts: Mathieu Pouchan, Export Director and Gregoire Piochon, Export Area Sales Manager

Guest appearance: Didier Depond, President of Salon Delamotte

DELAMOTTE BRUT NV (EN MAGNUM)

DELAMOTTE BLANC DE BLANCS NV

DELAMOTTE BLANC DE BLANCS 2012

SALON VINTAGE 2007

SALON VINTAGE 2002

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 most of our guests had never 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 the very day of harvest on a gorgeous autumn morning. 'I felt so privileged to be here for the first day of harvest!' exclaimed Shirley Bowen.

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.

We were greeted by Salon Delamotte President Didier Depond, who was upbeat about the effect on the harvest of recent sunny days and cool nights, though classically Champenois

in his reluctance to comment on the quality so early. 'Maybe the quality will be good in the end! I will be more confident in ten days!'

The house hosts only four or five lunches each year in its 'gold leaf' dining room. The magnificent meal that ensued, catered by the Michelin-starred restaurant Le Grand Cerf, was later named by Kathy Nowland as her favourite lunch of the week. 'Every element of the experience at Salon was beautifully elegant,' added Brad Nowland.

Here we were introduced to the new vintage Salon 2007, which was followed by the fabled 2002. 'Now I get Salon!' exclaimed Shirley Bowen.

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



*Every element of the experience at Salon
was beautifully elegant. This house is a
hidden secret that I would never have seen.*

— Brad Nowland



*I felt so privileged to be at Salon
for the first day of harvest.*
— Shirley Bowen





*Our Salon experience was fabulous
perfection, exceptional attention to
detail and delightful refinement!*

— Wendy Rohrlach





Each champagne house offered something unique, which would not have been possible to experience without the respect that Tyson has earned over the years.

— Wendy Rohrlach

Champagne Delamotte Brut
magnum

Champagne Delamotte Blanc de Blancs

Champagne Delamotte Blanc de Blancs 2012

Champagne Salon 2007
Champagne Salon 2002

Champagne Delamotte Blanc de Blancs Collection 1999

Champagne Delamotte Rosé

Apéritif

Amuse-bouche

Salmon mousse with caviar

Le homard melon en vinaigrette aigre-douce

Lobster, melon in sweet-sour dressing with pink pepper

Bar rôti aux girolles, sauce champagne

Roasted bass with chanterelles mushrooms, champagne sauce

Fromages

Cheeses

Comté (24 months), Gouda (>30 months), Parmesan (>30 months)

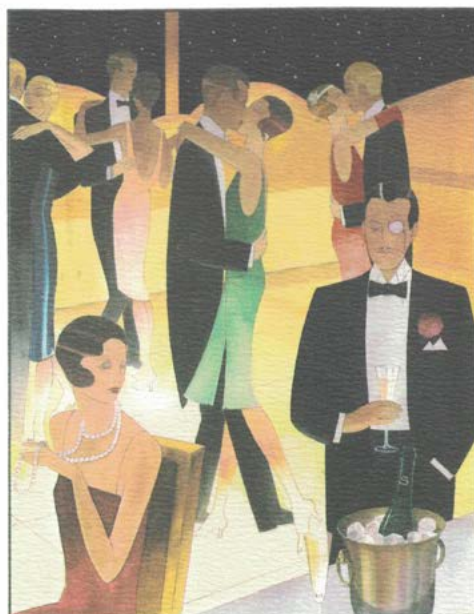
Emulsion citron vert, gingembre, framboise,

Fromage blanc à la vanille, sorbet fruits rouges

*Emulsion from lime, ginger, raspberry,
curd cheese with vanilla and red fruits sorbet*

Café et Magnardises

Coffee and sweets



ENTRE PRIVILÉGIÉS

CHAMPAGNE

S
SALON
Le Mesnil



CHAMPAGNE
DELAMOTTE
Le Mesnil sur Oger depuis 1760

Mardi 10 Septembre 2019
Tuesday, September 10th 2019

CHAMPAGNE

S
SALON
Le Mesnil

www.salondelamotte.com

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



My favourite lunch was Salon.
– Kathy Nowland





The entrée with the lobster and melon wrap will live in my memory forever.

— Brad Nowland







*Salon 2002 was outstanding!
Long on the palate, refined and
exquisite. Now I get Salon!*
— Shirley Bowen



Tuesday 10 September 2019

ANDRÉ CLOUET

André Clouet tasting, tour of the vineyards and the estate and dinner in the family home in Bouzy

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

ANDRÉ CLOUET LE CLOS 2007 (EN MAGNUM)

ANDRÉ CLOUET DREAM VINTAGE 2005 (EN MAGNUM)

ANDRÉ CLOUET DREAM VINTAGE 2008 (EN MAGNUM)

ANDRÉ CLOUET VERSAILLES DIAMANT 2016

ANDRÉ CLOUET DREAM VINTAGE 2005

ANDRÉ CLOUET VERSAILLES RUBY 2016

ANDRÉ CLOUET THE V6 EXPERIENCE NV

ANDRÉ CLOUET ROSÉ NO 9 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 start of a 'fantastic' harvest, graced with cool mornings and warm afternoons that he described as 'Tasmanian.'

Our visit commenced on a radiant late afternoon 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, 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'...

He entertained us with his stories, antics (and not least three magnums!) between the roses at twilight in his gorgeous family garden overlooking his clos. Here we met his wife, Marie-Laure and their delightful daughter, Désirée.

Dinner was served in the dining room of his family home, a room which has seen 278 harvests since 1741. A stream of delights emerged from his kitchen, concluding with generous helpings of Jean-François' favourite cake!

Entrée 1: Consommé de légumes aux vermicelles

Entrée 2: Tartare de thon accompagné d'une tuile aux céréales

Main Course: Pigeon rôti aux épices avec une escalope de foie gras et des tempura de courgettes ou Dos de sandre à la sauce Champagne

Cheese: Comté, Chaource, Brie, Saint-Maures cendré et fouillis de salades

Dessert : Charlotte de mousse au chocolat aux biscuits roses et sa crème anglaise maison

Jean-François always has something new to surprise us, and this time it was the first official tasting of the new vintage of his coteaux champenoise still wines, Versailles Diamond and Versailles Ruby, named in honour of the history of his family and their royal ties.

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.



*Another stunning day!
Jean-François Clouet
is so passionate!
— Wendy Rohrlach*







*Our experience with Jean-François
Clouet was just gorgeous, the perfect
contrast to the refinement of Salon!*

— Wendy Rohrlach







Jean-François Clouet opened so many bottles!

– Shirley Bowen



Wednesday 11 September 2019

POL ROGER

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

Tour and Tasting Host: Sylviane Lemaire, Hospitality

OIRY CHARDONNAY 2019 JUICE

CHAVOT MEUNIER 2019 JUICE

POL ROGER VINTAGE 1973

POL ROGER BRUT RÉSERVE NV

POL ROGER BLANC DE BLANCS 2012

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 wonderfully engaging Sylviane Lemaire, whose intimate knowledge of the house and warm relationships with each of its team shone throughout our visit.

Harvest 2019 was just kicking off, and we were presented with an insight into its style and quality in a tasting of chardonnay juice straight off the press from fruit harvested from the grand cru of Oiry and meunier from Chavot.

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

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, where 10 million bottles reside.

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 Pascal demonstrated the precision of his art and showed us the sediment in the bottles. He riddled 1000 bottles as we watched in amazement, and he would complete 55,000 by the end of the day! 'How fortunate were we to meet the riddler!' exclaimed Shirley Bowen.

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. Vintage 1973 was being recorked and we were offered a taste of this delightful old vintage.

Our visit at Pol Roger left no detail of champagne production undiscovered, topped off with a tasting culminating in the highly anticipated Cuvée Sir Winston Churchill 2008. As a final parting gift, Sylviane slipped us bottles of Pol Roger Vintage 2012. Another exceptional season for this distinguished house!



*Pol Roger! My pilgrimage is complete!
The whole experience was just incredible!*

— Brad Nowland





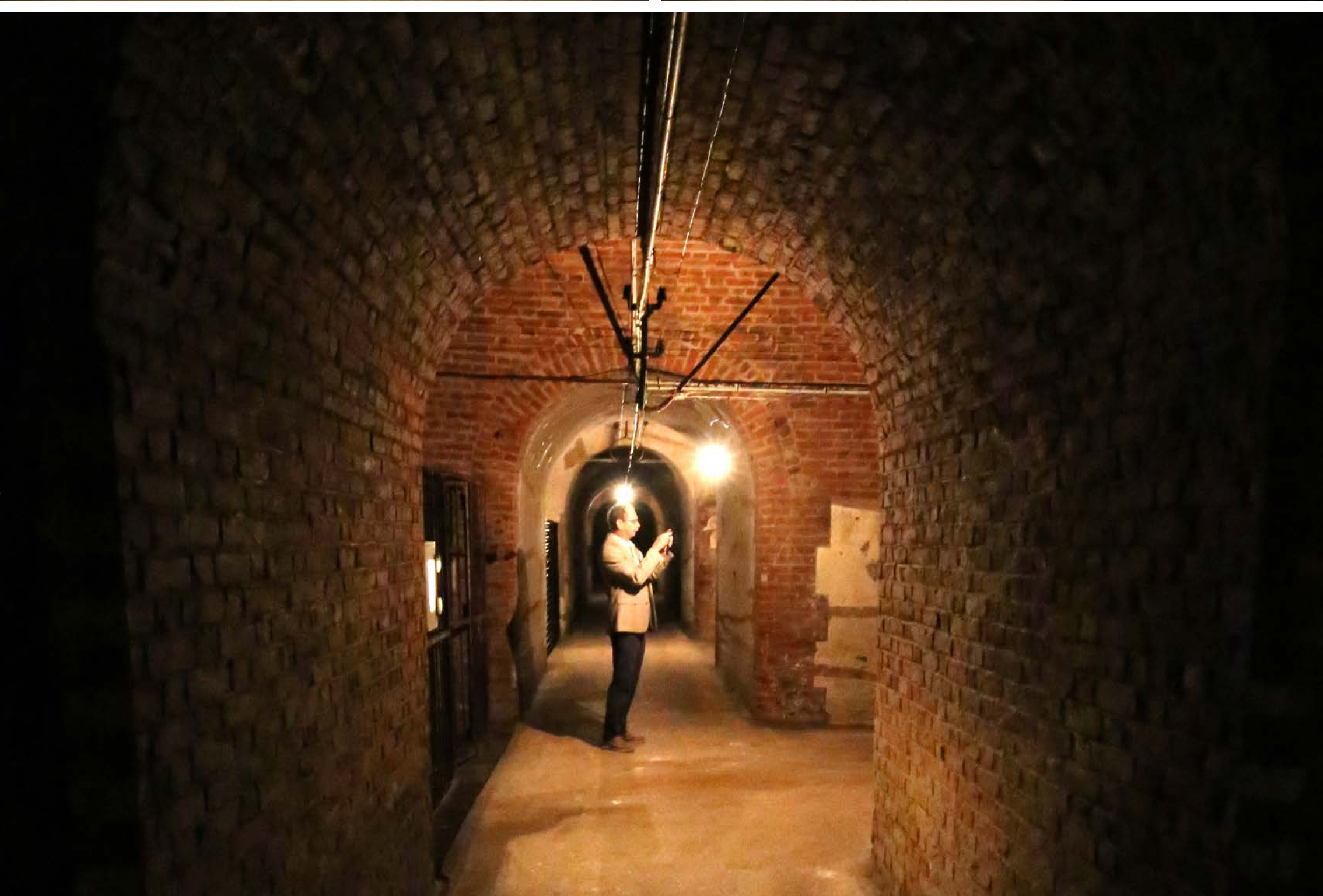
*What a week and what stories to share!
We shall treasure these memories forever.*

– Brad Nowland











The experience of being able to go behind the scenes and see the riddling was something I've never seen before and will probably never see again.

— Hannah Rohrlach





*It was interesting to see
the way the process was so
clinically set up yet so efficient.*
— Brad Nowland





I enjoyed the way that Sylviane conducted our tour and interacted. I loved the caves of Pol Roger and the chance to see the riddler!

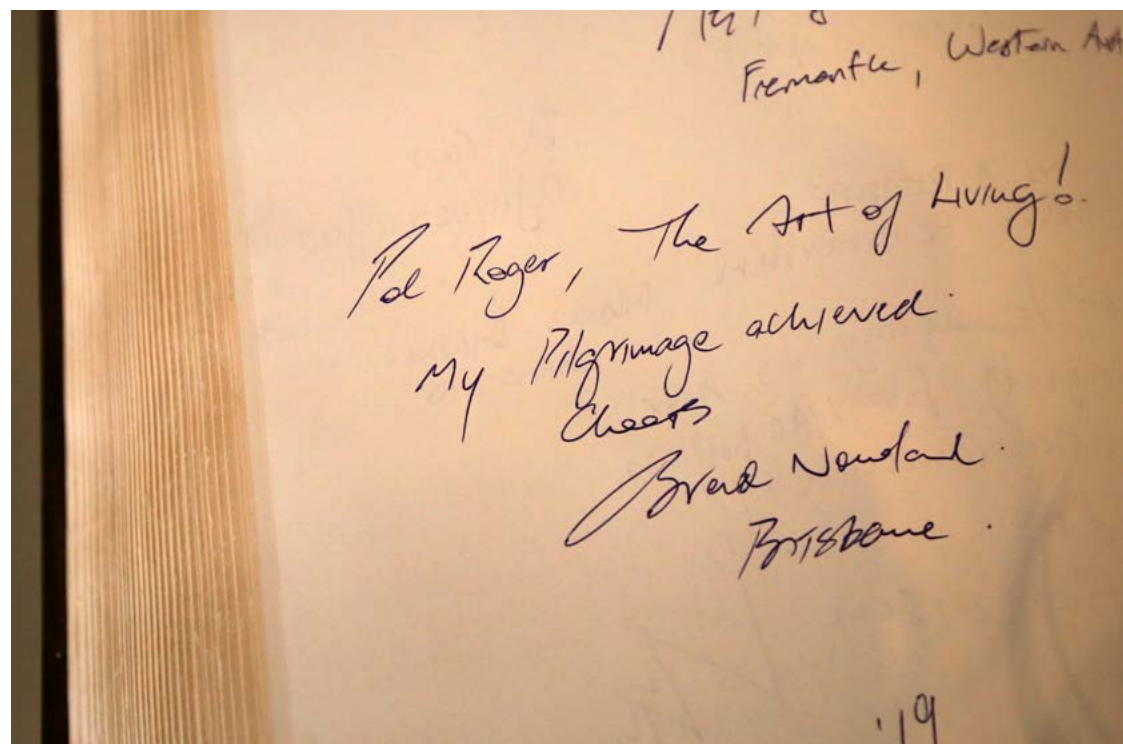
— Shirley Bowen





To me, Pol Roger signifies that good times are about to start! The history and memories make it so special. Winston Churchill is for very special experiences. I love history and the stories of Winston Churchill are just wonderful!

— Brad Nowland



Wednesday 11 September 2019

BOLLINGER

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

Lunch and Tasting Host: Guy De Rivoire, International Sales Director

Tour Host: Emeline

BOLLINGER SPECIAL CUVÉE BRUT NV

BOLLINGER ROSÉ BRUT NV

BOLLINGER LA GRANDE ANNÉE 2008

BOLLINGER LA GRANDE ANNÉE ROSÉ 2007

BOLLINGER RD EXTRA BRUT 2004

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!

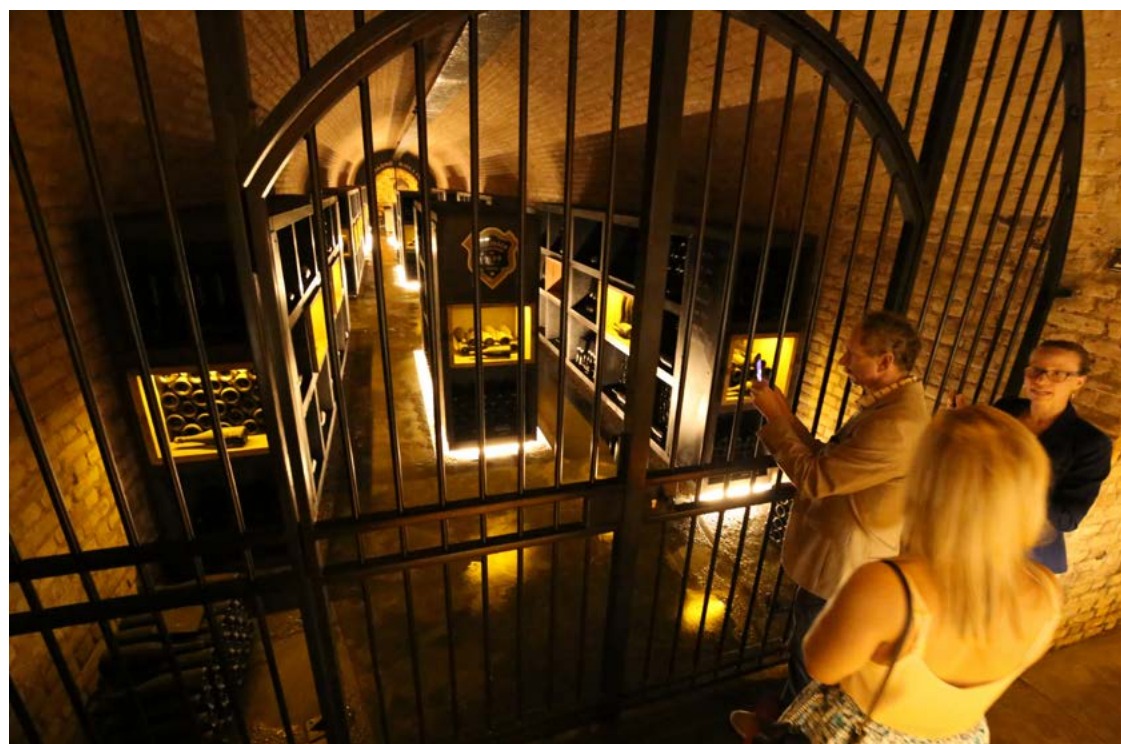
We were greeted in the courtyard of this fabled house by the ebullient Guy de Rivoire, who was in top spirits at the commencement of vintage. He welcomed us into the home in which Madame Lily Bollinger lived for more than 40 years, and shared with us stories of her initiative and resilience even in the midst of the second world war.

Guy hosted us for a magnificent lunch, and shared behind-the-scenes insights into the upcoming Bond film, No Time to Die, lamenting that the RD scene was cut on the editing desk. Thankfully, the RD scene was certainly not cut from our own Bollinger experience, culminating in the sublime Bollinger RD Extra Brut 2004.

Our tour of the house commenced with 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 host, Emeline, 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 Emeline 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.







*This week was a once in a lifetime
champagne best of the best!*
— Brad Nowland





The champagne matched the food really well and the foie gras was delicious!
– Neil Banham













CHAMPAGNE
BOLLINGER
MAISON FONDÉE EN 1829



BY APPOINTMENT
TO H.M. QUEEN ELIZABETH II
PURVEYORS OF CHAMPAGNE
CHAMPAGNE BOLLINGER S.A.

Dîner du Mercredi 11 Septembre 2019

Foie Gras Concombre, Citronnelle, Tuile de Pain

Canette, Betterave, Pomme, Cassis

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

Pomme Tatin, Crème Brûlée au Lait

Bollinger Rosé

Bollinger La Grande Année 2008

Bollinger La Grande Année Rosé 2007

Bollinger R. D. 2004

Bollinger Special Cuvée

Dîner préparé par Benjamin Gelles

Thursday 12 September 2019

VEUVE CLICQUOT

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

Tasting and Lunch Hosts: Dominique Demarville and Didier Mariotti

Tour Host: Loic

TAUXIÈRES PINOT NOIR 2019 JUICE
TRÉPAIL CHARDONNAY 2019 JUICE
TRÉPAIL CHARDONNAY 2018 RESERVE WINE
DORMANS MEUNIER 2018 RESERVE WINE
BOUZY AND AMBONNAY 2018 RESERVE WINE
BOUZY AND AMBONNAY 2016 RESERVE WINE
VERZY PINOT NOIR 2008 RESERVE WINE
LOCHES-SUR-OURCE PINOT NOIR 1996 RESERVE WINE
VEUVE CLICQUOT BRUT YELLOW LABEL NV 2018 BLEND

VEUVE CLICQUOT BRUT YELLOW LABEL NV
(EN MAGNUM)
VEUVE CLICQUOT LA GRANDE DAME 2008
(EN MAGNUM)
VEUVE CLICQUOT VINTAGE BRUT 2008
VEUVE CLICQUOT CAVE PRIVÉE ROSÉ 1979
VEUVE CLICQUOT CAVE PRIVÉE ROSÉ 1989
(EN MAGNUM)
VEUVE CLICQUOT DEMI-SEC NV

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, amazing us with one of the most extraordinary experiences of our remarkable week.

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. Our host Loic showed us the first order of shipment to Australia, dated 1859.

We were then treated to a back-stage pass to the modern engine room of this grand house, where outgoing chef de cave Dominique Demarville and incoming incumbent Didier Mariotti 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 and Didier presented us with a unique insight into this collection, orchestrating a tasting of nine examples of just-pressed juice, reserves and a yet-to-be-bottled blend 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 2019 all the way back to 1996, served blind, we were astounded at their vitality, energy and complexity.

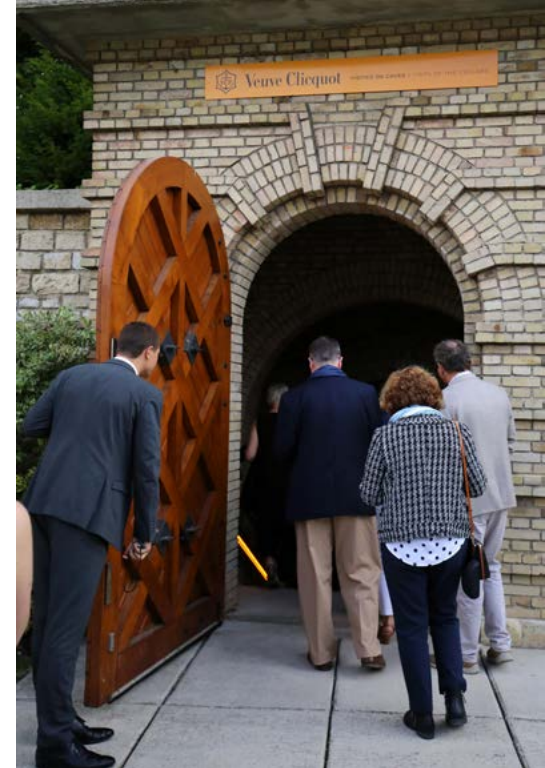
Dominique's generosity with his time was testimony to his warm, humble and giving nature, at his busiest time of the year, ten days into harvest. He explained his vintage routine, from 6am until 10pm every day, and 80% of his time is spent in the vineyards.

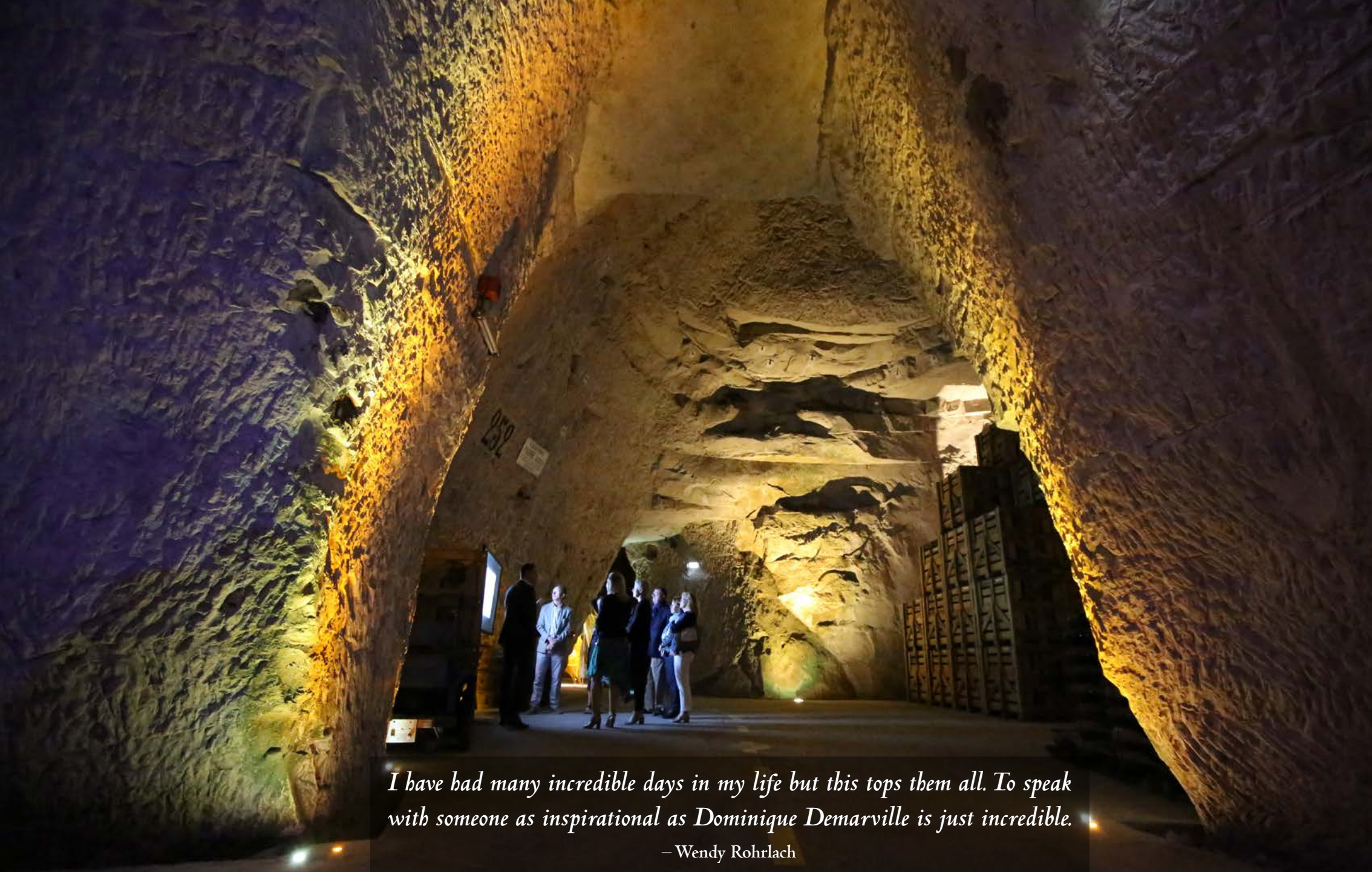
From his tasting room he welcomed us into a fairytale lunch at Hôtel du Marc, the fabled private maison of the house in Reims. From an apéritif of Veuve Clicquot La Grande Dame 2008 poured from magnum in the lavish gardens, to a glorious lunch and vintages from the 1970s and 1980s in the splendid dining room, we were made to feel like absolute royalty. By the end of the day, we had tasted Veuve Clicquot from five decades.

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, declared by Shirley Bowen to be the most beautiful thing she had ever tasted.

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. 'I have had many incredible days in my life but this tops them all,' summed up Wendy Rohrlach. 'To speak with someone as inspirational as Dominique Demarville was just incredible.'





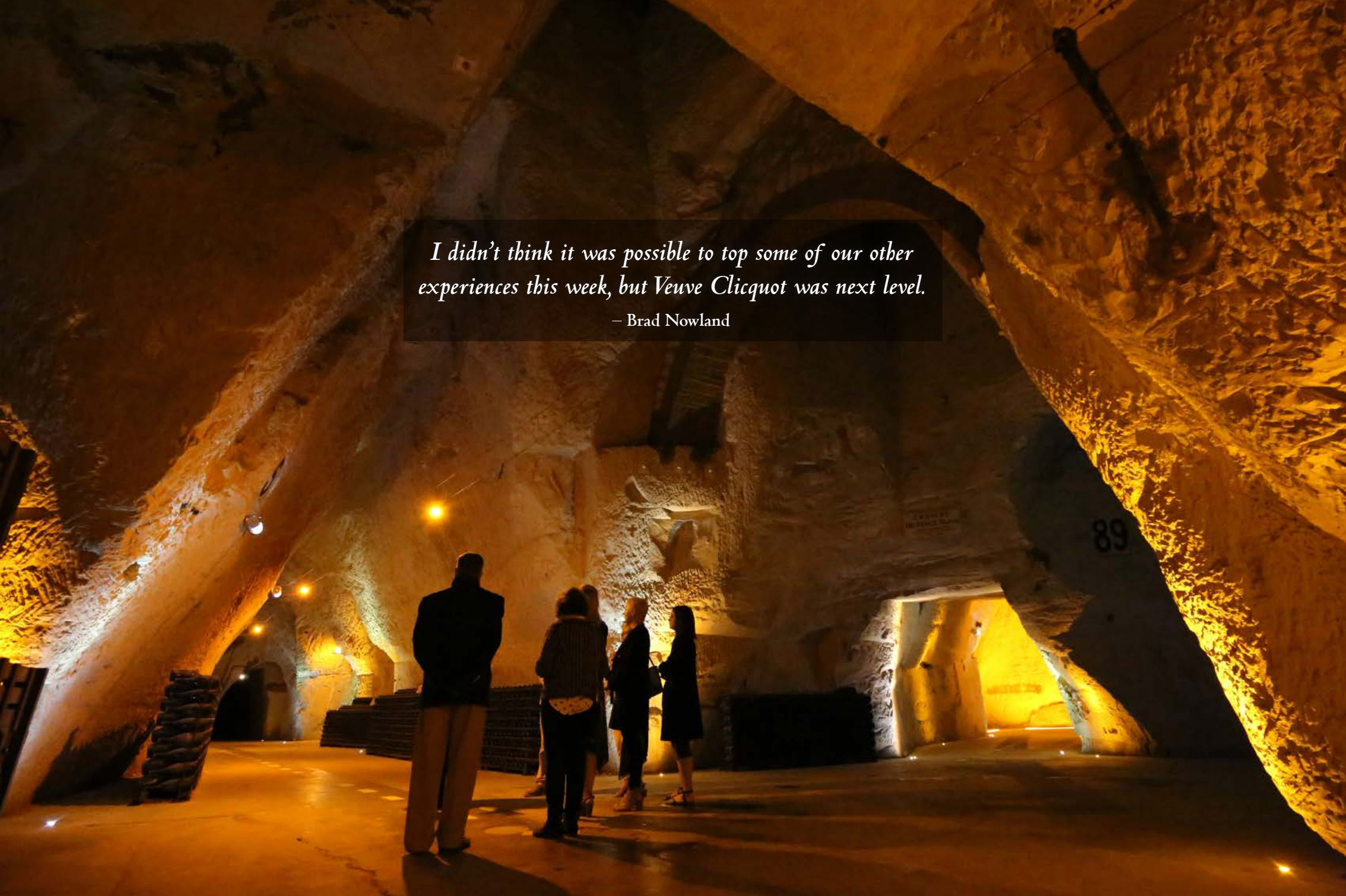
I have had many incredible days in my life but this tops them all. To speak with someone as inspirational as Dominique Demarville is just incredible.
– Wendy Rohrlach





I didn't think it was possible to top some of our other experiences this week, but Veuve Clicquot was next level.

— Brad Nowland







*This visit has totally
changed my perception
of Veuve Clicquot.*

— Hannah Rohrlach







*I loved the technical tasting at Veuve
Clicquot. It was an amazing experience
and I learnt so much. And I just
want to drink that 1996 reserve!*

– Shirley Bowen









Coming through the gate into the hidden world of Hôtel du Marc was such a wonderful surprise!

— Brad Nowland



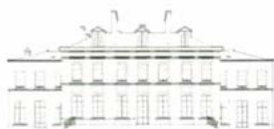
En l'honneur de

Madame Shirley Bowen
Madame Wendy Rohrlach
Madame Hannah Rohrlach
Madame Kathy Nowland
Monsieur Neil Banham
Monsieur Brad Nowland
Monsieur Tyler Austin
Monsieur Tyson Stelzer

La Grande Dame Brut 2008
Equilibre, Élégance, Pureté

Vintage Brut 2008
Tension, Minéralité, Structure

Demi-Sec
Exotique, Soyeux, Souplesse



Hôtel
du Marc



Déjeuner du jeudi 12 septembre 2019
Hôtel du Marc

L'APERITIF
Veuve Clicquot La Grande Dame Brut 2008

L'OMBLE CHEVALIER
jeunes poireaux & truffe
Veuve Clicquot Vintage Brut 2008

LE FILET DE BŒUF DE SALERS
jus cassis
Cave Privée Rosé 1979

LES FROMAGES
selon Philippe Olivier
Cave Privée Brut 1989

LA POIRE
sablé vanille
Veuve Clicquot Demi-Sec



*The Veuve Clicquot experience at Hôtel du Marc was
the best food and wine pairing of the entire week!*
— Wendy Rohrlach







The 1979 Cave Privée Rosé was the most beautiful thing I have ever tasted. – Shirley Bowen

This wine is standing on the shoulders of giants. I never thought you could show me a forty year old champagne and I would go, 'ooh, aah!' but this is just transcendent. Absolutely spectacular. I will remember the 1979 for the rest of my life. – Brad Nowland

The 1979 was the wine of the trip for me. – Tyler Austin







Veuve Clicquot was the biggest surprise of the week for me. I would never go for Veuve before, but it completely changed my opinion.

– Hannah Rohrlach









Thursday 12 September 2019

DEUTZ

Deutz tasting and tour of the estate, its cellars, vineyard and the historic house of William Deutz in Ay

Tour and Tasting Host: Marc Mocata, Public Relations and Tourism

Guest appearance: Michel Davesne, Chef de Cave

DEUTZ BRUT CLASSIC NV

DEUTZ BRUT ROSÉ NV

DEUTZ AMOUR DE DEUTZ BLANC DE BLANCS 2009

Orchestrating the experiences of our week and aligning the schedules of our hosts and guests necessitates months of planning, and our dates are locked in two years in advance. We hope to align with harvest time, but the vagaries of the seasons can thwart the best of planning by days or even weeks.

Hence the delight of chancing upon the start of harvest for the commencement of our tour, and the opportunity to experience all the dynamic aromas, flavours and drama of vintage throughout our action-packed week.

We arrived at Deutz on the second day of harvest and met Chef de Cave Michel Davesne in the press house of this fabled estate in Ay, where we saw the grapes arriving and heard his optimism for the maturity and acidity of this vintage.

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.

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.

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.

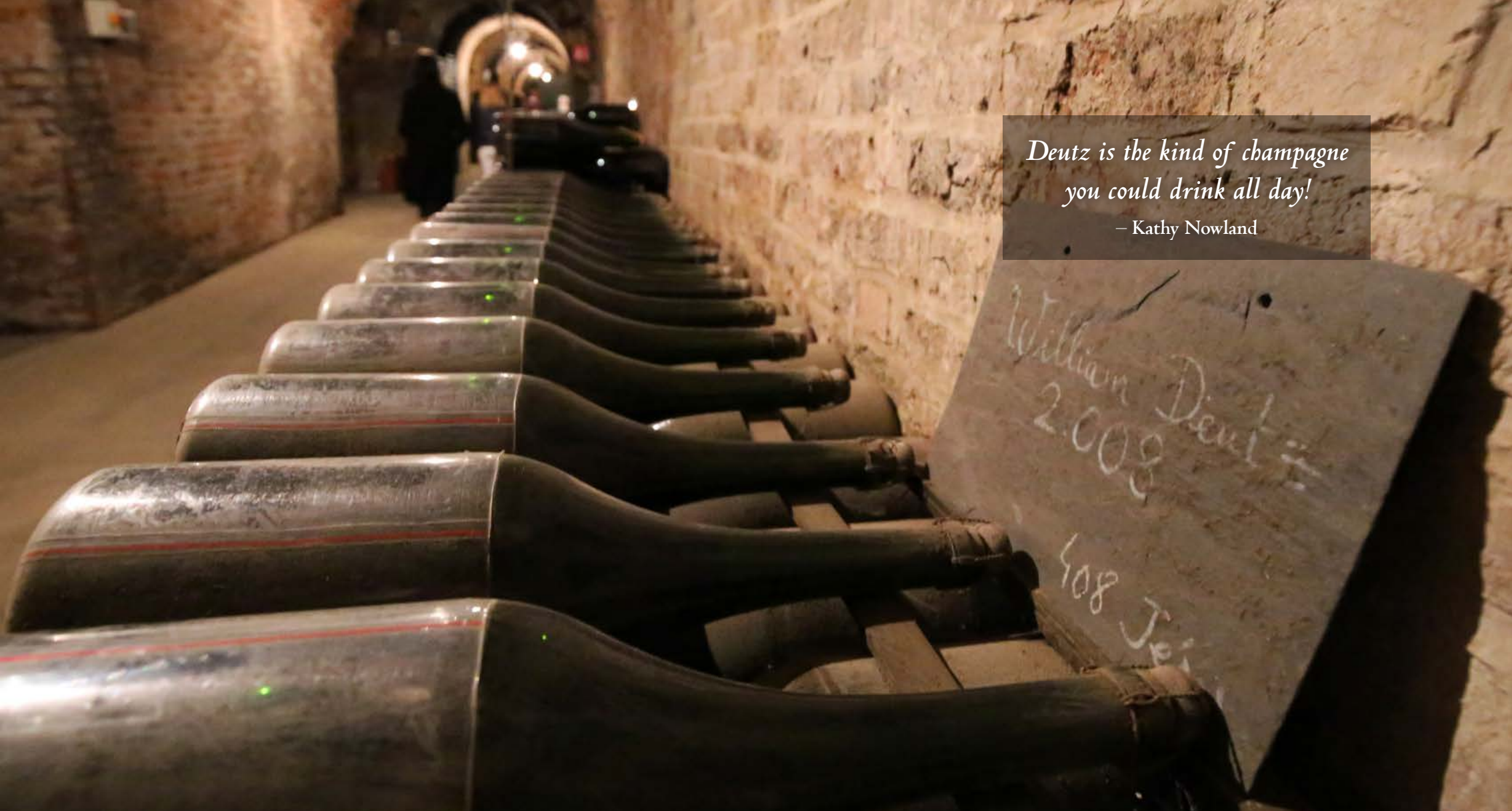
Making our way back through the long, deep and winding cellars, we were greeted by a romantic candle-lit path and staircase that led us back to the distinguished rooms of the maison.

Here we stepped into the charming, light-filled bird house room in which the winemaking team conducts its tastings, to be treated to the delicate cuvées of this elegant house, culminating in the stunning flagship, Amour de Deutz Blanc de Blancs 2009.

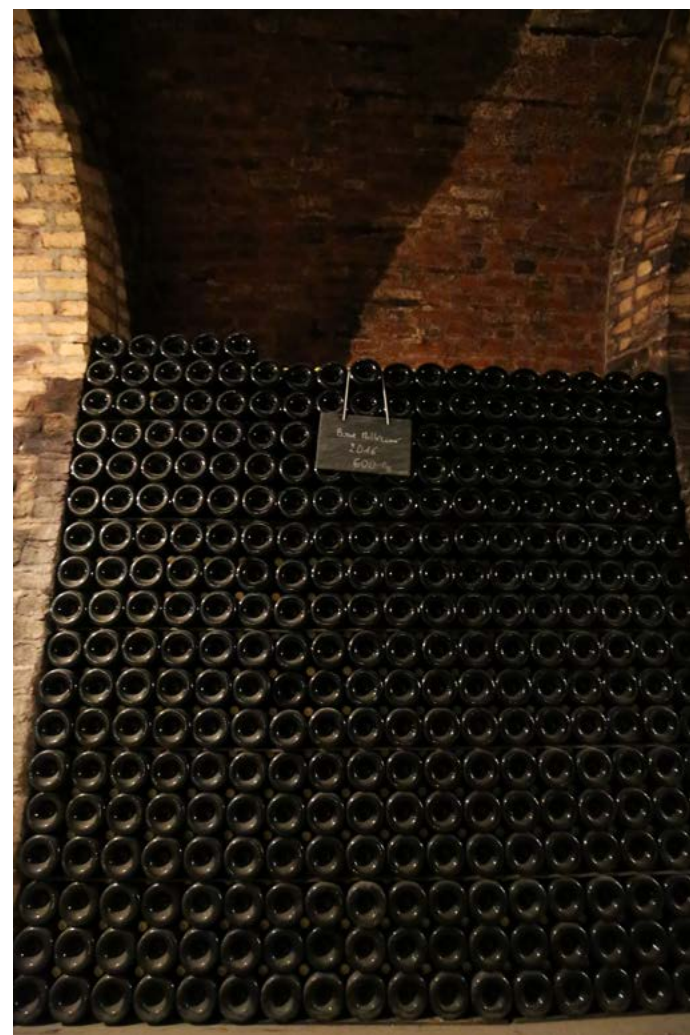




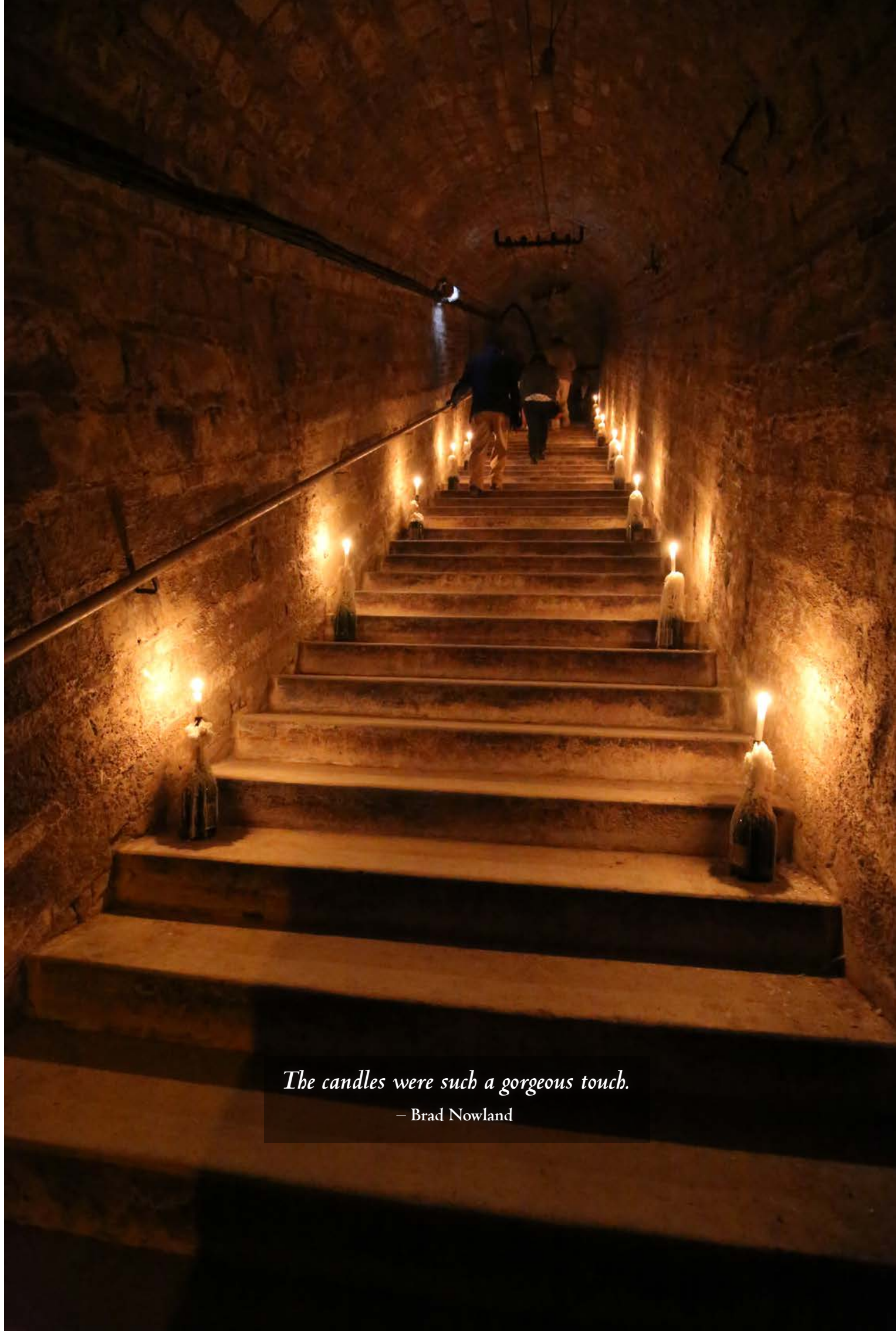




*Deutz is the kind of champagne
you could drink all day!*
— Kathy Nowland







The candles were such a gorgeous touch.

– Brad Nowland





I really liked the Amour de Deutz.

— Hannah Rohrlach



Friday 13 September 2019

CHARLES HEIDSIECK

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

Tour, Tasting and Lunch Host: Maxime Watelet, European Export Manager

Guest appearance: Cyril Brun, Chef de Cave

CHARLES HEIDSIECK BLANC DE BLANCS NV

CHARLES HEIDSIECK ROSÉ RÉSERVE NV

CHARLES HEIDSIECK BRUT RÉSERVE NV

CHARLES HEIDSIECK MILLÉSIMÉ 2006

CHARLES HEIDSIECK ROSÉ MILLÉSIMÉ 2005

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2004

CHARLES HEIDSIECK MILLÉSIMÉ 2008

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 1995

CHOUILLY CHARDONNAY 2019 JUICE

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.

Our delightful host Maxime guided us through two millennia of history in Roman crayères and into the inner sanctum of the museum cellar of the house, a dignified resting place for such distinguished cuvées.

When we ascended 106 spiral stairs back to the garden and newly refurbished pavilion, we were greeted by none other than chef de cave Cyril Brun himself, who was beaming about the quality of the harvest. 'We now know that god loves champagne!' he exclaimed. 'It could have been a disaster, but now it is going to be one of the most magical seasons in the last 20 years!'

The stylish yet warm space of the pavilion perfectly reflected the personality of the Charles Heidsieck house style, to which we were introduced in a tasting of the full range, including the delightful brand new release Millésimé 2008.

An exceptional lunch was accompanied by no fewer than nine cuvées, leading us on a delightfully intimate journey into the past, present and future of this very special house, from just-pressed chardonnay juice to the depths of the sublime Blanc des Millénaires 1995.

Our afternoon with Charles Heidsieck was another highlight of our week and a wonderful celebration of our last day in Champagne!

*This is where I want my
partner to propose to me!*

— Hannah Rohrlach

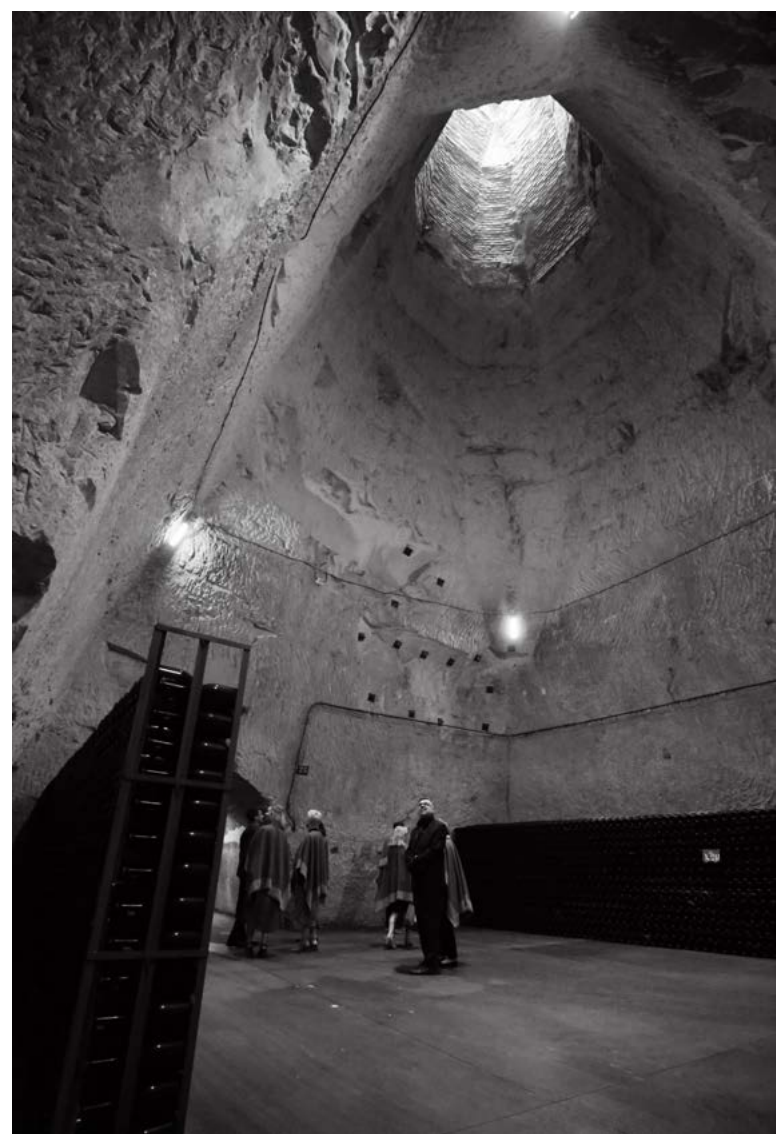
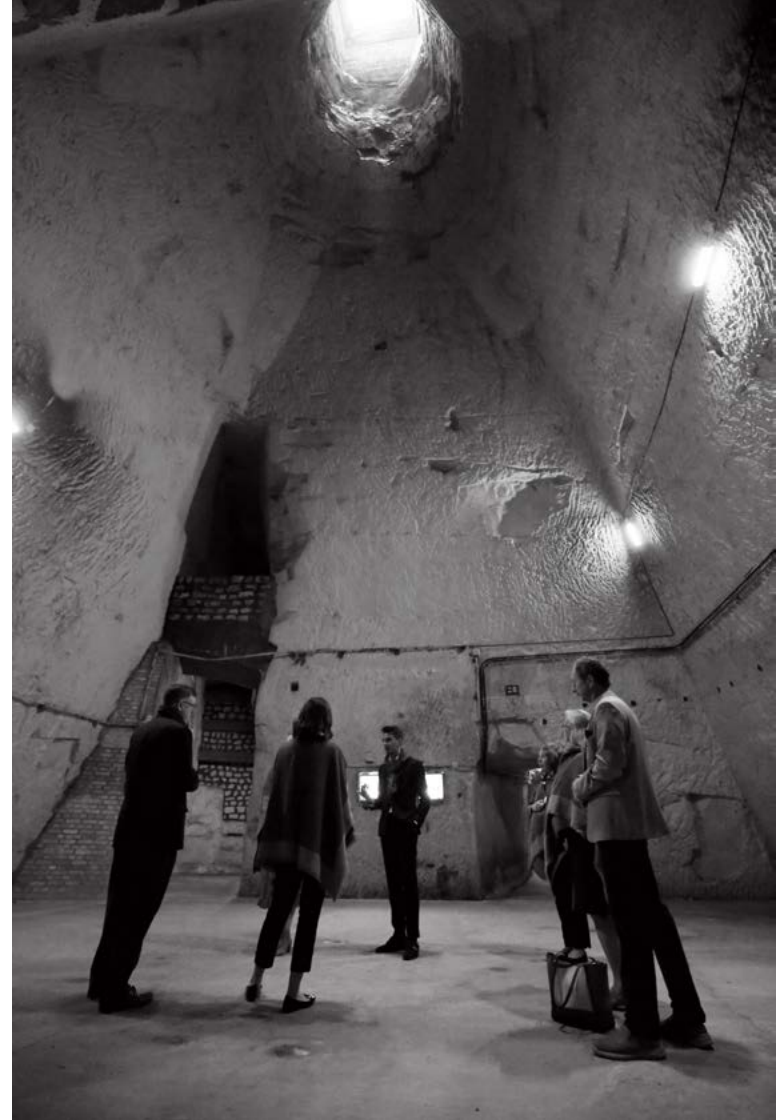






*Charles Heidsieck was my favourite
experience of the whole week.*
– Hannah Rohrlach

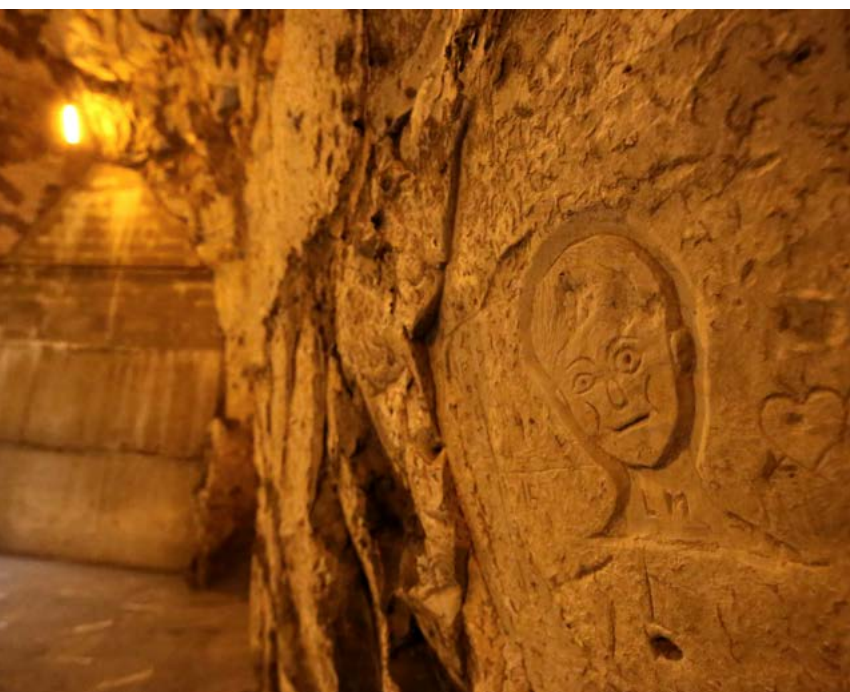






*Charles Heidsieck was
absolutely spectacular!*

— Wendy Rohrlach







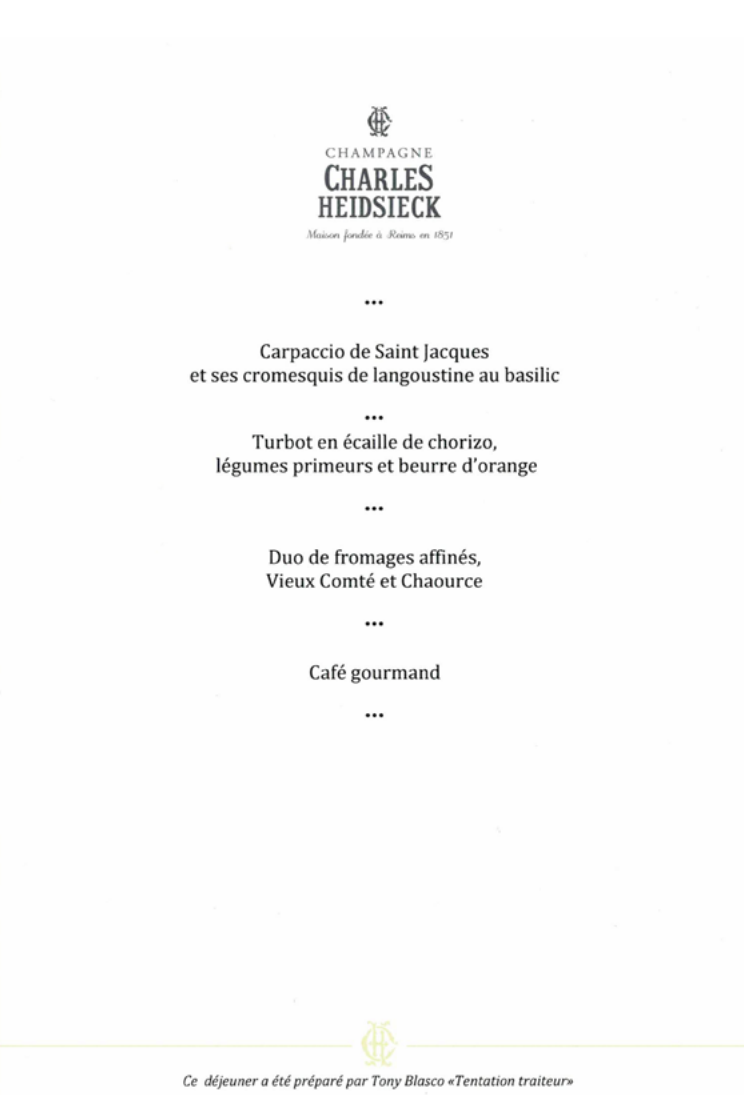
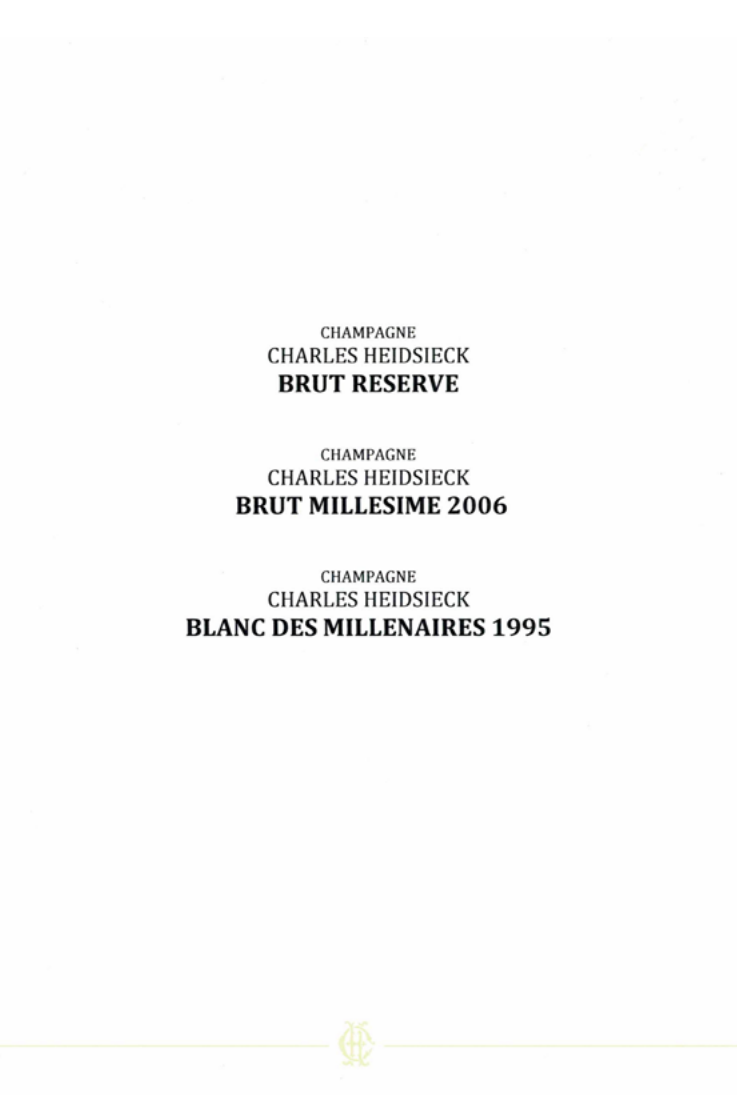
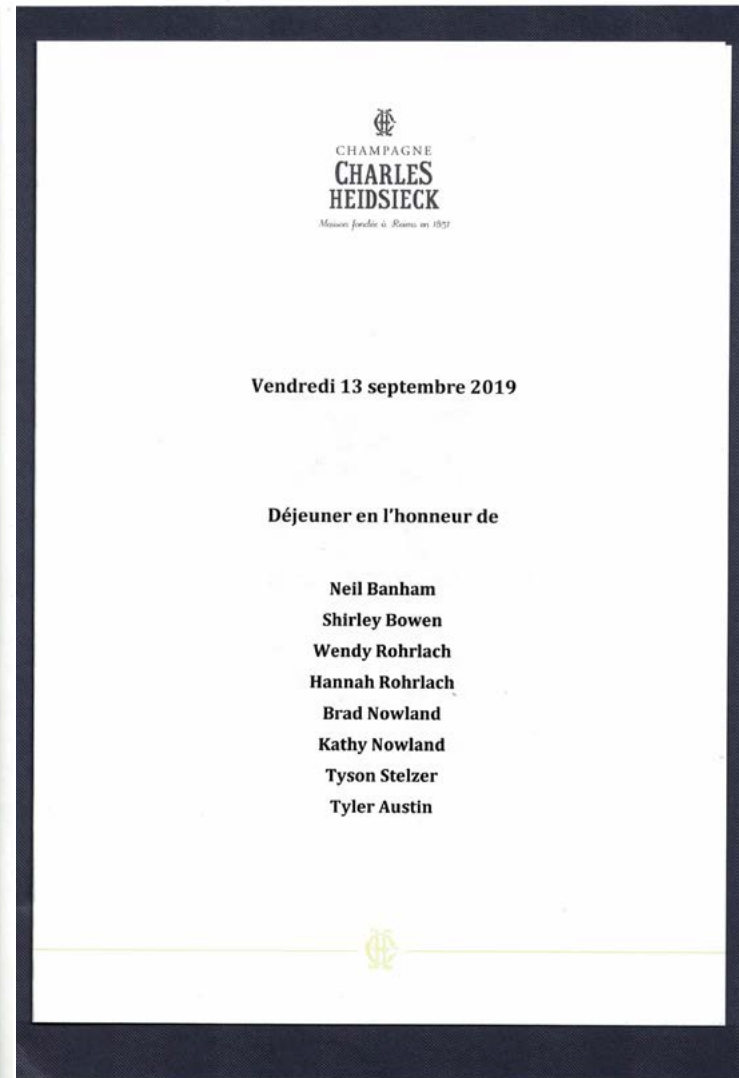
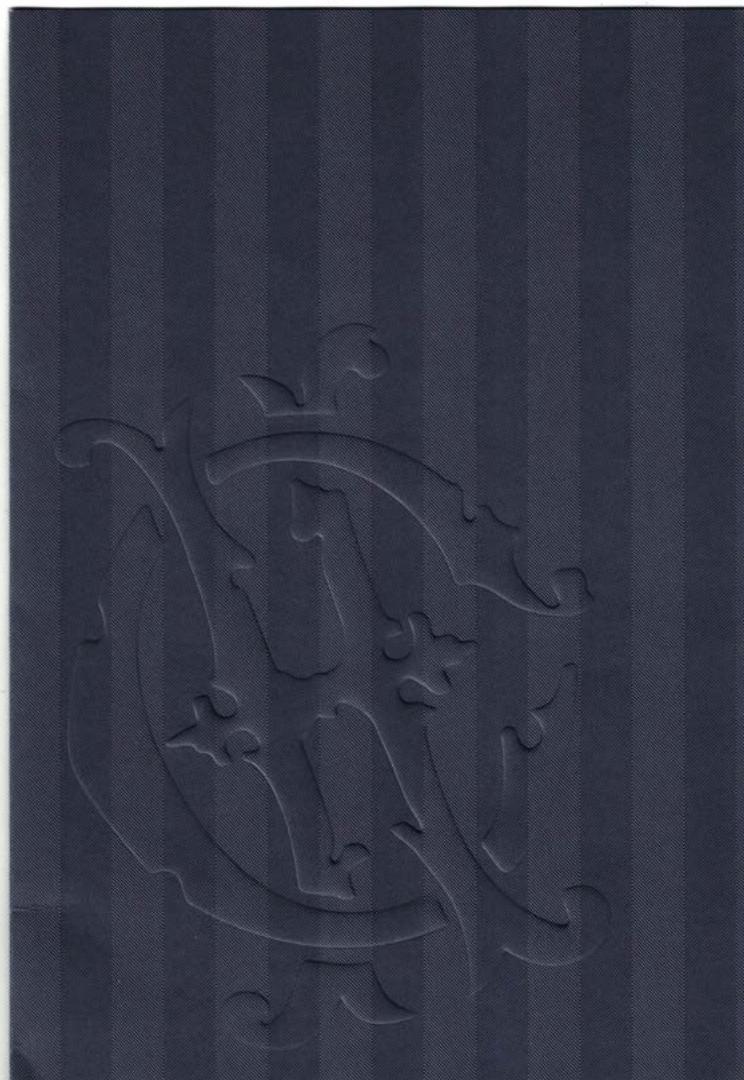
*Blanc des Millénaires is
certainly a wine I'll remember!*
— Brad Nowland



*A spectacular tasting and
very distinguished lunch!*

— Brad Nowland







*Of all the meals we've had this week,
Charles Heidsieck was one of the highlights!*

— Hannah Rohrlach



Friday 13 September 2019

TAITTINGER

Taittinger tour of its 2nd century Roman crayères in Reims, and press house, tasting and dinner at Château de la Marquetterie in Pierry

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

TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS 2007

TAITTINGER BRUT MILLÉSIMÉ 2013

TAITTINGER PRELUDE GRAND CRUS NV

TAITTINGER LES FOLIES DE LA MARQUETTERIE NV

TAITTINGER CUVÉE BRUT PRESTIGE ROSÉ NV

Our final visit for the week, and a grand finale it was!

All dressed up in anticipation of our dinner at Chateau de la Marquetterie, we commenced the evening descending in the magical 3rd century crayères beneath Taittinger in Reims.

It was a mythical experience to explore the expansive crayères that now house millions of bottles of Taittinger Comtes de Champagne. We were captivated by the ancient graffiti scored into the chalk walls. 'I loved walking through the crayères and touching the walls that people had dug out 2000 years ago,' reflected Neil Banham. 'That was just amazing!'

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.

Overlooking the vineyards and serene village of Pierry on the southern outskirts of

Épernay, we basked in the evening light, strolling through the vines.

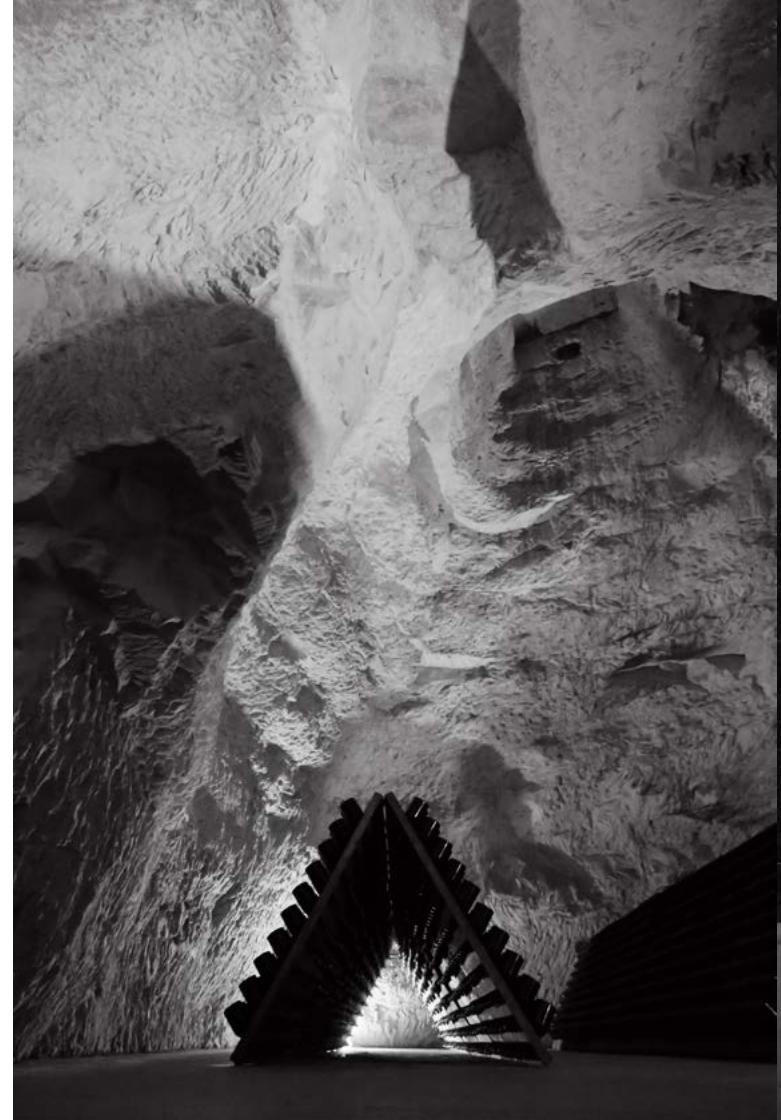
Visiting the press house adjacent to the vineyard, we witnessed the speed at which the press is loaded enjoyed an opportunity to taste freshly pressed pinot noir juice.

Retiring to the garden behind the château, we were introduced to Taittinger Comtes de Champagne Blanc de Blancs 2007 by our host, Jean-Pierre Redont.

A wonderful meal followed in the dining room of the château, concluding with dessert by candlelight, making for a sweet and ethereal finish to a magical week in Champagne.

Wendy Rohrlach summed up on behalf of us all: 'This week has been one of the most memorable experiences of my life.'







I loved walking through the crayères and touching the walls that people had dug out 2000 years ago. That was just amazing.

– Neil Banham











*One of my favourite things I'll remember
was seeing the pressing, both the old
wooden press and the industrial press.*

— Kathy Nowland













*Everyone we met this week had a
fantastic style and joie de vivre.*

— Brad Nowland

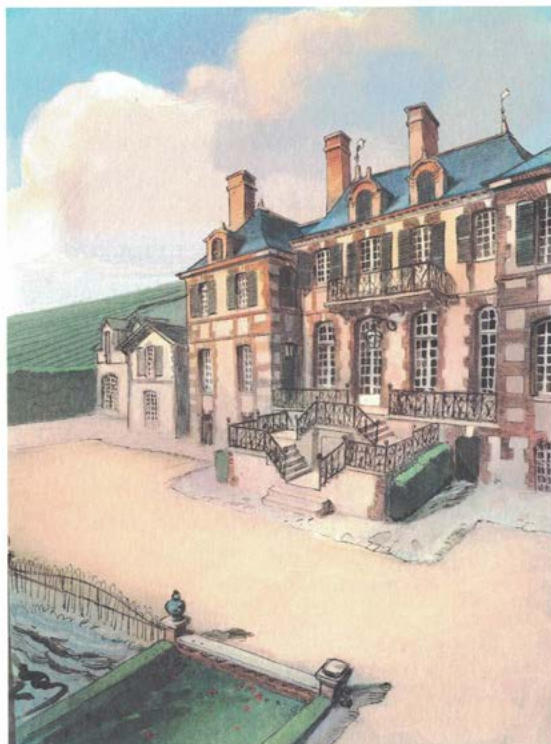


Jean Tysen -
My dear friend -

CHAMPAGNE
TAITTINGER
Reims
CLOVIS TAITTINGER

I am really honoured to welcome you &
your guests in our family!

9, PLACE SAINT-NICAISE 51100 REIMS - FRANCE
TEL : +33(0)3 26 85 45 35 / FAX : +33(0)3 26 85 44 39 / E-MAIL : clovis.taittinger@taittinger.fr



Comtes de Champagne Blancs de Blanc Brut 2007

Taittinger Brut Millésimé 2013

Taittinger Prélude Grands Crus Brut

Taittinger « Les Folies de la Marquetterie »

Taittinger Brut Prestige Rosé

We really hope that you'll all enjoy
discussing our own history, our culture, our
wines...

Warm regards to everyone -

Clovis

Amuse-Bouche

*Salmon d'Ecosse en Gravlax, Crèmeux Combarva
Celeri et Noruga*

Canette, Betterave, Pomme, Cassis

Chacurce, Emulsion Chacurce et Champignon

Prune Noire, Shortbread Noisette

Friday 13th of September 2019

*Ce dîner a été préparé par
Benjamin Gilles à Reims*





*Every lunch and dinner this week
was outstanding. Each was different
and unique, and the pairing of food
and champagne was just delicious.*

– Wendy Rohrlach





*What Tyson explained in his
inimitable style will stick with us and
come back in our memories for years.*

— Brad Nowland



I have had many incredible days in my life, but this week tops them all. It surpassed all my thoughts and dreams and was truly something I will treasure as a memory forever. Each champagne house offered something unique, which would not have been possible to experience without the respect that Tyson have earned over the years.

The lunches and dinners were all outstanding. Each was different and unique and the pairing of food and champagne was just delicious.

Every experience was wonderful, and seeing the differences between all of the houses was amazing. Every detail was slightly unique and different, and elements of every visit were so different and just fabulous. I cannot single out just one experience as my favourite. Thank you for an incredible six days in Champagne!

– Wendy Rohrlach

I wanted to reward myself with a once in a lifetime opportunity. Champagne was on my bucket list and I wanted to do it well. We researched and found Tyson and saw what was done in previous years. He didn't meet my expectations, he blew them away!

These things don't happen without great organisation and Tyler was working tirelessly behind the scenes and it worked flawlessly.

What Tyson explained in his inimitable style will stick with us and come back in our memories for years. I know what a tough gig it is and he delivered something that was truly exceptional. We had a good group, everyone contributed and had a sense of humour and everyone had special moments along the way.

The dinner at Les Crayères was a pretty fair start! It really set the standard and I said I didn't think it would get better, but each day had something as good as if not better than the day before. I didn't think it was possible to top some of our other experiences this week, but Veuve Clicquot was next level.

What a week and what memories and stories to share! We shall treasure those memories forever. It was truly a once in a lifetime champagne best of the best!

– Brad & Kathy Nowland

To be able to taste and experience every level of detail that goes into champagne was fantastic and opened my eyes to understanding the specifics. I tasted the grapes, the juice and the reserve wines and I can understand the different varieties. And that's something you couldn't experience anywhere else. Then to be able to taste the finished result really helped me to have a much more complete understanding of everything about champagne. And that's very special. I have never felt confident tasting in front of other people and Tyson and Tyler made me feel comfortable and confident the whole week. It was fantastic — the whole week was just amazing!

– Hannah Rohrlach

There were four things that were particularly interesting and unique that I thought I could not do outside of this tour. I loved all of the champagne. I loved being in the vineyards on the first day of harvest and seeing the grapes with Jean-Baptiste Lécaillon. The genuine and authentic leadership of the Champenois is inspiring, and we saw this time and time again. I loved the caves of Pol Roger and seeing the riddler and I enjoyed the way that Sylviane conducted our tour and interacted. And I loved the technical tasting at Veuve Clicquot. I learnt so much. I just want to drink that Veuve Clicquot 1996 reserve! And the 1979 Cave Privée Rosé was the most beautiful thing I have ever tasted.

– Shirley Bowen

The wine, the food, the company, the countryside, the whole experience was just incredible! I loved walking through the crayères and touching the walls that people had dug out 2000 years ago. That was just amazing.

– Neil Banham





WINE EVENTS

WITH TYSON STELZER

