



4-10 SEPTEMBER 2022



*Tyson Stelzer's Champagne Tour*

*Hosted by Tyson Stelzer & Sharron Turgeon*

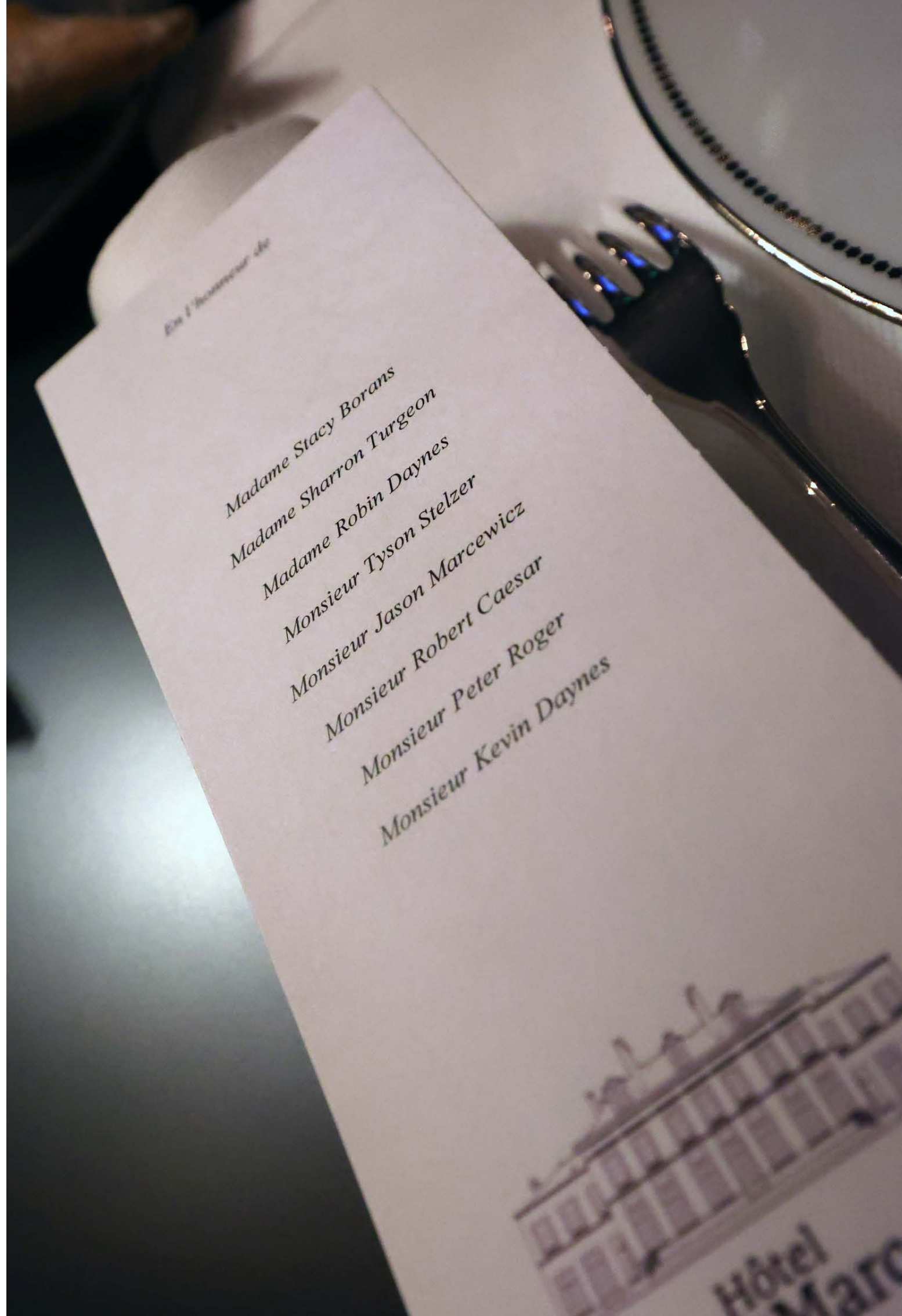
*For Stacy Borans & Jason Marcewicz  
Robin & Kevin Daynes  
Robert Caesar & Peter Roger*

*4-10 September 2022*

*Words by Tyson Stelzer*

*Photography by  
Tyson Stelzer & Sharron Turgeon*

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



*En l'honneur de*

*Madame Stacy Borans*

*Madame Sharron Turgeon*

*Madame Robin Daynes*

*Monsieur Tyson Stelzer*

*Monsieur Jason Marcewicz*

*Monsieur Robert Caesar*

*Monsieur Peter Roger*

*Monsieur Kevin Daynes*





*I rarely find myself  
lost for words but I  
frequently ran out of  
superlatives this trip!*  
— Stacy Borans

*Sunday 4 September 2022*

# RÉSIDENCE EISENHOWER

*Our Home*

CHARLES HEIDSIECK BRUT RÉSERVE NV EN MAGNUM

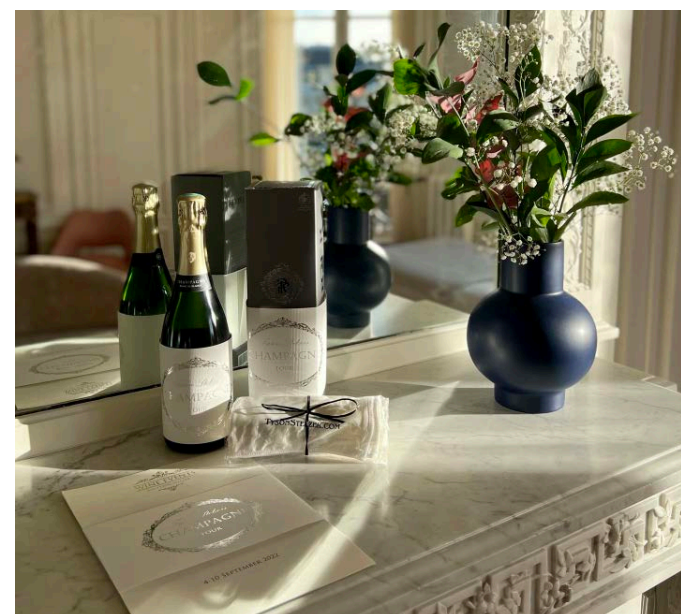


*There was a huge  
amount of excitement  
when it was announced  
that we would be staying  
at Résidence Eisenhower!*

*— Jason Marcewicz*



*The difference with Résidence Eisenhower  
is that it feels like your home.*  
— Robin Daynes



*Sunday 4 September 2022*

# L'ASSIETTE CHAMPENOISE

*Welcome Dinner*

PIERRE PÉTERS LES CHÉTILLONS 2013 EN MAGNUM

JACQUESSON DIZY CORNE BAUTRAY RÉCOLTE 2008

EGLY-OURIET GRAND CRU BRUT ROSÉ NV

DOMAINE LEFLAIVE PULIGNY-MONTRACHET CLAVOILLON PREMIER CRU 2014

PIERRE-YVES COLIN-MOREY CHASSAGNE-MONTRACHET ABBAYE DE MORGEOT PREMIER CRU 2014

GEANTET-PANSIOT CHAMBOLLE-MUSIGNY VIEILLES VIGNES 2013

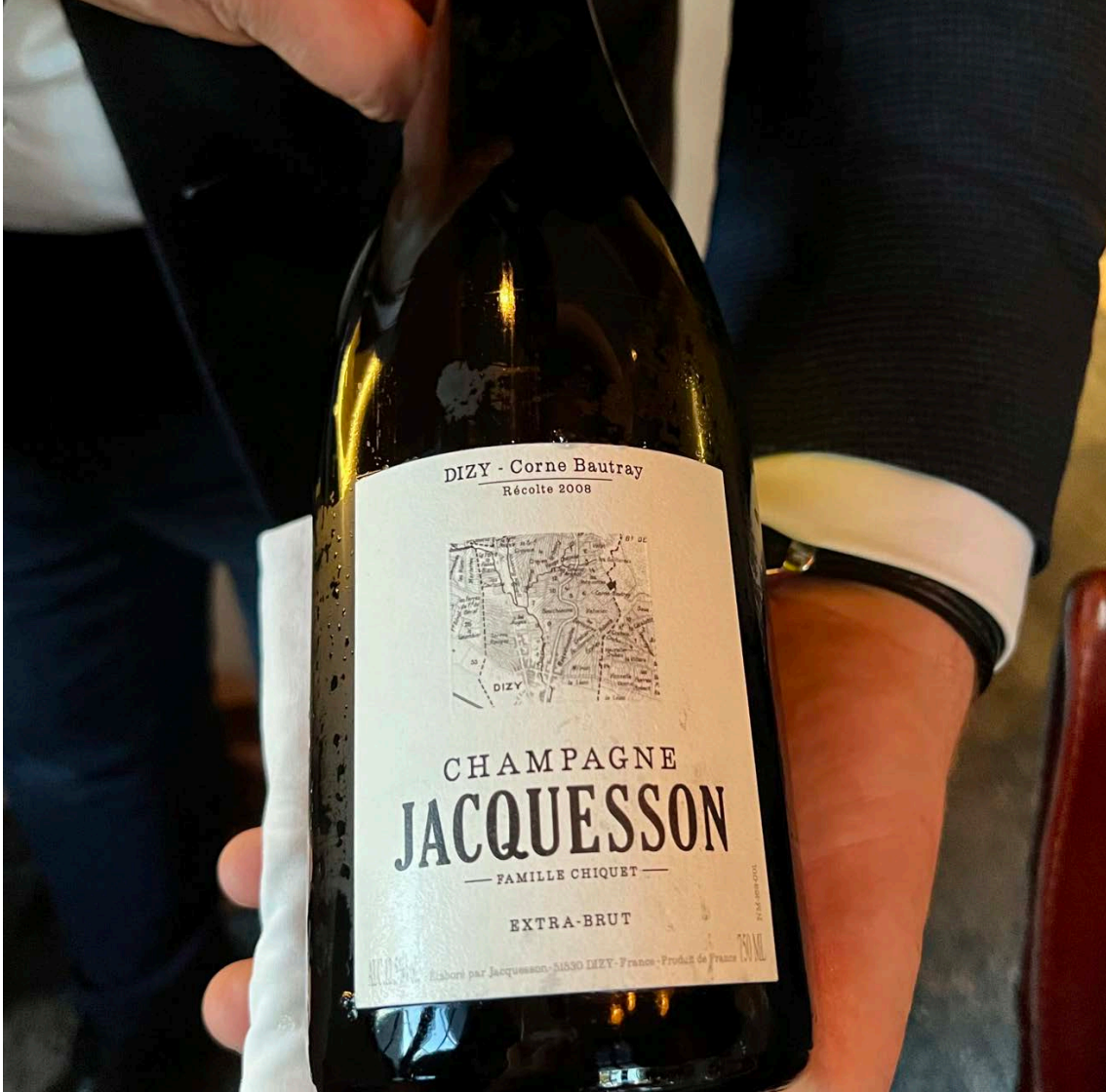
LOUIS ROEDERER CAMILLE HOMMAGE COTEAUX CHAMPENOIS 2019











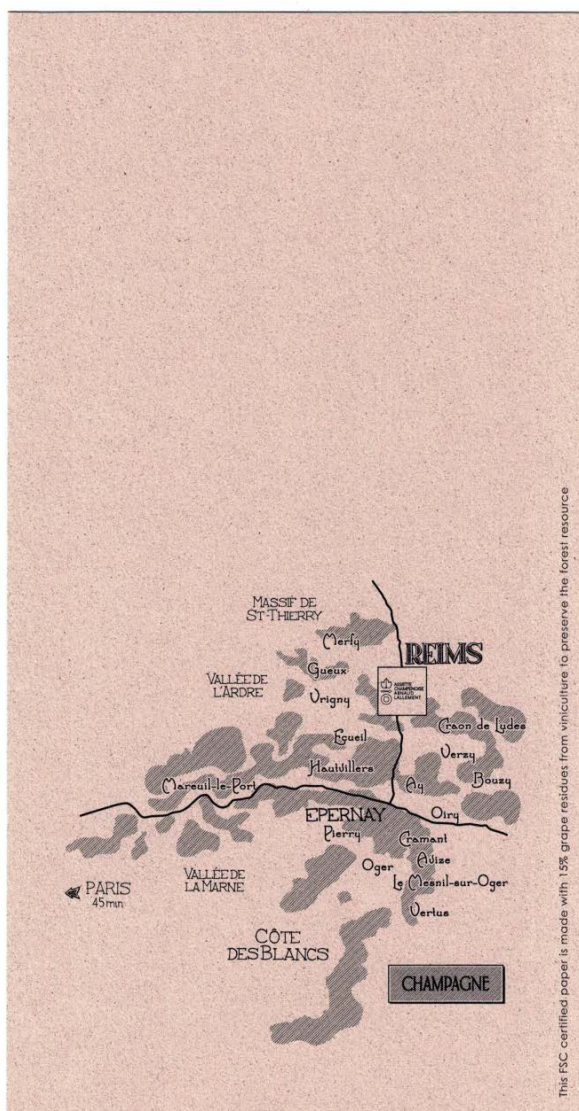


Le 04.09.22 Emotion ...

- BEEHIVE FROM OUR PARK
- TOMATOES B.DELOFFRE / Tomatoes water
- BEETROOT / Coco Milk
- CAVIAR KAVIARI / Potato
- BRITTANY BLUE LOBSTER / In homage to my father
- ZANDER / Onion
- VEAL / Ravioli
- SALAD / Herbal yogurt
- CHEESE SELECTION / Philippe Olivier
- RASPBERRY A. LOUISE / Citrus M.Bachès

*Magnum Champagne Pierre Peters "Les Chétillons" 2013*  
*Champagne Jacquesson Dizy Corne Bastray Récolte 2008*  
*Champagne Egly Ouriet Grand Cru Brut Rosé*  
*Puligny-Montrachet 1er cru Domaine Leflaive 2014*  
*Chassagne-Montrachet Abbaye de Morgeat 1er Cru 2014*  
*Chambolle Musigny Vieilles Vignes Geantet Pansiot 2013*  
*Côteaux Champenois Roederer "Camille Hommage" 2019*

Tyson Stelzer



This FSC certified paper is made with 15% grape residues from viticulture to preserve the forest resource



*Monday 5 September 2022*

# KRUG

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

Tour and Tasting Hosts: Olivier Krug and Camilla

KRUG GRANDE CUVÉE EDITION 170ÈME

KRUG VINTAGE 2008

KRUG GRANDE CUVÉE EDITION 164

The ultimate start to our week was to arrive at Krug, the king of champagnes, to discover the winery abuzz with action at the height of harvest!

There's nothing like starting the day with a glass of Krug Grande Cuvée, the flagship of the house, and we commenced with the recently released Edition 170, a blend of an incredible tapestry of 195 wines from vintages 1998 to 2014.

This was the perfect accompaniment to the remarkable story of Krug and its detailed production philosophy, which our host Camilla expounded in enamoured detail, sharing with us the history of Joseph Krug and the way his notebook of 1848 has defined the philosophy of the house ever since.

She then granted us a rare insight into this process as we witnessed Krug's old barrels 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.

Olivier Krug himself greeted us in the cellar, between his busy schedule of press loads, en route to visit a grower in Leuvrigny in the Vallée de la Marne, showing us the original 1918 agreement with the grower and explaining that he would show it to them for the first time and expected this to be an emotional experience for them.

We were captivated by Krug's tasting room, illuminated by a glorious wall of bottles representing the 400 plots and parcels of 250 new wines and 150 reserves that make up the grand complexity of the Krug blend.

Our Krug visit concluded with an experience of music composed to represent chardonnay, pinot noir and meunier and music paired to each of the cuvées.

The contrast of the legendary Krug Vintage 2008 with Krug Grande Cuvée Edition 164 (based on the 2008 vintage) was a fitting start to an incredible week!



*Every experience  
was wow, wow,  
wow, wow, wow!  
Kevin Daynes*



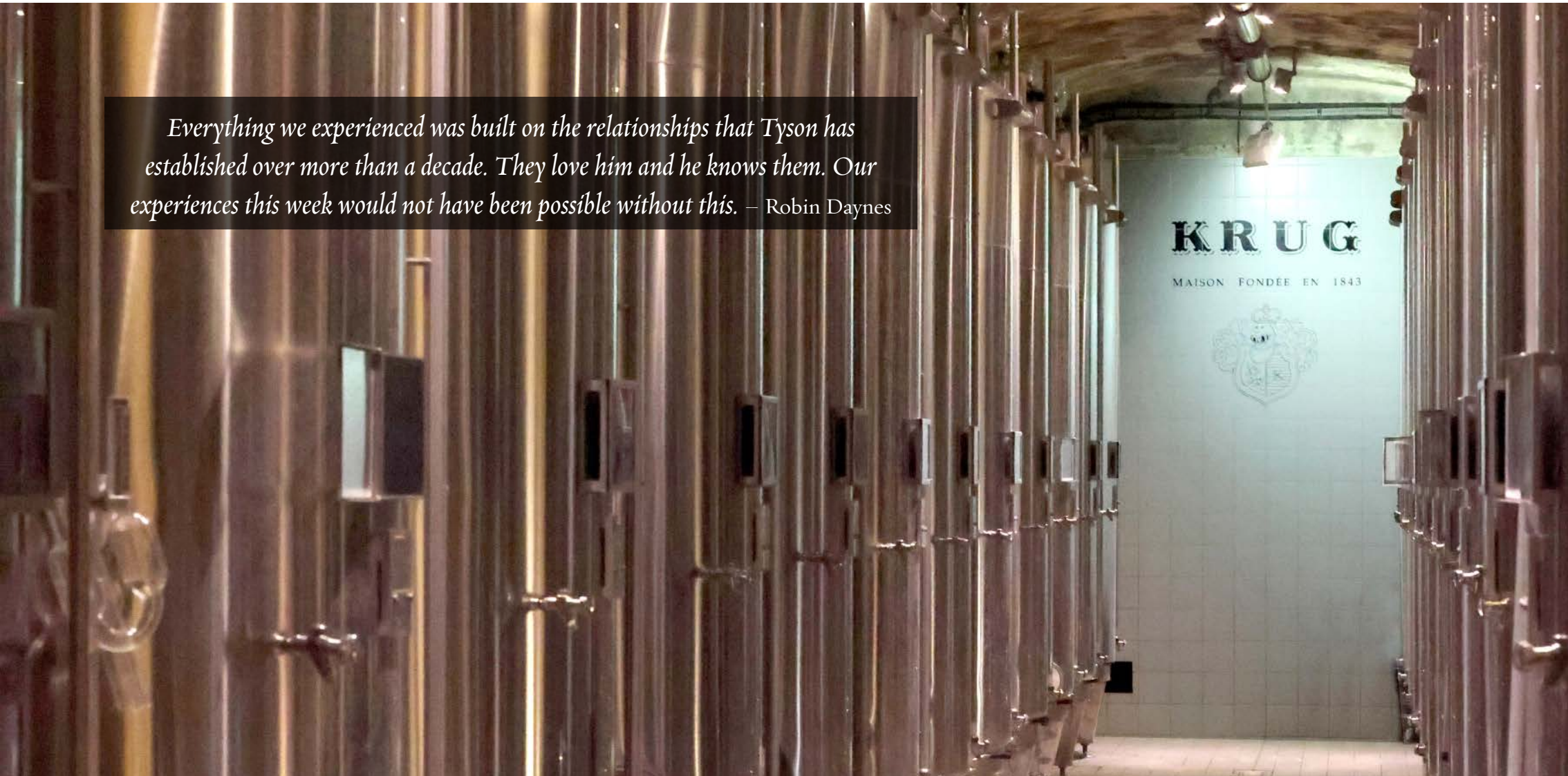
*We had a level of expectation of the week from seeing the books of previous tours. Tyson ran over that and exceeded our expectations by miles!*  
— Stacy Borans





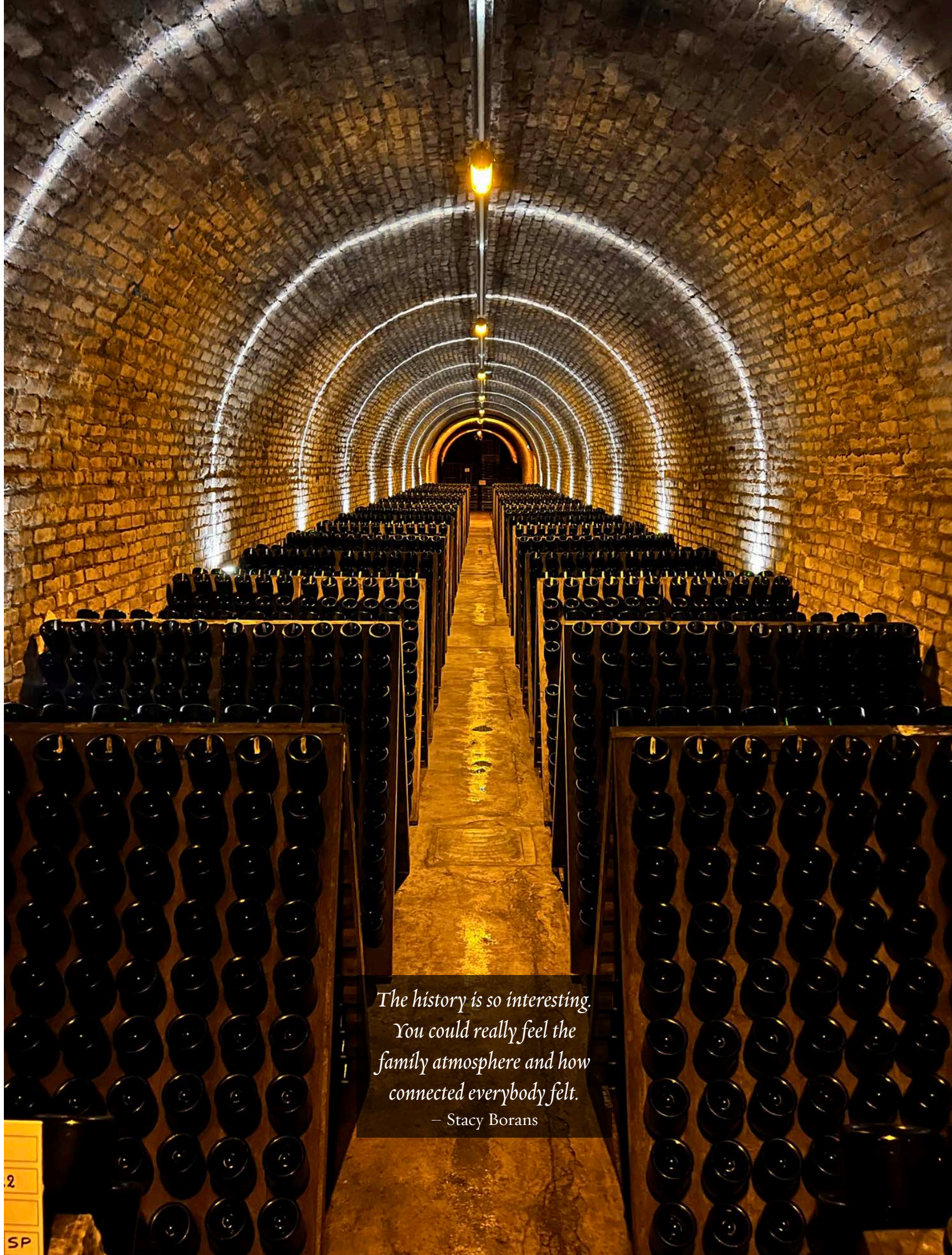


*Everything we experienced was built on the relationships that Tyson has established over more than a decade. They love him and he knows them. Our experiences this week would not have been possible without this. – Robin Daynes*







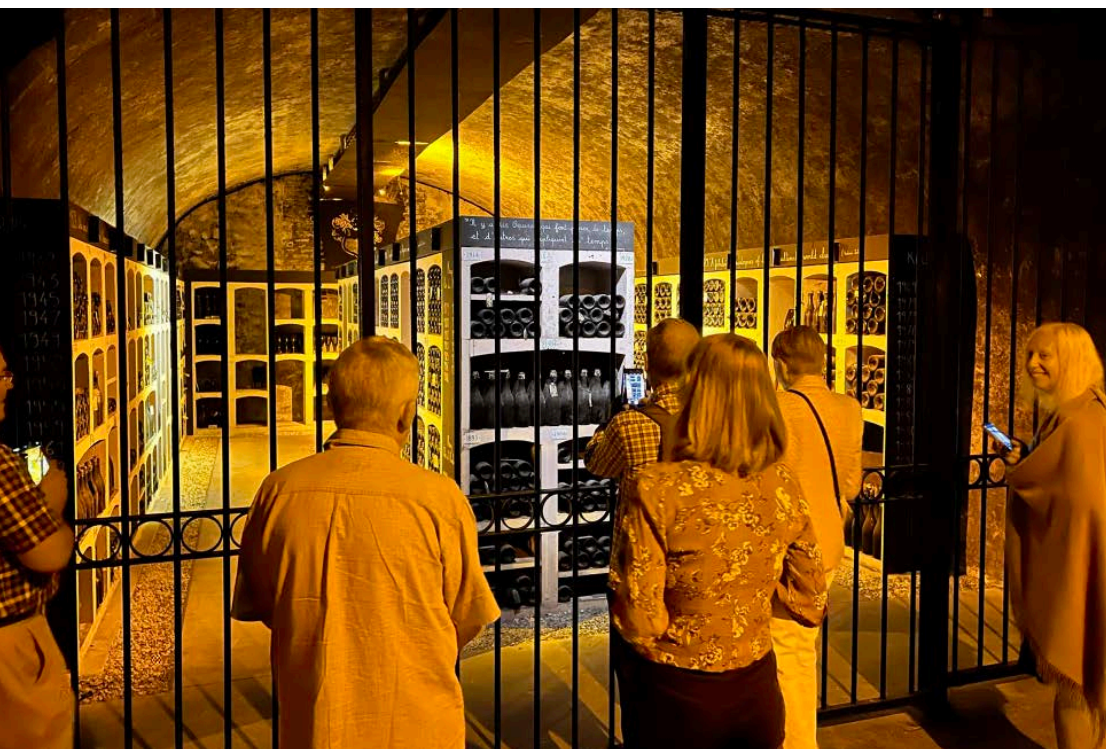


*The history is so interesting.  
You could really feel the  
family atmosphere and how  
connected everybody felt.*

– Stacy Borans

2

SP



*From now on we are going to drink  
good champagne and listen to opera!*

– Kevin Daynes





*The big experience of the week for me was Krug! To have such a range of Krug to taste, you just can't experience that in Australia!*

– Peter Roger



*Monday 5 September 2022*

# BOLLINGER

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

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

Tour Host: Caroline Brun

BOLLINGER ROSÉ NV  
BOLLINGER LA GRANDE ANNÉE 2014  
LA GRANDE ANNÉE ROSE 2014  
BOLLINGER R.D. 2007  
BOLLINGER SPECIAL CUVÉE 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 were greeted in the courtyard of this fabled house by Caroline Brun, who shared with us evocative insights into the house as she led us through the streets of Aÿ.

Our tour commenced with Bollinger's Clos St Jacques vineyard, a unique, ungrafted plot of vines planted in the ancient, untrellised 'en foule' manner, one of two vineyard sources of the fabled Vieilles Vignes Françaises, the rarest Bollinger cuvée of all.

Caroline then introduced us to the intoxicating aromas of fermentation as we entered the barrel cellar, witnessing a selection of Bollinger's 4000 barrels at work.

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.

Resurfacing, we were welcomed by the ebullient Guy de Rivoire, who was in top spirits at the height of vintage, sharing with us an optimistic report of a harvest of good yields of clean, small berries, though expressing some concern regarding the temperatures. 'In 30 years I have seldom seen such heat in Champagne during harvest,' he revealed.

Guy invited 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, during which we witnessed the barrels being rolled out. Our immersion into the world of Bollinger culminated with bottles of the magnificent Bollinger R.D. 2007.

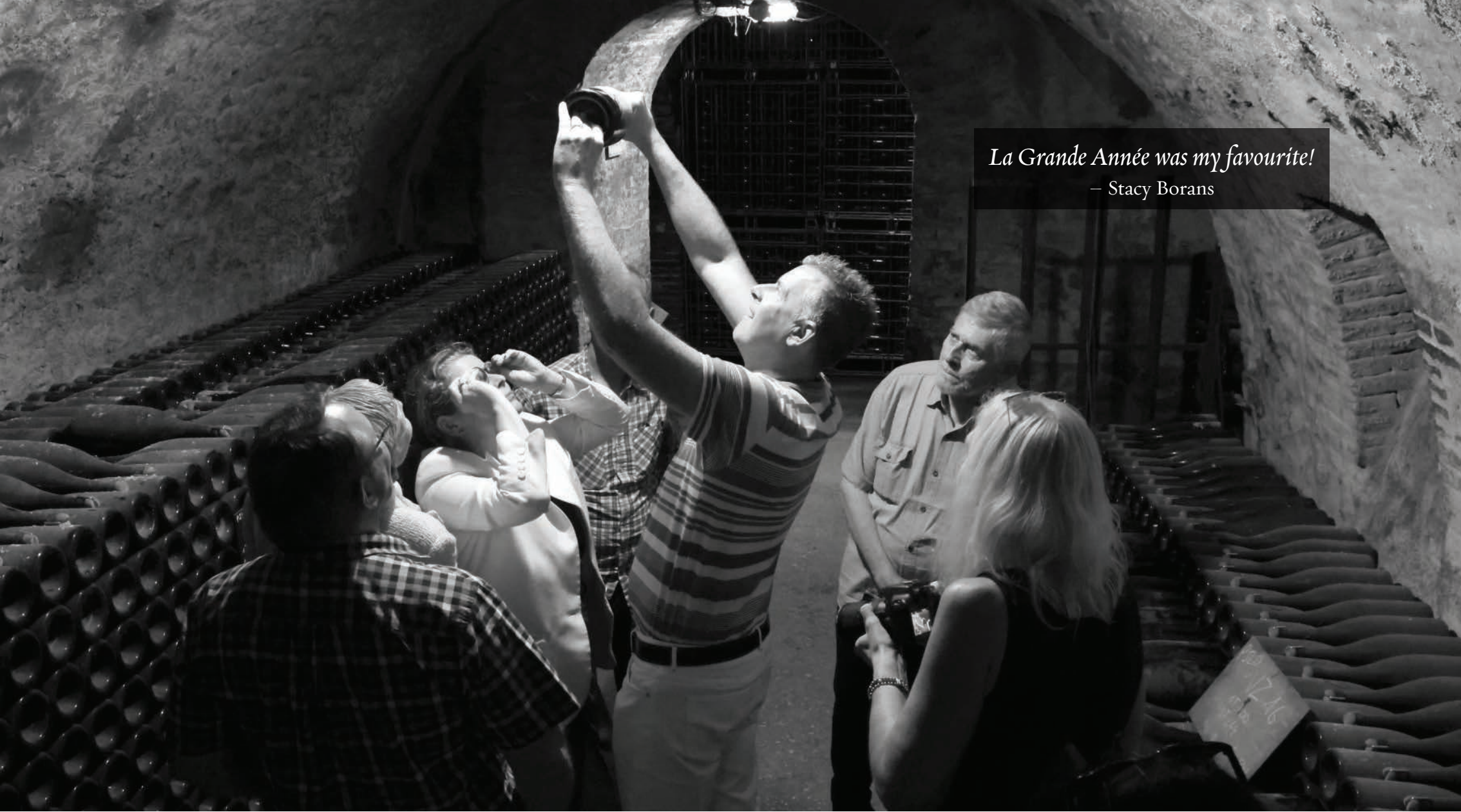




CHAMPAGNE BOLLINGER







*La Grande Année was my favourite!*  
– Stacy Borans



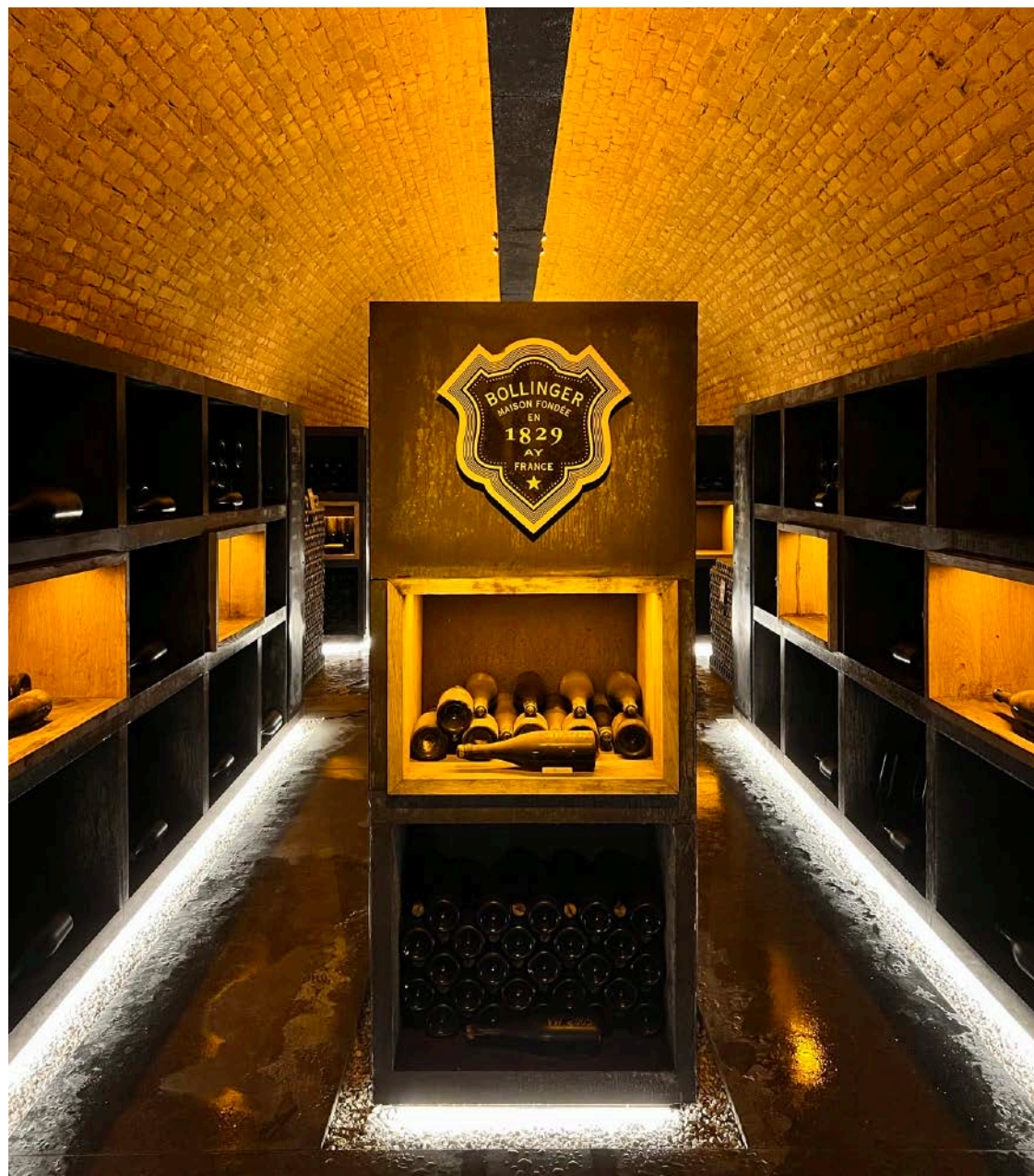




*Discovering that I like rosé  
was a big surprise this week.  
And so many of them!*  
— Stacy Borans









*The friendship that each of our hosts has with Tyson was just projected onto us. We are mere novices but at no stage did we feel that we were ignorant. They answered every question that we had.*

– Kevin Daynes



CHAMPAGNE  
**BOLLINGER**  
MAISON FONDÉE EN 1829



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

*Déjeuner du Lundi 5 Septembre 2022*

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*Le Carpaccio de Daurade royale, Ornithogale en Vinaigrette*

*La Lette rôtie, Légumes croquants à l'Anis étoilé,  
Beurre au Safran*

*Fromages Gruyère de Grande Garde et Mimolette Artisanale  
Sélectionnés par Bernard Antony  
pour Champagne Bollinger*

*La Rosace de Pêche au Jus de Framboises, Basilic, Glace  
Vanille*

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*Bollinger Rosé*

*Bollinger La Grande Année 2014*

*Bollinger La Grande Année Rosé 2014*

*Bollinger P. D. 2007 Dégorgé le 28/05/2021*

*Bollinger Special Cuvée*

*Déjeuner préparé par Jean Jacques Lange*





*Monday 5 September 2022*

# TAITTINGER

Taittinger tour of its 2<sup>nd</sup> century Roman crayères in Reims and sunset apéritif and dinner at Château de la Marquetterie in Pierry

Tour, Tasting and Dinner Hosts: Pierre-Emmanuel Taittinger and Jean-Pierre Redont

PIERRY CHARDONNAY JUICE 2022

TAITTINGER COMTES DE CHAMPAGNE 2011

TAITTINGER BRUT MILLÉSIMÉ 2015

TAITTINGER FOLIES DE LA MARQUETTERIE NV

TAITTINGER PRESTIGE ROSÉ NV

All dolled up in our finery in anticipation of our dinner at Chateau de la Marquetterie, we commenced the evening descending into the magical 3<sup>rd</sup> century crayères beneath Taittinger in Reims.

We were greeted by Pierre-Emmanuel Taittinger himself, who was more than buoyant in the spirit of the unfolding harvest. ‘We are facing the best harvest ever in 2022!’ he waxed. ‘In fifty years, I have not seen such a good harvest of this quality and quantity! It is exceptional!’

He was ‘extremely pleased’ that it was a big harvest, particularly in the aftermath of the small harvest of 2021 and the enormous growth in sales experienced by the house globally in that year. ‘I spent 44 years trying to sell champagne and now I pay my son Clovis to say no!’ he quipped.

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.

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 visited the press house adjacent to the vineyard, where we witnessed the speed at which the press is loaded and enjoyed an opportunity to taste freshly pressed chardonnay juice from the village.

Retiring to the château, we were introduced to Taittinger Comtes de Champagne Blanc de Blancs 2011 by our host, Jean-Pierre Redont.

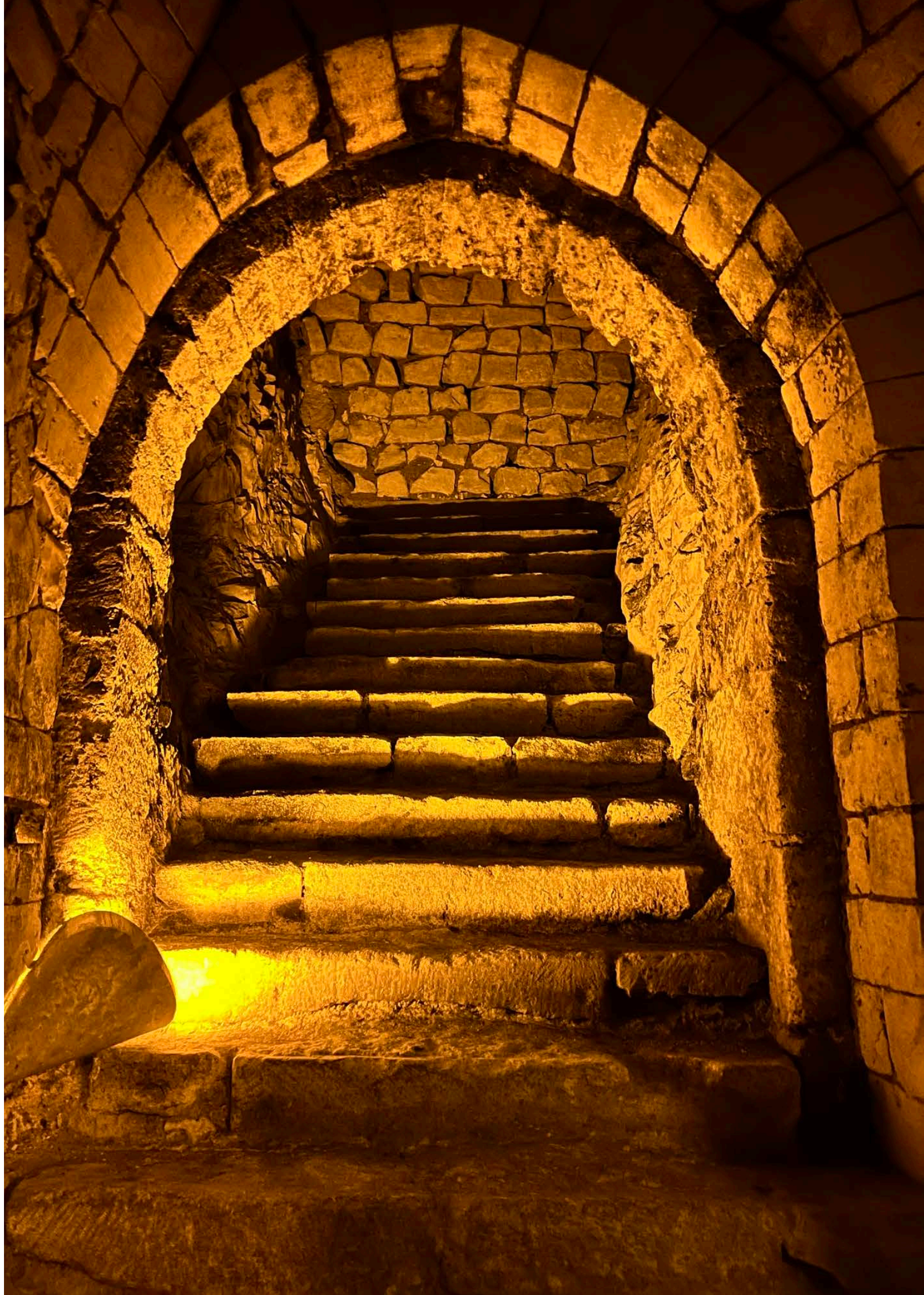
A wonderful meal ensued in the dining room of the château, paired impeccably with Taittinger’s delightful cuvées!

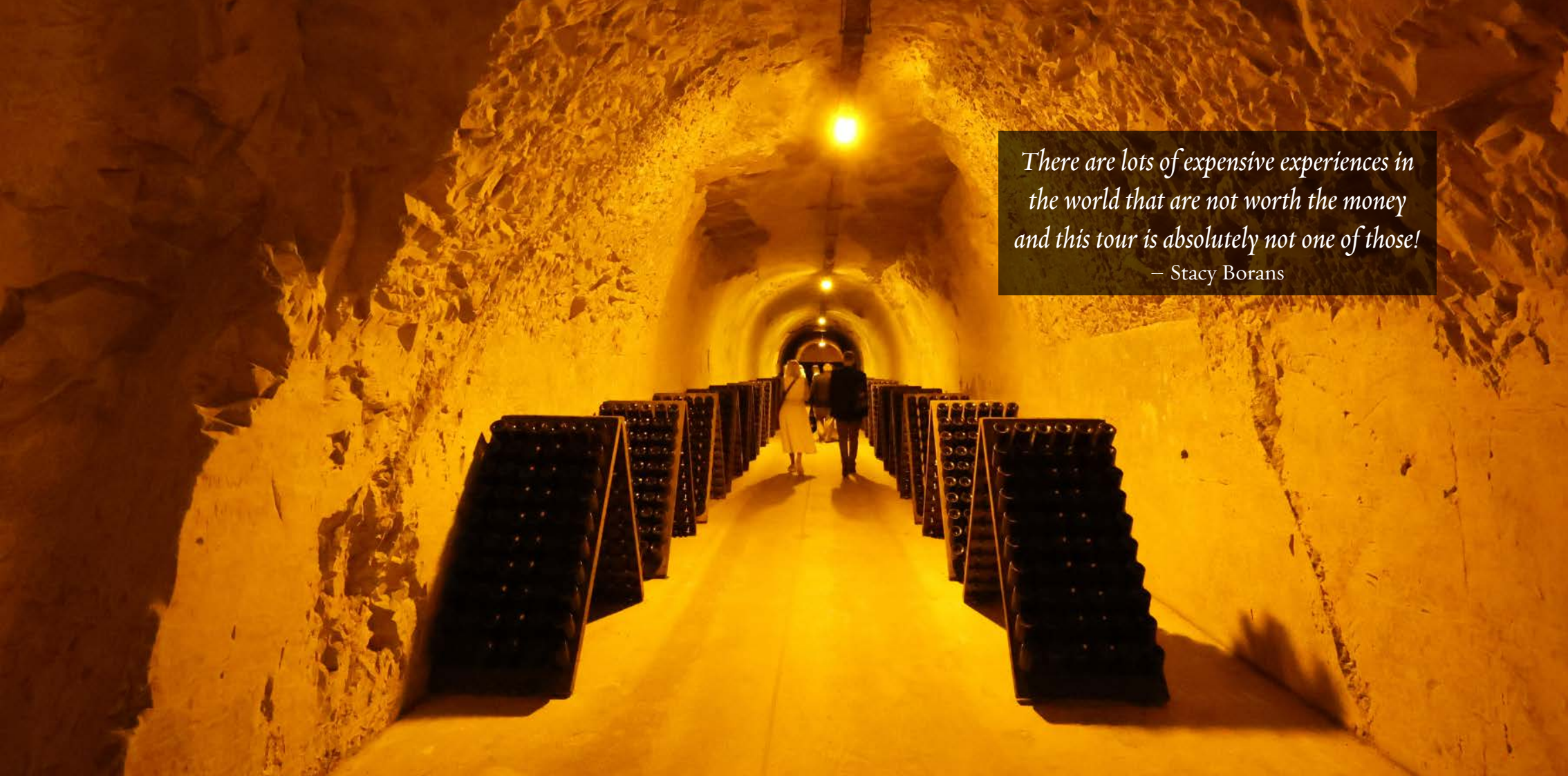


*I don't know how much had been orchestrated but every visit was different, with a diversity of activities. The variety was amazing!*  
— Peter Roger









*There are lots of expensive experiences in the world that are not worth the money and this tour is absolutely not one of those!*  
— Stacy Borans



*The crayères experience was amazing!*  
– Stacy Borans





*It was amazing seeing the pressing and the crew and the technique.*  
– Robin Daynes









*What a spectacular day!*  
— Stacy Borans







*The pairings  
went very well  
with every cuvée.  
– Stacy Borans*



CHAMPAGNE  
**TAITTINGER**  
*Reims*

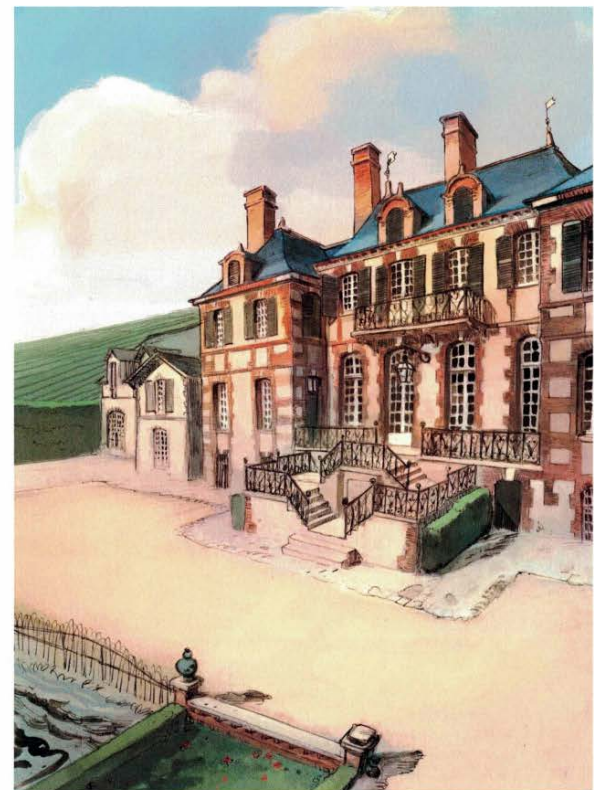
*Comtes de Champagne Blanc de Blancs 2011*

*Taittinger Brut Millésimé 2015*

*Taittinger Prélude Grands Crus*

*Taittinger « Folies de la Marquetterie »*

*Taittinger Prestige Rosé*



*Dinner in the Honour of our Dear Friends from Australia  
Monday September 03<sup>rd</sup> 2022*

*Amuse-Bouche*

*Risotto à la Crème de Truffe et Comté Dix-Huit Mois  
Tûile Craguante*

*Filet de Turbo Poêlé, Purée de Céleris au Lait de Coco  
Beurre de Citronnelle*

*Vieux Gouda et Saint-Nectaire Laitier, Poire au Cumin*

*Palova aux Fruits de Saison  
Crème Mascarpone Vanille Bourbon*

*Diner préparé par  
Julien Pennanhoat, Chef Cuisinier*



Comtes de Champagne  
was one of my two  
favourite wines of the  
week and I can still taste  
it! Just extraordinary!  
– Peter Roger

*Tuesday 6 September 2022*

# BILLECART-SALMON

Billecart-Salmon tour and tasting in Mareuil-sur-Aÿ

Tour and Tasting Hosts: Antoine Roland-Billecart, Mathieu Roland-Billecart and Jérôme LaFouge

BILLECART-SALMON BLANC DE BLANCS NV

BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS BILLECART 2007

BILLECART-SALMON CUVÉE ELISABETH SALMON 2008

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

Our host Jérôme LaFouge began our tour in the immaculately ordered gardens of the house, a visual statement of the exacting precision that defines this house, completing its 204<sup>th</sup> harvest this year.

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

It was here in the gardens that we met Antoine Roland-Billecart, who confided that the house was among the first to commence harvest this year, and expressed his fears that the vintage was too ripe and alcoholic, reminiscent of 2003.

Strolling the back streets of Mareuil-sur-Aÿ, we discovered Billecart's growing production facilities.

Oak barrel fermentation and maturation are an increasing element of the Billecart house style, and we had the opportunity to step into the beautifully ordered barrel room of the house.

Billecart's cuvées are aged long in its atmospheric cellars, where a thick layer of mould and dust blankets vast rows of cozy, sleeping bottles.

When they ultimately emerge, the precision of this fastidious house upholds a remarkable freshness and purity.

Jérôme hosted us for a tasting, where the finesse and elegance of Billecart were exemplified in Blanc de Blancs NV, Cuvée Nicolas François Billecart 2007 and Cuvée Elisabeth Salmon 2008.

Mathieu Roland-Billecart joined us and shared his insights into the harvest, which he hoped would be completed by the end of the week. 'It's too early to make the call as to whether we'll make vintage wines,' he disclosed. 'But everything is set to make something great!' He added, 'We have been doing it 204 times and we are still learning.'



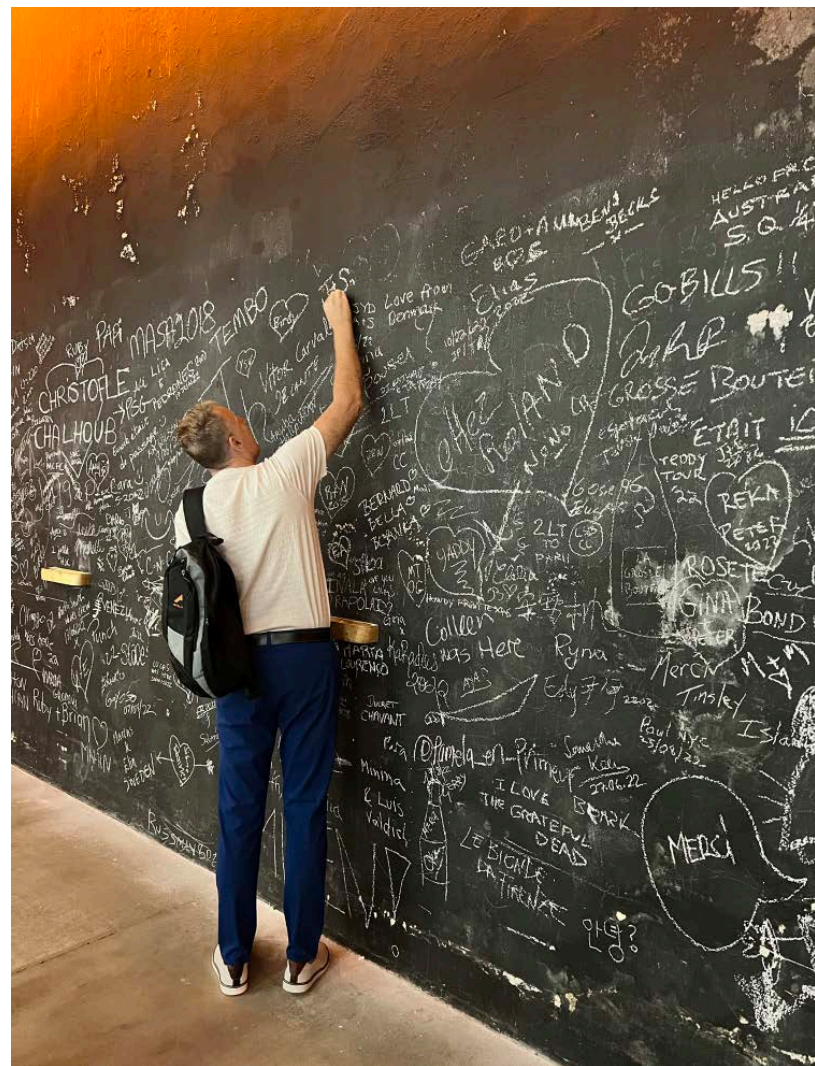
*All three of the gentlemen at Billecart – Jérôme, Matthieu and Antoine – were all amazing!*  
– Jason Marcewicz





*For us, this tour is at  
the extreme of life!*  
– Robin Daynes



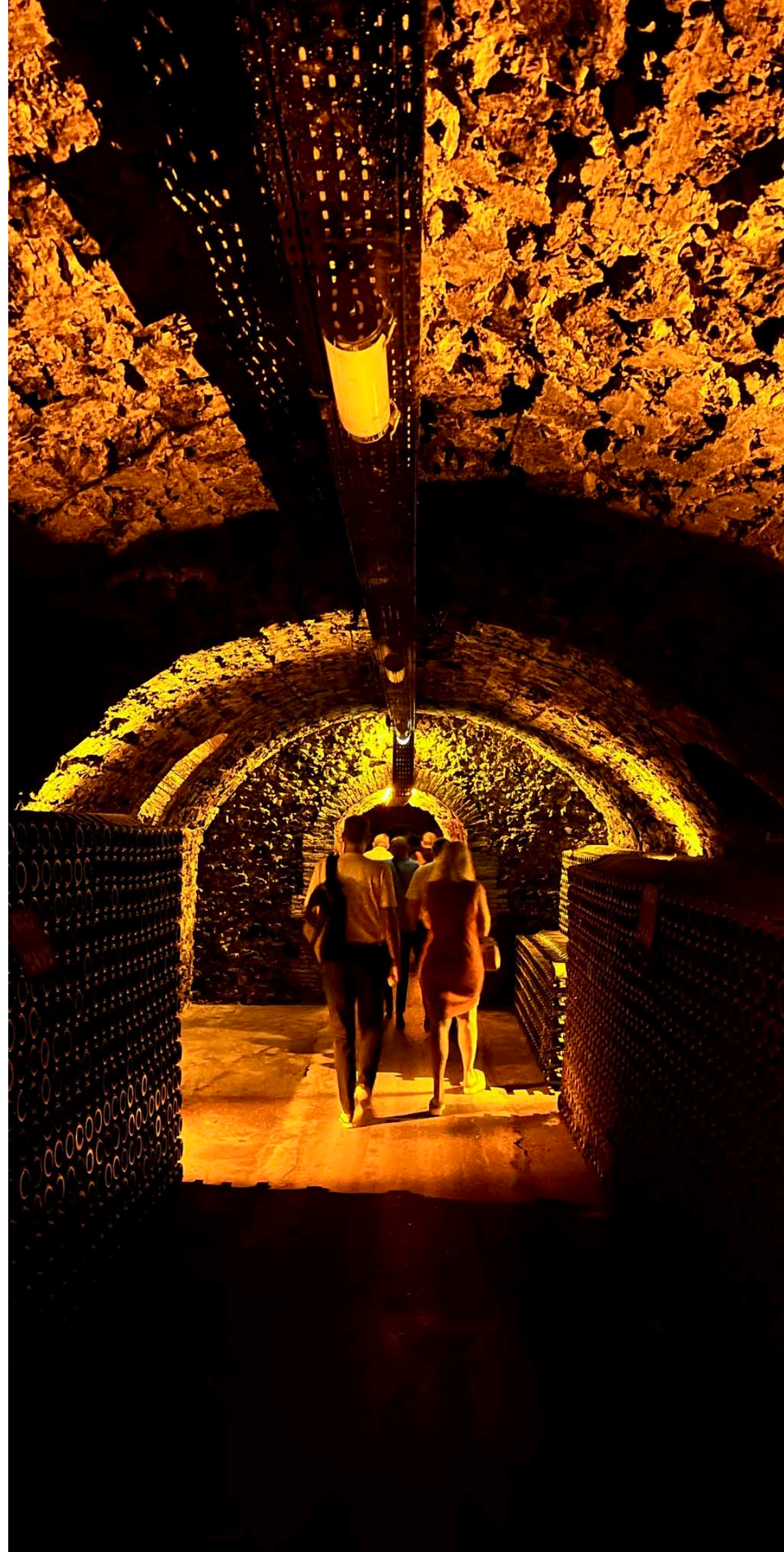




*For me my favourite experience of the week comes down to Billecart and Roederer. I have to go with Billecart because we love their champagnes and we have them a lot, so the experience of learning about the house and its history and getting to meet some of the family and seeing what they do was a pretty powerful experience for me, because I felt I understood the champagne more, which will help me to appreciate it more when we drink it at home.*

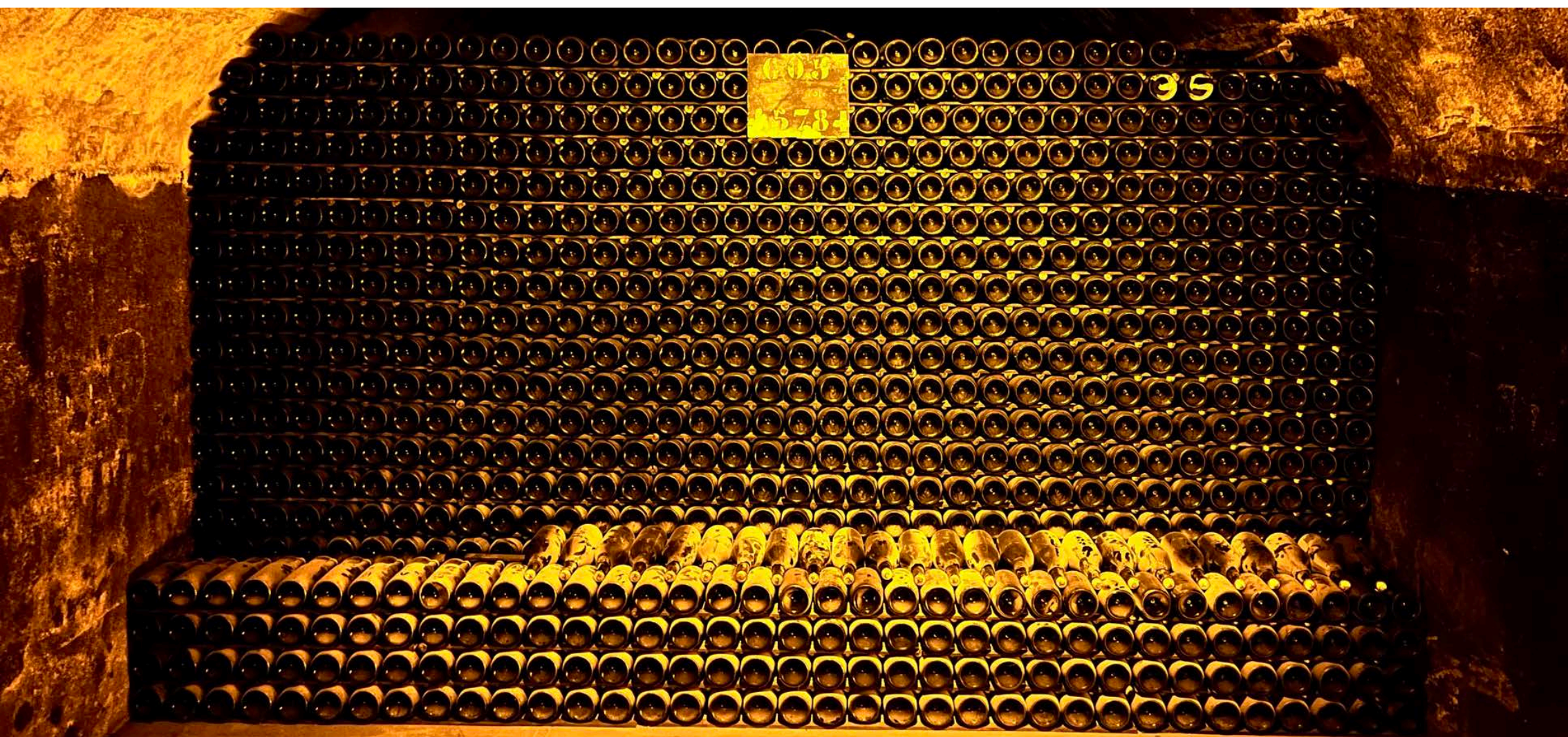
— Stacy Borans

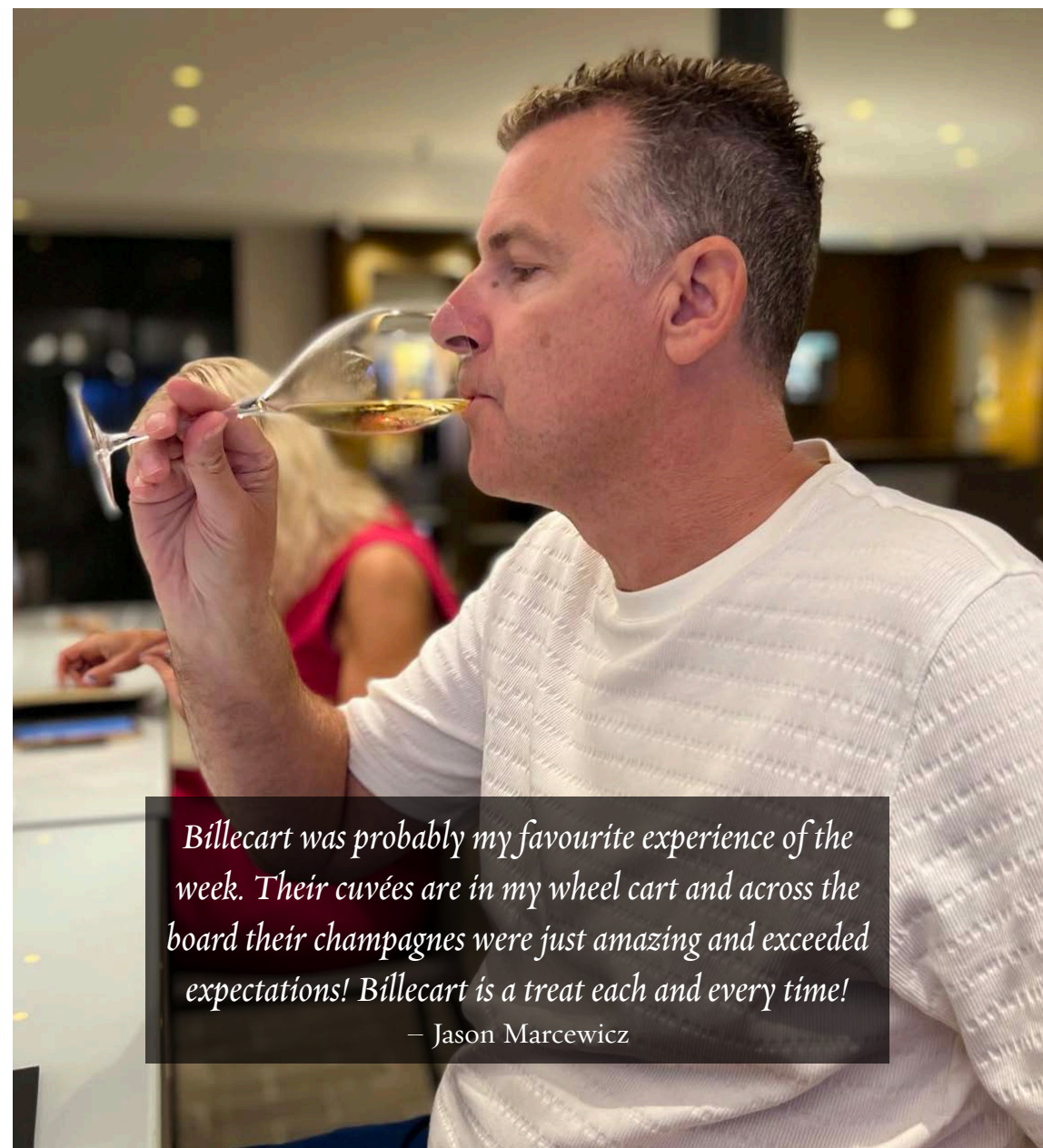






*As far as a wine experience, Billecart was  
the best, extraordinarily educational!*  
— Peter Roger



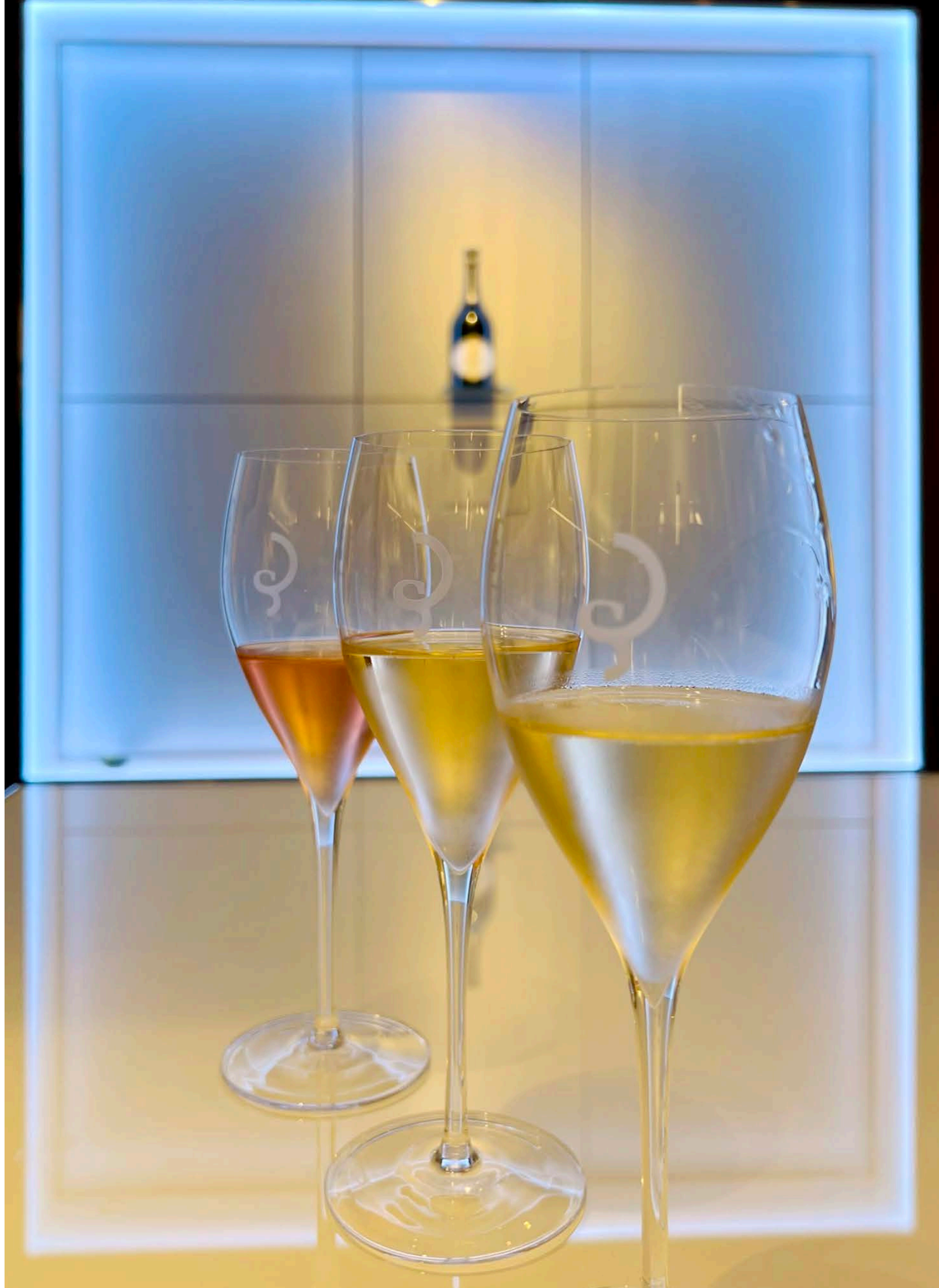


*Billecourt was probably my favourite experience of the week. Their cuvées are in my wheel cart and across the board their champagnes were just amazing and exceeded expectations! Billecourt is a treat each and every time!*  
— Jason Marcewicz



*My favourite cuvée of the week was between the  
Nicolas François Billetcart 2007 and Cristal Rosé 1996!*  
— Stacy Borans

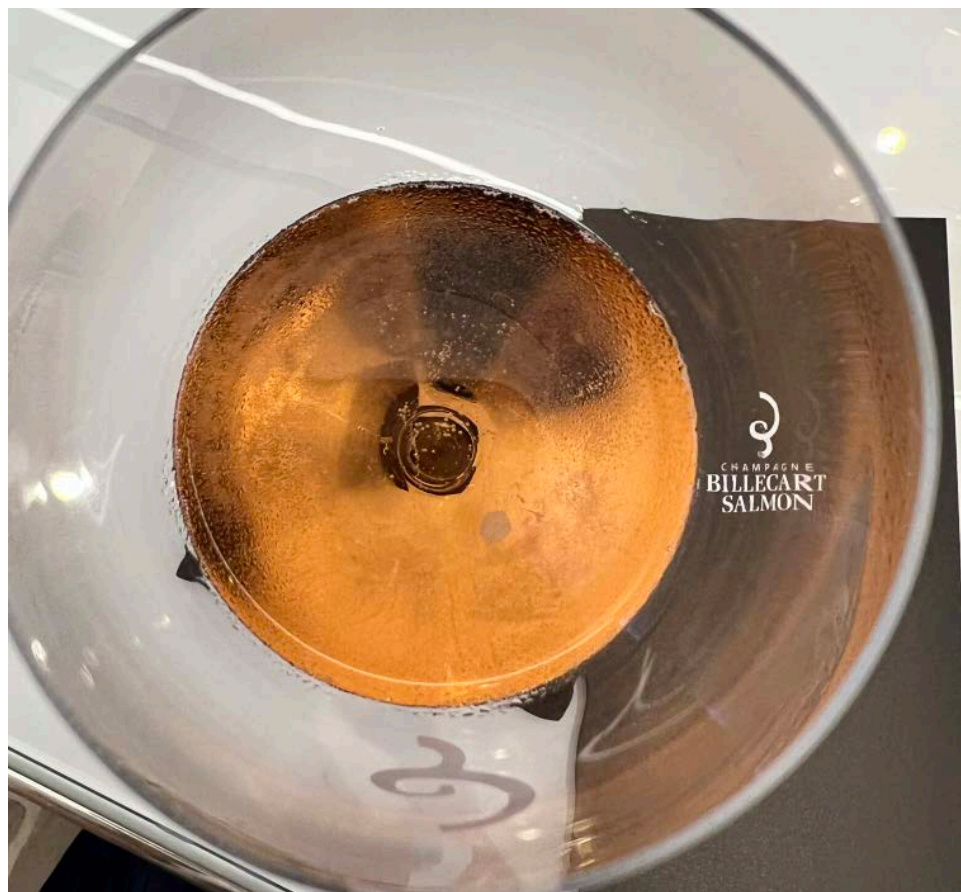








*It was so nice to meet the people and hear the stories behind the houses. And to make new friends in our group has been so special.*  
– Robin Daynes



*Tuesday 6 September 2022*

# LOUIS ROEDERER

Louis Roederer tour, tasting and lunch at the press house in Aÿ

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

LA GOUTTE D'OR VINEYARD, Aÿ PINOT NOIR, FRESH FROM THE PRESS

LOUIS ROEDERER COLLECTION 243

LOUIS ROEDERER ET PHILIPPE STARCK BRUT NATURE 2015

LOUIS ROEDERER CRISTAL 2014

LOUIS ROEDERER CRISTAL ROSÉ 2012

LOUIS ROEDERER CRISTAL ROSÉ VINOOTHÈQUE 1996 EN MAGNUM

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 and vineyards in the historic grand cru village of Aÿ. Here our host Olivier Cahon showed us a recently harvested vineyard on pure chalk soils, where we tasted the pinot noir grapes.

We were greeted at the press house by none other than chef de cave Jean-Baptiste Lécaillon himself, who welcomed us in person in the middle of his 34<sup>th</sup> harvest with the house.

'We are seeing beautiful, beautiful and more beautiful grapes!' he beamed.

Jean-Baptiste introduced the pressing process as we witnessed the theatrical action of traditional champagne pressing and tasted the new juice of grand cru pinot noir from the La Goutte d'Or vineyard in Aÿ.

'The real maker of champagne is time,' Jean-Baptiste waxed. 'It is a sculptor. We are just here to provide the raw ingredients and time does the finessing.'

He hosted us in person for an extraordinarily exceptional lunch at the press house, where we shared the company of champagne writers Peter Liem, Yuri Shima and Sara Underdown. We were treated to an incredible line up of cuvées, not least Cristal Rosé Vinothèque 1996 en magnum, which Tyson later announced as one of his top five cuvées of the year, with a perfect score of 100 points.

While captivating us with a magical line up of cuvées, Jean-Baptiste inspired us all 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, at a time of year when he is so busy with harvest and managing 650 pickers, 350 workers and hundreds of ferments.

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 afternoon!



*A brilliant experience!  
Supremely good. Jean-Baptiste was so humble and so comfortable and generous sharing his knowledge.*  
— Kevin Daynes





*I love that we saw something different at each house. At Bollinger the barrel room, at Taittinger the cellars and then today the presses working. So there's something different at each visit. An eye-opening experience at each estate!*  
— Jason Marcewicz





*It's hard to pick one favourite experience. It's like picking a favourite perfume! But the highlights have been Krug, Bollinger and Louis Roederer, and my heart leads me to Roederer. Cristal is an amazing cuvée, light, and with finesse and class – and that was how I was feeling during our visit! There is a connection between heart and mind at Roederer.*

– Robin Daynes





*I cannot believe how  
immaculate the place was!*  
— Robin Daynes

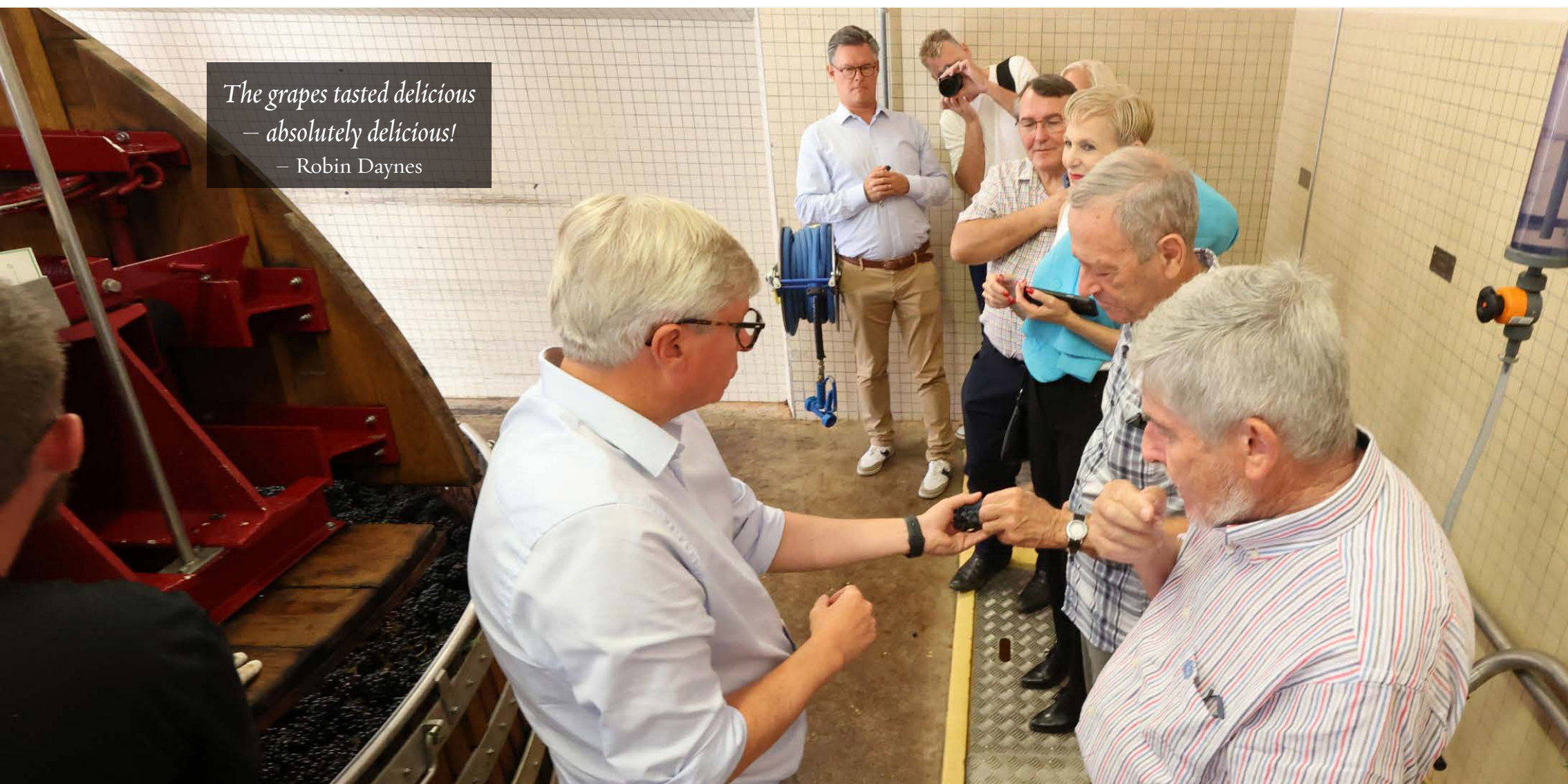


*It was amazing to watch Jean-  
Baptiste's attentiveness at the press  
as all the picking bins were unloaded!*  
— Kevin Daynes





*The grapes tasted delicious  
— absolutely delicious!  
— Robin Daynes*







*My wine of the week was the Cristal Rosé 1996. The generosity of opening the magnum was tremendous!*  
– Jason Marcewicz





CHAMPAGNE



*The experience at Roederer was just magical – for newbies to be able to sit with established critics who joined us for lunch was an extraordinary experience! We enjoyed hearing the different conversations with distinguished writers. And Jean-Baptiste was open to answering even our simple questions.*

– Jason Marcewicz





*As a wine and food experience,  
Roederer was the best.*  
– Peter Roger



*Like visiting a fine restaurant  
it's about the experience, the  
cuisine, the company and  
the atmosphere. And the  
1996 Cristal Rosé was just  
fabulous, like heaven on earth!*  
– Kevin Daynes

*Wednesday 7 September 2022*

# DEUTZ

Deutz tasting and tour of the estate and its cellars followed by lunch in Aÿ

Tour, Tasting and Lunch Host: Marc Mocata

DEUTZ BRUT CLASSIC NV

DEUTZ BRUT ROSÉ NV

DEUTZ BRUT MILLÉSIME 2015

DEUTZ AMOUR DE DEUTZ BLANC DE BLANCS 2011

DEUTZ WILLIAM DEUTZ 2013

DEUTZ ROSÉ 2015

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 19<sup>th</sup> century.

A stroll through the gardens led us to the street on which the growers revolted in 1911 and razed champagne houses suspected of sourcing fruit from outside of the region.

Across the street, we discovered the production facilities of Deutz, recently modernised and extended with a €30M investment to uphold the pristine precision of these elegant cuvées.

Here we had the chance to experience the full production process, beginning with tasting freshly picked pinot noir and culminating in witnessing a robot stacking gyropalette cages, before being captivated by an automatic disgorgement line in full swing!

Descending 100 steps into the cellar, we explored the drives under Deutz that extend deep and far under the slopes behind Aÿ, home not only to more than

10 million sleeping bottles but also to lines of gyropalettes, riddling bottles with robotic precision.

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

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

Here we enjoyed a tasting followed by an intimate lunch prepared by the chef of the house in the dining room of William Deutz, paired with a line up of exceptional cuvées, culminating in the incredible Amour de Deutz Blanc de Blancs 2011 and William Deutz 2013.

*This was definitely the most interesting of our experiences so far!*  
– Stacy Borans

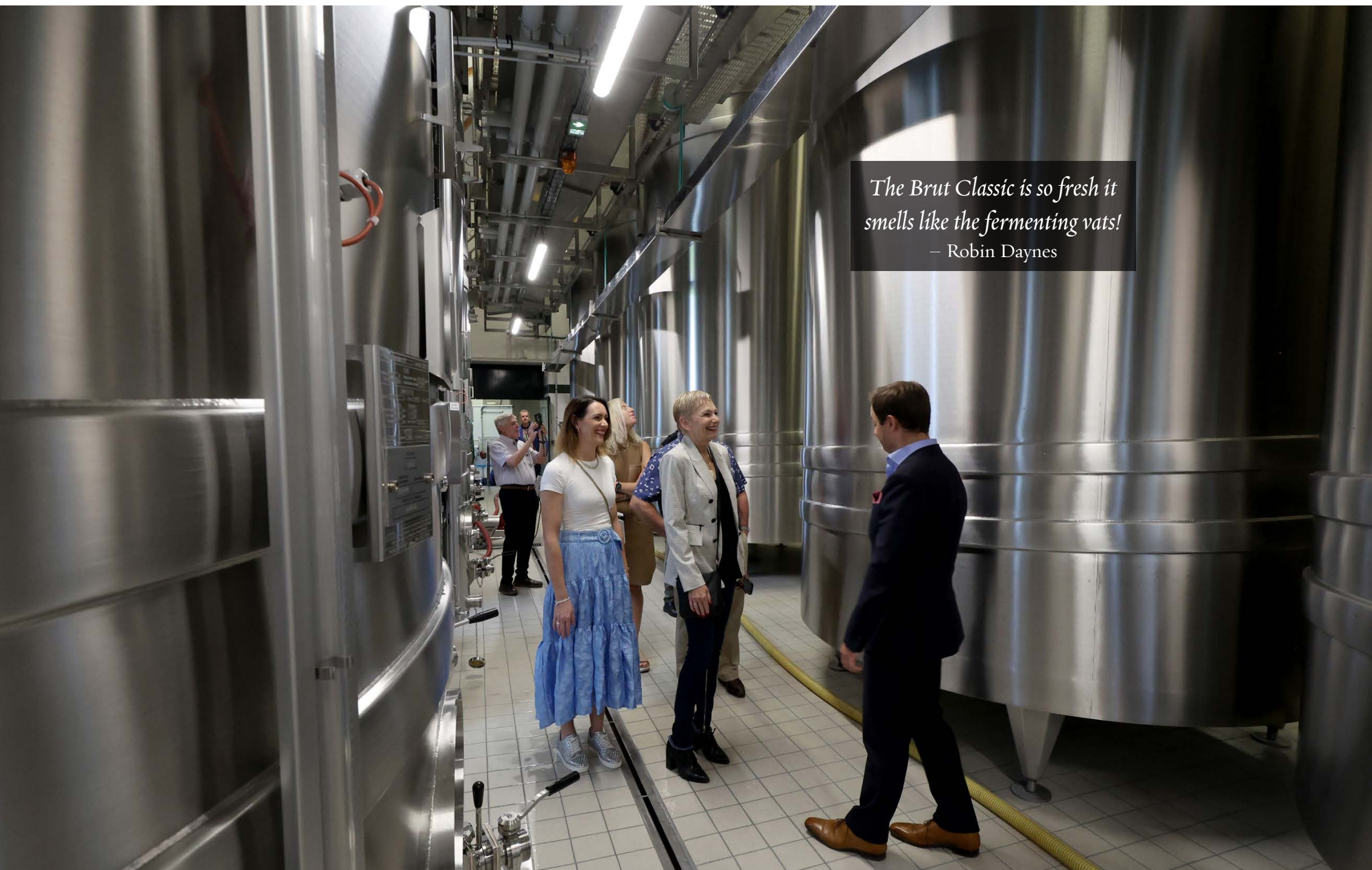




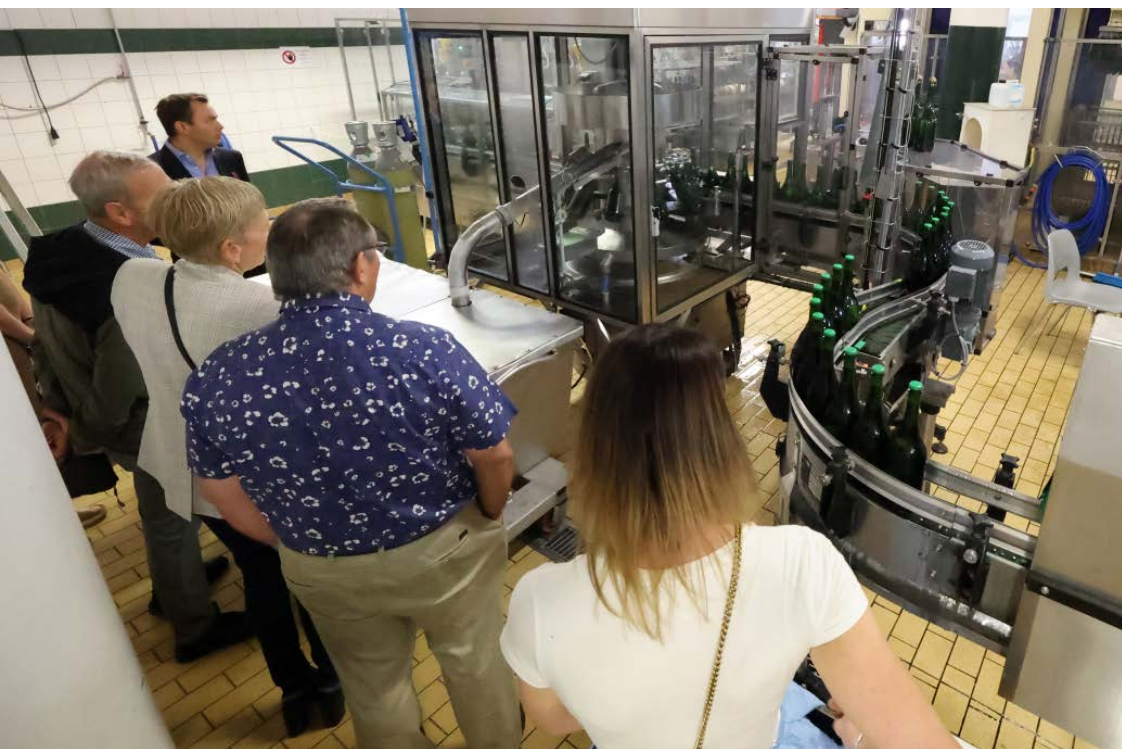








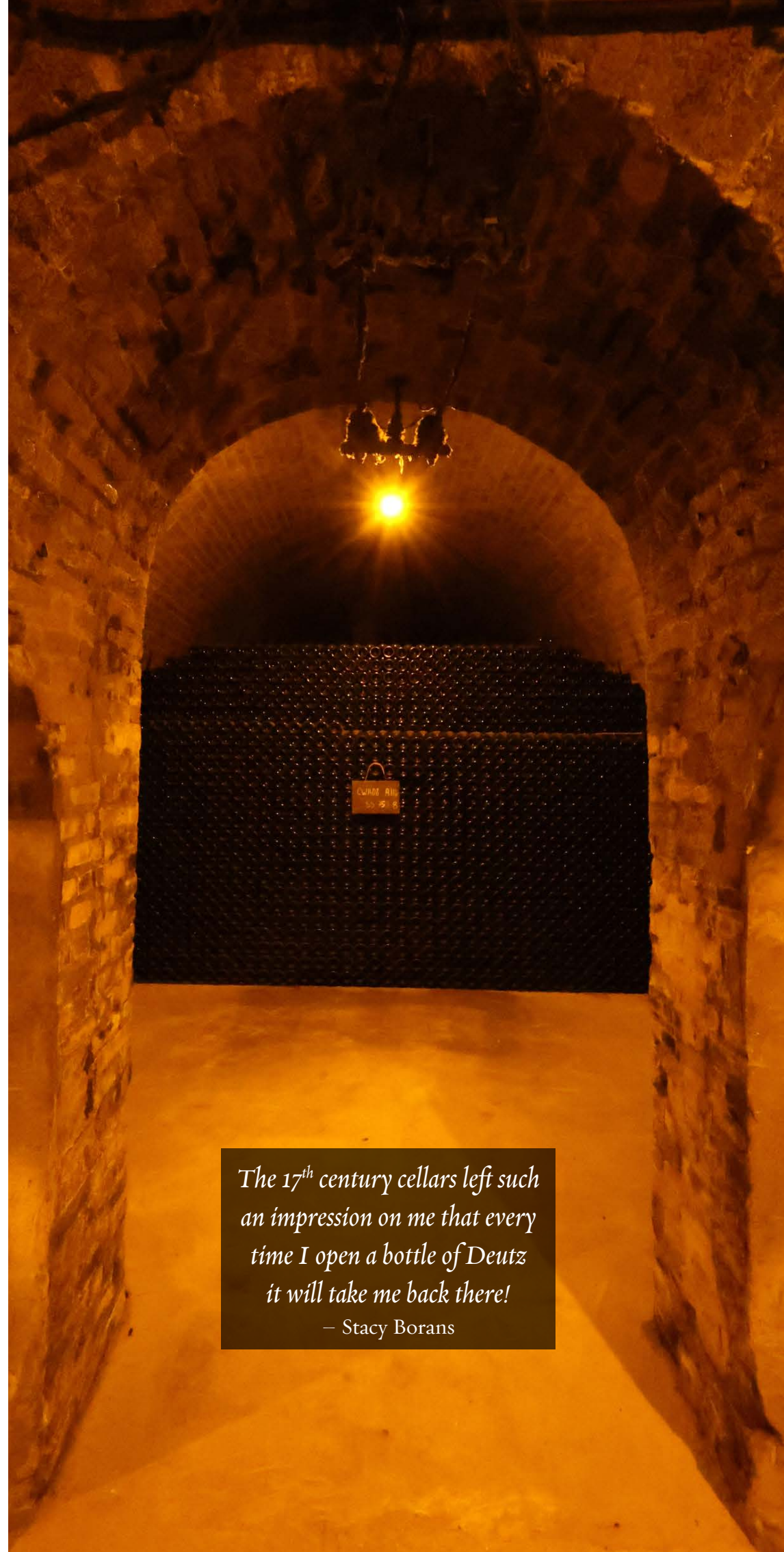
*The Brut Classic is so fresh it  
smells like the fermenting vats!*  
– Robin Daynes





*I didn't realise a cubic metre of  
chalk could hold 300L of water!*  
– Kevin Daynes



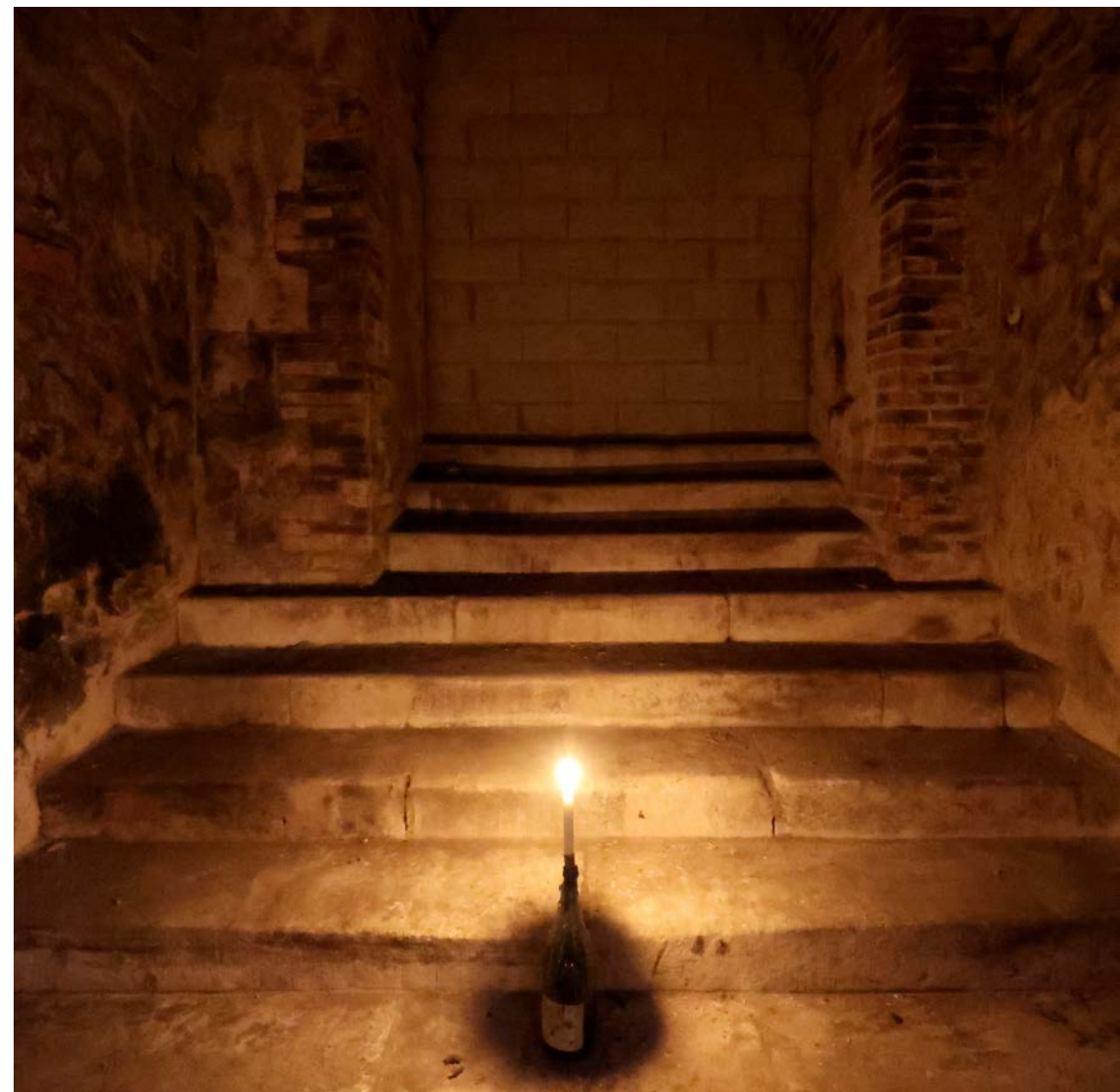


*The 17<sup>th</sup> century cellars left such an impression on me that every time I open a bottle of Deutz it will take me back there!*  
— Stacy Borans



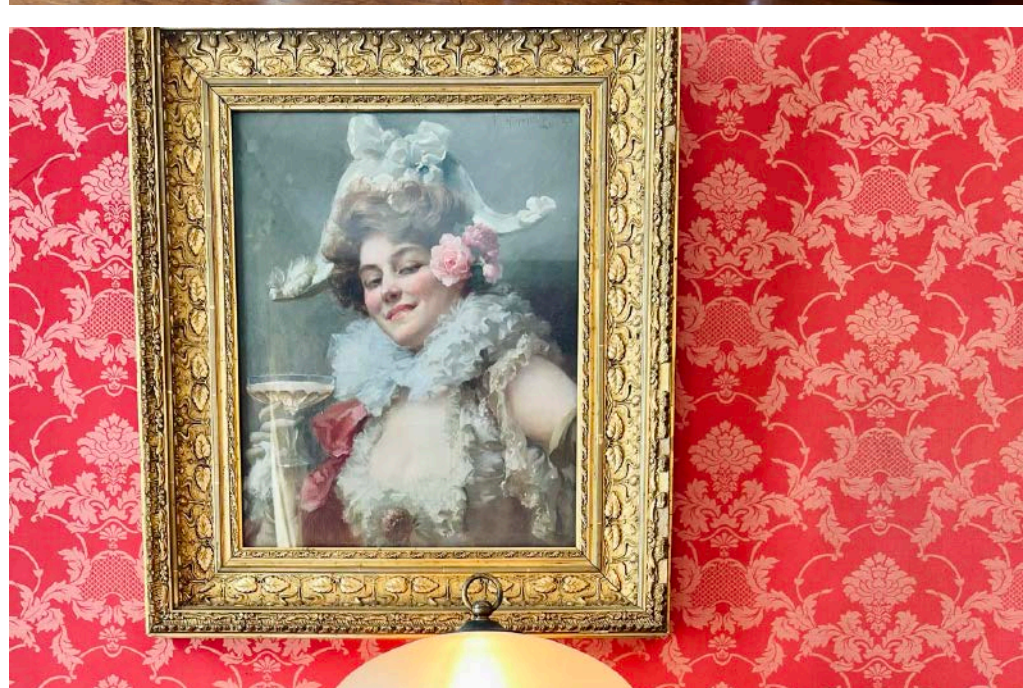
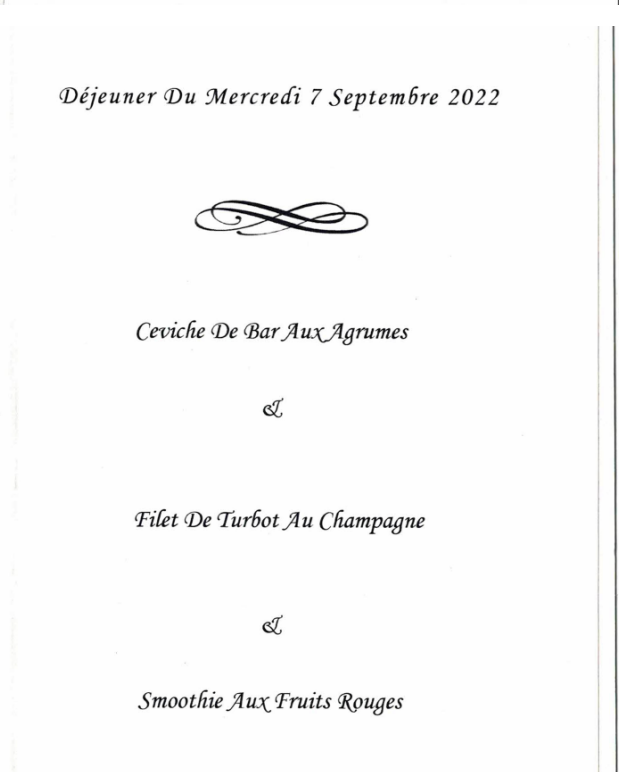
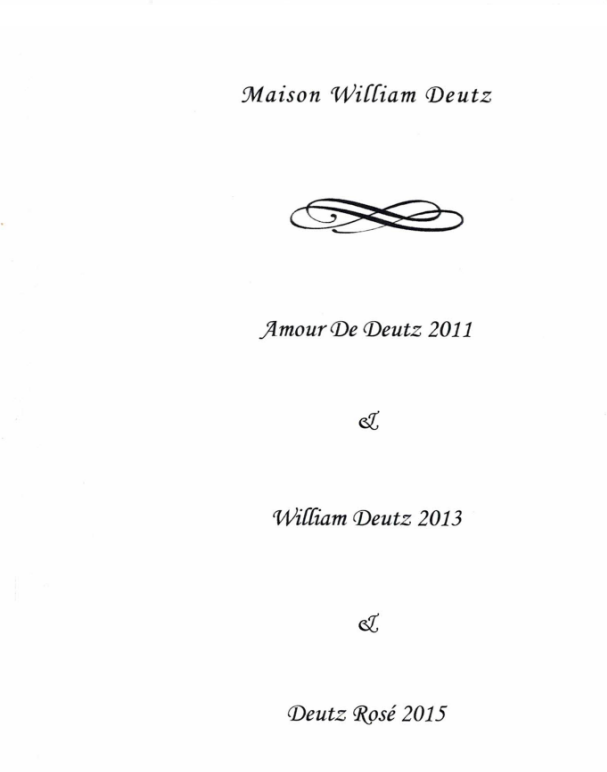
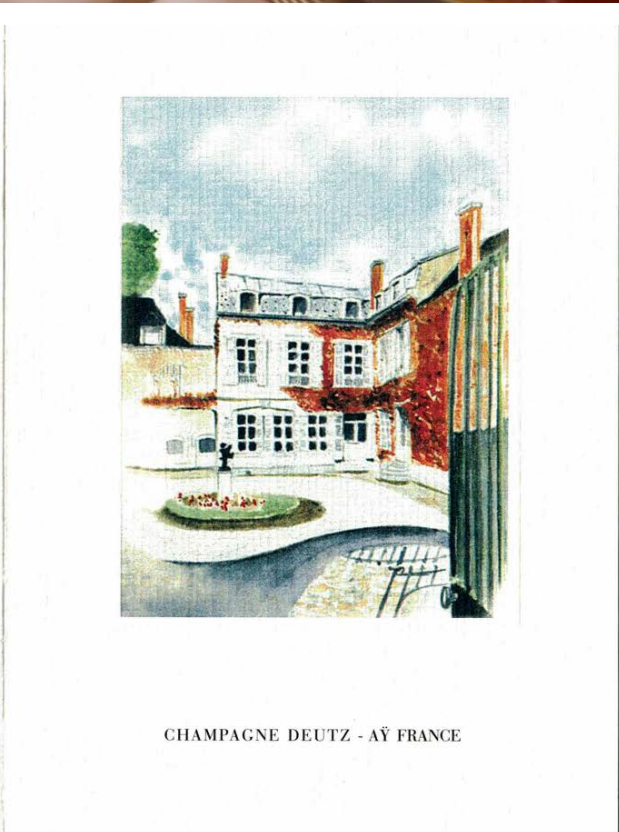


*At no time did I get the feeling  
that anybody we met thought,  
'Oh, just more tourists!'*  
— Kevin Daynes





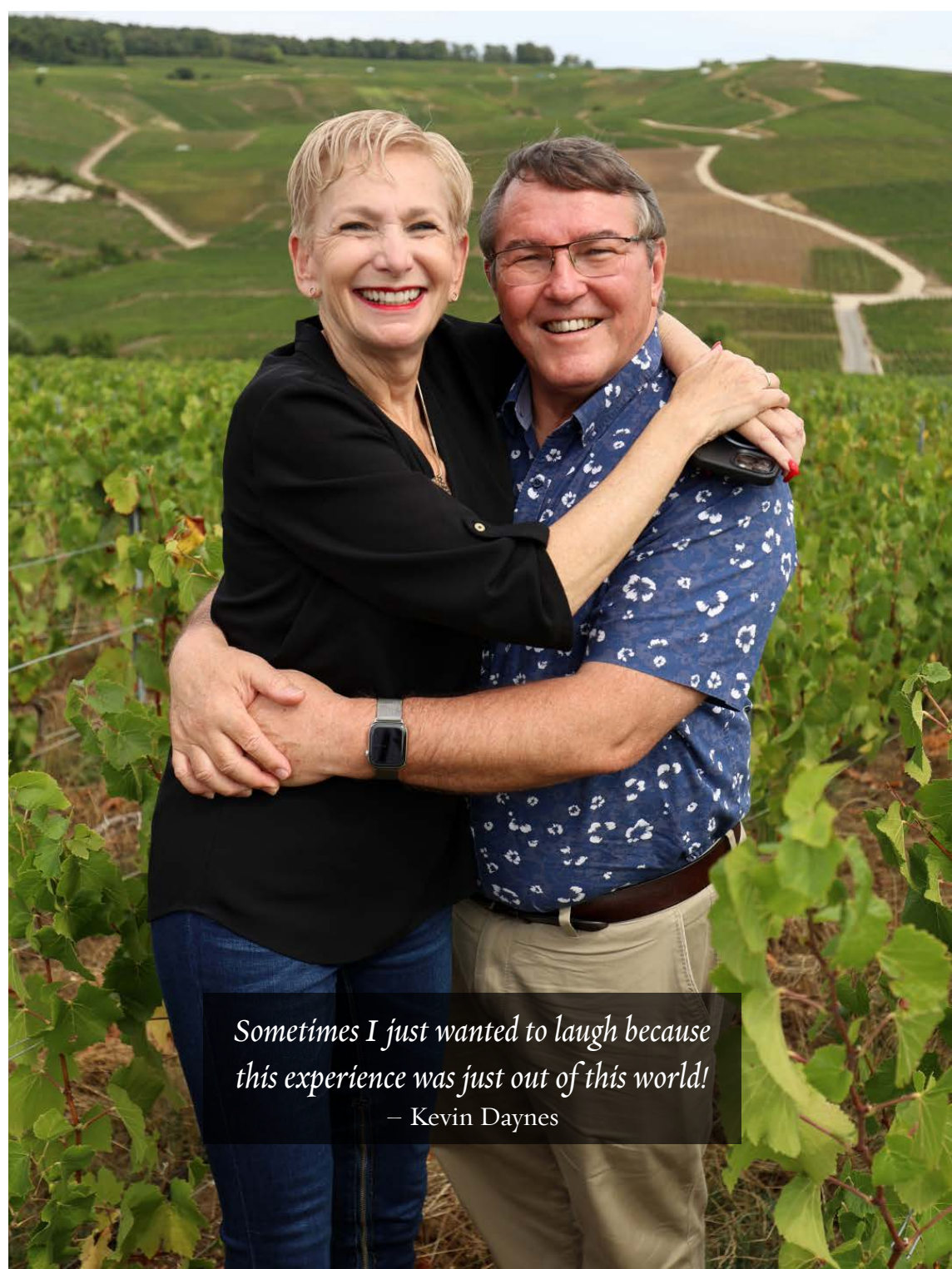






*There is a difference between just tasting and tasting with food. You feel more comfortable when the ice melts in the presence of food.*  
— Robin Daynes





*Sometimes I just wanted to laugh because  
this experience was just out of this world!*  
— Kevin Daynes



*Wednesday 7 September 2022*

# VEUVE CLICQUOT

Veuve Clicquot press house visits in Bouzy and Verzy, tour of its 2<sup>nd</sup> century Roman crayères and dinner at Hôtel du Marc in Reims

Tour, Tasting and Dinner Hosts: Pierre Casenave, Gaëlle Goossens, Loïc, Maria and Rose-Marie Effa

Aÿ CROHAU VILLERS PINOT NOIR 2022 RED WINE FERMENT  
CLOS COLIN 2022 RED WINE FERMENT  
BOUZY PINOT NOIR 2022 RED WINE FERMENT  
RED WINE FERMENT 2022 FROM THE BORDER OF VERZY AND VERZENAY  
VEUVE CLICQUOT LA GRANDE DAME 1990 EN JEROBOAM  
VEUVE CLICQUOT YELLOW LABEL BRUT NV EN MAGNUM  
VEUVE CLICQUOT CAVE PRIVÉE 1995 EN MAGNUM  
VEUVE CLICQUOT CAVE PRIVÉE ROSÉ 1979 EN MAGNUM  
VEUVE CLICQUOT LA GRANDE DAME BRUT 1988  
VEUVE CLICQUOT DEMI SEC NV  
VEUVE CLICQUOT LA GRANDE DAME 2012 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, amazing us with one of the most extraordinary experiences of our remarkable week.

Spanning four unique locations and showcasing wines from six decades, no less, it was perhaps the juxtaposition of the raw authenticity of the action of harvest with the exquisite decadence of an extraordinary dinner in the most distinguished of settings that made this such a unique experience.

We commenced with the rare privilege of seeing, smelling and tasting red wines mid-ferment in one of the finest red winemaking facilities in all of Champagne. The winemaking team were proud to share with us samples direct from tank in the grand cru of Bouzy. It was in this village that the very first recorded reference to champagne rosé was made by Madame Clicquot herself in 1818.

Traversing the Montagne de Reims, our next stop was the press house in Verzy, where we witnessed the arrival and pressing of pinot noir and we measured the sugar level of the grapes with a refractometer to be a very ripe 12.5 degrees potential.

A very special and large timber box was produced and opened to reveal an incredible surprise: a jeroboam of La Grande Dame 1990! We took it in turns posing with the splendid old bottle as we marvelled in its contents at a grand old age of 32 years. But the biggest surprises of this experience were yet in store, as

this would not be the oldest or even the second oldest cuvée of our visit, nor even the greatest.

Descending deep in the crayères of Reims, we gasped at the cavernous depths of these magnificent Roman creations of the 3<sup>rd</sup> century and their history cradling centuries of champagnes for Veuve Clicquot.

Our final destination was the fairytale Hôtel du Marc, the fabled private maison of the house in Reims. From an apéritif en magnum in the lounge, to a glorious dinner and vintages from the 1970s, 1980s, 1990s and 2000s in the delectable dining room, 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 no hint of pomp or arrogance – they clearly were having just as much fun as we were!

Veuve Clicquot Cave Privée Rosé 1979 en magnum was a special highlight, one of the most extraordinary cuvées of our entire week.

The evening culminated in the games room, where petit fours were accompanied by yet another magnum.

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.

*It's only Wednesday and if  
this week finished now I  
would be absolutely thrilled!*  
– Stacy Borans





*The burst of flavour in  
the Bouzy rouge was  
like the flesh of a grape  
just under the skin!*  
— Robin Daynes





*It was so interesting tasting  
ferments of individual plots that are  
close together and yet so different!*  
— Kevin Daynes







*I love that this breaks the pattern of the week  
and offers a completely different experience!*  
– Robin Daynes





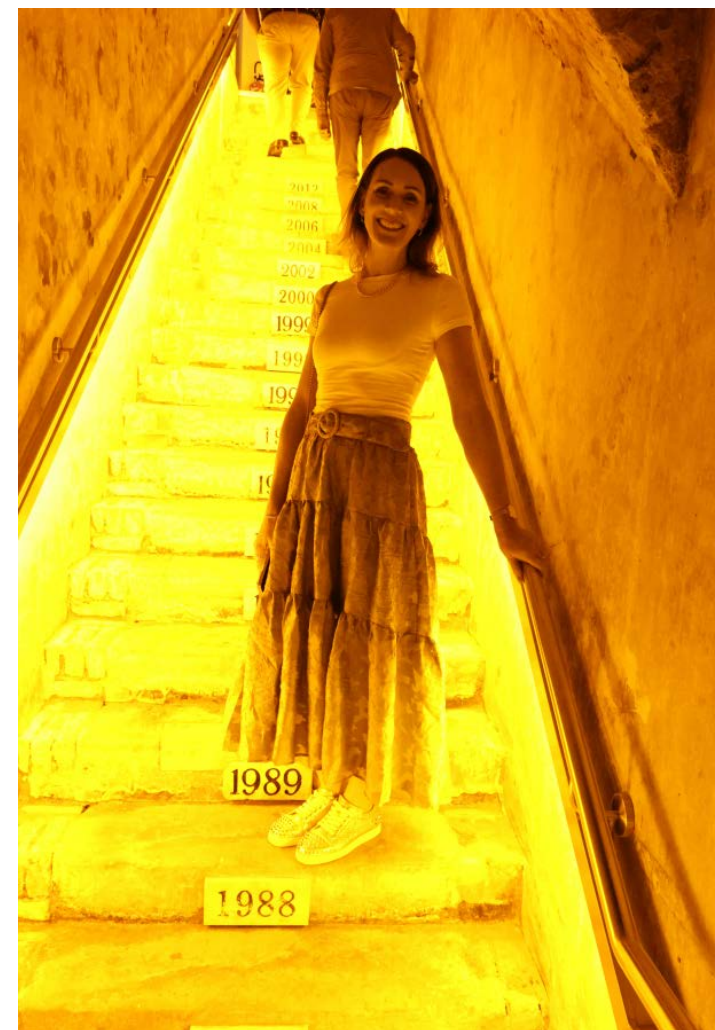
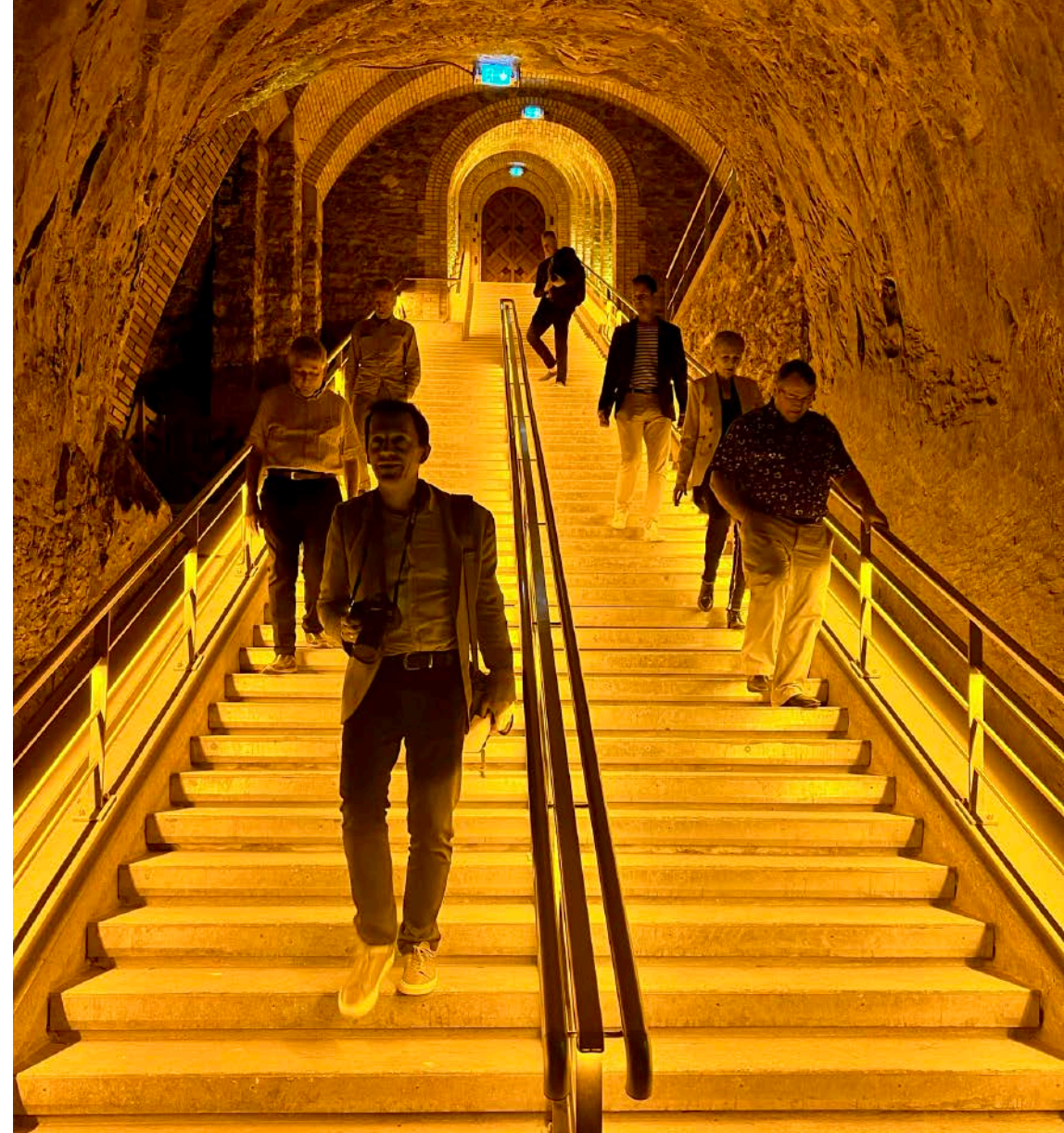
*The aroma of the La Grande Dame 1990 jeroboam was so much like toffee if I closed my eyes I would never imagine it was a wine!*  
— Jason Marcewicz

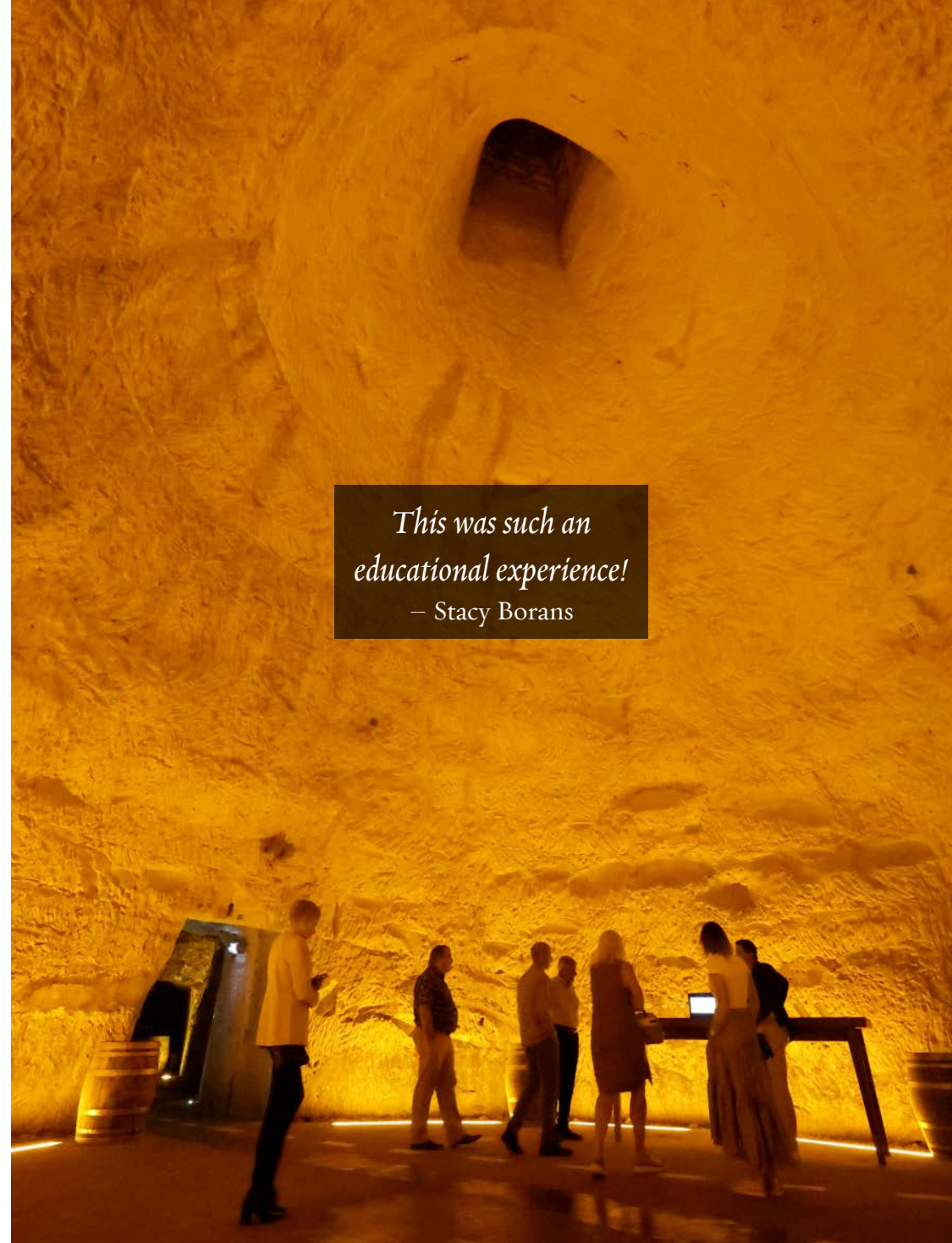




*The Veuve Clicquot  
La Grande Dame  
1990 jeroboam was one  
of my favourite wines  
of the week, and being  
allowed to hold the big  
bottle was very special!*  
— Peter Roger







*This was such an educational experience!*  
— Stacy Borans







*The dinner was insane.  
Absolutely insane! The experience  
of sitting down and opening a  
bottle of champagne won't be the  
same for us from now on, because  
of what we've experienced here.*

*— Stacy Borans*





*We've never liked rosé and we thought we just weren't rosé people but  
the wines we've experienced this week have been a total sea change!*  
– Jason Marcewicz

*En l'honneur de*

*Madame Stacy Borans  
Madame Sharron Turgeon  
Madame Robin Daynes  
Monsieur Tyson Stelzer  
Monsieur Jason Marcewicz  
Monsieur Robert Caesar  
Monsieur Peter Roger  
Monsieur Kevin Daynes*



**Hôtel  
du Marc**



Dîner du mercredi 7 septembre 2022  
**Hôtel du Marc**

L'APERITIF  
*Veuve Clicquot Brut Carte Jaune*



LE CELERI  
rémoulade, tourteau, avocat & coco gingembre  
*Cave Privée 1995*



LE FENOUIL  
filet de pagre, coco de Paimpol & jus d'arête  
*Cave Privée Rosé 1979*



LES FROMAGES  
affinés par Maître Philippe Olivier  
*Veuve Clicquot La Grande Dame Brut 1988*



LA MIRABELLE  
façon vieux garçon & cheese cake  
*Veuve Clicquot Demi-Sec*

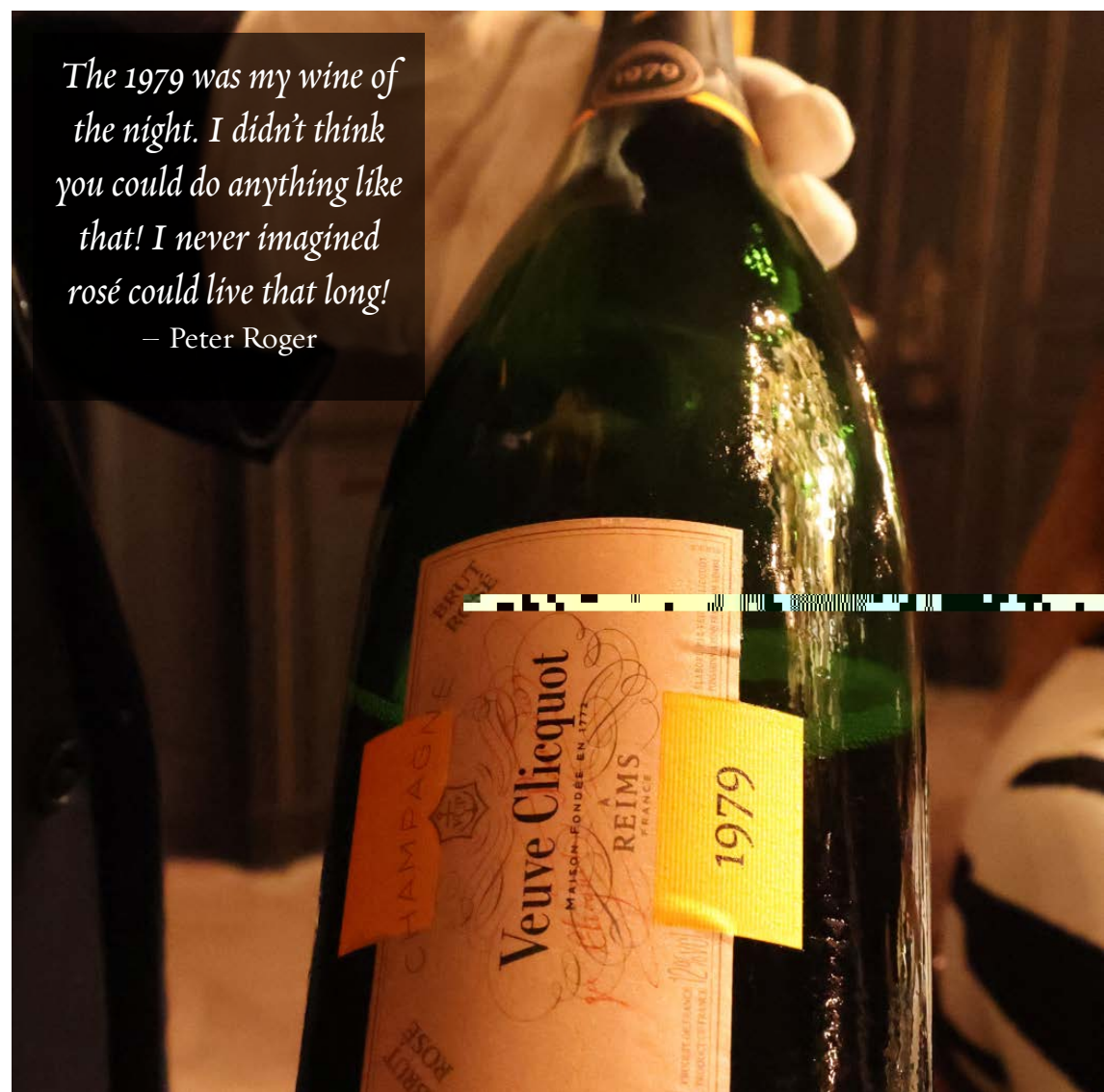


*The whole Veuve Clicquot experience, going into the Hôtel du Marc and experiencing the luxury and drinking the old, old vintages that we've never tasted before was a huge surprise! Most of those wines you can't buy – even the 2008s are hard to find now! Hôtel du Marc was so beautiful and the whole experience was fabulous!*

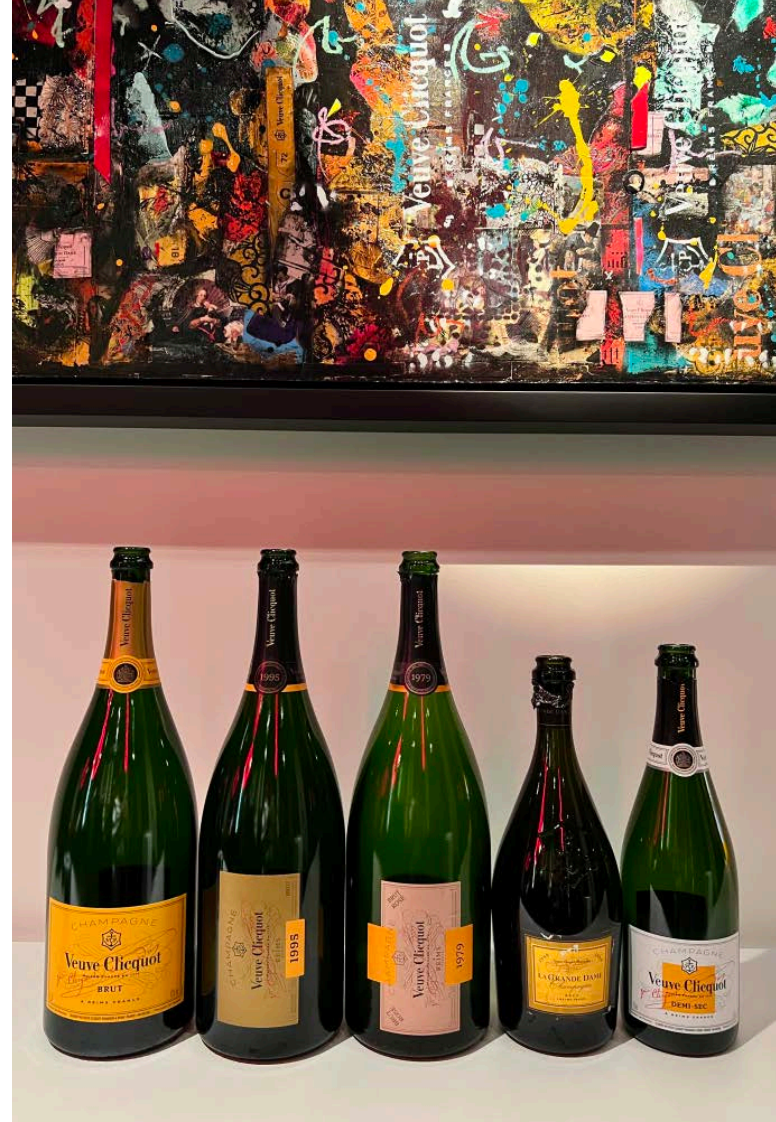
– Kevin Daynes



*The 1979 was my wine of the night. I didn't think you could do anything like that! I never imagined rosé could live that long!*  
– Peter Roger









*Thursday 8 September 2022*

# RARE

Rare tasting and lunch at Résidence Eisenhower

Tasting and Lunch Hosts: Maud Rabin and Marine Georgelet

RARE ROSÉ 2012

RARE ROSÉ 2008

RARE ROSÉ 2007

RARE LE SECRET 1997 EN MAGNUM

RARE MILLÉSIME 2008

CHATEAU LA VERRERIE GRAND DEFFAND SYRAH 2019 EN MAGNUM

RARE ROSÉ 2012

The prestige cuvée of Piper-Heidsieck, Rare is aptly named, first because vintages comprise fewer than 5000 bottles, and second because only 11 vintages have been released since 1976. Rare Rosé is even more rare, made in smaller quantities still, with only three vintages yet in existence.

Our immersion into the rarefied world of Rare was a first in at least three ways. This was to be the inaugural Rare experience to be hosted in our immaculate home of Résidence Eisenhower, purchased and restored to exquisite detail by Charles Heidsieck, Piper-Heidsieck and Rare owner, Christopher Descours.

Our day commenced in the cellars of the Résidence – a surprise reveal after we had lived over them for the week, with no knowledge of their existence. Here we were privileged to the first ever vertical tasting of all three vintages of Rare Rosé, with the 2007 sourced from the personal cellar of the CEO, as no more is in existence.

We then ascended to the glorious ballroom of the Résidence for the silk glove unveiling of the extraordinary Rare Le Secret 1997 en magnum, of which 1000 magnums had been secretly squirrelled away by the chef de cave for a quarter century.

Lunch followed in the dining room, featuring the first ever menu in tribute to Dwight D. Eisenhower himself, showcasing the cuisine he enjoyed, in the room in which he dined. It was while staying in this building that he declared the end of World War 2 in 1945.

Our gastronomic journey was paired with Rare cuvées and a syrah from Château La Verrerie, the Rhône estate of Christopher Descours.

In the midst of such a formal setting and decadent extravagance, there was a feeling of relaxed familiarity and we concluded our lunch by taking turns at modelling the filigree tiara labels of the Rare bottles!





*Every day we say it's impossible to beat the day before, but here we are again!*  
— Stacy Borans





*You have taught us so much this week and I now see champagne with a whole new perspective. I now appreciate champagne as a wine.*  
– Kevin Daynes







*The Rare le Secret 1997 magnum was one of my two favourite wines of the week.*

– Stacy Borans







*It's such a beautiful  
and intimate room that  
they have created here.*  
— Stacy Borans









*This is an experience of a lifetime for us.  
We could come to Champagne on our own  
but we could not have experiences like this.*  
— Jason Marcewicz



Gastronomic lunch  
Thursday 8th September 2022

IN HONOR OF

Stacy BORANS  
Jason MARCEWICZ  
Robert CAESAR  
Peter ROGER  
Kevin DAYNES  
Robin DAYNES  
Sharron TURGEON  
Tyson STELZER

A gastronomic journey in tribute to

*Dwight D. Eisenhower*

*The noble origin of Rare Champagne is a tribute to Marie-Antoinette  
and its revolutionary spirit fights against the trivialisation of vintages.*

*Rare*  
CHAMPAGNE

THE TRUB EXCEPTION

[www.rare-champagne.com](http://www.rare-champagne.com)  
rarechampagne\_official

*Rare*  
CHAMPAGNE

*Rare*  
CHAMPAGNE

*We are delighted to welcome you in the former Eisenhower's  
dining room to enjoy a few of "Ike's" favorites,  
according to the Eisenhowers recipe book, revisited by  
Valentin Boucher from the Piano des Chefs.*

*"Gently in Manner Strongly in Deed"*

*Dwight D. Eisenhower favorite motto*



Dwight David "Ike" Eisenhower was an American military officer and statesman who served as the 34th president of the United States from 1953 to 1961. During World War II, he served as Supreme Commander of the Allied Expeditionary Force in Europe.

The Résidence Eisenhower was, for several months, the place where "Ike" lived when the Allied forces took back Reims in 1945.

BLUE LOBSTER SERVED COLD  
Accompanied with lime & Oscîêtre caviar

RARE CHAMPAGNE MILLESIME 2008

...

BEEF FILET & CORN EMULSION  
Accompanied with roasted corn & summer truffle  
Sauce like General Eisenhower's bourguignon

MAGNUM GRAND DEFFAND MILLESIME 2017  
CHATEAU LA VERRERIE

...

CRUNCHY SQUARE  
Accompanied with creamy passion fruit  
Fresh fruits & sweet spice syrup

RARE CHAMPAGNE ROSE MILLESIME 2012

*"May the act of surrender signed by  
our enemy in your city be added to  
the glorious history of Reims."*

EISENHOWER'S HONORARY CITIZEN  
OF REIMS CEREMONY, MAY 12, 1945







*Friday 9 September 2022*

# CHARLES HEIDSIECK

Charles Heidsieck lunch, tasting & tour of the estate & its 2<sup>nd</sup> century Roman crayères in Reims

Tour, Tasting and Lunch Hosts: Cyril Brun, Chef de Cave, and Sophie Kutten

MONTGUEUX CHARDONNAY 2022 FERMENT  
CHARLES HEIDSIECK BLANC DE BLANCS NV  
CHARLES HEIDSIECK ROSÉ NV  
CHARLES HEIDSIECK BRUT RESERVE NV  
CHARLES HEIDSIECK ROSÉ MILLÉSIME 2008  
CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2007  
CHARLES HEIDSIECK BRUT RÉSERVE NV EN MAGNUM  
CHARLES HEIDSIECK VILLERS-MARMERY COTEAUX CHAMPENOIS 2017  
CHARLES HEIDSIECK BLANC DE BLANCS NV  
CHARLES HEIDSIECK MILLÉSIME 2012

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

Our delightful host Sophie Kutten captivated us with her stories and joie de vivre as she guided us through two millennia of history in 28 Roman crayères connected by four kilometres of galleries, and into the inner sanctum of the museum cellar of the house, a dignified resting place for such distinguished cuvées.

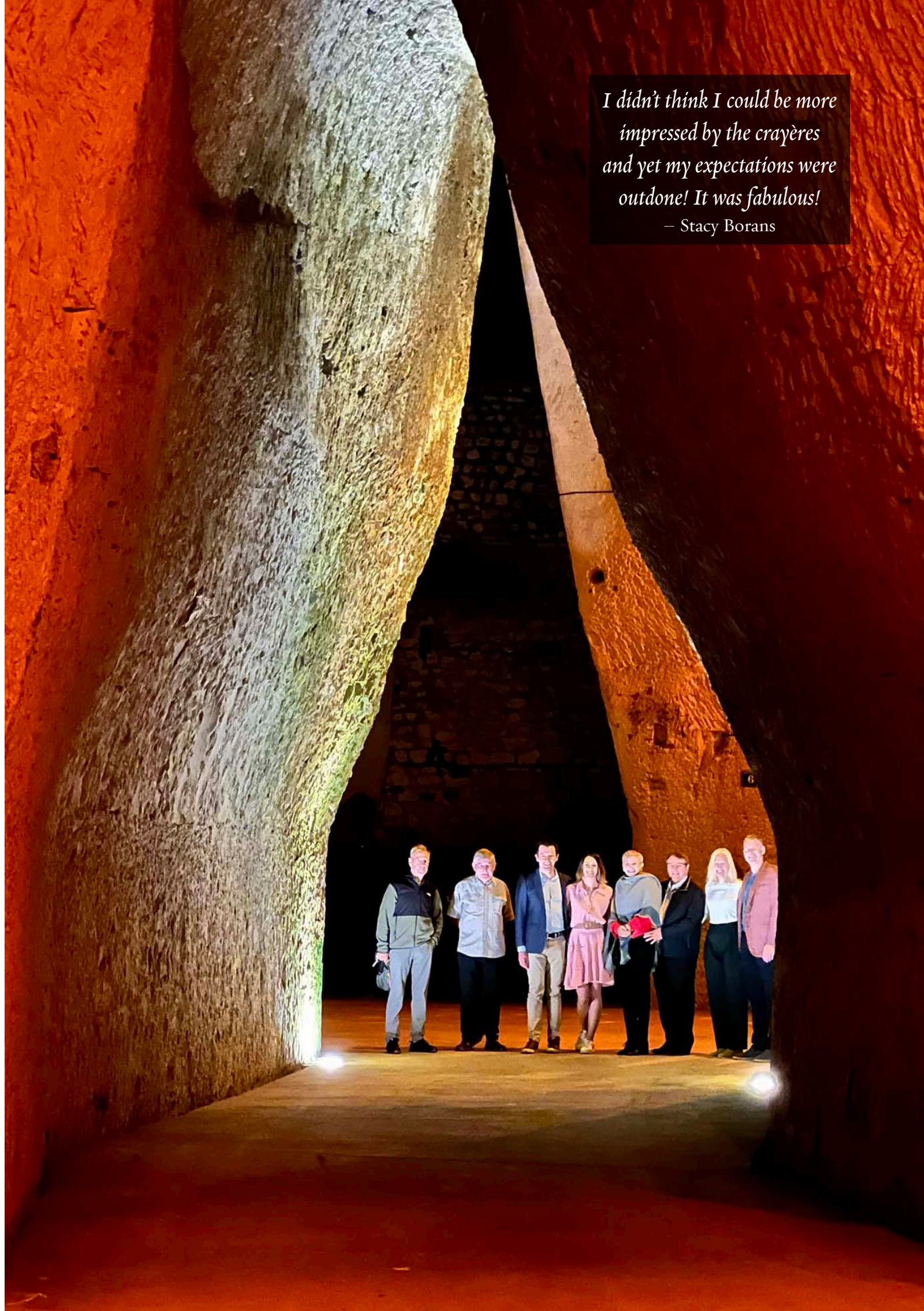
When we ascended 106 spiral stairs back to the garden and newly refurbished pavilion, we were greeted by none other than chef de cave Cyril Brun himself, who was beaming about the quality of the harvest. 'We can say two things: god exists and we know what he is drinking!' he exclaimed. 'This is a crazy year, but the quality and the quantity are there, and so far it is super promising!'

His chardonnay from the village of Montgueux was the first to finish fermentation, just two days prior, so it was with a sneak preview of this wine that our tasting commenced.

The stylish yet warm space of the pavilion perfectly reflected the personality of the Charles Heidsieck house style, to which we were then introduced in a tasting of the full range, including two bottles of the exceedingly rare Charles Heidsieck Villers-Marmery Coteaux Champenois 2017, of which just 290 bottles were produced.

By the conclusion of an exceptional lunch, we had experienced no fewer than ten cuvées, leading us on a delightfully intimate journey into the past, present and future of this very special house, from just-fermented chardonnay to the depths of the sublime Blanc des Millénaires 2007.

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



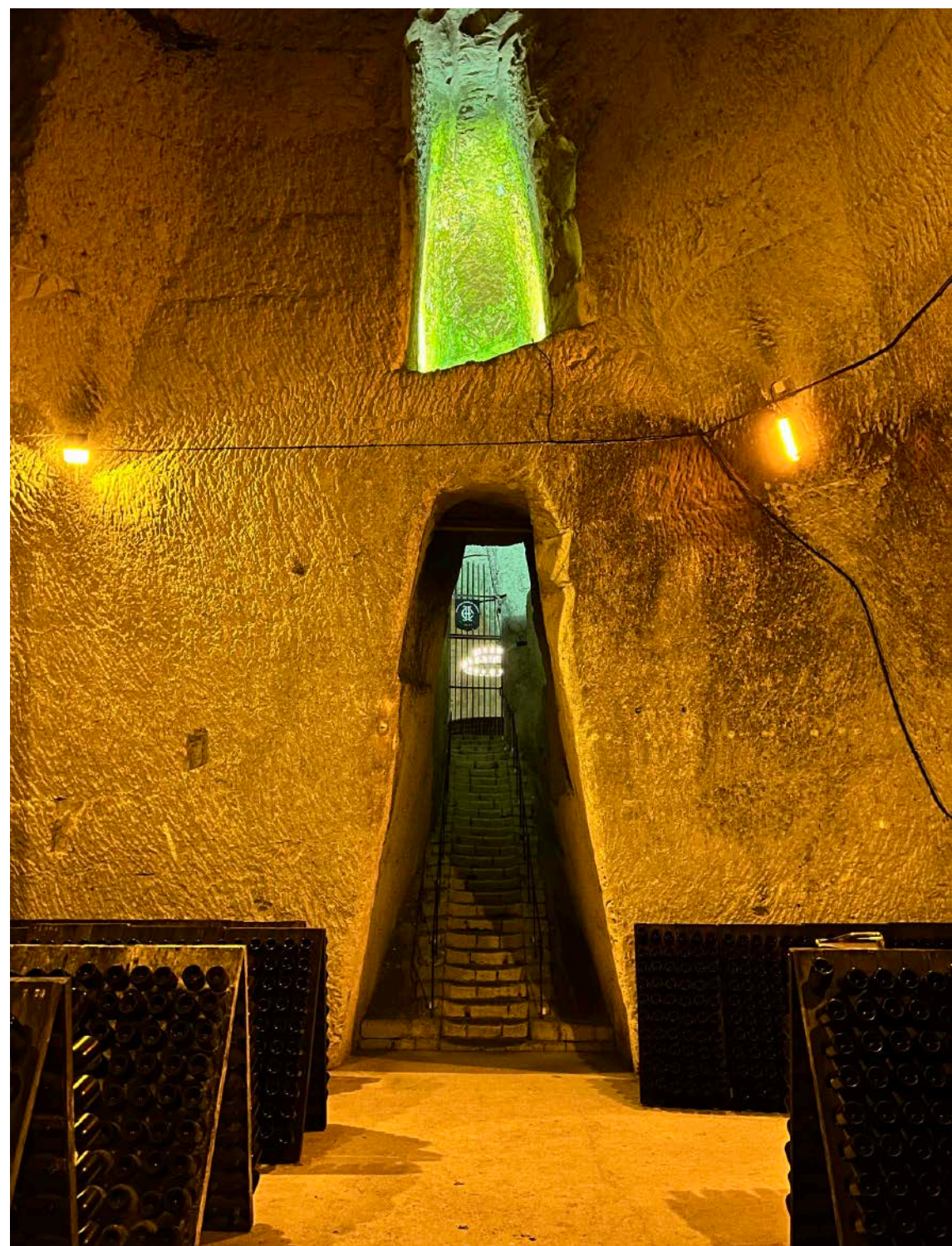
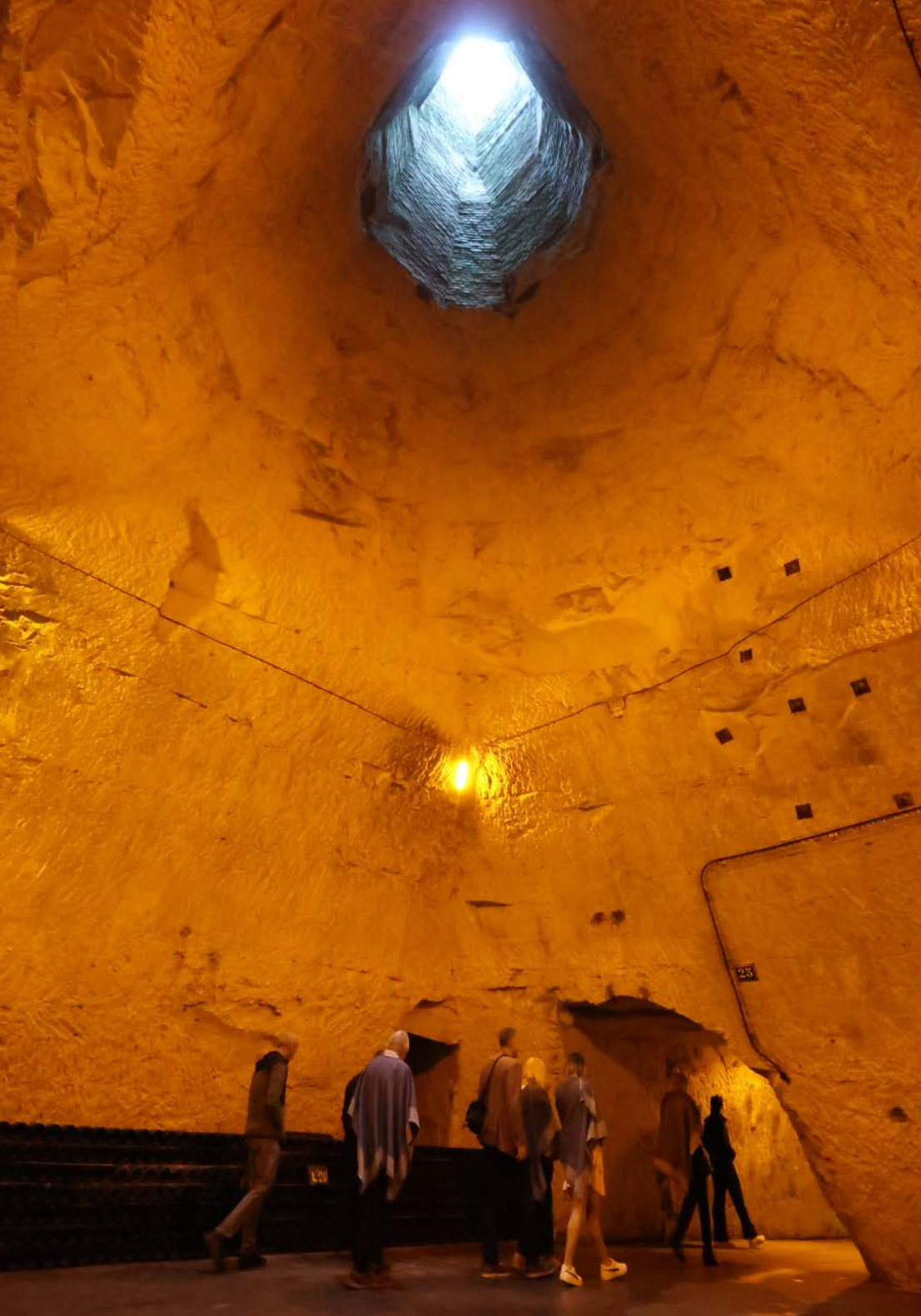
*I didn't think I could be more impressed by the crayères and yet my expectations were outdone! It was fabulous!*  
— Stacy Borans





*My favourite experience of the week was the tour and the history at Charles Heidsieck. Sophie's effervescence and passion about the story were like watching a movie! It was an amazing and incredible experience and the cellar was wonderful. That whole day I will recall as my new frame of reference whenever we drink Charles Heidsieck!*  
— Stacy Borans























*I've never felt more like a celebrity!*  
— Stacy Borans







*We were all included like long-lost friends!*  
— Kevin Daynes

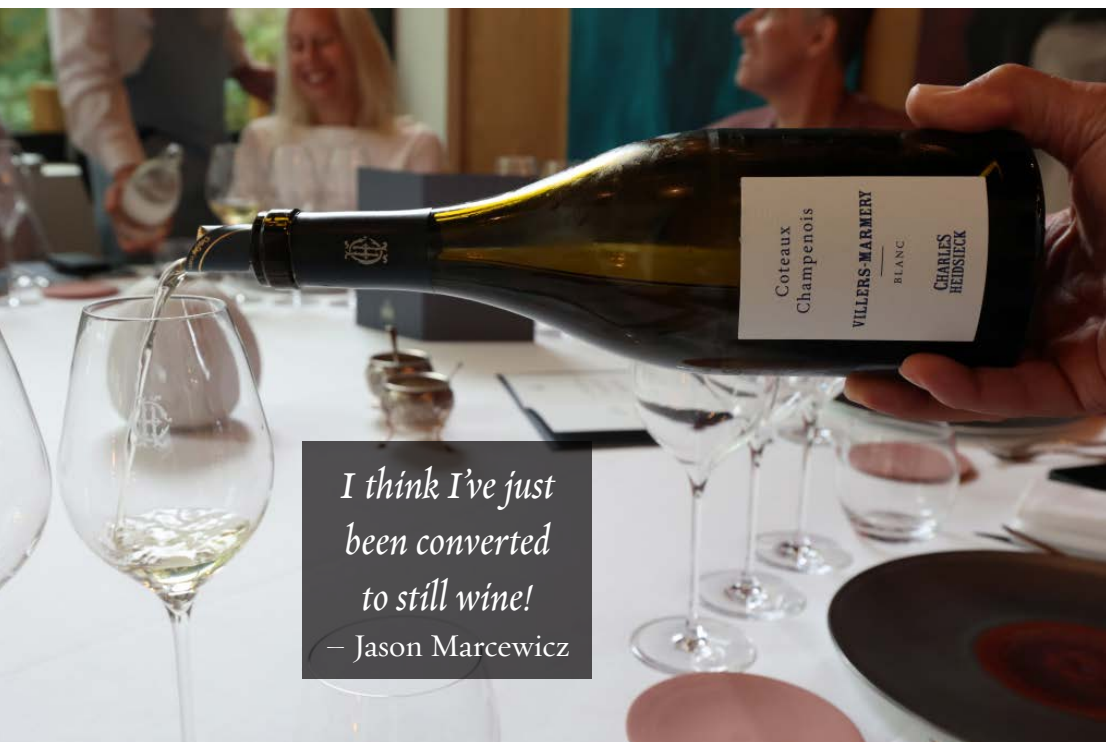




*I didn't think I could  
love the tour any  
more. I was wrong!*  
— Stacy Borans



*This is such a peaceful  
location. I could eat  
lunch here every day!*  
— Stacy Borans



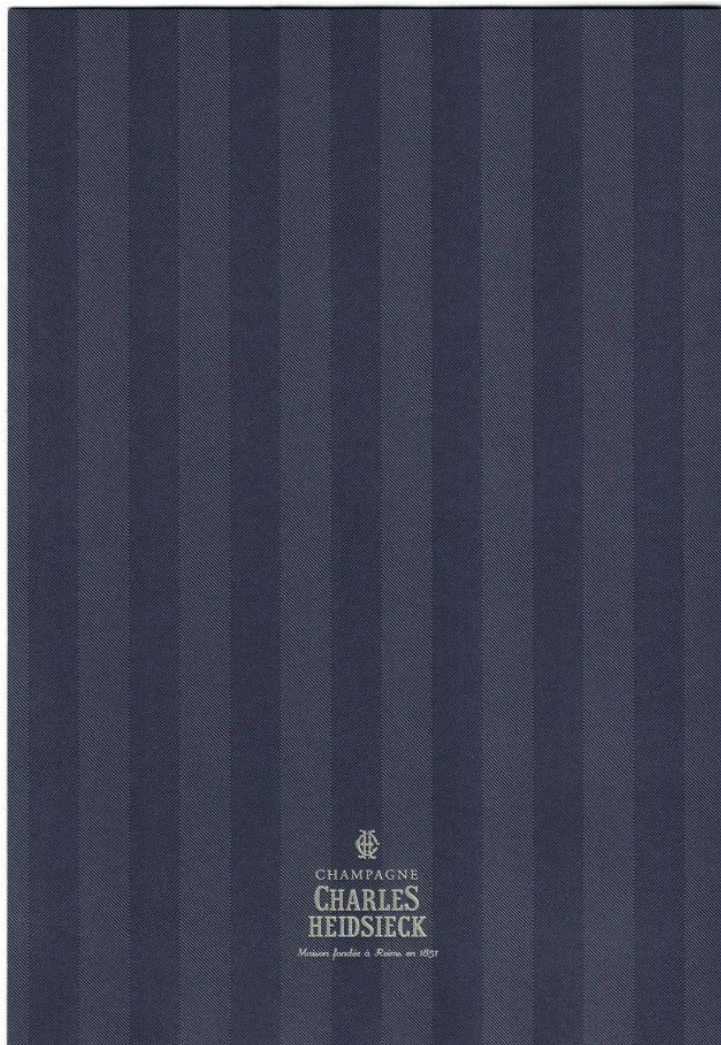
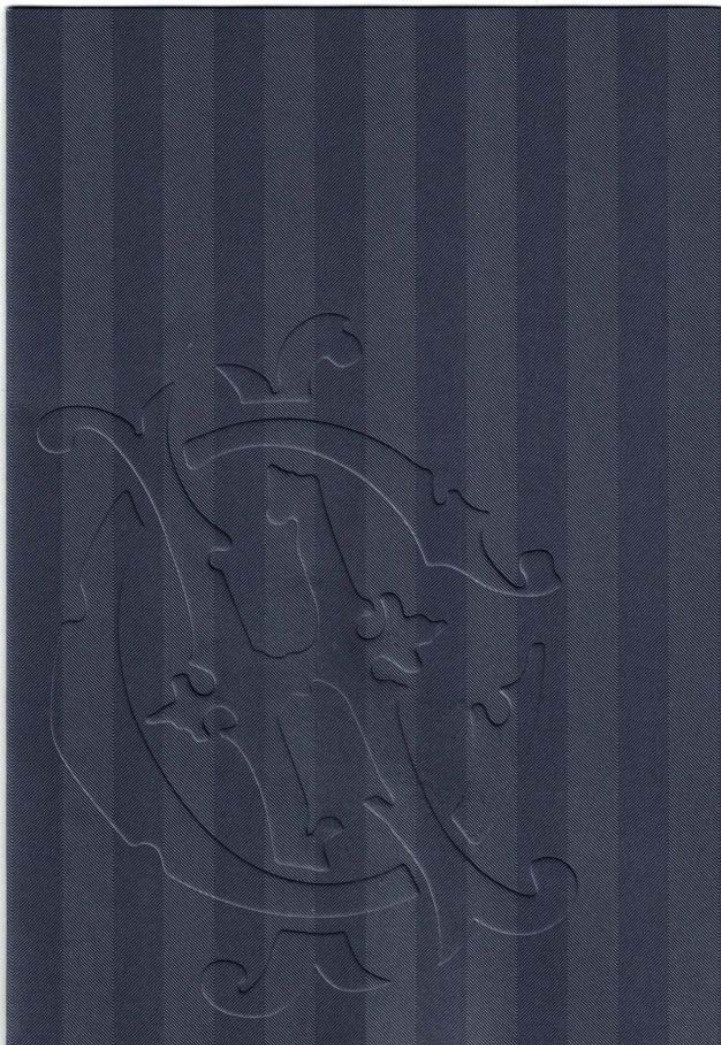
*I think I've just  
been converted  
to still wine!*  
— Jason Marcewicz





*There have clearly  
been angels working  
in the kitchen!*  
— Kevin Daynes





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

**Vendredi 9 septembre 2022**

**Déjeuner en l'honneur de**

**Jason Marcewicz  
Stacy Borans  
Peter Caesar  
Peter Roger  
Kevin Daynes  
Robin Daynes  
Sharron Turgeon  
Tyson Stelzer**



CHAMPAGNE  
CHARLES HEIDSIECK  
**BLANC DE BLANCS**

CHAMPAGNE  
CHARLES HEIDSIECK  
**MILLESIME 2012**



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

...  
Carpaccio de Saint-Jacques en rosace  
et ses cromesquis de langoustines, vinaigrette fruitée d'orange

...  
Turbot cuit sur peau, lentillons de champagne,  
beurre blanc et saucisse de Morteaux

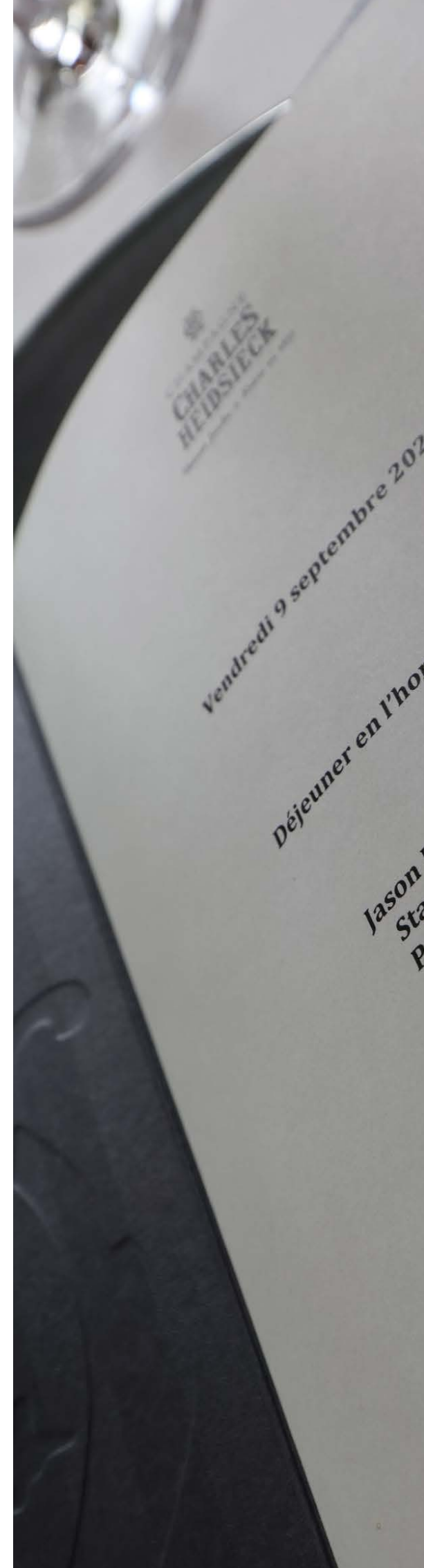
...  
Rhubarbe pochée à la fleur de sureau,  
écume de poivre, brioche caramélisée

...  
Café



*Ce déjeuner a été préparé par Tony Blasco «Tentation traiteur»*





*Friday 9 September 2022*

# PHILIPPONNAT

Philipponnat dinner, tasting and tour of the estate, its cellars and the Clos des Goisses vineyard in Mareuil-sur-Aÿ

Tour, Tasting and Dinner Hosts: Charles Philipponnat and Thomas Jorez

PHILIPPONNAT ROYALE RÉSERVE BRUT NV  
PHILIPPONNAT ROYALE RÉSERVE NON DOSÉ NV  
PHILIPPONNAT ROYALE RÉSERVE ROSÉ NV  
PHILIPPONNAT BLANC DE NOIRS EXTRA BRUT 2016  
PHILIPPONNAT 1522 GRAND CRU LV EXTRA BRUT 2002  
PHILIPPONNAT ROYALE RÉSERVE NV EN MAGNUM (1990 BASE)  
PHILIPPONNAT CLOS DES GOISSES EXTRA BRUT 2012  
PHILIPPONNAT SUBLIME RÉSERVE SEC 2009

The finest vineyard sites are the most important asset of any Champagne house, making the little house of Philipponnat particularly privileged. Its most prized and famous of all is the splendid, sun-drenched Clos des Goisses, one of the most powerful and distinctive sites in all of Champagne.

Our visit commenced with a short stroll from the house to the walled vineyard on the edge of the village of Mareuil-sur-Aÿ, where we experienced the dramatic slope ('Gois' means 'very steep' in the local dialect), revealing a spectacular outlook across the Marne River to the slopes of the Côte des Blancs, shimmering in the late afternoon autumn sunlight.

Philipponnat responds to this extreme site with attentive vinification in a winery constructed by Charles Philipponnat when he first joined the house in 2000.

Guided through this facility by our host, Thomas Jorez, we experienced the aromas of fermentation in some 250 barrels and witnessed the large foudres in which reserve wines are matured.

The house matures its cuvées for double the minimum ageing time, and we explored its stock of 2.5 million bottles in its 1.5 kilometres of 17th-century cellars.

Emerging into the tasting room, we were greeted by Charles Philipponnat himself, who was visibly buoyant in the midst of harvest. 'The quality is beautiful and the health of the berries is the best we have seen in decades!' he exclaimed. Though he qualified this with concern about the grapes becoming too ripe. 'We want to make champagne of freshness and elegance!' he declared.

Charles impressed us with his frank honesty regarding his concerns around the implications of global warming and the initiatives that he is putting in place to combat ever warmer vintages, describing the 2022 harvest 'like training for the future'.

Retiring to the dining room, dinner was paired with the vintage cuvées of the house and a very special surprise from deep in the cellar. Thomas invited us to the courtyard, where he demonstrated dégorgement à la volée with a magnum of Philipponnat Royale Réserve from the 1990 base vintage, grand testimony to the endurance of even the entry cuvée of this magnificent house.







*I enjoyed the vineyard  
tour immensely!*  
– Stacy Borans



*It's been an absolutely fabulous week! I really appreciate the tremendous organisation that has gone into putting it together.*

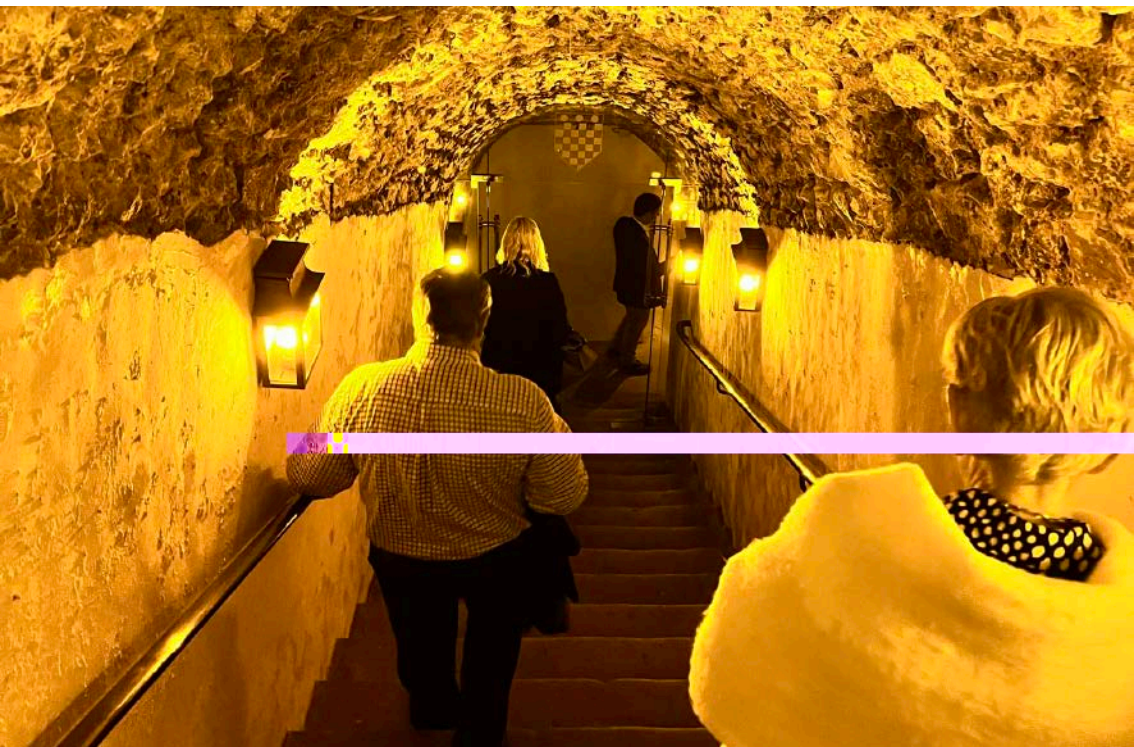
– Robin Daynes





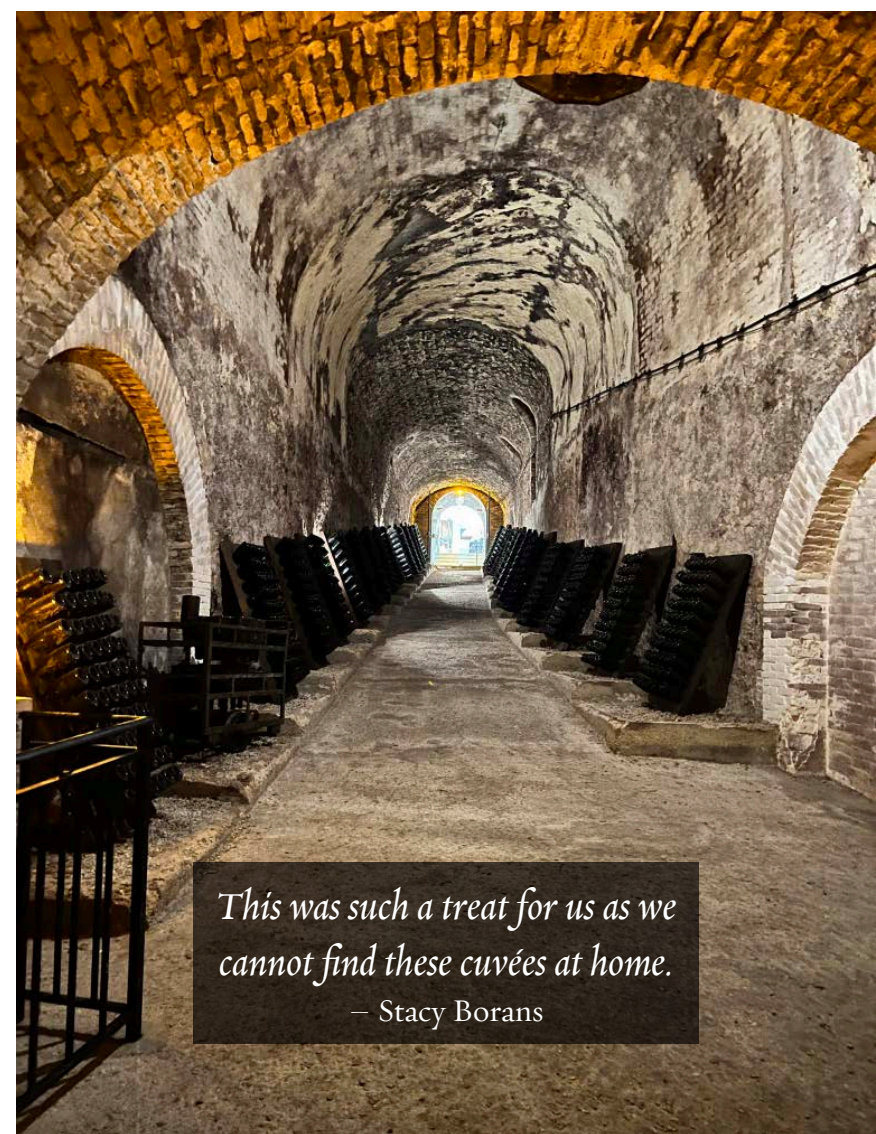
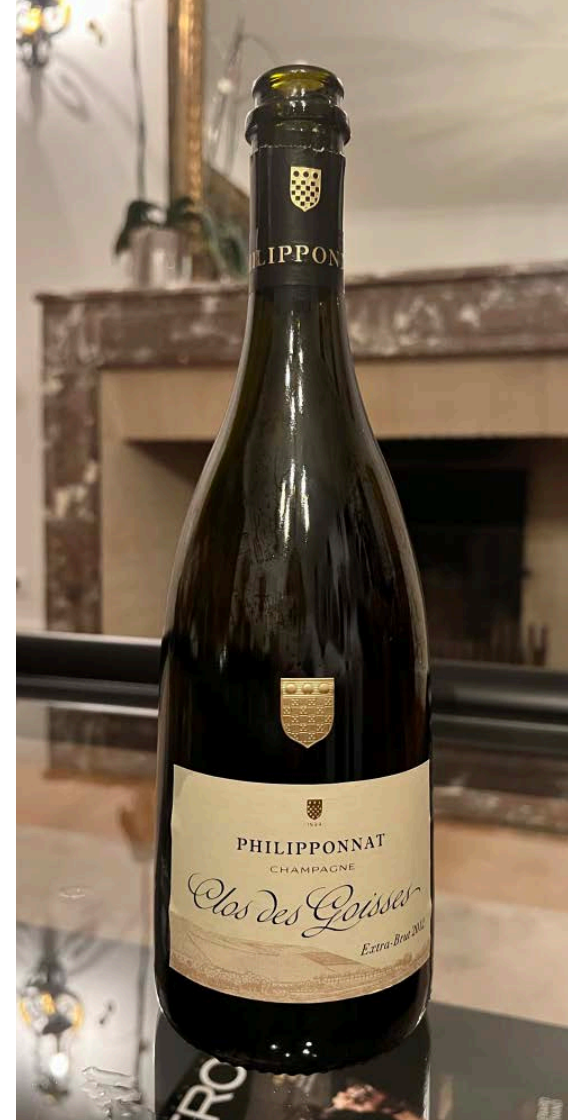




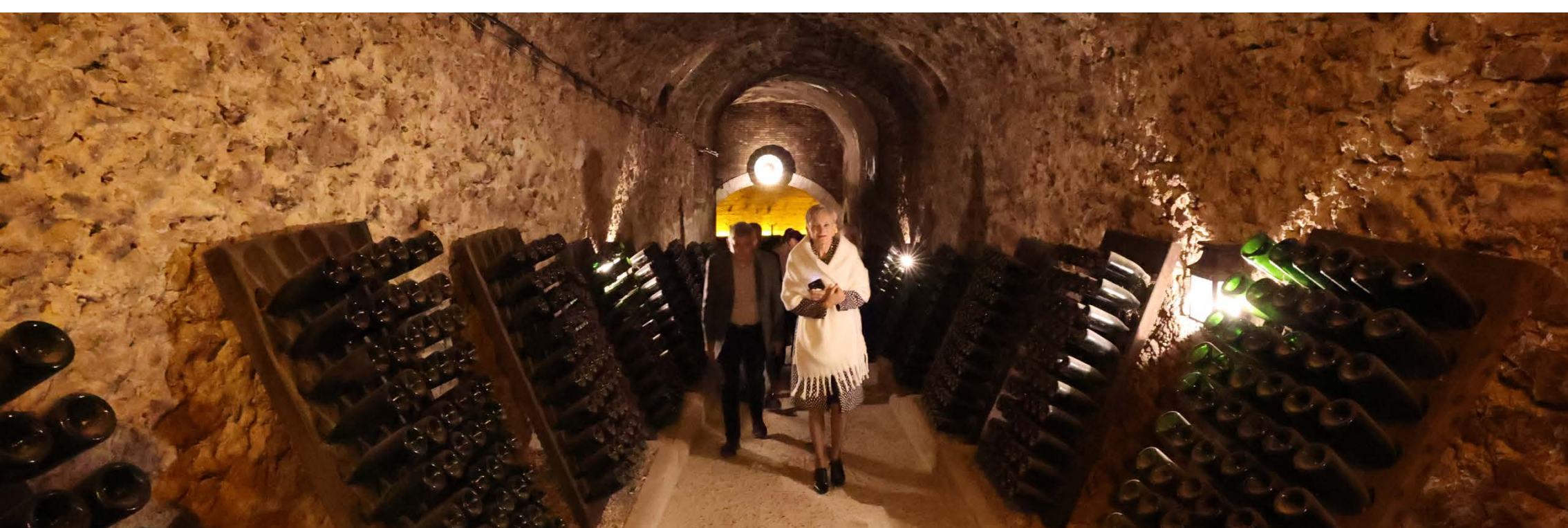




*Charles Philipponnat was very gracious in giving us his time and in providing us with the real deal and frank answers to what's going on and the hardships and triumphs of the season, and of dealing with climate change and the changing elements of champagne production.*  
— Jason Marcewicz




*This was such a treat for us as we cannot find these cuvées at home.*  
— Stacy Borans





*This was my first dessert champagne and it was very special. It paired so well with the dessert.*  
– Jason Marcewicz

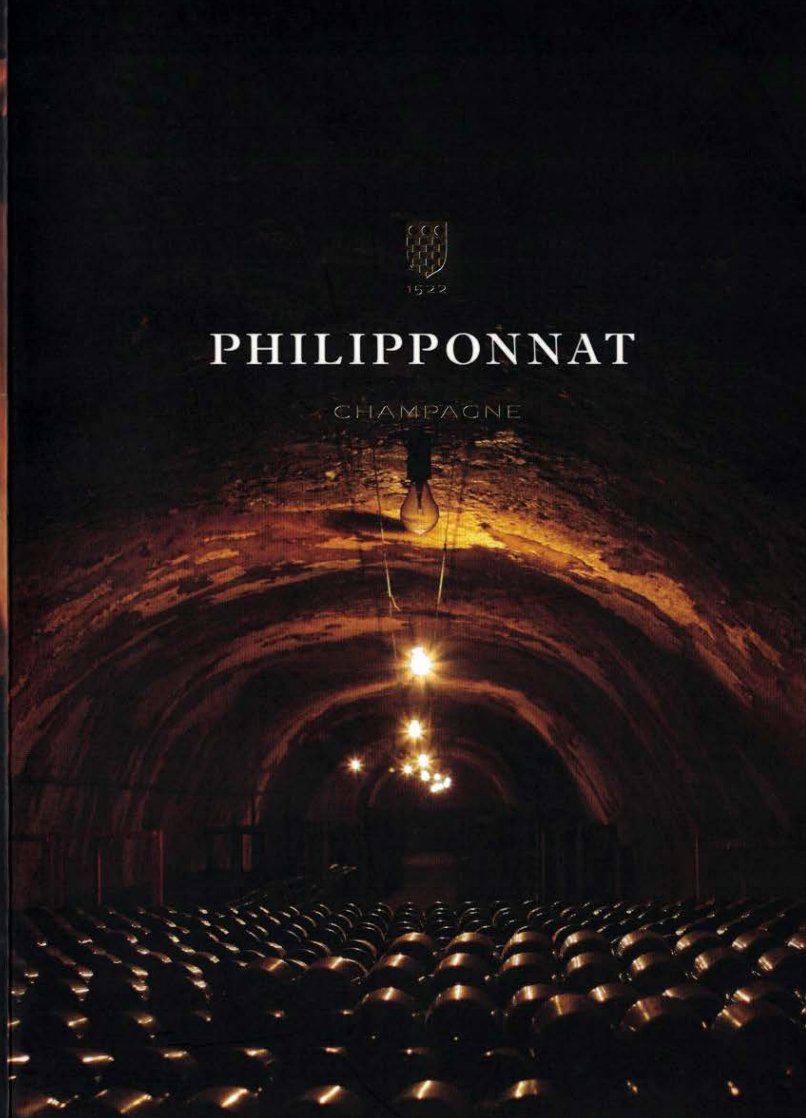


  
**PHILIPPONNAT**  
CHAMPAGNE

Clos des Goisses - 13, rue du Pont - CS 60002  
51160 Mareuil-sur-Ay - France  
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[www.philipponnat.com](http://www.philipponnat.com)

sovine





*We had an expectation for the tour that was at a high level, but you have delivered way, way above it!*

*This week could not be more special! The opportunity to taste wines that you could never have access to!*

*If this is the standard of what you do, I don't know why your tours aren't booked out for the next 30 years!*

*We're not giving you a good review until we've rebooked!*

– Kevin Daynes

RESIDENCES EISSA HOWER  
YOUR HOSPITALITY WAS  
SECOND TO NONE!

A SPECIAL "MERCI" TO  
ANITA LIES & SABINE  
FOR THEIR WARMTH + GENEROSITY.

À BIEN TÔT!!!  
JASON & Stacy

1/2/22



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# WINE EVENTS

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WITH TYSON STELZER

