



INTERNATIONAL WINE
COMMUNICATOR OF THE YEAR

TYSON STELZER

PRESENTS

TASTE
CHAMPAGNE
AUSTRALIA

LANGTONS
PRESTIGE
EXPERIENCE

BLANC DE BLANCS

- 1 SALON CUVÉE S BLANC DE BLANCS 2015
- 2 TAITTINGER COMTES DE CHAMPAGNE GRAND CRUS BLANC DE BLANCS 2013
- 3 RUINART DOM RUINART BLANC DE BLANCS BRUT 2013
- 4 VEUVE FOURNY & FILS CLOS FAUBOURG NOTRE-DAME BLANC DE BLANCS
EXTRA BRUT VERTUS PREMIER CRU 2013
- 5 PERRIER-JOUËT BELLE EPOQUE BLANC DE BLANCS 2012
- 6 DEUTZ AMOUR DE DEUTZ 2011
- 7 PIERRE GIMONNET & FILS SPÉCIAL CLUB MILLÉSIME DE COLLECTION
VIEILLES VIGNES DE CHARDONNAY 2009 EN MAGNUM
- 8 CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2006

ROSÉ

- 9 FLEUR DE MIRAVAL EXCLUSIVEMENT ROSÉ ER3 NV
- 10 VEUVE CLICQUOT LA GRANDE DAME BRUT ROSÉ 2015

BLENDS

- 11 POL ROGER CUVÉE SIR WINSTON CHURCHILL 2018
- 12 BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS BRUT 2012
- 13 LOUIS ROEDERER CRISTAL 2015
- 14 DOM PÉRIGNON BRUT 2015
- 15 RARE CHAMPAGNE MILLÉSIME 2012
- 16 PHILIPPONNAT CLOS DES GOISSES 2015 EN MAGNUM
- 17 LAURENT-PERRIER GRAND SIÈCLE NV
NO 25 (SYDNEY) / NO 26 (MELBOURNE & BRISBANE)
- 18 POMMERY CUVÉE LOUISE PARCELLES 2005
- 19 KRUG GRANDE CUVÉE ÉDITION 172ÈME NV
- 20 BOLLINGER R.D. EXTRA BRUT 2008

Welcome to the LANGTONS Taste Champagne Prestige Experience 2025, the finest prestige champagne tasting series I have ever presented, and most likely the greatest to have ever been staged in Australia!

Following the success of our LANGTONS Taste Champagne Prestige Experience in Sydney in 2022, we are excited to reignite this exclusive showcase in Sydney, Melbourne and Brisbane, to provide you with an opportunity to taste and buy twenty of my favourite prestige cuvées from twenty houses that I have personally invited to participate tonight.

This tasting comes in response to your requests for this break-out space to showcase the top prestige cuvées, and from exhibiting agents seeking the opportunity to present cuvées too rare and exclusive to pour in the main tasting.

Tonight's line up presents a pertinent insight into Champagne's dramatically evolving climate. We are proud to showcase an extensive diversity of vintages from 2005 to 2018, encapsulating the full expanse of Champagne seasons. The sublime, cool and classic seasons of 2008 and 2013 stand in stark contrast to the challenging and wet vintages of 2010 and 2011 and the dramatic, dry heat of 2005, 2015 and 2018.

The warmest year in Champagne history was recorded in 2018, surpassing 2003, and since exceeded by 2022 and 2023. And 2018 joins 2015 among the driest years ever recorded in Champagne, with 2020 and 2022 since continuing the trend. Meanwhile, 2007, 2009 and 2012 all fell somewhere in between these wild extremes, presenting promising contrasts of ripeness and acidity.

Tonight's selection showcases the resilience of Champagne's finest houses and growers and their fanatical initiatives in the vines, the cuveries and the cellars to maintain the calibre of their very top cuvées, even in the wake of such extreme seasons.

This experience is sponsored and hosted by LANGTONS. I encourage you to make the most of the expertise of their Private Client Managers, who are presenting the cuvées tonight, and to take full advantage of their retail offer.

I commend this incredible line up of prestige cuvées to you!



Tyson Stelzer

1	SALON
2	TAITTINGER
3	RUINART
4	VEUVE FOURNY
5	PERRIER-JOUËT
6	DEUTZ
7	PIERRE GIMONNET
8	CHARLES HEIDSIECK
9	FLEUR DE MIRAVAIL
10	VEUVE CLICQUOT
11	POL ROGER
12	BILLECART-SALMON
13	LOUIS ROEDERER
14	DOM PÉRIGNON
15	RARE CHAMPAGNE
16	PHILIPPONNAT
17	LAURENT-PERRIER
18	POMMERY
19	KRUG
20	BOLLINGER

SALON CUVÉE S BLANC DE BLANCS 2015

19 parcels spanning 15 hectares of vines in Le Mesnil-sur-Oger of average age 35–40 years, and some older than 90, owned by 19 longstanding growers, all of whom sell their fruit only to Salon. First pressing only; fermented in stainless steel under temperature control; no malolactic fermentation; 6g/L dosage; cork

TAITTINGER COMTES DE CHAMPAGNE GRAND CRUS BLANC DE BLANCS 2013

100% grand cru Côte des Blancs chardonnay; 60% Avize and Le Mesnil-sur-Oger, the pillars of Comtes, for structure and finesse, then Chouilly for body and strength, Oger and a little less than 10% Cramant; 5% from Chouilly aged (not fermented) for 4 months in young oak barrels (new, with one-third renewed each year) to add body and subtle burnt-vanilla and coconut character; 9g/L dosage; cork

Taittinger's flagship Comtes de Champagne holds an enviable position among the very finest blanc de blancs. The depth of reach of the house into the Côte des Blancs grand crus has made this one of Champagne's most consistent flagships.

'We are lucky to work with a huge quantity of wines from the Côte des Blancs, allowing us to choose the best samples for Comtes de Champagne each year,' explains cellar master Loïc Dupont. 'We look for the vats that represent the typicity of each cru, to build the expression of the vintage. Avize brings elegance, finesse and balance, Le Mesnil-sur-Oger contributes body and a subtle reduction akin to grilled bread, Chouilly delivers roundness, Cramant grilled almonds, and Oger elegant citrus.'

RUINART DOM RUINART BLANC DE BLANCS BRUT 2013

70% Côte des Blancs (Le Mesnil-sur-Oger, Avize, Chouilly, Bergères-les-Vertus), 30% Montagne de Reims (Verzenay, Sillery, Taissy, Villers-Marmery); fermented in temperature-controlled stainless-steel tanks; full malolactic fermentation; aged 9 years on lees; tiraged 9-10 years on cork; disgorged by hand in July 2023 (100 bottles per hour, compared with 300 on a machine); 5.5g/L dosage; cork

'In 2013 flowering was in early July, compared with late May or early June usually, and as a result the harvest was super late, starting 30 September, so the whole harvest basically took place in October, which is like it was 40 years ago, and which we don't expect to ever happen again! October here is very chilled, never more than 15 degrees, so acids are upheld and the wines are crisp and sharp like lasers! Like they used to be! 2013 is like 1988, with a potential alcohol of 9.9% and total acidity of 8.3g/L.' – Chef de Cave Frédéric Panaïotis

VEUVE FOURNY & FILS CLOS FAUBOURG NOTRE-DAME BLANC DE BLANCS EXTRA BRUT VERTUS PREMIER CRU 2013

Clos Faubourg Notre-Dame monopole; planted 1951; 0.29 hectares; 100% chardonnay; fully vinified and aged 7 months on lees in oak barrels of 5-6 years of age; full malolactic fermentation; aged 9 years on lees in bottle; cork

On the same site as the house on Rue du Mesnil, Clos Faubourg Notre-Dame was purchased by the Fourny brothers' grandfather in 1920 but it was only in 1990 that Emmanuel and Charles-Henry proposed to their mother that it be bottled separately. With just 40cm of soil before the chalk, they consider it a good plot, 'not better, but different, holding its freshness as a long-ageing style.' Its micro-climate is protected by the enclosure.

PERRIER-JOUËT BELLE EPOQUE BLANC DE BLANCS 2012

Two legendary mid-slope lieux-dits of south-south-east exposure in Cramant, Bouron Leroi and Bouron du Midi; vinified separately; aged more than 10 years on lees; 8g/L dosage; never more than 30,000 bottles

Perrier-Jouët has been building its clutch of Cramant vineyards since 1870, before the village was ever officially classified. It was celebrated grower Pierre Larmandier who once told me that the house owns the finest terroir in the village. No doubt these two plots were foremost in his mind.

DEUTZ AMOUR DE DEUTZ 2011

100% chardonnay; 50% Avize, 15% Le Mesnil-sur-Oger, 12% Oger, 11% Villeneuve, 6% Vertus and 6% Villers-Marmery; disgorged February 2021

'The challenge of 2011 was that the growers were nervous after the huge losses of 2010 and wanted to harvest as early as possible.' – Chef de Cave Michel Davesne

PIERRE GIMONNET & FILS SPÉCIAL CLUB MILLÉSIME DE COLLECTION VIEILLES VIGNES DE CHARDONNAY 2009 EN MAGNUM

100% chardonnay; 60% Cramant, 24% Chouilly; 16% Cuis; aged more than 10 years on lees; 4.5g/L dosage; 2100 magnums; cork

Didier Gimonnet's aspirations for Special Club are elegance and ageing potential, and his Millésime de Collection represents a later release of the greatest vintages, exclusively in magnums. So far, this collection has comprised only 2002, 2006 and 2008, with 2012 yet to come. His philosophy is to age magnums 10 years on lees. Arnaud Gimonnet explains: 'All of our vintage wines (Special Club, Fleuron and Millésime de Collection) are aged on latte (horizontally) for 4-5 years. Then on pointe (neck down) until the disgorgement (3-4 years for Millésime de Collection) to preserve freshness, instead of developing pastry or brioche characters.'

CHARLES HEIDSIECK BLANC DES MILLÉNAIRES 2007

Four grand crus and one premier cru of the Côte des Blancs in similar quantities; Oger for its finesse and smoothness, Le Mesnil-sur-Oger for its structure, Avize for its minerality, Cramant for its complexity, and Vertus for its vibrancy and floral notes; the seventh vintage in 24 years, following 1983, 1985, 1990, 1995, 2004 and 2006; 8g/L dosage; DIAM

'You could hardly find a more opposite profile than 2007 compared with 2006. There is much more acid and tension in 2007, while 2006 was much more like Burgundy. The only bad thing about 2007 is that it was forgotten in the shadow of 2008, but it was a great vintage in which the chardonnay was more complex and more balanced than in 2008. I definitely consider it to be better. And we made no Blanc des Millénaires in 2008. The next vintage will be 2014 and then 2017. We always blend 20% each of Cramant, Avize, Oger, Le Mesnil and Vertus, but which 20% of each is the interesting question, which is why we need to visit the plots and select the parcels.' – Chef de Cave Cyril Brun

FLEUR DE MIRAVAL EXCLUSIVEMENT ROSÉ ER3 NV

75% aged chardonnay from the Côte des Blancs, 25% from 4000-5000 bottles and magnums of 2000 and 2003, 50% perpetual reserve of 2017, 2016, 2015, 2014, 2013, 2012, 2010, 2009, 2008 and 2007 aged in 1400L oak casks, with 2013 and 2010 added this year; 25% young pinot noir saignée from Vertus; 2018 base vintage; aged 3 years on lees; disgorged May 2022; 4.5g/L dosage; third release, exclusively rosé, hence ER3; 20,000 bottles; DIAM

Conjuring a rosé from the ground up with a price to rival Dom Pérignon is no trivial undertaking, but there's an integrity to Fleur de Miraval that sets it apart from the usual set of overhyped celebrity prestige cuvées. For Brad Pitt to partner with Pierre Péters was a genius move, not least for the gravitas of its vineyard resources and depth of reserves in the cellar, but for Rodolphe Péters' dexterity as a creative blender. The result is a unique take on rosé, at once a blend, a saignée and a solera, and more than all three, built on a core of a deep reserve of chardonnay spanning 19 years of harvests. It's elegantly packaged, too, laudably shunning the celebrity penchant for superfluous bling.

VEUVE CLICQUOT LA GRANDE DAME BRUT ROSÉ 2015

90% pinot noir from Aÿ, Bouzy, Ambonnay, Verzy and Verzenay; 10% chardonnay from Avize, Oger and Le Mesnil-sur-Oger; 13% pinot noir red wine from the fabled Clos Colin vineyard in Bouzy; aged 8 years on lees; 6g/L dosage; cork

'Our red vinification is designed not to make Coteaux Champenois but to make red wine for rosé. For rosé we do not want tannins, so our maceration is shorter and our pigéage and remontage are softer so as to extract colour and fruit. La Grand Dame Rosé has to be La Grande Dame first and rosé after.' – Chef de Cave Didier Mariotti

POL ROGER CUVÉE SIR WINSTON CHURCHILL 2018

Pinot noir from Ambonnay, Bouzy, Aÿ, Verzy and Verzenay; chardonnay from the grand crus of the Côte des Blancs; the 22nd vintage of Sir Winston Churchill; predominantly pinot noir (more than 60%), as Winston Churchill was a pinot drinker, the balance chardonnay, all from grand cru villages under vine at the time of Churchill; cold settled at 6°C; fermented below 18°C; full malolactic fermentation; secondary fermentation in the lowest part of the cellars (9°C); aged almost 10 years on lees; cork

'Cuvée Sir Winston Churchill is not always sourced from the same crus. We aim to get the best expression of that vintage for this cuvée.' – Laurent d'Harcourt

BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS BRUT 2012

60% pinot noir from Mareuil-sur-Aÿ, Aÿ, Verzy, Verzenay and a little Ambonnay, 40% chardonnay from Le Mesnil-sur-Oger, Avize and Chouilly; vinified 90% in stainless-steel tanks and 10% in oak barrels; one-third malolactic fermentation was blocked, but some barrels went through, so ultimately 15% was without malolactic fermentation; aged 10 years on lees; disgorged May 2023; 3.8g/L dosage to give total sugar of 4.1g/L; cork

'A small yield due to mildew has given a wine of concentration and volume. It was a year for both pinot noir and chardonnay and especially for pinot noir!'
– Chef de Cave Florent Nys

LOUIS ROEDERER CRISTAL 2015

60% pinot noir, 40% chardonnay; sourced from a pool of 45 historical vineyard plots over some 50 hectares in seven grand crus, one-third in the Vallée de la Marne, one-third Montagne de Reims, one-third Côte des Blancs, averaging 43 years of age, on the most chalky mid-slopes, yielding 30% less than the appellation; sourced from all 45 plots for the first time since 2002; seventy lieu-dits: chardonnay from 10 on the Avize hillsides, 11 in Cramant and 9 in Le Mesnil-sur-Oger, pinot noir from 10 on the Aÿ hillsides, 17 in Verzenay, 12 in Verzy and one in Beaumont-sur-Vesle; this is the fourth vintage in which the Cristal estate is 100% biodynamic; 25% vinified in oak (more for refinement than for texture), of which 60% is chardonnay and 40% pinot noir; no malolactic fermentation; 5.2-5.4 atmospheres of pressure; aged 7 years on lees; 7g/L dosage; cork; average 350,000 bottles per vintage

'2015 was a very challenging vintage for Champagne, drier and sunnier, but we are lucky in the Cristal estate, all organically farmed since 2012, deep-rooted in chalk. Cristal is a child of chalk, and chalk kept filling the vines with water, so they were not stressed and experienced a very smooth cycle of ripeness.

When we compare with past vintages in terms of growing season, ripening season and harvest I found 1952 was identical. A very dry and warm summer.

And it made some of the most beautiful rosé champagnes because it was phenolically ripe. So when we saw this vintage coming we decided to take contrasting winemaking decisions, to apply the lightest winemaking possible - no malolactic, short time on lees for first fermentation before first racking to take it off lees and ensure the wines were not too heavy, then left it untouched until February/March so as to keep it reductive.

'I have 70 plots of Cristal, 25 of which are less than 20 years old and hence too young for Cristal and go into Collection. And 45 plots of at least 20 years of age from which I select for Cristal. And the only two vintages in which we used all 45 plots were 2002 and 2015. We tried to eliminate plots but on blind tasting we could not find a better result than the full estate of Cristal.'

- Chef de Cave Jean-Baptiste Lécaillon

DOM PÉRIGNON BRUT 2015

51% pinot noir, 49% chardonnay; bottled March 2016, aged 9 years on lees (compared with 7 in the past); disgorged early 2023; 4.5g/L dosage; cork

'2015 was a very warm and sunny year, it was really in the trajectory of what we experienced in 2003, 2005, 2006 and 2010, warmer and warmer vintages. And 2015 was a dry season, which is the most important element to understanding the wine. Everybody was making comparisons with the extreme climate of 2003 at the time of the harvest – warm, sunny and even drier than 2003. But when we looked at the balance in pH, alcohol potential and nitrogen in the juices it was very close to 2002, 2005 and 2006, in the family of very rich and very warm vintages.'

'The drought created a huge inconsistency of behaviour from village to village and parcel to parcel in the maturation dynamic. The maturation was blocked in some parcels that didn't receive sufficient water, while in other places with different soils and more hydration from August storms, a higher level of maturity was achieved. Globally, it divided the grape varieties, and 2015 was easier on pinot noir than on chardonnay. And the terroirs with cooler temperatures, with less sunshine, less exposed to the south and more exposed to the north and the east were in a better situation. The north-eastern Montagne de Reims receives more rainfall, which aided Verzy, Verzenay and Mailly-Champagne, by contrast with Aÿ and Bouzy. Chalk soils retain moisture provided they are not too exposed, and 30-40cm of soil over the chalk is important. The east-facing clay soils in cooler sites in Hautvillers also performed well in this harvest.'

'And hence there is more of a focus in the 2015 blend on the northern and the eastern slopes, on resilient crus like Cramant, Chouilly and Hautvillers, with many different exposures, and less Aÿ than usual. We are re-exploring our terroirs. Thirty years ago when I arrived these northern slopes were not performing so well!'

'In 2015 there was a vegetal dimension in the champagnes of some terroirs where the maturity was blocked. But there were also some terroirs with a super result. And so the key was selection by tasting the grapes to ensure maturity. Parameters of acidity and alcohol potential are no longer indicative, so we have to taste.'

'We had less chardonnay than pinot noir in 2015 but we were very happy with the parcels we selected. The good chardonnays were super good! The final production is smaller in volume than usual.'

'When I disgorged 2015 two years ago it reminded me of 1995, a drought year producing "square," horizontal, large, tactile wines, deep and wide in their driven structure in the palate, tactile in their dry extract, yet not aggressive.'
– Chef de Cave Vincent Chaperon

POL ROGER CUVÉE SIR WINSTON CHURCHILL 2012

Predominantly pinot noir (more than 60%), as Winston Churchill was a pinot drinker, the balance chardonnay, all from grand cru villages under vine at the time of Churchill; cold settled at 6°C; fermented below 18°C; full malolactic fermentation; secondary fermentation in the lowest part of the cellars (9°C); aged almost 10 years on lees; cork

RARE CHAMPAGNE MILLÉSIME 2012

70% chardonnay, 30% pinot noir; 35% chardonnay from Villers Marmery as always, and here the only village of the Montagne, the balance from Le Mesnil-sur-Oger, Oger, Vertus, Chouilly and Avize; pinot noir from Verzy first, then Aÿ, Verzenay, Ambonnay and a touch of Ville-Dommange.

'2012 was a very challenging vintage for the growers, with a strong mildew attack, but the sun came back in mid-July for a dry and sunny July, August and September, and hence it was a concentrated vintage in aromas, intensity and also in freshness. What was amazing here was the way we were able to keep the freshness, thanks to the style of the northern Montagne de Reims. The perfect match between a cooler climate and a warmer vintage! It's somewhere between 2002 and 2008, closer to 2002 in style. 2002 was an icon for me and 2012 another icon. 2002 is an ode to joy and I see it again in 2012! We felt 2012 deserved longer of ageing on lees, so this is the first time that we have switched vintages, with 2013 released first, in 2023, followed by 2012 in 2024.'

- Chef de Cave Émilien Boutillat

PHILIPPONNAT CLOS DES GOISSES 2015 EN MAGNUM

78% pinot noir, 22% chardonnay from the best of the 14 plots in the Clos des Goisses vineyard; 100% vinified in oak barrels (the first modern Clos des Goisses to be fully fermented in barrels); no malolactic fermentation; aged 10 years on lees in Philipponnat's 12 degree cellars; disgorged March 2024; 4.25g/L dosage; 18,280 bottles; cork

The walled Clos des Goisses of 5.8 hectares lies directly to the east of Mareuil-sur-Aÿ at the very heart of Champagne, the juncture at which the Côte des Blancs, the Vallée de la Marne and the Montagne de Reims intersect. With a perfect south-facing aspect, a dramatic slope of 30–45 degrees towards the Marne ('Gois' means 'very steep' in the local dialect), catching the sun in its full perpendicular strength, and shielded from the westerly winds, this is one of the warmest microclimates in Champagne, boasting temperatures to equal those of Burgundy. The subsoil is pure chalk, following the gradient of the hill under a thin layer of poor topsoil, so roots quickly strike chalk, pervading the wines with minerality. Mareuil-sur-Aÿ is a mere premier cru, and Clos des Goisses is perhaps the most striking case of all for a much more detailed classification of Champagne vineyards.

All 17 Clos de Goisses parcels are vinified separately, half in tank and half in barrel, as has been tradition since 1935. Comprising about 70% pinot and 30% chardonnay, its vines are aged 8-45 years, with an average of 30 years. While 5.5 hectares has the capacity to produce some 55,000 bottles, on average just 17,000 bottles are made annually – sometimes as few as 5000 or as many as 20,000 – with the remainder declassified into other Philipponnat cuvées.

'It is like a sugarless jam and with tension! A good exemplar of what we are trying to do at Philipponnat: intense and fruity, with tension, salinity and minerality.' – Charles Philipponnat

LAURENT-PERRIER GRAND SIÈCLE NV
No 25 (SYDNEY) / No 26 (MELBOURNE AND BRISBANE)

Iteration 25 is 65% 2008 for its structure and aromatic richness, 25% 2007 for its freshness, complexity and fruitiness and 10% 2006 for its finesse, richness and complexity; 60% chardonnay, 40% pinot noir from 9 grand crus: chardonnay from Avize, Cramant, Oger, Le Mesnil-sur-Oger and pinot noir from Ambonnay, Bouzy, Verzy, Tours-sur-Marne and Mailly; the highest proportion of chardonnay in La Grand Siècle so far; aged 12 years on lees (normally 10, but pushed longer as a result of the tense 2008 base vintage; 7g/L dosage; cork

Iteration 26 is 65% 2012, 25% 2008 and 10% 2007; 8 grand crus; 58% chardonnay from Le Mesnil-sur-Oger, Oger, Cramant and Avize; 42% pinot noir from Tours-sur-Marne, Ambonnay, Bouzy and Verzy; aged 10 years on lees; disgorged early 2024; 7.9g/L dosage

When Bernard De Nonancourt at the age of 25 conceived a prestige cuvée in 1955, there were only three prestige champagnes, and all were vintage cuvées. His grandfather had instilled in him that champagne was not about vintage – that the great years possessed structure, finesse and elegance, but not always all three, hence the need to blend. His vision was therefore to produce a prestige cuvée in his style, a multi-vintage able to maintain consistent quality. This he achieved by blending up to 11 of the 17 grand crus in the finest years. Seventy years on, his recipe remains. It's a blend of select plots, comprising 60-65% of the youngest vintage of more pinot noir than chardonnay, with two older vintages contributing more chardonnay than pinot. The glorious age of the blend places it among the oldest champagnes on the shelves.

After a huge internal debate, following years of urging to declare the vintages (not least from me!) the house made the glorious decision from the release of the 2007 base to declare an iteration number on the label, according to the number of its release since the 1955 base. The three composite vintages for every iteration are revealed on its web site. It's a new day for La Grand Siècle, with the opportunity for the first time to seek out our favourite base vintages, revel in their splendid maturity, and manage collections in the cellar, because this cuvée ages magnificently, long beyond its release.

POMMERY CUVÉE LOUISE PARCELLES 2005

65% chardonnay, 35% pinot noir; Avize, Cramant and Aÿ;
full malolactic fermentation; 3g/L dosage; 100,000 bottles; cork

Louise is Pommery's blend of the finest plots of its best vintages. When Chef de Cave Thierry Gasco commenced at Pommery in 1992, he made a selection of the best 85 plots on the mid-slopes of Avize and Cramant for chardonnay, and Aÿ for pinot noir, which his successor Clément Pierlot describes as the crus most closely linked to Pommery. Aÿ was a difficult decision for Gasco, as Pommery is more closely aligned with the northern Montagne de Reims. Sourcing was upheld when Paul-François Vranken made an agreement with Bernard Arnault, chief executive of LVMH, to buy back the 54 hectares of grand crus dedicated to this cuvée when he acquired the house in 2002.

Unusually, the selection for Louise is made a full three weeks before the harvest, and a second selection is made at the traditional point of blending post-fermentation. 'We are looking for the maturity of the grapes,' Gasco explains. His pre-selection is necessary for a special pressing that he considers very important for the best extraction. Just 1800 litres of juice is pressed from each 4000 kilograms of grapes, compared with the authorised 2550 litres.

KRUG GRANDE CUVÉE ÉDITION 172ÈME NV

44% pinot noir, 36% chardonnay, 20% meunier; 2016 base vintage; 42% reserves;
146 wines from 11 vintages back to Avize chardonnay from 1998; cork

'2016 was a year of weather conditions so contrasted they became a caricature of the climatic pendulum. An extremely wet spring, with 70% more rainfall than usual between April and June, made vineyard work difficult and increased disease pressure. Clement weather ensued from flowering onwards, allowing the vineyard to recover, ending with a heatwave at the end of ripening. The marathon harvest took place from September 9 to October 2 yielding classic grapes in good health and wines all about expression and character, regardless of grape variety or origin.' - Cellar Master Julie Cavil

'2016 was a challenging harvest with good quality. So we had to rely upon 146 different wines from 11 years, going back to Avize chardonnay 1998, from the year in which Cellar Master Eric Lebel joined the house, one of the very first wines that he vinified!' - Olivier Krug

BOLLINGER R.D. EXTRA BRUT 2008

71% pinot, 29% chardonnay, as is typical for La Grande Année and R.D.; from 18 crus, mainly Aÿ and Verzenay for pinot and Le Mesnil-sur-Oger and Cramant for chardonnay; fermented entirely in barrels; aged 14 years on lees on cork; '1846' bottle for the first time; disgorged 28 October 2022; 8.3g/L total acidity and 6g/L malic acid at harvest (cf 4g/L in 2002), one of the most acidic vintages in recent decades; 3g/L dosage here; originally disgorged June 2018 as La Grande Année after 9 years on lees with 8g/L dosage; cork

One of the greatest Bollingers of the modern era has returned for a glorious encore! Even on its first outing as La Grande Année at more than a decade of age, I wrote that it was not nearly ready to be unleashed, and demands at least as long again before daring to approach. The house considered not releasing it, but rather holding the full production back for release as R.D. Instead, they held back 30-40 percent rather than the usual 10 percent, making for what must be the most significant R.D. release yet. La Grande Année was only in the market for 11 months (compared with two years normally) to provide more stock for R.D. The R.D. 2008 will be in the market for three years, with newly disgorged batches released each year.

An additional four years and four months on lees represents a 50% increase on the ageing regime of La Grande Année. The house has done well to widen the gap (for R.D. 2002 it was only three years), and 2008 demands this more than any other vintage of the modern era. The house has even hinted that it might hold some 2002 and 2008 back for a third release 7-10 years after R.D. 'For me, 2008 is the new 1928!' says Chef de Cave Denis Bunner.



WINE EVENTS

WITH TYSON STELZER





LANGTONS

Our journey to become Australia's premier luxury fine wine destination began over 35 years ago. Beginning as a specialist auction house, LANGTONS took the bold step of launching an online store with innovative auction capabilities, becoming a pioneer in the industry. Since then, we have continued to innovate and strengthen our offering to include wine consignment, retail, client relation services, and events. Your journey begins here - to the world of fine wine and the milestones it marks. Build your fine wine collection for both drinking, ageing and investing with LANGTONS.

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