



TYSON STELZER'S

*Advanced
Champagne Certificate*

FEBRUARY 2022 | THE FULL STORY

*This is the story
of my inaugural
advanced champagne
certificate - the most
advanced champagne
tasting course*





Reflections from our guests...

Thank you for hosting the wonderful event you and Jody had meticulously arranged. Ee-Munn and I learnt a great deal and we both had a fantastic time doing it.

The classes were structured and paced well. I didn't feel rushed and had ample time to taste and question each set. I never worried that I may ask a silly question.

The way you taught each of the topics showed true understanding as you made each topic clearer rather than complicating it. Loved it when you spun the maps around and broke down the vinification process into smaller chunks which really helped my understanding of where in each step the final champagne character could be influenced.

I don't think many people would be able to acquire vins clairs, but you did that in scientific, curated sets, complete to the finished wine, too — that was amazing! I know these were hard to source, but it was probably much harder! I think it underlines the respect the Champenois have for you as a professional but foremost as their friend.

The passion you have is infectious and it comes through as honest and genuine.

Can I also say that watching you and Jody work together as a team, it is obvious the connection is not just collegiate but of mutual respect and friendship. You both put your hearts into it.

– Can Chi Huynh, Champagne lover

Wow! What an amazing weekend! My mind is running wild with all the info and taste sensations. There was great breadth in the course material, which I absolutely loved, and I picked up many ideas from the presentations. I definitely walked away having learnt a great deal.

As was noted by others, you have a wonderful enthusiasm and passion for champagne which is very contagious, presented in a fun and relaxed manner, and with a genuine desire to pass on your knowledge and experience.

Thank you Jody for all the planning and organisation of the weekend, I can only imagine how complicated the logistics and fine details must have been. It ran seamlessly. Thank you also for being so welcoming, warm and friendly.

I think I most appreciated the more formal sit-down tastings illustrating points you wanted to get across. I think it would be difficult to do this over lunch. Having said that, the lunch was important in highlighting the enjoyment of finished champagnes with food.

I really don't think I can give you any suggestions for improvement. Well done!

– Tony Cosgriff, Winemaker, Centennial Vineyards

Thank you for such a unique and professionally organized event! Everything was appreciated including all the little details. . . It's hard to pick the most important thing.

Of course, I look forward to reading all the booklets thoroughly. And I always enjoy real life tasting and a good discussion. Thank you again for creating a forever memory in my heart!

– Anastasia Savkova, Wine Educator, WSET Diploma in Wines and Spirits





Why an Advanced Champagne Certificate?

Throughout my champagne journey, I've been privileged to countless 'epiphany moments' – tastings with chef de caves of unique components that offer a profound insight into the terroirs and techniques of the most complex and beguiling blends on earth.

My Advanced Champagne Certificate represents my first endeavour to encompass each of these revelations in one unprecedented weekend.

Champagne lovers and professionals expressed to me a desire to take their champagne insight to a new level not possible simply by drinking the cuvées, reading books or even visiting the region. To go further, to fully experience, recognise and appreciate the detail that every parcel and technique brings to the blend. The privilege of seeing, smelling, tasting and feeling the profound effect of each element in isolation, affording the insight to recognise and appreciate the detail in every blend forever.

I could not find such a comprehensive, standalone, immersive experience anywhere in the champagne world. Hence my very first Advanced Champagne Certificate was born in February 2022.

An unprecedented experience

Thanks to the support of some kind and talented friends in important places in Champagne, I was able to achieve what I thought to be impossible and secure access to 46 cuvées and blend components, individual pieces of the grand champagne puzzle.

It was my great pleasure to welcome twelve guests – eight amateur champagne lovers, one winemaker, one restaurateur, one champagne presenter and one wine educator – for my inaugural event. They joined me on a unique and unprecedented journey as together we unpacked the puzzle, discovered the nuances of every piece, and reassembled them into the marvellous panorama that is champagne.

Five unique masterclasses

Spanning five masterclasses over two intensive days, we went deep under the surface of the terroirs of each of Champagne's key districts, explored the influence of each of its varieties and discovered the effects of malolactic, tank and barrel fermentation, dosage, young, middle-age and old reserves, young and old disgorgements and young, old and very old vintages. Over two lunches we explored the intricacies of vintage and prestige champagnes spanning six decades.

We unraveled each of the greatest cuvées of every one of champagne's finest houses and growers, including Krug, Louis Roederer, Egly-Ouriet, Bollinger, Billecart-Salmon, Charles Heidsieck, Pol Roger, Dom Pérignon, Veuve Clicquot, Pierre Gimonnet, Vilmart, Franck Bonville, Deutz, Veuve Fourny, Dumangin J Fils, Gosset, Fleury and Le Brun de Neuville.

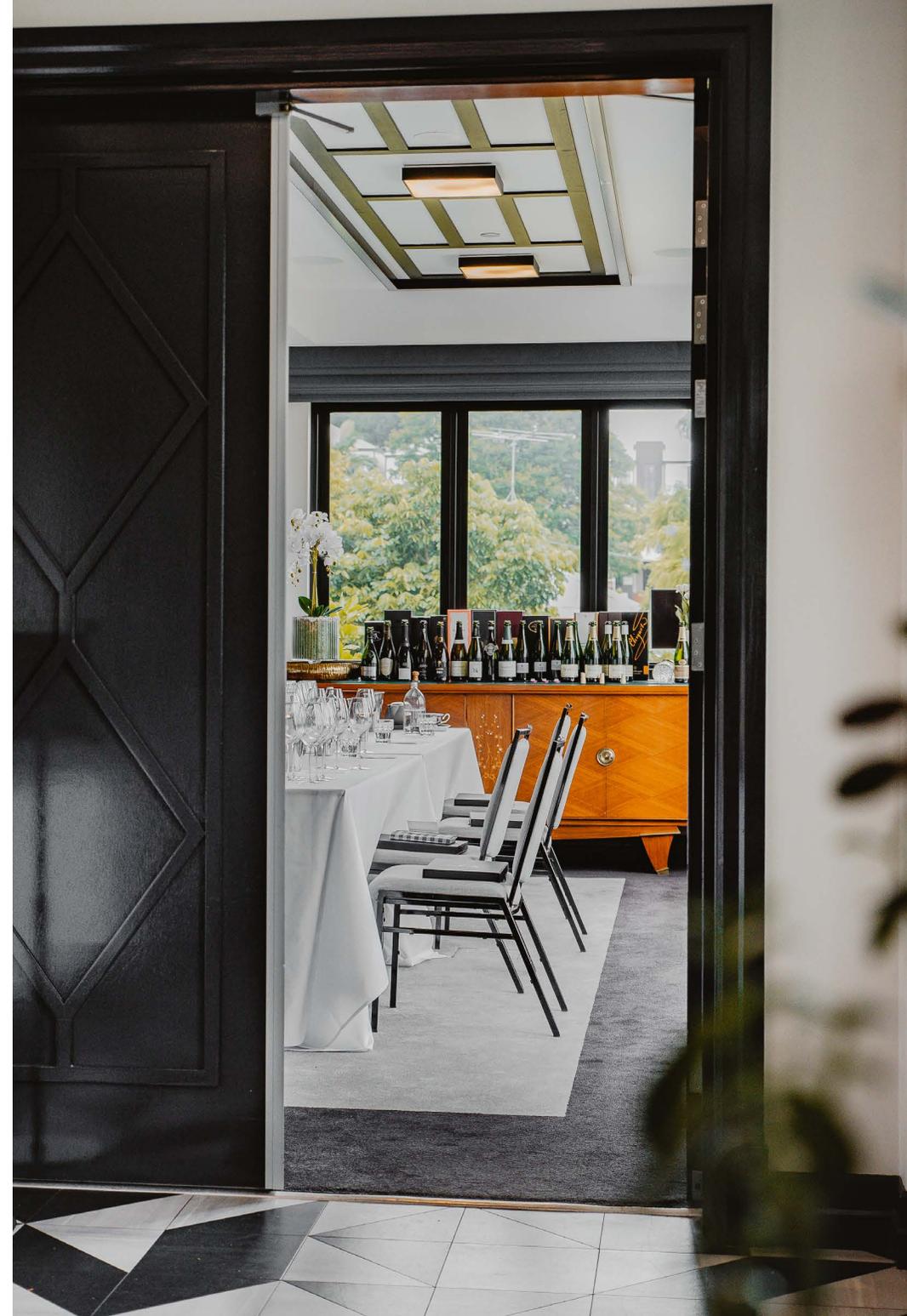
It was my privilege to showcase individual blend components, vins clairs, reserve wines and finished blends exemplifying different techniques from the great houses of Charles Heidsieck and Dumangin J Fils. I chose Charles Heidsieck, both for the depth of its outstanding reserves, and for the talent and dexterity of chef de cave Cyril Brun in experimenting with different winemaking techniques. Gilles Dumangin's fanatical approach and the elegant transparency of his northern Montagne de Reims terroirs provided the clarity for variety, maturity and technique to be displayed in glorious, articulate detail in the many samples that he generously provided exclusively for this experience. All samples were shipped door-to-door under pristine conditions of 14°C.

A bespoke setting & lauded chef

My inaugural Advanced Champagne Certificate was held in the light-filled, 1940s art deco style Simla building of Spicer's Balfour Hotel over the weekend of 5-6 February 2022. Morning teas and four and five course long lunches were intricately matched with our cuvées by Montrachet's talented and ultra-champagne-sensitive Shannon Kellam.

A comprehensive booklet was provided to accompany each of the five masterclasses, packaged in a bespoke silver-foiled box, and at the end of the course all participants were awarded with Tyson Stelzer's Advanced Champagne Certificate.

My next experience will be held on the weekend of 18-19 June 2022. You are invited to join me as we explore the wonderland of champagne together and discover just how deep this rabbit hole goes!





SIMLA

NO
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S
RED
BAL
37 BAL

The Cuvées



Masterclass 1: Champagne Terroir

(Finished cuvées)

Flight 1

Cuvée 1 - Côte des Blancs grand cru chardonnay

PIERRE GIMONNET & FILS SPECIAL CLUB GRANDS TERROIRS DE CHARDONNAY 2012

Cuvée 2 - Côte des Blancs premier cru chardonnay

VEUVE FOURNY & FILS BLANC DE BLANCS VERTUS PREMIER CRU BRUT NV

Cuvée 3 - Montagne de Reims chardonnay

VILMART & CIE BLANC DE BLANCS LES BLANCHES VOIES 2009

Cuvée 4 - Sézanne chardonnay

LE BRUN DE NEUVILLE AUTHENTIQUE PAR CHAMPAGNE BRUT BLANC DE BLANCS NV

Flight 2

Cuvée 5 - Northern Montagne de Reims grand cru pinot noir

BOLLINGER PN VZ15

Cuvée 6 - Southern Montagne de Reims grand cru pinot noir

EGLY-OURIET GRAND CRU BLANC DE NOIRS VIEILLE VIGNES NV (2012 BASE)

Cuvée 7 - Côte des Bar pinot noir

FLEURY BDN BLANC DE NOIRS BRUT NV

Flight 3

Cuvée 8 - Vallée de la Marne meunier

GOSSET GRAND BLANC DE MEUNIER EXTRA-BRUT NV

Cuvée 9 - Petite Montagne de Reims meunier

EGLY-OURIET LES VIGNES DE VRIGNY PREMIER CRU NV

Masterclass 2: Champagne Vinification (Vins clairs and finished cuvées)

Flight 1

Cuvée 1 - Chardonnay

DUMANGIN J FILS CHARDONNAY VIN CLAIR 2019

Cuvée 2 - Pinot noir

DUMANGIN J FILS PINOT NOIR VIN CLAIR 2019

Cuvée 3 - Meunier

DUMANGIN J FILS MEUNIER VIN CLAIR 2019

Flight 2

Cuvée 4 - Full malolactic

CHARLES HEIDSIECK Aÿ VIN CLAIR 2020

Cuvée 5 - No malolactic

CHARLES HEIDSIECK VILLERS MARMERY VIN CLAIR 2020

Flight 3

Cuvée 6 - Tank fermented

DUMANGIN J FILS VINTAGE 2012

Cuvée 7 - Barrel fermented

DUMANGIN J FILS AEGYDIUS 2012
(AS ABOVE, WITH PINOT BARREL FERMENED)

Flight 4

Cuvée 8 - Zero dosage

DUMANGIN J FILS LA CUVÉE 17 NV (ZERO DOSAGE)

Cuvée 9 - Low dosage

DUMANGIN J FILS LA CUVÉE 17 NV (3.5G/L DOSAGE)

Cuvée 10 - Medium dosage

DUMANGIN J FILS LA CUVÉE 17 NV (7G/L DOSAGE)





WINE EVENTS
WITH TYSON STELZER

Champagne Vintage Lunch
5 February 2022

LOUIS ROEDERER ET PHILIPPE STARCK BRUT NATURE ROSÉ 2012
CHARLES HEIDSIECK MILLÉSIME VINTAGE ROSÉ 2008

Whipped Rougié foie gras with local strawberries, fresh celery heart and toasted brioche

FRANCK BONVILLE COLLECTION PRIVÉE 2008
EGLY-OURIET GRAND CRU MILLÉSIME 2008

Gently poached Alaskan king crab, sweet corn agnolotti, nasturtium and sauce nantua

POL ROGER BRUT VINTAGE 2002
DEUTZ BRUT MILLÉSIME 1990

*Organic Heritage chicken brined and roasted, purée of leek, pan juices scented with sage.
Served with braised organic carrots with pepper berry, fresh lettuce with Dijon dressing*

PETIT FOURS



Masterclass 4: Champagne Maturation (Reserves and finished cuvées)

Flight 1

Cuvée 1 - Young reserve

CHARLES HEIDSIECK VERTUS CHARDONNAY RESERVE 2020

Cuvée 2 - Old reserve

CHARLES HEIDSIECK VERTUS CHARDONNAY RESERVE 2013

Cuvée 3 - Very old reserve

CHARLES HEIDSIECK VERTUS CHARDONNAY RESERVE 2007

Flight 2

Cuvée 4 - Young reserve

CHARLES HEIDSIECK VERZY PINOT NOIR RESERVE 2020

Cuvée 5 - Old reserve

CHARLES HEIDSIECK VERZY PINOT NOIR RESERVE 2014

Cuvée 6 - Very old reserve

CHARLES HEIDSIECK VERZY PINOT NOIR RESERVE 2008

Flight 3

Cuvée 7 - Recent disgorgement

DUMANGIN J FILS LE VINTAGE 2004 (DISGORGED 2021)

Cuvée 8 - Old disgorgement

DUMANGIN J FILS LE VINTAGE 2004 (DISGORGED 2016)

Flight 4

Cuvée 9 - Young vintage

DUMANGIN J FILS LE VINTAGE 2015

Cuvée 10 - Old vintage

DUMANGIN J FILS LE VINTAGE 2005

Cuvée 11 - Very old vintage

DUMANGIN J FILS LE VINTAGE 1995



Champagne Prestige Lunch

6 February 2022

TAITTINGER COMTES DE CHAMPAGNE 2004

LOUIS ROEDERER CRISTAL 2008

*Apple & mustard seed cured Ora King Salmon served chilled
with horseradish sabayon, tender butter beans & sauce gribiche*

BILLECART-SALMON CUVÉE NICOLAS FRANÇOIS BILLECART 2002

DEUTZ AMOUR DE DEUTZ 2002

*Pan roasted Abrolhos Island scallops, sea urchin sauce mousseline,
citrus and fennel salad*

KRUG GRANDE CUVÉE EDITION 168 NV (BASE 2012)

KRUG VINTAGE 2002

Gently poached white rocks milk fed veal loin with black truffle risotto and Comté

POL ROGER CUVÉE SIR WINSTON CHURCHILL 1998

DOM PÉRIGNON P2 1998

*Brined and low temperature cooked Central N.S.W. duck breast, (Pekin, Aylesbury),
Rougie foie gras, salt baked organic young beets seasoned with pepper berry and pan juices*

BOLLINGER LA GRANDE ANNÉE 2007

VEUVE CLICQUOT CAVE PRIVÉE ROSÉ 1979

*Fromagerie Chabert Beaufort Alpage, accompanied by saffron poached pear,
Beachmere honey, hazelnut and fruits stone ground sour dough*



COMTES
DE CHAMPAGNE
TAITTINGER
BLANC DE BLANCS
2004

LOUIS ROEDERER
CHAMPAGNE
CRISTAL
2008

CHAMPAGNE
Amour de Diez
BRUT
Millénaire 2002

CHAMPAGNE
BILLECART-SALMON
Cuvée Nicolas François
BRUT 2002

CHAMPAGNE
KRUG
GRANDE CUVÉE
1876th EDITION

CHAMPAGNE
KRUG

Pol Roger
SIR WINSTON CHURCHILL
CHAMPAGNE
1998

CHAMPAGNE
Dom Pérignon
Vintage 1998

CHAMPAGNE
BOLLINGER
LA GRANDE ANNÉE
2012

CHAMPAGNE
Veuve Clicquot
Réserve
1979

The Masterclasses





















A man in a brown blazer and white shirt stands at the front of the room, pointing towards the projection screen. He is the presenter for the wine tasting seminar.

A group of approximately 15 people are seated at long tables covered with white cloths. Each table is set with numerous wine glasses, some containing white wine, and several bottles of wine. The participants are engaged in the seminar, with some looking at their smartphones and others looking towards the presenter. The room is bright and modern, with large windows on the right side providing a view of the outdoors. The ceiling features recessed lighting, and the overall atmosphere is professional and educational.





Zero dosage Brut nature/Brut zero	~360/£
Extra brut	~550/£
Brut	~1200/£
Extra sec or Extra dry	17.150/£
Sec	17.950/£
Demi-sec	32.900/£
Doux	~3000/£

A group of approximately 15 people are seated around a long table in a modern meeting room. The table is covered with a white tablecloth and is set with numerous wine glasses, water bottles, and informational brochures. The room features large windows with a view of lush greenery and a modern ceiling with recessed lighting. A large projection screen on the right wall displays a presentation slide with a list of wine types and prices. The participants are engaged in a discussion, with some looking at the screen and others looking at each other.



SPECIAL CLUB
CHAMPAGNE
Pierre Gimonneau
2012
GRANDS VIGNONS DE CHARDONNAY

CHAMPAGNE
SPECIAL
Blanc de Blancs
POURNY & FILS
Blanc
Premier Cru

CHAMPAGNE
Blanc de Blancs
Apollon
LES MARCHES VITICOLTES

CHAMPAGNE
Apollon
PAR
CHAMPAGNE
LE BRUN DE NEUVILLE
PREMIER CRU
BLANC DE BLANCS

CHAMPAGNE
BOLLINGER
PN
VZ
13

CHAMPAGNE
EGLY-OURIET
Blanc de Noirs Grand Cru

CHAMPAGNE
FLEURY
BN
BRUT

CHAMPAGNE
GOSSET
EXTRA-DRIET
GRAND
BLANC DE MEUVILLE

CHAMPAGNE
EGLY-OURIET
"LES VIGNES DE VIRGINY" PREMIER CRU
Blanc de Cuvées de Pinot Noir
Blanc de Cuvées de Chardonnay
Blanc de Cuvées de Pinot Meunier
BRUT

CHAMPAGNE
BILLECART
SALMON



AY 2020
PINOT NOIR
A736

AY 2020^{PM}
PINOT NOIR
A159

1884
DUMANGIN
COTEAUX CHAMPENOIS
CHARDONNAY 2019
TERROIR MONTAGNE DE REIMS

1884
DUMANGIN
COTEAUX CHAMPENOIS
PINOT NOIR 2019
TERROIR MONTAGNE DE REIMS

1884
DUMANGIN
COTEAUX CHAMPENOIS
MEUNIER 2019
TERROIR MONTAGNE DE REIMS

MARMERY 2020^{PM}
HARDONNAY
A524

VILLERS MARMERY 2020
CHARDONNAY
A516

Three small purple containers, likely for champagne accessories, are visible on the left side of the tray.





ATED
age 201

Vin Clair 4
NO MALOLACTIC
Charles Heidsieck Aÿ Vin Clair 2020

Cuvée 9
BARRELS FERMENTED
Dumangin J Fils Aegidius 2019

Vin Clair 5
NO MALOLACTIC
Charles Heidsieck Aÿ Vin Clair 2020

Cuvée 10
ZERO DOSAGE
Dumangin J Fils La Cuvée 17 NV (zero)

TYSON STELZER'S
Advanced
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Masterclass 2: Champagne Vinification

Cuvée 11
LOW DOSAGE
Dumangin J Fils La Cuvée 17 NV (35g/L)

Vin Clair 6
FULL MALOLACTIC
Charles Heidsieck Villers-Mazarin 2019

Cuvée 12
MEDIUM DOSAGE
Dumangin J Fils La Cuvée 17 NV

Vin Clair 3
MEUNIER
Dumangin J Fils Meunier Vin Clair 2019

Vin Clair 2



TYSON STELZER'S
Advanced
Champagne Certificate

THIS IS TO CERTIFY THAT

Martine Yeung

HAS COMPLETED
TYSON STELZER'S
ADVANCED CHAMPAGNE CERTIFICATE
ON THIS DATE: 25 JULY 2021

HAVING FILLED THE FOLLOWING PROSECCO:

CHAMPAGNE TERROIR
CHAMPAGNE VITICULTURE
CHAMPAGNE ENOLOGY
CHAMPAGNE FERMENTATION
CHAMPAGNE ASSEMBLY

Tyson Stelzer
TYSON STELZER

TYSON STELZER'S
Advanced
Champagne Certificate

THIS IS TO CERTIFY THAT

Estherina Chia

HAS COMPLETED
TYSON STELZER'S
ADVANCED CHAMPAGNE CERTIFICATE
ON THIS DATE: 25 JULY 2021

HAVING FILLED THE FOLLOWING PROSECCO:

CHAMPAGNE TERROIR
CHAMPAGNE VITICULTURE
CHAMPAGNE ENOLOGY
CHAMPAGNE FERMENTATION
CHAMPAGNE ASSEMBLY

Tyson Stelzer
TYSON STELZER

TYSON STELZER'S
Advanced
Champagne Certificate

THIS IS TO CERTIFY THAT

Eli Lim Yeap

HAS COMPLETED
TYSON STELZER'S
ADVANCED CHAMPAGNE CERTIFICATE
ON THIS DATE: 25 JULY 2021

HAVING FILLED THE FOLLOWING PROSECCO:

CHAMPAGNE TERROIR
CHAMPAGNE VITICULTURE
CHAMPAGNE ENOLOGY
CHAMPAGNE FERMENTATION
CHAMPAGNE ASSEMBLY

Tyson Stelzer
TYSON STELZER

TYSON STELZER'S
Advanced
Champagne Certificate

THIS IS TO CERTIFY THAT

Daniel Miles

HAS COMPLETED
TYSON STELZER'S
ADVANCED CHAMPAGNE CERTIFICATE
ON THIS DATE: 25 JULY 2021

HAVING FILLED THE FOLLOWING PROSECCO:

CHAMPAGNE TERROIR
CHAMPAGNE VITICULTURE
CHAMPAGNE ENOLOGY
CHAMPAGNE FERMENTATION
CHAMPAGNE ASSEMBLY

Tyson Stelzer
TYSON STELZER

The Lunches





Organic Herbs
Spread with brunoise

PETIT

Champagne





CHAMPAGNE
K. R. W. G.
GRANDE CUVÉE
16th Edition
BRUT
12.5% Vol. 750ml
PRODUCT OF FRANCE - PRODUCT OF FRANCE
UNION DES PROPRIETAIRES VITICULTEURS CHAMPAGNOIS

K. R. W. G.
GRANDE CUVÉE



1979

REIMS
Veuve Clicquot
CHAMPAGNE
BRUT ROSE

1979

Veuve Clicquot

Handwritten name card







WINE EVENTS

WITH TYSON STELZER

