

Académie du Champagne



Session 2021

Académie du Champagne

36, PLACE DU FORUM

Reims

A WORD FROM THE PRESIDENTIAL HOUSE TAITTINGER

Mr. Chairman,

Academicians and Friends,

Ladies and Gentlemen

Scrolling through the newspaper this morning it is difficult to comprehend why, as a species, we seem hell-bent on rushing headlong towards the afterlife with such speed & alacrity. Crisis after tragedy after manmade catastrophe are seemingly every day occurrences and one is to be forgiven for wondering where is the beauty & joy in life?

We must turn to the words of the long-departed Napoleon who supposedly remarked "In victory, you deserve Champagne; in defeat, you need it."

We know the earth will continue to turn and we know the sun will rise tomorrow morning so let's celebrate with the indefatigable stoicism that is a part of the wonderment of humanity. Of course, as we all know, there is no better way to do this than with a glass of the finest Champagne !

The Academy stands as a beacon to the world of our supreme skills in turning the grape into a glass of sprightly vivacity, an exultation of rapture and a panacea to all woes. Long may it continue.

2021 threw challenges never before seen in Champagne and stretched us all to the limits but we survive & adapt as is our nature; we learn from history and move forwards.

We welcome with open arms our 16 candidates who have patiently waited to realise the goal of experiencing the best our 16 houses can offer and will use the week as a re-boot back to more usual protocols. It is only with the full support of all the other 15 houses and in particular our vice-Presidential houses of Champagne Ruinart & Champagne Bollinger that this is possible.

Again, we must give huge thanks to our Chairman, Andrew Fullerton, & all his team who have worked consistently to keep the Academy alive & active in the most trying of times. Their goal, as is ours, is to keep Champagne front & centre of the wine world in UK & Eire which is of course the primary function of the 16 Grand Marques represented.

A full programme of dinners & tastings await in 2022 and we hope once again to share & celebrate with you all.

Until then our warmest regards & best wishes

The Taittinger Family

CHAIRMAN'S REPORT 2021



Chairman – Andrew Fullerton

Yes, I'm still here!!!! What a year 2021 has been. Having hoped we had light at the end of the tunnel we were suddenly forced to look for a new way of continuing with the Academy in 2021. We had some high hopes and many challenges but we stuck it out and managed to pull together to have 3 events towards the end of the year. I must thank every single Academician, Shipper and House for their support of the Academy.

Having initially confirmed the Course last June we were then forced to postpone it once again due to increased restrictions which would have meant a Course very different from before. For those of you who have attended the Course you will agree that robbing a candidate of the full experience would have been unforgivable.

Yet again the Committee have gone above and beyond with everything asked of them and their support to both the Academy and to me has been incredible and we could not have done this without our vice Chairman, Paul Walker. We have continued to develop our online presence via development of our website, social media interaction and of course our Newsletter. These initiatives will grow and strengthen as we go forward and will remain our key methods of communication for the Academy.

We had 3 amazing events that were very oversubscribed as the excitement of a return to normal came through. Initiating our return, we had our Annual Scottish Dinner in the Signet Library in Edinburgh. When we knew that we couldn't have a full calendar of events due to the cancellation of the Course we agreed with the Houses to host something different from normal to allow us to return to event based activity. At each of the two dinners that we agreed upon running we used all 16 Houses with equal representation at both dinners. In Scotland we used the first 8 Houses for the predinner tasting and the second 8 Houses for the meal with the reverse carried out in the Midlands. The Scottish Dinner was an incredible event and was this year managed by Craig Bonner our new Scottish Dinner Organiser. The room was superbly set up with videos showing information of each of the Houses. A much more relaxed style of event but a lot of fun and a great success.

The Midlands Dinner followed a few weeks later and was held in Coombe Abbey. As always Kevin Skeet had a seamlessly organised event which brought together a superb group of Academicians, Shippers and guests who revelled in the menu and the different more relaxed format we held.

At the beginning of November the Vintage tasting took place in the Institute of Directors and was the first time we held the Vintage Tasting as a stand alone event. Having discussed this event within the Committee, Houses and Shippers it has been agreed that the Vintage Tasting will become our Halo event every year and deserves to be a stand alone so as to give it the prestige it deserves.

Our Course unfortunately did not happen in 2021 but with the support of the Houses we have decided to roll over everything into 2022 so Taittinger will still be the Presidential House and I will continue as Chairman (sorry!). This year the Course will happen between the 12th and 18th June and we have the majority of the original 16 Candidates attending this year. The support of our events to date by these Candidates and their commitment to the Academy so far has been extremely encouraging and they will make a great addition to our Alumni. This year we will have a full event calendar (details on our website).

We have a lot still to do in 2022 to continue to develop our communication, educational resources and engagement plans and we will continue to update you via our website and newsletter. We will continue our support of The Drinks Trust as our chosen charity and our partnership with Riedel who have also supported us this year through some educational work and promotional support. We aim to engage these partners along with some further guests to begin a Masterclass programme for our members at certain events to regain our position within Champagne Education in the UK & Ireland. Further information will be forwarded when dates and speakers are confirmed.

I would like to give a huge thanks to everyone on the Committee as they really have supported me through this year and worked towards our shared vision of reaffirming our position within the Champagne world. Every single member has given their time and expertise to help make the Academy relevant in this vastly different landscape and I look forward to working with them this year. I would also like to single out Val who has taken on this year's challenge with gusto and we appreciate her support as we know it has been very different than what has come before. Paul Walker has been a huge help again this year and has probably had more to do than any other Vice Chair in our past. Our decision that we would work towards a shared vision has worked very well and he has been a massive support to everyone on the Committee and has led the development of our digital redesign. I would also like to thank David Ramsey for his years of service as the Scottish Dinner Organiser as he has now decided to pass the baton to Craig Bonner. All members deserve a personal thank you which I will do in person.

We would love for all our members to have a say in the future of the Academy, to support our work going forward and to contribute where possible to the website and newsletter.

I look forward to seeing you all at one of our events and I thank you all for your support!

Andrew Fullerton



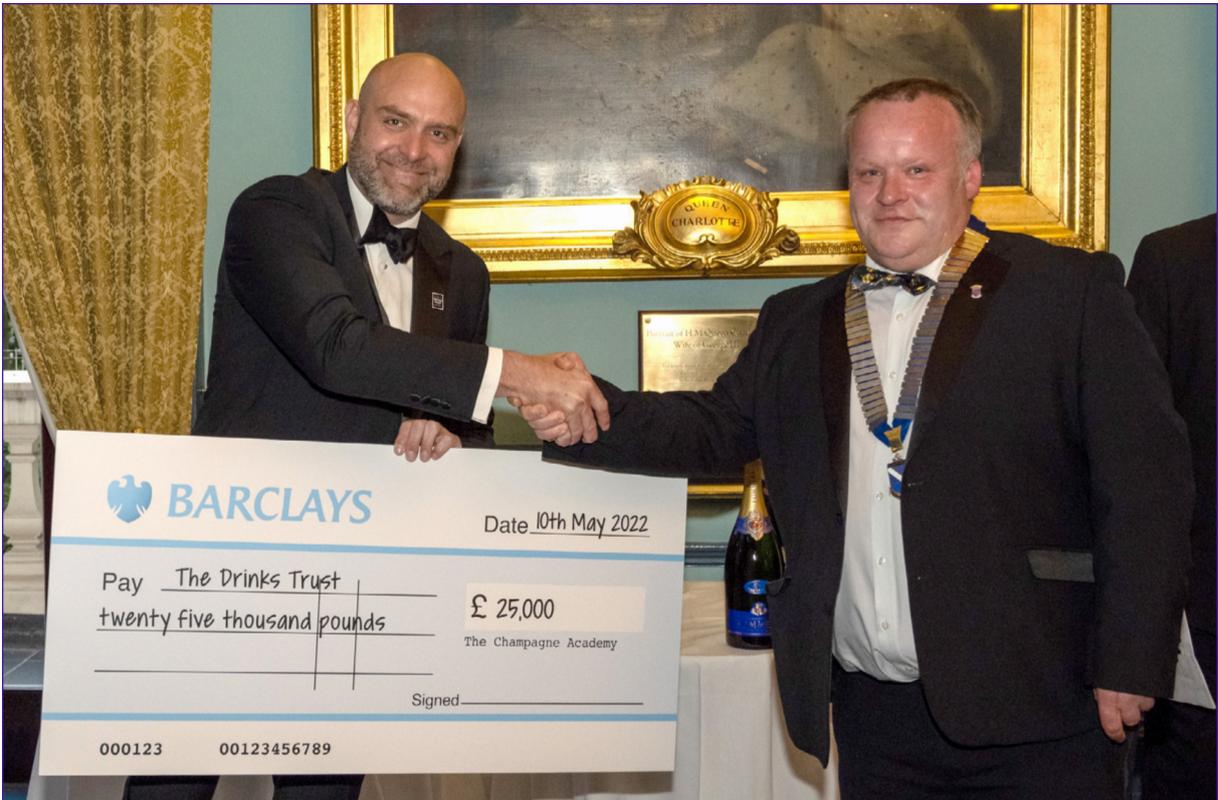
Vice Chairman – Paul Walker



*Kevin McKee – UK Director,
Champagne Taittinger*



Some of the Committee taken at the Annual Dinner at the IOD



Andrew presenting Ross Carter of the Drinks Trust with cheque for £25,000 raised from the various dinners and Tastings in 2021/22



2021 HARVEST REPORT

The years roll by and no two are ever the same. 2021 will be the benchmark year for mildew for an entire generation. We all hold the same opinion: 'we'll not forget 2021!' A wine-growing year that was historic, demanding, challenging and at times discouraging with the final analysis indicating quality for our harvest and optimism for our wines.

What a year for winegrowers in a northern climate! The permitted yield for the sector was set at 10,000 kg/hectare. Since the start of the wine-growing year, weather conditions have been against us. 2021 is also a benchmark year for frost, after 2003 and 1991. Between the frosts of early April and early May, champagne potential was drastically reduced by about 30%. In the Aube region, the Côte des Bar area was hit hard: 100% of the buds that came out froze; only the ones that came out later were spared. Harvest potential has fallen by over 60% on average.

In other terroirs, we recorded losses of 15% to 30% (Reims, Sézanne and Mailly, for example). The Côte des Blancs was spared by the skin of its teeth. From May onwards, rainfall levels were above yearly averages. A cold spell delayed growth which did not get going again until the start of June with the return of warm weather. With strong vegetative growth and the arrival of storms, downy mildew and powdery mildew pressure was high.

From May to July, we recorded the equivalent of five months of rain. This continual rain, which was torrential at times, meant that mildew was able to develop on the leaves and especially on the bunches of grapes. Champagne potential was once again slashed by 30% on average. Some growers and plots lost their crop. In our vineyard, frost-sensitive plots in the Montagne de Reims and Marne Valley, and biocontrol areas were particularly affected despite round-the-clock work from everyone to aerate the bunches, help humidity to evaporate, protect our vines and so on. Frost and mildew affect the quantity of the harvest but not the quality of the grapes which survived this disheartening summer. Everything will be done to ensure this year ends on a positive note.

Christelle Rinvile - Vineyard Director – Champagne Taittinger

BOLLINGER

Champagne Bollinger has been part of the history of the Champagne region for over 190 years, founded in 1829 the House remains resolutely independent and family owned. Although 2021 started in lockdown, demand for Champagne Bollinger remained strong, with consumers preferring to invest in established brands with a demonstrated history of quality and excellence.

The launch of PNVZ 16 marked the release of the second in the House's limited-edition series, with each cuvée showcasing a different Cru and highlighting its unique taste. 2021 also saw the release of the B13, a 100% Blanc de Noirs from the 2013 vintage that provides a striking interpretation of what was quite a challenging year for many in the region, but from which the House was able to craft a crystalline, precise Champagne to showcase the very best that this vintage had to offer. Anne Krebiehl MW described the wine as having a "nose [that] opens with the crunchy freshness of tart Red Delicious apples, more air then reveals an alluring edge of candied tangerine peel. The palate presents a contoured, taut body that, after the first crunch of freshness, opens into a notion of ripe, aromatic, generous fruit. It is again that notion of aromatic ripeness paired with tartness that is so reminiscent of candied, high-toned citrus. The calling-card creaminess of Bollinger comes with exuberance and energy here, the fine mousse highlighting the crystalline nature and precision of the wine. What a tonic."

A highlight of 2021 was the long-anticipated release of No Time To Die. For the release Bollinger partnered with Burlington Arcade, the historic landmark and luxury retail destination, to launch a Bollinger 007 Bar, the world's first Bollinger 007 Champagne bar to offer the ultimate James Bond experience within the 'jewel of Mayfair'. The launch of the new and unique bar follows Champagne Bollinger's 40th anniversary of its partnership with James Bond. In celebration, Champagne Bollinger produced a limited-edition gift box that brings together three icons: Bollinger's signature Special Cuvée, the Aston Martin DB5 and the legendary British secret agent, James Bond. Honouring the most perfect of partnerships, the limited-edition gift box features the silhouette of James Bond alongside his Aston Martin DB5, celebrated photographer Greg Williams shot the new Special Cuvée 007 Limited Edition campaign, which features Greg's signature cinematic style that appeared in the No Time To Die campaign.

Bollinger continued as the Official Champagne of England Rugby celebrating 20 years at Twickenham stadium. The Bollinger Tent returned to the West Fan Village at Twickenham Stadium, where fans could come together once again to celebrate on match days. Bollinger's key sponsorships continued with the Hay Festival Wales, for the 21st year of the Bollinger Everyman Wodehouse Prize for Comic Fiction. The prize is awarded to the novel deemed to best capture the spirit of the late PG Wodehouse and was won by Guy Kennaway for his novel *The Accidental Collector*. Describing his work, Guy said: "You know that feeling when you put your face close to a glass of champagne? That's the sensation I am trying to evoke when you open one of my books: tingling, light and delightful. I want my reader to escape into another world: the charming, tender and I really hope hilariously funny place where I tell my stories". The Judges agreed with this depiction of his "artworld caper" and described it as an "outrageous send up of the contemporary art world". Kennaway joins previous winners including Nina Stibbe, Helen Fielding, Hannah Rothschild, Howard Jacobson, Terry Pratchett and Will Self to name but a few.

CHARLES HEIDSIECK

Founded in 1851 by the original 'Champagne Charlie' who popularised champagne in America with his extraordinary wines and dazzling character, Charles Heidsieck Champagne is today one of the world's most awarded Champagne Houses. Once again, the Drinks International Magazine has CH in the top 5 most admired Champagne Brands!

Much like 2020 before it, 2021 was an atypical year for Charles Heidsieck. Partial lockdowns and restrictions eased into the spring and as far as restaurants were concerned, business returned to pre-pandemic levels. Against all expectations, the thirst for a 'glass of Charles' led to a record-breaking year for Charles Heidsieck in the UK! (Not linked in any way to my samples budget...)

The return of champagne events and face-to-face tastings was most welcome after a year of online tastings. Charles Heidsieck continued its partnership with the Concours of Elegance car show at Hampton Court Palace and with Henley Regatta at Phyllis Court member's club. A Wimbledon pop-up in Grosvenor Square took place in June/July but typical Wimbledon weather put a dampener on that as parasols gave way to umbrellas.

In Champagne, following a trilogy of good harvests – 2018/2019/2020 – it was highly probable that 2021 might be difficult, and so it was. Frost, mildew and hail were big factors during a capricious year, however it was quantity rather than quality affected. Base wines are clean, bright and attractive with good acidity; Cote des Blancs Chardonnay looking excellent. One thing is certain; due to low yields, full use will be made of Champagne's system of reserve wines when bottling NV cuvées based on 2021!

Autumn 2021 saw the release of our first Coteaux Champenois Rouge (Ambonnay 2019), along with the 5th edition of our Collection Crayeres release. This included just a few jeroboams of 1985 Champagne Charlie: dismantling of some old racks in the cellars revealed a few old treasures including these rare and precious jeroboams, disgorged just 18 months ago. (No, I won't be opening one at the next Champagne Academy Vintage Tasting!)

Speaking of large formats, it was sad to say goodbye to our much-loved colleague, Willem Pincon last year; the lure of the croissant too great for him. Willem has returned to France but is still part of the wider family as he works for the French distributor of CH.

The cheering news that 2021 gave us the second highest Champagne volumes ever is somewhat tempered by the fact the US is now drinking significantly more champagne than the UK. Ladies and gentlemen, we have work to do!

Until the next CA event,

Very Best

Simon, Nicolas, Mackenzie and the team at CH.

VEUVE CLICQUOT

Awaiting Report.

Will be posted on-line when available.

www.champagneacademy.co.uk

HEIDSIECK & CO. MONOPOLE

Founded in 1785 by Florens-Louis Heidsieck, Heidsieck & Co. Monopole is one of the oldest Houses in Champagne. Following the death of the founder in 1828 and with no immediate heir, the successors were his close relatives Henri-Louis Walbaum, Frédéric-Auguste Delius and Christian Heidsieck. In 1838 after several disagreements, the three nephews decided to part ways. Henri-Louis Walbaum continued in the business alone before joining forces with his brother-in-law Auguste Heidsieck. The company name therefore changes to "Walbaum Heidsieck & Co". In 1860 they establish the trademark "Monopole". The company name changes again in 1882 to "Heidsieck & Co." and finally in 1923, Édouard Mignot, founder of the grocery store chain "Les Comptoirs Français" adds "Monopole" into the company name.

2021 Heidsieck & Co. Monopole opted for new contemporary labelling giving a fresh new look to its classic design. Available now in Majestic, ASDA, Morrisons, Sainsbury's and Tesco.

Alternative Cuvée Tasting

Heidsieck & Co. Monopole 'Premier Cru' NV

Assemblage: 45% Chardonnay & 55% Pinot Noir from Premier Cru vineyards

On lees: Minimum 3 years

Eye: Straw yellow-gold colour with slightly copper highlights and extremely fine bubbles.

Nose: Intense, powerful and generous displaying notes of dried fruits (apricots) and white flowers.

Palate: Complex with more concentrated fruit flavours. Full and vinous revealing candied fruit flavour.

KRUG

Behind every precious drop of Krug stands the dream of a visionary. One man who, long before others, understood that the essence of Champagne is pleasure. So, over 170 years ago, Joseph Krug broke with convention to follow his vision. To create the most generous expression of Champagne every year, regardless of climatic unpredictability. Joseph's bold experiment proved a triumph and he succeeded in creating Champagne like never before. And like no other Champagne House since. To this day, the House of Krug lives and breathes his enduring philosophy, creating only prestige Champagnes since 1843.

Krug has remained a Champagne House on a human scale, preserving its savoir-faire and defending its unparalleled quality by choosing to offer a limited number of bottles. By overturning conventions and establishing its own rules, Krug divulges all the exuberance and expression of its Champagnes. Making Krug Champagnes arises from a long, painstaking and very human process; an art.

Depending on the talents and intuitions of a precious few, Krug's obsessive approach to details is the key characteristic of its savoir-faire which is based on three principles: - the individual selection of the plots and the careful following of each wine, - the art of blending and the creation of Champagnes by Krug's Chef de Caves Julie Cavil and the Tasting Committee, and - the essential mastering of time, stretched to an unfashionably slow pace. Krug Grande Cuvée is the archetype of Krug's philosophy of craftsmanship and savoir faire: a blend of more than 120 wines from ten or more different years. Its exceptional finesse is the result of a stay of at least another six years in the cellars. Around twenty years are needed to craft each bottle of Krug Grande Cuvée: the first prestige champagne re-created each year, beyond the very notion of vintage.

In June 2021 Krug Champagne continued with the Edition story, revealing Krug Grande Cuvée 169ème Édition - composed around the harvest of 2013, a year that beautifully expressed the unique characters of some of the House's iconic plots. The season began with a seemingly endless winter followed by a rainy and cool spring. Luckily, summer was hot and sunny, although also marked by hailstorms, which took their toll in the vineyards. The wines of the year were generous, expressive, and full of flavours. To create this Édition, the Cellar Master looked to accentuate the year's fullness and beautiful aromatic elegance with different plots' wines from almost every year of the first decade of the millennium. In all, reserve wines from the House's extensive library made up 40% of the final blend, bringing the breadth and roundness so essential to each Édition of Krug Grande Cuvée.

@krugchampagne

-

LANSON

Whilst we hoped for a recovery of Champagne sales in 2021, nobody would have predicted the outcome. Many of us at Lanson had no idea how consumers would respond to a further lockdown at the start of the year. However, we started to see that many people were premiumising their repertoire of drinks and gifts. Record levels of sales were achieved at the key events of Valentine's, Mothers' day and Easter whilst the On Trade was still shut, with Lanson Le Rosé sales doing particularly well in the first half of the year. We also saw that an extra 500,000 consumers chose to shop in the Champagne Category for the first time.

Champagne Lanson was also lucky that the 134th Championships, Wimbledon were one of first major sporting events to be granted Event Research Status by the Government. With three weeks' notice we managed to invite and entertain over 200 guests from across the trade with our two new cuvées, Lanson Le Black Reserve and Lanson Le Blanc de Blancs. The finals weekend enjoyed full crowd capacity in Centre Court cementing Wimbledon as one of the true sporting global icon events.

Whilst the lack of tourism and workers in London left the trade struggling, we saw many of our regional accounts bounce back to better than pre-pandemic levels, which caused challenges of their own.

Back in Reims there was further investment in a new visitor centre at the cellars and the opening of a new press house in Verzanay. This also had a new hospitality area with panoramic views across a newly planted "Clos Verzanay" and the wider Grands Crus Vineyards.

Over the course of 2021, we also found a new office for our team. After 25 years in our Mayfair Townhouse on Bolton Street, we moved to freshly refurbished space in Kean Street, Covent Garden

We have some exciting new launches planned for 2022. Firstly in June, we have a new Limited Edition packaging - "Lanson Le Rosé Fruit Market Edition", which will be debuted at Chesterton's Polo in the Park. We will also be launching Noble Champagne in September with the 2004 vintage in two expressions of Brut and Blanc de Blancs. Later in the year we will be moving from Lanson Le Vintage 2009 to 2012. As we continue to grow Champagne Lanson's links with gastronomy, we look forward to announcing a long term Michelin Star Chef Ambassador.

LAURENT-PERRIER

Originally founded in 1812, family-owned Champagne Laurent-Perrier has been defined by its pioneering role in innovating champagne throughout its history. Internationally recognised as one of the foremost names in champagne, its success can be attributed to a deliberate policy of challenging conventional techniques, whilst honouring traditional values. The Laurent-Perrier portfolio consists of eight champagnes from the prestigious Grand Siècle, to the iconic Cuvée Rosé and the latest addition to the range the Blanc de Blancs Brut Nature which was launched in 2019.

2021 was not without its challenges. While the retail sector performed well as the UK consumer began to drink more at home during lockdown, the UK experienced a gradual reopening of the hospitality sector from mid-April post with many pop up outdoor terraces appearing across the UK. We also saw a real consumer appetite to eat out and enjoy Champagne in bars & restaurants particularly in the suburban areas. However, in the run up into Christmas with a new variant in the pandemic many on trade establishments experienced numerous cancellations.

In 2021 Laurent-Perrier focused on re-establishing its trading relationships with the on trade with various examples of promotional support which included our Summer Financial Times Laurent-Perrier menus in a number of prestige London restaurants. We also reconnected with our loyal customers at Taste of London in Regents Park where we delivered 32 Laurent-Perrier Cuvée Rosé masterclasses in association with the Berkeley Hotel's Prêt-à-Portea, fashion themed afternoon tea. Our Cuvée Rosé Butterfly Robe, underlining sustainability, was well received at Selfridges and across the UK press in the Summer and Christmas. We also launched our Grand Siècle Iteration #23 in magnum, based on the assemblage of 3 complementary vintage years - 2006, 2004 and 2002, through an exclusive promotion at Claridge's Bar in November to December. Going beyond rare vintages, Grand Siècle is characterized by the art of assemblage rarity, aging potential and freshness, to recreate the perfect year.

Laurent-Perrier UK is looking forward to introducing the Grand Siècle Iteration #25 in bottle in 2022, which is a blend of 3 exceptional years, complementary in character: 2008, 2007, and 2006. It was awarded with a score of 98/100 by Tom Hyland who quoted in Forbes "But there is one prestige cuvée that stands apart from all others, and that is the Laurent-Perrier Grand Siècle, a blend of three vintages".

For more updates, visit www.laurent-perrier.com/en/ or follow us on our social media channels at:

- Instagram: @champagnelaurentperrier
- Facebook: @ChampagneLaurentPerrierUK
- Twitter: @ChampagneLPUK

MOËT & CHANDON

Awaiting Report.

Will be posted on-line when available.

www.champagneacademy.co.uk

G H MUMM & PERRIER-JOUËT

That 2021 was a strange year is an understatement.

After the UK partially unlocked in April and slowly, gradually returned to some more sense of normality, the off trade and champagne sales kept booming with the on-trade accelerating month by month as the year progressed.

As here in the UK, Champagne Mumm has a very strong off-trade focus the biggest challenge was getting the wine into the UK with all the well-publicised lorry/container/port issues and then out again to the customers and not for the 1st time the wish from team Champagne Mumm UK was that we had a bigger allocation available to sell than we actually had.

With Perrier-Jouët being highly on-trade and lifestyle led, with the exception of the same logistical issues, (and even more limited allocation) we had a busy and successful year.

The 1st quarter of 2021 we were all again in lockdown (remember that?) and so all activity was once again virtual, but we still managed to inspire and delight with range tastings with various luxury partners from the worlds of cosmetic's, fashion, wedding planners and various luxury print title editorial teams.

A highlight of the beginning of the year was the launch of the new Perrier-Jouët Belle Epoque 2013 vintage to assorted wine trade press and a personal long held ambition was finally achieved when we, in partnership with a luxury sleepwear brand, also launched the Belle Epoque 2013 to a group of influencers with the world's 1st ever PJ in your PJ's party!

The summer and autumn seemed to rush by and once again, partnering with McQueen's' we moved towards Christmas with wreath making and Perrier-Jouët tasting classes throughout November & December.

A final, historical moment for the House history occurred in December 2021.

In 1888, a bottle of Perrier-Jouët 1874 set a world record when auctioned at Christie's and became the most expensive bottle of champagne ever to be sold – this record stood until the 1960's.

In December 2021 Christie's held its "Finest and Rarest Wines & Spirits" auction in London, during which Maison Perrier-Jouët offered a selection of exceptional champagnes. The Perrier-Jouët 1874 vintage achieved £42,875, setting a new auction record for a bottle of champagne sold at Christie's.

That's worth raising a glass to!

@GHMUMM @PERRIERJOUËT

PIPER-HEIDSIECK

Distributed by Liberty Wines, Piper-Heidsieck continues to develop its premium distribution in the on-trade and fine-dining restaurants, especially with its gastronomic Cuvee “Essentiel”, awarded with the “Non-Vintage Champagne Trophy” at the International Wine Challenge 2021.

Back in April 2021, Piper-Heidsieck Chief Winemaker Émilien Boutillat received the award of Sparkling Winemaker of the Year at the IWC. As a result, Piper-Heidsieck remains the most awarded Champagne House of the century, achieving eight titles under the leadership of Régis Camus, and now the ninth with Émilien Boutillat’s recent award.

In the vineyard, the House pursue more than ever its investments to support all the winegrower partners to reach the target of 100% of them being certified VDC by 2023 (Sustainable Viticulture in Champagne). Proud to hold a dual certification of VDC and HVE level 3 (High Environmental Value) in its vineyards since 2015, Piper-Heidsieck continues to improve the quality and authenticity of its wines and acknowledges the importance of its global responsibility to positively impact the environment through sustainable practices.

In November 2021, Piper-Heidsieck released its first “Hors-Serie” with the vintage 1971, recent disgorgement. With Hors-Serie, Émilien Boutillat has carte blanche to fully express his creativity and to release limited editions that can be older vintages but also unique blends. Hors-Série 1971 is the reinterpretation of a vintage blend dating from 50 years ago. This champagne reflects the expertise of Piper-Heidsieck Chief Winemakers throughout the years: each one has contributed to this vintage by giving it the time to perfect its slow ageing before finally being released in 2021. Émilien Boutillat added his personal touch selecting the final dosage liqueur with his sensibility, his audacity, and his creativity.

In March 2022, Émilien Boutillat released the new Piper-Heidsieck Brut vintage 2014 during a vertical masterclass at Taste Champagne. Following in the footsteps of Piper-Heidsieck’s 2008 and 2012 vintages, the Vintage 2014 (Platinum Medal at DWWA 2021) embodies excellence and represents the quintessential Piper-Heidsieck style, reflecting a single year and quality of its harvest.

The Piper-Heidsieck UK team is looking forward to meeting you all again in person this year.

Piper-Heidsieck Champagne UK and Ireland

POL ROGER

Launches – Though 2021 began in some ways like the continuation of the dark days of 2020, it came to be characterised by the wonderful rekindling of trade and society in general. We launched the 19th edition of our prestige cuvée, the Sir Winston Churchill 2012, partnering with fellow Royal Warrant Holder, Paxton & Whitfield, to send online attendees a selection of Churchill's favourite cheeses. The launch of the Brut Vintage 2013 and Blanc des Blancs 2013 were celebrated similarly, with a hamper supplied by Andrew Edmunds for the Brut Vintage 2013 and another supplied by Fortnum and Mason's for the Blanc des Blancs 2013.

Events – Many of the early summer occasions were cancelled but we were delighted to play a role in the revival of the UK's social calendar. We became the Official Champagne of Bigfoot Festival (one of the first festivals to open in the UK) and The Blenheim International Horse Trials. Our customary Portfolio Tasting was replaced with a Portfolio Party, allowing friends and customers to reunite and celebrate. We also sponsored the Barbarians Rugby test fixture against Samoa and South Africa Women, and though the men's game was cancelled, the women's offered plenty of Champagne Rugby to cap of the year.

Pop-Ups - In the wake of lockdown easing in July 2020, we took to the road and did a series of pop-ups with a number of our on and off trade accounts. We took our Land Rover Defender, 'Polly', parasols, deck chairs and lots of chilled Champagne.

Outlook for 2022

Launch of Cuvée Sir Winston Churchill 2013 – We launched the 20th vintage of our prestige cuvée at a dinner held at The Clove Club in London on the 23rd March. Hubert de Billy, 5th generation family owner, and Laurent d'Harcourt, CEO of Pol Roger et Cie, attended along with James Simpson MW, Managing Director of Pol Roger Portfolio. Guests were treated to an in-depth history of the cuvée and vintage, as well as a commemorative Kaweco pen to celebrate Churchill's life as a writer.

Launch of Brut Vintage and Rosé 2015 – Our Brut Vintage 2015 was the first of the Pol Roger 2015 to be launched, in early February 2022, with the Rosé launched soon after. Both launches were online and were warmly received by press and public alike.

Masterpiece – Champagne Pol Roger is excited to be the official Champagne of the London Masterpiece Art Fair. A celebration of everything from classic antiques to cutting edge modern art, we hope to help in the continued renewal of the UK's social calendar.

Morgan – Following the launch of the new Morgan Motor Company's London Dealership, Champagne Pol Roger announced its new position as the bespoke vehicle manufacturer's official Champagne.

Horse Trials - Burghley Horse Trials returns after a year's hiatus, and with the return also of Blenheim International Horse Trials, marks our commitment to supporting professional sport.

Champagne Pol Roger Harvest 2021 – Heavy Spring frosts and mildew setting in throughout the Champagne region led to some losses, and these complex weather conditions demanded much extra work in the vineyards. Harvest began on 11th September (with Meunier from the village of Trois Puits) and ended on 30th September (with Chardonnay from the village of Grauves). Despite a small crop the quality was good.

POMMERY

Harvest 2021

Some vintages are stressful, trying, difficult. 2021 is beyond all that. The year starts badly, and the rest does not get better. May is cold and rainy. The distribution of rainfall is mixed. The amounts of water are well above normal. The May 25 wine bulletin warns of a substantial risk of late blight. No area of the vineyard is unscathed. Some winemakers have managed to preserve a significant part of the harvest, others have lost everything. Finally, the Champagne Committee estimates losses of between 25-30% over the entire vineyard. Some regions recorded losses of more than 50%. 2021 becomes by far the reference year for late blight. In the end, as often during difficult wine campaigns, quality will shine through. Contrary to widely held belief, few tanks are disappointing. The average level is good to exceptionally good. On the great terroirs, we even have some exceptional results from many vats. It is possible that we will still be positively surprised during the winter tastings. The juices are frank, expressive and have good strength and every effort will be made to be able to vintage a few thousand bottles to remember this extraordinary year by its difficulties.

New release: Les Clos Pompadour 2003

A cuvée produced only from grapes grown within the walled vineyard within the Pommery Estate in Reims. Twenty-five hectares planted with 75% Chardonnay, 20% Pinot Noir and 5% Meunier, the assemblage reflecting the planting. 2003, a year when after an early bud burst/warm Spring, the temperature plummeted in April, in some places to minus 10°/minus 14°C. Some vineyards were destroyed, others able to recover. The walled vineyard helped protect the vines and being so close to the Domaine, the vineyard workers were able to act fast and take mitigating action. There followed an exceptionally hot spell in June/July resulting in an early harvest in August (the earliest on record at the time). Whilst the quantity of grapes available was small the quality was extremely high with great maturity. Yield was half of the usual quantity - around 6000kg per hectare. Chardonnay was in very short supply with some vineyards in the Cotes des Blancs achieving less than 2000kg per hectare. Most companies were unable to make a 2003 vintage, as juice was needed for NV production, but because of the exceptional quality Houses that were able to, went ahead with a vintage Cuvée. Acidity levels were a challenge, so it would be down to the winemaker's skill to produce an exceptional wine. 2003 is only the second release of Les Clos Pompadour. Only three thousand magnums produced.

Eye: An elegant pale golden colour with lively green reflections. Its sheer brilliance and effervescence add to its beauty.

Nose: Great minerality and abundant freshness where the odd spicy note is enhanced by a hint of lemon.

Palate: An extraordinary sensation emerges with the perfect blend of grace, elegance, and finesse. This impression develops into a touch of white fruit, such as apples and pears, combined with floral notes of hawthorn. It manages to be soft and silky, reaching a very lively finish which goes on and on.

LOUIS ROEDERER

The global pandemic continued to impact travel, hospitality and events throughout 2021, only easing up towards the end of the year. The trade however, had adapted well to life in the virtual world, and we were delighted to go ahead with some highly anticipated launches.

The first was the presentation of the 2013 vintage of Cristal, a wine of extraordinary complexity and purity that was met with much enthusiasm by critics worldwide. Soon after came the first commercially released Coteaux Champenois from the Maison, with Cuvée Camille; two single vineyard wines from the 2018 vintage, a Pinot Noir and a Chardonnay offering wine lovers a different expression of the Champagne terroirs.

In September came another exciting moment in the history of the Maison, the launch of the multi-vintage Collection 242 to replace Brut Premier NV. Collection embodies the longstanding pursuit of excellence with a new spirit of freedom to create the best possible champagne with each blend. Climate change and the importance of practising a sustainable viticulture that respects the living environment were all key factors in the development of this new cuvée. As a result Collection 242 is a blend of 34% perpetual reserve, 10% oak aged reserve wines and 56% 2017 vintage. The blend of reserve wines and grape varieties will change each year depending on what the vintage gives.

The hard work by the team at Louis Roederer was once again rewarded at the Champagne and Sparkling Wine World Championships where they were awarded 7 golds, 4 silvers, 3 Best in Class, and a world champion trophy for Collection 242 and Brut Vintage 2013 in magnum. Their continued work in the area of sustainability was also recognised by Robert Parker who awarded Louis Roederer the inaugural Green Emblem, an accolade given in recognition of the producers that have achieved outstanding levels of sustainability.

It was a great honour at the end of the year to be named Most Admired Champagne Brand in the World for the third year in a row by Drinks International with Giles Fallowfield commenting "Louis Roederer has come top in the Most Admired Champagne Brands for three consecutive years, which no-other brand has done before, it is a fantastic achievement. This is no accident, it is the result of a lot of hard work, striving to improve every aspect of the business, constantly looking to make improvements both in the management of the vineyard and the winemaking."

Though events were difficult, towards the end of the year we were delighted to sponsor The Spirit of Christmas, hosting 5 beautiful champagne bars throughout the fair. The fair was buzzing all week as people soaked up the festive atmosphere.

It was with delight that we were able to announce the second Louis Roederer BAME bursary in conjunction with BAME Wine Professionals. This year the winners were Jainisha Amin and Melvin Appleford who received places on the WSET Level 3 course, and Jonathan Vardon who won a place on the WSET Level 2 course. We wish all three the very best of luck with their studies.

We were delighted to continue working closely with our brand partners, hosting intimate events in their boutiques as well as at headline events such as the Goodwood Festival of Speed.

In another year filled with challenges from Covid to Brexit, we are delighted to report it was also one filled with success, friendships, and finally towards the end, live events!

RUINART

Awaiting Report.

Will be posted on-line when available.

www.champagneacademy.co.uk

TAITTINGER

For those of us that had to navigate 2021, it is a year that we would probably rather not have to relive. However, there is a lot of positivity to be taken away from this tumultuous year, where we saw Champagne at the centre of celebrations again. The world may not have been back to normal but it was determined to celebrate nonetheless.

At Champagne Taittinger, we spent the year making sure our values were being upheld at a time of very difficult decisions. While we of course relish high demand, 2021's harvest was not kind to us – especially with our heavy reliance on Chardonnay – and, combined with the demand of previous years, made an allocation process necessary. Saying no to new business is not something that comes naturally to us but we felt it important to ensure that our loyal customers were provided for. It was a real moment for us to sit back and take a look at what we wanted to achieve out of the challenge that had been presented to us.

In September, we saw the launch of the 2011 vintage of our prestige cuvée, Comtes de Champagne Blanc de Blancs. This launch showed us that we have reached a new age for Comtes, where demand will always outstrip supply. Again, a reality that is both positive and challenging.

Many of our partnership events stayed online or postponed for another year as the world remained quietly cautious. The one we did get to celebrate in person was the British Independent Film Awards, in December. Equipped with vaccination statuses and lateral flow tests, guests made the most of a glamorous evening of celebration and dancing. We hope this has set the precedent for 2022.

As we look forward, it would be easy to focus on the potential hurdles we can see unfurling. However, as with every year, Taittinger will continue to apply its core values to every decision. Being family run allows us to bring empathy into the way we work and operate as a company that puts people first.

Perhaps what we are most excited about this year is the return to events, tastings and partnerships in real life. On 13th March we celebrated the EE BAFTA Film Awards at the Royal Albert Hall and we look forward to many others, including the Pink Lady Food Photography Awards, Virgin Media BAFTA TV Awards, RIBA Sterling Prize, Sommelier of the Year and the exciting season of productions scheduled at the historic Old Vic theatre. We also anticipate, finally, running the 2020 final of our international culinary prize, Le Taittinger, in Paris.

We hope for a strong 2022 harvest to allow us to edge back towards a more normal supply level. Until then however, we continue to focus on quality, sincerity, heritage, innovation and spreading the Taittinger ethos.

Académie du Champagne

Administrator: Valerie Simpson
19 The Courtyard, St John's Lodge, St John's Hill Road, Woking GU21 7QX
Telephone: +44 (0) 1483 773 229 E-mail: info@champagneacademy.co.uk

COMMITTEE MEMBERS WITH EFFECT FROM FEBRUARY 2022

Chairman

Andrew Fullerton (2012)

E-mail: andrew@urbanvines.co.uk

Vice Chairman

Paul Walker (2014)

E-mail: walker.p@gmx.com

Honorary Treasurer

Philip Amps (1997)

E-mail: philip@ampswinemerchants.co.uk

Honorary Secretary

Nick Bromhead (2015)

E-mail: nbromhead@hotmail.com

Midlands Dinner Organiser

Kevin Skeet (2004)

E-mail: Kevin.Skeet@legacy-hotels.co.uk

Irish Dinner Organiser

Mal Deveney (1983)

E-mail: maldeveney@eircom.net

Northern Dinner Organiser

David Garlick (1985)

E-mail: David.Garlick@clovahouse.com

Scottish Dinner Organiser

Online & Social Media

Craig Bonner (2017)

E-mail: craig.bonner@heritageportfolio.co.uk

Stock Controller

Steve Winchcombe (2000)

E-mail: steve.winchcombe@hotmail.co.uk

Treasury Advisor

Martin Dibben (2000)

E-mail: martin@martindibben.com

Assistant Stock Controller/Logistics

Peter Alderin (2016)

E-mail: p.alderin@gmail.com or
peter@cirrusinns.co.uk

Alice Archer (2015)

E-mail: archer.alice@me.com

Newsletter

Rob Dixon (2017)

E-mail: robdixon79@gmail.com

Online & Blogs

Charlotte Gordon (2017)

E-mail: charlotte.l.gordon@hotmail.com

Newsletter

Marcus Little (1987)

E-mail: marcus.little@enoitalia.uk
marcus303little@yahoo.co.uk

Melissa Draycott (2005)

E-mail: mdraycott@gonzalezbyassuk.com

L' Académie Du Champagne

The Houses

Maison	Adresse	Titulaire	Suppleant	Assistante
Bollinger	20, Boulevard Maréchal de Lattre de Tassigny 51160 Ay	Guy de Rivoire Tel: +33 (0) 6 31 55 78 18 @g.derivoire@champagne-bollinger.fr	Victor Dumont @v.dumont@champagne-bollinger.fr	Angélique Renault Tel: +33 (0) 3 26 53 25 50 @hospitality@champagne-bollinger.fr
Charles Heidsieck	12, Allée du Vignoble 51100 Reims	Stephen Leroux Tel: +33 (0) 3 26 84 43 00 Mob: +33 (0) 6 43 79 03 86 @stephen.leroux@champagnes-ph-ch.com	Cyril Brun Tel: +33 (0) 3 26 84 43 00 Mob: +33 (0) 6 80 57 60 02 @cyril.brun@champagnes-ph-ch.com	Sophie Kuttén Tel: +33 (0) 3 26 84 43 69 Mob: +33 (0) 6 71 32 28 75 @sophie.kuttén@charlesheidsieck.com
G.H. Mumm	29 Rue du Champ de Mars, 51100 Reims	Laura Sileo Pavat @laura.sileopavat@pernodricard.com	Giacomo Fanzio Tel: +33 (0) 3 26 53 79 83 Mob: +33 (0) 7 89 92 17 32 @giacomo.fanzio@pernod-ricard.com Sébastien Lebon Mobile: +33 (0) 6 37 50 06 15 @sebastien.lebon@pernod-ricard.com	
Heidsieck & Co Monopole	5, Place du Général Gouraud 51100 Reims	Franck Delval Tel: +33 (0) 3 26 61 62 34 Tel: +33 (0) 3 26 61 63 78 @FDELVAL@vrankenpommery.fr Julien Lonneux Tel: +33 (0)6 78 18 86 89 @jlonneux@vrankenpommery.fr	Myriam Renard Tel: +33 (0) 3 26 61 62 63 Tel: +33 (0) 6 75 09 45 37 @mrenard@vrankenpommery.fr	Florence PrévotEAU Tel: +33 (0) 3 26 61 61 52 @fprevotEAU@vrankenpommery.fr
Krug	5, Rue Coquebert 51100 Reims	Julie Murez Tel: +33 (0) 3 26 84 44 20 Mob: +33 (0) 6 19 35 31 85 @jmurez@krug.fr Olivier Krug Tel: +33 (0) 3 26 84 44 20 @okrug@krug.fr	Thibault Renard Tel: +33 (0) 1 58 97 66 66 Tel: +33 (0) 7 87 26 66 72 @trenard@krug.fr	
Lanson	66, Rue de Courlancy 51100 Reims	Céline Voide Tel: +33 (0) 3 26 78 52 07 @cvoide@l-i-d.com	Guillaume Truchot Tel: +33 (0) 3 26 78 50 50 @guillaume.truchot@champagnelanson.com	
Louis Roederer	21, Boulevard Lundy 51100 Reims	Frédéric Heidsieck Tel: +33 (0) 3 26 40 42 11 Mob: +33 (0) 6 11 11 34 49 @frederic.heidsieck@champagne-roederer.com	Alexis Deligny Tel: +33 (0) 3 26 40 42 11 Mob: +33 (0) 6 69 99 62 54 @ADeligny@champagne-roederer.com	Esperanza Richez @esperanza.richez@champagne-roederer.com
Laurent-Perrier	32, Avenue de Champagne 51150 Tours sur Marne	Nicole Snozzi Tel: +33 (0) 3 26 58 91 22 Mob: +33 (0) 6 71 92 59 22 @nicole.snozzi@laurent-perrier.fr	Frédéric Chaise @frederic.chaise@laurent-perrier.fr	
Moët & Chandon	20, Avenue de Champagne 51200 Epernay	Pierre-Louis Araud Tel: +33 (0)3 26 51 24 85 Mob: +33 (0) 6 74 98 37 97 @paraud@moethennessy.com Caroline Caparros Tel: +33 (0) 3 26 512138 Mob: +33 (0)6 09 11 13 72 @ccaparros@moethennessy.com Murielle Lequin Tel: +33 (0) 3 26 51 23 32 Mob: +33 (0) 6 45 89 03 60 @mlequin@moet.fr		
Piper-Heidsieck	12, allée du Vignoble 51100 Reims	Benoît Collard Tel: +33 (0) 3 26 84 43 00 Mob: +33 (0) 6 75 04 00 31 @benoitcollard@piper-heidsieck.com	Catherine Curie Tel: +33 (0) 3 26 84 43 00 Mob: +33 (0) 6 08 97 04 68 @catherine.curie@piper-heidsieck.com	
Perrier-Jouët	26, Avenue de Champagne 51200 Epernay	Giacomo Fanzio Tel: +33 (0) 3 26 53 79 83 Mob: +33 (0) 7 89 92 17 32 @Giacomo.fanzio@pernod-ricard.com	Sébastien Lebon Mob: +33 (0) 6 37 50 06 15 @sebastien.lebon@pernod-ricard.com	Laura Sileo Pavat @laura.sileopavat@pernod-ricard.com
Pol Roger	1, Rue Winston Churchill 51200 Epernay	Hubert de Billy Tel: +33 (0) 3 26 59 58 00 Mob: +33 (0) 6 08 34 08 51 @hubert.debilly@polroger.fr	Axel Gillery Tel: +33 (0) 3 26 59 58 12 Mob: +33 (0) 7 84 23 62 66 @axel.gillery@polroger.fr	Sylviane Lemaire Tel: +33 (0) 3 26 59 58 07 @sylviane.lemaire@polroger.fr
Pommery	5, Place du Général Gouraud 51100 Reims	Franck Delval Tel: +33 (0) 3 26 61 62 34 Tel: +33 (0) 3 26 61 63 78 @FDELVAL@vrankenpommery.fr Julien Lonneux Tel: +33 (0) 6 78 18 86 89 @jlonneux@vrankenpommery.fr	Myriam Renard Tel: +33 (0) 3 26 61 62 63 @mrenard@vrankenpommery.fr	Florence PrévotEAU Tel: +33 (0) 3 26 61 61 52 @fprevotEAU@vrankenpommery.fr
Ruinart	4, Rue des Crayères 51100 Reims	Frédéric Panaïotis Tel: +33 (0) 3 26 77 51 01 @fpanaiotis@ruinart.com Louise Bryden Tel: +33 (0) 3 26 77 51 01 @lbryden@ruinart.com	Charity Robertson Tel: +33 (0) 3 26 77 51 01 @crobertson@ruinart.com	Angélique Aubry Tel: +33 (0) 3 26 77 51 89 @aaubry@ruinart.com Olivier Livoir Tel: +33 (0) 3 26 77 51 89 @olivoir@ruinart.com
Taittinger	9, Place Saint-Nicaise 51100 Reims	Clovis Taittinger Tel: +33 (0) 3 26 85 45 35 @clovis.taittinger@taittinger.fr	Rachel Debenham Tel: +33 (0) 3 26 85 84 16 Mob: +33 (0) 6 80 11 53 83 @rachel.debenham@taittinger.fr Sophie Buat Tel: +33 (0) 3 26 85 04 73 @sophie.buat@taittinger.fr	Audrey Malacain Tel: +33 (0) 3 26 85 84 31 @audrey.malacain@taittinger.fr Emma Biette Tel: +33 (0) 3 26 85 45 20 @hospitality@taittinger.fr
Veuve Clicquot Ponsardin	12, Rue du Temple 51100 Reims	Lison Blanchemanche Mob: +33 (0) 7 70 29 39 91 @blanchemanche@veuve-clicquot.fr	Gaëlle Goossens Tel: +33 (0) 7 84 00 85 46 @ggoossens@veuve-clicquot.fr	Christine Hauberdon Mob: +33 (0) 6 86 87 38 75 @chauberdon@veuve-clicquot.fr

The Champagne Academy

The Shippers

<i>Maison</i>	<i>United Kingdom</i>	<i>Ireland</i>
<i>Bollinger</i>	Kate Lofthouse Mentzenorff & Co Ltd 1st Floor, The Woolyard 52 Bermondsey Street London SE1 3UD Tel: +44 207 840 3600 Fax: +44 207 840 3601 E-mail: Kate@mentzenorff.co.uk	Woodford Bourne C/o Robt. Robert Bourne 79 Broomhill Road Tallaght DBLIN 24 Tel: +353 1 40 47 300 Fax: +353 1 45 99 342 Email: e.needham@woodfordbourne.com
<i>Charles Heidsieck</i>	Simon Stockton Liberty Wines Ltd 6 Timbermill Way London SW4 6LY Tel: +44 (0) 20 7720 5350 Mob: +44 (0) 7702 155 225 Simon.Stockton@libertywines.co.uk	Simon Stockton Liberty Wines Ltd 6 Timbermill Way London SW4 6LY Tel: +44 (0) 20 7720 5350 Mob: +44 (0) 7702 155 225 Simon.Stockton@libertywines.co.uk
<i>Veuve Clicquot Ponsardin</i>	William Sharpley MHUK 18 Grosvenor Gardens London SW1W 0DH Tel: +44 207 808 4400 E-mail: william.sharpley@mhuk.co.uk	Caroline Sleiman Edward Dillon & Co Ltd. 25 Mountjoy Square East, Dublin 1 Tel: +353 1 819 3316 Fax: +353 87 669 2242 E-mail: caroline.sleiman@edwarddillonco.ie
<i>Krug</i>	William Sharpley MHUK 18 Grosvenor Gardens London SW1W 0DH Tel: +44 207 808 4400 E-mail: william.sharpley@mhuk.co.uk	Caroline Sleiman Edward Dillon & Co Ltd. 25 Mountjoy Square East, Dublin 1 Tel: +353 1 819 3316 Fax: +353 87 669 2242 E-mail: caroline.sleiman@edwarddillonco.ie
<i>Lanson</i>	Tara Gardner Champagne Lanson UK Ltd 7th Floor, 6 Kean Street, London WC2B 4AS Tel: 020 7647 9894 Mob: 07568 128 809 E-mail: tgardner@lansoninternational.com	Findlater & Co 79 Broomhill Road, Tallaght Dublin D24 AV9R, Ireland Tel: +353 (0) 1 404 7300 E-mail: info@findlaterandco.com W. www.findlaterandco.com
<i>Laurent Perrier</i>	Adam Guy Laurent-Perrier UK Ltd 66-68 Chapel Street, Marlow, Bucks, SL7 1DE Tel: +44 1628 475 404 Fax: +44 1628 471 891 E-mail: adam.guy@laurent-perrier.co.uk	United Beverage Sales Ltd. Nangor House, Nangor Road Dublin 12 Tel: +353 1 429 22 30 Fax: +353 1 429 22 30 E-mail: terry.pennington@gilbeys.ie
<i>Moët & Chandon</i>	William Sharpley MHUK 18 Grosvenor Gardens London SW1W 0DH Tel: +44 207 808 4400 E-mail: william.sharpley@mhuk.co.uk	Michael Simpson Edward Dillon & Co Ltd. 25 Mountjoy Square East, Dublin 1 Tel: +353 1 819 3316 Fax: +353 87 669 2242 E-mail: Michael.simpson@edwarddillonco.ie
<i>Heidsieck & Co Monopole</i>	Sara Hicks Vranken Pommery UK 128 Buckingham Palace Road London SW1W 9SA Tel: +44 203 697 1050 E-mail: shicks@vrankenpommery.co.uk	Cassidy Wines, Neil Cassidy Magna Drive, City West Business Campus Dublin 24 Tel: +353 1 466 8900 Fax: +353 1 466 8932 E-mail: ncassidy@cassidywines.com
<i>G.H. Mumm & Cie</i>	Jonathan Simms Pernod Ricard UK Ltd Building 12, Chiswick Business Park 566 Chiswick High Road London W4 5AN Mob: +44 77768 831 116 E-mail: Jonathan.Simms@pernod-ricard.com	Irish Distillers Wines & Spirits Bow Street Distillery Smithfield, Dublin 7 Tel: +353 1 872 3109 Fax: +353 1 872 3109
<i>Perrier-Jouët</i>	Jonathan Simms Pernod Ricard UK Ltd Building 12, Chiswick Business Park 566 Chiswick High Road London W4 5AN Mob: +44 77768 831 116 E-mail: Jonathan.Simms@pernod-ricard.com	Irish Distillers Wines & Spirits Bow Street Distillery Smithfield, Dublin 7 Tel: +353 1 872 3109 Fax: +353 1 872 3109
<i>Piper - Heidsieck</i>	Nicolas Marzolf Brand Manager Piper-Heidsieck and Rare Champagne - UK & Ireland Liberty Wines Ltd 6 Timbermill Way London SW4 6LY Tel: +44 (0) 20 7819 0332 Mob: +44 (0) 7787 082 799 E-mail: Nicolas.Marzolf@libertywines.co.uk	Nicolas Marzolf Brand Manager Piper-Heidsieck and Rare Champagne - UK & Ireland Liberty Wines Ltd 6 Timbermill Way London SW4 6LY Tel: +44 (0) 20 7819 0332 Mob: +44 (0) 7787 082 799 E-mail: Nicolas.Marzolf@libertywines.co.uk
<i>Pol Roger</i>	Jonathan Smailes Pol Roger Ltd 4 Coningsby Street, Hereford HR1 2DY Tel: +44 143 22 62 800 Fax: +44 143 22 62 806 E-mail: jonathan.smailes@polroger.co.uk	Barry Fitzwilliam Ltd. Ballycurren Ind. Estate Airport Road Cork, Ireland Tel: +353 214 320 900 Fax: +353 214 320 910 Email: cmurphy@indigo.ie
<i>Pommery</i>	Sara Hicks Vranken Pommery UK 128 Buckingham Palace Road London SW1W 9SA Tel: +44 203 697 1050 E-mail: shicks@vrankenpommery.co.uk	Findlater Grants, Philip Robinson Kilcarbery Business Park, Nangor Road - Clodalkin Dublin 22 Tel: +353 1 630 4106 Fax: +353 1 630 5006 E-mail: Philip.robinson@candgroup.ie
<i>Louis Roederer</i>	Alexandra Tilling Maisons Marques & Domaines Ltd. 9A Compass House, Smugglers Way, London SW18 1DB Tel: +44 208 812 33 80 Mob: +44 7740 176 768 Fax: +44 208 812 33 90 E-mail: alexandra.tilling@mmdltd.co.uk	Cassidy Wines Magna Drive Citywest Business Campus Dublin 24 Tel: +353 1 466 89 00 Fax: +353 1 466 89 32 E-mail: ncassidy@cassidywines.com
<i>Ruinart</i>	William Sharpley MHUK 18 Grosvenor Gardens London SW1W 0DH Tel: +44 207 808 4400 E-mail: william.sharpley@mhuk.co.uk	Taserra Wine Merchants Patrick Mc Carthy 17 Rathfarnham Road Terenure, Dublin 6W Tel: +353 1 490 4047 Fax: +353 1490 4052 Email: wine@idl.ie
<i>Taittinger</i>	Kevin McKee Hatch Mansfield New Bank House 1 Brockenhurst Road Ascot, Berkshire SL5 9DJ Mob: 07741 312 486 Email: kevinmckee@taittinger.co.uk	Febvre & Company Limited Highfield House Burton Hall Road Sandyford Industrial Estate, Sandyford Dublin, 18 Tel: +353 1 295 9030 Email: info@febvre.ie

*For all enquiries please contact the Administrator
Valerie Simpson:*

Académie du Champagne

19 The Courtyard, St John's Lodge,
St John's Hill Road, Woking GU21 7QX
Telephone: +44 (0) 1483 773 229

E-mail: info@champagneacademy.co.uk

Web site: www.champagneacademy.co.uk

[Facebook.com/Champagne Academy](https://www.facebook.com/ChampagneAcademy)

Twitter: [@ChampagneAcad](https://twitter.com/ChampagneAcad)