

Académie du Champagne



Session 2017

Académie du Champagne

36, PLACE DU FORUM

Reims

A WORD FROM THE PRESIDENTIAL HOUSE CHAMPAGNE POMMERY

Mr Chairman, Academicians and Friends,

Champagne Pommery was honoured to have been the 2017 Presidential House of the Académie du Champagne.

Our thanks go to the Vice Presidential Houses of Pol Roger and Louis Roederer for their help and constant support throughout the year.

We especially would also like to thank the 2017 Chairman, Mr Kevin Skeet for his tireless commitment, enthusiasm and hard work to make this such a memorable year.

The 2017 training session was as usual intense and competitive with more than 100 champagnes tasted over the 7 days (and 6 nights!)

For only the second time in 61 years, the Académie du Champagne awarded two winners out of the sixteen graduated candidates. Lisa O' Doherty from the K Club, Ireland and Chris Goldman of Hennings Wine Merchants, West Sussex.

With both candidates scoring highly in their examination papers and blind tasting, they ended the week with the same top mark. Both candidates were equally impressive, so it was impossible to differentiate them so they were both awarded the Silver Ice bucket and the deserved prize of a magnum each of the sixteen Grand Marques Academy Houses.

All the dinners were a great success with fully booked attendance at amazing new venues. Where better to enjoy superb champagne. I am sure we will all remember the spectacular view and sunset at Sea Containers in London, the charming and green setting of Odd Fellows on the Park Manchester, the incredible Museum of Scotland, Edgbaston Cricket stadium - home of Warwickshire County Cricket Club (easier to write than pronounce) and the Merrion Hotel (and bar) in Dublin.

We thoroughly enjoyed every moment of our Presidency and are now handing over to Louis Roederer and will be delighted to offer our support to them as a Vice Presidential House.

Bénédicte Lemkecher
Champagne Pommery
Presidential House of the Champagne Academy 2017

2017 HARVEST REPORT

A year of serene wine-growing, then an anxious harvest time!

And what a harvest. We have never known the like. August completely disrupted preparations and yet the year had begun well. Pruning, despite a very cold January, went off without incident. It was finished just in time for bud-break, which happens in early April. While binding was in progress, the Champagne region was hit by several devastating cold snaps, which went on to destroy a quarter of the region's vineyards. 2017 will go down as one of the five worst years for spring frost. Some wine growers who had frost-fighting equipment succeeded by expending immense effort (spending nights on watch) to save their crops. Once this catastrophic episode was over, the year was warm and dry, sparing wine growers too much pressure from cryptogamic diseases (particularly mildew).

Flowering occurred in excellent conditions, with all grape varieties in every region flowering in quick succession within a short time (the average date being between 5 and 10 June depending on the grape variety). The harvest was going to be early and short.

In June, the official harvest start date would be around 25-28 August. Conformity of the grapes was very good. The weight of the grapes was going to be considerable and expected to compensate for the spring frost. In July, the harvest forecasts were quite good. The wine growers went on holiday in late July/early August with light hearts.

On 25 July, the first signs of deterioration appeared and the hail started hammering down: between 31 July and 27 August a series of violent storms would completely alter the year's profile and in some extreme cases, destroy a substantial portion of the crop. The build-up of water and very hot temperatures were worrying. The harvest had to be brought in as quickly as possible before it deteriorated. The grapes were mature, thanks to excellent sugar content development, so we needed to act fast.

The watchword this year was triage: from 29 August onwards, our pickers and foremen worked hard to select the best grapes. The press managers made their selections on the wharves and processed the delicate grapes as quickly as possible. Finally, our wine experts tasted every compartment of every vat to assure the quality of our musts.

The harvest was quick and intensive, lasting just two weeks. Increased numbers of grape pickers and the rapidity with which the grapes were processed enabled us to get the harvest in quickly. The analytic parameters are good, with very good average maturity. The Chardonnays seem to stand out this year, but the winter tastings will give us the final verdict.

The initial end-of-fermentation tastings have begun. We have made the right choice: triage at every level has enabled us to save the main part of the crop. Our reserve wines will make up the volumes needed to ensure perfect quality. Triage has actually resulted in an average yield that is well short of the July forecasts.

The Champagne region's expertise is evident even in adversity. Nature has not made our task easy but we are proud of what we have achieved.

Clément Pierlot, 10th Cellar Master, Champagne Pommery

CHAIRMAN'S REPORT 2017



I remember in detail, being approached by the then Chairman Tim Bartleet and vice Chairman Phillip Amps and being asked to take on the Vice Chairman's role which would subsequently lead to becoming Chairman. I said yes, in about three seconds.

So, it was with great excitement and anticipation that I took over as Chairman at the AGM in February 2017 held at the Law Society.

When asked about my aims for the year, I had simply said that I wanted to continue the excellent "evolution" of recent years, rather than any "revolution". The previous year had been the 60th anniversary of the first academy course in France so my year was the 60th anniversary of the formation of the then named, "Old Boys of the Champagne Academy"

The AGM was a super event attended by 150 guests, slightly down on the previous year but with stunning Vintage Champagnes. At the AGM I announced that my charity for the year would be Wooden Spoon, I am staggered to announce that we raised £10,810 during my year, a phenomenal amount and one that deserves a huge thank you to all who gave so generously. Wooden Spoon is the Children's charity of Rugby and their mission is to positively transform the lives of children and young people with a disability or facing disadvantage across the UK and Ireland through the power of rugby.

Along with some dear friends, including Sara Hicks, we attended their "Rugby Ball" on the Friday evening before the start of the Six Nations championship to present the cheque and they were stunned and delighted with our efforts.

At my first Committee meeting we looked at how we could continue the excellent results achieved by Neil Phillips and decided to appoint Kimberley Davenport of Davenport Drinks Consulting. Kimberley's goal was to continue to raise awareness of the academy and the profile of the course. Kimberley worked closely with the committee & Helen McEvoy, resulting in continued success towards our goals. Our social media followers have never been higher and together with the fantastic photography from Sam Lane we have had some superb coverage over the year. We have also received a record number of applications to the website to be considered for the course.

Along with the Presidential House of Pommery and Vice-Presidential houses of Pol Roger & Louis Roederer, for my London Dinner, Sara, Marinel, Nick and I had purposely set out to try and find a distinctive style of venue following many years of wonderful traditional hotels in the city.

We settled on Sea Containers House with the award-winning caterers Green & Fortune and head Chef Brendan Fyldes. The food and wine pairings worked incredibly well, and it was amazing to have the backdrop of St Pauls and the London skyline coming to life as the evening wore on. Our President Bénédicte Lemkecher delivered a wonderful speech, just days after the French general elections and we honoured Lionel Frumkin our longest serving past Chairman.

The 2017 candidates proved to be a really tight group, Sara had been with them for most of the week and I joined towards the end of the week.

It was instantly obvious that they had all bonded wonderfully, mixing up their seating at each lunch or dinner, and as if by telepathy deciding as a group to either stay up late or retire for the evening.

The Blind tasting on Saturday morning was a real challenge and the nerves amongst the group were running quite high, however they did incredibly well.

Over a superb lunch at Château Les Crayères, we announced that all of the hard work had resulted in a sharing of the Silver Ice Bucket. Both Lisa O 'Doherty and Chris Goldman, had tied in first place, with the houses, generously agreeing that each winner would receive the full sixteen magnums and a silver ice bucket each.

Many of this year's candidates have already attended dinners and they also organised their own get together at the K club to try some of the magnums over dinner.

I was delighted to see so many of them at the Annual Dinner.

The Scottish dinner was held at the National Museum of Scotland in Edinburgh, and was a truly stunning and memorable occasion, with David Ramsey organising yet another special event. The reception was in the Grand Gallery followed by dinner in the Entrance Hall with its vaulted ceilings and was on one long table like a scene out of Hogwarts. The catering was provided by Heritage Portfolio with students from the Edinburgh catering college pouring the wines for the reception after some coaching from Sara at the college on the previous evening.

The Northern dinner, David Garlick's 31st, moved to a new venue at Oddfellow's on the Park, a brand-new hotel set in a beautiful Victorian Mansion.

Carlo Iulianella, Food & Beverage Director, 2015 Member of the Academy and head Chef Ian Moss looked after us incredibly well and a packed house enjoyed a stunning meal perfectly matched to the champagnes for the evening.

Simon Radley, Michelin Starred Executive Head Chef from the Chester Grosvenor and an honorary Member of the Academy was in attendance, with Ian being one of his protégé's and he too was truly impressed with the wines and meal.

Then we moved to my own dinner in the Midlands, this year at Edgbaston Cricket ground, the home of Warwickshire Cricket Club since 1885. We pushed the numbers out to 142 but still had a long waiting list for places at the dinner. Tom Halliwell Head Chef designed and delivered the menu, which again perfectly matched the wines with dinner. With a huge Academy logo on the cricket score board and fireworks filling the sky behind as part of the Diwali celebrations in Birmingham, the setting was perfect.

It was at the Midlands dinner that we chose to thank Nick James for all his support for the academy as a Shipper, Past Chairman & Academician, Nick has been unwavering in his support. We presented him with a Cricket bat signed by the current Warwickshire team and with an academy logo and message of thanks on the bat as well.

The final Dinner of the year was over in Ireland and was the day after our Midlands dinner. So, an early morning flight for Béné, Sara, Hubert and myself saw us preparing and regenerating ourselves with a tour of the Guinness brewery.

Mal Devaney put on his usual superb evening, this year at the beautiful, stunning five Star Merrion Hotel in the heart of Georgian Dublin.

The food and wine pairings were superb and both Béné & Hubert delivered brilliant speeches, along with, as is tradition in Ireland, a speech from the Irish candidate, Lisa.

The final event of the year was the Autumn tasting. We had decided to change it to a “Special Cuvee” tasting and we were not disappointed. Even before the list of stunning wines had been released the event was almost full, after that it quickly filled up and again had a wait list for tickets.

We received numerous “thank you” messages for a superb evening and I believe the dye is set for this event going forward.

During my year as Chairman I have had fantastic support from the incredibly hard working and knowledgeable Champagne Academy Administrator Val Simpson, along with all the past Chairmen and members of the committee.

I also need to thank my Wife Mandy for her support and my fellow Directors at Legacy Hotels & Resorts, who have generously donated to my Charity and supported me in my time spent on Academy duties.

It has been such a pleasure to work so closely with Béné Lemkercher, Sara Hicks, Nick James & Marinel Fitzsimons, I have truly enjoyed their company so thank you to you all for making my year as Chairman so very special.

At the end of my week on the course, I remember thinking wow I don’t think I will ever top this, but I can assure you my year as Chairman has come very close and made me feel incredibly proud.

Finally, can I wish Marcus good luck for 2018, I am sure he will have as much fun and pleasure as I did as Chairman of this wonderful organisation in 2017.

Kevin Skeet – Chairman of the Champagne Academy 2017



BOLLINGER

Champagne Bollinger has been part of the history of the Champagne region for more than 180 years. Members of the family came from many different horizons, and over the decades they have patiently built up an impressive heritage, always devoted to the service of what has become one of the most emblematic Houses the Champagne region has ever known. Today the House remains resolutely independent and family run. The Bollinger style is inimitable and recognised as such by the great Champagne lovers, the fruit of rigorous methods and a respect for principles handed down from one generation to the next in a great tradition that has always valued experience above all.

The Bollinger style stems from a solid base, rooted in 5 tangible principles:

THE HOUSE VINEYARDS Cover 174 ha, 85% Grand and Premier Cru.

PINOT NOIR Located in the heart of the Grand Cru of Aÿ from the very beginning, the House of Bollinger built its reputation by glorifying this grape variety.

MAGNUMS OF RESERVE WINES The keystone of the blend and the perpetuation of the Special Cuvée style, the standard bearer of Champagne Bollinger.

THE BARRELS Over 3,500 old barrels that produce micro-oxygenation of the wines, the secret to their excellent ageing capacity.

TIME All of our wines are aged in the cellars two to three times longer than required by the Appellation regulations.

Champagne Bollinger has adopted environmentally-friendly growing practices for its vineyards and in the spirit of broadening these practices, Bollinger has committed to improving the overall environmental performance of the company. In 2012 the Bollinger vineyard gained “High Environmental Value” status, thereby becoming the first vineyard belonging to a Champagne House to claim this distinction in France, this was followed in May 2014 with Bollinger as the first House to obtain the ‘Sustainable Viticulture in Champagne’ Certification. In 2017 Champagne Bollinger obtained the ISO 14001 certification, focused on key approaches that aim to reduce environmental impacts, prevent pollution, optimise consumption (of water, energy) and reduce waste.

In 2017 the Madame Bollinger Foundation continued to inspire those in the industry, the foundation created in 1988 is a tribute to Madame Bollinger. The continued partnership with the Institute of Masters of Wines aims to train eminent global wine specialists who display exceptional knowledge and skills. In 2017 there was no shortage of outstanding talent and the 2017 Madame Bollinger Foundation Winner was Jeremy Cukierman M.W.

Throughout 2017 Bollinger continued to align with the most anticipated and revered British Sporting events including Royal Ascot and England Rugby, all of which form a strong part of the Bollinger communication strategy. Bollinger’s associations as the Official Champagne of James Bond, stems from a long-term family friendship dating back to 1956 with Diamonds are Forever. 007 fans wait in anticipation for Bond 25, which is set for release in November 2019.

CHARLES HEIDSIECK

2017 marked the 150th anniversary of founder Charles-Camille Heidsieck purchasing the Gallo-Roman chalk cellars under Reims, where the house still ages all its wines today. To mark the occasion the house hosted a celebratory dinner at the cellars, and has invested heavily in their upkeep and renovation, to ensure that they will house its wines for many centuries to come. Chef de Caves Cyril Brun has been instrumental in managing this project and looks forward to showing the cellars to the next visit from the Champagne Academy.

In the United Kingdom 2017 saw the launch of the innovative events series the Maverick Encounters. These events saw Charles Heidsieck team up with a series of modern mavericks, who embody the founder's spirit in their work, for evenings of discovery in everything from knife craft with the craftsmen at Blenheim Forge to pioneering fashion design with tailor Joshua Kane, to paper artistry with the artist Poppy Chancellor. 2018 will see Series Two of the Maverick Encounters, which will host both journalists and consumers, with more innovative and exciting partners in the line-up.

Much excitement was enjoyed in December when the house released a highly-prized selection of wines from their oenothèque, the first release of the 'Collection Crayères', directly from the cellar. Coveted gems such as Champagne Charlie 1982, 1983 and 1985, and the Cuvée Royale 1981, as well as a selection of large format vintage wines were auctioned at Christie's in London and New York, delighting fans of Charles around the world.

Continued support of the English National Opera has meant fans of Charles can enjoy a glass at London's Coliseum, while support of the wine trade throughout various events – such as the Decanter Retailer Awards, the CIVC Tasting and La Fete du Champagne among others – meant that Charles lovers are growing across both the trade and consumer networks.

VEUVE CLICQUOT

Known by her peers as “La Grande Dame de la Champagne,” Madame Clicquot demonstrated her innovative spirit in 1810 by producing the first vintage wine of the Champagne region. With her daring, avant-garde ideals, she invented the first “riddling table” in 1816, as a way to clarify champagne. Adopted across the Champagne region, this method is still used today by all Houses. Madame Clicquot also used the red wines from her Bouzy vineyards in 1818 to produce the very first Rosé blend in Champagne.

In 1972, the Veuve Clicquot Business Woman Award was created as a tribute to Madame Clicquot, championing the success of business women worldwide who share her same qualities: Her enterprising spirit, her courage and the determination necessary to accomplish her aims. Highly prized and sought after, it is the first international award created specifically to recognise the contribution that women have made to business life.

In April 2017, drawing on its exceptional legacy of innovation and building on the brand’s already impressive wine credentials, Maison Veuve Clicquot launched an entirely new champagne: Extra Old Extra Brut. The premium cuvee is an exclusive expression of Yellow Label, drawing the purest elements into a unique blend of the best reserve wines.

On 9th May, 2017, the 44th Veuve Clicquot Business Woman Award was presented to, FTSE 100 hospitality CEO, Alison Brittain, of Whitbread. 2017’s Veuve Clicquot New Generation Award, which recognises the success and vision of up-and-coming entrepreneurial business women between the ages of 25 – 35 years old, was presented to entrepreneurial trailblazer, Alice Bentinck, founder of Entrepreneur First. Arts and culture leader Jude Kelly CBE, Artistic Director of Southbank Centre, was named winner of the first Veuve Clicquot Social Purpose Award. New for 2017, the Veuve Clicquot Social Purpose Award was introduced to honour businesswomen and other women leaders whose organisations champion social purpose.

During the summer months, Veuve Clicquot partnered with several key events across the UK, including Cricket at Lord’s, Goodwood Festival of Speed, Goodwood Revival and new in 2017, Wilderness Festival! For the first time Veuve Clicquot brought its exquisite champagne and Clicquot creative twist to life across the festival.

The highlight of the year was the third instalment of Veuve Clicquot’s annual celebration and exhibition of creative and cultural excellence, The Veuve Clicquot Widow Series. Now firmly established on the London calendar, this annual event allows Veuve Clicquot to seek seminal creatives who have a passion project they wish to bring to life mirroring the values of Madame Clicquot. In 2017, Veuve Clicquot partnered with Carine Roitfeld and CR Sturudio to produce “SEVEN”, an immersive experience encapsulating creative expression in the arts, music, and fashion, bringing to life Carine’s vision of the Seven Deadly Sins.

Join us online to stay up-to-date with all of the brand’s latest news, events and offers:

- Facebook: www.facebook.com/veuvecliquot
- Twitter: @VeuveClicquotUK
- Instagram: @VeuveClicquotUK
- Website: www.veuve-cliquot.com

HEIDSIECK & CO. MONOPOLE

What's behind the name? Heidsieck & Co. Monopole was founded in 1785 by Florens-Louis Heidsieck. One of the oldest and most respected Houses in champagne. Following the death of the founder in 1828 and with no immediate heir, the successors were his relatives Henri-Louis Walbaum, Frédéric-Auguste Delius and Christian Heidsieck. In 1838 after several disagreements, the three nephews decide to part ways. Henri-Louis continued 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 to "Heidsieck & Co." in 1882 and finally in 1923, Édouard Mignot, founder of the grocery store chain "Les Comptoirs Français" adds "Monopole" into the name.

"Since 1785, we have preserved the excellence of our vineyards, guaranteeing the quality and finesse of our champagnes". This is how Hervé Ladouce, our Cellar Director, protects the Monopole style. It was therefore fitting that during the 2017 Champagne Academy course a tutored tasting, of two of Heidsieck & Co. Monopole award winning-champagnes, was conducted in the vineyard.

Heidsieck & Co. Monopole Blue Top NV

Pale straw in colour with emerald accents. The bouquet is powerful and generous, almost woody and spicy, characterised by intense aromatic richness with toasted, buttery wine-rich aromas. These bold initial notes are the precursor to a full fruity taste that is nicely structured on the palate.

Heidsieck & Co. Monopole Gold Top Vintage 2009

Light yellow in colour, it boasts brilliant reflections which afford this wine its full lustre. The first nose is smoky, evolving towards notes of roasted, dry fruits and a hint of hazelnut. The next aromas are more rounded. The first is reminiscent of honey with gingerbread dominance. The olfactory exploration with pastry and buttery aromas continues to enhance the senses. A powerful and complex wine. From the first mouthful, the character and power of this vintage cuvée is confirmed. A very ample, round palate. A creamy champagne. This wine has good length. The tasting ends with aromas of grilled almonds. The balance of this cuvée is maintained with a fine acidic presence which bestows freshness.

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 Eric Lebel and the Tasting Committee, and - the essential mastering of time, stretched to an unfashionably slow pace. 2017 saw the release of KRUG Vintage 2004 & also the release of KRUG Grande Cuvée Edition 164 recreated around the harvest of 2008.

"Krug's Grand Cuvée 164 Edition is a total knockout. Based on the 2008 vintage, the 164th Edition shows all the crystalline tension and energy that is such a signature of the year. At times, the 164 reminds me of the 2008 vins clairs I tasted after harvest. The flavours are brisk, delineated and pulsing with energy, while the more oxidative notes that are such a signature of Krug Champagnes are not especially evident. A wine of total pedigree and class, the 164 reminds me of some of the great Grand Cuvées of the 1960s and 1970s I have been lucky to taste over the years. No Champagne lover will want to be without this spectacular, captivating wine"

97+ Points – Antonio Galloni – Vinous Media

"Krug's 2004 Vintage is absolutely mesmerizing. Layers of bright, chiseled fruit open up effortlessly as the wine fleshes out with time in the glass. Persistent and beautifully focused, with a translucent sense of energy, the 2004 captures all the best qualities of the year. Moreover, the 2004 is clearly superior to the consistently underwhelming 2002 and the best Krug Vintage since 1996. Readers who can find it should not hesitate, as it is a magical bottle."

97+ Points – Antonio Galloni – Vinous Media

LANSON

2017 was another successful year for Champagne Lanson; delivering strong sales in a challenging market, activating a number of events and launching an innovative new cuvée. As always, communications continued to centre on #ThePerfectStart taste message, which spanned all of its activities from advertising and events to packaging.

Its “summer season” began in earnest in June with the continued sponsorship of Chestertons Polo in the Park, one of the most hotly anticipated fixtures on London's sport and social calendars. Lanson built its largest ever Champagne Garden, which became a glamorous focal point for the event. Leading with Lanson White Label, the event saw Hurlingham Park become a vista of white with the elegant champagne garden attracting the fashionistas.

Lanson's next calendar event was The Championships, Wimbledon, which was supported by a holistic trade, consumer and media campaign. With 25,000 bottles of Lanson enjoyed during the tournament, The Championships again proved to be a key Champagne occasion of the summer. In 2017 Lanson launched another popular limited edition bottle inspired by the grass courts at Wimbledon which proved to be a resounding success and continue to be sought after by shoppers who collect them each year.

In addition to events, 2017 saw the launch of a new, modern look and feel across its advertising and packaging. The Lanson Maltese Cross underwent a facelift with a new “deconstructed” version being created and integrated into packaging and POS. The advertising for The Championships, Wimbledon also took a new direction, moving from a photographic approach to a modern lithographic style illustration. 2017 also saw Lanson celebrate 40 years at The Championships, Wimbledon which was celebrated with the launch of a retro digital campaign with voiceover by Virginia Wade, the ladies Champion of 1977.

2017 was also a special year as Lanson launched its first organic cuvée, Lanson Green Label Brut NV. It is produced using organic grapes grown exclusively on an estate vineyard at Verneuil in the heart of the Marne valley. As part of the ecological ethos, the bottles have been light weighted, the labels made from recycled paper and, inspired by nature, the Maltese Cross has been turned green. The wine has been warmly welcomed by the trade and was awarded Silver in The Drinks Business Organic Masters. Lanson was one of the last houses to release their 2002 vintage, lauded by many as the best vintage of the decade. After in excess of 12 years on the lees, the iconic Noble Cuvée Blanc de Blancs and Brut expressions were made available, with the Brut being awarded IWC Gold in addition to the Classic Blend Vintage Champagne Trophy.

Founded in 1760, Lanson is the fourth oldest Champagne House. It also remains one of the few Houses which choose to predominately avoid malolactic fermentation, ensuring its Champagnes are fresh and elegant and show a purity of fruit. Lanson cuvées received numerous awards from various bodies in 2017, culminating in being named Sparkling Producer of The Year by the Sommelier Wine Awards.

LAURENT-PERRIER

2017 was a landmark year for Laurent-Perrier as it released La Cuvée its new Brut NV whilst revising packaging across a number of Cuvées creating a familial resemblance across the range. With a higher percentage of Chardonnay the new La Cuvée re-emphasised the House style of lightness, freshness and elegance. Its release was the main focus of activations with partners and at events.

The partnership with Taste Festivals continued in both Paris and London. The London masterclasses were themed: 'Behind the Label', which saw the first public tasting of the new La Cuvée as well as providing a multi-sensorial tasting experience. In conjunction with The Financial Times and Opentable Laurent-Perrier partnered with 12 London restaurants featured at Taste to offer the FT Summer Menu, featuring inspired menu pairings with La Cuvée.

Mid July saw the launch of the inaugural **Rosé Festival** in partnership with Champagne Laurent-Perrier. It was the UK's first and only festival dedicated to rosé wine and held against the picturesque backdrop of The Geffrye Museum in Hoxton. The event welcomed over 3,500 visitors to share in a celebration of food, entertainment and an abundance of rosé wine featuring mini Laurent-Perrier masterclasses with Bob's Lobster.

Laurent-Perrier continued its association with the **Royal Windsor Horse Show** again sponsoring the British Driving Societies' Concours d'Elegance.

The year drew to a close with our media campaign. In print the focus was on Cuvée Rosé via the 'Chosen by' creative which saw The Royal Albert Hall feature for the first time. In parallel with this was the Social Media Advent Tree - #LoveLaurentPerrier through this unique collaboration with partners we offered a selection of tips, expert entertaining advice and gift ideas throughout the Christmas season.

MOËT & CHANDON

Moët & Chandon has been associated with the sparkle of success and glamour ever since the House was founded in 1743. These are the values that we share and the values that inspired the founder's grandson Jean-Remy Moët to share our Champagne with the world. The quality of the wines gives full expression to the richness and diversity of the fabulous vineyards, the largest and most prestigious estate in the whole of Champagne, made up almost exclusively of Premiers Crus and Grands Crus. The Moët & Chandon name guarantees excellence and consistent quality through every bottle of Moët Imperial, and Grand Vintage champagnes, Joyous wines, with a generous and seductive personality, distinguished by their bright fruitiness, seductive palate and elegant maturity.

2016 ended on a high note for the world's most loved champagne brand with the launch of a 360 media campaign which reinforced the season's spirit of celebration, togetherness and sense of generosity. What started as an advertising campaign became in 2017 a true part of the brand's DNA and a way of enjoying Moët & Chandon champagnes, hinging on elevating spontaneous moments and bringing to life the art of celebration.

On June 17th 2017, for the second time in its history, Moët & Chandon globally marked the brand's spirit of spontaneity with parties thrown simultaneously around the world. London brought Moët Party Day to life with 10 large scale events organized across the City and an additional 45 parties happening across the country engaging with an estimated 13,400 people nationwide.

End of September 2017, Moët & Chandon unveiled its latest Grand Vintage 2009, the House's 73rd Blanc vintage and 42nd Rosé vintage stating once again the importance of craftsmanship and savoir-faire. An immersive and sensorial dining experience curated by Moët & Chandon's new Brand Ambassador for the UK, the renowned Michelin-starred chef, Jason Atherton took place in the stunning surroundings of Somerset House. Top luxury and lifestyle journalists were invited to be the first (in the world) to taste Grand Vintage 2009. The likes of ES Magazine, Stylist, Telegraph Luxury and key influencers including Nathan Rollinson and Pips Taylor were amongst those that attended.

We look forward to another year of excitement and success in 2018. Join us online to stay up-to-date with all of the brand's latest news and events:

- Facebook: @Moet&ChandonUK
- Twitter: @Moet&Chandon
- Instagram: @Moet&Chandon
- Website: www.moet&chandon.com

G.H.MUMM & CIE

When Champagne Mumm was inherited by Georges Hermann Mumm, the business which had been started by his Father and Uncles in 1827 was bestowed with his initials and put into a higher gear. Georges Hermann started to acquire vineyards in “fine locations” which a hundred years later would be renamed “Grandes Crus”, built the Reims winery and offices seen today, had press houses constructed in each of his vineyard holdings and in 1886 had a red silk ribbon added to his bottles as a nod to the French Légion d’Honneur.

Above all, Georges Hermann managed his business with a single focus as to the quality of his wines. Only one option, Only one quality. “Only the best”.

Another busy year in 2017. Across the globe, Maison MUMM continued the podium sponsorship of Formula E, and was the partner Champagne at The Melbourne Cup, The Kentucky Derby and Cape Town’s Sun Met race meetings which were also attended by our Global Ambassador, athlete Usain Bolt, present to help the winners celebrate and the losers commiserate.

Here in the UK, 2017 was punctuated with various events and celebrations of which some of the highlights were;

The Cordon Rouge Club annual dinner at Michelin-starred Club Gascon with over 20 members of the club gathered to enjoy a paired menu of Mumm Champagnes with some challenging dishes – the rabbit & squirrel popcorn is worth a particular mention.

For the second year, G.H. Mumm hosted a selection of UK trade guests at La Folie Douce in the French Alps which saw us popping corks and making some shapes in the snow fields of Megève.

Finally, we were particularly delighted to be involved in The Ritz Hotel Royal Warrant Holders Champagne dinner with some of our esteemed peers. Having been offered the 1st course to pair with, the assembled guests enjoyed the highly unusual single harvest, single village, single variety, G.H.MUMM Blanc de Blancs (Mumm de Cramant); Perhaps some readers had the opportunity to re-visit this wine at the Academy Autumn tasting?

Exciting times ahead with not least the launch of a new cuvée in early 2018.

We look forward to seeing you at the Academy events over the 2018 season.

@GHMUMM
#DareWinCelebrate

PERRIER-JOUËT

In the 'Comet Year' of 1811 and just 12 months after their nuptials, newlyweds Pierre-Nicolas Perrier and Adèle Jouët created a Champagne House through which their love story would continue throughout time. Today, from the same address and using the same buildings & cellars that the couple created, Perrier-Jouët continues to craft enchanting, seductive and delicate Champagnes in the style created by the founding couple.

206 years later, 2017 was yet another very busy year for the House of Perrier-Jouët.

Immediately after Christmas we launched the new vintage of cuvée Belle Epoque Blanc 2008. A magnificent wine, described by Richard Juhlin as "The best Champagne from this fabulous vintage released so far" and to "Buy every bottle you can get!"

Throughout the year, Perrier-Jouët continued its on-trade focus and gained some significant new exposure by becoming the house pouring Champagne at the Intercontinental Hotel on Park Lane and at possibly London's hottest new opening of the year, The Ned, for example.

However, 2017 really had 2 major milestones for the house.

In April, for the 1st time in 25 years, a brand new permanent addition to the range was launched as the UK, and only 5 other countries around the world, saw and tasted for the 1st time ever a non-vintage Blanc de Blancs from the House Perrier-Jouët. Having made Belle Epoque Blanc de Blancs (albeit only 5 times) since 1993, Chef de Caves Hervé Deschamps crafted this new cuvée in the classic floral and elegant style of the house to complete the range which now across 3 Non-Vintage and 3 Belle Epoque vintage wines consists of 2 Blancs, 2 Rosés and 2 Blanc de Blancs expressions.

And in June, after an over 2 year heavily anticipated wait, the spiritual home of Champagne Perrier-Jouët, Maison Belle Epoque re-opened to our invited guests. Many of you that have been lucky enough to have visited in the past will know that Maison Belle Epoque was always extraordinary. Now after over 2000 hours of building work, restoration and re-decoration it is simply more breath-taking than ever before.

The walls have been lined with silk and the carpets are bespoke commissions for each room. The new addition of a bar has a gold leaf ceiling beneath which hangs a modern Murano glass installation inspired by the Art Nouveau movement and the entrance hall floor was hand laid with over 33,000 tiles.

And every room and bedroom is still graced with the wondrous 200-piece Art Nouveau collection that has been re-curated and restored to its original glory. It is, simply, like our wines, exquisite.

2018 will no doubt be as exciting and we look forward to seeing you at the Academy events across the season.

@PerrierJouet

PIPER-HEIDSIECK

Mr. Chairman
Academicians and Friends
Ladies and Gentlemen

I wish to thank Kevin Skeet for his great work as Chairman in 2017 and welcome Marcus Little, who I know will handle the rigors of his role with aplomb. The 2017 Champagne Academy Dinners were excellent without exception, and this year is starting well with the announcement that the London dinner will take place at The Savoy.

Writing this gazette entry from Kent with 12cm of snow outside reminds me of the vagaries of high latitude weather patterns. Champagne has certainly had its share of atypical weather over the last 15 years, from the heat of 2003 to the spring frosts which blighted 2016 and 2017, things are ever challenging. Aside from reduced yields due to aforementioned frost, 2017 produced good quality fruit for PIPER-HEIDSIECK and tastings of our vins clairs are underway as I write.

Away from the vineyards, last year was an excellent one for PIPER-HEIDSIECK, with plenty going on. We finished our new visitor centre in Reims 'Piper Villa' including cinema, showroom, tasting room and restaurant where we've welcomed press and trade guests from across the globe. In the UK, our on-trade sales grew despite the overall downturn in Champagne exports to this important market – the result of excellent work from our entire team – and we look forward to 2018. We enjoyed working with The Ritz, Royal Shakespeare Company and Texture Group in 2018 – the latter pouring PIPER-HEIDSIECK Rare 2002 by the glass at 4 sites.

Our long time, award-winning Cellar Master, Regis Camus, visited the UK twice in 2017 and held interviews with wine trade and press, hosted 'Rare' vertical dinners and launched our newest cuvee, 'PIPER-HEIDSIECK Essentiel NV', an extra brut champagne with extended lees ageing and winner of Decanter Awards Platinum Medal for 'Best NV Champagne'. We're thrilled this on-trade-specific cuvee is now available in the UK market.

Wine excellence remains a key focus for PIPER-HEIDSIECK and we were delighted to receive such recognition for this in 2017. Some highlights include IWC 'Champion of Champions' trophy for Rare 2002, 'Champagne Producer of the Year' at IWSC and 'World Champion Vintage Brut Blend' for our Millesime 2008 at Tom Stevenson's CSWWC.

Looking forward to the year ahead, we're finalising dates for winemaker visits, consumer events and masterclasses amongst some very exciting announcements – watch this space!

This weekend, 4th March, sees the 90th Academy Awards Ceremony take place in the USA. As Champagne Partner to the Oscars, PIPER-HEIDSIECK will have representatives at the ceremony, but also here in the UK for the Official UK Oscars Party. I'm off to see if my tuxedo still fits - best of 2018 to you all!

Simon Stockton

UK Brand Ambassador PIPER-HEIDSIECK

POL ROGER

Launches – We launched Pol Roger Brut Vintage 2008 on Thursday 9th February 2017, in the intimate and secluded setting of Perk's Field, Kensington Palace, to an audience of press, trade and notable guests. On 27th September 2017, we launched Cuvée Sir Winston Churchill 2006, with a trade lunch at the Garrick, followed by a press launch that evening in the Household Cavalry Officers' Mess, overlooking Hyde Park.

Blind Wine tastings; we continued with our trilogy of Varsity Blind Wine Tasting matches; Oxford vs Cambs, Edinburgh vs St Andrews and Bath vs Bristol. We also hosted the Business School Alumni tasting match between Harvard, Wharton, London Business School and Insead and for the second year we launched a sister competition in California. Finally, we arrange an Inter Regional WSA Blind Wine-Tasting match at Vintners' Hall to raise funds for The Benevolent.

Three Day Eventing; Official Champagne of the Festival of British Eventing at Gatcombe Park 2017 and the Land Rover Burghley Horse Trials 2017; this marked an enhanced level of support for the sport of Three Day Eventing, reinforced by our Ambassadors Harry Meade and Laura Collett. We also launched an inaugural Champagne Pol Roger Novice Event Rider Bursary, offering both financial and mentor support to an upcoming rider.

Bath Rugby – Pol Roger became the official champagne of the club for the 2016/17 season, and have continued the sponsorship for the 2017/18 season. The Man of the Match is awarded a Magnum of Pol Roger Brut Reserve; Pol Roger champagne being available to purchase from the 'Swift Half' wine bar.

Real Tennis and Rackets – Pol Roger was the official champagne of all notable amateur and professional tournaments in 2017, from Varsity Rackets and Real Tennis to the Rackets World Singles.

The Photographers' Gallery – We continued our longstanding relationship with TPG, one of the most significant events is the Deutsche Borse award, which is an internationally recognised award, celebrating the best new talent in the industry.

The Pol Roger Duff Cooper Prize – This prize celebrates the best in non-fiction writing since 1956. The winner in 2017 was Meetings with Remarkable Manuscripts by Christopher de Hamel Allen Lane.

Music in Country Churches – Pol Roger is the Official Champagne of the MICC, now in its 29th year with the active support of the Prince of Wales.

Charity – We have a number of longstanding charities that we are proud to support, these include, to name but a few, the Red Cross, as sponsor of their 'Jailed and Bailed' event, Cancer Research, as sponsor of the Emeralds and Ivy ball, and Maggie's Centres.

POMMERY

Pommery was delighted to be the Presidential House of the 2017 Champagne Academy.

Pommery selected two champagnes to be served at each of the 2017 Academy Dinners These were:

Pommery Les Clos Pompadour Mise en Cave 2003 in magnum is made entirely from grapes grown within the walled vineyard of the Pommery Estate in Reims, predominantly from the 2002 harvest. The blend is based on the same % ratio of vines planted within the vineyard walls. It is the largest 'clos' in Europe in private ownership and only 3000 magnums were produced of this very special limited edition champagne.

Pommery Cuvée Louise 2002 was also served. Using grapes only from the grand cru villages of Avize, Cramant and Aÿ, the assemblage is more than 65% chardonnay, selected from between 50-52 plots (chosen 3 weeks before harvest), only from the best vineyard slopes. The grapes are subjected to a very gentle pressing. Pommery Cuvée Louise is all about quality and purity. It takes time to mature, with a minimum of 11 years in the cellar (and often more). 5g/ltr dosage (although this is not the same for every vintage with often nothing added) in order to achieve finesse and balance. The quantity produced, only in exceptional years, is therefore very low.

Pommery announced a new Chef de Cave, Clément Pierlot, only the 10th person to hold the title Cellar Master of the House since 1836. Clément joined Vranken-Pommery Monopole as vineyard director in 2004 joining the Vranken tasting panel in 2010. Four years later he took control of oenological development for champagne, as well as overseeing Pommery's English sparkling wine, Louis Pommery England, under the guidance of previous Cellar Master Thierry Gasco.

New events were added to the Pommery summer calendar along with firm favourites such as the Mayfair Flower Show at sketch and the Pommery Dorset Seafood Festival in the picturesque setting of the old harbour in Weymouth.

Pommery was proud to be champagne partner of the Young Chef of the Year Awards in collaboration with Bookatable by Michelin and M Restaurants. This annual competition aims to nurture the next generation of young chefs and encourage young talent working in the UK restaurant industry. Chef Michael Reid of M Restaurants, mentored the 10 finalists all of whom were under the age of 29.

LOUIS ROEDERER

2017 marked Champagne Louis Roederer's third year as the official Champagne Partner at Cowdray Park Polo Club. Louis Roederer was delighted to support Cowdray and the Polo community throughout the season, the highlight of which was the nail-biting Gold Cup Final on the 23rd July.

Also celebrating their third year of partnership with Cowdray Park Polo as headline sponsor was luxury watchmaker Jaeger-leCoultre, one of Louis Roederer's primary partners. As an understated and elegant champagne House, the like-minded creators of the Reverso watch discretely boast quiet refinement and a focus on the importance of craftsmanship, tying in perfectly with the Louis Roederer ethos.

The House continued its support of the international wine journalistic community with the annual Louis Roederer International Wine Writers Awards at The Royal Academy of Arts on the 12th September, making the most of their relationship with this world-renowned art institution as the Official Champagne Partner of the RA Schools Annual Dinner and Auction. The Awards brought the international wine community together, celebrating an eclectic mix of creative contributions to wine journalism ranging from photography to editorials, blogs to books. The event was co-hosted by Charlotte Appleyard, Director of Development at the Royal Academy of Arts; Michel Janneau, Global Marketing Director and Vice Executive President of Champagne Louis Roederer and Charles Metcalfe, Chair of the judging panel.

Work with our automotive partner, Aston Martin, continued with Louis Roederer supporting numerous events across the country, including the launch of the much-anticipated new Vantage. Louis Roederer were also delighted to support the luxury pen and timepiece brand Montblanc at their events throughout the year.

Louis Roederer has continued its partnership with the Spirit of Summer and Spirit of Christmas Fairs. A total of nearly 70,000 visitors across both fairs celebrated a successful day's shopping with a glass of Louis Roederer Brut Premier or Vintage Rosé. Guests were also able to enjoy a Louis Roederer Masterclass, led by Master of Wine, Mark Bingley, who regaled participants with the House's history, accompanied by a tasting of three wines from the range.

This year, Louis Roederer was delighted to celebrate their 241st Anniversary with a magnificent "Surrealist Dinner" held in Reims. The UK wine press were invited to an evening of celebration and showmanship, all enjoyed with a glass of Louis Roederer's prestige cuvée, Cristal. Louis Roederer's 241st year also brought with it the release of the 1995 Cristal and Cristal Rosé Vinoteque, a special cuvée which spent eight years sur lattes, six years sur pointes and seven years ageing in bottle before release, with a liqueur de dosage also from Vinoteque. This specially curated Cristal cuvée represents the pinnacle of quality at Champagne Louis Roederer and is testament to the House's continuous pursuit of excellence.

2017 also marked Louis Roederer's year as Incoming Vice-Presidential Champagne House for The Champagne Academy, bringing with it increased involvement in the Regional and London dinners throughout the year. The House looks forward to taking the position of Presidential House in 2018.

RUINART

“Ruinart is the world’s first established Champagne House, founded in 1729. It is recognised as a Chardonnay specialist, with this grape harvested from vineyards in the Côte des Blancs and Montagne de Reims, at the heart of all the cuvées. Today, art de vivre, refinement and art define the universe of Ruinart, together with a strength derived from three centuries of history.

As a long-time patron of contemporary art, Ruinart currently support over 36 art fairs worldwide, and since 2016 have been the official Champagne Partner of Frieze London, Frieze

Masters and Frieze New York. Ruinart’s commitment to art is not only expressed through its participation in international art fairs, but also through its commissioning of renowned artists since 1896 to present their own unique vision of the Maison. The most recent of which is by internationally acclaimed Spanish artist and sculptor Jaume Plensa. 2017 saw Plensa, develop a tribute to Dom Ruinart, founder of Ruinart Maison. His work was exhibited for 3 months from July 2017 at Frieze Sculpture in Regent’s Park. Ruinart also partnered with Rosewood London from September 2017 exhibiting contemporary artworks commissioned by the Maison over the past 10 years in the Mirror Room alongside a dedicated Ruinart menu.

Ruinart is dedicated to supporting the next generation of sommeliers and hosts an annual ‘Ruinart Challenge’, supporting the most talented sommeliers around the world to enter the international training and mentoring programme. The Ruinart Challenge invites young sommeliers to participate in an annual training day hosted in each market by cellar master Frédéric Panaïotis. In the UK, the event jury was also made up of Gerard Basset OBE MS MW MBA and Ronan Sayburn MS, with the winner attending a four-day educational trip to Champagne.

Finally, in February 2017, Ruinart released two new Dom Ruinart cuvées. The Blanc de Blancs 2006, made entirely of Chardonnay Grand Cru and aged slowly over 10 ten years and the Rosé 2004, made of Grands Crus of Chardonnay and Pinot Noir.”

TAITTINGER

2017 proved to be another good year for Taittinger with plenty to keep us out of mischief. Despite the market doom and gloom we continue to be industrious and welcome all the great opportunities the market constantly offers.

We had many high-profile associations in the world of arts and culture with a focus on film - BAFTA, BIFA (British Independent Film Awards) and RADA, where we were lucky to be part of the hottest ticket in London last autumn with Tom Hiddleston's Hamlet, alongside our work with The Old Vic, The Really Useful Theatre Company and the Barbican.

The prestigious RIBA Stirling Prize goes from strength to strength and we are proud to be their Champagne partner, as we are with The Pink Lady Food Photography awards which showcases stunning food photography and is rapidly making its mark as the leading food photography prize.

Last year welcomed the first literary festival at the iconic Cliveden House with Taittinger as the obvious toast. The great and the good of the literature world attended at what proved to be the crème de la crème of literary festivals.

The 51st Le Prix Culinaire UK final took place in September under the presidency of Michel Roux Jr. Tom Scade from the Ritz did an excellent job of representing us in Paris at the international final. Celebrating talented young chefs this culinary prize, referred to as the Everest of culinary competitions, is the longest running European culinary prize. Our food connections continued with the support provided to the wonderful work Action Against Hunger undertakes as did our support for the –The Condé Nast Johansen Taittinger Wine List Award which continues to draw record entries of a very high standard giving the judges a challenge in picking the worthy winner each year.

The year fittingly closed at The London Christmas Horse Show at Olympia where we celebrated our 25th Silver anniversary as official Champagne and made it onto to prime-time Sunday television viewing with our eye-catching jump.

2018 continues in the same exciting vein as 2017. The flurry of activity continues at Domaine Evremond in Kent. Launched in December 2015 we spent 2016 preparing the land, 2017 planting with 'Digging Evremond' and 2018 will herald our first harvest. In addition, we are thrilled to be named the new headline sponsor of the prestigious UK Sommelier of the Year competition in association with The Caterer. Plus, of course it is another FIFA World Cup year so look out for our limited-edition bottle as part of our connection to 'The Beautiful Game'. That must make it time for a glass of Taittinger!

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: champagneacademy@yahoo.co.uk

COMMITTEE MEMBERS WITH EFFECT FROM 19TH FEBRUARY 2018

Chairman

Marcus Little (1987)

E-mail: marcus.little@enoitalia.uk

Also: marcus.little@enoitalia.uk

Vice Chairman

Alice Archer (2015)

E-mail: archer.alice@me.com

Honorary Treasurer

Martin Dibben (2000)

E-mail: martin@martindibben.com

Honorary Secretary

Andrew Fullerton (2012)

E-mail: andrew@urbanvines.co.uk

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

David Ramsey (2000)

E-mail: david.ramsey@corneyandbarrow.com

Philip Amps (1997)

E-mail: philip@ampswinemerchants.co.uk

Peter Alderin (2016)

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

Nick Bromhead (2015)

E-mail: nbromhead@theritzlondon.com

Mark Fagan (2007)

E-Mail: mark@markfagan.co.uk

Paul Walker (2014)

E-mail: Paul.walker@wgrant.com

Stock Controller

Steve Winchcombe (2000)

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

Provisional

Charlotte Gordon (2017)

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

The Champagne Academy

The Class of 2017

Steven Aulk – Champagne Direct
Unit 3, Rowan Trade Park
Neville Road
Bradford BD4 8TQ
Tel: 08456436311
E-mail: steven.aulk@champagnedirect.co.uk

Craig Bonner – Heritage Portfolio Ltd
19/12 Sailmaker Road
Edinburgh EH6 7JS
Tel: 07432 473 558
E-mail: craigb@heritageportfolio.co.uk

Tracy Davenport – The George of Stamford
5 Marigold Close
Stamford
Lincs PE9 2WJ
Tel: 01780 750 709
E-mail: tstygall73@hotmail.co.uk

Geraint Davies
ND John Wine Merchants
Unit 2 Millbrook Estate
Landore
Swansea SA1 2NT
Tel: 01792 644 688
E-mail: gwd@ndjohn.co.uk

Rob Dixon – Tesco
Poppy Cottage, 8 Church Street
Welwyn
Hertfordshire AL6 9LX
Tel: 07779 261 778
E-mail: robdixon79@gmail.com

Chris Goldman – Hennings Wine Merchants
Flat 2, Mare Hill Chapel
Mare Hill Road
Pulborough
West Sussex RH20 2DY
Tel: 07814 195 331
E-mail: chris@henningwine.co.uk

Charlotte Gordon – Majestic Wine
Unit 5 Brandon Road,
London N7 9AA
Tel: 07794 433 781
E-mail: charlotte.l.gordon@hotmail.com

Scott Green – 5 Hertford Street
6B Hertford street,
London W1J 7RQ
Tel: 07776 305 395
E-mail: scottpaulgreen86@gmail.com

Ian Howard – Hatton Arms,
Hatton Lane,
Hatton, Warrington, WA4 4DB
Tel: 07980 015 755
E-mail: ihoward1985@gmail.com

Victoria Mason – Waitrose
75 Kenley Road
Twickenham TW1 1JT
Tel: 07763 673 366
E-mail: victoria.mason@waitrose.co.uk

Lisa O'Doherty – The K Club
1 Ennis Grove
Sandymount
Dublin 4
Ireland
Tel: +353 8727 50709
E-mail lisa.odoherty@kclub.ie

Sophie Sturdy – Highbury Vintners
Now with: Gusbourne
Kenardington Road,
Appledore,
Kent TN26 2BE
Tel: 07900 521 190
E-mail: sophie.sturdy@gmail.com

Emma Underwood – Burnt Truffle, Manchester
Now with: Stem restaurant
5 Princes Place,
Mayfair,
London W1B 2LF
Tel: 07582 669 374
E-mail: emmaunderwood0@gmail.com

Collette Whittington-Bowers – Hills Prospect
45 Second Avenue
Westcliff on Sea
Essex SSO 8HX
Tel: 07775 757 403
e-mail: collette@hillsprospect.com

Lydia Worsey – Mitchells & Butler
48 Bournville Lane
Birmingham
B30 2LL
Tel: 07890 319 960
E-mail: lydiaworsey@hotmail.co.uk

Martyn Zemavicius – Clos & Cru
17 Sherwood Gardens
London SE16 3JA
Tel: 07713 135 512
E-mail: martynas.zemavicius@gmail.com



Class of 2017
Silver Ice Bucket joint winners, Lisa O'Doherty and Chris Goldman

L' Académie Du Champagne

The Houses

Maison	Adresse	Titulaire	Suppleant	Assistante
Bollinger	220, Boulevard Maréchal de Lattre de Tassigny 51160 Ay	Guy De Rivoire 1+33 (0) 3 26 53 25 56 @ g.derivoire@champagne-bollinger.fr Clément Ganier c.ganier@champagne-bollinger.fr	Karl-Frédéric Reuter 1+33 (0) 3 26 53 33 65 @ kf.reuter@champagne-bollinger.fr	Angélique Renault 1+ 33 (0)3 26 53 25 50 @ hospitality@champagne-bollinger.fr Robin Lenfant @ marketing@champagne-bollinger.fr
Charles Heidsieck	12, Allée du Vignoble 51100 Reims	Stephen Leroux 1+33 (0) 3 26 84 43 00 1+33(0) 6 43 79 03 86 @ stephen.leroux@champagnes-ph-ch.com	Cyril Brun 1+33 (0) 3 26 84 43 00 1+33 (0) 6 80 57 60 02 @ cyril.brun@champagnes-ph-ch.com	Catherine Curie 1+33 (0) 3 26 84 43 00 1+33 (0) 6 08 97 04 68 @catherine.curie@champagnes-ph-ch.com
G.H.MUMM	29, Rue du Champ Mars 51100 Reims	Thomas Lignier 1+33 (0) 3 26 49 69 85 Mobile +33 (0) 6 26 54 09 51 @ thomas.lignier@pernod-ricard.com	Giacomo Fanzio 1+33 (0) 3 26 53 79 83 Mobile +33 (0)7 89 92 17 32 @ giacomo.fanzio@pernod-ricard.com	Sandrine Cavazzini 1+33 (0) 3 26 53 38 21 @ sandrine.cavazzini@pernod-ricard.com
Heidsieck & Co Monopole	5, Place du Général Gouraud 51100 Reims	Bénédicte Lemkecher 1+33 (0) 3 26 61 62 49 Mobile +33(0) 6 73 67 69 08 @ blemkecher@vrankenpommery.fr	Myriam Renard 1+33 (0) 3 26 61 62 63 1+33 (0) 6 75 09 45 37 @ mrenard@vrankenpommery.fr	Florence PrévotEAU 1+33 (0) 3 26 61 61 52 @ fprevotEAU@vrankenpommery.fr
Krug	5, Rue Coquebert 51100 Reims	Julie Murez 1+33 (0) 3 26 84 44 20 Mobile +33 (0)6 19 35 31 85 @ jmurez@krug.fr Olivier Krug 1+33 (0) 3 26 84 44 20 @ okrug@krug.fr	Jessica Julmy 1+33 (0) 1 58 97 66 66 Mobile + 33 (0)6 37 97 13 93 @ jjulmy@krug.fr	
Lanson	66, Rue de Courlancy 51100 Reims	Olivier de La Giraudière 1+33 (0) 3 26 78 52 05 @ odela Giraudière@l-i-d.com	Marine Kanengieser 1+33 (0) 3 26 78 50 07 Mobile : 06 63 19 62 56 @ mkanengieser@l-i-d.com	Céline Voide 1+33 (0) 3 26 78 52 07 @ cvoide@l-i-d.com
Louis Roederer	21, Boulevard Lundy CS 40014 51722 Reims Cedex	Frédéric Heidsieck 1+33 (0) 3 26 40 42 11 mobile +33 (0)6 11 11 34 49 @ frederic.heidsieck@champagne-roederer.com	Thierry Wallaert 1+33 (0)3 26 40 42 11 Mobile +33 (0)6 59 31 75 95 @ thierry_wallaert@champagne-roederer.com	Florence Laurent 1+33 (0) 3 26 40 42 11 1+33 (0) 6 74 19 60 15 (perso) @ florence_laurent@champagne-roederer.com
Laurent-Perrier	32, Avenue de Champagne 51150 Tours sur Marne	Nicole Snozzi (+33 (0)3 26 58 91 22 Mobile + 33 (0) 6 71 92 59 22 @ nicole.snozzi@laurent-perrier.fr		
Moët & Chandon	20, Avenue de Champagne 51200 Epervay	Murielle Lequin 1+33 (0) 3 26 51 23 32 @ mlequin@moet.fr	Caroline Caparros 1+33 (0) 3 26 51 21 38 Mobile + 33 (0)6 09 11 13 72 @ ccaparros@moethennessy.com	
Piper-Heidsieck	12, allée du Vignoble 51100 Reims	Benoît Collard 1+33 (0) 3 26 84 43 00 1+33 (0) 6 75 04 00 31 @ benoit.collard@champagnes-ph-ch.com	Catherine Curie 1+33 (0) 3 26 84 43 00 1+33 (0) 6 08 97 04 68 @catherine.curie@champagnes-ph-ch.com	
Perrier-Jouët	26, Avenue de Champagne 51200 Epervay	Thomas Lignier 1+33 (0) 3 26 49 69 85 Mobile +33 (0) 6 26 54 09 51 @ thomas.lignier@pernod-ricard.com	Giacomo Fanzio 1+33 (0) 3 26 53 79 83 Mobile +33 (0)7 89 92 17 32 Giacomo.fanzio@pernod-ricard.com	Sandrine Cavazzini 1+33 (0) 3 26 53 38 21 Mob : + 33 (0)6 86 47 43 17 @ sandrine.cavazzini@pernod-ricard.com
Pol Roger	1, Rue Winston Churchill BP 199 51206 Epervay cedex	Hubert de Billy 1+33 (0) 3 26 59 58 00 Mobile +33 (0)6 08 34 08 51 @ hubert.debilly@polroger.fr	Axel Gillery 1+33 (0) 3 26 59 58 12 Mobile +33 (0)7 84 23 62 66 @ axel.gillery@polroger.fr	Sylviane Lemaire 1+33 (0) 3 26 59 58 07 @ sylviane.lemaire@polroger.fr
Pommery	5, Place du Général Gouraud 51100 Reims	Bénédicte Lemkecher 1+33 (0) 3 26 61 62 49 Mobile +33 (0) 6 73 67 69 08 @ blemkecher@vrankenpommery.fr	Myriam Renard 1+33 (0) 3 26 61 62 63 @ mrenard@vrankenpommery.fr	Florence PrévotEAU 1+33 (0) 3 26 61 61 52 @fprevotEAU@vrankenpommery.fr
Ruinart	4, Rue des Crayères 51100 Reims	Caroline FIOT 1+33 (0) 3 26 77 51 90 1+33 (0) 7 84 12 99 48 @ cfiot@ruinart.com	Eric Simonet 1+33 (0) 3 26 77 51 51 @ esimonet@ruinart.com Frédéric Panaïotis 1+33 (0) 3 26 77 51 01 @ fpanaiotis@ruinart.com	Angélique Aubry 1+33 (0) 3 26 77 51 89 @ aaubry@ruinart.com
Taittinger	9, Place Saint-Nicaise 51100 Reims	Clovis Taittinger 1+33 (0) 3 26 85 45 35 @ clovis.taittinger@taittinger.fr	Rachel Debenham 1+33 (0) 3 26 85 84 16 1+33 (0) 6 80 11 53 83 @ rachel.debenham@taittinger.fr Sophie Buat 1+33 (0)3 26 85 04 73 sophie.buat@taittinger.fr	Laurence Pogniot 1+33 (0) 3 26 85 86 20 @ laurence.pogniot@taittinger.fr
Veuve Clicquot Ponsardin	12, Rue du Temple 51100 Reims	Delphine Laborde 1+33 (0) 6 19 32 98 68 @ dlaborde@veuve-clicquot.fr	Pierre Casenave 1+33 (0) 6 76 93 70 95 @ pcasenave@veuve-clicquot.fr	Christine Hauberdon 1+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>	Victoria Carfantan Mentzendorff & Co Ltd 1st Floor, The Woolyard 52 Bermondsey Street London SE1 3UD Tel: +44 207 840 3600 Fax: +44 207 840 3601 E-mail: victoria@mentzendorff.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>	Willem Pincon Liberty Wines Ltd 6 Timbermill Way London SW4 6LY Tel: +44 (0) 20 7819 0332 M: +44 (0) 7919 255 552 Willem.Pincon@libertywines.co.uk	Mr. Brian McGuinness Barry Fitzwilliam 1 Longford Terrace Monkstown Co Dublin Tel: +353 1 43 20 900 E-mail: brian.mcGuinness@bfmws.ie
<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>	Ross Kennedy Lanson International UK Ltd 18 Bolton Street, London W1J 8BJ Tel: 020 7647 9894 Mobile: 07872 602 779 E-mail: rkennedy@lansoninternational.com	James AdamsVintners 1 Charleston Road Dublin 6 Tel: +353 14 96 38 66 Fax: +353 14 96 01 86 E-mail: adamsvintners@aircom.net
<i>Laurent Perrier</i>	David Hesketh MW Laurent-Perrier UK Ltd 66-68 Chapel Street, Marlow, Bucks, SL7 1DE Tel: +44 1628 475 404 Fax: +44 1628 471 891 E-mail: david.hesketh@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 Mobile: +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 Mobile: +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>	Simon Stockton William Grant & Sons UK Ltd Form 1 17 Bartley Wood Business Park, Bartley Way, Hook RG27 9XA Tel: +44 1256 748164 M: +44 7770 967837 E-mail: simon.stockton@wgrant.com	Mr. Brian McGuinness Barry Fitzwilliam 1 Longford Terrace Monkstown Co Dublin Tel: +353 2 14 32 09 00 E-mail: brian.mcGuinness@bfmws.ie
<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. Ballycurran 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 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 Mobile: 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: champagneacademy@yahoo.co.uk

Web site: www.champagneacademy.co.uk

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

Twitter: @ChampagneAcad
