

Académie du Champagne



Session 2018

Académie du Champagne

36, PLACE DU FORUM

Reims

A WORD FROM THE PRESIDENTIAL HOUSE LOUIS ROEDERER

Mr. Chairman,
Academicians and Friends,
Ladies and Gentlemen,

It has been an absolute joy to take our place as the Presidential House in 2018, especially when we were so ably supported by the Vice Presidential Houses of Pommery and Ruinart who contributed not only their enthusiasm and support but of course the generous contribution of their delicious champagnes to these memorable dinners. Thank you also to the ongoing support of the other 13 houses in providing the champagnes for the tasting receptions before each dinner which always provides such a wonderful platform to explore and revisit such a plethora of quality.

A huge thank you to our inimitable chairman, Mr Marcus Little for his energy, passion and organisation. We were so happy to take this journey together.

But of course, the heart of the year is the adventure undertaken by the 16 Academicians of 2018 in June. It was a hugely intense week of learning and discovery that saw the cultivation of new understanding, of new passions and of new friendships. The competition as always was fierce, but in the end, the Silver Ice Bucket was awarded to Will Clayton. Many congratulations Will!

This organisation has a long and proud history, but none of it would be possible without the support to the Academy Committee and in particular, to the wonderful Val Simpson who works tirelessly throughout the year to make it as seamless and perfect as it always is.

2018 saw this celebration of the Academy travel across the country, starting at The Savoy, London and travelling north, taking in Prestonfield House Hotel for the Scottish dinner, The Chester Grosvenor for the northern dinner, Edgbaston for the Midlands dinner before hopping over the Irish sea for the Dublin dinner at the Merrion Hotel. Without exception the food was delicious and meticulously paired with the exceptional champagnes, highlighting not only the flair of the chef's, but their innate understanding of our unique wines and their versatility.

It now just leaves us to hand over the Presidency to Ruinart and to take our position in a supporting role as Vice President alongside Taittinger, and to wish everyone a wonderful Champagne Academy 2019.

Frédéric Rouzaud
Champagne Louis Roederer

Presidential House of the Champagne Academy 2018

2018 HARVEST REPORT

To be the Presidential house in any given year is an honour, but to be presidential house in a historic vintage year such as 2018 has only added to the beauty of the moment.

So what contributed to the vintage that has put a smile on so many faces?

An exceedingly wet winter built up the water reserves in the soil which was to nourish the vines through a hot summer. Winter led into a gloriously sunny spring with temperatures above the 10 year average thankfully avoiding the oft present threat of spring frosts. A few spring storms did result in some hail damaged but luckily this was highly localised and many escaped unscathed. The vines responded to the warm weather with an early yet uniform budburst. The abundant ground water led to accelerated vegetal growth requiring hard work in the vineyards trellising, trimming and de-budding. The vine accelerated from budburst to flowering in 45 days, a record speed. This was turning into a high octane, thrill seekers growing season and people prepared themselves for a short summer holiday and an early harvest!

There were some dangers lurking which required vigilance in the vineyards; cool nights and warm days combined with moist soils led to morning dew and fog which can all too easily lead to mildew. Thankfully the summer continued to be warm, dry with the climbing temperatures culminating in the 2 week period at the end of July to the beginning of August having 25-30% more sunshine than the average. This significantly reduced the mildew pressure and led to a ripening of the grapes in near perfect conditions.

Bunches were healthy and rich in sugar with moderate acidity but good pH levels and best of all this fantastic quality potential was combined with plentiful volume. Harvest began on 20th August, just the fifth grape harvest in the last fifteen years to be this early. Cold nights (0 degrees Celsius in Reims on 26th August) and warm days during harvest helped to preserve aromatics and freshness. This was a harvest that allowed the grapes to really sing about their terroir due to the different water retention capabilities of chalk, clay and sand providing a magnificent mosaic of aromas and structural elements to weave together when blending began.

At Champagne Louis Roederer it was an extraordinary vintage that we believe will be both rare and historic, comparable only to 1959. In the words of our Chef de Cave, Jean-Baptiste Lécaillon "You can all say 'I was there!'"

CHAIRMAN'S REPORT 2018



I was either fortunate, or unlucky, to follow such a great year from Mr Kevin Skeet as Chairman, and the Presidential House of Pommery in 2017. I will err on the side of fortunate, as this helped to concentrate the mind rather, and accept the challenge in trying to emulate such success, with my Presidential House of Louis Roederer. In this, straight from the beginning, I had the full support from MMD, in Richard Billet and in particular Alex Tilling, who had only just joined the company.

AGM Tasting 2018

Being back at Vintners Hall after all these years was a welcome return, and it is no surprise that we have returned for a second year in succession. My aim as Chairman was simple, to be steadfast and true, to the primary aim of the Champagne Academy in its role as educator and ambassador for Champagne. The charity that I chose, was the Royal Association of Deaf People, or RAD. Being someone who was deaf themselves for a year when only 3 years of age, it was a cause that I could identify with. And with the typical generosity of spirit from all in The CA, I am pleased to announce that we have raised £5,385 for the Charity, and I presented a cheque for this amount to Sue Mountford and Katie Girling-Weeks at the AGM.

London Dinner

There was a bit of give and take on the venue for the London Dinner, but in January last year MMD really moved things along, and we were able to announce that the Savoy Hotel would be our venue, with the tasting in the River Room and the actual dinner in the Lancaster Room. The food was matching the experience, and for me, the pairing of the slow cooked wood pigeon with Louis Roederer Rosé 2012 was a highlight. This was a marvellous evening, and one that will stay with me forever, especially as when I first started working, my second year was in the Banqueting Department at the Savoy, and I listened to hundreds of speeches from that room, only this time, I was the one making the speech.



June 2018 Candidates Course

In June last year, off I went to Reims, to join the Course of 2018, and I was joined for the first part by Alex Tilling. They all appeared to be thoroughly enjoying the course, and were looking out for each other as a good team should. In a rare moment of maturity, I declined the offer of a night out to the karaoke bar, and it was pure coincidence, that the only member of the team to join me for breakfast on the Saturday morning, was Will Clayton, who become the winner of the Silver Ice Bucket. For the first time, the awards were held at the L'Assiette Champenoise, Reims only 3 star Michelin Restaurant. It lived up to its billing, and at lunch, we were one of the first to try the recently launched 2008 Louis Roederer Cristal.

Scottish Dinner

Prestonfield House was the setting for the Scottish Dinner, a luxury 5 star hotel on the edge of Edinburgh. It was a thoroughly enjoyable evening, with the Hotel really pulling out all the stops to impress. My thanks go to David Ramsey for organising a superb evening.

Northern Dinner

David Garlick took us back to the Chester Grosvenor, a venue that was well versed with the intricacies of hosting an Academy Dinner. They did not disappoint, and the Veal Fillet was a delight.

Midlands Dinner

The Edgbaston Cricket Club was the setting for the 2nd year in a row, and whilst it may seem incongruous to be holding such an event at a sports ground, the commitment and desire to excel, that the Chef showed in matching the food with the wine, shone. Again, the Pheasant Broth with the Rosé was a revelation.

Irish Dinner

The Merrion Hotel was again the setting for a wonderful evening, that Mal Devaney organised. I have seen some past Chairman's notes and I am amazed that they remembered anything. It lived up to its reputation, and I highly recommend, that if you have not gone before, this is one that you should enjoy and just wonder at your abnormally large bar bill. I must thank Alice Archer the Vice-Chairman for attending, your support on the away fixture was appreciated.

Alternative Cuvee Tasting

For a second year, the Autumn Tasting was given over to asking which wine the Houses would like to show case, and it was a success. This has become so popular, that the event now sells out very quickly, and even had a waiting list. The cost of entry alone would be off set by a glass of Krug Rose.

Thanks

None of the above would happen, without the support and hard work of the Committee I have truly relied on their commitment and enthusiasm to get the job done, and in particular our all seeing, all knowing, sage of our times, the Champagne Academy Administrator, Val Simpson. Only past Chairman and committee members in this room understand the work behind the scenes that make any of the events work.

I would be mistaken, if I did not take this chance to thank my other half, Patrizia, for her steady and constant looks of bemusement and long long sighs of world weariness, in support of my tenure of Chairman.

And to round out my Thanks part of the speech, I have 3 Monsieur Le President to thank, Frédéric Rouzaud, Frédéric Heidsieck and Thierry Wallaert, with whom I still hope to go on a Champagne World Tour. A massive thank you Alex, for your professionalism, dedication and overall sense of fun, that has made working with you such a delight. Having only just joined the company and then given the task of being the point "man" for the Presidential House, you did not break stride and I salute your year, and do hope that amongst it all, you found time to enjoy it.

As an aside, thank you for the Cristal that MMD persuaded LR to show, it was brilliant that you chose to help re-educate the Academicians on the wonder that is Cristal. But the hidden star was the Vintage Rose, which went so well with some of the Game dishes of the year and proved to be so versatile.

My year is over, but it is with great delectation, that I wish Alice Archer a stupendous year as Chairman, along with her Presidential House Ruinart, Alice, may your companions be heartfelt, your cuisine exquisite, and may your glass always be full.

Marcus Little – Chairman of the Champagne Academy 2018.



Top: Marcus Little, Alex Tilling, Thierry Wallaert and Richard Billet

Middle left: Frédéric Heidsieck and Marcus Little

Middle right: Frédéric Rouzaud and Val Simpson

Bottom: Frédéric Heidsieck, Patrizia Contini and Marcus Little



BOLLINGER

Champagne Bollinger has been part of the history of the Champagne region for more than 180 years, founded in 1829 the House remains resolutely independent and family owned. 2018 was another exciting year for Champagne Bollinger.

March saw the launch of Bollinger R.D. 2004 at Bonhams auction house in Mayfair. Gilles Descôtes, Champagne Bollinger Chef de Cave, presented a unique masterclass for guests exploring different expressions of Bollinger R.D. alongside the R.D. 2004.

“Bollinger R.D. 2004 has been aged for more than 13 years in the heart of the House’s cellars in Aÿ. Disgorged just a few months ago, it finally reveals all the brilliance of the 2004 vintage. This is a generous wine with intense aromas and an incomparable freshness for such age.” Gilles Descôtes, Chef de Cave.

After the atypical 2003 vintage with particularly low yields, the 2004 vintage is generous and intense. Following below-average annual temperatures and lower than average rainfall (excepting the end of August), the month of September fostered slow and progressive maturation of the grapes in an ideal climate, allowing the development of an intense aromatic expression in the fruit. The harvest took place during a bright Indian summer, a sign of a quality crop and an exceptional vintage. For the release of the 2004 vintage, Champagne Bollinger worked with one of Britain’s most celebrated chefs, Philip Howard of Elystan Street, to create an original recipe to pair with Bollinger R.D. 2004. Phil created a generous dish of roast Zander with lentils, baked celeriac and smoked eel which harmonizes the elegance and aromatic power of the Bollinger R.D. 2004

In May 2018 the Madame Bollinger Foundation Celebrated 30 Years with the Institute of Masters of Wine. In 1988, Christian Bizot founded the Madame Bollinger Foundation to recognise the contribution and values of his aunt, Madame Bollinger. The mission of the foundation; to foster the highest standards in wine education. That same year the Foundation partnered with the Institute of Masters of Wine, and the inaugural Madame Bollinger Medal for the most outstanding performance during the practical tasting examination was presented to Michael Hill-Smith MW.

30 years on, the recipients of this illustrious award were invited to London by Chairman Etienne Bizot, great-nephew of Madame Bollinger, to celebrate the anniversary. Bizot commented

“When my father launched the “Madame Bollinger Foundation” at Vintners Hall in 1988, the purpose was to foster quality, education and ethics in all matters relating to wine at an international level. The Institute of Masters of Wine is without question the leading reference in this field, and 30 years on, the Madame Bollinger Foundation remains loyal to its support to the Institute. Within these last 30 years, the Institute has continued to open its doors and is now gathering Masters of Wine from all over the world. I am therefore very pleased to celebrate with our award winners this anniversary in honour of my Great-Aunt Madame Bollinger.”

This special reunion brought together the Masters of Wine who have been awarded the Madame Bollinger medal, with proud winners flying in from around the globe to attend the event at Mark’s Club in London.

Throughout 2018 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 2020.

CHARLES HEIDSIECK

Charles Heidsieck had another busy and successful year, keeping champagne lovers excited with two very significant releases marking the start of 2018.

The new vintage of Blanc des Millénaires: 2004, replaced the legendary 1995 vintage in January. The House has a long tradition in the development of Blanc de Blancs and was one of the first Champagne Houses to realise its passion for Chardonnays, creating a 100% Chardonnay vintage as early as 1949. The 2004 vintage is only the fifth release of Blanc de Millénaires in over 30 years, highlighting the exceptional nature of the 2004 vintage and the rarity of the release.

This was followed by the presentation in May, of a new non-vintage cuvée at Claridge's, Blanc de Blancs, a revival of a cuvée the House produced in the late 1960s. Charles Heidsieck Blanc de Blancs is made from select parcels in the Montagne de Reims, the Côte des Blancs, and Montgueux and includes 20% reserve wines.

In November, Charles Heidsieck released the Collection Crayeres Blanc des Millénaires vertical case. It is the first time that all Blanc des Millénaires vintages ever produced by the House (2004, 1995, 1990, 1985, 1983) are offered together. To celebrate this exceptional release, Hedonism Wines created a unique Charles Heidsieck cellar showcasing rare vintages going back to the 1970s. The space was inspired by Charles Heidsieck's 2000-year-old Gallo-Roman Crayeres, located in Reims.

Charles Heidsieck also continued its Maverick Encounters series, which celebrates modern-day 'mavericks' who embody the boundary-pushing characteristics of the House's legendary and innovative founder, Charles-Camille Heidsieck, the original 'Champagne Charlie.' 2018 Maverick Encounters included a culinary experience with pioneering chef Douglas McMaster, a bespoke perfume workshop with Maya Njie, and a leathercrafting workshop with Otis Ingrams. The latter designed an exquisite limited-edition leather champagne bag, which is exclusively available at Selfridges.

Finally, warm dry conditions across the summer resulted in a fabulous 2018 harvest. Cellar Master Cyril Brun noted the incredible potential of the 2018 harvest to create exceptional champagnes, although the maturity of the grapes had to be carefully controlled.

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.

On 9th May, 2018, the prestigious Veuve Clicquot Business Woman Award was presented to, the youngest female FTSE 100 CEO, Liv Garfield of Severn Trent. Sextech entrepreneur, Stephanie Alys was announced as winner of the Veuve Clicquot New Generation Award, which recognises innovative women between the ages of 25-35 years old. The final and newest award, The Social Purpose award was given to the BFI CEO and equality campaigner Amanda Nevill.

During the summer months, Veuve Clicquot partnered with several key events across the UK, including a return to Wilderness Festival, Goodwood Revival and Lord’s Cricket. There was a focus on celebrating the 200th Anniversary of Veuve Clicquot Rosé, in honour to Madame Clicquot who created the very first blended rosé in the champagne region.

The highlight of the year was the fourth 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 2018, Veuve Clicquot partnered with Hingston studio and took over a large gallery on the Southbank where artists, set designers and musicians came together to create a metaphoric nightclub open for three days.

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 names 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.

The week of the 2018 Champagne Academy course was blessed with exceptionally sunny weather. Not to miss an opportunity to see the vineyards at first hand and take advantage of the sunshine, the Academicians were treated to Afternoon Tea amongst the vines. Donning hats and sunglasses in Heidsieck & Co. Monopole's iconic yellow, the Academicians took part in a tutored tasting with Béné Lemkecher. The first cuvée, was served from magnum, which were opened 'sabrage' by three confident volunteers.

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 nosing is smoky, evolving towards notes of roasted, dry fruits and a hint of hazelnut. The next aromas are more rounded, 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, creamy champagne. This wine has good length. The tasting ends with aromas of grilled almonds and balance is maintained with a fine acidic presence which bestows freshness.

Heidsieck & Co. Monopole Rosé Top NV

The wine is clear and bright and packaged in a clear glass bottle its charming golden-pink colour is accentuated. The nose displays mixed red berries of raspberry, wild strawberry and blackcurrant. The initial taste is lively without aggression leading to a well-balanced, vivacious and deliciously fruity wine.

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.

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 2018 Krug Champagne continued with the Edition story and released both Krug Grande Cuvée 165th & 166th Editions. Krug Grande Cuvée 165th Edition I imagine the Krug Grande Cuvée 165ème will go down as one of the most profound and also perplexing Champagnes in Krug's history. The wine itself, based on the 2009 vintage, is positively stellar. Sensual and powerful, yet with terrific freshness for the year, the 165th Edition is a total knock out. Bright citrus, florkal smoke and mineral notes add freshness, tension and energy throughout.

Antonio Galloni Vinousmedia.com – 96 Points

@krugchampagne

LANSON

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 2018, culminating with being named Champagne Producer of The year in the International Wine and Spirit Competition.

As a pioneer of environmental issues, Lanson has been committed to a global and sustainable approach to preserve biodiversity. “The Destination Terroir Project” represents a collection of practices and techniques developed by Lanson, with the aim of reducing the negative impacts of vine-growing by restoring the inner defences of the vineyard to ensure the preservation of the terroir. This project exceeds the requirements of the biodynamic viticulture specifications by taking the ideas of our growers even further. As such, Lanson applies a new organic viticulture in its parcels at the Domaine de La Malmaison. The principle of this viticulture is to reinstate the natural function of the vines, soil, water and air. Its role is therefore to allow the vine to express itself and to flourish, while promoting life of the soil and its biodiversity.

In July, the All England Lawn Tennis and Croquet Club (AELTC) announced that Lanson will retain its status as the official Champagne partner of the The Championships, Wimbledon until 2023. As a brand, Lanson embodies excellence, innovation and celebrates achievements – an ethos that mirrors the world’s greatest tennis tournament.

Towards the end of 2018, Philippe Baijot, CEO of Lanson since 2006, announced his retirement. His successor, François Van Aal, was appointed President of the House in December.

LAURENT-PERRIER

In 2018 Champagne Laurent-Perrier focused on 3 key brand development activations in the UK centred on the 50th anniversary of Laurent-Perrier Cuvée Rosé.

Taste of London - Laurent-Perrier delivered a consumer experience to convey the company's sustainability credentials and its respect for nature in its viticultural practices. A collaboration was born between leading London restaurants such as Roganic, Ikoyi and Frog by Adam Handling together and Indie Ecology. Indie Ecology is a farming business which recycles natural food waste from leading London restaurants into compost to replant vegetables for the same restaurants. This partnership helped to convey the shared values of Indie Ecology and the same respect for nature as shown by Champagne Laurent-Perrier in its own vineyards. The primary champagne focus was Laurent-Perrier Cuvée Rosé.

Laurent-Perrier Cuvée Rosé Pink Party at the Rumpus bar at the Mondrian - this was a digital influencer focused event to raise profile for our Cuvée Rosé amongst the millennial audience with engaging and relevant message around celebration and sharing moments with friends.

Laurent-Perrier Cuvée Rosé "Chosen by the Best" media campaign - working with our prestige and millennial on trade brand advocates an extensive print and digital media consumer media campaign was executed in the Summer, Christmas and Valentines seasons in the national press and glossy magazine titles.

MOËT & CHANDON

2018 was an amazing year for Moët & Chandon with the launch of a new advertising campaign signalling a new communication platform for the French champagne house whose 275-year-old heritage and pioneering vision have, since 1743, redefined the art of celebrating life's most memorable moments.

Moët & Chandon is a champagne of celebration, having been present at several historical moments and moments of great personal importance from sports stars, to actresses alike. For each of life's memorable moments, Moët & Chandon has a style of champagne that marks the moment and makes it truly unique. The House's new advertising campaign captures in a soaring emotional journey, a sequence of memorable moments, all of which deserve to be made memorable, and "must be" celebrated with Moët & Chandon.

"Life's Memorable Moments Must Be Moët & Chandon" was launched in the UK in June 2018 to coincide with the unveiling of the first ever "Moët Summer House", the UK's first champagne private members' club, bringing to life Moët & Chandon's renowned spirit of generosity in an urban oasis in the heart of London. Members enjoyed a day-to-night line-up of cultural events, from champagne tastings and paired dinners to live music performances.

The celebration didn't stop there, with a number of rooftops, terraces and back gardens throughout the summer raising a toast with Moët & Chandon be it at The View from the Shard or Coq D'Argent in London or The Corinthian Club in Glasgow. The champagne pyramid was elevated as a signature symbol of the House and became the spectacular centerpiece of some of these events, setting the day under the sign of festive generosity.

276 years later and now the biggest champagne brand in the world, Moët & Chandon continues on this path. With centuries of experience in hosting the most revered parties, expect moments of Moët magic, from iconic champagne towers, poured only with Jeroboams, to the world's first ever champagne vending machine (it Must Be Moët & Chandon!)

We look forward to another year of excitement and success in 2019, 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 really took off. Georges Hermann started to acquire vineyards in “fine locations” which a hundred years later would be renamed “Grandes Crus”, built the Reims winery, cellars and offices seen today and had press houses, still in use today, constructed in each of his vineyard holdings. In 1886 Georges Hermann had a red silk ribbon added to his bottles en hommage to the French Légion d’Honneur which is still seen on every label to this day.

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”.

Today Maison Mumm owns 218ha of vineyards including 160ha of Grand Crus. With 170ha of these vineyards on the Montagne de Reims, the Mumm blends are strongly dominated by the Pinot Noir that is so expressive of the Mumm style.

Whilst 2018 saw many different and varied activities take place across the year from a Mumm dinner for the Outwood Bound Trust at Windsor Castle hosted by HRH The Duke of York to three days at the Waitrose wine fair, 2018 really had two major highlights for Champagne Mumm.

Mumm 6, a brand new limited edition cuvée was launched at the top of London’s iconic Gherkin building. Mumm 6 is a N.V. blend that has spent 6 years on the lees before disgorgement and shipment. This wine has been created to try and help the consumer that perhaps does not understand the length of time that Champagne is aged before leaving the cellar but is familiar with the spirit category in that the number on the label is the years spent maturing before being released for drinking.

Mumm 6 was shown at the Champagne Academy autumn alternative cuvée tasting and was extremely well received by all who tasted it.

However, the most extraordinary achievement for the house in 2018 was the launch of a new era in Champagne – the world’s first ever zero-gravity bottle design – Mumm Grand Cordon Stellar.

It has taken three years of research and experimentation to develop Mumm Grand Cordon Stellar, the first champagne designed to be able to be consumed in space.

In the extreme conditions of zero gravity the wine exits the bottle as a foam to be inhaled, rather than sipped. The mousse then turns to liquid, which coats the palate and tongue as capillary action takes effect. “By releasing the power of Pinot Noir, the weightlessness concentrates and intensifies Mumm Grand Cordon’s signature style. The expression of fruit is more accomplished than it is on Earth,” said Raimonds Tomsons, Best Sommelier in Europe 2017, who also participated in the first official zero-gravity tasting of Mumm Grand Cordon Stellar in Reims.

We look forward to seeing you at the Academy events over the 2019 season and perhaps, in the not too distant future, in space?

@GHMUMM

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.

207 years later, 2018 was yet another very busy year for the House of Perrier-Jouët.

In the UK, Perrier-Jouët hosted lunches and dinners; Was seen partying in the grounds of country houses and on the roof tops of London; Sipped at 5-star hotels and paraded across the dance floors in nightclubs.....

On reflection, some highlights of 2018 were;

A new bottle shape for the N.V. wines – Going back into the Perrier-Jouët archives, the House has decided to repackage all three of her N.V. wines into a bottle shape inspired by the historic Blason de France range. The Perrier-Jouët N.V. Blason Rosé was the first to be released and will have been seen by those who attended the Champagne Academy alternative cuvée autumn tasting. The Grand Brut and Blanc de Blancs N.V.'s will be released in due course.

A two week dining pop-up at London's Mandrake Hotel around Perrier-Jouët's global 'Art of the Wild' theme taking the ethos of the Art Nouveau movement ~ to infuse beauty into everyday life and make everyday life more beautiful ~ and converting it into a modern interpretation with a bespoke dining table planted with an abundance of flora, illuminated bottles and surrounded by a projected light installation, fully paired menus and a Perrier-Jouët host to take the lunch and dinner guests on a journey through Champagne and the stories and the wines of the House.

Masterpiece Art Fair was again partnered by Perrier-Jouët with the 2018 Champagne Terrace interior inspired by our annual artistic collaboration with this year's design being based on the commission completed for the House by Chicago based light artist duo Luftwerk. And speaking of terraces.....

We are delighted to announce the opening of the 'Perrier-Jouët Champagne Terrace by Harrods' at the world-famous, iconic Brompton Road store. Running the length of the store's southwest side the terrace should see the official launch in early 2019. Please do visit the next time you are in the area for a glass (or a bottle!) of Perrier-Jouët at this fantastic new addition to the London dining scene.

Finally, on a slightly more sombre note, it was announced in 2018 that Perrier-Jouët Chef de Caves Hervé Deschamps who joined the House in 1983 and took over in 1993 making him only the 7th Cellar Master in the history of the Maison will be retiring in 2020/1.

After 35 years at Perrier-Jouët and being responsible not only for the perpetuity of the style of the wines from the House but also the creation of both the N.V. Blanc de Blancs and also the jewel in Perrier-Jouët's crown the Belle Epoque Blanc de Blancs, Hervé will spend the next 2 years handing over to his successor Séverine Frerson who will become not only the new guardian of the Perrier-Jouët style but the first female Cellar Master in the over 2 century history of Champagne Perrier-Jouët.

We raise a glass to both Hervé on his impending well-deserved retirement and to Séverine to welcome her to the Perrier-Jouët family.

@perrierjouet

PIPER-HEIDSIECK

Mme. Chair, Academicians and Friends, Ladies and Gentlemen

I'd like to thank Marcus Little for his great work as Chairman in 2018 and welcome Alice Archer, who I know will excel in her role as Champagne Academy Chair. The 2018 CA dinners were excellent without exception and this year is starting well with the announcement that the London dinner will take place at The Bulgari Hotel.

2018 marked a year of both success and change for Piper-Heidsieck. Our iconic Prestige Cuvée – Rare Champagne – became its own, standalone brand, with legendary PH Cellar Master, Regis Camus at the helm. This created an opportunity for a new winemaker to step into the significant shoes of Regis and a rigorous hiring process led to the announcement of our new Piper-Heidsieck Chef de Caves, Emilien Boutillat. With experience from around the world, Emilien brings a wealth of knowledge and expertise to the maison, maintaining the high quality of winemaking and building upon PH's already impressive 'green credentials'. We hope to welcome Emilien to the UK soon.

The difference between 2017 and 2018 growing seasons could not have been more marked. Whilst 2017 saw a challenging year for most in Champagne, 2018 was a summer to remember – warm and dry with an abundance of wonderfully clean and ripe grapes. I'm delighted to be visiting next week to taste the 2018 vins clairs with Emilien.

Away from the vineyards, Piper-Heidsieck achieved great success in top wine competitions, including Decanter, IWC, IWSC and the CSWWC. For the second consecutive year, Rare 2002 won 'Champion of Champions' at IWC – a huge accolade for a very special champagne. Piper-Heidsieck gained 6 medals – 5 gold and one silver – at the CSWWC, giving it the second highest tally of all champagne producers.

Our partnership with The Oscars and Cannes Film Festival continues, though Piper-Heidsieck is thrilled to be the new Official champagne partner of the Australian Open Tennis! I await my invitation for the 2020 competition...

It has recently been announced that UK Piper-Heidsieck and Rare distribution will move from William Grant & Sons to Liberty Wines from March 1st 2019 – a great move for the marques. The year ahead is looking busy already with client trips to PH, winemaker visits to the UK and some exciting activities for trade and consumers.

Come and say hello at the Champagne Academy dinners!

Simon Stockton

*Piper-Heidsieck and Rare Champagne Ambassador
UK and Ireland*

POL ROGER

Launches – We launched Pol Roger Cuvée Sir Winston Churchill 2008 on 2nd October 2018 at Bonhams' Restaurant. We brought the 'Pol Roger Lodge' to London, erecting a Stunning Tents tepee on the Bonhams' restaurant terrace, to an audience of press, trade and notable guests. It was a suitably remarkable setting, replete with Churchillian artefacts provided by the auction house, to match the release of this landmark vintage.

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, nurturing the educational aspect of fine wine tasting. We also hosted the inter Brewers blind wine tasting match at Brewers' Hall, where we were delighted to be joined by 8 teams from the Brewing industry.

Three Day Eventing; Pol Roger was the Official Champagne of the Festival of British Eventing at Gatcombe Park 2018 and the Land Rover Burghley Horse Trials 2018 as well as continuing our support of our Ambassadors Harry Meade and Laura Collett. We erected the 'Pol Roger Lodge' at both events, whereby spectators could enjoy a glass of champagne and watch the action on the course.

Bath Rugby – Pol Roger was once again the official champagne of the club for the 2017/18 season and has continued the sponsorship for the 2018/19 season. Each home game, the Man of the Match is awarded a Magnum of Pol Roger Brut Reserve. We also took the Pol Roger Lodge to The Clash, where Bath Rugby hosted rivals Leicester tigers 'at home' at Twickenham.

Barbarian RFC – Champagne Pol Roger signed a partnership agreement with Barbarian FC, to become the Official Champagne of the prestigious rugby football club for the 2018/19 season.

Real Tennis and Rackets – Pol Roger was the official champagne of all notable amateur and professional tournaments in 2018, from Varsity Rackets and Real Tennis to the Real Tennis World Championship. Furthermore, we also supported the Duke of Edinburgh Real Tennis Challenge whereby The Earl of Wessex travelled to every Real Tennis court, globally, in a fundraising bid for the charity.

The Photographers' Gallery – We continued our longstanding relationship, as the Official Champagne of the gallery, providing stock for a number of Private Views, including the Deutsche Borse award, throughout the year.

The Pol Roger Duff Cooper Prize – we support this literary prize as part of our wider support of the arts. This prize celebrates the best in non-fiction writing since 1956. The winner in 2018 was Red Famine by Anne Applebaum.

Music in Country Churches – Pol Roger is the Official Champagne of the MICC, now in its 30th year and was set up as a charitable trust in 1989 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 and The Benevolent, for whom we organised a Touch Rugby Tournament in 2018.

Hugo Palmer Racing – 2018 marked our second year of a three-year sponsorship deal with Hugo Palmer Racing. Palmer started training in Newmarket in 2011 and has swiftly climbed the training ladder to establish himself as one of the leading trainers in the UK.

POMMERY

Taking advantage of the exceptionally hot weather during the week of the Champagne Academy course, Pommery hosted a barbecue for the Class of 2018 in its Clos Pompadour vineyard. This is the walled vineyard within the Pommery Estate in Reims. It was therefore fitting that one of the cuvées tasted that evening, was Pommery Les Clos Pompadour.

Les Clos Pompadour, Mise en Cave 2003, in magnum

The cuvée is made predominantly from the 2002 harvest and is the first release of this very special wine. The blend is based on the same % ratio of vines planted within the vineyard walls. 75% Chardonnay, 20% Pinot Noir and 5% Meunier. It is the largest 'clos' in private ownership in Europe and only 3000 magnums were produced of this limited edition wine. The wine encompasses all the richness that the vines draw from the depths of the chalk. As soon as the wine is poured there is no doubt about its effervescence and all its fineness it gracefully expresses. With its pale yellow colour, the green reflections are a reminder of the noticeable presence of Chardonnay. The nose expresses an exceptional minerality and a great deal of freshness. Some spicy notes reinforced by lemony hints, give it a refreshing edge. On the palate the impression is now more one of hints of white fruits such as apple and pear, along with floral notes of hawthorn. It is capable of immense softness and silkiness with a very lively, long finish.

As the out-going Vice-Presidential Academy House in 2018, Champagne Pommery elected to serve its prestige cuvée, Cuvée Louise at each of the Academy Dinners.

Pommery Cuvée Louise 2004

Using grapes only from the grand cru villages of Avize, Cramant and Aÿ, the assemblage is more than 65% chardonnay, Cuvée grapes are selected from between 50-52 plots (chosen 3 weeks before harvest), from only the best vineyard slopes. The grapes are subjected to a very gentle pressing. Pommery Cuvée Louise is all about quality, finesse and purity. It takes time to mature, with a minimum of 11 years on lees in the cellar (and often more). 5g/ltr dosage in order to achieve finesse and balance. The quantity produced, only in exceptional years, is therefore very small. On the nose it is rich, generous and silky, allowing for some notes of biscuits, resulting from the effect of the yeasts. It is extended by spicy touches, embellished by floral notes but also fresh fruit with white flesh, like greengage. On the palate everything promised on the nose is heightened. Flavours of hazelnut butter, yeasts and almond paste. The finish has a length which is close to the infinite, highlighting the fineness, purity and nobility of this wine.

Domaine Pommery unveiled its 2018 exhibition #14: Underground Spirit. Curated by Hugo Vitrani, the old barrel hall and cellars were transformed into a contemporary art gallery and offer an immersion into the depths of darkness and the occult. Twenty international artists were invited to produce in situ works to question the notion of the underground, to dig burrows and to cross the tunnels that compose the labyrinth of the human spirit.

LOUIS ROEDERER

Louis Roederer were delighted to take up the mantle of Presidential House this year and to host a series of beautiful and memorable Champagne dinners across the country with our enthusiastic and charismatic Chairman Marcus Little. These events wouldn't have been possible without the support of the Vice Presidential houses of Ruinart and Pommery, as well as the regional organisers.

Our president, Frédéric Rouzaud was honoured to present our prestige cuvee Cristal 2009, a blend of 60% Pinot Noir and 40% Chardonnay sourced from 45 chalk rich plots from 7 grand cru villages. In addition it was a pleasure to show the new release of our vintage Rosé 2012 at the London dinner held at The Savoy, a blend of 63% Pinot Noir and 37% Chardonnay made using the infusion method, and co-fermented with the Chardonnay must. These champagnes were poured at each of the regional dinners alongside the wines of the vice presidential houses: Ruinart Blanc de Blancs and Pommery Cuvée Louise 2002.

We were proud to continue our sponsorship of the Royal Academy of Arts in this, their 250th year hosting the grand opening of the Burlington Gardens, as well as our continued support of the Schools Auction and Annual dinner. In addition we grew our successful sponsorship of the Spirit of Summer Festival and the Spirit of Christmas festival with people enjoying a glass of champagne at the Louis Roederer bars, and learning more at the daily masterclasses.

It was the 14th year of the International Louis Roederer Wine Writer Awards which was hosted in the Royal Academy Collections Gallery where Louis Roederer awarded excellence in wine communication. The judging panel included Richard Mayson, Margaret Rand, Joanna Simon, John Stimpfig, Ella Lister, Victoria Hall and chaired by Charles Metcalfe.

We continued to work successfully with our partners, including Montblanc, Vacheron Constantin and Aston Martin sponsoring their key events and hosting bespoke tastings for their customers. We are delighted to announce new partnerships with Chanel and YSL this year.

2018 also saw the launch of two iconic wines from the Maison. Cristal 2008 was launched in June at a Cristal cocktail party at Carousel in London where the champagne was presented by CEO Frédéric Rouzaud and Chef de Cave Jean-Baptiste Lécaillon. In November Jean-Baptiste hosted the first UK tasting of Cristal Vinothèque presenting the white and Rosé 1996 alongside the 1995, the newly presented Late Release Cristal 2002 and Cristal 2008.

It was a year of great acclaim for Louis Roederer, not only named as the 'most admired brand' by Drinks International, but winning a total of 8 trophies at the Champagne and Sparkling Wine World Championships including Sparkling Wine Producer of the Year. A recent Live-Ex report placed Louis Roederer at 20 in the Power Top 100 fine wine list.

Back at the Maison, Louis Roederer continues to focus its efforts on certifying organic and converting to biodynamics, with 122 of our 240 ha now certified organic, and the same vineyards actually farmed biodynamically, with the remainder farmed organically and certified sustainable.

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. 2018 saw Ruinart collaborating with internationally acclaimed Chinese artist Liu Bolin.

Liu Bolin is recognised worldwide for his unique and powerful artistic format which employs the art of camouflage to reveal the invisible. When invited by Ruinart to visit Maison Ruinart in Reims for 10 days, he was struck by the settings, artisans and heritage that were revealed to him. This inspiration led him to curate eight striking photograph-performances depicting encounters with the Maison's employees during different stages of champagne production, the wines and the House's early commitment to contemporary art. From 4-7 October 2018, Ruinart exhibited a selection of his artworks entitled 'Reveal the (In)Visible' in the Ruinart Art Bar at Frieze London.

Ruinart is also 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 Ronan Sayburn MS, Xavier Rousset and Julia Sewell (2017 UK Ruinart Challenge winner) with the winner attending a four-day educational trip to Champagne.

July 2018 saw Ruinart opening for the first time, the doors of Hotel 1729, a unique one-bedroom hotel in London's Primrose Hill, designed in collaboration with Tom Hingston of Hingston Studio. This transformation of a discreet London location for a limited time presented an unexpected and dreamlike interpretation of the Maison Ruinart, the world's first established Champagne House created in 1729.

Finally, in February 2019, Ruinart released a new Dom Ruinart cuvée. The Blanc de Blancs 2007, made entirely of Chardonnay grand Cru and aged slowly over 10 ten years.

TAITTINGER

2018 was a stellar year for Taittinger. Despite the market doldrums AC Nielsen data recorded a great year for us where we significantly outperformed the market. We continue to be industrious and welcome all the great opportunities the market constantly offers.

Our support of high-profile associations in the world of arts and culture continued with a focus on film - BAFTA, BIFA (British Independent Film Awards) and RADA. Our support in the theatre world went from strength to strength as we became the Champagne partner to the prestigious Olivier Awards and underpinned our long-term work undertaken in this sector.

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.

It was also a momentous year for Taittinger, they could not have wished for a better result for France, winning the FIFA World Cup and they, the Official Champagne. Our limited-edition bottle as part of our connection to 'The Beautiful Game' was part of many a worldwide celebration including the UK.

In the world of fine dining we became the headline sponsor of the Sommelier of the Year. A competition which really does showcase the best of young sommelier talent working in the UK. The summer final was certainly a nail-biting finale and we hosted the winners on an educational trip in the autumn

The 52nd Le Prix Culinaire UK final took place in September under the presidency of Michel Roux Jr with the final following in November. Another competition celebrating young talent, this time in the kitchen, this tough culinary prize is often referred to as the Everest of culinary competitions. Our food connections continued throughout the year with the support provided to Action Against Hunger, assisting in many of their fundraising activities.

As ever the year fittingly closed at Olympia where we celebrated our 26th year as official Champagne at The London Christmas Horse Show making prime-time Sunday television viewing with our eye-catching jump.

There is no doubt 2019 will be tough but we remain optimistic and ready to take on new challenges and we are particularly excited about autumn 2019. Domaine Evremond will see its first harvest in Kent Mother Nature willing. We are certainly hoping to lift a celebratory glass when the first grapes are pressed.

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Class of 2018
Will Clayton Silver Ice Bucket winner.

L' Académie Du Champagne

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