



Grower-Producer Champagne & Food Pairing

A Special Event Co-Hosted by The Toronto Vintners Club and Winetasters of Toronto

Tuesday November 19, 2024

U of T Faculty Club, 41 Willcocks Street, Toronto

Members' Fee: \$160; Guests'/Non-Members' Fee: \$200

(HST and Service Included)

Q. What food pairs best with champagne? (choose all that apply):

- a) Seafood
- b) Cheese
- c) Rich and savory foods
- d) Chocolate
- e) All of the Above and More!**

For many people, champagne is reserved for special occasions as the reception wine before the main "food pairing" wines come out for dinner. And while no one would dispute that a glass of bubbly is a perfect way to start an evening, many champagne lovers would strongly assert champagne is appropriate for serving with the first, second and third course at dinner! So **Toronto Vintners Club** and the **Winetasters of Toronto** have teamed up again, this time to showcase grower-producer champagnes. But, unlike previous years, where members attended a walk-around event to sample the wines and food, this will be a more structured, sit-down event. We will be serving the champagne in three flights, paired with different food types so members can assess for themselves which combination is the best. At the end of the evening, we hope you will say "I can pair champagne with almost anything!"

The grower-producer (or *récoltant-manipulant*) movement in Champagne began in earnest in the 1970s. These producers typically share a common story. Their families historically grew grapes that were sold to the grand marques, but a new generation decided to make changes; they wanted to make their own wines that exhibited their vigneron philosophy and terroir. The wine-making philosophy of Burgundy and Spain influenced their thinking, and they began making and marketing their own wines. The early years were difficult but these artisan producers persevered and their efforts were rewarded. Their wines, showcasing a new style, tapped into the vast market created by the grand marques.

It took decades for champagne's second face to develop and eventually thrive. While their market share is still small, their influence has been enormous. The grower-producers inspired and refreshed wine-making in the region. Grand marque houses took notice and the outcome of this attention is increased quality and diversity across the board. For wine lovers, no other time in history has produced more interesting champagnes. Choice and quality have never been greater or more exciting.

Before we start the pairings, we will have a unique experience - comparing the same champagne but from different bottle formats. For our reception wine we will enjoy two glasses of **Frederic Savart L'Ouverture Blanc de Noirs Premier Cru Brut**, one from a magnum, and one from a standard bottle. Can you tell the difference between a champagne that was poured from a magnum (1500 ML) format versus one that was poured from the standard (750 ML) format? More importantly, do you have a preference? This is the perfect opportunity to find out.

The Reception Wine

***Frederic Savart L'Ouverture Blanc de Noirs Premier Cru Brut
Standard v Magnum***

Based in the Montagne de Reims region, Champagne Savart is known for its artisanal approach and commitment to expressing the unique terroir of its vineyards. Founded and managed by Frédéric Savart, the estate is relatively small, focusing on high-quality, limited-production Champagnes. The estate's vineyards are primarily located in the villages of Écueil and Villers-aux-Noeuds, where the chalky soils and cool climate contribute to the wines' distinctive minerality and freshness.

The Pairings

First Flight

All About Chardonnay

NV Philippe Gonet 3210 Blanc de Blancs Extra Brut
NV R.H. Coutier Blanc de Blancs Grand Cru Brut
2018 Le Brun de Neuville Grand Vintage Brut
2012 Mandois Cuvee Victor Vieilles Vignes Brut Millesime

Smoked Salmon and Cream Cheese with Lemon capers, cucumber shaved red onion, whipped cream cheese pickled onion relish crostini

Jumbo Shrimp, fresh lemon and cocktail sauce

Diced Ahi Tuna marinated in sesame and soya sauce, toasted sesame seeds, wonton crisp

Second Flight

Now Add a Little Something

NV Coessens Largillier Blanc de Noirs Brut
NV A. D. Coutelas 1809 Brut
NV J-M Seleque 'Solesence' Extra Brut

Double cream brie, gouda, stilton, fig relish on crostini, fig relish

Korean mushroom skewer

Vegetable Spring Rolls with sweet chili dip

Third Flight

How About Some Colour?

NV Remi Leroy Rose
NV R.H. Coutier Grand Cru Brut Rose

Mini Molten lava cake with triple berry coulis

Chocolate dipped strawberries

We hope you will join us as we explore ten grower-producer champagnes paired with different foods and in good company. At the end of our flights we will be well traveled and knowledgeable about this special category of champagne and its versatility. The next time someone asks what wine they can bring for dinner, you can always say champagne! The reception starts at 6:00 pm and pairings will start at 6:30. See you there!

REGISTER/BUY TICKETS online at [Champagne November 19, 2024](#) and pay by e-transfer, credit card (via PayPal) or cheque. Price includes all food and wines. E-transfer and PayPal payments must be made **within 48 hours** to secure your booking. Cheques must be received by Tuesday, November 12. Confirmations are sent automatically by our registration system, **Jotform**. Please check your Junk/Spam email folder, in case it was sent there. If you have not received a confirmation please contact winetastings@torontovintners.org before trying to register again.

NV Philippe Gonet 3210 Blanc de Blancs Extra Brut

"Dry and crisp, this mineral version offers subtle notes of lemon sorbet, toast point, oyster shell and dried apricot. Salty finish."
- 90 Pts, Wine Spectator

NV R.H. Coutier Blanc de Blancs Grand Cru Brut

"The NV Brut Blanc de Blancs Grand Cru is fabulous. Rich and quite dense, the Blanc de Blancs is decidedly powerful, maybe a bit more than usual. This release is based on 2018 and the richness of the year really comes through in the wine's layered, expansive feel. Tangerine oil, lemon confit, white flowers, spice and chamomile build effortlessly. This is an especially heady, vinous Champagne with all the elements very much in balance. The Blanc de Blancs is a blend of 60% 2018 and 40% reserve wines. Dosage is 6 grams per liter. Disgorged: June 2022" - 92 Pts Antonio Galloni, Vinous

2018 Le Brun de Neuville Grand Vintage Brut

"Based in the small Sézanne vineyard region south of Epernay, this producer's nonvintage cuvée is dominated by Chardonnay. It reflects the house style: crisp, steely with a good balance between acidity and citrus and apple fruitiness. Drink this refreshing Champagne now." - 88 Pts Roger Voss, Wine Enthusiast

2012 Mandois Cuvée Victor Vieilles Vignes Brut Millesime

100% Chardonnay from old vines (over 50 years of age) growing in Mandois vineyards in Chouilly and Vertus. 30% is vinified in oak barrels. Full malo. Seven years sur lattes. Dosage 7 g/l. *"Deep, hazelnut creamy, and bitter-floral toasty in the way that hawthorn blossom can sometimes be on an especially warm late-spring day. Quite unusual. The wine has a wide sweep of flavour as well as honeyed vertical depth, and yet it is so 'cool' tasting that it's tiptoeing the minty/menthol line. It was unexpectedly good with flash-boiled edamame beans in pods (crack of salt). I'd love to test it with ceviche or pan-seared scallops with zhoug..."* 17.5 Pts Tamlyn Curin, Jancis Robinson

NV Coessens Largillier Blanc de Noirs Brut

"This shows broad, generous flavors of apricot, roasted peach and cherry pie, yet for all of its richness, it feels deftly balanced and surprisingly light on its feet, balanced by brisk acidity. It's vibrant and tense, persisting on the finish with excellent length, and it's marked by an intense minerality indicative of Kimmeridgian soils, making it seem uncannily Chablis-like." Peter Liem - Champagne Guide

NV A. D. Coutelas 1809 Brut

"The Cuvée 1809 from Coutelas is spectacular Champagne composed of 80% Chardonnay and 20% Pinot Noir from vines that are more than 40 years old. It is vinified in oak without malolactic fermentation and aged for over eight years on the lees, on a cork, not a crown cap. It is very dry Champagne, with only six grams per liter of dosage. It has flavors of white truffles and intriguing earth. This is Champagne for connoisseurs. It has a very chalky, powerful, fresh finish. This is serious Champagne, and great to try when you feel like you've had it all!" - Gary Westby, K&L Champagne buyer

NV J-M Seleque 'Solessence' Extra Brut

"The NV Extra Brut Solessence is a blend of 50% Chardonnay, 40% Meunier and 10% Pinot Noir, half based on 2020, half on a perpetual reserve. It is immediately rich and rounded with mellow apple and apple crumble notes, with a lemon zest overtone. The palate is just as mellow with the milder acidity of 2020 but layered complexity and saltiness from the perpetual reserve. This is fresh, bright, vivid, with still youthful mousse, but the mid-palate packs quite a punch. Lovely depth for a relatively short-aged wine. The low dosage is well pitched to highlight lemon and salt rather than roundness. The finish shines with some umami and the freshness from the reserve wines. Dosage is 2gr/L Disgorged: December 2022" - 91 Pts Anne Krebiehl MW Vinous

NV Remi Leroy Rosé

"The NV Extra Brut Rosé is one of the better wines in this range. Bold and effusive, the Rosé offers terrific depth and plenty of verve, too. Crushed rocks, orange peel, game, cranberry and white flowers all run through this expressive, finely cut Rosé. The blend of 80% Pinot Noir and 20% Meunier works so well. Dosage is 3 grams per liter. Disgorged: June, 2023" - 90 Pts Antonio Galloni, Vinous

NV R.H. Coutier Grand Cru Brut Rosé

"Pale salmon-pink in color, with pinpoint bubbles. Fresh aromas of strawberry, white raspberry, pear, chalk, and brioche grace the nose. Defined by crisp acid and chalk on the palate, with flavors of cranberry, strawberry, and biscuit gently giving way to a crisp, mineral finish. Elegant and beautifully balanced. Drink now - 2023." - Wine Access