



— THE —
ATHENÆUM
— PALL MALL, LONDON —

**Champagne & Sparkling Wine:
A Luncheon of Discovery**

12:30pm Wednesday 9 September 2026

Iain Roxborough and Victoria Wilson

Chairman: Alistair Cliff



*I beg you come tonight and dine
A welcome waits you and sound wine
The Roederer chilly to a charm
As Juno's breath the claret warm –*



*from The Menu by Thomas Bailey Aldrich,
editor of The Atlantic Monthly Boston*



MENU

Welcome Aperitif:

Wiston Estate Blanc de Blanc NV South Downs England 2018 ABV 12%



Appetiser First Course:

White Crab Salad with Buttermilk and Cucumber Sauce, Marsh Samphire
and Ruby Red Grapefruit

Cremant d' Alsace Brut Cave de Turckheim France NV ABV 12%

Plageoles Mauzac Gaillac France 2022 ABV 12.5%



First Course:

Smoked Salmon Tartar with Avocado puree, Beetroot and Salmon Roe

Cloudy Bay Pelorus, Marlborough, New Zealand NV ABV 12.5%

Camel Valley Cornwall Brut England NV 12.5% ABV

Brundlemayer Brut Reserve, Kamptal, Austria NV 12% ABV



Entrée Main Course:

Poached Halibut with Potato Terrine, Courgettes and Coco Beans Fricassee,
Champagne and Caviar Sauce

Delamotte Blancs de Blancs Brut NV ABV 12%

Delamotte Brut NV 12% ABV

Barnaut Blanc de Noirs Grand Cru Bouzy Champagne France NV ABV 12.5%

Gloria Ferrer Sonoma Brut NV, Carneros Napa Valley USA, ABV 12.5%



Dessert:

Brillat-Savarin Cheesecake with Plum and Champagne Verjuice, Almond Brittle

Nyetimber Cuvee Cherie Demi-Sec NV West Chillington England NV ABV 12%



Coffee and Langue-de-chat:

Felsina Berardenga Brut Vino spumante di qualità Chianti Italy NV ABV 12%



Wiston Estate Blanc de Blanc NV South Downs England 2018 ABV 12%. Chardonnay 100%

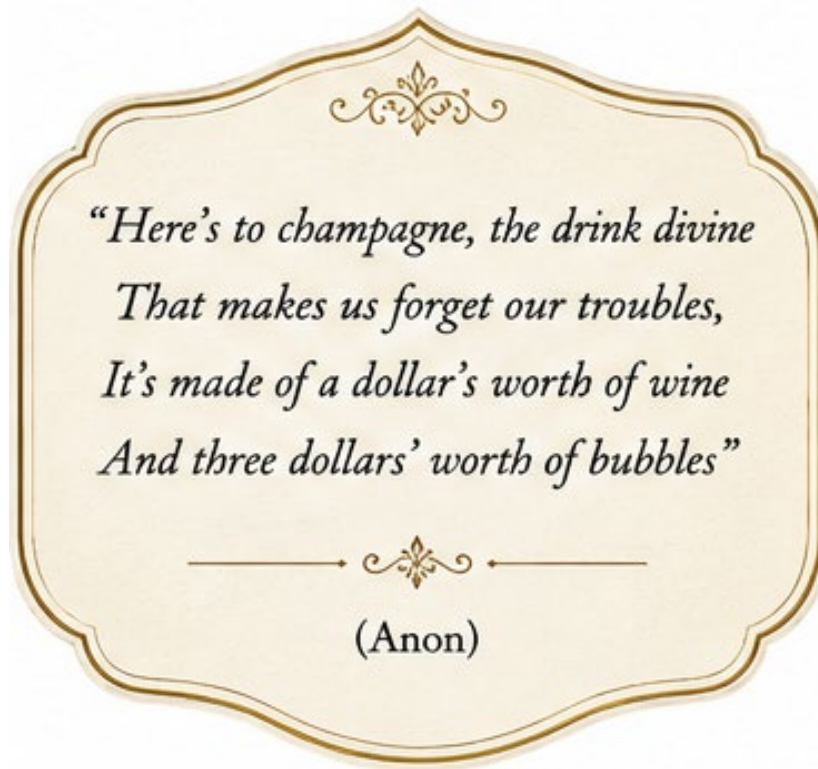


The beautiful family-run Wiston Estate is nestled in the heart of England's rolling South Downs in West Sussex. The vineyard lies on an exceptional, south-facing chalk escarpment, similar to the renowned 'Côte des Blancs' in Champagne. The Blanc de Blancs NV takes around four years from the grape picking to the bottles being ready to drink. The Chardonnay grapes are hand harvested in late autumn and are pressed as whole bunches. The juice is fermented in stainless steel tanks before being allowed to rest on its yeast lees for eight months, before being bottled the summer following harvest. At bottling, a portion of our reserve wines (which date back to 2009) is added to make up 20-30% of the final blend. The wine then undergoes slow secondary fermentation in bottle, and is kept on its lees, at cool 9-11°C for around three years, allowing it to mature and take on flavours and structure through the process of autolysis. The bottles were riddled and disgorged, with a dosage of 8-9g/l.

Wiston Estate has been in the hands of the Goring family since 1743 and is presided over today by Harry and Pip Goring. The estate is managed by their son Richard and his wife, Kirsty. The 16-acre vineyard was planted in 2006. Under the

aegis of award-winning winemaker Dermot Sugrue, the tight-knit team spares no effort in the vineyard or winery.

The tiny yields (15 hl per hectare) are critical to Wiston Estate's purity, focus and elegance, and their aspiration to create a new benchmark for English sparkling wine.



Cremant d' Alsace Brut Cave de Turckheim France
Pinot Blanc, Auxerrois, and Pinot Gris NV ABV 12%



Blends often feature Pinot Blanc for freshness and Pinot Gris for body. This traditional method of sparkling wine offers fine bubbles and fruity flavours. Appley, floral Pinot Blanc and spicy honeyed Auxerrois are traditionally vinified together, and the Pinot Gris brings body and weight. Pinot Blanc and Auxerrois offer roundness and fruitiness, while Riesling and Chardonnay bring tension and minerality.

Crémant d'Alsace is produced using the same traditional method as Champagne. The wine spends 24 months ageing on its lees before release. Dry, with low residual sugar (under 12 g/l). To select the Crémant Brut d'Alsace that suits you best, pay attention to the dosage: the lower the residual sugar (extra-brut, brut), the more lively and dry the wine will be.

Perlage: fine, persistent bubbles, delicate and airy mousse and with less pressure than you find in a Champagne, the bubbles lend a lovely, soft texture to the wine which makes it even more moreish.

Alsatian terroir: limestone, sandstone, and clay soils at the foot of the Vosges mountains, which bring tension and minerality.

Aromatic profile: aromas of white fruits (apple, pear) and fresh citrus.

On the palate (Brut): balance between liveliness and roundness: the typical acidity supports the vinosity and the controlled dosage preserves the aromatic purity. Expressive and lively, this has aromas of baked apples with bright, fresh acidity and a delicious, rounded finish.

Widely regarded as one of the best co-operatives in the world, Cave de Turckheim lies at the mouth of the Munster Valley. Working closely with 180 partners, its vineyards span the full breadth of Alsatian terroir and grape varieties. Cave de Turckheim only produces wine from the grapes of its member growers, it is a récoltant not a négociant. Substantial investment in the winery has enabled the team to vinify many parcels of grapes separately, offering Michel Lihrmann (senior winemaker for 25 years) the chance to highlight each wine's nuances in his signature dry, yet fruit-forward, style. Committed to producing the highest quality wines, growers are encouraged to keep yields low.

Plageoles Mauzac Gaillac France 2022 ABV 12.5%
Grape variety: Mauzac Rose



The **Plageoles estate** has been in operation since 1805. Phylloxera only grazed it. Its deep clay-limestone soils allowed the vines to resist the devastating effects of this terrible vine disease. Today it comprises two estates covering 20 hectares.

Located in the north of the Tarn department, north of Toulouse, the Gaillac Appellation area covers 2,500 hectares spread over 73 municipalities with around one hundred private cellars and three cooperative cellars.

Winemaking: Special winemaking methods known as "rural" or "Gaillac-style." Direct pressing. Static settling (24 hours). Indigenous yeast. Filtering through a bag-in-box filter is carried out when the wine reaches 30g of residual sugar to stop alcoholic fermentation. After two months of maceration, the wine is bottled. Secondary fermentation occurs approximately three months after bottling. At this point, between 5 and 10g of sugar remain, and the alcohol content has risen to around 12.5%.

*“Now bridegroom and bride let us toast
In a magnum of merry champagne –
Let us make of this moment the most
We may not be so lucky again*

Chorus:

*Come bumpers – aye, ever so many
And then, if you will, many more!
This wine don't cost us a penny
Thou' its Pommery, Pommery 'seventy-four!”*

*From The Grand Duke
by Gilbert and Sullivan*

**Cloudy Bay Pelorus, Marlborough, New Zealand. NV ABV 12.5%
Chardonnay-dominant blend (approx. 60-70% Chardonnay, 30-40%
Pinot Noir).**



Cloudy Bay of Sauvignon Blanc fame. Pelorus is a Chardonnay-dominant blend made with a dash of Pinot Noir. It's fermented in oak and aged on its lees for a generous two years. This gives a nutty, elegant complexity to crisp apple flavours.

The pale straw colour and aromas of ripe citrus hint at its Chardonnay origins. On the nose, a bouquet of apple and lemon complements the aromas of fresh bread, drawn from two years' bottle ageing on lees. The palate is toasty, creamy and complex, enhanced further by the lingering, nutty finish. Several different clones of Chardonnay and Pinot Noir are used in the vinification of Pelorus. All grapes are whole bunch pressed, and the juice is settled for 48 hours before being racked from

the solid lees. Fermentation takes place in stainless steel tanks, where the wine also goes through malolactic conversion. Lees are stirred post-ferment to build texture. Blending takes place in September, with some base wine being separated to become future reserve wine. In October, a proportion of older reserve wines are added to the blend. Following blending and stabilisation, the wine is aged en tirage for a minimum of 24 months. After disgorging, a small dosage is added to the wine before the cork is inserted.

Camel Valley Cornwall Brut England NV ABV 12.5%
58% Chardonnay, 23% Seyval Blanc, 19% Pinot Blanc



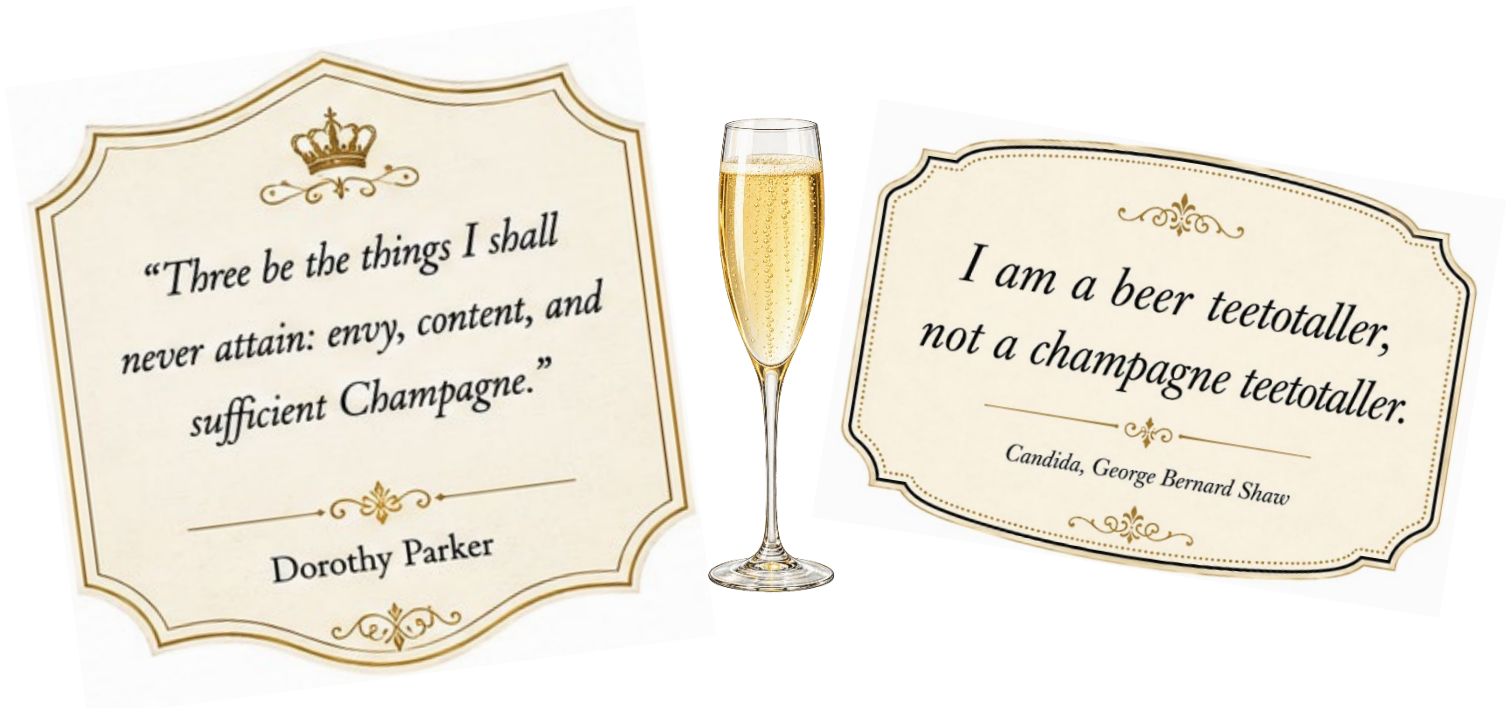
Established 1989 in Bodmin by ex RAF pilot Bob Lindo and Annie Lindo

- 2002: Won the Waitrose Drinks Producer of the Year Award.
- 2005: International Wine Challenge Gold Medal for Camel Valley 'Cornwall' sparkling wine.
- 2007: 2nd Generation Sam Lindo won UK Winemaker Award and Sparkling Wine Trophy.
- 2008: 'Vintners Trophy' for the best UK English sparkling wine

- 2009: Bob Lindo: 'When Sam came second in the World Sparkling Wine Championships to Bollinger in Italy in 2009, I really did take my hat off to him'. However, when he won the Trophy for 'Best International Traditional Method Sparkling Wine' in 2010 in Verona, ahead of Bollinger and Roederer, I nearly ate it!
- 2018: Camel Valley was the first English vineyard to receive the Royal Warrant, and in 2024 new warrants were granted cementing its relationship with King Charles III. In 2019 and 2023 served at State Banquets.
- 2026: Silver for 2023 Camel Valley Cornwall Brut at the International Wine Challenge. Sold at Rick Stein's and throughout Cornwall, Waitrose nationally, Fortnum's and Hakkasan in London and exported to Japan

“Fresh and fruity traditional method sparkling wine, perfect for all celebrations. Fresh yeasty aromas, English hedgerow scents with good acidity and a touch of honey on the palate.”

“It isn't too difficult to sell an individual bottle of English wine or English Sparkling Wine on curiosity value alone, ‘But when users return time and again to buy our wine or come to buy a case because they had it in a restaurant the previous night and loved it - that's when you know you're doing something right.”



Bründlmayer Brut Reserve, Kamptal, Austria NV ABV 12%
Chardonnay dominant: Chardonnay, Pinot Noir, Pinot Gris, Pinot Blanc, and Grüner Veltliner



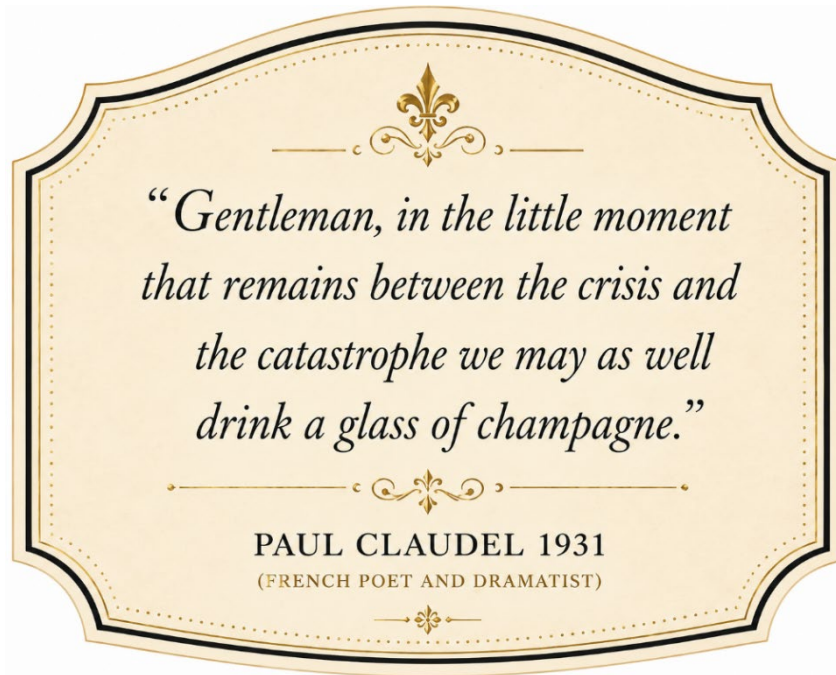
Nuances of white bread, brioche and stewed apricot with generous fruit presence - and charm as well; considerable body, firm and open-hearted, very round and juicy, smooth yellow fruitiness, tingling and balanced, not too sweet, very beautiful filling.

The 94 hectare vineyards of the Bründlmayer family are located on the hills surrounding the Lower Austrian wine town of Langenlois, 70 km west of Vienna, upstream along the Danube, where the Kamp Valley meets the Danube Valley. The dense forests of the Waldviertel protect against icy northwesterly winds. During the day, the sun heats the stony terraces, while at night fresh, spicy forest air flows through the Kamp Valley into the Langenlois basin. The interplay of hot days and cool nights, the confluence of two rivers, and the geological as well as microclimatic diversity of the sites shape the character of the wines. The grapes are selected in September, when acidity and maturity have reached their perfect point for the base wine for the sparkling production.

Since 1989, Willi Bründlmayer has been producing his “Bründlmayer Brut”, a hand-riddled sparkling wine made from Chardonnay, Pinot Noir, Pinot Gris,

Pinot Blanc, and Grüner Veltliner. According to a Best Sekt Guide, it is “perhaps the best sparkling wine in the German-speaking world.” The estate uses 2.5 hl., 1.2 hl., and 300 l. wooden casks from Austria and Burgundy.

Willi Bründlmayer is a board member of the Académie Internationale du Vin and was named by the British wine magazine Decanter as one of the 50 personalities who will shape the face of the wine world in the decades to come. A British wine writer described Weingut Bründlmayer as “a beacon for Austrian wine”. In 2018, he was honoured with a lifetime achievement award.



Delamotte Blancs de Blancs Brut NV ABV 12%
100% Chardonnay



Delamotte Blanc de Blancs Champagne NV 75cl is considered the quintessence of Delamotte's distinctive house style. Made from 100% Chardonnay, grown in Le Mesnil, whose grapes are considered by many to be the highest in quality of the entire Cotes des Blancs. This is partly due to the soil composition in the vineyards, comprising layered sediment and chalk, fundamental to Delamotte's mineral style, finesse and delicacy. Full-flavoured yet tantalisingly light, this is a precisely-structured Champagne with a delicate, filigree texture. The wine spends at least 4 to 5 years on its lees, an extended ageing period allowing the Chardonnay to develop full expression. It is worth noting that in vintages where Salon is not made, its grapes are diverted to Delamotte

Champagne Delamotte is Chardonnay's most dedicated advocate. Drawing on all six grands crus from the Côte des Blancs, the wine is fresh and agile, capturing the classic Delamotte signature: fragrant jasmine, fresh ginger and minerals.

The chalky character from the soils is said to be quite evident in the champagne. The champagnes reflect that more steely and linear profile. The long lees time allows the wine time to mellow both structurally and aromatically, creating extremely unique flavours.

Delamotte Brut NV ABV 12%

50% Chardonnay 30% Pinot Noir 20% Pinot Meunier



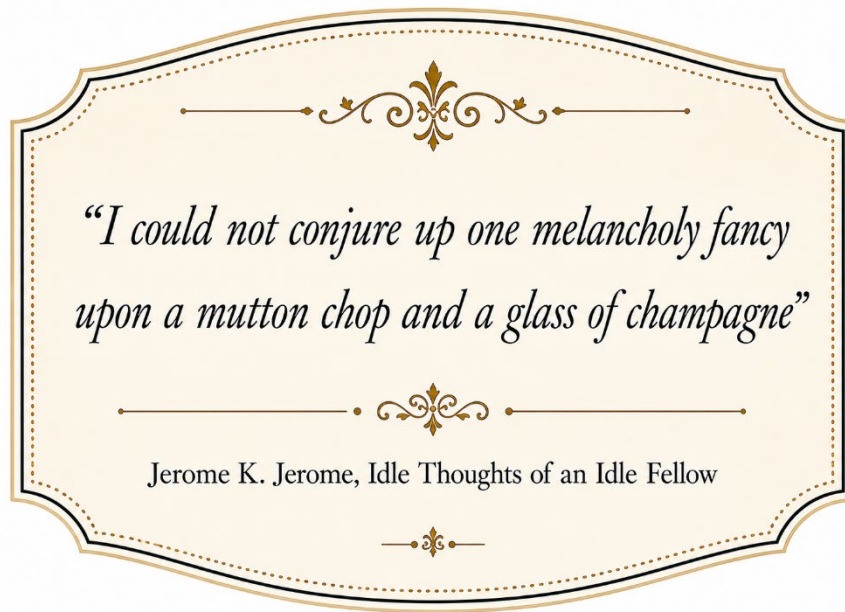
Alongside the elegant Delamotte Brut NV (a blend with Pinot Noir and Pinot Meunier but Chardonnay-dominant nonetheless), the Blanc de Blancs cuvées (non-vintage and vintage) are the stars of the show, both tantalisingly rich yet delicate.

From the heart of La Côte de Blancs, the NV Champagne Brut is based on the 2021 vintage and features a classic blend of blend of Chardonnay, 30/35% Pinot Noir and the remainder Pinot Meunier grown on chalky soils at different orientations and altitudes. Delamotte claim that the carefully selected proportion of each grape variety gives the Delamotte Brut NV a subtle power, appealing freshness, soft curves and a precise, fresh fruit finish. A brilliant pale yellow hue, it's very pretty on the nose, with inviting aromas of green apples, pears, and citrus. The wine is said to offer good freshness and bright acidity, along with nice tension. Open and approachable, with notes of fresh flowers and citrus blossoms as well as the mouthwatering crispness of Pinot Noir, it has a lively, fine mousse, a pithy, chalky texture, and a clean, powdery finish.

The Brut NV Champagne is bottle-aged on its lees for 3 years, which is more than the 15 months legal minimum, and is claimed to be a key factor in its style and quality.

Champagne Delamotte is the fifth oldest producer in the region. The House has passed through many generations and even changed name at one point but was re-established as Delamotte in the late 1940s when it came into the hands of the de Nonancourt family. In 1988 Champagne Laurent-Perrier purchased the business. After also buying the prestigious House of Champagne Salon in 1989, they officially joined the two companies. The legendary Salon Champagne, perhaps the world's finest and rarest Blanc de Blancs Champagne, is produced only in exceptional vintages. When Salon does not produce a vintage wine, those parcels are used in the production of Delamotte bottlings.

Champagne Delamotte's style philosophy is based on the small-scale, limiting quantity to just 50,000 cases per year. Quality is achieved by working with small growers and specific vineyards with their own unique terroirs, bringing complexity and character to Delamotte's champagnes. All grapes are picked and then sorted by hand by Delamotte's experienced staff. Extended ageing is crucial to the quality and style of Delamotte's Chardonnay-based champagnes.



Barnaut Blanc de Noirs Grand Cru Bouzy Champagne France **100% Pinot Noir NV ABV 12.5%**

A big, full-blown, powerful blanc de noirs (100% Pinot Noir from the Grand Cru vineyards of Bouzy), which nevertheless retains a balance and freshness along with its considerable vinosity. Rated even higher than Bollinger by Robert Parker

Barnaut's sense of traditional approachability is on show in this accessible cuvée, which demonstrates the generosity of Bouzy Pinot Noir. Fresh strawberry tart, sugared almond and buttery dough aromas meet plenty of fruit sweetness and a depth of honey, toast and dried apricots from the addition of 50% wines from a perpetual reserve that goes back to 1992. Drinking range: 2026 – 2028.

These are well-aged Champagnes (five years average for the Grande Réserve) which are very representative of the full-bodied style of Bouzy - the excellent Pinot Noir of the village's Grand Cru Vineyards providing the backbone (2/3) of the Grande Réserve and all of the Blanc de Noirs.

Blanc de Noirs has deep golden colour and is more intense in flavour than a non-vintage multi grape blend. They tend to be more expressive, dense and long on the palate. Perfect to accompany a meal of roast beef or wild poultry

“A sweet funky yeasty vanilla nose. Medium body. I got some pear, marzipan and elderflower flavours. Toasty brioche as well. Lovingly balanced and rich. Long, long finish with good minerality. A delightful bottle of bubs!”

Edmond Barnaut was a grape-grower and wine-broker when in 1873 he married the daughter of an old Bouzy family, Apolline Godmé-Barancourt. Using his own and his wife's vineyards he created his own marque and began selling bottles the following year. The 5th generation of the Barnaut family is now managing the vineyards.

“Since this era, in the silence and the freshness of the caves of pure chalk and of red bricks, operates the mystery of the birth of Champagne.

At the beginning, there is the Vine: this liana which it is necessary to know to overcome, for its fruit brings to the men joy, refinement and user-friendliness. In this family cradle where each bottle ripened during several years, we come to inspire us of the philosophy of our ancestors.... It is necessary consequently to well know it for to tame and control it, reason its protection, respect its environment. It is necessary to observe and understand the Nature, the soils and the climate to be in order with wisdom on this plant, because there is good wine only with good grape. “



*“But when the long hours of publick are past,
And we meet with champagne and a chicken at last,
May ev’ry fond pleasure that moment endear;
Be banish’d afar both discretion and fear!
Forgetting or scorning the airs of the crowd,
He may cease to be formal, and I to be proud...”*



From “*The Lover: A Ballard*” 1747
by Lady Mary Wortley Montagu

Gloria Ferrer Sonoma Brut NV, Carneros Napa Valley USA, ABV 12.5% Pinot Noir (approx. 88%-90%) and Chardonnay (approx. 10%-12%)



Gloria Ferrer's Sonoma Brut NV is a benchmark California sparkling wine, crafted using the traditional *méthode champenoise*. Gloria Ferrer was founded in 1982 by the Ferrer family as their primary venture into California winemaking. Owners of Freixenet S.A., one of the primarily Cava producers in Spain, they fulfilled the family's lifelong dream of producing wine in the United States.

It began with a dream passed from father to son — and the love of a woman who believed in both. José Ferrer grew up surrounded by the rhythm of harvest and the legacy of his family's winemaking tradition in Spain. But his heart was set on something bold: bringing the art of traditional method sparkling wine to the New World. He knew this wouldn't be a journey he could take alone.

When José met Gloria, he found not just a partner, but a true match — a woman of strength, grace, and curiosity. Gloria shared his love of wine, his sense of adventure, and the conviction that tradition could find new expression in California's rugged beauty.

Together, they crossed oceans and planted roots in Carneros, where the cool breezes and rolling hills reminded them of home. What began as a shared dream became a pioneering legacy — one that lives on in every bottle of Gloria Ferrer sparkling wine.

For José and Gloria to venture to Sonoma was a leap of faith, especially given their desire to establish what would be the first sparkling wine estate in the region.

In 1984, the first 50 acres were planted and the winery building was completed and opened in 1986. Today, the estate boasts over 300 planted acres.

In the 80's it was a commonplace practice to name wine estates and wineries after "the man of the household". However, in recognition of their partnership and love for each other and life's adventures, José dismissed this tradition, opting to call the estate and winery after Gloria.

"Our winemakers use creativity, ingenuity, and a gentle hand to reveal the distinctive Carneros terroir through our Pinot Noir-dominant sparkling wines. Our winemaking team focuses on creating texture driven wines with layers of complexity and nuance."





**Nyetimber Cuvee Cherie Demi-Sec NV West Chillington England NV
ABV 12%. 100% Chardonnay**



Rich, full flavoured and toasty

This cuvee has the delicate sweetness of honey notes, balanced with pure citrus lemon and tangerine flavours and a refreshing minerality. Elegant, delicate and fresh, it works particularly well with richer foods.

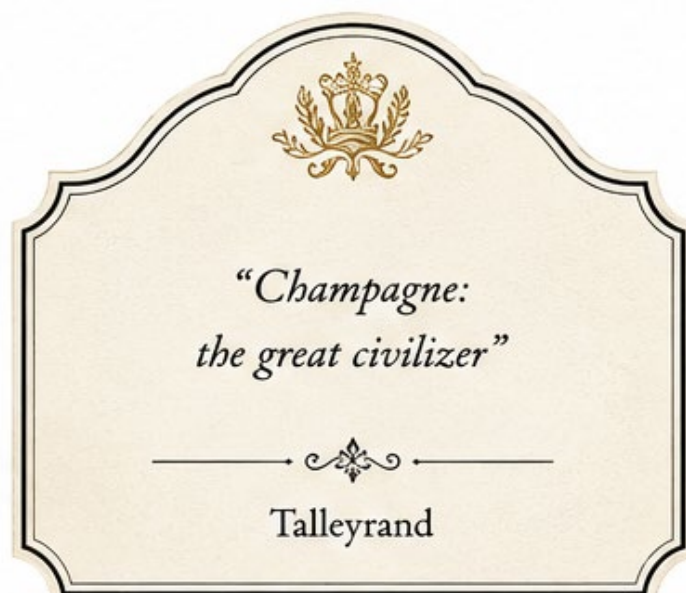
Nyetimber uses only grapes from its own vineyards, each of which were deliberately selected to be south-facing. Prior to harvest, the grapes are tasted to ensure the best flavour development before picking. Every single grape is picked by hand at the optimal time, a decision that is made on a parcel by parcel basis.

This superb sparkling wine is the first of its kind: a truly English interpretation of the classic off-dry Champagne style. Made in small quantities from Nyetimber's 100% 152 hectare estate-grown Chardonnay, bottled with extra dosage. Treading a fine tightrope between sweetness and freshness, this wine is at once crisp, citric, elegant, refreshing and satisfyingly rich, with heady brioche aromas perfectly complementing the palate. A great aperitif or accompaniment for light desserts, this is perfect for either end of a fine dining experience.

The Nyetimber estate counts three major milestones in its history. Its earliest beginnings saw it named in the Domesday Book in 1086, almost 1,000 years ago, when the peaceful valley of Nitimbrehia made its first appearance in recorded history. (It's believed Nitimbrehia refers to a newly timbered house or perhaps a small timber plantation.) The second milestone was the planting of the first vines, almost 902 years later, in 1988, when the holy trinity of sparkling wine grapes – Chardonnay, Pinot Noir and Pinot Meunier – found a new home in the lee of the South Downs.

And thirdly, Eric Heerema became the Owner and Custodian of Nyetimber in 2006, believing that the estate, with its ideal soil and location, had yet to achieve its full potential. Eric recruited Head Winemaker Cherie Spriggs and Winemaker Brad Greatrix, who both shared his vision of crafting the finest English sparkling wines. Married couple Cherie Spriggs and Brad Greatrix first joined Nyetimber as winemakers in 2007, after trying a bottle gifted to them by Cherie's parents. They instantly recognised the promise of this early wine

Nyetimber wines have gone on to achieve global acclaim, winning international awards and blind-tasting competitions, as well as being recognised by some of the world's most celebrated wine experts.



**Felsina Berardenga Brut Vino spumante di qualità Chianti Italy NV
ABV 12%. 60% Sangiovese, 20% Pinot Nero, 20% Chardonnay**



Aged on the lees for 20–22 months, followed by 3 months in the bottle; straw yellow with greenish highlights and a fine, persistent mousse.

Aroma: Floral notes mixed with golden delicious apple, citrus, and toasted bread crust.

Palate: Dry, crisp, and well-balanced with a strong mineral backbone and a Savory finish.

An important estate located in the commune of Castelnuovo Berardenga in the southernmost tip of the Chianti Classico zone. The estate extends to over 350 hectares of which 75 hectares of vineyards are planted with Sangiovese, Cabernet Sauvignon, Malvasia, and Chardonnay.

It was bought by Domenico Poggiali, a haulier from Ravenna, in 1964. At the beginning of the 1980s he transferred it to his son-in-law Giuseppe Mazzocolin, a former schoolteacher. In collaboration with cult oenologist Franco Bernabei, he replanted much of the vineyards and completely renovated the winemaking facilities. Today it is one of the leading estates in Chianti Classico.



*“Mistress like its brilliance vain,
Highly capricious and
inane...”*



Pushkin



*“Champagne certainly gives one
werry gentlemanly ideas. But for a
continuance, I don’t know but
I should prefer mild hale.”*



Mr Jorrocks in Paris, Surtees

Members and Guests:

Ann Anderson
George Anderson
Andrea Aspinall
Dr John Ballard
Paul Barber
Ian Brunskill
Professor Graham Buckton
Dominic Buckwell
Professor Kathleen Burk
Dr Stephen Cannon-Brookes
Ian Chater
Dr Sarah Chatham
Alistair Cliff
Dr Peter Collins
Bruce Cope
Col. Peter Durrant
David Emmerson
Professor Barbara Goff
Angus Hamilton
Lucinda Harris
Dr Stephanie Hathaway
Professor Norman Hammond
Professor Christian Heath
Dr Edward Henderson
Dr Sally Henderson
Dr Sameer Jauhar
Dr Robin Knill-Jones
Dr Karol P E Lasok
Laurence Lobo
Shirley Lobo
Professor David London
Ian Lovett
Patricia Lovett

Christopher Makey
Joy Manners
Zerlina Mastin
Karen P E Lasok
Paul Pilorz
Iain Roxborough
Sir Paul Silk
Dr Michael Simpson
Angela Warren
Dr Peter Warren
Professor Charles Watkins
Victoria Wilson
Professor Robert Zimmer