



An Extraordinary Champagne Tasting: The Art of the Blend and the Power of the Vintage

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



Wednesday October 22, 2025

St. Paul's Church, 227 Bloor Street East, Toronto

Registration: 6: pm , Tasting: 6:30 pm

TVC & WT Members & First Guest: \$170 + HST

Non-Members: \$220 + HST

Join the **Toronto Vintners Club (TVC)** and **Winetasters of Toronto (WT)** for a very special evening dedicated to the world's most celebratory wine. We invite you to look beyond the bubbles and discover the fascinating story behind every bottle of champagne.

This is your chance to go on a deep dive into the very soul of the region's winemaking. You'll explore the fundamental difference between non-vintage (a blend of several years) and vintage (wine from a specific year) champagnes. Taste how a master blender, or Chef de Caves, crafts a consistent house style by blending wines from different years. Then, experience how the *Chef de Caves* creates a pure expression of a single, spectacular harvest.

We have curated a unique and exceptional lineup from five incredible producers, representing Grand Marque, mid-sized, and grower-producer houses. You will taste ten wines in total, with approximately 40 mL pours of each, and Chef Omar will prepare some delectable food to pair with your wine.

This isn't just a tasting; it's a direct comparison of the artistry of the blend against the power of the vintage. Come discover if a great year truly makes a great champagne.

Non-Vintage	Vintage
<i>Louis Roederer Collection Brut Premier Champagne NV</i>	<i>Louis Roederer 2013</i>
<i>Taittinger Brut Réserve NV</i>	<i>Taittinger 2016</i>
<i>Drapier Carte D'Or NV</i>	<i>Drapier Grande Sendrée Brut Champagne 2012</i>
<i>Bérèche et Fils Réserve Brut NV</i>	<i>Bérèche et Fils Le Cran 2016</i>
<i>Suenen Oiry Grand Cru NV</i>	<i>Suenen Les Cocluette Grand Cru 2017</i>

Vintage vs. Non-Vintage Champagne: The Story Behind the Bottle

In the world of champagne, the difference between **vintage** and **non-vintage** tells a story of both consistency and celebration. While 90% of all Champagne produced is non-vintage (NV), the decision to make either style is a reflection of a winemaker's craft and philosophy.

The Art of the Blend: Why Make Non-Vintage Champagne?

Non-vintage Champagne is the signature of a Champagne house. It's a blend of wines from multiple years, created to achieve a consistent house style year after year. This practice is essential for several reasons:

Consistency: Champagne's location in northern France means weather conditions can vary dramatically. Blending wines from different years, including older "reserve wines," helps the cellar master smooth out any inconsistencies from a difficult harvest, ensuring the final product always tastes the same.

Balance and Complexity: Much like you may have experienced in a Bordeaux wine, a blend can be greater than the sum of its parts. Blending different years and grape varieties can create a more complex, well-rounded, and balanced wine.

The Power of the Vintage: Why Make Vintage Champagne?

Vintage Champagne is only produced in years of an exceptional harvest. It's a single-year wine and a direct expression of that specific year's unique qualities. Producers choose to make a vintage Champagne when:

Optimal Conditions: The growing season was nearly perfect, with grapes reaching an ideal balance of sugar and acidity.

Unique Character: The wine from that year has a distinct personality and a compelling story to tell. It's a snapshot of a specific time and place.

Aging Potential: The wine has the structure and quality to age gracefully for many years.

Ultimately, the decision to declare a vintage is a vote of confidence by the Champagne house. It's a statement that a particular year was so extraordinary that the wine it produced deserves to stand alone, rather than be blended away.

REGISTER/BUY TICKETS online at [Bubbles: Vintage v Non-Vintage October 22, 2025](#) and pay by e-transfer, credit card (via Square) or cheque. Price includes all food and wines. E-transfer and Credit Card payments must be made **within 48 hours** of registering to secure your booking. If you have not received a confirmation please contact services@winetasters.ca before trying to register again.

Louis Roederer Collection Brut Premier Champagne NV (\$100)

This is a fairly mature lemon-gold shaded Champagne with quite intense, complex aromas of hazelnut, dried apple and aged honey/marzipan. It has a sense of power and intensity on the palate - very dry with firm, staunch acidity running front to back. Nicely complex, with great intensity and length. Solid and so focused.

Taittinger Brut Réserve NV (\$87)

Taittinger Brut Réserve is elegance in a glass. It represents the classic character of Champagne to its fullest. The nose is redolent with brioche, roasted hazelnuts, citrus zest and chalky mineral notes. The palate is delicate, with a creamy mousse and fresh acidity, expressing grapefruit, mineral and yeast flavours.

Drappier Carte D'Or NV (\$80)

The Carte d'Or cuvée is the very expression of the Drappier style. With its very high proportion of Pinot Noir, one is almost tasting a Blanc de Noirs. Champagne with a fine aromatic richness, it opens with aromas of stoned fruits such as white vineyard peach. A spicy hint announces a powerful complex palate. A vinous Champagne of lovely complexity with a characteristic note of quince jelly.

Bérêche Réserve Brut NV (\$130)

Raphaël and Vincent Bérêche, together with their father, have been farming their nine-hectare biodynamic estate in Champagne since 2004. They employ natural yeasts and ferment most of their wines in oak barrels, a method that adds depth and complexity. By avoiding malolactic fermentation, they maintain the wines' natural acidity, resulting in a vibrant and fresh profile. Additionally, their increasing use of cork for secondary fermentation enhances the texture and longevity of the wines. Their Brut Réserve, a blend of Pinot Noir, Chardonnay, and Pinot Meunier, exemplifies this meticulous approach, offering a structured, mineral-driven Champagne that beautifully expresses the unique terroirs of their vineyards.

Suenen Oiry Grand Cru NV (\$170)

From 45+ year old vines in the Grand Cru of Oiry, this base was fermented and rested 9 months in neutral demi-muids, foudre, and concrete before heading to bottle unfined and unfiltered, and a minimum of 2 years sur lattes, disgorged with 2 g/L. Ample chalk, lemon, green apple, toasted brioche sits atop a base of crushed stones, creamy lees, and flake salts. There's a nice toothsome quality to this wine, bridging savoury and citrus smartly.

Louis Roederer 2013 (\$170)

Roederer's newly released 2013 Brut Vintage is showing brilliantly, unwinding in the glass with a youthfully reserved but incipiently complex bouquet of crisp yellow orchard fruit, citrus zest, fresh bread and honeycomb. Medium to full-bodied, deep and concentrated, this is a tightly coiled, elegantly muscular Champagne, its layered core of fruit built around an incisive spine of acidity. Seamless and complete, this is an over-performing vintage that puts many prestige cuvées to shame.

Taittinger 2016 Brut Millésimé (\$135)

The nose of this 2016 vintage expresses beautiful complexity. There are floral aromas of hawthorn and pleasant notes of pear, kumquat, verbena, gingerbread and white flowers, underpinned by a subtle minty note. On the palate, it releases superb energy; a fresh and dynamic attack with floral tones such as honeysuckle combined with delightful notes of peach and citrus fruits. The finish is subtle with lovely long-lasting aromas on top of pleasingly bitter orange peel. There is a charming complementarity between the elegance of the chalky soils of the Côte des Blancs and the broader shoulders of the Pinots Noirs from the Montagne de Reims. It is the perfect confluence of terroir, year, climate and Taittinger's House style. Blend: 50% Chardonnay, 50% Pinot Noir

Drappier Grande Sendrée Brut Champagne 2012 (\$170)

This delightful wine is a benchmark for the Aube. Its exquisite texture boasts a delightfully creamy, dense feel and vibrant energy. The fruit aromas range from ripe pear to apricot and quince, accented by fresh white flowers and a firm mineral note. The grapes come from a single site that has been in the family since the 19th century that is organically farmed and worked by horse. The base wines are fermented in large oak uprights and dosed at 4.5g/L after eight years on the lees.

Bérêche Le Cran 2016 (\$250)

The 2016 Extra-Brut Le Cran is gorgeous. Rich and exotic, the 2016 is immediately alluring right out of the gate. Apricot, chamomile, spice, mint, dried pear, tangerine peel and almonds all grace this soaring, beautifully layered edition of Le Cran. The rich, exotic side of late-picked Chardonnay in this vintage is beautifully complemented by the structure of Pinot Noir. Le Cran is a blend of fruit from the Les Vignes Saint Jean and Les Hautes Plantes lieux-dits, all in Ludes. Dosage is 3.65 grams per liter.

Suenen Oiry La Coclulette Grand Cru 2017 (\$425)

The 2017 Champagne Grand Cru Oiry La Coclulette is a bright yellow hue and reveals another level of complexity and feels more complete with its layered, pristine notes of lemon curd, fresh flowers, and poached apples. Medium-bodied, elegant, and refined all the way through, it's a seamless wine with a refined mousse and a long, balanced finish that is haunting through the back palate. This is one of my personal favorites from Suenen.