

THE TOAST EDIT

CELEBRATING WHAT **WAS**, **IS**, AND WHAT **WILL BE**.

Moments
*worth
remembering.*

DESTINATIONS THAT STAY WITH YOU

*From timeless escapes
to hidden gems.*

RECIPES & RITUALS MADE TO SHARE

*Food, flavors, and traditions
that bring us together.*

PEOPLE & CULTURE STORIES THAT INSPIRE

*Voices, art, and experiences
shaping our world.*



THE TOAST LIST

CHAMPAGNES,
WINES & SPIRITS
WE LOVE

THE JOURNEY

*Why the best
stories are
the ones we live.*

COLLECTING MEMORIES

*Heirlooms,
handwritten notes
& family recipes.*



Every story begins with a moment. Every toast honors
what **was**, celebrates what **is**, and welcomes what **will be**.

THE TOAST EDIT

FALL 2026 / ISSUE 001

CELEBRATING WHAT WAS, WHAT IS, AND WHAT WILL BE.

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A Note From the Editor

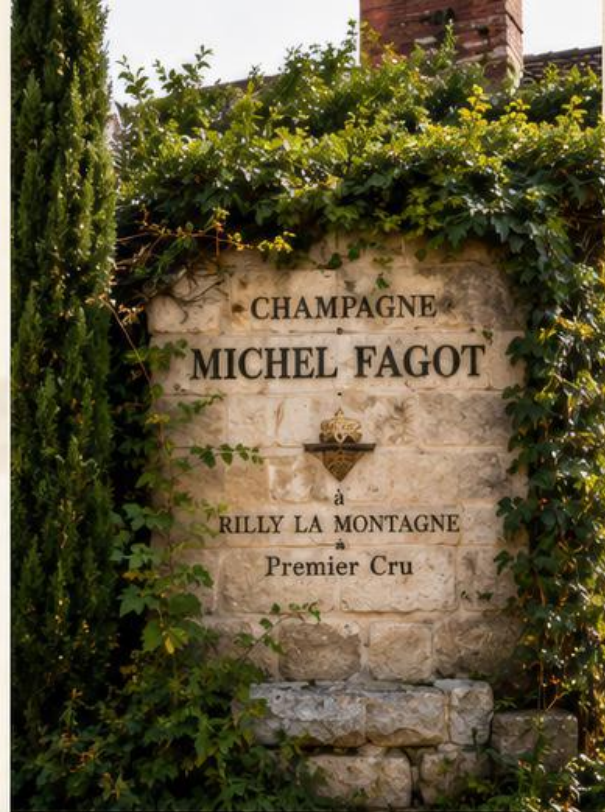
There is a moment — you know the one — when the glass is raised, the room goes quiet, and something shifts. Time folds. The past and the future press together in a single breath. This issue of *The Toast Edit* was born from that moment.

We traveled to Champagne not to write about wine, but to write about what wine makes possible: memory, connection, the courage to begin again.

Every story begins with a moment.
Every toast honors what was,
celebrates what is,
and welcomes what will be.

Here's to all of it.

— *The Editor*



PART I THE PLACE

*A journey through the
birthplace of Champagne.*



*"The land here
has a memory
longer than ours."*



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Where the earth remembers
everything the vine
ever knew.

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Three days in the world's
most celebrated
wine region.



THE REGION

*Where the earth
remembers
everything the
vine knows.*



Champagne Michel Fagot

Where family tradition meets Premier Cru.



FIVE GENERATIONS

Pierre-Gustave Fagot, innkeeper and wine merchant, settled in Rilly-la-Montagne in the 1870s. Five generations have tended the same land since.



15 HECTARES, ZERO COMPROMISE

Olivier Fagot tends 170,000 wine stocks across 15 hectares — 20 plots classified Premier Cru. Zero herbicide. Zero insecticide. A golden rule applied rigorously.



THE TOUR

The estate descends into deep chalk cellars where cuvées age up to 12 years in perfect stillness. The experience ends in a warm tasting room — three estate cuvées, afternoon light across the vines.



Inside the Cellars

“The chalk remembers everything the vine ever knew.”

The chalk cellars of Champagne descend **30 metres below the surface** — carved by Roman quarrymen, repurposed by monks, perfected by négociants over three centuries.

At Michel Fagot, the cellars hold a cathedral-like silence. Bottles stacked in riddling racks. Chalk walls sweating cold. The air tasting faintly of yeast and time.



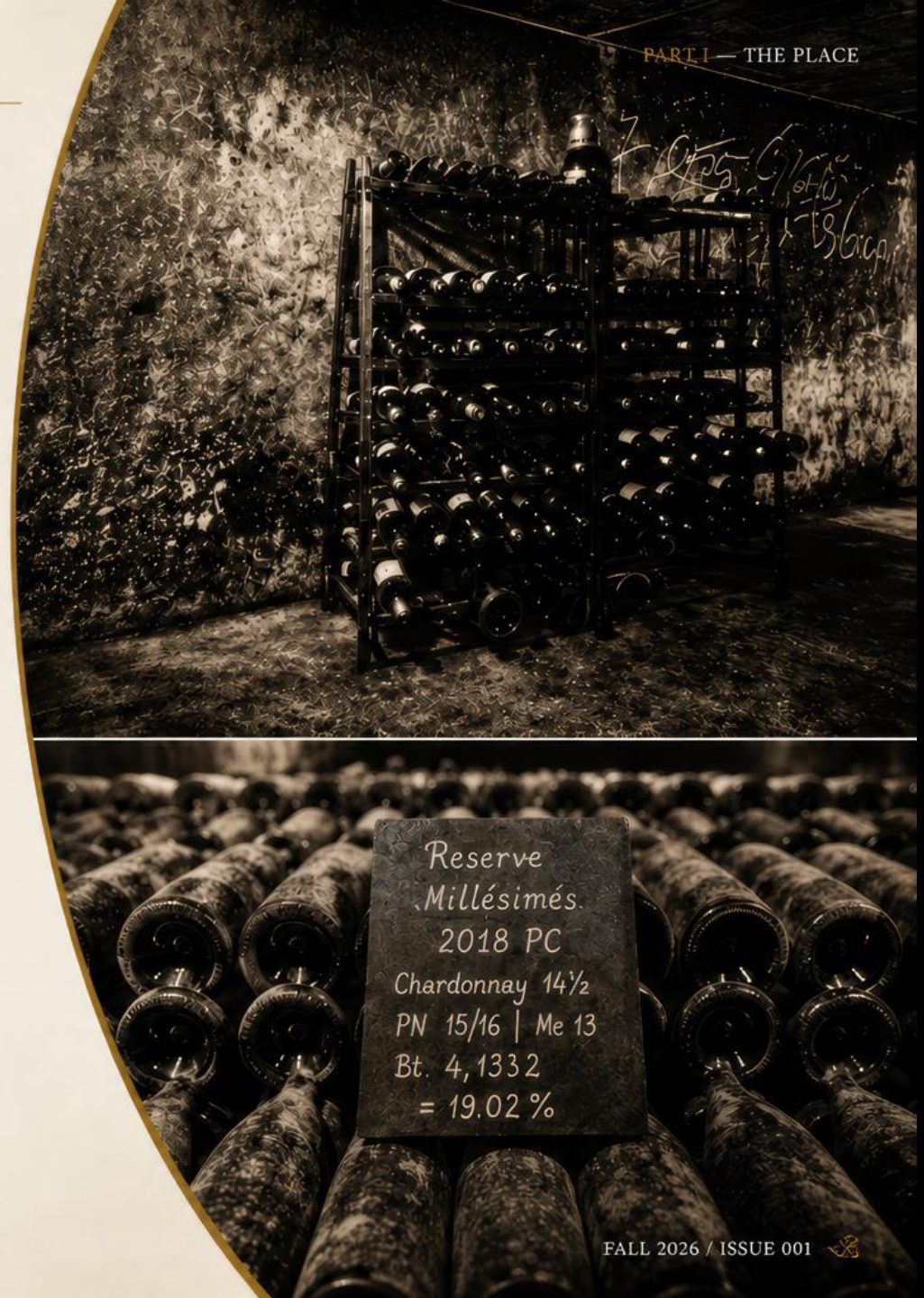
THE PUPITRE

Invented around 1816 by Veuve Clicquot and her cellar master Antoine Müller — the wooden A-frame that solved a problem clouding Champagne for centuries.



THE REMUEUR

A skilled *remueur* could turn up to **50,000 bottles a day** — one bottle every eighth of a second. A back-breaking trade that shaped the modern Champagne industry.



Reserve
Millésimés.

2018 PC

Chardonnay 14½

PN 15/16 | Me 13

Bt. 4,1332

= 19.02 %



The Craft

The long patience of méthode champenoise.

Not rushed. Not replicated.
This is craft shaped by time,
tradition and the quiet
devotion of generations.

Harvest

The shortest season. The longest year.

BEFORE DAWN

The villages fill with pickers arriving in darkness. September in Champagne: vines turning amber, air smelling of ripe fruit and coming rain.

BY HAND, ALWAYS

At Michel Fagot, every grape is chosen by hand — each basket carried with the weight of a year's patience. Zero machines. Zero shortcuts.

SEPTEMBER–OCTOBER

The best time to feel the energy of harvest — though many grandes maisons reduce visiting capacity during these precious weeks.



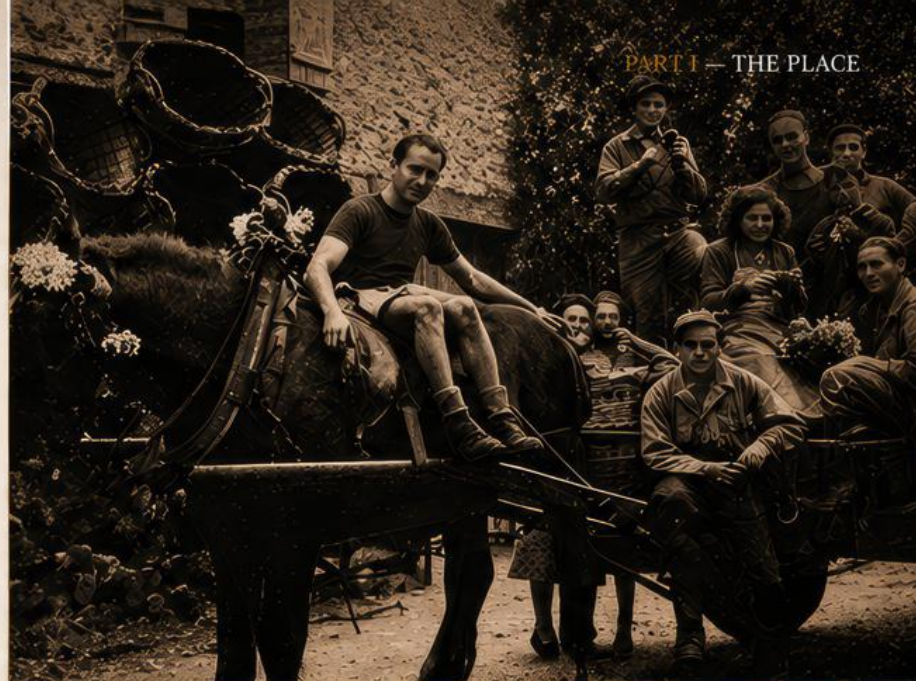
BEFORE DAWN



BY HAND, ALWAYS



A NEW VINTAGE

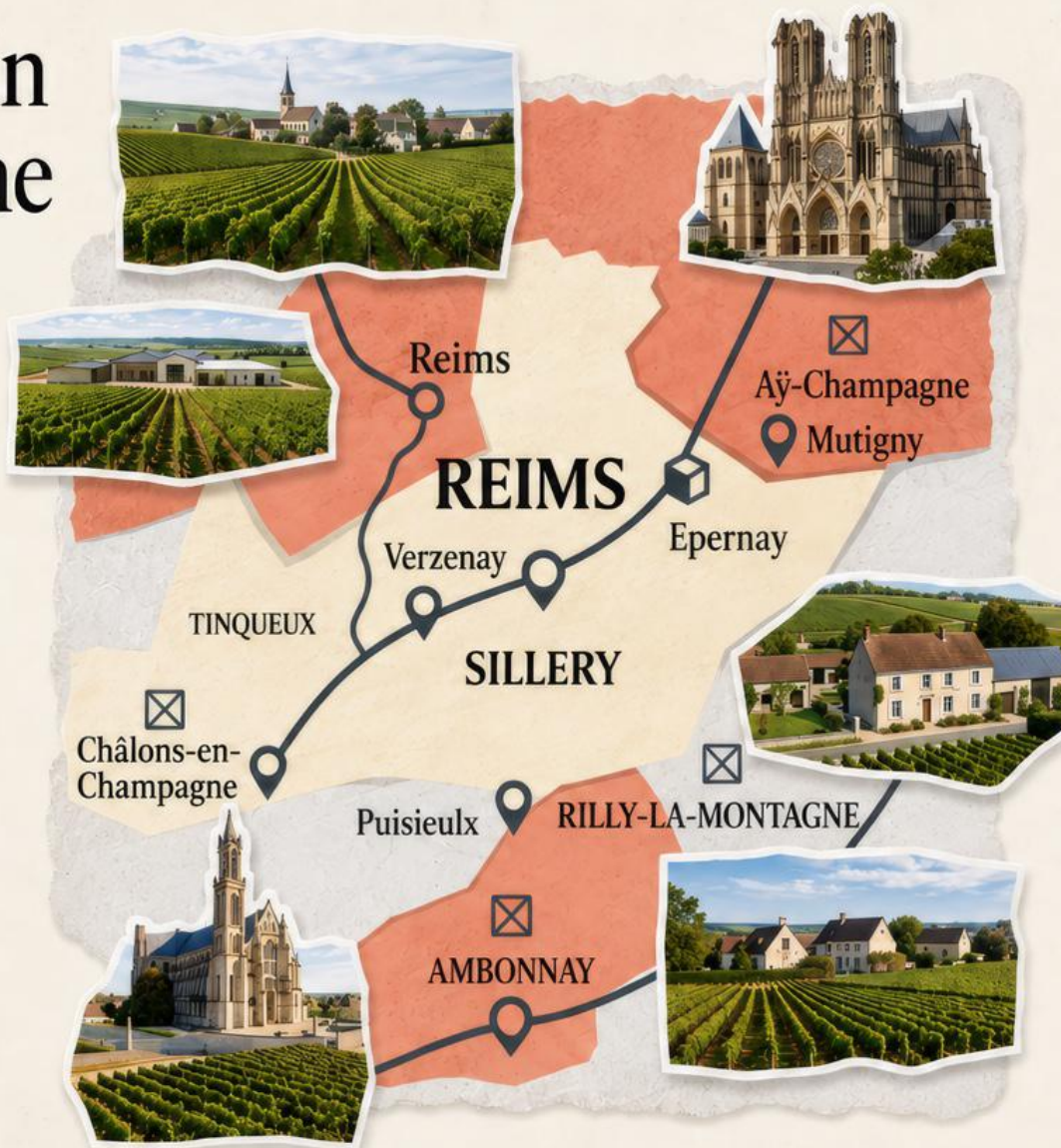


PART I — THE PLACE



Weekend in Champagne

Three Days in the World's Most Celebrated Wine Region



Editor's Recommendation

*One day. One house.
Michel Fagot.*



Arrival — Reims

- Arrive by TGV (45 min from Paris).
- Notre-Dame de Reims at golden hour.
- Michelin-starred dinner.
- Overnight: stay: Château de Sacy — 54 windows overlooking Montagne de Reims vineyards.



The Heart — MICHEL FAGOT

- Private cellar tour
- Traditional riddling demonstration
- Tasting of Auld Lang Syne Champagne
- Walk the Premier Cru vineyards
- Lunch overlooking Rilly-la-Montagne



The Legacy — Épernay

- Avenue de Champagne at dawn.
- Royal Champagne Hotel & Spa.
- Champillon — 47 rooms, vine-striped hill views,
- Michelin-starred cuisine by Chef Christophe Raoux.





PART II

THE CHAMPAGNE

The Art Behind the Bubbles.



*Every bottle
tells the story of
craft, terroir,
and tradition.*



The Story



A toast that crossed the world — and the song that carried it.



Recipes Worth Sharing

Three Dishes for a Champagne Table

Each recipe celebrates the elegance of Champagne — from the first sip to the last bite.



Gougères au Comté

The classic Champagne welcome — warm, golden, impossibly light. Serve the moment guests arrive, glass already poured.

- Choux pastry, aged Comté, sea salt
- Bake at 200°C until puffed and golden
- Serve immediately — they wait for no one



Sole Meunière with Champagne Beurre Blanc

A reduction of Auld Lang Syne Brut, shallots, and cold butter — the sauce that makes the fish disappear.

- Reduce Brut with shallots until syrupy
- Mount with cold unsalted butter off heat
- Season, strain, pour over pan-fried sole



Pears Poached in Champagne

The dessert that asks nothing of you except a quiet table and someone worth sharing it with.

- Peel pears; simmer in Brut with vanilla and star anise
- Cool in their syrup; serve with crème fraîche
- A glass of the same Champagne alongside



*Sole Meunière
with Champagne
Beurre Blanc*

The Toast List

Where to Stay, Sip & Discover in Champagne

From historic estates to intimate hotels and hidden villages, these timeless places invite you to slow down and savor Champagne where it all begins.

Who Was Dom Pérignon?

Dom Pierre Pérignon (1638–1715) was a Benedictine monk and cellar master at the Abbey of Hautvillers.

Known for his exacting standards and innovations in **blending**, vineyard selection, and cellar technique, Dom Pérignon helped advance the quality and character of Champagne wines.

His legacy lives in every bubble.

“Come quickly, I am tasting the stars!”

— TRADITIONALLY ATTRIBUTED TO DOM PÉRIGNON

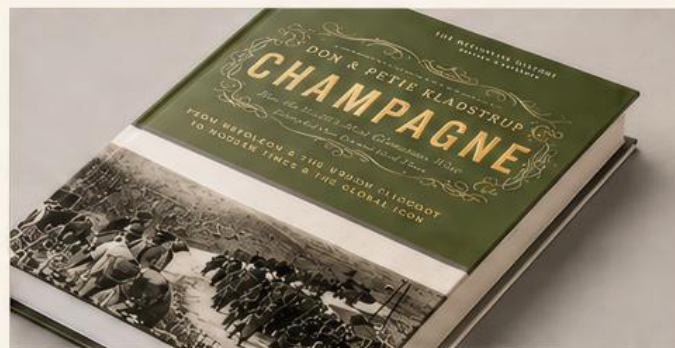


Estate to Visit

Champagne Michel Fagot

Reims, Champagne — Artisan, family winery.

Five generations of excellence and a deep commitment to the land and the craft.



Book

Champagne: How the World's Most Glamorous Wine Triumphed Over War and Hard Times

Don and Petie Kladstrup

The definitive history of Champagne — from Napoleon and the Widow Clicquot to modern times.



Hotel

Royal Champagne Hotel & Spa

Champillon — 47 rooms, Michelin-starred dining, vineyard views from every suite.

A contemporary retreat surrounded by UNESCO listed vineyards, where luxury meets landscape.



Hidden Village

Hautvillers — the historic village where Dom Pérignon lived and worked, overlooking the vineyards of Champagne.

Visit the Abbey Church and his tomb, and walk the same hillsides that inspired his legacy.





Auld Lang Syne

A Toast That Crossed the World.

In 1788 Robert Burns wrote down a traditional Scottish song he had heard from “an old man singing.”

It was published after his death in 1796.

“Auld lang syne” — old long since. For the sake of old times. The question it asks is the only one that matters: should old acquaintance be forgot?”

Set to a traditional pentatonic tune in 1799, it became the world’s **universal song of parting** — sung at New Year’s Eve, graduations, funerals, and farewells on every continent.

Over the centuries, it has been performed by countless artists around the world, becoming a universal anthem of remembrance and new beginnings.

“Should old acquaintance be forgot?”



Behind the Bottle.

Before the cork.

Before the toast.

Before the celebration.

There is the work.

At Champagne Michel Fagot, excellence is never rushed. It is measured in seasons, in patience, in hands, and in the quiet places no one sees—until the moment you taste.



CHAMPAGNE
MICHEL FAGOT
RILLY-LA-MONTAGNE
FRANCE



01 TIME

*In the quiet of the cellar,
time becomes part of the craft.*

02 ORIGIN

*Le Clos de Marzilly.
Where place becomes Champagne.*

03 HAND

*Tradition is still
something you can touch.*



Every Story Begins With a Moment

A Closing Essay

There is a line in Auld Lang Syne that most people never sing — a verse about two friends who have wandered far apart, who meet again by chance, and who raise a cup of kindness to the years between. It is not a sad verse. It is the most hopeful thing Robert Burns ever wrote. Because it assumes that the meeting will happen. That the glass will be poured. That the story is not over.

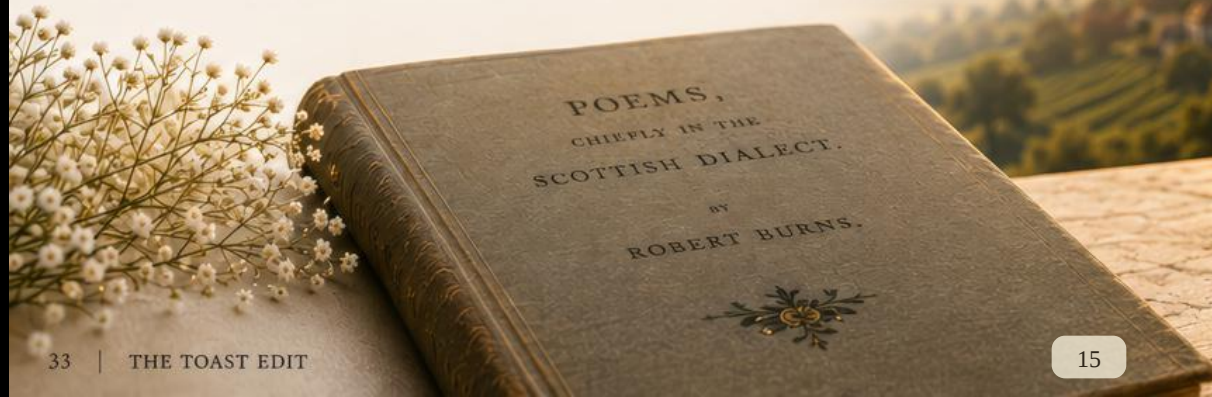
We raise a glass not to mark an ending, but to honor what made us — the meals, the journeys, the people who changed us without knowing it.

Champagne is not a drink for special occasions. It is **the drink that makes occasions special** — and there is a difference worth understanding.



THE TULIP

In Champagne, the glass matters. A tulip-shaped glass gives the wine room to open, while its narrower rim concentrates aroma and preserves the stream of bubbles. For fine Champagne, it reveals more than the traditional flute.



ADRIEN FAGOT

A Life in the Vines

The Fagot family's relationship with the vineyards of Champagne stretches across generations.

Here, Adrien Fagot works the vineyards with the machinery of his time—turning the soil between the vines as the first generation shapes the land that produces the exquisite Champagnes we enjoy today.

*The vineyard remembers
every generation that tends it.*



ADRIEN FAGOT • CIRCA EARLY 1900s

From Vineyard to Bottle

The Long Patience of Méthode Champenoise

SIX TRADITIONS. ONE EXQUISITE CHAMPAGNE.

Méthode Champenoise is more than a process — it's a generational craft, where time, discipline and respect for the land turn grapes into greatness.



01

THE VINEYARD

Chardonnay, Pinot Noir and Meunier take their character from the soils and climate of Champagne.



02

HARVEST

Hand-picked in wide, shallow baskets — grapes kept whole. Governed by regulation since 1938.



03

PRESS

Gentle pressing extracts the finest juice — the *cuvée* — reserved for the best Champagnes.



04

SECOND FERMENTATION, AGING & RIDDLING

After secondary fermentation and aging, bottles are gradually turned and tilted, guiding the sediment toward the neck for disgorgement.



05

DISGORGEMENT & FINISHING

Sediment is removed, dosage added, and the bottle prepared for its final cork.



06

THE BOTTLE

A precise dosage balances the wine. Corked, wired, and labeled — ready for the world.

From the vine to your glass, a journey of care, craft, and time.



A Journey Through Champagne

Where the Earth Remembers Everything



Getting There

Just **45 minutes** by TGV from Paris Gare de l'Est — yet Champagne feels like another century entirely.



PARIS

REIMS

ÉPERNAY



Reims

Twenty-five kings of France were crowned within the walls of Notre-Dame de Reims — a cathedral inscribed on the **UNESCO World Heritage list**, larger than Notre-Dame de Paris.



Épernay

The celebrated heart of Champagne. Avenue de Champagne lined with the great houses, **35 minutes south by car** — Champagne at every turn.



Beneath the Surface

Deep chalk seams maintain a constant cool temperature. The cellars are among the most impressive underground spaces in France — carved by time, perfected by patience.





The Journey

Three days. One unforgettable region.

From sunlit vineyards to historic cellars, from
cobblestone streets to tables set with intention —
this is Champagne as it should be experienced.



The Art of Pairing

Classic dishes selected to compliment each cuvée.



CLOS DE MARZILLY

Oysters, aged Comté, smoked salmon blinis. Mineral precision cuts through richness while amplifying the sea's natural salinity.



BRUT

Roast chicken with tarragon butter, soft-ripened cheeses, charcuterie. Brioche notes echo the richness while vibrant acidity refreshes the palate.



ROSÉ

Duck breast with cherry reduction or strawberry tart. Elegant red-fruit character bridges savory depth and delicate sweetness.



THE RIGHT GLASS

Serve chilled at 8–10°C in a tulip glass to fully appreciate the wine's aromas. Avoid narrow flutes, which concentrate bubbles at the expense of bouquet, and coupes, which allow effervescence to dissipate too quickly.

PAIRING PRINCIPLE

Champagne doesn't simply accompany a dish. Acidity, texture and dosage can change the way the food itself is experienced.





UNTIL NEXT TIME

*“We’ll tak’ a cup o’
kindness yet,
for auld lang syne.”*

— Robert Burns

COMING WINTER 2026

ISSUE 002 — THE TABLE

*The meals we share. The flavors we remember.
And the people who make both matter.*

THE TOAST EDIT
*Every story begins **after** the toast.*

— — — — —
AULD LANG SYNE

*Crafted in Champagne.
Not inspired by it.*

SOME MOMENTS
DESERVE MORE
THAN TIME.



ELABORATED BY
MICHEL FAGOT
REIMS • FRANCE
CHAMPAGNE, FRANCE

AULDLANGSYNECHAMPAGNE.COM



UNTIL
THE NEXT TOAST.

