



• THE ESSENTIALS •

New program for our tasting "The Essentials".

In the morning instead of in the afternoon, 8 wines instead of 7, 2 grands crus instead of only 1...

From Monday to Friday, at 11am, enjoy a wine tasting class lasting 1 ½ hours.

"The Essentials" offers you an excellent introduction to Burgundy wines. This wine tasting class will enable you to make the most of the vinous discoveries that will certainly mark your stay in Burgundy and to put into practice your tasting techniques.

Around one of our two tasting tables, we will look at « the essentials » of the oenological and viticultural knowledge necessary for an understanding of Burgundy and its prestigious wines: the geography of the vineyards, the hierarchy of the appellations, geology and soil, grape varieties... We will reply to your questions: why are the wines different even though they are made from neighbouring parcels of land? Why do we find the 1er and grand cru wines in the middle of the slopes? Etc...

Next, it's time to taste. We begin with an initiation in the techniques of tasting, then a blind tasting of 8 wines, 2 of them are "grand cru" and all chosen from the four levels of appellations in Burgundy (whites and reds). To give you a wide overview of the wine region, we have selected wines from estates in the different Burgundian wine growing areas, from Chablis to Mâcon, including Côte de Nuits, Côte de Beaune and Côte Chalonnaise.

/ KNOWLEDGES

Review of the essentials of Burgundy: the wines from Burgundy & the grapes, the geography, the AOC system, how to read a label...

/ INTRODUCTION TO WINE TASTING

The techniques of tasting: visual, olfactory and gustative examination

...

You will never look at wine in the same way.



/ TASTING

Blind tasting of 8 wines (no influence of the label). The wines are from different areas in Burgundy with a selection of “regional”, “village”, “premier cru” and “grand cru” appellations, for both white and red wines

Example:

White wines: Bourgogne Hautes Côtes de Beaune 2015 – Pouilly-Fuissé Sur La Roche 2019 – Saint-Aubin 1er cru Les Cortons 2018 – Chablis Grand Cru Vaudésir 2013

Red wines: Bourgogne Pinot Noir 2019 – Vosne-Romanée 2016 – Mercurey 1er cru Les Vasées 2018 – Corton Grand Cru 2017

/ WHEN

From Monday to Friday at 11 am (*duration : 1 ½ hours*)

/ PRICE

50 € TTC per person
Minimum 2 people
Maximum 6 people

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