



• DELUXE ESSENTIALS •

From Monday to Friday, at 11am, enjoy our “Deluxe Essentials”, lasting 1 ½ hours to 2 hours. It offers you an excellent opportunity to learn the essentials about Burgundy wines while tasting prestigious wines.

First, It’s important to become familiar with Burgundy wines: so, we take the time to talk about the essential knowledge and to answer all the questions you might have. Then, after a review of the tasting techniques, it’s time for the practice : 4 blind tasting of 2 wines, comparing for each of them a premier cru and a grand cru from the same area. As we go along, we describe them, underline their differences, their common points, as well as the preferences of each other...

/ 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

/ TASTING

Blind tasting of 8 wines (no influence of the label) offering a comparison between a premier cru and a grand cru for 4 areas in Burgundy.

Example:

White wines: Chablis 1^{er} cru Mont de Milieu & Chablis Les Blanchots Grand Cru
Pernand-Vergelesses 1er cru Sous Frétille & Corton Charlemagne Grand Cru

Red wines: Vosne-Romanée 1^{er} cru les Suchots & Echezeaux Grand Cru
Morey-Saint-Denis 1^{er} cru les Millandes & Clos-Saint-Denis Grand Cru

...

You will never look at wine in the same way.



/ WHEN

From Monday to Friday at 11 am (*duration : 1 ½ hours to 2 hours*)

/ PRICE

100 € per person
Minimum 2 people
Maximum 9 people



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