



• PINOT NOIR TASTING •

PINOT NOIR TASTING ILLUSTRATED BY A BLIND TASTING OF 10 RED WINES

Pinot Noir Tasting invites you to explore the world of Burgundy's great red wines through its emblematic grape variety: **Pinot Noir**. Entirely private and customizable, this tasting highlights the many expressions of this exceptional grape, from the rolling hills of the Côte Chalonnaise to the prestigious vineyards of the Côte de Nuits. Discover how a single grape variety can produce remarkably different wines depending on vineyard location, environment and winemaking choices.

Around our tasting table, we begin by exploring the key concepts that help explain Burgundy's red wines. This first part encourages discussion and questions, providing a clear and practical understanding of the region's great red wines. We then introduce the fundamentals of wine tasting, specifically applied to red wines.

Practical tasting is at the heart of this experience. You will take part in a blind tasting of 10 carefully selected red wines produced by 10 different estates. With the labels concealed, the exercise encourages an objective approach and allows participants to focus entirely on the wines themselves. From Gevrey-Chambertin to Vosne-Romanée, passing through Chambolle-Musigny, Volnay and Pommard, this tasting illustrates the remarkable diversity of **Pinot Noir** and shows how just a few kilometers can sometimes produce wines with profoundly different personalities.

/ PINOT NOIR FUNDAMENTALS

Burgundy red wines: key figures, **Pinot Noir** grape, the geography, the AOC system, how to read a label...

/ INTRODUCTION TO WINE TASTING

The techniques of tasting applied to red wines: visual, aromatic and palate evaluation

/ TASTING

Blind tasting (no influence of the label) of **10 red wines** produced by **10 different estates**.

The wines come from the Côte de Nuits, Côte de Beaune and Côte Chalonnaise. The wine selection covers 7 vintages and includes 8 Premier Cru and 2 Grand Cru wines.

Example : vintages, vineyard sites and estates may vary throughout the year.

Red wines: Gevrey-Chambertin 1er cru La Combe au Moine 2018 – Chambolle-Musigny 1er cru Charmes 2015 – Clos Vougeot Grand Cru 2017 – Vosne-Romanée 1er cru Les Chaumes 2016 – Nuits-Saint-Georges 1er cru Les Saint-Georges 2019 – Corton « Les Bressandes » Grand Cru 2020 – Beaune 1er cru Clos de la Mousse 2020 – Pommard 1er cru Les Bertins 2019 - Volnay 1er cru Santenots 2021 – Mercurey 1er cru Clos Paradis 2018

/ WHEN

Private tasting experience, by appointment only.

Duration: approximately 2½ to 3 hours.

You will never look at wine in the same way.