



• PINOT NOIR TASTING •

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

The wine class « Pinot noir Tasting » invites you to (re)discover Burgundy red wines. Fully customizable, participate to this wine class devoted to the emblematic grape variety of our region: pinot noir.

Around our tasting table, we first look at all the oenological and viticultural knowledge necessary for a good understanding of Burgundy red wines.

Then we discuss the tasting techniques, applied specifically to red wines. The class ends with a blind tasting of 10 red wines: wines from Côte de Nuits, Côte de Beaune and Côte Chalonnaise. The wine selection includes 10 of the most prestigious appellations in Burgundy, such as Gevrey-Chambertin, Vosne-Romanée or Pommard...

/ KNOWLEDGES

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, olfactory and gustative examination

/ TASTING

Blind tasting of 10 red wines (no influence of the label). The 10 wines are produced by 10 winemakers from the 3 wine-growing areas Côte de Nuits, Côte de Beaune and Côte Chalonnaise. The wine selection covers 7 vintages and includes 8 wines "1er cru" and 2 grands crus.

Example : vintages, plots may vary during the season

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 class, on appointment
Duration: around 2 ½ hours to 3 hours

You will never look at wine in the same way.