



• PREMIER VS GRAND CRU •

Premier vs Grand Cru: the elite duel

Experience the subtle nuances that separate the exceptional from the legendary. This wine class is designed for those who wish to delve deeper into Burgundy's terroirs and its "climats". We invite you to a **side-by-side confrontation**.

Comparative tasting

By tasting a Premier Cru next to a Grand Cru from the same village, you refine your knowledge of the hierarchy of Burgundy wines.

Sensory Analysis

This immersion into the top 11% of Burgundy production is a rare opportunity to taste world-class bottles side-by-side – identifying their differences, their common points and discovering your personal preferences.

/ BURGUNDY FUNDAMENTALS

Review of the essentials: grape varieties, geography, the AOC system, decoding Burgundy labels...

/ ART OF TASTING

Master the professional techniques of sensory analysis: refining your visual, olfactory, and gustatory examination.

/ THE TASTING EXPERIENCE

Blind tasting of 6 wines offering a direct comparison between a Premier Cru and a Grand Cru from the same village.

Example:

The specific wines may vary throughout the year.

White wines

Village of Pernand-Vergelesses: *1^{er} cru Sous Frétille & Corton-Charlemagne Grand Cru*

Red wines :

Village of Morey-Saint-Denis: *1er cru les Millandes & Clos Saint-Denis Grand Cru*

Village of Vosne-Romanée: *1^{er} cru les Suchots & Echezeaux Grand Cru*

/ LOGISTICS

When: From Monday to Friday, at 11am.

Duration: 1 ½ to 2 hours of immersive tasting.

Capacity: Minimum 2 people - Maximum 9 people

You will never look at wine in the same way.