



• THE ESSENTIALS •

From Monday to Friday, at 10.30 am, enjoy a wine tasting class lasting 2 hours.

"The Essentials" offers you an excellent introduction to Burgundy wines. This tasting class will help you make the most of the wine experiences that will undoubtedly be part of your stay in Burgundy, while giving you the tools to taste wine with greater confidence.

Around one of our two tasting tables, we explore the essential concepts needed to understand 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 can two wines taste so different when they come from neighbouring vineyard plots? 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 introduction to wine tasting techniques, 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.

/ BURGUNDY FUNDAMENTALS

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, aromatic and palate evaluation

/ 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.

Sample wine selection:

White wines: Mâcon Verzé 2017 – Puligny-Montrachet « Les Charmes » 2020 – Rully 1^{er} cru Rabourcé 2023 – Chablis Grand Cru Vaudésir 2021

Red wines: Bourgogne Pinot Noir 2023 – Vosne-Romanée 2019 – Mercurey 1^{er} cru les Vasées 2019 – Corton Les Paulands Grand Cru 2022

/ WHEN

From Monday to Friday at 10.30 am - Duration: 2 hours

Minimum 2 guests - Maximum 9 guests

You will never look at wine in the same way.