



• WINE TASTING EXPERIENCE •

Sensation Vin offers, with its "Wine Tasting Experience", an in-depth discovery of Burgundy wines.

After having reviewed the essential knowledge about Burgundy wines, we look at the tasting methodology through tasting exercises. The first exercise is about flavours: you taste some water to dissociate acidity, bitterness, astringency... The second exercise is about aromas: 20 dark bottles to smell and find what is inside... thanks to your memory.

As conclusion, these exercises will enable you to disassociate flavours and aromas, to discuss your sensations and to interpret them.

Then we move on to a blind tasting during which you will compare 10 wines produced in the Côte de Beaune, Côte Chalonnaise, Côte de Nuits, Chablisien & Mâconnais. You will taste 5 whites and 5 reds, village, 1er cru and grand cru appellations.

/ 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

Exercise to recognise the aromas in wines

Exercise to recognise the flavours in wines

/ TASTING

Blind tasting of 10 wines (no influence of the label) from the prestigious areas Côte de Beaune, Côte Chalonnaise, Côte de Nuits, Chablisien & Mâconnais (level village, 1er cru and grand cru)

Example:

White wines: Rully 1^{er} cru Vauvry 2021 – Chassagne-Montrachet 1^{er} cru Morgeot Clos Pitois 2020
Ladoix 1^{er} cru les Gréchons 2018 - Meursault « Clos du Pré de Manche » 2017 – Puligny-Montrachet 2022

Red wines: Mercurey « Vignes Chazeaux » 2020 – Corton les Paulands Grand Cru 2019 – Vosne-Romanée 2016 – Gevrey-Chambertin 1^{er} cru les Combottes 2021 - Pommard 1^{er} cru les Charmots 2017

/ WHEN

From Monday to Friday, 10 am to 1 pm

Minimum 2 people - Maximum 9 people

You will never look at wine in the same way.