



FINE VINTAGE LTD
BY JAMES CLUER MW

Fine Vintage French Wine Professional Course

Course length: 2 Days

Day One:

Morning:

Introductions & course outline
Overview of France
Champagne & Other Sparkling Wines
Alsace
Loire Valley

Afternoon:

Burgundy
Beaujolais
Jura and Savoie

Day Two:

Morning:

Bordeaux

Afternoon:

Rhone Valley
Southwest France
Southern France
Vins Doux Naturels

Exam

Learning Outcomes

At the end of this course you will be able to:

- Demonstrate knowledge of the main grape varieties of France and be familiar with the minor grapes;
 - Understand the important viticultural and winemaking practices employed in France and how they influence regional styles;
 - Identify the important regions, AOCs, sub-regions, and relevant stylistic differences;
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Study Guide

A PDF copy of the Study Guide will be sent to your email upon registration. A hard copy of this Study Guide will be provided to you on the first day of the course.

Exam:

At the end of the last day of the course, students will be provided 60 minutes to answer 50 multiple-choice questions.

Students are required to achieve a grade of 65% to pass the French Wine Professional certification.