



FINE VINTAGE LTD
BY JAMES CLUER MW

Fine Vintage Tasting Masterclass Food & Wine Matching

Course Length: 1/2 Day

Day 1: PM Session

- Introductions & Course Outline
- The 5 Tastes & 4 Textures
- Key Concepts in Food & Wine Matching
- Wine Styles with Food
- Preparation Methods with Wine
- Tasting of 10 different wines
- Each wine paired with a small food item

Exam & Certificate

There is no exam or certificate for the Fine Vintage Tasting Masterclass – Food & Wine Matching. Just an afternoon of fun learning about matching wine with food!

LEARNING OUTCOMES:

- Display an understanding of the 5 tastes and 4 textures involved with wine and food.
- Display an understanding of how complimentary characteristics and contrasting elements in food and wine interact with each other.
- Display an understanding of how the main styles of wine match with different types of foods.
- Display an understanding of how different cooking methods impact wine matching.