



FINE VINTAGE LTD
BY JAMES CLUER MW

Fine Vintage Tasting Masterclass

The Art of Blind Tasting

Course Length: 1/2 Day

Day 1: PM Session

- Introductions & Course Outline
- General Strategies for Blind Tasting
- Strategies for Identifying a Common Grape Variety
- Strategies for Identifying a Common Country/Region
- Tasting of 10 different wines
- Wines Presented in Flights of 2 or 3 Wines with a Common Theme

Exam & Certificate

There is no exam or certificate for the Fine Vintage Tasting Masterclass – The Art of Blind Tasting. Just an afternoon of fun learning about how to improve your skills at identifying wines in a blind tasting!

LEARNING OUTCOMES:

- Display an understanding of the general strategies when approaching a blind tasting.
- Display an understanding of how to identify a common grape variety in a flight of 2 or 3 wines.
- Display an understanding of how to identify a common country or region in a flight of 2 or 3 wines.