

Fine Vintage French Wine 101 Course

Course length: 1 Day

Day One:

Morning:

Introductions & course outline Champagne & Other Sparkling Wines Alsace Loire Valley Bordeaux

Afternoon:

Burgundy
Beaujolais
Rhone Valley
Southwest France
Southern France
Vins Doux Naturels

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.

Study Guide

A PDF copy of the Study Guide will be sent to your email upon registration.

Exam:

There is no exam for this course.