

## “Technical” two-day course - Bordeaux wines from A to Z

Two days for a complete tour of tasting techniques and the particularities of the Bordeaux wine region. Terroirs, grape varieties, classifications, appellations of controlled origin ... this course will give you the opportunity to experience the diversity of Bordeaux wines by tasting approximately thirty out of them and creating your own blend. You will also enjoy a tasting dinner at a wine estate to meet the passionate and fascinating men and women who make these wines.

### Day 1 : Keys of tasting

Objective: Acquiring the tasting methodology

- Tasting mechanisms and vocabulary
- Olfactory evaluation to recognise the different aromas in Bordeaux wines
- Gustatory evaluation : search for balance and length on the palate
- Tasting of typical Bordeaux wines – Bordeaux Supérieur and « Côtes »

Lunch at a restaurant in Bordeaux.

### The keys to Bordeaux wines: Terroirs and blending

Objective: Blending – the prerequisite for the birth of great Bordeaux wines and their singularity

- Presentation of the Bordeaux wine region and the wine trade in Bordeaux
- The different terroirs
- The grape varieties grown in Bordeaux: their aromas and flavours
- The work carried out in the vineyards
- Blending, the key to Bordeaux wines: tasting of varietal wines and creation of your own blend

A coach will then take you into the vineyards for a visit, tasting and dinner at a wine estate in the company of its owner(s).



### Day 2 : The aromas and flavours of Bordeaux wines

Objective: The different steps of wine-making and ageing to produce quality wines

- The development of secondary aromas during the wine-making process
- The development of tertiary aromas during the ageing process
- A triangle of balances
- Tasting of wines in black glasses

Lunch at a restaurant in Bordeaux

### The expression of the diversity of the terroirs and the ageing potential of Bordeaux wines

- Classifications and appellations of controlled origin
- The concept of appellations by means of a horizontal tasting
- The concept of ageing by means of a vertical tasting



## PRACTICAL INFORMATION

**Schedule:** 2 consecutive days at the Ecole du Vin and an evening at a wine estate including a visit and a tasting dinner

**Participants :** Anybody

**Prices:** 350 € incl. VAT including lunches and dinner; student concession price 227 € incl. VAT

**Venues:** Tasting rooms at the Maison du Vin de Bordeaux and wine estate

**Lecturers:** Wine professionals (oenologists, sommeliers etc.)

## CALENDAR 2012

**Session A1:** Friday 11<sup>th</sup> & Saturday 12<sup>nd</sup> of May 2012

**Session A2:** Friday 19<sup>th</sup> & Saturday 20<sup>th</sup> of October 2012

**For further information or bookings, please contact**

**VITIVINITOUR** - Lucien GABILLAUD

Réceptif Bordeaux-Aquitaine

N° de licence : LI 033050002

37, rue de Saint Macaire - 33800 Bordeaux

Tél/Fax : +33 (0)5 56 92 32 31

[contact@lesacabailles.fr](mailto:contact@lesacabailles.fr) - [www.lesacabailles.fr](http://www.lesacabailles.fr)

**Complete itineraries including accommodation and extra tour days available upon request!**

## “Practical” two-day course – Explore the secrets of Bordeaux wines!

Two days to perfect your tasting skills, enrich your pallet and grasp the influence of the terroirs and vintages ... Continue your exploration of the wines of Bordeaux with ultimate tasting exercise : a blind tasting. Last but not least put your knowledge to practice by pairing wine and food in somewhat unusual ways. The wines of Bordeaux will hold no more secrets for you !

### Day 1: Become a master in the art of tasting

Recall of the great principles of tasting in support of many olfactive and gustative exercises

Recall of balance in red and white wines and blind tasting of several Bordeaux wines

Decoding of Bordeaux wine labels

Lunch at a restaurant in Bordeaux

### Spotlight on the appellations of Bordeaux and their organoleptic characteristics

Horizontal tasting: concept of appellation and influence of soil – Exercises about the right bank of Bordeaux wines

Vertical tasting : concept of soils and influence of the vintage – Exercises about the left bank of Bordeaux wines

### Day 2 : The harmony of food and wine

Main principles of harmony between food and Bordeaux wines

Food and wine pairing exercises with amuse-bouches, tests of new gustative experiences

Invitation to apply your newly acquired skills during a tasting lunch at a restaurant in Bordeaux

### Keeping and serving wine

Rules of conservation

The ideal cellar

The art of serving wine

The choice of the glass

Decanting: advantages and disadvantages for young and older vintages

The impact of the temperature on tasting



## PRACTICAL INFORMATION

**Schedule:** 2 consecutive days at the Ecole du Vin with a tasting lunch

**Participants :** Anybody

**Prices:** 335 € incl. VAT including lunches and dinner; student concession price 218 € incl. VAT

**Venues:** Tasting rooms at the Maison du Vin de Bordeaux

**Lecturers:** Wine professionals (oenologists, sommeliers etc.)

## CALENDAR 2012

**Session A4:** Sunday 13<sup>rd</sup> & Monday 14<sup>th</sup> of May 2012

**Session A6:** Sunday 21<sup>st</sup> & Monday 22<sup>nd</sup> of October 2012

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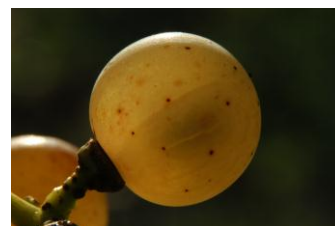
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## Intensive « Grands Crus » Course - Meeting with legendary wines: the Great Growths of Bordeaux

A three-day journey into the heart of the Bordeaux vineyards to discover four prestigious terroirs : Médoc, Sauternes, Graves and Saint-Émilion. In order to perfect your knowledge on the great Bordeaux wines, you will learn all about the origins of the classifications and appellations. While travelling through the vineyards of the Great Growths, you will understand why they are the elite among Bordeaux wines. From the 16<sup>th</sup> century, when the Médoc was no more than a vast swamp to the creation of the Pessac-Léognan appellation in 1987, embrace the history of an exceptional wine region.

### Day 1 : Graves & Sauternes

- The origin of the classifications
- The effect of the vintage on classifications
- The role of the terroir
- Classifications and their influence on the prices of wines
- Second labels and Crus Classés
- The classification of 1855
- The classifications in Sauternes and in the Graves
- The rise of the Pessac-Léognan appellation
- Departure for the Graves : Visit, tasting and lunch at a Cru Classé des Graves
- Visit and tasting at a Cru Classé of Sauternes



### Day 2 : The Médoc

- The classifications of the Médoc : the Classified Growths of the Médoc, the importance of the Crus Bourgeois, the Crus Artisans
- Departure for the Médoc
- Visit and tasting at a Classified Growth followed by a lunch at the Château
- Visit and tasting at another Classified Growth



### Day 3 : Saint-Émilion

- The classification of Saint-Émilion
  - Recall on the wine region of Saint-Émilion and its satellite appellations
  - The classification of 1954 and its revisions
  - Why is there no classification in Pomerol?
- Lunch at a Château in Saint-Émilion
- Visit and tasting at a Classified Growth in Saint-Émilion



## PRACTICAL INFORMATION

**Schedule:** 3 consecutive days from 9.30 am to 5.00 pm  
**Participants:** any person having accomplished the « Technical » and/or « Practical » course  
**Prices:** 600 € incl. VAT including lunches ; student concession price 390 € incl. VAT  
**Venues:** Tasting rooms at the Maison du Vin de Bordeaux and vineyards  
**Lecturers:** Wine professionals (oenologists, Sommeliers etc.)

## CALENDAR 2012

**Session A5:** Tuesday 15<sup>th</sup>, Wednesday 16<sup>th</sup> and Thursday 17<sup>th</sup> of May 2012

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