

Viavino Wine Appreciation Course



A tour of the classic regions of France in six sessions.

Each session looks at wines from the region or regions in question and compares them against examples made from the same grape varieties from around the world.

The course breaks down as follows:

1. White Varieties from Burgundy and the Central Vineyards
Chardonnay and Sauvignon Blanc
2. Red Varieties from Burgundy and Beaujolais
Gamay and Pinot Noir
3. White Varieties from Bordeaux and the Loire Valley
Chenin Blanc, Sauvignon Blanc, Sémillon, Muscadelle
4. Red Varieties from Bordeaux and the Loire Valley
Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec
5. White Varieties from Alsace
Riesling, Pinot Gris, Gewurztraminer
6. Red Varieties from the Rhône Valley
Grenache, Syrah, Mourvèdre ...

No prior knowledge is assumed; all that is needed to bring to the table is a love of red and white wine and a desire to learn more with an open mind.

As well as assessing a flight of wines, the course will also look to give a grounding in the following:

- The fundamental characteristics of wine; *acidity, alcohol, sweetness and tannin*.
- The world of wine; where all the wine regions of France are located, the other major areas of wine production in the world, what climates suit which grapes, etc...
- The basic characteristics of the grape varieties studied and how they change according to vineyard location and winemaking techniques

The course costs £150 for the six sessions and runs on Tuesday evenings from 8pm to 9pm at 83 Pemberton Road, London N4.

Details of the Wines in the Sessions

Each session will comprise of a flight of six wines, allowing an average of 10 minutes per wine over the hour. There are three sessions devoted to white wines and three to red, alternating in weeks. The wines in the sessions will be approximately as follows:

1. White Varieties from Burgundy and the Central Vineyards

- i) Chablis
- ii) New World lightly-oaked Chardonnay
- iii) White Burgundy
- iv) High-end New World Chardonnay
- v) Sancerre
- vi) NZ Sauvignon Blanc

2. Red Varieties from Burgundy and Beaujolais

- i) Beaujolais (*Gamay*)
- ii) Bourgogne Rouge (*Pinot Noir*)
- iii) Alsace Pinot Noir or Sancerre Rouge (*Pinot Noir*) or Alto Adige Pinot Noir
- iv) Côte Chalonnaise Rouge (*Pinot Noir*)
- v) Côte d'Or Rouge (*Pinot Noir*)
- vi) NZ Pinot Noir

3. White Varieties from Bordeaux and the Loire Valley

- i) Anjou Blanc (Chenin Blanc dry)
- ii) South African Dry Chenin Blanc
- iii) Dry White Bordeaux (Sauvignon Blanc, Sémillon, Muscadelle)
- iv) Coteaux du Layon (Chenin Blanc sweet)
- v) Sauternes or similar (Sauvignon Blanc, Sémillon, Muscadelle)
- vi) New World Sticke (Sauvignon Blanc, Semillon, Muscadelle)

4. Red Varieties from Bordeaux and the Loire Valley

- i) Anjou Rouge (Cabernet Franc)
- ii) Bergerac (Cabernet Franc, Merlot, Cabernet Sauvignon, Malbec)
- iii) Left-Bank Claret (ie red Bordeaux, Cabernets and Merlot)
- iv) Right-Bank Claret
- v) New World Cabernet Sauvignon
- vi) Argentinean Malbec

5. White Varieties from Alsace

- i) Alsace Riesling
- ii) German Riesling Kabinett
- iii) Clare Valley Riesling
- iv) Alsace Pinot Gris
- v) Veneto Pinot Grigio
- vi) Alsace Gewurztraminer

6. Red Varieties from the Rhône Valley

- i) Crozes Hermitage (*Syrah*)
- ii) Australian Shiraz (ie *Syrah*)
- iii) Chilean Syrah
- iv) Cotes du Rhône (*Grenache, Syrah, Mourvèdre, ...*)
- v) Gigondas or similar (*Grenache, Syrah, Mourvèdr, ...*)
- vi) Australian GSM (ie *Grenache, Syrah, Mourvèdre*)

In the future there will also be further courses on Italian and Spanish wines and much more.

Best,

Hugo Read
Viavino.