

Bordeaux Wine School Wine Courses

- Introduction to Bordeaux Wine
- Learning How to Taste & Discovering Bordeaux Wine (Level 1)
- The Essence of Bordeaux Proficiency Course (Level 2)
- The Legendary Chateaux of Bordeaux:
The Classifications and the Wines (Level 3)



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INTRODUCTION

The fact that Bordeaux is a reference for all wine lovers is hardly an accident... The wines come from a completely unique terroir with an exceptional climate and geographical location. Bordeaux's unique flavour is linked to the careful blending of several grape varieties, which varies according to terroir and château. Blending is a delicate operation carried out by a winegrower, cellar master, or oenologist to produce impeccable wines year after year. In fact, blends are better balanced than wines made from just one type of grape. All quality wines in Bordeaux come under the Appellation d'Origine Contrôlée (AOC) system, in keeping with strictly regulated viticultural and winemaking techniques, and only in authorised areas. French wine law defines not only where and how Bordeaux wine is produced, but also attributes the right to an appellation only after a wine has been accepted by professionals at a blind tasting. Bordeaux wine labels reflect these rigorous production methods and reliable quality. Throughout the workshops, we will help you understand where Bordeaux wine comes from, what they taste like, when they are best to drink, and how long they can be aged. Advice on how to taste Bordeaux wine will help you fully appreciate them. The workshops are led by the Bordeaux Wine School accredited tutors who are wine experts and practitioners of wine service professionals.

BORDEAUX WINE SCHOOL (L'ECOLE DU VIN DE BORDEAUX)

The Bordeaux Wine School was founded by the Bordeaux Wine Trade Council (CIVB). The aim of the specialised training courses provided by the Wine School is to enable people to familiarise themselves with Bordeaux wines, and learn the art of choosing and tasting them.

Introduction to Bordeaux Wine

For those who would like to have a good grounding in their knowledge of the wines of Bordeaux. This is a 2-hour course. Various wines from Bordeaux will be tasted to highlight the subjects learned.

CONTENT

- General presentation of Bordeaux vineyards
- Climate and soils of Bordeaux
- Grape varieties of Bordeaux
- Winemaking and ageing of wines
- Wine language and tasting technique

FEE

Member: HK\$580

Non-member: HK\$680

(Includes tuition, wine tasting, reference material and certificate issued by the Bordeaux Wine School.)

Learning How to Taste & Discovering Bordeaux Wine (Level 1)

For those who would like to discover the diversity and quality of Bordeaux wine and be able to taste, describe and appreciate them. This is an 9-hour course split into three (3 hours each) sessions. Various wines from Bordeaux will be tasted to highlight the subjects learned.

CONTENT

SESSION 1

- The origins of grape growing and winemaking
- The economic background of Bordeaux wine
- Wine language and tasting technique
- Bordeaux - Bordeaux Superior and Cotes' wines: Presentation of the appellations and tasting of representative wines
- Grape growing through the seasons
- Grape varieties and the A.O.C. Appellation System
- Saint-Emilion – Pomerol – Fronsac: Presentation of the appellations and tasting of representative wines

SESSION 2

- The art of making red wines
- Ageing red wines
- Bottling and labelling and applicable legislation
- Medoc and Graves: Presentation of the appellations and tasting of representative wines

SESSION 3

- Dry white wines
- Semi-sweet and sweet white wines
- Tasting of representative wines
- Blind tasting

FEE

Member: HK\$2,600

Non-member: HK\$2,800

(Includes tuition, wine tasting, reference material and certificate issued by the Bordeaux Wine School.)

The Essence of Bordeaux Proficiency Course (Level 2)

For those who want to increase their knowledge of Bordeaux wine using advanced tasting techniques and have the option of matching some good quality Bordeaux wine with food over a meal with wine matching exercise. This is a 4-hour course plus a practical lunch on wine and food matching. Various wines from Bordeaux will be tasted to highlight the subjects learned.

CONTENT

- A reminder of the principles of tasting
- Horizontal tasting – notion of appellation and the influence of the terroir
- Vertical tasting – notion of terroir and the influence of vintage
- The blending of Bordeaux wine: the key to harmony and equilibrium in a wine
- Creation by participants of their own blends from Bordeaux grape varieties
- Blind tasting
- The art of serving wine
- Decanting wine: the advantages and problems for a young wine and for an older vintage
- The influence of temperature in tasting
- The principles of harmony between food and Bordeaux wine
- Discovering the flavours, their interaction and equilibrium over a meal with wines

FEE

Member: HK\$2,400

Non-member: HK\$2,600

(Includes tuition, wine tasting, a practical food and wine matching lunch, reference material and certificate issued by the Bordeaux Wine School.)

The Legendary Chateaux of Bordeaux: The Classifications and the Wines (Level 3)

To investigate the origins of the Bordeaux classifications and explain their importance for wine drinkers today.

CONTENT

SESSION 1

- Earlier classifications and their purpose
- The role of the merchants, brokers, and Châteaux
- The Paris Universal Exposition of 1855
- The effect of vintage on the classification
- How terroir plays a role
- The classification and its part in the price of wines
- Second labels and the classification
- Tasting of representative wines

SESSION 2

- The Classed Growths of the Medoc
- The importance of the Cru Bourgeois wines
- The meaning of Cru Artisan

- The history of Sauternes and the Classification of 1855
- The Classed Growths of the Graves in both red and white
- The rise of the Pessac-Léognan Appellation
- Tasting of representative wines

SESSION 3

- An overview of the Saint-Émilion vineyard and its satellites
- The 1954 Classification of Saint-Émilion and its successors
- Why the vineyards of Pomerol were never classified
- Tasting of representative wines

FEE

Member: HK\$3,000

Non-member: HK\$3,200

(Includes tuition, wine tasting, reference material and certificate issued by the Bordeaux Wine School.)

REGISTRATION

All interested parties are requested to complete the registration form and return it together with appropriate fee(s) to the Secretariat 10 days before the workshops commence. Reservations by fax 2774 8503 are welcome but are subject to payment in full prior to workshop commencement. For information on the workshops, please contact Ms Lillian Fok on 2774 8544 or Mr Ronnie Chan on 2774 8526. For registration details, please contact Customer Services on 2774 8500. Successful applicants will be notified by telephone. No separate letter of acceptance will be issued. As space is limited, bookings will be on a first-come, first-served basis.

