THE ECOLE DES VINS DE BOURGOGNE

If you are seeking to widen out your tasting experience and enrich your knowledge of Bourgogne wines, the École des Vins de Bourgogne is a place where you can enjoy an unforgettable experience that offers so much more than just simple learning. There are two options on offer:

Set courses lasting from 2.5 hours to five full days, for all students from complete beginners to more advanced scholars:

- An introduction to Bourgogne wines with tasting methodology
- An introduction to sensory analysis
- Guided tastings
- Tasting meals
- Thematic tastings (From Climat to terroir, Grand Cru wines, the influence of the vintage, etc.)
- Landscape readings in the heart of the vineyard
- Field trips to meet winegrowers and merchants

Tailor-made sessions to provide your dream Bourgogne wine experience:

- Courses from the set list on the dates and at times of your choice
- Courses delivered in other languages, including French, English, German, Japanese, and Chinese
- Fun wine-themed workshops
- Wine challenges and treasure hunts
- Longer wine-themed trips

Private sessions in the Cave aux Arômes des Vins de Bourgogne

The Cave aux Arômes des Vins de Bourgogne aroma exhibition is available for hire, with or without a guide. It is a place where you can have fun discovering all the different aromas of Bourgogne wines, grouped into 12 main aroma “families”.

- Each family of aromas, characteristic of red and white Bourgogne wines, is recreated using fresh produce in large glass spheres.
- By inhaling through the nose at the sphere’s opening, one can experience all these different scents.
- This sensorial experiment helps you learn to associate aromas with produce and wines.

This olfactory experience is unique to Bourgogne wines and you can discover it at a range of different events or rent it for your own private gathering.

Please enjoy Bourgogne wines responsibly.
do not confuse "cloudy" with "deposits". A cloudy wine is usually considered to be negative, whilst a deposit is often of natural origin (tartar, wine colouring substance, etc.).

- The fluidity of a dry wine and viscosity of a sweet wine may also be observed.
- Legs, tears and pearls tell you the alcohol content of the wine. They are not an absolute criterion of the quality of the wine, but often give a good idea.
- When tasting Crémant de Bourgogne, the colour and liveliness are noted.*

*The consistence and persistence of the froth and the size of the bubbles and speed at which they rise.

Aromatic complexity depends on the number of families of aromas the taster can identify.

The smell in the finish of the mouth is an important aspect of tasting wine - it should be non-aggressive, pleasant and aromatic. This is the point at which a bitter finish, dryness and astringency are detected in wines*.

*The astringency caused by the tannins and an excess of tartaric acid can be measured by the dry sensation remaining in the mouth once the wine has been swallowed or spat out and the burning sensation from the alcohol.

The unpleasant sensation of the wine being present in the mouth after it has been drunk or spat out. It is very long, medium, short or very short.

Comments: the tingling sensation from the carbonic gas must not systematically be taken as a weakness! This is a factor of freshness in dry white wines.

In the Crémants, carbonic gas adds freshness and the sensations created by it must of course be taken into account.

General impression and conclusion

- Overall quality: very good, good, average, poor, unsatisfactory, etc.
- Development and future prospects: wine for laying down, needs maturing, to be kept, for drinking, past its best, etc.
- Other comments: serving temperature, suggested wine/food pairing, positioning in its appellation and vintage, etc.

Visual appearance

The eye
Put the wine in clear light by holding your glass against a white surface.

Smell
The nose
Sniff the wine gently in short successive inhalations. Repeat several times after swirling the wine in the glass.

Tasting
The mouth
Take the wine into your mouth and gently draw in a little air through your lips. After a few seconds, spit the wine out.

Colour and Nuances

White wines
white gold, green gold, pale gold, golden, yellow green, straw yellow, golden yellow, orange yellow, amber, etc.

Red wines
purplish red, garnet, ruby red, morello cherry, brick red, tile red, mahogany, etc.

Rosé wines
purplish pink, raspberry pink, peony pink, orangey, salmon pink, apricot, grey, onion skin, etc.

Intensity

Robe with a good intensity, intense, deep, strong, dark, etc.

Robe with a fair intensity, medium, pale, very pale, unsatisfactory, etc.

Brilliance

Reflection of light on the surface*
- Brilliant, crystalline, dazzling colour
- Matt, dull, steely colour and so on
- *The part of the wine in the glass which is in contact with the air

Limpidity

Absence of cloudiness
- Clear colour, and so on
- Cloudy, hazy, turbid, etc.

First nose

Before swirling
First impression
- pleasant, agreeable, etc.
- not very pleasant, unpleasant, disagreeable, etc.

Intensity
- powerful, open, expressive nose, of good intensity, etc.
- medium or low intensity nose, discreet, closed, etc.

Quality
- elegant, subtle, fine, good quality nose, etc.
- undistinguished, rough nose, of insufficient quality, etc.

Complexity
- complex, rich nose, etc.
- simple, lack of complexity, etc.

Second nose

After swirling
The smells become more intense and more complex on contact with the air. Widet the range the better the quality of the wine.

Retro-olfaction

Smells are perceived through the nose and aromas in the mouth. After taking a mouthful of wine, the taster adds oxygen by drawing in air which is in his/her mouth "grumage". He/she can then identify and describe the aromas perceived.

Families of aromas and nuances

Floral
- Lime, camomile, verbena, honeysuckle, wild rose, rose, acacia, hawthorn, peony, broom, orange blossom, wallflower, etc.
- Fresh fruit, citrus and exotic fruit
Quince, peach, pear, green apple, bergamot, lemon, orange, grapefruit, pineapple, exotic fruit, banana, litchie, lychee, mango, etc.

Red fruit, fresh fruit
Blackcurrant, morello cherry, grape, raspberry, redcurrant, blackberry, plum, fresh fig, muscatel, wild berries, small fruits, etc.
- Cooked fruit and confit fruit
Jam, orange peel, stone fruits, kirsch, etc.
- Dried fruits
Raisin, hazelnut, almond, dried fig, pistachio, apricot, prune, date, etc.

Plant scents and aromas
- Fresh plants: cut grass, mint, heather, blackcurrant bud, elderberry, boxwood, etc.
- Dried plant: tea, tobacco, hay, straw, etc.
- Food
- Caramel, licorice, cocoa, honey, etc.
- Dairy, fresh butter, yeast, milk, brioche, whey, etc.
- Woody
- Vanilla, oak wood, pine, cedar, etc.
- Spicy
- Pepper, cinnamon, thyme, etc.
- Empyreumatic
- Burnt, smoky, coffee, roast coffee, toast, mocha, grilled almond, burnt wood, etc.

- Mineral scents and aromas
- Stone powder, flint, chalk, pencil lead, iodine, etc.
- Balsamic scents and aromas
- Wax, resin, juniper, etc.

- Undergrowth
- Mushroom, truffle, tree moss, humus, etc.

- Animal
- Leather, fur, meat, cured meats, game, amber, wild animal, musk, etc.