THE ECOLE DES VINS DE BOURGOGNE

Courses last from between 2 and a half hours to 5 days and cover all levels from Beginner’s to Advanced:
- Practical session on tasting methods for Bourgogne wines
- Introduction to sensory analysis
- Interpreting landscapes
- Guided tasting sessions
- Cellar tasting sessions
- Themed tasting sessions (Grands Crus, old vintages, etc.)

For further information or to enrol: www.ecoledesvins-bourgogne.com

Exhibition of the Bourgogne Wines Aroma Cellar

The Bourgogne Wine Aroma Cellar invites you to a fun learning experience to discover the flavours of Bourgogne wines, which fall into several major families:
- Each family of aromas, which is typical of Bourgogne white and red wines is represented with fresh products in glass flasks.
- When you put your nose to the end of the flask, the corresponding aromas are released.
- You can thus associate the aromas with the products and wines.

This olfactory trail is a unique experience sponsored by Bourgogne wines. It is presently on tour around France and worldwide.

If you wish to have more experience in tasting and increase your knowledge of Bourgogne wines, why not do a training course at the Ecole des Vins de Bourgogne?

The art of tasting Bourgogne wines

L’ART DE LA DÉGUSTATION DES VINS DE BOURGOGNE
Tasting is not just a matter of being able to appreciate the quality of a wine, it also means being able to use simple, precise and understandable words to describe the sensations felt. Difficult as it may seem, this exercise is actually within everyone’s grasp.

### Visual appearance

#### The eye

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

#### 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.

**Rose wines**
- purplish pink, raspberry pink, peony pink, orange, salmon pink, apricot, grey, orion skin, etc.

#### Intensity

- Robe with a good intensity, intense, deep, strong dark, etc.
- Fairly intense robe
- Robe lacking in intensity, clear, pale, very pale, unsatisfactory, etc.

#### Brilliance

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

#### Limpidity

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

### Smell

#### The nose

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

#### 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.

**After swirling**

The smells become more intense and more complex on contact with the air. Wider 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 while keeping the wine in his/her mouth “grumage”. He/she can then identify and describe the aromas perceived.

### 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.

#### The attack

The first impression in the mouth
- Flabby, supple, straightforward or lively

#### Balance of flavours

- Acid, sweet, bitter, salty

For red wines, do not forget to describe the tannins.
- They can be:
  - apple, gentle, silky, full, elegant, etc.
  - pappy, rough, harsh, dry, bitter, green, etc.

#### Body

- Full-bodied, ample, full, dense, fleshy, etc.
- Thin, lean, light, scrappy, etc.

#### Finish in the mouth

The pleasant sensation of the wine being present in the mouth after it has been drunk or spit out. It can be very long, medium, short or very short.

**Comments**: the tinging 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

Just a few words to describe the essential qualities of the wine tasted

- Overall quality: excellent, good, average, poor, unsatisfactory, etc.
- Development and future prospects: serving temperature, suggested wine/food pairing, positioning in its appellations and vintage, etc.