



Seminar on
The Art of Tasting
Burgundy Wines




BOURGOGNES
*Bureau Interprofessionnel
des Vins de Bourgogne*





Seminar on Burgundy Wines

The Art of Tasting Burgundy Wines

For the second time in Singapore, l'Ecole des Vins de Bourgogne (The Burgundy Wine School) and the Regional Council of Burgundy are holding a three-day seminar on the French region's wines.

Held from 14-16 May, the **“Seminar on the Art of Tasting Burgundy Wines”** is entirely centred on the tasting of wines from Burgundy.

Three complete days of practical exercises will allow you to enter the rich and fascinating world of Burgundy. A comprehensive course to introduce you, glass in hand, to the basis of sensory analysis; to give you a methodical approach to the art of tasting for you to learn how to see, smell, taste, comment and identify the main organoleptic characteristics of the white and red wines of Burgundy, not forgetting of course, the Cremant. This course is open to people who work in the wine industry (importers, retailers, sommeliers, journalists ...) as well as to wine lovers and connoisseurs from Singapore and neighboring countries. The course will be conducted by a specialist of wine tasting from the wine school in Beaune, Jean Pierre Renard, with the support of documentation, video-presentation, tutored tastings of a wide selection of Burgundy Wines as well as question-answer sessions. The moderator of the seminar will be Hwee Peng Lim, wine writer, wine educator and Ambassador for Burgundy Wines.

An honorary diploma will be given at the end of the seminar to each participant.

Stretching over three days the seminar will cover in greater depth the following topics:

- Reminder about the basics of Burgundy Wines
- The Art of tasting Burgundy Wines
- Methodology of tasting Burgundy Wines: Visual examination
- Methodology of tasting Burgundy Wines: Olfactory examination

- Methodology of tasting Burgundy Wines: The gustatory Aspect
- Keeping and serving Burgundy Wines

14-16 MAY 2009

HILTON HOTEL SINGAPORE

For detailed programme and registration, please, see the brochure enclosed.

Seminar Details

Lecture on the Art of Tasting Burgundy Wines

14-16 May 2009

Hilton Hotel Singapore

Ball room 2, level 3

Organised by

The Regional Council of Burgundy

The Ecole des Vins de Bourgogne

In partnership with the French Chamber of Commerce in Singapore

Cost of the 3-day seminar: 1445 SGD

(inclusive 7% GST)

Advance registration required.

Please complete the attached form and fax it by 10th May

to the French Chamber of Commerce in Singapore

Fax: 67355394

No attendance will be allowed without payment before the seminar itself.

Cheque to be made payable to “The French Chamber of Commerce in Singapore” and to mail it to:

Anne-Marie OLEKSY

Representative for the Regional Council of Burgundy

541 Orchard Road, #09-01 Liat Towers,

Singapore 238881

Seminar on the Art of Tasting Burgundy Wines



Hilton Hotel Singapore

Date 14th to 16th March 2009

Daily luncheon at the Harbour Grill, Hilton Hotel, with recommendations on pairing food and Burgundy Wines.

In total, you will have the opportunity to taste 45 different Burgundy Wines.

DAY 1 Thursday, May 14th

09.00am to 12.00pm

- Welcoming of the participants by Hwee Peng LIM and Jean- Pierre RENARD
- Distribution of documents
- Presentation of the programme
- Burgundy wines (reminder) by Jean-Pierre Renard
- Summary of the fundamentals of wine producing areas of Burgundy
- Classification of the appellations of Burgundy
- The composition of wine
- Introduction to wine tasting
- A definition of the term "wine-tasting"
- Objectives and types of tastings
- The performance of the taster
- Organisation of a wine-tasting
- Tutored tasting of 5 Burgundy Wines produced from the different grape varieties used in Burgundy (sauvignon, aligoté, chardonnay, gamay, pinot noir)

02.30pm to 05.00pm

- Methodology of wine-tasting, Part 1: Visual Examination
- The visual aspect of Burgundy Wines , definition
- The characteristics of the robe of the white, red, rosé and sparkling wines
- Illustration of the above by a tutored tasting of 7 Burgundy Wines

Test using black glasses (3 reds and 3 whites in black glasses)

DAY 2

Friday, May 15th

09.00am to 12.00pm

- Methodology of wine-tasting, Part 2: Olfactory Examination
- The olfactory aspect of Burgundy Wines ; odours and aromas
- Primary, secondary, tertiary aromas found in Burgundy Wines
- The main olfactory families found in Burgundy Wines
- Practical exercise; Identification and memorisation of aromas
- Methodology - 1st nose
- Organisation of a wine-tasting

Illustrated by a tutored tasting of 4 Burgundy Wines

02.30pm to 05.00pm

- Methodology of wine-tasting: Olfactory Examination continued
- Methodology - 2nd nose and retro-olfaction
- Practical exercise; identification and memorisation of aromas

Illustrated by a tutored tasting of 7 Burgundy Wines

DAY 3

Saturday, May 16th

09.00am to 12.00pm

- Methodology of wine-tasting, Part 3: The Gustatory Aspect
- The different sensations perceived in the mouth
- The gustatory balance of Burgundy Wines

Illustrated by a tutored tasting of 6 Burgundy Wines

02.30pm to 05.00pm

- Methodology of wine-tasting: Gustatory aspect continued
- The body of the wine
- The finish and length on the palate
- The importance of the vintage
- General impression and conclusion
- Keeping and serving wine
- serving temperature using a carafe and decanting
- The importance of the vintage

Illustrated by a tutored tasting of 5 Burgundy Wines from different vintages

Assessment of the seminar and diploma ceremony



Seminar on The Art of Tasting Burgundy Wines

14th - 16th May 2009



Registration Form

Please fax or email back to Anne-Marie OLEKSY by 5th May 2009

Email: amoleksy@cr-bourgogne.fr • Fax: 6735 5394

Cheque to be made payable to "The French Chamber of Commerce in Singapore" and to mail it to:
Anne-Marie OLEKSY Representative for the Regional Council of Burgundy
541 Orchard Road, #09-01 Liat Towers, Singapore 238881

Name: _____ Designation: _____
 Company: _____ Date: _____
 Telephone: _____ Fax: _____
 Email: _____

No.	Name	Designation	NRIC	Contact No.
1				
2				
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Registration Details:

- Registration will only be confirmed upon receipt of payment.
- Cancellations must be made 5 working days before commencement of the seminar.

* Please tick module days accordingly

Name/Signature/Date

Company Stamp

