



FINE VINTAGE LTD

BY JAMES CLUER MW

Course length: 2 Days
Time: 9:00 am – 5:00 pm

Exam:

1 hour with 50 multiple choice questions
65% Pass Mark

DAY ONE:

Morning:

Introductions & course outline
Overview of France
Champagne & Other Sparkling Wines
Alsace
Loire Valley

Afternoon:

Burgundy
Beaujolais
Jura and Savoie

DAY TWO:

Morning:

Bordeaux

Afternoon:

Rhone Valley
Languedoc-Roussillon
Provence, Corsica, Southwest
Vins Doux Naturels

Exam

LEARNING OUTCOMES

At the end of this course you will be able to:

- Demonstrate knowledge of the main grape varieties of France and be familiar with the minor grapes;
- Understand the important viticultural and winemaking practices employed in France and how they influence regional styles;
- Identify the important regions, AOCs, sub-regions, and relevant stylistic differences;

Exam:

For assessment purposes, the examination is restricted to information contained within the study manual provided to you. The exam consists of 50 multiple choice questions and 33 need to be answered correctly in order to pass.