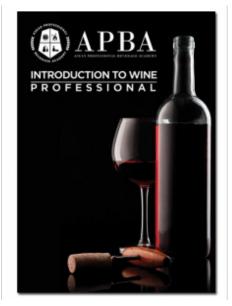
Intermediate French wine certificate (coming soon)



Short Description APBA wine courses

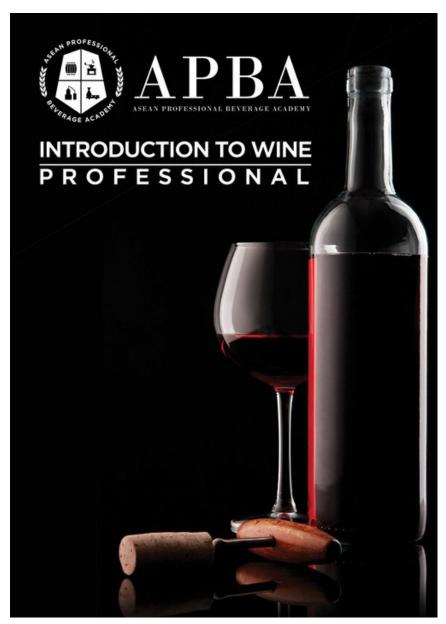
Brand: APBA Training Center Co., Ltd. Course: Intermediate French wine certificate

(coming soon)

Call for Price: 02-136-8500

Description

Discover France



Intermediate French wine certificate

Course Abstract

This 1 day course provides the participant with a basic understanding of pure French wine knowledge for enjoyment and fun rather than an in-depth and technical knowledge. Throughout 6 hours, participants will discover and will try many premium wines from each specific region in France with more than 30 different wines.

Audience

French wine can be complicated to many people. The Discover France course is designed for guiding you to understand the French wine in each main producing regions and able to taste the wine from all main wine producing regions and types, namely Bordeaux, Burgundy, Rhone, Loire Valley, Languedoc, Alsace, and Provence. Discover France will

give you an overview of how French wine are classified in each appellation, types of grapes used in each regions, style of wine, and will make one able to read and understand the label of French wine.

Courses schedule | Book a course

Objectives

- 1. Understand the principle and basic know- ledge of French wine
- 2. Recognize and be able to understand wine from each region and appellation
- 3. Be able to choose the right choice of French wine for dinner or for special occasions
- 4. To enjoy and have fun during the course
- 5. Suitable for : Restaurant owner, Food and Beverage career (F&B), Bartender, Hospitality career

Topics

Morning 9:00-12:00 (3 hours)

- Why is French wine so famous?
- The system and French appellation
- Journey throughout wine regions of France
- The birthplace of Terroir concept
- Why it is so complicated? (How to read the label)
- Bordeaux: the land of water and most famous wine in the world
- Burgundy: the most sophisticated and fine Artisan
- Provence: Hot Summer with a glass of pink wine
- Tasting 1: Bordeaux, Burgundy and Provence

Afternoon 13:00-16:00 (3 hours)

- 1. Rhone Valley: all about power and master of blended
- 2. Languedoc and Roussillon: where modern and traditional become one
- 3. Loire Valley: the pure white
- 4. Alsace, Guten Tag and Bonjour: the two culture wine
- 5. Dine with French wine
- 6. Tasting 2: Rhone, Languedoc, Roussillon, Loire & Alsace