



Connoisseurs of the Rhône Valley wines

Focused on the discovery, the knowledge and the “pleasure” of the wines of the Rhône Valley, this class can be done in French or English

Objectives: certifying your extended-knowledge about Rhône Valley wines

All the technical/tasting aspects and tremendous values of the Rhône wines are highlighted in this original class offered by the Université du Vin (which translates literally by University of Wine) so the participants will become experts of the Rhône Valley wines. It is truly your passport for extended-knowledge and enjoyment of Rhône wines.

This 3-day class is unique in the extent it is built on the partnership between the Université du Vin, the wine-makers, the distributors and the students. The core messages of this class are the strong identity, the originality and the quality of these wines. From Côtes du Rhône and Côtes du Rhône Villages to the local *crus* (Côte-Rôtie, Crozes-Hermitage, Gigondas, Vacqueyras to name a few), wine professionals and wine enthusiasts agree: Rhône wines are among the most diverse, most interesting and best value for money in the international wine market.

Come with us on a journey along the Rhône river and share the secrets of the wine-makers... touching the stones (or *galef*), the soils, the 21 grapes, discovering the history and the culture of the region, tasting the aromas and the flavors of the wines in the state-of-the-art tasting room of the Université du Vin as well as in the vineyards...

Targeted audience:

This class would be perfect for French or English speaking wine-related trade persons like local wine companies, importers, distributors, retailers, and their best clients, restaurant staff, marketing and communication agencies, press, writers...

Training schedule:

- Geography, geology and climate characteristics of the Rhône valley vineyards
- The essential milestones of the Rhône valley
- Discovering the amazing diversity of grape varieties, their history and their implementation by the vine growers: Syrah, Grenache, Carignan, Mourvèdre, Roussanne, Marsanne, Viognier, Clairette, Muscat.
- How to recognise the different grape varieties by the sensory and tasting analysis
- General and special wine making techniques, the art of blending
- Vintage sensibility, myth or reality? Explanation through tastings
- The hierarchy of the Northern "crus": methodological tasting and search for their characteristics
- New-comers appellations: Tricastin, Ventoux, Luberon, Nîmes and Diois
- Meeting with the wine makers and presentation of the estates and distributors
- Rhône valley wines and gastronomy: how to pair food and Rhône wines
- Tests: academic knowledge and tasting

Certification will be provided to all the attendees under the authority of the Université du Vin and the Rhône valley professional organizations (InterRhône, vine growers of the Côtes du Rhône, the Coteaux du Tricastin, the Côtes du Ventoux, the Côtes du Luberon and Diois). Attendees who will pass the test will have a special mention on their diploma.

Next dates:

20 – 21 – 22th July, 2009
15 – 16 – 17th March, 2010

Cost :

495 € (all taxes included)

Location :

Université du Vin

Le Château – 26 790 Suze-La-Rousse
Tel : 04 75 97 21 34 – Fax : 04 75 98 24 20

E-mail : universite.du.vin@wanadoo.fr - Internet : www.universite-du-vin.com



Registration form

All following information are mandatory

Send to l'Université du Vin Le Château 26790 Suze la Rousse or by par fax : 04 75 98 24 20

Mrs Ms Mr Name :

Address :

Telephone :Fax :

Email:

Inscription for the « **CONNOISSEURS OF THE RHONE VALLEY WINES** » class

Dates : 21, 21, 22 July 2009

15, 16, 17 March 2010

Cost : **495 €(all tax included and CB / Check / Cash are required for registration)**

Fait à le
Signature