



## Level 2 Course

### Who is this course aimed at?

If you want to learn more about the classic wine regions of the World, our level 2 course is for you. This course is aimed at the intermediate wine student who already has some basic knowledge about grape varieties and how wine is made.

### Our goal

We want to give you a better understanding and knowledge of the important wine regions around the world as well as develop your skills as a wine taster. We also aim to build on your knowledge and confidence gained on our level 1 course with regards to buying, storing and matching wine with food.

### Course Content

This course takes a regional approach. Each evening focuses on a specific wine-growing area. Six wines are tasted per session. The following topics will be covered for each region and country:

- Grape varieties
- Important appellations and sub regions
- Climate and important vintages
- Winemaking trends and important producers
- Terroir and specific nuances as well as what makes that region unique

### The Syllabus

Week 1 New World  
Week 2 Spain and Portugal  
Week 3 Italy  
Week 4 Burgundy and the Rhone valley  
Week 5 Bordeaux  
Week 6 Germany, Alsace & Loire

### Tutors

We have a number of different tutors for this course, each being a specialist in their field.

### Time

7 – 9pm (six consecutive weeks)

### Equipment

You will need a set of 6 ISO - tasting glasses per session which can be purchased on the first evening. When you book, please let us know if you require a set so we can order the glasses for you. (Retail price £25)

<b>Venues</b>		
<b>Bunhill Row</b> 15 Bunhill Row, London EC1Y 8LP	<b>London Capital Club</b> 15 Abchurch Lane, London EC4N 7BW	<b>Royal Academy of Engineering</b> 3 Carlton House Terrace, SW1Y 5DG
<b>Please check the diary dates to see which venue applies to your chosen workshop</b>		