



London Wine Academy

Champagne and Sparkling Wine Workshop

Who is this course aimed at?

“Come quickly, I am tasting the stars!” said Dom Perignon, at the moment he (allegedly) discovered Champagne. Champagne is much more than a wine: a brand extraordinaire, it has become synonymous the world over for celebration, style and luxury. And with success comes, of course, imitation. Can you tell the difference between sparkling wine and champagne? Our Sparkling Wine and Champagne workshop will look at the pretenders as well as the real mccooy. We will also look at the many other styles of sparkling wines which aren’t trying to be Champagne at all. Cheers!

Our goal

We aim to give you a better understanding and knowledge of the Champagne and sparkling wine styles around the world.

Course Content

Champagne is probably the most famous wine in the world putting many other sparkling wines into the shadows. We aim to give you a balanced perspective and increase your understanding and knowledge of Champagne and other sparkling wines from around the world.

The complexities of the ‘traditional method’ (where a secondary fermentation takes place in the bottle) will be discussed in depth, but we will also cover frizzante and other techniques. Effervescent wines are often neglected as food wines and we will prove their versatility throughout the day. Production methods, ageing potential, food matching, value for money and other important issues will be covered.

Our tutors will guide you through the world of fizz and will show you that different moods and occasions suit different styles – believe it or not, Champagne isn’t always the best choice. They will also pass on insider tips to help you when buying fizz for special occasions such as weddings. Champagne is not the only fruit!

Agenda

- 11.00 - 11.15 Student introductions and summary of day's activities.
- 11.15 - 12.30 Introduction to the different methods of producing sparkling wine around the world. We'll talk about the different regions, grape varieties and styles.
3 whites and a rose tasted)
- 12.30 - 13.30 Lunch (2 wines with lunch)
- 13.30 - 15.00 Traditional method wines from the champagne region
- 15.00 - 15.30 Vintage wines
- 15.30 - 16.00 Vintage Report and Question time: We'll answer any other burning wine questions you may have.

Time

11am - 4pm

Equipment

Your tasting glasses will be provided. Please bring a pen and paper.

Lunch

A three course lunch will be served. For the main course there will be a meat, fish, chicken or vegetarian option and a cheese plate to follow. Two wines, a white and a red will be served.

Sample Main Course Menu

butternut squash & gorgonzola risotto with sage and parmesan
baked haddock fillet, puy lentils with celery, bay & chestnut, glazed figs with balsamic
pan roast pigeon breast salad, braised savoy cabbage with melted onion, pancetta & white wine, salsa verde tuscan braised half pheasant, tomato, black olives, rosemary & red wine, creamy polenta with parmesan
grilled chicken breast with tarragon, celeriac & parsnip smash with oregano, black olive tapenade.

cheese platter & biscuits

Venues		
Bunhill Row 15 Bunhill Row, London EC1Y 8LP	Atlas PH 16 Seagrave Road, London SW6	The Peasant 240 St John Street, London EC1V 4PH
Please check the diary dates to see which venue applies to your chosen workshop		