

### Who is this course aimed at?

This course is aimed at anyone who would like to get to know and appreciate the classic wines from Europe. Do you find it difficult to make sense out of the Old World wine labels?

Compared to the straight-talking New World, the Old can sometimes seem shrouded in myth, tradition and mystery. Not know the difference between Bordeaux and Burgundy? Don't like Chardonnay but like Chablis? Intimidated by gothic German labels? Tormented by Tempranillo? Struggling with Sangiovese? Baffled by terroir, millisimes and appellations? Our Old World Workshop will guide you through the classic wines of France, Deutschland, Italia and Espagna in plain English.

### Our goal

We aim to give you a better understanding and knowledge of the classic wine regions of Europe as well as the up-and-coming regions in parts of Spain and Italy.

We also aim to develop your wine tasting skills. Wines are tasted "blind" or unseen so that you learn to judge the quality of a wine on merit, without any preconceptions – dislike German or Italian wines? Just you wait and see!

### Course Content

History, famous regions, rising stars, grapes and other important issues will be covered. Our plain-speaking tutors will help dispel the mystery that often enshrouds the great regions of the Old World. They will also pass on insider tips to help you avoid expensive mistakes and point you in the direction of the Old world regions that can still offer amazing value for money. We will teach you how to become an Old World buff without becoming a wine bore!

### Agenda

11.00 - 11.30	Student introductions. Overview of how to taste via the systematic approach to wine tasting (learning how to taste is covered in full detail on the introductory workshop and Level 1 course) Brief history of wine production from the Middle East, Greece and the Mediterranean to Continental Europe(Rome). The Role of wine through the ages to contemporary time.
11.30 - 12.15	Discovering the great wines from Italy. Major regions, varieties, climatic zones and stylistic differences between the South, Middle and North. (a white and red wine tasted)
12.15 - 13.00	Spain - It's major varieties, regions, climatic zones and styles.
13.00 - 13.15	Discuss the concept of Food and Wine matching and how this is relevant to European wine culture.
13.15 - 14.00	Lunch (2 wines with lunch - a Loire white and a Rhone Red)
14.00 - 14.35	Burgundy - the grapes, climate, appellations in a nutshell (a white and a red wine tasted)
14.35 - 15.10	Bordeaux. - Discussion of the major regions, major varieties, climatic zones, and stylistic generalities, contemporary issues and the classifications. (Taste one Bordeaux red wine)
15.10 - 15.45	Alsace and Germany (the Rhine region) - Discuss the major regions, varieties, climatic influences, contemporary issues and classifications. (Taste one Alsace and one German wine with cheese.).
15.45 - 16.00	Question time: We'll answer any other burning wine questions you may have.

During the day, we'll also discuss the following topics :

- Which wines should be kept and why
- Wine and Food Matching
- Ordering wine in restaurants
- Value for money
- Wine Faults
- Vintages

## Time

11am - 4pm

## Equipment.

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

## Lunch

A two 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.*

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*cheese platter & biscuits*

<b>Venues</b>	
<b>Atlas PH</b> 16 Seagrave Road, London SW6	<b>The Peasant</b> 240 St John Street, London EC1V 4PH