



French & Wine

Fan of wine? Whether you are a fine connoisseur or simply a wine lover, come and enter the fascinating world of wine-making and wine-tasting with our week French & Wine combined course.

During this course, you will discover the complexity involved in making Bordeaux wines and become familiar with the major Bordeaux wine-growing areas.

Package

- 20 French lessons per week (15 hours), Monday to Friday from 9.30 am to 12.45 pm
 - 2 wine workshops + 3 excursions to visit Castles in the wine country
- Discover the many aspects of the Bordeaux wine world :
- History, trade and development, soils and specificities of each wine (red and white)
 - The extreme originality of the production of Bordeaux wines, which is called “assemblage” (blending): become a winemaker for a day and make your own wine
 - The secrets of wine making: how raisin turns into wine
 - The “Art of Wine Tasting”: 3 steps to read the label on a wine bottle
- Dates in 2018: **JUNE 25th to 29th** – **JULY 30th to AUGUST 3rd** – **AUGUST 27th to 31st** – **NOVEMBER 19th to 23rd**



Price:
745€/week
(+ 80€
registration fee)

**A2 level
minimum**

**Minimum
8 people**

**Min. Age
18 years old**



The course timetable and schedule are given as an indication and can be modified if necessary.

Monday 2pm – 5pm	Tuesday 2pm – 5pm	Wednesday 2pm – 5pm	Thursday 2pm – 6.30pm	Friday 2.30pm – 6pm
COURSE	COURSE + TASTING + BLENDING	EXCURSION : PAUILLAC REGION	EXCURSION : SAINT-EMILION REGION	EXCURSION : PESSAC-LEOGNAN REGION
Discover and understand the wine industry in Bordeaux	Wine making and blending	Visit of a Castle (more info on arrival)	Visit of the BUSQUET Castle	Visit of a Castle (more info on arrival)
You will discover the wine industry of Bordeaux. Get to know the different appellations you can find around Bordeaux and their wines. Awaken your senses. Learn how to read a label on a bottle of wine. Wine tasting in 3 steps: The colour, the smell and the taste of the wine.	Discover the process of wine making in a wine cellar: how do we make white wine, red wine or rosé? Wine blending: the art of making a wine from different vintages. The objective is to match perfectly the aromas, the textures and the colours. Make your own wine! Become the head of the wine cellar for a day and create the blending of your choice using the 4 main vintages of Bordeaux wines. Tasting session and application of the knowledge learned during the first 2 days.	Pauillac region is located north of Bordeaux along the Gironde estuary. Capital city of the Médoc region, it has 18 classified “grands crus” since 1855, among those, 3 are Premium Classified Grands Crus: Châteaux Lafite-Rothschild, Latour and Mouton-Rothschild. Visit of a castle and wine tasting.	Our oenologist will give you a private tour of the family owned castle of Busquet. A great opportunity to go behind the scenes, learn the story of the Robin family and discover the every day life of a vineyard of the Bordeaux region. At the end of this guided visit you will walk around Saint-Emilion where you will be able to admire the bell tower at the top of this UNESCO World Heritage medieval village.	The vineyards of Pessac Léognan are located south of Bordeaux. Haut Brion Castle is the only Premium Classified Grand Cru of 1855 that is not made in the Médoc region. It is now the leader of the 68 Castles and domains. Visit of a castle and wine tasting.