



RIVIERA  
FRENCH INSTITUTE

# Wine Tasting Courses





## 20 LESSONS / WEEK

09:00AM - 12:15PM

MON - TUE - WED - THU - FRI

(1 LESSON = 45 MINUTES)

+ 2 HALF-DAY EXCURSIONS  
TO A LOCAL VINEYARD

### **COURSE PROGRAM :**

- History of Vine and Wine (from ancient times to nowadays)
- Oenology (the transformation of grapes into wine: the grape harvest, winemaking in the winery, breeding, care and types of special winemaking, introduction to wine tasting)
- Knowledge of wine regions French: geography, designations, soil types, grape varieties and wine types, different winemaking traditions. (Provence, Bordeaux, Alsace, ..)
- Learning the technique and vocabulary of tasting: if it is a science for some, tasting is above all a pleasure that appeals to the senses of sight, smell and taste
- The service of different types wines (sedimentation, aeration, glasses and wine jug, temperature)
- Learning materials included
- Official RFI certificate

**Rate :**  
**1449€**

