

Upcoming Events at Vinecole

LEVEL 3: Advanced Certificate

Description: This course provides a comprehensive understanding of the principal wines and spirits of the world and their commercial importance in the global market. It builds on the knowledge gained in the Level 2 Intermediate Certificate and provides an in-depth study of the main wine regions and a more detailed analytical approach to wine tasting. Ideal for the experienced wine professional or the serious wine enthusiast. **Content** WSET Level 3 Systematic Approach to Tasting Viticulture and Vinification Bordeaux and South West France Burgundy and Alsace Loire, Rhone and South of France Germany, Austria, Hungary, UK Italy Spain and Portugal Eastern Europe, New Zealand and South Africa North and South America Australia Fortified Wines Sparkling Wines Spirits, Liqueurs Exam - Multiple Choice 50 questions, 4 short written answers and blind tasting of one wine Up to 90 wines tasted during the course Course fee included samples, tuition, textbook, examination, course notes and lunch. For all bookings paid in full before the 31st August 2009 the Spring/Summer fee of €840 HT will be charged.

Price: €880 + TVA

Duration: 5 days

Dates and Times: feb 27, 08:00 am - mar 02, 05:00 pm; may 14, 09:00 am - may 18, 05:00 pm

Tutored Tasting Tour of Southern France

Description: Taste your way around the major AOCs of the Languedoc/Roussillon. Discover the full spectrum of the wine world in one region. A two hour tutored tasting of eight wines by Matthew Stubbs Master of Wine. This session is ideal for those who would like to study the region's wines in more detail. By the end of the session, participants will have a basic knowledge of wine tasting, an overview of the region and an insight into why it is the most exciting wine region in the world. So much wine and so little time.

Price: €30.00

Duration: 2 hours

Date and Time: mar 08, 10:00 am

LEVEL 2: Intermediate Certificate

Description: This course offers a broad study of the world of wine and spirits. It provides a vocational qualification to those with some previous knowledge of wine but who need a reasonable professional level to support their job requirements. It is also recommended for those people with a serious interest in wine. Available as a daytime course (3 consecutive days) or as a weekly day release course. **Content** WSET Level 2 Systematic Approach to Tasting Grape growing and winemaking Chardonnay and Pinot Noir Cabernet Sauvignon, Merlot and Sauvignon Blanc Syrah, Grenache and Riesling Italy, Spain and Portugal Fortified wines, spirits and Liqueurs Up to 50 wines to be tasted on the course Multiple Choice Exam 50 questions Course fee included samples, tuition, text book, examination, course notes and lunch. June 2010 en français

Price: €490 + TVA

Duration: 3 days

Dates and Times: apr 02, 09:30 am - apr 04, 05:00 pm; mar 26, 09:30 am - mar 28, 05:00 pm

Vineyard Visit and Tour of the South of France Tasting

Description: Visit a working winery; learn how grapes are converted into wine. Take a guided tour of the vines, explore the winery, and understand the complexities of the winemaking process before tasting your way around the major AOCs of the Languedoc/Roussillon. Discover the full spectrum of the wine world in one region. A 2 hour

tutored tasting of 8 wines by Matthew Stubbs MW and Emma Kershaw. This session is ideal for those who would like to study the region's wines in more detail. By the end of the session, participants will have a basic knowledge of wine tasting, an overview of the region and an insight into why it is the most exciting wine region in the world. So much wine and so little time.

Price: \$40

Duration: Three hours

Dates and Times: apr 11, 10:00 am; may 03, 10:00 am

One-day Wine Experience

Description: Learn how to grow grapes, make, age, blend and taste wine all in a single day. A hands-on experience starting with a vineyard tour, winery visit and finishing up with a tasting of 8 wines. By the end of the session you will be able to talk with confidence about the whole winemaking process and impress your friends and family with your newly-acquired tasting skills.

Price: \$125.00

Duration: 8 hours

Date and Time: may 11, 09:30 am

FOR MORE INFORMATION OR TO MAKE A BOOKING:

Tel: 04 68 31 64 14

Email: info@vinecole.com