



## *Connoisseurs of the Rhône Valley wines*

*Focused on the discovery, the knowledge and the “pleasure” of the wines of the Rhône Valley, this class can be done in French or English*

*Objectives: certifying your extended-knowledge about Rhône Valley wines*

All the technical/tasting aspects and tremendous values of the Rhône wines are highlighted in this original class offered by the Université du Vin (which translates literally by University of Wine) so the participants will become experts of the Rhône Valley wines. It is truly your passport for extended-knowledge and enjoyment of Rhône wines.

This 2-day class is unique in the extent it is built on the partnership between the Université du Vin, the wine-makers, the distributors and the students. The core messages of this class are the strong identity, the originality and the quality of these wines. From Côtes du Rhône and Côtes du Rhône Villages to the local *crus* (Côte-Rôtie, Crozes-Hermitage, Gigondas, Vacqueyras to name a few), wine professionals and wine enthusiasts agree: Rhône wines are among the most diverse, most interesting and best value for money in the international wine market.

Come with us on a journey along the Rhône river and share the secrets of the wine-makers... touching the stones (or *galet*), the soils, the 21 grapes, discovering the history and the culture of the region, tasting the aromas and the flavors of the wines in the state-of-the-art tasting room of the Université du Vin as well as in the vineyards...

### *Targeted audience:*

This class would be perfect for French or English speaking wine-related trade persons like local wine companies, importers, distributors, retailers, and their best clients, restaurant staff, marketing and communication agencies, press, writers...

### ***Training schedule:***

- Geography, geology and climate characteristics of the Rhône valley vineyards
- The essential milestones of the Rhône valley
- Discovering the amazing diversity of grape varieties, their history and their implementation by the vine growers: Syrah, Grenache, Carignan, Mourvèdre, Roussanne, Marsanne, Viognier, Clairette, Muscat.
- How to recognise the different grape varieties by the sensory and tasting analysis
- General and special wine making techniques, the art of blending
- Vintage sensibility, myth or reality? Explanation through tastings
- The hierarchy of the Northern “crus”: methodological tasting and search for their characteristics
- New-comers appellations: Grignan les Adhémar, Ventoux, Luberon, Nîmes and Diois
- Rhône valley wines and gastronomy: how to pair food and Rhône wines
- Tests: academic knowledge and tasting

Certification will be provided to all the attendees under the authority of the Université du Vin and the Rhône valley professional organizations (InterRhône, vine growers of the Côtes du Rhône, the Grignan les Adhémar, the Côtes du Ventoux, the Côtes du Luberon and Diois). Attendees who will pass the test will have a special mention on their diploma.

### ***Next dates:***

on May 15th and 16th, 2017

***Cost :*** 480 € (all taxes included)

***Location :***

### **Université du Vin**

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