

## **DESTINATION WINE HARVEST**

**October 10<sup>th</sup> & 11<sup>th</sup>, 2009**

Two days entirely dedicated to the wine harvest for those who dream to experience what is generally accessible to wine professionals only.

The wine harvest season is the best period to learn about wine: Following the grapes from the vines to the vat-room, observing the first fermentations, being able to taste the wines during the different vinification stages, this is the best introduction to the know-how and the methods necessary for the production of a great wine.

Your course could not be more complete as, following an introductory session at the Wine School, you will visit the Sauternes vineyards renowned for their extraordinary sweet white wines as well as the Médoc region which produces some of the greatest red wines in the world.



### **Day 1: Wine Harvest in Sauternes**

Welcome at your three-star hotel in the city centre of Bordeaux in the morning.

Introductory Wine Course at the CIVB Wine School.

- Presentation of the Bordeaux wine region.
- Grape varieties and blending
- Wine-tasting techniques and vocabulary
- Commented wine-tasting of four wines, questions and answers.

Departure for Sauternes to discover an exceptional wine and one of the most charming Bordeaux wine appellations. Lunch at a local village restaurant.

Visit & tasting at a wine estate in Sauternes:

- Terroir, climate and the *Botrytis Cinerea* noble rot, which is at the origin of the great Sauternes wines. The practice of successive sorting of the grapes applies to the wine harvest, an artisan work which determines the quality of the future wine.
- Vinification methods.
- Tasting of “bourru” (first pressing of the grapes) and estate wines.

Return to Bordeaux and dinner with Grands Crus Classés tasting.

### **Day 2: Wine Harvest in the Médoc**

Breakfast and departure for the Médoc via the *Château Road*.

Wine Harvest Workshop at a Cru Bourgeois wine estate:

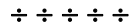
- The work of the grape-pickers.
- Tasting of grapes: comparison of the ripeness of the different grape varieties
- Commented wine-tasting of estate wines.

Wine-grower's lunch.

Wine Workshop at a second Cru Bourgeois wine estate:

- Grape sorting
- Fermentation
- Vinification methods.
- Tasting of wines at the different stages of their elaboration.

Return to Bordeaux at around 6.00 pm – End of our services.



## **PRICE 2009**

**Price net per person : 480 €**

This price includes:

- one night's accommodation & breakfast in a three-star hotel in the city centre of Bordeaux (double occupancy);
- an introductory tasting course at the Bordeaux Wine School;
- excursions in the company of a guide or wine professional;
- two lunches & one dinner, wines included;
- the above mentioned visits and wine tastings.

Not included are personal expenses and generally speaking any expense not mentioned in the above itinerary.

Single room supplement: 50 € per night.

Prices & services subject to availability at the time of booking and a minimum number of 8 participants.

Extras days & nights upon request.