

**AFTERWORK**

Date	Wine topics	Description	Materials Pauline	Wine list by cases of 6	
29-oct	Nuts and bolts of wine tasting	Wine tasting the basics	<p><b>Room 1 - 40'</b> - Theory class that will cover the following: Quick overview of winemaking Basics of winetasting Main wine profiles overview</p> <p><b>Room 2 - 1h20</b> Workshop - White Wines Aromas Workshop - Red Wines Aromas Workshop - Blind tasting Workshop - Flavors (sweet, savory, acid, tannins, alcohol) Workshop test your knowledge Workshop - Tasting Whites and rosé</p>	<p><b>Room 1:</b> Theory class: capacity to seat up to 60 person + Microphone+ screen+ projector</p> <p><b>Room 2:</b> Casual dinner party, not seated, games areas+microphone+ internet access possible?</p>	<p>No tasting</p> <p>SANCERRE JEAN-PAUL PICARD 2017 (blanc) CLOS DU CHATEAU CHATEAU DE MEURSAULT 2016 COTES DE PROVENCE CHT DU GALOUPET E. 2017 (rosé) SANTENAY 1er CRU "CLOS ROUSSEAU" CHARRIERE 2015 CHATEAU SOCIANDO-MALLET HAUT-MEDOC 2015</p>
30-oct	You'll be a man soon !	Wine ageing	<p><b>Room 1 - 40'</b> - Theory class that will cover the following: The different types of aging What time does on wine Wine storage- Tips and tricks</p> <p><b>Room 2 - 1h20</b> Workshop - Specific ageing aromas Whites Workshop - Specific ageing aromas Reds Workshop - Specific wood technics Workshop - blind tasting Tasting workshop of the selected wines red and whites</p>	<p><b>Room 1:</b> Theory class: capacity to seat up to 60 person + Microphone+ screen+ projector</p> <p><b>Room 2:</b> Casual dinner party, not seated, games areas+microphone+ internet access possible?</p>	<p>No tasting</p> <p>CHATEAU COUFRAN HAUT-MEDOC 2009 - magnum CHATEAU COUFRAN HAUT-MEDOC 2015 - dble magnum CHATEAU CAP DE FAUGERES COTES DE CASTILLON 2012 CHATEAU CAP DE FAUGERES COTES DE CASTILLON 2015 CHABLIS "FOURCHAUME" 1er CRU CHATEAU MALIGNY 2016 CHABLIS "FOURCHAUME" 1er CRU W. FEVRE 2013</p>
31-oct	Variety class - Cabernet sauvignon&chardonnay	autour de 2 cépages célèbres	<p><b>Room 1 - 40'</b> - Theory class that will cover the following: Varietal definiton and how it works/ grows Zoom on the 2 well known varietales: Cabernet Sauvignon and Chardonnay</p> <p><b>Room 2 - 1h20</b> Workshop - Specific chardonnay aromas Workshop - Specific Cabernet Sauvignon aromas Workshop cabernet tasting Workshop Chardonnay tasting Workshop - Test your knowledge - quizz on varietales Workshop - Blind test - white tasting</p>	<p><b>Room 1:</b> Theory class: capacity to seat up to 80 person + Microphone+ screen+ projector</p> <p><b>Room 2:</b> Casual dinner party, not seated, games areas+microphone+ internet access possible?</p>	<p>No tasting</p> <p>LECONFIELD CHARDONNAY COONAWARRA 2015 (blanc) QUEBRADA ALTA VINEYARD CHARDONNAY 2016 (blanc) DOM. DE L'AIGLE CHARDONNAY LIMOUX G. BERTRAND 2016 SAUVIGNON DE TOURAINE LES ROCHES REMI PIVERT 2016 TORMENTOSO CABERNET SAUVIGNON RESERVE 2015 LECONFIELD CABERNET SAUVIGNON COONAWARRA 2015 EL RECURSO CABERNET SAUVIGNON CONO SUR 2016 CHATEAU CAMBON LA PELOUSE HAUT-MEDOC 2015</p>
01-nov	All around the world	Introduction of the main wine producer in the world	<p><b>Room 1 - 40'</b> - Theory class that will cover the following: Overview of the world production Where are they and what do they produce and what makes them famous Zoom on Ethiopian wines</p> <p><b>Room 2 - 1h20</b> Worshop - Locate the country producers and the main consumers Workshop - Blind tasting - Identify the country Workshop - Wine country aromas X4 Workshop - Wine tasting of the selected wines Workshop quizz - Test knowledge</p>	<p><b>Room 1:</b> Theory class: capacity to seat up to 60 person + Microphone+ screen+ projector</p> <p><b>Room 2:</b> Casual dinner party, not seated, games areas+microphone+ internet access possible?</p>	<p>No tasting</p> <p>CHENIN BLANC BLAASHOEK WESTERN CAPE 2016 LECONFIELD SHIRAZ MC LAREN VALE 2015 MONTEPULCIANO D'ABRUZZO D.O.C. SPELT RISERVA 2012 CHATEAU CAMBON LA PELOUSE HAUT-MEDOC 2015</p>
02-nov	Bubble Story	Dégustation de toutes les bulles	<p><b>Room 1 - 40'</b> - Theory class that will cover the following: Winemaking process of each appellations Appellations overview</p> <p><b>Room 2 - 1h20</b> Workshop - Sense the bubble Workshop - Typical sparkling wine aromas Workshop - Blind tasting: Where is Champagne? Workshop - Tasting Workshop - Play with the acids</p>	<p>Room 1: Theory class: capacity to seat up to 60 person + Microphone+ screen+ projector</p> <p>Room 2: Casual dinner party, not seated, games areas+microphone+ internet access possible?</p> <p>10X Still and sparkling water + 10 empty bottles</p>	<p>CAVA BRUT RESERVA MAS PERE PROSECCO SUPERIORE BRUT LA FARRA VALDOBBIADENE CREMANT D'ALSACE BRUT BLANC DE BLANCS BOECKEL LANSON BLACK LABEL BRUT CREMANT DE BOURGOGNE BRUT BICHOT (rosé)</p> <p>No tasting</p>