



Secrets de « Grands Crus »

MONDAY - COURSE + TASTING

Getting to know and understanding white wines

- Learn about the world of Bordeaux wines
- Different appellations around Bordeaux and their wine
- How great Bordeaux white wines are made
- The aromas of white wines and how to enhance them
- The magic of how sweet Sauternes are made

TUESDAY - COURSE + ASSEMBLAGE + TASTING

Getting to know and understanding red wines

- A look into some of the secrets of Bordeaux fine wines
- The process of red wine making
- **Become an « œnologue » and make your own wine with your group**

Tasting: Blend your own Bordeaux wine

A special session exclusive to the Ecole du Bordeaux: you play the role of a cellar master and blend the wine of your choice using the four main grape varieties grown around Bordeaux. This is a game anyone can play, even beginners, and some may even find a new vocation!

For this very special tasting session we use several wines each made from a single grape variety from Château Lynch-Bages which have been specially harvested and kept for this simulation.

WEDNESDAY - COURSE + TASTING

The diversity of the great Bordeaux red wines

- The history and wines of Medoc, Saint-Emilion and Graves
- Wine classifications: understanding the puzzling Bordeaux rankings
- Tasting: Bordeaux red wines. Strength, subtlety and complexity. Enjoy 4 red wines from the most famous villages in the Medoc, Graves and Saint-Emilion appellations

Secrets de « Châteaux »

THURSDAY - Afternoon excursion in Medoc

Travel through the famous Medoc vineyards

- Visit of a 'Grand Cru Classé'/'Cru Bourgeois »
- Probably the most famous wine growing area in the world, home of the 4 remarkable Premiers Crus: Margaux, Mouton-Rotschild, Latour and Lafite.

FRIDAY - Afternoon excursion in Saint-Emilion

Trip to the village of Saint-Emilion and its vineyards

- Visit of the medieval town of Saint-Emilion, a UNESCO world heritage site, 40 km (25 miles) from Bordeaux. See the special Saint-Emilion landscape and the surrounding chateaux: Ausone and Cheval Blanc
- Visit of a reputed Saint-Emilion Grand Cru Classé

Option: lecture + tasting + gourmet dinner in the Michelin 1-star restaurant "Le Chapon Fin". Pairing food and wines: lecture given by our teacher. Enjoy the cuisine of highly talented chef Franck Ferriguti.