French Wines Level 1 (In Person)

1 day , 7 hours

Who is this course for ?

This course is designed for wine enthusiasts and professionals who wish to acquire a solid grounding in French wines and how to taste them, develop their knowledge of French wine culture, and earn a certificate from École du Vin de France.

Prerequisites

- Be of legal drinking age in your country on the day of the course.
- No prior knowledge of wine is required.
- No advance preparation is needed.

By accepting these prerequisites, the participant commits to the expected level of skills and knowledge required for this course.

Learning Objectives

By the end of this course, participants will be able to name the key landmarks of the French vineyards, the emblematic grape varieties and the factors that shape a wine's style. They will know how to read a label and understand the appellation system and the main prestige classifications, as well as the basics of tasting, serving and food and wine pairing. They will therefore be able to answer the most common questions about French wines.
The operational objectives are to:

- Identify the key landmarks, grape varieties and characteristics of French wines.
- Understand the appellations and the main terms shown on a French wine label.
- Know the main tasting, serving and food-pairing characteristics specific to French wines.

Course content

The course content is organised into 3 modules.

Module 1: French Wines in Practice

- An overview of French wines
- Serving French wines
- Tasting French wines
- Food and wine pairing, the French way

Module 2 : Exploring the French Vineyards

- The natural factors of French vineyards
- Emblematic grape varieties and their characteristics
- The producers' know-how

Module 3 : Understanding French Wines

- Reading a French wine label
- Understanding the appellation system
- Prestige terms (Premier Cru and Grand Cru)

Teaching Method

This course takes place in person, in Paris. Active participation throughout the day is essential to get the most out of the program and earn the certificate.

Learning Materials and Resources

The course includes a learning booklet covering all the course content, with maps, infographics, note-taking space and tasting sheets to support your learning.
12 wines are tasted:
All types of wine, including Grands Crus selected for their quality and how well they represent their region.
Examples of wines tasted in previous sessions: Bourgogne Manuel Olivier, Chablis Domaine de la Tour, Margaux Château Ferrière, Alsace Riesling Domaine Pfister, Régnié Domaine Colette, Champagne Veuve Fourny, Coteaux du Languedoc Domaine de Montcalmès, Maury Mas Amiel, Chinon Alliet, Cahors Clos Triguedina...
Participants benefit from an interactive teaching approach led by a qualified instructor:

- Demonstrative method with digital materials
- Participatory method with contributions from participants
- Active method with formative assessments

Everything is provided for the course: tasting list, tasting equipment, pen and note-taking materials.

Assessment and Follow-up

A 45-minute final exam, in the form of 30 multiple-choice questions, assesses the knowledge acquired.
To earn the École du Vin de France French Wines Level 1 certificate, candidates must score at least 70%.
Results are sent to each candidate individually within 15 business days.
A retake is available, under certain conditions, for candidates who do not pass or who are unable to attend for a valid reason.