

Wine Appreciation

Objective:

To be fully conversant with wines and etiquette related to it. To handle yourself with confidence, style and world class.

To dazzle your friends and guests with your knowledge of wine.



Course Outline:

- Types of grapes and the classification of wine
- Regions of the world
- Tasting, storing and serving wine
- Opening a bottle of wine & champagne
- Reading a wine label
- When and what foods they are served with.
- Glassware and accessories

Delivery mechanism:

A short and interesting presentation on Wines will be made by the Trainer. The participants will have the pleasure of tasting and sampling wines. They will be able to master the practical aspects of Wine Appreciation in an enjoyable atmosphere.

Note: At least 3 varieties of wines can be sponsored for the Tasting.