



BERRY BROS & RUDD
3, ST. JAMES'S STREET, LONDON

WINE & SPIRIT MERCHANTS

YOUR WINE SHOPPING LIST

The bottles to help you follow the Course in 'Exploring & Tasting Wine: A wine course with digressions'.

Tasting with friends

Hold your own tastings at home as you study the sessions. Get a group of friends together, share the cost and learn from each other. You can have a lot of fun exchanging your impressions – preferably without having seen the label on the bottle.

Some practical suggestions

Ideally, you'll need a glass for each wine you're tasting. Mark them in some way to prevent them from becoming mixed as you compare one wine with another. The simplest is to draw up a sheet of paper with numbered circles so you can put the glasses back in the right order; or use tags, sticky dots or elastic bands to identify them.

Have some covers to disguise the bottles, or three (ideally identical) decanters or jugs for the recognition game at the end of each tasting.

Wines to choose:

At the Wine School, we taste wines like those listed below. For home use, adapt your list to what's available to you.

SESSION 1

To discover and think about ripeness, acidity, oak/no oak:

Wine 1: Chablis

Wine 2: New World Chardonnay

To discover and think about alcohol, how you perceive it:

Wine 3: German Riesling

Wine 4: Amarone

To discover and think about tannin:

Wine 5: Beaujolais

Wine 6: Barolo

To discover and think about age and maturity:

Wine 7: Young Spanish red wine



Wine 8: Old Rioja

For Sessions 2 to 6, pour the wines into the numbered glasses. You can do this 'blind', from covered bottles, without saying which is which – or you can open the identities of the wines.

SESSION 2

Sauvignon Blanc

Wine 1: Sauvignon Blanc, Marlborough, New Zealand

Wine 2: Pouilly-Fumé, Loire, France

Chardonnay

Wine 3: Pouilly-Fuissé, Burgundy, France

Wine 4: Chardonnay, California

Sémillon

Wine 5: Graves Blanc, Bordeaux, France

Wine 6: Sauternes, Bordeaux, France

Now try mixing them up and guessing which is which (you may need to pour more samples – ask someone else to do this for you to get the best chance of not cheating...)

SESSION 3:

Cabernet Franc

Wine 1: Bourgueil, Loire, France

Wine 2: Chinon, Loire, France

Merlot

Wine 3: Merlot, South of France

Wine 4: Merlot, Chile

Cabernet Sauvignon

Wine 5: Cabernet Sauvignon, South Australia

Wine 6: Cabernet Sauvignon, Maipo, Chile

Wine 7: Bordeaux, France

As before, then try mixing them up and guessing which is which...



SESSION 4

Riesling

Wine 1: Riesling, Germany/Austria

Wine 2: Riesling, Eden Valley, Australia

Gewürztraminer

Wine 3: Gewürztraminer, Chile

Wine 4: Gewürztraminer, Alsace, France

Chenin Blanc

Wine 5: Chenin Blanc, South Africa

Wine 6: Vouvray, Loire, France

As before, then try mixing them up and guessing which is which...

SESSION 5

Gamay

Wine 1: Beaujolais, France

Wine 2: Morgon, France

Pinot Noir

Wine 3: Red Burgundy, France

Wine 4: Pinot Noir, New Zealand

Syrah/Shriaz

Wine 5: Crozes-Hermitage, Northern Rhône, France

Wine 6: Shiraz, South Australia

As before, then try mixing them up and guessing which is which...

SESSION 6

Grenache

Wine 1: Travel Rosé, Southern Rhône, France

Wine 2: Châteauneuf-du-Pape, Southern Rhône, France

Tempranillo

Wine 3: Joven Rioja

Wine 4: Gran Reserva Rioja



Sangiovese

Wine 5: Chianti Classico, Tuscany, Italy

Wine 6: Brunello di Montalcino, Italy

Nebbiolo

Wine 7: Barolo, Piedmont, Italy

Wine 8: Barbaresco, Piedmont, Italy

As before, then try mixing them up and guessing which is which...