

RARE WINE COURSE

LENART CERNELIC





WHAT WE WILL COVER

- How its made
- Champagne
- Geography & Terroir
- Old World vs New World
- Food & Wine
- Main Grape Varieties
- Wine Words & Faults
- Farming Practices
- Wine Preservation Systems

VINEYARD

- Grow Grapes
- Harvest Grapes
- Press Grapes
- Macerate*



A close-up, high-angle shot of a person's hands stirring a large wooden barrel filled with fermenting red grapes. The person is wearing a black shirt and a red string bracelet. The grapes are dark red and covered in a thick layer of white foam. The barrel is made of dark wood and has a metal handle. The background is dark and out of focus.

FERMENTATION

- What is grape juice?
- Yeast & Alcoholic Fermentation
- Malolactic Fermentation



TRADITIONAL/CHAMPAGNE METHOD

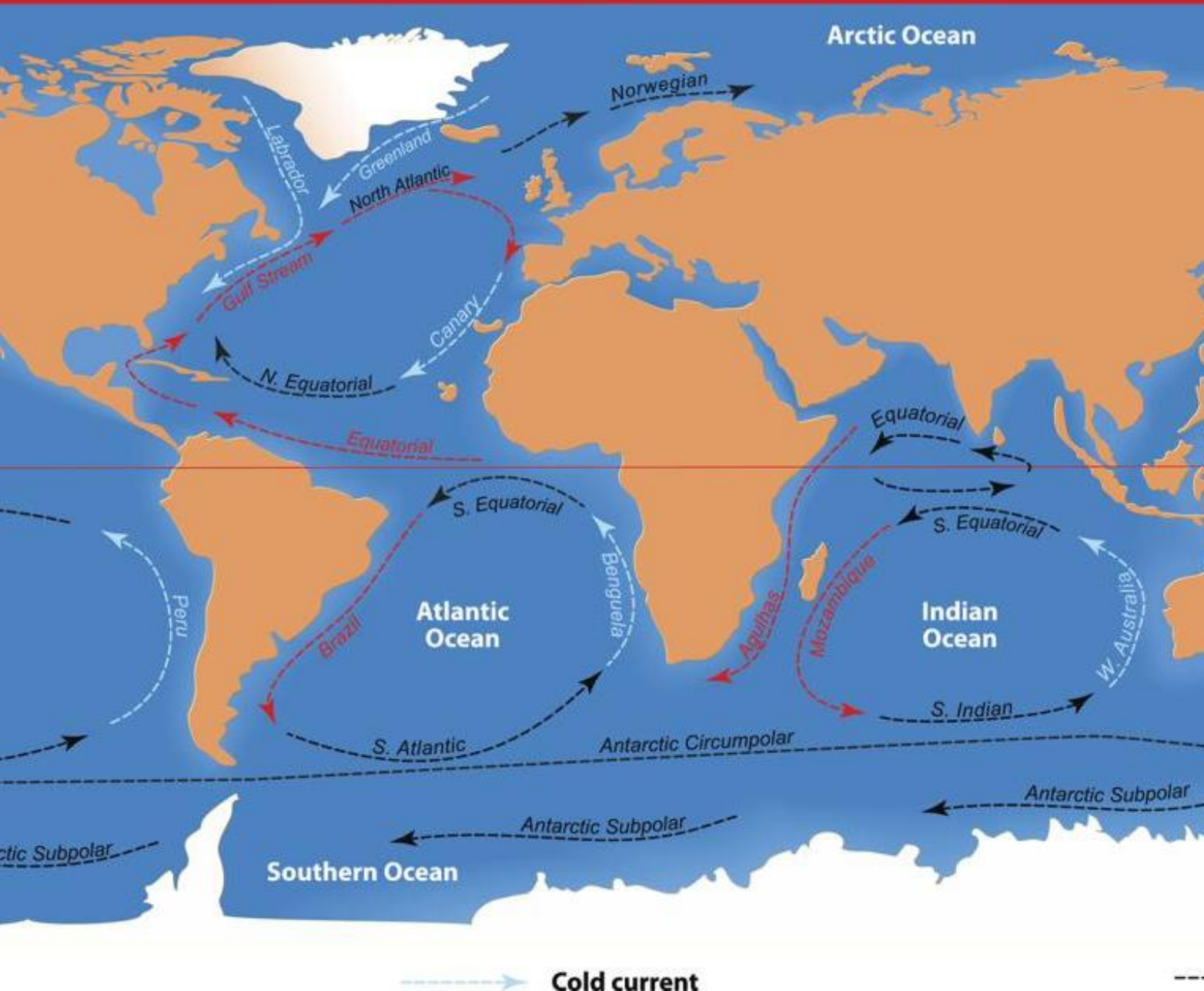
- Secondary fermentation
- Dead yeasts-lees
- Riddling
- Disgorgement
- Dosage

A world map centered on the Atlantic Ocean, showing the Americas, Europe, Africa, and parts of Asia and Australia. Two horizontal black lines are drawn across the map at approximately 30 degrees North and 30 degrees South latitude. A text box is overlaid on the left side of the map, containing the title 'GEOGRAPHY' and a bulleted list of three items. The map is color-coded by country and includes labels for major landmasses and oceans. The text 'reference-guides.com' is visible in the lower center of the map.

GEOGRAPHY

- 30-50 degrees Northern and Southern Latitude
- Moderating effects
- Coriolis Effect

OCEAN CURRENT



MODERATING INFLUENCES

- Bodies of water
- Altitude
- Sun
- Wind

TERROIR

- Soil
- Microclimate
- Tradition/History





OLD WORLD VS NEW WORLD

- History
- Labels
- Climate
- Style

WINE AND FOOD PAIRING

- What grows together, goes together
- Contrast, or complement
- Wine character



OAK AGEING

- Size matters
- Oxydation
- Flavours






| Grape | Where? | Body | Acid | Flavour | Pairing |
|-----------------|--------------|-------|-------|--|----------------------------|
| Chardonnay | Burgundy | +++ | ++++ | Neutral, tropical in warmer parts | Rich white meats, sea food |
| | California | +++++ | +++ | | |
| | Champagne | +++ | +++++ | | |
| Sauvignon Blanc | Loire Valley | ++ | ++++ | Passion Fruit, flint, grass, asparagus | Light dishes, fresh dishes |
| | New Zealand | ++ | ++++ | | |
| Riesling | Germany | ++ | +++++ | Stone fruits, Petrol, Citrus | Delicate dishes |
| | Alsace | ++++ | +++++ | | |
| | Australia | ++ | +++++ | | |
| Chenin Blanc | Loire Valley | +++ | ++++ | Floral, Wool, Pears | Light meatss, oysters |
| | South Africa | +++ | ++++ | | |
| Viognier | Rhone Valley | +++++ | + | Stone fruit, Orhcards | Pork dishes |
| Torrontes | Argentina | +++ | ++++ | Stone Fruits | Ceviche |
| Albarino | Rias Baixas | +++ | ++++ | Stone Fruits, Grapefruit | Paella, Seafood |

WHITE GRAPES

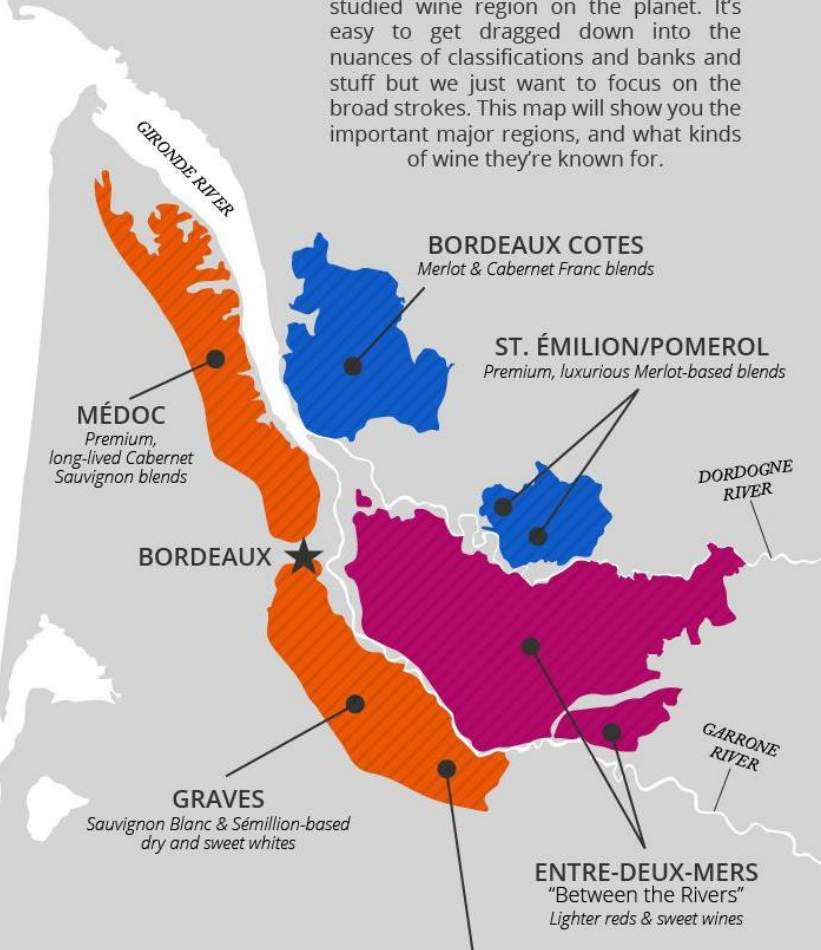
RED GRAPES

| Grape | Where? | Body | Tannins | Flavour | Pairing |
|--------------------|---------------------------------------|---------------------|-------------------|--------------------------------|--------------------------------|
| Cabernet Sauvignon | Left Bank Bordeaux Napa Valley | ++++ +++++ | ++++ ++++ | Black fruit Mint | Steak, rich meaty dishes |
| Merlot | Right Bank Bordeaux | +++ | +++ | Plum | Roasts |
| Cabernet Franc | Loire Valley Bordeaux Argentina | +++ ++++ ++++ | ++ +++ ++++ | Blue fruit Green Peppers | Game birds, game meats |
| Malbec | Argentina | ++++ | +++ | Black fruit Chocolate | Steak |




The BORDEAUX CHEAT SHEET

Look, Bordeaux is basically the most studied wine region on the planet. It's easy to get dragged down into the nuances of classifications and banks and stuff but we just want to focus on the broad strokes. This map will show you the important major regions, and what kinds of wine they're known for.



LEFT BANK
ENTRE-DEUX-MERS
RIGHT BANK

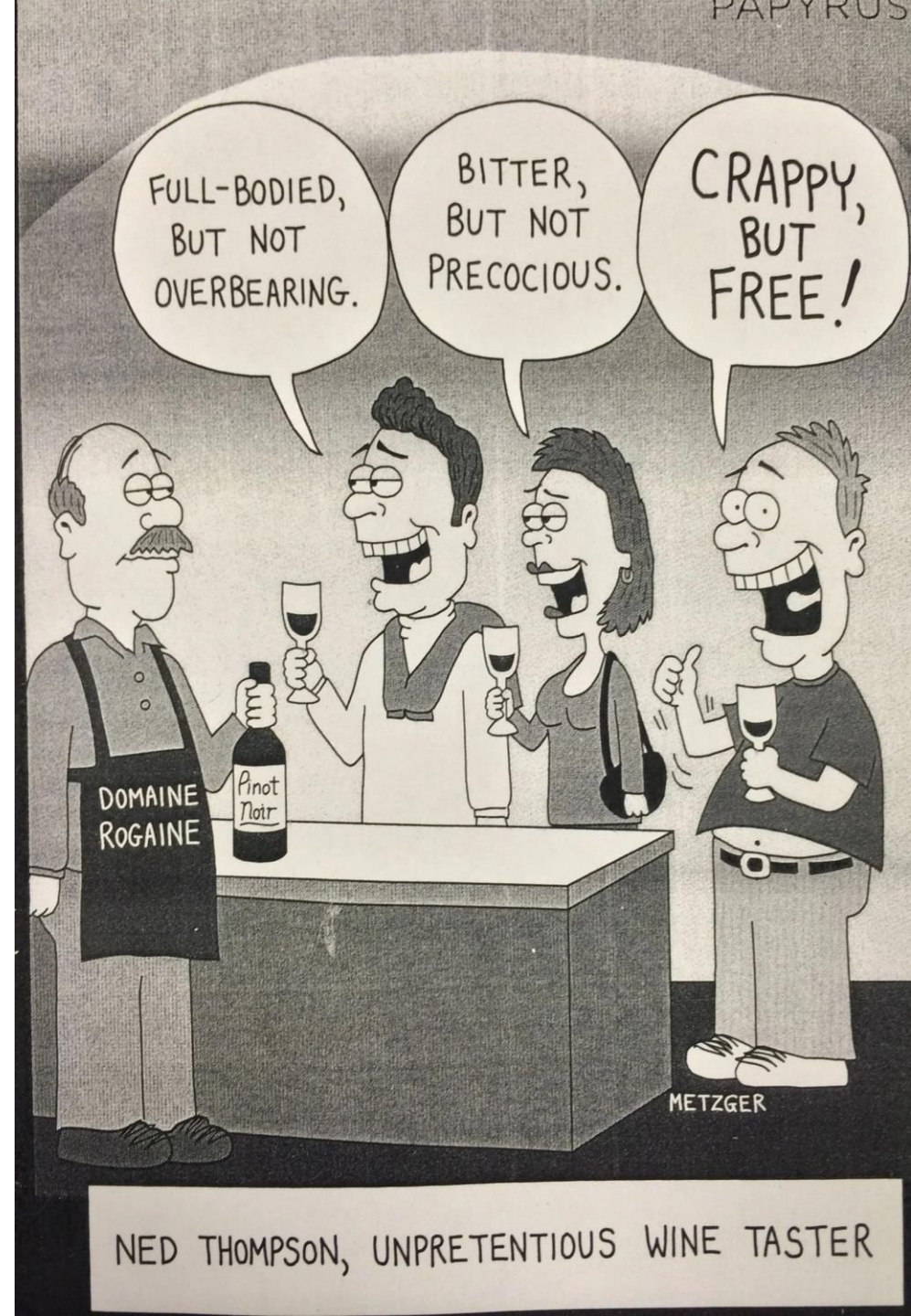


| Grape | Where? | Body | Tannins | Flavour | Pairing |
|---------------|---|-----------------------|------------------|---------------------------------------|---|
| Syrah/Shiraz | Rhone Valley Barossa Valley | ++++ +++++ | +++++ +++++ | Black fruits Pepper Smoked Meat | Rich meats, Lamb, Roasts |
| Grenache | Spain Rhone Valley | ++++ ++++ | +++ +++ | Strawberry Jam, Red fruit | Stews, grilled meats |
| Tempranillo | Rioja | +++++ | ++++ | Black Fruit Tomato Vanilla | Lamb, Slow cooked beef |
| Nebbiolo | Barolo Barbaresco | +++++ ++++ | +++++ +++++ | Red Fruit Violets Tar | Truffle pasta Rich Game dishes |
| Sangiovese | Chianti Brunello | +++ +++++ | ++++ +++++ | Red fruits Tomato | Tomato Pasta Lamb |
| Pinot Noir | Burgundy California Oregon New Zealand | ++ +++ ++ ++ | + + + + | Red fruits Leather Earth | Delicate meat dishes Rich seafood |
| Pinot Meunier | Champagne | ++ | ++ | Red fruits | As Champagne |



WINE WORDS & FAULTS

- Corked
- Oxidised
- Long finish
- Complex
- Aromatic
- Delicate
- Robust
- Structured
- Rounded





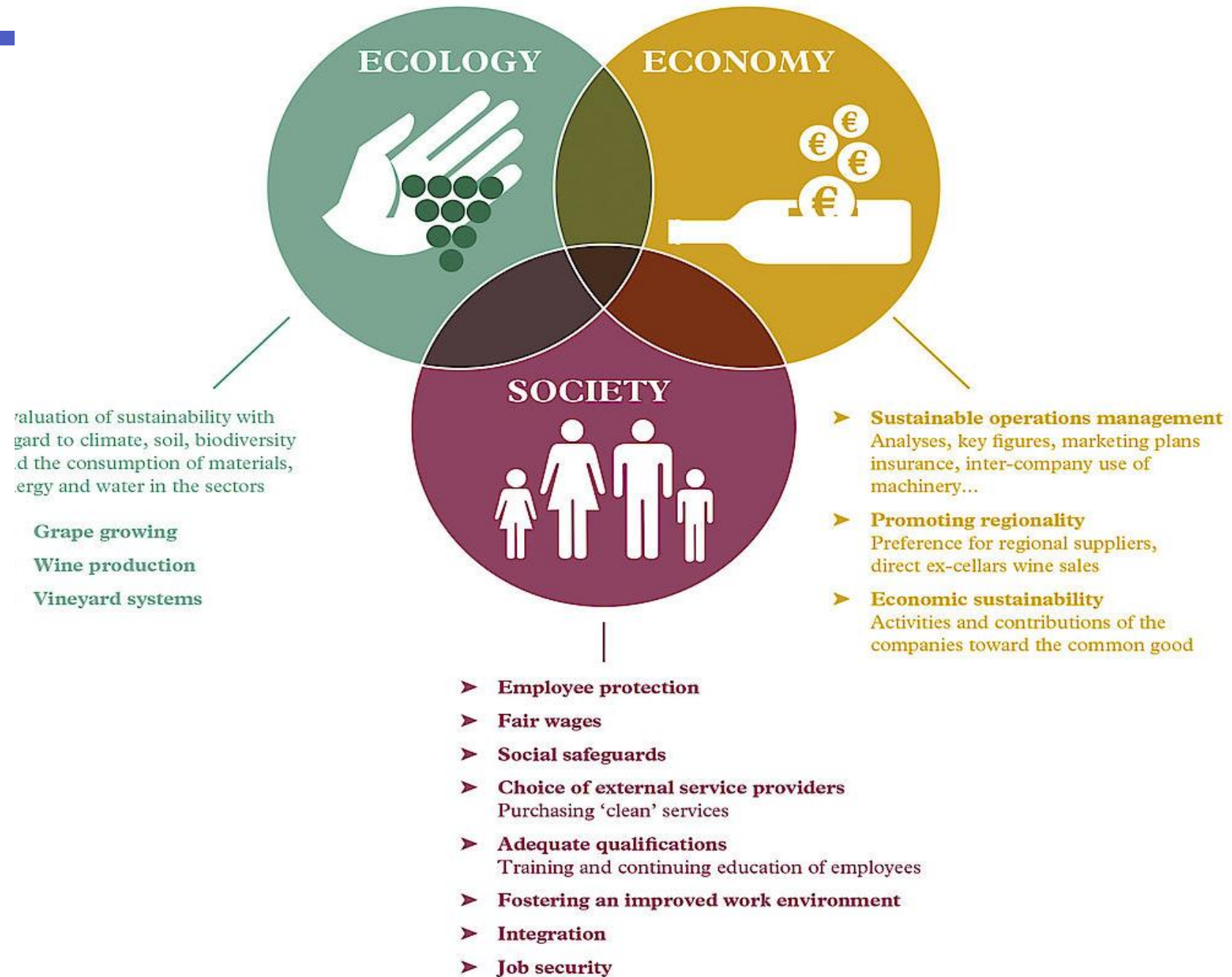
ORGANIC VS NATURAL

BIODYNAMIC

- Organic
- Natural preparations
- Plowing
- Following Calendar



SUSTAINABLE





WINE PRESERVATION

Coravin | Enomatic | Verre du Vin | KeyKeg



- lenart@mrestaurants.co.uk
- Sign up for our Wineos whatsapp group