

Bonne Cuvée
Wine Tours



NEWSLETTER

INSIDE THIS ISSUE

 PG. 2

An easy guide to learn the basics of wine tasting.

 PG. 3

Learn more about our upcoming trip to Bordeaux

 PG. 4

Why Bordeaux?

www.bonnecuvee.com



“So in the end it does not matter what anyone else says (molten chocolate and skyscrapers notwithstanding) in wine tasting what really matters is if YOU liked the wine.”



BASIC WINE TASTING 101 (EXCERPT OF FULL ARTICLE FOUND ON OUR WEBSITE)

By Harsha Chacko, BonneCuvée Wine Director

As a university teacher for over three decades, my role has been to breakdown complex topics into understandable blocks of knowledge that can be stacked so that in the end the learner has a better understanding of the topic. So, in this column, I will try to provide an introduction to a structured way of wine tasting that is rooted in sense perceptions rather than extravagant language.

Here are the basics – in wine tasting we use our senses to **see, smell, taste, and feel** the wine (after a few too many glasses, you even hear the wine speak to you). The first thing we do when we are presented a glass of wine is to look at the color and clarity. White wines range from pale yellow to deep gold, while reds range from bright red to dark brownish red. Rose’ wines usually are in various hues of pink. For the novice, color may not mean much but as you develop your knowledge, you better understand the signals sent by the color of wine.

The next step is the **smell the wine for its aromas**. Our sense of smell is our most powerful sense and a human can be taught to identify around 1000 distinct aromas. For the novice, this can be a difficult to master but almost anyone with a normal sense of smell can develop this skill with practice. The next is our **sense of taste** – as we swirl the wine in our mouths and expose it to our taste buds. It is widely accepted that our tongues can sense only **five tastes – bitter, sour, sweet, salt, and umami** (the Japanese word for savory). To understand wine tasting it is imperative to know the differences between smell, taste, and flavor – for example, we do not actually taste strawberries (since there are only five tastes) but we can smell and perceive the flavor of strawberries as we eat them. So, in summary, we can perceive thousands of aromas and flavors but only FIVE tastes.

Finally, there is the **sense of touch or feel** as we swirl the wine in our mouths. Is it dense and heavy or light and watery or somewhere in between? This is referred to as the body of the wine and maybe one of the most difficult skills to develop because body may be overwhelmed by everything else that is going on in your mouth when you swirl the wine. Ultimately, the most important part of the evaluation – **DID YOU LIKE IT?** So, in the end it does not matter what anyone else says; in wine tasting what really matters is if YOU liked the wine.

Note: To read the full article on wine 101, go to our website and read our blog link: <https://bonnecuvee.com/151-2>

Bordeaux Wine Tour

April 7 to 13, 2019



JOIN US TODAY FOR THE TOUR AND GET THE EARLY BIRD PRICE!

Our Bordeaux Tour will explore the great wines with **Dr. Harsha Chacko**, our wine expert, visit the local sites with **Marie Kaposchyn**, our local French-English speaking tour director, and will also celebrate our association with **Liz Williams**, President and Director of the Southern Food & Beverage Museum. Liz will be joining our Bordeaux tour and lecturing during interactive workshops (and meals!) about the local French fare and its interaction with wine. Much of Liz's research and writing centers on the legal and policy issues related to food and foodways. Food and wine pairing at its best!

What can you expect from a Bonne Cuvée Wine tour? First, our tours are **limited in numbers**. We do not have more than 16 participants per tour. This guarantees an intimate group that will get to know wine, food and the region without the feeling of large "herded" groups. You will learn the art of wine tasting but will also get the local feel, visit non-touristy sites, get a close up learning experience without being intimidated by the level of expertise you possess. We welcome questions and curious travelers and look forward to making your program a first class experience.

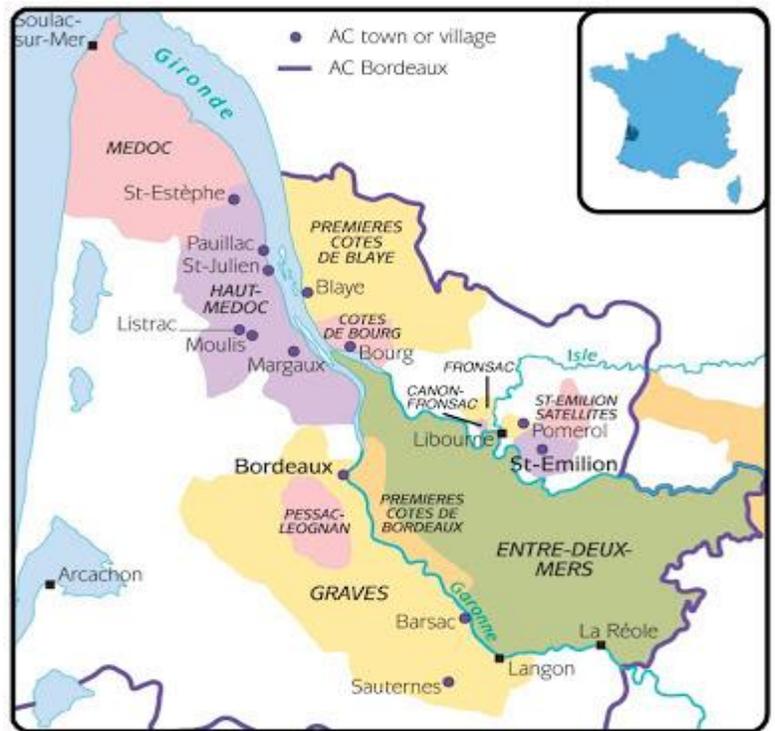
We also stay in one hotel for the entire week. No packing and unpacking and losing precious exploring time! Special wineries are selected especially for you, every detail is planned ahead so you can relax and enjoy. You will also have **first-rate food experiences**, from the local bistro to Michelin starred restaurants. We want you to experience it all!

Registration has already started but we still have places available at this time. For more detailed information and schedule regarding our Bordeaux tour, please go to: <https://bonnecuvee.com/tours>



WHY BORDEAUX?

“Our day trips in the countryside proved a succession of revelations—including historical structures and art collections—but to see the vineyards, witness the processes and sample the products of this famous wine region was truly sensational.”
— Catherine Haws



Bordeaux, a port city in Southwest France, is known as the world’s major wine industry capital. Located around the Garonne river, it boasts the highest number of historically preserved buildings after Paris. With its majestic Gothic cathedral of Saint André and 18th and 19th century mansions, Bordeaux is one of the major jewels of France.

With approximately 287,000 acres of vineyards, 57 appellations, 10,000 wine producing chateaux, 13,000 grape growers, 960 million bottles produced every year and five premier cru labels, Bordeaux is a wine lover’s paradise.

Bordeaux will delight participants of our tour and we will be happy to introduce you to the art of wine tasting, food pairing and sightseeing in this wonderful city!

So much wine, so little time.... don’t wait another minute and join our next tour today! Places are limited.

www.bonniecuvée.com