

Wine Tasting in Paris

Your choice of 3 different personal experiences

These classes are the ideal way to learn more about the wines that France is famous for. Your class is taught in English at *Le Cave du Paradis* (left, below) originally the cellar for the wines of King Louis XV. This exclusive “ecole” was founded by **Olivier Magny** (right), a member of *l’Union de la Sommellerie Française*, and a consultant for Inside Wine Publications. Magny studied at the French Wine & Spirit Education Trust, worked as a



sommelier at *Le Cellier Saint-Paul* in Paris and at four-star *Le Grand Hotel du Cap Ferrat* in the South of France where he worked with France's youngest Two-star Michelin Chef, Edouard Loubet. Located near to the Louvre, this historical site is perfect for a journey into French treasures. Note: The wines tasted come from smaller wineries in France and are not sold in the United States (but you may purchase them after your tasting).

- **Please note:** there is no elevator access to *Le Cave du Paradis*, there are about 15 steps to descend.

Choose one of the following three classes with tasting:

1. **Wine and Cheese Lunch** ~ Indulge in two French delicacies: Wine and Cheese. Beginning with a flute of Champagne, you will be expertly guided through a wonderful tasting experience by our French sommelier. Lunch includes a plate of charcuterie (*saucisson, ham, terrine, cornichons*), a selection of French breads and cherry tomatoes. You will taste 5 French wines, both red and white including a champagne followed by select cheeses: a *Cantal*, a *Saint Nectaire*, a *Chevre*, a *Roquefort*, a *Comte*, a *Brie* and a *Saint Felicien* (similar to a *Saint Marcelin*). (This selection could change (slightly) based on availability. Class runs from 12:00 Noon to 1:30 p.m. on Friday and Saturday. Tasting starts at 12pm - please arrive on your own by 11:45 a.m.)
2. **French Wine Discovery** ~ what a more perfect way to get the best from your Paris stay ~ a basic introduction to French wines taught by one of the city's leading sommeliers with instruction on how to taste wines, what to look for in a fine wine, and supervised practice on three French wines, both red and white. (Class runs from 3:00 to 4:00 p.m. on Monday and Wednesday. Arrive on your own by 2:45 p.m.)
3. **French Wine Masterclass** ~ Whether a wine novice or connoisseur, this tasting is for you as you experience a wonderful variety of French wines from Alsace, Bordeaux, Burgundy and the Rhone Valley. With a unique and refreshing approach, your French sommelier teaches you the secrets of reading a French label and how to navigate a wine list, with tips and techniques for wine appreciation and strategies for pairing food and wine. (Class runs from 5-7 pm on Monday, Wednesday, Friday, and Saturday.)

For information and reservations, please see your professional travel agent.

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Paris Wine Tasting Classes

France