

GARTI Wine Appreciation Course Application

According to Louis PASTEUR :

” Wine is the most healthful and hygienic of beverage”

Wine lovers, winemakers, all over the world whole-heartedly approve this statement!

You like to relax with a glass of red, white or sparkling wine? You want to **discover this healthy beverage** or **increase your wine knowledge**? This wine appreciation course is for you ! GARTI offers you a wine appreciation course to introduce you to the viticulture, winemaking, and the art of **appreciating French and Indian wines**.

The GARTI wine appreciation certificate course is conducted in English by Master **Damien Guérande, french winemaker specialised in Viticulture and Oenologie. Damien studied in France and made wine also in Australia and New Zealand.**

Drinking grape wine in India is considered as non social and culturally not accepted, considered as bad thing in society, this is **NOT** GARTI's philosophy. If we drink 100 mL of **Drakshasav**, we say we feel fresh, comfortable, it improves our sleep and digestion. Just coming from the grapes, **wine has the same healthy attributes**. All over the world, wine is widely accepted like “Tea” in India, in reasonable proportion, wine won't make you feel hangover nor give you headache but introduces you to **a new world of senses and pleasures**.

This wine appreciation course is builded in two levels :

Level I is a guide to the wine consumption and an introduction to the viticulture and winemaking.

Level II is focus on the different wine appreciation with the description and tasting of white, red, sparkling and sweet wines.

There are 6 sessions for each appreciation course level. For each session, GARTI will present you a topic (topics are listed below), then you will taste a selection of wine combined with different indian dishes. A time will be allocated to questions and discussions to make this sessions as relax, dynamic, and friendly as possible. Indeed, don't forget that the priority of a glass of wine is to share a good time with friends and family!

Topics of wine appreciation level I :

1. Wine and health
 - An alcoholic beverage
 - Wine, an healthy beverage
 - Who can drink wine?
2. Tasting procedure
 - Environment influence
 - Tasting method
3. Viticulture level I
 - The plant
 - Vineyard management
4. Grapes into wine
 - Alcoholic fermentation
 - Fruit reception
 - Process
5. History and wine production
 - “old world” wine
 - “New world” wine
 - Indian wine
6. How and when to serve wine
 - Perfect storage conditions
 - Temperature of service
 - When to drink wine

Wine tasting and indian dishes:



Château de Larret, chardonnay, 2003
Indian chardonnay
Château roulet, red, bordeaux, 2004
Château tuilerie riviere, red, bordeaux, 1999



Domaine fabre, rose, cotes de provence
Château brion la chapelle, rose, bordeaux
Château vieille tour, moelleux, bordeaux, 2002
Chateaux la grave, sweet, bordeaux, 2003



Les marionnettes, white, 2005
Domaine soitel, red, beaujolais, 2004
Baron de luzé, red, bordeaux, 2001



Château tour vérité, sauvignon, bordeaux, 2003
Charlier billard, sparkling white
Charlier billard, sparkling rose

Topics of wine appreciation level II :

1. Viticulture level II

- Phenologic cycle
- “Terroir”
- Grape varieties

2. White wines

- Wine characteristics
- Process
- White and food

3. Sparkling wines

- Wine characteristics
- Process
- Sparkling and food
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4. Red wines

- Wine characteristics
- Process
- Red and food

5. Sweet wines

- Wine characteristics
- Process
- Sweet wine and food

6. Fortified wines

- Introduction
- Port example
- Sherry example

Wine tasting and indian dishes:



Château de Larret, sauvignon, 2004
Indian sauvignon
Cœur de France, rose, syrah
Indian rose



Cave de turckheim, riesling, alsace 2005
Cellier heloise, burgundy, white, 2003
Moet chandon, champagne, white



Château marquis d'arneau, bordeaux, 1997
Cellier heloise, pinot noir, burgundy, 2003
Château des combes, bordeaux, 2001



Cave de turckheim, gewurstraminer, 2005
Bertrand, sweet, bordeaux, 2004
Moet chandon, rose, champagne

Programme

Wine appreciation course level I:

| | | |
|------------|-----------------|---------------|
| Saturday : | Session 1 and 2 | 17H30 – 20H30 |
| Sunday : | Session 3 | 17H30 – 20H30 |
| Saturday : | Session 4 | 17H30 – 20H30 |
| Sunday : | Session 5 and 6 | 17H30 – 20H30 |

Wine appreciation course level II

| | | |
|------------|-----------------|---------------|
| Saturday : | Session 1 | 17H30 – 20H30 |
| Sunday : | Session 2 and 3 | 17H30 – 20H30 |
| Saturday : | Session 4 | 17H30 – 20H30 |
| Sunday : | Session 5 and 6 | 17H30 – 20H30 |

Level I, participation fee : Rs 3 000 only.
Level II, participation fee : Rs 3 000 only.

After the successful completion of this course, you should be able to :

- Understand the principles of sensory evaluation and apply them to diverse ranges of wine styles;
- Competently discuss sensory characteristics of various wine varieties using a common set of terms derived from the wine arom wheel;
- Identify wine grape varieties and good quality wine;
- Store, serve and appreciate wine with different Indian dishes;
- Have an understanding about how to manage a vineyard and how to run a winery;
- Wine making process of white, red, sweet, sparkling and fortified wines;
- Speak about world wine history, geography and its economic importance;
- Explain why wine is healthy and what is a reasonable consumption;

Garti wine appreciation course policy :

- English understanding is necessary.
- Age limit : 21 years old.
- Course fee to be paid in advance by cash in favor of Gargi Agriculture Research and Training Institute (GARTI).
- Fee will not be refund at any cost & no transfer after admission permitted.
- No essence or smelling oil should be applied.
- Smoking is not permitted.
- Any breakage or damage to materials will be charged extra.
- Exams will be conducted at the last Sunday of the course and the one who pass will be issued a certificate from institute.

“In my home country, France, we drink wine from generation to generation. The wine is an alcohol, but used with moderation and intelligence it will give you an unforgettable experience. Wine is for me a passion, a way to discover a new world of pleasure.

When you open a bottle of wine, this is the work celebration of viticulturists who are living in osmose with their land and try do produce the best grapes they can. This is the work celebration of winery workers led by a winemaker who use those grapes to elaborate a wine with the highest quality.

Wine is so complex that no one can pretend to know everything about it. Wine is the moving reflet of a land, a climate and men experience. Indeed, vineyards are planted in different land every day, the climate changes every year and men always find new viticulture and winemaking technics.

Wine is an alife product, connoisseurs age it sometimes for many years. They wait to open the bottle at the moment the wine raises the top of its complexity just before dying like an old flower that hasn't been cut during its young time!

For all this reason, I am pleased to contribute with GARTI to introduce you to our passion.

Don't forget, Wine reflects the work of men, the history of a land, the climate of a singular year and is before everything Pleasure, santé!”

Damien Guérande





Gargi Agriculture Research & Training Institute

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No :-

ENROLLMENT FORM

1. Mr./Mrs. -----

Last Name

First Name

Mid Name

2. Age :-----

3. Address :- -----

Home :-----

Work :-----

Phone :-----

Mobile :-----

E-Mail :-----

Employer :-----

Grape Garden : YES / NO

Winery : YES / NO

Vegiterian Non -Vegiterian

Payment :- Cash

OFFICE USE ONLY

Admission : YES / NO

1. 3 Photograph

2. ID Proof