

# 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  
Moët 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  
Moët 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;

**Gargi 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.





## **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

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#### **OFFICE USE ONLY**

Admission : YES / NO

1. 3 Photograph

2. ID Proof