

Masterclass: The geology of Burgundy's Côte d'Or

With Francoise Vannier-Petit & René Langdahl

Wednesday November 13th

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At the moment Côte d'Or in Bourgogne outshines all other wine regions. Wine enthusiasts have never coveted Pinot Noir and Chardonnay from the golden slopes as much as now. Côte d'Or is unique in its patchwork-like structure of bigger, smaller and miniscule parcels. Nowhere else is the specific vineyard highlighted as much as here which makes the area equally exiting and confusing. The geology of Côte d'Or has recently been studied in-depth, and surprising results and research have appeared.

The leading researcher in these surveys is the geologist **Francoise Vannier-Petit**. She has participated in two American wine podcast series and has worked for almost all the villages of Côte d'Or and made detailed analyzes of topsoils and subsoils. We are proud to present Francoise Vannier-Petit as our guest lecturer at a very special seminar – a **REAL masterclass**.

Please note, that the masterclass will be in **English**.

Interested in even more Burgundy wine? The masterclass will be followed by a special tasting and dinner at the restaurant **Enomania** (see next page).

9.30: Morning session

- an introduction to Côte d'Or: history, the climats and lieu-dits and the concept of the taste of the place (René Langdahl)
- an introduction to the geology of Côte d'Or: combes, faults, the Bresse graven, alluvial fans and marl and limestone (Francoise Vannier)

12.00: Lunch

12.30: Afternoon session

- case study on Santenay: variations in subsoil, exposition and wind directions and their influence on the wine (Francoise Vannier)
- case study on Chambolle-Musigny: variations in subsoil, exposition and wind directions and their influence on the wine (Francoise Vannier)
- discussion and questions on the present and the future in Côte d'Or (Francoise Vannier and René Langdahl)

16.00: End of masterclass



VINAKADEMIET

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Masterclass

When: November 13th 9.30 - 16.00

Where: Hotel- og Restaurantskolen, Vigerslev Allé 18, 2500 Valby.

Price: 2.200 DKK (reduced price of 1.700 DKK for present or former students at Vinakademiets Sommelieruddannelse)

Special tasting & dinner at Enomania

When: November 13th 17.00 - 23.00

Where: Enomania, Vesterbrogade 187, 1800 Frederiksberg

Price: 2.700 DKK

What: Nuits-Saint-Georges' Premier Cru tasting from north to south led by Francoise and René followed by 4 course BYOB-dinner. Each participant can bring **ONE bottle** of wine to share free of charge.

Please note, that the very **limited seats (12)** for the special tasting and dinner will be allocated to participants at the masterclass. In the case of unsold tickets these will be allocated to a waiting list of people not participating in the MC.

Wine list for Nuits-Saint-Georges Premier Cru tasting (subject to change):

Clos Arlot	Domaine de l'Arlot 2021
Clos St. Marc Patrice	Rion 2018
Aux Corvées	Prieuré-Roch 2020
Clos des Corvées Pagets	Arnoux-Lachaux 2019
Les Saint-Georges	Thibault Liger-Belair 2021
Les Porets Saint-Georges	Henri Gouges 2020
Les Vaucrains	Henri Gouges 2021
Les Cailles	Robert Chevillon 2021
Aux Cras	Gerard Mugneret 2022
Argillas	PO Garcia 2022
Aux Torey	Chicotot 2020
Damodes	Faiveley 2022
Chaignots	Mugneret-Gibourg 2019
La Richemone Centenaire	Perrot-Minot 2014
Aux Boudots	Méo-Camuzet 2017
Clos De La Maréchale	J.-F. Mugnier 2018
Les Vaucrains	Alain Michelot 2021



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