

The Food and Wine Academy

Burgundy Wine Master Class

In this LeFrench May month, Burgundy wine (French: Bourgogne or vin de Bourgogne) is wine made in the Burgundy region in eastern France, in the valleys and slopes west of the Saône River.

The most famous wines produced here—those commonly referred to as "Burgundies"—are dry red wines made from Pinot noir grapes and white wines made from Chardonnay grapes. Red and white wines are also made from other grape varieties, such as Gamay and Aligoté, respectively.

Small amounts of rosé and sparkling wines are also produced in the region. Chardonnay-dominated Chablis and Gamay-dominated Beaujolais are formally part of the Burgundy wine region, but wines from those subregions are usually referred to by their own names rather than as "Burgundy wines".

We are pleased to have invited Mr. Herve Tucki to host a Burgundy Wine Master Class. As the World Ambassador of La Chablisienne, his role now consists in presenting La Chablisienne, its wines and the Chablis vineyards to a wide range of importers, partners and other people of influence throughout the world. Workshop details as follows:

Burgundy Wine Master Class

Date: 29 May 2014 (Thurs)

Time: 3:00pm – 5:00pm

Venue: Vinoteca Lab, THB218, Basement 2, School of Hotel and Tourism Management

