

TITLE: Wines of Jura

TYPE OF COURSE: Elective Workshop

PUBLIC: Current students, alumni and the general public

NUM. OF PARTICIPANT: 12

COURSE DESCRIPTION: With just 2000 hectares planted between Burgundy and Switzerland, the wines of this increasingly fashionable wine region are now available in Thailand! Ravaged by phylloxera, mildew, and wars, the wine region was almost extinct in the 1960's. Throughout history, Jura found itself at the crossroads of many influences, which are expressed in its wine. Today, Jura's Crémants, Pinot Noir, Poulsard, Trousseau, Chardonnay, Savagnin and Vin Jaune are served on the tables of the best restaurants in the world. Noma, for instance features three pages of Jura wines on its list!

NUMBER OF HOURS: 2.5 hours

ACADEMIC YEAR: 2018 **TERM:** 3

FIRST DAY OF CLASS: 22 June **EXAMINATION:** N/A

SCHEDULE: Friday From 18:00 To 20:30

PRE-REQUISITES: Being 20 years old or more on the first day of class

OBJECTIVES: By the end of this course, participants will be able to:

1. Appreciate the variety of wines biodynamically produced in Jura
2. Differentiate between oxidative and non-oxidative examples.
3. Taste wines from local grape varieties such as Trousseau, Poulsard, Savagnin (Vin Jaune), Melon à Queue Rouge.



THE WINES

Crémant du Jura Blanc, BBF Bénédicte et Stéphane Tissot, NV

Crémant du Jura Rosé, André & Mireille Tissot, NV

Melon à Queue Rouge, Arbois Pupillin,, Domaine de la Pinte, 2015

Chardonnay Patchwork, Bénédicte & Stéphane Tissot, 2015

Vin Jaune, Arbois, Domaine de la Pinte 2005

Singulier, Trousseau, Bénédicte & Stéphane Tissot, 2015

Poulsard, Vieilles Vignes, Bénédicte & Stéphane Tissot, 2016

Pinot Noir, Sous la Tour, Bénédicte & Stéphane Tissot, 2015

DD, Bénédicte & Stéphane Tissot, 2015

CONTENT:

Seq	Date/ Time	Topic	Method	Time
1				
2		Tasting of 9 wines & finger food	Guided Tasting	
3				
4		Certificate Ceremony		

INSTRUCTOR(S): Mr Christophe Mercier

LANGUAGE: Course delivered in English

PRICE PER PARTICIPANT: 2,900 THB