

Sparkling / Champagne Wine Class - *Intermediate Level:

This 2 hour Sparkling / Champagne Wine session looks at a series of traditional, cultural and regional interpretations of these classic sparkling wines. The class is for people with a few years of wine experience and knowledge, and for people interested in the specific and unique sparkling wine styles from around the world.

The class starts by looking at a range of different production techniques and regions from which they come from. Then looking at colour, styles and vintages of these character filled sparkling wines.

This *Semi-Intermediate level sparkling wine class looks at influences such as: climate, grape varieties, culture and winemaking techniques, looking at the special characteristics of each grape and region, and finishing with pairing traditional and non-traditional cuisine with these effervescent wines.

During the class we taste *6 - 9 x different sparkling wines, from 6 x different regions and 5 x different countries. Over the past 30 years I have visited and worked in all of the following sparkling wine regions of the world. I am able to share a relaxed, insightful approach. Your taste buds will take a 'Tour du Monde' of sparkling wine.

Class Content:

- Cava: its history, how it is made and what makes it unique.
- Asti & Prosecco: how these are made and what makes them different.
- Crémant & Sekt: history, how they are made and what makes them different.
- Méthode Traditionnelle: how, where & what styles are made around the world.
- Champagne: history, terroir, how it is made and what makes it so highly respected.
- Plus: storage, how to open, pouring into different stemware & food pairing suggestions.



Sparkling & Méthode Traditionnelle Wines tasted: - *(styles vary due to availability)

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|--------------------------|-----------------------------|
| • Cava | - Spain |
| • Sekt | - Germany |
| • Asti | - Italy - *(when available) |
| • Prosecco | - Italy |
| • Franciacorta | - Italy - *(when available) |
| • Méthode Traditionnelle | - New Zealand |

Champagne Styles:

- | | | |
|-------------------|-------------------|------------------------|
| • Cuvée Brut NV | - Reims, France | - *(24 months on lees) |
| • Brut Réserve NV | - Epernay, France | - *(36 months on lees) |
| • Brut Réserve NV | - Reims, France | - *(48 months on lees) |

Wine Educator - Gavin Hubble:

I started working in the wine industry over 30 years ago here in New Zealand. Working in; wine retail, sales, vineyard management, wine production, blending, label & packaging design, marketing, wine buying, wine glass design and wine education. I have been responsible for the 'Brand Health' of over 100 Wine Brands distributed here in New Zealand. Brands from Australia, Chile, France, Italy, New Zealand, Spain, Portugal and other winemaking countries. I work closely with these brands and leaders in the New Zealand Trade - (On & Off-Premise) introducing and positioning these exciting and unique brands to wine enthusiasts all over the country

Venue & Time:

This is a 2 hour **Sparkling / Champagne Class** - *(Wine classes are held at different venues, details will be confirmed for each *invitation). This session is usually held: **1.00pm - 3.00pm.**

Equipment Supplied:

When & where possible you will have access to **EISCH** Wine Glasses to use during the session. Also provided: tasting mat, online wine resources - plus the *6 - 9 Sparkling / Champagne Wines & resources.

*Seasonal, Available Wines Tasted.

“Wine Education lasts longer than a promotion”