

# PROGRAMME FINE AND RARE WINE SPECIALIST

## Monday October 31st

09.00-13.00 Arrival of students at Vienna Airport, check in hotels (tba by students)

13.00 Arrival at Palais Coburg  
Registration of students  
Fingerfood with glass of Champagne

14.00 Introduction Palais Coburg, Austrian Wine Academy, FRWS course programme

15.00 Lecture Gerard Basset MW

16.00 Dual presentation Gerard Basset MW and Simon Klocker, Palais Coburg  
Topics: purchasing F&R Wines, concept of F&R Wine offer in Coburg resp.  
Terravina Hotel

17.00 Tasting: selection of Terravina winelist

17.30 Cellar tour in 2 groups including tasting

19.00 Welcome Dinner with Willi Klinger,  
selected Austrian wines sponsored by Austrian Wine

## **Tuesday November 1st**

- 09.00      Lecture by Anthony Hanson MW  
              Topic: F&R Wines Auctions from a Christies perspective
- 10.15      Coffeebreak
- 10.30      Lecture by Gerard Basset MW  
              Topic: Food and fine wine pairing
- 12.00      Special lunch with food and wine pairing practice
- 13.30      Lecture by Anthony Hanson MW  
              Topic: Burgundy  
              tasting of aged Burgundy wines
- 15.30      Presentation by Gerhard Kracher and István Szepsy  
              Tasting of great noble sweet wines of the world
- 18.00      Break
- 19.00      Dinner in Coburg Wine Open style

## **Wednesday November 2nd**

- 09.00      Lecture by Anthony Hanson MW  
              Topic: Hospices de Beaune  
              Tasting of 12 HdB wines
- 11.30      Departure by bus to Langenlois  
              Harvest lunch in the vineyard  
              Lecture and workshop on vineyard management with Willi Bründlmayer  
              Grape picking and processing of great white wines
- 16.00      Visit of Domaine Wachau, Dürnstein  
              Presentation by Roman Horvath MW,  
              Tasting of aged Riesling and Grüner Veltliner with Willi Bründlmayer and  
              Sepp Mantler, special guest Wilhem Weil (Robert Weil, Rheingau)
- 18.30      Dinner in Wachau
- 21.30      Departure by bus to Vienna

## **Thursday November 3rd**

- 09.00      Lecture by Prof.Dr. Hannes Schultz (Geisenheim Institute)  
              Topic: 'Fine wines are made in the vineyard'
- 11.00      Departure by bus to Burgenland  
              Visit of Kollwentz winery  
              Winegrowers lunch  
              Presentation by Andi Kollwentz on 'Handling of great red wines in the cellar. '
- 15.00      Visit of Austrian Wine Academy in Rust  
              Tasting of top red wines from Austria with Andi Kollwentz and Pepi Umatham
- 16.30      Ausbruch tour in Rust with leading producers  
              Visit in smaller groups of different Ausbruch producers  
              Dinner in Heuriger Seiler with producers
- 21.30      Departure by bus to Vienna

## Friday November 4th

- 09.00      Lecture by Jean-Michel Valette MW  
              Topic: the US market for F&R wines
- 10.00      Presentation by Eric Lebelle, chef de cave at Krug  
              Topic: the art of blending great Champagne  
              Tasting: different wines of Krug
- 12.30      Champagne lunch
- 14.00      Lecture by Jean-Michel Valette MW  
              Topic: Pricing, economics of producing F&R wines
- 15.00      Lecture by Jean-Michel Valette MW (USA)  
              Topic: great wines from California  
              Tasting: selection of F&R wines from California
- 17.30      Break
- 19.00      Aperitif
- 20.00      Dinner in a typical Vienna „Wirtshaus“ with wines from Vienna

## **Saturday November 5th**

- 09.00      Presentation by Eric Engerer , MD Château Lâtour  
              Topic: Château Lâtour  
              Tasting of Château Lâtour
- 11.00      Presentation by Serena Sutcliffe MW  
              F&R Wines auctions from a Sotheby perspective  
              with special attention to forgeries
- 13.00      Farewell lunch, Basteigarten
- 15.30      Optional oral examination
- 18.00      End of examinations