

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