



WSET 二月周末班課綱

授課講師：陳怡樺

Class 1: 2/9, 18:30PM ~ 22:30PM

- WSET Introduction and exam
- History of Wine
- Six Factors Affecting Wine Style, Quality and Price (Part I)
- Tasting and Evaluating Wine Skills

Class 2: 2/16, 18:30PM ~ 22:30PM

- Six Factors Affecting Wine Style, Quality and Price (Part II)
- Chardonnay, Pinot Noir - Burgundy

Class 3: 2/23, 18:30PM ~ 22:30PM

- Understanding the label
- Sauvignon Blanc, Cabernet Sauvignon, Merlot - Bordeaux

Class 4: 3/1, 18:30PM ~ 22:30PM

- Principles of Matching Wine and Food
- Sweet Wines - Germany & Alsace
- Important grapes for sweet wine (Riesling, Pinot Gris, Gewurztraminer, Muscat)

Class 5: 3/8, 18:30PM ~ 22:30PM

- Gamay –Beaujolais
- Syrah, Grenache – Rhone Valley
- Cabernet Franc, Chenin Blanc – Loire Valley

Class 6: 3/15, 18:30PM ~ 22:30PM

- Cellaring and Storage
- Fortified Wines- Port & Sherry

Class 7: 3/19, 18:30PM ~ 22:30PM

- Wine Laws- Italy and Spain
- Nebbiolo
- Zinfandel/Primitivo
- Tempranillo
- Sangiovese

Class 8: 3/29, 18:30PM ~ 22:30PM

- Sparkling and Spirits
- Exam