



<b>Course Category</b>	Food and Beverage			
<b>Course Title</b>	L'École du Vin de Bordeaux – Discovering Bordeaux Wine (Level 1)			
<b>Course Code</b>	CA153			
<b>Medium of Instruction</b>	English			
<b>Duration</b>	10.0 hour(s)			
<b>Pre-requisites</b>	Age 18 or above			
<b>Course Fee</b>	Macao Resident: MOP3,000 Non-Macao Resident: MOP3,000			
<b>Certificate</b>	Students who have passed the written exam and met the attendance requirement will be issued a course certificate by UTM and an official certificate of competence by the L'École du Vin de Bordeaux. The passing grade of the course is 60.			
	<b>Course Code</b>	<b>Sub Code</b>	<b>Course Start Date</b>	<b>Course End Date</b>
	CA153	2301	2023/04/04	2023/04/13
<b>Objective</b>	Upon completion of the course, students will be able to: <ul style="list-style-type: none"><li>• Describe the characteristics of the major Bordeaux wine regions</li><li>• Identify the styles of the 6 families of Bordeaux wines</li><li>• Interpret wine label information to learn the origin, quality and style of wines</li><li>• Assess grape-growing, winemaking and the difference among grape varieties</li><li>• Describe wines by using L'École du Vin de Bordeaux tasting method</li></ul>			
<b>Outline</b>	<ul style="list-style-type: none"><li>• Origins of grape growing and winemaking</li><li>• Economic background of Bordeaux wines</li><li>• Grape growing through the seasons</li><li>• Grape varieties and the A.O.C. Appellation System</li><li>• Bottling, labelling and applicable legislation</li><li>• Bordeaux, Bordeaux Superieur and Cotes' wines</li><li>• Saint-Emilion, Pomerol, Fronsac</li><li>• Medoc and Graves</li><li>• The art of making red wines</li><li>• Ageing red wines</li><li>• Dry white wines</li><li>• Sweet white wines</li><li>• Wine language and tasting technique</li></ul>			
<b>Teacher</b>	Please refer to the schedule			
<b>Remarks</b>	*Written exam time is 13th January 2022, 19:30-20:30			