



Discover the World of Wines with Us!

Estima Consulting is proud to conduct a Wine Tasting programme held exclusively with your company. The programme will consist of 3 Tasting Lessons, each lasting 1 to 2 hours.

The Tasting Menu:

Starter: Exploring White Wines

Introduction to the notion of terroir, then we will taste 3 white wines with 3 different kinds of grape varieties.

During this tasting we will discover the correct tools in order to speak and appreciate the white wines.

Tasting List :

2012 Domaine des Chênes « Les Sorbiers »

2014 Domaine Ostertag Riesling « Vignoble D'E »

2015 François Chidaine Sauvignon Blanc Touraine

Main Course: Exploring Red Wines

In our second tasting, we will discover the main point of the terroir for the red, what will influence the style of the red wines in terms of vinification, then we will discover together 3 red wines with 3 different grape varieties.

Tasting List:

2013 Dominique Laurent Bourgogne rouge Cuvee n°1

2014 Domaine du Mortier Saint Nicolas de Bourgueil « Les Sables »

2011 Domaine des Chênes « Le Mascarou »

Dessert: Becoming a Discerning Drinker

As a final blind tasting, put your skills to the test - can you correctly identify 4 different wines, tasting notes, and the level of tannins and acidity? Decide for yourself what kind of wines you prefer!

Tasting List : Blind Test

2 whites wines

2 red wines

For further informations,
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EXPLORING WHITE WINES

First tasting of the Tasting Menu

Wine Speaker: Louis DEMEURE



Domaine des Chênes

Name of the Cuvee:

« Les Sorbiers »

Surface: 7 ha

Grape Variety: 42% Grey Grenache and 58% Roussanne

Vines planted 70 years ago.

Yield: 28 hl/ha.

Vinification:

Hand Harvesting, traditional white vinification, aging in barrels over fine lees with baronage during 8 months.

Production: 14 700 bottles



Domaine Ostertag

Name of the Cuvee:

Riesling « Vignoble D'E »

Surface: 2,5ha

Grape Variety: 100% Riesling.
Vines planted in 1980

Yield: 60 hl/ha

Vinification:

Hand harvesting, whole grape pressing, yeast-free winemaking and stainless steel tank farming

Production: 11 250 bottles per year.



François Chidaine

Name of the Cuvee:

Touraine Sauvignon Blanc

Surface: 7 ha

Grape Variety: 100% Sauvignon Blanc

Vines planted 40 years ago.

Yield: 50 hl/ha.

Vinification:

Manual harvesting, direct pressing, native yeast fermentation.

Production: 26200 bottles per years

EXPLORING RED WINES

Second tasting of the Tasting Menu

Wine Speaker: Louis DEMEURE



Dominique Laurent

Name of the Cuvee:

Bourgogne Rouge Cuvée N°1

Surface: 12ha

Grape Variety: 100% Pinot Noir.
Vines planted 70 years ago.

Yield: 38 hl/ha.

Vinification:

Dominique is a negation, so he doesn't do the vinification, but he will do the maturing in his own barrels.

Production: 34 200 bottles per year



Domaine du Mortier

Name of the Cuvee:

St. Nicolas de Bourgueil « Les Sables »

Surface: 4ha

Grape Variety: 100% Cabernet Franc.

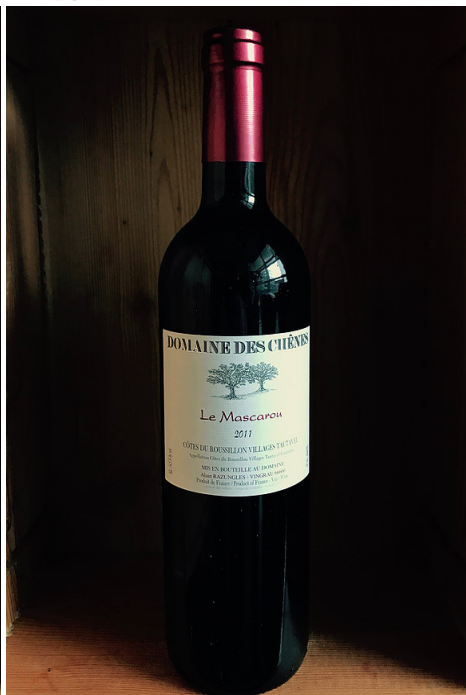
Vines planted 60 years ago;

Yield: 43 hl/ha

Vinification:

Hand harvesting, traditional fermentation of 14 days. The wine stays in tank for about 6 months.

Production: 12 900 bottles/year



Domaine des Chênes

Name of the Cuvee:

Le Mascarou

Surface: 10 ha

Grape Variety: 33% Carignan, 33% Grenache, 34% Syrah

Vines planted 40 years ago.

Yield: 28 hl/ha.

Vinification: Hand Harvesting.

Maceration of 20 days. Aging in vats during 18 months with racking.

Production: 21000 bottles per year



BECOMING A DISCERNING DRINKER

As a final blind tasting, put your skills to the test - can you correctly identify 4 different wines, tasting notes, and the level of tannins and acidity? Decide for yourself what kind of wines you prefer!

Let's taste 2 white and 2 red wines!



Team Spirit

During the blind tasting all the tasting team has to work together in order to find some information about the secret wines. And to discover different kinds of flavor from the different culture of the team.



Wines Basics

Learn the basic of wines, during the tasting we will give you the correct words and help you to find your own taste and to follow it instead of following a label. We also work on the notion of terroir.



Enjoy

It's always a nice moment to share with the team with good wine.

It's also the occasion to discover a bit more about your team in a good atmosphere.