Bordeaux Learning Objectives

Big concepts to know:

✓ The roles that England and the Netherlands have played in the development of the Bordeaux wine industry
✓ The principal waterways of Bordeaux and their significance to climate and to trade
✓ The origins and the natures of the soils of Bordeaux and how these soils impact wine style
✓ Terroirs of Bordeaux
✓ Be able to compare and contrast Bordeaux red and white wines with comparable bottlings within France and around the globe
✓ The difference between Left Bank and Right Bank growing areas
✓ The origins of the Classification System of 1855 and its ramifications
✓ The difference between the Cru Bourgeois and the Cru Artisan
✓ The structure of the St. Emilion and Graves Classification Systems
✓ The workings of the Bordeaux wine trade and wine traders

What to know about grapes:

✓ The white grape varieties of Bordeaux and their flavor profiles
✓ The red grape varieties of Bordeaux and their flavor profiles and soil preferences

What to know about wines:

✓ How botrytis starts in the vineyard, what it does to the grape cluster and how it impacts the finished wine
✓ The difference between rosé and clairet
✓ How Crémant de Bordeaux is made
✓ The difference between red and white Bordeaux and Bordeaux Supérieur

What to know about AOCs:

✓ Identify and describe the need-to-know AOCs of the Médoc
✓ Identify and describe the need-to-know AOCs of the Graves
✓ Identify and describe the need-to-know AOCs of the Entre-Deux-Mers
✓ Identify and describe the need-to-know AOCs of the Libournais
✓ Identify and describe the need-to-know AOCs of the Côtes

What is not on the exam:

✓ You do not need to know any AOC not given a need-to-know icon