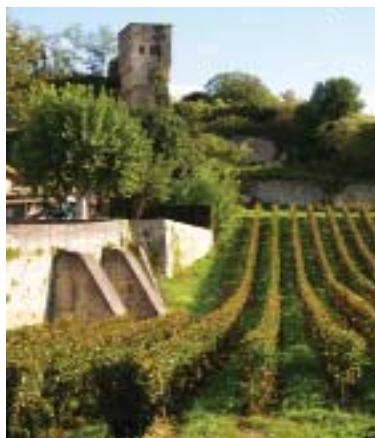


The Wines of France

A non-credit personal development course offered spring 2011 at Rice University

DATES: Five Mondays, April 11-May 9, 7:00-9:00 p.m.

FEE: \$295 Limited enrollment



French wines frequently dominate discussions of the world's best wines, and those of you who developed your palate in the United States may have little experience with wines from France. Some Old

World labels and terminology can be confusing, but given that many of the best wines of the New World are patterned after the top wines of France, it could be interesting to familiarize yourself with them. This course will survey the range of French wines by region, discussing the varieties of grapes and how the wines are made and sold. Additional topics will include the basics of wine tasting, matching wines to food, vintage selection, how and what to buy for home consumption and what to look for in restaurants. Participants will taste wines typical of each region, and two appropriate cheeses will be served during each class. Following the conclusion of the course, instructor Bear Dalton will host an optional wine tasting and dinner (additional cost applies).

TOPICS WILL INCLUDE THE FOLLOWING:

- Bordeaux
- Burgundy, including Beaujolais, Macon and Chablis
- Champagne (and other sparkling wine-producing areas) and Alsace
- The Rhone and Loire valleys
- The South of France, including Provence and the Languedoc

INSTRUCTOR: Charles M. Bear Dalton, fine wine buyer for Spec's Liquor Stores, has been involved in every facet of the wine business, including retail, restaurant, wholesale and supply, and is a wine consultant for a variety of area businesses. He teaches wine courses for local and regional restaurants and the Wine School at l'Alliance Française, and has also taught at the Conrad Hilton School of Hotel and Restaurant Management at the University of Houston. Mr. Dalton has regular contact with winemakers and winery owners from around the world and travels extensively in the wine regions of California, Europe, South America and Australia. He was instrumental in founding and has served as chair of the Houston Livestock Show and Rodeo™ Wine Competition Committee. He is the recipient of My Table magazine's 2008 Legend Award. Mr. Dalton has been teaching for the Glasscock School of Continuing Studies since 1988.



For more information and to register, visit **gscs.rice.edu** or call **713-348-4803**.