



Hospitality and Catering

Preparing and serving wines

Lesson 5

Master the role of preparing and serving wines in hospitality and catering with completion of this course.





Helping the customer decide

- Know your grapes and flavours
- Know the regions of the grapes





Names of typical red grape varieties

- Cabernet sauvignon - dry
- Merlot – sweeter than Cabernet
- Shiraz - dry





Names of typical white grape varieties

- Sauternes - sweet
- Sauvignon blanc - dry
- Pinot grigio - dry





Know your geography

It is important for you to know the regions where grapes are grown.

This can help you sell the wine.

You can engage with the customer.





France

- Bordeaux
- Burgundy
- Champagne
- Loire
- Cotes du Rhone
- Alsace





Germany

- Rhine valley
- Mosel valley





Italy

- Tuscany
- Veneto
- Piedmont
- Lazio





Spain

- Rioja
- Priorat
- Valdeorra's





More locations

Wine is also made in other places
around the world:

- England
- Australia
- New Zealand
- South Africa
- USA





**Serving wine
can be relaxed
and informal.**





Serving wine can be serious and a whole separate career.

This type of job is called a 'Sommelier'.
It requires practice and research.





Revision Activity 5

**What wines are from
France?**