

NATURAL WINE SOMMELIER (NWS) – LECTURE PLAN 2023

#1 Natural wine in context – 06.02.2023

- What is natural wine?
- How natural wine relates to biodynamic, organic and conventional wine.
- The conventional input in the organic and biodynamic wine cellar.
- How the conventional, organic and biodynamic vineyard operate in comparison.
- The definition of natural wine.

Winter Holidays – No Lectures

#2 The Cause and Effect in the Sensory of Natural Wine 1 – 20.02.2021

- What is the taste of natural wine? And why?
- Phenomena to be expected when a bottle of natural wine is opened.
- The wine making process, that give rise to the phenomena.

#3 The Cause and Effect in the Sensory of Natural Wine 2 – 27.02.2023

- What is the taste of natural wine? And why?
- Phenomena to be expected when a bottle of natural wine is opened.
- The wine making processes, that give rise to the phenomena.

#4 A history of natural wine – 06.03.2023

- When and where it started
- When and how natural wine became established in restaurants and private homes.
- The main characters behind the natural wine movement in modern times.
- Emphasis on the development in Western Europe 1950-2010.

#5 Region 1 – 20.03.2023

- A deep dive into the natural wine scene in a specific region.
- History, main producers, trends.

#6 Region 2 – 27.03.2023

- A deep dive into the natural wine scene in a specific region.
- History, main producers, trends.

Easter Holidays – No Lectures

#7 The Natural wine sommelier on tour – 17.04.2023

- Visiting a natural wine producer: Vexebo Vin by Daniel Milan.
- Investigation of the vineyard and cellar.
- Taste wine and share the producer's knowledge and experience.
- Work in the vineyard.

#8 The art of pairing wine & food 1 – 24.04.2023

- General principles in pairing wine & food are explored.

- Lots of specific wine pairings are examined.
- Is there a natural wine “twist” when pairing wine & food?

#9 The art of pairing wine & food 2 – 01.05.2023

- General principles in pairing wine & food are explored.
- Lots of specific wine pairings are examined.
- Is there a natural wine “twist” when pairing wine & food?

#10 Wine tasting / ‘Wine Festival’ and preparation for the examination – 15.05.2023

- Visiting natural wine importers/shops/restaurants in Copenhagen.
- Tasting wine & food.
- Sharing knowledge and experience.

#11 Examination tests – 29.05.2023

- Theoretical test; natural wine
- Practical test; natural wine – Blind tasting
- Theoretical test; wine pairings
- Practical test; wine pairings – The Challenges

#12 The End... & Beginning! – 05.06.2023

- Summary
- Examination
- Wine tasting; The Perception of Natural Wine
- Hang out