

GASTRONOMY, TASTINGS, NEUCHÂTEL

DISCOVER WINE TASTING

On the programme: what are the differences between aromas and flavours, and how do you describe them? What vocabulary should be used to describe a wine? What are the different stages in wine tasting? How do you take notes and share them? What are the particularities of the different grape varieties?

Blind tasting of 6 wines of different colours.

Aperitif: regional products (dry sausages, cheeses, flutes).

Included: course material, note-taking equipment, spittoons.

Option to order the wines tasted at the end of the workshop.

OPENING HOURS

The 16 Jan 2026 Friday	18:00 - 20:30
The 17 Jan 2026 Saturday	17:00 - 19:30
The 24 Jan 2026 Saturday	18:00 - 20:30
The 6 Feb 2026 Friday	18:00 - 20:30
The 14 Feb 2026 Saturday	18:30 - 21:00
The 20 Feb 2026 Friday	18:00 - 20:30

PRICES

Prices per person	
Adults	CHF 80.-

GOOD TO KNOW

- A studious but relaxed atmosphere for beginners and the curious. No pre-requisites required
- Number of participants: from 4 to 7 people maximum
- Possibility of ordering the wines tasted at the end of the course



CONTACT

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