



PRAELUM WINE BISTRO

Private Wine Tastings/Classes

What We Offer



FUN AND CASUAL

Includes a single session of either
Regional Tasting or Thematic Tasting



BEATING THE SOMMELIER

Includes a single session of 8 to 10
wines to taste



SOMMELIER PROFICIENCIES

Includes a 10-session
blind tasting class and exam

Booking a Private Tasting/Class



INFORMATION

FOR REGIONAL/THEMATIC/BEATING THE SOMMELIER SESSIONS

Minimum of 8pax per group to start a class

(a smaller group will incur a higher price for the session)

Alternatively, check out and join others (no min no. of pax) in our *scheduled open classes!*

To make a booking, contact us with your **preferred date and time**

(optional: preferred duration if required)

Pairing food can also be curated to go with the wine tastings/classes, do let us know if you are keen!

To book a class or event: +65 83322469 | chermaine@praelum.com.sg

Regional Tasting

Includes France, Italy,
California and
Australia

Thematic Tasting

Includes Judgement of Paris,
Women of Wine and Going
Against the Grain

A photograph of a vineyard at sunset. The sky is filled with dramatic, golden and blue clouds. In the foreground, there are rows of grapevines supported by wooden posts and wires. The ground is covered in dark, mulched soil. The overall scene is peaceful and scenic.

Regional Tastings

Italy: Tuscany

\$110++ per pax

Synopsis: Participants will be taught the history of Tuscany, the geographical importance of the regions, taste and understand the differences between Chianti, Montalcino and the Super Tuscans.

5 wines. 75ml each.

Duration: 120mins.



Images are for illustration purposes only.
They do not reflect the wines served during tastings.

Italy: Barolo, Barbaresco & Valpolicella

\$110++ per pax

Synopsis: Participants will be taught the history of the regions, the geographical importance of the regions, taste and understand the differences between Barolo, Barbaresco and Valpolicella.

5 wines. 75ml each.

Duration: 120mins.



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California

\$115++ per pax

Synopsis: Participants will be taught the history of California, the geographical importance, taste and understand the differences between the varietals and major sub-regions of California.

5 wines. 75ml each.

Duration: 120mins.



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Australia

\$105++ per pax

Synopsis: Participants will be taught the history of Australia, the geographical importance, taste and understand the difference between the major regions of Australia including Margaret River, Barossa, Yarra, Tasmania and the Hunter.

5 wines. 75ml each.

Duration: 120mins.



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France: *Basic Bordeaux*

\$2250++ per class (up to 12pax) classified growths

\$1750++ per class (up to 12pax) non-classified growths

Synopsis: Participants will be taught the history of Bordeaux, the geographical importance of the regions, taste and understand the differences between communes in the left and right bank of Bordeaux.

5 wines.

Duration: 120mins.



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France: Basic Burgundy

\$1850++ per class (up to 12pax)

Synopsis: Participants will be taught the history of Burgundy, the geographical importance of the regions, taste and understand the differences between the villages within the region

*Villages served include Gevrey, Vosne, Nuits, Chablis and Chassagne

5 wines.

Duration: 120mins.





*Thematic
Tastings*

Judgement of Paris

\$135++ per pax

Synopsis: Participants will be taught the history and significance of Judgement of Paris and go through a replicate of the story between American and French Wines. Good for groups who are looking for a more casual, fun and interactive wine tasting.

6 wines. 75ml each.

Duration: 60mins.



Women of Wine

\$110++ per pax

Synopsis: Participants will taste some of the most iconic wines in the world that were made by ladies. The session will cover their struggles and rise to prominence in a difficult male-dominant industry.

6 wines. 75ml each.

Duration: 60mins.



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Going Against the Grain

\$110++ per pax

Synopsis: Participants will take a look at 3 of the most iconic grape wine types in the world - Chardonnay, Pinot Noir and Cabernet Blends. The session will cover the classic regions and also their new world counterparts who are pushing boundaries and rapidly catching up.

6 wines. 75ml each.

Duration: 90mins.



A photograph of a vineyard at sunset. The foreground shows the dark silhouettes of grapevines with some leaves catching the low light. The background features rolling hills under a sky with soft, colorful clouds in shades of orange, pink, and purple. A white rectangular box is centered over the image, containing the title text.

***Beating
the Sommelier***

Beating the Sommelier

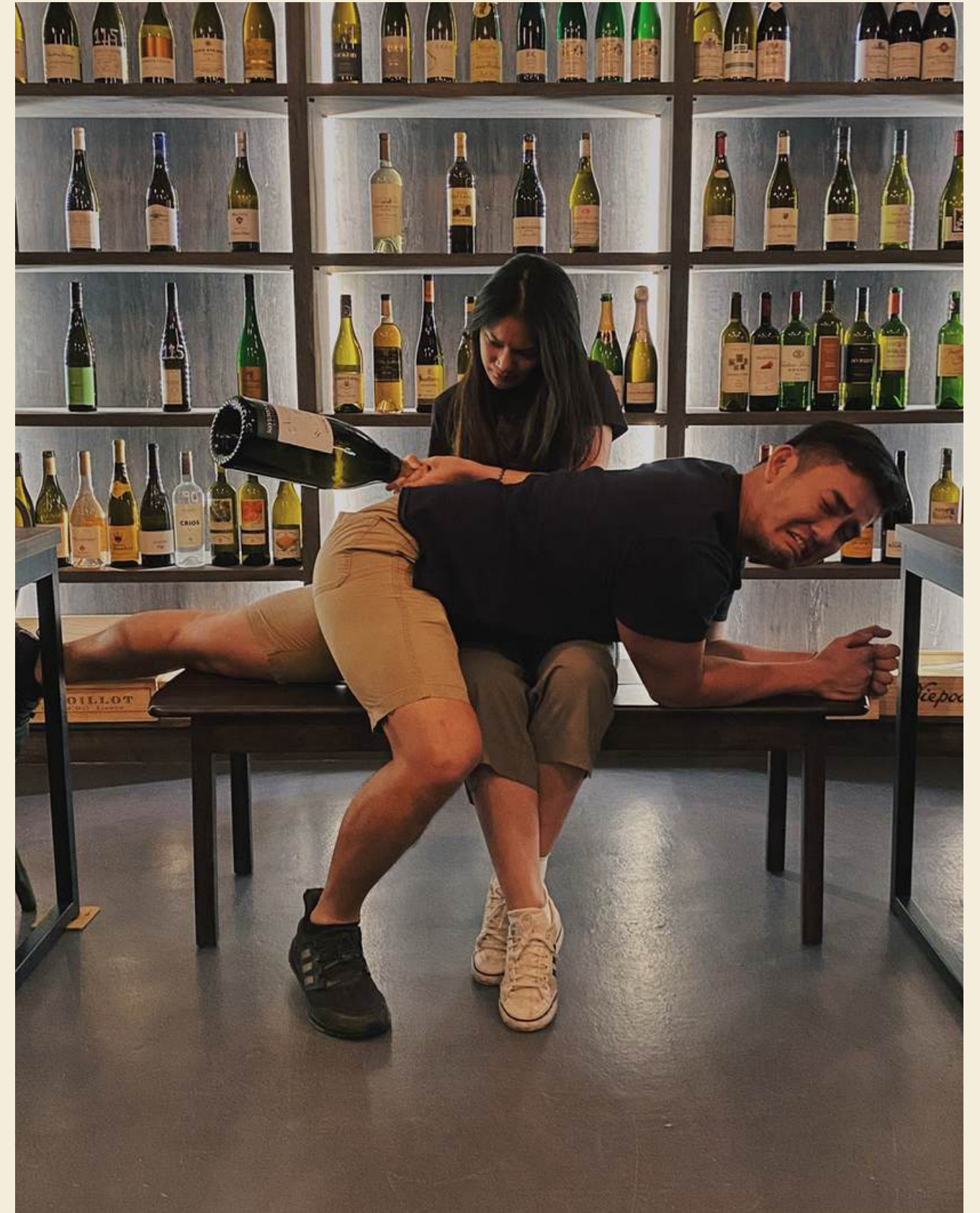
\$140++ per pax

Synopsis: Participants will learn the basics of ordering or purchasing wine in a restaurant or retail store. They will be given insights on how to evaluate and deduce the type and style of wine suitable for occasions. Lastly, participants will taste 8 to 10 of the most commonly ordered wines and understand their profiles.

Highly recommended for participants whose job scope encompasses the need to host clients.

8 to 10 wines. 75ml each.

Duration: 180mins.



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A photograph of a vineyard at sunset. The sky is filled with dramatic, golden clouds. In the foreground, there are rows of grapevines supported by wooden posts and wires. The ground is covered in dark mulch. The overall scene is peaceful and scenic.

Sommelier Proficiencies



Blind Tasting Introductory Class

\$130++ per pax per session (2 sessions)

Synopsis: Participants in the first two sessions will be taught the tasting grid based on international sommelier exams. Participants will go through 9 different basic wines from at least 6 different varietals and learn how to access qualities based on appearance, nose and palate before triangulating and coming to a conclusion on the varietal, region and vintage.

9 wines per session. 75ml each.

Duration: 180mins.

Blind Tasting Advanced Class

\$105++ per pax per session (8 sessions)

Synopsis: Participants in the subsequent 8 classes will focus on other families of grapes, how to classify them and subsequently pick out unique traits in order to identify the varietal, region and vintage. There will be a total of 20 more varietals from 11 countries to be completed in these 8 sessions.

6-8 wines per session. 75ml each.

Duration: 180mins.





Blind Tasting Exam

conducted upon completing 10 sessions

Participants will be given 6 wines - 3 whites and 3 reds.

Each participant will get a 85ml pour per wine and a total of 45 minutes for the blind tasting exam. A grid will be given for them to choose and write down their answers and descriptions.

A total of 3 wines with perfect answers on grape varietal, region and vintage range must be satisfied to attain a passing score.

No discussions will be allowed but participants will be allowed to bring their own handwritten guides to the exam.

*If unsuccessful, subsequent attempts will be charged at \$75++ per attempt.

Benefits

(upon completion and passing of exam)



Access to trade retail prices in
Praelum Wine Bistro



Be a part of Praelum Wine Bistro
community group chat with
like-minded individuals



Invitation to wine dinners,
exclusive tastings and
masterclasses organized by
Praelum Wine Bistro

Contact Us

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