



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!



# *Regional Tasting*

Includes France, Italy,  
California and  
Australia

# *Thematic Tasting*

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



# *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.



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

# 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.



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

# 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.



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

# *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.



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

# *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.





A wide-angle photograph of a vineyard at sunset. The foreground is filled with the dark green leaves and branches of grapevines. In the middle ground, several rows of vines stretch across the frame. The background features a range of hills, their slopes covered in vegetation and bathed in the warm, golden light of the setting sun. The sky is a mix of deep blues and vibrant oranges and yellows, with wispy clouds catching the light.

---

# *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.



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

# *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.





---

# *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.

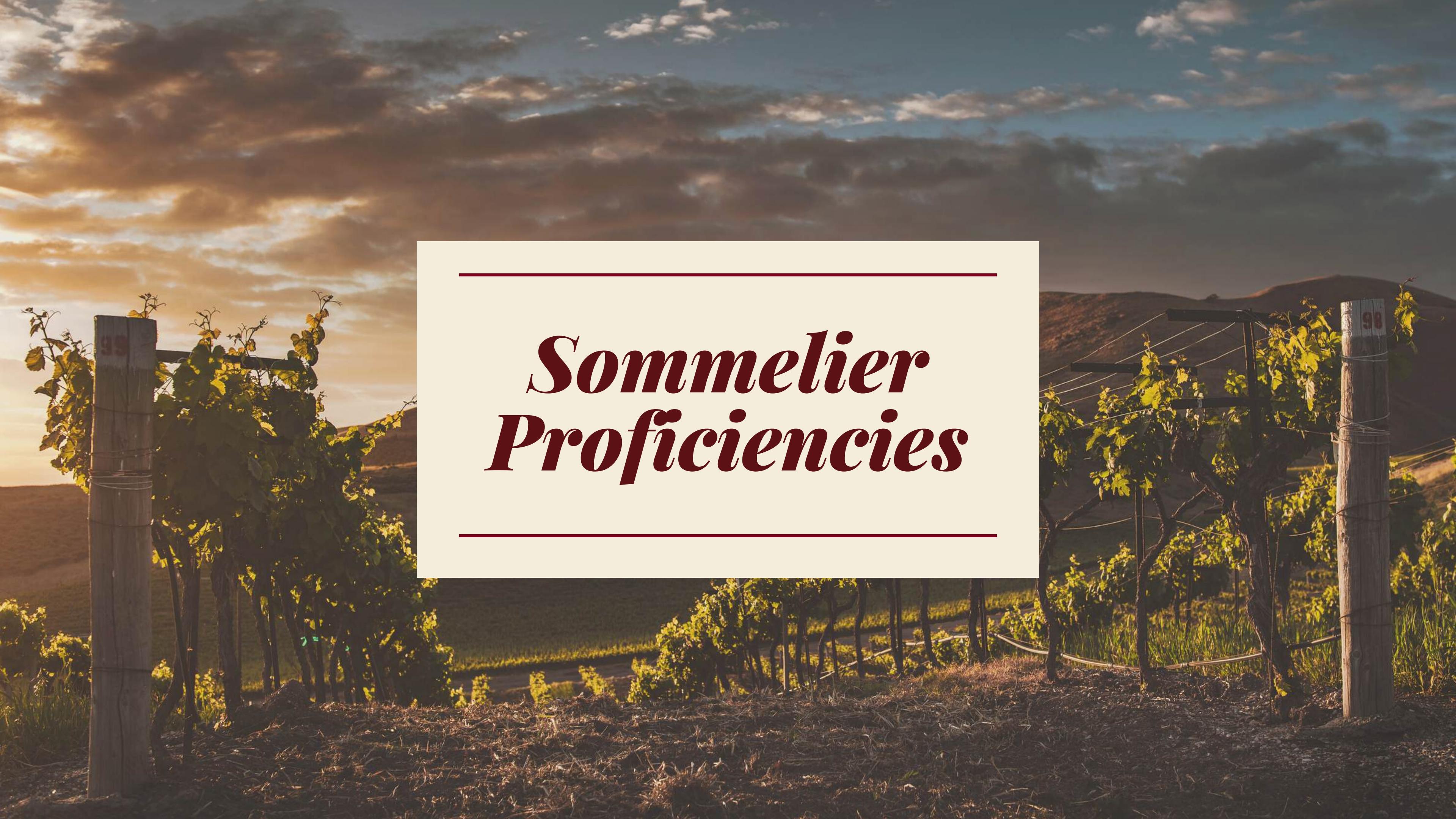
Highly recommended for participants whose job scope encompasses the need to host clients.

8 to 10 wines. 75ml each.

Duration: 180mins.



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



---

# *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

## **ADDRESS**

Praelum Wine Bistro  
4 Duxton Hill, S(089590)

## **EMAIL ADDRESS**

General Manager  
[gerald@praelum.com.sg](mailto:gerald@praelum.com.sg)

Events & Marketing  
[chermaine@praelum.com.sg](mailto:chermaine@praelum.com.sg)

## **PHONE NUMBER**

+65 6238 5287 / +65 9022 0141 (General Bookings)  
+65 8332 2469 (Events & Marketing)

