



Private Group Course

April 2019

3000€/person

Day 1 :

- Welcome
- Understanding Cheese : from farm to plate
- Sensory analysis training and cheese tasting
- Lunch in classroom : classic raclette
- Tour of Mons facilities
- Visit goat milk supplier at milking
- Dinner at hotel

Day 2 :

- Understanding European quality designations : PDO/AOP
- In-depth sensory analysis training and tasting
- Lunch in classroom : Mons fondue
- Mons cheesemaking visit : Crèmerie Côte Roannaise
- Dinner at hotel

Day 3 :

- General principles of Affinage
- Hands-on Affinage practice
- Sensory analysis : vertical affinage tasting
- Local winery visit with cheese tasting
- Dinner at hotel

Day 4 :

- Excursion to St Nectaire : cheesemaking and affinage
- Visit city of Thiers, center of French knife making for 700 years
- Dinner at restaurant Troisgros (50 years 3-star Michelin rating)

Day 5 :

- Excursion to Lyon (by train):
- Visit Mons shops
- Visit Halles de Lyon Paul Bocuse, Lyon's magnificent indoor food market
- Lunch at Mons boutique