

*The education in taste is a link between culture, health, agriculture, environment and industry.*

*The aim of the Grasse Taste Institute (L'École du Goût Jacques Chibois) is to be considered as a major actor in the French Riviera for the education in taste and flavour sciences. School activities are dedicated to better understand and master the sensory mechanisms and transformations of food ingredients, to preserve biodiversity in our food and memory of taste.*



**Ecole du Goût Jacques Chibois**  
*chez ASFO Grasse*

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SIRET 53239437600018

## Training course



*Wine  
&  
Fragrance*



The town of Grasse is known worldwide as the city of Perfume. However, since 1950 most of the aromatic manufacturers (more than sixty in the region) have also developed their expertise in the field of flavours. ASFO Grasse, the leading training centre for flavors and fragrances and the famous chef *Jacques Chibois* (La Bastide Saint Antoine, Grasse) offer training courses dedicated to the world of flavour and taste.

## Our establishment

The Grasse Taste Institute is located five minutes from the historical town centre. We welcome you to our establishment which is situated in a Provençal style house, built in the early 20th Century. You will find an ambience which is both warm and professional. Our lecturers are all confirmed engineers in food science, oenologists, cooking chef...

## Organisation

Dates : 03 & 04 June 2014

Duration : 14 hours (from 9:00 am to 5:00 pm)

A map and a list of hotels and furnished accommodation will be send to you with the confirmation of your enrolment.

## Enrolment fees

**Individuals :** 600 Euros (lunch included)

**Companies :** 905,00 Euros (+ taxes 20%).

## Program

### Introduction

Do perfumers and winemakers speak the same language?

### Part I: The world of perfume

Families and olfactory nuances ⇒ walk in the olfactive pyramid  
Raw materials and their origins olfactive ⇒ walk in the soils  
Examples of countries with their scents.

### Part II: The World of wine

The wine's flavours ⇒ walk in the olfactive varietal  
Examples of scents associated with the grape variety.

### Part III: The pairings

Wine tasting with looking at scents previously defined  
Sample tasting associated with olfactive discovery in the vines.

## Speaker

*Miss Carole ANDRE, Perfumer.*

Carole André has a degree in organic chemistry and also the option ISIPCA perfumery. Teacher in perfumes and cosmetics, she created her company in November 2004 for training and services. For 7 years, she divides her time between the various schools and universities where she teaches both the formulation and olfaction and creativity and sensory analysis, and professional customers who want to develop new ranges or in need of supervision regulatory.

