

Maxwell

PRIVATE WINE CLASSES



Each wine class is personally led by a knowledgeable Sommelier, where you'll enjoy six wines and light fare (unless specified differently). Minimum of four people required. At the end of each class, everything is offered at half off to-go!

All Bubbles	Champagne method, tank method and pet nat. White, rose, and red. Take a journey through the major categories of sparkling wine and learn why they're uniquely different.
Cheese Pairings	Want to learn how to spruce up your gatherings pairing cheese like a pro? This Sommelier class pairs six cheeses with some theory on how and why to pair your wines.
Blind Wine Tasting 101	Ever seen a trained Sommelier break down wines through decisive reasoning? We will guide you through a multiple-choice blind tasting that focuses on how you perceive wine.
France vs. US (Judgment of Paris)	The '76 judgment of Paris put the US on the map! This is a blind-tasting showdown where you are the judge, grading French wines vs US wines. We will be Steven Spurrier and give you general ideas on how wine is made in both places.

For bookings, inquiries, and pricing details, please email us at hello@maxwellparkdc.com. We look forward to sharing this delightful wine experience with you!