

université  
de BORDEAUX



ISVV  
INSTITUT DES SCIENCES  
DE LA VIGNE ET DU VIN  
BORDEAUX AQUITAINE



BORDEAUX  
SCIENCES  
AGRO

# BORDEAUX WINEMAKING SPECIFICITIES

From February 1<sup>st</sup> to 3<sup>rd</sup> 2017

*Course conducted in English*

February 1<sup>st</sup> to 3<sup>rd</sup> 2017

# BORDEAUX WINEMAKING SPECIFICITIES

Bordeaux wines are among the most famous of the world. This is not due to chance but to the implementation of adapted techniques which lead to the Bordeaux style. This course aims to help you update your knowledge regarding winemaking processes, used for Bordeaux red and white wines.

The course includes various wine tastings and a visit to a "Grand Cru".

## COURSE GOALS

- Updating your knowledge on Bordeaux winemaking techniques
- Adjusting your enological practices according to the wine characteristics
- Illustrating the sensory impact of key practices

## WHO IS IT FOR ?

Students, wine estate managers, consultants in enology and vineyard management, international wine consultants, wine company directors, enology lab directors, researchers, etc.

## FEES

3 days, total length 21 hours, from 9 am to 5 pm

1,500€ TTC, including 3 lunches and tasting sessions.

Accommodation remains at your charge.

Discount for trainees attending to Burgundy University : [short course second part in Burgundy more information on the following link](#)

## REGISTRATION

For online registration please visit [the following link](#)

## CONTACT

*Jean-Christophe BARBE*

*Teaching manager*

*Tel : +33 (0)5 57 35 38 73*

*jean-christophe.barbe@agro-bordeaux.fr*

## REGISTRATION

*Continuing Education  
Department*

*formco@agro-bordeaux.fr*

*+33 (0)5 57 35 86 28*

## CONTENTS

### Wednesday 1st:

9.00 am-12.00 pm

Dr. Isabelle Masneuf-Pomarède : Bordeaux white wines elaboration

12.00 pm-14.00 pm

Lunch with lecturers

2.00 pm-5.00 pm

Dr. Jean-Christophe Barbe : Wines from noble rot.

### Thursday 2nd

9.00 am-12.00 pm

Dr. Hervé Romat : Bordeaux red wines elaboration

12.00 pm- 2.00 pm

Lunch with lecturers

2.00 pm- 5.00 pm

Dr. Marie-Laure Badet-Murat : Wine and wood.

5 .00 pm-10.00 pm Estate visit and dinner

### Friday 3rd

9.00 am-12.00 pm

Dr. Marie-Laure Badet-Murat : Management of red wines ageing.

12.00 pm- 2.00 pm

Lunch with lecturers

2.00 pm- 5.00 pm

Dr. Hervé Romat : Red wines blending.

## MORE INFORMATION

For further information, please contact us.

**Or see our website.**

## ACCOMMODATION

You will need to book and pay for your own accommodation.

We will provide you with a list of variously priced hotels.



# BORDEAUX SCIENCES AGRO



**Using its Education, Research and Technology transfer know-how to solve tomorrow's agronomic, food and environmental needs.**

As a public institution under the authority of the French Ministry of Agriculture, Bordeaux Sciences Agro collaborates with various institutions in France and abroad through a network of higher agronomic institutes, and has developed close partnerships with the university and scientific campuses in Bordeaux (the University of Bordeaux, IPB, INRA, CNRS, INSERM, IRSTEA, etc.).

For 50 years, Bordeaux Sciences Agro has been able to forge privileged relationships with wine companies. These ties supplement the courses taught in the school by helping increase the professionalism of the curriculum and by fostering the future professional careers of the graduates and guarantee that the courses are suitable for the real world.

## **MORE INFORMATION**

*Continuing Education Department*  
*formco@agro-bordeaux.fr*  
*+33 (0)557 358 628*

**[www.agro-bordeaux.fr](http://www.agro-bordeaux.fr)**

# BORDEAUX WINEMAKING SPECIFICITIES - **REGISTRATION FORM 2017**

For online registration please visit [the following link](#)

<b>YOUR PERSONAL AND CONTACT DETAILS</b>	
First name (s)	
Last name	
Official name (as it appears on your passport/national identity card)	
Title (eg Mr, Ms, Dr, Prof, etc)	Gender:    Male <input type="checkbox"/> Female <input type="checkbox"/>
Position / Job Title	Company name
Nationality	Country of residence
Permanent home address (street address, town/city, county/state, postcode)	
Email	Phone number (include full country and area code)

<b>CURRENT EDUCATION AND TRAINING</b>
<i>please list any courses you have completed or in which you are currently enrolled in the table below</i>
<i>Course name – Institution - State/Country - Year finished</i>

<b>DO YOU REQUIRE ASSISTANCE BECAUSE OF A DISABILITY, IMPAIRMENT OR LONG TERM CONDITION FROM A TEACHER/CONSULTANT FOR STUDENTS WITH DISABILITIES? IF YES, PLEASE SPECIFY.</b>

<b>COST OF COURSE</b> - <i>Will course costs be covered by your employer? If so, please complete the table below.</i>		
Company name		
Address		
Phone number	website	Email

<b>TERMS AND CONDITIONS</b>
1. The number of participants is limited; enrollment will be processed on a first-come-first-served basis.
2. Registration will be validated after confirmation of your payment.
3. Information collected via this application form will be used for the purposes of general student administration. All information will be held securely and disposed of securely when no longer needed.