



SENSORY ANALYSIS

A tool for monitoring winemaking

March 6th to 8th, 2024

This course is delivered in English

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SENSORY ANALYSIS

A tool for monitoring winemaking

One key point in the decision-making process for winemaking, from grape harvest to bottling, is the capacity to diagnose wine quality determinants. The goal of this course is to give you up-to-date knowledge and to guide you in using this knowledge to optimize and control the winemaking process.

COURSE GOALS

- Updating your knowledge on wine quality determinants
- Diagnosing off-flavours at an early stage
- Adjusting your enological practices based on sensory evaluation

CONTENTS

- Wine quality olfactory determinants
- Oxygen in red wines elaboration
- Diagnosing off flavors
- Oak aging management
- Diversity of Chardonnay Wines
- Wine gustative determinants: the concept of balance

3 days (18 hours), each day from 9am to 5pm, lunch offered.

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.

SPEAKERS

- Prof. Jean-Christophe Barbe, Professor of Enology, Bordeaux Sciences Agro
- Mrs Mylène Thomas-Theudes, Vivelys,
- Prof. Isabelle Masneuf-Pomarède, Professor of Enology, Bordeaux Sciences Agro
- Dr. Alexandra Le Floch, Consulting enologist
- Dr. Axel Marchal, Associate professor of Enology, ISVV
- Dr. Hervé Romat, Consulting enologist

FEES

1,800 € TTC, including 3 lunches, tasting sessions. Reduced rates for students and job seekers.

ACCOMMODATION

Participants will have to book and pay for their own accommodation.
We will provide a list of nearby hotels.

INFORMATION

formco@agro-bordeaux.fr

[Or visit our website](#)

Prof. Jean-Christophe BARBE

Teaching manager

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

jean-christophe.barbe@agro-bordeaux.fr

REGISTRATION

Department for

Continuing Education

formco@agro-bordeaux.fr

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 by the school by helping increase the professionalism of the curriculum and by fostering the future professional careers of the graduates by ensuring that the courses are suited to the real world.

www.agro-bordeaux.fr

SENSORY ANALYSIS **REGISTRATION FORM 2024**

For online registration please visit [this link](#)

YOUR PERSONAL AND CONTACT DETAILS

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 Female

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)

CURRENT EDUCATION AND TRAINING

please list any courses you have completed or in which you are currently enrolled in the table below

Course name – Institution - State/Country – Year(s)

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.

COST OF COURSE - *Will course costs be covered by your employer? If so, please complete the table below.*

Company name

Address

Phone number

website

Email

TERMS AND CONDITIONS

1. The number of participants is limited; enrollments 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 kept in a secure manner and used only in the framework of the current registration process.