



SENSORY ANALYSIS

A tool for monitoring winemaking

April 3th to 5th 2018

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

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 mouthfeel

3 days (21 hours), each day from 9am to 5pm including lunch.

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

Jean-Christophe Barbe, Associate professor Enology, Bordeaux Sciences Agro
Laurent Fargeton, Vivelys,
Isabelle Masneuf-Pomarède , Professor Enology, Bordeaux Sciences Agro
Marie-Laure Badet, PhD in Enology
Axel Marchal, Assistant professor Enology, ISVV

CONTACT

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REGISTRATION

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FEES

1,800€ TTC, including 3 lunches, field trips and tasting sessions. Reduced rates for students and job seekers. Accommodation remains at your charge.

ACCOMMODATION

You will need to reserve and pay for your own accommodation. We will provide you with a list of variously priced hotels.

INFORMATION

Please get in touch with us in case you need further details.
Or see our website.

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 2018**

For online registration please visit [the following 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 <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)

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

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
<ol style="list-style-type: none">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.