TERROIR & VINEYARD MANAGEMENT

March 6th to 10th 2017 in Bordeaux Sciences Agro

An exclusive 5-day modular course!
Our team of professors and professionals is 100% dedicated to making your training course a great learning experience.

The terroir in viticulture is not a mystic concept; it can be explained within the framework of agronomic interactions between the vine and its environment. Training course designed for international professionals dealing with the concept of terroir and the way to manage the vineyard in order to optimize terroir expression.

CONTENTS

- The concept of terroir in viticulture: definition and main factors involved
- Viticultural soils
- Viticultural climates
- Vine water status
- The role of nitrogen in terroir expression
- Choice of plant material
- Management practices to enhance terroir expression
- Scale issues
- The effect of soil and climate on terroir expression through different tasting sessions
- Soil pit studies
- Optimization of terroir expression via oenological practices

WHO IS IT FOR?

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

FEES

2 000 €, including 3 lunches, field trips and tasting sessions. Reduced rates for students and job seekers. Accommodations not included. Discount for trainees attending to Burgundy University: short course second part in Burgundy more information on the following link

ACCOMMODATION

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

MORE INFORMATION

Ask for our detailed program and registration. See our website. Please contact us: formco@agro-bordeaux.fr

+ INFORMATIONS

Kees VAN LEEUWEN, Professor in Viticulture
vanleeuwen@agro-bordeaux.fr

Jean-Philippe ROBY, Professor in Viticulture
jean-philippe.roby@agro-bordeaux.fr

Registration Continuing Education Department
formco@agro-bordeaux.fr
Tel: +33 (0)557 358 628
MONDAY

9:00-12:00
The concept of terroir in viticulture. Role of human factors
Kees Van Leeuwen, Bordeaux Sciences Agro

13:30-16:30
The effects of climate in terroir expression. Agroclimatic indices. Temperature and phenology. Climatic variability in the Bordeaux area
Benjamin Bois, University of Burgundy

16:30-18:00
Tasting session: sensory attributes in relation to soil type (example of Medoc)
Jean-Philippe Roby, Bordeaux Sciences Agro

TUESDAY

9:00 - 12:00
Optimization of terroir expression through the choice of plant material (variety and root stock)
Jean-Philippe Roby, Bordeaux Sciences Agro

14:00 - 16:30
Optimizing terroir expression through vineyard management practices
Jean-Philippe Roby, Bordeaux Sciences Agro

16:30 - 18:00
Tasting session: sensory attributes in relation to soil type (example of St Emilion)
Jean-Philippe Roby, Bordeaux Sciences Agro

WEDNESDAY

09:00 - 12:00
Water relations and terroir expression. Tools for vine water status assessment
Kees Van Leeuwen, Bordeaux Sciences Agro

14:00 – 16:00
The role of nitrogen in terroir expression. Tools to assess vine nitrogen uptake
Kees Van Leeuwen, Bordeaux Sciences Agro

16:00 - 17:30
Tasting session: sensory attributes in relation to climate and vintage
Jean-Christophe Barbe, Bordeaux Sciences Agro

THURSDAY

9:00 - 12:00
Major soil types in Bordeaux
David Pernet, SOVIVINS

14:00 - 18:00
Field trip: study of soil pits, optimization of terroir expression through the implementation of appropriate management practices and the choice of plant material.
David Pernet, SOVIVINS
Kees Van Leeuwen, Bordeaux Sciences Agro

FRIDAY

09:00 - 10:30
Grape ripening dynamics in relation with terroir expression
Gregory Gambetta, Bordeaux Sciences Agro

10:30 – 12:00 New technologies in terroir studies
Gregory Gambetta, Bordeaux Sciences Agro

14:00 - 17:30
Isabelle Masneuf-Pomarède, Bordeaux Sciences Agro
## YOUR PERSONAL AND CONTACT DETAILS

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## CURRENT EDUCATION AND TRAINING - Please list any courses you have completed or in which you are currently enrolled in the table below

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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.

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## TERMS AND CONDITIONS

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.