

# BORDEAUX WINEMAKING SPECIFICITIES

From February 27<sup>th</sup> to March 1<sup>st</sup> 2019

Training course conducted in English

## **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.

Discount for trainees also attending to the course at the Burgundy University: short course in Burgundy more information on this link

## REGISTRATION

For online registration please visit the following link

## **CONTENTS**

#### Wednesday 1st:

9.00 am-12.00 pm

Prof. Isabelle Masneuf-Pomarède : Bordeaux white wines

12.00 pm-14.00 pm Lunch with lecturers 2.00 pm-5.00 pm

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

#### Thursday 2nd

9.00 am-12.00 pm

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 .oo pm-10.oo 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

Hervé Romat: Red wines blending.

## CONTACT

Prof. Jean-Christophe BARBE
Teaching manager
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jean-christophe.barbe@agrobordeaux.fr

## **REGISTRATION**

Department for Continuing Education formco@agro-bordeaux.fr +33 (0)5 57 35 86 28

## **MORE INFORMATION**

formco@agro-bordeaux.fr Visit our website

## **ACCOMMODATION**

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

## **BORDEAUX SCIENCES AGRO**



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

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

www.agro-bordeaux.fr

## BORDEAUX WINEMAKING SPECIFICITIES - REGISTRATION FORM 2019

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)
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.