

BORDEAUX WINEMAKING SPECIFICITIES

From March 2nd to 4th 2022

Training course conducted in English

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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:

9.00 am-12.00 pm

Prof. Isabelle Masneuf-Pomarède : Bordeaux white wines elaboration

12.00 pm-14.00 pm

Lunch with lecturers

2.00 pm-5.00 pm

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

Thursday:

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. Alexandra Le Floch : Wine and wood.

5 .00 pm-7.00 pm Estate visit

Friday:

9.00 am-12.00 pm

Dr. Alexandra Le Floch : 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.

BORDEAUX SCIENCES AGRO

CONTACT

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REGISTRATION

*Department for
Continuing Education*
formco@agro-bordeaux.fr

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.

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*
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www.agro-bordeaux.fr

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

BORDEAUX WINEMAKING SPECIFICITIES - REGISTRATION FORM 2022

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

YOUR PERSONAL AND CONTACT DETAILS

First name (s)

Last name

Date of birth :

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.