NEW!

BACHELOR’S DEGREE
in Viticulture and Enology

Taught entirely in English
About the degree

From technical knowledge to professional practices, students will get a broader perspective in viticulture and Enology, with particular focus on sensory analysis.

Our Bachelor’s degree in Viticulture and Oenology will allow graduates to:

> Become a skilled professional in the global wine industry
> Participate in projects related to international viticulture and winemaking techniques
> Provide technical advice and support to other wine industry professionals
> Acquire specific knowledge in sensory analysis

Admission requirements

> Completed 2nd year of undergraduate studies (equivalent to French “BAC + 2” Level or U.S. associate degree of 2 years, 120 units) in biology, chemistry, biochemistry, microbiology, fermentation and/or food sciences, agriculture, mathematical, and physical sciences
> English language proficiency at CEFR level B2

Duration

10 months including a 3 month internship in a winery/vineyard. Format: Full-time

Campuses

Dijon Burgundy

Bordeaux

Toulouse

Montpellier Languedoc

2 WEEKS

6 MONTHS

1 WEEK

Bordeaux Sciences Agro

Bordeaux Gironde

EPELEPPA

INP ENSAT

SupAgro

Montpellier SupAgro

Fees

The tuition fees are 9,600 € to be paid in 3 installments. The tuition fees include: inscription and general administrative costs, classes and travel costs for study visits only. Fees do not include accommodation and living expenses. Living Costs in Bordeaux: A monthly budget of approximately 600€ is necessary to live in Bordeaux.
How to apply?

Application Requirements

> Official academic transcripts certifying the required admission level
> Personal statement
> Curriculum Vitae
> Copy of ID
> Photo

Applications open: 1 January
Application deadline (first call): 15 March
Notification of admission: 15 April
Start date: September

Online application on
https://study.agro-bordeaux.fr/course/bachelor-viticulture-enology-bordeaux/

CONTACT
info.bachelor@agro-bordeaux.fr

Thematic areas

VITICULTURE
- Grapevine physiology
- Ecophysiology
- Vineyard management

ENOLOGY
- Transforming grape juice into wine (fermentation science)
  - Aging
  - Bottling

SENSORY ANALYSIS
- Tasting rules
- Physiology of taste
- Varietal, fermentative and ageing aromas
- Off odours

Career opportunities

> Cellar manager
> Vineyard manager
> Technical consultancy, experimentation, control and auditing
> Managing projects for professional or public institutions and organizations
Study at Bordeaux Sciences Agro

A welcoming and dynamic campus
> 5 student residences with over 300 rooms
> Numerous student associations and clubs
> A large selection of sports and activities

A strong higher-education and research institution
> 12 research units
> 3 technology transfer units
> Degree is certified ISO 9001
> A sustainable campus

Château Luchey-Halde

Bordeaux Sciences Agro has its own wine estate: Château Luchey-Halde, ideally located on 29 hectares of exceptional land at the center of the renowned appellation, Pessac- Léognan. This estate provides students an exceptional working tool, and beautifully showcases the school’s know-how and commitment.

Nouvelle-Aquitaine

A leading agricultural region in Europe
> A world leader in wine production
> France’s top wine region with regard to quality and origin
> Home to the largest planted forest in Europe

Bordeaux

An UNESCO World Heritage City
> A strong scientific and educational community
> A rich cultural life
> A vibrant economy

Great geographic location and tourism
> Beautiful Atlantic beaches (45 minutes)
> Skiing in the Pyrenees (3h15)
> Spain (2h30)