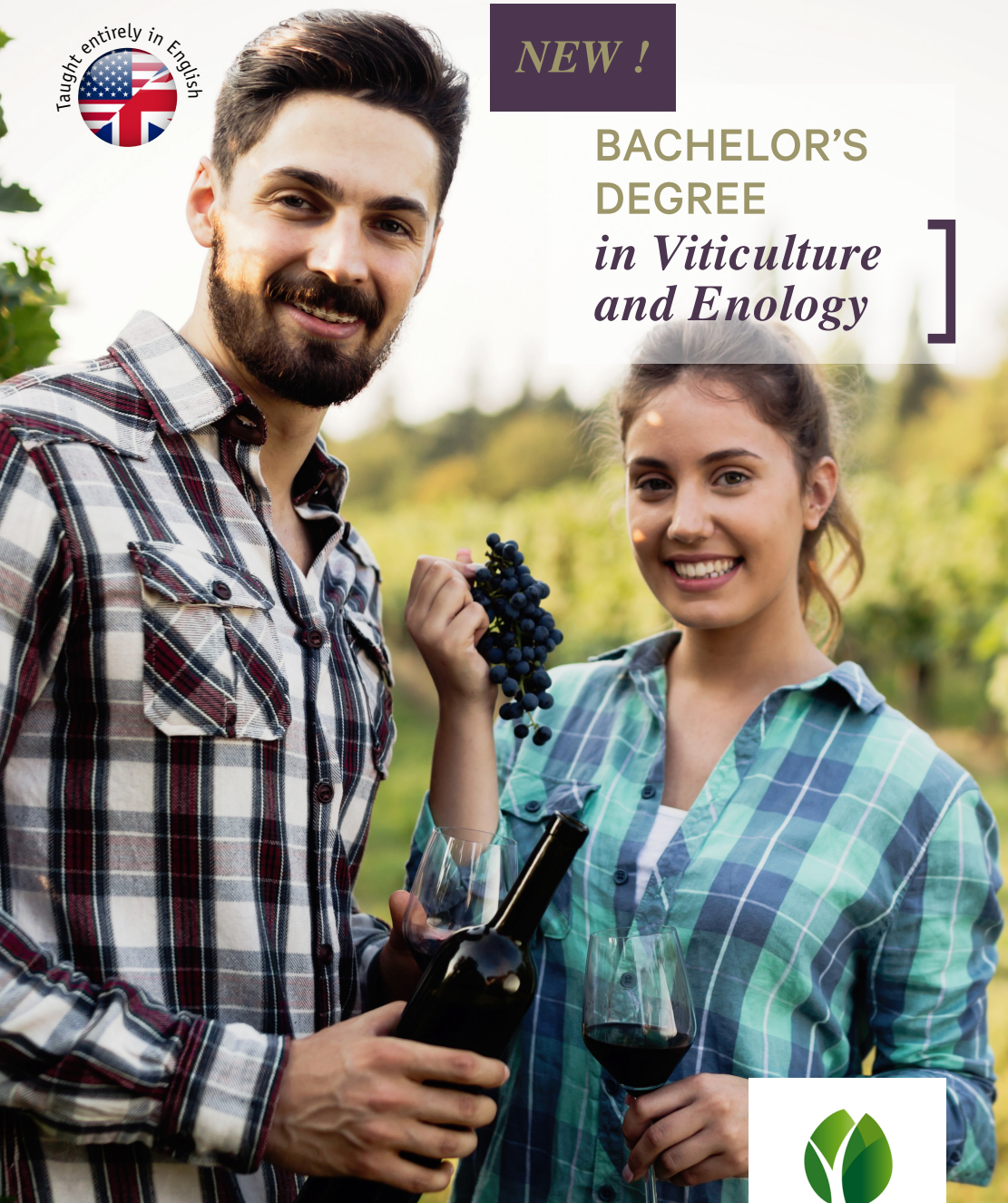




NEW !

BACHELOR'S DEGREE *in Viticulture and Enology*



**BORDEAUX
SCIENCES
AGRO**



ISVV
INSTITUT DES SCIENCES
DE LA VIGNE ET DU VIN
BORDEAUX AQUITAINE



agreenium
l'institut agronomique,
vétérinaire & forestier
de France



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**

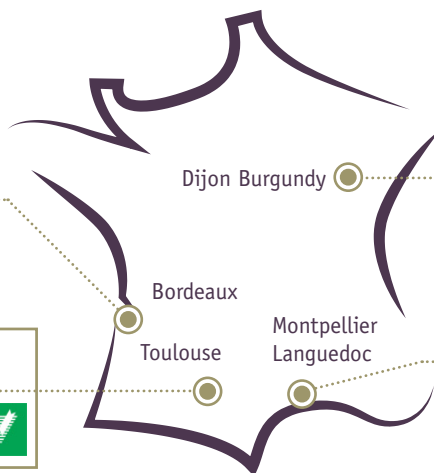
Campuses



6 MONTHS



1 WEEK



2 WEEKS



2 WEEKS

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

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 accomodation and living expenses.

Living Costs in Bordeaux : A monthly budget of approximately 600€ is necessary to live in Bordeaux.



Career opportunities

- > Cellar manager
- > Vineyard manager
- > Technical consultancy, experimentation, control and auditing
- > Managing projects for professional or public institutions and organizations

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

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

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

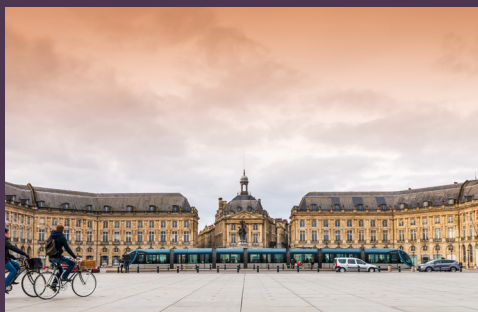
A leading agricultural region in Europe

- > 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)