



# Bachelor's degree

## — Viticulture and Enology

## About the degree

From **technical knowledge to professional practices**, students will get a broad perspective in **Viticulture and Enology** and **Sensory analysis**.

Our Bachelor's degree in Viticulture and Enology 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**.

## Duration

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

## Admission requirements

- Completed 2nd year of undergraduate studies, equivalent to French "BAC +2" (120 ECTS) or U.S. associate degree of 2 years (60 units) in biology, chemistry, biochemistry, microbiology, fermentation and/or food sciences, agriculture, mathematical, and physical sciences
- English language proficiency at CEFR level B2



**Entirely taught in English**

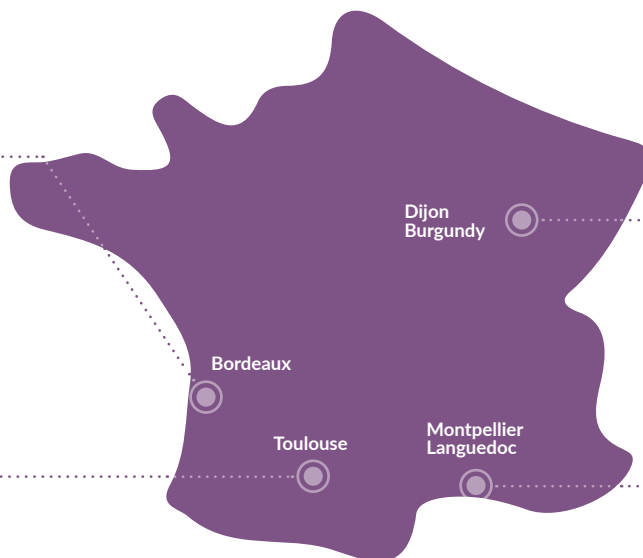
## Campuses



**6 months**



**2 days**



**2 weeks**



**2 weeks**

## Fees

The tuition fees are **9,600 € per year** 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.



# Thematic area

## 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

## How to apply?

### Application requirement

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

### Application planning

**Applications open:** 1<sup>st</sup> January

**Application deadline (first call):** 15<sup>th</sup> March

**Notification of admission:** 15<sup>th</sup> April

**In case program not filled**

**Application deadline (second call):** 15<sup>th</sup> April

**Notification of admission:** 15<sup>th</sup> May

**Start date:** September



**Online application:** [study.agro-bordeaux.fr/course/bachelor-viticulture-enology-bordeaux/](https://study.agro-bordeaux.fr/course/bachelor-viticulture-enology-bordeaux/)

## Contact

[info.bachelor@agro-bordeaux.fr](mailto:info.bachelor@agro-bordeaux.fr)

## Luchey-Halde wine estate

Bordeaux Sciences Agro has its own wine estate: Château Luchey-Halde, ideally located on 29 hectares of vineyard 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



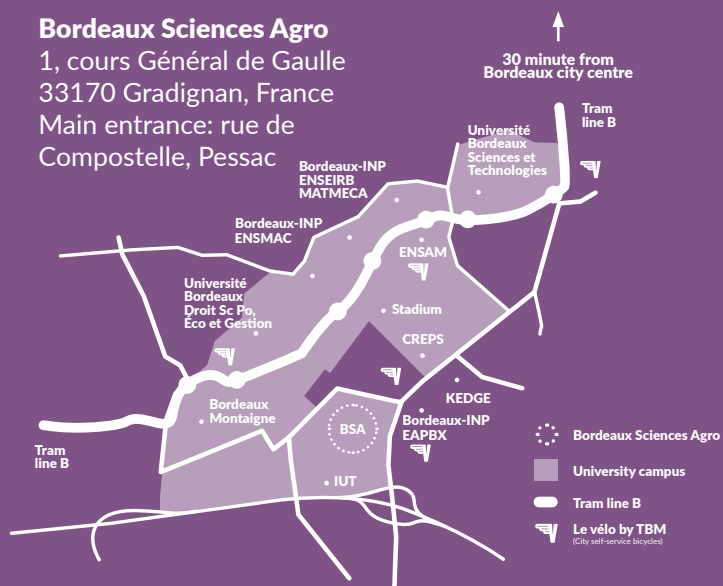
## › Campus

- 17 hectares
- A secure and closed campus
- 350 student accommodation available
- University of Bordeaux health services
- Sports facilities on the main campus v
- At the heart of Bordeaux's higher education campus v
- 30-minute tram ride to Bordeaux city centre
- An agroecological vineyard, Château Luchey-Halde, Pessac-Léognan appellation
- Arcachon basin, ocean beaches, Pyrenean resorts, Basque country...

## Address

### Bordeaux Sciences Agro

1, cours Général de Gaulle  
33170 Gradignan, France  
Main entrance: rue de  
Compostelle, Pessac



[www.agro-bordeaux.fr](http://www.agro-bordeaux.fr)  
[www.study.agro-bordeaux.fr](http://www.study.agro-bordeaux.fr)  
[contact@agro-bordeaux.fr](mailto:contact@agro-bordeaux.fr)  
[etudes@agro-bordeaux.fr](mailto:etudes@agro-bordeaux.fr)

