

# Sensory analysis

A tool for monitoring winemaking



## About the School

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, INRAe, CNRS, INSERM, etc.).

For 60 years, Bordeaux Sciences Agro has been able to forge privileged relationships with wine companies. These ties supplement the courses taught by the school by helping increase the professionalism of the curriculum and by fostering the future professional careers of the graduates by ensuring that the courses are suited to the real world.

**One key point in the decision-making process for winemaking, from grape harvest to bottling, is the capacity to diagnose wine quality determinants. The goal of this course is to give you up-to-date knowledge and to guide you in using this knowledge to optimize and control the winemaking process.**

## Goals of the training

- Updating your knowledge on wine quality determinant
  - Diagnosing off-flavours at an early stage
  - Adjusting your enological practices based on sensory evaluation
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## 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.

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## Speakers

- > Pr Jean-Christophe Barbe  
Professor of Enology, Bordeaux Sciences Agro
- > Mrs Mylène Thomas-Theudes  
Vivelys
- > Pr Isabelle Masneuf-Pomarède  
Professor of Enology, Bordeaux Sciences Agro
- > Dr Alexandra Le Floch  
Consulting enologist
- > Pr Axel Marchal  
Professor of Enology, ISVV
- > Dr Hervé Romat  
Consulting enologist

# Content of the training

## ● Wine Quality Olfactory Determinant

Explore the complex aroma compounds that define wine quality, from primary grape aromas to secondary and tertiary notes influenced by fermentation, aging, and terroir.

## ● Oxygen in Red Wines Elaboration

Understand the critical role of oxygen in red wine production, affecting color stability, tannin structure, and flavor development for optimal wine aging.

## ● Diagnosing Off Flavors

Identify and troubleshoot off-flavors in wine, from microbial spoilage to chemical imbalances, and learn techniques to maintain wine integrity.

## ● Oak Aging Management

Learn to balance oak influence in wine through barrel selection, aging duration, and toast levels to enhance complexity without overpowering varietal character.

## ● Diversity of Chardonnay Wines

Discover the world of Chardonnay through regional expressions, winemaking styles, and aging techniques that highlight its versatility and global appeal.

## ● Wine Gustative Determinants: The Concept of Balance

Dive into the gustatory elements of wine, exploring the interplay of sweetness, acidity, tannins, and body to achieve harmonious balance in every sip.

# Practical information

## Duration

**3 days (18 hours)**

Each day from 9am to 5pm, lunches offered.

## Accommodation

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

## Training location

Bordeaux Sciences Agro  
Rue de Compostelle, Pessac

## Terms and conditions

- > The number of participants is limited; enrollments will be processed on a first-come/first-served basis.
- > Registration will be validated after confirmation of your payment of a 30% deposit.
- > Information collected via this application form will be kept in a secure manner and used only in the framework of the current registration process.

## Fees

**1620 € TTC**

Including 3 lunches, tasting sessions

(New rates from August 2nd 2024)

# Contact

**Prof. Jean-Christophe BARBE**

Teaching manager

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# Registration

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