

Bordeaux Winemaking Specificities



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.

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".

Goals of the training

- 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.

Speakers

- > Jean-Christophe Barbe
Professor of Enology, Bordeaux Sciences Agro
- > Isabelle Masneuf-Pomarède
Professor of Enology, Bordeaux Sciences Agro
- > Dr. Hervé Romat
Consulting enologist
- > Dr. Alexandra Le Floch
Consulting enologist / Researcher

Content of the training

● Day 1

- Bordeaux white wines elaboration
- Wines from noble rot

● Day 2

- Bordeaux red wines elaboration
- Wine and wood
- Estate visit

● Day 3

- Management of red wines ageing
- Red wines blending



Practical information

Duration

3 days (21 hours)

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.
- > 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

1890 € TTC

Including 3 lunches, tasting sessions

(New rates from August 2nd 2024)

Contact

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Teaching manager

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Registration

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