

INFORMATION

■ Period & Duration

From February 12th to February 13th 2018.

■ Course location

Vine and Wine Institute "Jules Guyot"
2, rue Claude LADREY
University of Burgundy
21000 DIJON.

■ Fees

2 day session: 1000€ (taxes included), including lunches, dinners, field trips and tasting sessions.

Reduced rates for students and job seekers.

A special 20% reduction is offered to students participating in the first "Bordeaux Winemaking Specificities" 1st course at Bordeaux Sciences Agro. Accommodation not included.

LEVEL

Students, wine estate managers, consultants in oenology and vineyard management, international wine consultants, wine company directors, oenology lab directors, researchers, winemaking for Pinot noir and Chardonnay, enologist, cellar masters, winemakers, wine estate manager, etc.

REGISTRATION

For further information, please contact us, or see our website <http://iuvv.u-bourgogne.fr>.

You can also download the registration form at:
http://iuvv.u-bourgogne.fr/images/stories/Burgundy_wine_specificities/Individual_in-service_training_case_form_BWS.pdf

CONTACT

■ Teaching Information

UNIVERSITY OF BURGUNDY
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■ Administrative Information

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ET PAR ALTERNANCE - SEFCA

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WEBSITES

■ Burgundy course:
<http://iuvv.u-bourgogne.fr/formation-continue/burgundy-wine-specificities.html>

■ Bordeaux course:
<http://www.agro-bordeaux.fr/fiche-pedagogique/bordeaux-winemaking-specificities/>



Conception : SEFCA - © photo : fotolia - Juin 2017

BURGUNDY WINEMAKING SPECIFICITIES

Winemaking strategies for Pinot noir
and Chardonnay in Burgundy

CONTENTS

Winemaking processes in Burgundy are as diverse as the number of different "terroirs".

The aim of this two day training course, designed for international professionals, is to show the existing different winemaking strategies used for Pinot noir and Chardonnay.

You will have the opportunity, through lectures and wine tastings how these different strategies impact the wine's profile.

Burgundy is also a place where native yeast fermentation is very popular, the management this process is will be part of the training course.

Lastly, we will unlock the secret of another emblematic Burgunian product: Cremant.

This course is complementary to the « Bordeaux Winemaking Specificities » training course in Bordeaux : <http://www.agro-bordeaux.fr/fiche-pedagogique/bordeaux-winemaking-specificities/>

PROGRAM & THEMES

- Winemaking strategies for Pinot noir
- Winemaking strategies for Chardonnay
- Specificity of Cremant winemaking in Burgundy
- Indigenous fermentation with Chardonnay and Pinot noir
- Wine tasting of Pinot noir and Chardonnay made using winemaking processes

DAY 1 Monday, 12th February

■ 9:00-11:00

Pinot noir winemaking strategies. Comparisons of different technical operations.

Dr Dominique PEYRON - University of Burgundy

■ 11:00-12:00

Wine tasting of Pinot Noirs from different winemaking strategies.

Dr Jordi BALLESTER - University of Burgundy

■ Lunch

■ 14:00-16:00

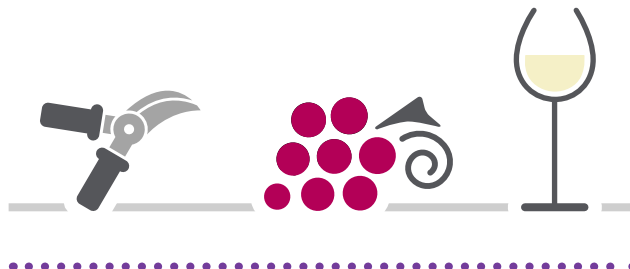
Chardonnay winemaking strategies. Comparisons of different technical operations.

Dr Maria NIKOLANTONAKI - University of Burgundy

■ 16:00-18:00

Wine tasting comparison of Chardonnay from different winemaking strategies and testimony.

Dr Maria NIKOLANTONAKI - University of Burgundy



DAY 2 Tuesday, 13th February

■ 9:00-10:30

Pinot noir and Chardonnay winemaking in Burgundy oriented indigenous fermentation.

Pr Hervé ALEXANDRE - University of Burgundy

■ 10:30-12:00

Wine tasting of wines made either with or without selected yeast strains.

Dr Jordi BALLESTER - University of Burgundy

■ Lunch

■ 13:30-15:00

Specificity of Cremant winemaking in Burgundy

Gautier MATHIEU DE FOSSEY - Sales development manager, Boisset

■ 15:00-16:00

Wine tasting of Cremant from Burgundy

Dr Jordi BALLESTER - University of Burgundy

■ 16:00-18:00

Visit to a great wine estate with both red and white

■ 19:00

Diner at the University of Burgundy University wine estate in Marsannay

LECTURES BY

- Hervé ALEXANDRE, University of Burgundy
- Gautier MATHIEU DE FOSSEY, Sales development manager, Boisset
- Maria NIKOLANTONAKI, University of Burgundy
- Dominique PEYRON, University of Burgundy
- Jordi BALLESTER, University of Burgundy