

INFORMATION

■ Period & Duration

From February 6th to February 7th 2017.

■ 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 "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/Individual_in-service__training_case_form_BWS2017.pdf

CONTACT

■ Teaching Information

UNIVERSITY OF BURGUNDY
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FRANCE

Lecturer in enology

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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 : forolia - Décembre 2016

BURGUNDY WINEMAKING SPECIFICITIES

Winemaking strategies for Pinot noir
and Chardonnay in Burgundy

CONTENTS

Winemaking process in Burgundy is as diverse as the number of «terroir».

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

You will have the opportunity to access by wine tastings how these different strategies impact the wine profile.

Burgundy is also a place where indigenous fermentation is very popular, how this process is managed will be part of the training courses.

Finally, another emblematic product Cremant of Burgundy will have no more secret for you.

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 wine from different winemaking processes

DAY 1 Monday, 6th 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 wines 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 wines from different winemaking strategies and testimony.

Dr Maria NIKOLANTONAKI - University of Burgundy

DAY 2 Tuesday, 7th 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.

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 Cremant from Burgundy

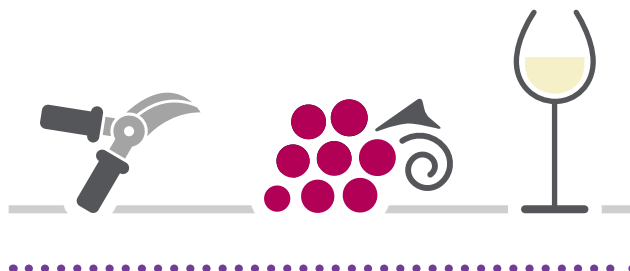
Dr Jordi BALLESTER - University of Burgundy

■ 16:00-18:00

Visit of a great wine estate in red and white

■ 19:00

Dinner at 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