BURGUNDY WINEMAKING SPECIFICITIES

Winemaking strategies for Pinot noir and Chardonnay in Burgundy
WINEMAKING PROCESSES IN BURGUNDY ARE AS DIVERSE AS THE NUMBER OF DIFFERENT “Terroirs“.  

THE AIM OF THESE TWO DAYS OF PROGRAM, COMPLETELY STRUCTURED IN ENGLISH, IS TO EXPLAIN THE EXISTING DIFFERENT WINEMAKING STRATEGIES USED FOR PINOT NOIR AND CHARDONNAY. YOU WILL HAVE THE OPPORTUNITY TO PERCEIVE THE IMPACT OF THEM INTO THE WINE’S PROFILE THANKS TO WINE TASTING AND LECTURES.  

BURGUNDY IS ALSO A PLACE WHERE NATIVE YEAST FERMENTATION IS VERY POPULAR, SO WE HAVE INCLUDED IN THE CLASS THE MANAGEMENT OF THIS PROCESS.
WINEMAKING STRATEGIES
FOR PINOT NOIR AND CHARDONNAY

9:00 - 11:00
Pinot noir winemaking strategies. Comparisons of different technical methods.
Dr Maria NIKOLANTONAKI - University of Burgundy

11:00 - 12:00
Wine tasting of Pinot Noirs from different winemaking strategies.
Dr Jordi BALLESTER - University of Burgundy

12:00 - 13:00: Lunch

13:00 - 14:00:
OPEN WINE Science Cafe

14:00 - 16:00
Chardonnay winemaking strategies. Comparisons of different technical methods.
Dr Maria NIKOLANTONAKI - University of Burgundy

16:00 - 18:00
Wine tasting comparison of Chardonnay from different winemaking strategies and testimonies.
Dr Maria NIKOLANTONAKI - University of Burgundy

CHARDONNAY AND PINOT NOIR
FERMENTATION WITH NATIVE YEASTS

9:00 - 10:30
Indigenous yeast fermentation in Burgundy of Pinot noir and Chardonnay
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

12:00 - 13:00: Lunch

13:00 - 16:00
All about wood in winemaking.
Pr. Regis GOUGEON - University of Burgundy

15:00 - 18:00
Bus transfert and visit to a great wine estate

19:00
Dinner and Closing Ceremony
THEMES

- Winemaking techniques to manage terroir diversity
- Pinot noir’s winemaking strategies
- Chardonnay’s winemaking strategies
- Chardonnay and Pinot noir fermentation with native yeasts
- Pinot noir and Chardonnay wine tasting made with different winemaking processes

LEVEL

- Designed for international professionals: Wine estate managers, consultants in oenology and vineyard management, international wine consultants, wine company directors, laboratory directors, researchers, winemakers, enologists, cellarmasters, students, etc.

LECTURES BY

- Maria NIKOLANTONAKI, University of Burgundy
- Hervé ALEXANDRE, University of Burgundy
- Régis GOUGEON, University of Burgundy
- Jordi BALLESTER, University of Burgundy

INFORMATION

- Period & Duration
  From February 13th to 14th 2020
  BURGUNDY WINEMAKING SPECIFICITIES can also be taken up with a complementary program called TERROIR AND VINEYARD MANAGEMENT. These two programs take place in February 2019, during one week, from 10th to 14th.

- Course location
  Vine and Wine Institute "Jules Guyot", University of Burgundy
  2, rue Claude LADREY - 21000 DIJON.
  Google maps link

- Fees
  BURGUNDY WINEMAKING SPECIFICITIES: 2 days session: 1400€ (incl. taxes), including 2 lunches, 1 dinner, field trips and tasting sessions.
  Full program BURGUNDY WINEMAKING SPECIFICITIES + TERROIR AND VINEYARD MANAGEMENT: 5 days session: 3500€ (incl. taxes), including 5 lunches, 3 dinners, field trips and tasting sessions.
  A 15% reduction fee is applied when two participants or more come from the same company.
  A special 20% reduction is offered to students participating in the "Terroir and vineyard management" and "Bordeaux winemaking specificities" course at Bordeaux Science Agro.
  Reduced rates for students and job seekers.
BURGUNDY WINEMAKING SPECIFICITIES
Winemaking strategies for Pinot noir and Chardonnay in Burgundy

University of Burgundy
Vine and Wine institute "Jules Guyot"
2, Rue Claude Ladrey
21078 DIJON Cedex - FRANCE
http://iuvv.u-bourgogne.fr

Burgundy Winemaking Specificities (2-Day Program) is complementary to Terroir and Vineyard Management (3-Day Program). Both sessions, totally in english, take place in february 2020, from 10th to 14th.

For “Burgundy Winemaking Specificities” class
Dr. Maria NIKOLANTONAKI
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For “Terroir and Vineyard Management” class
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Administrative Information
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Theses courses are complementary to the "Terroir and Vineyard Management" & “Bordeaux Winemaking specificities” training courses in Bordeaux.

REGISTRATION
Pre-registration on-line between now and november the 15th, 2019. You'll receive an agreement from SEFCA by email, please sign it and send it back to the sender’s email address. From 25th to 29th november, you will receive the confirmation of your registration.