



BORDEAUX
SCIENCES
AGRO



Bachelor's degree in Viticulture and Enology

Publics cibles

Formation initiale

Pré-requis

- Completed 2nd year of undergraduate studies (equivalent to French "BAC + 2" Level or U.S. associate degree of 2 years) in biology, chemistry, biochemistry, microbiology, fermentation and/or food sciences, agriculture, mathematical, and physical sciences
- English language proficiency at CEFR level B2

Langues d'enseignement

Anglais

Renseignements pratiques

Durée de la formation : 10 months

Formation : Présentiel, Full time

Lieu d'enseignement

Bordeaux Sciences Agro

1 cours du Général de Gaulle - CS
40201 Gradignan - France

ENSAT

Avenue de l'Agrobiopole - 31326
Auzeville-Tolosane - France

L'Institut Agro Dijon

26 Boulevard Dr Petitjean - 21000
Dijon - France

L'Institut Agro Montpellier

2 place Pierre Viala - 34060
Montpellier - France

Programme

- Viticulture
Grapevine physiology
Ecophysiology
Vineyard management
- Enology
Transforming grape juice into wine (fermentation science)
Aging
Bottling
- Sensory analysis
Tasting rules
Physiology of taste
Varietal, fermentative and ageing aromas
Off odors

CAMPUSES :

6 months / Bordeaux Sciences Agro & EPL Bordeaux Gironde

2 weeks / AgroSup Dijon (Burgundy)

2 weeks / Montpellier SupAgro

1 week / Ensat Toulouse

Débouchés

- Winemaker
- Vineyard manager
- Wine estate manager
- Technical consultancy, experimentation, control and auditing
- Managing projects for professional or public institutions and organizations

Pour plus d'information

<http://study.agro-bordeaux.fr/course/bachelor-viticulture-enology-bordeaux/#1509370738315-9bc96500-b267>

