

Basics in Grape and Wine Knowledge (sem A) (EM023M17A1)

Program	PGE
Module / ECTS / Path / Specialisation	Module :Basics in Grape and Wine Knowledge : 5 ECTS. <ul style="list-style-type: none">• Visitants
Discipline	Other
Year	2019
Semester	A
Open for visitors	yes (5 ECTS)
Available places	45

Coordinator

Etienne SIPP

Lecturers

Instructor	Population	Email
Etienne SIPP	Population	esipp@unistra.fr

Course format

Working language :	English
Volume of contact hours :	27 h
Workload to be expected by the student :	108 h

Course track

Track : Attendance

"Attendance" track :

Attendance at lecture / tutorial classes and intermediate / final exams is mandatory. As evaluation of in class work constitutes an essential element of grading, any absence will be penalized and is taken into account for grading purposes (see academic rules and regulations).

"Autonomous" track :

Attendance at intermediate / final exams is mandatory, but students are free to attend lecture / tutorial classes.

For all Master programs and all other programs realized in the form of dual internships (apprentissage), attendance at lecture / tutorial classes and intermediate / final exams is entirely mandatory. Therefore, only the "Attendance" track can be selected.

Contribution of the course to the educational objectives of the programme

How the course contributes to the programme :

Description

This course aims to know what is wine, how is wine elaborated, to get an idea of the main producing regions in France. Students should be able to serve a wine, to taste it and to comment it with a couple of words. In addition the main wine related technical topics are presented.

Educational organisation

In class

Lectures

Learning outcomes

Upon completion of this course, students should be able to :

- **Define** The various types of wines
- **Memorize** vinification process and main wines
- **Identify** the main regions together with the wines produced in these regions
- **Define** "terroir"
- **Identify** Alsace vineyard
- **Define** the main wine-related technical topics
- **Practice** How to taste a wine?
- **Choose** Food and wine pairing

Outline

1. What is a wine ?
 - a. Definition of the various types of wines
 - b. Elements on the vinification of the main wines
2. The wine in the French economy
Presentation of the main regions together with the wines produced in these regions
3. How to taste a wine?
 - a. The importance of the choice of the glass
 - b. The temperature
 - c. The eye
 - d. The nose
 - e. The palate
4. Food and wine pairing
General indications, some examples of food wine matches
5. What does "terroir" mean? What is a "terroir wine"?
6. The wine in Alsace
 - a. General presentation of the Alsace vineyard
Geography, geology, climate

- b. The Alsace appellations
 - i. AOP Alsace
 - ii. AOP Alsace Grands Crus
 - iii. AOP Crémant d'Alsace
- 7. Key technical steps
 - a. Maturity of the grapes (phenolic – technological)
 - b. The pressing cycle
 - c. The malo-lactic fermentation
 - d. Ageing over the lies
 - e. Sulfites
 - f. Type of cask
 - g. Corked wines
 - h. Cork choice
 - i. Vine farming
- 7. Visit of a terroir and winery in Alsace
 - a. Visit of the vineyard
 - b. Visit of the cellars
 - c. Tasting
- 9. Evaluation

Prerequisites

Key concepts to understand :

none

Teaching material

Recommended reading

Major works :

none

Further reading :

Research works by EM Strasbourg :

Assessment

Intermediate evaluation / continuous assessment 1 : session n° to be defined

oral (10 min) / in group / English / weighting : 50%
additional information : Presentation on a defined topic

Intermediate evaluation / continuous assessment 2 : session n° to be defined

written (20 min) / individual / English / weighting : 50%

Grounds for expulsion from classes

Such behaviors as...

arriving late, leaving early or unannounced leaving of the classroom during class time

disruptive eating or drinking in class

using smartphones and laptops for non class-related purposes

reading non class-related documents

chatting on non class-related issues

showing disrespect towards lecturers

... may lead to expulsion from classes.