

# Basics in Grape and Wine Knowledge (sem B) (EM023M17B1)

Program	PGE
Module / ECTS / Path / Specialisation	<b>Module :Basics in Grape and Wine Knowledge : 5 ECTS.</b> <ul style="list-style-type: none"><li>• Visitants</li></ul>
Discipline	Other
Year	2019
Semester	B
Open for visitors	yes (3 ECTS)
Available places	45

## Coordinator

**Etienne SIPP**

## Lecturers

Instructor	Population	Email
Etienne SIPP		<a href="mailto:esipp@unistra.fr">esipp@unistra.fr</a>

## Course format

Working language :	English
Volume of contact hours :	20 h
Workload to be expected by the student :	60 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

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How the course contributes to the programme :

## Description

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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

## Educational organisation

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In class

**Lectures**

## Learning outcomes

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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
- **Practice** How to taste a wine?
- **Choose** Food and wine pairing

## Outline

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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. Visit of a terroir and winery in Alsace
- a. Visit of the vineyard
  - b. Visit of the cellars
  - c. Tasting
9. Evaluation

## Prerequisites

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**Key concepts to understand :**

none

## Teaching material

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**Documents in all formats**

- Syllabus

## Recommended reading

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**Major works :**

none

**Further reading :**

**Research works by EM Strasbourg :**

## Assessment

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**Intermediate evaluation / continuous assessment 1 :**

written / individual / English / weighting : 50%

**This evaluation serves to measure LO1.2, LO1.3, LO2.2, LO3.1**

**Final assessment : last session**

oral (10 min) / in group / English / weighting : 50%

**This evaluation serves to measure LO1.2, LO1.3, LO2.1, LO2.2**

## Grounds for expulsion from classes

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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.