

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

Program	PGE
Course set (UE) / Credits (ECTS) / Track / Specialization	Module :Basics in Grape and Wine Knowledge : 3 ECTS. <ul style="list-style-type: none">• Visitants
Discipline	Other
Year	2020
Semester	B
Open for visitors	yes (5 ECTS)
Available spots	45

Coordinator

Etienne SIPP

Lecturers

Aucun intervenant pour ce cours

Course format

Working language :	English
Volume of contact hours :	20 h
Workload to be expected by the student :	80 h

Course track

Track : Attendance

<p><u>Attendance track :</u> Attendance at lectures/tutorials and intermediate/final assessments is mandatory. As in-class work constitutes an essential element of evaluation, any unjustified absence will be penalized (<i>see Study and Examination Regulations</i>) and factored into the final grade (<i>see Assessment</i>).</p> <p><u>Autonomous track :</u> Attendance at intermediate/final assessments is mandatory, but students have the option of attending lectures/tutorials.</p> <p>Attendance at lectures/tutorials and intermediate/final assessments is mandatory for all degrees making up the Master's Program and all degrees involving co-op (<i>apprentissage</i>). Attendance track must therefore be selected.</p>

Contribution of the course to the educational objectives of the program

How the course contributes to the program :

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

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
- **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. 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

Documents in all formats

- Syllabus

Recommended reading

Major works :

none

Further reading :

Research works by EM Strasbourg :

Assessment

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

Behaviors such as

arriving late, leaving early, or exiting the classroom at inopportune moments during class

ostentatiously eating or drinking in class

using smartphones or laptops for non-class-related purposes

reading texts unrelated to the course

discussing topics unrelated to the course

disrespecting the lecturer

may lead to expulsion from the class/course.