

wine making scientific basis and innovation

from 20 to 31 january 2020

43 h

The development of innovation and research in oenology offers more and more possibilities and alternatives to winemakers.

At the same time, global warming significantly modifies the composition of the grapes,

and calls for new approaches in the production of wine

Microbiology, NTIC, big data... bring new tools for the control of vinification, the improvement of the organoleptic qualities of wines, the reduction of production costs ...



TEACHING METHODS

Essentially lectures delivered in English by an international teachers and researchers team, from the University of Madrid, the university of Geisenheim and Montpellier SupAgro

This training session is part of the first year of the euromaster Vinifera. You will be at the side of the students enrolled in this master, coming from many countries of the world

TRAINING AIMS

- Update your knowledge of oenology, incorporating the latest advances in research, and the latest innovations
- Acquire the vocabulary of the discipline in English

Targeted audience

Professionals (technician, oenologist, winemaker...)

RATE 750 € per participant

Course coordinator

Prof Aude VERNHET

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Pedagogical information

Patrice Lallemand

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targeted skills

At the end of the training, you will be able :

- to reason the technical choices to implement a winemaking of white wine, red wine and sparkling wines,
- to make technical choices to implement a barrel aging,
- to implement pre-fermentation operations, taking in account last research results and innovation proposals

prerequisites

Basic knowledge in biochemistry and microbiology of fermentations

YOU COULD BE ALSO INTERESTED IN

- Module Wine processing (03/02 to 14/02/2020)
- Module Wine sensory analysis (09/03 to 13/03/2020)

Contact

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dead line for registration
10/12/2019

Une formation certifiée

