

Basics in Grape and Wine Knowledge (sem A)

EM023M17A1

Program

PGE
Visitants

UE

Basics in Grape and Wine Knowledge

Semester

A

Discipline

Other

Contact hours

27 H

Number of spots

45

Open to visitors

Yes

Language



Coordinator



Etienne SIPP

List of lecturers

Lecturer(s)	Email	Contact hours - lecture
Etienne SIPP	esipp@unistra.fr	27 h

Pedagogical contribution of the course to the program

No educational contribution associated with this course for this 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. In addition the main wine related technical topics are presented.

Teaching methods

Face-to-face

- Lectures

In group

No items in this list have been checked.

Interaction

No items in this list have been checked.

Others

No items in this list have been checked.

Learning objectives

Cognitive domain

Upon completion of this course, students should be able to

- - (level 1) **Define** The various types of wines
 - - (level 1) **Memorize** vinification process and main wines
 - - (level 1) **Identify** the main regions together with the wines produced in these regions
 - - (level 1) **Define** "terroir"
 - - (level 1) **Identify** Alsace vineyard
 - - (level 1) **Define** the main wine-related technical topics
 - - (level 3) **Practice** How to taste a wine?
 - - (level 3) **Choose** Food and wine pairing
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Affective domain

Upon completion of this course, students should be able to

None affective domain have been associated with this course yet

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. Sulfités

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

No prerequisite has been provided

Knowledge in / Key concepts to master

none

Teaching material

Mandatory tools for the course

- Computer

Documents in all formats

No items in this list have been checked.

Moodle platform

No items in this list have been checked.

Software

No items in this list have been checked.

Additional electronic platforms

No items in this list have been checked.

Recommended reading

Main reading material
none

Additional literature
No reading material has been provided.

EM Research: Be sure to mobilize at least one resource

Textbooks, case studies, translated material, etc. can be entered
No reading material has been provided.

Assessment

List of assessment methods

Intermediate assessment / continuous assessment 1 Other (date, pop quiz, etc.) : TBD
Oral (10 Min.) / Group / English / Weight : 50 %
Details : Presentation on a defined topic

Intermediate assessment / continuous assessment 2 Other (date, pop quiz, etc.) : TBD
Written (20 Min.) / Individual / English / Weight : 50 %