

# Basics in Grape and Wine Knowledge (sem B)

**EM023M17B1**

**Program**

**PGE**  
Visitants

**UE**

Basics in Grape and Wine Knowledge

**Semester**

B

**Discipline**

Other

**Contact hours**

27 H

**Number of spots**

45

**ECTS**

5

**Open to visitors**

Yes

**Language**



## Coordinator



Etienne SIPP

## List of lecturers

Lecturer(s)	Email	Contact hours - lecture
Etienne SIPP	<a href="mailto:esipp@unistra.fr">esipp@unistra.fr</a>	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.**

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## 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**

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## 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
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**No prerequisite has been provided**

**Knowledge in / Key concepts to master**

none

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**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.**

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## **Recommended reading**

Main reading material  
none

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Additional literature  
**No reading material has been provided.**

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## 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.**

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## **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

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