# STUDY at Bordeaux Sciences Agro Bordeaux, France

## BORDEAUX, AN UNESCO WORLD HERITAGE CITY



› A strong scientific and educational community
› A rich cultural life
› A vibrant economy

## GREAT GEOGRAPHIC LOCATION AND TOURISM



› Beautiful Atlantic beaches (45 min.)
› Skiing in the Pyrénées (3h15)
› Spain (2h30)

## NOUVELLE-AQUITAINE, A LEADING AGRICULTURAL REGION IN EUROPE

› A world leader in wine production
› France's top wine region with regard to quality and origin
› Home to the largest planted forest in Europe

## A WELCOMING AND DYNAMIC CAMPUS



› 5 student residences (over 300 rooms)
› Numerous student associations and clubs
› A large selection of sports and activities

## STRONG HIGHER-EDUCATION AND RESEARCH INSTITUTION

› 12 research units
› 3 technology transfer units
› Degree is certified ISO 9001
› A sustainable campus



## CHÂTEAU LUCHEY-HALDE

Bordeaux Sciences Agro has its own wine estate : Château Luchey-Halde, ideally located on 29 hectares of exceptional land at the center of the renowned appellation, Pessac- Léognan.

This estate provides students an exceptional working tool, and beautifully showcases the school's know-how and commitment.



## CONTACT US


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BORDEAUX SCIENCES AGRO

université de BORDEAUX

ISVV INSTITUT DES SCIENCES DE LA VIGNE ET DU VIN BORDEAUX AQUITAINE

MINISTÈRE DE L'AGRICULTURE ET DE L'ALIMENTATION

agreenium institut agronomique vétérinaire & forestier de France

INITIATIVE D'EXCELLENCE

Retrouvez-nous sur www.agro-bordeaux.fr/vwmaster/


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ÉCOLE D'INGÉNIEURS SOUS TUTELLE DU MINISTÈRE DE L'AGRICULTURE ET DE L'ALIMENTATION

# Master of Science

# VINEYARD & WINERY MANAGEMENT

*The program designed to further the participants' knowledge in business management, viticulture, and enology*

BORDEAUX SCIENCES AGRO


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# About

The program is designed to further the participants' knowledge in business management, viticulture, and enology.

Whether your previous experiences were centered on the commercial, managerial, or viticultural aspects of the industry the program seeks to complement your knowledge base through a strong and practically oriented curriculum.

# Learning outcomes



## Vineyard Management and Wine Production

- Analyze the interactions between soil/climate/plant. Manage the vineyard from plantation to harvest ;
- Understand the science based fundamentals of terroir, choice of plant material, and canopy management through practical experience ;
- Acquire and develop knowledge of enology and winery technology ;
- Conduct winery evaluations focused on aligning wine production with the commercial objectives.

## Business Management

- Design and implement a business plan (i.e. operating statement, choice of actions, etc.) ;
- Structure the legal and/or financial framework of the project ;
- Strategically set priorities and monitor accomplishment of business objectives.

## Commercialization

- Establish a product price according with economical and technical criteria ;
- Conduct commercial analyses, hold a cost accounting, calculate and analyze costs.

# Study program

This two years Master program, (entirely taught in English), combine both technical (viticulture and enology) and entrepreneurial (business management) skill sets.

## Semester 1

- Immersion Week (TU1) ;
- Fundamentals of Viticulture and Enology (TU2) ;
- Study Visit (Mediterranean/Atlantic Terroir) (TU5) ;
- Wine Markets and Policies (TU3) ;
- Fundamentals of Micro Economics and Accounting (TU4).

## Semester 2

- Seasonal Vineyard Management (TU6) ;
- Enology and Winery Technology (TU7) ;
- Technical Audit (TU 10) ;
- Marketing Supply Chain, Distribution (TU8) ;
- Cost and Profitability (TU9) ;
- Financial Management (TU11) ;

> Practical Internship - Part 1 (TU12) <

## Semester 3

> Practical Internship - Part 2 (TU13) <

- World Viticulture (TU 14) ;
- Specific vinification and aging (TU 15) ;
- International business and development strategies (TU 16) ;
- Business plan for wine estate (TU 17) ;
- Global audit (TU 18).

## Semester 4

> Final Internship - Part 2 (TU13) <

# Internships

The program is built around two internship experiences where students will have real professional experiences in vineyard and winery operations and the associated business.



The internships take place during the summers after the first and second years of study.

# Career Opportunities

### Pre-requisites for entry

Candidates are required to have an undergraduate degree of at least 3 years i.e. bachelor's degree, or the equivalent, from an accredited college or university, in one of the closely related fields :

- agronomy/agricultural sciences ;
- food/plant sciences & technologies ;
- business, management and economy.

The **tuition fees** for the Master degree are 10,000 € (per annum).

You can find more detailed information including the deadlines for the selection process in : **www.master-wine-management.agro-bordeaux.fr**

The courses are designed to put knowledge into practice building a foundation for a successful career in the vine and wine industry with numerous employment prospects such as:

**Wine estate manager,**
**Cellar manager,**
**Vineyard manager,**
**Consultants in viticulture and enology,**
**Consultant in wine trading and distributions companies,**
**Research developer in wine industry,**
**Education, etc.**

# Testimonies

**José Miguel Tirado, Argentina**
currently working at Emiliana Organic Vineyards in Chile



« This Master helped me having a wider view of the wine industry. I have a viticulture and enology baWckground, so the breath of subjects we covered during the Master facilitated me to move between the different areas of the industry.

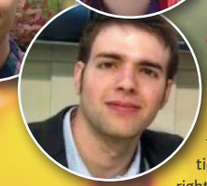
I started to work right away with them while I was doing the Master at the same time, which was quite interesting and challenging.
Now, I have been working for 2 years in the company, being in charge of 15 countries and travelling to a lot of incredible places while I have meetings with importers and their clients or present the wines in wine fairs and seminars. »

**Christiana Mc Dougal, USA**
currently working at Wines of Substance in Walla Walla, USA



« This Master has offered me the ability to work and study alongside a variety of people from different cultural backgrounds and with varied enological and viticultural experience, while offering courses ranging from grape physiology to business management. It's been extremely rewarding living and learning in Bordeaux, one of the premier winemaking regions of the world. »

**Tommaso Nicolato** currently working at Château Palmer, Bordeaux France



« This program has been the right choice to refine my technical skills and apply them to analyze and improve the organization of a wine company. The courses have the right balance of theory and directly applicable knowedge, which is a fundamental aspect in the wine sector. Moreover, the Master selection of invited lectors is simply unique! Bordeaux was a dream and now it's my second home. »