



2-DAY PROGRAM, DIJON

## BURGUNDY WINEMAKING SPECIFICITIES

Winemaking strategies for  
Pinot noir and Chardonnay  
in Burgundy



**WINEMAKING PROCESSES IN BURGUNDY ARE AS DIVERSE AS THE NUMBER OF DIFFERENT “TERROIRS”.**

**THE AIM OF THESE TWO DAYS OF PROGRAM, COMPLETELY STRUCTURED IN ENGLISH, IS TO EXPLAIN THE EXISTING DIFFERENT WINEMAKING STRATEGIES USED FOR PINOT NOIR AND CHARDONNAY. YOU WILL HAVE THE OPPORTUNITY TO PERCEIVE THE IMPACT OF THEM INTO THE WINE’S PROFILE THANKS TO WINE TASTING AND LECTURES.**

**BURGUNDY IS ALSO A PLACE WHERE NATIVE YEAST FERMENTATION IS VERY POPULAR, SO WE HAVE INCLUDED IN THE CLASS THE MANAGEMENT OF THIS PROCESS.**



**DAY 1**

7<sup>TH</sup> FEB. 2019

## WINEMAKING STRATEGIES FOR PINOT NOIR AND CHARDONNAY

### ■ 9:00 - 11:00

Pinot noir winemaking strategies. Comparisons of different technical methods.

*Dr Dominique PEYRON -  
University of Burgundy*

### ■ 11:00 - 12:00

Wine tasting of Pinot Noirs from different winemaking strategies.

*Dr Jordi BALLESTER -  
University of Burgundy*

### ■ Lunch

### ■ 14:00 - 16:00

Chardonnay winemaking strategies. Comparisons of different technical methods.

*Dr Maria NIKOLANTONAKI -  
University of Burgundy*

### ■ 16:00 - 18:00

Wine tasting comparison of Chardonnay from different winemaking strategies and testimony.

*Dr Maria NIKOLANTONAKI -  
University of Burgundy*



**DAY 2**

8<sup>TH</sup> FEB. 2019

## CHARDONNAY AND PINOT NOIR FERMENTATION WITH NATIVE YEASTS

### ■ 9:00 - 10:30

Indigenous yeast fermentation in Burgundy of Pinot noir and Chardonnay

*Pr Hervé ALEXANDRE -  
University of Burgundy*

### ■ 10:30 - 12:00

Wine tasting of wines made either with or without selected yeast strains.

*Dr Jordi BALLESTER -  
University of Burgundy*

### ■ Lunch

### ■ 13:30 - 14:30

Wine tasting session: the winemaker's choices to adapt to terroir and vintage.

*Animation by Maria  
NIKOLANTONAKI and  
Benjamin BOIS- University of  
Burgundy*

### ■ 15:00 - 18:00

Visit to a great wine estate.

### ■ 19:00

Dinner at the University wine estate in Marsannay.

## THEMES

- Winemaking techniques to manage terroir diversity
- Pinot noir's winemaking strategies
- Chardonnay's winemaking strategies
- Chardonnay and Pinot noir fermentation with native yeasts
- Pinot noir and Chardonnay wine tasting made with different winemaking processes

## LEVEL

- Designed for international professionals:

Wine estate managers, consultants in oenology and vineyard management, international wine consultants, wine company directors, laboratory directors, researchers, winemakers, enologists, cellar masters, students, etc.

## LECTURES BY

- Maria NIKOLANTONAKI, University of Burgundy
- Hervé ALEXANDRE, University of Burgundy
- Dominique PEYRON, University of Burgundy
- Jordi BALLESTER, University of Burgundy

## INFORMATION

- Period & Duration

From February 7<sup>th</sup> to 8<sup>th</sup> 2019

BURGUNDY WINEMAKING SPECIFICITIES can also be taken up with a complementary program called TERROIR AND VINEYARD MANAGEMENT. These two programs take place in February 2019, during one week, from 4<sup>th</sup> to 8<sup>th</sup>.

- Course location

Vine and Wine Institute "Jules Guyot", University of Burgundy  
2, rue Claude LADREY - 21000 DIJON.  
[Google maps link](#)

- Fees

BURGUNDY WINEMAKING SPECIFICITIES : 2 days session: 1400€ (incl. taxes), including 2 lunches, 1 dinner, field trips and tasting sessions.

Full program BURGUNDY WINEMAKING SPECIFICITIES + TERROIR AND

VINEYARD MANAGEMENT : 5 days session: 3500€ (incl. taxes), including 5 lunches, 2 dinners, field trips and tasting sessions.

A special 20% reduction is offered to students participating in the "Terroir and vineyard management" and "Bordeaux winemaking specificities" course at Bordeaux Science Agro.

Reduced rates for students and job seekers.

Accommodation is not included but our team will provide you all the information to prepare your stay.





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University of Burgundy  
Vine and Wine institute «Jules Guyot»  
2, Rue Claude Ladrey  
21078 DIJON Cedex - FRANCE  
<http://iuvv.u-bourgogne.fr>



CONTACT

Burgundy Winemaking Specificities (2-Day Program) is complementary to Terroir and Vineyard Management (3-Day Program). Both sessions, totally in english, take place in february 2019, from 4th to 8th.

## For "Burgundy Winemaking Specificities" class

Pr. Hervé ALEXANDRE  
[rvalex@u-bourgogne.fr](mailto:rvalex@u-bourgogne.fr)  
Phone: +33 3 80 39 63 93

## For "Terroir and Vineyard Management" class

Dr. Benjamin BOIS  
[benjamin.bois@u-bourgogne.fr](mailto:benjamin.bois@u-bourgogne.fr)  
Phone: +33 3 80 39 62 61

## Administrative Information

David LEMUHOT  
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Phone: +33 3 80 39 38 55

Theses courses are complementary to the "Terroir and Vineyard Management" & "Bordeaux Winemaking specificities" training courses in Bordeaux.

## REGISTRATION

Pre-registration on-line between now and november the 15th, 2018.  
You'll receive an agreement from SEFCA by email, please sign it and send it back to the sender's email address. From 19<sup>th</sup> to 23<sup>rd</sup> november, you will receive the confirmation of your registration.

