# Introduction to Winemaking Program

Summary

Pascal Durand

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## Sunday June 29: Checking

- 2:00 pm / 6:00pm Checking in the afternoon at Foyer de la Tremouille
- 6:30 pm Open meeting with the participants Dorm/class tour.
- 7:00 pm Dinner cafeteria Flunch

Comments: Check-in in the afternoon (room key, deposit, documents, towel...).

# **Monday June 30: Class**

- 9:00 am Orientation /coffee
- Introduction to course by Charles Brenneman
- Introduction to schedule and field trips Pascal Durand
- 10:00 am Class 1: Lecture on France & Burgundy by Pascal
- 12:00 pm Lunch at the cafeteria Flunch
- 2:00 pm Class 2 : Introduction Grapes Basic viticulture
- 6:30 pm Welcome dinner downtown "Café de l'Industrie" rue des Godrans Dijon
- 7:30 pm Guided tour of Dijon (historic center, market, Palace...)

<u>Comments</u>: All questions about schedule, dorm, supermarket, bank, restaurants, pubs, living in France... Guided tour of Dijon in the evening. First lecture in the afternoon. Dinner of « charcuteries et fromages » matched with wines of Burgundy

# **Tuesday July 1: Class**

- 9:00 am **Class 3**: The winemaking process
- Lunch cafeteria Flunch
- 2:00 pm **Class 4**: *Wine microorganisms*
- Dinner on their own

<u>Comments</u>: Dinner on your own. Exploring downtown restaurant or the dorm kitchen

#### Wednesday July 2: Class

- 9:00 am Class 5: Winemaking Stylistic goals
- Lunch cafeteria Flunch
- 2:00 pm Class 6: Sensory W/class tasting
- 4:30 pm Introduction to field trip I
- 7:30 pm Group dinner downtown "Restaurant Moules, place Emile Zola"

**Comments**: Exploring downtown restaurants

#### Thursday July 3: Field trip I - Day tour Burgundy

- 8:00 am Bus departure from Foyer Tremouille : Along the wine route of Cote de Nuits
- 8:30 am Walk in the vineyards of Chardonnay and Pinot noir & guided tour of Château du Clos de Vougeot
- 10:00 am Along the wine route to Château de Santenay (winery and cellar) + tasting/buffet lunch
- 2:30 pm Road to Beaune & guided tour of the Hospices de Beaune
- 4:00 pm Tasting « Marché aux Vins » at Beaune
- 5:30 pm Bus back to Dijon
- 7:30 pm Group dinner downtown "Café Gourmand" place de la Libération

<u>Comments</u>: A journey along the vineyards, from Dijon to the city of Beaune, the wine capital of Burgundy. A first stop at 'Clos de Vougeot', one of the oldest vineyards of Burgundy, planted by the monks during the Middle Age and surrounding a cellar built in the Eleventh Century. Following will be a tour at Château de Santenay, owned in the Sixteenth Century by Philips the Bold, Great Duke of Burgundy. Tour, tasting and buffet-lunch at the château. In the afternoon, after the guided tour of the Hospices de Beaune and a tasting in an ancient merchant cellar.

#### Friday July 4: Class

- 9:00am Class 7: History of Wine
- 11:30 am Introduction to field trip II
- Lunch cafeteria Flunch
- Afternoon Field Trip I/Report workshop
- Dinner on their own

<u>Comments</u>: Afternoon for writing remarks about the field trip I

## Saturday July 5: Field trip II - First day - Alsace

- Open morning and lunch for touring the farmer's market and enjoy downtown Dijon
- 1:00 pm Bus departure from the dorm Tremouille to Alsace
- 4:30 pm Tour of the ancient city of Riquewihr Alsace
- 5:00 pm Tasting at Dopff et Irion winery at Riquewihr
- 7:00 pm Dinner at restaurant 'Le Cep' at Riquewihr
- 10:00 am Hotel at Houssen/Colmar Alsace

<u>Comments</u>: A four day trip to Alsace, Germany and Switzerland. Saturday afternoon is dedicated to the city of Riquewihr, a Middle Age beautiful city nested in the middle of the most famous vineyards of Alsace. Tour, tasting and dinner of local specialties.

## **Sunday July 6**: Field trip II – Second day – Alsace - Germany

- 8:00am Breakfast at the hotel
- 8:30 am Bus departure from the hôtel
- 9:00 am Chateau du Wineck at Katzenthal Alsace
- 10:00 am Tour & tasting Domaine Paul Spannegel at Katzenthal Alsace
- 12:00 pm Scenic road to Germany along the vineyards of the Kaiserstuhl hill (Black Forest)
- 1:30 pm Lunch Tour & tasting Wine Festival at Freiburg- Germany
- 6:00pm Dinner and night Jugendherberge hotel at Breisach Germany

<u>Comments</u>: Morning at Katzenthal, surrounded by a Middle Age Chateau with a 60 feet main "donjon" tower. Spectacular view on the vineyards of Alsace. Tasting at a small family winery. Afternoon in the vineyards of the warmest part of Germany. Stop at Freiburg im Breslau, German wine capital for a local wine festival. Dinner and night at Breisach, a pretty city nested along the river Rhine

#### Monday July 7: Field trip II - Third day

- 7:30 am Breakfast at the hotel
- 8:00 am Bus departure from the hôtel
- 9:00 am Tour & tasting Bezirkskellerei Markgräflerland at Efringen-Kirchen Germany
- Lunch caféteria Marché Restaurant Bern Switzerland

- Afternoon Boating the Lake Leman from Vevey to Lausanne
- 3:30 pm Tasting at the Caveau Fonjallaz of Epesses, world heritage site UNESCO in Switzerland
- Dinner and night Auberge-gite du Passant Yverdon Switzerland

<u>Comments</u>: Stop in the morning in one of the largest coop winery of the Baden wine région of Germany. Rosties, a Suiss recipe for potatos at lunch and a long way accross Switzerland to the Swiss Alps. Boat the Rhone on Lake Leman followed by a tasting at the local winemaker's club of Epesses, capital of Chasselas.. Local recipe for dinner.

#### Tuesday July 8: Field trip II - Fourth day

- 8:30 am Breakfast at the hôtel
- 9:00 am Wine museum of Château Granson Switzerland
- 10:00 am Tour & tasting Domaine de Gourmandaz Corcelles-près-Concise Switzerland
- 1:00 pm Stop for lunch in the Jura mountains Switzerland
- 3:30 pm Tour & tasting Distillerie Pernot at La Cluse et Mijoux France
- 6:30 pm Back to Dijon Sandwichs on the way Dorm at night

<u>Comments</u>: Morning at Granson for a tour of the Middle Age Fortress, now the Swiss wine muséum and tour of a family winery growing the famous « Chasselas » grape variety. Lunch in the vineyards facing the Lake of Neuchatel. Stop to taste some herbaceous alcohols and other absinthes at Cluses on the way back

#### Wednesday July 9: Class

- 9:00am Class 8: Appellations of Origin/France
- Lunch cafeteria Flunch
- 2:00pm Class 9: Appellations of Origin/France
- Mid-afternoon Field Trip II/Report Workshop
- Dinner on your own

Comments: Afternoon for writing remarks about the field trip II

# Thursday July 10: Field trip III - Half day tour

- 9:00am Class 10: Mid term/European winmaking outside of France
- 11:45am Introduction to field trip III
- Lunch cafeteria Flunch
- 1:00pm Bus departure in front of dorm Tremouille
- 2:30pm Tour & tasting Domaine de la Pinte Jura
- 5:00pm Maison Pasteur Arbois
- 7:00pm Dinner 'restaurant Le Caveau' at Arbois
- Back the dorm at 10:00pm

<u>Comments</u>: Midterm - An half-day in Jura to discover a large porfolio of grappes varieties and wines = whites/reds/sparkling/dry/sweet/fortified and specialties as vin de paille, vin jaune, macvin at Domaine de la Pinte, a winery applying biodynamic methods. To follow, a visit of the lab where Pasteur discovered the role of yeasts in fermentation.

#### Friday July 11: Class

- 9:00am Class 11: Wine and Health
- Lunch cafeteria Flunch
- Afternoon Field Trip III/Report Workshop
- Dinner on their own

<u>Comments</u>: Afternoon for writing remarks about the field trip II – Dijon military parade at night on Cours du Parc

# Saturday July 12 - Sunday July 13 & Monday July 14: Open week-end

<u>Comments</u>: A long WE for relax or travel. Monday is 'Bastille day', a spécial day for France with military parades and fireworks.

#### **Tuesday July 15: Class**

- 9:00am **Class 11**: Southern Hemisphere Wines
- Lunch cafeteria Flunch
- 2:00pm Class 12: Wines of the United States
- 4:30pm Introduction to field trip IV and V
- Dinner on their own

<u>Comments</u>: Two classes: a busy day

# Wednesday July 16: Field trip IV - Day tour - Burgundy

- 7:15am Bus departure front of Foyer Tremouille
- 8:00am Tonnellerie François Frêres at St Romain
- 10:00am Veuve Ambal Crémants de Bourgogne at Beaune
- 12:30pm Lunch at Beaune "Restaurant Le Conty"
- 2:30pm Tour & tasting Maison Louis Jadot at Beaune
- 4:30pm Tour and tasting Cassis Vedrenne at Nuits St Georges
- Dinner on their own

<u>Comments</u>: Early departure for touring the most known French cooperage and a large sparkling winery in the morning. Lunch at Beuane. Tour of the vineyards and new winery of the prestigious 'Domaine Louis Jadot' in the afternoon. Stop on the way back for a visit and tasting of blackcurrent liquors.

# Thursday July 17: Field trip V - First Afternoon in Maconnais and Beaujolais

- 9:00am Class 14: TBD Field Trip IV/Report Workshop
- Lunch cafeteria Flunch
- 12:30pm Bus departure in front of dorm Tremouille
- 2:30pm Tour & tasting "Maison des vignerons" Macon
- 4:30pm Tour & tasting "Domaine Piron" Morgon
- 7:00pm Dinner "Restaurant La Matelote" at Belleville sur Saone
- Hotel Balladins Bollene at 10:30pm

<u>Comments</u>: A four and half days trip to the South of Burgundy and France: Maconnais, Beaujolais, North and South Rhonee, Provence and the Sea. Two stops for the first afternoon at Macon and Beaujolais. Frog legs for dinner.

#### Friday July 18: Field trip V - Second day in Rhone South and Provence

- 7:30am Breakfast
- 8:30 am Bus departure in front of the hotel
- 9:30am Tour & tasting Domaine de Mourchon at Seguret
- 11:30am Walking in the village of Seguret and lunch at "Restaurant La Poterne"
- 2:30pm Road along the vineyards of Cotes du Rhone
- 4:00pm Tasting Coopérative des Vignerons de Beaume de Venise
- 5:30pm Tour of a lavender distillery at Castellet
- 7:30pm Night and dinner at hotel Ibis Cavaillon

<u>Comments</u>: Morning in the very heart of 'Cotes du Rhone' wine appellation at Domaine de Mourchon. After walking the Streets of the Hamlet of Seguret, classified as one of the most beautiful village of France, lunch at the terrasse of restaurant Les Poternes downtown. In the early afternoon, . The bus will take the wine road passing Gigondas and Vacqueras and stop at Beaume de Venise for a tasting of some sweet fortified Muscats. Stop for smelling/shopping some lavender fragrances on the road

#### Saturday July 19: Field trip V - Third day in Alpilles and the Sea

- 7:30am Breakfast
- 8:30 am Bus departure in front of the hotel
- 9:30am Tour Moulin des Barres at Maussane
- 11:00pm Walking in the village of Les Baux de Provence and lunch at Restaurant 'La Reine Jeanne'
- 2:30pm Scenic road to the river Rhone delta and Camargue National Park
- 4:00pm Tour and tasting Domaine de Montcalm at Aigues Mortes
- 7:30pm Dinner at restaurant'Coté Jardin' and night at hotel Neptune Saintes Maries de la Mer

<u>Comments</u>: First stop in the morning to an AOC olive oil factory along the gorgeous slopes of Alpilles. Late morning and lunch at the scenic village of les Baux (origin of the minéral bauxite/aluminium). Afternoon to the seaside and the river Rhone mouth, witha stop at Domaine de Montcalm, walking in vineyards planted after the philloxera invasion on sandy soil, at the sea level. Dinner and night at Saintes Maries de mla Mer, a little fisherman sea port and sea ressort. See 'Da Vinci Code'.

#### **Sunday July 20**: Field trip V – Fourth day – Sea and Sun + Roman time

- Morning & lunch on their own (optional boating on the sea)
- 2:30pm Bus departure
- 4:00pm Tour and tasting Domaine des Tourelles Beaucaire
- 5:30pm Guided our of the roman aquaduc upon the river Gardon
- 7:00pm Dinner at restaurant 'Les Terrasses' Pont du Gard
- 9:00pm Night at Hotel Ibis Orange

<u>Comments</u>: The afternoon is roman, along the Via Domitia, THE roman highway between Spain and Italy 2000 years ago.: tasting of oman styled wines at Domaine des Tourelles and crossing the former roman aquaduc at Pont du Gard

#### Monday July 21: Field trip V - Fifth day -Two prestigious vineyards of the Rhone Valley

- 8:00am Breakfast
- 9:00 am Bus departure in front of the hotel
- 9:30am Tour & tasting Château de Mont Redon at Chateauneuf du Pape
- Road to northern part of the Rhone Valley Stop for lunch on the way
- 3:00pm Tour and tasting Domaine Michel Chapoutier at Tain l'Hermitage
- 6:30pm Dinner at 'Maison des Vins' Macon
- 9:30pm -Back to Dijon

<u>Comments</u>: The last day of the trip is designed to the two flagships of Rhone wines, the morning in the vineyards of Chateauneuf du Pape and the afternoon on the slopes of Hermitages. Stop at Macon for dinner and a last wine tasting.

# **Tuesday July 22: Class**

- 9:00am Class 15: Wines of California
- Lunch at cafeteria Flunch
- 2:00pm Class 16: Field Trip V/Report Workshop
- Dinner on their own

# Wednesday July 23: Class

- 9:00am **Preparing exam**
- Afternoon **Preparing exam**
- Lunch at cafeteria Flunch
- Dinner on their own

#### **Thursday July 24: Class**

- 10:00am Final exam
- Lunch at Cafeteria Flunch & shopping/packing in the afternoon
- 8:00pm Farewell dinner downtown

<u>Comments</u>: Traditional Farewell dinner to conclude the month spent in France.

Friday July 25: Checking out - Bedrooms need to be carefully cleaned before leaving - Deposit return

Last checking out before 11:00am on Saturday July 26