

Course form to fill in (2022-2023)

Course title:

French wine & Champagne: a focus on the product

Staff responsible for the course:

Romain VESSE-LETOFFE

Lecturers:

Romain VESSE-LETOFFE
Gwarlann DE KERVILER

1) COURSE PRESENTATION

Aims:

Draw up a list of competencies and/or skills that the student should have acquired or improved at the end of the course.

You must fill in the field under the format "the student should be able to..." using action verbs such as define, realise, control... *(This description should not take more than ten lines)*

At the end of the course, the student should be able to:

- know wine basics information.
- know the French wine regions and main grapes varieties.
- know how wine is made.
- get knowledge on the new trend of natural wines.
- identify good wines with its subjective approach.
- know how wine is chosen by consumers.
- know how to taste and experience wine.
- link wine with the gastronomy.

Prerequisites:

You must not write courses' codes or names, but identify the preliminary skills as the knowledge or the know-how needed to efficiently follow this course.

Write it out in terms of knowledge and methodologies required to follow this course (this would help students from direct entry to position themselves). *(This description should not take more than five lines)*

There is no pre-requires for this course. Students do not need to have a wine culture to follow this course.

Course contents:

Here, an abstract of the course can be given or the different chapters of the course can be simply written down.

(The description should not take more than ten lines)

This course will allow you to get a structured knowledge on French wine products linked to gastronomy with a consumer dimension.

This course gives you first reflexes, first knowledge about French wine: it is an introduction of this broad subject.

1. Producer side

- Terroir and authenticity
- Vine and grapefruit

- French wine regions and main grape varieties; appellations and classifications
- Vinifications: white & red wine making processes; sparkling wine making processes
- Preservation
- New trend of natural wines

2. Consumer side

- Whats is a good wine?
- How do consumers choose wine?
- How to taste and appreciate wine?

2) WORKING LOAD

Here, you should allocate the effective working load of the course, including an estimation of the personal work required from the student.

TABLE 1

Course's types	Number of hours	Notes
<u>Effective presence</u>		
- <i>Magistral Course</i>		
- <i>Interactive Course</i>	16	+ 4h of corporate sessions
- <i>Tutorials</i>		
- <i>Coaching</i>		
- <i>PBL Course</i>		
<u>Training from a distance</u>		
- <i>Video-conferences</i>		
- <i>Webinars</i>		
<u>Self-learning</u>		
- <i>Books 'readings</i>		
- <i>E-learning</i>		
- <i>Research</i>		
<u>Outdoors-training</u>		
- <i>In firms</i>		
- <i>Internship</i>		
<u>Personal work</u>		
- <i>Group Projects</i>		
- <i>Individual Projects</i>		
- <i>Personal work</i>	20	
Total working time for the student	40	

3) EDUCATIONAL METHODS

Tick here the different educational methods used:

- ☐ Coaching
- ☒ Case Study
- ☐ E-Learning and/or Self-learning
- ☒ Interactive courses
- ☒ Presentations
- ☒ Projects
- ☒ Research
- ☐ Seminars
- ☐ Tutorials
- ☒ Visits

4) ASSESSMENT

Sum up briefly the course assessment's mechanism (*two or three lines*) in order to introduce the assessment's table that you have to complete below (table n°2).

You must also define clearly how feedback will be given to students (in accordance with the feedback policy).

Participation will be evaluated during the entire interactive course. Lectures will be given before sessions to discuss and debate about them.
There will be 2 MCQ to verify knowledge with an open question for each MCQ. What's more, a group assignment will be asked.

List the assessment for each modality.

TABLE 2

Modality	Type of control	Length (h)	Number	Weighting (%)
<u>Continuous assessment</u>	Continuous assessment			
	Mid-term exam			
	Participation			20
	Oral presentation			20
	MCQ			20
<u>Final exam</u>	Oral final exam			
	Written final exam			
<u>Others</u>	Case study			40
	Group Project			
	Individual Project			
	Written assignment			
	Exercises			
Total				100%

5) RECOMMENDED READING

Name of books (*indicate only three or four must-read references*) / Name of reviews:

Reference book (appellation reserved for books selected by the School and necessarily bought by all the students):

Class books :

Reviews :

Internet Resources:

Please indicate here if you use the school intranet site to put on-line documents and/or if you advise the visit of web sites to students.

Name of the Website	URL
Wine Spectator	https://www.winespectator.com/articles/cheval-blanc-and-ausone-say-adieu-to-st-emilion-classification