



TERROIR & VINEYARD MANAGEMENT

From March 3rd to March 7th, 2025.
at Bordeaux Sciences Agro

An exclusive 5-day modular training course !

TERROIR & VINEYARD MANAGEMENT

The terroir in viticulture is not a mystic concept; it can be explained within the **framework of agronomic interactions** between the vine and its environment. This training course is designed for international professionals dealing with the **concept of terroir** and the way to **manage the vineyard** in order to **optimize terroir expression**.





BORDEAUX SCIENCES AGRO

Bordeaux Sciences Agro, a **public institution for agricultural education and research**, educates 700 students annually in agricultural engineering. Engaged locally and internationally, Bordeaux Sciences Agro contributes to the "University of Bordeaux" Initiative of Excellence, collaborates with regional clusters and research stakeholders, and develops corporate chairs such as the Organic Agriculture Chair (AB).





CONTENTS

- The concept of terroir in viticulture: definition and main factors involved
- Viticultural soils
- Viticultural climates
- Vine water status
- The role of nitrogen in terroir expression
- Choice of plant material
- Management practices to enhance terroir expression
- Scale issues
- The effect of soil and climate on terroir expression through different tasting sessions
- Soil pit studies
- Terroir effect on aroma expression in grapes and wines



WHO WOULD BE INTERESTED ?

- Viticulturists
- Winemakers
- Wine Estate Managers
- Consultants in oenology and vineyard management
- International wine consultants
- Wine company directors
- Oenology lab directors
- Researchers
- Students, etc...



DETAILED PROGRAM

Day 1

9:00 - 12:00

The concept of terroir in viticulture. Role of human factors

*Kees van Leeuwen,
Bordeaux Sciences Agro*

13:30 - 16:30

The effects of climate in terroir expression. Agroclimatic indices. Temperature and phenology.

*Sébastien Zito,
Bordeaux Sciences Agro*

16:30 - 18:00

Tasting session : sensory attributes in relation to climate and vintage

*Jean-Christophe Barbe,
Bordeaux Sciences Agro*



DETAILED PROGRAM

Day 2

9:00 - 12:00

Water relations and
terroir expression.
Tools for vine water
status assessment

*Kees van Leeuwen,
Bordeaux Sciences Agro*

14:00 - 16:30

Optimizing terroir expression
through vineyard
management practices

Jean-Philippe Roby

16:30 - 18:00

Tasting session : sensory
attributes in relation to
soil type
(example of Medoc)

Jean-Philippe Roby



DETAILED PROGRAM

Day 3

9:00 - 12:00

Optimization of terroir expression through the choice of plant material (variety and root-stock)

*Elisa Marguerit,
Bordeaux Sciences Agro*

14:00 - 16:00

The role of nitrogen in terroir expression. Tools to assess vine nitrogen uptake

*Kees van Leeuwen,
Bordeaux Sciences Agro*

16:30 - 17:30

Tasting session: sensory attributes in relation to soil type. Concept of aromatic maturity (examples of St Emilion and Greece)

*Kees van Leeuwen,
Bordeaux Sciences Agro*



DETAILED PROGRAM

Day 3 – Evening



18:30

Wine and food pairing at
château Luchey Halde
(Pessac-Léognan)



DETAILED PROGRAM

Day 4

9:00 - 12:00

Major soil types in
Bordeaux

*David Pernet,
SOVIVINS*

14:00 - 18:00

Field trip : study of soil pits, optimization of
terroir expression through the implementation
of appropriate management practices and
the choice of plant material

*David Pernet, SOVIVINS et
Kees van Leeuwen, Bordeaux Sciences Agro*



DETAILED PROGRAM

Day 5

9:00 - 10:30

Grape ripening dynamics
in relation with terroir
expression

*Gregory Gambetta,
Bordeaux Sciences Agro*

10:30 - 12:00

New technologies in terroir
studies

*Gregory Gambetta,
Bordeaux Sciences Agro*

14:00 - 17:30

Visit of a Grand Cru Classé.
Theme: optimisation of terroir
expression through enological
practices. Marketing of the terroir
concept.

*Guilherme Martins,
Bordeaux Sciences Agro*



INSTRUCTORS

Our team of professors and professionals is 100% dedicated to making your training course a great learning experience



**CORNELIS (KEES)
VAN LEEUWEN**
Professor of viticulture



JEAN-CHRISTOPHE BARBE
Professor of Enology



GUILHERME MARTINS
Professor of winemaking



ELISA MARGUERIT
Senior lecturer



SÉBASTIEN ZITO
Postdoctoral researcher



JEAN-PHILIPPE ROBY
Senior lecturer



DAVID PERNET
Co-founder SOVIVINS



GREGORY GAMBETTA
Professor of Viticulture



FEES

2 275 €

Including

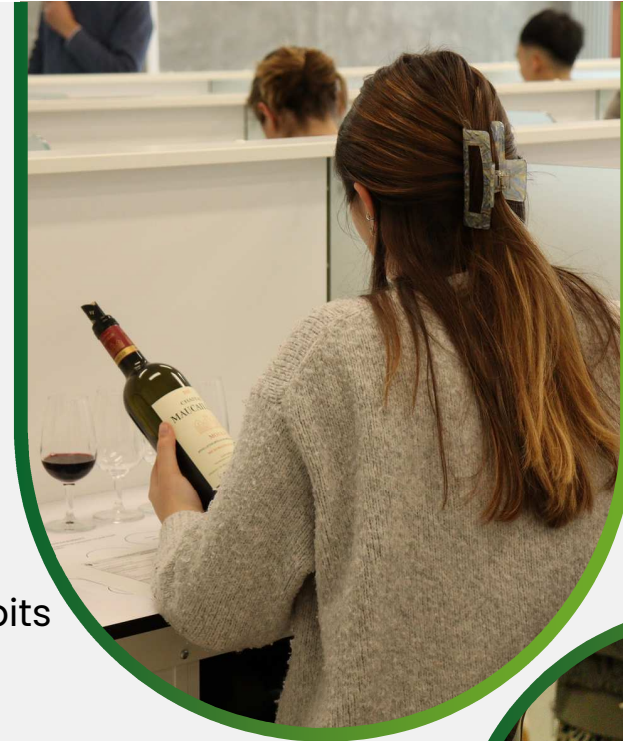
- 5 lunches
- Field trips with workshops around soil pits
- Tasting sessions
- Evening at Luchey Halde

Not including

- Accommodation

Participants will have to book and pay for their own accommodation. We will provide a list of nearby hotels.

Discount rates for participants also attending other short courses at Bordeaux Sciences Agro (contact us for more information)



MORE INFORMATION

FORMCO@AGRO-BORDEAUX.FR

CORNELIS (KEES) VAN LEEUWEN : VANLEEUWEN@AGRO-BORDEAUX.FR

**REGISTRATION : DEPARTEMENT FOR CONTINUING EDUCATION
FORMCO@AGRO-BORDEAUX.FR**





**THANK YOU
FOR YOUR
ATTENTION**

Visit Our Website
www.agro-bordeaux.fr 