



Become an expert
in international
wine production industries

International Vintage Master
The combination of viticulture, oenology and marketing

Flexible enrolment requirements

Various scholarship opportunities available to students

The International Vintage Master is open to Bachelor of Science (or equivalent qualification) graduates. It is even more accessible to those who have been or are currently employed.

COURSE QUALIFICATION

> **THE DIFFERENT TEACHING METHODS**
You can choose to study for the International Vintage Master in one of the following ways:
- full-time studies;
- continuing education for adults;
- «à la carte» module.
The two latter are available for adults in the job market or already working. Each application is thoroughly analysed on a case by case basis.

> **CANDIDATE'S PROFILE**
The candidates need to have completed a science or economics/marketing degree and must have a good level in English and French*.

* An advantage at Groupe ESA: French language courses are available before entering the Master programme.

REGISTRATION PROCEDURE

> **DIFFERENT STAGES**
Admission is based on a candidate's qualifications (academic results, covering letter, language skills in French and English) plus an interview.

THE APPLICATION FORM
is available on line: OLAGE.GROUPE-ESA.COM/

DEADLINE FOR SUBMISSION OF APPLICATION FORMS:
- Deadline for an Erasmus Mundus scholarship: **beginning of January.**
- Deadline for applicants without scholarship: **beginning of May.**

TUITION & FINANCIAL AID

The tuition fees are brought up to date each year.

Erasmus Mundus Scholarships are available for all students whatever their nationality.

In addition, Erasmus Mundus European students may benefit from scholarships for mobility to South Africa, Chile and Switzerland. Other scholarships may also be awarded from French government or local institutions.

@ For all information and to apply:
WWW.VINTAGEMASTER.COM



... and to know the concept of wine «terroirs», all factors having an influence on the type of wine made in a defined area.



Vineyard study help students to understand the links between vine and typicity of the wines...

For further questions:
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Become an expert in international wine production industries

Erasmus Mundus Consortium: 11 institutions from all over the world

- **France**
Groupe ESA
École Supérieure d'Agriculture
Contact: Chantal MAURY
www.groupe-esa.com
 - **Chile**
Pontificia Universidad Católica de Chile
Contact: Edmundo BORDEJ
www.puc.cl
 - **Hungary**
Corvinus University of Budapest
Buda Campus
Contact: György PÁSTI
www.uni-corvinus.hu
 - **Italy**
Università di Bologna
Contact: Sergio GALASSI
www.unibo.it
Università Cattolica Del Sacro Cuore di Piacenza
Contact: Stefano PONI
www.unicatt.it
 - **Portugal**
Universidade de Trás-os-Montes e Alto Douro
Contact: Vicente SOUSA
www.utad.pt
 - **Romania**
Universitatea de tiin e Agronomie i Medicin Veterinar Bucure ti
Contact: Arina ANTOCE
www.usamv.ro
 - **South Africa**
Stellenbosch University
Contact: Wessel DU TOIT
www.sun.ac.za
 - **Spain**
Universidad Politécnica de Valencia
Contact: Jose-Luis ALEXANDRE-BENAVENT
www.upv.es
 - **Switzerland**
Haute École Spécialisée - Suisse Occidentale
École d'Ingénieurs de Changins
Contact: Stéphane BURGOS
www.eichangins.ch
- Institution associated with the consortium**
- **Greece**
Technological Educational Institutions (TEI's) of Athens
Contact: Elias NERANTISIS
www.teiath.gr



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A course of excellence

I Both technical and marketing skills on an international scale

The International Vintage Master is designed to gain an in-depth knowledge of the wine industry. To help students meet these requirements, the teaching methods are based on close links between teachers from partner institutions and wine industry professionals, so as to be up to date with global wine market issues.

A FULL-FLEDGED CURRICULUM ON THE WINE INDUSTRY

From the study of wine "terroirs" to the analysis of consumer behaviour, the curriculum combines technological, economic and marketing knowledge with field experience.

- The International Vintage Master is designed to help students develop:
- **Technical skills:** vineyard management, grapes and wines quality improvement, vinification techniques, influence of "terroir", environmental, etc.
 - **Strategic skills:** wine's markets, economic issues and «terroir» wine marketing, national and international wine industry strategies.

TEACHING METHODS IN KEEPING WITH TODAY'S ISSUES

The **Teaching Committee** includes lecturers from our partner institutions and professionals, so as to guarantee the consistency, quality and updating of the curriculum and pathways.

- > **RESEARCH**
The teaching is based on scientific reliability. All partner institutions lecturers work in research team of international recognition.

- > **PROFESSIONAL WORLD**
Expert enrolment in the programme as well as several case studies allow the students to confront all the different situations related to viticulture. Our Master's teaching methods are strongly associated to the wine world market's stakeholders and needs. With the International Vintage Master, the students can polish their professional goals and career:
 - Professionals contributions with great expertise in their field of activity.
 - Several case studies.
 - Study trips in European countries.
 - Company internship to gain first experience.

AN OUTSTANDING INTERNATIONAL DEGREE

The International Vintage Master is officially awarded by the French Ministry of High Education and Research. It's a **double degree scheme**, allowing students to be awarded a degree from both Groupe ESA and the relevant partner's institution. It qualifies its graduates for potential doctoral programme.

- > **STUDENTS FROM ALL OVER THE WORLD**
It is a daily multicultural experience for all students: each year group has approximately 25 students from 10 to 15 countries, while lecturers come from about 10 different countries.


- > **PARTNER INSTITUTIONS**
Throughout the course, modules take place in the Groupe ESA, training and research university which focuses in various expertise fields extending from agricultural production to the protection of our surroundings, and in at least three countries among our university partners around the world : Spain (Valencia) - France (Angers) - Hungary (Budapest) - Italy (Bologna and Piacenza) - Portugal (Vila Real) - Chile (Santiago) - South Africa (Stellenbosch) - Switzerland (Changins) - Romania (Bucarest) - Greece (Athens).

- > **VINTAGE MASTER CLUB**
Great opportunities to create links for students with the active wine industry network associated to the International Vintage Master.

ERASMUS MUNDUS, AN ELITE LABEL

The International Vintage Master course is unique on the wine sector in Europe labelled as Erasmus Mundus Master's course of excellence.

The Erasmus Mundus programme, launched by the European Union in 2004, aims to encourage the mobility of students and academics to and from partner institutions, as well as cooperation programmes in the field of higher education. It provides funding for high quality international Master's courses and substantial scholarships for both students and academics.





From vineyards to wine: complete wisdom on the viticultural field...

An international and vocational course of study

I The opportunity to acquire an in-depth experience

Case studies, study trips and a final project (thesis) helping the students to focus on their professional project.



Practical training in the vineyard.

SOME FIGURES ABOUT THE COURSE'S ORGANISATION

- A three semester course
- Teaching periods in three different countries
- Two foreign languages (as well as mother tongue)
- A study trip in two or three countries
- An international end-of study placement of 6 months in a company or a lab
- 120 ECTS Credits

	Module	Title and contents	ECTS*	Duration	Place
1 st Semester	N° 1	Two languages applied to the vinegrowing and winemaking sector (as well as mother tongue). 1 st session during 1 st semester and 2 nd session during 2 nd semester.	10	5 weeks	Angers (France) and same partner institution as module 4
	N° 2	European "terroir" (wine producing areas) Characterisation of wine "terroir", relationships between "terroir" and typicity of wines, "terroir" and added commercial value.	6	3 weeks	Angers (France)
	N° 3	European wine industries World wine economy and organization of wine producing areas The world wine market, how the wine sector works, international issues linked to a specific wine-producing area. Wine marketing strategies of the winemaking industry Becoming acquainted with the wine market, consumers' expectations, product marketing, marketing plan and strategy, «terroir» wine marketing.	24	12 weeks	Angers (France)
2 nd Semester	N° 4	Viticulture and the environment Technical sequences, production systems, environmental constraints...	12	6 weeks	According to the year of study: Vila Real (Portugal), Piacenza (Italy) or Valencia (Spain)
	N° 5	Study trip to several European vinegrowing regions.	8	3 weeks	Two or three partners or associated institutions
3 rd Semester	N° 6	Oenology Wine production sciences and technologies, sensory analysis, wine chemistry, ...	22	10 weeks	According to the year of study: Bologna (Italy), Budapest (Hungary) or Valencia (Spain)
	N° 7	Preparing for the "professional project" Introduction to scientific methods (statistics, project management, literature review).	8	4 weeks	Same partner institution as module 6
4 th Semester	N° 8	The "professional project" (end of studies work placement) Hands-on experience in a professional context, problems solving in the host company or laboratory, writing a thesis.	30	6 months	Student's choice

* European Credit Transfer System

A specialist pathway offering high-level expertise

I Multicultural skills: essential for an international CV

Flexibility, mobility and teamwork skills are especially valuable to open opportunities for key position early in a career. The International Vintage Master provide a unique scheme to successfully integrate into professional life: it offers broad opportunities for studies and works in foreign countries. It provides emphasis on an overall approach to all winemaking steps from viticulture to marketing.

KEY ISSUES IN THE INTERNATIONAL WINE SECTOR

The continuous changes and globalisation of the wine market have resulted in new needs for wine industries and organisations. To achieve these needs, our Master's degree focuses on training flexible and innovative executives and managers. They will learn the necessary skills to play an active part in wine quality improvement from a technical, strategic and commercial point of view. Our graduates capitalize on their thorough knowledge of European viticulture, their national and international networks, to understand and work with the cultural differences of their various partners.



Sensory analysis tests: quality approach in oenology

Testimony

«The international dimension of the International Vintage Master is essential and constitutes a real plus compared to other standard courses offered in France. It allows us to include in our teams graduates from various countries who have received an international education and training.»

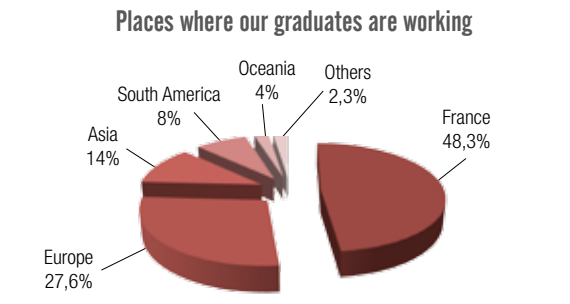
GILLES DUPUY
DEPUTY GENERAL MANAGER AT BUCHER VASLIN,
WORLD-LEADING SUPPLIER OF WINEMAKING EQUIPMENT.

HIGH TOP-RANKED CAREER

> **PROFESSIONS COMBINING TECHNICAL AND STRATEGIC KNOW-HOW SKILLS**
Graduates will have the potential to hold a large variety of top management positions at an international level.

- Jobs held by our graduates:**
- Wine Marketing Consultant in an international trading company.
 - Wine Consulting Manager in the Bordeaux region.
 - Marketing Manager in the winemaking supply sector.
 - Vineyard Manager in Italy.
 - Cellar Master in Australia.
 - Quality Engineer in a trading company.

> **A RAPID AND SUCCESSFUL INTEGRATION INTO PROFESSIONAL LIFE**
80% of each class already holds a job on graduation day.



Figures for the seven last classes