

# Wine and Enology



Measured in value, France is the world's leading producer of wine, accounting for 17% of the global total; the country ranks second in terms of volume. It owes its position to a long tradition, dating back to the expansion of the Roman Empire into Gaul. The Romans brought the culture and cultivation of wine with them. Wine quality improved in the Middle Ages. In 800, Charlemagne proclaimed that wine must be stored "in the right vessel" and cautioned against "any manner of spoilage." Monks continued the wine and viticulture tradition by creating exceptional vineyards that still exist today.

The first attempts at wine classification were made in the 13<sup>th</sup> century in order to establish a hierarchy of white wines. Later, in 1855, the standard of reference became the official classification of Bordeaux wines drawn up at the request of Emperor Napoleon III.

After the vineyards of the Champagne region were devastated by phylloxera and World War I, they were replanted with the awareness that they constituted a collective heritage deserving of protection. The region earned protected status in 1927; in 1936, the AOC label (controlled designation of origin) was granted to 15,000 Champenois wine growers in order to preserve and perpetuate a centuries-old process. "Champagne Hillsides, Houses, and Cellars" were added to UNESCO's list of World Heritage sites in 2015.

Enology and viticulture cover a vast array of fields, ranging from grape cultivation, winemaking and packaging to tasting, conservation, and retail consumption. Education in the wine sector is divided into three distinct branches: wine production, viticulture, and viniculture; enology with scientific and technical applications; and marketing and distribution in France and abroad.

• **800,000** hectares under cultivation

• **€13 billion** in French exports (2019)

• **45 million** hectoliters of wine produced (2020)

• **85,000** wineries (2020)

• **250,000** direct jobs

• **1,500** wine merchants and cooperatives

• **608** certified organic wineries covering 10,800 hectares (2018)

Sources: FranceAgriMer - [www.franceagrimer.fr](http://www.franceagrimer.fr)

## International

Eleven percent of the world's vineyard area is found in France, where the best-known international grape varieties originated: Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Syrah, and Pinot Noir. Wine and culinary tours give visitors a chance to pair local wines and dishes. The Alsace Wine Route, for example, winds through 170 kilometers of sloping vineyards and villages. Along the route, more than a thousand producers invite visitors to taste the region's wide variety of wines. The wines of Champagne also enjoy worldwide recognition. This region earned protected status in 1927; in 1936, the AOC label (controlled designation of origin) was granted to 15,000 Champenois wine growers.

More than two million hectoliters of Bordeaux wine are exported each year. Wines from the Loire region, including Touraine wines, are sold in 75 countries. Wines from the South of France carrying the AOP label (protected appellation of origin) are also exported in large volumes. Beaujolais is a particular favorite in Japan and is widely distributed in Asia. Each year, on the third Thursday of November, millions of people worldwide excitedly await the arrival of the new Beaujolais, making this day the only global wine celebration. From New York to Tokyo, Beaujolais is a symbol of the French way of life.

Since 1969, five of the last 14 titles as "World's Best Sommelier," conferred by the Association de la Sommellerie Internationale, have been awarded to Frenchmen: Olivier Poussier (2000), Philippe Faure-Brac, Serge Dubs, Jean-Claude Jambon, and Jean-Luc Pouteau.

Reducing the use of pesticides has been a major focus of research in France since 1989. The "Champagne Hillsides, Houses, and Cellars" and the "Climats, terroirs of Burgundy" were inscribed on the UNESCO World Heritage List on July 4, 2015.



### RELATED FIELDS

- Culture • Gastronomy
- Hotel Management
- Wine Tourism • Heritage
- Food Service • Sommelier
- Tourism (cultural/vinicultural)
- Vitiviniculture

### SUBFIELDS

- Cellar master • Cellarman
- Champagne • Cooper
- Cooperative • Cooperative director
- Cultural and tourist sites • Cures
- Enologist • Grapevine nursery
- Inns • Maître-restaurateur
- Restaurants • Sommelier
- Vineyard keeper • Vinicultural advisor
- Wine grower • Winemaker
- Wine quality assurance
- Wine/spirits broker • Wine tourism guide • World heritage

## Useful links

- Agreste (agricultural statistics, assessments, and outlooks): <http://agreste.agriculture.gouv.fr>
- Association de la Sommellerie Internationale (ASI): <https://www.asi.info/fr/accueil-fr/>
- Comité interprofessionnel du vin de Champagne (CIVC): [www.champagne.fr](http://www.champagne.fr)
- Fédération des exportateurs de vins et spiritueux (FEVS): [www.fevs.com](http://www.fevs.com)
- FranceAgriMer: [www.franceagrimer.fr/filieres-Vin-et-cidre/Vin](http://www.franceagrimer.fr/filieres-Vin-et-cidre/Vin)
- Institut français de la vigne et du vin (IFV): [www.vignevin.com](http://www.vignevin.com)
- Institut national de l'origine et de la qualité: [www.inao.gouv.fr](http://www.inao.gouv.fr)
- Institut supérieur du vin (ISV): [www.isvin.fr](http://www.isvin.fr)
- Institut universitaire de la vigne et du vin Jules Guyot (IUUV): <http://iuvv.u-bourgogne.fr>
- Kedge Wine School: <https://wine.kedge.edu>
- Comité National des Interprofessions des Vins à appellation d'origine et à indication géographique (CNIV): [www.intervin.fr](http://www.intervin.fr)
- Observatoire de la viticulture française: [www.franceagrimer.fr/Eclairer/Outils/Observatoires/Observatoire-de-la-viticulture-francaise](http://www.franceagrimer.fr/Eclairer/Outils/Observatoires/Observatoire-de-la-viticulture-francaise)
- Organisation internationale de la vigne et du vin: [www.oiv.int](http://www.oiv.int)
- School of Wine and Spirits Business - Burgundy School of Business: [www.swsb.eu](http://www.swsb.eu)
- UNESCO Chair "Culture and Traditions of Wine": <http://chaireunesco-vinetculture.u-bourgogne.fr>
- Union des Maisons de Bordeaux (union of wine traders): [www.vins-bordeaux-negoce.com](http://www.vins-bordeaux-negoce.com)
- Union of French enologists: [www.oenologuesdefrance.fr](http://www.oenologuesdefrance.fr)
- Union of French sommeliers: [www.sommelier-france.org](http://www.sommelier-france.org)
- Université du Vin, Suze-la-Rousse: [www.universite-du-vin.com](http://www.universite-du-vin.com)
- Vitisphere: [www.vitisphere.com](http://www.vitisphere.com)
- Wines of France (VDF): [www.vindefrance.com/cepages-de-France](http://www.vindefrance.com/cepages-de-France)

# LEVEL Licence

## BREVET DE TECHNICIEN SUPÉRIEUR AGRICOLE (BTSA)

NATIONAL DIPLOMA – 2 YEARS OF HIGHER EDUCATION – L2  
120 ECTS credits

30 schools (public or private high schools, and CFAs, or apprentice training centers) offer the BTSA in Viticulture-Enology. Students receive technical education about grapevines and the chemistry of vinification.

<https://cataloguelm.campusfrance.org/licence>

## LICENCE

NATIONAL DIPLOMA – 3 YEARS OF HIGHER EDUCATION – L3  
180 ECTS credits

Three university disciplines offer undergraduate tracks in viticulture and enology:

> Biology, track in Vineyard science:

<https://iuvv.u-bourgogne.fr/licence-science-de-la-vigne>

> Chemistry, preparation for the *Diplôme National d'Œnologie* (DNO):

<https://formations.umontpellier.fr>

> Life Sciences, track in enology: [www.univ-reims.fr](http://www.univ-reims.fr)

## LICENCE PROFESSIONNELLE

NATIONAL DIPLOMA – 3 YEARS OF HIGHER EDUCATION – L3  
180 ECTS credits

Several concentrations in the vocational Bachelor's degree (*Licence Professionnelle*) curriculum include tracks related to wine and enology: the wine trade and wine-related tourism; Wine marketing; Wine-related services; Legal aspects of employment in wines and spirits; Wine-related tourism; Management and marketing in the vine and wine sector; Occupations in the vine and wine sector; Products from the vine and wine sectors and agrodistribution; wine trade; Wines and spirits; Viticulture and enology, Innovation and globalization.

<https://cataloguelm.campusfrance.org/licence>

Two specialized vocational *Licence* programs are offered by the Institut Agro-Montpellier SupAgro: Integrated Viticultural Production and Environmental Challenges; Wine Sales Representative and Distribution Networks.

[www.montpellier-supagro.fr/formations/catalogue-des-formations/licences-professionnelles](http://www.montpellier-supagro.fr/formations/catalogue-des-formations/licences-professionnelles)

### Programs Taught in English at Licence Level:

> *Bachelor's degree in Viticulture and Enology*: [www.agro-bordeaux.fr/fiche-pedagogique/bachelors-degree-in-viticulture-and-enology](http://www.agro-bordeaux.fr/fiche-pedagogique/bachelors-degree-in-viticulture-and-enology)

> *Bachelor Marketing & Business, specialization in Wine Tourism*: [www.bsb-education.com/school-of-wine-spirits-business/?lang=en](http://www.bsb-education.com/school-of-wine-spirits-business/?lang=en)

> *Wine and Sustainability*: <https://wine.kedge.edu/en/programmes/kedge-bachelor-wine-specialisations>

> *WorldSom – Sommelier Expert*: <https://wine.kedge.edu/wine-school/worldsom-sommelier-expert>

## UNIVERSITY DIPLOMA (DIPLÔME UNIVERSITAIRE - DU)

1 YEAR OF HIGHER EDUCATION

> Georges Chappaz Institute at the Université de Reims: Champagne, Culture, and Heritage; Advanced Study in Gastronomy; Wine Journalism; Management of Wine Tourism:

[www.univ-reims.fr/igc-en/diplomes/diplomes-vigne-et-vin,23621,39108.html](http://www.univ-reims.fr/igc-en/diplomes/diplomes-vigne-et-vin,23621,39108.html)

> Université de Strasbourg: Understanding *Terroir* through Geo-sensory Tasting: <https://geographie.unistra.fr/scolarité/diplomes/du-territoire-et-degustation-geosensorielle>

> Aix-Marseille Université: Sensory Analysis and Tasting: <https://formations.univ-amu.fr/FHUSAS.html>

# LEVEL Master

## MASTER

NATIONAL DIPLOMA – 5 YEARS OF HIGHER EDUCATION – M2  
120 ECTS credits

University Master's programs offered in the broad areas of law, economics, and management; science, technology, and health; and arts and literature offer various concentrations related to wine and enology:

> Applied Foreign Languages, track in Trilingual dealing in international trade, multiple options related to vines and wine

> Economics of wine, wine-related tourism, and intercultural relations

> Enology and processes

> Fermentation processes in the agri-food sector: wine, beer

> International trade in wine and wine-related tourism

> Laws applying to vines and wines

> Legal aspects of the trade in wine and spirits

> Management of vineyard and winery operations

> Marketing and international trade in wine

> Sales and marketing of wines and spirits

> Vineyards and the vitivincultural environment

> Vine, wine, terroir

> Viticulture and environment

> Wines and champagne

Bordeaux Sciences Agro offers two specializations: management of vitivincultural enterprises; vines and wines; Montpellier SupAgro: wine trade; vine and wine

[www.campusfrance.org](http://www.campusfrance.org) > Students > Studying in France > Find your program

### Programs Taught in English:

*Business and Science in Vineyard & Winery Management; Microbiology and Physicochemistry for Food and Wine Processes; Wine Tourism Innovation; Microbiology and Physico-chemistry for Food and Wine Processes*

<https://taughtie.campusfrance.org>

## EUROPEAN MASTER

NATIONAL DIPLOMA – 5 YEARS OF HIGHER EDUCATION – M2  
120 ECTS credits

> *International Master of Science in Viticulture and Enology*:

<http://vinifera-euromaster.eu>

> *International Vintage Master*: [www.vintagemaster.com](http://www.vintagemaster.com)

### Programs Taught in English at Master level:

> *MBA Wine & Spirit Business*

> *MSc Wine Management*

[www.bsb-education.com/school-of-wine-spirits-business](http://www.bsb-education.com/school-of-wine-spirits-business)

> *MSc Wine and Spirit Management*

> *MSc Wine and Hospitality Management*

<https://kedge.edu>

# Wine and Enology

## DIPLÔME NATIONAL D'ŒNOLOGUE (DNO, NATIONAL ENOLOGY DIPLOMA)

NATIONAL DIPLOMA – 5 YEARS OF HIGHER EDUCATION – M2  
120 ECTS credits

The DNO is the only degree in France that is an accredited qualification for professional enologists. This 2-year national diploma is offered by the universities of Bordeaux, Dijon, Montpellier, Reims, and Toulouse. It is open to holders of a *Licence*, preferably in biology, chemistry, or agronomic biochemistry, a **BTSA in viticulture-enology**, or a *Licence Professionnelle*.

## AGRICULTURAL ENGINEERING (OPTION VITICULTURE/ENOLOGY)

NATIONAL DIPLOMA – 5 YEARS OF HIGHER EDUCATION – M2  
120 ECTS credits

Studies of Applied Agronomy may be paired with training in engineering, with specializations related to the focus of the institution. One example is the viticulture and enology option. Students can work toward the DNO (national enology diploma) while pursuing the agricultural engineering degree.

Bordeaux Sciences Agro: [www.agro-bordeaux.fr](http://www.agro-bordeaux.fr)

L'institut Agro - Montpellier SupAgro: [www.montpellier-supagro.fr](http://www.montpellier-supagro.fr)

ESA d'Angers: [www.groupe-esa.com](http://www.groupe-esa.com)

## W

## LEVEL

# Beyond the Master level

## MASTÈRE SPÉCIALISÉ® (MS)

INSTITUTION DIPLOMA – 1 YEAR OF HIGHER EDUCATION

Labeled by the *Conférence des Grandes Écoles*, the MS degree enables students to earn an institutional credential attesting to dual competence in the engineering sciences.

### > International Wine and Spirit Business

*School of Wine and Spirit Business - Burgundy School of Business*: [www.bsb-education.com/school-of-wine-spirits-business](http://www.bsb-education.com/school-of-wine-spirits-business)

### > Wine and Spirits Management (MVS)

*Kedge Wine School*: <https://kedge.edu>

[www.campusfrance.org](http://www.campusfrance.org) > Resources center > Panorama of Higher Education and Research in France > Degrees > *Mastère spécialisé®* programs

### List of MS programs:

[www.cge.asso.fr/formations-labellisees/liste-formation-ms](http://www.cge.asso.fr/formations-labellisees/liste-formation-ms)