

A specialist pathway offering high-level expertise ...

Multicultural competence is a highly sought-after professional asset. Flexibility, mobility, and teamwork are especially valuable for opening doors to key positions early in a career. The International Vintage Master degree fulfils all the necessary conditions for successful integration into professional life. It offers ample opportunities for studies and work placements in foreign countries, and emphasizes an overall approach to all stages of wine making, from production to marketing.

Key issues in the international wine sector

The continuous changes and globalisation of the wine market have resulted in new needs for the wine industry. To meet these needs, our Master's degree aims to train flexible and innovative executives and managers with the necessary skills to play an active part in the enhancing of wines from the technical, strategic and commercial points of view. Our graduates capitalize on their thorough knowledge of European viticulture, their national and international networks, to understand and cope with the cultural differences of their various partners.

Positions of responsibility

Positions combining technical skills and strategic know-how

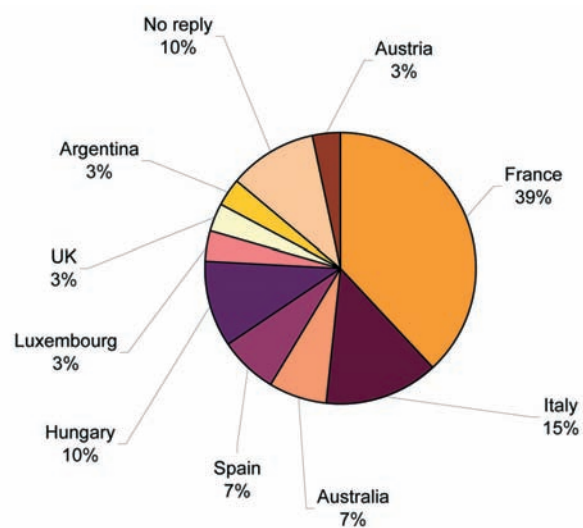
Positions held by our graduates:

Wine marketing consultant in an international trading company, manager of a wine consulting firm in the Bordeaux region, marketing manager in the wine-making supply sector, vineyard manager in Italy, cellar master in Australia, quality engineer in a trading company...

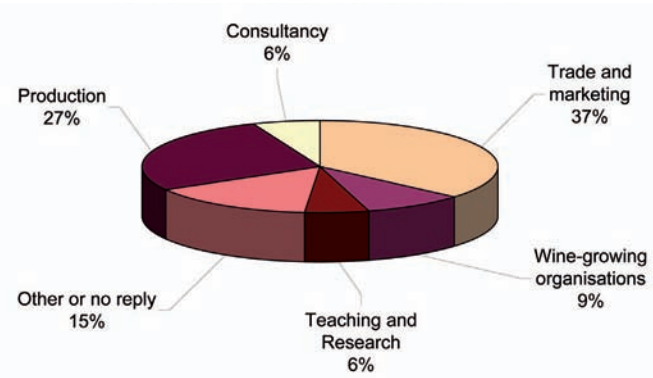
A rapid and successful integration into professional life

80% of a year group already hold a job on graduation day

Countries wherein our graduates are working



Main positions held by our graduates



Figures for the last three year groups

"The international dimension of Vintage Master's degree is essential, and constitutes a real plus compared to more 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."
M. Gilles DUPUY, Deputy General Manager at Bucher Vaslin, world-leading supplier of winemaking equipment

Read alumni testimonies on ...



... www.vintagemaster.com

Erasmus Mundus Consortium

The course is organised and coordinated by ESA in Angers, in partnership with 10 Institutions of higher education from 9 different countries.

11 Institutions from all over the world:

France:

- Groupe École Supérieure d'Agriculture d'Angers
Contact: Christel RENAUD
www.groupe-esa.com

Spain:

- Universidad Politécnica de Valencia
Contact: Jose-Luis ALEIXANDRE-BENAVENT
www.upv.es

Greece:

- TEI of Athens
Department of Enology and Beverage
Technology of Food and nutrition
Contact: Elias NERANTIS
www.zeus.teiath.gr

Hungary:

- Corvinus University of Budapest - Buda Campus
Contact: Dr.György PÁSTI
www.uni-corvinus.hu

Italy:

- Università di Bologna
Campus di scienze degli alimenti
Contact: Alessandra FABIANI
www.unibo.it
- Università Cattolica Del Sacro Cuore di Piacenza
Contact: Luigi BAVARESCO
www.unicatt.it

Portugal:

- Universidade de Trás-Os-Montes e Alto Douro, Vila Real
Departamento de Fitotécnia
Contact: Nuno MAGALHAES
www.utad.pt

Institutions associated with the consortium:

South Africa:

- University of Stellenbosch
Contact: Victoria CAREY
www.sun.ac.za

Chile:

- Pontifica Universidad de Chile
Contact: Edmundo BORDEU
www.puc.cl

Romania:

- University of Agronomic Sciences and Veterinary Medicine of Bucharest
Contact: Arina ANTOCE
www.usab.ro

Switzerland:

- École d'Ingénieurs de Changins
Contact: Stéphane BURGOS
www.eichangins.ch

COURSE COORDINATOR: The ESA Group in Angers
Christel RENAUD (c.renaud@groupe-esa.com)



<http://www.vintagemaster.com>

International Vintage Master degree

The combination of viticulture, oenology and marketing

Become an executive specialising in the international wine sector



ÉCOLE
SUPÉRIEURE
D'AGRICULTURE
D'ANGERS

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Erasmus Mundus

A course of excellence

The course is designed to develop both technical and marketing skills on an international scale, and 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 keep up with the issues of the global wine market.

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. It is designed to help students develop:

- **technical skills:** improvement of grape and wine quality, influence of “terroir”, environmental and regulatory constraints ...
- **strategic skills:** economic and marketing issues of wine markets, strategies of national and international wine industries ...



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 the scientific reliability of our teams. All partner institutions’ lecturers work in research laboratories of international repute.

The professional world

- Contributions of **professionals** with great expertise in their field of activity.
- Numerous **case studies**.
- Study trips in European countries.
- A work placement of several months in a company.

An outstanding international degree

- The International Vintage Master degree is officially awarded by the French Ministry of Agriculture and Fishing. It is a **double degree scheme**, allowing a student to be awarded a partner institution’s Master’s degree together with ESA’s. It qualifies its holder for admission to a doctoral programme.

- Throughout the course, modules are taught **in 3 of the following partner institutions:**

Spain (Valencia) - France (Angers) - Greece (Athens) - Hungary (Budapest) - Italy (Bologna and Piacenza) - Portugal (Vila Real) - Chile (Santiago) - South Africa (Stellenbosch).

- It is a daily multicultural experience for all students: each intake has **approximately 30 students from 15 to 20 countries**, while lecturers come from about ten different countries.

Erasmus Mundus, an elite label

Labelled as Erasmus Mundus Master’s course of excellence, the international Master’s degree “Vintage” is a unique course on the wine sector in Europe.



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.

An international and vocational course of study

Case studies, a study trip and the end of studies project (thesis) help students clarify their professional career plan. They provide students with an opportunity to acquire a thorough first-hand experience of their future working environment.



Some figures about the organisation of the course

- A 4-semester course
- Teaching periods in 3 different countries
- 2 foreign languages (as well as native language)
- 1 study trip in 2 or 3 countries
- 6 to 8-month end of studies project in a company or a lab
- 120 ECTS credits (European Credit Transfer System)

	Module	Title and contents	Duration	Place
1 st Semester	N° 1	2 languages applied to the vine-growing and winemaking sector (as well as native language). 1st session during semester 1 and 2nd session during semester 2.	5 weeks	Angers (France) and same partner institution as module 5
	N° 2	European “terroirs” (wine-producing areas) Methods for characterising wine “terroir”, relationships between “terroir” and typicity of wines, “terroir” and added commercial value ...	3 weeks	Angers (France)
	N° 3	World wine economy and organisation of wine-producing areas The world wine market, how the wine sector works, international issues linked to a specific wine-producing area ...	6 weeks	Angers (France)
	N° 4	Wine marketing strategies of the wine-making industry Becoming acquainted with the wine market, consumers’ expectations, product marketing, marketing plan and strategy.	6 weeks	Angers (France)
2 nd Semester	N° 5	Viticulture and the environment Technical sequences, production systems, environmental constraints ...	6 weeks	According to the year of study: Vila Real (Portugal), Piacenza (Italy) or Valencia (Spain)
	N° 6	Study trip to several European vine-growing regions	3 weeks	2 or 3 partner or associated institutions
3 rd Semester	N° 7	Oenology Wine production sciences and technologies, sensory analysis, quality management ...	9 weeks	According to the year of study: Athens (Greece), Bologna (Italy), Budapest (Hungary) or Valencia (Spain)
	N° 8	Preparing for the “professional project” Introduction to scientific methods (statistics, project management)	4 weeks	Same partner institution as module 7
4 th Semester	N° 9	The “professional project” (end of studies work placement) Hands-on experience in a professional context, solving of problems in the host company or laboratory.	6 months	Student’s choice

For European students: possibility to carry out a 3-6-month study period in **Chile** or **South Africa** with an Erasmus Mundus scholarship.

A course with flexible entry requirements ...

This course is open to graduates (BSc or equivalent qualification). It is equally open to those who have been or are currently employed. Various funding and grants opportunities are available to students.

Eligibility for the course

Students holding a higher education degree, at least a BSc or honours degree, in a scientific or economic subject ...

- Bachelor of Science, Master of Science
- A French licence, licence pro, Master’s degree, DNO (National Degree of oenology), business school diploma
- Or an equivalent degree from a foreign institution

Good language skills in English and French are also required. Refresher language courses are available before entering the Master programme.



People working and wishing to obtain a Master’s degree through continuing education. Each application will be examined individually.

People currently looking for work.

People wishing to take one or several modules of their choice (this route does not lead to the awarding of the degree).

Tuition and grants

Tuition fees

In 2007, they amounted to 5,500 € a year for European Union applicants*, and 10,500 € a year for applicants from outside the European Union*. Tuition includes accommodation and transport expenses involved in module 6.

Grants

- **About 70% of students are eligible for a grant covering their tuition fees and living expenses** (Erasmus Mundus scholarships, grants from the French government or regional authorities).

- Grants are awarded to all students who do a period of study or work placement abroad (Erasmus Mundus and Erasmus scholarships, grants from the Ministry of Agriculture and Fisheries or regional authorities).

ESA will help candidates fill in their grant application form.

www.vintagemaster.com

Further information on grants

Registration procedure

The different stages

Admission is based on candidates’ qualifications (academic results, covering letter, language skills in French and English) plus an interview.

The application form is available on the following site: www.vintagemaster.com or at the ESA secretariat

Deadline for submission of application forms:

- for European Union applicants*: April 15th
- for applicants from outside the European Union*: December 15th

* More information on the countries of origin on www.vintagemaster.com

For further information, please contact Delphine RUSSEIL, administrative assistant of the course: 00 33 2 41 23 55 12 - d.russeil@groupe-esa.com



An opportunity to study in European university towns ...



For further information on the course ...



... www.vintagemaster.com

Practical information on the partner university towns on ...



... www.vintagemaster.com