INTERNATIONAL VINTAGE MASTER

STUDENT GUIDE
FOREWORD

It is with great pleasure that we welcome you to the International Vintage Master. Established in 2002, this 2-year study programme is a joint collaboration between higher education institutions, bringing together various competencies in the field of viticulture, oenology and wine marketing on an international scale.

This guide offers essential information about the MSc Vintage programme. It aims to guide each student, from registration to graduation, and to explain our relationship with students and member institutions. It provides the regulations that govern this programme and we encourage students to refer to these documents regularly. For specific information on courses, schedules, requirements, etc., a detailed description will be provided at the start of each academic semester, including learning outcomes, how classes, practical work and evaluations are structured. Suggested readings to help students progress will also be added as well as the support that each student will receive from host institutions.

At the end of this guide (Annex 4), each student signs an agreement indicating that they have read this guide and the mutual commitments it entails. While we make every effort to ensure that the information here is correct, changes are possible from time to time. We wish each student every success in their studies.

Etienne Neethling
Head of the International Vintage Master
Ecole Supérieure d’Agricultures
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WHAT’S IN A NAME?

Vintage = VI
Ne, wine and Terroir manAGEment
PART 1

INTERNATIONAL VINTAGE MASTER
The International Vintage Master’s degree seeks to provide students with a comprehensive overview of the wine industry, from soil to consumer. The objective is to help students acquire scientific, cultural and economic knowledge as well as the technical and strategic skills of grape growing and ripening, wine production and marketing. Consistent with this overall objective, the programme particularly focuses on the concepts of terroir and typicality, providing students with the expertise to characterise, protect and promote wine diversity and identity. The MSc Vintage welcomes annually about 25 students from many different nationalities and various backgrounds.

**TERROIR & TYPICALITY**

They are two inseparable concepts when discussing the link between a wine and its place of origin. Indeed, most esteemed wines are essentially about place, where natural factors such as soil and climate conditions are key parameters. However, these local environmental features cannot be separated from cultural practices as wine production is strongly driven by human decision making, from perennial practices such as site or varietal selection to annual practices such as harvest date, duration of wine maceration or aging. The concept of terroir refers therefore to a complex set local specificities that strongly interact with human actions. The International Organization of Vine and Wine (OIV) defines terroir as “an area in which collective knowledge of the interactions between the identifiable physical and biological environment and applied vitivinicultural practices develops, providing distinctive characteristics for the products originating from this area”. Terroir is therefore crucial to the understanding of quality wines, and in this context, the concept of typicality expresses the degree to which a wine reflects its geographical origin. Investigated through sensory analysis, typicality refers to the most familiar and typical representation of a wine, as a function of its geographical origin. To that end, typicality does not seek uniformity, but rather that wines from a similar terroir bore an identifiable family resemblance with notable characteristics.

**Label of excellence**

The study programme was twice awarded the Erasmus Mundus label of excellence in 2005 and 2009.

1.1. **MEMBER INSTITUTIONS**

The Master was initially constructed with different European universities, between 1998 and 2002. In 2007, new partnerships with South Africa, Switzerland and Chile were established, as
well as in 2016 with England, allowing a stronger international collaboration, both in terms of research and education.

**THE PARTNER INSTITUTIONS ARE:**

**France - Coordinator**

Ecole Supérieure d’Agricultures (ESA)
55, rue Rabelais - BP 30748 - 49007 ANGERS Cedex 01
Tel: +33 2 41 23 55 55
Dr. Etienne NEETHLING
eneethling@groupe-esa.com

**Italy**

Università Cattolica Del Sacro Cuore (UCSC)
Istituto di Frutti-Viticoltura
Via Emilia Parmense 84 - 29100 PIACENZA
Tel: +39 0 523-599 267 268
Pr. Luigi BAVARESCO
luigi.bavaresco@unicatt.it

**Hungary**

Szent Istvan University (SZUI)
Budai Campus, Villányi út 29-43 - H1118 BUDAPEST
Tel: +36 1 4826053
Pr. György PASTI
Pasti.Gyorgy@kertk.szie.hu

**Portugal**

Universidade de Trás-os-Montes e Alto Douro (UTAD)
Escola de Ciências Agrárias e Veterinárias
Departamento de Agronomia
Apartado 1013 - 5001-911 VILA REAL
Tel: +351 259 350 448
Pr. Vicente SOUSA
vicente@utad.pt

**Spain**

Universidad Politécnica de Valencia (UPV)
Camino de Vera, s/n - 46022 VALENCIA
Tel: +34 96 38 77 053
Pr. Jose Luis Aleixandre BENAVENT
jaleixan@tal.upv.es

**Switzerland**

Haute Ecole Spécialisée – Suisse Occidentale Ecole d’Ingénieurs de Changins
Route de Dullier - 1260 NYON
Tel: +41 22 363 40 50
Dr. Roland RIESEN
roland.riesen@changins.ch

**ATTENTION:** Each student is asked to inquire about the requirement for a visa when visiting the various countries (e.g. during modules at member universities, study trips or working internships…) and to take the necessary steps. Each student has to manage his or her own travel procedures.
THE ASSOCIATED PARTNER INSTITUTIONS ARE:

**France**
Université d’Angers (UA)
UFR ESTHUA Tourisme et Culture
7 allée F. Mitterrand BP 40455 49004 ANGERS
Tel: +33 2 44 68 81 00
Dr. Olivier ETCHEVERRIA
Olivier.Etcheverria@univ-angers.fr

**South Africa**
University of Stellenbosch (US)
Private Bag X1 7602 MATIELAND, WESTERN CAPE
Tel: +27 21 808 4711
Dr. Wessel DU TOIT
wdutoit@sun.ac.za

**England**
Plumpton College
Wine Department
Ditchling Road - Plumpton (SUSSEX)
Tel: +44 1273 890 454
Dr. Chris FOSS
chris.foss@plumpton.ac.uk

**Chile**
Pontificia Universidad Católica de Chile (PUC)
Facultad de Agronomía e Ingeniería Forestal
Departamento de Fruticultura y Enología
Casilla 306-22, SANTIAGO
Tel: + 056(2) 686 4167
Pr. Edmundo BORDEU
ebordeu@uc.cl

**Italy**
Università di Bologna (UNIBO)
Dipartimento di Scienze e Tecnologie Agro-Alimentari
Piazza Goidanich 60 – 47521 CESENA (FC)
Tel: +39 0 547-338 111
Pr. Andrea VERSARI
andrea.versari@unibo.it
1.2. **LEARNING OUTCOMES**

On completion of this study programme, students will have acquired the following principal learning outcomes:

- The fundamental understanding of grape growing and ripening, from vineyard establishment to harvest.
- The expertise of interactions between grapevines and their natural and human environment at different temporal and spatial scales.
- The knowledge and skills of winemaking process from harvest reception to bottling, including quality controls.
- The ability to conduct tastings, sensory analysis (using trained panels) and consumer studies to define product attributes (both targeted and obtained wine quality).
- An aptitude to characterise the natural and human factors impacting wine quality and style (even typicality).
- The capacity to deal with the major issues of sustainable grape and wine production in a constantly changing environment (including climate change, environmental impacts and consumer health).
- A well-developed acquaintance with the fundamentals of business and project management as well as the relevant theory and practice of entrepreneurship.
- An understanding of the wine business world through the eyes of an entrepreneurial marketer in order to continually adapt and innovate in a challenging industry.

1.3. **DEGREE**

The International Vintage Master degree is accredited by the French Ministry of higher Education and Research since 2003.

*Diplôme National de Master (DNM) en Sciences et Technologies de l’Agriculture, de l’Alimentation et de l’Environnement, parcours “Vintage”*

This national master’s degree is jointly awarded with the associated partner, the University of Angers, France. It is awarded to students who attended the MSc Vintage programme and validated 120 ECTS credits (European Credit Transfer System). It also qualifies its graduates for doctoral studies. Depending on the student’s mobility path\(^1\) and the courses he or she attended, each student will be awarded a minimum of 2 double degrees\(^2\).

1.4. **LANGUAGE POLICIES**

The language of courses and evaluations is English. During the final semester, the professional thesis project is also written and defended in English.

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\(^1\) See mobility scheme in section 1.5., page 10.
\(^2\) See possible double degrees in section 4.4.2., page 30.
Nevertheless, local European languages are integrated and supported in the teaching programme, allowing students the opportunity to acquire more linguistic competencies in order to promote:

- An optimal integration in hosting countries
- A better interaction and exchange with local producers and institutional actors of the wine industry.

For that reason, hosting country language courses are available, either as “required” in the second semester (Italian or Portuguese) or as “optional” in the third semester (French). For students who master the language of the hosting country in the second semester, a replacement study will be proposed in the scientific laboratory of the partner institution. Learning the local language can also be helpful if a student wishes to pursue a PhD degree in one of the hosting countries.

1.5. Mobility Scheme

The curriculum consists of two academic years, divided into four semesters of 30 ECTS. During the first three semesters, students attend courses in three European partner institutions: namely France (Angers) and 2 other institutions in Spain (Valencia), Hungary (Budapest), Italy (Piacenza) or Portugal (Vila Real). The students remain therefore together for the duration of the three semesters.

Another individual mobility, during the fourth and final semester, is possible to other countries or associated partner institutions in Chile, South Africa, Switzerland or England. This mobility scheme aims to provide students with a rich cultural experience and international exposure of the wine industry.

1.6. Academic Committee

It's role is to:

- Guarantee the quality of the education and training programme
- Define the learning outcomes and ensure course contents meet the required standards
- Propose changes in the study curriculum when necessary
- Ensure course consistency and equal assessment policies in each partner institution
- Supervise the final selection of students enrolling in the study programme
- Assess and ensure that student evaluations have been completed in each academic year.
- Administer and supervise student and professor mobility
- Validate the participation of new partner institutions
- Oversee and validate student professional thesis projects

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3 The choice of universities varies each year depending on the decision of the academic committee.
PARTNER MEMBERS OF THE ACADEMIC COMMITTEE:

- Etienne Neethling, PhD (Master coordinator): Ecole Supérieure d’Agricultures (ESA) in Angers (France) – Lecturer and researcher in viticulture.
- Pr. Luigi Bavaresco: Università Cattolica del Sacro Cuore (UCSC) in Piacenza (Italy) – Lecturer and researcher in viticulture.
- Pr. José Luis Aleixandre: Universitat Politècnica de València (UPV) in Valencia (Spain) – Lecturer and researcher in oenology.
- Pr. Vicente Sousa: Universidade de Trás-os-Montes e Alto Douro (UTAD) in Vila Real (Portugal).
- György Pasti, PhD: Szent István Egyetem (SZIU) in Budapest (Hungary) – Lecturer and researcher in oenology.
- Péter Bodor, PhD: Szent István Egyetem (SZIU) in Budapest (Hungary) – Lecturer and researcher in viticulture.
- Roland Riesen, PhD: Ecole d’Ingénieurs de Changins in Nyon (Switzerland) – Lecturer and researcher in oenology.
- Matteo Mota, PhD: Ecole d’Ingénieurs de Changins in Nyon (Switzerland) – Lecturer in viticulture. matteo.mota@changins.ch
- Wessel Du Toit, PhD: Stellenbosch University (South Africa) – Lecturer and researcher in oenology.
- Pr. Edmundo Bordeu: Pontificia Universidad de Chile (PUC) in Santiago (Chile) – Lecturer and researcher in oenology.
- Professional representatives of the wine industry are invited to attend consortium meetings.

ASSOCIATED PARTNER MEMBERS OF THE ACADEMIC COMMITTEE:

- Pr. Andrea Versari: Università di Bologna (UNIBO) in Cesena (Italy) – Lecturer and researcher in oenology.
- Olivier Etcheverria, PhD: Université d’Angers (UA) in Angers (France) – Lecturer and researcher in gastronomy and wine tourism.
- Chris Foss: Plumpton College in Brighton (England) – Lecturer in viticulture and oenology.

MEMBERS OF THE ADMINISTRATIVE TEAM AT ECOLE SUPÉRIEURE D’AGRICULTURES IN ANGERS

- Administrative assistants: Marie-Claire Gillaizeau and Angélica Lebau mc.gillaizeau@groupe-esa.com / a.lebau@groupe-esa.com
- Recruitment supervisors: Marie Godard and Anne-Dominique Biche m.godard@groupe-esa.com / ad.biche@groupe-esa.com
- Head of international relations: Stéphane Brochier s.brochier@groupe-esa.com
1.7. **SOCIAL MEDIA**

Students can connect with us and graduates^4 around the world by following the MSc Vintage on social media.

Facebook: International Vintage Master @MScVintage
Find out about events, get news updates, hear about the latest blog posts and interact with your fellow students. View photos from events.

Twitter: @MSc_Vintage
Keep up to date with the latest developments and activities at the International Vintage Master programme.

LinkedIn: International Vintage Master
Network with fellow students, graduates and professionals from the international wine industry.

YouTube channel: International Vintage Master
Watch videos relating to the programme and interviews with students and alumni.

1.8. **HELPFUL LINKS**

Here are some links to information and resources that may be useful during the programme:

http://www.oiv.int/en/
http://www.adviclim.eu/
https://winefolly.com/
https://www.winebusiness.com/
https://www.winespectator.com/
https://www.thewinedoctor.com/
https://www.decanter.com/
https://www.vitisphere.com/

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^4 Since 2002, the MSc Vintage have graduated 296 students from 48 countries.
PART 2

STUDY CURRICULUM
The full-fledged English curriculum of the wine industry combines scientific, cultural and economic knowledge with various field activities and applied case studies. The curriculum was designed to help students develop:

- Technical skills in: vineyard establishment and terroir management, grape and wine quality improvement, winemaking techniques and sensory analysis, dealing with changing environmental issues.
- Strategic skills in: defining wine identity and diversity, wine markets and brands, wine firms and sectors, national and international wine business strategies.

To help students meet these standards, the curriculum is based on a strong partnership between partner universities, associated partners and various public and private professionals in the wine sector. Indeed, these professional actors play an active part in the master through classroom teaching, field excursions and case studies, enabling students to understand and address current issues in the wine industry, while likewise beginning to define their own professional career projects.

2.1. PROGRAMME STRUCTURE

FIRST YEAR (M1, 60 ECTS CREDITS)

During the first and second semester, the teaching curriculum provides students the opportunity to acquire and develop knowledge and skills across the following key areas of:

- Viticulture Fundamentals
- Advanced Wine Science
- Sensory Analysis & Tasting
- Grape Varieties & Terroirs
- Vine Physiology & Sustainability
The first semester (S1) takes place in Valencia (Spain) or Budapest (Hungary), from September to December, and the second semester (S2) from February to June, in Piacenza (Italy) or Vila Real (Portugal). The choice of universities varies each year and the academic committee reserves the right to change the list of universities offering the courses of the first two semesters. The 2018-2019 academic year starts on September 4, 2018 at Valencia (Spain).

The first year end with a 2-week study trip in two European wine producing countries, which changes each year on committee’s decision. This study trip is dedicated to visiting wine producers in different regions, allowing students to learn more about local practices and products (quality, typicality, economic and cultural values...).

Winter and Summer internships: at the end of each semester of the first year, students are encouraged to undertake practical internships in wine trade or production. During the winter holiday (6 weeks), students may decide to work in the hosting country, or travel to another country, to work in wine trade or production (e.g. pruning internship). Similarly, during the summer holiday (12 to 14 weeks), students may travel to different countries or regions to work, for example, as a harvest or cellar intern in a winery.

SECOND YEAR (M2, 60 ECTS CREDITS)

The third semester occurs in Angers (France), from October to February. Two weeks before the start of this semester, all non-French speaking students can attend French language lessons. During the third semester, the students will apply their first-year knowledge and skills to:

- Wine Terroir & Management
- Wine Marketing & Branding
Applied field and case studies are likewise essential components of the third semester curriculum, where students will deal with real-life situations from public or private wine companies and organizations. These studies allow students to gain experience in an actual working environment, and gain more insight in the wine industry.

Also, students will use the third semester to finalize their master thesis projects. Students have to find their own study internships, yet offers from partner universities are regularly sent to students.

The fourth and final semester is devoted to the professional thesis project (30 ECTS credits). This 6-month study internship can take place in a private company, research laboratory or public institution, in any country of choice. The thesis project provides students with an in-depth and hands-on professional experience in the field of viticulture, oenology or wine marketing. Throughout the project, each student is supervised by two advisors, a tutor from the hosting company or structure, and a supervisor from the academic committee. After handing in a written thesis of the research work, the professional project is finalized through an oral dissertation. The completion of the International Vintage Mater’s programme leads to a National French Master Degree of Science (MSc, French DNM), as well as to double degrees depending on student mobility pathways.

See Annex 1 for the Calendar of Class 2018-2020
2.1.1. **First Semester Overview**

**Wine Quality**

Wine quality is the outcome of a complex interaction between natural, biological and human factors (i.e. viticultural and winemaking decisions), varying strongly over time and geographical areas. It is therefore the result of countless components, ranging from the role of soil or variety to cellar practices and bottling techniques, all taking place within a specific social and economic background. With increasing global competition, wine quality has become central in retaining and gaining consumers, creating a reliable image in the market. Indeed, while wine consumption is growing, especially among non-producing countries, production still continues to outpace consumption, resulting in an oversupply of wine and therefore a demand for winegrowers to be committed to quality. Still, wine quality remains neither easy to define nor measure as it is strongly subjective in nature. In general, a quality wine product refers to the absence of perceptible flaws in colour or flavour. Yet, it is likewise assessed with its positives, for example, the presence of desirable characteristics for a particular style, the duration and complexity of aromas, the conformity to a specific place, etc.

The first semester focus on this concept of wine quality, from berry formation to wine bottling, including sensory analysis and tasting. The first module looks specifically at the viticultural factors of wine quality, as a common saying is “wine is made in the vineyard”. This module will centre upon the influence of viticultural practices on grape development and composition. From here, the second module will cover managing wine production and quality, while module three will be looking at advanced wine science and research. The courses of these modules are based on the fundamentals of the science and technology of winemaking. The fourth module is based on sensory analysis and wine statistics, as tools to identify, measure and interpret wine quality. The final module concludes with a winery management assessment.

<table>
<thead>
<tr>
<th>Wine Quality</th>
<th>ECTS Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Module 1.1</td>
<td>Viticultural factors of quality wines</td>
</tr>
<tr>
<td>Module 1.2</td>
<td>Winemaking processes</td>
</tr>
<tr>
<td>Module 1.3</td>
<td>Wine science</td>
</tr>
<tr>
<td>Module 1.4</td>
<td>Wine sensory analysis</td>
</tr>
</tbody>
</table>
2.1.2. **SECOND SEMESTER OVERVIEW**

**SUSTAINABLE VITICULTURE**

The grapevine is cultivated over a wide range of environmental conditions. As a perennial specie, it requires a few years to reach reproductive maturity, remaining then economically productive for many years. Prior to planting, choices in terms of perennial practices are very important, e.g. selection of planting site and vine varieties. At this level, natural conditions inevitably play an important role, yet decision-making is also strongly driven by other factors, such as market trends or production regulations. Quality-orientated wine production is only achieved by considering both environmental and socio-economic conditions. From here, annual practices, e.g. soil, disease and canopy management, are constantly required to manage, among other factors, seasonal climate variability. Today, vine growers are facing many environmental issues (e.g. climate change), requiring them to reconsider their farming practices and management strategies to promote sustainable viticulture. Hence, vineyard practices and strategies should focus on producing grapes with high quality and correct yields, while having minimal effects on the environment for future generations. The second semester seeks to promote the principles of sustainable viticulture, by providing scientific knowledge and training on grape growing and berry ripening at different scales. The first module will present the fundamental knowledge on vineyard establishment, while the third module addresses the main grape varieties cultivated worldwide. The fourth and fifth modules are focused on the issues of pest and disease management and the principals of eco-physiology. These courses will teach students the advanced understanding of managing grapevines. A foreign language module is also included to encourage cultural and linguistic competency. The last module includes a European study trip, allowing students to gain exposure and knowledge to the industry and activities of local actors from different regions.

<table>
<thead>
<tr>
<th>Sustainable Viticulture</th>
<th>ECTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Module 2.1</strong></td>
<td><strong>Vineyard establishment</strong></td>
</tr>
<tr>
<td><strong>Module 2.2</strong></td>
<td><strong>Foreign language</strong></td>
</tr>
<tr>
<td><strong>Module 2.3</strong></td>
<td><strong>Grape varieties &amp; wine geography</strong></td>
</tr>
<tr>
<td><strong>Module 2.4</strong></td>
<td><strong>Grape pest &amp; disease management</strong></td>
</tr>
<tr>
<td><strong>Module 2.5</strong></td>
<td><strong>Grapevine eco-physiology</strong></td>
</tr>
</tbody>
</table>

5 This module includes the two-week study trip in two European wine producing countries (either Italy and Hungary or Portugal and Spain depending on where the sustainable viticulture semester is held)
2.1.3. **THIRD SEMESTER OVERVIEW**

**WINE IDENTITY**

The wine sector is growing every day with emerging wine producing regions or new markets, such as in Asia. In response to an increasingly competitive global industry, winemakers are seeking to increase their sales and attract more consumers by distinguishing themselves and their products from competitors. These targets can be achieved either by volume (at low prices) or by a strong identity, oriented towards maintaining a premium in the market by ensuring high quality products and more recently, meeting the demands of the discerning consumer for environmental sustainability. Therefore, as a competitive marketing advantage for fine wines, wine identity can either be defined at the territorial level or at the level of a firm. The former specifically focus on collective features such as a distinctive landscape, well-defined wine style, cultural heritage and local expertise. While traditionally a European practice, regional branding strategies have strongly increased over recent years in new wine producing countries. Still, alone a territorial identity is not sufficient as a means for quality differentiation and therefore, each firm also requires to create its own identity. The latter represents a defined set of expectations and values, which implies trust and consistency for the consumer. A well-positioned firm identity can generate loyalty in a wine market where the consumer can be overwhelmed by many choices. The third semester is dedicated to wine identity. The first module specifically centres on the concept of wine terroir, the role of natural and human factors, the techniques and applications of defining and protecting geographical areas, as well as the strategy of collective marketing. The third module will teach students the fundamental knowledge and techniques of strategic and operational wine marketing, with a strong international orientation. The courses of this module will also explore the notions of branding and entrepreneurship. The second and fourth modules were constructed to provide students with the opportunity to gain practical experience in a professional environment.

<table>
<thead>
<tr>
<th>Wine Identity</th>
<th>ECTS Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Module 3.1</td>
<td>Wine terroir &amp; management 9</td>
</tr>
<tr>
<td>Module 3.2</td>
<td>Wine marketing &amp; branding 9</td>
</tr>
<tr>
<td>Module 3.3</td>
<td>Field case study 3</td>
</tr>
<tr>
<td>Module 3.4</td>
<td>Applied research project 9</td>
</tr>
</tbody>
</table>
2.1.4. **FOURTH SEMESTER OVERVIEW**

**MASTER THESIS**

According to the International Organisation of Vine and Wine (OIV), global wine exports totalled 107.9 million hectolitres in 2017, representing around 30.4 billion euros in value. Given the significant economic impact, the wine sector generates an overwhelming number of wine-related jobs. They range from positions in grape growing or wine production to, for example, careers in vine nurseries, tank or barrel producing facilities, sales and marketing teams, restaurateurs, wine tourism, education or training. With many opportunities offered in the wine sector, the working environment remains nevertheless competitive where every role is unique, requiring a specific set of skills and attributes to be successful. In this context, the MSc Vintage programme has a double purpose. Firstly, to educate and form students with a comprehensive overview of the wine industry, from soil to consumer. Indeed, the economic growth and sustainable development of the wine sector will benefit from new leaders and actors with a broad technical and strategic background of grape and wine production, with expertise and knowledge in wine identity and diversity. And secondly, to grant students the opportunity to gain specific competencies by conducting a fundamental scientific research in any company or country of choice. This exposure and experience gained in real life situations will empower students to address the various challenges and issues that await them after graduation. They will learn to be more autonomous and responsible, develop skills and gain knowledge in the field of interest and obtain a specialisation for specific tasks or professions.

The fourth semester is devoted to the Master’s thesis. It takes place for a duration of six months in a professional environment and answer a scientific question, which was approved by the academic committee. The aim is to apply the concepts, tools and methodologies taught in the first three semesters of the MSc Vintage programme. After writing a scientific report, the thesis is orally defended in front of a jury committee.

<table>
<thead>
<tr>
<th>Master Thesis</th>
<th>ECTS Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Module 4.1</td>
<td>Professional Project</td>
</tr>
</tbody>
</table>
PART 3

BEHAVIOUR AND DISCIPLINE
By integrating the International Vintage Master, each student agrees to accept the rules that apply throughout the training. These rules concern conduct, attendance, respect of schedules or deadlines and validation of modules. It should be noted that students are also enrolled at the University of Angers\(^6\), and depend on their disciplinary section.

### 3.1. Conduct

- Students contribute to the care of classroom equipment and to the quality of the living environment on each campus.
- Students have respect for others and are well-mannered towards lecturers. Students also respect the working hours of lecturers, sending emails written formally.
- Students are prohibited to enter a classroom or practical work during a teaching activity of another group of students without the teacher’s permission.
- Students are required to dress appropriately. On certain occasions (e.g. oral defence professional meetings) students should wear a formal attire. The academic committee reserves the right to intervene in case of problems.
- Complying with the law of 9 July 1976 (article 16) enforced by decree on 29 May 1992, smoking is banned in all enclosed spaces.
- Consuming alcohol is strictly forbidden on campus premises, unless permission is previously requested for a particular event.
- The use of mobile phones is only allowed outside of classrooms, otherwise it must be switched off.
- Students should approve the distribution of group work and strive for good working conditions with mutual respect.
- Outside campus premises, whether in training situations or social events, students continue to be an actor of the Master and must respect the rules of general conduct.

### 3.2. Attendance

All students must be present for all teaching activities, regardless of type, and adhere rigorously to the schedule of teaching activities and duration of class breaks. Any unforeseen absence must be reported to the module supervisor as soon as possible (minimum 24 hours before) and justified (e.g. medical certificate). Proofs will be given within 1-week maximum. Beyond this period, the absence is considered as unjustified. Any foreseeable absence requires the approval of the head of the MSc Vintage programme. The supporting documents (e.g. medical certificate) must be submitted within 1-week maximum to the assistant of the Master. Unjustified absences are brought to the attention of the academic committee during Jury meetings. For all courses and practical work as well as field visits and study trips, attendance is controlled by name. The requirement set by the academic committee\(^7\) is a minimum presence of 80%. Beyond 20% of absence, any student who has exceeded this limit will not be allowed taking part in written exams, and has to repeat the module the following

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\(^6\) The International Vintage Master degree is jointly awarded with the University of Angers.

\(^7\) See academic committee in section 1.6. page 10.
year. The student will be considered as having failed the specific module. Lastly, a lecturer may send a student home who arrives late to a class or a practical training, without any explanation.

3.3. **COMMUNICATION POLICY**

Communications between students and the academic committee takes place with students Ecole Supérieure d’Agricultures (ESA) mailbox. Students should regularly check their ESA mailbox for any information (e.g. exam results, registrations) or updates (e.g. class dates and times). The module supervisor and head of the International Vintage Master meet periodically with class delegates to consider the different aspects of student life and well-being.

3.4. **DISCIPLINARY BOARD**

The academic committee has the role of holding a disciplinary council when needed. This advice is convened by the University of Angers at the request of the head of the Master programme in case of serious difficulties noted in any partner institution, training internship or during field visits and study trips. Serious offences may be the following:

- Inappropriate behaviour
- Class disturbances or non-compliance with laboratory safety rules
- Theft or fraud
- Refusal to pass or to return a working assignment
- Repeated absences in group work or in classroom teaching
- Dropping out of classes without the master coordinator's agreement
- Behaviour that may compromise the reputation of the master or any partner institution
- Plagiarism

In case of non-compliance with the general rules of behaviour and discipline, a student will receive written notices depending on the severity of his or her conduct. After three warnings, no tolerance at the final jury will be granted. The decisions are the subject of an official statement communicated to the concerned student and recorded in his or her school file. These decisions are immediately implemented (there are no appeal procedure). The permanent exclusion of a student can be pronounced in the case of:

- Deserotion of schooling without the agreement of the academic committee or the head of the MSc Vintage for more than 1 month.
- Serious breach of behaviour and discipline.

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8 See the financial implications in Annex 3.
9 See plagiarism in section 4.2.4., page 28.
3.5. FIELD VISITS AND STUDY TRIPS

The following rules apply to all outdoor excursions organised within the context the master programme. The module supervisor reserves the right to deny a student the opportunity to engage in a particular activity, in case of non-compliance with the regulations. They are:

- Punctuality is important and the bus will not wait for students.
- Eating and drinking (other than water) are not permitted on the bus.
- Always be professional during training excursions.
- Be appropriately clothed for the weather and ground topography.
- The use of personal or rented vehicles is strictly forbidden for safety reasons. It is compulsory to travel in the bus prearranged by the academic supervisor.
- No friends or family members are allowed to accompany students. Field visits or study trips remain a professional academic activity.
- During wine tastings, students are asked to be responsible and control the quantity they drink, as any drunk person will be immediately excluded. To bring your own alcohol to the visits is strictly forbidden.
PART 4
CODE OF GOOD PRACTICE
In compliance with the Ecole Supérieure d’Agricultures policy and procedure manual, the code of good practice presented here, provide students with all the necessary information about the various requirements to accomplish in order to be awarded the International Vintage Master degree. This code of good practice applies to all partner institutions where students’ complete modules and gain ECTS credits.

4.1. **General Principals**

The MSc Vintage programme leads to the awarding of a national master’s degree accredited by the French Ministry of Agriculture. This degree certifies that our graduate students have acquired a specific standard of professional qualifications through the knowledge, skills and abilities developed during their study curriculum. Before awarding the degree, the academic committee verifies that these qualifications have been acquired. Accordingly, all assignments or projects within the framework of this programme, as well as gained knowledge and skills, are assessed through grades achieved. The academic committee meets as a jury at the end of each academic year and takes a decision about student performances. The jury reaches a decision by examining each student’s academic records. In order to help the jury, the academic committee may also provide its members with all relevant information concerning the grades. The academic record is strictly confidential and cannot be transmitted without prior authorisation of the Master’s degree coordinator. The content of this record may not be communicated to any third party outside the master programme, except with the explicit consent of the student.

4.2. **Academic Assessments**

Any academic or practical activity realised within the MSc Vintage programme gives rise to a work assessment and student evaluation. The precise procedure of this assessment can be diverse and will be communicated to students at the beginning of each module, as well as the criteria on how their work will be appreciated. Likewise, the grading system differs according to the country where students undertake exams:

<table>
<thead>
<tr>
<th>Pass Grade</th>
<th>France</th>
<th>Spain</th>
<th>Italy</th>
<th>Portugal</th>
<th>Hungary</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>10/20</td>
<td>5/10</td>
<td>18/30</td>
<td>10/20</td>
<td>2/5</td>
</tr>
</tbody>
</table>

In all cases, the evaluation leads to the allocation of a single grade per module. The evaluation is a numerical score, giving rise to ECTS credits in the event of a successful completion of the module courses. Final module results most often calculated from individual evaluations, each with a different coefficient or multiplying factor (i.e. depending on their significance). They are communicated to students at the beginning of each course.

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10 The coordinator of the International Vintage Master programme (section 1.1., page 6).
For any delayed reporting assessment (e.g. field visit description, master thesis), grading penalties are applied. For example: 1-week late means 2 points will be removed from the final grade, 2-weeks late results in 4 points removed and beyond 3-weeks, students receive zero.

4.2.1. **WRITTEN TESTS**

Written, time-limited and supervised examinations are individual exercises. During the examination, a student is only allowed to communicate with the supervising teacher or exam officer present in the classroom. The grading teacher will be informed of any breach of regulations and are required to take this into account in the grading process. If malpractice is recorded on the part of students, they will automatically get zero, without prejudice to further penalties that may be initiated by the academic committee. Written test supervisors are entitled to take any action for ensuring the proper conduct of the test.

**CONDUCTING WRITTEN EXAMS**

**Before the Exam**

Students must arrive on time according to the published timetable, and must be seated in the examination room according to the seating arrangements at the scheduled starting time. If arriving after the start of the examination, a candidate may not be allowed in the examination room by the exam supervisor. Students must sign the attendance register.

**During the Exam**

Candidates who need to temporarily leave the room:

- For tests lasting less than 1 hour: leaving the room is strictly forbidden.
- For tests lasting longer: leaving the room is only possible at least 1 hour after the start.

It is not allowed for a number of candidates to simultaneously leave the classroom. Permanently leaving the examination is also not allowed until at least 1 hour after starting time. Students may only bring items and material authorised by the teacher of the subject. For exams during which no material is allowed, mobile phones should be switched off and kept in one’s bag.

**After the Exam**

All students must hand in a written or a blank sheet of paper.

4.2.2. **ABSENCE**

Any student knowing that they will not be able to participate in an exam, must report it as soon as possible to the module supervisor. Only the following reasons are considered valid, if justified in advance, or if not possible, at the latest 48 hours after the examination:

- Medical evidence attested by the delivery of a medical certificate
- Grief and death in the close family
• Sports competition at the national level
• Other exceptional event after the approval of the head of master programme.

Students absent for a valid reason will be called to a replacement session, which may take a different form that the first session (e.g. oral exam instead of written exam). In case of failure, these students will still be able to benefit from a 2nd exam session. Any unjustified absence results in a zero grading.

4.2.3. HANDICAP SITUATION

Students with permanent or temporary disabilities benefit from adapted arrangements within the framework of the legislation in force. They must contact the head of the master programme to set up the best adapted solution according to their personal situation.

4.2.4. PLAGIARISM

Plagiarism is copying, either totally or partially, written, graphic or visual material from web pages, computer programmes or software elements, from others, and passing them off as one’s own work without explicitly indicating references. Students whose work (e.g. project, report, etc.) shows established plagiarism, will receive a fail grade, without prejudice to further penalties that may be initiated by the academic committee.

4.2.5. PROFESSIONAL PROJECT

At the end of the first three semesters, students carry out a professional work placement for a 6-months period. Once the student has registered the thesis project, it is submitted to all partners of the academic committee for agreement: they might ask for more details. Once all everyone has agreed upon the study project, it is validated by the master’s coordinator, and a work placement agreement is issued for signature from all parts: Company, School and Student. Students are entitled to carry out their final year internships as soon as the academic committee has approved their projects.

The professional master thesis project includes a scientific report about the work placement. An oral presentation\textsuperscript{11} will take place in front of a board of examiners, composed of the academic supervisor, the company supervisor and the chairman of the examining board. The assessment scale is as follows:

• Insufficient (grading <10/20): the work presented is below the required minimum level of a Master 2 student.
• Accepted (10-11 / 20): the jurors have many remarks to make but nevertheless consider that the student can have, with a certain kindness, the MSc degree.

\textsuperscript{11}The oral defence takes place in October (around 2 years after the start of the programme). If the oral defence has to be postponed, the student has to wait for the next diploma jury to be awarded the MSc Vintage degree.
- Fairly good (12-13 / 20): the jurors have many remarks to make but nevertheless believe that the student can receive the MSc degree.
- Well (14-15 / 20): the jurors can make suggestions for improvement but feel that the work is of quality and corresponds to what they expect from a Master 2 student.
- Very good (16-17 / 20): the jurors themselves need a real time of reflection to propose significant improvements.
- Exceptional (18-19 / 20): corresponds to a work beyond the expectations of the jurors, according to its quality, its originality, etc. This evaluation requires the agreement of all the members of the jury and a justifying argument written by the president of the jury on the evaluation sheets.

Students obtaining at least a grade of 10/20 (acceptable) successfully complete their professional project. A complete explanatory notes specific to this final year internship and its validation is sent to students during the first academic year.

4.3. **AWARDING CREDITS**

All teaching modules lead to the awarding of an overall grade, calculated as the weighted average of the individual marks obtained from the different activities, making up the module unit. A module is fully validated or not at all. When student obtain the minimum grade required for a module, they receive the ECTS credits expressed for the specific module. The credits acquired are valid for 3 years after the 2nd year diploma jury or after the date of suspension of studies. Beyond this third year (i.e. 5 years after the start of the master programme), or three failures to a module of the master, the master is invalidated and the student cannot under any circumstances claim to the master’s degree.

4.3.1.1. **CLASSIFICATION ASSIGNMENTS**

Each grade obtained will be attached to a classification in the form of an alphabetic character in accordance with the ECTS system in order to give an indication of the achievement level of the student and to make the report card compliant with the European provisions and understandable in most universities abroad. Among the students having validated their module before the exams of the 2nd session, the indication of ranking will be attributed so that:

- 10% of the students registered in the module and having the best results obtain an A
- 25%, a B
- 30%, a C
- 25%, a D
- 10%, an E

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12 Each module is to be validated individually. In the event of failure of the module, a second exam session will be arranged. In case of failure, the student will have the repeat the module. After 3 failures to the same module, it will no longer be possible to register for the module or even for the master programme.
The students having validated modules during the 2nd session obtain the R mark. Students who have not validated either during the first or second exam session, obtain F (for fail) and will have to repeat the module, which gives rise to additional tuition fees (see annex 3).

4.4. **ATTAINING MSc VINTAGE DEGREE**

A jury of diplomas meets at the end of the second year to determine who are the graduate students. The MSc Vintage degree is obtained when student meets the following conditions:

- Successful completion of the 2-years programme: A total of 120 ECTS credits.
- The total tuition fees are fully paid\(^\text{13}\).

The master's degree is co-issued by the Ecole Supérieure d’Agricultures and the University of Angers. It is signed by both institutions as well as the French Ministry of Agriculture and the Academy Rector of Nantes.

4.4.1. **CERTIFICATE OF SUCCESS**

A certificate certifying that the student is graduated will be given during the Graduation Ceremony, which is organized just after the thesis oral examination (the same week).

4.4.2. **POSSIBLE DOUBLE DEGREES**

Depending on the background of each student and the agreements signed between the partner universities, the following double degrees may be obtained by the students:

- Universidad Politecnica de Valencia: "Master Universitario en Viticultura, Enología y Gestión de la Empresa Vitivinícola".
- Universita Cattolica del Sacro Cuore di Piacenza: "Diploma di Master Universitario di primo livello in Viticoltura ed Enologia Europea ed Internazionale".
- Szent Istvan University Budapest: "Master’s degree engineer in food specialization on oenology and wine management".
- Universidad de Tras Os Montes e Alto Douro de Vila Réal: "Master in crop science option vitiviniculture".

4.4.3. **DIPLOMA SUPPLEMENT**

The diploma supplement\(^\text{14}\) follows standards established by the European Commission, the Council of Europe and UNESCO/CEPES. It aims at providing relevant and independent data in order to facilitate international academic recognition. It is designed to provide a description of the academic level, content and status of the studies that were successfully completed by

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\(^{13}\) Tuition fees do not include travel expenses to partner universities where modules are taught. It does not include meals during study trips, except under exceptional circumstances.

\(^{14}\) See Annex 2
the individual named on the original qualification to whom this supplement is appended. Information required in all eight sections should be provided. Where information is not provided, an explanation should give the reason why.

4.5. FAILURE

The jury of the academic committee carefully considers the situation of students who have not successfully completed the MSc Vintage programme in due time, and reaches a decision about the appropriate penalty. The jury may pronounce the non-validation of any student whose overall results are considered insufficient. The non-validation constitutes a sanction applicable in case of:

- Insufficient number of credits obtained at the end of the 2 years,
- Non-payment of tuition fees,
- Absence(s) not justified to exams,
- Absences not justified to lessons and practical work superior to 20%,
- Serious breach of discipline
- Non presentation of the diploma required at the start of admission (i.e. BSc degree).

The student has 3 years after the 2nd year diploma jury or after the date of suspension of studies to validate the entire master programme. Beyond this deadline, the student will receive a cancellation letter. Students not having achieved all 120 ECTS credits will be informed of the terms available and the tuition fees for continuing their training.

4.6. ABANDONMENT OF STUDIES

In case students wish to abandon their studies, they have to submit a written notification to the attention of the coordinator of the master programme. Their studies will be terminated once the notification is delivered.

IN THE FIRST YEAR

A. In the first 2-weeks: only the amount of the deposit is kept.
B. Before 31 January: the tuition invoice is proportional to the amount of educational training (1 month = 1/10th of the annual fees).
C. From 1 February: full first annual year is due.

IN THE SECOND YEAR

The amount for each semester started is due. In addition: Books must be returned to the Library and material borrowed must be returned. In 1st (circumstances B, C) and 2nd year, the additional costs are due for the whole year and the participating amount for study trips is not refundable.

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15 See Annex 3 for the financial conditions of repeating an academic module.
PART 5
ANNEXES
5.1. Annex 1

Class of 2018-2020

Dates & Locations

4 September to 14 December 2018
Semester 1 Wine Quality
Valencia (Spain)

Winter Holidays & Internship in wine trade or production

11 February to 14 June 2019
Semester 2 Sustainable Viticulture
Piacenza (Italy)

17 June to 28 June 2019
Viticulture study trip
Italy & Hungary

Summer Holidays & Internship in wine trade or production

21 October 2019 to 7 February 2020
Semester 3 Wine Identity
Angers (France)

March to September 2020
Semester 4 Master Thesis
Worldwide

October 2020
Thesis defense & Graduation
Angers (France)

*dates to be confirmed

CONTACT

P +33 02 41 23 55 55
E e.neething@groupe-esa.com
W www.vintagemaster.com
5.2. **ANNEX 2**

The MSc Vintage is a training programme between different higher education institutions. The diploma supplement describes the studies completed within the 2-year programme and all the relevant diplomas. The diploma supplement, validated by the entire consortium, includes the following elements:

1. **Information identifying the holder of the qualification**
   1.1 Family name:
   1.2 First name(s):
   1.3 Date and place of birth:
   1.4 Nationality:
   1.5 Student number or code:

2. **Information identifying the qualification**
   2.1 Name of the qualification and title
   2.2 Main fields of study for the qualification
   2.3 Name and status of the institution awarding the qualification
   2.4 Name and status of the institution administering studies:
   2.5 Language(s) of instruction and examination: French and English, see article 6.1

3. **Information on the level of qualification**
   3.1 Level of qualification:
   3.2 Official length of the program
   3.3 Entry requirements

4. **Information on the contents and results gained**

4.1 Mode of study:
4.2 Program requirements
4.3 Program details
4.4 Grading scheme

5. **Information on the function of the qualification**
   5.1 Access to further study
   5.2 Professional status

6. **Additional information**
   6.1 Additional information on vocational training during the curriculum
   6.2 Double degree
   6.3 Additional information

7. **Certification of the supplement**
   7.1 Date:
   7.2 Signature:
   7.3 Function:
   7.4 Official stamp or seal

8. **Information on the national system of higher education**
5.3. **ANNEX 3**

**MODULES TO BE REPEATED DUE TO A NON-VALIDATED MODULE**

Special financial conditions exist for students who have not validated one or more modules and have to repeat them the following years. Those conditions are:

- Repeated modules charges + basic package + additional charges.
- Basic package rate: 215 €

**FINANCIAL CONDITIONS IF END-OF-STUDIES THESIS IS SUBMITTED LATE OR NOT VALIDATED**

In the table below, the different possible situations are presented.

<table>
<thead>
<tr>
<th>A. The student has been assiduous throughout the professional project module (end-of-studies internship), by making and submitting the intermediate documents to his academic supervisor on time. He completed his end-of-studies internship, but did not submit his final thesis (MFE) report in due time, he could not defend the MFE to the diploma jury. If this situation arises for reasons beyond his control (illness, accidents) the basic package charge is not charged to the student, and it is absorbed by the Master.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Case A - Charges:</strong></td>
</tr>
<tr>
<td>1. <em>If the thesis oral defence takes place after the University of Angers jury at the end of November, the registration tuition fees to the University of Angers must be paid</em></td>
</tr>
<tr>
<td>2. <em>If the thesis oral defence takes place after December 15, the registration tuition fees at the University of Angers + the Work Accident contribution must be paid</em></td>
</tr>
<tr>
<td>B. The student started his / her internship later, or is still on internship period beyond the date of the diploma jury. According to his internship dates, his defence will be scheduled at the end of the 6-month internship.</td>
</tr>
<tr>
<td><strong>Case B - Charges:</strong></td>
</tr>
<tr>
<td>1. <em>If the thesis oral defence takes place after the University of Angers jury at the end of November, the registration tuition fees to the University of Angers must be paid</em></td>
</tr>
<tr>
<td>2. <em>If the thesis oral defence takes place after December 15, the registration tuition fees at the University of Angers + basic package + the Work Accident contribution must be paid</em></td>
</tr>
<tr>
<td>C. The student has been assiduous throughout the professional project module (end-of-studies internship), by making and submitting the intermediate documents to his academic supervisor on time. However, he does not allow the oral thesis defence to be done on the scheduled date, because his dissertation is considered to be of a slightly lower quality than expected. A rewrite of his report is required. For students of the International Vintage Master, the defence is postponed two months after the date of the initially planned oral thesis defence (reassessment session).</td>
</tr>
<tr>
<td>D. The student has been assiduous throughout the professional project module (end-of-studies internship), by making and submitting the intermediate documents to his academic supervisor on time. He completed his end-of-studies internship, but did not submit his final MFE on time. The student is not allowed to defend his thesis on the scheduled date. For students of the International Vintage Master, the defence is postponed two months after the date of the initially planned oral thesis defence (reassessment session).</td>
</tr>
</tbody>
</table>
Case C & D - Charges:

1. If the thesis oral defence takes place after the University of Angers jury at the end of November, 9 credits + the registration tuition fees to the University of Angers must be paid
2. If the thesis oral defence takes place after December 15, 9 credits + basic package + the registration tuition fees at the University of Angers + the Work Accident contribution must be paid

E. The student has been assiduous throughout the professional project module (end-of-studies internship), by making and submitting the intermediate documents to his academic supervisor on time. However, he does not allow the oral thesis defense to be done on the scheduled date, because the dissertation does not have the required level. The student is considered as having failed the Professional Project module.

F. The student has never sent either an intermediary document to his academic supervisor or his final dissertation for evaluation at the submission deadline; the student is not allowed to present the oral defense of his thesis and he is considered as having failed the Professional Project module.

G. The student defended his thesis and failed. He must repeat the Professional Project module.

Cases E, F, G – Charges according to the current rates:

Professional Project Module: 30 credits ECTS.

1. If the thesis oral defense takes place after the University of Angers jury at the end of November: Professional Project Module = 30 credits ECTS + the registration tuition fees to the University of Angers
2. If the thesis oral defense takes place after December 15: Professional Project Module = 30 credits ECTS + the registration tuition fees to the University of Angers + basic package + Work Accident contribution.
The signatories below undertake to comply with the rules laid out in the present document.

Etienne NEETHLING
Student first and last name
Head of the International Vintage Master
Date: 30 August 2018
Signature: [Signature]

Date: [Date]
Signature: [Signature]