



INSTITUTE FOR AMERICAN UNIVERSITIES  
THE AMERICAN COLLEGE OF THE MEDITERRANEAN



WS 101  
1 CREDIT  
MARIE FERLANDA  
[marie.ferlanda@iau.edu](mailto:marie.ferlanda@iau.edu)

FALL SPRING 2022

## AN OVERVIEW OF WINE

### I. COURSE DESCRIPTION

The course will focus on the key wine regions of France and link with US wine regions and regulations. Students will also acquire knowledge about wine history, terroir, the basics of viticulture, winemaking techniques, labels, and AOC systems. The class will include some wine tasting, using the WSET Approach to tasting. In addition, the students will have an overview of the AOC system in France and the specificity of the AVA system in the US.

### II. COURSE OBJECTIVES

The Fundamentals of Wine: Students will get an understanding of the fundamental elements of wine such as the concept of terroir, viticulture, winemaking, the origins of wine, storage and serving.

Wine regions: The students will acquire knowledge about the key wine regions of France through geography, topography, soil, climate and AOC's systems to understand labelling in Europe as oppose to labelling in the US. In addition, the course will give an overview of US wine production and wine regions.

Tasting: The students will learn how to taste in a professional environment through the WSET Approach tasting.

### III. LEARNING OUTCOMES

Upon successful completion of this course students will:

- Demonstrate knowledge of winemaking and ageing of reds, whites and rosés
- Show general understanding of US and French label regulations
- Articulate regional characteristics such as: terroir, climate, soil, wine styles, grape varietals, AOC systems
- Comprehend the concept of Terroir and its key elements
- Practice professional tasting to evaluate wine quality and differentiate key wine styles
- Acquire information relative to working in the wine industry

#### **IV. INSTRUCTIONAL METHODS AND ACTIVITIES**

- Lectures on winemaking and viticulture
- Lectures on wine regions and AOC system
- Professional tasting sessions
- Field Study written papers

#### **V. PRIMARY TEXTBOOKS**

*About Wine*, Patrick Henderson  
*Grapes, Wines*, Oz Clarke

#### **VI. EVALUATION AND GRADING**

Attendance and Participation	40 points
Short questionnaires	20 points
Midterm	40 points
Field Studies	40 points
Final Exam	60 points
Total:	200 points

#### **VII. ATTENDANCE**

One of the primary requirements this semester is that you attend class. This is not a lecture class, and its success depends very much on your coming to class on time, prepared for the lesson, and ready to participate in discussion and activities. Attendance will be part of your final grade. Unexcused absences have a negative impact on your final grade. Each unexcused absence above two will lower the final grade by a half-letter grade. IAU College excused absences: absences linked to IAU excursions; sickness (a medical certificate is required); emergencies.

#### **VIII. CALENDAR**

Week 1 Orientation – Storage, serving, labels and tasting

Class orientation – Wine basic knowledge

**Tasting:** WSET approach to tasting

Week 2 Fundamentals of Wine

What is wine?

How is wine made?

What are the origins of wine?

Week 3 What is Terroir?

Geography, climate, topography, geology

The AOC and Cru system in France, the differences with the AVA system in the US

Week 4 Red winemaking

Red winemaking

**Tasting:** tasting examples of the major French red wine regions

Week 5 Main red wine regions of France

Learn about the main French red wine regions: Rhone, Bordeaux, Burgundy  
Geography, soil, climate, labels, AOC system

Week 6 Rosé

Rosé winemaking

Provence: Geography, soil, climate, labels, AOC system

Week 7 **Mid-Term**

Week 8 Viticulture

Mid-term exam correction

Viticulture, the cycle of the vine

Week 9 White winemaking

White winemaking

**Tasting:** tasting examples of the major French white wine regions

Week 10 Main white wine regions of France

Learn about the main white wine regions of France: Loire, Burgundy, Bordeaux  
Geography, soil, climate, labels, AOC system

Week 11 US wine regions

Final exam preparation

Learn about the US wine regions: California, Oregon, Washington state  
Geography, soil, climate, labels, AVA system

**Tasting US wines**

Week 12 **Spring break**

Week 13 Cheese & Wine

Learn about the classic cheese and wine pairing across four pairings

Goat cheese, Camembert, Comté, Roquefort - Muscadet, Moscato, Arbois, Cahors

Week 14 Sustainable wines

Explaining organic, biodynamic farming and natural wine making

Week 15 Wine Tasting  
Final exam study and tasting

Final Exam 1h  
Including: Questionnaires

## **IX. FIELDS STUDIES**

Friday 18<sup>th</sup> March afternoon 2pm to 6pm: AOC Bandol Domaines Bunan, la Cadière d'Azur