

Sensory analysis: a tool for monitoring winemaking

Overview of the training

The skill to perceive quality determinants throughout sensory analysis is a key point to the decision-making process for winemaking management, from harvest to bottling.

The aim of this training is to give current knowledge based on recent research and to consider them for the optimization and the control of the winemaking process.

Goal of the training

- Updating the knowledge on wine quality determinant
- Diagnosing off-flavours at an early stage
- Being able to adjust the enological practices from the sensory evaluation

Content

- Wine quality olfactory determinants
- Wine balance gustative determinants
- Diagnosing off-flavours to control winemaking process and to optimize terroir expression
- Wine aging management

Pedagogy

Transfer of methodology and knowledge
Presentation of references
Practical wine tasting

Public

Winemakers, owners and consultants

Time, date and location

3 days (from Tuesday to Thursday)

From April 8th to 10th.

Will take place in Bordeaux Sciences Agro, 1 cours du Général de Gaulle, 33170 GRADIGNAN, France.

Net price (790 € not subject to VAT)

Service formation continue

Tuesday 8 April

09:00 – 12:00 **Wine quality olfactory and organoleptic determinants**

(Varietal character, fermentative aromas, wine component interactions)

14:00 – 17:00 **Wine balance gustative determinants**

(Managing Acidity in Grape Must and Wine—textural attributes of wine and concept of *mouthfeel*)

Wednesday 9 April

09:00 – 12:00 **Sensory space and wines styles**

(Sensory space of varietal wines and its relation to volatile composition)

14:00 – 17:00 **Diagnosing off-flavours**

(Post- fermentation classes of off-character compounds. Classify and diagnose wine oxidation)

Thursday 10 April

09:00 – 12:00 **Oak aging management**

(Oak barrel maturation - Evolution of volatile compounds and their aromatic impact. Matching oak to wine style.)

14:00 – 16:00 **Micro-Oxygenation in red wine elaboration**

(Manage the oxygen dosing at the barrel aging stage, the level of oxygen in different type of wines and winemaking style)

17:00 – 21:00 **Study visit followed by a thematic dinner at Château Smith Haut Lafitte (*Pessac-Léognan* - Grand Cru Classé).**

(Theme: from sensory evaluation to enological practices)