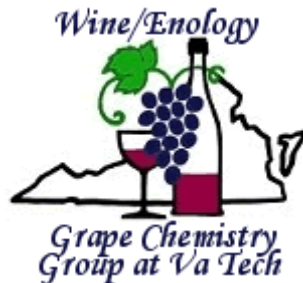


## **2009 Wine Industry Technical Study Tour**

**Rhône Valley–Provence-Languedoc**

**December 1<sup>st</sup> - December 9<sup>th</sup>, 2009**

**An 8-day study tour of Southern France to meet and interact with key grape growers, winemakers and technical support personnel.**



### **The objectives:**

A unique opportunity to visit and participate in technical discussions on a wide variety of practical grape and wine production topics. This Study Tour is designed for personnel in the commercial grape and wine industry. For a review of last years Study Tour go to [www.vtwines.info](http://www.vtwines.info). Click *Enology Notes*, then *Enology Notes # 138*.

The 2009 program includes:

- Visits to the flagship wineries and vineyards in Southern Rhône, Provence, and Languedoc.
- Visit the three leading institutions for practical grape growing and winemaking: Institut Coopératif du Vin (the largest wine consulting company in the world), InterRhône (the Rhône research and experiment center), and Centre du Rosé (the experiment center for Provence wines).

- Visit the largest equipment show for vineyards and wineries in the world: SITEVI (Salon International des Techniques et Equipements Viticoles, see: [www.sitevi.com](http://www.sitevi.com)).
- A unique opportunity to meet and exchange ideas with top wine growers of Rhône varieties, in some of the best and most unique places (Muscat à petits grains at Lunel, Grenache at Gigondas, Mourvèdre at Bandol, Clairette at Palette...).
- A unique culinary opportunity of fine food and fine wines.

This 2009 Technical Study Tour will be led by industry technical experts:

**Pascal Durand**, Professor, University of Burgundy and Director of the International Marketing postgraduate program of SupAgro Dijon, Dijon, France.

**Bruce Zoecklein**, Professor of Enology, and Head of the Enology–Grape Chemistry Group at Virginia Tech, Blacksburg, VA.

**Keith Patterson**, Professor of Viticulture, CalPoly, San Louis Obispo, CA.



### **Itinerary Overview**

The tour will start at noon in Montpellier on Tuesday, December 1<sup>st</sup>. Meeting point is at the hotel, next to the train station.

A bus will pick up participants flying directly from the US to Montpellier airport (leaving the US on Monday, November 30<sup>th</sup>, connection at Roissy Charles de Gaulle for Montpellier, the morning of Tuesday, Dec. 1<sup>st</sup>).

The Study Tour ends at Marseille on the morning of Wednesday, December 9<sup>th</sup>, after a farewell dinner.

Participants can take the fast train (TGV) back to Paris or Marseille airport, to Roissy Charles de Gaulle, and the US.

### **Daily Study Tour Program**

#### **Tuesday, Dec. 1<sup>st</sup>**

Meet at noon at the hotel, Montpellier. For those flying directly from the US via Paris, a bus will pick them up at Montpellier Airport.

Lunch at the hotel restaurant. Study Tour overview presentation by Pascal Durand and Bruce Zoeklein.

Early afternoon visit to the Viticulture and Enology Department of Montpellier SupAgro College of Agriculture. Presentation on the research programs by the Director.

Mid-afternoon at Pic St Loup, 20 miles north of Montpellier. Visit Château St Drezy, Pic St Loup Languedoc Appellation.

Late afternoon at the hotel: presentation by the SITEVI Technology Advisor, followed by the Welcome dinner downtown.

Lodging in the hotel at Montpellier.

#### **Wednesday, Dec. 2<sup>nd</sup>**

All day at SITEVI, international equipment show.

Late afternoon: visit Mas de Saporta near Montpellier, a winemaker's homestead and the office of the wines of Languedoc.

Discussion on the Wines of Languedoc by the Director of the Appellation system, followed by a tasting and a dinner at the Cuisiniers Vignerons restaurant of Mas de Saporta.

Lodging in the hotel at Montpellier.

### **Thursday, Dec. 3<sup>rd</sup>**

Morning at Lattes (2 miles from Montpellier), visit to Institut Cooperatif des Vins, the French Cooperative Experiment Center (ICV main research) with discussion and tasting led by the Scientific Director.

Late morning at Lunel (30 miles from Lattes).

Visit Château de la Tour de Farges, domaine producing the Muscat de Lunel Appellation, and lunch.

Afternoon at Tavel (20 miles from Lunel). Visit Domaine de la Mordorrée, winery producing the Rosé de Tavel AOC.

Late afternoon: travel to Avignon (20 miles from Tavel) for dinner and lodging.

### **Friday, Dec. 4<sup>th</sup>**

Morning at Orange (30 miles north of Avignon). Visit to InterRhône, the experiment center for the wines of the Rhône Valley, for a presentation on Rhône policy and grape/wine research, by the director of the extension programs.

Visit Domaine de Beaucastel at Châteauneuf du Pape, and lunch at Châteauneuf du Pape.

Early afternoon at Cairanne (20 miles from Orange) and visit Cave de Cairanne, a cooperative group using a plot strategy.

Mid-afternoon at Gigondas (15 miles from Cairanne), and visit Domaine Santa Duc at Gigondas.

Dinner at Gigondas. Lodging at hotel in Avignon.

### **Saturday, Dec. 5<sup>th</sup>**

A 50-mile day tour on eastern Rhône vineyards along the southern flank of Mont Ventoux, with stops at Beaumes de Venise, Caromb, and Bedoin, at three wineries using unusual grape varieties for white and red Rhône (TBC).

Dinner at Les Baux de Provence. Lodging at hotel in Avignon.

### **Sunday, Dec. 6<sup>th</sup>**

Open morning for touring downtown Avignon.

Lunch at Aix en Provence (30 miles from Avignon).

Mid afternoon: Road along Montagne Sainte Victoire to Meyreuil, Visit to Château Simone, a Palette Appellation vineyards.

Dinner and night at St Maximin La Sainte Baume (30 miles from Aix en Provence).

### **Monday, Dec. 7<sup>th</sup>**

Morning at Vidauban (30 miles from St Maximin). Visit to Centre du Rosé, the experiment center for rosé wines, managed by the wine producers of Provence. Rosé wines grape/wine research presented by the Director and the research team.

Lunch hosted by the Rosé Wine Producers at Taradeau.

Visit Château Sainte Roseline, a Côte de Provence AOC vineyard.

Dinner and lodging at hotel in St Maximin.

### **Tuesday, Dec. 8<sup>th</sup>**

Morning at Le Castellet (60 miles from St Maximin).

Visit Domaine Tampier, a domaine of Bandol Provence wine AOC.

Lunch at La Cadière d'Azur.

Afternoon at Le Castellet. Visit Château Romassan, a domaine of Bandol Provence wine AOC.

Farewell dinner and night at hotel in Marseille.



### **General Conditions of The Technical Study Tour**

Price includes:

- All domestic transportation in France, from airport to airport, by Pullman bus
- All hotel lodging (all are three-star ranking)
- All beverages
- All meals
- All visits, tastings, translation and documents, tips and fees, including VIP registration at SITEVI

Not included:

- Round-trip airfare from the USA
- Telephone, extra beverages, and other personal expenses during the tour

**Price:**

Single room: 2,800 Euros per person

Double occupancy: 2,400 Euros per person

**Space is limited to a maximum of 16 people.**

**Deposit is Required.** Space is reserved only by sending a non-refundable deposit of \$250 to Dr. Bruce Zoecklein, Department of Food Science and Technology, Virginia Tech, Blacksburg, VA 24060.

In the event that you are not admitted or space is not available, your deposit will be refunded.

This is the sixth Technical Study Tour the hosts have conducted in France and Spain. Additional information is available at [www.vtwines.info](http://www.vtwines.info), or by writing Dr. Bruce Zoecklein at [bzoeckle@vt.edu](mailto:bzoeckle@vt.edu).