



STUDENT GUIDE

www.vintagemaster.com

FOREWORD

It is with great pleasure that we welcome the new intake of 2021 to the International Vintage Master. Established in 2002, this 2-year master degree programme is a joint collaboration between higher education institutions, bringing together various competencies in the field of grape growing and wine production on an international scale.

This document aims to guide each student, from registration to graduation, and to explain the relationship with students and member institutions. The student guide includes information on course contents and schedules. At the beginning of each academic semester, a detailed description will be provided, including the support that students will receive from host institutions.

The student guide likewise outlines the regulations that govern this master programme and we encourage students to refer to these documents regularly. At the end of this guide (Annex 8), 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
Angers, France*



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PART 1

INTERNATIONAL VINTAGE MASTER

With a geographical spread over more than seventy countries, global vineyard surface area amount to 7.4 million hectares and wine production to 260 million hectolitres in 2019¹. Even countries like Denmark are producing wine today as increasing global temperatures are redefying the boundaries of viticulture. Still, Spain, Italy and France dominate the global wine trade, accounting for around 50% of total wine production. The former the largest vine growing country with 969 thousand hectares, Italy the highest wine producer with 54.8 million hectolitres and France the main wine exporter in value at 7.8 billion euros. While these traditional European wine producing countries have a higher per capita wine consumption, the US is the biggest wine market, followed by France, Italy and Germany. Changing wine consumption in developing markets also see China surpassing the established UK market, indicating the dynamic and increasingly competitive nature of the wine industry. Wine is therefore no longer only consumed locally, but traded worldwide with many challenges.

Across this global supply chain, the wine industry has a major economic impact, generating employment opportunities in wine growing and production, research and development, sales and operations, trade and retailing, education and tourism. With fast growing technology and social media, the wine sector has also benefitted from innovative ideas and services to help spur the economic growth. In France alone, the wine industry generates almost 600 thousand jobs, contributing to 15% of agricultural revenue while only using 3% of arable land². As the wine industry is expanding, it creates an opportunity to offer a wide range of educational courses and qualifications. WSET, a leading body organizing wine education courses since the 1950s, has recorded a substantial rise in student admissions, with a record high in 2019³. There is certainly a market to explore, seeking wine-related knowledge. Still, “*uncorking*” such an opportunity requires a strategic position with a unique academic proposition to find success and could even act as a flagship study programme to attract international collaboration.

1.1. POSITIONAL STRATEGY

The International Vintage Master seeks to place emphasis on the fact that the wine industry has three main areas of activity:

- Grape growing: All aspects related to the viticultural system, from site selection and planning to vineyard management and decision making.
- Winemaking: All processes involved in wine production, from berry ripening and harvest assessment to post fermentation practices and sensory evaluation.
- Wine management: All issues addressing the cultural, social, economic and ecological values of business sustainability.

¹ <http://www.oiv.int/en/oiv-life/current-situation-of-the-vitivinicultural-sector-at-a-global-level>

² <https://www.vinetsociete.fr/chiffres-cles>

³ <https://www.wsetglobal.com/news-events/news/2019/wset-reports-record-annual-candidate-figures-in-50th-year>

By dedicating one semester to each area of activity, students will hold an understanding of grape growing and winemaking, with key insights in wine business management. Knowledge of the supply chain, from soil to consumer, is critical in the wine sector, allowing students to be familiar with the various elements throughout the chain, regardless of future positions they will fill. The general objective is to make sure students acquire in-depth scientific knowledge and hands-on application skills to succeed.

WHAT'S IN A NAME?

MSc Vintage = Master in **V**ine, **w**INe and **T**erroir **man**AGEment

Consistent with this framework, the academic content is strategically centred on the terroir concept, which forms a vital part of the wine industry, receiving international status in 2010⁴. It can be defined as a well-defined bounded area where natural and constructed local (social, historical and cultural) resources give place to a product with an embedded identity. However, the terroir concept represents so much more and should be seen as a productive and localized cultural system, creating economic, ecological and social value within its territorial setting⁵. Terroir as a concept develops a sense of place, where winegrowers establish a wine displaying the embedded identity of the bounded area, by exploiting natural resources and sharing a common heritage and socially constructed skills. By using the terroir concept, winegrowers have a product-driven culture, focusing on its underlying attributes (both tangible and intangible) to differentiate in a competing market. To that end, the objective is producing the highest possible quality wine with distinct characteristics according to the local identity and cultural heritage of the territory.

As a product-driven strategy starts in the vineyard and cellar⁶, the teaching curriculum of the first-year focus on the various components and their interactions that shape a terroir wine:

- Semester 1: **Wine quality** as winegrowers should meet the standard of making quality wines and pursue to establish a product(s) with a strong and embedded identity.
- Semester 2: **Sustainable viticulture** as grape production should ensure economic growth and preserve the cultural and ecological values of the territorial landscape.

A terroir product-driven winery creates distinctiveness with high quality wines, featuring uniqueness, while developing differentiation with specific socio-ecological strategies. Still, these wineries face the challenge of building reputation, as they are trading globally, where

⁴ The International Organization of Vine and Wine defines terroir as “an area in which collective knowledge of the interactions between the identifiable physical and biological environment and applied vitivicultural practices develops, providing distinctive characteristics for the products originating from this area”.

⁵ Prévost et al. 2014 “Le terroir, un concept pour l’action dans le développement des territoires”

⁶ James Lapsley and Kirby Moulton 2001 “Successful Wine Marketing”

target consumers may not be familiar with a location. The third semester places emphasis on these perspectives as wineries are looking for sustained distinctiveness and differentiation.

- Semester 3: **Wine Identity** as a strong product-driven brand should ensure sales, attract novel consumers and generate loyalty in a competitive global wine market.

By definition, the terroir concept has the potential to develop in each wine growing area of the world, enabling the production of great wines. However, as wineries engage in a terroir approach focusing on the product, rather than serving the consumer, it is important to construct a place brand with other winegrowers sharing similar characteristics. As perceived wine quality and willingness to buy are shaped by product reputation, a collective brand should facilitate place identity by covering a larger share of the market. Such a brand would ensure greater perceived quality, resulting in a higher price to pay, than individual brands, especially for small to medium sized firms. It has an umbrella effect with economic and non-economic benefits beyond those of a single company, allowing for the regional development of the embedded territory. By managing terroir as a concept in a wine business, the challenge as well as the opportunity here is to teach students the management and branding strategies of terroir wines, serving as a competitive advantage.

TERROIR & TYPICALITY

They are two inseparable concepts when discussing the link between a wine and its place of origin. While terroir is crucial to the understanding of quality wines, 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 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.

1.2. 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)
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Istituto di Frutti-Viticultura
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Pr. Luigi BAVARESCO
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Hungary

Szent Istvan University (SZUI)
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BUDAPEST
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Portugal

Universidade de Trás-os-Montes e Alto
Douro (UTAD)
Escola de Ciências Agrárias e Veterinárias
Departamento de Agronomia
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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
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Pontificia Universidad Católica de Chile
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Università di Bologna (UNIBO)
Dipartimento di Scienze e Tecnologie Agro-
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1.3. 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 concept and fundamentals of wine terroir and territorial development.
- A strategic understanding of wine marketing and business management in order to continually adapt and innovate in a challenging industry.

1.4. 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.

1.5. 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. 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 as “optional”. Learning the local language can also be helpful if a student wishes to pursue a PhD degree in one of the hosting countries.

1.6. 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: Portugal (Vila Real), Italy (Piacenza) and France (Angers). The students remain together for the duration of the three semesters. Another individual mobility, during the fourth semester, is possible to other countries or associated partner institutions. This mobility scheme aims to provide students with a rich cultural experience and international exposure of the wine industry.

1.7. ACADEMIC COMMITTEE

ITS 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.
- Administrate and supervise student and professor mobility
- Validate the participation of new partner institutions
- Oversee and validate student professional thesis projects

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. Vicente Sousa: Universidade de Trás-os-Montes e Alto Douro (UTAD) in Vila Real (Portugal) – Lecturer and researcher in agronomy.
- 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.
- Diána Ágnes Nyitrainé Sardy, PhD: Szent István Egyetem (SZIU) in Budapest (Hungary) – Lecturer and researcher in oenology.
- Péter Bodor-Pesti, 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
- Professional representatives of the wine industry are invited to consortium meetings.

ASSOCIATED PARTNER MEMBERS OF THE ACADEMIC COMMITTEE:

- 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.
- Pr. Andrea Versari: Università di Bologna (UNIBO) in Cesena (Italy) – Lecturer and researcher in oenology.
- Giuseppina Paola Parpinello, PhD: 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.

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

- Administrative assistants^g: Marie-Claire Gillaizeau and Angélica Lebau
mc.gillaizeau@groupe-esa.com / a.lebau@groupe-esa.com
- Recruitment supervisor: Marie Godard
m.godard@groupe-esa.com

1.8. SOCIAL MEDIA

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



Facebook: International Vintage Master @MScVintage

View photos from technical visits and study trips, find out about events and get news updates.



Twitter: @MSc_Vintage

Keep up to date with scientific and technical information as well as the current issues and challenges facing the wine industry.



Instagram: [msc.vintage](https://www.instagram.com/msc.vintage)

Follow our photos and stories, like, comment, share and tag us in any related posts.



LinkedIn: International Vintage Master

Network with fellow students, graduates and professionals from the international wine industry.

^g See Annex 2 for the administrative organization of master programmes at ESA, Angers.

^h Since 2002, the MSc Vintage have graduated more than 350 students from 48 countries.

ⁱ See Annex 6 for the consent form on using and releasing photographs, images and videos.



PART 2

STUDY CURRICULUM

In order to expose students to the terroir concept, the courses take place in three different European countries, where local wineries engage in a product-driven culture to elaborate wines with a distinct place identity. The first semester takes place in Portugal (UTAD, Vila Real), in the historical region of the Douro Valley, the second semester in Italy (UCSC, Piacenza), strategically placed close to the wine regions of Piedmont and Veneto, and the third semester in France (ESA, Angers), in the heart of the Loire Valley. This full-fledged English curriculum is based on a strong partnership between partner universities, associated partners and various public and private professionals in the wine sector.



General framework and schedule of the 2-year MSc Vintage program

At the end of each first-year semester, students are strongly encouraged to gain practical experiences, where winter and summer optional internships are available¹⁰. 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.

The first- and second-year also includes technical visits and study trips to different wine producing areas, allowing students to further learn about wine diversity and identity. These professional actors play an active part in the master, enabling students to understand and address current issues in the wine industry, while likewise beginning to define their own professional career projects. In order to broaden students' reach and understanding of wines, a key element of the third semester is the WSET level 3 award in wines, exposing students to

¹⁰ See Annex 4 on sexual harassment

products from all over the world. Here students should be capable of drawing conclusions on the various components that shape product quality and typicality.

During the fourth and final semester, taking place in any country of choice, students will apply their academic knowledge and skills to their master thesis projects. The aim is to apply the concepts, tools and methodologies taught in the first three semesters. This exposure and experience gained in real life situations will empower them to be successful and 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 specialization for specific tasks or professions. The completion of the International Vintage Master's programme leads to a National French Master Degree of Science (MSc, French DNM).



**Class of
2021-2023**



Dates & Locations

01

First
year

26 August to 3 September 2021
Administrative session
Angers (France)

6 September to 17 December 2021
Semester 1 Wine Quality
Vila Real (Portugal)

Winter holidays or practical internship in wine trade or production
Angers (France)

21 February to 18 June 2022
Semester 2 Sustainable Viticulture
Placenza (Italy)

Summer holidays or practical internship in wine trade or production
Angers (France)

02

Second
year

17 October 2022 to 10 February 2023
Semester 3 Wine Identity
Angers (France)

March to September 2023
Semester 4 Master Thesis
Angers (France)

October 2023*
Thesis defense & Graduation
Angers (France)

*dates to be confirmed



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Important dates of the class 2021-2023 (see Annex 7)

2.1.1. FIRST SEMESTER OVERVIEW

WINE QUALITY

Wine quality is the outcome of a complex interaction between natural, biological and human factors, 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 focusses on this concept of wine quality, from berry formation to wine conservation, including sensory analysis and wine marketing. The first module is founded on the fundamentals of berry development and ripening. From here, the second module will cover managing wine production and quality, as well as wine microbiology and analysis. The courses of these modules are based on the fundamentals of the science and technology of winemaking. The modules three and four are based on wine conservation and sensory analysis, including wine statistics to identify, measure and interpret wine quality. The final two modules are related to the wine marketing mix and wine topics and challenges.

Wine Quality		ECTS Credits
Module 1.1	Berry development and ripening	3
Module 1.2	Wine science	12 ¹¹
Module 1.3	Wine conservation and stabilization	5
Module 1.4	Wine sensory analysis	5
Module 1.5	Wine marketing	2
Module 1.6	Wine topics and challenges	3

¹¹ This module includes a placement internship in a wine company in Portugal.

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. At this level, natural conditions inevitably play an important role, yet decision-making is also strongly driven by other factors, such as market trends. Indeed, quality-orientated wine production is achieved by considering both environmental and socio-economic conditions. From here, annual practices, e.g. soil 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. The first module will present the knowledge on vineyard establishment, while the second addresses precision farming. The third module provides students guidance relevant to environmental assessments in viticultural systems. The fourth and fifth modules are focused on the issues of pest and disease management and vine eco-physiology. These courses teach students the advanced understanding of managing grapevines. Including technical visits and a study trip in Italy and Switzerland, the last module is based on wine geography, allowing students to gain exposure and knowledge to the industry and activities of local actors from different regions.

Sustainable Viticulture		ECTS Credits
Module 2.1	Vineyard establishment	3
Module 2.2	Precision viticultural farming	2
Module 2.3	Viticultural environmental assessments	3
Module 2.4	Grape pest & disease management	6
Module 2.5	Grapevine eco-physiology	7
Module 2.6	Grape varieties & wine geography	9 ¹²

¹² This module includes a 2-day study trip in Switzerland and a one-week study trip in Italy.

2.1.3. THIRD SEMESTER OVERVIEW

WINE IDENTITY

The wine sector is growing every day with emerging wine producing regions or new markets. 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. As a competitive marketing advantage for fine wines, wine identity can either be defined at the territorial level or at the level of a wine company. 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 each company 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 identity can generate loyalty in a wine market where the consumer can be overwhelmed by many choices. The first module centres on the terroir concept, as a productive and localized cultural system, creating economic, ecological and social value within its territorial setting. The second module assesses the terroir system of wine regions and to broaden students' understanding of terroir wines, a key element is also the WSET level 3 award in wines. The third module will teach students the techniques of strategic and operational wine marketing and branding, with a strong international orientation. During the final module, students will be introduced to the areas of entrepreneurship and research.

Wine Identity		ECTS Credits
Module 3.1	Managing the territorial identity of terroir wines	10
Module 3.2	Assessing the terroir system of wine regions	10 ¹³
Module 3.3	Creating a wine brand from soil to consumer	5
Module 3.4	Applied entrepreneurship or research project	5

¹³ This module includes a one-week study trip in the Loire Valley, France. It also includes the WSET level 3 award in wines.

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.

Master Thesis		ECTS Credits
Module 4.1	Professional Project	30



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. Students are also enrolled at each hosting university as well as the University of Angers¹⁴, and depend therefore also 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 spaces¹⁵.
- 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 committee¹⁶ is a minimum presence of 80%. Beyond 20% of absence, any student who has exceeded this limit

¹⁴ The International Vintage Master degree is jointly awarded with the University of Angers.

¹⁵ See Annex 5 concerning the use of tobacco and alcohol.

¹⁶ See academic committee in section 1.6. page 10.

will not be allowed taking part in written exams, and has to repeat the module the following year¹⁷. 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 take 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
- Plagiarism¹⁸

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:

- Desertion 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.

¹⁷ See the financial implications in Annex 1.

¹⁸ See plagiarism in section 4.2.4.

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'Agricultures¹⁹ policy and procedure manual, the code of good practice presented here, provides students with all the necessary information about the various requirements to accomplish 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 PRINCIPALS²⁰

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. AWARDING CREDITS

The MSc Vintage programme is comprised of four semesters, each awarding 30 credits. Semesters are validated by a certain number of compulsory teaching units, set out in the study curriculum. These teaching units contribute to the final grade of the semester, where any academic or practical activity gives rise to work assessments and student evaluation.

To calculate the semester grade, teaching units have a credit coefficient weight, meaning that compensation may be applied to the failure of a specific teaching unit. The teaching unit coordinator in consultation with the head of the master programme determines the weighting of teaching units and their multiple assessed assignments. They are communicated to students at the beginning of each teaching unit.

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.

¹⁹ The coordinator of the International Vintage Master programme (section 1.1., page 6).

²⁰ See Annex 3 on COVID-19

The student:

- Must satisfactorily accomplish all tasks demanded by the teacher(s) in charge to have the right to take the final exam(s) of each teaching unit.
- Must attend at least 80% of the classes to have the right to take the final exam(s) of each teaching unit.
- Must inform the teaching unit teacher in case of an absence during the final exam and present an original document to justify the absence.

In the case of a compensation, three conditions are important to consider:

- Students are required to participate in all teaching unit assessments. Where a teaching unit assessment has not been submitted and a second session attempt has not been completed, compensation will not be available until re-submission.
- Compensation is not available for any teaching unit with a grade lower than 30%.
- Students can only compensate one teaching unit.

If the above-mentioned conditions are not respected, the semester will be considered as incomplete and the 30 credits can't be awarded to the student, regardless of the overall grade of the semester.

Credits for a semester are awarded if the grade of the weighted average of the grades from teaching units are above the pass grade. The grading system differs according to the country where students undertake exams:

	Portugal – Semester 1	Italy – Semester 2	France – Semester 3	Worldwide – Semester 4
Pass Grade	10/20	18/30	10/20	10/20

When students obtain the minimum grade required for a semester, they receive the 30 ECTS credits. 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.

4.2.1. WRITTEN TESTS

Written 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 than 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-month 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 presentation²¹ 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.
- 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 (18-20/20): 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 note specific to this final year internship and its validation is sent to students during the first academic year.

²¹ 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.

4.2.6. 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

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 1).

4.3. 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 paid²².

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 Academy Rector of Nantes. A certificate certifying that the student is graduated will be given.

4.3.1. POSSIBLE DOUBLE DEGREES

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

- Università Cattolica del Sacro Cuore de Piacenza: "Diploma di Master Universitario di primo livello in Viticoltura ed Enologia Europea ed Internazionale".

4.4. 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

²² 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.

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 training²³.

4.5. 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.

²³ See Annex 1 for the financial conditions of repeating an academic module.



PART 5

ANNEXES

ANNEX 1

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 inscription package + additional charges.
- For information the costs in 2021-2023 were:
 - To repeat a module is based on the annual tuition fees divided by 60 credits. For example, a module of 6 ECTS will cost 880 euros.
 - Students must also pay the basic inscription package at ESA of 215 euros and the University of Angers of 243 euros. As well as additional costs (for example, work accident).

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

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

<p>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.</p>
<p>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.</p> <p>Case A and B - Charges: <i>If the thesis oral defence takes place after the University of Angers second jury, the registration tuition fees at the University of Angers + the Work Accident contribution must be paid.</i></p>
<p>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).</p>
<p>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).</p> <p>Case C & D - Charges: <i>If the thesis oral defence takes place after the University of Angers second jury, 9 credits + basic package + the registration tuition fees at the University of Angers + the Work Accident contribution must be paid</i></p>

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.**

If the thesis oral defense takes place after the University of Angers second jury: Professional Project Module = 30 credits ECTS + the registration tuition fees to the University of Angers + basic package + Work Accident contribution.

ANNEX 2

MASTER PROGRAMMES ADMINISTRATIVE ORGANISATION

MARIE-CLAIRE GILLAIZEAU

In charge of the administrative organization of the Master programmes



mc.gillaizeau@groupe-esa.com

Direct line: +33 2 41 23 56 83

Marie-Claire is responsible for the **relationships with members of the Consortium and partner universities.**

She manages the **students' organization in connection with our partners** during the different semesters:

- Insurances
- Visa applications during the studies
- Accommodation outside France

ANGÉLICA LEBAU

Master programmes assistant



a.lebau@groupe-esa.com

Direct line: +33 2 41 23 55 12

Angélica is in charge of the administrative follow up of students' files all along the 2 years of the programme:

- Students' registration/enrolment
- Grades registration
- Transcript of records
- Internship agreements:
administrative validation, edition
and follow-up

ANNEX 3

COVID-19: POLICIES AND PROCEDURES

The COVID-19 pandemic has brought an unprecedented challenge to every country around the world. In light of this ongoing pandemic, each country and therefore host institution have adopted a set of policies and procedures. It is the responsibility of each student to adhere to those regulations, which will also be regularly communicated to students. They may vary from washings hands often and the wear of masks in closed spaces to the obligation of producing negative test results and an isolation period when traveling from specific countries.

Students should also expect that according to the policies and procedures adopted in each institution, as a recommendation from national authorities, course activities are not always able to take place normally. The latter may imply that courses take place online with limited or little access to campus facilities, requiring likewise the cancelation of field and study trips. Still, despite any future challenges, the MSc Vintage academic committee has the objective to ensure a satisfactory learning experience and maintain the quality of our teaching offer.

For information on protecting yourself and others from COVID-19 (*source: www.who.int*)

- Regularly and thoroughly clean your hands with an alcohol-based hand rub or wash them with soap and water.
- Maintain at least 1 metre distance between yourself and others.
- Avoid going to crowded places.
- Avoid touching eyes, nose and mouth.
- Make sure you, and the people around you, follow good respiratory hygiene. This means covering your mouth and nose with your bent elbow or tissue when you cough or sneeze.
- Stay home and self-isolate even with minor symptoms such as cough, headache, mild fever, until you recover. Have someone bring you supplies. If you need to leave your house, wear a mask to avoid infecting others.
- If you have a fever, cough and difficulty breathing, seek medical attention, but call by telephone in advance if possible and follow the directions of your local health authority.
- Keep up to date on the latest information from trusted sources, such as WHO or your local and national health authorities.



ANNEX 4

SEXUAL HARASSMENT AND ASSAULT: SUGGESTED GUIDELINES

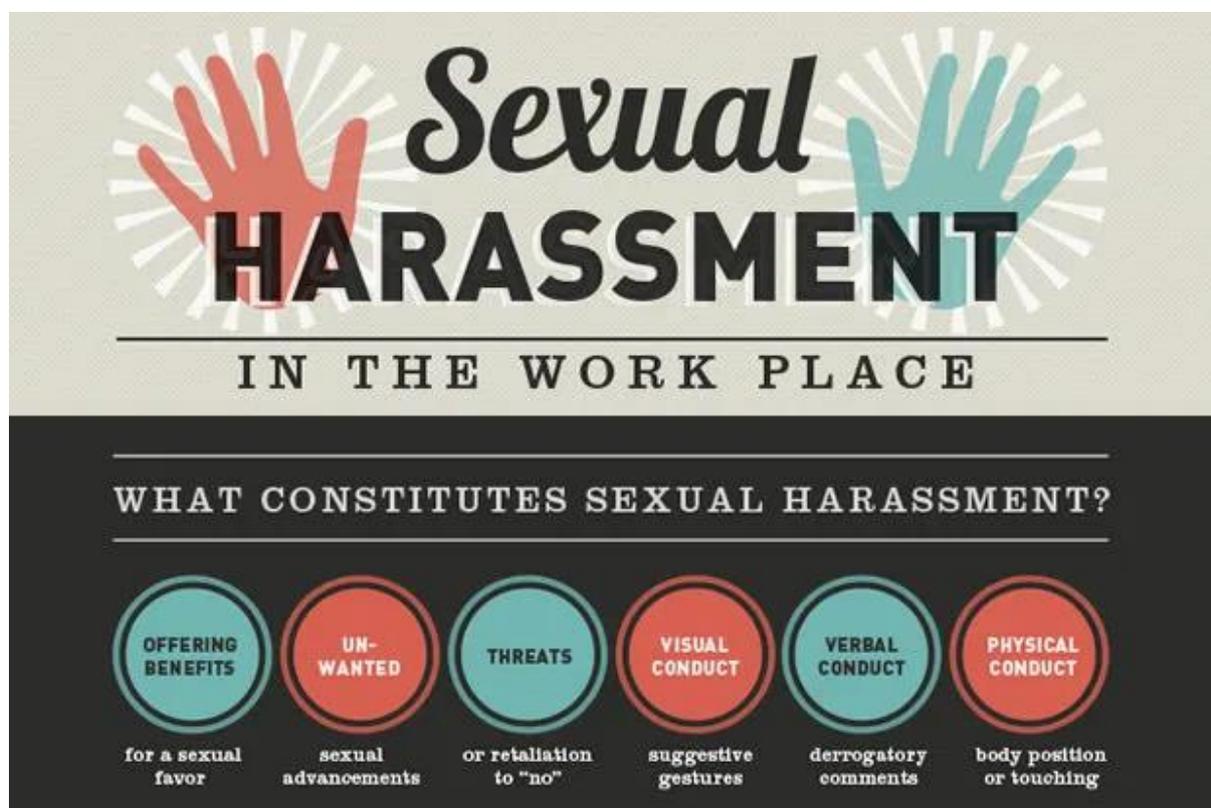
The MSc Vintage programme wish to inform students about sexual harassment and assault and where they can find support and report any sexual abuse.

Sexual harassment does not have to be of a sexual nature, and can include offensive remarks about a person's sex. Any form of sexual harassment (e.g. unwelcome sexual advances, requests for sexual favours, other verbal or physical harassments of a sexual nature) will not be tolerated by the master programme. Indeed, sexual harassment includes many things, but the key word here is “unwelcome behaviour” that places the student in an uncomfortable, intimidating or even dangerous environment.

If any student has experienced/is exposed to sexual harassment or assault, or may know of another student, please inform the head of the programme immediately. If the matter requires instant action, notably when exposed to a dangerous environment, the student is free to call the head of the programme on his private number.

We strongly recommend students to visit the following website to better understand sexual harassment and assault in the work place:

<https://ec.europa.eu/info/policies/justice-and-fundamental-rights/gender-equality>



ANNEX 5

CONCERNING THE USE OF TOBACCO AND ALCOHOL

- Tobacco and vaping

In view of the tobacco decree of November 2006 (R3511-1 et seq. Of the Public Health Code) and the status of an educational institution, it is forbidden to smoke or vape in all host institutions.

- Alcohol

It is forbidden to consume, introduce or distribute alcoholic drinks. It is also forbidden to enter or stay in the establishment in a marked state of intoxication. Breathalyzer checks can be carried out, randomly and unexpectedly, in the various training facilities of the establishment at the request of officials and throughout the school year. The maximum permitted blood alcohol level is 0.25 mg/L of exhaled air. Those found to be in excess of this level may be penalised. These checks are organised and carried out by authorized personnel.

We would like to inform students that even casual alcohol use on a constant basis can easily turn into abuse, with important consequences on health, home life and happiness. Students should understand the dangers of alcohol abuse and we strongly recommend a responsible drinking awareness.

Alcoholic drinks are only authorized during specific teaching activities of the master programme. The master therefore has a responsibility towards students to be responsible and manage their consumption in a reasoned way. We encourage students to respect alcohol-free periods from time to time as such periods are key to identify a behaviour of alcohol addiction.

For more information on understanding responsible wine consumption, please see more at: <https://www.wineinmoderation.eu/en/home/>



ANNEX 6

AUTHORISATION OF REPRODUCING AND DIFFUSING PHOTOGRAPHS, IMAGES AND VIDEOS

I, undersigned, Name:

Address:

Authorise: Ecole Supérieure d'Agricultures, 55, Rue Rabelais, 49007 ANGERS Cedex 01, France

- To make free use of photographs and films bearing my image in all types of communications and publications, as part of the International Vintage Master.
- To archive these photographs, images and videos in the database of the International Vintage Master for any future promotional or educational purposes.
- To display or exploit any photographs, images or videos taken by me, as part of the International Vintage Master.
- To record, reproduce or broadcast any soundtracks made to this same occasion.

This authorization shall apply worldwide for a period of 10 years.

The International Vintage Master coordination team will take all steps to ensure that legends and comments accompanying the reproduction or the representation of photographs, images or videos shall in no way harm the reputation or privacy of students. If you become aware that these photographs, images or videos are being used inappropriately, please inform Angelica Lebau immediately: a.lebau@groupe-esa.com.

Date:

Signature:

ANNEX 7

CALENDAR: CLASS OF 2021-2023



**Class of
2021-2023**



Dates & Locations

01

First
year

26 August to 3 September 2021
Administrative session
Angers (France)

6 September to 17 December 2021
Semester 1 Wine Quality
Vila Real (Portugal)

Winter holidays or practical internship in wine trade or production
Angers (France)

21 February to 18 June 2022
Semester 2 Sustainable Viticulture
Piacenza (Italy)

Summer holidays or practical internship in wine trade or production
Angers (France)

02

Second
year

17 October 2022 to 10 February 2023
Semester 3 Wine Identity
Angers (France)

March to September 2023
Semester 4 Master Thesis
Angers (France)

October 2023*
Thesis defense & Graduation
Angers (France)

**dates to be confirmed*



CONTACT

P +33 02 41 23 55 55

E e.neethling@groupe-esa.com

W www.vintagemaster.com

ANNEX 8

INTERNATIONAL VINTAGE MASTER

STUDENT GUIDE CLASS OF 2021-2023

The signatories below undertake to comply with the rules laid out in the present document.

Student first and last name	Etienne NEETHLING
Date:	Date: 6 September 2021
Signature:	Signature: 