France is the world’s largest wine producer, ahead of Spain, Italy, and the United States. It owes its position to a long tradition, dating back to the expansion of the Roman Empire into Gaul. The Romans brought the culture and cult of wine with them. Wine quality improved in the Middle Ages. In 800, Charlemagne proclaimed that wine must be stored “in the right vessel” and cautioned against “any manner of spoilage.” Monks continued the wine and viticulture tradition by creating exceptional vineyards that still exist today.

The first attempts at wine classification were made in the 13th century in order to establish a hierarchy of white wines. Later, in 1855, the reference became the official classification of Bordeaux wines drawn up at the request of Emperor Napoleon III. The “Champagne” label was introduced in the first half of the 20th century after this region’s vineyards were devastated by phylloxera and World War I. These vineyards were replanted with the awareness that they constituted collective heritage deserving of protection. A law was passed that gave Champagne the status of a designated and protected agricultural area. In 1927, and in 1936, the AOC label (controlled designation of origin) was granted to 15,000 Champenois wine growers. More than two million hectoliters of Bordeaux wine are exported each year. Wines from the Loire region, including Touraine wines, are sold in 75 countries. In 2014, over 50,000 hectares of wines from Southern France with the AOP label (protected designation of origin) were exported. Beaujolais is a favorite among the Japanese and is widely distributed in Asia. Each year, on the third Thursday of November, millions of people worldwide excitedly await the arrival of the new Beaujolais, making this day the only global wine celebration. From New York to Tokyo, Beaujolais is a symbol of the French way of life.

Since 1969, five of the last 14 titles of “Best Sommelier of the World” of the Association de la Sommellerie Internationale have been awarded to Frenchmen: Olivier Poussier (2000), Philippe Faure-Brac, Serge Dubs, Jean-Claude Jambon, and Jean-Luc Pouteau. The “Champagne Hillsides, Houses, and Cellars” and the “climates, terroirs of Burgundy” were inscribed on the UNESCO World Heritage List on July 4, 2015.

**INTERNATIONAL**

In 2014, France regained its position as the largest wine producer in the world. Wine-producing areas appeal to tourists from all over and the world’s most well-known grape varieties originated in France: Merlot, Chardonnay, Sauvignon, Syrah, or Pinot Noir. Wine and culinary tours give visitors a chance to pair local wines and dishes. One example is the “Alsace Wine Route,” which features 700 wine growers who open their cellars so visitors can experience a variety of tastes and aromas. The wines of Champagne also enjoy worldwide recognition. This region earned protected status in 1927, and in 1936, the AOC label (controlled designation of origin) was granted to 15,000 Champenois wine growers.

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**SUBFIELDS**

- Inns
- Cellarman
- Champagne
- Vinicultural advisor
- Wine quality assurance
- Cooperative
- Wine/spirits broker
- Cures
- Cooperative director
- Wine tourism guide
- Maître-restaurateur
- Enologist
- Cellar master
- Vineyard keeper
- World heritage
- Grapevine nursery
- Restaurants
- Cultural and tourist sites
- Sommelier
- Cooper
- Winemaker
- Wine grower

**RELATED FIELDS**

- Culture
- Gastronomy
- Wine tourism
- Heritage
- Food service
- Sommelier
- Tourism (cultural/vinicultural)
- Viticulture
- Viniculture

**BY THE NUMBERS**

- 46.8 million hectoliters of wine produced in France (2014)
- 110,000 vineyards
- 75,000 vineyard employees
- 870 cooperative wine cellars


**USEFUL LINKS**

- Agreste (statistics on French agriculture) - www.agreste.agriculture.gouv.fr
- ANIVIN de France - www.vindefrance-cepages.org
- Association de la Sommellerie Internationale (ASI) - www.sommellerie-interationale.com
- Comité Champagne (CIVC) - www.comptechampagne.fr
- Fédération des Exportateurs de Vins et Spiritueux (FEVS) - www.fevs.com
- France Agrimer - www.france-agrimer.fr/filiere-vin-et-cidre/vin
- INSEE Wine & Spirits Institutes - www.wine-institute.com
- Institut Français de la Vigne et du Vin (IFV) - www.ifvvin.com
- Institut National de l’Origine et de la Qualité - www.inao.gouv.fr
- Institut Supérieur du Vin (ISV) - www.isvin.fr
- Institut Universitaire de la Vigne et du Vin Jules Guyot (UVV): www.uvjulessuyver.com
- Observatoire de la Viticulture Française - www.observatoire-viti-france.com
- Organisation Internationale de la Vigne et du Vin - www.oiv.int
- School of Wine and Spirits Business - ESC Dijon Bourgogne - www.swsb.eu
- Union of French sommeliers - www.sommelier-france.org
- Observatoire de la Viti-France - www.vitologiefrance.org
- ANIVIN de France - www.vindefrance-cepages.org
- Thématiques>Viticulture

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Updated July 2015
WINE AND ENOLOGY

**licence level**

**diplôme universitaire – L1**
(secondary diploma +1 year of higher education) – L1

The Institut des Sciences de la Vigne et du Vin at the Université de Bordeaux offers two diplômes universitaires (DU):
- DU in wine tasting (D.U.U.D.)
- DU in introduction to enology (D.U.U.O.)

www.isvv.univ-bordeauxsegalen.fr>Formation

**brevet de technicien supérieur agricole**
(agricultural technician certificate)

(secondary diploma +2 years of higher education) – L2

30 schools (public or private high schools, and CFA’s, or apprentice training centers) offer the BTSA in viticulture-enoLOGY. Students receive technical education about grapevines and the chemistry of vinification.

www.campusfrance.org>Espace documentaire>Offre de formation>Fiches Diplômes>BTSA

**Licence (secondary diploma +3 years of higher education) – (L2 +1 year)**

Students can begin pursuing a general licence after two years of higher studies in the field of:
- Sciences, technologies, and health (specialization: life sciences and wine) at the Institut de la Vigne et du Vin Jules Guyot at the Université de Bordeaux in Dijon.

www.u-bourgogne-formation.fr>Formations>Licences

**Professional licence (secondary diploma +3 years of higher education) – (L2 +1 year)**

The professional licence in wine marketing, wine tourism, and law is available in two broad fields:
- Law, economics, and management (specializations: wine business, wine tourism, distribution networks, wine marketing and international sales, local wines, law)

www.campusfrance.org>Trouvez votre formation>Licence

**Master Level**

**diplôme d'établissement / master degree**
(secondary diploma +4 years of higher education) – M1

The Institut Paul Bocuse offers an English-language “Hotel and Restaurant” degree with a specialization in international management of wine and beverage.


**Master**
(secondary diploma +5 years of higher education) – M2

Master’s degrees are available in two broad fields:
- Law, economics, and management with a concentration in private law and the following specializations:
  - Vineyard and wine law at the Université de Bordeaux,
  - Law for viticulture and quality products at Aix-Marseille Université.
- Sciences, technologies, and health with the following concentrations:
  - Agronomy and agri-food (specializations: viticulture, enology, economics and viticultural management),
  - Biology and health (specialization: enology and viticultural environment).

www.campusfrance.org>Trouvez votre formation>Master

**Master of Science in Management (MSC)**
(secondary diploma +5 years of higher education) – M2

The School of Wine and Spirits Business at the École Supérieure de Commerce Dijon-Bourgogne offers two MSC degrees:
- Wine Business
- Wine Management

ESC Dijon Bourgogne: www.swsb.eu

**European and International Master**
(secondary diploma +5 years of higher education) – M2

The Master of Business and Science Vineyard & Winery Management is offered by the Institut des Sciences, de la Vigne et du Vin at the Bordeaux Sciences Agro.

www.agro-bordeaux.fr/vwmaster/?lang=en/

International students can earn a European master entitled “Vinifera EuroMaster” with a concentration in agronomy-agrifood and a specialization in viticulture and enology.

Montpellier SupAgro – ENITA Bordeaux: http://vinifera-euromaster.eu

An international master entitled “VINTAGE” (Erasmus mundus) is available with a concentration in agronomy-agrifood with a specialization in viticulture and enology, vineyard-wine-terroir management.

École Supérieure d’Agriculture d’Angers (ESA): www.vintagemaster.com

**diplôme national d’œnologue (DNO, national enology diploma)**
(secondary diploma +5 years of higher education) – (L3 +2 years)

The DNO is the only degree in France that is an accredited credential for professional enologists. This 2-year national diploma is offered by the universities of Bordeaux, Dijon, Montpellier, Reims, and Toulouse.

This program is open to holders of a licence, preferably in biology, chemistry, or agronomic biochemistry, or a BTSA in viticulture-enoLOGY and a professional licence.

**Agricultural Engineering (option viticulture-enoLOGY)**
(secondary diploma +5 years of higher education) – M2

Many agricultural engineering programs allow students to specialize in fields related to enology. For instance, the SupAgro Montpellier offers an agricultural engineering degree with a concentration in viticulture-enoLOGY. Students can work toward the DNO (national enology diploma) while pursuing the agricultural engineering degree.


**Beyond the Master**

**Mastère spécialisé (MS, specialized master)**
(M2 +1 year of higher education)

Labeled by the Conférence des Grandes Écoles, the MS degree enables students to earn an institutional credential attesting to dual competence in the engineering sciences.
- International wine and spirit business is offered full-time in Dijon and part-time in Paris (18 months).
- ESC Dijon-Bourgogne – Schools of Wine and Spirit Business: www.maste-ros-wines.eu
- Knowledge and the international wine business (CCIV)
- Wine and spirits management (MVS)

Information on MS degrees:
www.campusfrance.org/fr/ressource/les-mastères-specialises-ms

List of MS programs: www.cge.asso.fr/nos-labels/ms