



FERRANDI

PARIS

Introduction to the Fundamentals

OF FRENCH WINE

• Campus of Dijon

This program has been created for wine and food lovers, students or aspiring entrepreneurs wishing to discover the world of french wine. Prestigious oeno tour in Burgundy and Champagne, Masterclasses and tastings will be led by experts throughout your stay. Through this immersive program participants will acquire the fundamental of wine knowledge, oenology and wine tasting.

100 % in English

(2 weeks - 70 hours)

3 500 (tax included) €

The benefits of the program

• **Culture**

- What crafted French Wine culture
- History of Wine in Literature

• **Wine knowledge and tasting**

The systemic approach to wine tasting "Tour de France" of wine regions from north to south

• **Viticulture and Oenology**

Understand the science behind wine making
The Impact of global warming on vineyards

• **Food and Wine matching**

Understand the basic rules of food and wine pairing

• **Masterclass France's most iconic wines**

• **Oeno Trips in Burgundy & Champagne**

- City of Beaune
- Clos Vougeot
- Feuilleton

LEARNING OBJECTIVES



- Describe the world of French Wine through the discovery of the major regions
- Taste and compare the most important French Wines
- Acquire the basic professional techniques of French cuisine
- Identify food and wine pairings through the dialogue between food and wine

• Contact us for more information: ferrandi-international@ferrandi-paris.fr or 33 (0)1 49 54 28 00 •



Gabrielle Vizzavona is an award-winning French journalist, wine critic and international speaker. In September 2022, she was awarded France's best wine journalist of the year by receiving the Curnonsky prize in Paris.

GABRIELLE VIZZAVONA,

Pedagogical Manager of the Program
Introduction to the Fundamentals of French Wine

ADMISSION CONDITIONS

- Be at least 18 years old
- Hold a high-school level diploma
- Speak English fluently

HOW TO APPLY TO THE PROGRAM?

- Online Application
- Application Review
- Admissions Decision

A SUPPORT DEDICATED TO INTERNATIONAL STUDENTS

FERRANDI Paris and its partner Livin France guide students through different needs before and after their arrival in France:

- Administrative procedures (VISA, accomodation, insurance, bank account...)
- Integration into the student life
- Welcome sessions



With more than a 100 years of history, FERRANDI Paris is the leading school in culinary and hospitality management in France. We offer a unique range of courses from vocational programs to Master's degrees, along with a diverse student body from France and around the world ranging from young people, to adults, and even established professionals and career switchers. FERRANDI Paris is a school of experimentation where excellence is achieved both individually and collectively in a spirit of solidarity. It will teach you to think bigger and aim higher in order to join the most prestigious companies.



40

Teaching labs

2 500

Students

2 000

Professionals in continuing education

110

Full-time faculty

300

International students and professionals

30

nationalities