

# TERROIR & VINEYARD MANAGEMENT

*Offered by GW in partnership with Bordeaux Sciences Agro*

**SEPTEMBER 2-5, 2014**

## GOALS

- In-depth study of the terroir concept in viticulture;
- Integration of terroir in vineyard management practices;
- Assessment of the terroir effect in wine sensory attributes.

## PROGRAM CURRICULUM

- Concept of terroir in viticulture: definition, main factors involved;
- Viticultural soils and climate;
- Vine water status;
- The role of nitrogen in terroir expression;
- Choice of plant material;
- Management practices to enhance terroir expression;
- Scale issues;
- Sustainable terroir management;
- The effect of soil and climate in terroir expression through tasting sessions;
- Soil pit studies at RdV Vineyards ([rdvineyards.com](http://rdvineyards.com));
- Optimization of terroir expression through enological practices.

## TARGET AUDIENCE

Winemakers, estate owners, consultants, experts, wine merchants, viticulture and enology teachers.

## COST: \$2,500

The four-day course includes instruction in English, lunches, field trip and tasting sessions.

## EXPERT INSTRUCTORS INCLUDE:

### Jean-Philippe Roby

Professor of Viticulture  
Bordeaux Sciences Agro

### Kees Van Leeuwen

Professor of Viticulture  
Bordeaux Sciences Agro



*Professor Roby at RdV Vineyards*



**BORDEAUX  
SCIENCES  
AGRO**



The George Washington University  
**Virginia Science & Technology Campus**



<http://virginia.gwu.edu/terroir/>

# DETAILED COURSE PROGRAM\*

## Overview of the Course

Terroir in viticulture is not a mystic concept; it can be explained in the framework of agronomic interactions between the vine and its environment (soil, climate and landscape). Climate and soil act on vine behavior through their impact on precocity, water status and nutrient status. Terroir expression can be optimized through appropriate management practices, including fertilization, vineyard floor management, and through the choice of plant material (variety and root-stock). Terroirs have to be protected by appropriate, integrated and sustainable management practices. Terroir influences not only overall quality of the wine, but also its style. These aspects will be shown by means of tasting sessions and a focus will be put on the way to market terroir. A field trip with soil pit studies is included in the course.

## Tuesday, September 2

9:00 a.m. – 12:00 p.m.

The concept of terroir in viticulture. Role of human factors.

*Instructor: Kees Van Leeuwen, Bordeaux Sciences Agro*

2:00 p.m. – 4:30 p.m.

The effect of nitrogen in terroir expression.

*Instructor: Kees Van Leeuwen, Bordeaux Sciences Agro*

4:30 p.m. – 6:00 p.m.

Tasting Session: Sensory attributes in relation to soil type (ex. Saint-Emilion).

*Instructor: Kees Van Leeuwen, Bordeaux Sciences Agro*

## Wednesday, September 3

9:00 a.m. – 12:00 p.m.

Optimization of terroir expression through the choice of plant material (variety and root-stock).

*Instructor: Jean-Philippe Roby, Bordeaux Sciences Agro*

2:00 p.m. – 4:30 p.m.

The effects of climate in terroir expression.

*Instructor: Kees Van Leeuwen, Bordeaux Sciences Agro*

4:30 p.m. – 6:30 p.m.

Tasting Session: Sensory attributes in relation to climate and vintage.

*Instructor: Jean-Philippe Roby, Bordeaux Sciences Agro*

## Thursday, September 4

9:00 a.m. – 11:00 a.m.

Water relations and terroir expression. Tools for vine water status assessment.

*Instructor: Kees Van Leeuwen, Bordeaux Sciences Agro*

11:00 a.m. – 12:30 p.m.

Food and wines, another expression of terroir.

*Instructor: Guest Chef*

2:00 p.m. – 6:00 p.m.

Field Trip to RdV Vineyards: Study of soil pits, optimization of terroir expression through the implementation of appropriate management practices and the choice of plant material.

*Instructors: Jean-Philippe Roby & Kees Van Leeuwen, Bordeaux Sciences Agro*

## Friday, September 5

9:00 a.m. – 12:00 p.m.

Optimizing terroir expression through vineyard management practices.

*Instructor: Jean-Philippe Roby, Bordeaux Sciences Agro*

2:00 p.m. – 4:00 p.m.

Question and answer session.

*Instructor: Jean-Philippe Roby, Bordeaux Sciences Agro*

4:00 p.m. – 5:30 p.m.

Tasting Session: Sensory attributes in relation to soil type (example of Médoc).

*Instructor: Jean-Philippe Roby, Bordeaux Sciences Agro*

\* Please note, agenda is subject to change.