Study Wine in France

$1090 for 1 week*; $2065 for 2 weeks*

Join Mount Saint Mary’s University this summer for a 1 or 2-week course on wine and the history of wine. Learn amid the picturesque ruins and rugged hillside vineyards of the Auvergne-Rhône-Alpes region of southeast-central France.

For more info contact Dr. Stephen Inrig sinrig@msmu.edu or Dr. Lia Roberts lroberts@msmu.edu

* Flight costs extra
Note, domestic option in California Wine Country in case of international travel restrictions
Southern France Wine Study Trip*

Introduction to the Wines of the World
Join us in France for one of three optional Wine Journeys in the South of France:

Option 1: Two-week (3-unit) course on wine and the history of Wine in the World
- June 15 – 28, 2020
- Trip Details

Option 2: One-week (1-unit) course on wine and the history of Old World Wine
- June 15 – 21, 2020

Option 3: One-week (1-unit) course on wine and the history of New World Wine
- June 22 – 28, 2020

*In the case of COVID-19 cancelation, the course will take place in Napa, CA
Traveling to Mount Saint Mary’s University’s Fontbonne House in Bas-en-Bassett, France is like journeying through two parts of France for the price of one! Bas-en-Bassett, the home town of MSMU’s Fontbonne House, is nestled on the eastern border of the historic region of Auvergne, but sits only a stone’s throw from the narrow, cool slopes of the Northern Rhône and the famous wine appellations of Hermitage and Côte Rôtie. In this course, we will savor the foods of Auvergne-Rhône-Alpes and the wines of the Northern Rhône while gaining an overview of the wines of world and the history of wine and winemaking. The course immerses students in the world of Southern France and involves for-credit work before and during the two-week period in Southern France.

Preparatory work (1 Unit)
Prior to arriving in France, students will complete 1 unit worth of preparatory study on the following material:

- Wine and Culture (2 hours)
- Wine Composition and Chemistry (2 hours)
- The Sensory Evaluation of Wine (3 hours)
- Wine Faults (1 hour)
- Grape Varieties (1 hour)
- Viticulture (2 hours)
- Fermentation and Wine Production (4 hours)

Week 1 – Introduction to wine and the history of Old World Wine
AM- Morning classes (Fontbonne House); PM – Winery & site visits.

June 14, 2020 – Sunday
- Student arrive and get settled

June 15, 2020 – Monday:
- Introduction to the course and the early history of wine

June 16, 2020 – Tuesday:
- Overview of French wines Pt. 1

June 17, 2020 - Wednesday
- Overview of French wines Pt. 2
- Market day

June 18, 2020 - Thursday
- Overview of Italian Wines

June 19, 2020 - Friday
- Overview of Spanish and Portuguese Wines
- Visit Northern Rhone Wineries

June 20, 2020 - Saturday
- Overview of German Wines
- Visit Le Puy
Week 2 – Introduction to wine and the history of New World Wine
AM- Morning classes (Fontbonne House); PM – Winery & site visits.

June 21, 2020 – Sunday
• Local Mass optional
• Bas-en-Bassett Market Day
• Student free day
June 22, 2020 – Monday:
• Overview of previous week
June 23, 2020 – Tuesday:
• Overview of Eastern Mediterranean Wines
June 24, 2020 - Wednesday
• Overview of Central & Eastern European Wines
• Market day
June 25, 2020 - Thursday
• Overview of North American Wines
June 26, 2020 - Friday
• Overview of South American Wines
June 27, 2020 - Saturday
• Overview of Australia, New Zealand, and South American Wines
June 28, 2020 – Sunday
• Students head home

About the Instructor

This course will be taught by Stephen Inrig

A trained historian and health policy researcher, Dr. Inrig has loved wine for many years. He has been a home winemaker for several years, and has taken classes in wine and winemaking with Washington State University and UC Davis. He is a member of the Society for the Advancement of Home Winemaking and has completed the Society for Wine Educator’s Certified Specialist of Wine Course.

For the past two years, Dr. Inrig has taught courses about the history of wine in America and conducted research, with his students, on the role of women in the wine industry.
SOUTHERN FRANCE WINE STUDY TOUR

Trip Details
June 14 – 28, 2020

- **Total Costs:**
  - 1 Week (not including flight)
    - Student Cost: $1090
    - Alumni/External Attendee: $1582
  - 2 Weeks (not including flight)
    - Student Cost: $2065
    - Alumni/External Attendee: $2754

- **Tuition Costs:**
  - Summer courses at Mount Saint Mary’s University are $90 per unit.
    - For those taking 2 unit course, the cost is $180,
    - For all 3 units, cost is $270.

- **Program Fee** (Education fees, tasting fees, lunches):
  - Student Cost: $400 per week
  - Alumni/External Attendee: $1000 per week

- **Housing Costs (breakfast included):**
  - Beginning at $300 per week per person (we will help arrange offsite housing, but students/alumni may find their own if desired and pay accordingly).

- **International Travel Insurances:**
  - Students - $25
  - Alumni/External Attendee – on their own but must show proof

- **Ground Transportation:**
  - $185 per week per person

Travel Costs:
- Flight Costs to Lyon not included.
  - Approximately $1200
SOUTHERN FRANCE WINE STUDY TOUR

One-week course on wine and the history of Old World Wine
June 14 – 21, 2020

Week 1 – Introduction to wine and the history of Old World Wine

June 14, 2020 – Sunday
• Student arrive and get settled

June 15, 2020 – Monday:
• Morning: Free time/acclimation
• Lunch: Fontbonne House
• Afternoon: Introduction to the course and early history of wine
• Dinner: Fontbonne House

June 16, 2020 – Tuesday:
• Morning: Overview of French wines Pt. 1
• Lunch: Fontbonne House
• Afternoon: Local Wine Cooperative
• Dinner: On your own with our restaurant suggestions.

June 17, 2020 - Wednesday
• Morning: Market day shopping for Auvergne meal
• Lunch: Together in the town of Bas-en-Bassett
• Afternoon: Overview of French wines Pt. 2
• Dinner: Cooking together meal from ingredients purchased at Bas-en-Bassett market
• Discuss food and wine pairing

June 18, 2020 - Thursday
• Morning: Overview of Italian Wines
• Lunch: Packed picnic at Rhône River
• Afternoon: in the vineyards at Yves Cuilleron
• Dinner on your own in Côte Rôtie with our restaurant suggestions.

June 19, 2020 - Friday
• Morning: Overview of Spanish and Portuguese Wines
• Lunch: Lunch at Domaine Christophe Pichon
• Afternoon: Introduction to organic winemaking at Domaine François Villard
• Dinner on your own in Condrieu, with our restaurant suggestions

June 20, 2020 - Saturday
• Morning: Overview of German Wines
• Lunch: Visit Le Puy en Velay
• Dinner on your own with our restaurant suggestions
  ○ Some alumni may leave on this day.

June 21, 2020 - Sunday
• Travel home
Week 1 – Introduction to wine and the history of New World Wine

June 21, 2020 – Sunday
- Student arrive and get settled

June 22, 2020 – Monday:
- Morning: Free time/acclimation
- Lunch: Fontbonne House
- Afternoon: Introduction to the course; early history of wine outside Europe
- Dinner: Fontbonne House

June 23, 2020 – Tuesday:
- Morning: Overview of Eastern Mediterranean Wines
- Lunch: Fontbonne House
- Afternoon: Local Wine Cooperative
- Dinner: On your own with our restaurant suggestions.

June 24, 2020 - Wednesday
- Morning: Market day shopping for Auvergne meal
- Lunch: Together in the town of Bas-en-Bassett
- Afternoon: Overview of Central and Eastern European Wines
- Dinner: Cooking together meal from ingredients purchased at Bas-en-Bassett market
- Discuss food and wine pairing

June 25, 2020 - Thursday
- Morning: Overview of North American Wines
- Lunch: Packed picnic at Rhône River
- Afternoon: in the vineyards at Maison E. Guigal.
- Dinner on your own in Côte Rôtie with our restaurant suggestions.

June 26, 2020 - Friday
- Morning: Overview of South American Wines
- Lunch: Lunch at Clos De La Bonnette Winery
- Afternoon: Introduction to organic winemaking at Clos De La Bonnette in Condrieu.
- Dinner on your own in Condrieu, with our restaurant suggestions

June 27, 2020 - Saturday
- Morning: Overview of Australia, New Zealand, and South American Wines
- Lunch: Visit Le Puy en Velay
- Dinner on your own with our restaurant suggestions
  - Some alumni may leave on this day.

June 28, 2020 - Saturday
- Travel home