The Vine & Wine sector is an exciting and highly competitive area, where science, economics and management skills are at a premium. The Vinifera EuroMaster courses are designed to provide graduates with the optimum knowledge to start a successful career in the vine & wine industry, from vineyard management to wine processing or research. The main aims of the course are to develop a broad awareness of international practices and views to be highly adaptable, open-minded and creative in the approach to viticulture & enology.

The Vinifera EuroMaster programme allows you to obtain a joint degree: *European Master of Science in Viticulture and Enology*. It comprises an international blend of university lecturers, expert professors, vine & wine specialists, enologists, viticulturists, researchers, biologists, chemists and economists providing superior quality training.

Assessment varies between modules with case study analysis, reports and written examinations being used.

Mandatory during the second study year, the Master Thesis is completed through research and/or professional experience, in order to prepare a master thesis report. The worldwide professional network of the EMaVE consortium offers a wide range of opportunities to choose from.

The Vine & Wine sector is an exciting and highly competitive area, where science, economics and management skills are at a premium. The Vinifera EuroMaster courses are designed to provide graduates with the optimum knowledge to start a successful career in the vine & wine industry, from vineyard management to wine processing or research. The main aims of the course are to develop a broad awareness of international practices and views to be highly adaptable, open-minded and creative in the approach to viticulture & enology.

The Vinifera EuroMaster programme allows you to obtain a joint degree: *European Master of Science in Viticulture and Enology*. It comprises an international blend of university lecturers, expert professors, vine & wine specialists, enologists, viticulturists, researchers, biologists, chemists and economists providing superior quality training.

Assessment varies between modules with case study analysis, reports and written examinations being used.

Mandatory during the second study year, the Master Thesis is completed through research and/or professional experience, in order to prepare a master thesis report. The worldwide professional network of the EMaVE consortium offers a wide range of opportunities to choose from.
**ENTRY REQUIREMENT**

- Academic requirement: Bachelor Degree in Plant Production Sciences, Food Sciences or closely related subjects.
- Possible M2 entrance for candidates with the equivalent of M1 in vine and wine sciences.
- Courses begin in September/October.

**CAREER PROSPECTS**

- Director/manager of vine & wine estates & laboratories
- Cellar Manager
- Consultant in Enology
- Advisor in Vineyard Management
- Market & Trade Consultant
- Researcher, Lecturer and Professor ...

More than 20% of graduates have followed their Master with PhD studies.

**About EMaVE consortium**

Vinifera EuroMaster was designed in 2007, by the EMaVE Consortium, composed of eight high profile universities, renowned worldwide for their expertise and involvement in Viticulture, Enology & related Economic Sciences.

- **FRANCE**: Montpellier SupAgro and Bordeaux Sciences Agro
- **GERMANY**: Hochschule Geisenheim University
- **ITALY**: Consorzio delle Università di Torino, Milano, Palermo, Foggia, Sassari and Consorzio delle Università di Udine, Padova, Verona
- **PORTUGAL**: Universidade de Lisboa and Universidade de Porto
- **SPAIN**: Universidad Politécnica de Madrid – ETSIA

Since 2012, as associates, renowned institutions and companies have joined the EMaVE consortium, expanding its international network and opportunities: United States; China; Brazil; South Africa; Australia; Argentina; Chile; Swiss; Canada; Greece; Denmark; Georgia; Tunisia...

**Erin Troxell**  
**USA**  
(Vinifera batch 2011-2013)

After graduating from Cornell University, I obtained my joint Vinifera Master in France and Germany. In 2013, I joined E.&J. Gallo Winery where I currently work as the viticulturist for eight vineyards among the North Coast of California.

**Markus Rienth**  
**German**  
(Vinifera batch 2009-2011)

I did my master thesis in collaboration with Spain and France. This experience enabled me to continue with research in Montpellier where I passed a PhD on berry and vine physiology. Since February 2015, I am professor of viticulture in Switzerland at the university of applied science Changins.

**FEES & SCHOLARSHIPS**

Tuition fees for two years are from 8 000 € according to your status. 2 calls are organized from October to June.

- Erasmus+ 2015-2019 scholarships available (45 000 € / applicant)
- EMaVE consortium scholarships can help you to partially cover tuition fees

**HOW TO APPLY?**

For information and online application visit:

WWW.VINIFERA-EUROMASTER.EU

vinifera@supagro.fr  +33 (0)4 9961 2055  vinifera.euromaster

This project has been funded with support from the European Commission. This publication reflects the view only of the author, and the Commission cannot be held responsible for any use which may be made of information contained herein.