

**WINE 117 Course Outline as of Fall 2021****CATALOG INFORMATION**

Dept and Nbr: WINE 117 Title: WINES OF FRANCE

Full Title: Wines of France

Last Reviewed: 1/25/2021

Units	Course Hours per Week		Nbr of Weeks		Course Hours Total	
Maximum	1.50	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.50	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.50		Contact Total	26.25
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 78.75

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

**Catalog Description:**

An introductory examination of wines and wine styles of all major French wine regions. This course also covers the French appellation system and wine sensory characteristics. Students should bring six matching wine glasses to every class session.

**Prerequisites/Corequisites:**

Minimum Age 18 or older

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100 or appropriate placement based on AB705 mandates

**Limits on Enrollment:**

Must be 18 years or older

**Schedule of Classes Information:**

Description: An introductory examination of wines and wine styles of all major French wine regions. This course also covers the French appellation system and wine sensory characteristics. Students should bring six matching wine glasses to every class session. (Grade or P/NP)

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Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

### **CID:**

#### **Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Define and explain French Appellation d'Origine Controlee (wine laws).
2. Explain unique characteristics of each major French winegrowing region.
3. Compare and contrast wines from different winegrowing regions.

### **Objectives:**

At the conclusion of this course, the student should be able to:

1. Identify the principal wine growing regions of France.
2. Explain grape varietal suitability for each major region.
3. Explain the unique styles of the wines produced in each major region.
4. Describe the major appellations within each region.
5. Compare and contrast the sensory characteristics of wines produced from the different wine regions of France.

### **Topics and Scope:**

- I. French Appellation d'Origine Controlee system
  - A. Limitations on varietals and viticultural practice
  - B. Wine label requirements
  - C. Sub-appellation list
- II. Major Wine Growing Regions, including:
  - A. Champagne
  - B. Alsace
  - C. Burgundy
  - D. Rhone River Valley
  - E. Provence
  - F. Languedoc/Rousillion
  - G. Bordeaux

H. Loire Valley

III. Wine Styles and Characteristics of Major French Varietals, including:

- A. Chardonnay
- B. Pinot Noir
- C. Pinot Meunier
- D. Cabernet Sauvignon
- E. Merlot
- F. Cabernet Franc
- G. Petit Verdot
- H. Malbec
- I. Sauvignon Blanc
- J. Semillion
- K. Syrah
- L. Grenache
- M. Marsanne
- N. Rousanne
- O. Viognier
- P. Chenin Blanc

**Assignment:**

1. Weekly readings (10-20 pages)
2. One to two study assignments from texts and handouts (1-2 pages)
3. Weekly wine tasting notes (1-2 pages)
4. Sensory evaluation exercise(s) (1-2)
5. One group presentation
6. Quiz(zes) (1-2)
7. One comprehensive final examination

**Methods of Evaluation/Basis of Grade:**

**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Study assignments

Writing  
5 - 15%

**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Sensory evaluation exercise(s)

Problem solving  
10 - 25%

**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Weekly wine tasting notes and presentations

Skill Demonstrations  
20 - 35%

**Exams:** All forms of formal testing, other than skill performance exams.

Quiz(zes) and comprehensive final examination

Exams  
30 - 40%

**Other:** Includes any assessment tools that do not logically fit into the above categories.

None

Other Category  
0 - 0%

**Representative Textbooks and Materials:**

The Wine Atlas of France. Johnson, Hugh and Duijker, Hubrecht. Simon & Schuster. 1997 (classic)

Instructor prepared materials