WINE 117 Course Outline as of Spring 2011

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 the wines of France. Each week, this course will examine a different region and related grape or group of grapes and the resulting wine(s).

Prerequisites/Corequisites:
Minimum Age 21 or older

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:
Must be age 21 or older.

Schedule of Classes Information:
Description: An introductory examination of the wines of France. Each week, this course will examine a different region and related grape or group of grapes and the resulting wine(s). (Grade or P/NP)
Prerequisites/Corequisites: Minimum Age 21 or older
Recommended: Eligibility for ENGL 100 or ESL 100
Limits on Enrollment: Must be age 21 or older.
Transfer Credit:

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

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	**Area**	Effective:	Inactive:
CSU GE:	**Transfer Area**	Effective:	Inactive:
IGETC:	**Transfer Area**	Effective:	Inactive:

CSU Transfer:	Effective:	Inactive:
UC Transfer:	Effective:	Inactive:

CID:

Certificate/Major Applicable:
Major Applicable Course

COURSE CONTENT

Outcomes and Objectives:
Upon completion of this course, students will be able to:
1. Identify the principal wine growing regions of France.
2. Explain why certain grapes are grown in some appellations and not others.
3. Explain the unique characteristics of the wines produced in the areas studied.
4. Compare and contrast the sensory characteristics of wines produced from the different wine regions of France, such as Champagne, Bordeaux, Burgundy, and Rhone Valley.
5. Analyze the food-pairing efficacy of the wines studied.

Topics and Scope:

I. Principal wine growing regions of France
II. Grapes that are grown successfully in each of France's major wine growing regions
III. Wine styles and characteristics produced in the areas studied
IV. Direct examination and evaluation of the sensory characteristics of:
  A. Champagne
    1. Chardonnay
    2. Pinot Noir
    3. Pinot Meunier
  B. Burgundy
    1. Chardonnay
    2. Pinot Noir
  C. Bordeaux - Medoc & Graves
    1. Cabernet Sauvignon
    2. Merlot
    3. Cabernet Franc
    4. Petit Verdot
    5. Malbec
    6. Sauvignon Blanc
    7. Semillion
  D. Bordeaux - St. Emilion & Pomerol

1. Merlot
2. Cabernet Franc

E. Bordeaux - Sauternes & Barsac
1. Sauvignon Blanc
2. Semillion

F. Rhone Valley
1. Syrah
2. Grenache
3. Marsanne
4. Rousanne
5. Viognier

G. Loire Valley
1. Sauvignon Blanc
2. Chenin Blanc
3. Cabernet Franc

H. Provence & Languedoc-Roussillon (various grape varieties)

V. Pairing the contrasted wines studied with food

VI. French wine laws and conventions of wine labeling

Assignment:

1. Six to eight reading and study assignments from texts and handouts
2. Keep and turn in a compilation of wine tasting notes
3. Group presentation of wine regions
4. One mid-term quiz and one comprehensive final examination
5. Portfolio of assignments, tasting and lecture notes

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.

Sensory evaluation notes, study assignments, and portfolio	Writing 10 - 25%

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

Sensory evaluation exercises	Problem solving 25 - 35%

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

Sensory evaluation exercises	Skill Demonstrations 20 - 30%

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

Comprehensive final examination	Exams 20 - 30%

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, Hugh Johnson and Hubrecht Duijker, Simon & Schuster, 1997. (Classic)
Hachette Guide to French Wines 2005: The Definitive Guide to Over 9000 of the Best Wines in France. Hachette. Miller/Mitchell Beazley, 2005. (Classic)
Instructor prepared materials