

VWT-151: THE WINES OF FRANCE

Effective Term

Fall 2025

CC Approval

01/21/2025

AS Approval

02/13/2025

BOT Approval

02/20/2025

COCI Approval

05/15/2025

SECTION A - Course Data Elements
CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Production (Any Degree and Professional Experience)	Or
Agricultural Business and Related Services (Any Degree and Professional Experience)	Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	Or

Subject Code

VWT - Viticulture and Winery Technology

Course Number

151

Department

Viticulture and Winery Technology (VWT)

Division

Career Education and Workforce Development (CEWD)

Full Course Title

The Wines of France

Short Title

The Wines of France

CB03 TOP Code

0104.00 - *Viticulture, Enology, and Wine Business

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

D - Possibly Occupational

Rationale

Knowledge of the wines and wine regions of France is important for those seeking careers in wine marketing and sales.

SECTION B - Course Description

Catalog Course Description

A survey of the wines of France, including sparkling, white and red table, dessert and fortified wines. Includes sensory evaluation of representative wines. Lab fee.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

Limitation on Enrollment

Student must be at least 18 years of age.

SECTION D - Course Standards

Is this course variable unit?

No

Units

1.00

Lecture Hours

18.00

Outside of Class Hours

36

Total Contact Hours

18

Total Student Hours

54

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Entirely Online	Emergency Only
Hybrid	Permanent

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:

1. Demonstrate an understanding of French wine types, styles, and regions including descriptions of sensory character.

Course Objectives

Upon satisfactory completion of the course, students will be able to:

1. Discuss the history and cultural significance of the wine industry in France.
2. Appraise the effect of viticulture and winemaking practices on the qualities of a particular wine type.
3. Evaluate and test wines.
4. Describe the characteristics of individual areas.
5. List wine types produced in different areas.
6. Evaluate the quality of wines from particular areas.
7. Compare the characteristics of similar wine types from different areas.
8. Assess the cost-benefit ratios of various wine types.

Course Content

1. Culture and history of viticulture, wine and winemaking in France
2. Introduction to the most important wine regions in France.
3. Discussion of common viticulture and winemaking practices in France.
4. Description of wine styles found in the area including table, sparkling, dessert and fortified wines.
5. Climate and grape varieties of each region in France
6. Price point analysis of representative wines
- 7.
8. Evaluation of representative wines.

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Lecture	Skills-based lecture and guided wine evaluation.
Activity	Tasting and description of representative wines.

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
 Chat Rooms
 Discussion Boards
 E-mail Communication
 Video or Teleconferencing

Student-Initiated Online Contact Types

Chat Rooms
 Discussions
 Group Work

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	Essay, multiple choice and true-false exams.
Oral Presentations	Report on wine type or wine region.

Assignments

Reading Assignments

Instructor assigns readings from textbook and from other source materials.

Examples:

"AOC Wine: Decoding French Wine Classifications" by Phil Keeling. Retrieved from <https://winefolly.com/deep-dive/what-is-aoc-wine/>

Writing Assignments

Essay and short answer exam questions.

Examples:

Write about winemaking history and about typical wine styles.

Other Assignments

Research and presentation of the background of an assigned wine.

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

J. Robinson, H. Johnson

Title

World Atlas of Wine

Edition/Version

9th

Publisher

Mitchell-Beazley

Year

2019

Material Type

Other required materials/supplies

Description

Handouts and web site links.

Course Codes (Admin Only)

ASSIST Update

No

CB00 State ID

CCC000552666

CB10 Cooperative Work Experience Status

N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No