

# Branch : Agriculture and Livestock



**Code :** COMWPC

**Option :** Conduct and management of the wine-producing company

**Level :** Bac Pro

**Prerequisites :**

**Opportunities:**

This bac pro allows the holder to obtain the professional agricultural capacity (CPA) necessary to obtain state aid and to set up as a young farmer. Holders of the diploma can also become highly qualified employees on a wine farm or in a cooperative, more rarely in a para-agricultural organisation, with a wine merchant or in an oenology laboratory.

**Description :**

This vocational baccalaureate trains real farm managers. As vineyard specialists, they master production techniques and the wine-making process. They know the soils and climates of the vineyards as well as the consumption patterns and expectations of the customer. They either carry out the entire process themselves (winemaker) or collect the grapes to make wine or are a cellar master or wine merchant. It also involves using and maintaining agricultural machinery, negotiating with customers and mastering at least one foreign language for selling products.

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**Quality and competences :**

This professional bac trains students to become managers of a vineyard. The courses focus on setting up a vineyard and mastering all the stages of vine work, from pruning to harvesting. For the cellar work, students learn to control the transformation of the grapes, from harvesting to bottling.

The knowledge acquired in management enables them to make all decisions concerning the running of the business, the choice of production methods, suppliers, and investment decisions... They are prepared to keep track of the accounts and administrative records of the business, to make forecasts and to negotiate purchases and sales.