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**esa** ÉCOLE SUPÉRIEURE  
D'AGRICULTURES  
Angers Loire

## Higher Education and Research in Life Sciences since 1898 Agriculture, Agronomy, Food Sciences, Environment, Supply Chain, Marketing

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### News

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**Study at ESA Angers Loire : come and join our Webinars !**



**Do you feel passionate about wine? Wish to take part in the development of local and traditional food products ?**

At **ESA Angers Loire**, we have **2 International Master** courses for you! Join us during this webinar and meet the coordinators of the **International Vintage Master** course and of the **Master in Food Identity!**

**International Vintage Master:** as a wine lover, you'll learn how to develop both technical and marketing skills on an international scale and to acquire in-depth knowledge in the fields of viticulture, oenology, terroir and wine marketing.

**Master in Food Identity:** as a passionate individual on traditional food products, you'll learn how to develop local and traditional food products close to producers, SMEs or in the supplier chain up to the final consumers.

**Zoom meetings :**

***April 6, 2017 at 10:30am - <https://zoom.us/j/6199815681> (MASTER INTERNATIONAL VINTAGE ONLY)***

***April 13, 2017 at 05:00pm - <https://zoom.us/j/6199815681> (BOTH PROGRAMS)***

***April 20, 2017 at 10:30am - <https://zoom.us/j/6199815681> (MASTER FOOD IDENTITY ONLY)***

**During this webinar you will learn:**

Your career expectations and the careers offered by the programs

About the internships across Europe and the French classes available

All you need to know to apply and the selection process

Any practical question about the 2 years in France and in Europe.

**\*\* French is not mandatory to apply but for the course it is mandatory. French classes are available prior to the course.**

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**Studying life sciences abroad : choose ESA Angers, France**



ESA Angers : an ideal place to study the life sciences.

Wouldn't you like to be among the 240,000 students who come to study each year in French universities? For those of you who wish to study in the fields of agriculture, food science, viticulture, agribusiness or territorial sustainable management. ESA Angers has wide subject offer for you! We have a rich experience in welcoming international students from all over the world and we pride ourselves in providing both logistical and academic support to our exchange students and our international degree seekers. Watch this video, discover our school.... And join us !

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**Discover ESA and its Masters on Campus Channel**



**For 1 hour, Master of Science of ESA is here for all your questions, in live.**

ESA is the largest institute of higher education for life sciences in France. It offers a wide range of courses in 10 major sectors of activity : agriculture, food processing, landscape management, environment, horticulture, viticulture, traditional products, retailing, trade, agribusiness management. The ESA offers several Masters: [here is the list](#). Prepare to be seduced by Angers's cultural and economic wealth, and its dynamic student life. Angers is France's second university city where it's good to study.

More informations on <https://www.youtube.com/watch?v=aWgcDfWSmo0&feature=youtu.be>

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**On Line Application**

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