

WINE CULTURE

WINE GASTRONOMY

EGER

SUMMER UNIVERSITY



29 June - 10 July 2026



Eszterházy Károly Catholic University
Centre for Foreign Language Training
and Services
Eger, Hungary

www.uni-eszterhazy.hu/cflts

Programme of Studies

Get to know to the World of Wine

Specialised Language Training – Oenology in English

Lectures on

- ♦ **Viticulture and Oenology**
- ♦ **Wine Gastronomy**
- ♦ **Hungarian Wine Regions**
- ♦ **The Culture of Wine Growing and Wine Production**
- ♦ **Regional Development**

Participants are awarded a Summer Course Certificate (6 ECTS credits)





Cultural Activities

Immerse in the local culture

- ◆ Opening Ceremony
- ◆ Guided tour in the Lyceum building
- ◆ Guided tour in Eger
- ◆ Trip to a winery in the Bükk Wine Region
- ◆ Trip to a nearby Cheese and Ham Manufactory
- ◆ Visiting local traditional wine cellars in Szépasszony-valley
- ◆ Eger Wine Festival (9 – 11 July)

Leisure Activities

Indulge yourself

- ◆ Spa experiences: the Turkish bath, Egerszalók spa
- ◆ Folk dance programmes
- ◆ Hiking in the Bükk mountains

Schedule - Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
9:00 – 10:30	9:00-10:00 Opening ceremony Lyceum Chapel Specialised language training – Oenology and viticulture in English 1.	Specialised language training – Oenology and viticulture in English 3.	The culture of viticulture and wine production 1.	Wine gastronomy 1.	Wine gastronomy 4.		
10:45 – 12:15	Specialised language training – Oenology and viticulture in English 2.	Specialised language training – Oenology and viticulture in English 4.	The culture of viticulture and wine production 2.	Wine gastronomy 2.	Wine gastronomy 5.	Day trip to Lillafüred	Leisure activities
12:15-14:00	L u n c h b r e a k						
14:00 – 15:30	Sightseeing in Eger	Specialised language training – Oenology and viticulture in English 5. 15.30 – 17.00 Eger Castle	Lyceum tour	Wine gastronomy 3. 18.30 Trip to Szépasszony Valley	Teach me Wine (consolidation)		



Schedule – Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9:00 – 10:30	Hungarian wine regions 1.	Regional development- Eger wine region – Technical visit to Nagy Eged – hill	Centre of Research and Innovation – Actual problems in vitiviniculture Climate change Table grapes (1,5 hrs)	Basics of wine tasting – wine chemical composition and sensorial aspects	Students' Presentations Wine Competition	
10:45 – 12:15	Hungarian wine regions 2.	Regional development- Eger Wine region Technical visit to Nagy Eged - hill	Centre of Research and Innovation – grape and wine research. Lab visit (1 hr)	Basics of wine tasting – wine chemical composition and sensorial aspects	Students' Presentations	Departure
12:15-14:00	L u n c h b r e a k					
14:00 – 15:30	Hungarian wine regions 3. 17.00 - Folk dancing	Wine regulation 17.00 – Cheese & Wine Noszvaj Art Caves	Wine Estate visit of Eszterházy Károly Catholic University on site	Basics of Wine tasting – wine chemical composition and sensorial aspects 18.00 Eger Wine Festival	Closing ceremony Lyceum Chapel 18.00 – Eger Wine Festival	



How to register

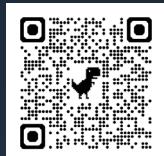
- ♦ apply for State Scholarship:

<https://tka.hu/international-programmes/4133/information-for-applicants>

Deadline for application for scholarships: 27 February 2026, 5 pm CET

- ♦ without scholarship:

Scan the QR code below



REGISTRATION

Application deadline: 31st May, 2026

Course fees

Tuition fee	900 EUR
The fee includes	
✓ the course material	
✓ guided tours	
✓ cultural activities listed above and related travel expenses	
Registration fee	50 EUR





Contact

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 Idegennyelvi Képző és Szolgáltató Központ

 [idegennyelvi_kozpont_ekke](https://www.instagram.com/idegennyelvi_kozpont_ekke)





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