

## WSET Level 3 Award in Wines Programme 2022-2023

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### LEARNING OUTCOMES:

- Identify the principal natural and human factors in the vineyard and winery that are involved in the production of still wines of the world and explain how they can influence the style, quality and price of these wines.
- Identify and describe the characteristics of the still wines produced in the principal wine producing regions of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.
- Identify and describe the characteristics of the principal sparkling wines of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.
- Identify and describe the characteristics of the principal fortified wines of the world and explain how the key natural and human factors in the vineyard, winery and law can influence the style, quality and price of these wines.
- Demonstrate the ability to provide information and advice to customers and staff about wines.
- Accurately describe the key characteristics of the principal still wines of the world and use the description to make an assessment of quality and an assessment of readiness for drinking.

### PREREQUISITES:

- Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.
- Understand how winemaking and bottle ageing influence the style and quality of wine.
- Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.
- Know the style and quality of wines produced from regionally important black and white grape varieties.
- Understand how the production process can influence the styles of sparkling and fortified wines.
- Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

### ENROLMENT:

- Full complete and signed registration form
- WiSP rules of procedure signed
- Attached document (in regard to the financial modalities):
  - OPCO: funding agreement written with financing option
  - Pôle-Emploi: funding agreement with financing option
  - Company/Employer: training agreement signed by all those concerned
  - Auto-financing & OPCO des indépendants (AGEFICE – FAFCEA – FIFPL): receipt of funding

**LANGUAGE:**

- English or French

**CERTIFICATION:**

- WSET Level 3 Award in Wines

**PROGRAM:**

- 1st session - Course Induction and Tasting Technique
  - Induction
  - Examination
  - Systematic Approach to Tasting
- 2<sup>nd</sup> session – Natural factors and human influences in the vineyard
  - What are the factors that affect the style, quality and price of wines?
  - Anatomy of the vine
  - Tasting – identify the grape variety
  - What a vine needs
  - Climate classification
  - Managing the vine
- 3<sup>rd</sup> session – Human Influences in the Winery
  - Alcoholic fermentation
  - Constituent parts of grapes
  - Grape reception
  - Grape processing
  - Inert winery vessels
  - Winery vessels
  - Oak alternatives
  - White wine
  - Malolactic fermentation
  - Lees
  - Systematic Approach to Tasting
  - Red wine
  - Pre-bottling maturation
  - Blending
  - Classification and stabilisation
  - Packaging and closures
  - Systematic Approach to Tasting
- 4<sup>th</sup> session – White wines of Alsace, Germany, Austria and Tokaj
  - Location
  - Climate
  - Viticulture
  - Key grape varieties
  - Labelling terms
  - Systematic Approach to Tasting
- 5<sup>th</sup> session - White wines of Burgundy, the Loire Valley and Bordeaux

- Location
- Climate
- Viticulture
- Key grape varieties
- Labelling terms
- Systematic Approach to Tasting
- 6<sup>th</sup> session - Red and rosé wines of Bordeaux, South West France and the Loire Valley
  - Location
  - Climate
  - Viticulture
  - Key grape varieties
  - Labelling terms
  - Systematic Approach to Tasting
- 7<sup>th</sup> session – Red wines of Burgundy, Beaujolais and the red and white wines of the northern Rhône Valley
  - Location
  - Climate
  - Viticulture
  - Key grape varieties
  - Labelling terms
  - Systematic Approach to Tasting
- 8<sup>th</sup> session – Red, white and rosé wines of southern Rhône Valley and southern France, Red wines of Spain Part 1 and white wines of Spain and Portugal
  - Location
  - Climate
  - Viticulture
  - Key grape varieties
  - Labelling terms
  - Systematic Approach to Tasting
- 9<sup>th</sup> session – Red wines of Northern Spain and red and white wines of Northern Italy
  - Location
  - Key black grape varieties of northern Spain
  - Key black grape varieties of north-west Italy
  - Key black grape varieties of north-east Italy
  - Systematic Approach to Tasting
- 10<sup>th</sup> session – Red and white wines of central and southern Italy, red wines of Portugal and red and white wines of Greece
  - Location
  - Climate
  - Black grape varieties of southern Italy
  - Systematic Approach to Tasting
- 11<sup>th</sup> session – Premium Red Wines of New Zealand, USA and Australia
  - Location
  - Climate

- Viticulture
- Key grape varieties
- Labelling terms
- Systematic Approach to Tasting
- 12<sup>th</sup> session – Premium white wines of New Zealand, South Africa, Australia, USA and Canada
  - Location
  - Key grape varieties
  - Labelling terms
  - Systematic Approach to Tasting
- 13<sup>th</sup> session – Regional specialities of Australia, South Africa and USA Premium red & white wines of Argentina and Chile
  - Location
  - Key grape varieties
  - Labelling terms
  - Systematic Approach to Tasting
- 14<sup>th</sup> session – Sparkling Wines
  - Methods of introducing CO<sub>2</sub> into wine
  - Key vineyard and winery factors
  - Styles of sparkling wines
  - Traditional method – Transfer method – Tank method
  - Location
  - Climate
  - Key grape varieties
  - Systematic Approach to Tasting
- 15<sup>th</sup> session – Fortified Wines
  - Introduction to fortified wines
  - Sherry
  - Maturation
  - Fermentation and Classification
  - The Solera System
  - Dry and naturally sweet Sherry
  - Location
  - Key grape varieties
  - Systematic Approach to Tasting

**DURATION:**

- 5,5 days in face-to-face (38 hours) and 50 hours of personal study before the face-to-face course

**RYTHM:**

- Full time

**LEARNING TERMS AND TOOLS:**

- Training and evaluation in face-to-face in Bordeaux or Toulouse: theoretical training and tasting time
- Reception before the class

- The book “Wines: looking behind the label” which covers the whole program
- The “Workbook” which helps learners to follow the course
- The tasting sheet “Systematic Approach to Tasting Wine”
- Online platform with several resources to follow before the face-to-face time
- 65 samples tasted

#### ASSESSMENT TERMS:

- Face-to-face exam – Duration : 150 minutes:
  - 50 multiple choice questions et 4 short written answer questions
  - Blind tasting of 2 wines
- Pass marks : 55% right answers
- Resit possible

#### JOBS RELATED

- Cellarman/ wine merchant
- Production team member
- Selling team member
- Tasting team member
- Oenologist

#### LEARNING CENTERS:

- Bordeaux, 88 Quai de Paludate, 33800 BORDEAUX
- Lons, 14 rue Camille du Gast, ZAE de l'Hippodrome, 64140 Lons
- Toulouse, 1 rue Bouquières, 31000 TOULOUSE

#### KEY STRENGTHS WISP:

- WiSP is a campus dedicated to wines and spirits, located in the most prestigious vineyards in the world, and at the convergence of two emblematic spirits regions. Created in 2011, WiSP wants to offer courses in regard to the skill needs
- Each learner is supported at each step of his learning path
- 4 locations : Bordeaux, Toulouse, Paris, Lons

#### ACCESSIBILITY OF THE COURSE:

- Accessibility of the course to people with disabilities. Please, you can contact our responsible for disability on +33 (0)5 57 71 75 61 or by email [contact@wisp-campus.com](mailto:contact@wisp-campus.com)

#### TOTAL PRICE:

- 1100 €

#### KEYS INDICATORS:

- 2021-2022: 52% of success at the exam