

WSET Level 1 Award in Wines

Programme 2023-2024

Online

LEARNING OUTCOMES:

- Know the key stages in grape growing and winemaking
- Know the types, characteristics and styles of wines made from the principal grape varieties and other examples of wines
- Know the key principles and practices involved in the storage and service of wine

PUBLIC:

Beginners:

- To beginner professionals who are starting out in the wine industry
- To wine and oenology lovers who wish to learn
- People who wish to retrain or in professional transition
- Entrepreneurs and wine merchants who wish to obtain a first recognized certification
- To the actors of wine tourism

PREREQUISITES:

- None (introduction level)

ENROLMENT:

- Validation of the registration with the WiSP teams: complete and signed registration form, signed rules and regulations and annexed documentation according to the selected financing method:
 - 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
- 7 days after the validation of the registration: receipt of the training material
- 15 days before the start of the training course: receipt of the invitation to the training course

LANGUAGE:

- English

CERTIFICATION:

- WSET Level 1 Award in Wines

PROGRAM:

- Module 1: What is wine and how is it made?
To know the basic steps of viticulture and vinification.

- Composition of a grape
- Viticulture
- Climate
- Alcoholic fermentation
- Elaboration of white, red and rosé wines
- **Module 2: Types and styles of wine**
Know the different types and styles of wines that exist.
 - Three main styles of wine: still, sparkling and varietal
 - Notable structural characteristics of all wines
- **Module 3: Introduction to wine tasting**
 - Know how to taste a wine using a systematic approach.
 - Taste a wine and describe its main characteristics using the terms of the WSET® systematic approach to tasting
 - Differences and similarities between different wine styles
- **Module 4: Grape varieties and wines**
 - Know the types, styles and characteristics of wines made from the main grape varieties, as well as other examples of wines.
 - Main grape varieties: their characteristics and the style of wines they produce.
 - Wines identified by their origin or specific name: their grape varieties, main characteristics and wine style.
- **Module 5: Storage and service of wines**
Know the basic principles of wine storage and service.
 - Wine storage
 - Temperature of service
 - Wine service
- **Module 6: Food and wine pairing**
 - Identify the main interactions between food and wine and recognize the sensations produced.
- **Module 7: Revision**
 - Mock multiple-choice feedback examination which can be attempted as many times as the student likes

DURATION:

- 4 weeks to follow the 5 modules
- 6 course hours
- 12 hours of personal work

RYTHM:

- Learners are free to complete the modules at their own pace during this 4-week window

LEARNING TERMS AND TOOLS:

- 5 online modules
- Evaluation in face-to-face in Bordeaux or Online
- Samples are not included in the training package (contact us for an official supplier)
- Receipt of results by email 6 weeks after the course and sending of the diploma by post

ASSESSMENT TERMS:

- Face-to-face or Online exam – Duration: 45 minutes – 30 multiple choice questions
- Pass marks: 70% 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

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

TOTAL PRICE:

- 250€

KEYS INDICATORS:

- 2020-2021: 95% of success at the exam

TO CONTINUE:

- WSET Level 2 in wines
- WSET Level 1 in spirits
- Italian Wine Scholar Prep Course