

WSET Level 3 Award in Wines Programme 2023-2024 Online

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.

PUBLIC LEARNERS

- WSET® Level 2 Wine Diploma holders who are looking to deepen their knowledge.
- Professionals and wine lovers wishing to discover a wide range of wines and obtain an internationally recognized certification.
- Professionals in the wine industry who wish to deepen their knowledge in order to work in wine production, distribution or marketing, in the restaurant industry or as a wine waiter or sommelier.
- People who wish to undertake a professional reconversion.

PREREQUISITES:

Advanced – WSET Level 2 in wine mandatory

- 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:

- 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 3 Award in Wines

PROGRAM:

- Week 1: Factors affecting style, quality and price of wine
 - Learn about the principal natural and human factors in the vineyard and winery and how they influence the style, quality and price of wine.
- Week 2: Tasting technique, wine laws and service
 - Learn to taste and describe wines using the WSET Systematic Approach to Tasting.
 - Learn about the fundamental rules of wine labelling.
 - Learn about the principles of food and wine pairing, storage and service of wine.
- Weeks 3-5: Factors affecting the wine, style and quality of wines from Europe
 - Learn about the natural and human factors in the vineyard and winery and how they influence the wine, style and quality in the key wine regions and districts of Europe.
- Weeks 6-7: Factors affecting the wine, style and quality of wines from New world
 - Learn about the natural and human factors in the vineyard and winery and how they influence the wine, style and quality in the key wine regions of the rest of the world
 - Learn about the key regional grape variety specialities of the rest of the world.
- Week 8: Sparkling and fortified wines
 - Learn about the methods of production and the main styles of sparkling wines from the key wine producing countries.
 - Learn about the methods of production and the main styles of fortified wines from the key wine producing countries.
- Week 9: Revision and resources
 - Revision exercises and a mock multiple-choice examination in preparation for the examinations.

DURATION:

- 9 weeks to follow 9 online modules

- 90 course hours
- 90 hours of personal work

RYTHM:

- Learners are free to complete the modules at their own pace during this 9-week window

LEARNING TERMS AND TOOLS:

- 9 online courses
- 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"
- Evaluation in face-to-face in Bordeaux
- 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 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

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:

- 850€

KEYS INDICATORS:

- 2020-2021: 52% of success at the exam

TO CONTINUE:

- WSET Level 4 Diploma in wines
- French Wine Scholar
- WSET Level 2 in Spirits