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IN WINES



# WSET LEVEL 1

THE COMPLETE PROGRAM **IN WINES**

## 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:

- 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**

## IN SHORT

**PREREQUISITES:** None

**MODALITY:** Online

**TASTING:** 10 wines (not include)

**DURATION:** 4 weeks of access to the platform

**CERTIFICATION:** WSET Level 1 Award in Wines

**TOTAL PRICE:** 250€

**SUCCESS RATE:** 100% of success at the exam (9/9 exams passed) in 2022/2023

**LANGUAGE:** 

**REGISTRATION DEADLINE:** 15 days before the course begins

**CONTACT:** formation@wisp-campus.com

### 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 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.

### 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.

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## ENROLMENT:

- Validation of the registration with the WiSP Team : **complete and signed registration form, signed rules and regulations and annexed documentation** according to the selected financing method.
- 7 days after the validation of the registration : receipt of the **training material and access to the e-learning platform**.

## LEARNING TERMS AND TOOLS:

- 7 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:

- **Exam of 45 minutes** composed by 30 multiple choice questions
- Pass marks : 70% right answers
- Resit possible

## TO CONTINUE

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

## 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.
  - **3 locations** : Bordeaux, Toulouse and Paris.

## ACCESSIBILITY OF THE COURSE

Accessibility of the course to **people with disabilities**.

Please, you can contact our responsible for disability:

- **By phone +33 (0)5 57 71 75 61**
- **By email [contact@wisp-campus.com](mailto:contact@wisp-campus.com)**
- **Public Accessibility Register**

