

W S E T 2 IN WINES



WSET LEVEL 2

THE COMPLETE PROGRAM IN WINES

LEARNING OUTCOMES:

- 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 style 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

PUBLIC LEARNERS:

- For **professionals** and **wine lovers** who already have some basic knowledge of wine tasting
- **Beginners** wishing to discover the wines of the world
- **WSET® Level 1 Wine Diploma** holders looking to deepen their knowledge
- **Professionals in the wine industry** who wish to obtain a recognized diploma to work in the various professions in the sector: distribution, wine merchants, marketing, restaurants
- Those involved in **wine tourism**
- Professionals or amateurs who are in a process of professional **reconversion**

IN SHORT

PREREQUISITES: None, WSET level 1 in wines recommended

MODALITY: Online

TASTING: 40 wines (not include)

DURATION: 5 weeks of access to the platform

CERTIFICATION: WSET Level 2 Award in Wines

TOTAL PRICE: 500€

SUCCESS RATE: 96% of success at the exam (189/197 exams passed) in 2022/2023

LANGUAGE: 

REGISTRATION DEADLINE: 15 days before the course begins

CONTACT: formation@wisp-campus.com

MODULE 1: To know the environmental factors (terroir) and the different viticultural practices

- The constituents of the grape berry
- The elements necessary for the development of the vine
- The maturity of the grape
- The environment in which the vine is grown
- Various viticultural practices
- Labeling terms for origin or viticultural practices

MODULE 2: Understand the influence of winemaking and bottle ageing on the style and quality of wines

- The process of alcoholic fermentation
- The stages of winemaking
- Optional practices in winemaking
- The aging of wine in the bottle

MODULE 3: To know the style and quality of wines produced from international or local grape varieties of important regions

- The so-called international grape varieties
- Terroirs and viticultural practices for each grape variety
- Wine-making process
- Bottle aging
- The major wine regions of the world

MODULE 4: Understand the influence of the production process on the style of sparkling and fortified wines

- Grape varieties
- Winemaking steps
- Aging options
- Labeling terms specific to sparkling wines
- Main producing regions

MODULE 5: Understand the key principles of wine storage and service, as well as food and wine pairing

- Ideal storage conditions
- Keeping wine after opening
- Recommended serving temperatures
- The defects of wine
- The main rules of food and wine pairing

MODULE 6: Revision and feedback questionnaire

- There is a mock multiple choice test to complete

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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:

- 6 online modules
- Reception before the class :
 - The **ebook** which covers the whole program
 - Access to the WSET platform
- **Online** Evaluation
- 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 60 minutes** composed by 50 multiple choice questions
- Pass marks : 55% right answers
- Resit possible

TO CONTINUE

WSET Level 3 in wines
WSET Level 1 in spirits
French Wine Scholar
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**
- **Public Accessibility Register**

