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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 of professionals** wishing to discover a wide range of wines
- **WSET® Level 1 Wine Diploma** holders looking to deepen their knowledge
- Professionals in the wine and spirits industry **wishing to progress** and obtain a recognized diploma to progress 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:** In class

**TASTING:** 40 wines

**DURATION:** 3 days in face-to-face (21h)

**CERTIFICATION:** WSET Level 2 Award in Wines

**PRICE:** 750€

**LEARNING CENTERS:** Bordeaux and Toulouse

**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. Understand their influence on the style of the wines

- Composition of a grape
- The needs of the vine
- The maturity of the grape
- The environmental factors of the vine
- Different viticultural practices
- Labeling terms related to origin or viticultural practices

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

- Alcoholic fermentation
- The winemaking process
- Winemaking options
- The aging process in the bottle

**MODULE 3:** Know the style and quality of wines produced from international or indigenous grape varieties of important regions

- Major grape varieties: Chardonnay, Pinot Gris, Sauvignon Blanc, Riesling, Cabernet Sauvignon, Merlot, Pinot Noir and Syrah
- Environmental factors and current viticultural practices for each variety
- Winemaking options
- Bottle ageing
- Major wine regions of the world

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

- Grape varieties
- Winemaking
- Aging options
- Different categories
- Main origins

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

- Ideal storage conditions
- Preserving wine after opening
- Serving temperature
- Defects in wine
- Principles of wine and food pairing



# WSET LEVEL 2

THE COMPLETE PROGRAM **IN WINES**

## 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**
- 15 days before the start of the training course: **receipt of the invitation** to the training course

## 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
- **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](mailto:contact@wisp-campus.com)**
- **Public Accessibility Register**

