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**IN SPIRITS**



# WSET LEVEL 3

## THE COMPLETE PROGRAM **IN SPIRITS**

### LEARNING OUTCOMES:

- Understand the principal **factors involved in the production of spirits** and how they influence style and quality
- Understand the **key characteristics and labelling terms of the selected global spirits** and how legal frameworks and production choices influence their style and quality
- Understand the **key characteristics of other named global spirits**, their labelling terms and key production choices that are made
- Describe the **key characteristics of selected global spirits** and use the description to **identify a spirit's quality level**, giving supporting reasons, and its category

### PUBLIC LEARNERS:

- People who have obtained **WSET® Level 2 certification in spirits** and wish to deepen their knowledge
- Spirits professionals and enthusiasts who wish to develop advanced **tasting skills** to accurately evaluate a spirit
- **Sommeliers** who wish to gain real expertise in spirits
- Those involved in the **"spiritourism"** industry
- **Wine merchants** who wish to master the smallest details of spirits in order to select the right spirits
- **Producers, distribution professionals, import-exporters** or **bar service professionals**

### IN SHORT

**PREREQUISITES:** WSET level 2 in spirits

**MODALITY:** Presential

**TASTING:** 60 spirits

**DURATION:** 6 days (42 hours)

**CERTIFICATION:** WSET Level 3 Award in Spirits

**TOTAL PRICE:** 1350€

**LEARNING CENTERS:** Paris

**SUCCESS RATE:** 70% of success at the exam (16/23 exams passed) in 2022/2023

**LANGUAGE:** 

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

**CONTACT:** [formation@wisp-campus.com](mailto:formation@wisp-campus.com)

#### MODULE 1: Understanding the techniques used in the production of spirits

- Transformation of raw materials
- Alcoholic fermentation
- Distillation
- Post-distillation process

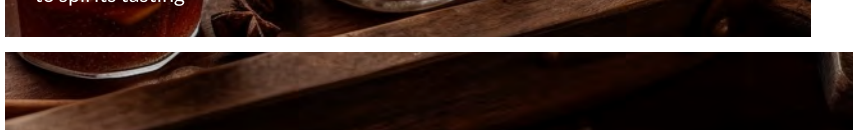
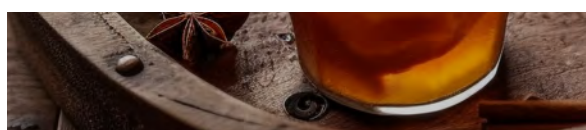
#### MODULE 2: A detailed study of the eleven categories of spirits and liqueurs to understand and explain the style and quality of each

- Scotch whisky
- Bourbon
- Rye whiskey
- Tennessee whiskey
- Cognac
- Armagnac
- Caribbean rum
- Tequila
- Mezcal
- Vodka and gin

#### MODULE 3: Study of the 23 other categories of spirits in three areas

- The main production methods
- The main styles
- Key labeling terms

#### MODULE 4: Tasting and describing spirits using the WSET® systemic approach to spirits tasting



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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**
- 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 Paris: theoretical training and tasting time
- Reception before the class :
  - The book **“Understanding spirits: Explaining style & quality”** which covers the whole program
  - Tasting sheet **“Systematic Approach to Tasting Wine”** which will be used during the course when tasting wines
- **Receipt of results** by email 6 weeks after the course and **sending of the diploma** by post

### ASSESSMENT TERMS:

- **Exam of 2 hours and 30 minutes** composed by 50 multiple choice questions, 3 short written answer questions and a blind tasting of 2 spirits
- Pass marks : 55% right answers
- Resit possible

### TO CONTINUE

WSET Level 1 in Sake

### 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**

