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IN WINES

WSET LEVEL 3

THE COMPLETE PROGRAM **IN WINES**

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**

IN SHORT

PREREQUISITES: WSET level 2 in wines

MODALITY: Online

TASTING: 65 wines (not include)

DURATION: 9 weeks of access to the platform

CERTIFICATION: WSET Level 3 Award in Wines

TOTAL PRICE: 850€

SUCCESS RATE: 46% of success at the exam (45/99 exams passed) in 2022/2023

LANGUAGE: 

REGISTRATION DEADLINE: 15 days before the course begins

CONTACT: formation@wisp-campus.com

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

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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:

- 9 online modules
- Reception before the class
 - The ebook which covers the whole program
 - Access to the WSET platform
- 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 of 2 hours and 30 minutes** composed by 50 multiple choice questions, 4 short written answer questions and a blind tasting of 2 wines
- Pass marks : 55% right answers
- Resit possible

TO CONTINUE

WSET Level 4 Diploma in wines
WSET Level 2 in spirits
French Wine Scholar

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**

