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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:

- **Professionals** and **wine lovers** who already have a good foundation in wine tasting
- **Wine lovers** who want to discover a wide range of wines and obtain an internationally recognized certification
- **WSET® Level 2 Wine Diploma** holders who want to deepen their knowledge
- Professionals in the **wine industry** who want and need in-depth knowledge to work in wine production, distribution or marketing, in the restaurant industry or as a wine steward or sommelier
- Professionals who wish to acquire a **recognized expertise** in wine selection and customer advice
- To people who wish to undertake a **professional reconversion**

### IN SHORT

**PREREQUISITES:** WSET level 2 in wines

**MODALITY:** Online and presential

**TASTING:** 65 wines

**DURATION:** Online introduction visio & 5,5 days in face-to-face (42h)

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

**TOTAL PRICE:** 1350€

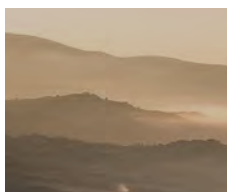
**LEARNING CENTERS:** Bordeaux and Toulouse

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

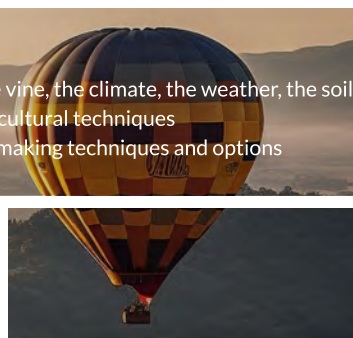


#### MODULE 1: Wine production

- Natural factors in the vineyard: the vine, the climate, the weather, the soil
- Human factors in the vineyard: viticultural techniques
- Human factors in the winery: winemaking techniques and options

#### MODULE 2: The wines of the world

- Study of the main still wines
- France, Germany, Austria, Hungary, Greece, Italy, Spain, Portugal, United States, Canada, Chile, Argentina, South Africa, Australia, New Zealand
- Study of sparkling wines
- Production: traditional method, transfer method, closed tank, asti, gasification
- France, Spain, Italy, Germany
- New World (Australia, New Zealand, South Africa, California)
- Study of fortified wines
- Production: sweetness, mutage, aging
- Ports, sherry, fortified muscats



#### MODULE 3: Wine service and consumption

- How to recommend a wine
- The defects of wine
- Principles of wine and food pairing
- Social and health risks

#### MODULE 4: Wine tasting

- Evaluation of the wine's appearance
- Evaluation of the wine's nose
- Evaluation of the wine in the mouth
- Drawing up a reasoned conclusion (quality, ageing potential)

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

