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IN WINES



WSET LEVEL 1

THE COMPLETE PROGRAM **IN WINES**

LEARNING OUTCOMES:

- Describe the **different parts of grapes**
- Explain the **stages** of viticulture and vinification
- Be able to explain to your customers **the types, styles and characteristics** of wines made from the main grape varieties
- Be familiar with the **basic principles** of storing and serving wine
- **Serve wine** using the correct opening methods
- **Match food and wine**

PUBLIC:

- To beginner professionals who are **starting out in the wine industry**
- To wine and **oenology lovers** who wish to learn
- People who wish to **retrain or in professional transition**
- **Entrepreneurs** and **wine merchants** who wish to obtain a first recognized certification
- To the actors of **wine tourism**

IN SHORT

PREREQUISITES: None

MODALITY: Online

TASTING: 10 wines (not include)

DURATION: 4 weeks of access to the platform

CERTIFICATION: WSET Level 1 Award in Wines

TOTAL PRICE: 250€

SUCCESS RATE: 100% of success at the exam (9/9 exams passed) in 2022/2023

LANGUAGE: 

REGISTRATION DEADLINE: 15 days before the course begins

CONTACT: formation@wisp-campus.com

MODULE 1: What is wine and how is it made?

- Learn about the basic stages of viticulture and winemaking.
- Composition of a grape
- Viticulture
- Climate
- Alcoholic fermentation
- Making white, red and rosé wines

MODULE 2: Types and styles of wine

- Understanding the different types and styles of wine that exist
- Three main styles of wine: still, sparkling and fortified
- Notable structural characteristics of all wines

MODULE 3: Grape varieties and wines

- Learn about the types, styles and characteristics of wines made from the main grape varieties, as well as other examples of wines
- Main grape varieties: their characteristics and the style of wine they produce
- Wines identified by their origin or specific name: their grape varieties, main characteristics and style of wine

MODULE 4: Wine storage and service

- Understanding the basic principles of wine storage and service
- Wine storage
- Serving temperature
- Serving wine

MODULE 5: Revision

- This is a mock exam in the form of a multiple-choice questionnaire with corrections, which students can take as many times as they wish

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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.
- Once the withdrawal period has expired: receipt of the **training material and access to the e-learning platform**.

LEARNING TERMS AND TOOLS:

- 5 online modules
- Evaluation in face-to-face in Bordeaux or Online
- 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 45 minutes** composed by 30 multiple choice questions
- Pass marks : 70% right answers
- Resit possible

TO CONTINUE

- WSET Level 2 in wines
- WSET Level 1 in spirits
- 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**

