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IN WINES



WSET LEVEL 2

THE COMPLETE PROGRAM **IN WINES**

LEARNING OUTCOMES:

- Distinguish between **environmental factors and different viticultural practices**, and their influence on the style and quality of wines
- Measure the **influence of vinification** and bottle ageing on the style and quality of wines
- Understand the **influence of environmental factors**, different viticultural practices, vinification and bottle ageing on the style and quality of wines made from the main international grape varieties.
- Understand **the style and quality of wines** made from the main local grape varieties in the world's main wine-growing regions.
- Understand the **influence of the production process** on the style of sparkling and fortified wines
- Understand **the basic principles and practices** involved in preserving and serving wine, and in food and wine pairing

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: Understanding environmental factors (terroir) and different winegrowing practices. understand their influence on wine style

- Composition of a grape
- The needs of the vine
- Grape maturity
- The vine's environmental factors
- Different wine-making practices
- Labelling terms relating to origin or viticultural practices.

MODULE 2: understanding the influence of vinification and bottle ageing on wine style and quality

- Alcoholic fermentation
- The winemaking process
- Winemaking options
- Bottle ageing.

MODULE 3: Understanding the style and quality of wines made from international grape varieties or indigenous varieties from major regions

- Main grape varieties: chardonnay, pinot gris, sauvignon blanc, riesling, cabernet sauvignon, merlot, pinot noir and syrah
- Environmental factors and current viticultural practices for each grape variety
- Winemaking options
- Bottle ageing
- Main wine-growing regions of the world.

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

- Grape varieties
- Vinification
- Ageing options
- Different categories
- Main origins.

MODULE 5: Understanding the key principles of storing and serving wine, and food and wine pairing

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

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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**
- 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**
- **Public Accessibility Register**

