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# FRENCH WINE

## THE COMPLETE PROGRAM

# SCHOLAR

### LEARNING OUTCOMES:

- Getting a detailed knowledge of the **main wine regions of France**. The program presents each **French wine regions** as an integrated whole by explaining the impact of history, the significance of **geological events**, the importance of topographical markers and the influence of climatic factors on the wine the glass. This core body of knowledge is important whether you sell wine, buy wine or teach about wine.

### PUBLIC LEARNERS:

- For **beginner professionals** who want to start in the wine business
- **French wine lovers** who want to know and understand everything
- Professionals, employees or job seekers **in professional reconversion**
- Entrepreneurs, wine merchants, sales representatives, waiters and sommeliers who wish to obtain a recognized **certification on French wines**
- **Professionals, employees** or **job seekers** in professional retraining

### IN SHORT

**PREREQUISITES:** WSET level 2 or 3 in wines

**MODALITY:** Blended learning

**TASTING:** 35 wines

**DURATION:** 10 weeks of e-learning courses + 2 days in face-to-face (14h)

**CERTIFICATION:** French Wine Scholar

**TOTAL PRICE:** 1100€

**LEARNING CENTERS:** Bordeaux

**SUCCESS RATE:** 57% of success at the exam (8/14 exams passed) in 2023/2024

**LANGUAGE:** 

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

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

#### WEEK 1: Online

- Course introduction
- Visio about the fundamentals

#### WEEK 2: Online - Alsace & Champagne

- Alsace: history, location & climate, geology & topography, grape varieties, wine styles, industry overview
- Champagne: history, location & climate, soils of Champagne

#### WEEK 3: Online - Champagne, (part2), Jura & Savoie

- Champagne: grape varieties, the Champagne method, label nomenclature
- Jura, Savoie/ for each region: history, location, soils, grape varieties & appellations, wine styles, winemaking method

#### WEEK 4: Online - Bourgogne & Beaujolais

- Bourgogne: history, grape varieties, soils of Bourgogne, Appellation system, winemaking tradition
- Beaujolais/ for each region: history, location, soils, grape varieties & appellations, wine styles, winemaking method
- Visio

#### WEEK 5: Online - Bordeaux

- Bordeaux: history, climate, soil prescribes the blend, winemaking in Bordeaux, Sub-regions & appellations, Bordeaux classification system & wine trade

#### WEEK 7: Online - Rhône, Provence & Corsica

- Rhône: history, climate, Northern Rhône vs Southern Rhône: geology, topography & soils, grape varieties, style of wines, viticultural & winemaking practices
- Provence, Corsica: history, location & climate, soils, grape varieties, style of wines, viticultural & winemaking practices

#### WEEK 8: Online - Languedoc-Roussillon

- Languedoc-Roussillon : history, location & climate, soils, grape varieties, style of wines, viticultural & winemaking practices
- Visio

#### WEEK 9: Online

- Comparative review

#### WEEK 6: Online - South West & Loire

- South west: viticultural history, location & climate, grape varieties & wine styles, sub-regions & appellations
- Loire: history, location & climate, lower Loire, Middle Loire & Upper Loire: soils, grape varieties, sub-regions & appellations, styles of wines, viticultural & winemaking practices
- Visio

#### WEEK 10: Face-to-face

- Tasting
- Face-to-face course
- Examination

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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:

- Online training
- Reception of the official **French Wine Scholar book** which covers the whole program
- One year access to online resources
- Evaluation in face-to-face in Bordeaux
- **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 100 multiple choice questions
- Pass marks : 75% right answers
- Resit possible

## TO CONTINUE

- WSET level 3 in wines
- WSET level 2 in spirits

## 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**

