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IN WINES



WSET LEVEL 2

THE COMPLETE PROGRAM **IN WINES**

LEARNING OUTCOMES:

- Understand **environmental factors and different viticultural practices** and their influence on the style and quality of wines.
- Understand **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** wishing to discover the wines of the world
- **WSET® Level 1 Wine Diploma** holders looking to deepen their knowledge
- **Professionals in the wine industry** who wish to obtain a recognized diploma to work 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: Online

TASTING: 40 wines (not include)

DURATION: 5 weeks of access to the platform

CERTIFICATION: WSET Level 2 Award in Wines

TOTAL PRICE: 500€

SUCCESS RATE: 92% of success at the exam (12/13 exams passed) in 2023/2024

LANGUAGE: 

REGISTRATION DEADLINE: 15 days before the course begins

CONTACT: formation@wisp-campus.com

MODULE 1: Wine and the consumer

- Review how to use the WSET Systematic Approach to Wine Tasting® and the Level 2 Wine Lexicon to assess and evaluate the quality of a wine.
- Understand the key principles and processes involved in storing and serving wine and in food and wine matching.

MODULE 2: Factors affecting quality and style

- Understand environmental influences and viticultural options in the vineyard and how they impact wine style and quality.
- Understand how vinification and bottle ageing influence wine style and quality.

MODULE 3: Still white wine grape varieties

- Understand how environmental influences, viticulture options, vinification and bottle ageing influence the style and quality of wines made from the main white grape varieties.
- Understand the style and quality of wines made from regionally important white grape varieties.

MODULE 4: Grape varieties for still red wines

- Understand how environmental influences, viticultural options, vinification and bottle ageing influence the style and quality of wines made from the main red grape varieties.
- Understand the style and quality of wines made from regionally important red grape varieties.

MODULE 5: Sparkling and fortified wines

- Understand how the production process can influence the styles of sparkling and fortified wines.

MODULE 6: Review and feedback questionnaire

- A mock exam in the form of a multiple-choice test is to be completed.

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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:

- 6 online modules
- Reception before the class :
 - The **ebook** which covers the whole program
 - Access to the WSET platform
- **Online** Evaluation
- 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 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**

