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IN SPIRITS



WSET LEVEL 3

THE COMPLETE PROGRAM **IN SPIRITS**

LEARNING OUTCOMES:

- Describe and evaluate **the characteristics of all spirits and aromatized wines** with unrivalled precision
- Master the **fundamental pillars of spirits production**, such as starch conversion techniques and the reactions involved in distillation
- Identify the **key factors** influencing the production and taste of spirits and liqueurs
- Describe the **biological and thermodynamic phenomena** involved in the distillation process
- Have an **in-depth knowledge of global and local markets** for spirits and liqueurs
- Accurately describe the **world's spirits and liqueurs**
- Master the WSET® **systemic approach** to spirits tasting and produce tasting notes
- **Recommend suitable spirits** to your customers, advise and serve them

PUBLIC LEARNERS:

- People who have obtained **WSET® Level 2 certification in spirits** and wish to deepen their knowledge
- Spirits professionals and enthusiasts who wish to develop advanced **tasting skills** to accurately evaluate a spirit
- **Sommeliers** who wish to gain real expertise in spirits
- Those involved in the **"spiritourism"** industry
- **Wine merchants** who wish to master the smallest details of spirits in order to select the right spirits
- **Producers, distribution professionals, import-exporters** or **bar service professionals**

IN SHORT

PREREQUISITES: WSET level 2 in spirits

MODALITY: Presential

TASTING: 60 spirits

DURATION: 6 days (42 hours)

CERTIFICATION: WSET Level 3 Award in Spirits

TOTAL PRICE: 1350€

LEARNING CENTERS: Paris & Bordeaux

SUCCESS RATE: 75% of success at the exam (15/20 exams passed) in 2023/2024

LANGUAGE: 

REGISTRATION DEADLINE: 15 days before the course begins

CONTACT: formation@wisp-campus.com

MODULE 1: Understanding the techniques used in the production of spirits

- Transformation of raw materials
- Alcoholic fermentation
- Distillation
- Post-distillation process

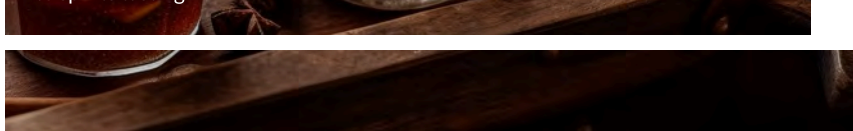
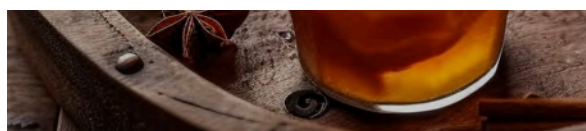
MODULE 2: A detailed study of the eleven categories of spirits and liqueurs to understand and explain the style and quality of each

- Scotch whisky
- Bourbon
- Rye whiskey
- Tennessee whiskey
- Cognac
- Armagnac
- Caribbean rum
- Tequila
- Mezcal
- Vodka and gin

MODULE 3: Study of the 23 other categories of spirits in three areas

- The main production methods
- The main styles
- Key labeling terms

MODULE 4: Tasting and describing spirits using the WSET® systemic approach to spirits tasting



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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 Paris: theoretical training and tasting time
- Reception before the class :
 - The book **“Understanding spirits: Explaining style & quality”** which covers the whole program
 - Tasting sheet **“Systematic Approach to Tasting Wine”** which will be used during the course when tasting wines
- **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, 3 short written answer questions and a blind tasting of 2 spirits
- Pass marks : 55% right answers
- Resit possible

TO CONTINUE

WSET Level 1 in Sake

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.

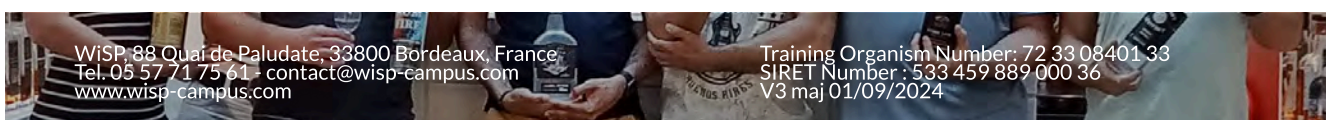
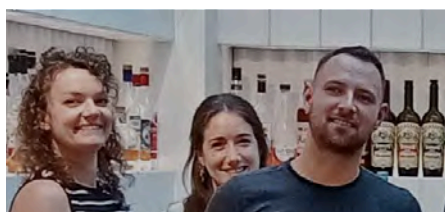
- **Each learner** is supported at each step of his learning path.
- **3 locations** : Bordeaux, Toulouse and Paris.

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**



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www.wisp-campus.com

Training Organism Number: 72 33 08401 33
SIRET Number : 533 459 889 000 36
V3 maj 01/09/2024