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IN WINES



WSET LEVEL 3

THE COMPLETE PROGRAM **IN WINES**

LEARNING OUTCOMES:

- Identify **the main natural** (terroir) **and human factors** involved in the production of still wines from the vine to the bottle.
- Explain how **terroir influences the style, quality and price** of a wine
- Identify and describe **the characteristics of still, sparkling and fortified wines** made in the world's main wine-growing regions
- Explain the style, quality and price of the main wine regions and appellations in the **world's major countries**: France, Italy, Portugal, Spain, Germany, England, Central and South-Eastern Europe, South Africa, Australia, New Zealand, the United States, Canada and South American wines.
- **Inform and advise your customers** in a professional and expert manner
- Taste and accurately describe **the main characteristics of still wines** from around the world and assess their quality and ageing potential.
- Describe and **distinguish the most common wine faults**
- Understand **the risks of alcohol** to society and the legal issues surrounding the consumption of wines and spirits

PUBLIC LEARNERS:

- **Professionals** and **wine lovers** who already have a good foundation in wine tasting
- **Wine lovers** who want to discover a wide range of wines and obtain an internationally recognized certification
- **WSET® Level 2 Wine Diploma** holders who want to deepen their knowledge
- Professionals in the **wine industry** who want and need in-depth knowledge to work in wine production, distribution or marketing, in the restaurant industry or as a wine steward or sommelier
- Professionals who wish to acquire a **recognized expertise** in wine selection and customer advice
- To people who wish to undertake a **professional reconversion**

IN SHORT

PREREQUISITES: WSET level 2 in wines

MODALITY: Online and presential

TASTING: 65 wines

DURATION: Online introduction visio & 5,5 days in face-to-face (42h)

CERTIFICATION: WSET Level 3 Award in Wines

TOTAL PRICE: 1350€

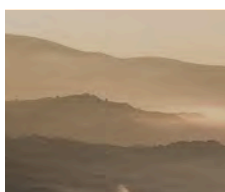
LEARNING CENTERS: Bordeaux and Toulouse

SUCCESS RATE: 63% of success at the exam (83/132 exams passed) in 2023/2024

LANGUAGE: 

REGISTRATION DEADLINE: 15 days before the course begins

CONTACT: formation@wisp-campus.com

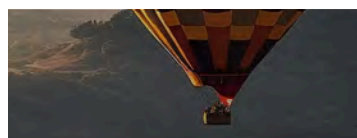


MODULE 1: Wine production

- Natural factors in the vineyard: the vine, the climate, the weather, the soil
- Human factors in the vineyard: viticultural techniques
- Human factors in the cellars: vinification and ageing techniques and options

MODULE 2: Wines of the world

- Study of the main still wines
- Sparkling wines and their production methods
- Study of fortified wines and their production methods



MODULE 3: Serving and drinking wine

- How to recommend a wine
- Wine faults
- Principles of wine and food pairing
- Social and health risks

MODULE 4: Wine tasting

- Assessing a wine's appearance
- Evaluating the wine's nose
- Assessing the wine on the palate
- Drawing up a reasoned conclusion (quality, ageing potential)

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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 2 hours and 30 minutes** composed by 50 multiple choice questions, 4 short written answer questions and a blind tasting of 2 wines
- Pass marks : 55% right answers
- Resit possible

TO CONTINUE

WSET Level 4 Diploma in Wines
WSET Level 2 in Spirits
French Wine Scholar

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**

