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WSET

88 Quai de Paludate, 33800 BORDEAUX contact@wisp-campus.com 05 57 71 75 61



WSET LEVEL3 THE COMPLETE PROGRAM NUMBER

LEARNING OUTCOMES:

- · Identify and understand the influence of terroir, viticulture and vinification on the style, quality and price of wines produced in the main wine-growing regions of the world.
- Identify and describe the characteristics of still, sparkling and varietal wines produced in the main wine-growing regions of the world.
- Have an in-depth knowledge of the main wine regions and appellations in the 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 the world's still, sparkling and fortified wines, and assess their quality and ageing potential.

PUBLIC LEARNERS:

- WSET® Level 2 Wine Diploma holders who are looking to deepen their knowledge
- Professionals and wine lovers wishing to **discover a wide range of wines** and obtain an internationally recognized certification
- Professionals in the **wine industry** who wish to deepen their knowledge in order to work in wine production, distribution or marketing, in the restaurant industry or as a wine waiter or sommelier
- People who wish to undertake a professional reconversion

IN SHORT

PREREQUISITES: WSET level 2 in wines

MODALITY: Online

TASTING: 65 wines (not include)

DURATION: 9 weeks of access to the platform

CERTIFICATION: WSET Level 3 Award in Wines

TOTAL PRICE: from €850

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: Exploring style, quality and price (Part 1)
 Learn to taste and describe wines using the WSET Systematic Approach to Wine Tasting[®].
 Discover the main natural factors in the vineyard and how they influence the style, quality and price of wine.

MODULE 2: Exploring style, quality and price (Part 2)Discover the main human factors in the vineyard and cellar and how they influence the style, quality and price of the wine.

MODULES 3-6: Exploring Europe's still

ver the natural and human factors in the vineyard and human how they influence the still wines of Europe.

MODULES 7-8: Exploring still wines from the rest of the world

- Discover the natural and human factors in the vineyard and cellar and how they influence wines from the United States, Canada, Chile,
- Argentina, South Africa, Australia and

MODULE 9: Sparkling and fortified wines

- Discover the production methods and main styles of
- sparkling wines from the main wine-producing countries.

Exam preparation resources

Review the course content using the resources provided.



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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 plateform

LEARNING TERMS AND TOOLS:

- 9 online modules
- Reception before the class
 - The ebook which covers the whole program
 - Access to the WSET platform
- Evaluation in face-to-face in Bordeaux
- 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:

- Face to face 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

