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IN WINES



WSET LEVEL 4

THE COMPLETE PROGRAM **IN WINES**

TRAINING OBJECTIVES

- Become a **wine specialist** by combining technical and sale skills of the wine industry. This high-level program prepares the future manager of the sector to **take technical and strategic decisions**, thanks to a perfect understanding of trends and wine market evolution. This certificate is known **worldwide** as the entrance of **the prestigious Master of Wine program**.

ENROLMENT:

- Phone interview with our **Program Coordinator**
- **Quotation and appendix signed** (depending of the financing option chosen), deposit
- Registration deadline: **15 days before the course begins**

LEARNING TERMS AND TOOLS:

- Access to **the platform "WSET Online Classroom"** during 3 years
- Ebooks in free access (3 years)
- **Additional readings** recommended by the pedagogical team
- **Mock exams** organised throughout the program
- **600 hours** of guided personal work

IN SHORT

PREREQUISITES: WSET Level 3 in Wines

MODALITY: Online and presential

TASTING: 250 wines

DURATION: 23 days of training (184 hours) including 1.5 days of distance learning (12h30)

CERTIFICATION: WSET Level 4 Diploma in Wines

TOTAL PRICE: 3660€, excl. VAT, for the Block 1 (D1/D2/D4/D5),
From 4400€, excl. VAT, for the unit 3
From 190€, excl. VAT, for the unit 6

LEARNING CENTERS: Bordeaux & Paris

SUCCESS RATE: 75.6% of success at the exam (217/287 exams passed) in 2023/2024

LANGUAGE: 

CONTACT: anne@wisp-campus.com

D1: Wine production - 27 hours

- Viticulture
- Vinification
- Maturation, treatments and packaging

(If the class is done in Bordeaux, a 4th day is dedicated to a tour inside the surrounding vineyards).

D2: Wine business - 9 hours online

- Dynamic of the alcoholic beverages' worldwide market
- Local markets
- The role of marketing in the alcoholic beverages' industry

D3: Still wines of the world - 118 hours

- Northern and Western Europe (France, Germany, England)
- Central, Southern and East-Southern Europe (France, Switzerland, Austria, Hungary, Spain, Italy, Portugal, Greece)
- South America (Argentina, Chile), North America (USA, Canada), Oceania (Australia, New-Zealand), South-Africa
- A full day is dedicated to a tour inside the Bordeaux's vineyards (If classes are done in Bordeaux, 2 more days are dedicated to tours inside the surrounding vineyards).

D4: Sparkling wines of the world - 11 hours

- Methods and production
 - Analysis of categories and type of sparkling wines
- (If the class is done in Paris, a second day is dedicated to a tour inside the Champagne's vineyards).

D5: Fortified wines of the world - 19 hours

- Methods and production
- Analysis of categories and type of fortified wines

D6: Research thesis

- Subject imposed by the WSET
- 3000 words (+/- 10%)
- 10% of the Diploma's global rate

WSET LEVEL 4

THE COMPLETE PROGRAM **IN WINES**

EVALUATION CONDITION:

Unit 1: Wine production / 20% of the Diploma's global rate

- Duration of examination: 90 minutes
- Open question
- The unit is validated if the candidate obtains a minimum of 55% of correct answers.

Unit 2: Wine business / 10% of the Diploma's global rate

- Duration of examination: 60 minutes
- Open question
- The unit is validated if the candidate obtains a minimum of 55% of correct answers.

Unit 3: Still wines of the world / 50% of the Diploma's global rate

- Duration of examination: 380 minutes, split in 2 days
 - Day 1 / Theory exam: 2 sessions (one of 120 minutes, the other of 80 minutes) presenting 7 open questions, among which the candidates must choose 5 questions
 - Day 2 / Tasting exam: blind tasting of 12 still wines, divided in 2 sessions of 6 wines each (90 minutes per session)
- The unit is validated if the candidate obtains a minimum of 55% of correct answers to each exam (theory and tasting).

Unit 4: Sparkling wines of the world / 5% of the Diploma's global rate

- Duration of examination: 90 minutes
- Open question and blind tasting of 3 sparkling wines
- The unit is validated if the candidate obtains a minimum of 55% of correct answers.

Unit 5: Fortified wines of the world / 5% of the Diploma's global rate

- Duration of examination: 90 minutes
- Open question and blind tasting of 3 fortified wines
- The unit is validated if the candidate obtains a minimum of 55% of correct answers.

TO CONTINUE

The prestigious Master of Wine program

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**

