

## LEARNING OUTCOMES

- 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 know **worldwide** as the entrance of **the prestigious Master of Wine program**.

## KEY STRENGTHS WiSP

- **Each learner** is supported at each step of his learning path
- **2 locations** : Bordeaux 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](mailto:contact@wisp-campus.com)
- **Public Accessibility Register**

## TO CONTINUE

- The prestigious **Master of Wine** program
- French Wine Scholar
- WSET in Spirits
- WSET in Beers
- WSET in Sakes

## 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** : from 3800 €, excl. VAT, for the Block 1 (D1/D2/D4/D5)

From 4500 €, excl. VAT, for the unit 3

From 290 €, excl. VAT, for the unit 6

**Learning centers** : Bordeaux & Paris

**Success rate** : 70.8 % of success at the exam in 2024/2025

**Language** : English

**Contact** : [diploma@wisp-campus.com](mailto:diploma@wisp-campus.com)

## MODALITIES

### 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 plateforme "WSET Online Classroom"** during 3 years, from the day of registration
- Ebook in free access (3 years)
- **Additional readings** recommended by the pedagogical team
- **Mock exams** organised throughout the program
- **600 hours** of guided personal work

EVALUATION CONDITION	
<b>Unit 1:</b> <b>Wine production</b> <i>20% of the Diploma's global rate</i>	<ul style="list-style-type: none"> <li>• Duration of examination : 90 minutes</li> <li>• Open question</li> </ul>
<b>Unit 2:</b> <b>Wine business</b> <i>10% of the Diploma's global rate</i>	<ul style="list-style-type: none"> <li>• Duration of examination : 60 minutes</li> <li>• Open question</li> </ul>
<b>Unit 3:</b> <b>Still wines of the world</b> <i>50% of the Diploma's global rate</i>	<ul style="list-style-type: none"> <li>• Duration of examination : 380 minutes, split in 2 days               <ul style="list-style-type: none"> <li>◦ 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</li> <li>◦ Day 2 / Tasting exam : blind tasting of 12 still wines, divided in 2 sessions of 6 wines each (90 minutes per session)</li> </ul> </li> </ul>
<b>Unit 4:</b> <b>Sparkling wines of the world</b> <i>5% of the Diploma's global rate</i>	<ul style="list-style-type: none"> <li>• Duration of examination : 90 minutes</li> <li>• Open question and blind tasting of 3 sparkling wines</li> </ul>
<b>Unit 5:</b> <b>Fortified wines of the world</b> <i>5% of the Diploma's global rate</i>	<ul style="list-style-type: none"> <li>• Duration of examination : 90 minutes</li> <li>• Open question and blind tasting of 3 fortified wines</li> </ul>
<b>Unit 6:</b> <b>Research thesis</b> <i>10% of the Diploma's global rate</i>	<ul style="list-style-type: none"> <li>• Subject imposed by the WSET - 3000 words (+/-10%)</li> </ul>

**The unit is validated if the candidate obtains a minimum of 55% of correct answers.**

Depending on where the class is done, a day is dedicated to a tour inside the **Bordeaux's vineyards** or the **Champagne's vineyards**.

- D1:** *Wine production* - 27 hours
- Viticulture, vinification, maturation, treatments and packaging
- D2:** *Wine business* - 9 hours online
- Dynamic of the alcoholic beverages' worldwide market
  - Local markets and the role of marketing in the alcoholic beverages' industry
- D3:** *Still wines of the world* - 118 hours
- Wines of the world
  - A full day is dedicated to a tour inside the Bordeaux's vineyards
- D4:** *Sparkling wines of the world* - 11 hours
- Methods and production
  - Analysis of categories and type of sparkling wines
- D5:** *Fortified wines of the world* - 19 hours
- Methods and production, analysis of categories and type of fortified wines

*extra*

**NEED SUPPORT ?**

We offer a complete revision program to prepare you for the exam

