

• LEARNING OUTCOMES

Learn to identify environmental factors, winemaking practices and their impact on the style and quality of wines

Understand the influence of winemaking, ageing and the production process on still, sparkling and fortified wines
Introduction to the basics of service, conservation and food and wine pairings

• KEY STRENGTHS WiSP

Each learner is supported at each step of his learning path.
2 locations : Bordeaux and Toulouse.

• PUBLIC LEARNERS

For wine and oenology lovers who already have some basics in tasting and wish to discover a wide range of wines
For people who are in a process of professional reconversion

• 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**

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

• IN SHORT

Prerequisites :

None, WSET Level 1 in wines recommended

Modality : In class

Tasting : 40 wines

Duration :

3 days in class (21h)

Certification :

WSET Level 2 Award in Wines

Total price : 790 €

Learning centers :

Bordeaux & Toulouse

Success rate :

99% of success at the exam in 2024-25

Language : English

Registration deadline :

15 days before the course begins

Contact :

formation@wisp-campus.com

TO CONTINUE

- **WSET** Level 3 in wines
- **WSET** Level 1 in spirits
- **French Wine Scholar**

MODALITY

LEARNING TOOLS

Training and evaluation in class in Bordeaux or Toulouse : **theoretical training and tasting time.**

Reception before the classe :

- The book **“Wines : looking behind the label”**
- The **“Workbook”**
- The **“Systematic Approach to Tasting Wine”**
- Online platform with several resources to follow before the face-to-face time

Receipt of results by email 4 weeks after the course and sending of **the digital certificate**

ASSESSMENT TERMS

Exam of 60 minutes composed by 50 multiple choice questions

Pass marks : 55% right answers

Resit possible

MODULES

MODULE 1

Composition and maturity of a grape
Environmental factors and the needs of the vine
Labelling terms and wine practise

MODULE 2

Alcoholic fermentation
The winemaking process and options
Bottled ageing

MODULE 3

The main grape varieties
Environmental factors and winemaking practises
Winemaking options and bottle ageing

MODULE 4

Grape varieties, origins and
winemaking
Ageing options

MODULE 5

Ideal storage conditions
Serving temperature and wine
defects
Food and wine pairings