

LEARNING OUTCOMES

Describe, taste and evaluate all types of spirits and flavored wines

Know the **stages of production**, the **factors that influence the taste** and the basics of **distillation**

Know the world's spirits styles and key local and international markets

Recommend spirits to your customers through a professional approach to tasting

KEY STRENGTHS WiSP

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

PUBLIC LEARNERS

Sommeliers, wine merchants who wish to gain real expertise in spirits

Spirits professionals and enthusiasts who wish to develop advanced **tasting skills** to accurately evaluate a spirit

Producers, distribution professionals, import-exporters or **bar service professionals**

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**

IN SHORT

Prerequisites :

WSET level 2 in spirits recommended

Modality : Blended

Tasting : 60 spirits

Duration :

Videoconference 3h + 38 hours in class (5,5 days)

Certification :

WSET Level 3 Award in Spirits

Total price : 1450 €

Learning centers :

Paris & Bordeaux

Success rate : 72% of success (2024-25)

Language : English

Registration deadline :

15 days before the course begins

Contact :

formation@wisp-campus.com

AND AFTER

- **WSET** Level 2 in wines
- **WSET** Level 2 in Beers

METHODS

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 Paris: theoretical training and tasting time

Reception before the class :

- The book **“Understanding spirits: Explaining style & quality”**
- Tasting sheet **“Systematic Approach to Tasting Wine”**

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, 3 short written answer questions and a blind tasting of 2 spirits

Pass marks : 55% right answers

Resit possible

MODULES

MODULE 1

Transformation of raw materials / Alcoholic fermentation / Distillation / Post-distillation process

MODULE 2

Scotch whisky / Bourbon / Rye whisky / Tennessee whiskey / Cognac / Armagnac / Caribbean rum / Tequila / Mezcal / Vodka and Gin

MODULE 3

The main production methods

The main styles

Key labeling terms

MODULE 4

Tasting and describing spirits using the WSET Systemic approach to spirits tasting