

### LEARNING OUTCOMES

Identify **the main natural and human factors** involved in the production of still wines from the vine to the bottle  
Describe **the characteristics of still, sparkling and fortified wines** made in the world's main wine-growing regions  
Taste and accurately describe **the main characteristics of still wines from around the world and access their quality and ageing potential**  
Inform and advice your customers in a professional manner and distinguish the most common wine faults

### KEY STRENGTHS WiSP

**Each learner** is supported at each step of his learning path  
**3 locations** : Bordeaux, Toulouse and Paris

### PUBLIC LEARNERS

**Professionals and wine lovers** who already have a good foundation in wine tasting  
**Professionals** who wish to acquire a recognized **expertise in wine selection and customer advice**  
To people who wish to **undertake a 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

### TO CONTINUE

- **WSET** Level 4 Diploma in Wines
- **WSET** Level 2 in Spirits
- **WSET** Level 2 in Beers
- **French Wine Scholar**

### IN SHORT

**Prerequisites** : WSET level 2 in wines

**Modality** :

Online and presential

**Tasting** : 65 wines

**Duration** :

10,5 hours of e-learning & online introduction  
videoconference

5,5 days in class (38h)

**Certification** :

WSET Level 3 Award in Wines

**Total price** : 1 450 €

**Learning centers** : Bordeaux & Toulouse

**Success rate** :

61% of success at the exam in 2024-25

**Language** : English

**Registration deadline** :

15 days before the course begins

**Contact** :

formation@wisp-campus.com

**NEED SUPPORT ?**  
We offer a complete program to prepare you for the exam.  
Ask us for more information !

## WINES

### METHODS

#### ENROLMENT

Validation of the registration with the WiSP Team : **complete and signed registration form, signed rules 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 TOOLS

Training and evaluation in face-to-face in Bordeaux or Toulouse : **theoretical training and tasting time**

Reception before the class :

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

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, 4 short written answer questions and a blind tasting of 2 wines

Pass marks : 55 % right answers

Resit possible

### MODULES

#### MODULE 1

Natural factors in the vineyard : the vine, the climate, the weather, the soil

Human factors in the vineyard : viticultural techniques

Human factors in the cellars : vinification and ageing techniques and options

#### MODULE 2

Study of the main still wines

Sparkling wines and their production methods

Study of fortified wines and their production methods

#### MODULE 3

How to recommend a wine /  
Wine faults / Principles of wine  
and food pairing / Social and  
health risks

#### MODULE 4

Assessing a wine's appearance  
Evaluating the wine's nose  
Assessing the wine on the  
palate  
Drawing up a reasoned  
conclusion