

WSET LEVEL 3 Award in Wine

Qualification aims: Getting a detailed knowledge of the main wine regions of the world, their wines and specificities in term of climate, soil, culture, etc. The Qualification will assist those who are required to make professional evaluations of wines and spirits with regards to their quality and commercial value. Holders of the WSET Advanced Certificate will be able to describe the characteristic of the principal wines and spirits of the world and give information on the key factors influencing style, quality and value.

Who should attend: Holders of WSET level 2 certificate or people from the wine industry (trade, production, etc.) able to demonstrate equivalent knowledge

Materials & Evaluation : - Material: Complete Study pack is provided to students + 20 videos + 80 wines tasted.
- Evaluation: Multiple Choice Examination + short written answer questions + blind tasting of 2 wines (3h)

Duration : 5,5 days course (38h)

PROGRAMME

Day 1 : Vine growing, Winemaking, Wine tasting

1. Vine growing: the vine, natural and human influence in the vineyard
2. Winemaking: Red, white, rosé, sweet winemaking; wine ageing and bottling
3. Wine tasting: Wine tasting steps, wine faults, food and wine pairing, wine service
4. Social responsibility

Day 2 : Europe (part 1)

13. White wines from Alsace, Germany, Austria & Tokaji
14. White wines from Burgundy, Loire & Bordeaux
15. Red and Rosé wines from Bordeaux, South West France & Loire

Day 3 : Europe (part 2)

16. Red and rosé wines from Burgundy, Beaujolais & Northern Rhône
17. Red, white and rosé wines from Southern Rhône and South of France
18. Wines from Spain and Portugal

Day 4 : New world (part 1)

19. Wines from Italy and Greece
20. Premium red wines from New Zealand, Australia & USA
21. Premium white wines from South Africa, New Zealand, Australia, USA & Canada

Day 5 : New world (part. 2), sparkling & fortified wines

22. Regional specialties from Australia, South Africa and USA
23. Premium red and white wines from Chile & Argentina
24. Sparkling wines
25. Fortified wines

Day 6 : Examination

(morning only) 50 MCQ + 4 short written answer questions + blind tasting of 2 wines (3h)

INFORMATION AND REGISTRATION