

WSET LEVEL 2 Award in Wine & Spirit

Qualification aims:

Get an understanding of the factors that influence the main styles of wine, having a good perception of the offer of wine around the world. Be able to describe the characteristics of the principal grape varieties. Improve tasting knowledge and analysis. Holders of the WSET Level 2 Certificate will be able to interpret the labels of the major wines and spirits of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation.

Who should attend :

People from the wine industry wishing to get an all-round product knowledge

Materials & Evaluation :

- Theory : a complete study pack is provided to students.
- Tasting: 40 wines tasted
- Evaluation: 50 Multiple Choice Questions Examination (1h).

Duration :

3 days (21h)

PROGRAMME

Day 1:

Section 1: Style, Quality et Price of the wine

1. Viticulture, winemaking and maturation of wine
2. Understanding labelling terms
3. Factors influencing wine style, quality and price

Section 2: Wine service, storage and tasting

1. Wine service & Wine storage
2. Social responsibility
3. Tasting techniques
4. Food and wine pairing

Section 3: The main international grape varieties (part. 1)

1. Chardonnay & Pinot Noir: Their characteristics, the regions where they're grown

Day 2:

Section 4: The main international grape varieties (part. 2)

1. Cabernet Sauvignon, Merlot, Sauvignon Blanc, Syrah, Grenache, Riesling

Section 5: Other important white grape varieties and white wines

Pinot Grigio/ Pinot Gris, Verdicchio, Gavi & Soave (Italie), Chenin, Muscadet, Viognier, Gewurztraminer., Sémillon, Albariño (Espagne), Torontés (Argentine)

Section 7: Other important red grape varieties and red wines

Gamay, Nebbiolo (Barolo), Barbera, Sangiovese (Chianti), Tempranillo (Rioja, Ribera del Duero), Zinfandel (USA), Pinotage (Af. du Sud), Malbec, Carmenère

Day 3:

Section 5: Other styles of wine

1. Sparkling wines
2. Sweet wines
3. Fortified wines: Sherry and Porto

Section 6: Spirits & liqueurs

1. Principles of distillation
2. Different styles of spirit: brandy, whisky, rhum, tequila, vodka, gin, etc.

EXAM: 50 Multiple Choice questions (1h) (at the end of day3)

INFORMATION AND REGISTRATION
