

FRENCH WINE SCHOLAR

- Qualification aims:** Getting a detailed knowledge of the main wine regions of France. The program presents each French wine region as an integrated whole by explaining the impact of history, the significance of geological events, the importance of topographical markers and the influence of climatic factors on the wine the glass. This core body of knowledge is important whether you sell wine, buy wine or teach about wine.
- Who should attend:** Advanced students of wine (i.e. olders or students of WSET level 3 and 4 certificates) or people from the wine industry (trade, production, etc.) able to demonstrate equivalent knowledge. Fluent level of English is required
- Materials & Evaluation :** - 280-pages full-colour French Wine Scholar study manual + 80 wines tasted.
- 1-year access to the French Wine Scholar online including 20 multimedia e-learning modules
- Evaluation: Multiple Choice Examination
- Duration :** 5 days course (30h)

PROGRAMME

Day 1 : Alsace

Viticultural history, Location & climate, Geology & Topography, Grape varieties, Wine styles, Appellations, Vicicultural practices & Vinification techniques, Industry overview

Champagne

Viticultural history, Location & climate, Soils of Champagne, Grape varieties & sub-regions, The Champagne method, Styles of Champagne & label nomenclature

Day 2 : Bourgogne

Viticultural history, Grape varieties, Soils of Bourgogne, Sub-regions & appellation system, Burgundian winemaking tradition

Beaujolais, Jura, Savoie

For each region: viticultural history, location & climate, Geology/soils/topography, Grape varieties & appellations, Wine styles, winemaking method

Day 3 : Bordeaux

Viticultural history, Location & climate, Soil prescribes the blend, winemaking in Bordeaux, Sub-regions & appellations, Bordeaux classification system & wine trade

Southwest

Viticultural history, Location & climate, Grape varieties & wine styles, Sub-regions & appellations

Day 4 : Rhône

Viticultural history, Location & climate, Northern Rhône vs Southern Rhône: Geology, Topography & Soils, Grape varieties, Sub-regions & appellations, Style of wines, Viticultural & winemaking practices.

Languedoc-Roussillon, Provence, Corsica

For each region: Viticultural history, Location & climate, Geology, Topography & Soils, Grape varieties, Sub-regions & appellations, Style of wines, Viticultural & winemaking practices.

Day 5 : Loire

Viticultural history, Location & climate, Lower Loire, Middle Loire & Upper Loire: Soils, Grape varieties, Sub-regions & appellations, Styles of wines, Viticultural & winemaking practices.

Examination

100 multiple choice questions in 1 hour

INFORMATION AND REGISTRATION
