47 Rue de Berri 75008 Paris
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www.thewineschool.fr

WSET in Wines - Level 3

100% in person training

5 non-consecutive days from 9.30AM to 6.30PM + 6th ½ day dedicated to the exam meaning 43 hours of training at our school

The objectives of the course

- ✓ Identify the principal natural and human factors in the vineyard and winery that are involved in the production of still wines of the world and explain how they can influence the style, quality and price of these wines.
- ✓ Identify and describe the characteristics of the still wines produced in the principal wine producing regions of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.
- ✓ Identify and describe the characteristics of the principal sparkling wines of the world and explain how the key natural and human factors in the vineyard, winery, law and commerce can influence the style, quality and price of these wines.
- ✓ Identify and describe the characteristics of the principal fortified wines of the world and explain how the key natural and human factors in the vineyard, winery and law can influence the style, quality and price of these wines.
- ✓ Demonstrate the ability to provide information and advice to customers and staff about wines.
- ✓ Accurately describe the key characteristics of the principal still wines of the world and use the description to make an assessment of quality and an assessment of readiness for drinking.

The target audience

- ✓ Professionals working in the wine industry or those wishing to move into this sector.
- ✓ Professionals or passionate amateurs wishing to master the principles of systematic approach wine tasting, and curious to discover the great vineyards of the world.

Admission requirements

- ✓ Be a WSET Level 2 graduate OR provide evidence of diploma(s) and/or professional experience(s) allowing for the equivalence of Level 2. This equivalence will be validated exclusively by our teaching team.
- ✓ This course is only open to people of legal age.

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- ✓ Registrations must be made at least 15 days before the start of the course. If less than 15 days, please contact us by email.

- ✓ We make sure that the conditions of welcoming people with disabilities are respected and we study all situations on a case-by-case basis, in order to consider their integration in the training. If the disability requires a reasonable adjustment to the conditions of reception and assessment, the candidate must inform The Wine School as soon as he/she registers, with a **minimum leadtime of 6 to 8 weeks**. If this is not possible, we will arrange for referral to appropriate organizations. If you have any questions about your disability, please contact **Stéfany**, our **Disability Officer**, by email.

The training program

The program is divided into 15 sessions which take place throughout the 5 training days :

- ✓ Session 1 : Course induction and tasting technique
- ✓ Session 2 : Natural factors and human influences in the vineyard
- ✓ Session 3 : Human influences in the winery
- ✓ Session 4 : White wines of Germany, Alsace, Austria and Tokaj
- ✓ Session 5 : White wines of Burgundy, Loire and Bordeaux
- ✓ Session 6 : Red and rosé wines of Bordeaux, South West France and the Loire Valley
- ✓ Session 7 : Red wines of Burgundy, Beaujolais, and red and white wines of the northern Rhône Valley
- ✓ Session 8 : Red, white and rosé wines of southern Rhône and southern France. Red wines of Spain and white wines of Spain and Portugal
- ✓ Session 9 : Red wines of Northern Spain and red and white wines of Northern Italy
- ✓ Session 10 : Red and white wines of central and southern Italy, red wines of Portugal and red and white wines of Greece
- ✓ Session 11 : Premium red wines of New Zealand, USA and Australia
- ✓ Session 12 : Premium white wines of New Zealand, South Africa, Australia, USA and Canada
- ✓ Session 13 : Regional specialities of Australia, South Africa and USA. Premium red and white wines of Argentina and Chile
- ✓ Session 14 : Sparkling Wines
- ✓ Session 15 : Fortified Wines

Theoric exam and blind tasting in the 6th ½ day.

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The means and teaching tools

The trainer :

- ✓ All our trainers are experts in the world of wine, accredited by the WSET and qualified to teach. These passionate and exciting professionals will share their experience with you.

The tasting :

- ✓ We propose a selection of at least 72 French and foreign wines.

The materials :

- ✓ An educational pack, entitled *Understanding Wines : Explaining style and quality*, is sent to the trainee within 72 hours of receiving his/her registration. It consists of :
  - ➢ a book covering winemaking, oenology and the tasting method
  - ➢ a book containing the main points covered during the course, wine maps, self-assessment exercises and tasting notes
    It is essential to read it before the beginning of the course (*estimated time for personal work between 60 and 80 hours*) to take full advantage of the course and to succeed in the exam.

- ✓ A summary sheet of the tasting learning method with the *Systematic Approach to Tasting* for the WSET Level 3.

- ✓ Projections and digital media during the training.

The exam :

- ✓ Throughout the training, the trainer will quiz you and guide you on the crucial points to remember in order to be best prepared for the exam (6th half day).

- ✓ A 6th half day will be dedicated to the examination. The *WSET Level 3 Award in Wines* is assessed by a closed-book examination that consists of 2 tests :
  - ➢ A 2 hours theory test consisting of **50 multiple-choice questions** and **short answer questions**.
  - ➢ A **blind tasting of 2 wines**, during **30 minutes**, to assess the candidate's ability to accurately describe a wine and analyse its quality.

You must obtain at least **55% of correct answers** to validate the *WSET Level 3 Award in Wines*.

The diploma

The results are sent on the extranet to the candidates 8 to 12 weeks after the exam.

If the exam is passed, the digital certificate is also provided on the extranet. If the trainee does not pass the exam, he/she will be informed and will have the possibility to retake only the exam at a future session.