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79, Av. Franklin Roosevelt
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contact@thewineschool.fr
www.thewineschool.fr



WSET Level 2

100% in person training

*3 consecutive days from 10AM to 6PM
meaning 21 hours of training at our school*

The objectives of the course

- ✓ Understand the environmental influences and grape-growing options in the vineyard and how these will impact the style and quality of wine.
- ✓ Understand how winemaking and bottle ageing influence the style and quality of wine.
- ✓ Understand how environmental influences, grape-growing options, winemaking and bottle ageing influence the style and quality of wines made from the principal grape varieties.
- ✓ Know the style and quality of wines produced from regionally important black and white grape varieties.
- ✓ Understand how the production process can influence the styles of sparkling and fortified wines.
- ✓ Understand the key principles and processes involved in the storage and service of wine, and in the pairing of food and wine.

The target audience

- ✓ People working, or wishing to work, in the catering, distribution or production of wines.
- ✓ Anyone wishing to confirm or obtain an intermediate level of knowledge of world wines.

*In 2021, the WSET 2 at The Wine School is ...
441 h of training, 113 trainees and 95,45 % success rate*

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Admission requirements

- ✓ It is recommended, but not compulsory, to have succeeded the WSET Level 1. However, it is necessary to have at least some knowledge of wines.
- ✓ This course is only open to people of legal age.
- ✓ The course cannot be held for less than 5 trainees.
- ✓ Registrations must be made at least 10 working days before the start of the course. If less than 10 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 5 to 8 weeks**. If this is not possible, we will arrange for referral to appropriate organizations. If you have any questions about your disability and would like to evaluate and anticipate the necessary accommodations for your participation, please contact **Delphine**, our **Disability Officer**, by [email](#).

The training program

The program is divided into 8 sessions which take place throughout the 3 training days :

- ✓ Session 1 : Tasting technique and pairing wine and food
- ✓ Session 2 : Factors influencing the production of red wines
- ✓ Session 3 : Factors influencing the production of white, sweet and rosé wines
- ✓ Session 4 : Chardonnay, Sauvignon blanc, Pinot grigio/Pinot gris, Gewurztraminer, Viognier, Albariño
- ✓ Session 5 : Merlot, Cabernet sauvignon, Syrah/Shiraz
- ✓ Session 6 : Gamay, Grenache/Garnacha, Tempranillo, Carmenère, Malbec, Pinotage
- ✓ Session 7 : Cortese, Garganega, Verdicchio, Fiano, Nebbiolo, Barbera, Corvina, Sangiovese, Montepulciano
- ✓ Session 8 : Sparkling wines and fortified wines

Revision and exam at the end of the 3 days.

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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 45 French and foreign wines.
- ✓ **The materials :**
 - A training book, entitled *Wines : Looking behind the label*, is sent to the trainee within 72 hours of receiving his/her registration. This training manual enables the trainee to understand and prepare for the entire training program. It is essential to read it before the beginning of the course (*estimated time for personal work is 12 hours*) in order to take full advantage of the course and to succeed in the exam.
 - A working guide with multiple exercises that will be done throughout the 3 days of training.
 - A summary sheet of the *Systematic Approach to Tasting* for the WSET Level 2.
 - 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 (at the end of the 3rd day).
 - The *WSET Level 2 Award in Wines* is assessed by a closed-book examination that consists of **50 multiple-choice questions**, to be completed in **60 minutes**. You must obtain at least **55% of correct answers** to validate the *WSET Level 2 Award in Wines*.

The diploma

The results are sent by email to the candidates 6 to 8 weeks after the exam.

If the exam is passed, the diploma is sent to the trainee 2 to 3 weeks later. 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.