



## ®WSET Level 2 Award in Wines

3 Week Days, 2 Week Days (Intensive)

### École V & WSET®

École V combines high-performance training programs of the WSET® with the know-how and experience of Château de Pommard in viticulture and winemaking. These training programs stand as true references in professional training in wines, and are recognized worldwide. Thanks to the different levels defined by the WSET®, the courses are suitable for beginners as well as for professionals wishing to improve their knowledge.

At École V, wines are principally sourced from biodynamic and organic producers, to ensure outstanding tastings and a unique approach to better wine, for the planet, and for us.

### WSET Level 2 Award in Wines

This training explores the grape varieties and different wine regions of the world as well as the resulting styles of wine and classification systems. By discovering the major types and styles of wine through sight, smell and taste you will be trained to evolve in the world of wine. You will taste 44 wines carefully selected from some of the world's greatest vineyards, including 3 wines from Château de Pommard to explore the subtleties of the Climats of Burgundy.

### Objectives and program

- Understand the development of different styles of wine
- Assimilate the factors that influence the style of wine
- Discover the main white and red grape varieties and their characteristics
- Explore the major wine regions where these grape varieties are grown in the world
- Understand the elaboration of sparkling, sweet and fortified wines
- Decipher labelling terms
- Understand the principles of food and wine pairing
- Learn how to describe a wine according to the WSET Systematic Approach to Wine Tasting® (Level 2)

At the end of your training, you will be able to recognize the different styles of wine produced from these grape varieties, read a label and suggest various food and wine pairings.

During the 18 hours of the training, you are supervised by one of our WSET-approved trainers and alternate theory, tasting and practical exercises, in order to explore and master all the topics covered.

### Teaching tools and resources

Once you are registered for a session, you will receive your training material, including:

- The "Wines: Looking behind the label" book
- A Study Guide and training exercises
- A summary sheet of the WSET Systematic Approach to Wine Tasting® (Level 2)

A minimum of 12 hours of personal preparation with the study pack is required prior to the training in order to ensure successful completion of the training. You need to read carefully your book and go through the exam-type questions that are included in your Study Guide.



## ®WSET Level 2 Award in Wines

3 Week Days, 2 Week Days (Intensive)

### Exam and certification

During the last hour of the training you take your exam, which consists of 50 multiple-choice questions. To obtain your certification you must answer 55% of the questions correctly.

It is possible to retake the exam in the case you did not successfully complete it. Additional fees of 130 euros will be required to retake the exam.

### Prerequisite

- You must be 18 years old to register.
- Excellent comprehension and writing in the selected language are also encouraged to follow the training.

### Who is this training for?

The WSET 2 Award in Wines is designed for wine lovers and people wishing to start a professional reconversion in the wine industry. This course offers a solid foundation of knowledge about the wine world and provides an intermediate level of knowledge.

### Duration and location of training

In order to adapt to busy personal and professional rhythms, this training is offered in 3 different formats, in French, English, in Simplified Chinese depending on the selected dates and location:

#### WSET 2 Award in Wines in 3 days:



18 hours of training (study time and exam included)  
On weekdays

From 9:00 am to 12:00 pm and then from 2:00 pm to 5:00 pm

Available at École V Château de Pommard

#### WSET 2 Award in Wines Intensive



18 hours of training (study time and exam included)  
Saturday and Sunday

From 9:00 am to 12:30 pm and then from 1:30 pm to 7:00 pm

Available at École V Château de Pommard

## Practical information

Our trainings are accessible to disabled persons. If you have a disability or require special adaptations that fall within our scope of action, please contact us at [education@vivant.eco](mailto:education@vivant.eco).

We will study together the best possible solution.

#### Adresses

École V Château de Pommard

15 rue Marey Monge,  
21630, Pommard, France

Students are responsible for their lunches except for the WSET 2 intensive at École V Château de Pommard where a lunch is provided on both days.