

# ÉCOLE V



## WSET LEVEL 1 AWARD IN WINES

### 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 1 Award in Wines

You will discover the main types and styles of wine through sight, smell and taste. You will develop the basic skills to accurately describe a wine and find the perfect food and wine pairings. You will also taste 18 wines carefully selected from some of the world's finest vineyards, including 6 wines from Château de Pommard to explore the subtleties of the Climats of Burgundy.

### Objectives and program

- Understand the main types and styles of wine
- Discover the most common grape varieties and their characteristics
- Learn how to store and serve wine
- Understand the main principles of food and wine pairing
- Learn wine tasting vocabulary and phrases
- Introduction to tasting according to the WSET Systematic - Approach to Wine Tasting® (Level 1)

During the 6 hours of 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

Upon your arrival on the day of the training, you will receive your course material; containing the study guide "Introduction to Wine", self-assessment exercises and tasting grids following the Systematic Approach to Wine Tasting® (Level 1). No personal preparation is required prior to the training.

### Exam and certification

During the last hour of the training you take your 45-minute exam, which consists of 30 multiple-choice questions. To obtain your certification, you must answer 70% of the questions correctly.

It is possible to retake the exam in the case you did not successfully complete it. Additional fees of 60 euros will be required to resit the exam.

### Prerequisite

- This training does not require prior knowledge of wine.
- You must be 18 years old to register.
- Excellent comprehension and writing in the selected language are also encouraged to follow the course.

### Who is this training for?

This program offers a first practical approach to the world of wine. It is intended for amateurs, wine lovers and curious, as well as for people wishing to find their first job in the wine industry and who do not have prior wine knowledge.

### Duration and location of training

In order to adapt to busy personal and professional rhythms, this course is offered on the week-ends, in French and in English, depending on the selected dates and location:

- 🕒 6 hours of training (including study time and exam)  
Offered on Saturdays and on Sundays  
From 9:00 am to 12:00 pm and then 2:00 pm to 5:00 pm

Available at École V Château de Pommard and École V Paris

### 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	École V Paris
15 rue Marey Monge, 21630, Pommard, France	4 rue Jules Lefebvre, 75009, Paris, France Disabled access and facility

Students are responsible for their lunch.