

ÉCOLE V



WSET LEVEL 3 AWARD IN WINES

5 Week Days or 10 Evening Courses

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 3 Award in Wines

This program explores the key factors involved in wine production and their economic considerations in global markets, providing expert knowledge applicable to business settings. You will taste 75 carefully selected wines from some of the world's finest vineyards, including 5 wines from Château de Pommard to explore the subtleties of the Climats of Burgundy, and become an expert, able to evaluate a wine by sight, smell and taste.

Objectives and program

Module 1

- Analyze the key factors involved in wine production: terroir, viticulture, winemaking, ageing and bottling.
- Understand how these factors influence the main characteristics of the world's main still wines, sparkling wines and mutated wines.
- Learn how to use your knowledge to present the style and quality of a wine.

Module 2

- Improve your knowledge of wine tasting, describe its characteristics and evaluate its quality according to the WSET Systematic Approach to Wine Tasting® (level 3).

At the end of your training, you will be able to accurately evaluate wines and confidently determine their style, quality and aging potential.

During the 32.5 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

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

- The "Understanding Wine: Explaining Style and Quality" book
- A Study Guide and training exercises
- A summary sheet of the WSET Systematic Approach to Wine Tasting® (level 3)

A minimum of 60 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 your book carefully (at least twice). We also strongly recommend you draft notes per : grape varieties, wine regions and wine country. Use and annotate the map if you are a visual learner. There is no need to search for other teaching materials outside of the book. Everything you need to know is in your book.

Exam and certification

During the last three hours of the training, you take a two-part exam. To validate Unit 1, you will be required to answer 50 multiple choice questions and 4 open-

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ended questions. To validate Unit 2 you will blind taste two wines, in order to describe and analyze each wine. To obtain your certification, you will have to correctly answer 55% of the questions for each of the Units. It is possible to retake one or both of the units in case you did not successfully complete them. Additional fees of 100 euros will be required for each Unit that is re-sat.

Prerequisite

- You must be 18 years old to register.
- Having obtained the WSET 2 Award in Wines or being able to prove an equivalent level of knowledge is strongly suggested in order to succeed in this training.
- Excellent comprehension and writing in the selected language are also encouraged to follow the training.

Who is this training for?

The WSET 3 Award in Wines is designed for wine professionals, amateur oenophiles and people wishing to start a professional reconversion. This course is globally recognized in the wine industry and offers solid knowledge and skills related to the factors involved in wine production and applicable in the professional environment.

Duration and location of training

In order to adapt to busy personal and professional rhythms, this course is offered in 2 different formats, in French and in English, depending on the selected dates and location:

WSET 3 Award in Wines In 5 days:

- ⌵ 32.5 hours of training (study time and exams included)
From Monday to Wednesday and the next Monday and Tuesday
From 9:00 am to 12:30 pm and then from 2:00 pm to 5:00 pm

Available at École V Château de Pommard and École V Paris

WSET 3 Award in Wines Evening classes:

- ⌵ 32.5 hours of training (study time and exams included)
Over 10 weeks, with one class per week
From 7:00 pm to 10:00 pm
The exam takes place on the Saturday morning following the last evening of class

Only available at 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. 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 lunches.