

WSET® Level 3 Award in Wines

～ Explaining style and quality ～

The Wine & Spirit Education Trust is the world's leading provider of qualifications in wines and spirits. Established in the UK in 1969, WSET's qualifications are now recognised as the international standard by both the industry and enthusiasts. Since 1969 over half a million students have chosen to take a WSET qualification.

Académie du Vin is pleased to be able to offer WSET Level 2 Awards in Wines and Spirits and WSET Level 3 Awards in wine courses. Students will be able to sit for the respective exams upon completion of the courses.

WSET courses put emphasis not only in the identification of wines, but more importantly, on the factors that affect the style and quality of the wines. Students will be able to improve both their analytical knowledge as well as tasting skills.

For individuals seeking to delve deeper into the world of wines, this qualification provides a detailed understanding of grape growing and winemaking. Upon completion you will be able to assess wines accurately, and use your understanding to confidently explain wine style and quality. Upon successful completion you will receive a WSET certificate and lapel pin, and will be able to use the associated WSET certified logo.

* All the Lessons are given in English only.

What you'll learn :

【Unit 1】

■ The key factors in the production of wine : location, grape growing, winemaking, maturation and bottling

■ How these key factors influence the key characteristics of the principal
-still wines of the world
-sparkling wines of the world
-fortified wines of the world

■ How to apply your understanding in explaining wine style and quality

【Unit 2】

■ How to taste wines, describe their characteristics and evaluate their quality, using the WSET Level 3 Systematic Approach to Tasting Wine® (SAT)

- ◆ **Registration Fee** 5,000Yen (Tax not included)
- ◆ **Price** 139,000Yen (Tax not included)
 ※ incl. textbook and examination fee.
 ※ 提携ローンによる分割払いも可能です。ご希望の方はお申し出ください。

◆ **Class**

Class	Time	instructor	Capacity
Monday	19:00-21:15	Yoko Obara	14

回	月曜日	Theme
	19:00-21:15	
	小原陽子	
1	10/28	Course induction and tasting technique
2	11/11	Natural factors and human influences in the vineyard
3	11/18	Human influences in the winery
4	12/2	White wines of Germany, Alsace, Austria and Tokaj
5	12/9	White wines of Burgundy, Loire and Bordeaux
6	12/16	Red and rose wines of Bordeaux, South West France and the Loire Valley
7	1/13	Red wines of Burgundy, Beaujolais, and the red and white wines of the northern Rhone Valley
8	1/20	Red, white and rose wines of southern Rhone and southern France. Red wines of Spain Part 1 and white wines of Spain and Portugal
9	1/27	Red wines of northern Spain and red and white wines of northern Italy
10	2/10	Red and white wines of central and southern Italy, red wines of Portugal and red and white wines of Greece
11	2/17	Premium red wines of New Zealand, USA and Australia
12	2/24	Premium white wines of New Zealand, South Africa, Australia, USA and Canada
13	3/9	Regional Specialities of Australia, South Africa and USA. Premium red and white wines of Argentina and Chile
14	3/16	Sparkling wines
15	3/23	Fortified wines
16	4/26 (日) 14:00-17:00	Examination

※開催日は変更になる場合もございます。予めご了承ください。