

Course Program WSET® Level 2 WINES & SPIRITS

Teacher: Mr Godfrey Spence, London

Location: The Tasting Room at the CFPPA Davayé-Macon, 71960 DAVAYE

Duration: 20 hours

Aims of the Course:

At the end of this course students should be able to:

Use the WSET® Systematic Approach to Tasting (Level 2) to accurately describe any wine.

List the key factors that influence quality and style of wine.

Know the major grape varieties in the world and their production regions

Know the main producing countries and their appellation system.

Understand labels.

Tasting of approximately 50 wines of the world

Course Time Table:

Introduction: 0.5 hours:

Explanation of exam objectives and level

I. Tasting and the WSET Systematic Approach to Tasting: 1.5 hours

Tasting technique and an introduction to the Systematic Approach to Tasting as developed by the WSET®

II. Factors determining the style of wine (viticulture and winemaking): 1.5 hours

III. The major varieties: 12 hours

For each variety:

Characteristics of flavours

Producing countries (Europe and the New World), main regions, appellations

Production, types and styles

Tasting

a) Chardonnay, Pinot Noir, Cabernet Sauvignon, Merlot, Syrah, Grenache

b) Sauvignon Blanc, Riesling

c) Other red varieties (Gamay, Tempranillo, Sangiovese, Nebbiolo, Barbera, Primitivo, Zinfandel, Malbec, Carmenere, Pinotage).

d) Other white grapes (Pinot Gris, Verdicchio, Trebbiano, Chenin Blanc, Gewürztraminer, Torrontés, Sémillon, Albariño).

IV. Sparkling wines: 1 hour

Production, types and styles

Producing countries (Europe and the New World)

Grapes

V.a) Sweet Wines: 1 hour

Production, types and styles

Producing countries (Europe and the New World)

V.b) Fortified wines: 1 hour

Port, Sherry, Vins Doux Naturels

Production and maturation

Grapes

Types and styles

VI. Spirits: 1 hour

Production

Raw materials

Ageing and labelling

VII. Mock exam: 0.5 hours

The examination takes place at the end of the course. 1 hour will be permitted.