

COURSE PROGRAM WSET® LEVEL 3

Teacher: Mr Godfrey Spence, London.

Location: Tasting Room, CFPPA, Macon-Davayé

Course Time Table: 15 x 2 hours sessions:

- 1. Introduction to the course and outline of the examination. Revision of tasting technique (Systematic Approach to Tasting level 3)**
- 2. The Natural Factors and Human Influences in the Vineyard**
- 3. The Human Factors in the Winery that Influence Style, Quality and Price**
- 4: White Wines of Germany, Alsace, Austria and the Tokaj region of Hungary**
- 5: White Wines of Burgundy, the Loire Valley and Bordeaux**
- 6: Red and Rosé Wines of Bordeaux, South West France and the Loire Valley.**
- 7: Red Wines of Burgundy and the Red and White Wines of the Northern Rhône Valley**
- 8: Red, white and rosé wines of the Southern Rhône**
- 9: Red Wines of Northern Spain and Red and White Wines of Northern Italy**
- 10: Red and White wines of Central and Southern Italy, the Red Wines of Portugal, and the Red and White wines of Greece**
- 11: Premium Red Wine Regions of the New World**
- 12: Premium White Wine Regions of the New World**
- 13: Regional Specialities of the New World**
- 14. Sparkling wines (Champagne; Cava, Sekt, Prosecco, Asti, New World)**
- 15. Fortified Wines (Port, Sherry, VDN)**

The examination will normally be timetabled for a later date and takes about 3 hours plus administration time.