

**Subject:** WSET Level 3 Award in Wines course outline  
**Schedule:** Starting: Tuesday, September 10<sup>th</sup> to December 3<sup>rd</sup>, 2024  
 Exam: Tuesday, December 17<sup>th</sup>, 2024  
 Training Location: BUYERSANDCELLARS, 327 Somerset St. W.

Date:	Topics
Tuesday, Sept 10th 6:00 pm to 9:00 pm	Introduction, Systematic Approach to Tasting, Viticulture, Varieties, Viniculture, Maturation and Bottling
Tuesday, Sept 17th 6:00 pm to 9:00 pm	Study Week (no class)
Tuesday, Sept 24th 6:00 pm to 9:00 pm	France: Alsace, Loire, Rhône and Southern France
Tuesday, Oct 1 <sup>st</sup> 6:00 pm to 9:00 pm	France: Burgundy, Bordeaux and South West
Tuesday, Oct 8th 6:00 pm to 9:00 pm	'Key Skills for the Exam' Workshop
Tuesday, Oct 15th 6:00 pm to 9:00 pm	Italy
Tuesday, Oct 22nd 6:00 pm to 9:00 pm	Spain and Portugal
Tuesday, Oct 29th 6:00 pm to 9:00 pm	Germany, Austria and Eastern Europe
Tuesday, Nov 5th 6:00 pm to 9:00 pm	U.S.A., Canada, Chile and Argentina
Tuesday, Nov 12th 6:00 pm to 9:00 pm	South Africa, Australia and New Zealand
Tuesday, Nov 19th 6:00 pm to 9:00 pm	Sparkling Wines
Tuesday, Nov 26th 6:00 pm to 9:00 pm	Fortified Wines
Tuesday, Dec 3 <sup>rd</sup> 6:00 pm to 9:00 pm	Exam Preparation
Tuesday, Dec 10th	Study Week (no class)
Tuesday, Dec 17 <sup>th</sup> 6:00 pm to 9:00 pm	Final Exam

**Training Location:** BUYERSANDCELLARS.CA, 327 Somerset St. W. Ottawa, K2P 2P1

**\*\*Glass of welcoming wine, as well as a selection of charcuterie and cheese to snack on\*\***

**Tuition Cost: \$1,950.00 (Includes class tasting tutorials, WSET L3 Study Pack, wines & exam)**

For those with an existing background in wine and spirit knowledge, the WSET Level 3 is the next challenge. Having completed the WSET Level 2 or equivalent education is strongly recommended. This course is aimed at those who want to establish themselves as wine connoisseurs or industry professionals. Our 13-week course offers a deeper understanding of the wine-producing regions in the world, grape varieties, and professional tasting in a friendly and relaxed atmosphere.

**Program Details:**

- Level 3 Systematic Approach To Tasting
- Viticulture & Viniculture
- In-depth study of key wine making areas including both old world and new world wine regions
- Sparkling wines & Sweet wines
- Fortified wines

This qualification is ideal for trade employees working in a supervisory capacity, advising management, answering customer queries and making informed selections of wines and spirits in a wide variety of situations. This course is the next step for the wine enthusiast wishing to build on knowledge gained in Level 2. The coursework is rigorous, and the tastings more challenging, but those who are prepared to work hard stand to gain a highly recognized qualification. The information learned during this course provides a strong base of knowledge that distinguishes the graduate amongst peers and colleagues.

All wines chosen for the course have a consistent level of quality, instruction and tastings are overseen by a WSET Certified Educator. This course of study includes the WSET Study Kit, in-class instruction, wines and a final certification written and wine tasting exam. Successful students receive a globally recognized certificate and WSET Level 3 Award in Wines lapel pin.

**Please take note, when you are at Buyers + Cellars, you will be greeted with a glass of welcome wine, as well as a selection of charcuterie and cheese to snack on.**

**Matt Webb,  
WSET Level 3 Course Educator  
WSET Educator of Record & WSET Approved Internal Assessor  
Email: mwebb@hotmail.com**

**Vendange Institute**  
440 Albert Street, Suite C201  
Ottawa, ON, K1R 5B5  
Tel. (613) 562-7840  
Fax (613) 562-4185  
Email: info@vendangeinstitute.com