

## French Wine **Essentials**

Fast-track your understanding into the intricate world of French wine



- Introductory Course
- 25 Hours of Study
- Study Online or In-Person
- **Earn your Essentials Certification**
- No Pre-Requisites



**WSG Essentials** programs provide wine professionals and inquisitive enthusiasts with a solid foundation on the wines of France.

WSG Essentials present the oftencomplex world of French wine in an accessible and engaging way; highlighting "need to know" regions, grape varieties and wine styles.

Students explore the culture, cuisine, history, viticulture and winemaking principles behind the most influential wine regions in the world.

Not just an introductory course, WSG Essentials is a launchpad into the globally recognized WSG Wine Scholar® certification, vibrant WSG Community and the first step towards wine mastery.

#### **ABOUT WSG**



**10,000** Graduates



**150** Expert Educators



38 130 Partner Schools



**35** Countries



**6,500** Community Members





## Why Choose WSG Essentials?

This course enables students to:

- Acquire fundamental wine knowledge in just weeks
- Learn about the most important "need to know" wines of France and how they relate to local landmarks, culture and cuisine
- Recall the essential grape varieties and major wine regions of France
- Navigate seemingly complicated French wine classification systems
- ✓ Be perfectly poised to continue their studies with the prestigious French Wine Scholar® (FWS) certification program

#### WHO IS FRENCH WINE ESSENTIALS FOR?

Hospitality and wine industry **professionals** 

**Aspiring** wine industry professionals

Inquisitive wine **enthusiasts** 

Enthusiastic home or professional **chefs** 

Avid world **travelers** 

**Anyone** wishing to enhance their knowledge on the wine and food culture of France



# What does the program cover?

France is home to almost 400 individual appellations.

FWE Essentials introduces you the most important regions and wine styles.

Place of origin, grape varieties, wine profile, production and pairing notes are all explored alongside notable producers and local signature cuisine.

Appendices covering vine

training systems, wine production methods, tasting descriptors and recommended wine lists enhance your working knowledge. Each wine is presented within a regional and cultural context while landmarks and traditional cuisine are highlighted to complete the curriculum.

#### BY THE END OF THE COURSE STUDENTS WILL BE ABLE TO

Describe the key factors that influence the **growing environment and climate** of each appellation

Recall the main **grape**varieties associated with each wine covered in the session

Identify the **location** of the profiled appellations on a map of France

Recall viticultural,
vinification and aging
techniques that
contribute to the style and
quality of the wines

Describe the meaning of key **labeling terms** 

Recall and describe the **style** of each of the wines covered in the session

## **Key Learning Objectives**

01

Understand the key
environmental factors and
viticultural practices and
how they impact the style
and quality of each "need to
know" wine.

03

Understand the basic tenets of French wine law and recall labeling terms.

02

Understand the key
vinification and winemaking
practices that impact the
style and quality of each
"need to know" wine.

04

Know the grape varieties, styles and quality levels of wines produced within the designated appellations.

# How is the curriculum presented?

To maximize learning and retention, each "need to know" wine is organized by:





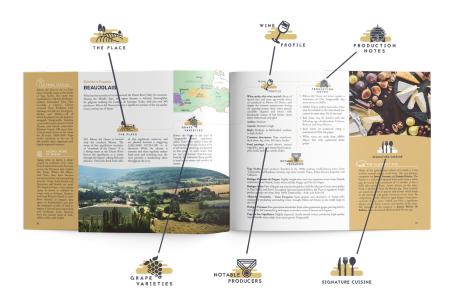








The French Wine Essentials curriculum is further enriched by regional landmarks, topics of interest and local signature cuisine.







### What's included?

From a comprehensive study manual to interactive online modules, expert instruction and an engaging student community, every element is meticulously designed to foster a profound understanding and appreciation of French wine culture.

#### **COURSEBOOK**

A detailed and comprehensive 100+ page coursebook rich with photographs, detailed maps, illustrations and infographics contains all the information you need to know. Immediate access to the digital e-book is provided upon registration

#### **ONLINE STUDY MODULES**

Access online e-learning activities designed to enrich the study manual and support different learning styles.

#### **EXPERT INSTRUCTORS**

Learn from the most notable names in the industry — expert educators and wine professionals accredited by Wine Scholar Guild.

#### **STUDENT COMMUNITY**

Network with the other students taking the French Wine Essentials course, form a tasting group and build your wine network.

#### **FINAL EXAM**

The exam is comprised of 50 multiplechoice questions. Students have 45 minutes to complete the exam. Passing score is 60%. There is no wine tasting component on the exam.

#### **CERTIFICATE**

Upon passing, receive your well-deserved WSG Essentials certificate, acknowledging you have gained proficiency in the wines of France. Add this reputed credential to your professional profile and résumé or CV.

the online and inperson classroom
experience, all students
will receive one-year
access to the French
Wine Essentials (FWE)
online study program.



# How much study time is recommended?

This certification has a minimum requirement of 25 hours of study time, including in-person or online instruction.

The number of total hours you spend will vary greatly based on your existing wine knowledge.

In addition to classroom or online instruction, we recommend that you engage in an additional 10-15 hours before sitting the exam.

You are encouraged to expand your studying technviques beyond that of simply re-reading the course book. To assimilate knowledge and facilitate deeper understanding of key concepts try to engage in active learning techniques such as: notetaking, completing the e-learning activities, explaining key concepts to others and of course wine tasting!

## **Study options**



Choose from online or classroom formats based on your schedule and preferred learning style. Rest assured that the final exam and certification remain consistent across all formats.

	ONLINE Independent Learning	IN-PERSON Classroom Learning
format	Study at your own pace, from anywhere at any time.	Study in-person at one of our 130 Course Providers around the world.
Educator Support	Interact with WSG Educators via the online community.	Receive in-person classroom support from WSG-certified educators.
Length of Study	12 months from date of enrollment to take the exam.	Schedule and length of term vary by Course Provider.
Wine Tasting	Maximize learning with a list of recommended wines to sample on your own.	Enjoy tutored wine tastings in the classroom.
Study Manual (Print & E-Book)	<b>✓</b>	<b>✓</b>
Interactive online learning modules, pronunciation exercises, quizzes and flashcards	<b>✓</b>	<b>✓</b>
Live Course nstruction	×	<b>✓</b>
Online Student Community	<b>✓</b>	<b>✓</b>
Final Exam	<b>✓</b>	<b>✓</b>
Certificate, Lapel Pin and Use of Post- Nominal Upon Passing	<b>✓</b>	<b>✓</b>
Start Date	Start Anytime	Varies by Provider
Price	\$475	Varies by Provider
	Register now	Find a provider