

# WINE ADVISER (SOMMELIER) COURSE

Education certificate - "wine adviser/sommelier "

*From 20<sup>th</sup> May to 10<sup>th</sup> July 2019*

## Course objective

To acquire the knowledge which will permit an activity in different wine related sectors, wine stores, wine wholesalers, wine importers/exporters, and the restaurant trade :

- ▷ Knowledge of the product,
- ▷ Knowledge of both French and foreign vineyards,
- ▷ Professional skills of the detailed work of the wine waiter (sommelier), to serve and make a detailed Tasting commentary.
- ▷ Meeting with a number of producers, and wine trade specialists.

## Length of course

The course is over a 1 month 1/2 period, which equals 245 hrs of instruction.

- Instruction in class ; classroom, specific theme conferences, meeting and debates with Professional meetings (growers, negociants, courtiers, etc ...)
- Study trip, vineyard visits, ....

## Public concerned

The course is open to French, or foreign persons, who are motivated by a personal or professional International vocation.

## Indispensable requirement

Fluent English.

## Enrolment requirements

Enrolment is through the CFPPA by presentation of the following documents :

- - a detailed C.V. of exams held, and all work experience,
- a recent photograph and letter of motivation in English which explains future professional project.
- Final selection will be made after an interview to ensure that the candidate is able to follow the course in English and that they have real motivation.

For the applicants leaving abroad, recruitment interviews could be conducted on SKYPE.



## Main content of course

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### "From raw material to finished product"

#### Viticulture

- Origin of the vine, types of vine plant, cycle of vegetation, and quality factors.

#### Oenology

- Constitution of a grape, different methods of vinification, upbringing and conservation of wine.

### "Wine service and tasting"

#### Tasting

- Material conditions, human element, etc...
- Theoretical and practical method of tasting.
- Wine and food pairing.

### "Professional training for a wine waiter (sommelier)"

#### Management and administration (sommelier)

- The management of purchasing.
- Calculating retail prices.

#### Serving wine

- Correct method of presenting wine to a client.

### "French and foreign vineyards"

- Vineyards of France : Geographical situation, notion of soil elements, micro climate, vine species, customs and tradition, etc...
- Foreign vineyards ; identification and productions characteristics.

### « Legal framework »

#### French legislation...

In report of :

- Wine elaboration
- Transport
- Sales and labeling

### "Study trips"

#### Visit to certain French wine regions

- Rhône Valley
- Champagne, Chablis, Sancerre
- Alsace
- Jura

*The course will be assured by professionals of the wine trade.*

## Validation

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- A certificate of validation will be given at the end of the training.

## Fees

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- Training estimated cost available on demand.



Contact  
and information

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AGRICULTURAL PROMOTION**

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