



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 often-complex 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
-  **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.

02

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

03

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

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.



Are there any pre-requisites?

No. WSG Essentials Wine Programs require no prior wine knowledge, only a willingness to learn and expand your horizons through study. The program provides all the tools required to fully grasp the essentials of French Wine.



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 multiple-choice 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.

To complement both the online and in-person 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 techniques 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!