

**FRENCH WINE  
SCHOLAR**

*Study and  
Certification  
Program*







The French Wine Scholar is a very serious wine program but fun and very enjoyable to follow. The teaching is superb and the quality of the material brilliant.



**GERARD BASSET,**  
MW, MS,  
*Best Sommelier in the World 2010*



## PROGRAM OVERVIEW

The French Wine Scholar program is a study and certification program providing current, accurate and in-depth information on the wines and wine regions of France.

Developed and administrated by the Wine Scholar Guild with the support of the French Ministry of Agriculture, this program is aimed at advanced students of wine whether professionals or serious wine hobbyists.

Individuals who follow this in-depth curriculum and pass the exam, earn the French Wine Scholar title and the FWS post-nominal which may be incorporated into a professional signature (e.g. John Smith, FWS).

## PROGRAM CONTENT & DESIGN

The development of this course of study involved many French Inter-Professional organizations which shared resources, information and assistance.

The Wine Scholar Guild incorporated this body of information into a study program covering viticultural and winemaking practices, grape varieties, topography, climate, soils, history and wine law for all of the French wine regions including Jura, Savoie and Corsica.

This core body of knowledge is important whether an individual sells wine, buys wine or teaches about wine.

There is no other study and certification program in the world that covers France with such breadth and depth. The material is comprehensive and updated every year.

Why study French wines :

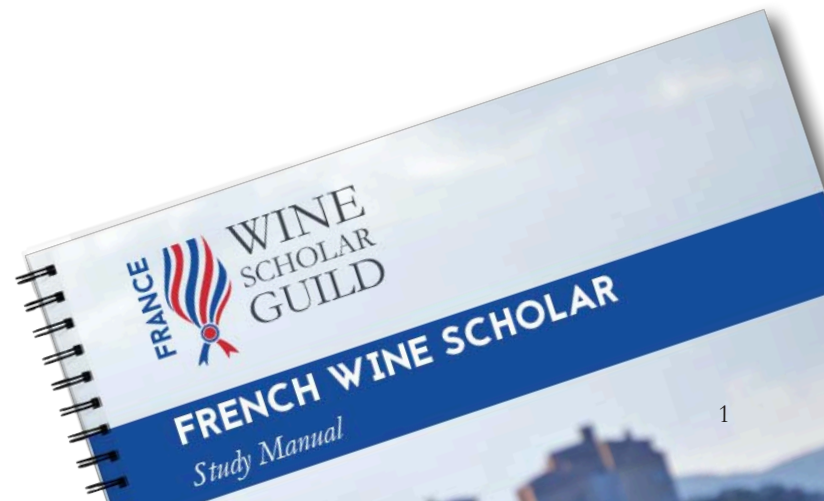
- France vies with Italy and Spain as the #1 wine-producing country in the world.
- The most popular commercially produced grape varieties (Sauvignon Blanc, Chardonnay, Chenin Blanc, Pinot Gris, Merlot, Malbec, Cabernet Sauvignon and Syrah) are all native to France!
- When it comes to wine culture, France is the historic benchmark!

## SPECIALIZATION FOR COMMITTED STUDENTS OF WINE

The FWS program allows wine professionals to set themselves apart from their peers by specializing in the wines of France.

It is a great resource and supplement for students of wine moving toward advanced general wine study programs such as WSET Diploma, Master of Wine program, Court of Master Sommeliers' Advanced Sommelier (and up) or Certified Wine Educator.

While not a pre-requisite, we recommend that students successfully complete at least the lower level course from one of these organizations before entering the FWS program.







The FWS is a great complement to the WSET Diploma and I would recommend other students to take it between the Level 3 and the Diploma.[...]  
The FWS gave the perfect structure to help me finish my WSET Diploma.



**GREGORY CROMMEN,**  
FWS, *WSET Diploma*



## DISTANCE LEARNING

The French Wine Scholar curriculum via distance learning offers an interactive program that is put into a measurable, meaningful format designed for maximum retention of content and ease of use.

There are three main components: the French Wine Scholar Study Manual, an E-learning Package and the Exam.

The 280-page, full-color study manual provides all the information from which the test questions are derived. You do not need to research your own study materials; everything you need to know is in the manual.

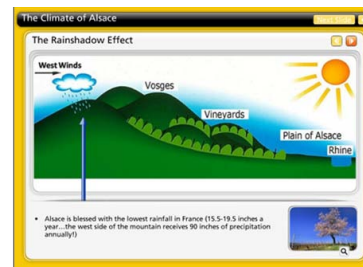
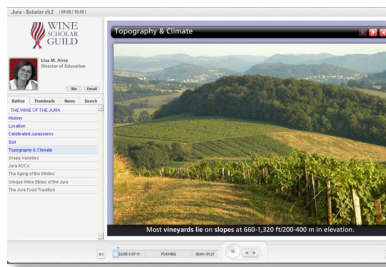
## FWS E-LEARNING PACKAGE

To complement the manual, there are 20 multimedia E-learning modules with full audio narration plus...

- A comprehensive series of live and recorded webinars on regional wine styles with suggested wine list presented by Jay Youmans MW
- Review quizzes for self-evaluation
- Instructor Q&A forum for personal assistance
- Student forum for community interaction
- Downloadable maps

You can track your progress. Need to leave an online module before finishing it? Your place is automatically bookmarked for you and opens to where you left it when you return.

Online quizzes are scored immediately giving you feedback on the level of your proficiency. Need to retake a quiz? The questions shuffle to keep things fresh.



Distance learning eliminates travel and parking issues and all the costs associated with them. Study when you want, at your own pace, at home, at the office or while traveling.

Study materials are available 24/7. If you've got a laptop and an internet connection, you've got a classroom! Registration is for one full year with an option to extend for a nominal fee.

The exam is given online at a time and date arranged by you and our office manager.





“ I feel that the Court of Master Sommeliers and Wine Scholar Guild work hand in hand. I am confident that with the preparation on French theory with FWS it will prepare me for the Court of Masters level 3 and 4. ”

**MATT COLEMAN**  
 General Manager & Sommelier @  
 Crossings Restaurant in South Pasadena

## CLASSROOM LEARNING

*French Wine Scholar classes are offered by approved program providers and delivered by an authorized FWS instructor.*

The live classroom study format includes:

- Manual
- Tutored tastings
- Access to the complete FWS e-learning package described previously
- Exam sit

All FWS program providers teach from the same Wine Scholar Guild-developed Powerpoint presentations and are supplied with uniform teaching materials.

Naturally, each instructor has a unique teaching style, the wine selection will vary by market, the class length and class structure (weekly, biweekly, weekends etc.) will vary from location to location, but the content will be the same no matter where you take the class.

For many, the classroom experience helps to hammer home the theory; a tutored tasting component brings each region to life. Additionally, there is interaction in a live classroom environment that distance-learning lacks; many students find the set “schedule” helpful in keeping on top of their studies.

There are French Wine Scholar program providers in the USA, Canada, Singapore, Hong Kong, China, France, United Kingdom, Australia, Argentina, Columbia, Chile. Coming soon : Germany, Greece, Spain, Belgium, Italy and South Africa.



# OUR INTERNATIONAL PROGRAM PROVIDER NETWORK

## CANADA

Victoria	BC	The International Culinary School at The Art Institute
Vancouver	BC	The International Culinary School at The Art Institute
Toronto	ON	Independent Wine Education Guild (IWEG)
Ottawa	ON	Vendange Institute
Winnipeg	MB	Banville & Jones Wine Co./Institute



## UNITED STATES

Phoenix	AZ	Trocadero Wine School
Los Angeles	CA	The Wine House
San Diego	CA	WineSmarties
Orange County	CA	Neptune Wine School
San Francisco	CA	San Francisco Wine School
Napa	CA	Napa Valley Wine Academy
Guilford	CT	Wine Institute of New England
Washington	DC	Capital Wine School
Tampa	FL	Napa Valley Wine Academy
Miami	FL	Johnson & Wales Univesity
Atlanta	GA	Nectar Wine Consulting & Education
Chicago	IL	American Wine School
Boston	MA	JRoss Wine
Norfolk	MA	Vinitas Wine Works
Charlestown	NH	A Grape Affair
Port Jervis	NY	New Jersey Wine School
New York	NY	Westchester Wine School
Portland	OR	Taste and Compare Wine Academy
Harrisburg	PA	Pennsylvania Liquor Control Board
Houston	TX	Texas Wine School
Salt Lake City	UT	Wasatch Academy of Wine
Park City	UT	Wasatch Academy of Wine
Burlington	VT	Vermont Wine School
Seattle	WA	NorthWest Wine Academy

## SOUTH AMERICA

Rio de Janeiro	The Wine School	Brazil
Sao Paulo	The Wine School	Brazil
Bogota	The Wine School	Columbia
Santiago	The Wine School	Chile

## EUROPE

Avignon, Rhône Valley	L'Auberge du Vin	France
Narbonne, Languedoc-Roussillon	Vinecole	France
Bordeaux	Bordeaux Wine Campus	France
Dublin	Premier Wine Training	Ireland
North Shields	Taste Train / Vine Visit Ltd	UK
London	West London Wine School	UK
Sussex/Kent	Sussex Wine School	UK



Teaching the French Wine Scholar programme is a joy with the tutor material comprehensive and well prepared and suggestions for tasting samples logical and well thought out. A big chunk of the work is already done!



**STEPHEN MACK, FWS**  
 CEO Asia Wine Service &  
 Education Centre (AWSEC)  
 Hong Kong



## ASIA

Singapore	Lim Hwee Peng School of Wine	Singapore
Shanghai	AWSEC	China
Guangzhou	AWSEC	China
Shenzhen	Tasting Annex	China
HongKong	AWSEC	Hong Kong
Seoul	WSA Wine Academy	South Korea
Taiwan	Taiwan Wine Academy	Taiwan

## AUSTRALIA

Sydney	Sydney Wine Academy
Melbourne	Northern Melbourne Institute of TAFE





If you are a professional in the wine business looking to enhance your career, this is the program for you. Great instructors, easy-to-follow study guide and 24-hour internet access.



**RONALD PLUNKETT, FWS**  
*Sommelier at Hakasan in San Francisco*

## ABOUT THE WSG EXAM

*Students who follow this in-depth curriculum on the wines of France and pass the exam, earn the French Wine Scholar title and the FWS post-nominal.*



The exam is given in multiple-choice format. There are 100 questions and passing score is 75. You have one hour to complete the test.

- Candidates scoring 85-90 pass with HONORS.
- Candidates scoring 91-100 pass with HIGHEST HONORS.

Each year, the Wine Scholar Guild honors the highest scorer of the year with the FWS Award of Excellence.

## PREPARING FOR THE EXAM

In order to prepare properly for the FWS exam, you must read and study the FWS manual carefully. At first, it may seem a daunting body of knowledge to tackle...but we would like to give you a few tips.

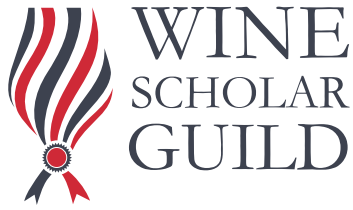
The exam is comprehensive. It will cover all the wine regions of France. This means you must study everything...Corsica too! But, the food and wine pairing texts are for your personal edification. There are no exam questions on this material.

For those enrolled in the program with an FWS Program provider:

- You will sit a paper exam with your class when scheduled.

For those enrolled in distance-learning:

- You will contact WSG office manager, Celine Camus, at [ccamus@winescholarguild.org](mailto:ccamus@winescholarguild.org) to schedule an online exam sit. You will need a computer with internet hook up, webcam and microphone.



## FRENCH WINE SCHOLAR DETAILED CURRICULUM

The French Wine Scholar program presents each French wine region as an integrated whole by explaining the impact of history, the significance of geological events, the importance of topographical markers and the influence of climatic factors on the wine the glass. No topic is discussed in isolation in order to give students a working knowledge of the material at hand.

### *UNIT 1: FOUNDATION*

In order for French Wine Scholar candidates to study the wine regions of France from a position of strength, Unit One covers French wine law, grape varieties, viticulture and winemaking in depth. It merits reading, even by advanced students of wine, as so much has changed, especially with regard to wine law and the new research on grape vine origins.

### *UNIT 2: THE NORTH*



In Alsace, the diversity of soil types, grape varieties and wine styles makes for a complicated sensory landscape. Do you know the difference between Klevner and Klevener? The relationship between Pinot Gris, Tokay and Furmint? Can you explain the difference between a Vendanges Tardives and a Sélection de Grains Nobles? This class takes Alsace beyond the basics.



The champagne process was an evolutionary one not a revolutionary one. Find out how the method developed from an inexpert and uncontrolled phenomenon to the precise and polished process of today. Learn why Champagne is unique among the world's sparkling wine producing regions and why it has become the world-class luxury good that it is.





In Bourgogne, an ancient and fractured geology delivers wines of distinction and distinctiveness. Learn how soil, topography and climate create enough variability to craft 101 different AOCs within this region's borders! Discover the history and historic precedent behind such subtle and nuanced fractionalization.

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Discover the multi-faceted nature of Beaujolais as expressed through its different soil types and vinification techniques. Learn how carbonic maceration and traditional fermentation changes the flavors in the glass. Find out how varying trace elements in the granitic soils of the Crus Beaujolais create wines of different character and age-ability. Beaujolais may be a light-hearted quaff, but the subject is far from simple.

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The Jura lies tucked between Burgundy and Switzerland and represents the eastern uplift of the Saône graben. Although the wines are rarely found outside the Jura itself, it produces some unique wine products from non-mainstream grape varieties that merit attention. The region is famous for Vin Jaune, but Jura has given birth to some notable wine talent also. Pasteur, responsible for ground-breaking work in fermentation science and Millardet, responsible for both “Bordeaux Mixture” and the grafting of French vines onto American rootstock as a solution to phylloxera were born here! But that’s not all! The Arbois zone of production was one of the first to be granted AOC status in 1936. The region is a dynamo!



Savoie is an alpine region just south of the Jura. Very little wine is exported; most of the production is consumed by tourists who visit for ski and other winter sport. The wines, however, are as colorful as the grapes that go into them--Jacquère, Altesse, Gringet, Molette, Mondeuse Noire, Persan—and are as fun to study as they are to drink... if you are so lucky.

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Did you know that the Sauvignon Blanc vineyards of Menetou-Salon, Reuilly, and Quincy are all grown on Kimmeridgian marl? That one of the longest-lived white wines in the world is Savennières? Are you familiar with Breton, Côt and Pineau d'Aunis? It's time to explore a wine culture as long and wide as the river itself. There are over 5 dozen AOCs that flank the banks of the Loire. Learn about the undiscovered treasures of this region and explore its diversity of grape varieties and wine styles.

### *UNIT 3: THE SOUTH*

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Study Bordeaux from the ground up. Here, wine styles are predicated by a combination of soil, grape and the hand of man. Explore Bordeaux's distinctive terroirs in order to better understand the nature of the blend, then discover how and why the blend has changed over the past 150 years.





Viticulture was established in Gascony before Bordeaux was planted to the vine. Magdeleine Noire des Charentes, the parent of both Merlot and Malbec is believed to have originated here. The grapes are interesting and high-quality, the wines are good but the region languished in obscurity because Bordeaux blocked the Southwest's access to the global wine market by controlling trade through its port. Landlocked for centuries, this region is finally and justifiably beginning to make a name for itself. This cluster of growing regions has adopted an "all for one and one for all" face to the wine world. And why not? D'Artagnan, the fourth of the three Musketeers hailed from Gascony

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Although Languedoc and Roussillon were administratively joined in 1972, they are historically, culturally and topographically two distinct regions. Roussillon produces 80% of France's Vins Doux Naturels crafted from old vine Spanish grape varieties. Yet today, it also crafts many dry blockbuster reds from those same old vines. Languedoc represents a cornucopia of vines that have historically gone into varietally labeled IGP products or simple Vins Sans IG. Today, it re-discovers its terroir and its grape legacy with new AOCs and a collective drive for quality. Together, Languedoc-Roussillon represents the last wine frontier in France. Things have changed here. Keep current!

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The Rhône River serves as the gravitational axis around which its two halves revolve; the northern half clings tightly, the southern half expands outward and experiences less pull to the riverbanks. These two different wine cultures possess distinctive soils and topographies and they craft vastly disparate wines with unique personalities. It's one region, but two brave new worlds. Explore them both.



Did you know that Provence is the oldest wine region in France? It is also the only region in France and the only region in the world to focus primarily on the production of rosé. In fact, the local vigneronns have been perfecting the craft for 2,600 years! Learn all about Provence's path to pink as well as its stellar production of dry reds and whites. It's not all sunflowers and lavender in this sun-drenched part of France!

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The island of Corsica has a long and colorful past. Throughout the millennia, it has been ruled by no less than six different nations and each of them have left their mark. However, many of the region's winemaking traditions and grape varieties are Italian due to the island's close proximity to that country. Today, Corsica is indeed French with an Italian accent. Discover its rich history... in the glass.

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Education is sales. I fully embrace this program. It is significant in its depth and breadth. I have been involved in French wines for a long time and am delighted to see such an educational initiative finally materialize. It is long over-due.

”

**ROBERT KACHER,**  
*Robert Kacher Selections*

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The French Wine Scholar study manual will be a great tool for anybody interested in learning about French Wines whether their goal is to acquire a diploma or not. We thought it would be great to have copies of this manual distributed amongst our sales force.

”

**EDNA BRONSON,**  
*Imported Wines Liaison,  
Wilson Daniels Ltd*

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Education is the cornerstone of wine appreciation. With the French Wine Scholar study and certification program, the Wine Scholar Guild provides priceless support to the trade and consumers alike. We cannot thank them enough for their total dedication and enduring commitment.

”

**XAVIER BARLIER,**  
*VP Marketing & Communication,  
Maisons Marques & Domaines*





I am very pleased to have earned the French Wine Scholar designation. After completing my WSET Advanced studies, the FWS curriculum allowed me to increase my knowledge of France and their superb wines.



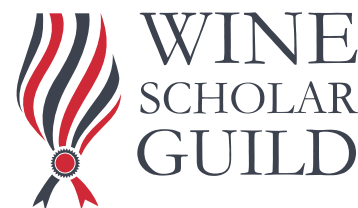
**KIRSTEN STRAND, FWS**



## CONTACT US

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## FREQUENTLY ASKED QUESTIONS

### GENERAL QUESTIONS

#### Who is this program for?

This advanced study program is designed for all committed students of wine, including:

- Wine professionals wishing to specialize in the wines of France
- Aspiring wine professionals looking to enter the wine industry with serious knowledge on the wines of France
- Serious wine hobbyists and Francophiles who have a strong interest in everything French

#### How does the FWS program compare to other wine study programs?

The FWS program does not compete with or replace other general wine study programs. It complements them.

The scope of more general wine study program is too broad to dive deep on the individual wine regions of France. By focusing on just one country, the FWS program can explore the topic to greater detail and depth.

The French Wine Scholar program is a great resource and supplement for students of wine moving toward advanced general wine study programs such as WSET Diploma (level 4), Master of Wine program, Court of Master Sommeliers' Advanced Sommelier (level 3 and up) or Society of Wine Educator's Certified Wine Educator (CWE).

Many of these programs ask their students to do extensive independent research and study. To this end, the FWS program serves as an advanced and comprehensive study supplement to master the wines of France.

#### Are there any pre-requisites to enter the FWS program?

While not a pre-requisite, we recommend that students have successfully completed one of the following programs before enrolling in the French Wine Scholar program: WSET level 2, Court of Master Sommelier's Introductory Sommelier Certificate (Level 1) or Society of Wine Educators' Certified Specialist of Wine (CSW).

#### How was the French Wine Scholar program created?

The French Wine Scholar program was created by the Wine Scholar Guild with the support of the French Ministry of Agriculture in 2009.

The following Inter-Professional organizations also shared resources, information and assistance:

Conseil Interprofessionnel des Vins d'Alsace, Inter Beaujolais, Conseil Interprofessionnel du Vin de Bordeaux, Bureau Interprofessionnel des Vins de Bourgogne, Alliance des Crus Bourgeois, Conseil des Vins de Saint-Emilion, Syndicat des Vins de Sauternes-Barsac, Comité Interprofessionnel du Vin de Champagne, Office of Champagne, InterLoire, Bureau Interprofessionnel des Vins du Centre - Vins du Centre Loire, Inter-Rhône, Syndicat des Vignerons de Cairanne, Fédération des Syndicats de producteurs de Châteauneuf-du-Pape, Syndicat de la Clairette et des Vins du Diois, Cru Gignondas, Syndicat des vins de Tavel, Conservatoire des AOC de Beaumes de Venise, Comité des Vignerons de Vinsobres, AOC Costières de Nîmes, 2000 Vins d'Ardèche, Avignon Tourisme, Conseil Interprofessionnel des Vins du Languedoc,

Syndicat des Producteurs de Vin de pays d'Oc, Inter Oc, Sud de France, Conseil Interprofessionnel des Vins du Roussillon, Conseil Interprofessionnel des Vins de Provence, Vins de Bandol, Office de Tourisme de Cassis, Office de Tourisme de Saint Rémy de Provence, Conseil Interprofessionnel des Vins du Sud Ouest, Conseil Interprofessionnel des Vins de la Région de Bergerac, Maison des Vins et du Terroir du Jurançon, Union Interprofessionnelle, des Vins de Cahors, Service de la navigation du Sud-Ouest, Comité Intersyndical des Vins de Corse, France Agrimer, and the INAO (Institut National des Appellations d'Origine).

#### Who endorses the program?

The Wine Scholar Guild and the French Wine Scholar Program have received endorsements from many:

- The French Ministry of Agriculture
- Diageo
- Maisons Marques & Domaines
- Pasternak Wine Imports
- Robert Kacher Selections
- Vintage '59 Imports
- Louis Latour Inc
- Wilson Daniels Ltd.

#### What are the benefits of the program?

The program deepens and strengthens the student's knowledge of French wine. For those in the wine trade, knowledge is sales. Serious wine hobbyists become more educated consumers.

Successful completion of the program confers a post-nominal (John Smith, FWS). This may be incorporated into a professional signature and added to the resumé. For individuals hoping to start a second career in wine, this credential provides a strong knowledge base enabling a job applicant to enter the industry from a position of strength

#### Is this an accredited course of study?

Accreditation is solicited by individual learning institutions and in accordance with county or state educational guidelines. There is no country-wide or global blanket of accreditation for the FWS program.

Currently, the French Wine Scholar program is an accredited course of study, i.e. conferring college credits at:

- Salt Lake City Community College
- The Art Institute of Vancouver

#### How often is the course content updated?

Every single year! The French Wine Scholar study manual is the most comprehensive and current text on the wines of France in print.

#### How does this wine study program compare to other certification programs?

Whereas most wine education organizations, such as the WSET, court of Master sommeliers and the Society of Wine Educators, cover the world of wine within their tiered levels of certifications, the French Wine Scholar program specializes in French wine only. This allows the student to dig deeper and cover France in depth vs. at a more superficial level.

#### Why study French wine?

All students of wine eventually discover France. Some use it as the starting point to begin their vinous exploration while others arrive in France after having sampled the wines of other countries. There is a world within French wine and the wines and wine styles of France have certainly impacted the entire wine world.

Many reference France as the benchmark for wine production. But this is not just because of the quality and quantity of wines it produces. This long-standing reputation is due to the fact that internationally recognized grape varieties of high caliber such as Sauvignon Blanc, Chardonnay, Chenin Blanc, Pinot Gris, Merlot, Malbec, Cabernet Sauvignon and Syrah are all native to France!

By studying French wine, the student gains a deeper appreciation for the grape and its travels and a reference point for Old World/New World comparisons.

#### Why invest in certification ?

The era of self-professed wine experts is long over. Professionals need credentials. Certification is resume-building, validates competency and serves as a point of distinction midst trade and peers alike.

#### Are there other distance-learning options?

Yes. You may also simply purchase the manual and exam sit and study on your own.

#### Do you offer the E-learning Package independent of exam and manual?

Yes. The E-learning package is ideal for those who wish to learn about French wine in an interactive format without certification as the end goal.

#### How long do I have access to the E-Learning Package?

Registration is for one full year and may be extended for a nominal fee should you need or want to do so. Online access is 24/7.

#### How do you approve of an instructor?

Our instructors already have wine credentials from other wine certifying organizations such as WSET and the Society of Wine Educators before they enter our instructor network. They must sit and pass the French Wine Scholar exam with a score of 85 or higher in order to teach. (Minimal passing score for non-instructors is 75.)

Once they have successfully passed the exam, they participate in Wine Scholar Guild educator trips to France in order to get hands-on experience in the wine, food and culture of each wine region.

## ABOUT THE EXAM

#### Why is there a webinar series on wine styles by region when there is no tasting component to the exam?

You cannot study wine in a vacuum. Tasting helps to reinforce the theory and deepen your appreciation for the region.

#### Is the test "open book"?

No. Both paper exams and online exams are proctored. No books, notes, maps or other materials can be on your desk, on the walls, or on the computer screen when you sit the exam.

#### What is the pass rate?

Sixty-five percent, i.e. 65% of the people who sit the exam, pass it. The Wine Scholar Guild wants the French Wine Scholar designation to be meaningful and a true point of pride. To that end, the exam is difficult, yet fair.



Is this a beginner-level exam?

No. This is an advanced exam conferring a professional post-nominal. It is helpful to have a solid, general wine background before embarking of this course of study.

What is the turn-around time on exam scores?

One week for an online exam; six weeks for a paper exam.

How are the exam results transmitted?

Exam results are sent to each individual by letter by postal service for USA candidates. To the program provider if outside of the USA.

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## STUDY TIPS

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What do I need to know for the test?

Perhaps this question is best answered by discussing what you do not need to know: dates AOCs were granted, percentages of grapes in the blend, production numbers, and food traditions.

Focus on what grapes are grown where, what AOCs belong to what wine region, rivers, mountains and other topographical markers, climate types, soil types and unique grape growing or wine making attributes specific to each region.

Know your grapes! You will need to know which regions have classification systems and how those classification systems are structured, but you do not need to memorize every chateau on the list. History is important. Spend some time working with the maps. Know where things are located.

How long should I spend in study?

There are 19 chapters in the manual. Some chapters are longer than others, but the smaller units (Jura and Savoie, for example) might contain the most amount of new information. For this reason, we recommend spending an average of four hours per chapter. In sum, you should plan on approximately 100 hours of preparation. This, however, is a broad generalization. You will need more study time if you do not have a strong wine background.

Do you have a suggested study strategy?

Yes. Read through the Foundation Unit in its entirety before actually studying the individual chapters within it. Do this for the North and for the South also. First read each section through in its entirety before going back to study each individual chapter. Work with a highlighter. Highlight new terms. Study the maps.

Learning objectives are provided. Confirm content retention by working through the quizzes

Are there sample test questions?

Yes. Go to <https://www.winescholarguild.org/france/french-wine-scholar/supplemental-materials-4.html>

## BECOME A MEMBER!

Membership in the Wine Scholar Guild provides practical and valuable benefits not found elsewhere, including monthly educational webinars, quizzes with prizes, maps, pronunciation tools, member rates on study programs, and more.

**ALL OF THIS FOR ONLY \$100 A YEAR!**

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## NEXT STEPS

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How can I continue my French wine studies?

At present, there are Master-Level programs available on demand for Alsace, Bordeaux and Languedoc-Roussillon.

Master-Level programs for Rhône, Provence and Bourgogne are being updated and are slated for release in 2016.

Do the Master-Level programs confer a post-nominal?

No. These are certificate programs.

Are the Master-Level programs formatted the same as the French Wine Scholar program?

No. Instruction is provided by way of downloadable reading assignments and/or a study manual plus a series of corresponding "core" webinars delivered by a lead instructor and supplemental webinars delivered by guest instructors.

All presenters are experts in their field.

The Master-Level programs run live periodically with students attending a scheduled run of webinars. These webinars are recorded so that students may access them again later for review.

The same Master-Level programs have also been independently recorded without an audience. These recorded programs are available "on-demand" 24/7 and are available for independent study.

Under both formats, students have access to the lead instructors via online forum. Your lead instructor shepherds you through your program.

Do I have to be a French Wine Scholar to enroll in a Master-Level program?

No, but you'll get so much more out of any Master-Level program if you are already conversant in French wine.

Does the program provider network offer Master-Level programs also?

Yes. Some teach the programs; others offer one-day to three-day reviews with tutored tasting. Please inquire with the Wine Scholar Guild

How are the Master-Level exams formatted?

There are three sections:

- 50 multiple-choice questions (50 points)
- A map identification exercise (10 points)
- 4 essay questions (40 points)

This tri-part format tests your knowledge of the lay of the land and mastery of the core facts as well as your ability to integrate those facts into a meaningful whole. The essays require more than a simple recitation of fact; they require a working knowledge and deep understanding of the material. Candidates are given 90 minutes to complete the exam.

Can the Master-Level exams be taken online also?

Master-Level exams can be taken online or in the classroom of a participating program provider.