

French Wines Level 1 (Online)

Who is this course for ?

This course is designed for wine enthusiasts and professionals who wish to acquire a solid grounding in French wines and how to taste them, develop their knowledge of French wine culture, and earn a certificate from École du Vin de France.

Prerequisites

- Be of legal drinking age in your country on the day of the course.
- No prior knowledge of wine is required.
- No advance preparation is needed.
- Have a stable internet connection and a device suitable for attending videoconference sessions (computer, tablet or smartphone).

By accepting these prerequisites, the participant commits to the expected level of skills and knowledge required for this course.

Learning Objectives

By the end of this course, participants will be able to name the key landmarks of the French vineyards, the emblematic grape varieties and the factors that shape a wine's style. They will know how to read a label and understand the appellation system and the main prestige classifications, as well as the basics of tasting, serving and food and wine pairing. They will therefore be able to answer the most common questions about French wines.

The operational objectives are to:

- Identify the key landmarks, grape varieties and characteristics of French wines.
- Understand the appellations and the main terms shown on a French wine label.
- Know the main tasting, serving and food-pairing characteristics specific to French wines.

Course Content

The course, lasting 7 hours in total including the final assessment, is organised into 3 modules.

Module 1: French Wines in Practice

- An overview of French wines
- Serving French wines
- Tasting French wines
- Food and wine pairing, the French way

Module 2 — Exploring the French Vineyards

- Geography, climates and soils
- Emblematic grape varieties
- Winemakers' know-how

Module 3 — Understanding French Wines

- Reading a French wine label
- Understanding the appellation system
- Premier Cru, Grand Cru and other prestige classifications

Teaching Method

This course takes place entirely online over a period of 4 weeks. It combines self-paced learning content on a dedicated platform with four live sessions led by an expert trainer.



The content can be accessed on a computer, tablet or smartphone.

Learning Materials and Resources

Participants have access to a dedicated learning platform, available on computer, tablet or smartphone, bringing together all the course resources over 4 weeks:

- Video and audio content for each module
- Downloadable summary sheets
- Formative quizzes at the end of each module
- Tasting sheets

Participants benefit from an interactive teaching approach with an expert trainer:

- Demonstrative method with digital materials
- Participatory method during live videoconference sessions
- Active method with formative assessments and live guided tastings

Live sessions are offered at several time slots to suit learners around the world.

Tastings: commented tasting videos are recorded by the expert trainer. Wines are not included: upon registration, you receive a list of recommended wines, with alternatives available worldwide, along with, where available, a selection of suppliers of tasting sample kits in your country, so you can practise independently.

Assessment and Follow-up

A 45-minute final assessment, in the form of a 30-question online multiple-choice test, validates the knowledge acquired.

To obtain the French Wines Level 1 certificate from École du Vin de France, candidates must achieve at least 70% correct answers.

Results are communicated to each candidate individually within a maximum of 15 working days.

A resit is available, under certain conditions, in the event of failure or a justified absence.