

## WSET Level 1 in Wine – Zoom

### 1. Introduction



WSET Level 1 is an internationally acknowledged wine course that suits everyone that is just beginning to get acquainted with the world of wine, or have not pursued wine studies before. During our interactive and engaging wine course you will learn how to taste wine, get familiar with the most typical grape varieties and wine styles – as well as the basics of food and wine pairing. Our goal is to inspire you and to armor you with greater self-confidence when it comes to choosing the right wine at different occasions.

Are you interested in wine, but you are unsure where to get start and not to get intimidated by phrases like tannins or astringency? Do you work in the business but lack that little push to help organize the messy cloud of vocabulary and flavors that is around wine in your head in order to have a good understanding and make recommendations to customers? Join us on this inspiring journey of exploration! Let us guide you as you uncover the nuances of each pour, cultivate your palate, and embark on a lifelong love affair with wine!

With WSET Level 1 in Wine, an internationally recognized wine course the world of wine becomes more accessible and understandable for our students. During our interactive and engaging wine course you will learn how to taste wine, get familiar with the most typical grape varieties and wine styles – as well as the basics of food and wine pairing so you will feel more confident next time you walk into Vinmonopolet and there nobody is free to help you. Raise your glass and toast to new beginnings – your wine adventure starts here!

### 2. Content

#### WSET Level 1 in Wine on Zoom

- 6 hours of WSET-accredited wine tuition via Zoom in English over two evenings, makes it possible to complete a WSET wine course from anywhere in Norway
- Access to Vimeo recording of the evening session (available for 1 week after the course)
- Introduction to grape growing: important factors for successful production of grapes including climatic factors.
- The important steps during the production of wines. How the different type of wine (white, red, sparkling, and fortified) are made and the important components in grapes that are necessary for fermentation.
- The 8 main grape varieties and their characteristics (Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Cabernet Sauvignon, Merlot, Pinot Noir, Syrah)
- How to taste and describe wines using the WSET Level 1 Systematic Approach to Tasting Wine (SAT).
- The principles of storing and serving wines
- The principles of food and wine pairing
- Interactive practice of food and wine pairing during the course.

### 3. Practical

#### WSET Level 1 in Wine Zoom

- Level: Introduction course WSET Level 1 in Wine
- Course format: 2 evenings of 3 hours each on Zoom
- Course Dates: (see main product page)
- Time: 18:00 - 21:00 hrs
- Location: Zoom - a link to the class is sent to students before the class starts. If you are unable to attend for any reason, on special request it is possible to see the recorded version of the course for up to 7 days after the classroom date.
- Language: All classes are held in English, since both the course materials and the exam is held in English. Course content can be explained in Norwegian if required.
- Class size: max. 16 students per course
- Course Tutor: taught by an approved Oslo Wine School's WSET educator

### 4. Included

#### WSET Level 1 in Wine Zoom

- 6 hours of WSET-accredited wine tuition via Zoom in English over two evenings, makes it possible to complete a WSET wine course from anywhere in Norway
- Access to Vimeo recording of the evening session (available for 1 week after the course)
- A wine list is sent to students before the course. All wines can be purchased from Vinmonopolet. Approx. wine budget for 10 wines is 2000 kr.
- Introduction to food and wine pairing
- WSET Level 1 course material: Level 1 in Wine book, Specifications Guide
- Kahoot! practice tests
- WSET Level 1 in Wine classroom exam (multiple-choice, 30 questions). It is possible to take the exam digitally, however an extra fee applies due to external fees from WSET London.
- Following successfully passing the Level 1 in Wine exam, you will receive your WSET level 1 in Wine certificate and pin
- This course is approved by WSET (Wine & Spirit Education Trust) in London and is internationally approved in more than 80 countries.

### 5. Exam

After completing the course, students are invited by email to sign up for the WSET Level 1 in Wine exam, which is a 45-minute multiple-choice exam either online or in the classroom. 21 questions out of 30 need to be answered correctly in order to pass. The exam can be taken in the classroom (various locations), or on-line.

Approximately 6 - 12 weeks after the exam, successful students receive the WSET Level 1 in Wine Certificate and pin.

Information about the exam fees can be found [HERE](#)

