

Examination Syllabus 2021





Introduction

The Course Syllabus is intended to give candidates studying for Court of Master Sommeliers courses and examinations an overview of the depth of knowledge required to achieve the standard to pass the various examinations.

Candidates should have an increasing depth of knowledge of the subject matter as they progress to each level of qualification.

The Syllabus gives an indication of the type and depth of the subject that is likely to be found at each level from fundamental knowledge and skills at the introductory and Certified level, to in depth and specialist knowledge and skills at the Advanced and Master Sommelier Diploma levels.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Alsace

- Factors affecting climate. Importance of the Vosges.
- Sub districts.
- Location of best vineyards & variety of soils.
- Grape varieties.
- **Appellations of Alsace:**
Alsace Grand Cru
Crémant
Communale,
Lieu dit
- Styles of wine VT & SGN
- Labelling terms.

- Identify Grand Cru varieties and sites.

- Yields per hectare for AC Alsace & Grand Cru.
- Required Sugar levels for VT & SGN wines.
- Principal producers and sites
- Crémant production styles and grapes.

- % plantings of varieties.
- Specific villages with Grand Cru and Clos sites.
- Soil diversity.
- Yields for different quality levels.
- Minimum potential alcohol levels for VT & SGN wines.
- Vintages.
- Principal producers and sites.
- Latest developments & updates



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Bordeaux

- Factors affecting climate.
- Soil types.
- Production & ageing techniques
- Botrytis wine production.
- Barrique fermentation/ageing.
- Districts, sub districts & location.
- Classification system 1855.
- Top Médoc chateaux and location.
- St Émilion classification.
- “A” category St Émilion Châteaux.
- Top Pomerol Châteaux
- Grape varietals.
- Blending - Importance of varietal in the blend.
- Styles of wine from principal production districts.
- Quality levels, AOP, IGP
- Labelling terms.
- Trade structure.
En primeur, Négociants.

- Well known 1st, - 5th classified growths from the Médoc, Sauternes, St Émilion and Pessac Leognan.
- Location of top Bordeaux properties
- Cru Bourgeois classification.
- Styles of wine from smaller districts.
- All Bordeaux sub districts.
Eg:Loupiac, Cadillac, St. Croix du Mont, Fronsac, Loupiac.
- Individual commune names in principal districts.
- Classic vintages.

- All classified growths and their communes from each AC Médoc,Sauternes, St Émilion.
- Wines of smaller districts.
- St Émilion Classification.
- St Émilion satellites.
- Pomerol Châteaux.
- Sauternes & Pessac Léognan, Châteaux & communes.
- Côtes de Bordeaux classification.
- Bourg / Blaye wines.
- Characteristics of the wines.
- Vintages 30 years & their characteristics.
- Principal producers and sites.
- 2nd labels from classified sites.

- Location/ communes of principal Châteaux and position in ranking system.
- Top vintages and off vintage data.
- Principal producers all districts.
- Latest developments.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Burgundy

- Climatic influences.
- AOP districts & location.
- Permitted Grape varieties.
- Soil types.
- Production & ageing techniques Traditional / Macération Carbonique.
- Quality levels - Generic, District, Villages,
- District & wines of Chablis & quality levels.
- Principal communes of the Côte d'Or & location.
- Premier Cru & Grand Cru wines of Côte d'Or.
- Location of Mâcon villages & Côte Chalonnaise districts
- Beaujolais Cru's.
- Labelling terms.
- Structure of trade.

- Smaller production districts. ie. St Bris, Irancy, Montagny, Bouzeron. Givry, Mercurey, Pouilly Fuissé & St. Veran. Mâcon villages
- Classic vintages.

- Specific climatic influences.
- Grand Cru/ 1er Cru wines from principal AC's.
- Villages entitled to use certain AC's. ie: Pouilly Fuissé
- Pouilly Fuissé Cru's.
- Beaujolais villages.
- Characteristics of the wines.
- Vintages - Characteristics.
- Principal producers and sites.

- Differentiate between Lieu dits and Premier Cru.
- Noted Clos sites.
- Noted producers linked to specific wines/ sites.
- Principal vintages and off vintages of last 30 years.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Champagne

- Climatic influences.
- Champagne AC & sub districts.
- Permitted grape varieties.
- Soils.
- Production methods.
- Styles.
- Qualities.
- Labelling terms.
- Bottle sizes.

- Yields and extraction amounts.
- Bottle sizes & volumes.
- Quality marques from leading producers.
- Coteaux Champenois wines.
- Classic vintages 10 years.

- Viticulture - Training etc.
- Grand Cru villages & locations.
- Contribution of each varietal.
- Amounts of Dosage in different styles.
- Bottling terms.
- Single vineyard Champagnes.
- Specific factors affecting climate.
- Characteristics of the wines.
- Vintages- Characteristics.
- Principal producers and sites.

- All Grand Cru and Premier Cru classifications.
- Special Club producers.
- Characteristics of vintages in past 30 years.
- Quality marques from top Champagne producers.
- Latest developments & updates



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Sparkling Wines

- Methods of production. ie: Traditional, Charmat, Ancestral.
- Terms used to denote Traditional method of production in other countries.
- Alternate Appellations for sparkling wines. – Crémant, Cava etc.
- Principal sparkling wines of other European countries.
- Sparkling wines from world countries – Australia, New Zealand.

- Wines & grape varieties used in principal sparkling wines produced in major wine countries .

- Quality levels of principal sparkling wines eg. DOCG, DO, Qualitäts Sekt.
- Traditional production methods. eg: Méthode Dieoise , Méthode Ancestrale
- Specific factors affecting climate.
- Characteristics of the wines.
- Vintages – Characteristics.
- Maturation periods for all quality levels and types.

- Principal producers and sites for internationally known sparkling wines. Prosecco Franciacorta Alta Langhe Tasmania New Zealand USA South Africa UK
- VDP Sekt regulations.
- Vintages for principal sparkling wines.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Loire

- Climatic influences.
- Principal soil types .
- Districts & sub districts of the region.
- Principal grape varieties & wines produced from them.
- Styles of wine.
- Principal AOP's.
- Labelling Terms.

- Principal wines from:
Coteaux du Layon,
Savennières
Central Vineyards
Anjou - Saumur
Touraine
Muscadet
- Grape variety synonyms.
- Sur lie ageing requirements.
- Smaller AC's of the Loire & Loir & wines produced.
For example: St Pourçain,
Cheverny, Orleans.

- Specific climatic influences.
- Muscadet Cru's and ageing requirements.
- Soil types in Sancerre / Pouilly
- Villages in Layon.
- Characteristics of the wines.
- Vintages – Characteristics.
- Principal producers and sites.

- Soil composition in various districts.
- Notable producers in all districts.
- Coteaux du Layon vintages.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Rhône Valley

- Climatic influences.
- Districts & sub districts of the region.
- Principal grape varieties & wines produced from them.
- Blends of grapes South Rhône.
- Styles of wine.
- Principal AOP's.
- Labelling Terms.
- VDN & VDL wine production.

- Principal estates in Châteauneuf du Pape.
- VDL & VDN wines produced in region & grapes used.
- AOP's of S Rhône varieties & styles.
- Principal sites in North Rhône. (Hermitage, Côte Rotie)

- Climatic influences – Mistral
- Côtes du Rhône village names.
- Permitted Grape blends for principal AC's.
- Smaller Rhône AC's. eg Côtes de Tricastin, Côtes de Luberon etc
- Characteristics of the wines.
- Cask sizes and ageing.
- Notable producers and sites
-

- Soil types throughout region.
- Effects of Geographical features - ie: Alps, Dents du Montmirail.
- Climats of the Rhône.
- Principal producers and wines
- Vintages – Characteristics.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

South of France

- Climatic influences.
- Principal wines of : Provence, Languedoc, Roussillon, Bergerac, Madiran & Cahors.
- Varietals used in principal wines and styles / qualities of wines produced.
- VDN & VDL wines of South France.
- Vin de Pays districts and locations.

- In depth knowledge of wines of: Bergerac, Monbazillac, Pécharmant, Fitou, Cahors, Madiran, Corbières, Jura, Gaillac.
- Vin de Paille wines.
- Provence & sub regions and wines.
- Varietals / blends.

- **Jura** – varietals wines and production techniques of Vin Jaune / Vin de Paille.
- **Savoie**, wines and varietals
- **Languedoc**. Major & minor AC's and varietal / styles of wine.
- Sub districts of principal Languedoc AOP's.
- Roussillon, Gaillac, Bearn, Jurançon, Irouleguy,
- Bergerac & AC's within.
- Characteristics of the wines
- Specific factors affecting climate.
- Vintages – Characteristics.
- Notable producers and sites.

- Specific villages of Côte de Provence.
- Jura districts.
- Languedoc Cru's.
- Styles of VDN / VDL wines.
- Principal producers and wines from all smaller districts of France.
- Characteristics of native grape varietals and composition of wines associated with these grapes
- Savoie Cru's.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Spain

- Climatic influences.
- Quality structure for Spain. Vinos de la Tierra, DO DOCa Vinos de Pagos.
- Wine districts of Spain & location.
- Principal varietals and synonyms of grapes. ie: Tempranillo, Mazuelo
- Wine ageing regime & terms.
- Principal wines of main wine districts. Rías Baixas, Navarra, Rioja, Toro, Ribera del Duero, Penedes, Rueda, Priorat, Valdepeñas.
- Styles of wine and varietals used.
- Cava wine production.
- Labelling terms.

- Specific ageing requirements for Rioja wines.
- DOCa's of Spain.
- Quality hierarchy – Rioja, Priorat.
- Sub districts of Rias Baixas, Navarra, Penedes & Priorat (Vino de Pueblo)
- Location of and wines produced in: Ribera del Duero, Montsant, Toro, Rueda, Bierzo.

- Climatic influences.
- Specific names / locations of Vinos de Pagos and location.
- Smaller districts in Southern Spain and wines produced.
- Factors affecting climate.
- Specific characteristics of the wines.
- Vintages - Characteristics.
- Styles of wine produced in Toro, Rueda, Montsant, Somontono, Penédes & Castilla La Mancha.
- Principal producers and estates

- Principal producers and sites + notable wines.
- Geographic influences on producing regions (Rivers, mountains, coastal)
- Vinos de Pagos – Location wines and grapes.
- Cava de Paraje Calificado Producers and estates.
- Corpinat producers.
- DO zones in Balearic & Canary islands.
- Styles of wine and grape varieties used in the following districts: Txakolina, Bullas, Mentrída, Alella, Empordà, Terra Alta, Conca de Barberá, Costers del Segre, Arianza, Campo de Borja, Cigalas & Uclés.
- Principal vintages of last 10 years.
- Producers, estates & principal wines.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Portugal

- Climatic influences.
- Quality structure.
- Wine producing districts – VR & DOC.
- Location of districts.
- Principal grape varieties.
- Wines & production in : Dao, Minho, Douro, Bairrada, Alentejo, Colares & Setúbal.
- Wine labelling terms.

- Grape varieties used to produce principal wines.
Douro, Bairrada, Dao, Vinho Verde & Setubal.
- Ageing terms & regime.

- Garrafeira, Reserva wines
- Maturation requirements.
- Minho sub districts.
- Transmontano VR – DOC's
- Duriense VR - Douro classification & terms
- Beiras VR – DOC's
- Lisboa VR – DOC's
- Alentejo VR – DOC's
- Tejo VR & sub districts
- Terras do Sado VR & districts
- Algarve VR – DOC's
- Açores VR
- Madirense DOC
- Factors affecting climate (specific)
- Characteristics of the wines.
- Vintages – Characteristics.
- Principal producers and sites.

- Synonyms for Portuguese varieties.
- Portuguese ageing requirements, for example Seleccionada, Colheita.
- Sub-regions of DOC districts.
- Wine districts and wines of Azores.
- Douro table wines and producers.
- Producers sites and principal wines produced.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Italy

- Climatic influences
Quality structure IGT, DOC, DOCG.
- Wine producing districts & location.
- Principal grape varieties and regions.
- Principal wines of each region and varieties used in production.
- Production methods – Recioto, Ripasso Amarone, Vin Santo.
- Labelling terms.
- Prosecco quality levels & production methods.

- DOCG's in each region.
- Ageing requirements and specified terms eg: Riserva, - Superiore, for principal red wines. Barolo, Barbaresco, Chianti, Vino Nobile, Brunello di Montalcino.
- Sub-districts of Chianti.

- Climatic influences (specific)
- Production techniques of principal wines – Varietals / blends, ageing requirements.
- Sub-districts of wine areas - Navarra, Barolo, Barbaresco
- Wines from smaller areas: Liguria, Friuli, Trentino, Maremma, Bolgheri, Marche, Umbria, Lazio, Campania, Basilicata, Apulia, Abruzzo. Molise, Sicily & Sardinia.
- Specific factors affecting climate.
- Characteristics of the wines.
- Vintages – Characteristics.
- Principal producers and sites.

- Soil composition and climate of all regions.
- Minimum / maximum alcohol contents /ageing requirements of principal DOC/DOCG wines.
- Specific DOC/ DOCG in Southern Italy.
- Principal producers and wines produced in all regions.
- Grape varieties native to southern Italy.
- Vintages 20 yrs DOCG wines.
- Super Tuscan and 2nd wines.
- Passito style wines.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Germany

- Climatic influences. Effects of climatic conditions on wines.
- German quality structure Qualitätswein, Prädikatswein.
- Anbaugebiet & location.
- Production terms. Einzellage, Grosslage, Bereich, Ortswein, Sekt, estate bottling.
- Principal grape varieties and crossings.
- Notable wine villages in the districts of Mosel, Rheingau, Pfalz, Rheinhessen.
- Soil structures, Mosel, Rheingau.
- Labelling terms indicating style ie: Trocken, Halbtrocken
- Introduction to VDP structure & terms .

- Location of principal wine villages and the appropriate anbaugebiet.
- Labelling terms: Classic, Selection.
- VDP structure. Erste Lage, Grosse Gewächs etc.

- Climatic influences.
- In depth study of all anbaugebiet.
- Quality structure AP no.
- Landwein nomenclature.
- VDP grading of wines & approved varieties.
- Vine crossings
- Required sugar levels (Oechsle) for QmP grades.
- Principal producers and sites.

- Principal producers and wines/sites.
- Monopole sites.
- Soils of principal sites.
- Min ageing requirements for Grosse Gewächs wines.
- Percentage of common crosses.
- Principal villages and sites in all anbaugebiet.
- Vintages for past 20 years.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Austria

- Climatic influences. (Pannonian effect)
- Austrian quality structure Qba & QmP.
- Define Ausbruch / Strohwein.
- Production regions.
- DAC quality structure & levels.
- Wachau quality terms.
- Principal grape varieties & production districts where best grown.
- Labelling terms .

- DAC districts and location.
- Wines produced.
- Wine terms.

- Approved varieties in DAC regions.
- Principal producers and sites.
- Traditionsweingüter and Erste Lage Sites
- Austrian Sekt production, quality hierarchy and maturation periods.

- Principal sites in Wachau, Kamptal, Kremstal
- Soils of various regions
- Producers /sites all areas
- Erste Lage sites
- Native Austrian grape varieties and crossings - /regions planted.
- Vintages 10 yrs
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Greece

- Climatic influences
- Quality structure for quality wines
- Principal regions and location on map.
- Grape varieties
- Principal wines - Naoussa, Slopes of Meliton, Nemea, Mantinia, Patras, Samos & Santorini.
- Labelling terms.

- Dessert wine production. Samos, Santorini

- Quality wine system.
- Detailed knowledge of Production areas and grape varieties used.
- Techniques of production unique to Greece. (Retsina, Training of vines – Santorini)
- Principal producers and sites .(Lesser known districts MS level)
- Climatic and soil factors.
- Latest developments & updates.



Introductory Certificate

- **Hungary:** Production of Tokaji wines.
- Grape varieties.
- Qualities of Tokaji.

Certified Sommelier

- Principal wine district of Bulgaria and Romania.
- Eastern European grape varieties and where grown.

Advanced Certificate

- **Central & Eastern Europe**
- Wine producing districts and principal wines produced in Bulgaria, Romania, Slovenia & Hungary.
- Grape varieties & native vines.
- Principal producers and sites.
- **Switzerland**
- Principal areas of production and varieties used. - Lake Geneva, + sub districts, - Neuchatel, Rhône valley.
- Cantons where production areas are located.
- **England & Wales**
- Principal vineyard sites in England & Wales by county.

MS Diploma

- **Switzerland**
- Quality structure of Swiss wines. ConfidenCiel wines.
- Smaller Areas of Production & wines, Zurich, Schaffhausen, Ticino & Bundner Herrschaft.
- Grape varieties used.
- **Central & Eastern Europe**
- Slovenia, Croatia, Bulgaria, Romania, & Hungary.
- Wine districts and principal grapes.
- Notable producers. (Tokaji)
- Quality terms.
- Native grape varieties.
- Principal vineyards and villages in Tokaji. (Classified vineyards)
- Vintages for Tokaji.
- **England & Wales**
- Vineyard sites and principal wine
- Latest developments & updates.

Europe



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Australia

- Climatic influences.
- Wine producing states and production regions.
- Quality framework & categories.
- Grape varieties associated with particular regions of production.
- Wine Zones, Regions, SE Australia Super zone.

- Zones.
- Regions
- Principal producers / wines by region.

- Production & Blending regimes.
 - Tasmania wine districts.
 - Sub regions within wine zones.
 - Principal producers and sites.
 - Vine classification by age. (Barossa)
- RS requirements/ ageing requirements Rutherglen Muscats.

- Geographical features of Australia. and influence on wine producing areas.
- Principal soils of major regions.
- Advanced vinification practices and regulations for example Acidification, De-alcoholisation
- Sub-regions of all districts.
- Principal producers and wines all districts.
- Tasmania sparkling wines.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

New Zealand

- Climate & Soils.
- Wine producing regions.
- Grape varieties associated with particular regions of production.

- Appellations – N/ S Island.

- GI system and regions.
- Sub districts of wine regions.
- Principal producers and sites.

- Geographical features of NZ and influence on wine producing areas.
- GI System, districts and sub-districts.
- Principal grape plantings. (all regions)
- Principal producers and estates/ wineries – Locations.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

United States & Canada

- Climatic influences .
- AVA principles.
- Climatic conditions West Coast.
- Principal wine districts of California & varietals associated with these areas.-
Napa, Sonoma, San Francisco Bay area, Monterey, Santa Barbara & Paso Robles.
- Principal wine districts of Oregon.-varietals produced, Willamette, Colombia Valley & Walla -Walla
- Principal wine districts of Washington.
Colombia Valley, Walla – Walla, Puget Sound & Yakima Valley.
- Climate related to topography.

- AVA's associated with: Sonoma, Napa, Monterey & Santa Barbara.
- Principal wine districts of New York state - Finger lakes & Long island.

- Sub districts of wine regions.
- Principal producers and sites.
- Specific Climatic influences.
- Ontario wine regulations. (VQA) (DVA)
- Wine producing regions of Canada & sub - districts of the Ontario area, Niagara peninsula & British Columbia.
- Principal varietal of Canadian areas.
- Ice Wine production.
- Appellation system.
- AVA's of California. (by district)
- Smaller regions of California – Mendocino, Lake, Livermore, St Luis Obispo, San Joaquin, South Coast, Central Valley & Sierra Foothills.
- Major producers in each district & varietals produced.
- All AVA's of Washington / Oregon.

- Major producers & varietals grown.
- Principal vineyards and location.
- AVA's of New York State – Finger lakes, Hudson Valley, N Fork, Long Island & Hamptons.
- Labelling regulations. – USA.
- Canadian wine law and VQA's.
- Technicalities of Icewine production.
- Vintages for Icewines.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

South America

- Climatic influences .
- Climate of South America & Topographical influences. (Andes – Pacific)
- Chile Wine laws.
- 5 Wine regions of Chile & sub districts.
- Key districts – Casablanca, Maipo & Rapel.
- Principal varieties of Chile & Argentina.
- Regions & varieties grown.

- Sub districts of Chilean wine regions.
- Sub districts of Mendoza.
- Argentinian native varieties.

- **Uruguay** – VCP Labelling regulations & terms.
- Regions & Varietals.
- **Brazil** – Districts of production & Varietals.
- **Mexico** – Districts of production & varieties.
- Principal producers and sites.

- Geographical features of Chile. Argentina, Brazil Uruguay and Mexico influence on wine producing areas.
- Soils in principal regions.
- Wine production at altitude and effects.
- Climatic effects of production areas
- Principal districts and sub districts Chile, Argentina, Uruguay, Brazil, Mexico.
- DO areas of all South American countries.
- Principal producers and locations.
- Notable vineyards of Chile and Argentina.
- Wines produced including prestige labels.
- Laws regarding ageing terms.
- Native grape varieties to include Criollas.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

South Africa

- Climatic influences. (Oceans and mountain ranges)
- Wine law & labelling regulations. (WO)
- Climate & soils.
- Structure of wine production.
- Geographical units, Regions, Districts, Wards & Estates.
- Principal wine regions of the Western Cape. Stellenbosch, Franschhoek, Paarl, Constantia, Walker Bay & Elgin.
- Varietals associated with production areas.

- Districts within major wine regions: Coastal, Breede River
- Labelling terms such as Cape Classique, Cape blend.

- Districts outside WO areas.
- Wards of principal districts – Stellenbosch, Paarl, Walker Bay, Olifants River, Darling, Swartland & Klein Karoo.
- Principal producers and sites / Principal wines produced. (Stellenbosch/ Elim / Walker Bay / Swartland)
- Vin de Constance – Grapes, production and styles.

- Geographical features influencing production in SA. (Mountains / Oceans / Rivers)
- Climatic effects.
- Location of wards in all WO districts.
- Principal producers and sites. / Principal wines. (All regions)
- Vintages 10 years.
- Latest developments & updates.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Other New World Wines

- **China:**
- Principal districts and location.
Native grape varieties.
- Wine districts of Middle East.
Lebanon.
Cyprus.

- Geographic and climatic factors of production in China.
- Chinese wine districts and principal grapes grown.
- Principal producers and wines.
- Production districts and wines of Israel, Turkey, Cyprus, Lebanon.
- Commandaria wines –
Production and quality levels.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Fortified Wines

- **Sherry** – Location, Soils, varietals, Production methods. Wine types.
- **Port** – Douro region and production centres. Soils. Permitted varietals. Production methods. Port types ageing & qualities.
- **Madeira:** Topography & climate. Soils. Permitted varietals. Production methods. Madeira styles.

- Sherry - VOS & VORS designations.
- Port sub – districts. Recent Port vintages.
- Madeira ageing and designations.

- Sherry Pagos (Finos)
- Detailed production techniques – fortification, sweetening, colouring etc.
- Sherry styles & ageing designations.
- Port Viticulture & Vinification
- Vineyard rating system.
- Single quintas of major Port houses.
- Principal vintages 1970 – to date
- Madeira producers.
- Key styles : 3, 5,10, 15 year, Fresqueira, Colheita.
- Aromatised wines. eg. Vermouths
- Vin de Liqueurs – Floc, Ratafia, Pineau de Charente
- Vin Doux Naturels ACs and types.
- Moscatel de Setúbal.
- Australian Muscats.
- Commandaria wines
- Styles, Grapes.
- Montilla wines, styles, grapes & production methods

- Climatic effects of production areas. (Sherry Port & Madeira)
- Effects of geographical features and soils.
- Principal vineyard sites (Pagos) in Sherry.
- Technical issues of production. (all wines)
- Port Quintas and proprietors.
- Quinta classification system elements A-F.
- Translate production and vinification terms.
- Ageing requirements (all wines)
- Regulations regarding production
- New styles of wines. (eg. Anada, En Rama etc)
- Other Fortified wines: for example production details of: Malaga, Montilla.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Spirits

- Principals of distillation.
- Methods of production and qualities of the following products.
- **Scotch Whisky.** (Malt – blended)
- **Irish Whiskey types and production.**
- **US Whiskey types.**
- **Cognac** – Qualities, blending & ageing.
- **Armagnac** - Qualities, blending & ageing.
- **Calvados** - Qualities , blending & ageing.
- **Tequila.**
- **Gin.**
- **Vodka.**
- **Rum.**
- Terms used in production of each of the above.

- Identify specific spirit types eg .
- Islay whisky.
- Fine Champagne.
- Armagnac.
- Marc/Grappa.
- Tequila & Mezcal.
- Eau de vie. (Fruit spirits)

- Production / qualities of:
Flavoured spirits: Pastis, Ouzo, Raki Akvavit, Flavoured vodkas.
- Fruit - eaux de vie.
- Marc- Grappa.
- Mezcals.
- Principal Spirit producers / brands (All types).

- Rum production and principal types / Producers.
- Eastern European spirits / Brands/ producers.
- Fruit Eau de vie production.
Names used in different producing countries.
- Technical details of production of major spirit brands.
- Regulations regarding production.
- Location of distilleries – Scotland.
- Styles and ageing requirements of principal spirit types.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

- Principals of liqueur production.
- Extraction of flavours.
- Terms used: Triple sec, Compounding.
- Service terms: Frappé.

- Knowledge of liqueurs by type colour & flavour.
Fruit.
Citrus.
Herb – single & compounded.
Bean & Nut.
Flower.
Non classified.
- Ability to recommend.
- Aperitif wines and bitters.
Principal flavours/
ingredients.

- Knowledge of liqueurs by type colour & flavour.
- Brands/ producers of aperitif wines and bitters.
- Ability to recommend.
- Service requirements.
- Use of liqueurs and aperitif wines in cocktails and mixed drinks.

**Aperitif
wines
Liqueurs &
Bitters**



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Viticulture & Vinification

- Climatic influences.
- Basic principals of viticulture.
- Effects of climate, aspect, planting regimes.
- Terroir.
- Vine types: V. Vinifera,/ Labrusca. Crossings, Clones, Hybrids.
- Grafting principles.
- Training styles and effect.
- Life cycle of vineyard.
- Frost prevention systems.
- Vine diseases and pests.
- Harvesting – Botrytis. Passerillage
- Alcoholic fermentation. principles & Practice.
- Terms: Chaptalisation (where practiced & forbidden)
- Pressing practice: Terms used such as Vin de presse Rebèche, Vin de Goutte, Maceration carbonique, Malolactic fermentation.
- Sur lie ageing.
- Effects of oak – regimes.
- Tartrates.

- French terms for viticultural and vinification processes. For example. Buttage, Passerillage, Veraison, Mutage, Pigeage, Remontage.

- Soil composition of all wine producing regions and its effect on grape production.
- Climatic effects of grape production ie: Height above sea level, fogs, sun exposure.
- Technical knowledge of the effects of various vine diseases and ailments and preventative measures used to combat them. Nematodes, Mealybugs, Crown gall, Bacterial Blight, Fanleaf degeneration virus, Black rot, Esca, Florescence Dorée, (phytoplasma diseases) Pierces disease, Leaf Roll, Eutypia.
- Understanding vine spacing, pruning; Trellising:
- Technical knowledge of wine making procedures, Terms used, Effects of use. (eg: Reverse osmosis, de-alcoholization, fining & filtration methods)
- In depth knowledge of wine ailments and effects on wine.
- Natural, Organic and biodynamic wine making techniques and terms.
- Barrel sizes and ageing requirements in wood/bottle.
- Effect of screwcaps on ageing.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Beers & Cider

- Beer production: ingredients, - methods define equipment, used, for example Mash tun & Copper.
- Terms used: Wort (Sweet – Bitter) Liquor.
- Hops: Types and use of.
- Beer types: Ales, Lager, Stout, Porter Weissbier, Fruit beers.
- Conditioning practice - Pasteurisation (Keg, bottle Can)
- Cask conditioning – terms: for example, Venting, tapping, Stillage,.
- Cider production: Apple types, use of pears, Traditional production methods vs commercial practice.
- Cider types .

- Food & Beer Pairing.
- Beer types.
- Belgian speciality beers.

- Malt types and production techniques.
- Best known hop varieties.
- Brewing practices: Dry Hopping, Krausening etc
- Principal beer types and production techniques from around the world. For example
- Lambic beers,
- Rauchbier,
- Seasonal beers,
- Gueuze



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Saké

- Production methods.
- Labelling terms.
- Types of Saké.

- Saké production terms.
- Saké types and quality levels.
- Official classification.
- Saké service and pairings with food.
- Terms associated with Sake production.

- Production areas.
- Base materials.
- Brewing terms.
Eg: Moto, Moromi, Shikomi, Shubo, Nihonshu-do, Kimoto, Yamahai, Toji
- Principal types of Sake



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

- Basics of food and wine pairing.
- Knowledge of varietal characteristics and effects which are man made. ie .Malo -lactic, Oak,
- Principles of food and wine pairing.
- Effects of cooking on food flavours.
- Effects of strong flavours
- Difficult pairings. ie Vinegar, Chilli, Chocolate, Caramel.
- Match specific wines to dishes giving reasons for choice

- Match specific wines to dishes giving reasoned choice giving vintages and producers
- Effects of flavours: Matching or contrasting wines.
- In depth knowledge of best vintages and off vintages.
- Pairings with other beverage products such as Beers, fortified wines aperitifs.
- Discuss alternatives to recommendations and similar wines.
- Formulate plans for staff training and promotion events.
- Customer skills- Handling complaints, Giving recommendations.

Food & Wine Pairing



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

- Know the range of bottle sizes available and the volume of each.
- Relate the bottle size to the volume of glassware in standard use in ml and fluid ounces.
- Calculate number of bottles to function work.
- Perform simple calculations for mark up / selling price at given percentages of gross profit.

Questions may be asked in both theory and practical situations

- Perform all aspects of spreadsheet calculations in relation to inventory documentation.
- Understand purchasing systems for wholesale and importation of wines and spirits.
- Sales and promotion techniques.
- Staff training programmes. (Theory practice and tasting sessions)
- Rewarding staff performance.
- Fine Wine list structure.
- Function wine list structure.

Testing of this area in both Theory and Practical examinations

Business Aspects



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Practical Service Aspects

- Demonstrate effective recommendation of beverages.
- Food and wine matching with effective reasoning for choices.(Complementary and contrasting)
- Demonstrate professional service techniques for still wine service. (Presentation, Opening Glassware choice preparation and positioning)
- Pouring beverages – Demonstrate professional practice.
- Carrying trays with drinks.
- Know and recommend a range of aperitifs and digestifs.
- Product knowledge. Flavour profile.
- Service requirements for all beverages.

- Demonstrate effective recommendation of Aperitifs & Classic Cocktails.
- Recommend Wines, for each course of a menu, to include dessert and fortified wines.
- Recommendations to include: producers and vintage knowledge.
- Service of Spirits and Liqueurs.
- Spirit types and producers.
- Product knowledge, flavour profile and service requirements of the above.
- Food and wine pairing with effective reasoning for choice. Ability to recommend alternatives.
- Demonstrate the professional service of sparkling wines.
- Recommendation – Types quality levels, alternative suggestions.
- Opening, service, pouring and refilling.
- Carrying of tray to serve and clear glassware

- **Practical skills and recommendation:** Demonstrate effective customer and selling skills.
- Ability to deal with customer enquiries and complaints.
- Demonstrate professional practical skills in the following areas. Aperitif and cocktail preparation and service. (Comprehensive knowledge of Cocktails and preparation methods)
- Wine recommendations for all types of menu and cuisine.
- Knowledge of foods which are difficult for pairings and suitable alternative beverages.
- Champagne and sparkling wine service.
- Professional decanting practice.
- Digestif service.
- **Equipment maintenance:** Glassware, Decanters, service cloths ice buckets.
- **Business aspects:** Ability to calculate profit margins, Completion of inventory data, Calculate volume of beverage requirements.
- **Training:** Ability to prepare and lead an effective training programme to promote the sale of products.
- **Tasting and product identification:** Taste, identify, and describe beverages. Identify quality levels and origins.



Introductory Certificate

Certified Sommelier

Advanced Certificate

MS Diploma

Deductive Tasting

- Understand the principles of deductive tasting.
- **Sight:** Colour, hue, viscosity
Signs of ageing.
- **Nose:** Identify principal aroma characteristics of principal grape varieties.
- **Palate:** Understand taste characteristics of principal grape varieties. - Primary, Secondary & Tertiary Flavours. Fruit & Non Fruit flavours.
- **Structure:** Understand the principles of identifying structure in wine. Alcohol, Acid, Tannin, Finish.
- **Conclusion:** Appreciate the principles of summarising information gained in tasting to identify characteristics and identity of the wine.
- **NO EXAMINATION**

- Identify principal classic grape varieties by sight, nose and palate.
- Evaluate wines structure and finish.
- Identify any common faults.
- Comment on origin of wine and quality level.
- **EXAMINATION**
Written evaluation 2 wines.

- Identify a wide range of grape varietal characteristics.
- Orally describe wines in both a technical and marketing format.
- Evaluate sight nose and palate using Court format.
- Evaluate the aromas and flavours to include Primary, Secondary and Tertiary elements.
- Evaluate the structure of wines (Alcohol, Acidity and Tannins) to a quantitative formula.
- Comment on age characteristics.
- Offer a constructive conclusion of the wine to include Style, Country and region of origin, Quality level and age. (Vintage)
- Know and identify wine faults and the reasons for the fault. for example, Brett, Oxidation, Reduction, Anisole spoilage. (TCA)
- Identify methods used in vinification to correct faults.
- **EXAMINATION**
6 wines to be orally described in a time framework of 25 minutes.