

# WINE MASTERY CERTIFICATION: FOUNDATION IN ENOLOGY AND SOMMELLERIE

*Become a Wine Expert*



 **Dates: February 26, 27, 2025 and March 5, 6, 12, 13, 20, 21, 26, 27, 2025**

**Additional Session (Incurs Extra Charges):** On April 5, 2025, an excursion is planned to visit wineries in the Beqaa region and engage in discussions with winemakers.

 **Time: 5h30 pm - 8h30 pm**

 **Location:** Campus of Innovation and Sports, (CIS-USJ), Beirut

 **Modality:** In person

 **Language:** English

 **Price:** 580 USD

## ABOUT THE TRAINING

This comprehensive training program provides an in-depth journey into the world of wine, blending theory and practical skills across four expertly designed modules. Participants will begin exploring viticulture, grape varieties, and the factors influencing wine quality. The focus then shifts to **Wine Production at the Winery**, covering fermentation processes, wine styles, and bottling techniques. The art of **Wine Tasting – Sommelierie** is addressed in two modules: one dedicated to tasting techniques, food pairing, and wine etiquette, and another delving into the characteristics of French and Lebanese wines from various regions. This 30-hour course equips participants with a solid foundation in wine appreciation and expertise.



### Carlos Khachan

Carlos Khachan is a highly experienced and versatile wine and spirits professional and owner of “Vin Gourmet”, a wine cellar in Paris. His career spans over two decades in the wine, food, and beverage industries. He currently serves as a Wine & Spirit Consultant for Wine Passport in Paris, France, and has a robust history of managing food and wine events, consulting for wineries, and providing expert advice across multiple sectors. Carlos is the founder of Club Grappe, Lebanon’s first wine tasting club, and has organized numerous successful wine festivals and private wine tasting events. With an academic background in food science, sensory analysis, and oenology, Carlos is fluent in multiple languages and has earned prestigious qualifications, including an Advanced Wine Taster Diploma from the Wine and Spirit Education Trust (WSET). He graduated top of his class from the Université du Vin in Suze-la-Rousse.

Carlos is an expert trainer at the Professional Training Center of USJ.



**For Registration: Click here**

## LEARNING OUTCOMES

By the end of this training program, participants will:

1. **Recognize Viticulture Techniques:** Identify factors such as climate, soil, grape varieties, and cultivation practices that affect wine quality and taste.
2. **Understand Wine Production:** Gain comprehensive knowledge of vineyard management, grape cultivation, and the winemaking process, including fermentation, maturation, and bottling techniques.
3. **Master Wine Tasting Techniques:** Develop the ability to evaluate wines using professional tasting methods, identify aromas and flavors, and detect defects and understand the principles of food and wine pairing.
4. **Explore Regional Differences:** Acquire knowledge of major wine regions and their unique characteristics, enabling informed selection and appreciation of wines.

## CERTIFICATE CONTENT

### Module 1: Viticulture: at the Vineyards – 6 Hours

- Wine generalities
- Viticulture: the vineyard, vine varieties, cultivation
- Factors affecting the taste of wine
- Climatic conditions for growing grapes and factors affecting climate
- Grape growing conditions and influence of weather
- Different grape varieties and properties
- Difference between hand and machine harvesting and how to decide on harvesting date

### Module 2: Wine Production – 6 Hours

- Grape components
- Alcoholic and malolactic fermentation
- White and rosé wine making
- Red making, maturation, finishing and bottling
- Sweet wine
- Aging and finishing: Oak influence, racking, finishing, bottling

### Module 3: Wine Tasting Techniques & Method – 6 Hours

- Different type of wine tasting (wine tasting sheets)
- Tasting method and protocol
- Sources of aromas and defected smells in wine
- Pairing food with wine
- Storing and serving wine (the ideal cellar)
- Wine and table etiquette
- Wine categories and styles

### Module 4: Wine Tasting – Sommellerie (Different Regions of Wine) - 12 hours

Terroir, varietal grapes, wine characteristics, sub-regions particularity, special vivification techniques: Bordeaux wines, Burgundy wines, Côtes du Rhône wines, Alsace wines, Champagne, Beqaa and other Lebanese regions.



For Registration: Click here