



UNIVERSITÉ DU VIN

Sommelier-Conseil, Caviste® International Program

REGISTERED IN : REPERTOIRE NATIONAL DES CERTIFICATIONS
PROFESSIONNELLES – CODE NSF 334t / 221w – NIVETO 4 – FICHE 35863
CERTIFICATEUR : UNIVERSITÉ VIN – CARIF N°487563
Décision d'enregistrement en date 15/09/2021

ration

580 hours
132hrs remote
343 hrs in-class
105 hrs internship

Dates

January 26th 2026
To June 5th 2025

Location

Lyon (France)

Admission fee

7950 € (net of tax)

Training Content

Created in 1980 by the Université du Vin this program is a reference within the wine trade. Since 2021 the program is offered in English for international professionals.

Eligibility

Anyone who has a professional project in the wine industry (Sommelier, restaurant owner, Maître D, wine importer, wine shop owner etc..) in an international setting.

N.B. : to apply the Level B2 in English is necessary

Pre-requisites :

Either / or

- Have a College degree
- Graduate from a first training program in hospitality and justify a first experience in the wine industry
- Have a professional experience in restaurant or wine sales and retail businesses

For this program, you must understand, speak and master the english language when you register (level B2)

Goals

Create and manage a wine & spirit cellar or list, advice, inform and accompany the customer in his choice whereas in a selling, tasting or promotional setting in France and internationally.

Skills acquired with this program :

Section 1 : Creating a line of wine and spirit

Section 2 : Purchasing wine and other beverages, selling and presenting wine and other beverages

Section 3 : Managing a small business unit within the wine industry

The certification can be validated in its entirety or in sections.

Careers : Sommelier in a restaurant or wine bar, independent sommelier consultant, salaried cellarman (in a retail outlet or cellar, in supermarkets or online), independent or franchised cellarman.

International focus on :

- Identification of the worldwide wine trade challenges, understanding the specificities and different actors of the wine and spirit markets as well as its commercial perspectives
- Mastering the hospitality tools and wine presentation in an international setting
- Important part will focus on tasting worldwide wines, spirits and beers



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Program

Always eager to adapt our programs to the reality of today's markets and innovations, Université du Vin added in 2025 these specificities :

- The whole program is in English
- A combination of onsite and e-learning courses, as well as an unlimited access to a digital learning platform
- Many tasting sessions (300+ wines and other beverages)
- Field trips and visits will be scheled all along the training in the vineyard in order to meet with professionals.

CREATING A WINE RANGE, using tastings and proct knowledge as tools

- Master a practical analysis method to express sensations with a vocabulary specific to the tasting context
- Understand the role played by the physiological elements of the vine and the winemaker's choices and processes
- Methodology to grasp the French regional specificities and in depth tastings of its wines
- Worldwide wines (Europe and the New world) implemented tastings
- Methodology in learning the particularities and tastings of the spirits and beers (French and worldwide)

SALES AND HIGHLIGHT OF WINES AND OTHER BEVERAGES

- Presenting a wine in many different settings with a rich and adapted speech
- Food and wine pairings and other beverages
- Acquiring wine service skills in different international scenes

MANAGING A SMALL BUSINESS UNIT WITHIN THE WINE TRADE

- Understanding the wine trade operations, its network and supply chains
- Integrating the market dynamics in your business
- Understanding wine business rules and laws
- Business managing for wine and spirits sales (buying, creating a price list, margins, inventory management, financial management)
- Focus on Export market operations

INTERNSHIP IN RESTTORANT OR WINE STORE



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Practical information

Admission

Registration is open starting on July 8th 2025

To register you need to submit your application filled and signed along with all documents by
November 15th 2025 to :

lisa.vanon@universite--vin.com

If the size of your documents are +10Mo please send via « wetransfer »

Only complete files will be presented to the selecting commission.

The registration process includes a 150€ administrative fee that each candidate must pay when submitting their application (by cheque or bank transfer) for administrative purposes. This 150€ fee will be collected by the Université du Vin : in the event of final enrolment, it will be deducted from the enrolment fees and, in the event of non-participation in the course, will remain payable to the Université Vin.

You will receive a confirmation of receipt by eMail to confirm your registration. The selection will be conducted based on the documents you sent in your preregistration file including your resume, copies of your diplomas, motivation letter, current professional information, presentation of your professional project. You may be solicited for a telephone interview.

At the end of the selection process, you will be notified about your application status such as : accepted – waiting list or refused.

The course will begin on Monday January 26th onsite.

Academic staff & consultants

Staff : agronomist engineers, winemakers, sommeliers, wine shop owners... bring their vast knowledge and in depth experiences.

Consultants : wine trade collectives, grape growers communities, private wineries, wine cooperatives, etc.

Academic tools and resources

Lectures, videos, slideshows, tastings, case study, sites visits, online platform with recorded courses, forum, quizz etc.

Evaluation

Professional study setting, practical cases, technical tests, etc.

The diploma is validated when the total points are 12/20 or above

Degree

Once validated you will receive the **Sommelier-Conseil, Caviste, International ® Degree**

Admission fee : 7950 € net of tax

Following your application, we will send you a payment calendar.



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For any question,
do not hesitate in contacting Lisa:

lisa.vanon@universite--vin.com

or

+337 72 51 96 39

+334 75 97 21 30

When

From January 26th to June 5th 2026

Duration

580 hours of training : on-site training and/or remotely 475 hours +
3 weeks-internship 105 hours.

Time table :

Monday - Thursday On-site training : from 9:00am to 12:30pm /
01 :45pm to 05:15pm

Friday being often remote training

Where

Université Vin – Châteto de Montchat

51 Rue Charles Richard 69003 LYON, FRANCE

Accessibility

Students with disabilities will have accessibility to programs,
courses, services.

Université du Vin staff remains available to help you with any
question or need you may have.

Disability representative : Céline THOMAS +33(0)4 75 97 21 30

celine.thomas@universite--vin.com



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SOMMELIER CONSEIL, CAVISTE INTERNATIONAL PROGRAM 2026

Weeks	Onsite training 1 day = 7hrs	Remote training 1 day = 6hrs	Internship 1 day= 7hrs
Monday 26th to Friday 30th January 2026	5 days		
Total for January 2026		5 days – 35 hours	0 days – 0 hr
Weeks	Onsite training 1 day = 7hrs	Remote training 1 day = 6hrs	Internship 1 day= 7hrs
Monday February 2nd to Friday 6th 2026		5 days	
Monday February 9th to Friday 13th 2026	1 day Wine Paris	4 days	
Monday February 16th to Friday 20th 2026	4 days	1 day*	
Monday February 23rd to Friday 27th 2026	4 days	1 day*	
Total for February 2026		9 days – 63 hours	11 days – 66 hours
Weeks	Onsite training 1 day = 7hrs	Remote training 1 day = 6hrs	Internship 1 day= 7hrs
Monday March 2nd to Friday 6th 2026	4 days	1 day*	
Monday March 9th to Friday 13th 2026	4 days	1 day*	
Monday March 16th to Friday 20th 2026	3 days	2 days*	
Monday March 23rd to Friday 27th 2026	4 days	1 day*	
Monday March 30th and Tuesday 31st 2026	2 days		
Total for March 2026		17 days – 119 hours	5 days – 30 hours
Weeks	Onsite training 1 day = 7hrs	Remote training 1 day = 6hrs	Internship 1 day= 7hrs
Wednesday April 1 st to Friday 3rd 2026	2 days	1 day*	
Monday April 6 th 2026 : Ester – Off			
Tuesday April 7th to Friday 10th 2026	3 days	1 day*	
Monday April 13th to Friday 17th 2026	3 days	2 days*	
Monday April 20th to Friday 24th 2026	4 days	1 day*	
Monday April 27th to Thursday 30th 2026	2 days	1 day	
Thursday April 30 th 30 April – off – no class			
Total for April 2026		14 days – 98 hours	6 days – 36 hours
Weeks	Onsite training 1 day = 7hrs	Remote training 1 day = 6hrs	Internship 1 day= 7hrs
Friday May 1 st , 2026: Holiday OFF			
Monday May 4th to Thursday 7th 2026	4 days in Suze-la-Rousse		
Friday May 8 th , 2026: Holiday- OFF	Revisions + exams		
Monday May 11th to Friday 15th 2026			
Week off			
Monday May 18th to Friday 22 2026			35 hours
Monday May 26th to Friday 29 2026			35 hours
Total for May 2026		4 days – 28 hours	70 hours
Weeks	Onsite training 1 day = 7hrs	Remote training 1 day = 6hrs	Internship 1 day= 7hrs
Monday June 1st to Friday 5th 2026			35 hours
Total for June 2026			35 hours

Total : 580 hours

**343 hours
49 days**

**132 hours
22 days**

105 hours internship

Université du Vin - Le Château
26790 Suze-La-Rousse - France
Tél. +33 (0)4 75 97 21 30
contact@universite-du-vin.com
universite-du-vin.com

* remote training day : Friday

SIRET : 324 249 937 00016 / CODE APE : 9499Z / N°TVA : FR67 324 249 937
DOMICILIATION BANCAIRE CRCA DRÔME ENT. MONTÉLIMAR : 13906 00175 24621609000 94



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APPLICATION FORM

I – PERSONAL INFORMATION

☐ Madam ☐ Sir ☐ Unspecified

SURNAME :
Name :
Personal address :
Zip code : CITY : COUNTRY :
Cellphone number : (+.....) -
E-Mayl :
Date of birth : Place of birth :
I am
☐ a wine enthusiast, with a professional project related to wine:
☐ a wine enthusiast with no professional project in wines. My current job is:
☐ already a professional working in the wine industry. My current job is :
More info :

☐ I would like to speak with the Université du Vin disability representative to assess my personal situation.

II – OCCUPATION STATUS

☐ Currently employed- Position :
☐ long term contract ☐ short term contract – end of contract on :
Company name :
Company address / country :
☐ Currently unemployed
☐ Other :

III – HOW WILL YOU FINANCE THE PROGRAM

☐ Personal fundings
☐ Other :
Name and contact info of the person in charge of the training department :

Important : Applicant must submit the financial means a minimum one month prior the program starting date.



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IV – PRICE AND APPLICANT'S COMMITMENT

I, (Check boxes) :

- ☐ acknowledge that the program total price is : 7950€ (net of tax)
- ☐ accept to pay the 150€ fee for the administrative process of my file.
- ☐ would like to be pre- registered to the **Sommelier Conseil Caviste International Program according to the rules and regulations presented above.**
- ☐ understand that Université du Vin has the right to change the logistics of the program should it need to.

V – FINAL REGISTRATION

I acknowledge that the candidates final selection will be by November 15th 2025 at its latest : the Université du Vin will officially confirm each candidate as either : admitted – waiting list - refused.

I cannot consider my preregistration as the final registration.

The selection will be conducted based on the documents you sent for your preregistration. You may also be solicited for a telephone interview.

VI – SEARCH FOR A COMPANY FOR THE INTERNSHIP

- ☐ I am committed to find one or more companies for my internship i.e. restaurants, wineries visitors center, wine sales, distributors, importers etc.

Companies are not required to give a salary to the intern for the duration of this internship (3 weeks).

The internship contract will be officialized upon the signature of the agreement provided by Université du Vin.

NB: This internship does not have to take place outside mainland France or abroad, but it must be carried out in a company or on an assignment with an international context :

- in contact with an international or cosmopolitan clientele
- and/or in an organization whose professional dimension and strategy are oriented towards international markets



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Required documents :

- A motivation letter
- Your english level
- A resume saved as « CV-Name- Firstname »
- Copies of your diplomas
- 1 ID photo (jpg or png) saved as « photo-name-firstname »
- Foreign applicant's resident permit or visas defined by the country of origin.
- The 150€ administrative fees (check or bank transfer)

NB : Université du Vin is not able to provide legal assistance to visa/ permit of stay but we can provide you with a Université du Vin certificate of enrollment – please inquire with your country's policies and French Administration.

in (city).....date

Signature (mandatory) :

Preceded by the mention « Read and approved »

