



**UNIVERSITÉ DU VIN**

# Wine tasting and Sommellerie Certificate for future professional wine advisors

Skill-block #1 of the Sommelier-conseil, caviste® title

## English speaking program – LYON

<b>Duration</b> 20 days in class	<b>Dates</b> From March 23rd to June 12th 2026	<b>Location</b> Lyon (France)	<b>Admission fee</b>
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### Training Content

This unique training program will give the trainees the key éléments to understand the wine market, from production to Sommellerie, through tasting, food and wine pairing and story telling. All this being the everyday tools to advice and recommend wines to customers.

In 17 days of class + with hours on distance-learning at home, you will have access to the solid first skill-block of the Sommelier-conseil, caviste® program – with the possibility to validate the Sommelier-conseil, caviste® title by giving extra examinations.

### Eligibility

Wine enthusiasts, hospitality professional, people with a professional project in the wine industry (Sommelier, restaurant owner, Maître D, wine importer, wine shop owner etc..), speaking english, aiming at tasting, selling, or purchasing wines in and for an international environment.

### Pre-requisites :

**To enter this specific program : no requisite is needed**

**But, in order to pass the Sommelier conseil caviste® – you need 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

### Goals

- Identify of the worldwide wine trade challenges, understand the specificities of the wine and spirits markets as well as its major actors and its business perspectives.
- Master the hospitality tools and wine presentation in an international setting
- Important part of the program will focus on tasting worldwide wines and spirits in order to be able to create and manage a wine & spirit list, advice, inform and accompany the customer in his choice of wine or other beverages in a selling, tasting or promotional setting in France and internationally.

### Skills acquired with these modules :

- Add the « wine » specialty to your current position.
- Creating a wines and spirits selection.
- Giving recommendations to customers in a wine shop, in a restaurant or during an event, according to their taste and food to pair with.

### Careers:

Wine advisor in a retail store, in a restaurant, in a supermarket or online.

Wine sales representative in France or abroad.

Welcome customer and organize wine tasting in your venue – bar, domaine, restaurant etc.



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### Program – dates and prices

Date	Modules	Presentation	Duration	Price	Ticking for yes, count me in
March 23rd	<b>Wine trade organization</b>	<i>One day to understand the major actors and trends of today's wine industry.</i>	1 day 7 hours	320,00€	<input type="checkbox"/>
March 31st + April 1st	<b>Viticulture and Oenology *</b>	<i>A two-day masterclass with our international oenologist to understand wine making.</i>	2 days 14 hours	640,00€	<input type="checkbox"/>
April 7th to April 10th	<b>Wine tasting*</b>	<i>Learn how to taste professionally with adapted vocabulary to analyse and describe wines with your own sensory tools.</i>	4 days 28 hours	1280,00€	<input type="checkbox"/>
April 14th + April 15th	<b>Wine geography :</b> wine regions of the world*	<i>Presentation of the major vineyards of the world outside of Europe, in every continent. Welcome on board !</i>	2 days 14 hours	640,00€	<input type="checkbox"/>
April 21st + April 24th + May 4th	<b>Wine geography :</b> France*	<i>A 3-day-Tour de France of the vineyards ! Presentation and tasting of the French vineyards.</i>	3 days 21 hours	1.280,00€	<input type="checkbox"/>
April 22nd	<b>Food and wine pairing*</b>	<i>An entire day dedicated to Food and Wine / beverage pairing with our Sommelier Theory and expérimentations.</i>	1 day 7 hours	400,00€	<input type="checkbox"/>
April 23rd	<b>Story Telling</b>	<i>The art of presenting a wine to share its quality and, its history... but more than that to enhance the experience and the sparkling eyes when tasting it.</i>	1 day 7 hours	320,00€	<input type="checkbox"/>
May 27th and 28th	<b>Wine geography :</b> Europe*	<i>A 2 day-trip, no passport needed, to discover the richness and diversity of wines produced in eastern, southern and western Europe.</i>	2 days 14 hours	640,00€	<input type="checkbox"/>
May 29th	<b>Basics of Spirits*</b>	<i>The world of spirits from raw products to production techniques, from distillation to ageing.</i>	1 day 7 hours	400,00€	<input type="checkbox"/>
TBC	<b>Beers*</b>	<i>Presentation of production technique and of the diversity of styles of beers</i>	0.5day 3,5 hrs	160,00€	<input type="checkbox"/>
TBC	<b>Wine List *</b>	<i>The Wine List is THE most important exercise of anyone with a professional project with wines selection and sommellerie.</i>  <i>This module is needed if you want to take the Sommelier-conseil, caviste full examen to get the title</i>	0.5 3,5 hrs	160,00€	<input type="checkbox"/>
EXAMS	<b>June 9th to 12th</b>	<i>Examination fees</i>	3 days	500,00€	<input type="checkbox"/>
<b>FULL PROGRAM SKILL BLOCK # 1 . of Sommelier-Conseil Caviste® -</b>				<b>6 200,00€</b>	<input type="checkbox"/>

\*For modules marked with an asterisk (\*), course materials and content will be made available online and should be studied before each face-to-face session

Please tick the boxes and send it back to [lisa.vanon@universite-du-vin.com](mailto:lisa.vanon@universite-du-vin.com) together with the application form



**UNIVERSITÉ DU VIN**

# Wine tasting and Sommellerie Certificate for future professional wine advisors

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The **Wine tasting and Sommellerie Certificate** is offered here as a skill-block #1 of the Sommelier-conseil, caviste® title.

“Presentation of the Sommelier-conseil,caviste® skills framework :

### **SKILL BLOCK #1 : CREATING A WINE RANGE, using tastings and product 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)

### **SKILL BLOCK #2 : 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

### **SKILL BLOCK #3 : 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

**If you wish to take the examinations to obtain the Sommelier-conseil, caviste® diploma, you will have to :**

- take all classes of the » Wine tasting and Sommellerie Certificate »
- take all the exams, including the Wine List exercise
- We will register you to take the block #2 and #3 examinations as an independent candidate – *to be organized in Lyon.*



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## Practical information

### Admission

Registration is open starting on Feb. 8th 2026

To register you need to submit your application filled and signed along with all documents to : [lisa.vanon@universite--vin.com](mailto:lisa.vanon@universite--vin.com)

### 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

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

### Degree

Once validated you will get the **Wine tasting and Sommellerie Certificate**

If you take all the exams, and validate all modules, you will receive the **Sommelier-Conseil, Caviste®**

### Degree

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

**Admission fee :** .....

Following your application, we will send you a training contract, together with a training calendar.

**For any question,  
do not hesitate in contacting Lisa :**

[lisa.vanon@universite--vin.com](mailto:lisa.vanon@universite--vin.com)

or

**+337 72 51 96 39**

**+334 75 97 21 30**

### When

From March 23rd to June 12th 2026

### Where

Université Vin – Château 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](mailto:celine.thomas@universite--vin.com)



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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) :

- would like to join the **Wine Tasting and Sommellerie Certificate for future professional wine advisors according to the rules and regulations presented above.**
- would like to take all the exams the **Wine Tasting and Sommellerie Certificate for future professional + the exams to validate the Sommelier-conseil, caviste® program as an independant candidate to obtain the diploma.**
- understand that Université du Vin has the right to change the logistics of the program should it need to.

IMPORTANT : You can enrol on the Wine Tasting and Sommellerie Certificate and change your mind during the training to join the Sommelier-Conseil,caviste® course. We will help you and adapt the administrative documents accordingly.

### Required documents for the Wine Tasting and Sommellerie Certificate :

- The application form filled in and signed
- The complete program with ticked in modules you want to take.

### Required documents for the Sommelier-conseil, caviste® diploma :

- A motivation letter
- 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.

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 »

