

Champagne Masters

The most in-depth
and up-to-date
certification program
on the wines of
Champagne.







- ★ Advanced Course
- 🕒 150 Hours of Study
- 📍 Study Online
- 🏆 Earn your Champagne Masters Certification (CMC)

The pinnacle in wine education, Wine Scholar Guild presents the Champagne Masters Program.

This program was created for the most passionate wine enthusiasts and professionals, offering a comprehensive deep dive into the exquisite landscape and extraordinary winemaking process of Champagne.

The program features interviews, recorded lectures and live online classes with world-renowned Champagne producers and industry insiders. The course culminates with a final online exam and your WSG Champagne Masters (CMC) designation, elevating your expertise and catapulting you to the forefront of Champagne wine mastery.

ABOUT WSG

-  **10,000** Graduates
-  **150** Expert Educators
-  **130** Partner Schools
-  **35** Countries
-  **6,500** Community Members





This fully online program is led by industry-acclaimed experts and educators, including:



Peter Liem

Author of the award-winning book *Champagne* (2017) and *ChampagneGuide.net*, an award-winning online guide to the wines and producers of Champagne



Essi Avellan MW

Author of *Essi Avellan's Champagne* (2017) and *Matka Champagneen* (2010); co-author of *Christie's World Encyclopedia of Champagne and Sparkling Wine* (3rd and 4th edition); co-author of *On Champagne – A Tapestry of Tales to Celebrate the Greatest Sparkling Wine of All* (2022)



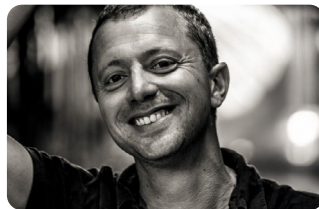
Steve Charters MW

Professor of Wine Marketing at the School of Wine & Spirits Business at Burgundy School of Business (BSB); author of *Wine and Society: The Social and Cultural Context of a Drink* (2006); contributor to *The Oxford Companion to Wine* (2006)



Charles Curtis MW

Founder of *WineAlpha*, full-service wine consultancy; regular columnist for *La Revue du Vin de France*, Chinese edition and author of *The Original Grand Crus of Burgundy* (2014)



Cédric Moussé

Fourth-generation winemaker at his family's Champagne estate, Moussé & Fils, which has been producing wines in the Vallée de la Marne since 1923



Andrew Jefford

Academic Advisor to Wine Scholar Guild and author of *The New France* (2002), *Whisky Island* (2005), *Andrew Jefford's Wine Course* (2008) and *Drinking with the Valkyries: Writings on Wine* (2022)



Dr. Yves Tesson

Deputy editor-in-chief of the journal *Terre de Vins*, covering news related to Champagne



Jean-Baptiste Lecaillon

Chef de Cave, Champagne Louis Roederer

MONTHLY FOCUS TOPICS INCLUDE:

**MONTAGNE DE REIMS &
VALLÉE DE REIMS
VALLÉE DE LA MARNE
CÔTE DES BLANCS
CÔTE DES BAR**



Why choose WSG Masters?

- ✓ Gain specialized, advanced-level knowledge, from a course endorsed by industry experts and top wine professionals.
- ✓ Engage with unsurpassed, rich, multimedia content including interviews, live lectures and Q&A sessions with authorities in the wine industry.
- ✓ Earn a globally recognized certification to enhance your professional profile, résumé or CV and network with like-minded individuals through our global student community.
- ✓ The course culminates with a final exam and your WSG Champagne Masters (CMC) designation, elevating your expertise and catapulting you to the forefront of Champagne wine mastery.

WHO IS THE CHAMPAGNE MASTERS PROGRAM FOR?

Wine professionals including sommeliers, food & beverage directors, servers, wine educators, distributor representatives and importers looking to enhance their expertise in Champagne's appellations, both sparkling and still.

Enthusiasts of Champagne seeking a comprehensive education in viticulture, winemaking, history and the unique people behind this renowned wine region.

Individuals who want to speak confidently and with authority, providing exceptional service and guidance on the region, wine styles and notable producers of Champagne.

BY THE END OF THE COURSE SUCCESSFUL CANDIDATES WILL BE ABLE TO

Analyze and identify Champagne's diverse **regions, vineyards, terroirs** and **vintages**

Understand and **analyze** the complexities that contribute to the unique profile of each **wine style and region** within Champagne

Understand and **analyze** the influence of **climate, geography, topography and terroir** as well as viticultural and **winemaking practices** in Champagne

Analyze the influence and significance of **history** on the evolution of Champagne wines

Advocate for the appreciation of Champagne's unique heritage and wines within the **global wine market**

How is the curriculum presented?

The Champagne Masters program is available in an online study format allowing you the flexibility to create a study plan that best suits your schedule.

The online classroom contains all the information you need including detailed reading assignments and pre-recorded sessions from an incredible panel of educators and experts. Interviews with leading Champagne specialists provide an insider's look into the region.

All materials are provided on-demand. To keep you on track, there are monthly live focus sessions to review and highlight key lessons.

FOCUS TOPICS INCLUDE:

- ✓ Viticultural history
- ✓ Geology, topography soils and climate
- ✓ Grapes and the vine
- ✓ Grape growing practices and winemaking practices
- ✓ Vintages
- ✓ All appellations and sub-regions
- ✓ Wine trade, Champagne statistics and industry trends
- ✓ The business & marketing of Champagne

The online program includes optional tasting assignments; however, there is no tasting component to the exam. Students are encouraged to work their way through the guided Champagne tastings to gain a 360-degree view of the course materials.

Are there any pre-requisites?

A foundational understanding of wine is necessary to maximize course content and learning. Successful completion of the WSG French Wine Scholar® certification is highly encouraged, but not compulsory. Enthusiasm for Champagne wines is essential.

Preparatory reading and e-learning modules are immediately accessible upon registration and enrollment for those who may need to touch up their knowledge.



What's included?

From an in-depth study manual, live classes and on-demand videos, every aspect is thoughtfully designed for a flexible and comprehensive learning experience.

COURSEBOOK

Shipped to your address, the beautifully designed coursebook is revised by Peter Liem and contains 138 pages of content-rich material, photography, maps, illustrations and infographics covering all the information you need to know on the region, wine styles and producers of Champagne. Immediate access to the digital e-books is provided upon registration.

RECORDED SESSIONS

60 recorded lectures on the history, geology, viticulture and winemaking practices of Champagne are provided. Shorter recorded segments are featured to minimize screen time and maximize content retention.

FINAL EXAM

Online, proctored exam to be scheduled within one year of your registration.

VIDEO INTERVIEWS

A series of video interviews, conducted by Andrew Jefford, with some of the most admired experts of the region including Dr. Yves Tesson, Cédric Moussé and Jean-Baptiste Lecaillon.

LIVE CLASSES & STUDENT COMMUNITY

Join live monthly lectures with your expert instructors. Classes are always recorded for on-demand replay in case you can't join live. You can also discuss the course content with your instructors and fellow students anytime on the community forum.

CERTIFICATE

Upon successful completion of the exam, receive your coveted Champagne Masters Certificate and CMC post-nominal. Completion of the program confers upon you advanced-level proficiency in the wines and region of Champagne. Add this reputed credential to your professional profile, résumé or CV.



How much study time is recommended?

This certification has a minimum requirement of 150 hours of study time, including approximately 15 hours spent reviewing pre-recorded video lectures.

The number of total hours you spend will vary greatly based on your previous wine knowledge.



How is the exam structured?

The exam consists of three separate sections:

1. One section of 50 multiple-choice questions
(worth 1 point each)

2. Four short-answer essay questions
(worth 40 points total)

3. One map identification exercise
(worth 10 points total)

Passing score is 75/100. There is no wine tasting component to the exam.

Have more questions? Check out our **Exams FAQ** for more details.

 **PRICE - \$995**

[Register Now](#)

[See Online Schedule](#)

Have a different question? Feel free to **contact us**.