

Bourgogne Masters

The most respected
and complete
certification program
on the wines of
Bourgogne.








- ★ Advanced Course
- 🕒 150 Hours of Study
- 🌐 Study Online
- 🏆 Earn your Bourgogne Masters Certification (BMC)

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

This program was created for the most passionate wine enthusiasts and professionals, offering a comprehensive deep dive into the history, terroir and timeless art of Bourgogne winemaking with interviews and lectures from some of the most prolific names in wine.

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

ABOUT WSG

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



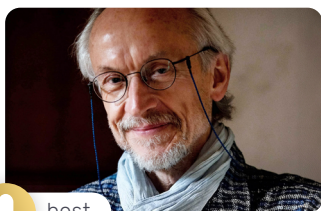


Accredited by the Bourgogne Wine Board (BIVB), WSG's Bourgogne Masters Program is led by the most esteemed names in wine including:



Robin Kick MW

Independent fine wine consultant, journalist, educator and wine judge; studied at the BIVB (*Bureau Interprofessionnel des Vins de Bourgogne*) in Beaune and the *Université du Vin* in Suze-la-Rousse in the Rhône Valley



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)



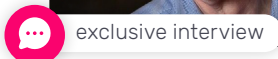
Françoise Vannier

Consulting geologist specializing in French wine terroirs, notably Bourgogne; Founder of Adama, based in Flavignerot, a company producing geo-pedological studies in Burgundy and internationally



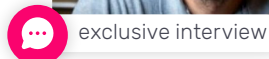
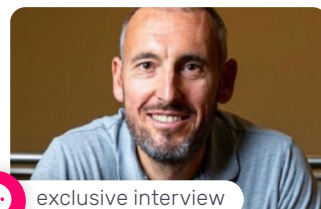
Timothy Magnus

Founder of *Magnus Vinum*, dedicated to high-level Burgundy education and importation. Official Bourgogne Wine Ambassador.



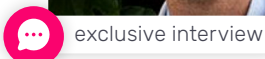
Jasper Morris MW

Author, expert and founder of *Jasper Morris Inside Burgundy*; appointed as Senior Consultant for Christie's in 2016, overseeing the annual Hospices de Beaune Wine Auction in Burgundy



Frédéric Barnier

Technical Director at Louis Jadot; leads the winemaking team at the facilities in Givry and « *La Sablière* » in Beaune



Jeremy Seysses

Co-proprietor at Domaine Dujac, established by his father Jacques in 1967

**MONTHLY FOCUS
TOPICS INCLUDE:**

**BOURGOGNE OVERVIEW
CHABLIS AND GRAND AUXERROIS
CÔTE DE NUITS
CÔTE DE BEAUNE
CÔTE CHALONNAISE AND MACONNAIS**

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 Bourgogne Masters (BMC) designation, elevating your expertise and catapulting you to the forefront of Bourgogne wine mastery.

WHO IS THE BOURGOGNE MASTERS PROGRAM FOR?

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

Enthusiasts of Bourgogne 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 Bourgogne.

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

Analyze and identify Bourgogne'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 Bourgogne

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

Understand and **analyze** the influence and significance of **history** on the evolution of Bourgogne wines

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

How is the curriculum presented?

The Bourgogne 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 Bourgogne 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, soil layers
- ✓ Climate
- ✓ Grapes and the vine
- ✓ Burgundian grape growing practices
- ✓ Burgundian winemaking practices
- ✓ Vintages
- ✓ All sub-regions and all appellations
- ✓ Terroir as expressed in climats and lieux-dits
- ✓ Wine villages; grands crus & premiers crus
- ✓ Wine trade, wine statistics, industry trends
- ✓ **PLUS:** Detailed maps for each village

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 Bourgogne tastings. Use of a Coravin is highly recommended.

Are there any pre-requisites?

A foundational understanding of wine is necessary to maximize course content and learning. The French Wine Scholar Program® is highly encouraged, but not compulsory. Enthusiasm for Bourgogne wines is essential.

Preparatory reading is immediately accessible upon registration 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 a combination of the content of "The Wines of Burgundy" (14th edition) by Sylvain Pitiot and Jean-Charles Servant. The coursebook contains 358 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 Bourgogne. Immediate access to the digital e-books is provided upon registration.

RECORDED SESSIONS

35 recorded lectures on the history, geology, terroir, vintages and winemaking practices of Bourgogne 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 Jasper Morris MW, Jeremy Seysses and Frédéric Barnier.

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 Bourgogne Masters Certificate and BMC post-nominal. Completion of the program confers upon you advanced-level proficiency in the wines and region of Bourgogne. 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 50 points)

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**.