

Wine Mastery Certification: Foundation in Enology and Sommellerie

BECOME A WINE EXPERT!



A photograph of three wine bottles and a glass of red wine. The bottle on the left is dark with a red foil top and a label that says 'CHATEAU BERNÈS'. The middle bottle is smaller, with a black foil top and a white label that says 'Nuiton-Beaunoy'. The bottle on the right is dark with a red foil top and a white label that says 'CÔTES DU RHÔNE'. A glass of red wine is in the foreground on the left. The background is a white brick wall.

Journey into the World of Wine

This 30-hour training offers an in-depth journey into the world of wine through four comprehensive modules. Participants will explore viticulture, grape varietals, and key factors shaping wine quality, before delving into winemaking processes, styles, and bottling. Two dedicated modules focus on the art of wine tasting and sommellerie—covering tasting techniques, food pairing, and wine etiquette, as well as the unique characteristics of French and Lebanese wines. The program blends theory and practice to build a solid foundation in wine knowledge and appreciation.



Who Should Attend

This training is designed for:

- University students, beginners, and wine enthusiasts eager to build or deepen their knowledge.
- Hospitality, food, and beverage professionals looking to strengthen their expertise.
- Sommeliers, chefs, and event managers aiming to refine their tasting and pairing skills.
- Winery owners, entrepreneurs, retailers, and distributors seeking advanced insights into the wine and spirits industry.

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.



Training Modules

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
- 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
- Aging and finishing: Oak influence, racking, finishing, bottling

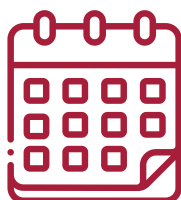
Module 3: Wine Tasting Techniques & Method – 6 Hours

- Different types of wine tasting (wine tasting sheets)
- Tasting method and protocol
- Sources of aromas and defective smells in wine
- Pairing food with wine principles
- Storing and serving wine (the ideal cellar)
- Wine and table etiquette

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.

Program Information



DATES

Oct 23, 28, 30 & Nov 4, 6, 10, 12, 14, 17, 19, 2025

Duration: 30 hours



TIMING | MODALITY | LOCATION

Timing: 5:30 — 8:30 pm

Modality: In-person

Location: The Professional Training Center,
Campus of Innovation and Sports (CIS),
USJ, Beirut.



REGISTRATION

Deadline October 13, 2025

[Click Here to Register](#)



FEES

\$780

(includes wine tasting and cheese pairing)

Additional Session (\$100): A guided excursion to Beqaa wineries, featuring discussions with winemakers. The fee of this additional session will be collected at the start of the session.



Meet Your Trainer



MR. CARLOS KHACHAN

Carlos Khachan is a wine and spirits expert with over 20 years of experience in the food and beverage industry. Owner of Vin Gourmet in Paris and founder of Lebanon's first wine tasting club, Club Grappe, he has organized numerous festivals and events while consulting for wineries and international organizations. A graduate of the Université du Vin in Suze-la-Rousse and holder of the WSET Advanced Wine Taster Diploma, Carlos now shares his expertise as a trainer at the Professional Training Center of USJ.

Contact

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