[Draft] January 2027 WSET Level 3 Syllabus

30 Church St. Montclair
Thursdays from 5:30pm to 7:30pm

Session	Date	Topics to be covered
1	1-7-27	Course Induction and Tasting Technique
2	1-14-27	The Natural Factors and Human Influences in the Vineyard
3	1-21-27	The Human Factors in the Winery that Influence Style, Quality, and Price
4	1-28-27	White Wines of Germany Alsace, Austria and the Tokaj Region of Hungary
5	2-4-27	White Wines of Burgundy, the Loire Valley and Bordeaux
6	2-12-27	Red and Rosé Wines of Bordeaux, South West France and the Loire Valley
7	2-18-27	Red Wines of Burgundy and the Red and White Wines of the Northern Rhône Valley
8	2-25-27	Red, White and Rosé Wines of the Southern Rhône Valley, Southern France; Red Wines of Spain Part 1 and White Wines of Spain and Portugal
9	3-4-27	Red Wines of Northern Spain and Red and White Wines of Northern Italy
10	3-11-27	Red and White Wines of Central and Southern Italy, the Red Wines of Portugal, and the Red and White Wines of Greece
11	3-18-27	Premium Red Wines of New Zealand, USA and Australia
12	3-25-27	Premium White Wines of New Zealand, South Africa, Australia, USA and Canada.
13	4-1-27	Regional Specialities of Australia, South Africa and the USA. Premium Red and White Wines of Argentina and Chile.
14	4-8-27	Sparkling Wines
	4-15-27	No Class
	4-22-27	No Class
	4-29-27	Fortified Wines
Review Session	5-6-27	
Exam	5-13-27	Exam at 5:00pm

Syllabus is subject to change