10 TRAINING TOP TIPS

1. Do a study plan (e.g this week Bordeaux & South West, next week Loire & Alsace...)
2. Read past papers (at least for the past five years)
3. Look at the "command verbs": account for, discuss, describe, etc.
4. Practice 1 essay / week under exam conditions (35 minutes)
5. Keep up blind tasting (in group, with family, etc.)
6. Help each other
7. You need: Knowledge – Technics – Practice (most students lack the theory technics and therefore do not answer the theory questions properly, even if they have the knowledge)
8. Do at least once an entire theory paper
9. At the beginning of each question write a short plan always keeping in mind the 11 factors: **climate / geography / soil / viticulture / winemaking / maturation / bottling / ageing / sales / customers / commercial example**
10. At the beginning of the exam write next to each question at what time you should start them (e.g. 2PM 2:30PM 2:40PM…), this will avoid you getting lost between the time you have left and the number of questions you still have to write. Those 2 minutes used at the beginning will be much saved and rewarding afterwards.

Reminder

Unit 3 (Theory)

Five questions *to be answered in* ***three hours****. Questions will be a mix of short-form questions, open-response questions and essay questions.*

For this paper you have to answer one compulsory question and four out of six optional questions.

🎬 *Five minutes to choose which questions you will answer and to use as a buffer if you overrun when answering a question.*

🎬 *35 minutes per question. For each question you should spend five minutes planning your answer and 30 minutes writing it.*