



## WSET LEVEL 2 BOOTCAMP

Immersive Certification Course in Bordeaux

**SUMMER 2025**

— Hosted by Mini Constant, MW —

**US \$2,495** *per person*

Join us in France's premiere wine region with visits to seven classic benchmark wineries whilst doing your WSET Level 2 certification.

This four-day wine bootcamp combines classroom learning with winery visits. At the wineries, we are hosted by vineyard managers and winemakers, and enjoy extensive tastings of both international and Bordeaux wines side-by-side. The theory you learn in the classroom is brought to life during the winery visits. Led by a Master of Wine, this course is lots of fun and we have a 97% pass rate at the WSET Level 2.



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## LEARNING OUTCOMES

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This is an excellent course because we go into detail about wine tasting, terroir, winemaking, the classic grape varieties, and all the major regions of production. Our engaging presentations are packed with video clips taking you on a vinous journey around the world. You will learn about:

- The art of tasting in detail
- Growing grapes & terroir
- Making & maturing all types of wine
- Classic & regionally important grape varieties
- Major regions in France & Italy
- Key regions in Germany & Spain
- New World wine regions
- Sparkling & Fortified wines
- The art of food & wine pairing

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## STUDY PACK

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Upon registration you can receive your study pack in either of the below formats:

- eBook format with an access code sent to you within 2 business days of registration. Access is valid for 1 year from the time you register.
- Hard copy format that will be mailed to you within 10 – 15 business days. Postage fees will apply.

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## EXAM

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At 4:30pm on the last day of your bootcamp, there is a 50 question multiple choice exam with a pass mark of 55%. Upon successful completion you will receive a WSET certificate which is a formal qualification in wine with international recognition, and a beautiful lapel pin. You can always re-sit the exam, if necessary, but we have a 97% pass rate.

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## PREREQUISITES

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There are no prerequisites to register for this course. However, we do recommend starting with the WSET Level 1 Award in Wines certification to ensure you have a solid foundation of knowledge.



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**FINE VINTAGE**  
BY JAMES CLUER MW

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## YOUR HOST

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### MINI CONSTANT MW

Mini started her career at the Harrods wine department in London before moving on to working in fashionable restaurants, the Oporto-based Symington Port family, and eventually to Southwest France where she has been living since 1987.

Since 2003, Mini has been running Tastevin du Monde, a multi-facet company that includes wine education in France and abroad, and wine blending services for local producers.

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## PRICE

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**US\$2,495 (INCLUDING TAX)**

The price includes:

- All winery visits and tastings
- All transportation to the wineries on a luxury bus from the InterContinental Bordeaux Le Grand Hotel in Bordeaux city centre
- A delicious food and wine pairing dinner on Day 1
- A gourmet pairing lunch on Day 3
- The WSET Level 2 study guide, exam, certificate, and lapel pin
- All in-class instructions and tastings

Full payment of \$2,495 is due at registration.



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*This is a sample itinerary. The final itinerary will be confirmed when the last wineries confirm. The dates and material mentioned are confirmed.*

### DAY 1 – VITICULTURE & PESSAC-LÉOGNAN

Our classroom venue for the entire bootcamp takes place at a hotel in InterContinental Bordeaux Le Grand Hotel, located in the heart of Bordeaux city centre.

- InterContinental Bordeaux Le Grand Hotel  
2-5 Place de la Comédie  
33000 Bordeaux  
+33 (0)5 57 30 44 44

[InterContinental Bordeaux - Live the InterContinental Life - Hôtel Luxe Bordeaux](#)

#### 9.00 AM

Start your day in the classroom at the InterContinental Bordeaux Le Grand Hotel. You will meet your fellow classmates and then learn how to taste and evaluate wine in-depth. The rest of the morning is focused on grape growing and vineyard management. Lunch is on your own, and in the early afternoon we set off in our luxury bus to visit two iconic wineries in Pessac-Léognan followed by a wine pairing dinner.

#### CHÂTEAU PAPE-CLÉMENT - CRU CLASSÉ DE GRAVES

Our first visit provides you with the chance to play Bordeaux winemaker at Château Pape-Clément, one of the oldest estates on the Left Bank. We begin our two-hour visit with a tour of the historic estate and its vineyards and cellars. You will then be presented with a set of vials containing various combinations of Cabernet Sauvignon and Merlot that you get to taste and then create your own master blend. This could be the start of your new career as a winemaker, so keep a resume handy in case Pape-Clément is hiring. [www.chateau-pape-clement.fr](http://www.chateau-pape-clement.fr)

#### CHÂTEAU SMITH HAUT LAFITTE, AOC PESSAC LÉOGNAN - CRU CLASSÉ DE GRAVES

Our next visit is at Château Smith Haut Lafitte, one of the leading chateaux in Pessac-Léognan. It's a stunning property run by the Cathiard family who sold a chain of sports goods stores to purchase the estate. Smith is one of my favourite wineries in Bordeaux with an amazing underground cellar and its own cooperage. The white wines rank in The Wine Spectator's top 100 wines of the world and the critics regularly score the reds well into the 90's. [www.smith-haut-lafitte.com](http://www.smith-haut-lafitte.com)

#### TAPAS DINNER AT ROUGE WINE BAR – LES SOURCES DE CAUDALIE

Just 100 metres across the road from Château Smith Haut Lafitte is the luxury spa & resort, Les Sources de Caudalie. Also owned by the Cathiard family, here we will have a lovely wine and food pairing dinner at “Rouge”, the resort's elegant wine bar. Various tapas will be served alongside a wide selection of wines. During the meal, we also discuss the key elements of food and wine matching. This is a fun and practical way to cover the WSET Level 2 material as well as learn a few techniques beyond the syllabus that you can use at home. [www.sources-caudalie.com](http://www.sources-caudalie.com)

We will return to the InterContinental Bordeaux by around 10:30pm.



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## ITINERARY | DAY 2

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### DAY 2 – WINEMAKING & THE MÉDOC

#### 9.00 AM

We start the day in the classroom learning all about the intricacies of winemaking, with more insightful tastings of beautiful wines. Lunch is on your own, and then we set off in the luxury bus to the Médoc to visit two more iconic wineries.

#### CHÂTEAU BRANE-CANTENAC, AOC MARGAUX – 2<sup>ND</sup> GROWTH

Recognised as a Second Growth in the 1855 Classification, Château Brane-Cantenac is today very ably run by Henri Lurton, who inherited the property from his father, Lucien. Over the last 30 years, Henri has been investing extensively in new tanks and renovating the winery as well as substantially improving the vineyard management. It is now one of the best performing chateaux in Margaux, with wine that has the structure to age with elegance and a lovely, perfumed nose. [www.brane-cantenac.com](http://www.brane-cantenac.com)

#### CHÂTEAU PICHON-LONGUEVILLE BARON, AOC PAUILLAC - 2<sup>ND</sup> GROWTH

Our second visit in the Médoc will be to one of the most architecturally stunning properties in the region, Château Pichon-Baron. The majestic chateau, replete with turrets, flags flying, and water features epitomizes the Médoc. The wines at this 2<sup>nd</sup> Growth can be on par with the 1<sup>st</sup> Growths with Latour, Lafite and Mouton surrounding the property. [www.pichon-longueville.com](http://www.pichon-longueville.com)

Following our visit to Pichon-Baron, our journey through the Médoc continues as we pass by landmark estates and further solidify your understanding of the great wines of Bordeaux. We will return to the InterContinental Bordeaux at around 7:00pm.



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## ITINERARY | DAY 3

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### DAY 3 – SWEET SAUTERNES & RIGHT BANK REDS

#### 9.00 AM – DEPART HOTEL

It's a day dedicated to visits to iconic châteaux in Sauternes and on the Right Bank. There will be no classroom time today – it is all about hands-on learning!

#### CHÂTEAU GUIRAUD, AOC SAUTERNES – 1<sup>ST</sup> GROWTH

One of the most dynamic châteaux in Sauternes, Guiraud is a motivating force in this sweet wine appellation. Organically run and environmentally friendly, there's even a nursery for cultivating vine stock. The wines maintain a special character with a pinch more Sauvignon Blanc in the blend than is usual. [www.chateauguiraud.com](http://www.chateauguiraud.com)

#### CHÂTEAU PAVIE, AOC ST-ÉMILION GRAND CRU - 1<sup>ER</sup> GRAND CRU CLASSÉ (A)

I admire the work of owner Gérard Perse who has shaken up the sleepyhead traditionalists in the region. He has certainly put Pavie on the map, up-grading it to 1er Grand Cru Classé (A) and has spent a fortune building a new winery. We will begin our visit with a blow-out luxurious lunch complete with a tasting of Pavie and their sister estate Monbousquet. Following lunch, we will have an unforgettable tour of their modern winery, focusing on a review of red winemaking. [www.vignoblesperse.com/en/chateau-pavie/home](http://www.vignoblesperse.com/en/chateau-pavie/home)

#### CHÂTEAU BEAUREGARD, AOC POMEROL

Pomerol is the smallest of the Right Bank appellations and produces Bordeaux's most expensive wines. Owned by the Cathiards – the same owners as Les Sources de Caudalie and Château Smith Haut Lafitte – Château Beauregard is unique in Pomerol as one of the few estates with a proper *château* and nearly all its vineyards in one holding. Their opulent, black-fruit driven, ageworthy Merlot-Cabernet Franc wines have been steadily gaining an international reputation since the 1990s. [www.chateau-beauregard.com](http://www.chateau-beauregard.com)

Following our visit to Beauregard, we will return to the InterContinental Bordeaux at around 8:00pm.

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## ITINERARY | DAY 4

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### DAY 4 – REVIEW

#### 9.00 AM – CLASSROOM SESSION

The last day of the bootcamp is in the classroom. Get ready to dive into the world of wines from France, Spain, Australia, South America, and beyond. Naturally, we taste the classic wines. Lunch is on your own. In the afternoon, there is a review session before the exam.

#### 4.30 PM - EXAM

The WSET Level 2 exam consists of 50 multiple choice questions (there is no tasting exam). You may depart once the exam is over.



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