



## TOOLBOX

**Our website at [Court of Master Sommeliers](#) contains  
number of essential documents**

***Click on the links in the text below; download, print and  
come prepared for your Course and Exam!***

Firstly candidates should review our [2026/27 Prospectus](#) and [2026/27 Exam Syllabus](#) detailing courses and depth of study required for Examinations.

Candidates should be familiar with our [Tasting Grid](#) and should print and bring a copy of our [Deductive Tasting Workbook](#) if attending Introductory or Advanced Courses.

For those attempting the Certified Exam, please familiarise yourselves with the [Tasting Exam Grid](#).

A set of [Study Tips](#), [Food and Wine Matching](#) and [Classic Grape Markers](#) should be revised before attending any course. We do not teach [Viticulture and Vinification](#) on the Intro or Advanced Course but there may be questions, so please study this document.

The Advanced and Master Sommelier Diploma will contain [Business Calculations](#) on the Practical part of the exam. Our set of [Service Standards](#) is also essential reading.

[Suggested Reading](#) and [Useful Links](#) can also be found here.

An [Introductory Video](#) outlining what to expect on your Introductory & Certified Course & Examination can be found here.

Discounted prices for some great learning sources are here - [Academie du Vin Library](#), [Wine Folly](#) and [Guild Somm](#).

'Sales and Service for the Wine Professional' 5th Edition by Brian Julyan MS can be purchased [here](#) in PDF or ePub format.

**We wish you the best of luck with your studies and examination success!**