

Water Sommelier

Certification · Paris

The internationally recognised **Doemens Water Sommelier** programme comes to Paris — taught in English, with French interpretation, in the world capital of gastronomy.

8–19

MARCH 2027
SAINT-CLOUD · PARIS



i.

Taught in English by Dr. Peter Schropp

Learn directly from the Doemens trainer behind the systematic water-tasting method, with live French interpretation. An international cohort, in one room.

ii.

Pairing, the Paris way

Hands-on pairing sessions with chef-crafted canapés, charcuterie, French cheeses and wine — the art of matching water to the plate, where gastronomy lives.

iii.

A Doemens certificate

Written and practical examination. Graduates receive the Doemens "Water Sommelier" certificate and pin, recognised across the hospitality world.

Learn to read a water

Mineral content (TDS, mg/L) — the backbone of every pairing decision.

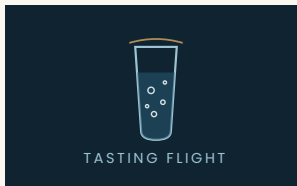
Super low
0–50

Low
50–250

Medium
250–800

High
800–1500

Very high
1500+



Still, effervescent, sparkling — and the plate that answers it.

THE PROGRAMME

- Water origins, hydrogeology & the global water landscape
- Mineral composition: reading and interpreting a water label
- Sensory analysis and systematic tasting method
- Water pairing with food, wine and coffee
- Glassware, temperature & service rituals
- Building a water list and selling it in fine dining
- Regulation of natural mineral and spring waters

For sommeliers, butlers, maitres d'hôtel, F&B and hotel managers, chefs and passionate newcomers. No prerequisites.

KEY INFORMATION

DATES

8 – 19 March 2027

DURATION

10 days

VENUE

1 rue Royale
92210 Saint-Cloud

LANGUAGE

English · French interp.

TUITION

€3,800 incl. VAT

PLACES

10 participants



Course materials, all tasting samples and the **Doemens examination** included in tuition.

Reserve your place
Only 10 places.

ENQUIRIES & REGISTRATION

commercial@butler-academy.com

+33 1 80 91 61 82