



Advanced Cigar Sommelier (ACS)

Program Purpose

The Advanced Cigar Sommelier program is designed to build on the entry-level Certified Cigar Sommelier (CCS) program. It deepens scientific mastery and predictive capability across diverse blends, vitolas, and environmental conditions. The certification program requires candidates to have completed at least 2 years of professional working experience in cigar sales and hospitality.

Advanced Focus Areas

- Sorption isotherms & hysteresis
- Age-adjusted peak shifts
- Dual-window cigars
- Thermal modeling
- Peak-Flavor System model calibration from tasting data

Target Audience

Certified professionals with at least 2 years' work experience, seeking high-level analytical authority and advisory competence.

Assessment

Advanced written analysis, blind diagnostics, and oral defense.