



Certified Cigar Sommelier (CCS)

Program Purpose

The Certified Cigar Sommelier program develops professional-grade competence in cigar world blend philosophy, leaf-level diagnostics, vitola effect, post-factory conditioning, cigar staging. By applying ICSI's proprietary Peak-Flavor System, successful candidates will learn how to achieve an optimal smoking experience every time and for all cigars in the market. By perfecting the cigar selection and smoking experience, successful candidates will excel in increasing customer satisfaction and sales.

Core Competencies

- Tobacco combustion science and blend impact
- Moisture dynamics and RH calibration
- Cigar leaf-level diagnostics
- Storage vs smoking strategy
- Peak-Flavor System application
- Sales excellence

Target Audience

Lounge professionals, hospitality leaders.

Duration & Format

Modular instruction with written and oral examination components.