



# Advanced Cigar Sommelier (ACS)

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## 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.