

Certified Cigar Sommelier (CCS®)

The Professional Standard for Cigar Mastery

Program Overview

The CCS® program establishes the scientific foundation of professional cigar expertise. Participants master combustion behavior, moisture dynamics, and flavor evolution through structured diagnostics and applied methodology.

Core Competencies

- Combustion physics and burn mechanics
- Hygroscopic behavior of fermented tobacco
- Cap–foot moisture diagnostics
- Storage vs staging strategy
- Peak-flavor system fundamentals

Who It Is For

Ambitious professionals, lounge operators, collectors, and serious enthusiasts who seek controlled, repeatable excellence.

Outcome

Graduates diagnose underperformance before lighting, stage cigars precisely, and deliver consistent peak-flavor performance.

Powered by the Scientific Peak-Flavor System™.