

# Advanced Cigar Sommelier (ACS)

## Program Purpose

The Advanced Cigar Sommelier course 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. References are required for course registration.

## Key Learnings:

1. Sorption isotherms & hysteresis
2. Age-adjusted peak shifts
3. Dual-window cigars
4. Thermal modeling
5. Cigar 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.

## Duration & Format

Up to 150 hours of advanced modular instruction with written analysis, blind diagnostics, and oral defense.



International Cigar Sommelier Institute (ICSI), is a pioneer in premium cigar industry education and post-factory conditioning. Its mission is to help Blenders and Retailers grow their Consumer-base. ICSI is part of CreateDeliverCapture Sarl. (CDC), a Technical Consultancy & Digitization company based in Geneva, with offices in Atlanta (US) and Dubai (UAE).