

Certified Cigar Sommelier (CCS)

Program Purpose

The Certified Cigar Sommelier course develops professional-grade competence in cigar world blend philosophy, leaf-level diagnostics, vitola effect, post-factory conditioning, cigar staging. By applying ICSI's proprietary Cigar 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.

Key Learnings:

1. Tobacco combustion science and blend impact
2. Moisture dynamics and Relative Humidity calibration
3. Cigar leaf-level diagnostics and Leaf Moisture Content mastery
4. Storage, staging and smoking strategy
5. Cigar Peak-Flavor System© application
6. Sales excellence

Target Audience

Cigar lounge and shops professionals, hospitality leaders.

Duration & Format

Up to 200 hours of modular instruction with written and oral examination components.



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).