

PRACTICE EXAM 18: SERVICE AND FOOD PAIRING

1. What is the ideal serving temperature for full-bodied red wines?

- A. 6-8°C
- B. 16-18°C (60-65°F)
- C. 20-22°C
- D. 10-12°C

2. At what temperature should Champagne and sparkling wines be served?

- A. Room temperature
- B. 14-16°C
- C. 18-20°C
- D. 6-10°C (43-50°F)

3. What temperature is recommended for light-bodied white wines and rosés?

- A. 7-10°C (45-50°F)
- B. 14-16°C
- C. Room temperature
- D. Near freezing

4. Why should red wine not be served at actual "room temperature"?

- A. It becomes too sweet
- B. Color fades
- C. Modern room temperature (often 20°C+) makes alcohol too prominent
- D. Tannins disappear

5. What happens when wine is served too cold?

- A. Alcohol becomes more apparent
- B. Aromas are muted and flavors suppressed
- C. Tannins increase
- D. Wine becomes sweeter

6. What is the primary purpose of decanting wine?

- A. Tradition only
- B. Warming the wine
- C. Cooling the wine
- D. Separating sediment and/or aerating the wine

7. Which wines typically benefit most from decanting for sediment?

- A. Older red wines that have thrown sediment
- B. Young white wines
- C. Sparkling wines
- D. Rosé wines

8. How long before serving should a young, tannic red wine be decanted for aeration?

- A. Immediately before
- B. 24 hours
- C. 30 minutes to 2 hours depending on wine
- D. Never decant young wines

9. Why might decanting be harmful for very old, fragile wines?

- A. Temperature change
- B. Excessive oxygen exposure can cause rapid deterioration
- C. Sediment contamination

D. Loss of color

10. What is the proper technique for decanting wine with sediment?

A. Shake vigorously

B. Pour quickly

C. Mix thoroughly

D. Pour slowly against a light source, stopping when sediment reaches the neck

11. What type of glassware is best for aromatic white wines?

A. Tulip-shaped glass with adequate bowl to concentrate aromas

B. Wide, shallow bowl

C. Narrow flute

D. Small tumbler

12. Why are flute glasses traditionally used for Champagne?

A. Easier to hold

B. Aesthetics only

C. Preserves bubbles and showcases effervescence

D. Enhances sweetness

13. What modern alternative to flutes is gaining popularity for quality Champagne?

A. Tumbler

B. White wine glass or tulip shape for better aroma expression

C. Coupe glass

D. Shot glass

14. Why should wine glasses not be filled more than one-third full?

A. Cost savings

- B. Aesthetics
- C. Temperature control
- D. Allows swirling and aroma concentration in headspace

15. What is the purpose of the large bowl in Burgundy glasses?

- A. Captures and directs delicate Pinot Noir aromas
- B. Cools wine faster
- C. Holds more wine
- D. Easier to clean

16. Why do Bordeaux glasses have taller, more tapered bowls?

- A. Tradition only
- B. Aesthetics
- C. Directs wine to back of palate, managing tannin perception
- D. Holds more wine

17. How should wine glasses be held?

- A. By the bowl for warmth
- B. By the stem or base to avoid warming the wine
- C. Any way comfortable
- D. Two hands always

18. What is the proper way to pour wine at a table?

- A. Fill glasses completely
- B. Pour from left side
- C. Pour quickly
- D. Pour from the guest's right, filling glasses one-third to half full

19. Who should be served wine first at a formal table?

- A. The host for tasting approval before guests are served
- B. The youngest guest
- C. The oldest guest
- D. Everyone simultaneously

20. What is the purpose of presenting the wine bottle to the host before opening?

- A. Showing the label
- B. Temperature check
- C. Confirming correct wine, vintage, and condition
- D. Tradition only

21. How should a cork be removed from a wine bottle?

- A. Quickly with force
- B. Slowly and quietly, minimizing disturbance
- C. With maximum sound
- D. By breaking it

22. What should be done after removing a cork?

- A. Immediately pour
- B. Replace cork
- C. Discard immediately
- D. Present cork to host, wipe bottle rim clean

23. Why is the host offered the first taste of wine?

- A. To assess and approve wine quality before serving guests
- B. Tradition only
- C. To warm the wine

D. To check temperature

24. What should a sommelier do if wine appears faulty?

A. Serve it anyway

B. Argue with the guest

C. Apologize, confirm the fault, and replace the bottle

D. Ignore the issue

25. What is the most common wine fault encountered in service?

A. Oxidation

B. Cork taint (TCA)

C. Heat damage

D. Reduction

26. How should wine be stored before service?

A. In direct sunlight

B. Standing upright always

C. At room temperature

D. Horizontally in cool, dark, humid conditions (for corked wines)

27. Why is wine stored on its side?

A. Keeps cork moist, preventing air ingress

B. Saves space only

C. Tradition

D. Easier access

28. What is the ideal humidity for wine storage?

A. Very dry (20-30%)

- B. Moderate (40-50%)
- C. 60-70% to prevent cork drying
- D. Very humid (90%+)

29. What temperature range is ideal for long-term wine storage?

- A. Room temperature
- B. 10-15°C (50-59°F) with minimal fluctuation
- C. Near freezing
- D. Variable temperatures

30. Why is vibration harmful to aging wine?

- A. Breaks bottles
- B. No effect
- C. Creates noise
- D. Disturbs sediment and may accelerate chemical reactions

31. What is the fundamental principle of food and wine pairing?

- A. Balance between wine and food, with neither overwhelming the other
- B. Always red with meat
- C. Only local pairings
- D. Most expensive wine always

32. What does "congruent pairing" mean?

- A. Opposite flavors
- B. Random selection
- C. Wine and food share similar flavor compounds, enhancing shared elements
- D. Price matching

33. What does "complementary pairing" mean?

- A. Same flavors only
- B. Free wine with food
- C. Random pairing
- D. Wine and food have contrasting elements that balance each other

34. Which wine component most effectively cuts through fatty, rich foods?

- A. Tannin
- B. Alcohol
- C. Sweetness
- D. Acidity

35. What effect does acidity in wine have on rich, creamy sauces?

- A. Cleanses the palate, balancing richness
- B. Makes sauce sweeter
- C. No effect
- D. Increases heaviness

36. How does salt in food affect wine perception?

- A. Increases bitterness
- B. No effect
- C. Reduces perception of tannin bitterness and enhances fruitiness
- D. Makes wine sour

37. How does sweetness in food affect dry wine?

- A. Makes wine taste fuller
- B. Can make dry wine taste thin, bitter, or sour
- C. No effect

D. Improves wine quality

38. What wine characteristic should match or exceed food sweetness?

A. Tannin

B. Alcohol

C. Acidity

D. Wine sweetness (wine should be sweeter than the dish)

39. How do highly tannic wines interact with protein-rich foods?

A. Tannins bind with proteins, softening wine's astringency

B. Increases tannin perception

C. No interaction

D. Makes food taste bitter

40. Why does red wine traditionally pair well with red meat?

A. Color matching

B. Tradition only

C. Protein and fat soften tannins; wine cuts richness

D. Temperature matching

41. What wine style pairs best with spicy foods?

A. High tannin red

B. Off-dry or slightly sweet wines with lower alcohol

C. Dry, high-alcohol wines

D. Very acidic wines

42. Why should very high alcohol wines be avoided with spicy food?

A. No reason

- B. Temperature conflict
- C. Cost concerns
- D. Alcohol amplifies the perception of heat and spiciness

43. What is the classic pairing principle for delicate foods?

- A. Pair with delicate, lighter wines that won't overwhelm
- B. Bold wines always
- C. Only white wines
- D. Only rosé

44. What wine would pair well with grilled, charred meats?

- A. Light white wine
- B. Delicate rosé
- C. Oak-aged or smoky wines that complement char
- D. Sweet dessert wine

45. Which wine component matches well with umami-rich foods?

- A. High tannin
- B. Wines with some sweetness or fruitiness to counter umami's bitter enhancement
- C. Very dry wines
- D. High alcohol

46. What is the traditional pairing for oysters?

- A. Full-bodied red wine
- B. Sweet dessert wine
- C. Oak-aged Chardonnay
- D. Muscadet, Chablis, or Champagne (crisp, mineral wines)

47. Which wine traditionally pairs with foie gras?

- A. Sauternes or late-harvest sweet wines
- B. Dry Cabernet Sauvignon
- C. Light Pinot Grigio
- D. Sparkling Prosecco

48. What is the classic pairing for lamb?

- A. Sweet Riesling
- B. Light Pinot Grigio
- C. Bordeaux, Rioja, or other structured reds
- D. Champagne

49. Which wine style pairs best with tomato-based pasta sauces?

- A. Tannic Cabernet Sauvignon
- B. High-acid Italian reds (Chianti, Sangiovese)
- C. Sweet white wine
- D. Oaky Chardonnay

50. What wine pairs well with Asian cuisine featuring soy sauce?

- A. Very dry Riesling
- B. High-tannin Barolo
- C. Heavy oaked Chardonnay
- D. Off-dry Riesling or Gewürztraminer

51. Which wine is traditionally served with sushi and sashimi?

- A. Sake, Champagne, or delicate whites (Muscadet, Chablis, Koshu)
- B. Full-bodied red
- C. Oaky Chardonnay

D. Tannic Cabernet

52. What is the classic pairing for blue cheese?

A. Light white wine

B. Dry rosé

C. Sweet wines (Sauternes, Port) to balance salt and pungency

D. Light Pinot Noir

53. Which wine pairs traditionally with goat cheese?

A. Heavy red wine

B. Sweet dessert wine

C. Sancerre or Loire Valley Sauvignon Blanc

D. Oaked Chardonnay

54. What is the recommended approach for pairing wine with chocolate?

A. Dry white wine

B. Light red wine

C. Avoid wine with chocolate

D. Fortified wines (Port, Banyuls) or wines sweeter than the chocolate

55. Why does chocolate often clash with dry red wine?

A. Chocolate's sweetness makes dry wine taste bitter and thin

B. Color clash

C. Temperature issue

D. No clash occurs

56. What wine pairs well with fruit-based desserts?

A. Dry red wine

- B. Tannic wine
- C. Sweet wines with matching or greater sweetness (Moscato, late-harvest)
- D. Dry sparkling

57. Which wine traditionally accompanies Christmas pudding or mince pies?

- A. Dry Champagne
- B. Pedro Ximénez, Malmsey Madeira, or Vin Santo
- C. Sauvignon Blanc
- D. Light Pinot Noir

58. What is the principle for pairing wine with cheese courses?

- A. Only red wine
- B. Only white wine
- C. Random selection
- D. Match intensity; consider sweetness with blue, acidity with creamy

59. Why does Champagne pair well with many foods?

- A. High acidity, bubbles, and complexity cleanse palate; versatile with varied dishes
- B. Only tradition
- C. Price justification
- D. Color matching

60. What makes rosé wine versatile for food pairing?

- A. Only for summer
- B. No food pairing ability
- C. Combines red wine body with white wine freshness; bridges many dishes
- D. Only with salads

61. What regional pairing principle suggests local wine with local food?
- A. Tradition only
 - B. "What grows together, goes together" - regional cuisine evolved with local wines
 - C. Marketing only
 - D. No validity
62. Which Italian wine pairs classically with pasta Bolognese?
- A. German Riesling
 - B. French Burgundy
 - C. Napa Cabernet
 - D. Chianti or Sangiovese-based wines
63. What Spanish wine pairs with paella?
- A. Rosado (Spanish rosé) or fruity Spanish red
 - B. German Riesling
 - C. French Champagne
 - D. Australian Shiraz
64. Which Portuguese wine traditionally accompanies bacalhau (salt cod)?
- A. Australian Shiraz
 - B. German Riesling
 - C. Napa Cabernet
 - D. Vinho Verde or Portuguese white wines
65. What wine would pair with Thai green curry?
- A. Tannic red wine
 - B. Off-dry Riesling or Gewürztraminer to balance heat and sweetness
 - C. Dry Chablis

D. Heavy oaked Chardonnay

66. Which wine complements Indian curry dishes?

A. Dry Bordeaux

B. Light Burgundy

C. Oaked Chardonnay

D. Aromatic whites (Gewürztraminer) or off-dry wines with lower alcohol

67. What is the sommelier's role in restaurant wine service?

A. Curate wine list, advise guests, ensure proper service and storage

B. Only selling expensive wines

C. Cooking food

D. Only opening bottles

68. How should a sommelier handle a guest who dislikes their wine choice?

A. Argue with the guest

B. Ignore complaints

C. Listen, offer alternatives, and resolve issue graciously

D. Refuse service

69. What is the proper response when a guest returns wine that is not faulty?

A. Refuse to replace

B. Handle diplomatically; many establishments replace for guest satisfaction

C. Argue about fault

D. Charge for both bottles

70. How should wine temperatures be managed during service?

A. All wines at same temperature

- B. No management needed
- C. Use ice buckets and temperature checks
- D. Use ice buckets for whites/sparkling, monitor reds for overwarming

71. What is the purpose of an ice bucket at the table?

- A. Maintain proper serving temperature for white/sparkling wines
- B. Decoration only
- C. Water service
- D. Chill red wines

72. How often should wine in an ice bucket be checked?

- A. Never
- B. Only at end of meal
- C. Periodically to prevent over-chilling
- D. Constantly

73. What is the proper technique for opening sparkling wine?

- A. Maximum pop
- B. Hold cork firmly, twist bottle gently, control release with minimal sound
- C. Use corkscrew
- D. Shake first

74. Why should sparkling wine be opened with minimal sound?

- A. Tradition only
- B. Sound improves flavor
- C. Aesthetics only
- D. Safety, preserves bubbles, and demonstrates professionalism

75. What angle should sparkling wine be held when opening?

- A. 45-degree angle, pointed away from guests
- B. Straight up
- C. Pointing at guests
- D. Horizontal

76. What is the purpose of a wine cradle or basket?

- A. Decoration
- B. Temperature control
- C. Serving older wines with sediment horizontally to minimize disturbance
- D. All wines require cradles

77. When is a wine cradle appropriate to use?

- A. For all wines
- B. Only for older wines with sediment being served without decanting
- C. Never
- D. Only white wines

78. How should a sommelier describe wine to guests?

- A. Use highly technical terms only
- B. Speak condescendingly
- C. Use accessible language, considering guest preferences and knowledge level
- D. Avoid all descriptions

79. What information should be included when recommending wine pairings?

- A. Why the pairing works, flavor compatibility, and guest preferences
- B. Only price
- C. Only region

D. Nothing specific

80. How should a wine list be organized?

A. Randomly

B. Only by price

C. Logically by region, style, or progressive order for easy navigation

D. Alphabetically only

81. What does "by the glass" service offer guests?

A. Opportunity to try different wines without committing to full bottles

B. Lower quality always

C. No benefits

D. Higher cost only

82. What is the challenge of "by the glass" programs?

A. No challenges

B. Easier than bottle service

C. Maintaining freshness once bottles are opened

D. Less profitable

83. How long can an opened bottle of still wine typically remain fresh?

A. 1-3 days with proper preservation techniques

B. Indefinitely

C. One week without preservation

D. One month

84. What preservation methods extend opened wine's life?

A. No methods work

- B. Leave open to air
- C. Vacuum pumps, inert gas systems, or refrigeration
- D. Heat treatment

85. What is Coravin's purpose in wine service?

- A. Accessing wine without removing cork, preserving remaining wine
- B. Opening sparkling wine
- C. Chilling wine
- D. Decorative only

86. How should vintage variation be communicated to guests?

- A. Ignore vintage
- B. Never discuss
- C. Hide variation
- D. Explain how vintage affects style and whether substitution is acceptable

87. What should happen if a requested vintage is unavailable?

- A. Inform guest, offer alternative vintage or different selection
- B. Serve any vintage without mention
- C. Refuse service
- D. Argue about availability

88. How should temperature-damaged wine be handled?

- A. Serve anyway
- B. Ignore damage
- C. Identify (cooked aromas, seepage), remove from service, inform management
- D. Discount and serve

89. What is the purpose of a tasting note on a wine list?

- A. Fill space
- B. Help guests understand wine style and make informed selections
- C. Increase prices
- D. Legal requirement

90. How should a sommelier handle guests with limited wine knowledge?

- A. Condescend
- B. Use technical jargon
- C. Avoid interaction
- D. Be welcoming, ask about preferences, guide gently without pretension

91. What questions help determine guest wine preferences?

- A. Style preferences, flavor likes/dislikes, food orders, budget considerations
- B. Only age
- C. Only nationality
- D. No questions needed

92. How should budget constraints be handled sensitively?

- A. Embarrass guest
- B. Only suggest expensive wines
- C. Point to price column, ask about "range," or suggest by price indirectly
- D. Ignore budget

93. What is the sequence for serving wine with multiple courses?

- A. Random order
- B. Generally lighter to fuller, dry to sweet, young to old
- C. Most expensive first

D. Red before white always

94. How should wine be paired with a tasting menu?

A. One wine throughout

B. Only water

C. Same wine for all courses

D. Progress through wines matching each course's intensity and flavors

95. What is the role of half-bottles or smaller formats in pairing?

A. Allow multiple wine pairings without excessive consumption

B. No role

C. Lower quality always

D. Only for storage

96. What glassware consideration applies to wine flights?

A. Same glass for all

B. Paper cups

C. Appropriate glass style for each wine being tasted

D. No glasses needed

97. How should leftover wine from tastings be handled?

A. Discard always

B. Proper storage, use for by-glass programs, cooking, or staff education

C. Leave out indefinitely

D. Return to distributor

98. What documentation should wine service maintain?

A. None required

- B. Only sales figures
- C. Inventory, storage conditions, service temperatures, and guest preferences
- D. Only complaints

99. How does proper wine service enhance the dining experience?

- A. Creates memorable experiences through appropriate selections, temperatures, and service
- B. No enhancement
- C. Only increases cost
- D. Slows service

100. What is the ultimate goal of food and wine pairing?

- A. Maximum profit
- B. Following rules exactly
- C. Enhancing enjoyment of both food and wine through thoughtful combination
- D. Impressing guests with knowledge

Answer Explanations

1. B. Full-bodied red temperature - 16-18°C (60-65°F) is ideal for full-bodied reds, allowing complex aromas to develop while preventing alcohol from becoming too prominent or overpowering the wine.
2. D. Champagne serving temperature - 6-10°C (43-50°F) maintains Champagne's refreshing character, preserves bubble integrity, and prevents excessive foaming while allowing complex aromas to express.
3. A. Light white temperature - 7-10°C (45-50°F) suits light-bodied whites and rosés, preserving freshness and acidity while allowing delicate aromas to be perceived.
4. C. Room temperature problem - Modern room temperature (often 20°C or higher) makes alcohol too prominent in red wine, creating an unbalanced, "hot" impression that overwhelms fruit and structure.
5. B. Cold wine effect - Aromas are muted and flavors suppressed when wine is served too cold, as volatile compounds remain in solution rather than volatilizing into the headspace.
6. D. Decanting purpose - Separating sediment and/or aerating wine are decanting's primary purposes, improving clarity in older wines and opening up aromas in younger wines.
7. A. Sediment decanting candidates - Older red wines that have thrown sediment benefit most from decanting, as the process separates clear wine from accumulated deposits.
8. C. Young wine decanting time - 30 minutes to 2 hours depending on the wine's structure allows young, tannic reds to open up through oxygen exposure without excessive development.
9. B. Old wine decanting risk - Excessive oxygen exposure can cause rapid deterioration in very old, fragile wines, destroying delicate aromas and flavors developed over decades.
10. D. Proper decanting technique - Pouring slowly against a light source (candle or flashlight) allows the server to see sediment approaching the neck and stop pouring before it enters the decanter.

11. A. Aromatic white glassware - Tulip-shaped glasses with adequate bowl size concentrate aromas in the headspace, directing volatile compounds toward the nose for enhanced perception.
12. C. Flute glass purpose - Preserving bubbles and showcasing effervescence is why flutes are traditionally used, with the narrow shape reducing surface area exposed to air.
13. B. Modern Champagne glass trend - White wine glasses or tulip shapes are gaining popularity for quality Champagne, allowing better aroma expression while still maintaining adequate bubble preservation.
14. D. Fill level rationale - Allowing swirling and aroma concentration in the headspace requires conservative filling, maximizing the space for volatile compounds to collect.
15. A. Burgundy glass design - Capturing and directing delicate Pinot Noir aromas is the purpose of large Burgundy bowls, concentrating subtle aromatics toward the nose.
16. C. Bordeaux glass design - Directing wine to the back of the palate helps manage tannin perception in structured Bordeaux wines, balancing their typically firm structure.
17. B. Proper glass holding - Holding by the stem or base avoids warming the wine with hand heat, maintaining proper serving temperature throughout consumption.
18. D. Proper pouring technique - Pouring from the guest's right, filling glasses one-third to half full, is standard service protocol, allowing room for swirling and aroma appreciation.
19. A. First service protocol - The host receives wine first for tasting approval, allowing verification of quality before the wine is served to guests.
20. C. Bottle presentation purpose - Confirming the correct wine, vintage, and condition allows the host to verify their selection before opening, preventing errors and disappointment.

21. B. Cork removal technique - Removing corks slowly and quietly demonstrates professionalism, minimizes wine disturbance, and shows control over the service process.
22. D. Post-cork protocol - Presenting the cork to the host (for inspection if desired) and wiping the bottle rim clean removes any cork debris and prepares for pouring.
23. A. Host tasting purpose - Assessing and approving wine quality before serving guests ensures the wine is not faulty, allowing replacement before others are served.
24. C. Faulty wine response - Apologizing, confirming the fault, and replacing the bottle promptly maintains guest satisfaction and demonstrates professional service standards.
25. B. Common wine fault - Cork taint (TCA) is the most commonly encountered wine fault in service, affecting approximately 2-5% of wines sealed with natural cork.
26. D. Wine storage conditions - Horizontally in cool, dark, humid conditions maintains corked wine quality, keeping corks moist and preventing premature oxidation.
27. A. Horizontal storage reason - Keeping the cork moist prevents it from drying out and shrinking, which would allow air ingress and cause premature oxidation.
28. C. Ideal storage humidity - 60-70% humidity prevents cork drying while avoiding excess moisture that could promote mold growth on labels or capsules.
29. B. Storage temperature range - 10-15°C (50-59°F) with minimal fluctuation provides ideal conditions for long-term wine aging, slowing development appropriately.
30. D. Vibration effects - Disturbing sediment and potentially accelerating chemical reactions makes vibration harmful to aging wine, disrupting natural development processes.
31. A. Fundamental pairing principle - Balance between wine and food, with neither overwhelming the other, is the fundamental principle guiding successful pairings.

32. C. Congruent pairing definition - Wine and food sharing similar flavor compounds and enhancing shared elements defines congruent pairing, amplifying common characteristics.

33. B. Complementary pairing definition - Wine and food having contrasting elements that balance each other defines complementary pairing, where differences create harmony through contrast.

34. D. Fat-cutting component - Acidity most effectively cuts through fatty, rich foods, cleansing the palate between bites and refreshing the taste buds.

35. A. Acidity with cream sauces - Cleansing the palate and balancing richness is acidity's effect with creamy sauces, preventing palate fatigue from heavy dishes.

36. C. Salt's wine effect - Reducing perception of tannin bitterness and enhancing fruitiness describes salt's beneficial effect on wine, softening harsh edges.

37. B. Sweet food effect on dry wine - Making dry wine taste thin, bitter, or sour results from food sweetness overwhelming wine, creating unpleasant contrast.

38. D. Sweetness matching principle - Wine should be sweeter than the dish to maintain balance; food sweetness exceeding wine sweetness makes wine taste harsh.

39. A. Tannin-protein interaction - Tannins binding with proteins in food softens wine's astringency, as tannin molecules preferentially attach to meat proteins rather than mouth proteins.

40. C. Red wine with meat rationale - Protein and fat softening tannins while wine's acidity cuts richness explains the classic pairing, creating mutual enhancement.

41. B. Spicy food pairing - Off-dry or slightly sweet wines with lower alcohol pair best with spicy foods, as residual sugar counters heat while lower alcohol avoids amplifying it.

42. D. High alcohol with spice problem - Alcohol amplifying the perception of heat and spiciness explains why high-alcohol wines clash with spicy foods.

43. A. Delicate food pairing - Pairing with delicate, lighter wines that won't overwhelm ensures subtle food flavors aren't masked by powerful wine characteristics.

44. C. Charred meat pairing - Oak-aged or smoky wines complement char on grilled meats, as wine's toasty notes echo flavors from the cooking method.

45. B. Umami food pairing - Wines with some sweetness or fruitiness counter umami's tendency to enhance bitterness, balancing the savory intensity.

46. D. Oyster pairing - Muscadet, Chablis, or Champagne are classic oyster partners, with crisp acidity and mineral character complementing briny seafood.

47. A. Foie gras pairing - Sauternes or late-harvest sweet wines traditionally pair with foie gras, as sweetness balances richness and fat content.

48. C. Lamb pairing - Bordeaux, Rioja, or other structured reds partner well with lamb, as the meat's richness and slight gaminess match wine complexity.

49. B. Tomato sauce pairing - High-acid Italian reds like Chianti or Sangiovese match tomato acidity, creating harmony between similarly structured wine and food.

50. D. Soy sauce dish pairing - Off-dry Riesling or Gewürztraminer complements soy-based dishes, with sweetness balancing salt and aromatics matching Asian flavors.

51. A. Sushi pairing - Sake, Champagne, or delicate whites like Muscadet, Chablis, or Koshu pair with sushi, complementing delicate fish without overwhelming it.

52. C. Blue cheese pairing - Sweet wines like Sauternes or Port balance blue cheese's intense salt and pungent character, creating classic contrast pairing.

53. B. Goat cheese pairing - Sancerre or Loire Valley Sauvignon Blanc is the classic goat cheese partner, with acid cutting through creaminess and regional affinity.
54. D. Chocolate pairing approach - Fortified wines (Port, Banyuls) or wines sweeter than the chocolate work best, as chocolate's sweetness overwhelms dry wines.
55. A. Chocolate-dry wine clash - Chocolate's sweetness making dry wine taste bitter and thin explains the common clash, requiring sweeter wine partners.
56. C. Fruit dessert pairing - Sweet wines with matching or greater sweetness pair with fruit desserts, ensuring wine doesn't taste thin against sweet food.
57. B. Christmas dessert wines - Pedro Ximénez, Malmsey Madeira, or Vin Santo pair with Christmas pudding or mince pies, matching richness and dried fruit flavors.
58. D. Cheese course pairing - Matching intensity while considering sweetness with blue and acidity with creamy cheeses guides successful cheese course pairings.
59. A. Champagne versatility - High acidity, bubbles, and complexity cleansing the palate make Champagne versatile, partnering successfully with varied dishes.
60. C. Rosé versatility - Combining red wine body with white wine freshness allows rosé to bridge many dishes, offering flexibility across diverse cuisines.
61. B. Regional pairing principle - "What grows together, goes together" reflects how regional cuisines evolved alongside local wines, creating natural partnerships.
62. D. Bolognese pairing - Chianti or Sangiovese-based wines pair with pasta Bolognese, matching the tomato-meat sauce's acidity and richness with regional wine.
63. A. Paella pairing - Spanish rosado or fruity Spanish red complements paella, with regional affinity and balanced structure matching the rice dish's complexity.

64. D. Bacalhau pairing - Vinho Verde or Portuguese white wines pair with salt cod, with acidity cutting through salt while regional tradition supports the match.

65. B. Thai curry pairing - Off-dry Riesling or Gewürztraminer balances Thai green curry's heat and sweetness, with residual sugar countering spice.

66. D. Indian curry pairing - Aromatic whites or off-dry wines with lower alcohol complement Indian curries, matching spice complexity without amplifying heat.

67. A. Sommelier role - Curating wine lists, advising guests, and ensuring proper service and storage defines the sommelier's comprehensive responsibilities.

68. C. Handling guest dissatisfaction - Listening, offering alternatives, and resolving issues graciously demonstrates professional sommelier service when guests dislike selections.

69. B. Non-faulty wine returns - Handling diplomatically and often replacing for guest satisfaction maintains relationships, even when wine isn't technically faulty.

70. D. Temperature management - Using ice buckets for whites and sparkling while monitoring reds for overwarming ensures proper service temperatures throughout the meal.

71. A. Ice bucket purpose - Maintaining proper serving temperature for white and sparkling wines keeps them refreshing throughout service.

72. C. Ice bucket monitoring - Periodically checking prevents over-chilling, which would mute aromas and suppress flavors in white wines.

73. B. Sparkling wine opening technique - Holding cork firmly, twisting bottle gently, and controlling release demonstrates proper technique for safe, professional service.

74. D. Quiet opening rationale - Safety, preserving bubbles, and demonstrating professionalism explain why minimal sound is preferred when opening sparkling wine.

75. A. Sparkling bottle angle - A 45-degree angle pointed away from guests ensures safety while providing optimal control during cork removal.

76. C. Wine cradle purpose - Serving older wines with sediment horizontally minimizes disturbance when decanting isn't preferred or practical.

77. B. Wine cradle appropriateness - Only older wines with sediment being served without decanting warrant cradle use, not everyday wine service.

78. C. Wine description approach - Using accessible language while considering guest preferences and knowledge level ensures effective communication without intimidation.

79. A. Pairing recommendation content - Explaining why pairings work, describing flavor compatibility, and considering preferences provides useful guidance for guests.

80. C. Wine list organization - Logical organization by region, style, or progressive order enables easy navigation and informed selection by guests.

81. A. By-the-glass benefits - Trying different wines without committing to full bottles allows exploration and variety throughout multi-course meals.

82. C. By-the-glass challenges - Maintaining freshness once bottles are opened requires proper preservation techniques and inventory management.

83. A. Opened wine freshness - 1-3 days with proper preservation techniques is typical for opened still wine, depending on wine style and storage method.

84. C. Wine preservation methods - Vacuum pumps, inert gas systems, or refrigeration extend opened wine's life by limiting oxygen exposure.

85. A. Coravin purpose - Accessing wine without removing the cork preserves remaining wine under argon gas, enabling by-the-glass service from premium bottles.

86. D. Vintage variation communication - Explaining how vintage affects style and whether substitution is acceptable helps guests make informed decisions.

87. A. Unavailable vintage protocol - Informing the guest and offering alternatives demonstrates transparency and professionalism when requested vintages aren't available.

88. C. Temperature-damaged wine handling - Identifying damage (cooked aromas, seepage), removing from service, and informing management protects guest experience and business reputation.

89. B. Tasting note purpose - Helping guests understand wine style and make informed selections is the primary purpose of wine list descriptions.

90. D. Limited knowledge guests - Being welcoming, asking about preferences, and guiding gently without pretension creates positive experiences for less experienced guests.

91. A. Preference questions - Style preferences, flavor likes/dislikes, food orders, and budget considerations help determine appropriate wine recommendations.

92. C. Budget sensitivity - Pointing to the price column, asking about "range," or suggesting by price indirectly handles budget constraints without embarrassment.

93. B. Multi-course wine sequence - Generally progressing lighter to fuller, dry to sweet, and young to old ensures each wine shows well against its course.

94. D. Tasting menu pairing - Progressing through wines matching each course's intensity and flavors creates harmonious dining experiences.

95. A. Half-bottle role - Allowing multiple wine pairings without excessive consumption makes smaller formats valuable for multi-course meals.

96. C. Wine flight glassware - Appropriate glass style for each wine being tasted ensures optimal presentation and evaluation conditions.

97. B. Leftover wine handling - Proper storage, use for by-glass programs, cooking, or staff education minimizes waste and maximizes value.

98. C. Service documentation - Recording inventory, storage conditions, service temperatures, and guest preferences supports consistent quality service.

99. A. Proper service enhancement - Creating memorable experiences through appropriate selections, temperatures, and service elevates dining beyond mere consumption.

100. C. Ultimate pairing goal - Enhancing enjoyment of both food and wine through thoughtful combination is the ultimate objective, creating experiences greater than either alone.