

# PRACTICE EXAM 7: BORDEAUX AND BURGUNDY

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1. Which river divides Bordeaux into the Left Bank and Right Bank?
  - A. Loire
  - B. Rhône
  - C. Dordogne
  - D. Gironde (estuary)/Garonne
  
2. What is the dominant grape variety in Saint-Émilion?
  - A. Merlot
  - B. Cabernet Sauvignon
  - C. Cabernet Franc
  - D. Petit Verdot
  
3. Which Bordeaux classification was established in 1855?
  - A. Saint-Émilion Classification
  - B. Graves Classification
  - C. Médoc Classification (Official Classification of 1855)
  - D. Crus Bourgeois
  
4. How many châteaux were classified as First Growths in the 1855 Classification?
  - A. Three
  - B. Four (originally)
  - C. Five
  - D. Six

5. Which château was elevated to First Growth status in 1973?

- A. Château Mouton Rothschild
- B. Château Latour
- C. Château Margaux
- D. Château Haut-Brion

6. Which appellation is located on the Right Bank of Bordeaux?

- A. Pauillac
- B. Margaux
- C. Pessac-Léognan
- D. Pomerol

7. What is the primary soil type of the Médoc?

- A. Limestone
- B. Gravel
- C. Clay
- D. Sand

8. Which grape variety dominates plantings in Pauillac?

- A. Merlot
- B. Petit Verdot
- C. Cabernet Sauvignon
- D. Cabernet Franc

9. What is the name for the dry white wine produced in Bordeaux?

- A. Bordeaux Blanc
- B. Bordeaux Rosé
- C. Clairet

D. Entre-Deux-Mers Rouge

10. Which commune is famous for the sweet wines of Sauternes?

A. Margaux

B. Saint-Julien

C. Listrac

D. Barsac

11. What fungal condition is essential for producing Sauternes?

A. Powdery mildew

B. Downy mildew

C. Botrytis cinerea (noble rot)

D. Oidium

12. Which château produces Bordeaux's most famous sweet wine?

A. Château Latour

B. Château d'Yquem

C. Château Margaux

D. Château Pétrus

13. What is the classification system used in Saint-Émilion?

A. Premier Grand Cru Classé and Grand Cru Classé

B. First through Fifth Growths

C. Grand Cru and Premier Cru

D. Crus Bourgeois

14. How often is the Saint-Émilion classification revised?

A. Every 5 years

- B. Every 20 years
- C. Never revised
- D. Approximately every 10 years

15. Which Right Bank appellation has no official classification?

- A. Saint-Émilion
- B. Pomerol
- C. Graves
- D. Sauternes

16. What is the approximate size of Pomerol compared to other major Bordeaux appellations?

- A. Largest in Bordeaux
- B. Medium-sized
- C. One of the smallest
- D. Equal to Margaux

17. Which château is considered Pomerol's most prestigious estate?

- A. Château Pétrus
- B. Château Cheval Blanc
- C. Château Ausone
- D. Château Figeac

18. What soil type contributes to Pétrus's distinctive character?

- A. Gravel
- B. Blue clay
- C. Limestone
- D. Sand

19. Which grape variety is Château Pétrus primarily made from?

- A. Cabernet Sauvignon
- B. Cabernet Franc
- C. Petit Verdot
- D. Merlot

20. What is the regional appellation covering all of Bordeaux?

- A. Médoc
- B. Haut-Médoc
- C. Bordeaux AOC
- D. Graves

21. Which Left Bank commune is known for producing the most powerful wines?

- A. Margaux
- B. Pauillac
- C. Saint-Julien
- D. Listrac

22. What is the term for a Bordeaux estate?

- A. Château
- B. Domaine
- C. Clos
- D. Mas

23. Which appellation lies between the Garonne and Dordogne rivers?

- A. Médoc
- B. Graves
- C. Entre-Deux-Mers

D. Pomerol

24. What style of wine is Entre-Deux-Mers primarily known for?

- A. Red wines
- B. Sweet wines
- C. Rosé wines
- D. Dry white wines

25. Which grape variety is NOT permitted in red Bordeaux?

- A. Merlot
- B. Syrah
- C. Cabernet Franc
- D. Petit Verdot

26. What is the term for a second wine produced by a classified Bordeaux château?

- A. Second vin (second wine)
- B. Grand vin
- C. Premier vin
- D. Vin de garage

27. Which appellation was part of Graves until 1987?

- A. Sauternes
- B. Barsac
- C. Pessac-Léognan
- D. Cérons

28. What distinguishes Pessac-Léognan from the rest of Graves?

- A. Only white wines permitted

- B. Lower quality requirements
- C. Larger vineyard area
- D. Superior terroir with classified growths

29. How many levels exist in the 1855 Médoc Classification?

- A. Three
- B. Five
- C. Seven
- D. Four

30. Which First Growth is located in Pessac-Léognan rather than the Médoc?

- A. Château Haut-Brion
- B. Château Latour
- C. Château Lafite Rothschild
- D. Château Margaux

31. What is the principal white grape variety in Bordeaux?

- A. Chardonnay
- B. Chenin Blanc
- C. Muscadelle
- D. Sauvignon Blanc (and Sémillon)

32. Which commune produces wines known for elegance and perfume?

- A. Pauillac
- B. Saint-Estèphe
- C. Margaux
- D. Listrac

33. What is the climate classification of Bordeaux?

- A. Continental
- B. Maritime (oceanic)
- C. Mediterranean
- D. Alpine

34. Which body of water most influences Bordeaux's climate?

- A. Atlantic Ocean
- B. Mediterranean Sea
- C. English Channel
- D. Bay of Biscay

35. What is a major viticultural hazard in Bordeaux?

- A. Drought
- B. Excessive heat
- C. Spring frost and rain during flowering
- D. Snow

36. Which village in Saint-Émilion has its own appellation?

- A. Pomerol
- B. Fronsac
- C. Castillon
- D. Saint-Émilion (and satellite appellations like Saint-Georges-Saint-Émilion)

37. What is Bordeaux's most planted red grape variety?

- A. Cabernet Sauvignon
- B. Merlot
- C. Cabernet Franc

D. Petit Verdot

38. Which classification covers both red and white wines of Graves?

A. Classification of Graves (1953/1959)

B. 1855 Classification

C. Saint-Émilion Classification

D. Crus Bourgeois

39. What is the Crus Bourgeois classification?

A. First Growth equivalent

B. Sweet wine classification

C. Quality tier below classified growths in the Médoc

D. Right Bank classification

40. How many châteaux are classified as Second Growths in 1855?

A. 5

B. 10

C. 11

D. 14

41. Which Saint-Émilion château shares Premier Grand Cru Classé A status with Château Ausone?

A. Château Figeac

B. Château Cheval Blanc

C. Château Angélu

D. Château Pavie

42. What is the literal translation of "Entre-Deux-Mers"?

A. Between two seas

- B. Between two rivers
- C. Two oceans
- D. Coastal waters

43. Which Médoc commune is the northernmost?

- A. Margaux
- B. Pauillac
- C. Saint-Julien
- D. Saint-Estèphe

44. What characteristic distinguishes Saint-Estèphe wines?

- A. Lightest body
- B. Most perfumed
- C. Higher acidity and more austere when young
- D. Sweetest

45. Which is NOT a communal appellation in the Haut-Médoc?

- A. Pauillac
- B. Listrac-Médoc
- C. Margaux
- D. Saint-Julien

46. What is the name of Burgundy's main north-south highway of vineyards?

- A. Côte d'Or
- B. Route des Vins
- C. Côte de Beaune
- D. Côte de Nuits

47. Which grape variety produces red Burgundy?

- A. Gamay
- B. Cabernet Sauvignon
- C. Syrah
- D. Pinot Noir

48. What is the white grape of Burgundy?

- A. Sauvignon Blanc
- B. Riesling
- C. Chardonnay
- D. Pinot Gris

49. How many Grand Cru vineyards exist in Chablis?

- A. Seven
- B. Five
- C. Twelve
- D. Three

50. Which is the largest Grand Cru vineyard in Chablis?

- A. Blanchot
- B. Les Clos
- C. Vaudésir
- D. Grenouilles

51. What type of soil defines the best Chablis vineyards?

- A. Granite
- B. Slate
- C. Volcanic

D. Kimmeridgian marl

52. Which Burgundy sub-region is located furthest north?

- A. Côte de Beaune
- B. Côte Chalonnaise
- C. Chablis
- D. Mâconnais

53. What is the hierarchy of Burgundy appellations from lowest to highest?

- A. Regional, Village, Premier Cru, Grand Cru
- B. Grand Cru, Premier Cru, Village, Regional
- C. Village, Regional, Premier Cru, Grand Cru
- D. Premier Cru, Grand Cru, Village, Regional

54. Which village is known as the capital of white Burgundy?

- A. Gevrey-Chambertin
- B. Meursault
- C. Nuits-Saint-Georges
- D. Pommard

55. What is a climat in Burgundy?

- A. Weather pattern
- B. Winemaking technique
- C. Grape variety
- D. Specifically delimited vineyard plot

56. Which Côte de Beaune village produces only red Grand Cru wines?

- A. Puligny-Montrachet

- B. Meursault
- C. Corton
- D. Chassagne-Montrachet

57. How many Grand Cru vineyards are in the Côte de Nuits?

- A. 24 (approximately)
- B. 8
- C. 33
- D. 15

58. Which village contains the famous Romanée-Conti vineyard?

- A. Gevrey-Chambertin
- B. Vosne-Romanée
- C. Chambolle-Musigny
- D. Morey-Saint-Denis

59. What is the only red Grand Cru in the Côte de Beaune (besides Corton)?

- A. Montrachet
- B. Meursault
- C. None (Corton is the only one)
- D. Pommard

60. Which white Grand Cru vineyard spans both Puligny-Montrachet and Chassagne-Montrachet?

- A. Corton-Charlemagne
- B. Chevalier-Montrachet
- C. Bâtard-Montrachet
- D. Le Montrachet

61. What is the typical size of a Burgundy domaine compared to a Bordeaux château?

- A. Much smaller
- B. Much larger
- C. About the same
- D. Twice as large

62. What is the term for a Burgundy wine estate?

- A. Château
- B. Domaine
- C. Clos
- D. Mas

63. Which négociant practice involves purchasing grapes or juice rather than finished wine?

- A. Estate bottling
- B. Contract farming
- C. Cave cooperative
- D. Négociant-éleveur

64. What is the Côte d'Or divided into?

- A. Three sections
- B. Four communes
- C. Côte de Nuits and Côte de Beaune
- D. Upper and Lower Côte

65. Which village is famous for producing the longest-lived red Burgundies?

- A. Gevrey-Chambertin
- B. Volnay
- C. Beaune

D. Santenay

66. What is the Premier Cru vineyard "Les Amoureuses" famous for?

A. White wines

B. Quality rivaling Grand Cru

C. Sparkling wine

D. Rosé production

67. Which organization governs Burgundy appellations?

A. CIVB

B. BATF

C. BIVB (Bureau Interprofessionnel des Vins de Bourgogne)

D. INAO

68. What distinguishes a "Monopole" vineyard in Burgundy?

A. Largest vineyard

B. Highest elevation

C. Oldest vines

D. Single ownership

69. Which village appellation produces both red and white Grand Cru wines?

A. Gevrey-Chambertin

B. Corton (in Aloxe-Corton)

C. Vosne-Romanée

D. Chambolle-Musigny

70. What is Crémant de Bourgogne?

A. Sparkling wine made using traditional method

- B. Sweet dessert wine
- C. Rosé wine
- D. Fortified wine

71. Which Mâconnais appellation is known for premium Chardonnay?

- A. Saint-Véran
- B. Mâcon-Villages
- C. Pouilly-Fuissé
- D. Viré-Clessé

72. What is the relationship between Pouilly-Fuissé and Pouilly-Fumé?

- A. Same region
- B. Same grape variety
- C. Adjacent appellations
- D. Different regions and grape varieties

73. Which Côte Chalonnaise appellation is known for white wines?

- A. Givry
- B. Rully
- C. Mercurey
- D. Bouzeron

74. What grape variety is Bouzeron specifically designated for?

- A. Aligoté
- B. Chardonnay
- C. Pinot Noir
- D. Gamay

75. Which village's wines are known for their silky, elegant character?

- A. Gevrey-Chambertin
- B. Nuits-Saint-Georges
- C. Chambolle-Musigny
- D. Pommard

76. What is the general soil composition of the Côte d'Or?

- A. Granite
- B. Volcanic
- C. Slate
- D. Limestone and marl

77. Which factor most influences vineyard quality in Burgundy?

- A. Specific site (terroir/climat)
- B. Winemaker skill only
- C. Vine age only
- D. Barrel selection

78. What is the average size of vineyard holdings in Burgundy?

- A. 50+ hectares
- B. Small, often less than 10 hectares
- C. 100+ hectares
- D. 25-50 hectares

79. Which Grand Cru vineyard is a monopole of Domaine de la Romanée-Conti?

- A. Richebourg
- B. Échézeaux
- C. Grands Échézeaux

D. La Romanée-Conti

80. What percentage of Burgundy production is Grand Cru?

- A. 25%
- B. 10%
- C. Approximately 1-2%
- D. 15%

81. Which is the largest Premier Cru vineyard in Beaune?

- A. Les Grèves
- B. Les Bressandes
- C. Clos des Mouches
- D. Les Marconnets

82. What is the typical fermentation vessel for traditional white Burgundy?

- A. Stainless steel
- B. Oak barrel
- C. Concrete
- D. Clay amphora

83. Which winemaking technique is common for premium white Burgundy?

- A. Carbonic maceration
- B. Flash détente
- C. Bâtonnage (lees stirring)
- D. Cold soaking

84. What is the name for a walled vineyard in Burgundy?

- A. Château

- B. Domaine
- C. Climat
- D. Clos

85. Which Grand Cru produces both red and white wine under the same name?

- A. Musigny
- B. Romanée-Conti
- C. Chambertin
- D. Richebourg

86. What is the approximate number of appellations in Burgundy?

- A. 25
- B. Over 100
- C. 50
- D. 75

87. Which village is known for powerful, tannic red Burgundies?

- A. Volnay
- B. Chambolle-Musigny
- C. Monthélie
- D. Gevrey-Chambertin

88. What distinguishes Beaujolais from the rest of Burgundy?

- A. Same grape varieties
- B. Similar soil types
- C. Gamay grape and granite soils
- D. Identical winemaking

89. How many Cru villages exist in Beaujolais?

- A. Ten
- B. Five
- C. Fifteen
- D. Eight

90. Which Beaujolais Cru is known for producing the most age-worthy wines?

- A. Fleurie
- B. Moulin-à-Vent
- C. Brouilly
- D. Chiroubles

91. What is carbonic maceration primarily associated with?

- A. White Burgundy
- B. Red Bordeaux
- C. Beaujolais
- D. Champagne

92. Which Beaujolais Cru is the largest by area?

- A. Morgon
- B. Moulin-à-Vent
- C. Fleurie
- D. Brouilly

93. What is Beaujolais Nouveau?

- A. New vineyard designation
- B. Premium aged wine
- C. Sparkling wine

D. Wine released weeks after harvest

94. When is Beaujolais Nouveau traditionally released?

A. January 1

B. Third Thursday of November

C. March 15

D. September harvest

95. Which soil type dominates the Beaujolais Crus?

A. Limestone

B. Clay

C. Chalk

D. Granite

96. What is the character of wines from Morgon?

A. Lightest Cru

B. Most floral

C. Structured, capable of aging

D. Most tannic

97. Which village produces the most elegant, floral Beaujolais?

A. Fleurie

B. Moulin-à-Vent

C. Côte de Brouilly

D. Juliéna

98. What distinguishes Côte de Brouilly from Brouilly?

A. Lower elevation

- B. Hillside vineyards with volcanic soils
- C. Larger area
- D. Different grape variety

99. Which appellation covers basic Beaujolais from southern areas?

- A. Beaujolais Cru
- B. Beaujolais-Villages
- C. Beaujolais AOC
- D. Beaujolais Supérieur

100. What is the future trend for premium Beaujolais Crus?

- A. Declining interest
- B. Conversion to white wine
- C. Shift to Pinot Noir
- D. Increasing recognition as serious, age-worthy wines

## Answer Explanations

1. D. Bordeaux dividing river - The Gironde estuary (formed by the Garonne and Dordogne rivers) divides Bordeaux into Left Bank (west/south) and Right Bank (east). The Garonne River continues this division further inland.
2. A. Saint-Émilion grape - Merlot dominates Saint-Émilion plantings, thriving in the appellation's clay and limestone soils. Cabernet Franc plays an important secondary role, while Cabernet Sauvignon is less common.
3. C. 1855 Classification - The Official Classification of 1855 ranked Médoc (plus Haut-Brion from Graves) red wines into five growths based on price and reputation, created for the Paris Exposition Universelle.
4. B. Original First Growths - Four châteaux were originally classified as First Growths: Lafite Rothschild, Latour, Margaux, and Haut-Brion. Mouton Rothschild was elevated in 1973.
5. A. 1973 elevation - Château Mouton Rothschild was elevated from Second Growth to First Growth in 1973, the only change ever made to the 1855 Classification's First Growth category.
6. D. Right Bank appellation - Pomerol is located on the Right Bank of the Dordogne River. Pauillac, Margaux, and Pessac-Léognan are all Left Bank appellations.
7. B. Médoc soil - Gravel soils define the Médoc's finest terroirs, providing excellent drainage and heat retention that suits late-ripening Cabernet Sauvignon perfectly.
8. C. Pauillac grape - Cabernet Sauvignon dominates Pauillac, where deep gravel soils produce structured, long-lived wines. Three of five First Growths (Lafite, Latour, Mouton) are located here.
9. A. Dry white Bordeaux - Bordeaux Blanc is the regional appellation for dry white wine, typically blended from Sauvignon Blanc and Sémillon, though premium whites come from Pessac-Léognan.

10. D. Sweet wine commune - Barsac is a commune within Sauternes entitled to use either appellation name. Its wines are often slightly lighter than those from Sauternes proper.

11. C. Noble rot fungus - Botrytis cinerea (noble rot) concentrates sugars and adds distinctive honey, apricot, and marmalade flavors essential to Sauternes' character.

12. B. Famous sweet wine château - Château d'Yquem is Sauternes' sole Premier Cru Supérieur, producing legendarily concentrated, long-lived sweet wines commanding premium prices.

13. A. Saint-Émilion system - Saint-Émilion uses Premier Grand Cru Classé (with A and B subdivisions) and Grand Cru Classé designations, separate from the 1855 Médoc Classification.

14. D. Classification revision frequency - The Saint-Émilion classification is revised approximately every ten years, allowing properties to rise or fall based on quality assessments and recent legal challenges.

15. B. Unclassified appellation - Pomerol has never established an official classification, despite containing some of Bordeaux's most expensive properties including Pétrus and Le Pin.

16. C. Pomerol size - Pomerol is one of Bordeaux's smallest major appellations at approximately 800 hectares, contributing to its wines' scarcity and high prices.

17. A. Pomerol's top estate - Château Pétrus is universally regarded as Pomerol's most prestigious estate, producing powerful Merlot-based wines from its unique blue clay soils.

18. B. Pétrus soil - A buttonhole of blue clay (argile bleue) underlies Pétrus's vineyard, retaining water during dry periods and contributing to the wine's distinctive power and texture.

19. D. Pétrus grape - Château Pétrus is made almost entirely from Merlot (historically 100%, now approximately 95%), showcasing the variety's potential on exceptional terroir.

20. C. Regional appellation - Bordeaux AOC is the regional appellation covering the entire Bordeaux wine region, representing entry-level wines from any permitted area.

21. B. Powerful Left Bank commune - Pauillac produces the most powerful Left Bank wines, with concentrated Cabernet Sauvignon-based wines requiring extended aging to reach maturity.
22. A. Bordeaux estate term - Château is the traditional term for Bordeaux wine estates, regardless of whether an actual castle exists on the property.
23. C. Between-rivers appellation - Entre-Deux-Mers lies between the Garonne and Dordogne rivers, producing predominantly dry white wines from this large appellation.
24. D. Entre-Deux-Mers specialty - Entre-Deux-Mers is designated exclusively for dry white wines, though red wines from the same area are sold as Bordeaux or Bordeaux Supérieur.
25. B. Prohibited grape - Syrah is not permitted in Bordeaux appellations. The six permitted red varieties are Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Malbec, and Carmenère.
26. A. Second wine term - Second vin refers to a château's secondary label, made from younger vines or lots not selected for the grand vin, offering value at lower prices.
27. C. Separated appellation - Pessac-Léognan was created in 1987 from the northern, highest-quality portion of Graves, encompassing all classified Graves properties.
28. D. Pessac-Léognan distinction - Pessac-Léognan contains all classified Graves properties on superior terroir with better drainage than southern Graves, justifying its separate appellation status.
29. B. Classification levels - The 1855 Classification established five growth levels (Premier through Cinquième Cru), with quality and price expectations declining through each tier.
30. A. Graves First Growth - Château Haut-Brion in Pessac-Léognan was the only non-Médoc property included in the 1855 Classification, recognized for its exceptional reputation and quality.

31. D. Bordeaux white grapes - Sauvignon Blanc and Sémillon are Bordeaux's principal white varieties, with Sauvignon providing aromatics and acidity while Sémillon adds body and richness.
32. C. Elegant commune - Margaux produces Bordeaux's most elegant, perfumed wines, with silky tannins and floral aromatics distinguishing them from more powerful Pauillac wines.
33. B. Bordeaux climate - Bordeaux has a maritime (oceanic) climate moderated by the Atlantic Ocean and Gironde estuary, with mild winters, warm summers, and significant rainfall.
34. A. Climate influence - The Atlantic Ocean moderates Bordeaux's climate, preventing temperature extremes while contributing moisture that can challenge ripening in difficult vintages.
35. C. Viticultural hazards - Spring frost threatens emerging buds while rain during flowering causes coulure and millerandage, both reducing yields and affecting quality in Bordeaux's maritime climate.
36. D. Saint-Émilion satellites - Several villages surrounding Saint-Émilion can append its name to their own (Saint-Georges-Saint-Émilion, Montagne-Saint-Émilion, etc.), producing similar but less prestigious wines.
37. B. Most planted red grape - Merlot is Bordeaux's most planted red variety, covering approximately 66% of red vineyard area, dominant on the Right Bank and increasingly important on the Left Bank.
38. A. Graves classification - The Classification of Graves (established 1953 for reds, 1959 for whites) ranks properties for both red and white wines, unlike the red-only 1855 Médoc Classification.
39. C. Crus Bourgeois definition - Crus Bourgeois represents quality properties in the Médoc below classified growth status, revised periodically to recognize overperforming estates.
40. D. Second Growth count - Fourteen châteaux hold Second Growth status in the 1855 Classification, including famous properties like Cos d'Estournel, Léoville-Las Cases, and Pichon-Longueville.

41. B. Premier Grand Cru Classé A - Château Cheval Blanc historically shared Premier Grand Cru Classé A status with Château Ausone, though recent classification changes and withdrawals have complicated the picture.
42. A. Entre-Deux-Mers translation - Entre-Deux-Mers translates as "between two seas," referring to the tidal rivers (Garonne and Dordogne) that border this region.
43. D. Northernmost Médoc commune - Saint-Estèphe is the northernmost of the major Médoc communal appellations, producing structured wines with notable acidity from clay-influenced soils.
44. C. Saint-Estèphe character - Saint-Estèphe wines are known for higher acidity and more austere character when young, due to greater clay content in soils compared to more gravelly southern communes.
45. B. Communal appellation question - Lustrac-Médoc is indeed a communal appellation, along with Moulis, Margaux, Saint-Julien, Pauillac, and Saint-Estèphe. All six are recognized Haut-Médoc communes.
46. A. Burgundy vineyard highway - The Côte d'Or ("Golden Slope") is Burgundy's famous escarpment running north-south, containing the region's finest vineyards in a narrow band of ideal exposition.
47. D. Red Burgundy grape - Pinot Noir is the exclusive red grape for Burgundy's prestigious appellations (excluding Beaujolais), producing wines ranging from delicate to powerful depending on terroir.
48. C. White Burgundy grape - Chardonnay produces all significant white Burgundy, from steely Chablis to rich Meursault, expressing terroir differences more transparently than almost any other variety.
49. A. Chablis Grand Crus - Seven Grand Cru vineyards exist in Chablis: Blanchot, Bougros, Les Clos, Grenouilles, Preuses, Valmur, and Vaudésir, all on a single southwest-facing slope.
50. B. Largest Chablis Grand Cru - Les Clos is the largest Chablis Grand Cru at approximately 26 hectares, producing wines considered among the most powerful and age-worthy of the appellation.

51. D. Chablis soil - Kimmeridgian marl, a limestone-rich soil containing fossilized oyster shells, defines Chablis's best vineyards and contributes the wines' distinctive mineral character.

52. C. Northernmost sub-region - Chablis lies approximately 100 kilometers northwest of the Côte d'Or, isolated from the rest of Burgundy and closer to Champagne geographically.

53. A. Burgundy hierarchy - Burgundy's four-tier hierarchy ascends from Regional (Bourgogne), through Village (commune names), Premier Cru (named vineyards), to Grand Cru (top vineyards).

54. B. White Burgundy capital - Meursault produces more white wine than any Côte de Beaune village, with rich, nutty Chardonnays that define the region's opulent style.

55. D. Climat definition - A climat is a precisely delimited vineyard parcel in Burgundy with distinct terroir characteristics, recognized by UNESCO as cultural heritage since 2015.

56. C. Red-only Grand Cru village - Corton (in Aloxe-Corton) is the Côte de Beaune's only red Grand Cru, though Corton-Charlemagne produces Grand Cru white wine from the same hill.

57. A. Côte de Nuits Grand Crus - Approximately 24 Grand Cru vineyards exist in the Côte de Nuits, all producing red wine except Musigny, which also permits a tiny amount of white.

58. B. Romanée-Conti location - Vosne-Romanée contains Burgundy's most prestigious Grand Crus including Romanée-Conti, La Tâche, Richebourg, and Romanée-Saint-Vivant.

59. C. Côte de Beaune red Grand Cru - Corton is the only red Grand Cru in the Côte de Beaune. The other Grand Crus (Montrachet, etc.) produce exclusively white wine.

60. D. Shared Grand Cru - Le Montrachet straddles both Puligny-Montrachet and Chassagne-Montrachet communes, producing what many consider the world's greatest dry white wine.

61. A. Domaine size comparison - Burgundy domaines are typically much smaller than Bordeaux châteaux, often owning parcels across many appellations rather than concentrated single estates.

62. B. Burgundy estate term - *Domaine* is the standard term for Burgundy wine estates, reflecting the region's tradition of small, family-owned properties rather than grand *château* estates.
63. D. *Négociant* practice - *Négociant-éleveur* refers to merchants who purchase grapes, must, or wine and raise (*élever*) it in their cellars before bottling and selling under their label.
64. C. Côte d'Or divisions - The Côte d'Or divides into Côte de Nuits (north, primarily red wines) and Côte de Beaune (south, both red and white wines).
65. A. Long-lived Burgundy village - Gevrey-Chambertin produces some of Burgundy's most structured, age-worthy wines, with nine Grand Crus including Chambertin and Chambertin-Clos de Bèze.
66. B. Les Amoureuses fame - Les Amoureuses in Chambolle-Musigny is a Premier Cru vineyard whose wines regularly command Grand Cru prices due to exceptional quality and reputation.
67. C. Burgundy governing body - BIVB (Bureau Interprofessionnel des Vins de Bourgogne) is the official organization promoting and governing Burgundy wines, while INAO oversees appellation regulations nationally.
68. D. Monopole definition - A Monopole vineyard is owned entirely by a single producer, rare in Burgundy's fragmented landscape. Examples include La Romanée-Conti and Clos de Tart.
69. B. Dual-color Grand Cru village - Corton in Aloxe-Corton produces both red Corton Grand Cru and white Corton-Charlemagne Grand Cru from the same hillside.
70. A. Crémant de Bourgogne - Crémant de Bourgogne is Burgundy's traditional method sparkling wine, made primarily from Chardonnay and Pinot Noir, offering excellent value alternative to Champagne.
71. C. Premium Mâconnais appellation - Pouilly-Fuissé is the Mâconnais's most prestigious appellation, recently granted Premier Cru vineyard designations recognizing its top terroirs.

72. D. Pouilly confusion clarification - Pouilly-Fuissé (Mâconnais, Chardonnay) and Pouilly-Fumé (Loire Valley, Sauvignon Blanc) are completely different appellations in different regions using different grapes.

73. B. Côte Chalonnaise white wines - Rully produces excellent white wines alongside reds, known for crisp Chardonnay that offers value compared to pricier Côte de Beaune alternatives.

74. A. Bouzeron grape - Bouzeron is exclusively designated for Aligoté, Burgundy's secondary white grape, producing crisp, citrusy wines. It's the only village appellation for this variety.

75. C. Silky Burgundy village - Chambolle-Musigny produces Burgundy's most elegant, silky wines, with delicate aromatics and refined tannins from its limestone-rich soils.

76. D. Côte d'Or soil - Limestone and marl form the Côte d'Or's soil foundation, with varying proportions and depths contributing to the distinct character of each climat.

77. A. Quality influence - Specific site (terroir/climat) most influences vineyard quality in Burgundy, where the same producer's wines from different vineyards show dramatically different character.

78. B. Burgundy holdings size - Burgundy holdings average less than 10 hectares, with many domaines owning tiny parcels across multiple appellations due to historical inheritance divisions.

79. D. DRC monopole - La Romanée-Conti is the most famous monopole vineyard, owned entirely by Domaine de la Romanée-Conti, producing Burgundy's most expensive wines.

80. C. Grand Cru percentage - Grand Cru vineyards represent only 1-2% of Burgundy's total production, explaining their scarcity and premium prices.

81. A. Largest Beaune Premier Cru - Les Grèves is among Beaune's largest and most respected Premier Cru vineyards, producing structured red wines with notable aging potential.

82. B. White Burgundy fermentation - Traditional white Burgundy ferments in oak barrels (typically 228-liter pièces), integrating oak character during fermentation rather than during aging alone.

83. C. Bâtonnage technique - Bâtonnage (lees stirring) is common in premium white Burgundy production, adding texture and complexity while protecting wine from oxidation.

84. D. Walled vineyard term - Clos refers to a walled vineyard in Burgundy, historically enclosed by monasteries. Many retain the name even if walls no longer exist.

85. A. Red and white Grand Cru - Musigny is the only Côte de Nuits Grand Cru permitted to produce both red and white wine, though the tiny white production is extremely rare.

86. B. Burgundy appellation count - Burgundy has over 100 appellations when counting all village, Premier Cru, and Grand Cru designations, reflecting the region's terroir complexity.

87. D. Powerful Burgundy village - Gevrey-Chambertin produces powerful, tannic wines with notable structure, contrasting with more delicate wines from Chambolle-Musigny or Volnay.

88. C. Beaujolais distinction - Beaujolais uses Gamay grape (versus Pinot Noir) grown on granite soils (versus limestone), creating distinctly different wines from the rest of Burgundy.

89. A. Beaujolais Cru count - Ten Cru villages exist in Beaujolais: Brouilly, Côte de Brouilly, Régnié, Morgon, Chiroubles, Fleurie, Moulin-à-Vent, Chénas, Juliéna, and Saint-Amour.

90. B. Age-worthy Beaujolais Cru - Moulin-à-Vent produces Beaujolais's most age-worthy wines, with structure and complexity that can evolve for a decade or more in exceptional vintages.

91. C. Carbonic maceration association - Carbonic maceration is primarily associated with Beaujolais production, creating fruity, low-tannin wines through intracellular fermentation of whole berries.

92. D. Largest Beaujolais Cru - Brouilly is the largest Beaujolais Cru by area, producing accessible, fruit-forward wines from the southern portion of the Cru zone.

93. A. Beaujolais Nouveau definition - Beaujolais Nouveau is new wine released just weeks after harvest, produced using carbonic maceration for immediate drinkability and fresh, fruity character.
94. B. Nouveau release date - Beaujolais Nouveau is traditionally released on the third Thursday of November, just weeks after harvest, celebrated with festivities worldwide.
95. D. Beaujolais Cru soil - Granite soils dominate the Beaujolais Crus in the northern hills, contributing minerality and structure that distinguishes them from sandy southern Beaujolais.
96. C. Morgon character - Morgon produces structured wines capable of significant aging, with earthy, cherry character that develops complexity over time.
97. A. Elegant Beaujolais Cru - Fleurie ("flowery") produces the most elegant, floral Beaujolais, with perfumed aromatics and silky texture that exemplify the Cru's name.
98. B. Côte de Brouilly distinction - Côte de Brouilly occupies the steep volcanic slopes of Mont Brouilly, producing more concentrated wines than the surrounding larger Brouilly appellation.
99. C. Basic Beaujolais - Beaujolais AOC covers basic wines from the southern, flatter portion of the region, producing simple, everyday wines below Beaujolais-Villages quality.
100. D. Beaujolais trend - Premium Beaujolais Crus are experiencing increasing recognition as serious, age-worthy wines, with top producers commanding prices rivaling Côte d'Or Burgundy.