

PRACTICE EXAM 8: FRANCE: OTHER REGIONS

1. Which three grape varieties are permitted in Champagne production?
 - A. Chardonnay, Chenin Blanc, Pinot Noir
 - B. Chardonnay, Pinot Noir, Pinot Meunier
 - C. Chardonnay, Pinot Gris, Pinot Noir
 - D. Riesling, Pinot Noir, Pinot Meunier

2. What is the term for Champagne made from a single vintage?
 - A. Non-vintage
 - B. Brut Nature
 - C. Millésimé (Vintage)
 - D. Blanc de Blancs

3. Which Champagne village classification represents the highest quality?
 - A. Grand Cru
 - B. Premier Cru
 - C. Cru
 - D. Village

4. What is the minimum aging requirement for vintage Champagne on lees?
 - A. 12 months
 - B. 15 months
 - C. 24 months
 - D. 36 months

5. Which subsoil type is characteristic of the best Champagne vineyards?

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

6. What is the Loire Valley's primary white grape variety in Sancerre and Pouilly-Fumé?

- A. Sauvignon Blanc
- B. Chenin Blanc
- C. Melon de Bourgogne
- D. Chardonnay

7. Which Loire appellation is famous for dry, medium, and sweet Chenin Blanc wines?

- A. Sancerre
- B. Muscadet
- C. Vouvray
- D. Pouilly-Fumé

8. What is the grape variety used in Muscadet?

- A. Muscadelle
- B. Muscat
- C. Chenin Blanc
- D. Melon de Bourgogne

9. Which term on a Muscadet label indicates the wine was aged on its lees?

- A. Vieilles Vignes
- B. Sur Lie
- C. Vendange Tardive

D. Demi-Sec

10. Which Loire appellation produces sweet wines from botrytis-affected Chenin Blanc?

A. Quarts de Chaume

B. Sancerre

C. Chinon

D. Anjou Rouge

11. What is the primary red grape variety of Chinon and Bourgueil?

A. Pinot Noir

B. Gamay

C. Malbec

D. Cabernet Franc

12. Which Loire Valley region is located closest to the Atlantic Ocean?

A. Touraine

B. Sancerre

C. Pays Nantais

D. Anjou-Saumur

13. What style of wine is Crémant de Loire?

A. Still white

B. Traditional method sparkling

C. Fortified

D. Sweet dessert

14. Which appellation produces the most age-worthy dry Chenin Blanc in the Loire?

A. Savennières

- B. Vouvray
- C. Montlouis
- D. Anjou Blanc

15. What is Rosé d'Anjou known for?

- A. Bone-dry style
- B. High tannins
- C. Off-dry to medium-sweet style
- D. Sparkling production

16. Which Northern Rhône appellation is exclusively for Viognier?

- A. Hermitage
- B. Saint-Joseph
- C. Crozes-Hermitage
- D. Condrieu

17. What is the only red grape permitted in Northern Rhône red wines?

- A. Syrah
- B. Grenache
- C. Mourvèdre
- D. Carignan

18. Which Northern Rhône appellation permits co-fermentation of Syrah with white grapes?

- A. Cornas
- B. Côte-Rôtie
- C. Saint-Joseph
- D. Crozes-Hermitage

19. What percentage of white grapes is traditionally permitted in Côte-Rôtie?

A. 0%

B. 10%

C. Up to 20%

D. 50%

20. Which Northern Rhône appellation is the largest by production volume?

A. Hermitage

B. Cornas

C. Condrieu

D. Crozes-Hermitage

21. What is the name of the famous hill in Hermitage?

A. The Hermitage Hill (Colline de l'Hermitage)

B. Côte Brune

C. Côte Blonde

D. Mont Redon

22. Which Northern Rhône appellation produces exclusively red wine from Syrah?

A. Hermitage

B. Saint-Joseph

C. Cornas

D. Crozes-Hermitage

23. What are the two slopes in Côte-Rôtie called?

A. North and South

B. Côte Brune and Côte Blonde

C. Upper and Lower

D. East and West

24. Which white grape varieties are permitted in white Hermitage?

A. Chardonnay and Viognier

B. Viognier only

C. Roussanne only

D. Marsanne and Roussanne

25. What is the dominant grape variety in Southern Rhône red wines?

A. Grenache

B. Syrah

C. Mourvèdre

D. Carignan

26. How many grape varieties are permitted in Châteauneuf-du-Pape?

A. 5

B. 8

C. 13

D. 18

27. What is the distinctive soil feature of many Châteauneuf-du-Pape vineyards?

A. Chalk

B. Galets (large stones)

C. Slate

D. Volcanic ash

28. Which Southern Rhône appellation is known as "the next Châteauneuf-du-Pape"?

A. Côtes du Rhône

- B. Lirac
- C. Tavel
- D. Gigondas

29. What type of wine is Tavel exclusively known for?

- A. Rosé
- B. Red
- C. White
- D. Sparkling

30. Which Southern Rhône appellation is located on the eastern bank of the river?

- A. Châteauneuf-du-Pape
- B. Tavel
- C. Vacqueyras
- D. Gigondas

31. What is the regional appellation covering most of the Southern Rhône?

- A. Châteauneuf-du-Pape
- B. Côtes du Rhône
- C. Côtes du Rhône-Villages
- D. Ventoux

32. Which grape variety adds color and structure to Southern Rhône blends?

- A. Grenache
- B. Cinsault
- C. Carignan
- D. Mourvèdre

33. What is the name for the strong, cold wind that affects the Rhône Valley?

- A. Mistral
- B. Sirocco
- C. Tramontane
- D. Levante

34. Which Rhône appellation produces the famous fortified Muscat?

- A. Châteauneuf-du-Pape
- B. Gigondas
- C. Beaumes-de-Venise
- D. Vacqueyras

35. What distinguishes Côtes du Rhône-Villages from basic Côtes du Rhône?

- A. Different grape varieties
- B. Higher quality standards and specific communes
- C. Only white wines
- D. Longer aging requirements only

36. Which Alsace grape is known for its intensely aromatic, lychee-scented character?

- A. Riesling
- B. Pinot Gris
- C. Muscat
- D. Gewürztraminer

37. What is the most planted quality grape variety in Alsace?

- A. Riesling
- B. Gewürztraminer
- C. Pinot Gris

D. Sylvaner

38. Which designation indicates a late-harvest wine in Alsace?

A. Sélection de Grains Nobles

B. Grand Cru

C. Vendange Tardive

D. Crémant

39. What does Sélection de Grains Nobles indicate on an Alsace label?

A. Single vineyard

B. Botrytis-affected sweet wine

C. Dry wine

D. Sparkling wine

40. How many Grand Cru vineyards exist in Alsace?

A. 17

B. 33

C. 45

D. 51

41. Which grape variety is most commonly used for Crémant d'Alsace?

A. Pinot Blanc

B. Riesling

C. Gewürztraminer

D. Muscat

42. What makes Alsace unique among French wine regions?

A. Use of Chardonnay

- B. Varietal labeling tradition
- C. Predominantly red wine production
- D. Coastal climate

43. Which mountain range protects Alsace from rainfall?

- A. Alps
- B. Pyrenees
- C. Jura
- D. Vosges

44. What is the climate of Alsace due to its rain shadow position?

- A. Maritime
- B. Mediterranean
- C. Continental with low rainfall
- D. Tropical

45. Which Alsace variety produces dry wines with smoky, spicy character?

- A. Pinot Gris
- B. Gewürztraminer
- C. Muscat
- D. Sylvaner

46. What is the primary red grape variety permitted in Alsace?

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

47. Which designation indicates a blend of noble Alsace varieties?

- A. Grand Cru
- B. Vendange Tardive
- C. Edelzwicker or Gentil
- D. Crémant

48. What is the typical bottle shape used for Alsace wines?

- A. Bordeaux bottle
- B. Burgundy bottle
- C. Champagne bottle
- D. Flute (tall, slender)

49. Which Languedoc appellation is known for premium red wines from schist soils?

- A. Faugères
- B. Corbières
- C. Minervois
- D. Fitou

50. What grape variety is Corbières primarily based on?

- A. Merlot
- B. Carignan (with Grenache and Syrah)
- C. Pinot Noir
- D. Cabernet Sauvignon

51. Which Languedoc region has achieved recognition for high-quality wines comparable to Northern Rhône?

- A. Corbières
- B. Fitou
- C. Minervois

D. Pic Saint-Loup

52. What is a Vin Doux Naturel?

- A. Dry table wine
- B. Sparkling wine
- C. Fortified sweet wine
- D. Late-harvest wine

53. Which appellation produces Vin Doux Naturel from Muscat near Perpignan?

- A. Muscat de Rivesaltes
- B. Banyuls
- C. Maury
- D. Corbières

54. What grape variety is Banyuls primarily made from?

- A. Muscat
- B. Grenache
- C. Carignan
- D. Mourvèdre

55. Which Roussillon Vin Doux Naturel is often compared to Port?

- A. Muscat de Rivesaltes
- B. Maury
- C. Banyuls
- D. Rivesaltes Ambré

56. What type of wine is Provence most famous for producing?

- A. Red wine

- B. Sweet wine
- C. Sparkling wine
- D. Rosé

57. Which appellation produces the majority of Provence rosé?

- A. Côtes de Provence
- B. Bandol
- C. Cassis
- D. Bellet

58. Which Provence appellation is known for age-worthy red wines from Mourvèdre?

- A. Côtes de Provence
- B. Bandol
- C. Palette
- D. Cassis

59. What is the minimum percentage of Mourvèdre required in Bandol red wines?

- A. 25%
- B. 35%
- C. 40%
- D. 50%

60. Which small Provence appellation near Marseille produces white wines?

- A. Bandol
- B. Bellet
- C. Cassis
- D. Palette

61. What is the primary grape variety in Cahors?

- A. Malbec (Côt)
- B. Tannat
- C. Négrette
- D. Cabernet Franc

62. Which Southwest France appellation is known for powerful Tannat-based reds?

- A. Cahors
- B. Madiran
- C. Jurançon
- D. Bergerac

63. What type of wine is Jurançon primarily known for?

- A. Red
- B. Rosé
- C. Sweet white (and dry)
- D. Sparkling

64. Which grape variety produces Jurançon?

- A. Chenin Blanc
- B. Sauvignon Blanc
- C. Gros Manseng
- D. Petit Manseng (and Gros Manseng)

65. What is the historical name for wines from Cahors?

- A. Black Wine (Vin Noir)
- B. Golden Wine
- C. Mountain Wine

D. River Wine

66. Which Southwest France appellation produces wines similar to Bordeaux?

- A. Cahors
- B. Bergerac
- C. Madiran
- D. Irouléguay

67. What is the grape variety Négrette associated with?

- A. Cahors
- B. Madiran
- C. Jurançon
- D. Fronton

68. Which Basque Country appellation produces red, white, and rosé wines?

- A. Madiran
- B. Jurançon
- C. Irouléguay
- D. Pacherenc du Vic-Bilh

69. What is Pacherenc du Vic-Bilh?

- A. White wine appellation near Madiran
- B. Red wine from Cahors
- C. Sparkling wine
- D. Fortified wine

70. Which Southwest grape is related to Cabernet Franc?

- A. Tannat

- B. Fer Servadou
- C. Négrette
- D. Malbec

71. What is the signature wine of the Jura region?

- A. Crémant du Jura
- B. Côtes du Jura Rouge
- C. Vin Jaune
- D. Macvin

72. Which grape variety produces Vin Jaune?

- A. Chardonnay
- B. Poulsard
- C. Trousseau
- D. Savagnin

73. How long must Vin Jaune age under a film of yeast (voile)?

- A. Six years and three months minimum
- B. Three years
- C. Ten years
- D. One year

74. What is the distinctive bottle used for Vin Jaune called?

- A. Flute
- B. Clavelin
- C. Bordelaise
- D. Bourguignonne

75. Which Jura wine style is similar to Sherry?

- A. Crémant du Jura
- B. Macvin
- C. Côtes du Jura Rouge
- D. Vin Jaune

76. What is Macvin du Jura?

- A. Dry white wine
- B. Red wine
- C. Mistelle (fortified grape juice)
- D. Sparkling wine

77. Which red grape variety produces light, pale wines in the Jura?

- A. Poulsard (Ploussard)
- B. Trousseau
- C. Pinot Noir
- D. Gamay

78. What is Vin de Paille?

- A. Sparkling wine
- B. Sweet wine from dried grapes
- C. Oxidized wine
- D. Fortified wine

79. Which Jura appellation is known for the best Vin Jaune?

- A. Côtes du Jura
- B. Arbois
- C. Château-Chalon

D. L'Étoile

80. What gives Vin Jaune its distinctive nutty, oxidative character?

A. Oak aging

B. Fortification

C. Late harvest

D. Aging under voile (flor) yeast

81. Which grape variety is most planted in Savoie?

A. Jacquère

B. Altesse

C. Mondeuse

D. Chasselas

82. What is the local name for Roussette in Savoie?

A. Jacquère

B. Altesse

C. Bergeron

D. Gringet

83. Which Savoie appellation is known for Bergeron (Roussanne)?

A. Crépy

B. Seyssel

C. Apremont

D. Chignin-Bergeron

84. What style of wine does Seyssel produce?

A. Red only

- B. Sweet only
- C. Still and sparkling white
- D. Rosé only

85. Which red grape variety is native to Savoie?

- A. Mondeuse
- B. Gamay
- C. Pinot Noir
- D. Trousseau

86. What is the character of wines made from Jacquère?

- A. Full-bodied and oaky
- B. Light, crisp, and mineral
- C. Sweet and rich
- D. Tannic and powerful

87. Which lake influences the climate of many Savoie vineyards?

- A. Lake Geneva
- B. Lake Annecy
- C. Lake Bourget
- D. All of the above

88. What type of cuisine pairs well with Savoie wines?

- A. Seafood
- B. Spicy Asian
- C. Barbecue
- D. Alpine cheese dishes (fondue, raclette)

89. Which grape variety is used in the Savoie appellation Crépy?
- A. Chasselas
 - B. Jacquère
 - C. Altesse
 - D. Mondeuse
90. What distinguishes Roussette de Savoie from other Savoie whites?
- A. Made from Jacquère
 - B. Made from Altesse with more body and complexity
 - C. Always sparkling
 - D. Fortified style
91. Which is the main grape variety on the island of Corsica?
- A. Grenache
 - B. Carignan
 - C. Mourvèdre
 - D. Nielluccio (related to Sangiovese)
92. What is Vermentinu called in mainland France?
- A. Viognier
 - B. Marsanne
 - C. Rolle
 - D. Roussanne
93. Which Corsican appellation is known for the highest quality wines?
- A. Patrimonio
 - B. Vin de Corse
 - C. Ajaccio

D. Muscat du Cap Corse

94. What style is Muscat du Cap Corse?

A. Dry white

B. Vin Doux Naturel (sweet fortified)

C. Sparkling

D. Red

95. Which grape variety is associated with Ajaccio?

A. Nielluccio

B. Vermentinu

C. Sciaccarello

D. Muscat

96. What is the climate of Corsica?

A. Continental

B. Maritime

C. Alpine

D. Mediterranean

97. Which French region is known as "the Island of Beauty"?

A. Corsica

B. Provence

C. Languedoc

D. Roussillon

98. What is the relationship between Nielluccio and Sangiovese?

A. Unrelated varieties

- B. Genetically identical or closely related
- C. Parent and offspring
- D. Different clones of Nebbiolo

99. Which Corsican wine style has seen increased international interest?

- A. Sweet Muscat only
- B. Sparkling wine
- C. Fortified red
- D. Elegant rosé and distinctive reds

100. What grape variety produces the white wines of Patrimonio?

- A. Nielluccio
- B. Muscat
- C. Vermentinu
- D. Chardonnay

Answer Explanations

1. B. Champagne grape varieties - Chardonnay, Pinot Noir, and Pinot Meunier are the three main Champagne varieties. Chardonnay provides elegance and citrus notes, Pinot Noir adds body and structure, while Pinot Meunier contributes fruitiness and early approachability.
2. C. Vintage Champagne term - Millésimé indicates vintage Champagne made from a single year's harvest, produced only in exceptional years. These wines require longer aging and typically show greater complexity than non-vintage blends.
3. A. Highest village classification - Grand Cru represents the highest classification in Champagne's échelle des crus system, with 17 villages rated 100%. Premier Cru villages are rated 90-99%.
4. D. Vintage Champagne aging - Vintage Champagne must age on lees for minimum 36 months (3 years), compared to 15 months for non-vintage. Most quality producers significantly exceed these minimums.
5. B. Champagne subsoil - Chalk subsoil characterizes Champagne's finest vineyards, providing excellent drainage, heat retention, and mineral character. This porous limestone also stores water for dry periods.
6. A. Sancerre and Pouilly-Fumé grape - Sauvignon Blanc produces the crisp, mineral-driven wines of Sancerre and Pouilly-Fumé in the eastern Loire Valley, expressing distinctive flinty character from limestone and silex soils.
7. C. Versatile Chenin appellation - Vouvray produces the full range of Chenin Blanc styles from bone-dry to lusciously sweet, plus sparkling wines, depending on vintage conditions and winemaker intent.
8. D. Muscadet grape - Melon de Bourgogne (called Muscadet locally) produces the crisp, light, seafood-friendly wines of the Pays Nantais near the Atlantic coast, despite its Burgundian origins.
9. B. Lees-aged Muscadet term - Sur Lie indicates Muscadet aged on its fine lees through winter, adding texture, complexity, and slight spritz while protecting against oxidation.

10. A. Sweet Loire appellation - Quarts de Chaume is a Grand Cru within Coteaux du Layon producing exclusively sweet Chenin Blanc from botrytis-affected grapes, among France's finest dessert wines.
11. D. Loire red grape - Cabernet Franc dominates red wine production in Chinon and Bourgueil, producing fragrant, medium-bodied wines with distinctive graphite and violet notes.
12. C. Atlantic Loire region - Pays Nantais (home to Muscadet) is located nearest the Atlantic Ocean at the Loire's mouth, explaining the wines' crisp, saline character that pairs perfectly with local shellfish.
13. B. Crémant de Loire style - Crémant de Loire is traditional method sparkling wine made primarily from Chenin Blanc, offering excellent value alternative to Champagne from the Loire Valley.
14. A. Age-worthy dry Chenin - Savennières produces the Loire's most structured, age-worthy dry Chenin Blanc, with intense minerality and concentration enabling decades of development.
15. C. Rosé d'Anjou character - Rosé d'Anjou is traditionally off-dry to medium-sweet, made from Grolleau with Cabernet Franc and Gamay, contrasting with the drier Cabernet d'Anjou style.
16. D. Viognier appellation - Condrieu is the Northern Rhône's exclusive Viognier appellation, producing rich, aromatic whites with apricot and floral character that rescued this variety from near extinction.
17. A. Northern Rhône red grape - Syrah is the only permitted red grape in Northern Rhône appellations, producing wines ranging from elegant (Côte-Rôtie) to powerful (Hermitage, Cornas).
18. B. Co-fermentation appellation - Côte-Rôtie traditionally permits co-fermentation of Syrah with white Viognier, which stabilizes color and adds aromatic complexity without diluting red wine character.
19. C. Côte-Rôtie white percentage - Up to 20% white grapes (Viognier) may be included in Côte-Rôtie, though most producers use far less or none. The grapes must be co-fermented, not blended.

20. D. Largest Northern Rhône appellation - Crozes-Hermitage is the largest Northern Rhône appellation by volume, surrounding the Hermitage hill and producing both red and white wines at various quality levels.
21. A. Famous Hermitage hill - The Hermitage Hill (Colline de l'Hermitage) rises above Tain-l'Hermitage, its south-facing granite slopes producing some of France's most powerful, long-lived Syrah.
22. C. Red-only Northern Rhône - Cornas produces exclusively red wine from Syrah, typically the most powerful and tannic of Northern Rhône reds, requiring extended aging to show best.
23. B. Côte-Rôtie slopes - Côte Brune (darker soils, more structured wines) and Côte Blonde (lighter soils, more elegant wines) are Côte-Rôtie's two famous slopes, often blended for balance.
24. D. White Hermitage grapes - Marsanne and Roussanne produce white Hermitage, with Marsanne providing body and almond character while Roussanne adds acidity and herbal complexity.
25. A. Southern Rhône dominant grape - Grenache dominates Southern Rhône red blends, providing the warm, generous fruit character that defines wines like Châteauneuf-du-Pape and Côtes du Rhône.
26. C. Châteauneuf-du-Pape varieties - Thirteen grape varieties are permitted in Châteauneuf-du-Pape (18 counting color variations), though most wines emphasize Grenache, Syrah, and Mourvèdre.
27. B. Châteauneuf soil feature - Galets roulés (large rounded stones) cover many Châteauneuf-du-Pape vineyards, retaining daytime heat and radiating it at night to aid ripening while improving drainage.
28. D. Rising Southern Rhône appellation - Gigondas has gained recognition as producing quality approaching Châteauneuf-du-Pape, with powerful Grenache-based reds from its elevated vineyards at the foot of the Dentelles de Montmirail.
29. A. Tavel wine type - Tavel produces exclusively rosé wine, France's most famous rosé appellation, creating fuller-bodied, more structured pink wines than typical Provence rosé.

30. C. Eastern bank appellation - Vacqueyras is located on the eastern bank of the Rhône, while Châteauneuf-du-Pape, Tavel, and Lirac occupy the western bank.
31. B. Regional Southern Rhône - Côtes du Rhône is the regional appellation covering most Southern Rhône production, producing accessible, fruit-forward wines at entry-level prices.
32. D. Structure grape - Mourvèdre adds color, tannin, and structure to Southern Rhône blends, providing backbone and aging potential to complement Grenache's fruit generosity.
33. A. Rhône Valley wind - The Mistral is the powerful cold wind funneling down the Rhône Valley, reducing disease pressure by drying vineyards but sometimes damaging vines and requiring windbreaks.
34. C. Fortified Muscat appellation - Beaumes-de-Venise produces Muscat de Beaumes-de-Venise, a Vin Doux Naturel from Muscat Blanc à Petits Grains, sweet and aromatic with golden fruit character.
35. B. Villages distinction - Côtes du Rhône-Villages indicates higher quality standards and wines from specific named communes, representing a step above basic Côtes du Rhône in the quality hierarchy.
36. D. Lychee-scented Alsace grape - Gewürztraminer produces intensely aromatic wines with distinctive lychee, rose petal, and exotic spice character, among the most recognizable white wines worldwide.
37. A. Most planted Alsace grape - Riesling is Alsace's most planted noble variety, producing wines ranging from bone-dry to lusciously sweet, with distinctive petrol-developing aging character.
38. C. Late-harvest Alsace term - Vendange Tardive indicates late-harvest wine with elevated sugar levels, producing wines ranging from off-dry to sweet depending on fermentation completion.
39. B. SGN meaning - Sélection de Grains Nobles indicates wines made from individually selected botrytis-affected berries, producing intensely concentrated sweet wines at the pinnacle of Alsace production.

40. D. Alsace Grand Cru count - Fifty-one Grand Cru vineyards exist in Alsace, each with defined boundaries and permitted varieties, representing the region's finest terroirs.
41. A. Crémant d'Alsace grape - Pinot Blanc is most commonly used for Crémant d'Alsace, producing fresh, apple-scented sparkling wines using traditional method, though other varieties are permitted.
42. B. Alsace uniqueness - Alsace is unique among French regions for its tradition of varietal labeling, with grape variety names appearing prominently on labels rather than appellation or vineyard names.
43. D. Alsace protective mountains - The Vosges Mountains protect Alsace from Atlantic rainfall, creating one of France's driest wine regions and enabling exceptional ripeness in this northerly location.
44. C. Alsace climate - Alsace has a continental climate with low rainfall due to its position in the Vosges rain shadow, producing warm, dry growing seasons ideal for aromatic variety development.
45. A. Smoky Alsace variety - Pinot Gris produces rich, full-bodied Alsace wines with smoky, spicy character and honeyed texture, quite different from lighter Italian Pinot Grigio interpretations.
46. B. Alsace red grape - Pinot Noir is the only permitted red grape in Alsace, producing light to medium-bodied wines that have improved significantly in quality and depth in recent decades.
47. C. Alsace blend designation - Edelzwicker (or the higher-quality Gentil) indicates blends of noble Alsace varieties, traditionally simpler wines though quality varies considerably.
48. D. Alsace bottle shape - The tall, slender flute bottle is traditional for Alsace wines, resembling German bottles and reflecting the region's Germanic cultural influences and history.
49. A. Languedoc schist appellation - Faugères is known for premium red wines from schist soils, producing elegant, mineral-driven wines distinct from other Languedoc appellations on different terroirs.
50. B. Corbières grapes - Carignan traditionally dominated Corbières, though modern blends emphasize Grenache and Syrah with Carignan providing structure and color in supporting roles.

51. D. High-quality Languedoc - Pic Saint-Loup has achieved recognition for wines rivaling Northern Rhône quality, with Syrah-based reds showing elegance and complexity from its elevated terroir.

52. C. Vin Doux Naturel definition - Vin Doux Naturel is fortified sweet wine made by adding grape spirit to fermenting must, preserving natural grape sweetness. It's a specialty of southern France.

53. A. Perpignan Muscat VDN - Muscat de Rivesaltes produces Vin Doux Naturel from Muscat grapes near Perpignan in Roussillon, offering aromatic, grapey sweetness at accessible prices.

54. B. Banyuls grape - Grenache is the primary grape for Banyuls, producing rich, Port-like fortified wines in both youthful (Rimage) and aged (Traditional, Hors d'Age) styles.

55. C. Port-like French VDN - Banyuls is often compared to Port for its rich, powerful character from Grenache, produced on steep coastal schist slopes near the Spanish border.

56. D. Provence specialty - Provence is most famous for rosé production, accounting for approximately 90% of regional output and setting global standards for pale, dry, elegant pink wines.

57. A. Major Provence rosé appellation - Côtes de Provence is the largest Provence appellation, producing the majority of the region's rosé from Grenache, Cinsault, Syrah, and Mourvèdre.

58. B. Mourvèdre Provence appellation - Bandol produces the finest Mourvèdre-based wines outside Spain, with age-worthy reds requiring minimum 50% Mourvèdre and developing complexity over decades.

59. D. Bandol Mourvèdre requirement - Bandol red wines require minimum 50% Mourvèdre, the highest mandated percentage in France, ensuring the variety's structure and aging potential define these wines.

60. C. Marseille white wine appellation - Cassis (not to be confused with the blackcurrant liqueur) is a small appellation near Marseille producing mainly white wines from Marsanne, Clairette, and local varieties.

61. A. Cahors grape - Malbec (locally called Côt or Auxerrois) is Cahors's signature grape, producing deeply colored, structured wines historically known as "black wines" that require aging.
62. B. Tannat appellation - Madiran in the Southwest produces powerful red wines based on Tannat, a variety known for intense tannins that modern winemaking has learned to tame.
63. C. Jurançon wine type - Jurançon is primarily known for sweet white wines (Jurançon and Jurançon Moelleux) from late-harvested grapes, though dry versions (Jurançon Sec) also exist.
64. D. Jurançon grapes - Petit Manseng and Gros Manseng produce Jurançon wines, with Petit Manseng's smaller berries concentrating flavors for sweet wines while Gros Manseng dominates dry styles.
65. A. Cahors historical name - "Black Wine" (Vin Noir) was Cahors's historical designation, referring to the deeply pigmented wines from Malbec that were famous throughout Europe before phylloxera.
66. B. Bordeaux-similar Southwest - Bergerac, located east of Bordeaux, produces wines from the same grape varieties (Merlot, Cabernet Sauvignon, Cabernet Franc, Sauvignon Blanc, Sémillon) in similar styles at lower prices.
67. D. Négrette region - Négrette is associated with Fronton near Toulouse, producing distinctive red and rosé wines with violet aromatics and soft, approachable tannins.
68. C. Basque appellation - Irouléguay is the tiny Basque Country appellation producing red, white, and rosé wines from steep mountain terraces using Tannat, Cabernet Franc, and local varieties.
69. A. Pacherenc du Vic-Bilh - Pacherenc du Vic-Bilh is the white wine appellation sharing geography with Madiran, producing both dry and sweet wines from local varieties including Arrufiac and Petit Manseng.
70. B. Cabernet Franc relative - Fer Servadou (also called Braucol or Mansois) is related to Cabernet Franc, producing structured, tannic wines in various Southwest appellations.

71. C. Jura signature wine - Vin Jaune is the Jura's most distinctive wine, an oxidative style aged under a film of yeast for over six years, producing unique nutty, curry-spiced character.

72. D. Vin Jaune grape - Savagnin is the exclusive grape for Vin Jaune, a variety producing intensely flavored wines that withstand the extended oxidative aging process.

73. A. Vin Jaune aging requirement - Vin Jaune must age under voile (a film of yeast similar to Sherry's flor) for minimum six years and three months in partially-filled barrels.

74. B. Vin Jaune bottle - The clavelin is the distinctive 62cl bottle used exclusively for Vin Jaune, its unusual size representing what remains from one liter after evaporation during extended aging.

75. D. Sherry-similar Jura - Vin Jaune resembles Fino Sherry in production method, aging under a protective yeast film that creates similar (though distinct) nutty, oxidative character.

76. C. Macvin definition - Macvin du Jura is a mistelle made by adding marc (grape spirit) to unfermented grape juice, creating a sweet fortified wine quite different from Vin Doux Naturel.

77. A. Pale Jura red grape - Poulsard (also called Ploussard) produces very pale red wines with delicate fruit character and light tannins, sometimes difficult to distinguish from dark rosé.

78. B. Vin de Paille style - Vin de Paille ("straw wine") is sweet wine made from grapes dried on straw mats, concentrating sugars before pressing and fermentation.

79. C. Best Vin Jaune appellation - Château-Chalon is considered the finest appellation for Vin Jaune, dedicated exclusively to this oxidative style from a dramatic limestone escarpment.

80. D. Vin Jaune character source - Aging under voile (flor) yeast gives Vin Jaune its distinctive character. The yeast film protects wine from full oxidation while allowing development of complex nutty, curry-spiced flavors.

81. A. Most planted Savoie grape - Jacquère is Savoie's most planted variety, producing light, crisp, mountain-fresh white wines that pair perfectly with local cheese dishes.
82. B. Roussette identity - Altesse is the local name for Roussette, a high-quality variety producing more complex, aromatic wines than Jacquère, with designated appellations for Roussette de Savoie.
83. D. Bergeron appellation - Chignin-Bergeron is the Savoie appellation specifically for Bergeron (the local name for Roussanne), producing richer, more textured wines than typical Alpine whites.
84. C. Seyssel wine styles - Seyssel produces both still and sparkling white wines from Altesse, with Seyssel Mousseux being a traditional method sparkling specialty of the appellation.
85. A. Savoie red grape - Mondeuse is Savoie's signature red grape, producing peppery, structured wines with distinctive character unrelated to other French varieties.
86. B. Jacquère character - Jacquère produces light, crisp, and mineral white wines with modest alcohol and refreshing acidity, perfect for Alpine cuisine.
87. C. Savoie lake influence - Lake Bourget (France's largest natural lake) influences many Savoie vineyards, moderating temperatures and reducing frost risk in this alpine climate.
88. D. Savoie cuisine pairing - Alpine cheese dishes like fondue and raclette pair perfectly with crisp, mineral Savoie whites, a classic regional combination.
89. A. Crépy grape - Chasselas produces the wines of Crépy, a small appellation on Lake Geneva's shores producing light, delicate whites in the Swiss tradition.
90. B. Roussette de Savoie distinction - Roussette de Savoie is made from Altesse, producing wines with more body and complexity than Jacquère-based wines, sometimes with designated village names.
91. D. Main Corsican grape - Nielluccio is Corsica's main red grape, genetically related to Sangiovese, producing structured wines with red fruit character and Mediterranean herbal notes.

92. C. Vermentinu French name - Vermentinu is called Rolle in mainland France (Provence and Languedoc), producing aromatic white wines with citrus and herbal character.
93. A. Top Corsican appellation - Patrimonio is considered Corsica's finest appellation, producing exceptional wines from Nielluccio (red) and Vermentinu (white) on chalky clay soils.
94. B. Muscat du Cap Corse style - Muscat du Cap Corse is a Vin Doux Naturel, a fortified sweet wine made from Muscat Blanc à Petits Grains in the northern tip of Corsica.
95. C. Ajaccio grape - Sciaccarello is associated with Ajaccio on Corsica's western coast, producing aromatic, lighter-bodied red wines with distinctive peppery, herbal character.
96. D. Corsican climate - Corsica has a Mediterranean climate with hot, dry summers and mild winters, moderated by maritime influence and elevation in the island's mountainous interior.
97. A. Island of Beauty - Corsica is known as "the Island of Beauty" (Île de Beauté), reflected in its dramatic landscapes and increasingly recognized wine quality.
98. B. Nielluccio and Sangiovese - Nielluccio is genetically identical or very closely related to Sangiovese, suggesting historical grape movement between Corsica and Tuscany.
99. D. Corsican wine interest - Elegant rosé and distinctive reds from indigenous varieties have generated increased international interest in Corsican wines as alternatives to mainstream French regions.
100. C. Patrimonio white grape - Vermentinu produces the white wines of Patrimonio, creating aromatic, citrus-scented wines with good structure from the appellation's chalky soils.