

PRACTICE EXAM 15: CSW SIMULATION (100 QUESTIONS)

Time Allowed: 60 Minutes

1. A wine professional encounters a bottle from Burgundy labeled "Pernand-Vergelesses." This lesser-known village sits adjacent to the famous hill of Corton and produces both red and white wines at attractive prices. In which sub-region of Burgundy is this village located?

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

2. A candidate studying the annual growth cycle of the grapevine encounters the term "budbreak." In which season does this event occur in the Northern Hemisphere, and what does it signal?

- A. Spring — the emergence of new green shoots from dormant buds, marking the start of the growing season
- B. Autumn — the shedding of leaves and transition to winter dormancy
- C. Summer — the onset of flowering and pollination of grape blossoms
- D. Winter — the hardening of woody canes for cold weather survival

3. A sommelier encounters a wine from the Côte de Nuits labeled "Échézeaux Grand Cru." This vineyard is located in which commune?

- A. Gevrey-Chambertin
- B. Morey-Saint-Denis
- C. Chambolle-Musigny
- D. Flagey-Échézeaux (wines sold under the Vosne-Romanée commune)

4. A wine from Argentina is produced from the country's second most planted red grape. The wine is soft, fruity, and approachable with moderate tannin. Which grape variety is this?

- A. Malbec
- B. Bonarda
- C. Torrontés
- D. Tannat

5. A candidate encounters a wine from the Jura region of eastern France. The wine has a distinctive nutty, oxidative character and is produced under a film of yeast similar to Sherry's flor. What is this wine called?

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

6. A wine professional encounters a bottle labeled "Grüner Veltliner Smaragd" from the Wachau. The guest asks what makes Grüner Veltliner different from Riesling in terms of aromatic profile. What is the most accurate answer?

- A. Grüner Veltliner displays characteristic white pepper, lentil, and citrus notes, while Riesling shows lime, petrol, and floral character
- B. Both varieties produce identical aromatic profiles with no distinguishing traits
- C. Riesling displays white pepper character while Grüner Veltliner shows petrol notes
- D. Grüner Veltliner is always sweet while Riesling is always bone-dry

7. A wine from the Rhône Valley is labeled "Condrieu." A guest asks whether this wine will age well. Based on the variety's typical structural characteristics, what challenge does Condrieu face with long-term cellaring?

- A. Excessive tannin that becomes harsh and bitter with bottle age
- B. Excessively high acidity that becomes more aggressive over time
- C. Excessive carbon dioxide that expands and pushes the cork
- D. Naturally low acidity that can cause the wine to become heavy and lose freshness

8. A candidate encounters a wine from the Côte de Beaune village of Chassagne-Montrachet. Although this village is famous for its Grand Cru Chardonnay, what percentage of its production is actually red wine from Pinot Noir?

- A. Zero percent — the village produces exclusively white wine
- B. Approximately one-third of production is red Pinot Noir
- C. Over 90 percent of production is red wine
- D. Exactly 50 percent red and 50 percent white by law

9. A wine labeled "Alsace Pinot Noir" is the only red wine produced in this predominantly white wine region. What general style does Alsace Pinot Noir display?

- A. Full-bodied, deeply tannic, and aged in new oak for three years
- B. A sweet, fortified dessert wine from botrytis-affected red grapes
- C. Light to medium-bodied with red fruit character and moderate structure
- D. A sparkling rosé produced by the traditional method exclusively

10. A wine from Bordeaux's Right Bank is labeled "Fronsac." This lesser-known appellation produces primarily Merlot-based reds. Where is Fronsac situated relative to more famous Right Bank communes?

- A. Near Pomerol and Saint-Émilion, offering structured Merlot-based wines at lower prices
- B. On the Left Bank between Margaux and Pauillac
- C. In the Sauternes sweet wine zone south of the Garonne
- D. In the Entre-Deux-Mers dry white wine region

11. A candidate encounters a wine from South Africa's Elgin region. This cool-climate area south of Stellenbosch has gained recognition for which grape varieties?

- A. Pinotage and Cabernet Sauvignon in a warm-climate style
- B. Muscat and Pedro Ximénez for fortified sweet wines
- C. Monastrell and Carignan from old bush vines
- D. Chardonnay, Pinot Noir, and Sauvignon Blanc

12. A wine professional encounters a wine from the Rhône Valley labeled "Vacqueyras." This Southern Rhône appellation was elevated from Côtes du Rhône-Villages status in 1990. Which grape variety dominates its red wines?

- A. Syrah

- B. Grenache
- C. Mourvèdre
- D. Viognier

13. A sommelier is training servers on proper decanting technique for a young, tannic Barolo. What is the primary purpose of decanting this wine?

- A. To warm the wine rapidly from cellar to serving temperature
- B. To add sulfur dioxide to preserve the wine's freshness
- C. To expose the wine to oxygen, softening tannins and allowing aromatics to develop
- D. To filter out natural cork particles that dissolved during storage

14. A candidate encounters a wine from New Zealand's Waipara Valley in Canterbury on the South Island. This emerging region has shown particular promise for which two grape varieties?

- A. Pinot Noir and Riesling
- B. Sauvignon Blanc and Merlot
- C. Cabernet Sauvignon and Syrah
- D. Chardonnay and Gewürztraminer

15. A wine from Germany is labeled "Ahr Spätburgunder." The Ahr is Germany's smallest major wine region and is located further north than any other significant Pinot Noir region in the world. What climate feature allows red grapes to ripen here?

- A. Tropical monsoon rainfall that provides constant warmth
- B. High altitude above 2,000 meters creating intense UV exposure
- C. Deep underground hot springs warming the vineyard soils
- D. Steep, south-facing slate slopes along a sheltered river valley that trap heat

16. A wine professional encounters a wine from Italy's Marche region labeled "Verdicchio dei Castelli di Jesi DOC." What type of wine does this produce?

- A. A powerful tannic red from Montepulciano grapes aged in oak
- B. A crisp, medium-bodied white with citrus and almond character
- C. A sweet passito wine from sun-dried Trebbiano grapes
- D. A sparkling red produced by the Charmat method

17. A candidate encounters a wine from the Côte de Beaune village of Santenay. This village at the southern end of the Côte d'Or produces wines that represent excellent value. Which grape variety dominates Santenay's red wine production?

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

18. A wine from Chile is labeled "Pais." This grape is one of the oldest varieties planted in the Americas, brought by Spanish missionaries in the 16th century. What style does modern artisanal Pais typically produce?

- A. Deeply tannic, full-bodied red requiring decades of aging
- B. A sweet fortified wine produced in the solera system
- C. Light, fresh, fruity red for everyday drinking — sometimes compared to Beaujolais
- D. An intensely aromatic white with floral and tropical character

19. A wine professional encounters a bottle from the Jura labeled "Crémant du Jura." What production method must this sparkling wine use?

- A. Charmat method in pressurized stainless steel tanks
- B. Carbonation by direct injection of CO₂ into still wine
- C. Ancestral method with no disgorgement or dosage
- D. Traditional method with secondary fermentation in bottle

20. A candidate encounters a wine from Portugal's Setúbal Peninsula labeled "Moscatel de Setúbal." This is a fortified sweet wine. Which grape variety produces it?

- A. Touriga Nacional
- B. Muscat of Alexandria (Moscatel)
- C. Baga
- D. Alvarinho

21. A sommelier encounters a guest who is interested in the concept of "minerality" in wine. The guest asks what causes this perceived character. Based on current scientific understanding, what is the most accurate response?

- A. Minerals are absorbed directly from the soil through vine roots and deposited in the grape juice
- B. Minerality is caused exclusively by the addition of limestone powder during fermentation
- C. The term has no agreed scientific definition — it likely involves complex interactions between acidity, phenolics, sulfur compounds, and winemaking choices
- D. Mineral character comes from the glass material reacting chemically with the wine during serving

22. A wine from Spain's Penedès region is produced using the traditional method from Macabeo, Xarel·lo, and Parellada. This sparkling wine is labeled "Cava Reserva." What minimum lees aging is required?

- A. 9 months
- B. 15 months
- C. 30 months
- D. 36 months

23. A wine professional encounters a wine from Australia's Eden Valley. This region produces outstanding Riesling that differs stylistically from neighboring Clare Valley. How do Eden Valley Rieslings generally compare?

- A. Eden Valley produces only sweet Riesling while Clare Valley is exclusively dry
- B. Both regions produce identical wines with no differences whatsoever
- C. Eden Valley tends to be more perfumed and aromatic with floral notes, while Clare Valley is more austere and mineral
- D. Eden Valley Riesling is always oaked while Clare Valley is always unoaked

24. A candidate encounters a wine from Italy labeled "Soave Classico DOC." This white wine from the Veneto is produced predominantly from which grape variety?

- A. Garganega
- B. Corvina
- C. Trebbiano
- D. Glera

25. A wine from the Languedoc appellation of Corbières is a red blend. The warm Mediterranean climate and garigue-covered hillsides produce wines that are rustic, herbal, and value-driven. Which grape variety typically dominates these blends?

- A. Pinot Noir
- B. Nebbiolo
- C. Cabernet Franc
- D. Carignan and/or Grenache

26. A wine professional encounters a wine from South Africa labeled "Stellenbosch Cabernet Sauvignon." Stellenbosch is South Africa's most famous red wine region. What climate type characterizes this area?

- A. Extreme continental with harsh winters and very short growing seasons
- B. Mediterranean — warm, dry summers moderated by the influence of False Bay and the Benguela Current
- C. Tropical monsoon with heavy growing-season rainfall
- D. Alpine — high-altitude vineyards above 2,000 meters

27. A candidate encounters a wine from Burgundy labeled "Givry Premier Cru." Givry is located in which Burgundy sub-region?

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

28. A wine labeled "Muscadet Cru Communaux" represents a recent addition to the Muscadet classification. These specific village designations require longer lees aging than standard Sur Lie. From which grape variety is Muscadet produced?

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

29. A wine from Greece's Nemea appellation is a full-bodied red with deep color and spice character. This region in the Peloponnese is the benchmark for which indigenous grape variety?

- A. Xinomavro
- B. Assyrtiko
- C. Moschofilero
- D. Agiorgitiko

30. A wine professional encounters a wine from Portugal's Alentejo region. This hot, dry region in southern Portugal has become the country's most commercially successful table wine area. Which international grape variety has thrived here alongside indigenous Portuguese varieties?

- A. Pinot Noir
- B. Syrah (Shiraz)
- C. Riesling
- D. Pinot Grigio

31. A candidate encounters a wine from the Côte de Beaune labeled "Saint-Aubin." This village sits behind the famous hill of Montrachet and produces both red and white wines. What makes Saint-Aubin notable among Burgundy collectors?

- A. It produces only Grand Cru wines at the highest possible quality
- B. It is the only Burgundy village exclusively producing sparkling wine
- C. It offers high-quality Premier Cru wines at prices well below neighboring Puligny and Chassagne-Montrachet
- D. It is the warmest village in Burgundy producing only full-bodied reds

32. A wine from New Zealand's Waiheke Island near Auckland is a red Bordeaux-style blend. What climate characteristic distinguishes this island from Marlborough?

- A. Warmer temperatures suited to Cabernet Sauvignon and Merlot rather than Sauvignon Blanc
- B. Arctic conditions requiring heated greenhouses for grape growing
- C. Identical climate to Marlborough producing the same wine styles
- D. Tropical monsoon conditions with year-round heavy rainfall

33. A wine professional encounters a wine from the Languedoc labeled "Minervois La Livinière." This was the first Languedoc village to earn its own AOP. Which grape varieties typically dominate blends from this zone?

- A. Chardonnay and Sauvignon Blanc for dry white wines
- B. Riesling and Gewürztraminer for aromatic off-dry whites
- C. Pinot Noir and Gamay for light, fruity reds
- D. Syrah, Grenache, and Mourvèdre for structured, concentrated reds

34. A candidate encounters a wine from Austria's Kremstal DAC. Like the neighboring Kamptal and Wachau, Kremstal produces its finest wines from which two grape varieties?

- A. Blaufränkisch and Zweigelt
- B. Grüner Veltliner and Riesling
- C. Sauvignon Blanc and Pinot Blanc
- D. Muscat and Gewürztraminer

35. A wine from Bordeaux is labeled "Pessac-Léognan." This appellation was carved from the northern Graves in 1987. It is home to how many of the 1855 Classification's First Growth red wine estates?

- A. None — no First Growths are located here
- B. Three — Lafite, Latour, and Mouton Rothschild
- C. One — Château Haut-Brion
- D. Five — all First Growths are in Pessac-Léognan

36. A wine professional encounters a wine from California labeled "Lodi AVA Zinfandel." Lodi has become one of California's most important regions for old-vine Zinfandel. What climate type characterizes this inland San Joaquin Valley location?

- A. Warm Mediterranean with hot daytime temperatures moderated by the Sacramento River Delta breezes
- B. Cool maritime with heavy fog similar to the Sonoma Coast
- C. Alpine conditions at elevations above 1,500 meters
- D. Tropical with year-round warmth and heavy monsoon rainfall

37. A candidate encounters a wine from Piedmont labeled "Langhe Nebbiolo DOC." How does this wine relate to Barolo and Barbaresco in terms of classification?

- A. Langhe Nebbiolo is classified above Barolo as the highest Piedmont tier

- B. Langhe Nebbiolo, Barolo, and Barbaresco are identical classifications
- C. Langhe Nebbiolo is a higher-alcohol fortified version of Barolo
- D. Langhe Nebbiolo is a broader, more accessible classification than the stricter Barolo and Barbaresco DOCGs

38. A wine from Bordeaux's Left Bank is labeled "Saint-Estèphe." This northernmost commune of the Haut-Médoc is known for producing which general style compared to neighboring Pauillac?

- A. Sweeter, lighter wines with minimal tannin structure
- B. More austere, tannic wines from clay-heavy soils that are slower to develop
- C. Exclusively white wines from Sauvignon Blanc and Sémillon
- D. Light, fruity rosé produced by the direct press method

39. A wine professional encounters a wine from South America labeled "Torrontés" from Cafayate in Argentina's Salta province. What compound class is primarily responsible for this variety's intense floral and aromatic character?

- A. Anthocyanins providing deep red pigmentation
- B. Tannins extracted from thick grape skins during maceration
- C. Monoterpenes — the same class of aromatic compounds found in Muscat and Gewürztraminer
- D. Methoxypyrazines producing herbaceous green pepper character

40. A candidate encounters a wine from Bordeaux labeled "Cadillac Côtes de Bordeaux." This appellation on the Right Bank produces red wines that offer excellent value. Which grape variety dominates most Right Bank blends?

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

D. Merlot

41. A wine from Spain's Valdepeñas DO in central La Mancha is produced from Tempranillo, known locally as Cencibel. What makes this region commercially significant?

A. It produces large volumes of affordable, everyday Tempranillo that represent excellent value

B. It produces exclusively Grand Cru level wines at prices exceeding Vega Sicilia

C. It is Spain's only region permitted to produce sparkling Cava

D. It produces exclusively white wines from the Airén grape variety

42. A wine professional encounters a wine from Italy labeled "Lambrusco di Sorbara DOC." The Sorbara sub-variety is considered the finest and most delicate of the Lambrusco types. What color is Lambrusco di Sorbara typically?

A. Deep, opaque black-purple with no transparency

B. Golden-amber similar to an aged Sauternes

C. Light ruby to rosé-pink with notable transparency

D. Bright green reflecting the grape's unripe harvest

43. A candidate encounters a wine from the Southern Rhône labeled "Lirac." This appellation directly across the river from Châteauneuf-du-Pape produces reds, whites, and rosés. Which grape variety dominates Lirac's red wines?

A. Syrah exclusively with no blending permitted

B. Mourvèdre at a mandatory minimum of 80 percent

C. Pinot Noir grown at high altitude for elegance

D. Grenache in the classic Southern Rhône blending tradition

44. A wine from Switzerland is produced from Chasselas — the country's most widely planted white grape. In which Swiss wine region is Chasselas most important, and what Lake provides moderating influence?

- A. The Rhône Valley and Lake Como
- B. The Vaud canton along the shores of Lake Geneva (Lac Léman)
- C. The Ticino canton along the shores of Lake Maggiore
- D. The Graubünden canton along the shores of Lake Zurich

45. A wine professional encounters a bottle from the Languedoc labeled "Pic Saint-Loup AOP." This appellation near Montpellier has gained a reputation for producing which style of wine?

- A. Structured, age-worthy reds primarily from Syrah, Grenache, and Mourvèdre
- B. Sweet, botrytized dessert wines from late-harvested Muscat
- C. Traditional method sparkling wines from Chardonnay
- D. Dry white wines exclusively from Viognier grapes

46. A candidate encounters a wine from Hungary labeled "Egri Bikavér." This blend from the Eger region is known by its traditional English translation. What is this wine commonly called?

- A. Hungarian Gold
- B. Tokaji Nectar
- C. Bull's Blood of Eger
- D. Royal Furmint Reserve

47. A wine from the island of Corsica is produced from a grape variety known locally as Nielluccio. DNA analysis has confirmed this grape is genetically identical to which famous Italian variety?

- A. Nebbiolo

- B. Aglianico
- C. Primitivo
- D. Sangiovese

48. A wine professional encounters a Champagne house that produces a "Prestige Cuvée." Examples include Dom Pérignon, Cristal, and La Grande Dame. What generally characterizes these wines compared to standard non-vintage offerings?

- A. They are always the least expensive wines in a house's portfolio
- B. They represent the finest expression of a house's style, from the best vineyards and vintages, with extended aging
- C. They are produced using the Charmat method for fresh, fruity character
- D. They contain no Pinot Noir and must be 100 percent Chardonnay

49. A candidate encounters a wine from the Rhône Valley labeled "Rasteau." This Southern Rhône village produces both dry red table wines and a fortified sweet wine. What is the fortified version called?

- A. Rasteau Vin Doux Naturel
- B. Rasteau Crémant
- C. Rasteau Vin de Paille
- D. Rasteau Eiswein

50. A wine from New Zealand is produced from a grape variety that accounts for a small but growing percentage of plantings and has found particular success in Hawke's Bay and Waiheke Island. The wine is a peppery, medium-bodied red. Which variety is this?

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

D. Malbec

51. A wine professional encounters a wine from the Côte de Beaune labeled "Auxey-Duresses." This lesser-known village offers both red and white Burgundy at attractive prices. It sits in the valley behind which two famous white wine villages?

A. Gevrey-Chambertin and Morey-Saint-Denis

B. Beaune and Pommard

C. Nuits-Saint-Georges and Vosne-Romanée

D. Meursault and Puligny-Montrachet

52. A candidate encounters a wine from Spain's Canary Islands. Volcanic soils, ancient ungrafted vines, and unique grape varieties define these Atlantic archipelago vineyards. Which grape variety is the most important white of the Canary Islands?

A. Albariño

B. Listán Blanco (Palomino Fino)

C. Verdejo

D. Tempranillo

53. A wine from the Southern Rhône is labeled "Beaumes-de-Venise." While this village is famous for its sweet Muscat VDN, it also produces dry red wines. Which grape variety dominates these dry reds?

A. Grenache

B. Viognier

C. Muscat

D. Syrah

54. A wine professional encounters a wine from Italy's Friuli-Venezia Giulia labeled "Collio DOC Friulano." This dry white was formerly known by another name until an EU ruling in 2007 required the change. What was this grape previously called?

- A. Pinot Bianco
- B. Ribolla Gialla
- C. Tocai Friulano
- D. Malvasia Istriana

55. A candidate encounters a wine from the Languedoc labeled "Faugères AOP." This hillside appellation sits on distinctive schist soils and produces primarily which style?

- A. Traditional method sparkling wines from Chardonnay
- B. Sweet botrytized dessert wines from Sémillon
- C. Dry white wines from Sauvignon Blanc exclusively
- D. Structured, mineral reds from Syrah, Grenache, and Mourvèdre on schist

56. A wine from Bordeaux is labeled "Pessac-Léognan" and is a dry white blend. This appellation is unique among Bordeaux's top areas for producing which combination of styles at the highest level?

- A. Only sweet wines from botrytis-affected grapes
- B. Both world-class dry red and dry white wines from the same estates
- C. Exclusively sparkling wines by the traditional method
- D. Only rosé wines using the direct press method

57. A wine professional encounters a wine from Piedmont labeled "Timorasso." This obscure indigenous white variety from the Colli Tortonesi area has been revived by a small group of producers. What style does Timorasso typically produce?

- A. Full-bodied, structured, mineral white with significant aging potential
- B. Light, fizzy, sweet wine similar to Moscato d'Asti
- C. Deeply colored red wine with powerful tannins
- D. Fortified dessert wine aged in the solera system

58. A candidate encounters a wine from the Jura labeled "Vin de Paille." How is this sweet wine produced?

- A. Grapes are frozen on the vine and pressed while frozen
- B. Grapes are fortified with grape spirit during fermentation
- C. Grapes are dried on straw mats for several months to concentrate sugars before pressing
- D. Grapes are infected with noble rot in humid riverside conditions

59. A wine from Portugal is labeled "Bairrada DOC Espumante." What type of wine is this, and what production method is used?

- A. A still red wine aged for five years in oak barrels
- B. A sweet fortified wine from the Baga grape
- C. A dry white wine produced from Arinto in stainless steel
- D. A sparkling wine produced by the traditional method

60. A wine professional encounters a wine from Italy's Liguria coast labeled "Cinque Terre DOC." This white wine is produced on dramatically steep, terraced vineyards overlooking the Mediterranean. Which grape varieties are primarily used?

- A. Nebbiolo and Barbera for full-bodied red wines

- B. Bosco, Albarola, and Vermentino for crisp, mineral white wines
- C. Sangiovese and Canaiolo for Chianti-style red blends
- D. Glera and Prosecco for sparkling wine production

61. A candidate encounters a wine from the Rhône Valley labeled "Saint-Péray." This is the southernmost appellation of the Northern Rhône. What type of wine does it primarily produce?

- A. Dry red wines from 100 percent Syrah aged in oak
- B. Sparkling and still white wines from Marsanne and Roussanne
- C. Sweet botrytized wines from Viognier grapes
- D. Fortified wines in the Vin Doux Naturel tradition

62. A wine from California is labeled "Paso Robles Zinfandel." Zinfandel has been an important variety in California since the 19th century. DNA analysis confirmed Zinfandel is genetically identical to which two international synonyms?

- A. Tempranillo (Spain) and Tinta Roriz (Portugal)
- B. Grenache (France) and Garnacha (Spain)
- C. Nebbiolo (Piedmont) and Chiavennasca (Lombardy)
- D. Primitivo (Italy) and Crljenak Kaštelanski (Croatia)

63. A wine professional encounters a wine from South Africa's Robertson region. This warm, limestone-rich inland valley east of Cape Town has gained recognition for which grape variety that thrives in its chalky soils?

- A. Pinotage exclusively in a heavily oaked style
- B. Pinot Noir in a cool-climate Burgundian expression
- C. Chardonnay — producing rich, lime-inflected wines from calcareous terroir
- D. Nebbiolo in a Barolo-influenced winemaking approach

64. A candidate encounters a wine from Bordeaux labeled "Canon-Fronsac." This small Right Bank appellation is considered the superior zone within the broader Fronsac area. Which grape variety dominates these wines?

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

65. A wine from Germany is labeled "Saale-Unstrut Müller-Thurgau." This is one of Germany's two easternmost wine regions, located in the former East Germany. What climate type characterizes these continental vineyards?

- A. Warm maritime with oceanic fog influence
- B. Cool continental with a short growing season and frost risk
- C. Tropical with year-round warm temperatures
- D. Mediterranean with warm, dry summers and mild winters

66. A wine professional encounters a wine from Piedmont labeled "Erbaluce di Caluso DOCG." This little-known white grape from northern Piedmont produces wines in multiple styles. Which styles can Erbaluce legally produce?

- A. Only deeply tannic red wines aged in new oak
- B. Only sweet passito wines from dried grapes
- C. Only sparkling wines produced by the Charmat method
- D. Dry still, sparkling (spumante), and sweet passito versions

67. A candidate encounters a wine from the Southern Rhône labeled "Vinsobres." This village was elevated to its own AOP in 2006 from Côtes du Rhône-Villages status. What style of wine does it produce?

- A. Full-bodied, Grenache-dominated red wines with structure and aging potential
- B. Exclusively dry white wines from Clairette and Marsanne
- C. Sweet botrytized dessert wines from Viognier
- D. Traditional method sparkling wines from Grenache Blanc

68. A wine from New Zealand's Gisborne region on the North Island is produced from Chardonnay. This warm, humid region was historically one of New Zealand's largest grape-growing areas. What has been its primary role in the New Zealand wine industry?

- A. Producing exclusively Sauvignon Blanc for the domestic market
- B. Supplying fortified wines for export to Australia only
- C. Providing bulk Chardonnay and Müller-Thurgau for commercial blends
- D. Growing exclusively Pinot Noir for prestige single-vineyard bottlings

69. A wine professional encounters a wine from Spain labeled "Txakolina" (Chacolí). This effervescent white wine comes from which region of Spain?

- A. Andalucía in the deep south near Jerez
- B. The Basque Country along the Bay of Biscay coast
- C. La Mancha in the central plateau interior
- D. The Canary Islands in the Atlantic Ocean

70. A candidate encounters a wine from Italy's Campania region labeled "Lacryma Christi del Vesuvio DOC." This wine is produced on the slopes of which famous geographic feature?

- A. Mount Etna in Sicily

- B. The Amalfi Coast cliffs
- C. The Po River delta in Emilia-Romagna
- D. Mount Vesuvius near Naples

71. A wine from the Loire Valley is labeled "Quarts de Chaume Grand Cru." This prestigious sweet wine appellation was elevated to Grand Cru status in 2011. Which grape variety produces it, and what concentration method is used?

- A. Chenin Blanc concentrated by noble rot
- B. Sauvignon Blanc concentrated by cryoextraction
- C. Melon de Bourgogne concentrated by sun-drying
- D. Cabernet Franc concentrated by extended hang time

72. A wine professional encounters a wine from Australia labeled "Tasmania Pinot Noir." Tasmania has emerged as one of Australia's most exciting cool-climate regions. What geographic factor creates its cool growing conditions?

- A. High altitude above 2,000 meters in the Australian Alps
- B. Proximity to the Outback creating hot, dry conditions
- C. Its island location at approximately 42 degrees south latitude, surrounded by cool ocean waters
- D. Dense tropical rainforest canopy blocking all direct sunlight

73. A candidate encounters a wine from the Rhône Valley labeled "Costières de Nîmes." Although technically part of the Languedoc administratively, this appellation is classified within which wine region?

- A. Burgundy
- B. The Southern Rhône
- C. Alsace
- D. The Loire Valley

74. A wine from the island of Crete is produced from Vidiano — one of Greece's revived indigenous white varieties. What has driven the resurgence of these obscure Greek grapes in recent decades?

- A. EU regulations requiring all Greek wines to use only indigenous varieties
- B. A complete ban on international varieties throughout Greece
- C. Declining global interest in Greek wine forcing producers to cut costs
- D. A quality movement by young Greek producers seeking distinctive identity through heritage varieties

75. A wine professional encounters a wine labeled "Cerasuolo d'Abruzzo DOC." Despite sounding similar to Sicily's Cerasuolo di Vittoria, this is a completely different wine. What type of wine is Cerasuolo d'Abruzzo?

- A. A rosé (cerasuolo) wine produced from the Montepulciano grape in Abruzzo
- B. A sweet dessert wine from botrytis-affected Trebbiano
- C. A sparkling red from Sangiovese grapes
- D. A dry white wine from Pecorino grapes

76. A candidate encounters a wine from Bordeaux labeled "Graves." Before the creation of Pessac-Léognan in 1987, this single appellation covered all of what is now two separate zones. What makes the remaining Graves appellation (south of Pessac-Léognan) a strong value proposition?

- A. Graves wines are identical to First Growth quality at half the price
- B. All remaining Graves wines are sweet botrytized dessert wines
- C. The southern Graves produces good-quality reds and whites from the same grape varieties as Pessac-Léognan at lower prices
- D. Graves wines are exclusively produced from Malbec grapes

77. A wine from England's Sussex region is a sparkling wine produced by the traditional method from Chardonnay, Pinot Noir, and Pinot Meunier. What geological feature do England's best sparkling wine vineyards share with Champagne?

- A. Volcanic basalt from ancient eruptions
- B. Deep alluvial gravel from glacial deposits
- C. Terra rossa — red earth over limestone
- D. Chalk — the same geological seam that extends from Champagne under the English Channel

78. A wine professional encounters a wine from Piedmont labeled "Dogliani DOCG." This appellation produces wine exclusively from which grape variety?

- A. Nebbiolo
- B. Dolcetto
- C. Barbera
- D. Arneis

79. A candidate encounters a wine from the Loire Valley labeled "Jasnières." This tiny appellation in the Sarthe department produces dry and sweet white wines. Which grape variety is used?

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

80. A wine from California's Sierra Foothills is produced from old-vine Zinfandel. The El Dorado and Amador County AVAs sit at elevations of 300 to 900 meters. What advantage does this altitude provide?

- A. It eliminates all vineyard pests through extreme cold

- B. It creates conditions too warm for any white grape variety
- C. Cool nights at elevation preserve acidity and balance the rich fruit character
- D. It produces exclusively sweet wines from frozen grapes

81. A wine professional encounters a wine from Bordeaux's Saint-Émilion labeled "Premier Grand Cru Classé A." This is the highest tier within the Saint-Émilion classification. Which two estates have historically held this designation?

- A. Château Lafite Rothschild and Château Latour
- B. Château Margaux and Château Haut-Brion
- C. Château Pétrus and Château Le Pin
- D. Château Ausone and Château Cheval Blanc

82. A candidate encounters a wine from the Languedoc labeled "Saint-Chinian AOP." This appellation sits on a transition zone between schist and limestone soils. Which grape varieties dominate the red blends?

- A. Chardonnay and Pinot Blanc for dry white wines
- B. Syrah, Grenache, and Mourvèdre
- C. Pinot Noir and Gamay in a Burgundian style
- D. Tempranillo and Garnacha in a Rioja-influenced approach

83. A wine from the Côte de Beaune is labeled "Savigny-lès-Beaune." This village flanks the city of Beaune itself and produces mostly red wine. What grape variety is used for Savigny's reds?

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

84. A wine professional encounters a wine from the Mosel tributary called the Saar. Riesling from the Saar is known for an even more delicate, racy style than main Mosel wines. What accounts for this heightened finesse?

- A. The Saar is Germany's warmest sub-region producing overripe wines
- B. Heavy use of new oak barriques creates the perception of delicacy
- C. The Saar's cooler temperatures and more marginal conditions produce lighter, higher-acid, more crystalline Rieslings
- D. Saar vineyards are planted exclusively to Müller-Thurgau

85. A candidate encounters a wine from the Penedès region in Catalonia. While Penedès is most famous for Cava production, still wines are also produced here. Which grape variety has Miguel Torres championed for premium still reds in Penedès?

- A. Monastrell from old bush vines
- B. Albariño from coastal vineyards
- C. Garnacha Blanca for aromatic whites
- D. Cabernet Sauvignon — one of Spain's earliest successful international variety plantings

86. A wine professional encounters a wine from South Africa's Elim region. This maritime ward at the southern tip of Africa is one of the country's coolest wine zones. Which grape variety has shown exceptional potential here?

- A. Pinotage in a warm, full-bodied style
- B. Sauvignon Blanc with intense mineral and maritime character
- C. Cabernet Sauvignon with ripe, jammy fruit
- D. Chenin Blanc from old bush vines

87. A candidate encounters a wine from Italy labeled "Cesanese del Piglio DOCG." This is the only DOCG red wine from which Italian region?

- A. Lazio
- B. Lombardy
- C. Liguria
- D. Sardinia

88. A wine from the Loire Valley is labeled "Coteaux du Layon." This appellation produces sweet wines from which grape variety, using what concentration method?

- A. Sauvignon Blanc concentrated by cryoextraction
- B. Melon de Bourgogne dried on straw mats after harvest
- C. Chenin Blanc concentrated by noble rot and/or late harvest
- D. Cabernet Franc concentrated by extended hang time

89. A wine professional encounters a wine from California's Livermore Valley east of San Francisco Bay. This historic region has connections to which pivotal event in California wine history?

- A. The founding of Lodi's old-vine Zinfandel plantings
- B. The first commercial production of Napa Valley Cabernet
- C. The creation of the Judgment of Paris tasting panel
- D. Wente Vineyards introduced Sauvignon Blanc and Chardonnay cuttings from Bordeaux and Burgundy

90. A candidate encounters a wine from Bordeaux labeled "Loupiac." This appellation sits across the Garonne from Sauternes and produces which style of wine?

- A. Sweet white wines from botrytis-affected Sémillon and Sauvignon Blanc

- B. Dry red wines from Cabernet Sauvignon aged in new oak
- C. Sparkling wines produced by the traditional method
- D. Dry rosé wines from the direct press method

91. A wine professional encounters a wine from the Rhône Valley labeled "Clairette de Die." This sparkling wine from the Drôme department is produced primarily from Muscat Blanc à Petits Grains. What production method creates its sweet, gently sparkling character?

- A. Charmat method in pressurized tanks with added sugar
- B. Carbonation by direct injection of CO₂
- C. Méthode ancestrale — a single fermentation finished in bottle
- D. Traditional method with 36 months on the lees

92. A candidate encounters a wine from Piedmont labeled "Carema DOC." This tiny appellation in the Alpine foothills of northern Piedmont produces wine from Nebbiolo grown on steep, terraced slopes with distinctive pergola trellising. What local name is used for Nebbiolo here?

- A. Chiavennasca
- B. Picutener
- C. Prugnolo Gentile
- D. Spanna

93. A wine from New Zealand is labeled "Martinborough Pinot Noir." A guest asks how the climate of Martinborough compares to Marlborough, where most New Zealand wine is produced. What is the key distinction?

- A. Martinborough is tropical while Marlborough is Alpine
- B. Both regions have identical climates and produce identical wines
- C. Marlborough is warmer and wetter than Martinborough

D. Martinborough is drier and warmer than Marlborough, with a sheltered mesoclimate suited to Pinot Noir rather than Sauvignon Blanc

94. A wine professional encounters a wine from Bordeaux's Left Bank labeled "Moulis-en-Médoc." This small commune produces red wines that represent excellent value within the Haut-Médoc. Which grape variety dominates?

A. Cabernet Sauvignon

B. Merlot

C. Cabernet Franc

D. Petit Verdot

95. A candidate encounters a wine from Italy labeled "Offida DOCG Pecorino." This white wine from the Marche region has gained a following for its full body and mineral character. What distinguishes Pecorino from other Marche whites?

A. It is a sweet, botrytized dessert wine from late-harvested grapes

B. It is a sparkling wine produced by the Charmat method

C. More body, structure, and aromatic intensity than the region's traditional Verdicchio

D. It is a red wine produced from a dark-skinned mutation

96. A wine from Portugal is labeled "Colares DOC." This tiny coastal appellation near Lisbon is historically significant because its vineyards grow in deep sand dunes. Why is this soil type significant?

A. Sand creates ideal conditions for botrytis development

B. The sandy soils prevented phylloxera from destroying the vines, preserving ungrafted plantings

C. Sand produces the sweetest grapes of any Portuguese region

D. Sand is required for the production of Portuguese sparkling wine

97. A wine professional encounters a wine from Germany labeled "Sachsen Goldriesling." Sachsen (Saxony) is Germany's smallest and easternmost wine region. What general climate challenge does this region face?

- A. Excessive heat causing grapes to overripen dramatically
- B. Tropical humidity promoting constant fungal disease
- C. Heavy maritime fog blocking all sunlight for months
- D. Short growing seasons and spring frost risk from its extreme continental climate

98. A candidate encounters a wine from California labeled "Paso Robles Mourvèdre." While Syrah and Grenache dominate Rhône-style production here, Mourvèdre has also found success. What specific characteristic does Mourvèdre contribute to blends?

- A. Earthy, gamey depth with firm tannin and structure
- B. High residual sugar with a sweet finish
- C. Intense floral aromatics with low alcohol
- D. Bright citrus acidity with no color contribution

99. A wine professional encounters a wine from South Africa's Franschhoek region. This valley was settled by French Huguenots in the late 17th century. Which grape varieties perform particularly well in this warm but elegant terroir?

- A. Riesling and Gewürztraminer in a cool-climate Alsatian style
- B. Pinot Noir and Chardonnay in a Burgundian style
- C. Cabernet Franc, Sémillon, and Chenin Blanc reflecting the French heritage
- D. Nebbiolo and Sangiovese in an Italian style

100. A candidate encounters a wine from the Rhône Valley labeled "Châteauneuf-du-Pape." The appellation famously permits up to 13 grape varieties. A guest asks which single variety is most dominant across the appellation's red wines. What is the correct answer?

A. Mourvèdre

B. Grenache

C. Syrah

D. Cinsault

PRACTICE EXAM 15: ANSWER KEY AND EXPLANATIONS

1. C — Pernand-Vergelesses is located in the Côte de Beaune, the southern half of the Côte d'Or in Burgundy. It sits on the western side of the hill of Corton, adjacent to Aloxe-Corton, and produces both red Pinot Noir and white Chardonnay at prices well below its more famous neighbors.
2. A — Budbreak occurs in spring (typically March to April in the Northern Hemisphere) when new green shoots emerge from dormant buds, marking the start of the growing season. This is one of the most frost-vulnerable stages because the tender new growth can be destroyed by late spring frost events.
3. D — Échézeaux Grand Cru is technically located in the commune of Flagey-Échézeaux, but wines from this village are commercially sold under the more prestigious Vosne-Romanée name. This arrangement reflects the commercial reality that Vosne-Romanée carries greater market recognition and value.
4. B — Bonarda is Argentina's second most planted red grape after Malbec, producing soft, fruity, approachable wines with moderate tannin for everyday drinking. Despite its large plantings, Bonarda has remained far less internationally recognized than Malbec.
5. C — Vin Jaune ("yellow wine") is the Jura's most distinctive wine — aged under a voile (film) of yeast similar to Sherry's flor for a minimum of six years and three months. This produces the nutty, oxidative, curry-spice character that makes Vin Jaune unique among French wines. It is bottled in the distinctive 62-centiliter clavelin bottle.
6. A — Grüner Veltliner's signature aromatic profile features white pepper, lentil, and citrus, while Riesling is defined by lime, floral notes, and the petrol character that develops with age. This distinction makes the two varieties easily distinguishable in blind tasting despite both being Austria's premier white grapes.
7. D — Viognier (the grape of Condrieu) is naturally low in acidity, which means that with extended bottle aging the wine risks becoming heavy, flabby, and losing its aromatic freshness. Most Condrieu is best consumed within three to five years of vintage, though exceptions exist from the finest producers.
8. B — Despite Chassagne-Montrachet's fame for Grand Cru white Burgundy, approximately one-third of the village's production is actually red Pinot Noir. These reds offer excellent value because consumers focus primarily on the village's white wine reputation.

9. C — Alsace Pinot Noir is typically light to medium-bodied with red fruit character and moderate structure — a cool-climate expression that reflects the region's northerly latitude. It is the only red wine produced in Alsace, where white varieties dominate over 90 percent of plantings.
10. A — Fronsac is located near Pomerol and Saint-Émilion on Bordeaux's Right Bank, producing structured, Merlot-based reds at significantly lower prices than its more famous neighbors. It represents one of Bordeaux's best value propositions for Right Bank-style wines.
11. D — Elgin is a cool-climate region south of Stellenbosch that has gained recognition for Chardonnay, Pinot Noir, and Sauvignon Blanc. Its cooler temperatures — driven by higher elevation and proximity to the Atlantic — produce wines with more finesse and acidity than warmer Stellenbosch.
12. B — Grenache dominates Vacqueyras reds, as it does throughout the Southern Rhône. Vacqueyras was elevated to its own AOP in 1990 from Côtes du Rhône-Villages status, recognizing the quality of its Grenache-dominated blends from rocky, garrigue-covered slopes.
13. C — Decanting a young, tannic Barolo exposes the wine to oxygen, which softens aggressive tannins and allows tight, undeveloped aromatics to open and express themselves. This aeration effect can simulate months of bottle aging in a matter of hours.
14. A — Waipara Valley in Canterbury has shown particular promise for Pinot Noir and Riesling. The region's limestone-rich soils and sheltered mesoclimate create conditions that produce Pinot Noir with notable mineral complexity alongside age-worthy Riesling.
15. D — The Ahr's steep, south-facing slate slopes along a sheltered river valley trap heat and create a mesoclimate warm enough to ripen Spätburgunder (Pinot Noir) at this extreme northerly latitude. The thermal mass of the valley walls and river moderates conditions despite the region's cold continental position.
16. B — Verdicchio dei Castelli di Jesi produces a crisp, medium-bodied white wine with citrus, almond, and sometimes a distinctive bitter-almond finish. It is the Marche region's most important white wine and one of central Italy's finest, with good examples showing significant aging potential.
17. A — Pinot Noir dominates Santenay's red wine production. Situated at the southern end of the Côte d'Or, Santenay produces structured, earthy Pinot Noir that often represents excellent value compared to more famous northern Côte de Beaune villages.
18. C — Modern artisanal Pais (known as Listán Prieto in Spain and Mission in California) produces light, fresh, fruity reds for everyday drinking — sometimes compared to Beaujolais for their approachability. A new generation of Chilean producers has revived interest in this historic variety from old, dry-farmed vines.

19. D — All Crémant wines, including Crémant du Jura, must be produced using the traditional method with secondary fermentation in bottle, riddling, and disgorgement. The Jura's Crémant is typically made from Chardonnay and/or Savagnin.
20. B — Moscatel de Setúbal is a fortified sweet wine produced from Muscat of Alexandria (Moscatel) on the Setúbal Peninsula south of Lisbon. The wine's grape spirit addition preserves the natural sugar and intense Muscat aromatics.
21. D — The concept of "minerality" in wine lacks an agreed scientific definition. Current research suggests it likely involves complex interactions between acidity, phenolic compounds, sulfur-based molecules, and winemaking choices rather than direct mineral absorption from soil through vine roots. The term remains useful descriptively despite scientific ambiguity.
22. B — Cava Reserva requires a minimum of 15 months lees aging. Standard Cava requires 9 months, Gran Reserva requires 30 months, and Cava de Paraje Calificado requires 36 months.
23. C — Eden Valley tends to produce more perfumed, aromatic Riesling with floral and lime blossom notes, while Clare Valley Riesling is generally more austere, mineral, and citrus-driven. Both regions produce outstanding dry Riesling with exceptional aging potential.
24. A — Garganega is the predominant grape in Soave Classico DOC from the historic hillside zone of the appellation. The Classico designation indicates the original core area of production, generally producing more concentrated and characterful wines than the broader plains zone.
25. D — Corbières reds are typically dominated by Carignan and/or Grenache — traditional Mediterranean varieties that thrive in the warm, dry, garrigue-covered hillsides of the Languedoc. Syrah and Mourvèdre are important blending partners adding color, spice, and structure.
26. B — Stellenbosch has a Mediterranean climate with warm, dry summers moderated by the cooling influence of False Bay to the south and the cold Benguela Current. This combination produces Cabernet Sauvignon of power and elegance.
27. C — Givry is located in the Côte Chalonnaise, the sub-region south of the Côte d'Or that produces more affordable Burgundy from Pinot Noir and Chardonnay. Givry is predominantly a red wine village.
28. A — Muscadet is produced exclusively from Melon de Bourgogne. The Cru Communaux represent specific village designations with longer mandatory lees aging requirements than standard Sur Lie, producing wines of greater complexity and aging potential.
29. D — Agiorgitiko is the signature red grape of Nemea in the Peloponnese. It produces deeply colored, full-bodied wines with red currant and spice character and is one of Greece's most commercially important indigenous red varieties.

30. B — Syrah (Shiraz) has thrived in the Alentejo alongside indigenous varieties like Touriga Nacional, Aragonez (Tempranillo), Trincadeira, and Alicante Bouschet. The hot, dry conditions of southern Portugal suit this warm-climate variety well.
31. C — Saint-Aubin offers high-quality Premier Cru wines — both red and white — at prices significantly below neighboring Puligny-Montrachet and Chassagne-Montrachet. Its position behind the Montrachet hill provides excellent value for Burgundy lovers.
32. A — Waiheke Island near Auckland has warmer temperatures than Marlborough, making it suited to Cabernet Sauvignon and Merlot in Bordeaux-style blends rather than the Sauvignon Blanc that dominates cooler Marlborough.
33. D — Minervois La Livinière produces structured, concentrated reds typically dominated by Syrah, Grenache, and Mourvèdre. As the first Languedoc village to earn its own AOP, La Livinière represents the quality potential of southern French terroir.
34. B — Like the neighboring Kamptal and Wachau, Kremstal DAC produces its finest wines from Grüner Veltliner and Riesling. These three Danube Valley regions form Austria's premier white wine corridor.
35. C — Pessac-Léognan is home to one 1855 First Growth: Château Haut-Brion — the only First Growth estate from outside the Médoc. The other four First Growths are all in the Médoc (three in Pauillac and one in Margaux).
36. A — Lodi has a warm Mediterranean climate with hot daytime temperatures moderated by afternoon breezes from the Sacramento River Delta. This moderating influence allows old-vine Zinfandel to achieve full ripeness while retaining enough freshness to avoid excessive heaviness.
37. D — Langhe Nebbiolo DOC is a broader, more accessible classification than the stricter Barolo and Barbaresco DOCGs. It allows Nebbiolo from a wider area with shorter aging requirements, producing earlier-drinking, more affordable wines that serve as an introduction to the variety.
38. B — Saint-Estèphe produces more austere, tannic wines that develop slowly, reflecting its clay-heavy soils that produce firmer, more structured wines than the gravelly soils of neighboring Pauillac. Saint-Estèphe wines often require more patience but can offer excellent value.
39. C — Monoterpenes are the aromatic compound class responsible for Torrontés's intense floral character — the same class of compounds that creates the aromatic intensity of Muscat and Gewürztraminer. Linalool and geraniol are the specific monoterpenes producing Torrontés's rose petal and geranium notes.
40. D — Merlot dominates most Bordeaux Right Bank blends, including those from Cadillac Côtes de Bordeaux. The Right Bank's clay and limestone soils favor Merlot's earlier ripening over the later-ripening Cabernet Sauvignon that dominates the Left Bank's gravel soils.

41. A — Valdepeñas produces large volumes of affordable, everyday Tempranillo (known locally as Cencibel) that represent excellent value. The region's high-altitude plateau in La Mancha provides good growing conditions for reliable, commercial-quality red wine production.
42. C — Lambrusco di Sorbara is typically light ruby to rosé-pink with notable transparency — considerably lighter than the deeply colored Lambrusco Grasparossa. Sorbara is considered the most refined and delicate Lambrusco sub-variety.
43. D — Grenache dominates Lirac's red wines in the classic Southern Rhône blending tradition, supported by Syrah, Mourvèdre, and Cinsault. Lirac sits directly across the Rhône from Châteauneuf-du-Pape and shares similar grape varieties and climate.
44. B — Chasselas is most important in the Vaud canton along the shores of Lake Geneva (Lac Léman). The lake's thermal mass moderates temperatures and the south-facing slopes capture maximum sunlight, creating conditions for this neutral variety to express terroir.
45. A — Pic Saint-Loup produces structured, age-worthy reds primarily from Syrah, Grenache, and Mourvèdre. Its elevation and proximity to the Cévennes mountains create cooler conditions than surrounding Languedoc lowlands, producing wines of notable freshness and finesse.
46. C — Egri Bikavér translates as "Bull's Blood of Eger" — a traditional Hungarian red blend from the Eger region. Historically made from Kadarka, modern versions typically use Kékfrankos (Blaufränkisch) alongside other varieties.
47. D — Nielluccio from Corsica has been confirmed by DNA analysis as genetically identical to Sangiovese. This connection reflects Corsica's historical ties to Italy, particularly Tuscany, and the variety produces structured, aromatic reds on the island.
48. B — Prestige Cuvées represent the finest expression of a Champagne house's style, typically produced from the best vineyard sites in the best vintages with extended aging far beyond minimum requirements. They are the most expensive and limited-production wines in each house's portfolio.
49. A — Rasteau Vin Doux Naturel is the fortified sweet wine version produced in this Southern Rhône village. The fortification technique — adding grape spirit during fermentation — is the same used for Banyuls, Maury, and other French VDN appellations. Rasteau also produces dry red table wines.
50. C — Syrah has found particular success in Hawke's Bay (especially the Gimblett Gravels) and Waiheke Island, producing peppery, medium-bodied reds with spice and dark fruit character. It represents a small but growing and critically acclaimed category in New Zealand wine.
51. D — Auxey-Duresses sits in the valley behind Meursault and Puligny-Montrachet, producing both red and white Burgundy at prices well below its illustrious neighbors. White Auxey-Duresses from Chardonnay can offer remarkable value.

52. B — Listán Blanco (genetically identical to Palomino Fino, the grape of Sherry) is the most important white grape of the Canary Islands. The islands' volcanic soils, ungrafted vines, and Atlantic maritime climate produce distinctive mineral whites.
53. A — While Beaumes-de-Venise is famous for its sweet Muscat VDN, its dry red wines are Grenache-dominated, following the standard Southern Rhône blending pattern. These reds represent excellent value alongside the more celebrated sweet wines.
54. C — Tocai Friulano was the former name of this grape until a 2007 EU ruling required the change to avoid confusion with Hungary's Tokaji wine region. The variety is now simply called "Friulano" in Italy.
55. D — Faugères produces structured, mineral reds primarily from Syrah, Grenache, and Mourvèdre on distinctive schist soils. The schist contributes a mineral intensity and aromatic complexity that distinguishes Faugères from other Languedoc appellations on different soil types.
56. B — Pessac-Léognan is unique among Bordeaux's top appellations for producing both world-class dry red wines and world-class dry white wines from the same estates. Château Haut-Brion, for example, produces both a celebrated red and a renowned white.
57. A — Timorasso produces full-bodied, structured, mineral white wines with significant aging potential — a profile that has drawn comparisons to top white Burgundy. It was rescued from near-extinction by producer Walter Massa and a handful of dedicated growers.
58. C — Vin de Paille ("straw wine") is produced by drying grapes on straw mats (or hanging them) for several months after harvest to concentrate sugars before pressing and fermentation. This traditional Jura technique produces rich, complex sweet wines.
59. D — Bairrada DOC Espumante is a sparkling wine produced by the traditional method. Bairrada is one of Portugal's most important regions for traditional method sparkling wine production, alongside its still red wines from the Baga grape.
60. B — Cinque Terre DOC white wines are produced primarily from Bosco, Albarola, and Vermentino on dramatically steep terraced vineyards along the Ligurian coast. The extreme terrain requires heroic viticulture — virtually all work must be done by hand.
61. B — Saint-Péray is the southernmost appellation of the Northern Rhône and produces sparkling and still white wines from Marsanne and Roussanne. It is the only Northern Rhône appellation that does not produce any red wine.
62. D — DNA analysis confirmed that Zinfandel (United States), Primitivo (Italy/Puglia), and Crljenak Kaštelanski (Croatia) are genetically identical. This discovery traced Zinfandel's origins to Croatia and connected it to its Italian counterpart.

63. C — Robertson has gained recognition for Chardonnay that benefits from the region's warm temperatures and limestone-rich (calcareous) soils. The chalky terroir contributes mineral complexity and a distinctive lime-inflected character.
64. A — Merlot dominates Canon-Fronsac, as it does throughout Bordeaux's Right Bank. Canon-Fronsac is considered the superior zone within the broader Fronsac area, producing more concentrated, age-worthy wines from hillside vineyards.
65. B — Saale-Unstrut has a cool continental climate with a short growing season and significant frost risk. These challenging conditions limit production to early-ripening varieties and require careful site selection on protected south-facing slopes.
66. D — Erbaluce di Caluso DOCG can legally produce dry still white wine, sparkling (spumante) versions, and sweet passito wine from dried grapes. This versatility across multiple styles from a single grape variety and appellation is distinctive.
67. A — Vinsobres produces full-bodied, Grenache-dominated red wines with structure and aging potential. Its elevation to its own AOP in 2006 from Côtes du Rhône-Villages status recognized the consistent quality of its hillside Grenache blends.
68. C — Gisborne's primary historical role has been providing bulk Chardonnay and Müller-Thurgau for commercial blends. While volume production remains important, some producers are now crafting more premium wines from the region's better vineyard sites.
69. B — Txakolina (Chacolí) comes from the Basque Country along Spain's Bay of Biscay coast. This crisp, slightly effervescent white wine is produced from indigenous varieties including Hondarrabi Zuri and reflects the cool, rainy Atlantic climate.
70. D — Lacryma Christi del Vesuvio DOC ("Tears of Christ") is produced on the slopes of Mount Vesuvius near Naples in Campania. Both red and white versions exist, utilizing indigenous varieties on volcanic soils.
71. A — Quarts de Chaume Grand Cru is produced from Chenin Blanc concentrated by noble rot (*Botrytis cinerea*) in the Anjou-Saumur sub-region of the Loire Valley. Its elevation to Grand Cru in 2011 recognized it as one of France's finest sweet wine appellations.
72. C — Tasmania's cool growing conditions result from its island location at approximately 42 degrees south latitude, surrounded by cool ocean waters. This maritime isolation creates temperatures significantly lower than mainland Australia, ideal for Pinot Noir, Chardonnay, and sparkling wine production.
73. B — Despite being administratively part of the Languedoc department, Costières de Nîmes is classified within the Southern Rhône wine region. Its terroir, grape varieties, and wine styles align more closely with the Rhône than with the Languedoc.

74. D — A quality movement by young Greek producers seeking distinctive identity through heritage varieties has driven the resurgence of obscure indigenous grapes like Vidiano, Robola, and Athiri. This focus on indigenous identity differentiates Greek wine in an increasingly globalized market.
75. A — Cerasuolo d'Abruzzo DOC is a rosé wine (cerasuolo meaning "cherry-colored") produced from the Montepulciano grape in Abruzzo. It is completely distinct from Sicily's Cerasuolo di Vittoria, which is a red wine blending Nero d'Avola and Frappato.
76. C — The southern Graves produces good-quality reds and whites from Sauvignon Blanc, Sémillon, Merlot, and Cabernet Sauvignon — the same varieties used in Pessac-Léognan — but at lower prices due to less prestigious name recognition.
77. D — England's best sparkling wine vineyards sit on chalk — the same geological seam that extends from the Champagne region under the English Channel and emerges in Sussex, Hampshire, and Kent. This shared geology contributes mineral character and has attracted significant Champagne house investment.
78. B — Dogliani DOCG produces wine exclusively from the Dolcetto grape. Despite its name meaning "little sweet one," Dolcetto produces dry, soft, fruity reds for everyday consumption with low acidity and moderate tannin.
79. A — Jasnières is produced from Chenin Blanc in this tiny Loire Valley appellation. Its cool, marginal conditions produce wines of remarkable tension and acidity, with both dry and sweet styles capable of exceptional aging.
80. C — Cool nights at elevation in the Sierra Foothills preserve acidity and balance the rich, concentrated fruit character of old-vine Zinfandel. This diurnal variation prevents the wines from becoming one-dimensional, adding freshness and structure.
81. D — Château Ausone and Château Cheval Blanc have historically held the Premier Grand Cru Classé A designation in the Saint-Émilion classification. The most recent reclassification process has been controversial, with both estates withdrawing from the 2022 classification.
82. B — Saint-Chinian reds are dominated by Syrah, Grenache, and Mourvèdre — the standard Southern French Mediterranean blend. The appellation's transition zone between schist and limestone creates distinct sub-zones producing different wine styles.
83. A — Savigny-lès-Beaune produces red wines from Pinot Noir. This village flanking the city of Beaune is known for producing lighter, more accessible reds that represent good value within the Côte de Beaune.
84. C — The Saar's cooler temperatures and more marginal growing conditions produce lighter, higher-acid, more crystalline Rieslings than the main Mosel. The Saar's best vintages yield wines of extraordinary delicacy and purity, while weaker years can be too lean to ripen adequately.

85. D — Miguel Torres championed Cabernet Sauvignon in Penedès, making it one of Spain's earliest successful international variety plantings. His 1970 Mas La Plana (then called Black Label) gained international fame after outperforming top Bordeaux in a 1979 Paris tasting.
86. B — Elim's maritime location at the southern tip of Africa produces Sauvignon Blanc with intense mineral and maritime character — a style quite different from the warmer, riper Stellenbosch expressions. The constant ocean winds and cool temperatures create challenging but rewarding growing conditions.
87. A — Cesanese del Piglio DOCG is the only DOCG red wine from Lazio, the region surrounding Rome. This obscure indigenous variety produces medium-bodied reds with cherry and spice character.
88. C — Coteaux du Layon produces sweet wines from Chenin Blanc concentrated by noble rot and/or late harvest in the Anjou-Saumur sub-region of the Loire. Quarts de Chaume and Bonnezeaux are the most prestigious appellations within this broader sweet wine zone.
89. D — Livermore Valley's historical significance includes Wente Vineyards introducing Sauvignon Blanc cuttings from Bordeaux and Chardonnay cuttings from Burgundy to California. Many of California's modern Chardonnay and Sauvignon Blanc plantings trace their genetic lineage to Wente's original imported material.
90. A — Loupiac produces sweet white wines from botrytis-affected Sémillon and Sauvignon Blanc. Located across the Garonne from Sauternes, it offers a similar but more affordable style of botrytized sweet wine.
91. C — Clairette de Die is produced using the méthode ancestrale — a single fermentation that begins in tank and finishes in bottle, creating natural carbonation without the addition of extra sugar or yeast. This produces a sweet, gently sparkling wine that preserves Muscat's fresh aromatics.
92. B — Picutener is the local name for Nebbiolo in the tiny Alpine appellation of Carema. Other regional synonyms include Chiavennasca (Valtellina), Spanna (northern Piedmont), and Pignet (Aosta Valley).
93. D — Martinborough is drier and warmer than Marlborough, with a sheltered mesoclimate protected from prevailing westerly winds by the Rimutaka Range. These conditions favor Pinot Noir rather than the Sauvignon Blanc that dominates cooler, windier Marlborough.
94. A — Cabernet Sauvignon dominates Moulis-en-Médoc, as it does throughout the Left Bank Médoc communes. Moulis and neighboring Listrac offer structured, age-worthy Cabernet at prices well below the more famous communes of Margaux, Pauillac, and Saint-Julien.
95. C — Pecorino offers more body, structure, and aromatic intensity than the Marche's traditional white grape, Verdicchio. This fuller, more complex profile has attracted significant attention from producers and critics seeking distinctive Italian white wines.

96. B — Colares' deep sandy soil prevented phylloxera from destroying its vines, preserving ungrafted *Vitis vinifera* plantings — primarily Ramisco for red and Malvasia for white. This makes Colares one of the rare European appellations with pre-phylloxera vines.
97. D — Sachsen faces short growing seasons and spring frost risk from its extreme continental climate in eastern Germany. These challenging conditions limit viable varieties to early-ripening cultivars and require careful vineyard site selection.
98. A — Mourvèdre contributes earthy, gamey depth with firm tannin and structural backbone to Rhône-style blends. It adds the savory, meaty character that complements Grenache's fruit and Syrah's spice in the classic GSM combination.
99. C — Franschoek's French Huguenot heritage is reflected in its success with Cabernet Franc, Sémillon, and Chenin Blanc — varieties that connect to the settlers' Bordeaux and Loire Valley roots. The warm but elegant terroir produces wines of finesse and character.
100. B — Grenache is the single most dominant variety across Châteauneuf-du-Pape's red wines, typically providing the majority of the blend's fruit, alcohol, and body. While up to 13 varieties are permitted, Grenache forms the foundation of virtually every red Châteauneuf-du-Pape.