

ESPRITS DE VINS

AWARD IN WINES - NIVEAU 2

Exemples de questions

1. Compared to red wines, white wines are generally fermented at
 - a) either higher or lower temperatures
 - b) the same temperature
 - c) higher temperatures
 - d) lower temperatures.

2. Which grape variety is considered to produce high-quality white wines in both Germany and Australia?
 - a) Merlot.
 - b) Semillon.
 - c) Shiraz.
 - d) Riesling.

3. Pinotage is a grape variety that is primarily used for
 - a) South African red wines
 - b) Portuguese fortified wines
 - c) Australian white wines
 - d) Californian rosé wines.

4. Which of the following words indicates that a wine has been aged for a period in oak?
 - a) Chenin Blanc.
 - b) Classico.
 - c) Côtes du Rhône.
 - d) Crianza.

5. A Tawny Port is
 - a) golden in colour, with yeasty flavours
 - b) high in tannins and acidity
 - c) sweet, with nutty aromas
 - d) sparkling and dry in style.

6. The Spanish term used for sparkling wine made by the traditional method is...
 - a) Cuve Close
 - b) Cuvée
 - c) Charmat
 - d) Cava

7. In which region is the Côte d'Or?
 - a) Bordeaux.
 - b) Burgundy.
 - c) Loire
 - d) Provence.

8. When are grapes for German Kabinett wines harvested?
 - a) When frozen
 - b) When affected by noble rot
 - c) Before the main harvest
 - d) When riper than grapes for QbA.

9. The Médoc is famous for which type of wine?
 - a) Red
 - b) Rosé
 - c) White
 - d) Liqueur

10. The term "abbocato" means...

- a) old
- b) dry
- c) medium-sweet
- d) vintage

Answers: 1) d 2) d. 3) a. 4) d. 5) c. 6) d. 7) b. 8) d. 9) a. 10) c.