CERTIFIED SOMMELIER PRACTICE TEST

40 questions at the level of the Certified Sommelier theory exam: Burgundy, Bordeaux, Champagne, the wider wine world, spirits and the exam itself. Circle one answer per question, then check the key.

40 questions

34 minutes, to keep exam pace

24 correct is 60%, a pass

Name _____

Score _____ / 40

BURGUNDY

1 How many Grand Cru climats are there in Chablis?

- **A** Five
- **B** Seven
- **C** Nine
- **D** Twelve

2 Which is the only red Grand Cru of the Côte de Beaune?

- **A** Montrachet
- **B** Corton-Charlemagne
- **C** Corton
- **D** Bâtard-Montrachet

3 Bouzeron is a village appellation for which grape?

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

4 Which Mâconnais appellation gained Premier Cru vineyards from the 2020 vintage?

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

5 In which village are Romanée-Conti and La Tâche?

- **A** Gevrey-Chambertin
- **B** Vosne-Romanée
- **C** Chambolle-Musigny
- **D** Nuits-Saint-Georges

6 Bonnes-Mares is shared between which two villages?

- **A** Gevrey-Chambertin and Morey-Saint-Denis
- **B** Chambolle-Musigny and Morey-Saint-Denis
- **C** Vosne-Romanée and Flagey-Echézeaux
- **D** Puligny-Montrachet and Chassagne-Montrachet

7 Saint-Bris, near Chablis, is the Burgundy appellation for which grape?

- **A** Sauvignon Blanc
- **B** Aligoté
- **C** César
- **D** Melon de Bourgogne

BORDEAUX

8 Which two rivers meet to form the Gironde estuary?

- **A** The Garonne and the Dordogne
- **B** The Loire and the Cher
- **C** The Rhône and the Saône
- **D** The Lot and the Tarn

9 Why does Cabernet Sauvignon do best on the gravel of the Left Bank?

- **A** Gravel keeps the vines cool
- **B** Gravel drains well and holds heat, helping a late grape ripen
- **C** Gravel stops noble rot
- **D** Gravel gives higher yields

10 Which is the most planted grape in Bordeaux?

- **A** Cabernet Sauvignon
- **B** Cabernet Franc
- **C** Merlot
- **D** Sémillon

11 Which château was promoted to First Growth in 1973?

- **A** Château Palmer
- **B** Château Mouton Rothschild
- **C** Château Cos d'Estournel
- **D** Château Léoville Las Cases

12 Which First Growth is not in the Médoc?

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

13 Which appellation has the most classified growths in the 1855 classification?

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

14 Which famous Right Bank appellation has no official classification?

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

15 In the 2022 Saint-Émilion classification, which two châteaux are Premier Grand Cru Classé A?

- **A** Ausone and Cheval Blanc
- **B** Angélus and Pavie
- **C** Figeac and Pavie
- **D** Petrus and Le Pin

CHAMPAGNE

16 How much does a traditional Champagne press load (a marc) weigh?

- **A** 1,000 kg
- **B** 2,550 kg
- **C** 4,000 kg
- **D** 5,000 kg

17 How many litres of cuvée does a 4,000 kg marc give?

- **A** 500 litres
- **B** 2,050 litres
- **C** 2,550 litres
- **D** 3,000 litres

18 Which bottle holds 3 litres?

- **A** Magnum
- **B** Jeroboam
- **C** Rehoboam
- **D** Methuselah

19 Cristal is the prestige wine of which house?

- **A** Moët & Chandon
- **B** Taittinger
- **C** Louis Roederer
- **D** Pol Roger

20 What is Rosé des Riceys?

- **A** A sparkling rosé from the Côte des Blancs
- **B** A still rosé from Pinot Noir, from the Aube
- **C** A rosé Champagne made by saignée
- **D** A still rosé from Meunier, from the Marne

21 How long must vintage Champagne age after bottling before it is sold?

- **A** 12 months
- **B** 15 months
- **C** 24 months
- **D** 36 months

THE WIDER WINE WORLD

22 Which Northern Rhône appellation belongs to a single estate and makes only Viognier?

- **A** Condrieu
- **B** Château-Grillet
- **C** Saint-Péray
- **D** Cornas

23 Which Loire appellation is known for sweet Chenin Blanc?

- **A** Muscadet Sèvre et Maine
- **B** Quarts de Chaume
- **C** Chinon
- **D** Sancerre

24 What is the main grape of Madiran?

- **A** Malbec
- **B** Tannat
- **C** Négrette
- **D** Fer Servadou

25 In the VDP classification, a Grosses Gewächs is:

- **A** A sweet wine from any site
- **B** A dry wine from a Grosse Lage
- **C** A village wine
- **D** A sparkling wine

26 In the Wachau, which category is the ripest and fullest?

- **A** Steinfeder
- **B** Federspiel
- **C** Smaragd
- **D** Kabinett

27 Taurasi is made from which grape?

- **A** Nebbiolo
- **B** Sangiovese
- **C** Aglianico
- **D** Nero d'Avola

28 Méthode Cap Classique is traditional-method sparkling wine from:

- **A** Australia
- **B** Chile
- **C** South Africa
- **D** New Zealand

SPIRITS, FORTIFIED WINE AND COCKTAILS

29 VORS on a Sherry label means an average age of at least:

- **A** 12 years
- **B** 15 years
- **C** 20 years
- **D** 30 years

30 Fine Champagne Cognac is a blend of:

- **A** Grande and Petite Champagne, at least half Grande Champagne
- **B** Borderies and Fins Bois
- **C** Any Cognac crus
- **D** Cognac and Champagne

31 Which three ingredients make a Negroni?

- **A** Gin, Campari and sweet vermouth
- **B** Gin, Aperol and prosecco
- **C** Gin, dry vermouth and orange bitters
- **D** Whiskey, Campari and sweet vermouth

32 A Gibson is a Dry Martini garnished with:

- **A** An olive
- **B** A lemon twist
- **C** A cocktail onion
- **D** A cherry

33 The Vesper is made with gin, vodka and:

- **A** Lillet Blanc
- **B** Dry vermouth
- **C** Cointreau
- **D** Campari

34 A French 75 is topped with:

- **A** Soda water
- **B** Tonic water
- **C** Champagne
- **D** Ginger beer

35 Which liqueur gives the Aviation its pale violet colour?

- **A** Crème de violette
- **B** Blue curaçao
- **C** Maraschino
- **D** Green Chartreuse

36 How is a Dry Martini made, in the IBA's recipe?

- **A** Shaken with ice
- **B** Stirred with ice and strained
- **C** Built over ice in a rocks glass
- **D** Blended with crushed ice

THE EXAM ITSELF

37 **In Europe, how many wines are in the Certified tasting?**

- **A** One
- **B** Two
- **C** Four
- **D** Six

38 **What is the pass mark for each part of the Certified exam?**

- **A** 50%
- **B** 55%
- **C** 60%
- **D** 75%

39 **What must you pass before the Certified?**

- **A** WSET Level 3
- **B** The Introductory Sommelier exam
- **C** The Advanced Sommelier exam
- **D** Nothing

40 **How much pre-study does the Court of Master Sommeliers Europe ask for before the Certified?**

- **A** One week
- **B** Four weeks
- **C** A minimum of ten weeks
- **D** Two years

ANSWERS

Mark your paper first, then check. Each answer has the reason, so a wrong one teaches you something.

1	B	Blanchot, Bougros, Les Clos, Grenouilles, Preuses, Valmur and Vaudésir, all within one appellation, Chablis Grand Cru.
2	C	Corton. Montrachet, Bâtard-Montrachet and Corton-Charlemagne are white.
3	B	Bouzeron, in the Côte Chalonnaise, became a village appellation for Aligoté in 1998.
4	C	Pouilly-Fuissé now has 22 Premier Cru climats, the first in the Mâconnais.
5	B	Both are in Vosne-Romanée, and both are monopoles of Domaine de la Romanée-Conti.
6	B	Most of Bonnes-Mares is in Chambolle-Musigny; a smaller part lies in Morey-Saint-Denis.
7	A	Saint-Bris is the odd one out in Burgundy: an appellation for Sauvignon Blanc.
8	A	The Garonne and the Dordogne join north of the city of Bordeaux.
9	B	Cabernet Sauvignon ripens late; warm, well-drained gravel gives it the extra heat it needs.
10	C	Merlot: about two-thirds of the red vines, according to the CIVB.
11	B	Mouton Rothschild, a Second Growth in 1855, became a First Growth in 1973: the only promotion in the red classification.
12	C	Haut-Brion is in Pessac, in the Graves, today's Pessac-Léognan appellation.
13	B	Margaux has 21, Pauillac 18, Saint-Julien 11 and Saint-Estèphe 5.
14	B	Pomerol has never been classified. Graves and Sauternes are Left Bank; Saint-Émilion has its own classification.
15	C	Figeac and Pavie. Ausone, Cheval Blanc and Angélus left the classification; Petrus and Le Pin are in Pomerol.
16	C	A marc is 4,000 kg of grapes.
17	B	2,050 litres of cuvée, then 500 litres of taille: 2,550 litres in all.
18	B	A jeroboam is 3 litres, four standard bottles.
19	C	Cristal is Louis Roederer's prestige cuvée.
20	B	Rosé des Riceys is a still rosé, Pinot Noir only, from around Les Riceys in the Aube.
21	D	36 months for vintage; 15 months for non-vintage.
22	B	Château-Grillet is a single-estate appellation inside the Condrieu area. Cornas is red Syrah; Saint-Péray is white Marsanne and Roussanne.
23	B	Quarts de Chaume, in Anjou, makes sweet Chenin Blanc, often touched by botrytis. Chinon is mostly red Cabernet Franc.
24	B	Madiran, in South West France, is built on Tannat, one of the most tannic grapes there is.
25	B	Grosses Gewächs (GG) is the dry wine from a VDP Grosse Lage, the top tier of its vineyard pyramid.
26	C	Steinfeder is the lightest, Federspiel the middle and Smaragd the fullest.
27	C	Taurasi is Campania's great Aglianico, and a DOCG.
28	C	Méthode Cap Classique (MCC) is South Africa's term for bottle-fermented sparkling wine.
29	D	VORS is 30 years or more. VOS is 20 years or more.
30	A	Fine Champagne blends Grande and Petite Champagne, with at least 50% Grande Champagne. It has nothing to do with the wine region.
31	A	Equal parts gin, Campari and sweet red vermouth. With whiskey instead of gin it becomes a Boulevardier.

32	C	The cocktail onion is the only difference between a Gibson and a Dry Martini.
33	A	The Vesper's third ingredient is Lillet Blanc, the aromatised wine from near Bordeaux.
34	C	Gin, lemon juice and sugar syrup are shaken, strained into a flute and topped with Champagne.
35	A	Maraschino is clear; the bar spoon of crème de violette gives the colour.
36	B	Stirred in a mixing glass with ice, then strained into a chilled cocktail glass. The Vesper is the one that is shaken.
37	B	The Court of Master Sommeliers Europe sets two wines, tasted blind and written on its tasting grid. The Americas set four.
38	C	Both Courts ask for 60% in each part, passed at the same sitting.
39	B	The Introductory comes first. In Europe, you then have three years to take the Certified.
40	C	The Court asks for a minimum of ten weeks of pre-study for the theory, tasting and service.

Practice questions written by Alper Billik, Advanced Sommelier. They are not real exam questions: real questions are confidential. Always check your exam's current format with your Court. Online version, playable with a timer: sommdigi.com/blog/certified-sommelier-practice-test