

Viticulture and Enology Proficiency

Viticulture & Wine · Answer Key · 20 Questions

1. In what year was the Paris Wine Tasting, which famously challenged the dominance of French wines, conducted by Steven Spurrier?

- A) 1973
- B) 1976**
- C) 1979
- D) 1982

2. What is the minimum percentage of a specific grape variety required by law in the United States to label a wine as a varietal wine?

- A) 50%
- B) 75%**
- C) 85%
- D) 90%

3. The phylloxera epidemic, which devastated European vineyards, was caused by an insect native to which continent?

- A) Europe
- B) Asia
- C) North America**
- D) Australia

4. What is the standard volume, in milliliters, of a 'magnum' sized wine bottle?

- A) 750ml
- B) 1000ml
- C) 1500ml**
- D) 3000ml

5. The 1855 Bordeaux Classification system was commissioned by which French leader?

- A) Louis XVIII
- B) Napoleon III**
- C) Charles X
- D) Napoleon Bonaparte

6. Vitis vinifera is responsible for approximately what percentage of the world's wine production?

- A) 50%
- B) 75%
- C) 95%**
- D) 100%

7. What is the approximate number of recognized Vitis species within the Vitaceae family?

- A) 10
- B) 30
- C) 60**
- D) 100+

8. In the context of Champagne production, what is the maximum pressure, in bars, typically found in a bottle of sparkling wine?

- A) 2 bars
- B) 6 bars**
- C) 10 bars
- D) 15 bars

9. The 'Judgment of Paris' was won by a Chardonnay produced by which California winery?

- A) Stag's Leap Wine Cellars
- B) Chateau Montelena**
- C) Ridge Vineyards
- D) Heitz Cellar

10. What is the chemical symbol for the sulfur dioxide commonly used as a preservative in winemaking?

- A) SO₂**
- B) H₂O₂
- C) CO₂
- D) NO₂

11. Which country is currently the world's largest producer of wine by volume as of 2023 data?

- A) France
- B) Italy**
- C) Spain
- D) United States

12. How many grams of sugar per liter must a wine contain to be legally classified as 'dry' in most European jurisdictions?

- A) Below 4g/L**
- B) Below 10g/L
- C) Below 20g/L
- D) Below 50g/L

13. The OIV (International Organisation of Vine and Wine) was formally established in its modern form in what year?

- A) 1924
- B) 1945
- C) 1974
- D) 2001**

14. What is the minimum alcohol by volume (ABV) typically required for a beverage to be legally labeled as 'wine' in most international standards?

- A) 4.5%
- B) 7.0%
- C) 8.5%**
- D) 11.0%

15. In traditional 'Méthode Traditionnelle' sparkling wine production, what is the minimum aging period required on the lees for Non-Vintage Champagne?

- A) 6 months
- B) 12 months
- C) 15 months**
- D) 24 months

16. Which famous scientist discovered the role of yeast in fermentation during the 19th century?

- A) Louis Pasteur**
- B) Charles Darwin
- C) Gregor Mendel
- D) Robert Koch

17. The 'Barrique' barrel, standard in Bordeaux, has a capacity of how many liters?

- A) 112L
- B) 225L**
- C) 300L
- D) 500L

18. Approximately how many clusters of grapes are typically required to produce one 750ml bottle of wine?

- A) 1-2
- B) 5-6**
- C) 10-12
- D) 20-25

19. The 'Noble Rot' affecting grapes is caused by which fungus?

A) Botrytis cinerea

B) Oidium

C) Peronospora

D) Phomopsis

20. Which grape variety is the most widely planted globally?

A) Cabernet Sauvignon

B) Merlot

C) Chardonnay

D) Airén