

Viticulture and Enology Proficiency

Viticulture & Wine · Practice Test · 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