

Milestones in Viticulture and Enology

Viticulture And Wine · Practice Test · 10 Questions

1. Which 19th-century French chemist is credited with identifying that yeast is the organism responsible for the alcoholic fermentation process, effectively disproving spontaneous generation in wine?

- A) Louis Pasteur
- B) Jean-Antoine Chaptal
- C) Emile Peynaud
- D) Jules Guyot

2. What is the name of the chemical compound first isolated in 1872 by scientists studying wine, which was later identified as a major contributor to the 'cork taint' smell in bottled wine?

- A) 2,4,6-trichloroanisole
- B) Geosmin
- C) Ethyl acetate
- D) Isobutyl methoxypyrazine

3. The first successful large-scale commercial application of the 'Gyropalette', a machine that automates the process of riddling in sparkling wine production, was invented in which country?

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

4. In 1863, the phylloxera vastatrix louse was accidentally introduced to Europe from North America. Which scientist was the first to conclusively identify this insect as the cause of the widespread vine destruction?

- A) Jules-Émile Planchon
- B) Alexis Millardet
- C) Victor Pulliat
- D) Louis Ravaz

5. The 'Guyot' training system, a revolutionary method for vine pruning and canopy management still widely used today, was developed by which 19th-century French doctor and viticulturist?

- A) Jules Guyot
- B) Henri Enjalbert
- C) Albert Seibel
- D) George C. Husmann

6. What was the first official wine classification system in the world, established by decree in 1716 to demarcate the production zone for Chianti?

- A) The Cosimo III de' Medici Decree
- B) The Bordeaux Classification of 1855
- C) The Hungarian Tokaj Classification
- D) The Port Wine Demarcation of 1756

7. Which technological invention, patented in 1830 by Aeneas Coffey, fundamentally changed the production of high-proof spirits and fortifying wines by allowing for continuous distillation?

- A) Patent Still
- B) Pot Still
- C) Column Still
- D) Pot-Column Hybrid Still

8. The first recorded use of sulfur dioxide (SO₂) as a preservative in winemaking, specifically to prevent oxidation and spoilage, dates back to a decree in which century?

- A) 15th Century
- B) 12th Century
- C) 18th Century
- D) 19th Century

9. Who is credited with the 19th-century invention of the 'Bordeaux Mixture' (Bouillie Bordelaise), a fungicide consisting of copper sulfate and lime that saved European viticulture?

- A) Alexis Millardet
- B) Pierre Viala
- C) Gaston Bazille
- D) Leo Laliman

10. The first experimental vineyard to utilize 'Potted Rootstock' grafting techniques to combat soil-borne pests on a significant commercial scale was documented in which region?

- A) Languedoc, France
- B) Napa Valley, USA
- C) Mendoza, Argentina
- D) Stellenbosch, South Africa