

CSW Practice Test Questions and Answers

1. Sauternes is classically paired with which dish?

- A) Beef tenderloin
- B) Foie gras
- C) Grilled salmon
- D) Caesar salad

2. Which statement about decanting wine is correct?

- A) All wines must be decanted before service
- B) Decanting exposes wine to oxygen to open up aromas and separates it from sediment
- C) Decanting is only practiced with white wines
- D) Decanting must always be done exactly 24 hours in advance

3. What is 'ullage' in the context of wine storage?

- A) The adhesive used for bottle labels
- B) The empty headspace between the wine's surface and the bottom of the cork
- C) The sediment that accumulates at the bottle's base
- D) The wax or foil capsule covering the cork

4. Which wine style best suits spicy Asian cuisine?

- A) High-tannin Cabernet Sauvignon
- B) Off-dry Riesling
- C) Heavily oaked Chardonnay
- D) Dry Barolo

Answers: 1-B 2-B 3-B 4-B

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