

# Certified Wine Specialist Practice Test Questions and Answers

## 1. Which grape variety is the primary component of Champagne?

- A) Sauvignon Blanc
- B) Chardonnay, Pinot Noir, and Pinot Meunier
- C) Cabernet Sauvignon
- D) Riesling

## 2. What does the term "terroir" refer to in winemaking?

- A) The wine storage temperature
- B) The complete natural environment including soil, climate, and topography that affects grape characteristics
- C) The wine bottle shape
- D) The fermentation time

## 3. Which process distinguishes red wine production from white wine production?

- A) Grape harvesting time
- B) Extended contact with grape skins during fermentation
- C) Alcohol content levels
- D) Bottle aging requirements

## 4. What is the ideal serving temperature for most red wines?

- A) Ice cold (35-40°F)
- B) Cool room temperature (60-68°F)
- C) Hot (80-90°F)
- D) Frozen

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

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