

WSET Practice Test Questions and Answers

1. What is the primary grape variety used in Burgundy red wines?

- A) Cabernet Sauvignon
- B) Merlot
- C) Pinot Noir
- D) Syrah

2. Which process gives Champagne its characteristic bubbles?

- A) Tank fermentation
- B) Méthode Champenoise
- C) Carbonic maceration
- D) Cold fermentation

3. What does "sur lie" aging contribute to wine?

- A) Increased tannins
- B) Higher alcohol content
- C) Enhanced texture and complexity
- D) Darker color

4. Which temperature range is ideal for serving light-bodied red wines?

- A) 6-8°C (43-46°F)
- B) 10-13°C (50-55°F)
- C) 15-18°C (59-64°F)
- D) 18-20°C (64-68°F)

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

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