

Sommelier Questions

1. Name the grape(s) of the following AOPs
 - a. Irancy – *Pinot Noir Plus (Max 10% combined) Pinot Gris & Cesar*
 - b. St Bris - *Sauvignon Blanc & Sauvignon Gris (No specific makeup)*
 - c. Cour Cheverny - *100% Romorantin*
 - d. Anjou Villages Brissac – *Cabernet Franc & Cabernet Sauvignon*
 - e. Cotes du Forez – *100% Gamay*
 - f. Cahors – *(Min 70%) Cot (Malbec) Plus Merlot and Tannat*

2. What are the 4 Chablis AOPs and what is the min alcohol percentage for each?
 - *Petit Chablis (Min 9.5% ABV)*
 - *Chablis (Min 10% ABV)*
 - *Chablis 'Premier Cru' (MIN 10.5% ABV)*
 - *Chablis 'Grand Cru' (MIN 11% ABV)*

3. Which is further North...
 - a. Chambolle Musigny OR Morey Saint Denis
 - *Morey Saint Denis*
 - b. Chassagne Montrachet OR Puligny Montrachet
 - *Puligny Montrachet*
 - c. Fleurie OR Morgon
 - *Fleurie*
 - d. Lirac OR Tavel
 - *Lirac*
 - e. Cornas OR Cote Rotie
 - *Cote Rotie*

4. Name the AOPs of Jura
 - *Cote du Jura*
 - *Macvin du Jura*
 - *Cremant du Jura*
 - *Arbois*
 - *Chateau Chalon*
 - *L'Etoile*

5. Within the Rasteau AOP what are Ambre, Grenat & Tuile?

- *With reference to fortified wines produced in the region Rasteau has adopted some similar terminology to the of Rivesaltes*
- *Ambre (Amber – White Grapes) made in an oxidative manner*
- *Tuile (Tawny – Red Grapes) made in a oxidative manner*
- *Grenat – (Red Grapes) made in a reductive manner*

6. Sub regions of the following

a. Chateauneuf du Pape

- *Chateauneuf du Pape*
- *Orange*
- *Bedarrides*
- *Courthezon*
- *Sorgues*

b. Tequila

- *Jalisco*
- *Guanajuato*
- *Tamaulipas*
- *Nayarit*
- *Michoacán*

c. Saint Chinian

- *Berlou*
- *Roquebrun*

7. Name a sparkling AOP of the Northern Rhone

- *Cremant de Die*
- *Clairette de Die*

8. Name the commune and growth of the following wines...

- a. *Chateau Montrose – 2nd Saint Estephe*
- b. *Chateau Haut Brion – 1st Pessac Leognan*
- c. *Chateau La Lagune – 3rd Haut Medoc(Ludon)*

9. Name the two Premier Cru Chateaus from Barsac

- *Chateau Coutet*
- *Chateau Climens*

10. What is the minimum residual sugar of Sauternes AOP?

- 45grams per litre

11. Name the style of sherry and briefly describe. (MAIN DRY STYLES)

- Fino (Biological Aging)
- Manzanilla (Biological Aging)
- Amontillado (Biological & Oxidative Aging)
- Palo Cortado (Biological & Oxidative Aging)
- Oloroso (Oxidative Aging)

12. Name three village of Jerez, three grapes and the main soil type

Villages

- Jerez de la Frontera
- El Puerto de Santa María
- Sanlúcar de Barrameda

Grapes

- Palomino (Listán)
- Pedro Ximénez (PX)
- Moscatel (Muscat of Alexandria)

Soil

- Albariza
- Barros
- Arenas

13. Name the Grand Cru villages of the Vallee de la Marne

- Ay
- Tours sur Marne (100% Red – 90% White)

14. Name 5 AOPs of the Southern Rhone (Not including Cote du Rhone appellations)

- Chateauneuf du Pape
- Gigondas
- Vacqueyras
- Vinsobres
- Lirac
- Many more...

15. What do the following term mean?

Nama – *Unpasteurized Sake*

DaiGinjo – *50% polishing rate*

Ginjo – *60% polishing rate*

Kura – *Sake Brewery*