

Advanced Master Sommelier General Knowledge Level 1 Practice Exam (Sample)

Study Guide



Everything you need from our exam experts!

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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- 1. What is the primary grape variety used in Touraine?**
 - A. Sauvignon Blanc**
 - B. Grenache Noir**
 - C. Vouvray**
 - D. Riesling**
- 2. What spirit can be distilled from corn, potatoes, wheat, and/or rice?**
 - A. Rum**
 - B. Whiskey**
 - C. Vodka**
 - D. Tequila**
- 3. What is the main reason for decanting a bottle of wine?**
 - A. To increase the wine's acidity**
 - B. To aerate the wine and help it open up**
 - C. To reduce the alcohol content**
 - D. To freeze unwanted sediment**
- 4. Which two flavor components are present in all white wines?**
 - A. Peach and melon.**
 - B. Apple and citrus.**
 - C. Pineapple and mango.**
 - D. Banana and berry.**
- 5. What is the term for the process of allowing wine to come into contact with oxygen in a controlled way?**
 - A. Oxidation**
 - B. Fermentation**
 - C. Decanting**
 - D. Filtration**

6. Which aspect of wine production is particularly emphasized in the Côte de Beaune region?

- A. Red wines**
- B. Sweet wines**
- C. White wines**
- D. Fortified wines**

7. A wine labeled SGN (Sélection de Grains Nobles) is characterized as what type of wine?

- A. A dry wine without sweetness**
- B. A sweet wine affected by botrytis**
- C. A dry red wine from the Burgundy region**
- D. Light-bodied wine with low alcohol content**

8. What is one of the main reasons for decanting wine?

- A. To enhance sweetness**
- B. To remove sediment**
- C. To increase acidity**
- D. To cool the temperature**

9. What is the name of the type of Sake that is cloudy and unfiltered?

- A. Nigori**
- B. Junmai**
- C. Daiginjo**
- D. Nama**

10. Which wine is traditionally paired with BBQ dishes?

- A. Pinot Noir**
- B. Cabernet Sauvignon**
- C. Zinfandel**
- D. Chardonnay**

Answers

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1. C
2. C
3. B
4. B
5. A
6. C
7. B
8. B
9. A
10. C

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Explanations

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1. What is the primary grape variety used in Touraine?

- A. Sauvignon Blanc
- B. Grenache Noir
- C. Vouvray**
- D. Riesling

The primary grape variety used in Touraine is Sauvignon Blanc. This region, located in the Loire Valley of France, is well known for producing high-quality wines, particularly those made from this varietal. While Vouvray is indeed a notable wine region within Touraine primarily associated with Chenin Blanc, it is important to recognize that the question specifically asks about grape variety rather than a wine appellation. Sauvignon Blanc thrives in the clay and limestone soils of Touraine, producing wines that are fragrant, crisp, and refreshing, often with pronounced acidity and citrus flavors that the region is famous for. The context of Touraine's winemaking underscores the significance of Sauvignon Blanc as the dominant grape, especially regarding the overall wine profile of the region. Other varieties like Grenache Noir and Riesling are not typical of Touraine's production, which further highlights the essential role of Sauvignon Blanc in this area.

2. What spirit can be distilled from corn, potatoes, wheat, and/or rice?

- A. Rum
- B. Whiskey
- C. Vodka**
- D. Tequila

The correct answer is vodka, as it is a versatile spirit that can be distilled from a wide variety of fermentable materials, including corn, potatoes, wheat, and rice. This flexibility allows vodka producers to create different flavor profiles and characteristics depending on the base ingredient used. For instance, corn can produce a sweeter and fuller-bodied vodka, while potatoes may impart a creamier texture, and wheat often leads to a smoother finish. Rice, too, is utilized particularly in Asian countries, resulting in a lighter style of vodka that can have delicate flavors. On the other hand, rum is predominantly made from sugarcane or molasses, which eliminates it as a contender for this question. Whiskey is specifically distilled from grains like barley, rye, corn, and wheat but is not made from potatoes or rice, which restricts its scope. Tequila, meanwhile, is made exclusively from the blue agave plant and does not fit into the category of grains or starchy vegetables. Thus, vodka stands out as the only spirit here that can be distilled from all the specified ingredients.

3. What is the main reason for decanting a bottle of wine?

- A. To increase the wine's acidity
- B. To aerate the wine and help it open up**
- C. To reduce the alcohol content
- D. To freeze unwanted sediment

Decanting a bottle of wine primarily serves the purpose of aeration, which helps the wine to 'open up' and express its full range of aromas and flavors. When wine is poured into a decanter, it is exposed to air, which promotes oxidation. This process can soften tannins, especially in young red wines, and enhance the overall profile of the wine. Aeration allows volatile compounds to evaporate, allowing the more pleasant, aromatic components to rise to the surface, making the wine more expressive and enjoyable. This contrasts with the other options. Increasing acidity is not typically a goal or a benefit of decanting; in fact, most wines have a balanced acidity that should be preserved. Reducing alcohol content is not achieved through decanting, as the process does not affect the alcohol level in the wine. While some sediment may be present in older wines, decanting is not primarily intended for freezing or removing sediment but rather separating it from the wine during pouring if necessary. Thus, the primary goal and benefit of decanting remain focused on the aeration of the wine.

4. Which two flavor components are present in all white wines?

- A. Peach and melon.
- B. Apple and citrus.**
- C. Pineapple and mango.
- D. Banana and berry.

The selection of apple and citrus as flavor components present in all white wines is accurate due to the predominant characteristics found in the majority of white wine varieties. Apple flavors are commonly associated with many white wine grapes, especially those like Chardonnay, Sauvignon Blanc, and Riesling. These varietals often exhibit crisp, fresh apple notes that are part of their essential profile. Citrus flavors, too, are ubiquitous in white wines. Many white wine grapes can produce a range of citrus notes, from lemon and lime to grapefruit and orange. This citrus characteristic is especially prevalent in varietals such as Sauvignon Blanc, known for its zesty and bright acidity, which complements the fruitiness. These two flavor components—apple and citrus—serve as a baseline for the flavor profiles in a wide array of white wines, illustrating the variety and character inherent in this category of wine. Other options provided, while they may describe flavors found in certain specific wines, do not have the same widespread significance and presence across the spectrum of white wines.

5. What is the term for the process of allowing wine to come into contact with oxygen in a controlled way?

- A. Oxidation**
- B. Fermentation**
- C. Decanting**
- D. Filtration**

The term for the process of allowing wine to come into contact with oxygen in a controlled way is oxidation. Oxidation occurs when wine interacts with oxygen, leading to various chemical reactions that can enhance or alter its flavors and aromas. This process can help soften tannins in red wines and create a more complex bouquet, especially in aged wines. Controlled oxidation is essential for developing certain styles of wine and achieving desired characteristics during the aging process. While fermentation involves the conversion of sugars to alcohol and carbon dioxide through the action of yeast, decanting is a technique specifically used to separate wine from sediment or to aerate wine before serving, and filtration refers to the removal of solids from liquid. Each of these processes serves different purposes in winemaking and serving but is distinct from the controlled oxidation that occurs throughout the aging of wine and is a vital part of developing a wine's character.

6. Which aspect of wine production is particularly emphasized in the Cote de Beaune region?

- A. Red wines**
- B. Sweet wines**
- C. White wines**
- D. Fortified wines**

The Cote de Beaune region, located in the Burgundy area of France, is particularly renowned for its production of white wines, primarily made from the Chardonnay grape. This region boasts a variety of prestigious white wine appellations such as Meursault, Chassagne-Montrachet, and Puligny-Montrachet, which are celebrated for their complexity, elegance, and ability to age beautifully. The terroir of Cote de Beaune, including its unique soils and climate, contributes to the exceptional quality of its white wines. These wines often exhibit characteristics of ripe fruit, floral notes, minerality, and balanced acidity, making them stand out in the world of white wine production. While red wines are also produced in the Cote de Beaune, they do not receive the same level of international acclaim as the white wines from this region. Sweet wines and fortified wines are not a focus in Cote de Beaune, further emphasizing the region's reputation as a premier source of high-quality white wine.

7. A wine labeled SGN (Sélection de Grains Nobles) is characterized as what type of wine?

- A. A cover wine without sweetness**
- B. A sweet wine affected by botrytis**
- C. A dry red wine from the Burgundy region**
- D. Light-bodied wine with low alcohol content**

A wine labeled SGN (Sélection de Grains Nobles) is characterized as a sweet wine that is affected by botrytis. This designation indicates that the grapes used to produce the wine were selectively harvested, focusing on those that have been noble rotted due to the *Botrytis cinerea* fungus. This fungal infection dehydrates the grapes, concentrating their sugars and flavors, resulting in a luscious, complex sweet wine. Typically associated with regions like Alsace in France, SGN wines exhibit notable richness, honeyed notes, and high sugar levels alongside balanced acidity. This exceptional quality distinguishes them as luxurious dessert wines, celebrated for their aromatic intensity and depth of flavor, making the designation particularly significant in the world of sweet wines. The other choices describe different types of wines not relevant to the characteristics of SGN, reinforcing the unique and specific nature of this sweet wine classification.

8. What is one of the main reasons for decanting wine?

- A. To enhance sweetness**
- B. To remove sediment**
- C. To increase acidity**
- D. To cool the temperature**

Decanting wine is primarily done to remove sediment, especially in older red wines that have had time to develop solid particles as a result of tannin and color pigment precipitation. As wine ages, it can accumulate sediment, which, while not harmful, can negatively affect the drinking experience by imparting a gritty texture or an undesirable mouthfeel. Decanting allows the wine to be poured off the sediment, often leaving the sediment behind in the bottle, thus ensuring a clearer, more enjoyable product in the glass. While decanting can also serve additional purposes such as aerating the wine to enhance its aromas and flavors, the primary and traditional reason particularly associated with older wines is the removal of sediment. The other options do not accurately reflect the primary purpose of the decanting process. For instance, decanting does not inherently enhance sweetness or increase acidity; these characteristics are largely determined by the wine's varietal and winemaking techniques. Additionally, decanting typically doesn't cool the temperature of the wine significantly; other methods like chilling or using a wine cooler are more effective for temperature control.

9. What is the name of the type of Sake that is cloudy and unfiltered?

- A. Nigori**
- B. Junmai**
- C. Daiginjo**
- D. Nama**

The type of Sake that is cloudy and unfiltered is known as Nigori. This style of Sake is intentionally left unfiltered, which results in its characteristic cloudy appearance. The turbidity comes from rice particles and yeast that remain suspended in the Sake, giving it a unique texture and flavor profile. Nigori Sake is often sweeter and creamier compared to its clearer counterparts, as the unfiltered elements can contribute fruity and rich characteristics. In contrast, Junmai refers to a pure rice Sake without the addition of distilled alcohol but can be either filtered or unfiltered. Daiginjo is a premium grade of Sake that is polished to a high degree, and it is typically clear and refined. Nama denotes unpasteurized Sake, which can be either filtered or unfiltered and does not inherently indicate the cloudiness that Nigori does. Thus, Nigori is specifically recognized for its distinct cloudy appearance.

10. Which wine is traditionally paired with BBQ dishes?

- A. Pinot Noir**
- B. Cabernet Sauvignon**
- C. Zinfandel**
- D. Chardonnay**

Zinfandel is traditionally paired with BBQ dishes due to its characteristics that complement the flavors commonly found in grilled and smoked meats. This grape varietal is known for its bold fruitiness, often featuring notes of ripe berries, plum, and sometimes a hint of spice, which can harmonize beautifully with the smoky and spicy elements of BBQ. Additionally, Zinfandel tends to have a moderate acidity and soft tannins, which allow it to balance the richness of barbecue sauces and marinades without overwhelming the palate. Its fruit-forward profile works well with the sweet and tangy flavors typical of BBQ preparations. When considering other options, Pinot Noir is a lighter wine that, while versatile, may not stand up to the robust flavors of BBQ as effectively as Zinfandel. Cabernet Sauvignon, while also a suitable choice for hearty meats, can sometimes have a more pronounced tannic structure that may clash with sweeter BBQ sauces. Chardonnay, being a white wine, is generally less common for BBQ pairings, as its flavors and textures do not typically complement the smoky, savory dishes usually served at a barbecue.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://advmastersommgenlvl1.examzify.com>

We wish you the very best on your exam journey. You've got this!

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