

INTRODUCTORY SOMMELIER PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

VISIT US ONLINE FOR
THE FULL VERSION STUDY GUIDE

<https://introductorysommelier.examzify.com>



Copyright © 2026 by Examzify - A Kaluba Technologies Inc. product.

ALL RIGHTS RESERVED.

No part of this book may be reproduced or transferred in any form or by any means, graphic, electronic, or mechanical, including photocopying, recording, web distribution, taping, or by any information storage retrieval system, without the written permission of the author.

Notice: Examzify makes every reasonable effort to obtain accurate, complete, and timely information about this product from reliable sources.

SAMPLE

Table of Contents

Copyright	1
Table of Contents	2
Introduction	3
How to Use This Guide	4
Questions	5
Answers	8
Explanations	10
Next Steps	15

SAMPLE

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

SAMPLE

1. What is liqueur de tirage?

- A. A sugar syrup added after disgorgement to adjust sweetness.
- B. The gradual breakdown of yeast during ageing.
- C. Cocktail of wine, sugar and yeast added to base wine in Champagne production to kick off secondary fermentation in the bottle.
- D. The process of removing the lees from the bottle.

2. Noble rot is produced by which mold?

- A. *Aspergillus niger*
- B. *Botrytis cinerea*
- C. *Penicillium roqueforti*
- D. *Saccharomyces cerevisiae*

3. What is riddling?

- A. Rapid movement of expired yeast cells to the neck of the bottle
- B. Removal of yeast by centrifuge
- C. Aging of wine in oak
- D. Gradual movement of expired yeast cells to the neck of the bottle

4. Hanepoot is a synonym for which grape in South Africa?

- A. Chenin Blanc
- B. Muscat
- C. Chardonnay
- D. Sauvignon Blanc

5. How many grape varieties are permitted in the production of Châteauneuf-du-Pape?

- A. 9
- B. 11
- C. 13
- D. 15

- 6. From which side should customers be served?**
- A. From Behind
 - B. Their Right
 - C. From The Front
 - D. Their Left
- 7. Which region is known as 'The Garden of France'?**
- A. Loire Valley
 - B. Burgundy
 - C. Provence
 - D. Alsace
- 8. The Uco Valley is located in which region?**
- A. San Juan
 - B. Mendoza
 - C. Patagonia
 - D. Salta
- 9. Aging on the lees can impart which sensory characteristic?**
- A. Slightly increased body and a creamy texture.
 - B. Higher perceived acidity.
 - C. Nutty, biscuit component or rounder mouthfeel.
 - D. More green vegetal notes.
- 10. Which grape is used for the vast majority of Cognac production?**
- A. Chardonnay
 - B. Ugni Blanc
 - C. Merlot
 - D. Sauvignon Blanc

Answers

SAMPLE

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

SAMPLE

Explanations

SAMPLE

1. What is liqueur de tirage?

- A. A sugar syrup added after disgorgement to adjust sweetness.
- B. The gradual breakdown of yeast during ageing.
- C. Cocktail of wine, sugar and yeast added to base wine in Champagne production to kick off secondary fermentation in the bottle.**
- D. The process of removing the lees from the bottle.

Liqueur de tirage is the mixture used to start the second fermentation inside the bottle in Champagne production. It's typically a small amount of wine blended with sugar and yeast. When this mixture is added to the base wine and bottled, the yeast consumes the sugar, producing alcohol and carbon dioxide. The CO₂ is trapped in the bottle, creating the bubbles and pressure that make sparkling wine. This secondary fermentation also leaves behind lees, which will be removed later during riddling and disgorging. The sweetness of the final wine is controlled later, after disgorgement, by adding dosage. That's why the correct description is a cocktail of wine, sugar, and yeast added to base wine to kick off secondary fermentation in the bottle. The other options describe different steps or elements: dosage added after disgorgement, yeast breaking down during ageing, or removing the lees.

2. Noble rot is produced by which mold?

- A. *Aspergillus niger*
- B. *Botrytis cinerea***
- C. *Penicillium roqueforti*
- D. *Saccharomyces cerevisiae*

*Noble rot is caused by *Botrytis cinerea*. This mold infects ripe grapes under specific cool, humid conditions, penetrating the grape skins and drying out the berries. As the water evaporates, sugars, acids, and compounds that develop flavor become highly concentrated, producing the rich, intensely sweet wines associated with noble rot, such as Sauternes. Other organisms listed aren't responsible for noble rot. *Aspergillus niger* is a mold that can spoil fruit and isn't the mold behind noble rot; *Penicillium roqueforti* is used to age blue cheeses; *Saccharomyces cerevisiae* is a yeast that ferments sugars into alcohol and isn't the mold that rot forms on grapes.*

3. What is riddling?

- A. Rapid movement of expired yeast cells to the neck of the bottle
- B. Removal of yeast by centrifuge
- C. Aging of wine in oak
- D. Gradual movement of expired yeast cells to the neck of the bottle**

Riddling is the process of slowly turning and tilting a sparkling wine bottle so the spent yeast cells (lees) move and settle near the bottle neck. By gradually gathering the lees in that spot, winemakers can remove them cleanly during disgorgement while keeping the wine clear and preserving the bubble structure. This slow, deliberate movement is what distinguishes riddling from other methods; it is not rapid agitation, a centrifuge removal, or aging in oak.

4. Hanepoot is a synonym for which grape in South Africa?

- A. Chenin Blanc
- B. Muscat**
- C. Chardonnay
- D. Sauvignon Blanc

Hanepoot denotes a grape in the Muscat family, an aromatic white variety famous for perfumed, floral aromas and often used to make sweet or late-harvest wines. In South Africa, Hanepoot is the local name for Muscat grapes, so the best match is Muscat. The other options—Chenin Blanc, Chardonnay, Sauvignon Blanc—are distinct grape varieties with different flavor profiles and are not referred to as Hanepoot.

5. How many grape varieties are permitted in the production of Châteauneuf-du-Pape?

- A. 9
- B. 11
- C. 13**
- D. 15

The question is testing knowledge of how many grape varieties are legally allowed to be used in Châteauneuf-du-Pape blends. The appellation sets a fixed list of varieties that may be used in its wines, and the maximum number on that list is thirteen. This broad palette is a hallmark of the region, contributing to the wine's complexity by allowing producers to blend from several different grape varieties, with Grenache often forming the backbone alongside others such as Syrah, Mourvèdre, Cinsault, Counoise, and additional permitted varieties. The key idea is that the regulation specifies a cap of thirteen varieties, not a smaller or larger number, which is why thirteen is the correct answer. Other totals don't match the official regulation.

6. From which side should customers be served?

- A. From Behind
- B. Their Right**
- C. From The Front
- D. Their Left

In fine-dining etiquette, servers approach and present items from the guest's right. This keeps the service flow smooth and unobtrusive: the server can pour, present wine, and deliver courses without crossing in front of the guest or blocking conversations. Serving from the left, behind, or in front would disrupt the guest's view and movement, or create awkward crossing paths. So the right side is the standard choice for serving.

7. Which region is known as 'The Garden of France'?

A. Loire Valley

B. Burgundy

C. Provence

D. Alsace

The Loire Valley earns the label "The Garden of France" because its landscape along the Loire River is famously lush, fertile, and green, with gardens, orchards, and picturesque châteaux that have long symbolized cultivation and beauty. The region's mild climate and rich soils support abundant farming and colorful, verdant scenery, which historically inspired this nickname. While Burgundy, Provence, and Alsace are each renowned for their own wines and landscapes, they are not the regions commonly described by this garden-like moniker.

8. The Uco Valley is located in which region?

A. San Juan

B. Mendoza

C. Patagonia

D. Salta

It's in Mendoza Province, Argentina, and is part of the Mendoza wine region. The Uco Valley sits high in the Andes foothills, where the sunny, dry climate and cool nights create ideal conditions for Malbec and other varieties. The other regions listed—San Juan, Patagonia, and Salta—are distinct Argentine wine areas, not where the Uco Valley is located.

9. Aging on the lees can impart which sensory characteristic?

A. Slightly increased body and a creamy texture.

B. Higher perceived acidity.

C. Nutty, biscuit component or rounder mouthfeel.

D. More green vegetal notes.

Aging on the lees releases yeast autolysis products into the wine, which influence both aroma and texture. The most distinctive result is nutty, biscuit-like aromas paired with a rounder, creamier mouthfeel, due to compounds like mannoproteins coating the palate and adding richness. That combination best captures the sensory impact of lees aging. Higher perceived acidity isn't a typical outcome of this process, and green vegetal notes are more about youthful varietal character than lees contact.

10. Which grape is used for the vast majority of Cognac production?

- A. Chardonnay
- B. Ugni Blanc**
- C. Merlot
- D. Sauvignon Blanc

Ugni Blanc is the grape used for the vast majority of Cognac production. This variety yields a wine that is high in acidity, with a light, neutral flavor and low sugar. The high acidity helps the base wine hold up through the distillation process and long oak aging, keeping the spirit fresh and stable while allowing the oak-derived character to shine in the final Cognac. Its neutral profile also means the distillation and aging, not the grape itself, shape the Cognac's character. While other grapes like Chardonnay, Merlot, or Sauvignon Blanc may appear in some blends or regional experiments, they do not supply the bulk of Cognac's base wine.

SAMPLE

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://introductorysommelier.examzify.com>

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

SAMPLE