

4th session (chapter 9, 10)

Cabernet Sauvignon, Merlot, Sauvignon Blanc

1. Cabernet Sauvignon and Merlot are often blended together because

- a) Merlot adds body and softness to the wine.
- b) it is simply a tradition.
- c) Cabernet Sauvignon lacks colour.
- d) Merlot gives more acidity and tannins in the wine.

2. Black currant, bell pepper and mint are typical aromas of

- a) Merlot.
- b) Merlot from a cool region.
- c) the oak in a wine made from Cabernet Sauvignon.
- d) Cabernet Sauvignon.

3. Blackberry, black plum, and black cherry are typical aromas of

- a) any Cabernet Sauvignon .
- b) Cabernet Sauvignon in a warm region.
- c) Merlot
- d) Cabernet Sauvignon in a cool region.

4. Left bank wine regions in Bordeaux are:

- a) Saint-Émilion, Pomerol.
- b) Haut-Médoc, Pauillac, Margaux.
- c) Saint-Émilion, Médoc.
- d) Médoc, Haut Médoc, Saint-Émilion.

5. Merlot is the dominant grape in Médoc, on the left bank.

- a) That is true.
- b) No, Médoc is a wine region on the right bank.
- c) No, Merlot is not the dominant grape anywhere.
- d) No, merlot is the dominant grape on the Bordeaux right bank.

6. "Bordeaux Supérieure" means

- a) the highest quality wines of Bordeaux.
- b) a higher level of alcohol than basic Bordeaux AC.
- c) a quality wine for all regions in the south of France.
- d) nothing. Every winemaker can put this on the label.

7. Cabernet Sauvignon with distinctive cassis, mint and eucalyptus

- a) is typical for right bank Bordeaux.
- b) is typical for left bank Bordeaux.
- c) is typical for Coonawara, New Zealand.
- d) is typical for Coonawara, Australia.

8. The term "Grand Cru" is often used to indicate that

- a) the wine is made from grapes that are bought elsewhere.
- b) the wine is ready to drink.
- c) this is the main wine of the château.
- d) this is the highest quality level in Bordeaux.

9. Bulk production of inexpensive Cabernet Sauvignon and Merlot

- a) are produced in Chile and Southern France.
- b) are rarely seen.
- c) are produced in the Haut Médoc region.
- d) are found only in South Africa.

10. Shiraz and Malbec are respectively blended with Cabernet Sauvignon:

- a) in Bordeaux and Australia.
- b) in Australia and Argentina.
- c) in Burgundy and Argentina.
- d) in Bordeaux and Argentina.

11. Sauvignon Blanc has strong aromas of :

- a) cherries and blackberries
- b) black currant and asparagus
- c) elderflower, bell pepper, asparagus
- d) bramble and asparagus

12. Sauvignon Blanc is a non-aromatic red grape.

- a) No, Sauvignon Blanc is the name of a wine, not of a grape.
- b) Yes, it is.
- c) No, it's a non-aromatic white grape.
- d) No, it's an aromatic white grape.

13. In the Loire, Sauvignon Blanc is famous in:

- a) Marlborough
- b) Pessac-Léognan
- c) Sancerre and Pouilly-Fumé
- d) Casablanca

14. Sauvignon is a part of premium Bordeaux wines:

- a) No, it is never a part of Bordeaux blends.
- b) It is a single variety
- c) It is blended with Sémillon.
- d) It is only for inexpensive bulk wines.

15. Sauvignon Blanc in Napa Valley, California:

- a) is known as Fumé Blanc.
- b) is rarely seen, since it's the most common grape for Washington State.
- c) is known as Meursault.
- d) is produced only for export wines.

16. The best-known region for Sauvignon Blanc in New Zealand is

- a) Constantia.
- b) Marlborough, known for very small quantities of Sauvignon Blanc.
- c) Casablanca.
- d) Marlborough, which is also the largest region for Sauvignon Blanc.

17. In Marlborough, machine harvesting is common

- a) because it is very efficient.
- b) because the grapes are picked very carefully.
- c) because you can pick them before ripening.
- d) because workers don't like the handpicking.

18. South Africa produces Sauvignon Blanc:

- a) only for inexpensive wines.
- b) top qualities in the cooler coastal areas.
- c) top qualities in the warm regions.
- d) top qualities, only matured on oak.

19. Outside of the Loire, France produces

- a) no Sauvignon Blanc at all.
- b) large volumes of red Sauvignon Blanc wine.
- b) small quantities of Sauvignon Blanc wines.
- d) large volumes of inexpensive Sauvignon Blanc wines.

20. When blended, Sauvignon Blanc is mostly assembled with:

- a) Chablis
- b) Pinot Noir
- c) Cabernet Sauvignon
- d) Sémillon