BOURGOGNE MASTER LEVEL WSG PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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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.

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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!

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Questions

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1. Which factors contribute to vintage variation in Burgundy?

A. Spring frosts, summer weather, rainfall, hail, disease pressure, and harvest timing differences

B. Only rainfall and temperature

C. Only hail events

D. Grape variety changes between vintages annually

2. What are typical yield limits for Premier Cru and Grand Cru in Burgundy?

A. Premier Cru around 60-80 hl/ha; Grand Cru around 40-60 hl/ha.

B. Premier Cru around 20-30 hl/ha; Grand Cru around 15-25 hl/ha.

C. Premier Cru around 40-50 hl/ha; Grand Cru around 25-35 hl/ha (depending on appellation/vintage).

D. Premier Cru around 70-90; Grand Cru around 50-60.

3. In what year was the Abbey of Beze founded?

A. 700

B. 630

C. 6300

D. 613

4. Saint-Aubin produces more red or white wine?

A. Red

B. White

C. Rosé

D. Sparkling

5. What is the trade association that oversees Burgundy wine?

A. Bourgogne Interprofessional Wine Council

B. Interprofessional Burgundy Vintners Association

C. BIVB

D. Burgundy Wine Board

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6. Which soil composition most strongly influences red Burgundy structure in the Côte de Nuits?

A. Marl (Kimmeridgian marl) with limestone and clay.

B. Chalky soils with limestone.

C. Silty soils.

D. Clay with high organic matter.

7. The vineyards on Mount Melian in Auxey are mostly planted to which grape?

A. Chardonnay

B. Pinot Noir

C. Gamay

D. Aligoté

8. When was the earliest mention of the name Pinot?

A. 1475

B. 1275

C. 1370

D. 1375

9. When did wines named after their Climat first start appearing in Paris?

A. Around 1591

B. Around 1691

C. Around 1791

D. Around 1491

10. Which area is known for iconic single wines like Romanée-Conti?

A. Gevrey-Chambertin

B. Meursault

C. Vosne-Romanée

D. Nuits-Saint-Georges

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Answers

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

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Explanations

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1. Which factors contribute to vintage variation in Burgundy?

A. Spring frosts, summer weather, rainfall, hail, disease pressure, and harvest timing differences

B. Only rainfall and temperature

C. Only hail events

D. Grape variety changes between vintages annually

Vintage variation in Burgundy comes from how weather and timing across the growing season interact with each vineyard's microclimate. Spring frosts can damage early growth, affecting yield and the initial trajectory of the season. Summer weather then shapes how grapes ripen and how strongly disease pressure might develop. Rainfall patterns influence soil moisture, ripening pace, and disease risk, while hail can directly bruise or destroy fruit and force changes in vineyard decisions. Disease pressure from humid periods can alter grape health and the balance of sugars and acids, and differences in harvest timing across parcels—when growers decide to pick based on ripeness and weather windows—drive variations in sugar, acidity, phenolics, and overall wine style from year to year. Taken together, these factors explain why a Burgundy vintage can feel so different. Other options are too narrow or incorrect: focusing only on rainfall and temperature misses the frost, hail, disease, and harvest timing that also shape a vintage; singling out hail ignores the broader climate drivers; and grape varieties don't change from year to year, so that factor can't explain vintage-to-vintage differences.

2. What are typical yield limits for Premier Cru and Grand Cru in Burgundy?

A. Premier Cru around 60-80 hl/ha; Grand Cru around 40-60 hl/ha.

B. Premier Cru around 20-30 hl/ha; Grand Cru around 15-25 hl/ha.

C. Premier Cru around 40-50 hl/ha; Grand Cru around 25-35 hl/ha (depending on appellation/vintage).

D. Premier Cru around 70-90; Grand Cru around 50-60.

The main idea here is understanding how yield limits are set in Burgundy for different quality tiers. Burgundy uses official maximum yields to protect concentration and quality, with stricter limits on the higher designation sites. Grand Cru vineyards typically have the tightest limits, but the exact numbers vary by appellation and vintage. A typical practical range is Premier Cru around 40-50 hl/ha, while Grand Cru sits a bit lower, around 25-35 hl/ha. This captures the idea that Grand Cru plots produce more concentrated wine at lower yields, and Premier Cru allows slightly higher production, though still controlled. The note "depending on appellation/vintage" reflects real-world variation, since some Appellations or vintages adjust the permissible yields within those broad bands. Other options are outside what is commonly allowed: yields that high would be unusual for Premier Cru, and yields that low would be atypical for Premier Cru and Grand Cru.

3. In what year was the Abbey of Beze founded?

A. 700

B. 630

C. 6300

D. 613

The founding of Beze sits in the early 7th century, a period when Burgundy saw a strong rise of monastic life under Merovingian influence. The traditional account links the abbey to Saint Bernon and places its establishment around 630 AD. This date is the best-supported by early records and hagiographies, aligning with the timeline of Beze's origins in Burgundy's monastic expansion. Dates like 700 come after the traditional anchor and are less tied to the established early-7th-century narrative; 613 is earlier than the standard attestation; and 6300 is not a plausible medieval date.

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4. Saint-Aubin produces more red or white wine?

A. Red

B. White

C. Rosé

D. Sparkling

Saint-Aubin is a Burgundy village renowned mainly for its white wines made from Chardonnay. The terroir—limestone and clay soils with a cooler climate—favours white wines that show precision, structure, and aging potential. Red wines from Pinot Noir are produced, but in much smaller quantities, so they don't match the volume of white. Rosé and sparkling exist in Burgundy, but they are not the defining outputs of Saint-Aubin. All of this together means Saint-Aubin produces more white wine than red.

5. What is the trade association that oversees Burgundy wine?

A. Bourgogne Interprofessional Wine Council

B. Interprofessional Burgundy Vintners Association

C. BIVB

D. Burgundy Wine Board

Burgundy's wine industry is coordinated by a single interprofessional body that represents all players—from growers to producers and traders—working to promote the region, coordinate marketing, and uphold quality standards. The official name of this organization is the Bureau Interprofessionnel des Vins de Bourgogne, abbreviated BIVB. It's the recognized trade association for Burgundy wine, handling promotional campaigns, market information, and the collective interests of the Burgundy wine community. Other names given in the options are not the official body. They're not the established organizational title used in Burgundy, so they don't accurately reflect the main coordinating authority for Burgundy wine.

6. Which soil composition most strongly influences red Burgundy structure in the Côte de Nuits?

A. Marl (Kimmeridgian marl) with limestone and clay.

B. Chalky soils with limestone.

C. Silty soils.

D. Clay with high organic matter.

Red Burgundy's backbone in the Côte de Nuits comes from the soil's mineral balance and drainage. Marl from the Kimmeridgian era, rich in limestone and clay, creates a well-drained yet moisture-retentive profile that makes Pinot Noir build a firm, age-worthy structure. The mineral content and precise water balance encourage the vines to express tension through noticeable tannin and bright, enduring acidity, contributing to a long, mineral finish that ages gracefully. Chalky soils with limestone tend to impart finesse and elegance with less of that backbone, silty soils usually give lighter-bodied wines with gentler tannins, and clay with high organic matter often yields fuller, rounder wines where the mineral-driven structure is less pronounced. So the marl-limestone-clay combination best explains the strong structure seen in red Burgundy from this region.

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7. The vineyards on Mount Melian in Auxey are mostly planted to which grape?

A. Chardonnay

B. Pinot Noir

C. Gamay

D. Aligoté

The hillside site is suited to Chardonnay due to its limestone rich, well drained soils and good sun exposure, which are ideal for Burgundian white wines that develop structure and aging potential. Chardonnay is the dominant white grape in the Côte de Beaune and in Auxey Duresses, especially on slopes like Mount Mélian where the terroir emphasizes mineral, clean white wines. Pinot Noir is Burgundy's flagship red grape, but on this particular mountaintop site the conditions favor white production, while Gamay is the hallmark grape of Beaujolais and Aligoté is less common on premier hillside sites. So the predominance of Chardonnay on Mount Mélian aligns with the soil, climate, and regional white-wine tradition.

8. When was the earliest mention of the name Pinot?

A. 1475

B. 1275

C. 1370

D. 1375

Pinot's earliest appearance is tied to when the term first shows up in surviving Burgundian records. The name is first securely attested in a Burgundian document from 1375, which is why that date is the best answer. Dates before that, such as 1275, don't have surviving sources showing the term in the vine or wine context, and a 1370 reference isn't supported by the main archival evidence. A later date, like in the 1400s, would come after the first attestation, so it couldn't be the earliest. In short, 1375 reflects the oldest documented usage we can verify today.

9. When did wines named after their Climat first start appearing in Paris?

A. Around 1591

B. Around 1691

C. Around 1791

D. Around 1491

The question hinges on when wines labeled by their specific Burgundy vineyard site, or Climat, began to appear in Paris. This shift to terroir-driven naming reflects a growing market interest in distinguishing wines by their precise origin. Although Climats existed for centuries, the first solid evidence of Paris selling wines identified by a Climat dates to around 1691. Earlier dates would predate the widespread practice of using Climat names on labels or in trade, and a date like 1791 sits after the initial emergence had already begun. So, 1691 is the best fit for when these Climat-named wines first show up in Paris.

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10. Which area is known for iconic single wines like Romanée-Conti?

A. Gevrey-Chambertin

B. Meursault

C. Vosne-Romanée

D. Nuits-Saint-Georges

Vosne-Romanée is the area famous for iconic single wines like Romanée-Conti. This village in the Côte de Nuits is renowned for producing some of Burgundy's most celebrated single-vineyard Pinot Noir wines, with Romanée-Conti itself being a legendary Grand Cru from a single vineyard within Vosne-Romanée. The combination of unique terroir, precise vineyard management, and exceptional Pinot Noir fruit gives these wines their extraordinary reputation for perfume, finesse, and long aging potential. Other areas like Gevrey-Chambertin, Meursault, and Nuits-Saint-Georges are prestigious in their own right, but the iconic single-wine legacy tied to Romanée-Conti specifically shines brightest in Vosne-Romanée.

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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://bourgognemasterlvlwsg.examzify.com

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

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