

PSG COLLEGE OF ARTS & SCIENCE
(AUTONOMOUS)
BSC DEGREE EXAMINATION DECEMBER 2019
(Third Semester)

Branch - CATERING SCIENCE & HOTEL MANAGEMENT

WINES OF THE WORLD/OENOLOGY & GLOBAL WINES

Time: Three Hours

Maximum: 75 Marks

SECTION-A (10 Marks)

Answer ALL questions

ALL questions carry EQUAL marks

(10 x 1 = 10)

- 1 Heavy wine is the term applied to _____
(i) Sparkling wine (ii) Fortified wine
(iii) Still wine (iv) Aromatised wine
- 2 Varietal wine is named after _____
(i) Vineyard (ii) Shipper
(iii) Style (iv) Grape
- 3 Which one of the following white grape is used in champagne?
(i) Riesling (ii) Sylvaner
(iii) Chardonnay (iv) Cheninblanc
- 4 _____ means an estate in French.
(i) Saumur (ii) Chablis
(iii) Chateau (iv) Tavel
- 5 Pouilly - Fum'e wine comes from _____
(i) Alsace (ii) Loire
(iii) Rhone (iv) Burgundy
- 6 Barolo wine is made from which one of the following grapes?
(i) Sangiovese (ii) Trebbiano
(iii) Nebbiolo (iv) Barbera
- 7 Which one of the following is not a wine producing region of Italy?
(i) Piedmont (ii) Asti
(iii) Lombardy (iv) M'edoc
- 8 Zinfandel grape is native to
(i) California (ii) Washington
(iii) New York (iv) Oregon
- 9 Which one of region produces best known Spanish table wines?
(i) Rioja (ii) Jerez
(iii) Malaga (iv) None of the above
- 10 Port is produced in
(i) Spain (ii) Portugal
(iii) France (iv) Sicily

SECTION - B (25 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 5 = 25)

11 a Name any five Black grape varieties. Explain.

OR

12 a Explain the process Fermentation in wine making.

OR

b Write a short note on (i) Must (ii) Racking

13 a What do you mean by noble rot? Explain.

OR

b Explain the wines of Alsace.

14 a Write a short note on any wine producing region of Italy.

OR

b Name any five terms that you can find on the Italian wine label.

15 a Write a short note on wines of Hungary.

OR

b Write a short note on wines of India.

SECTION -C (40 Marks)

Answer ALL questions

ALL questions carry EQUAL Marks

(5 x 8 = 40)

16 a Explain the wine Laws of the USA.

OR

b Explain the growth wine industry in California. ,

17 a What are the various types of Champagne. Explain any six of them.

OR

b Explain the Portuguese wine classification.

18 a How are the Italian wines classified? Explain.

OR

b What are the styles of QMP wines ? Explain. •

19 a Explain the wines of Bordeaux region.

OR

b Explain the appellation system followed in Burgundy.

20 a Explain the process of making port wine.

OR

b Explain the Solera system of aging and blending.

Z-Z-Z

END