

**PSG COLLEGE OF ARTS & SCIENCE**  
(AUTONOMOUS)  
**BSc DEGREE EXAMINATION MAY 2019**  
(Third Semester)

Branch - **CATERING SCIENCE & HOTEL MANAGEMENT**

**PENOLOGY AND GLOBAL WINES**

Time : Three Hours

Maximum : 75 Marks

**SECTION-A (20 Marks!)**

Answer **ALL** questions

**ALL** questions carry **EQUAL** marks (10 x 2 = 20)

- 1 What is still wine?
- 2 Give any two examples for white grapes.
- 3 Define fermentation.
- 4 Name any two brand names of champagne.
- 5 Abbreviate the term VDQS.
- 6 Mention any two appellation from Chablis.
- 7 What is charmat process?
- 8 Give any four wine approved regions of Germany.
- 9 What is Sula?
- 10 Write any four wine producing regions of USA.

**SECTION - B (25 Marks)**

Answer **ALL** Questions

**ALL** Questions Carry **EQUAL** Marks (5 x 5 = 25)

- 11 a Give any two principal black grapes and write its characteristics.  
OR  
b How the wine to be tasted?
- 12 a What are the terms used to denote the level of sweetness in champagne?  
OR  
b Write the various types of champagne.
- 13 a Write a note on French wine law.  
OR  
b What do you mean by noble rot? Explain.
- 14 a Give the styles of QMP wines? Explain.  
OR  
b What information you can obtain from German wine labels?
- 15 a Explain how the Australian wines are named.  
OR  
b Write short notes on Tokay.

**SECTION - C (30 Marks)**

Answer any **THREE** Questions

**ALL** Questions Carry **EQUAL** Marks (3 x 10 = 30)

- 16 Classify wines and explain each in detail.
- 17 Enumerate the process involved in the making of red wine.
- 18 Explain the wine producing districts of Bordeaux.
- 19 Name any five wine producing regions of Italy and explain each in detail.
- 20 Bring out the factors that you should consider while pairing wine and food? Explain.