

WSET® Level 3 Practice Exam

20 multiple-choice questions with answers and explanations · The Planet of Wine · October 2026

Choose the one best answer for each question. Aim for about 25 minutes. The answers are on the last pages. The full 50-question practice exam and more than 1,480 practice questions are at en.wine-planetary.com/wset/level-3/wset-level-3-exercises/.

1. What is the dormant state of the grapevine called when it enters winter?
 - A. Flowering
 - B. Ripening
 - C. Growing Season
 - D. Dormancy
2. How long does it take for a grafted grapevine to produce a new harvest?
 - A. 1 year
 - B. 3 years
 - C. 5 years
 - D. 7 years
3. Which method is used to impart oak flavor to wine instead of using oak barrels?
 - A. Stainless steel tank
 - B. Oak chips
 - C. Glass bottle
 - D. Concrete tank
4. What is obtained from the pressing that occurs after fermentation in red wine?
 - A. Free-run juice
 - B. Press wine
 - C. Must
 - D. Cleared wine
5. What is the most relevant physical response when assessing "acidity"?
 - A. Mouth feels dry
 - B. Feels warm
 - C. Bitterness is perceived
 - D. Salivation is stimulated
6. What is the appropriate serving temperature for high-acid white wines such as Alsace or German Riesling?
 - A. 0–5°C
 - B. 6–10°C
 - C. 15–18°C
 - D. 20–22°C

7. What is the main reason for the increase in the price of fine wine?
- A. Length of aging
 - B. Type of barrels used
 - C. Rarity of grape varieties
 - D. Reputation and demand of the production region
8. What is the correct description of Geographic Indication (GI)?
- A. Indicates the style of wine
 - B. Aims to identify and protect the place of production
 - C. Specifies the grape variety
 - D. Has no relation to laws
9. Which region is known for producing high-quality dry white wine?
- A. Pessac-Léognan
 - B. Médoc
 - C. Pauillac
 - D. Saint-Julien
10. What grape varieties complement Malbec in Cahors, located in southwest France?
- A. Merlot and Tannat
 - B. Grenache
 - C. Pinot Noir
 - D. Syrah and Viognier
11. What natural phenomenon is likely to occur in the Chablis region of Burgundy?
- A. Spring frost
 - B. Drought
 - C. Hail
 - D. Flood
12. Where are the Premier Cru and Grand Cru vineyards commonly found in Burgundy?
- A. Mid-slope of hills
 - B. Flatland
 - C. Valley floor
 - D. Riverbank plain
13. What is the main grape variety used in Soave wines?
- A. Chardonnay
 - B. Garganega
 - C. Pinot Grigio
 - D. Cortese

- 14.** Which is the most famous DOC for white wine in the Marche region?
- A.** Verdicchio dei Castelli di Jesi DOC
 - B.** Frascati DOC
 - C.** Montepulciano d'Abruzzo DOC
 - D.** Conero DOCG
- 15.** Which wine-producing area in California is known for its cool climate, making it a notable region for producing Pinot Noir and Chardonnay?
- A.** Central Valley
 - B.** Santa Barbara
 - C.** Lodi
 - D.** Paso Robles
- 16.** What is the main grape variety from the Walla Walla Valley AVA in Washington State?
- A.** Cabernet Sauvignon
 - B.** Tempranillo
 - C.** Pinot Noir
 - D.** Chardonnay
- 17.** What characteristics does sparkling wine made using the carbonation injection method possess?
- A.** Strong yeast flavors
 - B.** Requires long aging
 - C.** Fruity and light flavors
 - D.** Complex and rich flavors
- 18.** Which of the following is a condition for the designation of Deutscher Sekt in its production?
- A.** Base wine produced in France
 - B.** Secondary fermentation in the bottle
 - C.** Matured in oak barrels
 - D.** Use of German grapes
- 19.** What is the average aging period in years indicated by the Sherry aging classification "VOS"?
- A.** 10 years
 - B.** 12 years
 - C.** 15 years
 - D.** 20 years
- 20.** Which grape variety is commonly used for high-quality Port wine?
- A.** Pinot Noir
 - B.** Touriga Nacional
 - C.** Shiraz
 - D.** Grenache

Answers and explanations

1. D — Dormancy

In winter, when temperatures fall below about 10°C, the vine stops growing and becomes dormant. Buds are protected and the vine survives on carbohydrates stored in its woody parts.

2. B — 3 years

A newly planted (grafted) vine normally needs around three years before it gives a crop that is worth harvesting commercially. In the first years the vine puts its energy into building roots and a permanent framework.

3. B — Oak chips

Oak chips (or staves) placed in a stainless steel tank are a cheaper and quicker way to give oak flavours than ageing in barrels. They give flavour but not the gentle oxygen exposure that a barrel provides.

4. B — Press wine

After fermentation, the free-run wine is drained off and the remaining skins are pressed. The wine obtained this way is press wine, which is usually deeper in colour and higher in tannin; the winemaker can blend some of it back.

5. D — Salivation is stimulated

Acidity makes your mouth water, so the amount of saliva produced and how sharp the wine feels on the sides of the tongue are the main clues. Drying is a sign of tannin and warmth a sign of alcohol.

6. B — 6–10°C

WSET recommends serving light- and medium-bodied whites such as Riesling chilled, at about 7–10°C. Much colder than this mutes the aromas; much warmer, and the wine loses its freshness.

7. D — Reputation and demand of the production region

The prices of the most sought-after fine wines are driven mainly by the reputation of the region and producer and by demand that exceeds the limited supply. Production costs alone do not explain these prices.

8. B — Aims to identify and protect the place of production

A geographical indication (GI) identifies the area where the grapes were grown and protects the name of that place. In the EU, PDO and PGI wines must also follow local rules on permitted grape varieties and on vineyard and winemaking methods, which protects the region's identity and helps prevent fraud.

9. A — Pessac-Léognan

Pessac-Léognan, in the north of the Graves, is known for high-quality dry white wines made from Sauvignon Blanc and Sémillon, often fermented and aged in oak, as well as for red wines. The Médoc communes in the other options are known almost entirely for red wine.

10. A — Merlot and Tannat

Cahors red wines are based on Malbec (locally called Côt). Merlot and Tannat may be blended in.

11. A — Spring frost

Chablis has a cool continental climate, and spring frost is a major hazard. Growers use heaters (bougies) and water sprinklers to protect the buds.

12. A — Mid-slope of hills

In the Côte d'Or, most Grand Cru and Premier Cru vineyards lie on the middle of the slope, where the vines get good sunlight and drainage. Land at the bottom of the slope, with richer soils and a higher frost risk, is mostly used for village or regional wines.

13. B — Garganega

Soave is made mainly from Garganega, sometimes with Trebbiano di Soave. The best examples come from the hillside Classico zone.

14. A — Verdicchio dei Castelli di Jesi DOC

Verdicchio dei Castelli di Jesi is the best-known white wine of the Marche. Frascati comes from Lazio, Montepulciano d'Abruzzo from Abruzzo, and Conero is a red wine of the Marche.

15. B — Santa Barbara

Santa Barbara County has some of California's coolest vineyards because its valleys run east-west and channel cold ocean air and fog inland. Pinot Noir and Chardonnay do well there; Central Valley and Lodi are much warmer.

16. A — Cabernet Sauvignon

Walla Walla Valley AVA is known mainly for red wines, especially Cabernet Sauvignon, Merlot and Syrah.

17. C — Fruity and light flavors

Carbonation means injecting carbon dioxide into a still wine. It is a cheap method that gives simple, fruity sparkling wines with large bubbles that fade quickly; there is no yeast character.

18. D — Use of German grapes

Deutscher Sekt must be made only from German grapes. 'Sekt' without this word may be made from base wine from other countries. Most Sekt is made by the tank method, so bottle fermentation is not required.

19. D — 20 years

VOS (Very Old Sherry) indicates an average age of more than 20 years. VORS (Very Old Rare Sherry) indicates more than 30 years.

20. B — Touriga Nacional

Touriga Nacional is regarded as the finest Port grape, giving deep colour, high tannin and intense black fruit. Port is usually a blend with other local varieties such as Touriga Franca, Tinta Roriz (Tempranillo), Tinta Barroca and Tinto Cão. Pinot Noir, Shiraz and Grenache are not Port varieties.

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