APPRENTI DU VIN

WSET Level 4 Diploma — D4: Sparkling Wines

Paper 02

Time allowed: 120 minutes
Pass mark: 55%
Structure: Essay Paper: 4 questions; Tasting: 2 questions

Instructions

This examination consists of a theory paper and a tasting paper. The theory paper contains 4 essay questions to be completed in 90 minutes. The tasting paper requires tasting notes on 2 wines in 30 minutes. A combined score of 55% or higher is required to pass.

Essay Paper

Time allocation: 90 minutes

1. Compare the approaches to producing quality sparkling wine in Champagne, Franciacorta, and England. Discuss the factors that contribute to each region's identity, including climate, grape varieties, regulations, and winemaking philosophy.

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

2. Critically assess the grower Champagne movement and its challenge to the grande marque model. What are the strengths and limitations of each approach, and how have consumer and critical perceptions shifted?

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

3. Analyse the role of dosage in determining sparkling wine style. Discuss the technical, sensory, and commercial considerations, with reference to the current trend toward lower dosage levels.

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

4. Discuss the chemistry of autolysis and its influence on the quality and style of Champagne. How do producers manipulate autolytic character, and what are the sensory consequences?

(20 marks)

Support your answer with specific examples. Use clear paragraphs.

Tasting

Time allocation: 30 minutes

5. You are presented with a Vintage Champagne Blanc de Blancs that has spent 8 years on its lees. Using the WSET Diploma Systematic Approach to Tasting (SAT), write a complete tasting note covering appearance, nose, palate, and an assessment of quality and readiness for drinking. Justify your conclusions with specific sensory evidence.

(25 marks)

Support your answer with specific examples. Use clear paragraphs.

6. You are presented with a Non-Vintage rosé Champagne that has been recently disgorged. Using the WSET Diploma Systematic Approach to Tasting (SAT), write a complete tasting note covering appearance, nose, palate, and an assessment of quality and readiness for drinking. Justify your conclusions with specific sensory evidence.

(25 marks)

Support your answer with specific examples. Use clear paragraphs.