

20XX

**Advanced Sommelier
Practical & Tasting
Examination**

Results & Feedback

Candidate Name



COURT OF
**MASTER
SOMMELIERS**
Americas

**It is our honor to have administered your Advanced Sommelier
Practical & Tasting examination.**

We are inspired by your commitment to excellence, perseverance, courage, and talent.

The following Results and Feedback recognizes specific performance at your examination
and provides suggestion as to what you should focus on moving forward.

Results

Practical

XX%

Tasting

XX%

**Candidates must score at least 60% in both of these portions of the
examination – in conjunction with the Theory portion passed earlier in 2024 –
to earn the Advanced Sommelier certification.**

General Examination Information:

Overall, XX MS adjudicators with over XXX years of combined experience set, graded, and confirmed this examination.

- XX candidates sat:
 - XX passed Practical (Business of the Sommelier & Hospitality and Service).
 - XX passed Tasting.
- XX candidates earned their Advanced Sommelier certification for an Advanced Sommelier Practical & Tasting program pass rate of XX%.
- XXX candidates sat for the Advanced Sommelier – Theory examination, for an overall Advanced Sommelier Examination pass rate of XX%.
- The average Practical score was XX%.
- The average Tasting score was XX%.

All balance of topics and difficulty levels – and their point weighting - were consistent with past efforts.

The CMS-A is fully confident of the fairness of your examination and veracity of your result. There is no opportunity to challenge an overall score/result or have a personal review your specific scoring grid.

Feedback:

Both Practical and Tasting results and feedback will provide the following information:

- Overall Pass or No Pass for the Section
- Indication of Performance for the Section
- Results for Specific Portions within the Section
 - Tasting:
 - Sight:
 - Nose & Palate
 - Structure
 - Conclusions
 - Practical:
 - Sparkling Table
 - Decanting Table
 - Business of the Sommelier

CATEGORY AND TOPICS CHARTS

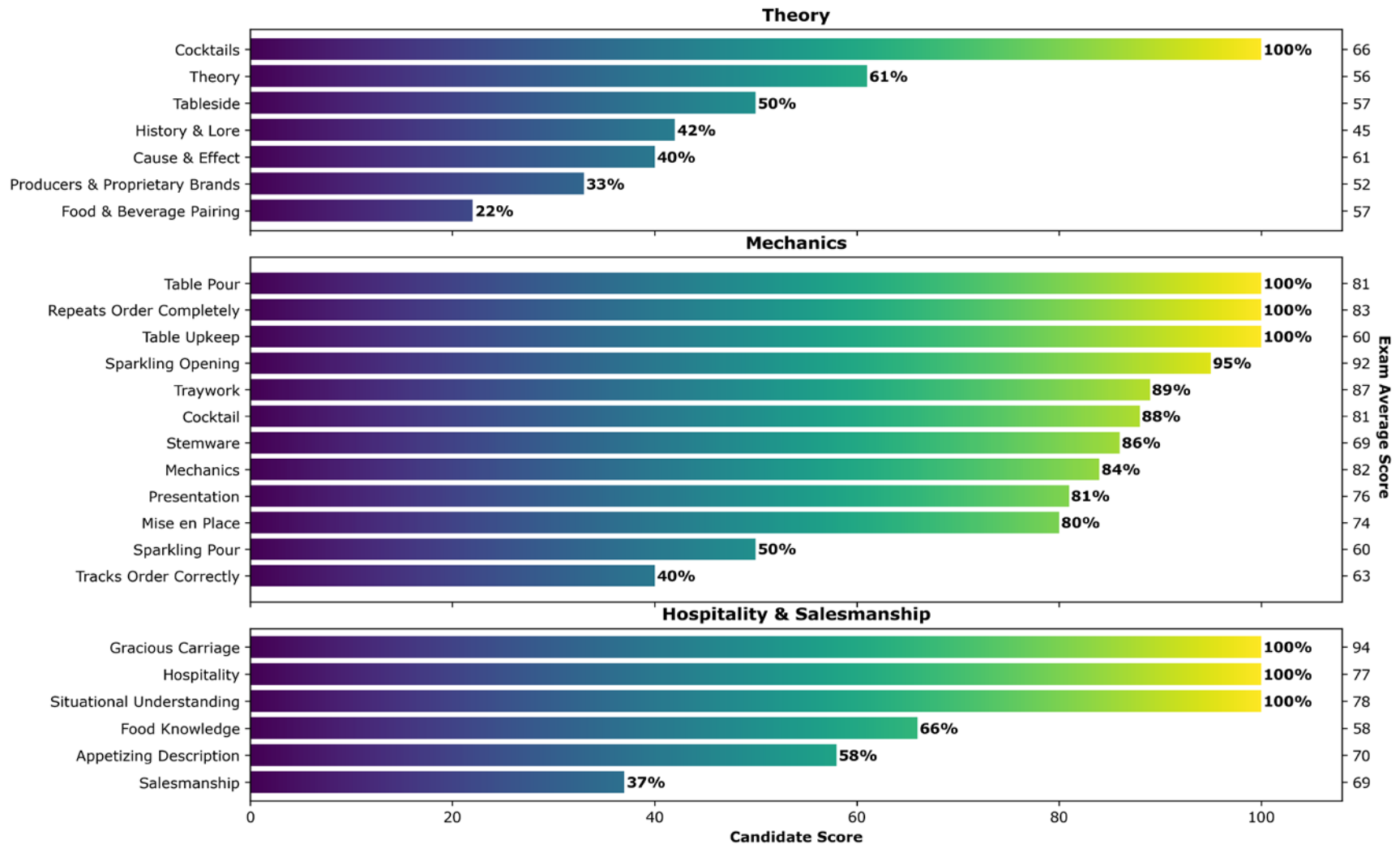
The graph charts which follow provide percentage scores for overall sections, tables, and other specific topics.

NOTE: To the right of your performance percentage for each Topic is a % in parenthesis: this refers to how this Topic performed for the entire group for the examination you sat.

PRACTICAL: XX% - PASS / NO PASS

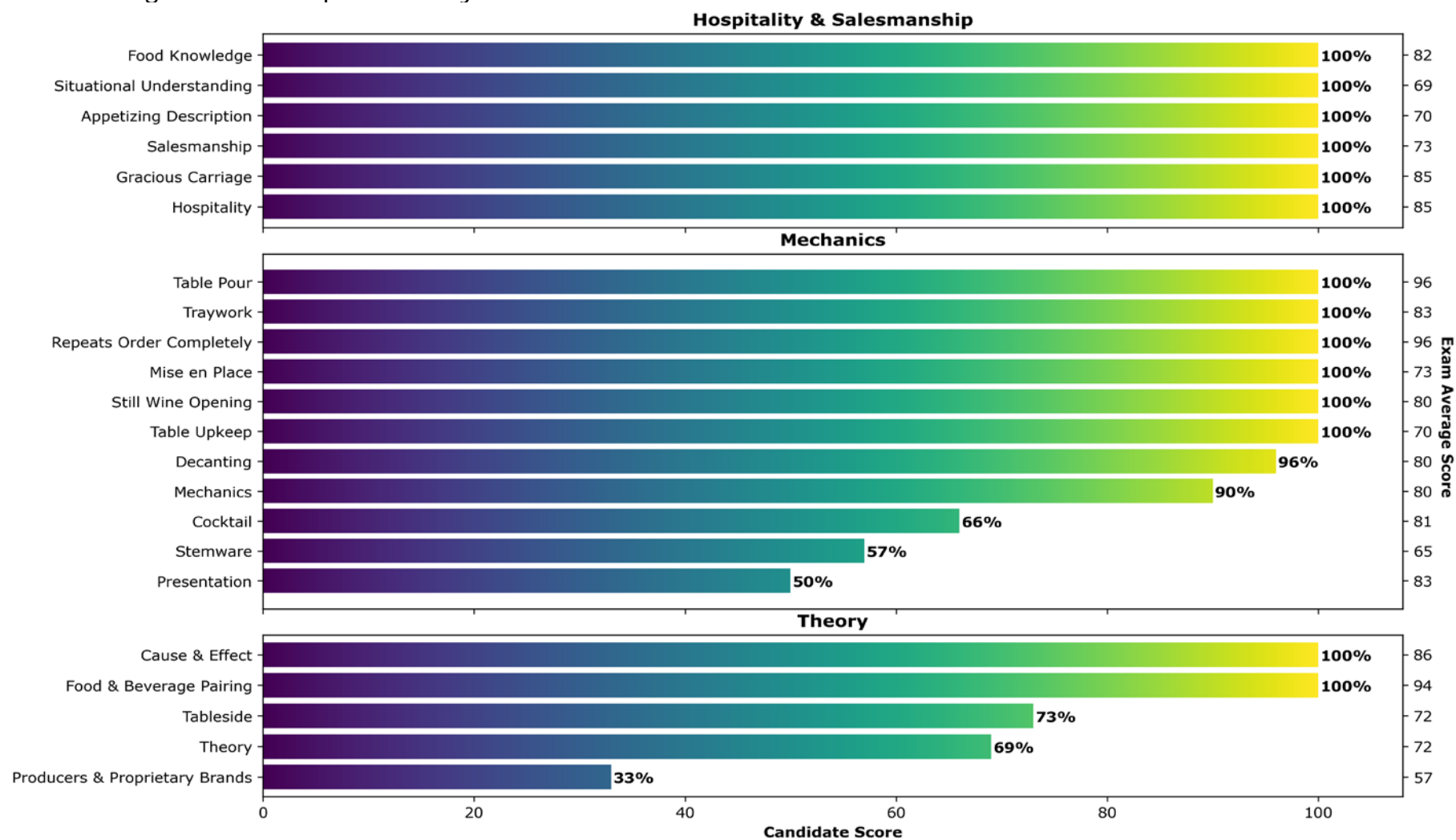
SPARKLING: PASS / NO PASS

Your Sparkling feedback is provided by MSs XXX XXXXX and XXX XXXXX.



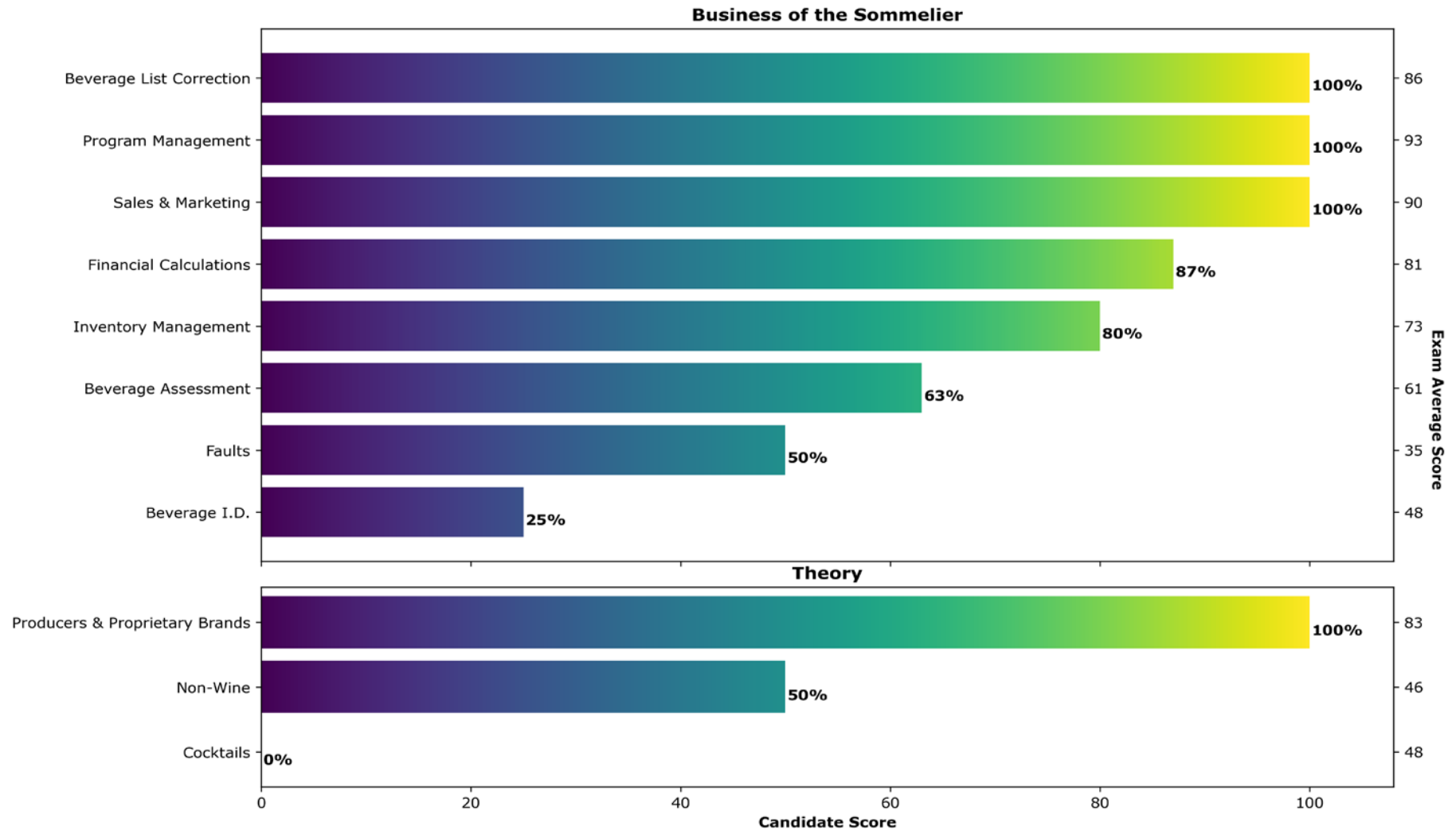
DECANTING: PASS / NO PASS

Your Decanting feedback is provided by MSs XXX XXXXX and XXX XXXXX.



BUSINESS OF THE SOMMELIER: PASS / NO PASS

Your Business of the Sommelier feedback is provided by MSs XXX XXXXX, XXX XXXXX, XXX XXXXX, and XXX XXXXX.



PRACTICAL COMMENTS

Sparkling

- Mechanics: Overall excellent mechanics while maintaining conversation and responsiveness. Shore up some of the smaller standards, but have confidence in this aspect.
- Theory: Somewhat strong, but concentrate on the areas in need of improvement as listed above. Listen to guest for cues to make theoretical sound responses.
- Great table presence, hospitality and food and salesmanship – Strong performance
- Food & Beverage Pairing: Listen to guest and requests for best recommendations. Sell with delicious-sounding reasoning for your choice.
- General Observations: Overall, strong service. Tighten spirit/beer knowledge. But work on food and beverage pairing and descriptors of all.

Decanting

- Mechanics: Overall excellent mechanics while maintaining conversation and responsiveness. Shore up some of the smaller standards, but have confidence in this aspect.
- Theory: Somewhat strong, but concentrate on the areas in need of improvement as listed above. Listen to guest for cues to make theoretical sound responses.
- Great table presence, hospitality and food and salesmanship – Strong performance
- General Observations: Great overall performance! Slight focus on glassware placement and theory could help, but fantastic work..

Business of the Sommelier

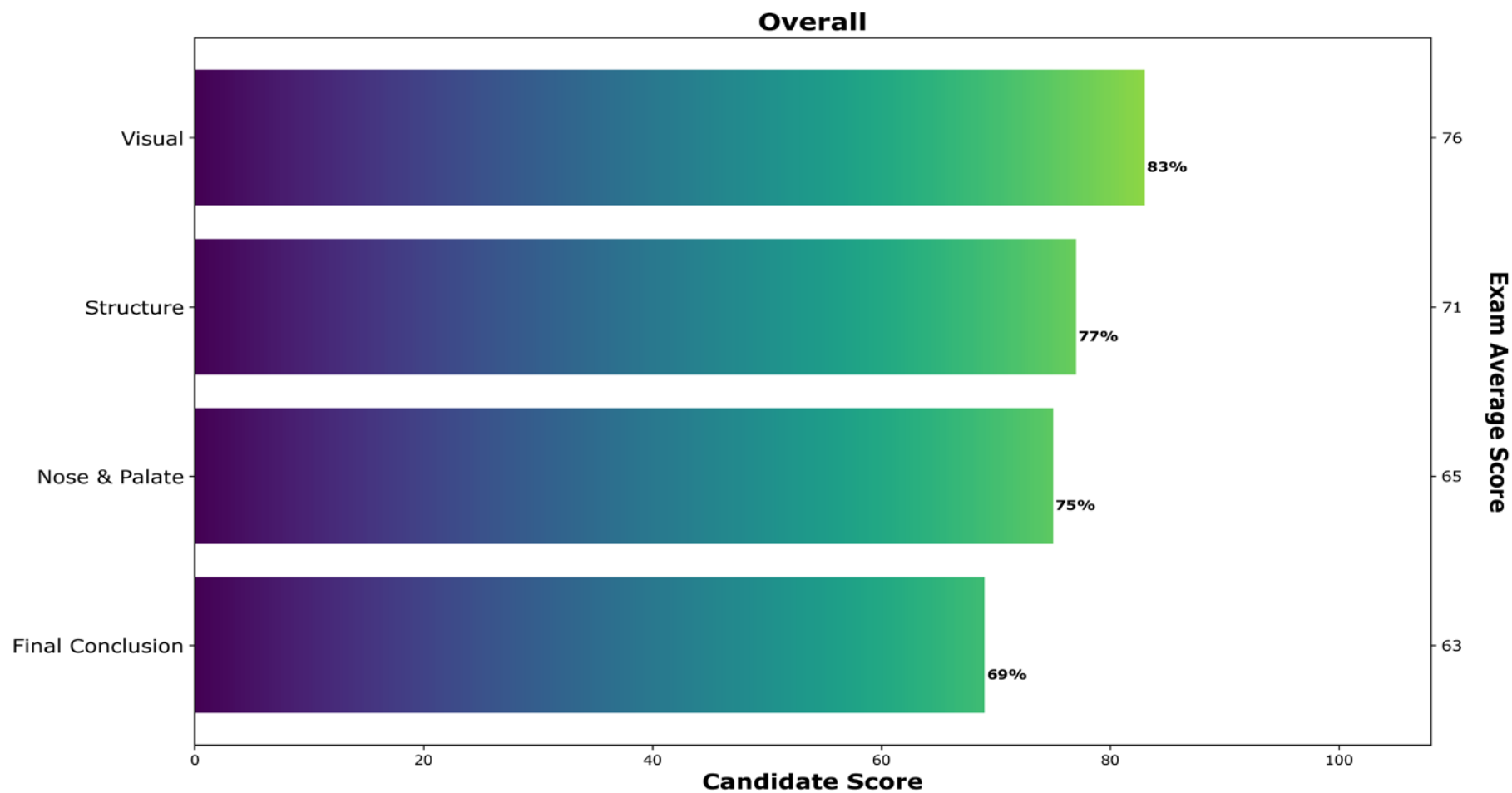
- Beverage Assessment: Focus on tasting and assessing all beverage alcohol for quality level, production methods, probable pricing, stylistic differences, and suitability to program theme.
- Beverage ID: Focus on identifying classic and straightforward beverage alcohol types which are not suitable for the Tasting portion of the exam. Includes spirits, fortified wine, aromatized wine, sparkling wine, aperitifs, and digestifs.
- General Observations: Great job! Your beverage assessments and identification were slightly off but you possess strong understanding of how to run a profitable program.

PRACTICAL PREPARATION SUGGESTIONS FOR MS DIPLOMA

- In addition to the increased passing percentage (75%), the depth and breadth of Practical topics expand for the Master Sommelier Diploma examination.
- Business of the Sommelier demands the tasting assessment of a wider range and/or more subtle set of beverage alcohol – in description, identification, and thematic suitability. It also requires greater knowledge of oversight of bigger/multiple-unit businesses, staff training, more profound beverage alcohol list editing, and program management systems.
- Hospitality & Service demands more extensive tableside Theory, more difficult mechanics, subtler table situations to react to, and an ability to complete slightly more tasks in the same amount of time.
- Continue to reinforce how Theory affects Hospitality & Service and Business of the Sommelier.
 - Continue beverage program tasting exercises which force assessment of style, flavor, type, pricing, value within a category, appropriateness to restaurant theme, marketing, and appetizing tableside description.
 - Continue Hospitality & Service exercises which force answering Theory Questions.
 - Continue Business of the Sommelier exercises which require training staff on theoretical and practical understanding. How would you teach them?
- Continue to taste beverage alcohol – ALL kinds, not just wine – as you study it, both blind and with open label. Continue to link the theory to the flavors and structure in the glass.
- Assess your strongest areas: what about these percentage scores and graph charts lands with you? Why do you understand some things and not others? How can you focus your energy, and leverage your strengths to improve your weaknesses as they apply to tableside hospitality and program management?
- Continue to employ a mechanics grid for Sparkling and Decanting; use it to check that you hit every standard in “mock” or “practice” sessions.
- Practice CMS mechanics standards as often as possible – ask, “Why does this standard exist?”
- Practice general mechanics expected on a global scale which are not detailed in our Hospitality & Service Standards document – such as double decanting, pouring large bottles, conditioning stemware or decanters, etc. – with the probability of more challenging situations and guest interruptions.
- Prepare to remain gracious and professional with more challenging guests.
- Study classic regional dishes of the world – and their beverage pairings.
- Ask, “What will the most discerning guest want to know about a beverage?”

TASTING: XX% - PASS / NO PASS
GRAPES CORRECTLY IDENTIFIED: X WHITE, X RED

Your Tasting feedback is provided by MSs XXX XXXXX, XXX XXXXX, and XXX XXXXX.





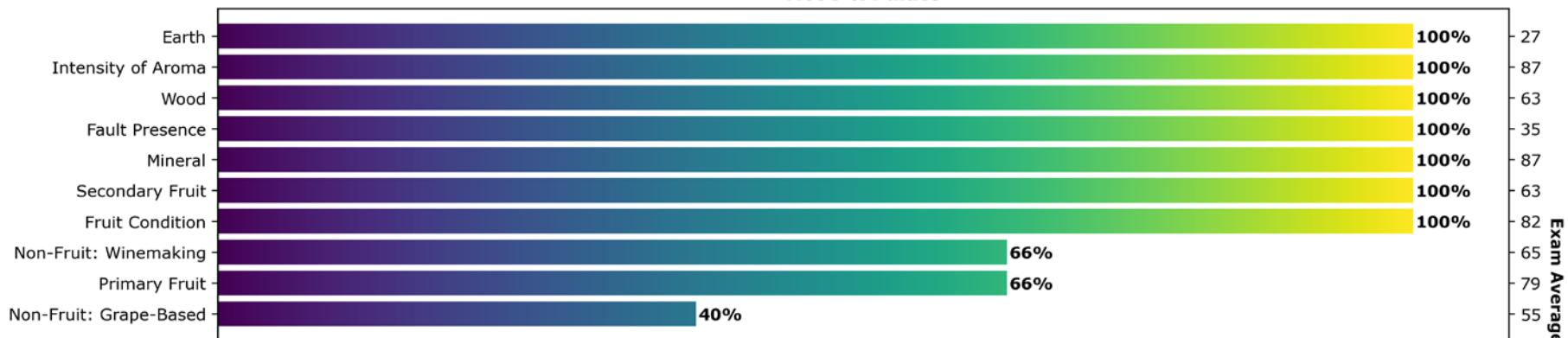
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WHITE WINE

Visual



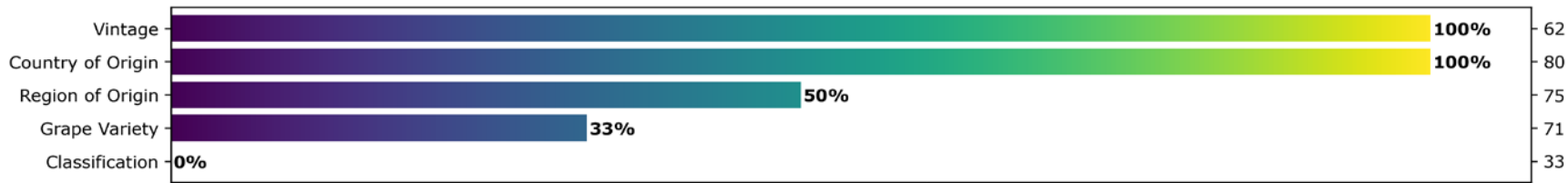
Nose & Palate



Structure



Final Conclusion



0 20 40 60 80 100
Candidate Score



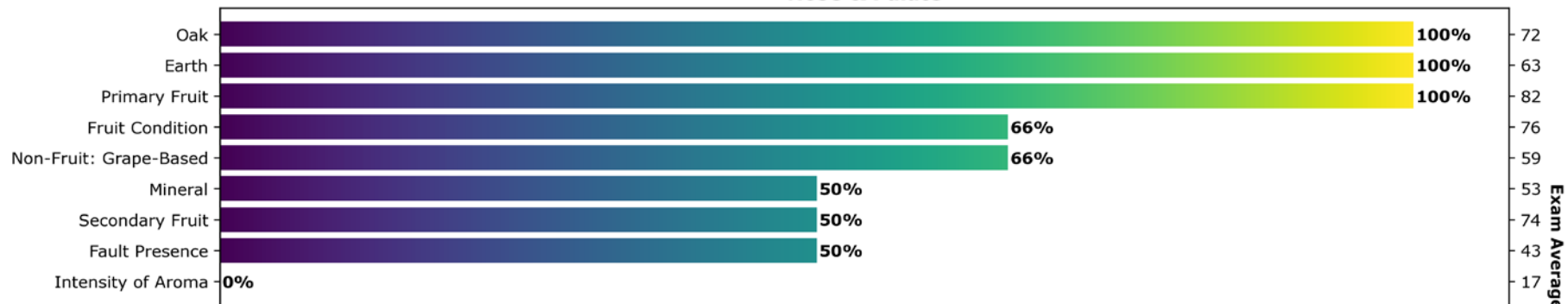
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RED WINE

Visual



Nose & Palate



Structure



Final Conclusion



0 20 40 60 80 100

Candidate Score

Exam Average Score

TASTING COMMENTS

- General Observations: Overall, very good! But please work on understanding and expanding your non-fruit descriptors.

TASTING PREPARATION SUGGESTIONS FOR MS DIPLOMA

- The difficulty level of the MS Diploma Tasting increases in both the higher passing percentage required (75%) and the difficulty level of the overall flight rising slightly.
 - Balance of Wines: there are 4 Advanced Sommelier-level and 2 Master Sommelier-level wines.
 - Master Sommelier-level wines are more difficult due to:
 - Greater subtlety of markers in sensory evaluation than established Advanced Sommelier-level wines.
 - Wines which may not be listed in the Advanced Sommelier table but nevertheless qualify as Classic (see [Resources](#) page for “What Makes A Wine Classic” checklist).
 - Wines from regions renowned for the capability to age and develop tertiary markers, with increased theoretical knowledge of a wider range of vintages.
 - Examples of wine from regions with more complex theoretical understanding of cause and effect to conclude to – different oaks, presence of botrytis in dry wines, oxidative aging, etc.
 - Non-fortified Dessert wines.
 - Point weighting requires that *at least* 4 grape varieties are concluded correctly to achieve 75%; accurate descriptors and other portions of the conclusion are necessary, too.
- Investigate the Deductive Tasting Method grid, topic by topic. Ask why they are there. If you recognize a grape variety, fill out the entire grid for it every time – with full descriptors and where they come from to link to theory and force yourself to flesh out your sensory evaluation.
- Drink a wide spectrum of styles of varieties that give you trouble identifying blind to see where the boundaries are for structure.
- Include Theory in your tasting exercises.
 - Theory: if tasting blind, force yourself to give any possible reason(s) for a specific sensory evaluation – then, when revealed, confirm that you considered everything and whether or not you were correct.
 - Theory: research the variety and get to know its vegetative cycle, challenges/strengths in both the vineyard and cellar, and how it reacts to specific approaches to winemaking.
- Taste different wines (grapes and/or regions and/or production techniques) with similar impact compounds (ex: Syrah and Grenache and Grüner Veltliner of pepper spice from rotundone) to form lasting sense memory for that compound.
- Continue tasting aged wines, dessert wines, sparkling wines, beer, spirits, sake in Deductive Tasting Method. Don't get mired in “6 in 25”.

MS DIPLOMA THEORY QUESTION TYPES

While facts are extremely important to have at the ready, it is our overall goal to test *comprehension* of the beverage alcohol world at the Master Sommelier level. The ability to quickly access straightforward information AND synthesize via critical thought and extrapolation generally fall into four types of questions:

- Short Answer: straightforward, direct, little-to-no extrapolation necessary.
 - *"What is the predominant grape variety used in the production of Sancerre?"*
 - *"List three producers of Cabernet Sauvignon in the Oakville AVA: "*
 - *"Which of the following wines is sweet: Ribera del Duero, Brunello di Montalcino, or Quarts de Chaume?"*
- Extrapolation Short Answer: layered with terms requiring added knowledge to understand intent, based upon supposition of advanced knowledge.
 - *"What is the ençépagement of the red wine of Château Haut-Brion?"*
- Complex Structure, Extrapolation Short Answer: longer questions, usually with a qualifier, which remain straightforward, direct but with extrapolation required.
 - *"From 2007 to 2015, name the Mosel vintage which featured the most Goldkapsel Trockenbeerenauslese production: "*
 - *"Not including Porter, name two types of beer which use darker kilning to achieve their deeper color: "*
- Logical Reasoning: prompts for short explanation to illustrate understanding of a concept – with requisite extrapolation and factual knowledge to support it.
 - *"Why aren't Tokaji Aszú 'Escencia' wines aged in oak barrels?"*
 - *"How does lowering pyrazine levels in Sancerre relate to the potential increased occurrence of botrytis cinerea?"*

Please see the [Master Sommelier Illustrative Examples - 2024](#) for further clarification.



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Examination Status:

XXXX programming will be announced in the autumn of XXXX, with notification via e-mail and posting on our website.

In closing, we hope your experience at the Advanced Sommelier Practical & Tasting examination was positive and invigorating. We remain honored that you sat, and hope it helps you focus on your professional and Court of Master Sommeliers certification goals.

Yours in service,

The Court of Master Sommeliers, Americas

