

20XX

Advanced Sommelier Theory Examination

Results & Feedback

Candidate Name



COURT OF
**MASTER
SOMMELIERS**
Americas

It is our honor to have administered your Advanced Sommelier Theory 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

Theory

XX%

Candidates must score at least 60% in this portion of the examination to pass.

General Examination Information:

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

- XXX candidates sat.
- XX passed for an overall pass rate of XX%.
- The average overall score was XX%.
 - The average passing score was XX%.
 - The average no-passing score was XX%.

The distribution of topics and levels of difficulty, along with their respective point values, remained consistent with previous assessments. Factors such as language clarity, difficulty levels, alignment with the curriculum, and administrative systems' effectiveness in facilitating optimal performance opportunities were all considered.

The CMS-A assures you that your exam was fair and your result accurate. Please note that there is no option to dispute your overall score or request a review of your individual scoring details.

Feedback:

QUESTION TYPES

Although having factual knowledge readily available is crucial, our main objective is to evaluate comprehension of beverage alcohol. The capability to promptly retrieve straightforward information and combine it with critical thinking and extrapolation typically fits into four question types:

- Simple Short Answer: straightforward, direct, little-to-no extrapolation needed.
 - *"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 Simple Short Answer: Complex terms are used, assuming the reader possesses additional knowledge to understand the intended meaning.
 - *"What is the ençepagement of the red wine of Château Haut-Brion?"*

- Complex Structure, Extrapolation Simple 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?"*

For recent examinations, complex structure with a longer stem and logical reasoning questions have proven most challenging.

CATEGORY AND TOPICS CHARTS

In the graph charts which follow, we have tracked the major categories of subject study for you to consider. Please consider the following scores as a general indication of your preparedness for the Advanced Sommelier Theory examination.

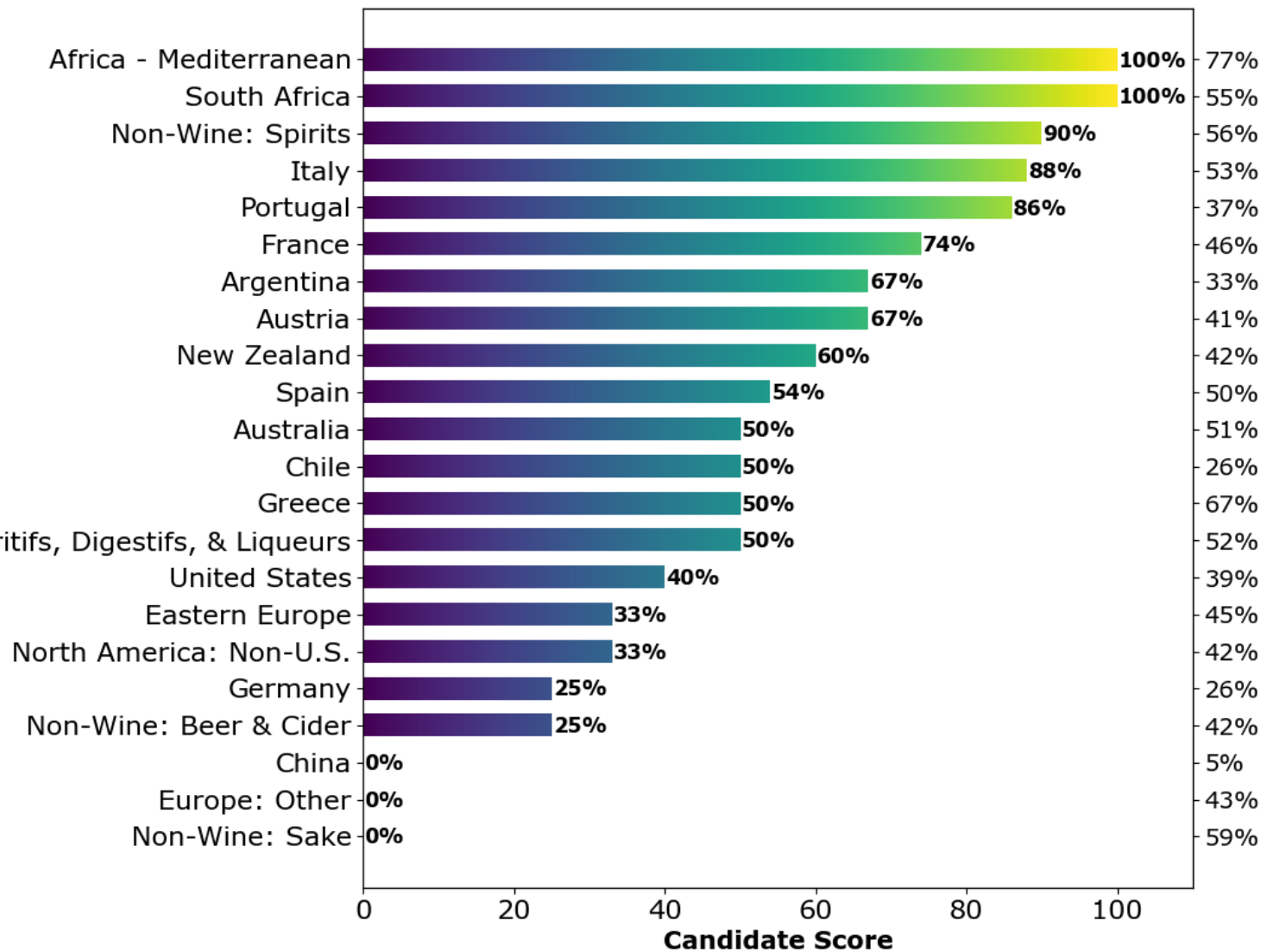
- **75% AND UP: EXCELLENT - MAINTAIN**
- **60% TO 74%: STRONG – CAN CONTINUE TO IMPROVE**
- **50% TO 59%: CLOSE – MODERATE FOCUS NECESSARY**
- **49% & UNDER: WEAK – GIVE SERIOUS ATTENTION**

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



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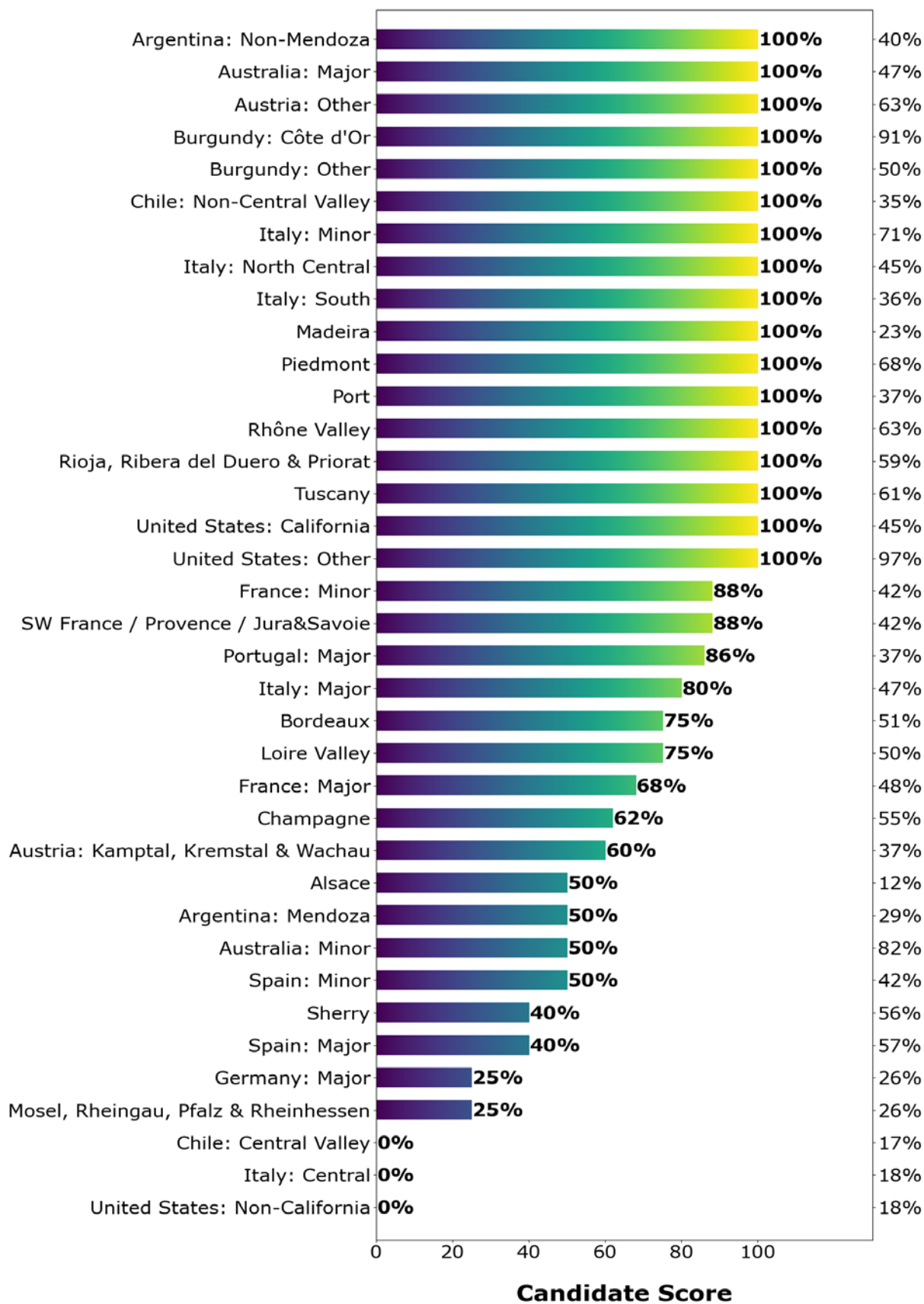
Country, Super Region, OR Non-Wine Category





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Region



TOPICS

For any beverage alcohol, there are numerous topics of consideration. Typically, they are interrelated and work together.

Some topics may be pivotal for either a) understanding the cause and effect behind the taste of a specific beverage, or b) mastering tableside hospitality, with some overlap between them. All topics are crucial for every aspect of our certifications. The Theory and Tasting sections of the examination focus more on cause and effect aspects, while the Business of the Sommelier and Hospitality & Service sections emphasize tableside aspects.

- Cause & Effect: Climate, Geography: Appellation & Location, Geography: Aspect, Climate, & Physical Feature, Grape Growing & Vineyard Management, Grape Variety, Non-Wine: Base Material, Non-Wine: Law, Non-Wine: Production, Soil: Type & Name, Style: Type, Color, & Sweetness Level, Vintage: Climate & Style, Wine Law: Grape Growing & Production, Wine Law: Label Term & Style, Winemaking
- Tableside: Classification & Regional Hierarchy, General Terms, History & Lore: Other, History & Lore: People, Producer, & Proprietary Brand, Label Terms, Named Vineyards, Price, Producer - Proprietary Brand, Vintage: Price & Reputation
- Overlap: As guests become more knowledgeable about all aspects of Cause & Effect, many of them are now expected Tableside! Terminology used may be less officious or technical, but their concepts are more and more frequently broached by dining room guests.
- Other: Apéritifs, Digestifs, & Aromatized, Beer, Cider & Sake, Spirits

As you read your Topics performance chart: most single questions are designed to examine your comprehension of multiple Topics.

Examples:

- "Name the grape variety used in the production of most *Sancerre AOC*." This tests:
 - Grape Variety: the answer being Sauvignon Blanc
 - Geography: Appellation & Location - recognizing *Sancerre AOC*



- Wine Law: Grape Growing & Production: per *Sancerre AOC* laws
- Style: Type, Color, & Sweetness Level: understanding that most Sancerre is white. And, the grape variety used is Sauvignon Blanc. Also, that Sancerre is one of the most established Sauvignon Blanc-based wines in the world.
- “Which one of the following is produced via the *Méthode Traditionnelle*?” followed by four labels of different propriety wines to choose from, with one of them being Lucien Albrecht’s *Crémant d’Alsace Rosé*. This tests:
 - General Term: *Méthode Traditionnelle*’s meaning as related to sparkling wines
 - Label Term: *Méthode Traditionnelle* can often appear on labels
 - Winemaking: understanding sparkling wine production, how *Méthode Traditionnelle* differs from other methods
 - Wine Law: Grape Growing & Production: winemaking laws associated with *Crémant*
 - Style: Type, Color, & Sweetness Level: sparkling wine types worldwide
 - Producer - Proprietary Brand: recognizing Lucien Albrecht as a leading Alsace & *Crémant d’Alsace* producer

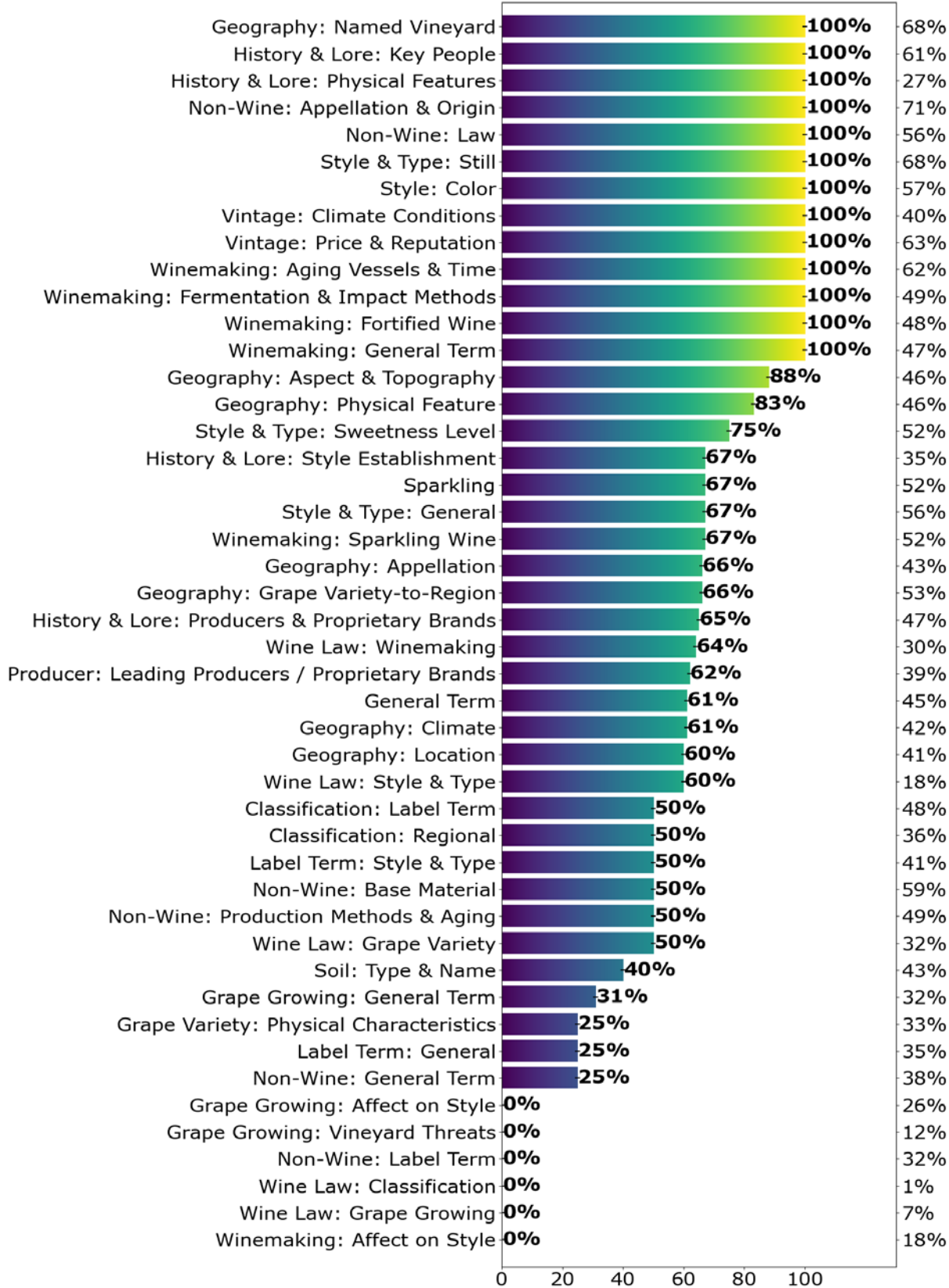
Consider how weaker topics contribute to your overall understanding of theory within the framework of all four of our pillars.

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.



Topic

Exam Average Score



Candidate Score

MOVING FORWARD

The following assumes that you have been preparing towards Practical & Tasting in conjunction with Theory. It is highly recommended that any changes you make before sitting this year are small – foundational shifts so close to the examination are likely to result in lower confidence and poorer performance. Review the “Advanced Sommelier” portion of the CMS-A Resources page on “What To Expect” for Practical and Tasting.

PRACTICAL PREPARATION SUGGESTIONS

- Continue to learn and/or 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, delicious tableside description, etc.
 - Continue Hospitality & Service exercises which force answering Theory Questions: perhaps you have the most curious and knowledgeable guests in the world?
 - Continue Business of the Sommelier exercises which require staff training of theoretical understanding. How would you teach them?
- Continue to taste the beverages – ALL kinds, not just wine - you have learned in Theory, both blind and not. 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 do you understand? 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 accomplish every standard in “mock” or “practice” sessions (with others or self-recorded).
- Practice CMS mechanics standards as often as possible – ask, “Why does this standard exist?”
- Study classic regional dishes of the world – and their beverage pairings.
- Ask, “What will a guest likely want to know about a beverage?”
- Ask, “What is the Service standard for this beverage...and, why?”

TASTING PREPARATION SUGGESTIONS

- Get back to the basics: break down the grid, box by box. Ask *why* the topics are considered. If you recognize a grape variety, fill out the entire grid for it every time – with full descriptors and what causes them - to link them to theory and force yourself to flesh out your sensory evaluation.
- Continue to taste the Probable Examinable Wines as listed on the Resources Page link – both blind and knowing what they are.
- Taste less obvious wines – both blind and knowing what they are.
- Include Theory, Hospitality & Service, and Business of the Sommelier 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: taste the beverages you are studying as you are studying – make the sensory link to the cause and effect.
 - Hospitality & Service: ask yourself how you would serve it (stemware, temperatures, decant or no), what you would pair with it (classic dishes or not), list 5 other classic/established producers, how you might describe it to sound delicious, etc.
 - Business of the Sommelier: upon conclusion and/or reveal, determine how much a wine list with a certain COGS goal might charge for a bottle, how you would train your staff to describe it in one sentence, etc.
- Don't get mired in "6 in 25".



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Examination Status:

XXXXX

In conclusion, we trust that your experience with the Advanced Sommelier Theory examination was positive and motivating. We are honored that you participated and hope it aids you in pursuing your professional and Court of Master Sommeliers certification objectives.

Yours in service,

The Court of Master Sommeliers, Americas

