



Certified Sommelier Examination

Results & Feedback

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Examination Results and Feedback

It is our honor to have administered your Certified Sommelier Examination on 3/22/2026.

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

The following Results and Feedback report displays information based on your performance at the examination.

Results

You were successful in achieving the necessary score(s) to pass this examination.

Congratulations! You qualify to sit for the Advanced Sommelier Course. Check the Court of Master Sommeliers, Americas website for more information.

Tasting

77%

Theory

89%

Hospitality & Service

87%

Candidates must achieve a minimum score of 60% in each section of the examination during a single sitting to pass.

Examination Statistics

A total of 30 candidates sat for this examination, with 18 achieving a passing score, resulting in an overall pass rate of 60%. These statistics reflect the collective performance and demonstrate the rigorous standards maintained throughout the examination process.

Average Scores by Exam Section

Tasting: 68% (Pass Rate: 73%)

Theory: 62% (Pass Rate: 50%)

Hospitality & Service: 74% (Pass Rate: 70%)

The balance of topics, difficulty levels of questions, and question point weighting were consistent with previous exams.

CMS-A is confident in the fairness of your examination and veracity of your result. There is no opportunity for candidates to challenge or request a review of results.

Feedback

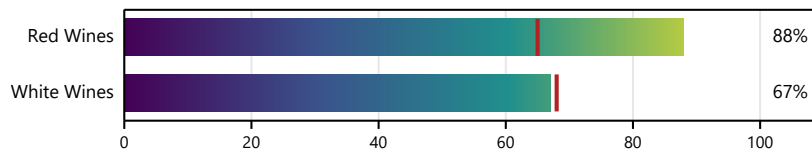
This report provides information about your examination performance including overall Pass or No Pass by section and graphs displaying individualized results by section.

Detailed Category Graphs

The following graphs show the major categories of exam content for each portion of the exam. For each category, the percentage you answered correctly is listed to the right of the colorful bar. The red vertical line on each bar represents the average score of all candidates for this exam in that category.

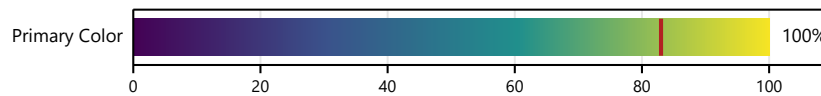
Tasting: 77% - Pass

Overall

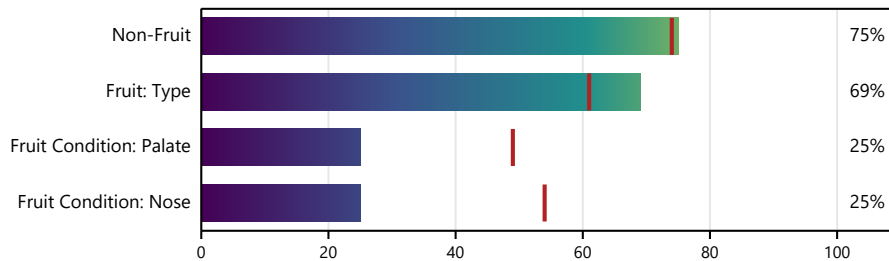


White Wines

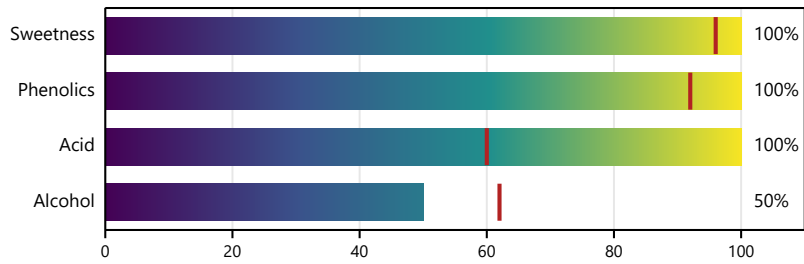
Visual



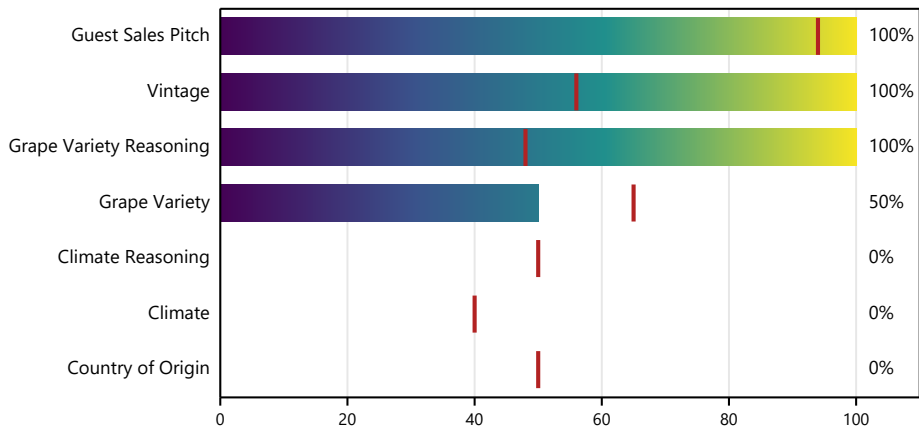
Nose & Palate



Structure

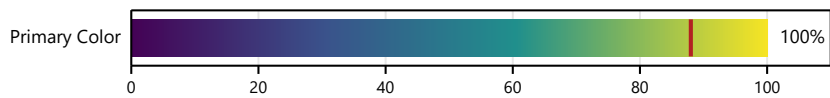


Conclusion

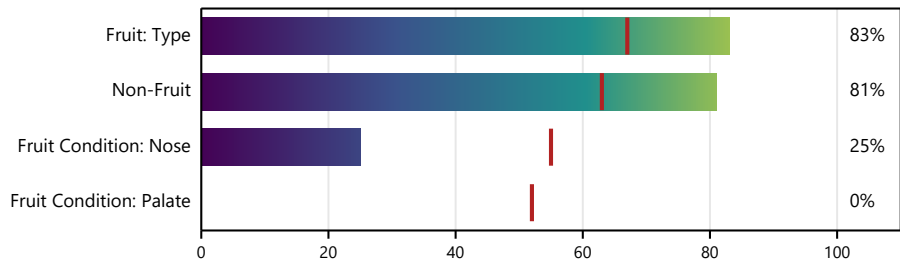


Red Wines

Visual

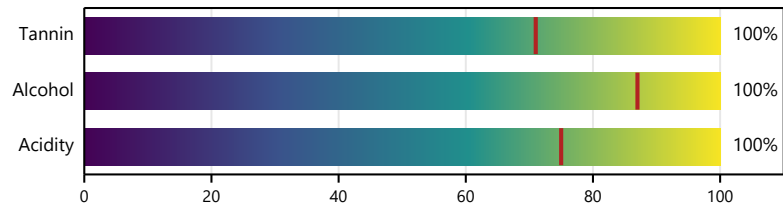


Nose & Palate

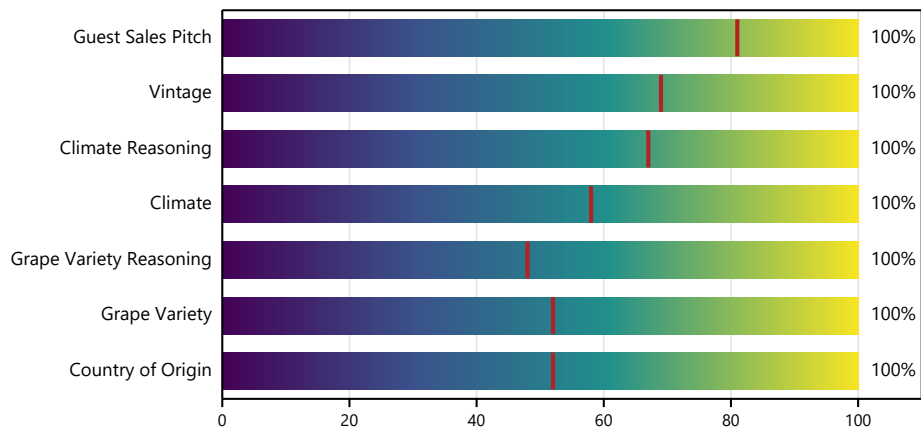




Structure

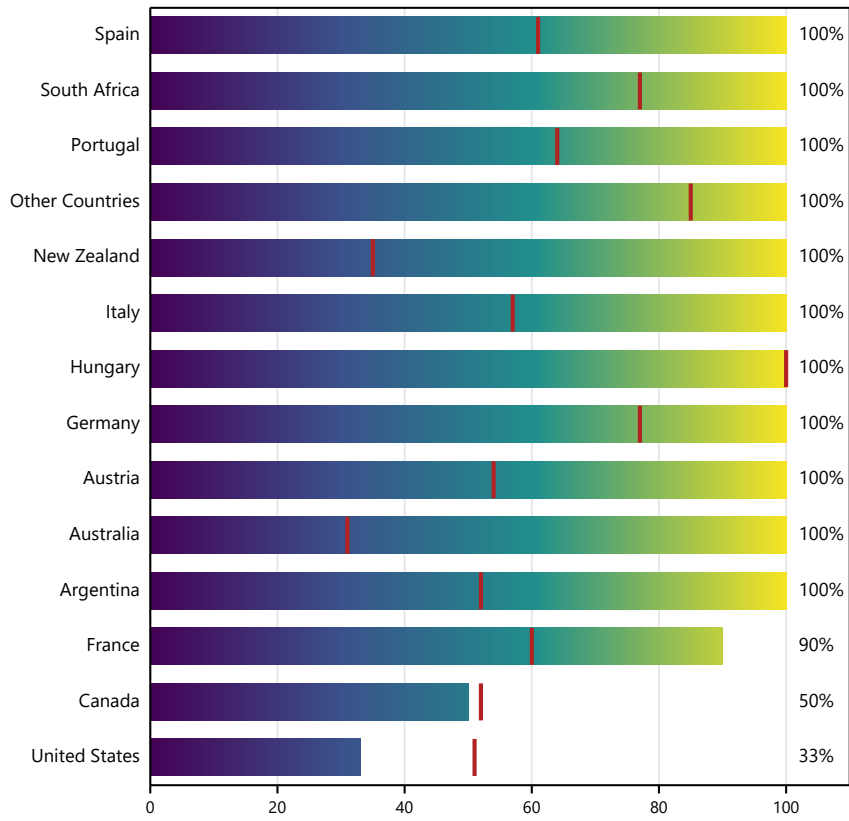


Conclusion

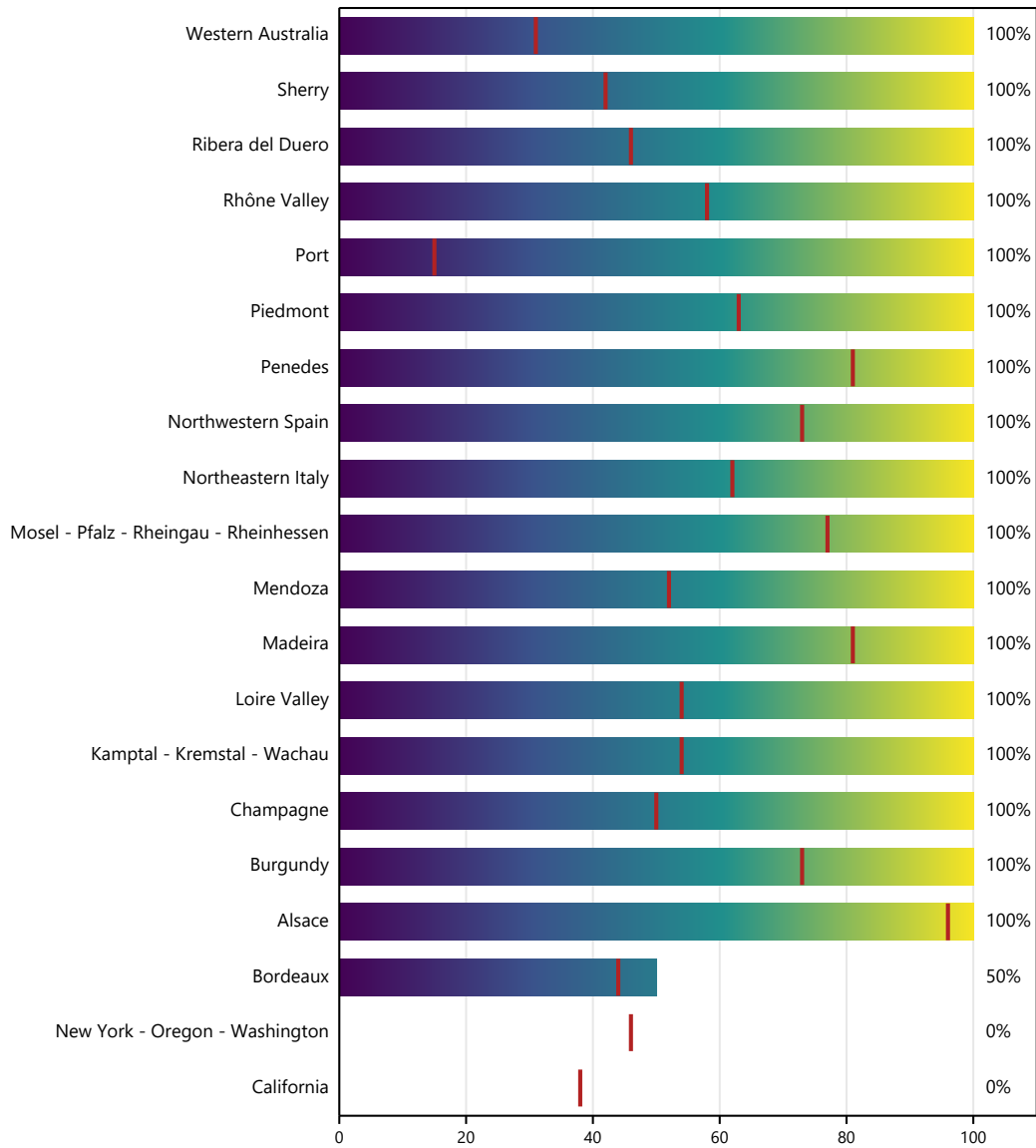


Theory: 89% - Pass

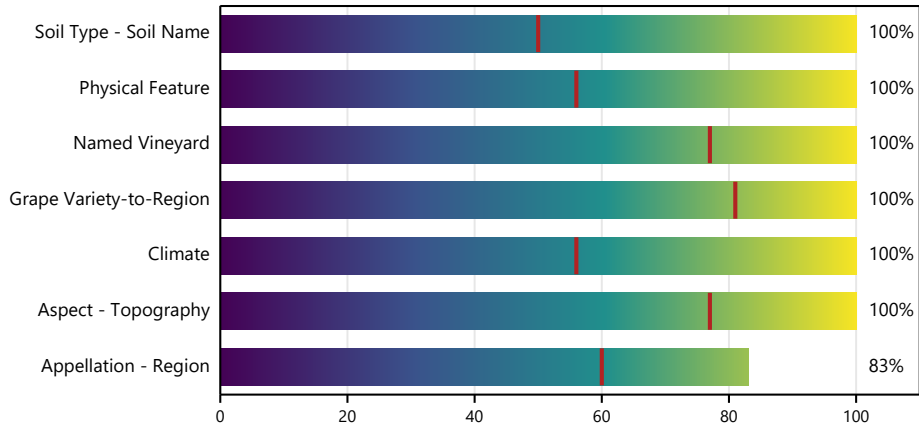
Country of Origin



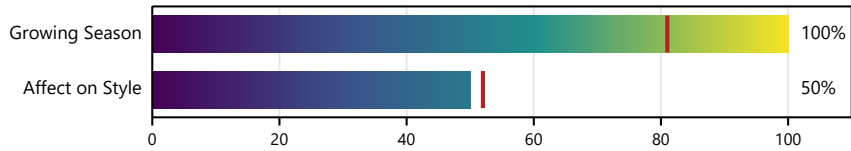
Region of Origin



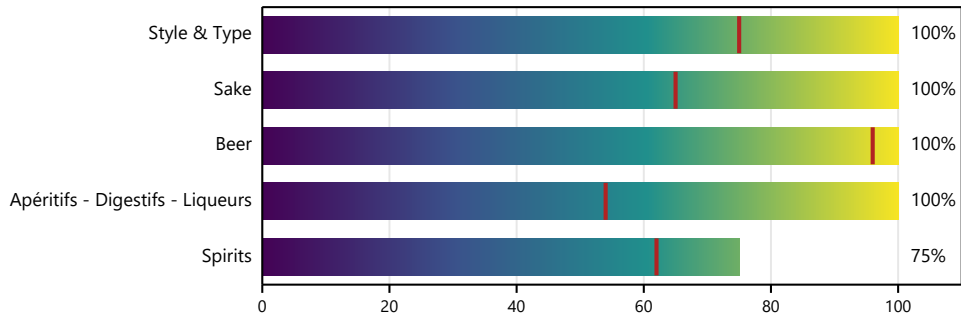
Geography



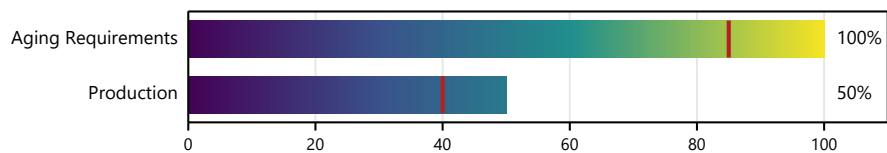
Grape Growing



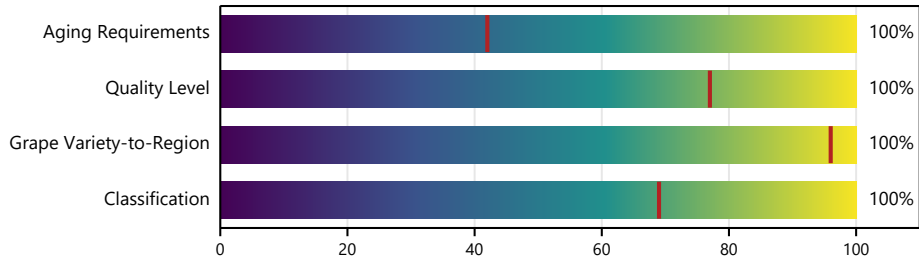
Non-Wine



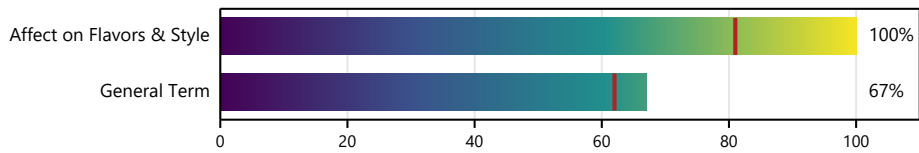
Non-Wine Law



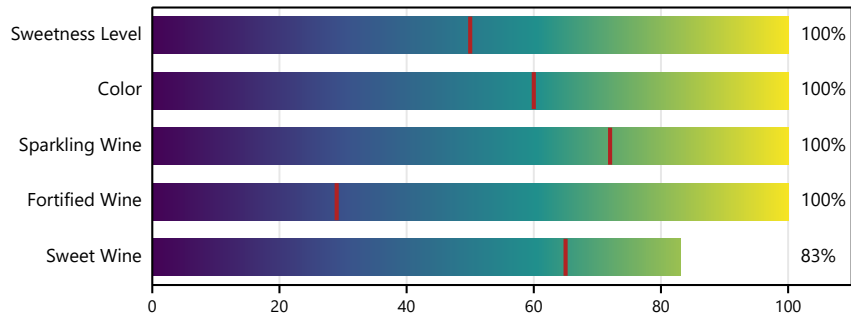
Wine Law



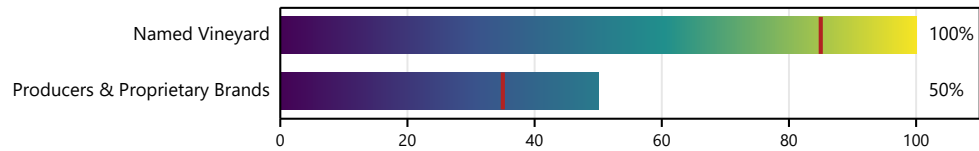
Winemaking



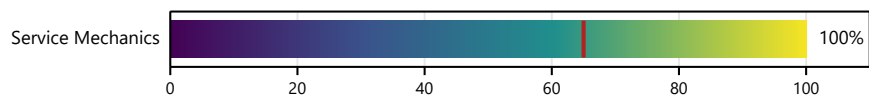
Wine Style & Type



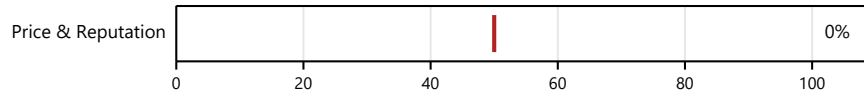
History & Lore



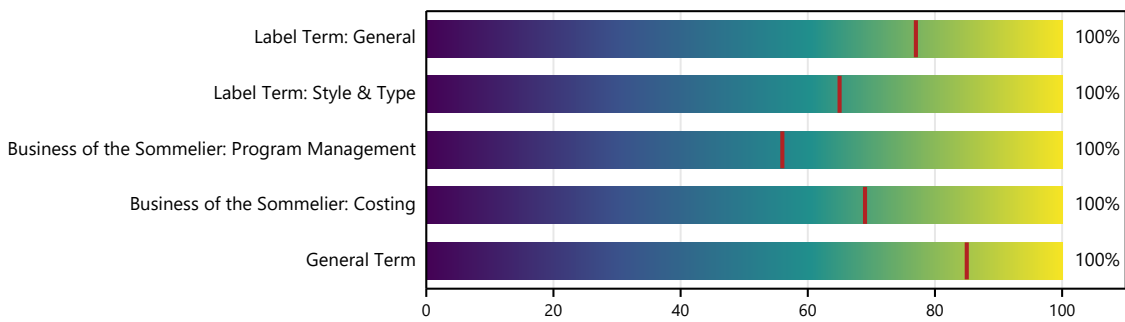
Hospitality & Service



Vintage



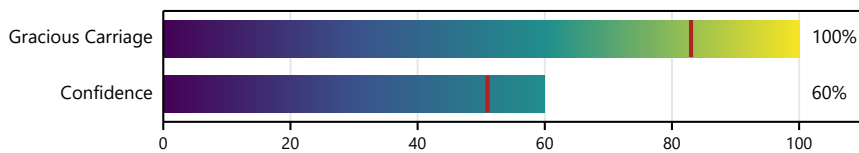
Other



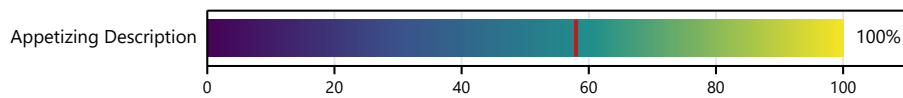
Hospitality & Service: 87% - Pass

Hospitality & Salesmanship

Hospitality

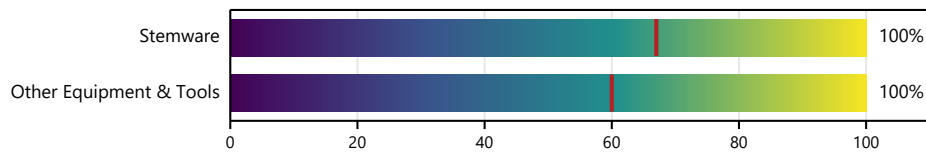


Salesmanship

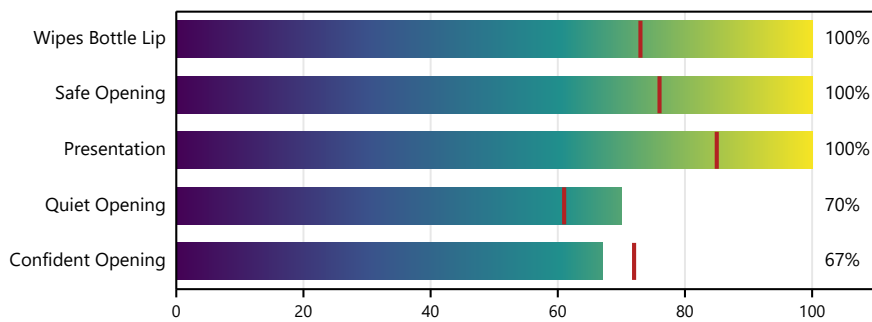


Mechanics

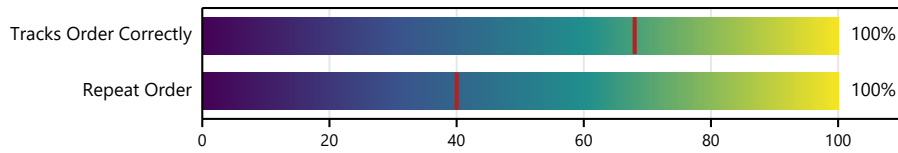
Mise en Place



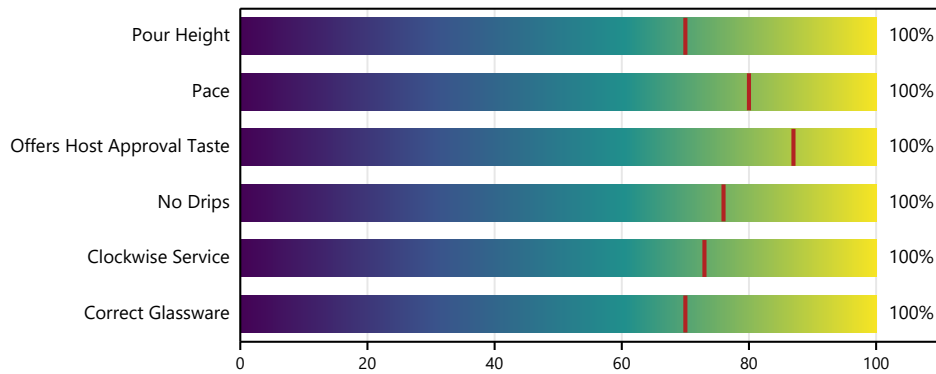
Opening Sparkling Wine



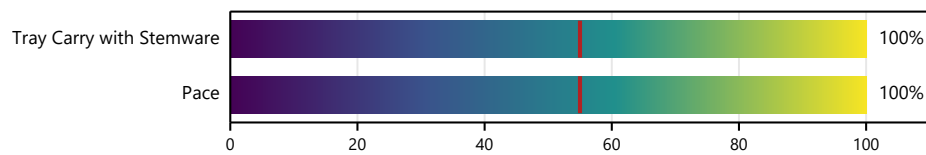
Order Taking



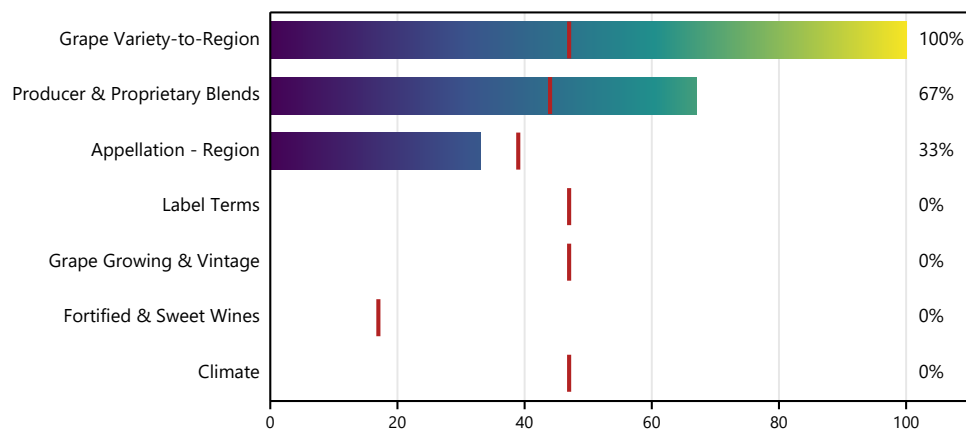
Pouring



Traywork

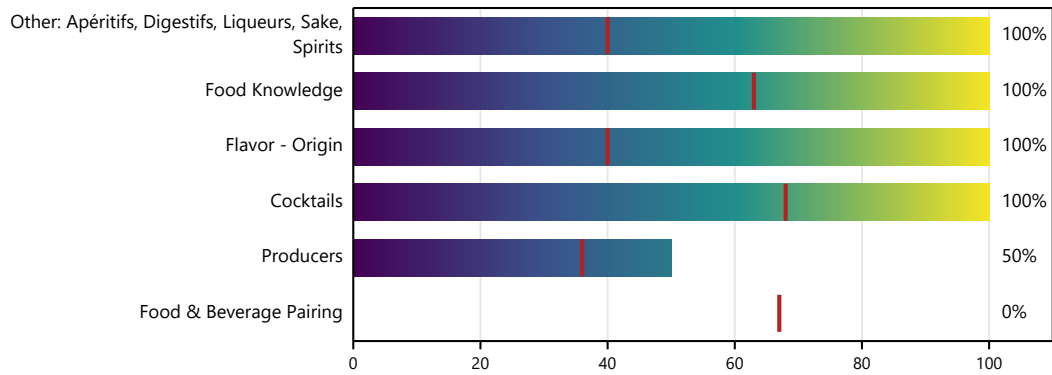


Theory Wine





Non-Wine





We hope your experience at the examination was positive and invigorating. We remain honored that you participated 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

