

TASTING SHEET

Name :
 Tasting date :
 Appellation :
 Vintage :
 My mood ? :

Decanted :
 Quality / Cleanness of glass :
 Temperature :
 Storage / Wine transport :
 A.O.C :

VISUAL



Intensity : clear / average / frank / dark / deep

Limpidity / Transparency : crystal-clear / dim / cloudy / brilliant / glistening

Color : White : pale yellow / greenish-yellow / lemon-yellow / straw-yellow / pale gold / gold / old gold

Rosé : pale / rose petal / onion peel / orangey / copper-pink

Red : purple / crimson / garnet-red / ruby / tile-red / black

OLFACTORY

Floral : acacia / hawthorn / carnation / jasmine / orange blossom / rose / lilac / broom / linden-tree / violet / peony / chamomile / heather / honey

Vegetal : cut hay / pepper / pine / tea / aniseed / licorice / mushroom / truffle / thyme / laurel / cedar / lees / budding blackcurrant / fern

Spices : pepper / vanilla / cinnamon / cloves / saffron

Fruits : lemon / orange / grapefruit / pineapple / banana / lychee / melon / muscat / apple / pear / quince / strawberry / raspberry / redcurrant / blackcurrant / blueberry / blackberry / cherry / apricot / peach / almond / prune / walnut

Mineral : gunflint / chalk / iodized / flint / graphite / peat / sulphur

Empyreumatic : cocoa / coffee / caramel / tobacco / smoke / toast / grilled almonds

Animal : leather / musk / wild game / animal fur

Lacteous and fermentative : yeast / crumb / brioche / butter / milk / cake / biscuit

Oxidative style : yes / no

Aromatic finesse : ordinary / delicate / refined / sophisticated

Aromatic expression : faint / reticent / expressive / intense

SENSORY

Balance : aggressive / sturdy / full-bodied / sweet / acid / dry limp / lively / balanced / velvety / supple

Structure : thin / slender / balanced / solid corpulent / huge

Aromatic persistence : faint / average / strong / very strong

Peak : too young / at its peak / decline

Other comments / Pleasure experienced :

