

TASTING NOTES

CHAMPAGNE



Date of tasting and/or sample:

Producer and/or Cuvée:

Non- vintage/Vintage:

Other information (dosage, blending, ageing, etc.):

LOOK

COLOUR

WHITE green yellow - lemon yellow - golden yellow - old gold

ROSÉ soft pink - salmon pink - strawberry pink - raspberry pink

INTENSITY pale - medium - strong



Notes

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SMELL

AROMAS OF YOUTH

FLORAL white flowers, dried flowers, lime flower etc.

FRUITY citrus, red fruits, white fruits etc.

MINERAL iodine, wet chalk, flint etc.

VEGETAL mint, blackcurrant buds, hay etc.

AROMAS OF MATURITY

FRUITY stewed fruits, candied fruits etc.

PASTRY brioche, pastries, biscuits etc.

LACTIC caramel, butter, milk, etc.

AROMAS OF FULLNESS

FRUITY dried fruits, nuts etc.

SPICY gingerbread, honey, cinnamon, pepper, vanilla etc.

EMPYREUMATIC cocoa, coffee, toast, smoke etc.

VEGETAL undergrowth, mushrooms etc.



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TASTE

EFFERVESCENCE delicate - lively - harsh

SWEETNESS light - medium - marked

TEXTURE silky - soft - firm

LIVELINESS light - medium - marked

BODY light - medium - full

FLAVOURS *see list for Smell*

AROMATIC short - medium - long

PERSISTENCE



Notes

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CONCLUSION

COMPLEXITY - +
(diversity of aromas)

BALANCE - +
(liveliness, sweetness, body)

MISCELLANEOUS when to drink, food and Champagne pairings, etc.



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NOTE When entries are separated by dashes: choose one of the options.
When entries are separated by commas: these are the terms to use when writing your tasting notes.
| You do not necessarily have to mention all the entries for all of Champagne's wines.