

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

SMELL

INTENSITY légère - moyenne - prononcée

AROMAS OF YOUTH / PRIMARY

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, grass etc.

AROMAS OF MATURITY / SECONDARY

FRUITY stewed fruits, candied fruits etc.

PASTRY brioche, pastries, biscuits etc.

LACTIC caramel, butter, milk, etc.

AROMAS OF FULLNESS / TERTIARY

FRUITY dried fruits, nuts etc.

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

EMPYREUMATIC cocoa, coffee, toast, smoke etc.

VEGETAL undergrowth, mushrooms, hay etc.



Notes

TASTE

EFFERVESCENCE delicate - lively - harsh

SWEETNESS light - medium - marked

LIVELINESS light - medium - pronounced

BODY light - medium - full

FLAVOURS *see list for Smell*

AROMATIC short - medium - long

PERSISTENCE



Notes

CONCLUSION

COMPLEXITY (diversity of aromas) - +

WHEN TO DRINK

FOOD AND

CHAMPAGNE

PAIRINGS



Notes

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.

Further information: champagne-mooc.com