-	•	
ADDEADANCE		
APPEARANCE		Notes
COLOUR	T	
WHITE	green yellow - lemon yellow - golden yellow -	
	old gold	
ROSÉ	soft pink - salmon pink - strawberry pink - raspberry pink	
INTENSITY	pale - medium - deep	
NOSE		Neses
		Notes
INTENSITY	light - medium - pronounced	
AROMAS OF YO	OUTH / PRIMARY	
FLORAL	white flowers, dried flowers, lime flower etc.	
FRUITY	citrus, red fruits, white fruits etc.	
MINERAL	salinity, wet chalk, flint etc.	
VEGETAL	mint, blackcurrant buds, grass etc.	
AROMAS OF M	ATURITY / SECONDARY	
FRUITY	stewed fruits, candied fruits etc.	
PASTRY	brioche, pastries, biscuits etc.	
LACTIC	caramel, butter, milk, etc.	
AROMAS OF FU	JLLNESS / TERTIARY	
FRUITY	dried fruits, nuts etc.	
SPICY	gingerbread, honey, cinnamon, pepper, vanilla etc.	
ROASTED	cocoa, coffee, toast, smoke etc.	
VEGETAL	undergrowth, mushrooms etc.	
TASTE		Notes
EFFERVESCENCE	delicate - lively - harsh	
SWEETNESS	light - medium - marked	
LIVELINESS	light - medium - marked	
BODY	light - medium - full	
FLAVOURS	see the list of "nose" flavours	
FINISH	short - medium - long	
CONCLUSION	v 🔽	Notes
COMPLEVITY	1 2 2 4 5	1000
COMPLEXITY (diversity of aromas)	1 2 3 4 5 6 (Simple) (Complex)	
RECOMMENDATIO		
(when to serve, temp FOOD PAIRING		
DVIINING		

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.