

CHAMPAGNE TASTING NOTE

Beginner — four steps through the systematic tasting method

NAME	PRODUCER / BRAND
REGION / VILLAGE	COUNTRY
VINTAGE	PRICE
DATE	OCCASION
GRAPE VARIETIES	

LOOK STEP 1 / 4

STYLE

Blanc de Blancs Blanc de Noirs Assemblage Rosé (assemblage) Rosé (saignée)

DOSAGE

Brut Nature Extra Brut Brut Extra Sec Sec Demi-sec Doux

CLARITY

Clear Hazy Cloudy

COLOUR

 Lemon  Gold  Deep gold  Amber  Copper  Salmon (rosé)  Pink (rosé)

 Deep pink (rosé)

BUBBLE SIZE

Fine Medium Coarse

BUBBLE PERSISTENCE

Persistent Moderate Weak

MOUSSE QUALITY

Fine & creamy Pleasant Coarse

SMELL STEP 2 / 4

VIBE — FIRST IMPRESSION

INTENSITY

Low Medium- Medium Medium+ Pronounced

AUTOLYTIC CHARACTER

None Light Pronounced

OXIDATIVE CHARACTER

None Light Pronounced

AROMAS / IMPRESSIONS

TASTE STEP 3 / 4

SWEETNESS

Bone dry Dry Off-dry Medium dry Medium sweet Sweet

ACIDITY

Low Medium- Medium Medium+ High

BODY

Light Medium Full

FINISH LENGTH

Short Medium Long

VERDICT STEP 4 / 4

QUALITY LEVEL

Acceptable Good Very good Outstanding

SCORE (OPTIONAL)

1	2	3	4	5	6	7	8	9	10
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PERSONAL NOTES
