

CHAMPAGNE TASTING NOTE

Expert — full tasting method + readiness + quality verdict









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

APPEARANCE 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

NOSE 2 / 4

VIBE — FIRST IMPRESSION

INTENSITY
 Low Medium- Medium Medium+ Pronounced

AUTOLYTIC CHARACTER
 None Light Pronounced

OXIDATIVE CHARACTER
 None Light Pronounced

AROMAS / IMPRESSIONS

PALATE 3 / 4

ATTACK / ENTRY

Fresh Ripe Soft

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

CONCLUSIONS 4 / 4

QUALITY LEVEL

Acceptable Good Very good Outstanding

READINESS

Drink now Can age (has potential) Needs more time Past its peak

SCORE (OPTIONAL)

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