

Champagne 2

Appearance

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Nose

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Palate

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Champagne 3

Appearance

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Nose

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Champagne 5

Appearance

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Palate

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Champagne 6

Appearance

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Nose

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Palate

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My Favourite

100 POINT TASTING

Name Date

Rate each element 1 to 10, where 1 = Poor & 10 = Excellent

Champagne	1	2	3	4	5
Appearance					
Colour, Clarity, Condition					
Bead					
Aroma					
Quality					
Intensity					
Complexity					
Flavour					
Quality					
Mouthfeel/ texture					
Balance					
Finish					
Length					
General Impression					
TOTAL (100)					

100 POINT TASTING

Name Date

Rate each element 1 to 10, where 1 = Poor & 10 = Excellent

Champagne	1	2	3	4	5
Appearance					
Colour, Clarity, Condition					
Bead					
Aroma					
Quality					
Intensity					
Complexity					
Flavour					
Quality					
Mouthfeel/ texture					
Balance					
Finish					
Length					
General Impression					
TOTAL (100)					

SINGLE CHAMPAGNE TASTING WORKSHEET

Name Date

Champagne

Circle the applicable description, and score accordingly

Points		My score
Appearance Colour Condition	1	Straw, straw yellow, light yellow, pale gold, green gold, yellow gold Clear, brilliant, persistent bubbles (bead) & mousse (bead)
	0.5	Slightly hazy, dull; colour not quite correct
	0	Brown, oxidised, watery
Nose	4	Intense – Complex, subtle or powerful; brioche, floral, fruity
	3	Strong – Appealing, fruity, clean
	2	Moderate – Pleasant, clean but lacking complexity & intensity
	1	Light – Undeveloped
	0	Faulty – Detectable oxidation, or cork taint (tca), H2S
Palate Body Mouth Feel	3	Balanced, complex, intense, full flavour, persistent
	2	Medium intensity
	0 - 1	Thin
Acid Balance	3	Balanced, lively, vibrant
	2	Slightly acidic or flat
	1	Overly acidic, harsh
Flavour Texture	4	Intense – full flavour/persistent, creamy, lingering, balanced, sweet, dry, complex
	3	Strong – Fruity, luscious, varietal/robust
	2	Moderate
	1	Light
	0	Faulty, Lacking; off-flavours e.g., oxidation, cork taint, H2S
Finish & Length Overall Quality	2	Persistent, good flavour development
	1	Long – generally good overall impression
	0.5	Acceptable
	0	Poor – lacking quality
General Impression	3	Outstanding, distinguished, memorable
	2	Well made with good true-to-type character
	1	Sound, interesting, average but not memorable
	0	Poor, flawed, faulty
Total (20)	20	
Notes		

TWO CHAMPAGNE TASTING WORKSHEET

Name Date

Champagne 1

Champagne 2

Circle the applicable description, and score accordingly

Points			1	2
Appearance Colour Condition	1	Straw, straw yellow, light yellow, pale gold, green gold, yellow gold Clear, brilliant, persistent bubbles (bead) & mousse (bead)		
	0.5	Slightly hazy, dull; colour not quite correct		
	0	Brown, oxidised, watery		
Nose	4	Intense – Complex, subtle or powerful; brioche, floral, fruity		
	3	Strong – Appealing, fruity, clean		
	2	Moderate – Pleasant, clean but lacking complexity & intensity		
	1	Light – Undeveloped		
	0	Faulty – Detectable oxidation, or cork taint (tca), H2S		
Palate Body Mouth Feel	3	Balanced, complex, intense, full flavour, persistent		
	2	Medium intensity		
	0 - 1	Thin		
Acid Balance	3	Balanced, lively, vibrant		
	2	Slightly acidic or flat		
	1	Overly acidic, harsh		
Flavour Texture	4	Intense – full flavour/persistent, creamy, lingering, balanced, sweet, dry, complex		
	3	Strong – Fruity, luscious, varietal/robust		
	2	Moderate		
	1	Light		
	0	Faulty, Lacking; off-flavours e.g., oxidation, cork taint, H2S		
Finish & Length Overall Quality	2	Persistent, good flavour development		
	1	Long – generally good overall impression		
	0.5	Acceptable		
	0	Poor – lacking quality		
General Impression	3	Outstanding, distinguished, memorable		
	2	Well made with good true-to-type character		
	1	Sound, interesting, average but not memorable		
	0	Poor, flawed, faulty		
Total (20)	20			
Notes				

THREE CHAMPAGNE TASTING WORKSHEET

Name Date

Champagne 1

Champagne 2

Champagne 3

Circle the applicable description, and score accordingly

Points			1	2	3
Appearance	1	Straw, straw yellow, light yellow, pale gold, green gold, yellow gold			
		Clear, brilliant, persistent bubbles (bead) & mousse (bead)			
Colour	0.5	Slightly hazy, dull; colour not quite correct			
	0	Brown, oxidised, watery			
Condition	4	Intense – Complex, subtle or powerful; brioche, floral, fruity			
	3	Strong – Appealing, fruity, clean			
	2	Moderate – Pleasant, clean but lacking complexity & intensity			
	1	Light – Undeveloped			
	0	Faulty – Detectable oxidation, or cork taint (tca), H2S			
Nose	3	Balanced, complex, intense, full flavour, persistent			
	2	Medium intensity			
Palate	0 - 1	Thin			
	3	Balanced, lively, vibrant			
Body	2	Slightly acidic or flat			
	1	Overly acidic, harsh			
Mouth Feel	4	Intense – full flavour/persistent, creamy, lingering, balanced, sweet, dry, complex			
	3	Strong – Fruity, luscious, varietal/robust			
Acid	2	Moderate			
	1	Light			
	0	Faulty, Lacking; off-flavours e.g., oxidation, cork taint, H2S			
	2	Persistent, good flavour development			
Balance	1	Long – generally good overall impression			
	0.5	Acceptable			
	0	Poor – lacking quality			
	3	Outstanding, distinguished, memorable			
Flavour	2	Well made with good true-to-type character			
	1	Sound, interesting, average but not memorable			
	0	Poor, flawed, faulty			
	20				
Texture					
Finish & Length					
Overall Quality					
General Impression					
Total (20)					
Notes					

TWO CHAMPAGNE PALATE PRACTICE

Date

Circle applicable descriptions

Champagne 1	Champagne 2
The Eye	
Intensity & colour: straw ... rich gold	Intensity & colour: straw ... rich gold
Highlights	Highlights
» Clarity: brightness/translucency	» Clarity: brightness/translucency
Mousse appearance	Mousse appearance
» slight	» slight
» adequate	» adequate
» excessive	» excessive
» fleeting	» fleeting
» persistent	» persistent
Size & persistence of cordon bubbles	Size & persistence of cordon bubbles
Quantity & size of residual bubbles	Quantity & size of residual bubbles
Nose	
<i>Primary nose from fruit</i>	
Perfumed ... Or flat	Perfumed ... Or flat
Lime blossom	Lime blossom
White fleshed fruits	White fleshed fruits
Citrus	Citrus
Apples	Apples
Cut hay	Cut hay
Cherries	Cherries
Violets	Violets
Peonies	Peonies
Red berries	Red berries
Peaches	Peaches
Pineapple	Pineapple
Melons	Melons
<i>Secondary nose from fermentation</i>	
Savoury ... Or aromatic	Savoury ... Or aromatic
Fruit Cake	Fruit Cake
Yeast	Yeast
White bread	White bread
Brioche	Brioche
Butter	Butter
Smokiness	Smokiness
Toast	Toast
Wood (if cask matured)	Wood (if cask matured)

<i>Tertiary nose from age</i>	
Grassy ... Or cigar box	Grassy ... Or cigar box
Honey	Honey
Polish	Polish
Peach	Peach
Spices	Spices
Wood	Wood
Palate	
The flavour of any of the smells	The flavour of any of the smells
Nutty?	Nutty?
Taste: invasive, discreet, fine, coarse	Taste: invasive, discreet, fine, coarse
Acidity: mellow, refreshing, aggressive, sharp	Acidity: mellow, refreshing, aggressive, sharp
Soft or green, supple, fresh, lively, nervous	Soft or green, supple, fresh, lively, nervous
Savoury, dry, medium dry, fruity sweet	Savoury, dry, medium dry, fruity sweet
Balance sugar/acid: harmonious, soft, bland	Balance sugar/acid: harmonious, soft, bland
Tannins: soft ... obvious	Tannins: soft ... obvious
Finish: clean ... lingering full flavour	Finish: clean ... lingering full flavour

CHAMPAGNE STYLE QUALITIES IN COMMON ✓ OR ✗

Champagne	1	2	3	4	5
Appearance					
Colour					
Effervescence					
Aromas					
Floral					
Fruit					
Autolysis					
Age					
Complexity					
Palate					
Freshness					
Structure					
Texture					
Balance					
Body					
Length					
Finish					
Elegance					
Value					
Satisfaction					

Same House?

Same Style?

PERSONAL FAVOURITES AND HOW TO DESCRIBE THEM

ONE PAGE PROMPTER

Appearance

- » Clarity, condition
- » Colour and hue
- » The bead and the cordon

Aromas – primary from the grapes, secondary from fermentation, tertiary from ageing

- » Condition - sound/unsound
- » Fruits and flowers
- » Mineral
- » Vegetal
- » Bread, patisserie, smokehouse
- » Nuts
- » Savoury
- » Animal
- » Forest Floor
- » Store – honey, cake, confectionery, coffee, etc

Palate

- » Creaminess – texture
- » Dosage/ acidity/ balance
- » Weight, body, structure
- » Intensity
- » Length

Finish

- » Style
- » Complexity
- » Food match
- » Distinctive note
- » Quality

Summary

SINGLE CHAMPAGNE - SIMPLE TASTING

Champagne	
Appearance	/1
Aromas	
.....	/4
Body & Texture	/3
Balance	/3
Flavour	
.....	/4
Finish (length)	/2
General Impression	
.....	/3
	Total
	/20

Champagne	
Appearance	/1
Aromas	
.....	/4
Body & Texture	/3
Balance	/3
Flavour	
.....	/4
Finish (length)	/2
General Impression	
.....	/3
	Total
	/20

Maker	Maker	Maker
The Eye		
Intensity & colour: straw ... rich gold	Intensity & colour: straw ... rich gold	Intensity & colour: straw ... rich gold
Highlights	Highlights	Highlights
Clarity: brightness/ translucency	Clarity: brightness/ translucency	Clarity: brightness/ translucency
Mousse appearance	Mousse appearance	Mousse appearance
» slight	» slight	» slight
» adequate	» adequate	» adequate
» excessive	» excessive	» excessive
» fleeting	» fleeting	» fleeting
» persistent	» persistent	» persistent
Size and persistence of cordon bubbles	Size and persistence of cordon bubbles	Size and persistence of cordon bubbles
Quantity and size of residual bubbles	Quantity and size of residual bubbles	Quantity and size of residual bubbles
Nose		
<i>Primary nose from fruit</i>		
Perfumed ... Or flat?	Perfumed ... Or flat?	Perfumed ... Or flat?
Lime blossom	Lime blossom	Lime blossom
White fleshed fruits	White fleshed fruits	White fleshed fruits
Citrus	Citrus	Citrus
Apples	Apples	Apples
Cut hay	Cut hay	Cut hay
Cherries	Cherries	Cherries
Violets	Violets	Violets
Peonies	Peonies	Peonies
Red berries	Red berries	Red berries
Peaches	Peaches	Peaches
Pineapple	Pineapple	Pineapple
Melons	Melons	Melons
<i>Secondary nose from fermentation</i>		
Savoury ... Or aromatic?	Savoury ... Or aromatic?	Savoury ... Or aromatic?
Fruit Cake	Fruit Cake	Fruit Cake
Yeast	Yeast	Yeast
White bread	White bread	White bread
Brioche	Brioche	Brioche
Butter	Butter	Butter
Smokiness	Smokiness	Smokiness
Toast	Toast	Toast
Wood (if cask matured)	Wood (if cask matured)	Wood (if cask matured)

<i>Tertiary nose from age</i>		
Grassy ... or cigar box	Grassy ... or cigar box	Grassy ... or cigar box
Honey	Honey	Honey
Polish	Polish	Polish
Peach	Peach	Peach
Spices	Spices	Spices
Wood	Wood	Wood
Palate		
The flavour of any of the smells	The flavour of any of the smells	The flavour of any of the smells
Nutty?	Nutty?	Nutty?
Taste: invasive, discreet, fine, coarse	Taste: invasive, discreet, fine, coarse	Taste: invasive, discreet, fine, coarse
Acidity: mellow, refreshing, aggressive, sharp	Acidity: mellow, refreshing, aggressive, sharp	Acidity: mellow, refreshing, aggressive, sharp
Soft or green, supple, fresh, lively, nervous	Soft or green, supple, fresh, lively, nervous	Soft or green, supple, fresh, lively, nervous
Savoury, dry, medium dry, fruity sweet	Savoury, dry, medium dry, fruity sweet	Savoury, dry, medium dry, fruity sweet
Balance sugar/acid: harmonious, soft, bland	Balance sugar/acid: harmonious, soft, bland	Balance sugar/acid: harmonious, soft, bland
Tannins: soft ... obvious	Tannins: soft ... obvious	Tannins: soft ... obvious
Swallow: Clean ... lingering full flavour	Swallow: Clean ... lingering full flavour	Swallow: Clean ... lingering full flavour
Your opinion?	Your opinion?	Your opinion?

CHAMPAGNE ASSESSMENT

Points Date

The Eye - Appearance, colour and condition		Points: 0 - 1
<i>Hint: Look from the top down</i>		
Intensity & colour: pale straw, straw, straw yellow, light yellow, pale gold, green gold, grey gold, yellow gold, rich/ antique gold; touch of rose (coral, salmon, deep pink). Hue: green, rosy		
Clarity: brilliant, crystalline, limpid, translucent, slightly hazy, dull, colour not quite correct, brown, oxidised, watery		
Mousse: flat, slight, slow, fleeting, light, fine, creamy, adequate, sparkling, lively, plentiful, excessive, persistent		
Cordon: discreet, intense		
Bubble speed: Slow = cold, or older	Tiny bead = time on lees	
Residual bubbles: quantity, size		

Nose - Bouquet		Points: 0 - 4
<i>Hint: Swirl and warm it. Complexity = several smells, layers of smell</i>		
Intense, complex, subtle, powerful, perfumed, appealing, clean, pleasant, lacking complexity and intensity, light, undeveloped, flat, faulty, detectable oxidation, cork taint, H2S		
» light	<i>Primary nose from Fruit</i>	
» subtle	CH	PN
» elegant	» Floral, acacia	» Cherry
» medium	» Lime, orange blossom	» Red/black berries
» intense	» Citrus incl grapefruit	» Violets
» strong	» Apple, Pear, Quince	» Herbaceous
» rich	» Stone fruits	» Rose petals
» powerful	» Peonies	» Plum
» clean	» Mineral	» Licorice (ripe fruit)
» simple	» Melon Cucumber	» Aniseed
» fresh	» Cut hay, grass	
» lively	(difficult year)	
» lifted	» Young almond	
» complex	» Tropical/exotic:	
» developed	mango, lychee, kiwi,	
	banana, coconut,	
	guava (ripe year)	
	<i>Developed nose from fruit/reserve wines</i>	
	» Honey Vanilla	» Fruit Cake preserved, dried, candied fruit
	» Nougat Marzipan	» Polish Spices
	» Tarte tatin Baked apple	» Truffle Vegetal
	» Macaroon Hazelnut	» Forest floor
	» Macaroon Hazelnut	» Mushroom Toffee
	» Tobacco Almond kernel	» Cigar Box "Cold Tea"
	» Citrus Rind	» Fig Raisin

<i>Secondary nose from fermentation i.e., wine-making derived</i>	
<ul style="list-style-type: none"> » Banana Pineapple » Caramel Toffee (oxidative) » Beeswax » Nutty (fresh, roasted, grilled) » Oyster shell, chalk BdeB » Yeast autolysis - flor, estery; doughy, bready, wheaten, toast, biscuit CH, brioche 	<ul style="list-style-type: none"> » Savoury Meaty Vegemitey » Smoky » Animal Game Leather (reductive) » Cooked stone fruits » Sherry (aldehydic)
MLF: Cream, butter, cheese, butterscotch, yoghurt, caramel, softness	
Wood: Spicy, smoky, vanillin, coconut, earth, coffee, leather	

Taste - the attack, the evolution, the finish Points: 0 - 3

<i>Palate, body (weight), intensity, structure and mouth feel</i>
Structure: Good when the aroma matches the flavour and feels just right. Tight, taut, juicy. Complex, intense, full flavoured, persistent, balanced, thin, coarse
Intensity: Invasive, powerful, solid, mature, opulent, luscious, sumptuous, mouth filling, comforting, smooth, spritz, discreet, light, fine
Mouthfeel: Steely, Compact, Firm, Robust, Round, Supple, Ample, Fleshy
Weight: light, medium, full-bodied cf. light to full cream milk

Acidity and Dosage Points: 0 - 3

Green, Sharp, Tight, Austere, Severe, Crisp, Fresh, Juicy, Lively, Chewy, Rough, Tough, Loose, Flat, Syrupy, Cloying
Mellow, vibrant, zesty, refreshing, tangy, crisp, tart, overly acidic, aggressive, sharp, astringent
Soft or green, supple, fresh, lively, nervous, tight
Balanced, lively, vibrant
Harmonious, soft, bland
Savoury, dry, medium dry, fruity sweet, sweet

Flavour and Texture Points: 0 - 4

Lightness, finesse, elegance, crispness, refinement, subtlety CH
Minerality; chalkiness CH
ourity incisiveness pear apple CH
Full-bodied strong mid-palate, power, body, strength dominating finish PN
Begins strongly, flavoursome, fleshy, fruity, enticing, soft PM
Tannins: soft, silky, talc, powdery, velvety, lacy, chocolatey, mouth coating, fine-grained, firm, clay, ashy, obvious, dusty, loose-knit, grainy, sawdust, rough PN
Delicate, grainy, mouth-coating, creamy, silky, smooth, round, buttery, fat, rich, velvety, luscious, opulent
Intense, complex, full flavour, persistent, creamy, lingering, delicate, sweet, dry
Bitterness = Hardness
Faulty, lacking, off flavours

Comments			
Food: when and where		Goes with	
» Breakfast	» Pre-dinner aperitif	» Canapés	» Desserts
» Business Lunch	» Special occasion	» Fish: white/oily/ smoked	- fruit, sweet
» Formal lunch	» Dinner Party	» Charcuterie	- heavy
» Family occasion	» Gourmet treat	» Shellfish	- creamy
» Casual/ BBQ	» After theatre/ supper	» Main meat	» Cheeses
» Afternoon tea	» Party, major event		

Finish, Length, Overall Quality		Points: 0 - 2
Short = 3 secs; long, persistent = 10 secs ; exceptional = 15+ secs (caudalies)		
Finish: rich, bitter, watery, abrupt, short, sharp, crisp, acidic, dull, flat, cloying, sour, clean, dirty, tannic, phenolic (wood), oakly		
Good flavour development	Acceptable	
Refreshing (= less expensive)	Poor - lacking quality	

Quality and General Impression				Points: 0 - 3
Outstanding, distinguished, memorable; powerful, sense of plenitude, luxury, length (PN)				
Elegant, great lightness and finesse, crisp and lingering (CH, B de B)				
Lovely, gorgeous, delicious, sensational				
Enjoyable, good commercial style				
Well made, with good true-to-type character				
Sound, interesting, average, but not memorable				
Poor, flawed, faulty				
Style		Development	Check List for the best	
» Brut, semi-sec	» Commercial NV sweeter, fresher	» youthful or developed	» fine bead	
» Vintage or NV	» Vintage or not?	» on cork	» intense	
» Grand marque or no	No reserves, purity and singularity, powerful, toasty, structure, complex, length	» devt=savoury	» complex	
» Blanc de blanc refined subtle light elegant		» overtaking fruit	» balanced	
» Blanc de noir rich bread toast meat nut mushroom strength creamy			» delicate	
» Dominating Grape			» rich	
» Malo/ non-malo			» distinct acidity	
» Wood			» creaminess	
			» length	

There are many more wine tasting worksheets online, such as Decanter's at <http://decanter.media.ipcdigital.co.uk/11150/000007f09/f63e/decanter-s-tasting-kit.pdf>

An excellent guide to winetasting in general:

- » The Oxford Academy's <http://www.oxfordwineacademy.com/resources/>
- » The Wine & Spirits Education Trust (WSET) version at http://www.wsetglobal.com/documents/l3_wine_satcard_2012_eng_new.pdf

The point to remember with champagne, of course, is the quality of the effervescence.