

Deductive *Tasting Grid*

COURT OF MASTER SOMMELIERS

Sight

CLARITY

Clear
Slightly Cloudy
Cloudy

BRIGHTNESS

Dull
Bright
Brilliant

GAS EVIDENCE

Yes
No

CONCENTRATION

Pale/Translucent
Medium
Deep
Opaque

SEDIMENT / PARTICLES

Yes
No

RIM VARIATION

Colour change
from centre to edge

COLOUR

White:
Straw
Yellow
Gold
Amber
Red:
• Purple
• Ruby
• Garnet

HUE

Silver
Green
Orange
Purple
Ruby
Garnet
Brown

EXTRACT / STAIN

None
Light
Medium
Heavy

VISCOSITY / TEARS

Low
Med-
Medium
Med+
High

Nose (Aroma)

CLEAN / FAULTY

- TCA
- H₂S
- VA
- Brett
- Oxidation
- Other

INTENSITY

- Delicate
- Moderate
- Powerful

FRUIT CONDITION

- Tart/Unripe
- Ripe
- Tropical
- Overripe
- Jammy
- Baked

AGE ASSESSMENT

- Youthful
- Vinous

PRIMARY FRUIT AROMAS (SEE DESCRIPTOR SHEET)

White:

- Citrus
- Orchard
- Stone
- Tropical
- Berry/Other

Red:

- Red
- Black
- Blue
- Berry

PRIMARY NON-FRUIT

- Floral
- Herb
- Vegetal
- Mineral
- Spice
- Organic

SECONDARY (WINEMAKING)

- Toast
- Caramel
- Vanilla
- Butter
- Cream
- Oak (Old, New, American)
- MLF
- Carbonic Maceration
- Chocolate
- Coffee

ORGANIC

- Forest Floor
- Compost
- White Mushroom
- Fresh Soil
- Farmyard
- Liquorice
- Olive
- Other

MINERAL

- Mineral
- Limestone
- Chalk
- Slate/Petrol
- Flint
- Volcanic

TERTIARY (AGED)

- Meaty
- Leather
- Truffle
- Mushroom
- Prune
- Game
- Beetroot
- Tobacco
- Balsamic
- Chinese Tea
- Damp Earth
- Petrol/Diesel
- Straw/Hay
- Chamomile

Deductive *Tasting Grid*

COURT OF MASTER SOMMELIERS

Palate (Structure)

SWEETNESS

- Bone Dry
- Dry
- Off Dry
- Sweet
- Dessert

TANNIN

- Low
- Med-
- Medium
- Med+
- High

ACID

- Low
- Med-
- Medium
- Med+
- High

ALCOHOL

- Low
- Med-
- Medium
- Med+
- High

BODY / TEXTURE

- Tart
- Light
- Medium
- Full
- Creamy
- Round

Palate (Flavour)

PRIMARY FRUIT (SEE DESCRIPTOR SHEET)

White:

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- Orchard
- Stone
- Tropical
- Berry/Other

Red:

- Red
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PRIMARY NON-FRUIT

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BALANCE

Does any element dominate

LENGTH / FINISH

- Short
- Med-
- Medium
- Med+
- Long

COMPLEXITY

- Low
- Moderate
- Complex

Deductive *Tasting Grid*

COURT OF MASTER SOMMELIERS

Initial Conclusion

OW/NW

- Old World
- New World

CLIMATE

Cool
Cool/Mod
Moderate
Mod/Warm
Warm

GRAPE VARIETY/BLEND

POSSIBLE COUNTRIES

AGE RANGE

1-3 yrs
3-5 yrs
5-10 yrs
10 yrs+

Final Conclusion

VINTAGE

REGION/APPELLATION

GRAPE VARIETY/BLEND

COUNTRY OF ORIGIN

QUALITY HIERARCHY

Example:
AOC/DOCG, Grand/Premier
Cru, Reserva, Gran Reserva

Aroma/Flavour Descriptors

COURT OF MASTER SOMMELIERS

White Wine Fruits

CITRUS

Lemon
Lime
Grapefruit
Orange
Blood Orange
Tangerine
Peel/Rind
Pith

ORCHARD

Green Apple
Yellow Apple
Red Apple
Baked Apple
Quince
Unripe Pear
Overripe Pear
Fig

STONE

Peach
Nectarine
Apricot
Yellow Plum
(Mirabelle)

TROPICAL

Banana
Passion Fruit
Mango
Guava
Lychee
Pineapple
Kiwi

BERRY/OTHER

Gooseberry
Grape
Melon
Honeydew
Watermelon

Rosé Wine Fruits

- Wild Strawberry
- Plum
- Raspberry

Red Wine Fruits

RED

Strawberry
Cherry
Raspberry
Cranberry
Redcurrant
Pomegranate
Red Plum
Cola

BLACK

Blackberry
Blackcurrant
Black Cherry
Black Plum

DRIED

Dates
Figs
Raisin
Fruitcake

BLUE

Blueberry

Aroma/Flavour Descriptors

COURT OF MASTER SOMMELIERS

Non-Fruit

FLOWER

- Apple Blossom
- Citrus Blossom
- Acacia
- Lily
- Gardenia
- Lilac
- Iris
- Jasmine
- Honeysuckle
- Chamomile

ORGANIC

- Compost
- Earth
- Forest Floor
- Dust
- Soil
- Truffle
- Watercress
- Tomato Leaf
- Blackcurrant Leaf
- Cabbage

VEGETAL

- Tomato Leaf
- Asparagus
- Green Pepper
- Celery
- Radish
- Olive
- Pea Shoot
- Beetroot

MINERAL

- Slate
- Chalk
- Limestone
- River Pebble
- Seashell
- Oyster Shell
- Wet Rock

HERB

- Rosemary
- Thyme
- Basil
- Lemongrass
- Eucalyptus
- Mint
- Lavender
- Dill
- Chive
- Parsley
- Fennel
- Oregano

SPICE

- Celery Salt
- Coriander
- Juniper
- Peppercorn

BAKING SPICES

- Allspice
- Cinnamon
- Aniseed
- Clove
- Ginger
- Nutmeg
- Vanilla

OAK

- Vanilla
- Toast
- Smoke
- Caramel
- Chocolate
- Coffee
- Cedar
- Coconut

MALOLACTIC FERMENTATION

- Butter
- Cream
- Custard
- Nuts
- Honeysuckle
- Diacetyl
- Brioche
- Yogurt

LEES AGEING

- Yeasty
- Bread Dough
- Stale Beer
- Cheesy
- Phenolic

CARBONIC MACERATION

- Banana
- Bubblegum
- Strawberry
- Esters

BOTRYTIS

- Ginger
- Saffron
- Pain d'Épices
- Beeswax
- Honey

TERTIARY (WHITES)

- Nutty
- Honey
- Chamomile
- Petrol/Diesel
- Straw/Hay
- Mushroom
- Truffle
- Olive Oil

TERTIARY (REDS)

- Damp Earth
- Forest Floor
- Truffle
- Leather
- Game
- Prune
- Dried Fruits
- Raisin
- Beetroot
- Tobacco
- Sun Dried Tomato
- Balsamic
- Chinese Tea
- Farmyard