

COURT OF MASTER SOMMELIERS
DEDUCTIVE TASTING FORMAT

SIGHT

Clarity

Clear / Medium Clear / Slightly Cloudy / Cloudy

Brightness

Dull / Bright / Day Bright / Star Bright / Brilliant

Color

Reds: Purple / Ruby (red) / Garnet / Yellow / Brown

Whites: Clear / Green / Straw / Yellow / Gold Brown

Concentration

Low / Medium / High

Rim Variation

Gas Evidence

Evidence / No Evidence

Sediment / Particles

Viscosity

Low / Medium / High

NOSE

Flaws

Corkiness, H2S, Volatile Acidity, Brett, Oxidation)

Clean / Not Clean

Intensity

Weak vs. Powerful

Age Assessment

Youth vs. Vinosity

Fruit

Primary and/or Secondary

Non-Fruit Aromas

Flowers / Spices / Herbs / Botrytis / Other

Earthiness

Mineral / Chalk / Stony / Dusty / Mushroom / Barnyard / Musty

Wood

Old vs. New - French vs. American - Large vs. Barrique

PALATE

Sweetness

Bone dry / Dry / Off-Dry / Sweet / Very Sweet

Body

Light / Medium / Full

Fruit [Citrus, Tree Fruit, Tropical, Berry]

Confirm Nose

Non-Fruit [Spice, Herbs, Floral, Nuttiness]

Confirm Nose

Earthiness

Confirm Nose

Wood [vanilla, toast, butter]

Confirm Nose

Tannin

Low / Medium / High

Alcohol

Low / Medium / High

Acidity

Low / Medium / High

Finish [quality, astringent/silky]

Short / Medium / Long

Complexity

Low / Medium / High

INITIAL CONCLUSION

Old / New World [acidity, earth, wood]

Climate [acidity, alcohol]

Grape Variety / Blend

Age Range [rim, vinosity, texture, finish]

1-3 yrs / 3-5 yrs / 5-10 yrs / more than 10 yrs

FINAL CONCLUSION

Vintage [final color check]

Grape Variety / Blend

Country / Region

Appellation / Level

Quality Level