



# Court of Master Sommeliers

## Deductive Tasting Format

### SIGHT

#### **Clarity**

Clear/ medium clear/slightly cloudy/cloudy

#### **Brightness**

Dull/ hazy/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:** color of rim/edge

#### **Gas Evidence**

#### **Sediment/Particles**

**Viscosity:** low/medium/high

### NOSE

#### **Flaws**

Corkiness, H<sub>2</sub>S, volatile acidity, brett, oxidation, etc.

**Intensity:** delicate/moderate/powerful

**Age assessment:** youth vs. vinosity

**Fruit:** primary and secondary

#### **Non-fruit aromas**

Flowers/spices/herbs/botrytis/other aromas

#### **Earthiness**

Mineral/chalk/stony/dust/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:** confirm nose

**Non-fruit flavors:** confirm nose

**Earthiness:** confirm nose

**Wood:** confirm nose

**Tannin:** low/medium/high

**Alcohol:** low/medium/high

**Acidity:** low/medium/high

**Finish:** low/medium/high

**Complexity:** low/medium/high

### INITIAL CONCLUSION

#### **Old World/New World**

**Climate:** cool/moderate/warm

#### **Grape Variety/Blend**

#### **Possible Countries**

#### **Age Range**

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

### FINAL CONCLUSION

#### **Grape Variety/blend**

#### **Country/Region/Appellation**

#### **Quality level**

#### **Vintage**