

## THE BURGUNDY WINE SCHOOL

If you wish to have more experience in tasting and increase your knowledge of Burgundy wines, why not do a training course at the Burgundy Wine School?



### Courses last from between 2 and a half hours to 5 days and cover all levels from Beginner's to Advanced

- Practical session on tasting methods for Burgundy wines
- Introduction to sensory analysis
- Interpreting landscapes
- Guided tasting sessions
- Cellar tasting sessions
- Themed tasting sessions (Grands crus, old vintages, etc.):

#### For further information or to enrol:

[www.ecoledesvins-bourgogne.com](http://www.ecoledesvins-bourgogne.com)



### Organised by the Burgundy Wine Aroma Cellar

The Burgundy Wine Aroma Cellar invites you to a fun learning experience to discover the flavours of Burgundy wines, which fall into several major families.

- Each family of aromas, which is typical of Burgundy white and red wines is represented, with fresh products in glass flasks.
- When you put your nose to the end of the flask, the corresponding aromas are released.
- You can thus associate the aromas with the products and wines.



This olfactory trail is a unique experience sponsored by Burgundy wines. It is presently on tour around France and worldwide.



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# THE ART OF WINE TASTING

  
**BURGUNDY WINES**  
*1000 years of heritage*



Tasting is not just a matter of being able to appreciate the quality of a wine, it also means being able to use simple, precise and understandable words to describe the sensations felt. Difficult as it may seem, this exercise is actually within everyone's grasp.



# 1

Visual appearance  
**The eye**

Put the wine in clear light by holding your glass against a white surface.

## Colour and Nuances

### White wines

white gold, green gold, pale gold, golden, yellow green, straw yellow, golden yellow, orange yellow, amber, etc.

### Red wines

purplish red, garnet, ruby red, morello cherry, brick red, tile red, mahogany, etc.

### Rosé wines

purplish pink, raspberry pink, peony pink, orangey, salmon pink, apricot, grey, onion skin, etc.

## Intensity

- + Robe with a good intensity, intense, deep, strong, dark, etc.
- = Fairly intense robe
- Robe lacking in intensity, clear, pale, very pale, unsatisfactory, etc.

## Brilliance

- Reflection of light on the surface\*
- + Brilliant, crystalline, dazzling colour
- Matt, dull, steely colour and so on

\*The part of the wine in the glass which is in contact with the air.

## Limpidity

- Absence of cloudiness**
- + Clear colour, and so on
- Cloudy, hazy, turbid, etc.

- Do not confuse “cloudy” with “deposits”. A cloudy wine is usually considered to be negative, whilst a deposit is often of natural origin (tartar, wine colouring substance, etc.).
- The fluidity of a dry wine and viscosity of a sweet wine may also be observed.
- Legs, tears and pearls tell you the alcohol content of the wine. They are not an absolute criterion of the quality of the wine, but often give a good idea.
- When tasting Crémant de Bourgogne, the colour and liveliness are noted\*.

\*The consistence and persistence of the froth and the size of the bubbles and speed at which they rise.



# 2

Smell  
**The nose**

Sniff the wine gently in short successive inhalations. Repeat several times after swirling the wine in the glass.

## First nose

### Before swirling

#### First impression

- + pleasant, agreeable, etc
- not very pleasant, unpleasant, disagreeable, etc.

#### Intensity

- + powerful, open, expressive nose, of good intensity, etc.
- medium or low intensity nose, discreet, closed, etc.

#### Quality

- + elegant, subtle, fine, good quality nose, etc.
- undistinguished, rough nose, of insufficient quality, etc.

#### Complexity

- + complex, rich nose, etc.
- simple, lack of complexity, etc.

Aromatic complexity depends on the number of families of aromas the taster can identify.

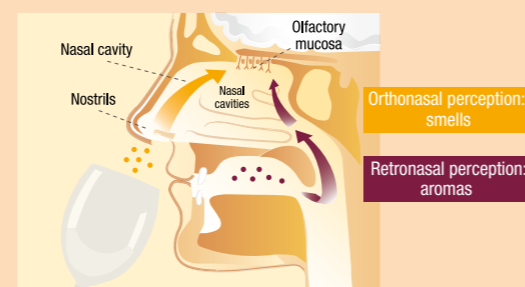
## Second nose

### After swirling

The smells become more intense and more complex on contact with the air. Wider the range the better the quality of the wine.

## Retro-olfaction

Smells are perceived through the nose and aromas in the mouth. After taking a mouthful of wine, the taster adds oxygen by drawing in air while keeping the wine in his/her mouth “grumage”. He/she can then identify and describe the aromas perceived.



## Families of aromas and nuances

### Floral

Lime, camomile, verbena, honeysuckle, wild rose, rose, acacia, hawthorn, peony, broom, orange blossom, wallflower, jasmine, etc.

### Fresh fruit, citrus and exotic fruit

Quince, peach, pear, green apple, bergamot, lemon, orange, grapefruit, pineapple, exotic fruit, banana, lychee, mango, etc.

### Red fruit, fresh fruit

Blackcurrant, morello cherry, grape, raspberry, redcurrant, blackberry, plum, fresh fig, muscat, wild berries, small fruits, etc.

### Cooked fruit and confit fruit

Jam, orange peel, stone-fruits, kirsch, etc.

### Dried fruits

Raisin, hazelnut, almond, dried fig, pistachio, apricot, prune, date, etc.

### Plant scents and aromas

Fresh plants: cut grass, mint, heather, blackcurrant bud, elderberry, boxwood, etc.

Dried plant: tea, tobacco, hay, straw, etc.

### Food

- Caramel, liquorice, cocoa, honey, etc.  
- Dairy, fresh butter, yeast, milk, brioche, whey, etc.

### Woody

Vanilla, oak wood, pine, cedar, etc.

### Spicy

Pepper, cinnamon, thyme, clove, nutmeg, aniseed, bay, coriander, etc.

### Empyreumatic

Burnt, smoky, coffee, roast coffee, toast, mocha, grilled almond, burnt wood, black tea, toasted, etc.

### Mineral scents and aromas

Stone powder, flint, chalk, pencil lead, iodine, etc.

### Balsamic scents and aromas

Wax, resin, juniper, etc.

### Undergrowth

Mushroom, truffle, tree moss, humus, etc.

### Animal

Leather, fur, meat, cured meats, game, amber, wild animal, musk, etc.



# 3

Tasting  
**The mouth**

Take the wine into your mouth and gently draw in a little air through your lips. After a few seconds, spit the wine out.

## The attack

### The first impression in the mouth

Flabby, supple, straightforward or lively

## Balance of flavours

### Acid, sweet, bitter, salty

For red wines, do not forget to describe the tannins\*.

They can be:

- + supple, gentle, silky, full, elegant, etc.
- raspy, rough, harsh, dry, bitter, green, etc.

\*The grape tannins, found in red wines, react with the protein in saliva making it lose its lubricating qualities and giving a typical impression of dryness.

## Body

- + full-bodied, ample, full, dense, fleshy, etc.
- thin, lean, light, scrawny, etc.

## Finish in the mouth

The finish in the mouth is an important aspect of tasting wine - it should be non-aggressive, pleasant and aromatic. This is the point at which a bitter finish, dryness and astringency are detected in wines\*.

\*The astringency caused by the tannins and an excess of tartaric acid can be measured by the dry sensation remaining in the mouth once the wine has been swallowed or spat out and the burning sensation from the alcohol.

## Length

The pleasant sensation of the wine being present in the mouth after it has been drunk or spat out.

It can be very long, medium, short or very short.

**Comments:** the tingling sensation from the carbonic gas must not systematically be taken as a weakness! This is a factor of freshness in dry white wines.

In Crémants, carbonic gas adds freshness and the sensations created by it must of course be taken into account.

## General impression and conclusion

Just a few words to describe the essential qualities of the wine tasted.

- 1 Overall quality:** excellent, good, average, poor, unsatisfactory, etc.
- 2 Development/future prospects:** wine for laying down, needs maturing, to be kept, for drinking, past its best, etc.

- 3 Other comments:** serving temperature, suggested wine/food pairing, positioning in its appellation and vintage, etc.