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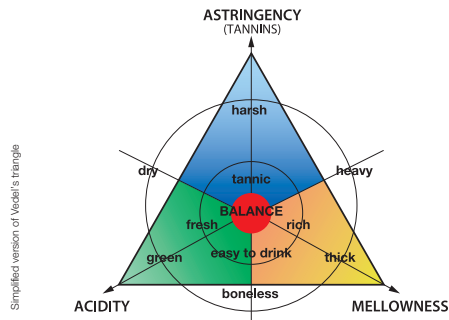


Switzerland. Naturally.

To be enjoyed in moderation

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● balance



Wine is balanced when all its components are in harmony. While one aspect or another may dominate, it may never do so to excess if balance is to be maintained. Depending on the type of wine, various components play a role in creating balance.

Dry white wines: acidity and alcohol-driven mellowness
Dry red wines: acidity, alcohol, and tannin-driven astringency
Sweet wines: acidity, alcohol, and residual sugar
Sparkling wines: acidity and sugar

● tasting sheet

To make wine tasting practice easier, here's a chart of smell and taste factors you need to consider when gathering sensory information in a systematic way.

Make sure to blind taste in neutral surroundings and complete each step on the chart before formulating an opinion about a wine.

	Appearance	Turbid	Hazy	Clear	Brilliant
Sight	Intensity of color	Pale	Sustained	Intense	Very intense
	Shade	Age-related			
Nose	Intensity	Weak	Medium	Strong	Very strong
	Dominant family	Fruity	Floral	Empyreumatic	Vegetal
	Complexity	Weak	Medium	Great	Very great
Taste	Intensity	Weak	Medium	Strong	Very strong
	Balance	Weak	Medium	Good	
	Quality (aromas, harmony)	Weak	Medium	Great	Very great
PAI factor	Aromatic persistence after expelling wine	2-4 secs Light wine	5-8 secs Good wine	9-12 secs Exceptional wine	>12 secs Outstanding wine

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Wine tasting



 les vins de genève

Wine tasting or the art of enjoying wine

Wine tasting is an exacting discipline that requires both measure and humility. In stimulating all our faculties, it opens the way to multiple pleasures: sensory, as we identify smells and tastes; intellectual, as we analyze and associate perceived sensations with those we've already committed to memory; and finally, sheer delight as we discover the richness and diversity of wine.

Understanding fosters appreciation. The words to express that appreciation are like a bridge between the senses and the mind.

We hope this little guide also provides a key to discovering the magic of our fine terroir wines.

Wine tasting is a branch of oenology. The professional oenologist combines scientific knowledge with practical know-how in areas ranging from soil analysis to wine-making. Wine tasting plays a key role in every phase of wine making and aging. It also seals the intimate bond that links a wine to its creator.

sight

APPEARANCE

Brilliance "Glint, or light-reflecting qualities"
Look at the disk.

Opaque Dull Crystalline Brilliant

Clarity
Look sideways through the glass.

Turbid Cloudy Limpid

COLOR

Intensity "Richness of hue"
Look straight down from above.
Varies according to type of wine.

Pale Sustained Intense Very intense

Shade
Determined by the dominant tint and the tinges.
Look at the edge of the disk.
Varies according to type and age of wine.

Wines	Tint	T i n g e s	
		Young	Old
Whites	Green-Yellow	Green-Gray	Golden
Rosés	Rose-Brown	Vivid Rose	Amber
Reds	Red-Orange	Violet	Tile



nose

The nose of a wine consists of the following smells and aromas

- primary**
varietal: due to vine-grape variety
- secondary**
fermentary: created during fermentation
- tertiary**
bouquet or aromas of aging



Direct olfaction **SMELLS**

Retro olfaction **AROMAS**

A wine may contain over 800 aromas. Here are some examples:

FAMILY	SMELL	TYPICAL VARIETIES
Vegetal	Blackcurrant (bud)	Sauvignon Blanc
	Bell pepper	Cabernet Sauvignon
	Quince	Pinot Blanc, some sweet wines
	Strawberry	Pinot Gris
Fruity	Raspberry	Pinot Noir
	Apricot	Viognier
	Citrus	Chardonnay, Sauvignon
	Banana	Young Gamay
	Black cherry	Gamaret
	Linden	Chasselas
Floral	Rose	Gewürztraminer
	Honeysuckle	Chardonnay
	Pepper	Syrah
Spicy	Vanilla	Oak-aged wines

taste

"The total blend, in the mouth, of temperature with tactile and olfactory sensations"

4 flavors emerge during the 3 phases of wine tasting. Depending on the intensity of the flavors and individual sensitivity, these may be perceived as more or less harmonious. (Bitter and salty flavors are not always present.)

The terms "caudalies" or "intense aromatic persistence" (PAI) denote the number of seconds that aromas persist in the mouth after wine is spit out or swallowed.

