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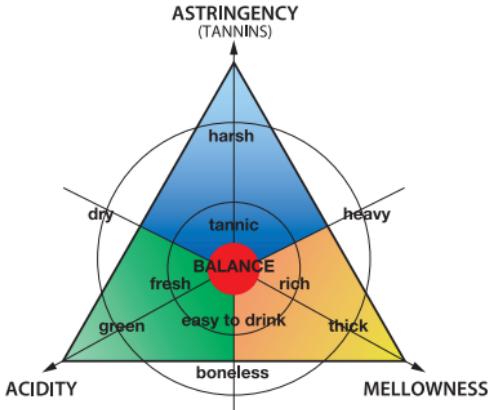


Switzerland. Naturally.

To be enjoyed in moderation

balance

Simplified version of Vedel's triangle



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

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
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Clarity

Look sideways through the glass.

Turbid	Cloudy	Limpid
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COLOR

Intensity "Richness of hue"

Look straight down from above.

Varies according to type of wine.

Pale	Sustained	Intense	Very intense
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Shade

Determined by the dominant tint and the tinges.

Look at the edge of the disk.

Varies according to type and age of wine.



T i n g e s

Wines	Tint	Young	Old
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Whites	Green-Yellow	Green-Gray	Golden
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Rosés	Rose-Brown	Vivid Rose	Amber
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Reds	Red-Orange	Violet	Teal
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nose

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

- **primary**

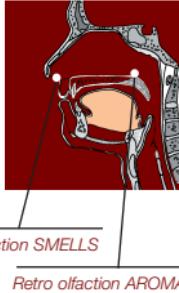
varietal: due to vine-grape variety

- **secondary**

fermentary: created during fermentation

- **tertiary**

bouquet or aromas of aging



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
	Raspberry	Pinot Noir
	Apricot	Viognier
	Citrus	Chardonnay, Sauvignon
Fruity	Banana	Young Gamay
	Black cherry	Gamaret
	Linden	Chasselas
	Rose	Gewürztraminer
	Honeysuckle	Chardonnay
	Pepper	Syrah
	Vanilla	Oak-aged wines
Spicy		

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.

