

Ultimate Virtual
Wine Tasting

ROAD TRIP

SPARKLING/ROSÉ

APPEARANCE:

Have a look at your glass and judge the colour and clarity of the wine

Colour: Is it lighter? Darker?

Colour intensifies with age.

Opacity: Is it clear, muddy, cloudy?

Viscosity: Does it seem light or thick?

AROMA:

Give your glass a good swirl and stick your nose inside. Think about the smells.

Do you smell fruits? Herbs? Woods? Flowers? All the flavours you'll enjoy are in the aromas.

PALATE:

Sip your glass of wine and look for the following:

Intensity: Does your mouth feel dry?

Sugary or acidic?

Balance & flavour intensity

Alcohol: Too intense or too little?



2018 PINOT BLANC PÉT-NAT



APPEARANCE:

Colour _____

Opacity _____

Viscosity _____

AROMA:

Notes of Fruit _____

Woods _____

Other _____

PALATE:

Notes of Fruit _____

Acidity _____

Tannins _____

Smoothness _____

CONCLUSION:

2019 GAMAY PÉT NAT



APPEARANCE:

Colour _____

Opacity _____

Viscosity _____

AROMA:

Notes of Fruit _____

Woods _____

Other _____

PALATE:

Notes of Fruit _____

Acidity _____

Tannins _____

Smoothness _____

CONCLUSION:

2018 KIRBY GAMAY ROSÉ



APPEARANCE:

Colour _____

Opacity _____

Viscosity _____

AROMA:

Notes of Fruit _____

Woods _____

Other _____

PALATE:

Notes of Fruit _____

Acidity _____

Tannins _____

Smoothness _____

CONCLUSION:

2018 UNDERDOG ROSÉ



APPEARANCE:

Colour _____

Opacity _____

Viscosity _____

AROMA:

Notes of Fruit _____

Woods _____

Other _____

PALATE:

Notes of Fruit _____

Acidity _____

Tannins _____

Smoothness _____

CONCLUSION:
