

Aromas

Family	Categories	Aromas
Floral	Fresh flowers	Iris, peony, rose, violet, acacia, hawthorn, orange blossom, broom, géranium, lime tree
	Dried flowers	Dried flowers, wilt roses, camomile
Fruity	Red and black berries	Blackcurrant, cherry, strawberry, raspberry, morello cherry, red currant, blackberry, black olive
	Candied fruit	Cooked fruits, prunes
	Fresh citrus fruit	Lemon, orange, grapefruit
	Candied citrus fruit	Candied orange, candied lemon
	Stone fruit	Apricot, peach, plum
	Pip fruit	Apple, pear, quince
	Exotic fruit	Pineapple, lychee, mango, passion fruit, banana
	Dried fruit	Sultana, hazelnuts, almond, dried apricot
Vegetal	Green vegetables	Green Pepper, fresh grass, stalk
	Garigue	Thyme, rosemary
	Dried grass	Tobacco, tea, hay
	Undergrowth	Humus, fern, box tree
	Mushroom	Mushroom, truffle
Spices		Pepper, clove, anise, liquorice, cinnamon, saffron, nutmeg
Balsamic	Woody Resinous	New wood, oak, vanilla pine, resin, turpentine, beeswax, camphor
Animal	Evolution aromas Imperfection	Leather, musk, fur, game, Cat pee, stable
Empyreumatic		Smoked, grilled, toasted bread, fudge, mocha, roasting, caramel
Chemical	Baking Milcky Imperfection	Honey, banana, english sweet, brioche Butter, milk, cream Sulphur
Mineral	Mineral Marine	Flinty, chalk, flint Iodic, tide, seaweed



Visual test							
Tint :							
White wine:	<table border="1"> <tr> <td>Yellow green</td> <td>Pale yellow</td> <td>Straw</td> <td>Golden</td> <td>Amber</td> <td>Brown</td> </tr> </table>	Yellow green	Pale yellow	Straw	Golden	Amber	Brown
Yellow green	Pale yellow	Straw	Golden	Amber	Brown		
Rose wine	<table border="1"> <tr> <td>Pale pink</td> <td>Rose petal</td> <td>Salmon</td> <td>Onion skin</td> <td>Orangey</td> </tr> </table>	Pale pink	Rose petal	Salmon	Onion skin	Orangey	
Pale pink	Rose petal	Salmon	Onion skin	Orangey			
Red wine:	<table border="1"> <tr> <td>Purple</td> <td>Cherry</td> <td>Ruby</td> <td>Garnet colour</td> <td>Tile-red</td> </tr> </table>	Purple	Cherry	Ruby	Garnet colour	Tile-red	
Purple	Cherry	Ruby	Garnet colour	Tile-red			
Intensity :	<input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> Strong						
Brilliance :	<input type="checkbox"/> Closed <input type="checkbox"/> Dull <input type="checkbox"/> Brilliant <input type="checkbox"/> Crystalline						
Tears/Legs	<input type="checkbox"/> Fluid <input type="checkbox"/> Smooth <input type="checkbox"/> Thick <input type="checkbox"/> Viscous						

Olfactory test											
	<table border="1"> <tr> <th>1st nose</th> <th>2nd nose</th> </tr> <tr> <td>Intensity : <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> Strong</td> <td><input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> Strong</td> </tr> <tr> <td>Quality : <input type="checkbox"/> Closed <input type="checkbox"/> Ordinary <input type="checkbox"/> Thin <input type="checkbox"/> Complex</td> <td><input type="checkbox"/> Closed <input type="checkbox"/> Ordinary <input type="checkbox"/> Thin <input type="checkbox"/> Complex</td> </tr> <tr> <td>Family : <input type="checkbox"/> Floral <input type="checkbox"/> Fruity <input type="checkbox"/> Spicy <input type="checkbox"/> Chemical</td> <td></td> </tr> <tr> <td>of Aromas : <input type="checkbox"/> Vegetal <input type="checkbox"/> Mineral <input type="checkbox"/> Animal <input type="checkbox"/> Balsamic</td> <td><input type="checkbox"/> Empyreumatic</td> </tr> </table>	1st nose	2nd nose	Intensity : <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> Strong	<input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> Strong	Quality : <input type="checkbox"/> Closed <input type="checkbox"/> Ordinary <input type="checkbox"/> Thin <input type="checkbox"/> Complex	<input type="checkbox"/> Closed <input type="checkbox"/> Ordinary <input type="checkbox"/> Thin <input type="checkbox"/> Complex	Family : <input type="checkbox"/> Floral <input type="checkbox"/> Fruity <input type="checkbox"/> Spicy <input type="checkbox"/> Chemical		of Aromas : <input type="checkbox"/> Vegetal <input type="checkbox"/> Mineral <input type="checkbox"/> Animal <input type="checkbox"/> Balsamic	<input type="checkbox"/> Empyreumatic
1st nose	2nd nose										
Intensity : <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> Strong	<input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> Strong										
Quality : <input type="checkbox"/> Closed <input type="checkbox"/> Ordinary <input type="checkbox"/> Thin <input type="checkbox"/> Complex	<input type="checkbox"/> Closed <input type="checkbox"/> Ordinary <input type="checkbox"/> Thin <input type="checkbox"/> Complex										
Family : <input type="checkbox"/> Floral <input type="checkbox"/> Fruity <input type="checkbox"/> Spicy <input type="checkbox"/> Chemical											
of Aromas : <input type="checkbox"/> Vegetal <input type="checkbox"/> Mineral <input type="checkbox"/> Animal <input type="checkbox"/> Balsamic	<input type="checkbox"/> Empyreumatic										

Tasting	
Attack :	<input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> Dried
Acidity :	<input type="checkbox"/> Weak <input type="checkbox"/> Soft <input type="checkbox"/> Fresh <input type="checkbox"/> Lively <input type="checkbox"/> Green
Sugar (sweet wine) :	<input type="checkbox"/> Thin <input type="checkbox"/> Rich <input type="checkbox"/> Smooth <input type="checkbox"/> Heavy
Alcohol :	<input type="checkbox"/> Flat <input type="checkbox"/> Soft <input type="checkbox"/> Rich <input type="checkbox"/> Heavy <input type="checkbox"/> Burning
Astringency (red wine)	<input type="checkbox"/> No any <input type="checkbox"/> Soft <input type="checkbox"/> Smooth <input type="checkbox"/> Well-structured <input type="checkbox"/> Rough
Family of Aromas :	<input type="checkbox"/> Floral <input type="checkbox"/> Fruity <input type="checkbox"/> Spicy <input type="checkbox"/> Chemical <input type="checkbox"/> Empyreumatic <input type="checkbox"/> Vegetal <input type="checkbox"/> Mineral <input type="checkbox"/> Animal <input type="checkbox"/> Balsamic
Aromatic persistence :	<input type="checkbox"/> Short <input type="checkbox"/> Medium <input type="checkbox"/> Long
General structure:	<input type="checkbox"/> Light <input type="checkbox"/> Elegant <input type="checkbox"/> Flexible <input type="checkbox"/> Rich <input type="checkbox"/> Meaty <input type="checkbox"/> Round <input type="checkbox"/> Full-bodied

1/ Visual Test: The colour

The colour of the wine gives an indication about its age. I can observe it by watching the glass at daylight, on a white background. It evolves from purple to brown for a red wine, from pink to orange for a rosé wine, from yellow-green to gold for a dry white wine, or from a straw colour to an amber colour for a sweet white wine.

The intensity of the wine means the degree of transparency that I can determine if I put one of my fingers behind my glass. It can change with some red wines according to the grape variety, the quantity of tannins, and the amount of sunshine on the vines.

The more tannic the wine is or the more important the amount of sunshine is, the stronger the intensity of the colour will be. On the contrary, the rainier the vintage was, (or if the wine contains less tannins), the weaker the intensity will be. On the dry white wines, the intensity changes according to the grape variety. On the sweet wines, the intensity is stronger when the quantity of sugar is the highest. The tears are the drop on the glass surface when I move it slowly. They will be thick when the wine is rich in alcohol, in sugar for sweet wines, and in tannins for the red wines.

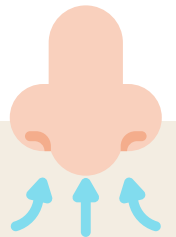
2/ Olfactory Test : The nose

I smell the wine a first time without moving the glass - what we call the « first nose », and a second time, the « second nose », after I moved my glass. On the first nose we can smell light aromas, and on the second one, we smell stronger aromas. I can make the difference between the first nose and the second one: the intensity and quality of the aromas.

A young wine will be often more expressive on the first nose than the second. On the contrary, a mature wine will be more expressive on the second nose. I write the aromas that I smell (chart at the front side).

A wine which has lot of flowers aromas or fresh fruits will be often a young wine better to drink quickly. A wine which has more complexity, and spicy, woody and empyreumatic aromas will be often a young wine but with a good ageing potential. The old fruit aromas or animal notes mean that it is a mature wine.

A new barrel gives empyreumatic notes, and dry fruits aromas. I can now make the difference between the aromas feelings thanks to the mouth and by the nose.



3/ The Tasting : The mouth

I take a slight sip and breathe in some air through the mouth, I chew the wine to feel all the aromas in the mouth and to smell them by retro-olfaction. I write the attack which is the first feeling in the mouth. After that, I write the different sensations who just appears: the alcohol, the acidity, sugar (for sweet wines), astringency (for red wines). A bright and nervous wine is dominated by the acidity. A full-bodied or tannic wine, is a strong wine with a particular sensation in the mouth (sensation of astringency) due to the tannins.

Then I write the wine's structure which is the general sensation in the mouth and the long-lasting aromas after I spit it out.



Oenanim - Château Pas de l'Ane
Le Cros 33330 Saint-Emilion

tel: 06 31 82 43 66

oenanim@gmail.com

www.oenanim.fr