

# TASTING SHEET

Name of the Champagne: ..... Vintage (where relevant): .....

## SIGHT

White Champagne:  green gold  grey gold  straw yellow  yellow gold  old gold  
Rosé Champagne:  Pale pink  powder pink  deep pink  salmon pink

## SMELL

### PRIMARY AROMAS

YOUTH

Floral:  white flowers  lime flower  orange blossom  
Fruity:  citrus  seeded fruits  yellow fruits  exotic fruits  red fruits  
Various:  mineral  spice  vegetal  
 other .....

### SECONDARY AROMAS

MATURITY

ripe fruits  crystallised fruits  honey  beeswax  
 brioche, Danish pastry  dried fruits/nuts  dried flowers  
 vanilla  caramel  
 other .....

### TERTIARY AROMAS

COMPLETENESS

gingerbread  quince jelly  undergrowth  
 toast  mocha  coffee  
 other .....

## TASTE

lively  lightweight  lush  creamy  
 full-bodied  firmly structured  round  complex

## NOTES

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