

CHAMPAGNE

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TERRA VITIS

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

# How to taste a Champagne



## **BOTH AMATEURS AND PROFESSIONALS ARE ALLOWED TO SPEAK THEIR MINDS**

First of all, tasting is a pleasure, no matter the price or the quality a wine should be. Each one has their own taste and must learn how to know it.

Furthermore, lingering over the details of a wine is a show of respect for this noble product and the winemaker's work.

The taster gets better when he pays attention to daily smells and flavours and memorizes them, because he compares the wine's tastes with his own experience.

With each wine and each dish, he goes through the process of analysing and memorizing.

Listen to yourselves, your overall perception (the appraisal of the wine) is the most important feeling in tasting.

Don't forget that the environment, moment and sharing are essential too.

## TASTING WINE

Wine tasting consists of 4 criteria :

### SIGHT

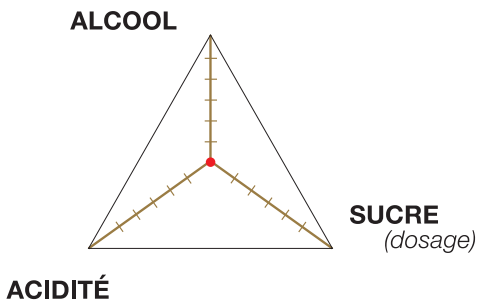
It's the observation of the colour, of how fine the effervescence is and how long the cordon of mousse lingers.

### SMELL

The wine must be smelt as soon as it's poured so as to analyse the first nose. Then, slight aeration will reveal its full potential.

### TASTE

First, you must determine the **BALANCE** between acidity, sugar (dosage) and alcohol.



Then, the "grumage" (= breathing in some air with the wine still in the mouth) will oxygenate the wine for the aromas to reveal themselves through retronasal olfaction. Though it's a little noisy, it's compulsory.

Oxygen reveals wine aromas, but too much oxygenation will turn them into unpleasant smells.

At last, you must appraise the aromatic persistence, i.e., the aftertaste (= how long the taste lingers on the palate).

### TOUCH

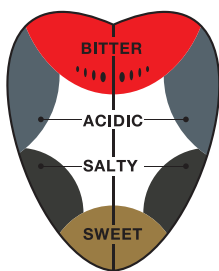
You must determine the structure and the body of the wine as well as how fine and integrated the bubble is.

## AROMAS, SMELLS AND FLAVOURS

The tongue can only detect the sweet, salty, acidic and bitter flavours on very specific areas. You just have to pay attention to where this area is.

There's a fifth flavour : the "umami" flavour, which comes from the glutamate. It's a flavour enhancer used in Asian recipes.

Aromas and flavours are only detected by the nose, through olfaction or retronasal olfaction.



## DISTINCTIVENESS OF CHAMPAGNE : THE DOSAGE

The dosage is carried out with liqueur or rectified concentrated must (RCM). It's expressed in grams of sugar per litre of wine.

<b>Brut Nature</b>	Zero dosage and less than 3 g/L
<b>Extra Brut</b>	0-6 grams of sugar per litre
<b>Brut</b>	Less than 12 grams of sugar per litre
<b>Extra Dry</b>	12-17 grams of sugar per litre
<b>Sec</b>	17-32 grams of sugar per litre
<b>Demi-Sec</b>	32-50 grams of sugar per litre
<b>Doux</b>	More than 50 grams of sugar per litre

# The perception chart



VISUAL PERCEPTIONS	CHARDONNAY	PINOT BLANC	PINOT NOIR
Colour	Pale gold	Pale gold	Golden-yellow
Glint	Green glint	Green glint	Orange glint
Colour if old	Gold	Gold	Old gold

PERCEPTIONS	CHARDONNAY	PINOT BLANC	PINOT NOIR
Aromas, smells and flavours	Lemon, pomelo, flower, peach, butter, pastry, finesse, freshness	Peach, mirabelle plum, flower, smoky, exotic fruit, roundness, freshness	Vineyard peach, red fruit, citrus fruits, full-bodied, structure
Aged	Butter, coffee, spice, nut, pastry, toast, honey		
Aged in casks	Butter, vanilla, candied lemon, full-bodied		
Aged in tanks	Freshness, neatness, finesse		

Enjoy your tasting and keep in mind that wine is primarily a pleasure.

## TEST YOUR KNOWLEDGE

*Start the tasting*

- 1. WHAT ARE THE COLOURS OF THIS WINE ?
  - a. Pale Gold      b. Green glint      c. Orange glint
  - d. Gold            e. Golden-yellow    f. Old gold
  
- 2. WHAT AROMAS AND FLAVOURS DO YOU DETECT ?
  - a. Lemon            b. Exotic fruit        c. Peach
  - d. Flower           e. Smoky              f. Butter
  - g. Nut                h. Spice                i. Vanilla
  - j. Coffee            k. Mirabelle plum    l. Honey
  
- 3. WHAT DO YOU FEEL ? IS THE WINE... ?
  - a. Fresh            b. Round              c. Neat
  - d. Fine              e. Full-bodied        f. Structured
  
- 4. AFTER ANSWERING THE 3 QUESTIONS,  
WHAT GRAPE VARIETY IS IT IN YOUR OPINION ?
  - a. Pinot Blanc      b. Pinot Noir        c. Chardonnay
  
- 5. WHAT TYPE OF AGEING DO YOU THINK OF ?
  - a. Cask              b. Tank
  
- 6. ACCORDING TO YOU,  
WHAT'S THE DOSAGE OF THIS VINTAGE ?
  - a. 0 g/l              b. 1 à 3 g/l          c. 4 à 6 g/l
  - d. 7 à 9 g/l        e. 10 à 12 g/l

### **BONUS**

ACCORDING TO YOU, WHAT IS THE BOTTLING YEAR,  
AND THE VINTAGE(S) INSIDE THE BLEND ?

*Have you unlocked the code ?*

*Discover the answers  
by peeling the back label off*