



North American Sommelier Association®
WINE TASTING FORM

DIEGO M.	
Taster	WHITE CHAMPENOISE
Wine Category	FRANCAISIA SATEEN NV LA MONTANA
Wine Denomination	12-1. NV
Alcohol content	Year

9 °C	20 °C
Wine temperature	Room temperature
17/27/2016	18:50
Date	Time
SANTA MONICA	
Place	
# LEAF DAY	

VISUAL EXAMINATION

Limpidity BRILLIANT -

Colour STRAW YELLOW WITH GOLDEN HUES

Consistency/Effervescence FINE - / MODERATELY NUMEROUS / PERSISTENT -

Observations

OLFACTORY EXAMINATION

Intensity INTENSE -

Complexity MODERATELY COMPLEX +

Quality FINE +

Description SPICE (VANILLA BEAN), FRUIT (RIPE GOLDEN APPLE, CANDIED LEMON PEEL), FLORAL (YELLOW ROSE), TOUCH OF ACACIA HONEY,

Observations DRY FRUIT (SWEET ALMONDS), BUTTER, MINERALITY (LIMESTONE)

TASTE-OLFACTORY EXAMINATION

Sugars DRY	Structure or body MEDIUM +	CRISP	Acids
Alcohols MODERATELY WARM		Tannins	
Polyalcohols SMOOTH		SAPID	Mineral substances

Balance BALANCED +

Intensity MODERATELY INTENSE +

Persistence PERSISTENT

Quality FINE +

Observations FINISH PLAYING OFF HONEY, NUTS, NOTE OF MINT

FINAL CONSIDERATIONS

Tannin Quality N/A

Typicality TYPICAL

State of evolution READY +

Harmony HARMONIOUS

Food matchings RISOTTO w/ CRUSTACEANS

Observations ELEGANCE / BALANCE OPTIMAL