



Certified Sommelier Examination
Tasting Paper
Candidate Instructions

Nose & Palate Assessment.

Under the nose and palate you are asked to check off Generic descriptors and then to add the Specific Descriptors which best reflect your choices.

We are looking for the most expressive items and not everything in the wine.

After marking the generic descriptors, please write one or two Specific descriptors which better define your choices

<u>Aromas/Flavours</u>	Mark up to 3 boxes and Write Specific Descriptors Below				
Fruit Generic Descriptor	Citrus	Stone	Orchard	Tropical	Berry
<i>List Specific Descriptors</i>	Lime	Peach		Mango	

Mark up to 3 boxes per line as directed

Structural Assessment

Check the box(es) that best fit the element you are evaluating

Mark only one box per line

Initial & Final Conclusion

Based on all the elements you have marked check the box that best suits the (majority) grape variety, country & vintage

Mark only one box per line

Name _____

For Office Use	Score	
White wine		
Red wine		
TOTAL		%

White Wine

Candidate Name : _____

	Mark 1 box only					
Fruit Condition	Tart	Ripe	Overripe	Dried		
Aromas/Flavours	Mark up to 3 boxes and Write Specific Descriptors Below					
Fruit Generic Descriptor	Citrus	Stone	Orchard	Tropical	Berry	
<i>List Specific Descriptors</i>						
	Mark up to 2 boxes and Write Specific Descriptors Below					
Non-Fruit Descriptor (not oak)	Floral	Herbs	Vegetal	Spice		
<i>List Specific Descriptors</i>						
	Mark up to 2 box and Write Specific Descriptors Below					
Winemaking (Secondary)	No Oak	Old Oak Aged	New Oak Aged	Malolactic	Lees Ageing	
<i>List Specific Descriptors</i>						
	Mark up to 2 boxes and Write Specific Descriptors Below					
Mineral/Tertiary Descriptors	None	Stone/Mineral	Mature	Dried	Oxidation	
<i>List Specific Descriptors</i>						
Structure	Mark one box per line below					
Sweetness	Dry	Off Dry	Med Sweet	Sweet	Dessert	
Acid	Low	Med Minus	Medium	Medium Plus	High	
Alcohol	Low	Med Minus	Medium	Medium Plus	High	
Finish	Short	Med Minus	Medium	Medium Plus	Long	
Conclusion						
Climate (mark 2 boxes)	Cool	Cool/Moderate	Moderate	Moderate/Warm	Warm	
Major Grape (mark 1 box)	Chardonnay	Sauvignon blanc	Chenin blanc	Riesling	Viognier	
	Pinot Gris/Grigio	Torrontés	Albariño	Grüner Veltliner	Gewürztraminer	
Country (mark 1 box)	France	Italy	USA	Australia	New Zealand	
	Chile/Argentina	Spain	South Africa	Germany/Austria		
Vintage (mark 1 box)	Older	2013-2016	2017-2020	2021-2022	2023-2024	

Red Wine

Candidate Name : _____

	Mark 1 box only					
Fruit Condition	Tart	Ripe	Jammy	Dried		
Aromas/Flavours	Mark up to 3 boxes and Write Specific Descriptors Below					
Fruit Generic Descriptor	Black Fruit	Red Fruit	Blue Fruit	Other		
<i>List Specific Descriptors</i>						
	Mark up to 2 boxes and Write Specific Descriptors Below					
Non-Fruit Descriptor (not oak)	Floral	Herbs	Vegetal	Spice		
<i>List Specific Descriptors</i>						
	Mark up to 2 box and Write Specific Descriptors Below					
Winemaking (Secondary)	No Oak	Old Oak Aged	New Oak Aged	Carbonic		
<i>List Specific Descriptors</i>						
	Mark up to 2 boxes and Write Specific Descriptors Below					
Mineral/Tertiary Descriptors	None	Animal	Mature	Dried	Earthy	
<i>List Specific Descriptors</i>						
Structure	Mark one box per line below					
Sweetness	Dry	Off Dry	Med Sweet	Sweet	Dessert	
Acid	Low	Med Minus	Medium	Medium Plus	High	
Tannin	Low	Med Minus	Medium	Medium Plus	High	
Alcohol	Low	Med Minus	Medium	Medium Plus	High	
Finish	Short	Med Minus	Medium	Medium Plus	Long	
Conclusion						
Climate (mark 2 boxes)	Cool	Cool/Moderate	Moderate	Moderate/Warm	Warm	
Major Grape (mark 1 box)	Gamay	Pinot Noir	Cab Sauv/Franc	Merlot/Malbec	Shiraz/Syrah	
	Zinfandel	Nebbiolo	Sangiovese	Tempranillo	Grenache	
Country (mark 1 box)	France	Italy	USA	Australia	New Zealand	
	Chile/Argentina	Spain	South Africa	Germany		
Vintage (mark 1 box)	Older	2013-2016	2017-2020	2021-2022	2023-2024	