

Quick Guide

Chapter 5.

Wine tasting. Seeing, smelling, savouring.

BUT WHY TASTE WINE?

- Tasting is embarking on a journey to the world of the senses. No two wines are the same, so each new discovery, each wine uncorked reveals new challenges, sensations and moments of pleasure.
- On a practical level, we could argue the following:
 - To discover new wines, to get to know what we like and why.
 - To check the state of the bottles we have at home, seeing how they're evolving.
 - To make an informed decision on the best pairing between wine and food.

BASIC TIPS TO TAKE INTO ACCOUNT BEFORE TASTING

Before putting Marc's advice into practice, it's a good idea to take the following aspects into account:

- **The ideal place:**

Always within your possibilities, a wine tasting should be carried out in a quiet room, removed from noise and any strong smells and also well-lit to be able to appreciate the colour and tones of the wine.

- **The glass:**

As always, the glass must be colourless, made of fine glass and not engraved. The size and shape of the glass should suit the type of wine being tasted.

- **The wine:**

This must always be presented at the right temperature. Too warm, and the flavour of the sugar and alcohol increase, as well as intensifying the acidity. The opposite, at a temperature that's too low, increases the savoury, bitter and astringent flavours.

- **The taster (that's you!):**

Relax, it's not a test. Enjoy the experience as much as possible but keep your senses well tuned to perceive the sensations the wine awakens in you. You'll be able to appreciate these better without a full stomach. That's why we recommend tasting several hours after you've eaten lunch or dinner.

Avoid using perfumes, coffee or tobacco before tasting. And if you have a cold ... best leave the tasting for another occasion, as you won't be able to smell a thing!

- **Proposal:**

During an informal tasting, at a gathering with friends, each taster notes his or her personal impressions and translates them into terms that are then compared with those of their tasting companions. You'll discover that the same wine can evoke very different images, sensations and even memories depending on the taster.
