



Certified Sommelier Examination Tasting Module 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

Mark up to 3 boxes per line as directed

Structural Assessment

Fruit Generic Descriptor (EXAMPLE)

Apple Pear	Stone Fruit	Citric Fruit	Tropical fruit		
<i>Green Apple</i>		<i>Grapefruit</i> <i>Lemon zest</i>			

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 climate, style, grape varietal (s) Country & vintage

Mark only one box per line

Name _____

For Office Use	Score	
White wine		
Red wine		
TOTAL		%

Certified Sommelier Tasting Grid - White Wine

Name _____



Shade in the chosen cell completely						TOTAL	
Aroma / Flavour	Mark up to 3 boxes						
Fruit Generic Descriptor	Apple Pear	Stone Fruit	Citric Fruit	Tropical fruit			
List Specific Descriptors							
	Mark 1 box only						
Fruit Quality	Underripe/ Tart	Ripe	Over - ripe Tropical	Dried/ Candied			
	Mark up to 2 boxes						
Non Fruit Descriptor (not oak)	Floral	Spice	Herbs / Vegetal	Other			
List Specific Descriptors							
	Mark 1 box Only						
Earth/ Mineral Generic Descriptor	None	Stone / Mineral	Earth/ Soil				
List Specific Descriptors							
	Mark 1 box Only						
Use of Oak	No Oak	Matured in oak					
List Specific Wood Descriptors							
	Mark one box per line below						
Structure Sugar	Dry	Off Dry	Medium Sweet	Sweet	Dessert		
Acid	Low	Med minus	Medium	Medium+	High		
Alcohol	Low	Med minus	Medium	Medium+	High		
Tannin	Low	Med minus	Medium	Medium+	High		
Finish	short	Med minus	Medium	Medium+	Long		
	Mark one box per line below						
Conclusion Climate	Cool	Moderate	Warm				
Style	Old World	New World					
Grape(s)	Chardonnay	Sauvignon blanc	Chenin blanc	Riesling	Viognier		
	Pinot gris / grigio	Torrontés	Albariño	Grüner Veltliner	Gewürztraminer		
Country	France	Italy	USA	Australia	New Zealand	Germany	
	Chile/Argentina	Spain	South Africa				
Vintage	2006 - 2007	2008 - 2009	2010 - 2011	2012 - 2013	2014 - 2015		
	Total Score						

Certified Sommelier Tasting Grid - Red Wine

Name _____



	Shade in the chosen cell completely						TOTAL
Aroma / Flavour	Mark up to 3 boxes						
Fruit Generic Descriptor	Black fruit	Red Fruit	Blue Fruit	Other			
List Specific Descriptors							
	Mark 1 box only						
Fruit Quality	Underripe/ Tart	Ripe	Jammy/ Cooked	Dried / candied			
	Mark up to 2 boxes						
Non Fruit Descriptor (not oak)	Floral	Spice	Herbs / Vegetal	Other			
List Specific Descriptors							
	Mark 1 box Only						
Earth/ Mineral Generic Descriptor	None	Stone / Mineral	Earth/ Soil	Compost/Leaf			
List Specific Descriptors							
	Mark 1 box Only						
Use of Oak	No Oak	Matured in oak					
List Specific Wood Descriptors							
	Mark one box per line below						
Structure Sugar	Dry	Off Dry	Medium Sweet	Sweet	Dessert		
Acid	Low	Med minus	Medium	Medium+	High		
Alcohol	Low	Med minus	Medium	Medium+	High		
Tannin	Low	Med minus	Medium	Medium+	High		
Finish	short	Med minus	Medium	Medium+	Long		
	Mark one box per line below						
Conclusion Climate	Cool	Moderate	Warm				
Style	Old World	New World					
Grape(s)	Gamay	Cab Sauv/blend	Pinot Noir	Syrah/Shiraz	Sangiovese/ blend	Merlot/blend	
	Zinfandel	Grenache/blend	Nebbiolo	Tempranillo/blend	Cabernet franc	Malbec	
Country	France	Italy	USA	Australia	New Zealand	Germany	
	Chile/Argentina	Spain	South Africa				
Vintage	2006 - 2007	2008 - 2009	2010 - 2011	2012 - 2013	2014 - 2015		
	Total Score						