

CHAMPAGNE BRAND

CHAMPAGNE NAME

VINTAGE

SUBREGION: _____

VILLAGE: _____

ID: _____

introduction

PROPERTIES

sugar content:

grape class:

blend style:



%

pinot noir



%

pinot meunier



%

chardonnay

/30 NOSE & BOUQUET

intensity mild full complexity simple intricate

diversity limited wide lucidity vague vivid

Bouquet Notes

1st nose 2nd nose

Notes: _____ Notes: _____

/10 EXPERIENCE



label



plaque



cork quality



occasion



value

Retailer & price:

ROBE & PERLAGE /20

Robe

hue pale golden clarity opaque clear

Effervescence

size large small energy idle lively

PALATE & TASTE /40

intensity bland rich acidity sweet dry

yeast faint strong texture light velvet

maturity young complex length short long

Palate Notes

opening

heart

finish

PAIRINGS

Starters

- Antipasto
- Caviar
- Foie Gras
- Melon
- Oysters
- Paté
- Soup

Main Courses

- BBQ
- Cured Meat
- Curry
- Fish
- Noodles
- Pasta
- Pastries

Pizza

- Pizza
- Red Meat
- Rice
- Shellfish
- Spicy
- Sushi
- Vegetarian
- White Meat

Cheese

- Blue
- Ewe
- Goat
- Hard
- Soft
- Dessert
- Cake

Cheesecake

- Cheesecake
- Cream
- Dark Choc
- Frozen
- Fruit
- Fruit Tart
- Meringue
- Milk Choc

Pudding

- Pudding
- Shortbread
- Sorbet
- White Choc
- Apéritifs
- Breadsticks
- French Fries
- Nuts

Olives

- Olives
- Popcorn
- Potato Chips
- Salad
- Tapenade

Tobacco

- Light
- Mild
- Medium
- Full

serving temp: ❄️ _____ °C / °F

SCORE & CONCLUSION

conclusion

/100

Scoring Key: Below 40: Mediocre | 41-60: Average | 61-80: Good | 81-100: Outstanding

To Read About How The Champagne Sheet Works Go To: BespokeUnit.com/Champagne/Tasting/Formula

Learn About Champagne: History, Serving, Methodology & Best Houses at BespokeUnit.com/Champagne

Reviewed by _____ on _____ - Concept & Design by Charles-Philippe Bowles & Paul Anthony