



WINE TASTING WORKSHOP

A practical guide to understanding,
tasting and describing wine



LOOK · SMELL · TASTE · REFLECT

DISCOVERY WEEK
OCTOBER 2026

WELCOME

This workshop is an invitation to take your time and discover wine from a different perspective: with curiosity, simplicity and enjoyment.

Whether you are simply curious about wine or already an enthusiast, this booklet will give you the key insights to better understand, taste and appreciate the wines we will be discovering together.

Enjoy the tasting !



FROM GRAPE TO GLASS

A few key points to understand how rosé, red and white wines are made.



The colour, texture and style of a wine depend in particular on one essential factor: how long the grape juice remains in contact with the skins. The information below summarises the winemaking process explained during this workshop.

RED WINE

colour · tannins · structure

- 1 Red or black grapes are crushed and then fermented with their skins.
- 2 During fermentation, the skins give the wine its colour and tannins.
- 3 After fermentation, the wine is pressed and separated from the solid matter.
- 4 The wine may then be matured in tanks or oak barrels before being filtered and bottled.

WHITE WINE

clarity · freshness · aromas

- 1 The grapes are pressed to separate the juice from the skins before fermentation.
- 2 The clear juice then ferments without the skins, helping to preserve its freshness and delicate aromas.
- 3 After fermentation, the wine is clarified and may be filtered before bottling.
- 4 White wine can also be made from dark-skinned grapes, provided the juice is quickly separated from the skins.

ROSÉ WINE

dry · fruity · elegant

- 1 Red or black grapes are crushed to allow controlled contact between the juice and the skins.
- 2 This limited skin contact extracts some of the colour from the skins, giving the rosé its characteristic hue.
- 3 Once the desired colour has been achieved, the juice is separated from the skins and fermented.
- 4 Finally, the wine is clarified and filtered before bottling.

Key point : The length of skin contact plays an essential role in the colour of rosé wine: the shorter the contact, the paler the wine will generally be.



WINE TASTING STEP BY STEP

Wine tasting engages your senses of sight, smell and taste: paying attention helps turn sensations into observations.

Simply follow the wine step by step. Take the time to notice your sensations and write down your first impressions before moving on.

1



LOOK

Look at the wine's colour, intensity and clarity, as well as any sediment. Tilt the glass to observe the rim.

2



SMELL

Smell the wine once without swirling the glass. Then gently swirl it and smell again. Start by identifying the main aroma families.

3



TASTE

Take a small sip and let the wine coat your palate. Notice the sweetness, acidity, salinity, bitterness, tannins, alcohol, body and texture.

4



REFLECT

Bring all your impressions together.

- Is the wine simple or complex?
- Do the aromas linger?
- How does it compare with the other wines?
- What food would pair well with it?



1

LOOK



Tilt the glass against a white background. Good lighting is essential.

Look at the colour and clarity, then notice how they change from the centre of the glass towards the rim.



COLOUR

The colour can provide clues about the grape variety, age and condition of the wine.

White wines tend to darken with age, while red wines generally lose colour intensity and may develop brick-red or amber hues.

CLARITY



Modern wines are generally bright and clear. Tartrate crystals or a slight deposit may sometimes be present and are not necessarily a fault.

2



SMELL

The sense of smell is at the heart of wine tasting.

First, smell the wine without swirling the glass: this is the first nose. Then gently swirl the wine in the glass and smell it again. Swirling helps to release the aromatic compounds.

Start by identifying the main aroma families:

Floral · Fruity · Vegetal · Citrus · Spice · Oaky

Then gradually become more specific:

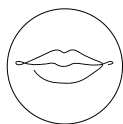
- Stone fruit or red/black fruit?
- Apple or pear?
- Fresh, ripe, dried or cooked fruit?

There is no “right answer”: the aim is to focus on your own perceptions and gradually build your wine-tasting vocabulary.



3

TASTE



Taste confirms, nuances or adds to what you detected on the nose.
Take a small sip and let the wine move around your mouth.

BASIC TASTES

SWEETNESS

perceived as a sweet sensation

ACIDITY

brings freshness and vibrancy

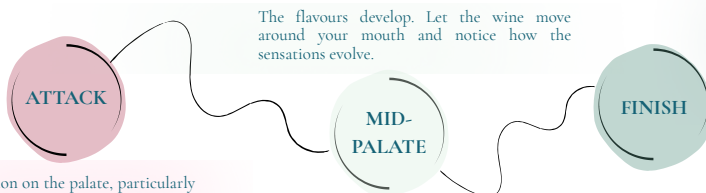
SALINITY

more subtle, it contributes to balance

BITTERNESS

adds complexity

The tasting experience on the palate then unfolds in **THREE STAGES**:



The first impression on the palate, particularly the impact of acidity, sweetness, tannins and alcohol.

The flavours develop. Let the wine move around your mouth and notice how the sensations evolve.

The sensations that linger after swallowing or spitting out the wine. Then breathe out gently through your nose to allow the final impressions to develop.

4

REFLECT



Finally, bring all your sensations together and consider the wine as a whole:

- Is the wine simple or complex?
- Do the aromas linger?
- What is its texture and body like?
- How does it compare with the other wines tasted?
- What food would pair well with it?
- How does it evolve after spending some time in the glass?



Wine is also a journey: it can inspire ideas and emotions.

THE MAIN GRAPE VARIETIES

RED GRAPE VARIETIES



MERLOT

Blackcurrant · blackberry · woodland and wild mushroom notes



SYRAH

Black pepper · white pepper · blackberry · clove · dark chocolate



CABERNET FRANC

Raspberry · blueberry



PINOT NOIR

Cherry · clove · cinnamon · black pepper



CABERNET SAUVIGNON

Blackcurrant · green olive · red pepper · mint · raspberry · chocolate · coffee

WHITE GRAPE VARIETIES



CHARDONNAY

Green apple · yellow apple · tropical fruits: banana, coconut, pineapple



SAUVIGNON BLANC

Lime · grapefruit · grass · gooseberry · hay · mineral notes



ROLLE / VERMENTINO

Citrus · subtle mineral notes



RIESLING

Peach · honeysuckle · petrol notes that develop with age



GEWÜRZTRAMINER

Grapefruit · lychee · pineapple · floral notes



MARSANNE

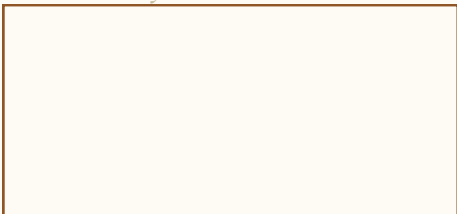
Almond · grapefruit · other citrus fruits

MY WINE TASTING NOTES

WINE N° _____ NAME : _____ VINTAGE: _____

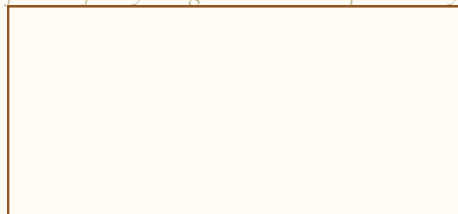
APPEARANCE :

colour · clarity



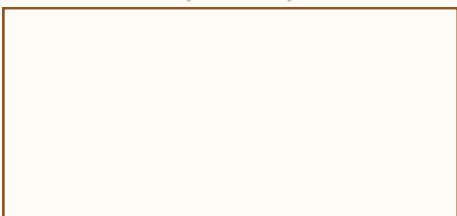
AROMAS

floral · fruity · vegetal · citrus · spice · oaky



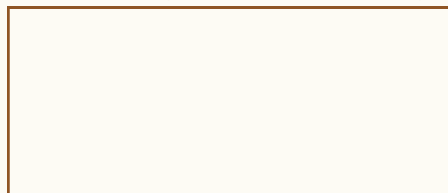
PALATE

sweetness · acidity · salinity · bitterness



OVERALL IMPRESSION

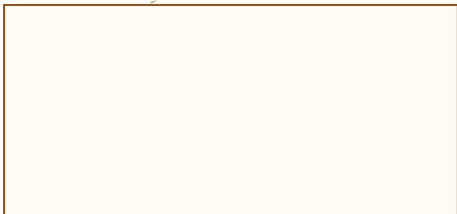
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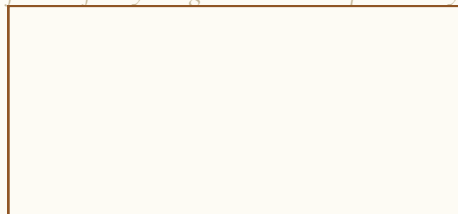
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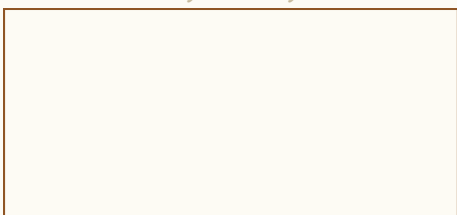
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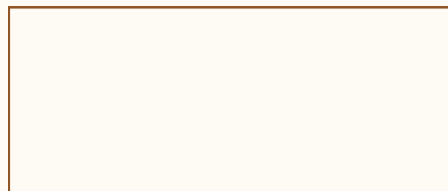
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Thank you

FOR SHARING THIS MOMENT WITH US

We hope this tasting has inspired you to look, smell and taste...
in a different way.

MY TASTING MEMORIES



An aroma I'll remember:



A food pairing I'd like to try:



You can find the wines tasted today at the Camp du Domaine
supermarket, along with many other wines to discover.



www.campdudomaine.com

A special thank you to
Madame SANTIONI Claire
Oenologist