

# FROM DISH TO WINE

NAME OF DISH

FLAVOUR PROFILE

Mouth feel

fresh / acidity



fat / full

Maturity

young / green



ripe / mature

Intensity

bland / mild



intense / full-body

Complexity

simple



complex

Once you have created the flavour profile, you will have enough information to determine the characteristics of the wine.

WINE CHARACTERISTICS

Type

white | red | dry | semi-sweet | sweet | sparkling | fortified

Climate

chilly | moderate | warm

Age

young | average | mature

Other / Grape

wood ageing | different

WINE SELECTED

Here you should note down the name of the wine, the region it comes from, the harvest year or its age.

CONCLUSION

excellent | good | reasonable | out-of-balance | bad

Excellent: the combination is perfect, enhances both the dish and the wine  
 Good: the pairing is right, could possibly be improved  
 Reasonable: the food and wine combination does not add anything new  
 Out-of-balance: either the dish or the wine dominates  
 Bad: the flavours drift apart, reinforcing each other in a negative way

COMMENTS

ADJUST DISH

ADJUST WINE CHOICE