

FROM WINE TO DISH

NAME OF WINE

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 dish.

DISH CHARACTERISTICS

Product

Preparation

Garnishings

Other

DISH SELECTED

Here you should write down the name of the dish, its cooking technique, and the garnishing.

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