



ASSOCIATION
DE LA SOMMELLERIE
INTERNATIONALE

SOMMELIER
GUIDELINES
2024



CONTENTS

BLIND TASTING GRID	11
COCKTAIL SERVICE GRID.....	17
FOOD & BEVERAGE PAIRING GRID	20
FOOD & BEVERAGE PAIRING GRID	23
PRECISION POURING SPARKLING WINE GRID	27
WINE SERVICE GRID	30
COMMUNICATION AND APPEARANCE	34
DECANTING	37
SPARKLING WINE GRID	43
IDENTIFYING BEVERAGES WITH GUIDELINESS	47
GUIDELINE EXAMPLES FOR BASIC IDENTIFICATION OF BEVERAGES	52
ASI SYNONYMS: TASTE AND AROMA DESCRIPTORS	63



ASSOCIATION
DE LA SOMMELLERIE
INTERNATIONALE

GUIDELINES



Demonstration of Theoretical Knowledge and Understanding

Purpose:

To determine the candidate's theoretical knowledge of the wine and beverage sectors, gastronomy and how they relate to the sommelier profession. The assessment includes the ability to recall facts and to describe, discuss, explain, compare and contrast a wide variety of information required and/or directly related to the practice of sommellerie.

Note: This document is designed to give guidance to competitors, exam candidates and organizers. It is not intended to be the exact structure of every exam and contest but rather a guideline to help organizers and candidates prepare.

**Example Exam Structure:**

- Total of 100 questions*
- 10 - 15 visual questions (may include maps, diagrams, images, photos, etc)
- 15 - 20 multiple-choice questions (there must be only one correct answer. Intentional spelling errors may be included).
- 40 - 50 short answer questions.
- 20 matching

Overall guideline and variances of 5 – 10% within each main category of question structure.

No answer to a question will be embedded in the text of another question.

Accurate translation must be provided in French, English and Spanish.

All documents must be proof-read to ensure no duplication or errors.

Example Exam Content Distribution:

Overall guideline and variances of 5 – 10% within each main category of question style and content distribution.

- **15 X Viticulture**** (Grape varieties & clones, maladies of the vine, life cycle of vine, terroir, climate, weather, soil, aspect, elevation, chemistry, geology, legislation, Organic & Biodynamic), harvesting practices. See also OIV topics A.Viticulture and Oenology – The vine.
- **15 X Vinification**** Production methods (red, white, rosé), fermentation vessels, special wines [sparkling, fortified], maturing of wines, blending, stabilization, clarification, barrels, bottles) see OIV training programme; (chemistry, legislation) faults in wine
- **15 X Geography****. Countries/ Regions/Appellations/AVA's etc. Consider traditional and emerging regions. (No more than 1 question/Map per country) *Europe/North America/South America/Australasia/Asia/Africa/Middle East*



- **15 X Legislation**.** This section considers different wine laws, appellation levels (permitted grape varieties, maturation, etc).
Europe/North America/South America/Australasia/Asia/Africa/Middle East.
Consider how the OIV: D.Legislation & Business section ties in here and in the legislation aspects of the Viti & Vini above.
Note: “Host responsibility for alcohol” (No more than 1 question per country and could be limited – e.g. for use in a national competition only)
- **5 X Wine Culture (history, key dates/events, etc)** Historical persons, when regions were created, when a specific event occurred. (No more than 1 question per country). **Europe/North America/South America/Australasia/Asia/Africa/Middle East**
- **5 X Practical details of the sommelier profession in theory.**
Gastronomy (Origins, pairings, raw material, general cooking method), wine pairing to menu and/or food pairing to a wine list (what is the rationale, motivation, how served & info about the wine itself). Questions on stock management, stock rotation, purchasing and cellar management and tools of the trade and their history, new innovations. Also, possible question on commercial business success of restaurants – the role of the sommelier in making a hospitality business successful.
- **15 X Beer/Spirits/Sake.** Production methods – types of distillation, styles, brands, origins, legislation, cocktails, etc.
- **5 X Cigars/Coffee/Tea/Water.** Production methods, styles, brands, origins, legislations, etc.
- **10 X Producer Knowledge** Labels, origins, cuvées, key producers and ‘up and coming’ producers. (No more than 1 question per country). **Europe/North America/South America/Africa/Oceania/Asia**

Note: For theory exams being held as part of an international competition, there will be at least one question pertaining to each competing country.



General:

* A maximum of 100 questions and a minimum of 60 questions:

- 90 minutes allotted for 100 questions:
- 60 minutes allotted for 60 questions

Timing in some situations may need to be modified.

*** Note: Some questions may include a combination of viticulture, vinification, geography and legislation, so there may be a 10–15% range in each of these types of questions. Remember, maps also represent geography.*

- For competitions: Consider the use of longer ‘essay’ type questions or longer form question and answer style (in written or oral format) in later stages of a competition (e.g. semi-final round, not in the preliminary round). Example: ‘What steps would you follow to...’.
- Ensure all photos and maps are properly cited. Best to get prior approval/ permission for use and at no cost.
- Questions about France, Italy and Spain should not dominate the exam and should be no more than half of the total questions.
- Accurate translations into the three languages (French, English and Spanish) should be completed.
- Prior to any exam, it is strongly suggested that a ‘test run’ be done to ensure timing is realistic.
- It is recommended that a bank of sample questions within each category noted above be published through Education to assist sommeliers in training.



ASSOCIATION
DE LA SOMMELLERIE
INTERNATIONALE

- ▶ **BLIND TASTING GRID**
- ▶ **SOMMELIER GUIDELINES**



- ▶ BLIND TASTING GRID
- ▶ SOMMELIER GUIDELINES

Purpose:

Analyze, evaluate and identify a wine to determine its quality through a visual and sensory analysis using a full organoleptic description, and how to utilize the wine within the context of the sommelier profession (service, food pairing).

RANGE OF DESCRIPTORS		SOMMELIER GUIDELINES
APPEARANCE		
Clarity	Clear/Cloudy	
Brightness	Bright: Bright, Starbright, Shiny, Lustrous, Brilliant, Dull: Flat, Matte, Lusterless	
Main Colour	White / Rosé / Red	
Intensity	Low: Pale - Faint - Weak / Medium: Moderate / High: Deep - Opaque	
Core Colour	White: Lemon green, Lemon, Straw, Hay, Golden, Amber, Brown Rosé: Gris, Pink, Salmon, Orange, Onionskin Red: Purple, Ruby, Garnet, Tawny, Brown	



	RANGE OF DESCRIPTORS	SOMMELIER GUIDELINES
Rim Variation	Yes/No Descriptive terms: Watery to Dense Hue, Tinge of ..., Silverlined...	
Viscosity	Low: Watery, light Medium: moderate High: Pronounced	
Other observations	CO2, Deposit, Sediment, Turbidity, Haze. Could also identify tearing.	
NOSE		
Clean or Faulty	Yes/No: (TCA, Oxidation, Brettanomyces, Volatile acidity, Reduction, Smoke taint, Geosmin etc.)	Some of these are not faults at lower levels can add to complexity, but when in excess it should be noted.
Intensity	Low: Gentle, Diminished, Lesser, Medium: Moderate, Mild, High: Pronounced, Upfront, Direct, Elevated	
Main aroma groups (citrus, floral, spicy, herbaceous etc.)	See ASI Synonym Descriptors for the "Main aroma groups"	State main groups detected but then must move to more detailed Aroma Descriptors
Aroma Descriptors (lemon, rose, clove, grass etc.)	See ASI Synonym Descriptors for the "Aroma descriptors"	Descriptors must be mentioned. E.G. Say Floral but then identify the type of flower (violets, rose, etc.)
Oak influence	Yes: Perceptible No: Imperceptible	
Maturity level (development)	Unripe - Youthful - Maturing - Mature - Past Peak	
TASTE		



	RANGE OF DESCRIPTORS	SOMMELIER GUIDELINES
Clean or faulty	Yes/No: (TCA, Oxidation, Brettanomyces, Volatile acidity, Reduction, Smoke taint, Geosmin, Mousiness, refermentation, etc.)	
Dry/Sweet	Dry - Off-dry - Medium Dry - Medium sweet - Sweet - Luscious	
Still wine/ Description if sparkling	Still: Sparkling: Prickly, Soft mousse - Pronounced mousse - Aggressive mousse	All wines have some degree of CO2. If you have a young wine with a perceptible amount of CO2 - ensure that it is noted.
Body	Levels: Light - Medium - Full Textural descriptors: Waxy, Oily, Creamy, Mouthcoating, Watery etc.	
Acidity level	Low: Gentle, Soft Medium: Balanced, Moderate, Refreshing High: Pronounced, Upfront, Direct, Aggressive, Dominant, Mouthwatering, Puckering, Crisp, Searing.	
Intensity	Low: Gentle, Muted, Soft Medium: Moderate, High: Pronounced, Upfront, Strong, Aggressive	
Main taste groups (citrus, floral, spicy, herbaceous etc.)	See ASI Synonym Descriptors for the "Main aroma groups"	State main groups detected but then the sommelier must move to more detailed Taste Descriptors
Taste Descriptors (lemon, rose, clove, grass etc.)	See ASI Synonym Descriptors for the "Aroma descriptors"	Descriptors must be mentioned. E.G. Say Floral but then identify the type of flower (violets, rose,,)
Confirming Oak Influence	Yes: Perceptible No: Imperceptible	
Maturity level / aging	Youthful - Developing/Maturing - Developed/Mature - Past Peak	



	RANGE OF DESCRIPTORS	SOMMELIER GUIDELINES
Tannins	Level: Low, Medium or Moderate, High Descriptors: Gentle, Silky, Fine-grained, Soft, Smooth, Pronounced, Aggressive, Dominating, Grippy, Coarse, Unripe, Green, integrated	
Alcohol level	Low: Gentle, Imperceptible, Diminished, Restrained Medium / Moderate: Balanced, Integrated High: Pronounced, Upfront, Direct, Warming, Hot, Burning Fortified	
Finish / Length	Short: Brief, Momentary, Limited, Fleeting Medium: Moderate, Long: Lingering, Prolonged, Lengthy	
CONCLUSIONS		
Indications of vinification style	Still Wine: Fortification, Oxidative, Reductive, Modern, Classic, Cold ferment, Under Lees contact, Skin contact etc. Sparkling wine: Traditionelle/Tank/Transfer/Ancestrale/Carbonation etc. Sweet wines: Botrytis, Appasimento...	
Cool/Warm Climate	Cool - Moderate - Warm Examples: Maritime, Desert, Continental etc.	
Grape Variety or Dominant Varieties		
Appellation		
Region		
Country		
Age range		
Vintage		



	RANGE OF DESCRIPTORS	SOMMELIER GUIDELINES
Name of the wine		
Producer		
Quality	Simple - Acceptable - Good - Very Good	
Ageing potential	For immediate consumption and enjoyment (not intended to age); Wines with potential to age - Utilize a range within 3 years. (0-3, 3-6, 6-9, etc.)	
Service & Food		
Temperature	Utilizing a range within 3°Celsius / 5,4° Fahrenheit	
Choice of glasses	Sleek white wine glass (Riesling, Sauvignon Blanc) Couped white wine glass (White burgundy) Sleek red wine glass (Red Bordeaux, Red Rhone) Couped red wine glass (Red Burgundy, Barolo) Small sleek glass (Fortified wines)	
Decant, aerate or not	Yes/No Decant for removal of sediment Aerating	
Description of recommended course/dish.	Stylistic: Elegant, Rustic, Rich etc. Flavour/Structure Components: Sweetness, Saltiness, Umami, Acidity, Bitterness, Heat, Fat etc.	
Explains choice/reason behind pairing recommendation.	What can the course do for the wine? What can the wine do for the course?	Identify a suitable dish and provide an explanation of the dish (ingredients, rationale).
OVERALL COMMUNICATION		
		"Overall communication" assesses the ability of the sommelier to communicate an overall impression of the wine as if describing it to a guest. The sommelier should use full sentences to describe the wine rather than short phrases (e.g. 'acidity: high' versus 'dominant and crisp acidity').



ASSOCIATION
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► **COCKTAIL SERVICE GRID**

► **SOMMELIER GUIDELINES**



► COCKTAIL SERVICE GRID

► SOMMELIER NOTES

Purpose:

To prepare and present classic cocktails to guests.

COCKTAIL SERVICE GRID	SOMMELIER NOTES
Take / confirm the order.	See Cocktail References listed below. (highlighted)
If the sommelier does not know the cocktail, they can ask the evaluators.	If the sommelier does not know the recipe, they may ask the guest how to make the recipe, as if in a restaurant. The sommelier will be penalized if they do not know the recipe.
Ask the guest about any personal preferences regarding the cocktail while respecting the mise en place.	Preferences could include method and ingredients. If preferences are given by the guest, they must be based on mise en place available during assessment
Check shaker and tools for cleanliness. Choose the appropriate cocktail glass	Check to ensure equipment is clean and is ready for use.
Choose the appropriate cocktail glass. Cool shaker/mixing glass with ice in advance	Sommelier should use tongs or a scoop for ice.
Choose the appropriate cocktail glass	Selects appropriate glassware for the recipe.
Check the condition of the cocktail glass	Visual check to ensure glassware is not chipped or stained.
Use correct ingredients	As per the recipe. Note: If cultural variations are used, explain what the correct ingredient is according to the recipe, in the correct order, and then why the variation is being made.
Measure the ingredients correctly.	Portions are defined by the recipe.
Make the cocktail using the correct method (shaking/stirring/building) using correct tools.	If the guest requests a preference that is different than how the cocktail is made, then the sommelier should state the classic method and the reason for the variation or use of local product.



COCKTAIL SERVICE GRID	SOMMELIER NOTES
Prepare and use the correct garnish.	Generally, the use of tongs in preparing and placing the garnish is recommended, wherever possible. This will be based on the mise en place provided.
The appearance of the cocktail is professional.	Ensure that the outside of the glass is clean and the cocktail looks like it should according to the accepted method.
Taste the cocktail.	When tasting the cocktail to ensure correct taste and make any adjustment prior to serving. Candidates should only use a small environmentally sustainable straw to taste.
Serve the cocktail to the guest	Place the coaster and serves the cocktail without spilling or dripping contents or disturbing the garnish.
Tidy the work station.	For exam and competition situations: The tools will be changed so you will not be scored on cleaning tools. Sommeliers should tidy the work station so that it is ready for next order.
Demonstrate bar skills with confidence.	Efficient, structured, smooth approach to building the cocktail and use of tools in an orderly way. The sommelier should not work in clumsy manner.
During an exam or competition the sommelier should communicate/describe the recipe and method during the preparation process.	For exam and competition purposes, candidates should be prepared to describe what they are doing during the preparation portion of the service (ingredients, proportions, method, etc). Unless the recipe calls for a specific brand, the brand name of the alcohol does not need to be mentioned.
Optional if asked by the exam or competitor organizer. Be prepared to respond.	Optional if asked by the exam or competitor organizer. Be prepared to respond.
Ask if guest would like a food recommendation.	
If so, provides description and reasoning as to why the food match is suitable with the cocktail.	Sommeliers should be prepared, if asked by the guest, to provide a food recommendation for the cocktail. Provide a brief description of a dish that would match well with the cocktail and provide reasoning. For example: identification of components in both that would be complimentary or enhance the guest's experience.

Resources to be referenced when preparing for this task: <https://iba-world.com>

Look at both 'The Unforgettables' and the 'Contemporary Classics' and variations: Alexander, Americano, Daquiri, Dry Martini, Gin Fizz, John/Tom Collins, Manhattan, Negroni, Old Fashioned, Side Car, Whiskey/Pisco Sour, Bellini, Black Russian, Bloody Mary, Caipirinha, Champagne Cocktail, Cosmopolitan, Cuba Libre, Margarita, Mint Julep, Mojito, Moscow Mule, Grasshopper.



ASSOCIATION
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INTERNATIONALE

► **FOOD & BEVERAGE PAIRING GRID**

► **SOMMELIER GUIDELINES**



► FOOD & BEVERAGE PAIRING GRID

► SOMMELIER GUIDELINES

FOOD & BEVERAGE PAIRING GRID—PRESENTED WITH A FOOD MENU					SOMMELIER GUIDELINES
Sommelier asks if any restrictions or preferences	Overall description of dish (not in depth)	The wine or beverage: (vintage/ non-vintage, producer, grapes/ base, origin, country). If beverage does not have a vintage, state that.		Serving: (temperature, glass, decant/ aerate or not)	The number of courses will vary based on the organizers, examiners or judges. Course options could be 3 or more. Example of occasion and/or style of restaurant: Guests are celebrating an anniversary in a fine dining restaurant. Recommend a suitable level of Champagne for the occasion.
Course 1 example.	Give a very brief description of the full dish. Example: Salmon tartare with shredded pickled ginger and lime zest.	"2019 Scharzhof Riesling QbA, Egon Müller Scharzhof, Riesling, Mosel, Germany"	"We have fresh salmon, fat/oily and rich in umami, served raw. The lime zest provides clear notes of acidity. The ginger pickle has some sweetness, acidity and a little spice. The pickle needs to be taken in consideration as it will affect the choice of wine. For this we need a wine with acidity to balance the acidity of the lime and reduce the fat/oily sensation of the salmon. At the same time we need a small amount of sweetness to match the ginger and still not dominate the overall experience"	"+10-11°C/50-52°F; No Need for aeration; Serve in white wine glasses."	
Progression					A harmonious progression of wines and beverages should flow through the whole menu. The sommelier should explain when they deviate or break from the overall harmony.
Diversity in selection, style, vintages across the whole menu					The sommelier should consider a diverse selection of beverages based on the parameters of the instructions provided. For example: The sommelier is told: "Do not use a region or country of origin more than once throughout the menu." A penalty may be given if the sommelier then provides two or more beverage recommendations from the same region of origin. Strive to include a diverse of styles, regions.



FOOD & BEVERAGE PAIRING GRID—PRESENTED WITH A FOOD MENU				SOMMELIER GUIDELINES
Appropriate wines and beverages rationale across the whole menu				For example: The sommelier should take into consideration the relationship between the price of both the food & beverage. The sommelier should consider regional classics. If so, provide rationale. The sommelier should consider the target audience. Consider the menu as a whole.
Up-selling	Provide product, origin, producer.			This portion is OPTIONAL. Judges should indicate to the sommelier if the guest has already ordered a beverage (e.g. an aperitif). Sommelier should ask if the host wants additional suggestions of food and beverages. (see categories below on left). Where possible and logical, without being obnoxious, the sommelier should try to upsell in some way.
Aperitif				
Water				
Coffee				
Tea				
Chocolate				
Digestif #1				
Digestif #2				
Cigar # 1				
Cigar # 2				
Others				The Evaluators may also consider suggestions that are interesting, creative or exciting. e.g. Cheese plate: provides a specific selection of cheese versus just saying a cheese plate; or gives a specific condiment e.g. a special salt, olive oil, etc.



ASSOCIATION
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- ▶ **FOOD & BEVERAGE PAIRING GRID
WHEN PRESENTED WITH WINE LIST**
- ▶ **SOMMELIER GUIDELINES**



► FOOD & BEVERAGE PAIRING GRID

WHEN PRESENTED WITH WINE LIST

► SOMMELIER GUIDELINES

Purpose:

Based on the information provided, identify key components of flavor, aroma, texture in both food and beverage to determine the optimum pairing in order to maximize the sensory experience.

23

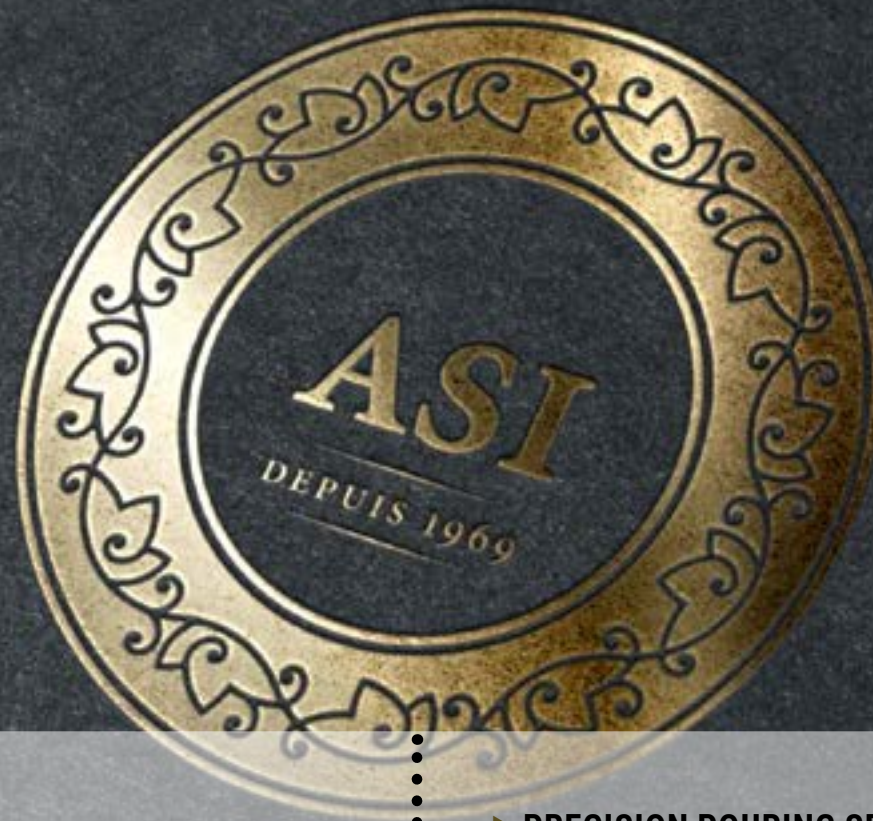
FOOD & BEVERAGE PAIRING GRID - WHEN PRESENTED WITH WINE LIST					SOMMELIER NOTES
	Sommelier asks if any restrictions or preferences				Unless otherwise indicated, please ensure the customer is asked if there are any restrictions or preferences.
Beverage 1	Brief description of the wine / beverage / product	Recommended course (include full course description, e.g. products, cooking methods, garnishes).	Rationale includes: the structural details of a wine, such as fruit, alcohol, tannins, sugar levels, acidity, body etc. How they interact with the basic flavours and structure of a course. Being able to communicate the cause and effect in the meeting between a beverage and a course.	The beverage serving temperature, glass, decant/aerate	The number of courses will vary based on the organizers, examiners or judges. Course options could be from 3 or more. Example of occasion and/or style of restaurant: Guests are celebrating an anniversary in a fine dining restaurant. Recommend a suitable level of champagne for the occasion.



FOOD & BEVERAGE PAIRING GRID - WHEN PRESENTED WITH WINE LIST					SOMMELIER NOTES
Consider the "Beverage 1 example" as a simplified way of how to approach this task.	"1990 Barolo Monprivato, Giuseppe Mascarello, Barolo Piedmont, Italy" A very elegant wine with soft and smooth tannins, a vibrant acidity, framing a subtle fruit, with a sensual perfume.	Grilled veal medallions with a creamy truffle risotto and a red wine jus.	The elegance of the wine will never overpower the gentle flavours of the veal. The already soft tannins in the wine will soften even more and integrate naturally in the rich and creamy risotto. The acidity will support the creamy risotto so it never feels too heavy. The red wine jus will mirror the flavour profile in the wine. As a bonus, rewarding the patience of ageing, this wine will show mature/developed aromas/perfume. This will bring another dimension to this pairing especially in relation to the dense truffle aromas of the risotto.	"+17-18°C/62-64°F; Decant for sediment, aerate for 30 minutes prior to serving Serve in large coupé red wine glasses."	
Progression					A harmonious progression of courses - Sommelier should explain when they deviate or break from that overall harmony.
Diversity in selection and style of courses					The sommelier should consider a diverse selection of foods/dishes based on the parameters of the instructions provided. For example: The sommelier is told: "Do not use a region or country of origin more than once throughout the menu." A penalty may be given if the sommelier then provides two or more food recommendations from the same region of origin. Strive to include a diversity of styles, regions.
Appropriate courses & rationale					For example: The sommelier should take into consideration the relationship between the price of both the food & beverage. The sommelier should consider regional classics. If so, provide rationale. The sommelier should consider the target audience. Consider the menu as a whole.
Up-selling		Rationale: Sommelier provides a rationale as to why they work together, gives reasoning for the recommendations.			This portion is OPTIONAL. Evaluators should indicate to the sommelier if the guest has already ordered a beverage (e.g. an aperitif). Sommelier should ask if the host wants additional suggestions of food and beverages. (see categories below on left). Where possible and logical, without being obnoxious, the sommelier should try to upsell in some way.
Aperitif					



FOOD & BEVERAGE PAIRING GRID - WHEN PRESENTED WITH WINE LIST					SOMMELIER NOTES
Water					
Coffee					
Tea					
Chocolate					
Digestif #1					
Digestif #2					
Cigar #1					
Cigar #2					
Others					<i>The Evaluators may also consider suggestion(s) that are interesting, creative or exciting. e.g. Cheese plate: provides a specific selection of cheese versus just saying a cheese plate; or gives a specific condiment e.g. a special salt, olive oil, etc.</i>



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- **PRECISION POURING SPARKLING
WINE GRID**
- **SOMMELIER GUIDELINES**



- PRECISION POURING SPARKLING WINE GRID
- SOMMELIER GUIDELINES

Purpose:

To demonstrate the ability to pour equal servings in succession, across a specific number of glasses, leaving no wine in the bottle and no empty glasses. Generally this is only used in a competition.

PRECISION POURING SPARKLING WINE GRID	SOMMELIER GUIDELINES
Checks the condition of the glassware.	
Cuts capsule foil in a tidy manner, below the bottle rim, using waiter's knife.	Cuts capsule foil with knife below the second rim/lip of the bottle in a tidy manner, without obscuring the label.
Points bottle away from the evaluators, fellow sommeliers and audience while opening.	As soon as the wire cage is loosened, the cork must be controlled at all times. The wire cage may be left on whilst opening.
Opens the bottle in an elegant manner, no "popping" sound.	The sommelier keeps a firm grip at all times. Turns the bottle, not the cork. If necessary, the sommelier may turn bottle back and forth for safety. The bottle is inclined at about 45° whilst opening. Two hands must be on the bottle to control it for safety.
Checks condition of cork (visual and smell) for faults and puts it on a coaster.	Use of a napkin is optional when handling the cork. If a defect is found, the sommelier should note it and continue.
Separates the plaque de muselet and places foil and the muselet/wire/cage/agraffe in sommelier's pocket.	
Places both the cork and the plaque de muselet on coaster.	



PRECISION POURING SPARKLING WINE GRID	SOMMELIER GUIDELINES
Wipes around the bottle's neck and the top of the bottle.	
Samples the wine, checking for faults.	<ul style="list-style-type: none">• If the wine is faulty, note it and continue.
Pours even amounts of the wine in each glass, without any spills, using a wine napkin to wipe after each pour. Does not return to previously poured glasses.	<ul style="list-style-type: none">• Each glass should contain a consistent amount close to a regular pouring size (approx 80 - 150 ml) based on the size of glassware provided and number of guests. Maximum two pours per glass, before moving to the next glass. The sommelier must not return to a previously poured glass. Ensure no mousse / liquid spills over the glass.
Handles the bottle with care.	<ul style="list-style-type: none">• This includes always carrying the bottle, never rolling it on a gueridon. Do not cover label with hand or fingers.
The amount of wine left in the bottle/decanter: The evaluator will measure volume. Points: 0, 5 OR 10 based on the measurement formula.	<ul style="list-style-type: none">• This is the only occasion that point structure is being revealed to help to the sommelier better prepare and understand the expectations. It should be understood that the weighting (not point structure) may differ depending on the competition or organizer. 0% remaining (Empty) -> 10 points; <5% of the original quantity remaining -> 5 points (this would be 75ml in a regular Magnum bottle); >5% of the original quantity remaining -> 0 points.
Pours are at consistent and equal serving levels across all required number of glasses. The evaluator will measure volume. Points: 0, 5 or 10 only based on the measurement formula.	<p>DEPUIS 1969</p> <ul style="list-style-type: none">• The sommeliers have been advised that this is the only occasion that the point structure is being revealed to help them to prepare and understand the expectations. It is understood that the weighting (not point structure) may differ depending on the competition or organizer. For example, a perfect pour of a Magnum is 15 glasses of 100ml /glass.• This should be calculated prior to the competition by the Evaluators according to the specific task. This can be assessed with two measuring cylinders, into which the emptiest and the fullest glass are poured and then compared to the perfect pour.• For this particular example (15 glasses and a Magnum) the marking would be: 10 points are given for no glass being less than 90ml or more than 110ml. It is imperative that there be one 'overseer' judge who monitors the process and is not actively involved in judging.



ASSOCIATION
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► **WINE SERVICE GRID**

► **SOMMELIER GUIDELINES**



- WINE SERVICE GRID
- SOMMELIER GUIDELINES

Purpose:

To present, open and serve still wine that does not require decanting.

WINE SERVICE GRID	SOMMELIER GUIDELINES
	<i>In a competition setting, all sommeliers should be prepared for some alternative or challenging scenarios to test their skills. Sommeliers should be familiar with all types of closures.</i>
Take or repeats order (based on instructions from the organizers)	<i>Listen carefully to the customer, maître'd, or organizer. They will not repeat the order</i>
Make food recommendations if you are asked to do so	<i>Identify a suitable dish and provide an explanation of the dish (ingredients, rationale).</i>
Set up the work station (in close proximity to the guest) using a tray.	<i>There should be 5 things on the gueridon: 1. Bottle of wine; 2. Coasters (two of them), one for the bottle and one for the cork. (if a vinolok or a stelvin capsule, only need one coaster if the customer doesn't require it); 3. One tasting glass; 4. Serviette; 5. Tray service in a dexterity manner. There should be a minimal number of trips between the station and the gueridon.</i>
Present the bottle to the host. Host confirms that the wine is correct.	<i>Presentation of the bottle should be done to the side of the host that causes least disturbance to them. The label needs to be visible to the host.</i>
State: Vintage–Wine–Producer–Region/Appellation–name (where applicable)- Country	
Select appropriate glassware.	<i>Choose glassware appropriate to the style of wine.</i>
Check the condition of the glassware.	<i>Check if glassware is clean and not chipped.</i>



WINE SERVICE GRID	SOMMELIER GUIDELINES
Use a tray to transport glassware.	<i>The sommelier is only allowed to carry the bottle by hand. Everything else needs to be carried on a tray.</i>
Place the glassware in a consistent manner, with branding logo facing the guest.	<i>Placement of the glassware will vary based on scenario, instructions, and workplace standards. The key is to be consistent around the table and throughout the task.</i>
Cut the capsule foil in a tidy manner, below the bottle's bottom rim. Place foil in the pocket.	<i>The sommelier must not remove the foil from below the bottle's bottom rim/lip. In the case of wax closure, cut it under the rim if it's possible. In the case of hard wax, cut over the top of the bottle with a knife of the cork screw opener. Ensure wax is removed in a tidy manner allowing for drip-free pouring of wine</i>
Wipe the bottleneck and cork surface.	<i>Ensure a napkin is used.</i>
Extract the cork, vinolok;/removes the stelvin capsule with the label always facing the guests.	<i>Bottle should not move during this process. Make as little noise as possible while extracting the cork. If it is a vinolok or stelvin closure the sommelier should place it in their pocket.</i>
The cork should be extracted without any particles entering the wine, (if a natural cork).	
Check condition of cork (visual and smell) for faults and put on a coaster, (if a natural cork).	<i>Use of a napkin is optional when handling the cork. Placing the cork on the coaster demonstrates classic white tablecloth service.</i>
Wipe the top and neck of the bottle.	<i>Ensure a napkin is used.</i>
Taste the wine	<i>Ask the host's permission before sampling their wine. If the wine is faulty, ask the host if she/he would like a new bottle.</i>
Present the cork to the host on a coaster (if a natural cork.)	
Pour the host a tasting sample of the wine. Wipe the bottle with the wine napkin.	<i>Pour 2 to 3 centilitres of wine into the host's glass (not a full glass).</i>
Serve the wine to the guests before the host. Serve in a consistent manner.	<i>In general, service should be conducted in a clockwise manner from the right of the guest and the guest of honour. If applicable to the situation, local service customs can apply but clear instructions must be given to the sommelier at the start of the service. The sommelier should serve in an 'open handed service' method. e.g. If the sommelier is pouring from the left side of the guest, they should use their left hand.</i>



WINE SERVICE GRID	SOMMELIER GUIDELINES
Wipe the bottle lip with a napkin after each pour, ensuring no drips.	Ensure that a napkin is used after every pour.
Pour even, consistent servings without any spills. Be aware to leave no guests without wine.	Each glass should contain a consistent amount close to a regular pouring size (approx 8–15 cl) based on the size of glassware provided and number of guests. Maximum two pours per glass.
Return to the host and complete the pouring for the host	
Ask permission to remove the cork from the table, (if a natural cork).	
Ask if the host would like to have the bottle on the table, if empty, or a chilled container if wine is left in the bottle.	If yes, place on coasters, label facing the guests. In case of wines that require ice buckets, remember to use a proper large coaster and napkin.
Tidy the the gueridon/pedestal table	Tidy the gueridon or roll back to the mise en place station.
Tools and equipment are returned to their correct place.	

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Signature of Evaluator:

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- **COMMUNICATION AND APPEARANCE**
- **SOMMELIER GUIDELINES**



► COMMUNICATION AND APPEARANCE

► SOMMELIER GUIDELINES

Purpose:

To assess the way a candidate presents themselves as a professional sommelier to their guests in a fine dining restaurant displaying a confident and elegant interaction throughout the service.

DETAILS	GUIDELINES FOR SOMMELIERS
Tidy and professional dress code	
Professional formal attire or professional uniform	<i>Pressed dark suit (trousers or dress/skirt suit) or a professional uniform as for a fine dining restaurant. Choice of uniform, it should have functional pockets for the necessary tools of the trade, be neutral and of dark color.</i>
Shoes	<i>Closed toes. Polished shoes as for a fine dining restaurant.</i>
Clean and ironed shirt or dress	<i>All apparel (shirts, ties) should be ironed.</i>
Apron	<i>Use of aprons is optional unless prescribed by organisers.</i>
Discrete accessories	<i>No excessive earrings, jewelry etc. It is preferred that tattoos and other markings should be covered. No symbols that could be interpreted as hateful (in tattoos or jewelry) are allowed.</i>
Personal hygiene and grooming	<i>Clean hands & nails, clean groomed hair style, discrete makeup, groomed facial hair or clean shaven. Avoid perfume, cologne.</i>



DETAILS	GUIDELINES FOR SOMMELIERS
Required tools	
The sommelier has the appropriate tools to complete the task.	Sommeliers must provide tools for the specific task. They are not required to supply port tongs, funnels, decanters etc.
Demonstrates proficient dexterity when using sommelier tools.	Sommelier demonstrates knowledge and elegant handling of tools. No dropping of tools.
Practical Application	
Professional dexterity/Service agility	Working the service floor in a professional, elegant and consistent manner around guests. This includes positive body language (e.g. not running excessive waving of hands).
Shows good organization skills	Organises every item in its correct place. Efficient set-up of mise en place. Serving in an orderly manner throughout the service while communicating with guests (not lengthy silences).
Guest communication and language	Use of language (verbal and non verbal communication) that is professional and understandable by the guests and using the appropriate words.
Guest interaction	Enhancing the guest experience by interacting in a professional and positive way. Interaction with the guest demonstrates the ability to establish a professional relationship in order to engage and demonstrate sales skills to the guest while showing genuine hospitality.



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► **DECANTING**

► **SOMMELIER GUIDELINES**



► DECANTING

► SOMMELIER NOTES

Purpose of Decanting:

To ensure that the wine served does not contain sediment.

DECANTING GRID	SOMMELIER GUIDELINES
	<i>In a competition setting, all sommeliers should be prepared for alternative or challenging scenarios to test their skills. Be sure to have the proper tools for decanting, including matches.</i>
Takes or repeats order (based on instructions from the organizers)	<i>Listen carefully to the customer, maître'd, or organizer. The order will not be repeated</i>
Ask the guest if she/he would like a food recommendation.	
If yes, makes food recommendations	<i>Identify a suitable dish and provide an explanation of the dish (ingredients, rationale).</i>
Set up the decanting station in close proximity to the host, using a tray.	<i>There should be 8 things on the gueridon: 1. Bottle of wine (in a basket); 2. Coaster for the bottle, 3. Coaster for the decanter; 4. Coaster for the cork; 5. Tasting glass; 6. Candle; 7. Napkin for the decanter coaster; 8. Napkin for wine service. There should be a minimal number of trips between the station and the gueridon. . The bottle should arrive from mise en place already in the basket if it's lying down.. We suggest as well a maximum of 2 trips with a regular size bottle and 3 for Magnums or ice buckets need to and from station for full points. Jury to prepare a full station in advance.</i>



DECANTING GRID	SOMMELIER GUIDELINES
Use a basket if the bottle is lying down. Line basket with a napkin (optional). If bottle is standing, keep it upright.	<ul style="list-style-type: none">When using a classic wicker basket, a napkin may be used if it helps to stabilise the bottle. In general, the basket moves towards the bottle and not the bottle towards the basket. Use of the napkin is dependent on the style of the basket.If bottle is standing handle it in a vertical position
Present the bottle to the host. Host confirms that the wine is correct.	<ul style="list-style-type: none">Presentation of the bottle should be done to the side of the host that causes least disturbance to the them.The label needs to be visible to the host. When vintage is on back label, or label facing down, the candidate should leave it this way. Turning of bottle not accepted.
State: Vintage - Wine - Producer - Region/Appellation - Country name (where applicable)	
Select appropriate glassware	Choose glassware appropriate to the style of wine.
Check the condition of the guests' glassware	Check if glassware is clean and not chipped.
Use tray to transport glassware	<ul style="list-style-type: none">The sommelier is only allowed to carry the decanter and the bottle (in or out of basket) by hand.Everything else needs to be carried on a tray.
Place the glassware, in a consistent manner, with a branding logo facing the guest	Placement of the glassware will vary based on the scenario, instructions, and workplace standards. The key is to be consistent around the table and throughout the task.
Select appropriate decanter	Evaluators provide more than one style of decanter. Sommelier should select a decanter appropriate to the wine's maturity (for example, smaller decanters for more mature wines). Two decanters allowed for magnum bottles, both need to be conditioned.
Check the condition of the decanter.	Check if decanter is clean, spotless and not chipped.
Use a light source (matches are mandatory in exams).	It should be clearly stated as part of the instructions to the sommelier that they are not permitted to use an electronic light source. Ensure that no air conditioning might extinguish the flame. Have several candles onsite to replace after each sommelier or check to ensure the wick is useable for the next sommelier. The sommeliers need to light the candle before opening the bottle. The candle may be lit by matches only in exams.
Cut the capsule foil in a tidy manner, below the bottle's bottom rim. Place foil in pocket.	The sommelier must not remove the foil beyond the bottle's bottom rim/lip.
Wipe the bottle neck and cork surface.	Ensure a napkin is used.



DECANTING GRID	SOMMELIER GUIDELINES
Extract the cork without turning the bottle.	<i>Bottle should not move during this process. Make as little noise as possible while extracting the cork.</i>
The cork should be extracted without any particles entering the wine.	
Check condition of cork (visual and smell) for faults and puts it on a coaster.	<i>Use of a napkin is optional when handling the cork. Placing the cork on the coaster demonstrates classic white tablecloth service.</i>
Wipe the top and neck of the bottle with a napkin.	
Decanter conditioning for bottles resting on their side follow A and B	
A. Smell the wine before conditioning the decanter, by pouring a sample into a tasting glass.	<i>Pour a sample in a tasting glass to smell the wine to assess the condition of the wine.</i>
B. Condition the decanter with wine from the tasting glass.	
Decanter conditioning for bottles standing upright: follow C	
C. Take extra care to ensure the decanter is clean.	<i>Avoid conditioning the decanter if the bottle is standing. The sommelier should pay extra attention to the condition of the decanter. Taste the wine after decanting.</i>
Taste the wine.	<i>Ask the host's permission before sampling their wine. If the wine is faulty, ask the host if she/he would like a new bottle. In case of upright bottle, ask to taste from the decanter when decanting is complete.</i>
Remove the bottle gently out of the basket (unless basket allows clear decanting and view through the neck/shoulder of the bottle).	<i>Applies only if bottle is on its side when removed from the cellar.</i>
Ensure correct angle of the bottle before starting to decant.	<i>Decanter must be held with an angle to minimise noise</i>
Decant over the light source with no drips or spillage of the wine.	<i>Make sure that the bottle is not too close to the light source and bottle shoulder is over the light source. The wine should not be heated. Sommeliers must have a direct line between the candlelight and their eyes, through the shoulder of the bottle.</i>
Avoid touching the neck of the bottle on the edge of the decanter.	



DECANTING GRID	SOMMELIER GUIDELINES
Decant in a gentle manner, with an even flow of the wine so the wine runs down the inside of the decanter.	<i>Pour with as little sound as possible. The sommelier must not look away from the bottle and decanter whilst decanting.</i>
Check the wine, using a candle light, to ensure there is no sediment.	
Present the cork to the host on a coaster.	
Pour the host a tasting sample of the wine. Wipe the decanter with the wine napkin.	<i>Pour 20 to 30 mls of wine into the host's glass (not a full glass). Host must approve, sommelier must wait for approval before pouring first guest.</i>
Serve the wine, guests before the host Serve in a consistent manner.	<i>In general, service should be conducted in a clockwise manner from the right of the guest and guest of honour. If applicable to the situation local service customs can apply but clear instructions must be given to the sommelier at the start of the service. The sommelier should serve in an 'open handed service' method. e.g. If the sommelier is pouring from the left side of the guest, they should use their left hand.</i>
Wipe decanter lip with napkin after each pour, ensuring no drips.	<i>Ensure that a napkin is used after every pour whether using a bottle or decanter.</i>
Pour even, consistent servings without any spills.	<i>Each glass should contain a consistent amount close to a regular pouring size (approx 80 - 150 ml) based on the size of glassware and number of guests. Maximum two pours per glass.</i>
Return to host and complete pouring for the host.	
Ask before removing the cork from the table.	
Ask if the host would like to have the bottle and/or the decanter on the table.	<i>If yes, place on coaster/s, label facing the guests.</i>
Handle the bottle with care at all times.	<i>This includes always carrying the bottle, never rolling it on a gueridon.</i>
Extinguish the candle without blowing it out after service.	<i>This needs to be done after the service, to prevent odours disturbing the guests.</i>
Tidy the gueridon/pedestal table.	



DECANTING GRID	SOMMELIER GUIDELINES
Tools and equipment are returned to their correct place.	
Evaluators will check glasses and decanter for residue and sediments in the decanter Also check the amount of wine left in the bottle	<ul style="list-style-type: none">The sommelier will be evaluated for residue left in glasses and decanter.There should be as little wine as possible left in the bottle. A penalty should be given to candidates protectively leaving 1/3 of the wine in the bottle to save time.
TOTAL SCORE:	

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Evaluator Name: Evaluator Signature:



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- ▶ **SPARKLING WINE GRID**
- ▶ **SOMMELIER GUIDELINES**



- ▶ SPARKLING WINE GRID
- ▶ SOMMELIER GUIDELINES

Purpose:

To present, open and serve sparkling wine in a safe and professional manner.

SPARKLING WINE GRID

SOMMELIER GUIDELINES

In a competition setting, all sommeliers should be prepared for some alternative or challenging scenarios to test their skills.

Takes or repeats order (based on instructions from the organizers).

Listen carefully to the customer, maître'd, or organizer. The order will not be repeated

Set up the sparkling station in close proximity to the host.

1. Coaster for bottle; 2. Coaster for cork; 3. Coaster for bucket; 4. two napkins (one over the bucket to dry the bottle, one under bucket to absorb condensation water whether on the gueridon or pedestal. If the sommelier is having their own, smaller service napkin, then it is important to only using it for wiping the bottle neck after pouring and not used for wiping of water from the whole bottle, as it might be un-hygienic.), 5. Tasting glass & 6. Bucket (containing sufficient ice and water) with plate or pedestal

Ensure the bottle is properly chilled and keep it chilled.

If there are several bottles, the sommelier checks they are using the coolest one. The bottle is kept within the bucket as often as possible.

Dry the bottle before presenting it when needed.

Using a napkin only.

Present the bottle to the host, showing the label.

This should be done from the side that causes least disturbance to the guest, label needs to be visible for the host.

State Vintage /NV - Wine - Producer - Region/Appellation - Country name where applicable.



SPARKLING WINE GRID	SOMMELIER GUIDELINES
Select appropriate glassware.	Select appropriate glassware to the style of sparkling wine. Flutes and coupes to be avoided whenever possible.
Check the condition of the guests' glassware.	The sommelier checks if glassware is clean and not chipped.
Use a tray to transport glassware.	
Place glassware in a consistent manner with branding logo facing the guest.	If possible, the glassware is keyed off of the placement of the knife.
Cut the capsule foil with a knife below the second rim/lip of the bottle in a tidy manner, without obscuring the label.	This should be done whilst the bottle is either on a coaster or in the bucket on a pedestal. If the bottle is on a coaster, make sure the guests can see the label.
Point bottle away from the guests and other servers at opening.	As soon as the wire cage is loosened, the cork must be controlled at all times. The wire cage may be left on whilst opening. Avoid opening the bottle in the bucket.
Control opening of the bottle in an elegant manner, no "popping" sound	The sommelier keeps a firm grip at all times. Turn the bottle, not the cork. If necessary, she/he may turn bottle back and forth for safety. The bottle is inclined at about 45° whilst opening. Two hands must be on the bottle to control it for safety.
Check condition of cork (visual and smell) for faults and puts it on a coaster.	Use of a napkin is optional, but ASI recommends a napkin not be used when handling the cork.
Separate the plaque de muselet and places foil, if it is possible, and the muselet/wire/cage/ agraffe in the pocket.	The muselet/wire/cage may be left on if safe opening of the bottle is a concern.
Place the plaque de muselet on coaster with the cork .	
Wipe around the bottle's neck and the top of the bottle.	
Taste the wine, checking for faults.	The sommelier should ask the host's permission before sampling their wine. If the wine is faulty, ask the host if they would like a new bottle.
Present cork and plaque de muselet to the host on a coaster/underplate.	
Pour the host a tasting sample of the wine, using a wine napkin.	The sommelier pours a couple of ml, but not a full glass.



SPARKLING WINE GRID	SOMMELIER GUIDELINES
Serve the wine, guests before the host. Serve in an open-handed manner for consistency.	<i>In general, service should be conducted in a clockwise manner from the right of the guest and the guest of honour. If applicable to the situation local service customs can apply but clear instructions must be given to the sommelier at the start of the service. The sommelier should serve in an 'open handed service' method. e.g. If the sommelier is pouring from the left side of the guest, they should use their left hand.</i>
Pour even amounts of the wine in each glass, without any spills, using a wine napkin to wipe after each pour. Does not return to previously poured glasses.	<i>Each glass should contain a consistent amount close to a regular pouring size (approx 80 - 150 ml) based on the size of glassware provided and number of guests. Maximum two pours per glass on the first service. Ensure no mousse / liquid spills over the glass.</i>
Ask to remove the cork and the plaque de muselet from the table.	
Ask the host if they would like the bottle on ice if wine is left. If not, place the coaster on yhr table or the label in front of the guest.	<i>Label should face the guests.</i>
Handle the bottle with care at all times.	<i>This includes always carrying the bottle, never rolling it on a gueridon.</i>
Tidy the gueridon/pedestal table.	<i>Avoid drips of water condensation on the floor</i>
Put the tools away in their correct place.	
Ask if guest would like a food recommendation.	
If yes, makes food recommendations.	<i>Identify a suitable dish and provide an explanation of the dish (ingredients, rationale).</i>

Evaluator Name:

Evaluator Signature:

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► IDENTIFYING BEVERAGES WITH
GUIDELINESS

► SOMMELIER GUIDELINES



► IDENTIFYING BEVERAGES WITH GUIDELINESS

► SOMMELIER GUIDE

Purpose:

Analyze, evaluate and identify an alcoholic beverage to determine its origin and identity through a visual and sensory analysis.

	IDENTIFYING BEVERAGES GRID (EXAMPLES)						
	Category of beverage	Type of beverage	Fermentation/ Distillation Base of Beverage	Origin	Brand / Name of Beverage	Aromatic elements (Be prepared to state the aromatic elements if asked for)	Sommelier Guidelines
1	Gin/Genever	Gin	Grain	United Kingdom	"Hendrick's" William Grant & Sons	See separate grid "Aromatics in Bev Categories"	The aromatic ingredients is not the distillation base, "Grain" is the correct answer. Be prepared to state the aromatic elements, if asked for.
2	Anise Infused Spirits	Pastis	Grape Wine	France	"Pernod" Pernod Ricard	See separate grid "Aromatics in Bev Categories"	The category "Botanical Infused" includes Absinthe, Pastis, Ouzo, Raki Etc
3	Pomace spirit	Grappa	Grape Pomace	Italy	"Roccannivo" Berta	See separate grid "Aromatics in Bev Categories"	A Grappa should be defined as a Grape Pomace spirit, and not only by the word "Grape". It should be distinguished from Cognac/Armagnac/Brandy as it has different production methods and character.
4	Sugar cane spirit	Rhum	Sugar Cane Juice	Guatemala	"Zacapa XO" Zacapa	See separate grid "Aromatics in Bev Categories"	"Sugarcane Juice" or "Molasses" should be differentiated when defining the Distillation/ Fermentation base of a rum due to the differences between a "Rhum Industriel" and a "Rhum Agricole". Rhum traditionnel is also considered a type of its own, since production methods differ.
5	Sugar cane spirit	Rhum	Molasses	Puerto Rico	"Bacardi Carta Blanca" Bacardi	See separate grid "Aromatics in Bev Categories"	



IDENTIFYING BEVERAGES GRID (EXAMPLES)							
	Category of beverage	Type of beverage	Fermentation/ Distillation Base of Beverage	Origin	Brand / Name of Beverage	Aromatic elements (Be prepared to state the aromatic elements if asked for)	Sommelier Guidelines
6	Sugar cane spirit	Mekhong	Molasses	Thailand	"Mekhong" Bangyikhan	See separate grid "Aromatics in Bev Categories"	Some products do not have a "Type" name, only a "Brand" name. They still falls under a "Category". E.g. "Mekhong" and "Sangsom".
7	Aromatized Wine	Vermouth	Wine	France	"Noilly Prat" Noilly Prat	See separate grid "Aromatics in Bev Categories"	
8	Aromatized Wine	Chinato	Wine	Italy	"Barolo Chinato" Borgogno	See separate grid "Aromatics in Bev Categories"	
9	Bitters	Aperitif Bitter	Wine	Italy	"Campari" Campari	See separate grid "Aromatics in Bev Categories"	The aromatic ingredients are not the distillation base. Wine would be the correct answer.
10	Bitters	Digestif Bitter	Wine	Italy	"Sibona Amaro" Sibona	See separate grid "Aromatics in Bev Categories"	
11	Bitters	Semi Bitter	Grain	Germany	"Jägermeister" W Mast	See separate grid "Aromatics in Bev Categories"	
12	Sake	Daiginjo Koshu	Rice	Japan	"Yuki Manman" Dewasakura	See separate grid "Aromatics in Bev Categories"	Rice is considered the fermentation base, regardless if "Aruten"/Alcohol is added to a Aruten Sake (non Jun-mai sake). Be prepared to mention one of the sub levels if applicable.
13	Sake	Junmai Ginjo	Rice	Japan	"No:6 S type" Aramasa	See separate grid "Aromatics in Bev Categories"	
14	Sōchū/Soju	Kome Sōchū	Rice	Japan	"Michi he Sougu" Heiwa Shuzo	See separate grid "Aromatics in Bev Categories"	Sōchū/Soju is divided into sub types as it can be made of different distillation bases. Rice is considered the distillation base of "Kome Sōchū". "Imo Sōchū" has sweet potato as the base.
15	Sōchū/Soju	Imo Sōchū	Sweet potato	Japan	"Kurouki Ouka" Kuroki Honten	See separate grid "Aromatics in Bev Categories"	



IDENTIFYING BEVERAGES GRID (EXAMPLES)							
	Category of beverage	Type of beverage	Fermentation/ Distillation Base of Beverage	Origin	Brand / Name of Beverage	Aromatic elements (Be prepared to state the aromatic elements if asked for)	Sommelier Guidelines
16	Fruit Spirits	Eau de Vie	Williams pears	France	"Poire Williams Sélection" Nussbaumer	See separate grid "Aromatics in Bev Categories"	The common word "Eau de vie" is only used for fruit spirits not under any appellation name/rules, e.g. Calvados, Cognac
17	Fruit Spirits	Calvados	Apples/Pears	France	"Réserve de Semainville" Adrien Camut	See separate grid "Aromatics in Bev Categories"	0
18	Whisky/Whiskey	Single Malt Whisky	Barley	UK	"30 Years old" Laphroig	See separate grid "Aromatics in Bev Categories"	Grain should be stated as the distillation base if it is a "Blended whisky" and the specific grain is undefined. If it is a specified style of a whisky e.g. "Malt Whiskey" then "Barley" should be stated as the distillation base.
19	Whisky/Whiskey	Rye Whisky	Rye	Canada	"Canadian Club" Beam Suntory	See separate grid "Aromatics in Bev Categories"	
20	Whisky/Whiskey	Blended Whisky	Grain	UK	"Johnny Walker Red Label" Johnny Walker	See separate grid "Aromatics in Bev Categories"	
21	Whisky/Whiskey	Bourbon	Corn	USA	"Family reserve 15 yrs old" Old Rip Van Winkel	See separate grid "Aromatics in Bev Categories"	Corn is the correct distillation base, since Bourbon is under strict production laws, and should contain at least 51% corn, which is specified by law.
22	Liqueur	Cream liqueur	Grain	Ireland	"Baileys" Diageo	See separate grid "Aromatics in Bev Categories"	A spirit that has been sweetened and the flavour component is not necessarily the distillation/ fermentation base. Baileys is based on Whiskey, which is based on grain, not cream. Grand Marnier is flavoured by oranges and is based on Cognac = Grape Wine. The category is divided into sub types. E.g "Fruit", "Herb", "Cream", "Flower" etc.
23	Liqueur	Herb Liqueur	Grape Wine	France	"Chartreuse Jaune" Grande Chartreuse Distillery	See separate grid "Aromatics in Bev Categories"	
24	Liqueur	Fruit Liqueur	Grape Wine	France	"Grand Marnier" Marnier Lapostolle	See separate grid "Aromatics in Bev Categories"	



	IDENTIFYING BEVERAGES GRID (EXAMPLES)						
	Category of beverage	Type of beverage	Fermentation/ Distillation Base of Beverage	Origin	Brand / Name of Beverage	Aromatic elements (Be prepared to state the aromatic elements if asked for)	Sommelier Guidelines
25	Grain spirit	Vodka	Grain	USA	"Smirnoff Vodka" Smirnoff	See separate grid "Aromatics in Bev Categories"	Grain spirit is a category of spirits based on grain other than the categories "Gin/Genever" and "Whisky".
26	Grain spirit	Awamori	Rice	Japan	"Yonaguni Blue" Sakimoto Shuzo	See separate grid "Aromatics in Bev Categories"	
27	Fortified Wine	Fino Sherry	Grape Wine	Spain	"Fino Jarana" Emilio Lustau	See separate grid "Aromatics in Bev Categories"	Fortified wines made from grape wine that has been fortified after fermentation.
28	Fortified Wine	Fruit Liqueur	Grape Wine	Argentina	"2014 Malmando Malbec" Zuccardi	See separate grid "Aromatics in Bev Categories"	
29	Mistella	Pineau de Charentes	Grape must	France	"Pineau de Charentes" Remy Martin	See separate grid "Aromatics in Bev Categories"	"Mistella" or "Vin de liqueur" is made from unfermented fruit must with added alcohol or fruit steeped in alcohol, preventing fermentation (not to be confused with fruits macerated in a distillate above 25% abv). It differs from Fortified wines which are wines that have been fortified during or after fermentation.



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► **GUIDELINE EXAMPLES FOR BASIC
IDENTIFICATION OF BEVERAGES**



► GUIDELINE EXAMPLES FOR BASIC IDENTIFICATION OF BEVERAGES

Please note that this is a comprehensive but not an exhaustive list of beverages around the world. Some beverages may fit into more one category (e.g. wine based qin - Arrack)

CATEGORY	TYPE OF BEVERAGE	FERMENTATION/ DISTILLATION BASE	AROMATIC COMPONENTS	ORIGIN, EITHER STATED OR COMMON	BRANDS
ANISE INFUSED SPIRITS Term used for spirits, having a very specific Anise flavour character, having their own category.	Pastis	Grape Wine	Anise, Wormwood, Fennel, Star Anise, Peppermint, Veronica, Hyssop, Melissa, Coriander, Tonka Bean, Black Pepper Etc	France	Ricard, Pernod
	Absinthe	Grape Wine		France	Pernod, Trenet
	Raki	Grape Wine		Turkey	Efe, Yeni Raki
	Ouzo	Grape Wine		Greece	Adolo, Isidoros Arvanitis
	Arrak	Grape Wine		Lebanon	El Massaya
BRANDY French brandy made from outside Appellation ruled origins, such as Cognac and Armagnac. Not to be confused with the term "Cognac Fine Champagne".	Cognac	Grape wine	None other than distillation base	France	Hennessy, Remy Martin
	Armagnac			France	Darroze, Tariquet
	Fine *			France	Domaine Roulot
	Brandy de Jerez			Spain	Sanchez Romate Hnoz.
	Brandy de Catalunya			Spain	Miguel Torres
	Pisco			Chile/Peru	Gobernador, Mistral, Capel, Queirolo, Porton
	Weinbrand			Germany	Asbach Uralt
	Other				



CATEGORY	TYPE OF BEVERAGE	FERMENTATION/ DISTILLATION BASE	AROMATIC COMPONENTS	ORIGIN, EITHER STATED OR COMMON	BRANDS
FRUIT SPIRITS * * Term used for spirits, other than the Grape Wine Brandy and Pomace Spirits, which have their own category. **The word "Eau de Vie" is only applicable for fruit spirits that does not fall under appellation rules. E.g Eau de vie de Poire Williams	Calvados	Apple/Pear	None other than distillation base	France	Adrien Camut, Le Morton
	Apple Jack	Apple		US	Laird's, Jack Daniels
	Slivovitz	Plum		Balkan	Kraljica, Žufánek
	Țuică	Plum		Romania	Bucuria
	Damassine	Damson Plum		Switzerland	Jean Maitre
	Obstler	Various fruits		Germany/Austria	Bauers Obstler
	Geist	Various fruits	Various fruits	Germany/Austria	Rochelt, Wieser
	Rakia	Various fruits		Balkan	Vocar Kopaonik
	Pálinka	Various fruits		Hungary	Matheus Kecskemeti
	Eaux de Vie**	Various fruits		France	Nussbaumer
	Kirschwasser	Morello Cherry	None other than distillation base	Germany	Lörch
	Marillen brand	Apricot		Austria	Rochelt
GIN/GENEVER	London Dry Gin	Grain (Sometimes other bases, i.e grape wine)	Juniper, Coriander Seed, Angelica Root, Angelica Seed, Lemon, Orange, Orris Root, Cardamom, Licourice, Cassia Bark, Cinnamon, Rosemary, Almond, Cubeb Berries, Grains of Paradise, Ginger, ETC	Global	Gordons, Beefeater, Hendrick's
	Plymouth Gin				Plymouth Gin
	Old Tom				Langley's
	Gin de Mahón			Spain	Gin Xoriquer
	Vilnius Gin			Lithuania	Vilnius Degtinė Distillery
	Jonge/Oud Genever			The Netherlands	Bols, Bokma
	Borovička			Slovakia	Spiš



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GRAIN SPIRITS *	Akvavit	Grain/Potato	Caroway, Dill, Fennel, Coriander, Etc	Sweden/Denmark/Norway	Skåne, Aalborg, Linie Akvavit
	Vodka		None other than distillation base	Sweden/Russia/Poland/US	Purity, Smirnoff, Belvedere
	Flavoured Vodka		Natural or artificial flavourants.	Sweden/Russia/Poland/US	Belvedere, Smirnoff
	Bier Brand	Grain	None other than distillation base	Germany, France	Bertrand, G. Miclo
	Awamori	Rice		Japan	Sakimoto Shuzo
* Grain spirit is a category of spirits based on grain other than the categories "Gin/Genever" and "Whisky".					
MEZCAL	Tequila	Agave	None other than distillation base	Mexico	Arette, Fortaleza
	Mezcal				Montelobos, Del Maguey
	Raicilla				Estancia, La Venenosa
	Bacanora				La Niña del Mezcal, Santo Cuviso
	Sotol	Daslyrion (Sotol, related to agave)			Hacienda de Chihuahua, Por Siempre
POMACE SPIRITS*	Grappa	Grape pomace	None other than distillation base	Italy	Poli, Romano Levi
	Marc			France	Domaine Roulot
	Orujo			Spain	Viña Mein
	Bagaceira			Portugal	Carvalho Ribeiro & Ferreira
	Tresterbrand			Germany	Zenz-Pohl
	Tsipouro			Greece	Tsilili
	Tsikoudia			Greece (Crete)	Tsilili
	Zivania			Cyprus	Vassilakis
	Törkölypálinka			Hungary	Gellavilla
	Chacha			Georgia	Tbilvino
	* Important to state "grape pomace" as the fermentation/ distillation base for this category. Not only using the word "grape"				



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SÔCHŪ/SOJU	Kome Sôchū	Rice	None other than distillation base	Japan/South Korea	Heiwa Shuzo
	Mugi Sôchū	Barley			Tensei Distillery
	Imo Sôchū	Sweet Potato			Kuroki Honten
	Kokuto Sôchū	Brown Sugar			Nishihira Distillery
	Soba Sôchū	Buck Wheat			Takara Distillery
	Kasutori Sôchū	Sake Lees			Hakusen Shuzo
	Kuri Sôchū	Chestnuts			Yamato Brewery
SUGAR CANE SPIRITS	Rhum Agricole	Sugar cane juice	None other than distillation base	Caribbean	Saint James, Kill Devil, Zafra
* Products without a "Type" name, only having a brand name	Rhum Martinique Agricole			Martinique/France	Rhum JM, Clément, J. Bally
	Rhum Traditionnel			Caribbean	Rivière du Mât
	Rhum Guadeloupe			Guadeloupe/France	Damoiseau
	Rhum Réunion			Réunion/France	Isautier
	Malaga Rum			Spain	Lopez Hermanos
	Guatemala Rum			Guatemala	Ron Zacapa
	Madeira Rum			Portugal	William Hinton
	Tafia			Caribbean	La Hechicera
	Cachaça			Brazil	Ypioca
	Clairin			Haiti	Distillery Arawaks
Guaro	Latin America			Antioqueño	
** In this category, since it is concidered being parent of Rhum. Note that "Base" could be other than sugar cane	Rhum Industrielle	Molasses	Vanilla, Cinnamon, Clove, Allspice etc	Caribbean	Captain Morgan, Bacardi
	Mekhong/Sangsom *			Thailand	Mekhong, Sangsom
	Ceylon Arrack **	Sugar cane/Red Rice/ Coconut flower sap	None other than distillation base	India	Rockland Distilleries
	Batavia Arrack **			Indonesia	Van Oosten

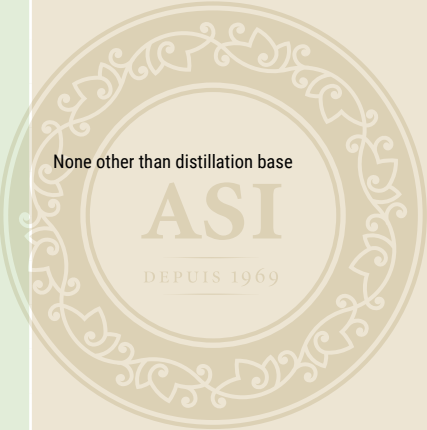


CATEGORY	TYPE OF BEVERAGE	FERMENTATION/ DISTILLATION BASE	AROMATIC COMPONENTS	ORIGIN, EITHER STATED OR COMMON	BRANDS
WHISKY/WHISKEY	Blended Whisky	Grain	None other than distillation base	Uk	Johnnie Walker, Bell’s, Famous Grouse
	Grain Whisky			Uk	Teeling, Famous Grouse
	Malt Whisky	Barley		Uk	Springbank, Lagavulin, Bowmore
	Rye Whiskey	Rye		US	Knob Creek, Sazerac, Bulleit
	Wheat Whiskey	Wheat		US	Bernheim, Catskill Distilling
	Corn Whiskey	Corn		US	Hudson, Mellow Corn
	Bourbon			US	Pappy van Winkel, Jim Beam, Blanton’s
	Tennessee Whiskey			US	Jack Daniels, Prichard’s
LIQUEURS	Herb Liqueur	Grape wine/Grain/Sugar Cane	Herbs	Global	Chartreuse, Sambuca, Galliano
	Fruit Liqueur		Fruits		Limoncello, Curaçao
	Berry Liqueur		Berries		Lakka, Chambord, Mirto
	Flower Liqueur		Flowers		St-Germain, Creme de Violette, Génépi
	Honey Liqueur		Honey/Whisky		Drambuie, Irish Mist, Krupnik
	Cream/Emulsion/Egg Liqueur		Whiskey/Fruits		Baileys, Amarula, Irish Cream, Bols
	Nut/KernelLiqueur		Nuts/Chocolate/Coffee		Frangelico, Malibou, Eau de Noix Serres, Kahlua
	Vegetal Liqueur		Plant based material		Liquorice, Agave, Tea?
	Vegetable Liqueur		Vegetables		Cucumber, Chili etc?



CATEGORY	TYPE OF BEVERAGE	FERMENTATION/ DISTILLATION BASE	AROMATIC COMPONENTS	ORIGIN, EITHER STATED OR COMMON	BRANDS
BITTERS	Aperitif Bitters	Grape wine/Grain	Gentiana, Wormwood, Mugwort, cloves, cinnamon, ginger, star anise, citrus peel, coriander, sage, basil, thyme, chamomile, quinine, juniper berries, Etc	Global	Campari, Aperol
	Digestif Bitters				Amaro, Gammeldansk, Fernet, Cynar
	Semi Bitters				Jägermeister, Nordsøbitter, Kuemmerling
	Cocktail Bitters	Grain/Sugar Cane			Angostura bitter, Peychaud, Fee Brothers
AROMATIZED WINES	Vermouth	Grape wine	Mugwort, Wormwood, Tree wormwood	Global	Punt e Mes, Martini, Noilly Prat, Carpano
	Quinquina		Quinine + Various botanicals		Byrrh, Lillet
	Chinato		Various botanicals	Italy	Borgogno
	Americano				Cocchi
	Vino Amaro		Gentian root + Various botanicals		Giovanni Bosca, Antica Erboristeria Cappelletti
	Egg-based Aromatized Wines		Egg (Marsala Cremovo)	Marsala, Sicily	Sperone, Radicati



CATEGORY	TYPE OF BEVERAGE	FERMENTATION/ DISTILLATION BASE	AROMATIC COMPONENTS	ORIGIN, EITHER STATED OR COMMON	BRANDS
FORTIFIED WINES The category is divided after their appellations. Be prepared to state the substyles within the types of fortified wines. See examples below.	Banyuls	Grape wine	None other than distillation base 	France	Gérard Bertrand,
	Rivesaltes				Gérard Bertrand
	Muscat Beaumes de Venise				Paul Jaboulet, Famille Perrin
	Malaga			Spain	Jorge Ordoñez, Bentomiz
	Sherry				Emilio Lustau, Osborne
	Port Wine			Portugal	Niepoort, Grahams
	Madeira				Cossart Gordon, Vinhos Barbeito
	Moscatel de Setúbal				José Maria da Fonseca, Bacalhoa
	Rutherglen Muscat			Australia	Campbell´s Wines, Chambers Rosewood
	Rutherglen Topaque				Chambers Rosewood, Morris of Rutherglen
	Apera				Chambers Rosewood, Emu Wine Company
	Cape Vintage			South Africa	De Krans, Simonsig
	Marsala			Italy	Marco de Bartoli, Florio
Examples of Fortified wines and the substyles connected with them.	Sherry	Fino			
		Manzanilla			
		Amontillado			
		Palo Cortado			
		Oloroso			
		Moscatel			
		PX			



CATEGORY	TYPE OF BEVERAGE	FERMENTATION/ DISTILLATION BASE	AROMATIC COMPONENTS	ORIGIN, EITHER STATED OR COMMON	BRANDS
	Port	Ruby Port			
		Vintage Port			
		Single Quinta Vintage Port			
		Late Bottled Vintage Port			
		Crusted Port			
		Tawny Port			
		Colheita			
	Madeira	Sercial			
		Verdelho			
		Boal			
		Malmsey			
	Marsala	Ambra			
		Oro			
		Rubino			
	Banyuls				
		Banyuls Blanc			
		Banyuls Traditional			
		Banyuls Rimage			
		Banyuls Grand Cru			
		Rimage Mise Tardive			



CATEGORY	TYPE OF BEVERAGE	FERMENTATION/ DISTILLATION BASE	AROMATIC COMPONENTS	ORIGIN, EITHER STATED OR COMMON	BRANDS
MISTELLAS* "Mistella" or "Vin de liqueur" is made from unfermented fruit must with added alcohol or fruit steeped in alcohol, preventing fermentation (not to be confused with fruits macerated in a distillate above 25% abv). It differs from Fortified wines which are wines that have been fortified during or after the fermentation.	Pineau de Charentes	Grape must	None other than maceration base	France	Jean-Luc Pasquet, Remy Martin
					Domaine Chiroulet, Château Laubade
					Château Ricardelle, Cave de Roquebrun
					Lanson, Egly Ouriet
					Anne & Jean-Francois Ganevat, Domaine Labet
				South Africa	Kaapzicht, Badsberg
				France	Christian Drouin Coeur de Lion, Boulard
					Distilleries & Domaines de Provence
		Apple must		France	Daishichi, Nate Shuzo
					Kozaemon, Ninki-Ichi
		Peach		Japan	
		Plum			
		Yuzu Citrus			





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SAKE * Be Prepared to state the sub levels/Production sub levels details if asked for	Junmai Daiginjo-shu	Rice	None other than fermentation base	Global (Mainly Japan)	Aramasa
	Daiginjo-shu				Daishichi Sake Brewery
	Junmai Ginjo-shu				Nabedana ink
	Ginjo-shu				Takashimizu
	Junmai-shu				Ninki Ichi
	Honjōzō -shu				Daimon Brewery Co
	Futsū-shu				Miyasaka Brewing Co
	Sub-levels/Production details in the Sake category	Tokubetsu			
		Koshu			
		Genshu			
		Kijoshu			
		Nigori			
		Happo-shu			
		Taru-zake			
		Nama			
Kimoto					
Yamahai					



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INTERNATIONALE

► **ASI SYNONYMS: TASTE AND AROMA
DESCRIPTORS**



► ASI SYNONYMS: TASTE AND AROMA DESCRIPTORS

Below is a list of general descriptors or synonyms and there are many more that could be added. Sommeliers are not confined to what is listed here. Other useful resources are:
WSET <https://www.wsetglobal.com>;
CMS <http://www.courtformastersommeliers.org>

Purpose:

To provide examples of terms to aid in the description and evaluation of wine and beverages

MAIN GROUPS	VARIATIONS		SYNONYMS/DESCRIPTORS
FLORAL	Dried/Fresh	White	Elderflowers, Lily of the Valley, Orange blossom, Jasmine, Gardenia, Hawthorne...
		Blue	Violet, Lavender...
		Red	Roses, Geranium, Hibiscus...
FRUITY	Unripe/Ripe/Overripe/ Cooked/Jammy/Peel/ Grilled/Baked/Dried	Tropical	Pineapple, Mango, Papaya, Lychee, Banana, Rockmelon, Ginger, Guava, Jackfruit, Passion fruit ...
		Pome Fruit	Pear, Apple, Quince,...
		Stonefruit	Apricot, Peach, Plum ...
		Citrus	Lemon, Lime, Orange, Grapefruit, Mikan/Mandarin, Yusu, Pomelo...
		Berry	Strawberry, Raspberry, Blueberry, Blackberry, Bramble...
		Red Fruit	
		Black Fruit	
EARTHY	Inorganic		Limestone, Flint, Wet Stones, Chalk, Gravel, Graphite, Salty...
	Organic		Forest floor, Truffle, Mushrooms, damp leaves, compost, Petrichor...
CHEMICAL			Petrol, Medicinal, Rubber, Burnt rubber, Tar, Plastic, Volatile Acidity, Artificial, Synthetic...
HERBACEOUS	Dried/Fresh		Rosemary, Sage, Thyme, Chamomile, Tomato leaf, Eucalyptus, Mint, Camphor, Pine needle, Leaves, Licorice, Tobacco, Nettles, ...



MAIN GROUPS	VARIATIONS		SYNONYMS/DESCRIPTORS
VEGETAL	Fresh/Cooked		Grassy, Hay, Straw, Green capsicum, Asparagus, Broccoli, Olive, Cucumber...
SPICE	Pungent spices/ Sweet spices/ Baking spices		White pepper, Black pepper, Saffron, Vanilla, Clove, Cinnamon, Nutmeg, Cardamom, Dried ginger...
WOOD - DERIVED FROM BARREL AGING, WOOD CHIPS, WOOD STAVES.	Charred/Raw/Burnt		Cedar, Charred wood, Smoke, Coconut, Vanilla, Toast, Resin...
CONFECTIONARY/CARAMEL			Honey, Butterscotch, Toffee, Caramel, Molasses, Confectionary, Bubblegum...
UMAMI			Soy sauce, Miso, Mushrooms, Dried meat, Jerky, Marmite/Vegemite...
NUTS & KERNELS	Fresh/Roasted		Walnuts, Hazelnuts, Almonds, Coffee, Chocolate...
LACTIC			Milk, Cheese, Butter, Cream, Sour cream, Yoghurt, Diacetyl (Butter)...
MICROBIOLOGICAL			Mouldy, Fresh yeast, Lees...
ANIMAL			Leather, Wool, Meaty, Blood, Manure, Farmyard, Wet Dog...
TERTIARY/AGED			Leather, Forest floor, Earth, Mushroom, Game, Tobacco, Vegetal, Wet leaves, Savoury, Meaty, Farmyard, Compost, Dusty, Bacon, Honey (not oak), Hay, Straw, Prunes, Raisins, figs, Dried cherries, Dried apricot, Dried cranberry, Dried apple, Dried banana...
BAKED			Bread, Bread dough, Toast, Brioche, Dough, Yeast, Biscuit, Pastry...
OXIDATIVE			almond, marzipan, hazelnut, walnut, chocolate, coffee, toffee, caramel, cured meat, savoury, arancio...
REDUCTION/REDUCTIVE			Garlic, cabbage, blocked drain, onion, burnt rubber, smoke...
MATURITY			Youthful, developing, developed, tired.



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