

## Advice for tasting wines at the Château Vent d'Autan

en biodynamie contrôlée depuis 1991 *DE METER*

Wine tasting is an individual experience which calls upon your senses and thoughts  
A tasting session must occur in peace because you need concentration  
Tasting is best done just before meal, because appetite enhances sensitivity  
The glass is a taster's most important tool (you must not fill up the glass entirely)  
By tasting wine often, you develop an olfactory memory

### Eye (shade, colour, brilliance, clarity and richness of the wine))

The first stage when tasting wine is to look at it  
Natural light is the best to assess a wine's colour  
The colour of a wine gives clues as to its age, its character, its origin, ...  
To hold the glass by the stem  
To see if the wine is clear, hold the glass against a white background  
Holding the wine up to a light bulb is a good way to observe the clarity  
Tilt the glass while holding it away from you to observe the wine's appearance  
To swirl the wine around the glass and observe the drops that fall back down the sides of the glass gives an indication of the wine's viscosity  
There is a link between the intensity of the colour and the aromas of the wine  
The colour's depth is related to different agents : soil, climat, grape variety  
At **Château Vent d'Autan** the Coteaux du Quercy wine has a nice deep red, almost black hue, slightly purple for the Cahors wine  
Wine does not have total clarity because it is a living thing produced by traditional methods  
Sediment is a sign that the wine has been cleared as little as possible before bottling, it is general for organic and bio-dynamic wine  
Wines with a high alcohol or sugar content tend to stick to the glass, forming tears as they fall down

### Nose (richness of the aroma)

To sniff the wine right after it has been poured into the glass  
To swirl the wine around the glass to aerate it  
To smell the volatile substances released thanks to aeration  
To agitate the wine so as to break its surface, and to smell again  
Red fruits aromas are more present in red wines  
At **Château Vent d'Autan** red wine has a bouquet with all the nuances of ripe grapes : spices, liquorice, leather, violets, ... The unique aroma of the Vendange de Novembre is a combination of honey, lime and apple  
The wine's fragrance originates from the soil, the grape variety, ...

### Mouth (initial contact with the mouth, the structure, final sensations and conclusion)

The wine's temperature alters the perfection of flavours (Idéal temperature is 17/18° for the red wine and chilled for the Vendanges Tardives)  
The retro-olfaction allows you the perception of the aromas and flavours  
Wine is a drink rich in personal sensations  
During the spring the wine has no aroma, but by the beginning of July the aroma of the wine is evident  
Wine, especially young wine, is subject to the vine's vegetative life cycle (it is lightly effervescent when the sap starts rising)  
Wine retains the memory of its life as a grape on the vine, and in ageing, the wine tends to follow both lunar and temperature cycles  
**Château Vent d'Autan** produces organically, a wine with plenty of expression and has the stamp of the soil and methods of cultivation. The evolving of the red wines are typified by structure (tannins and acidity) which offer a variety of shades after period of ageing. Then 3 or 4 years the grapes have been harvested the wine is ready to sell. The Vendange de Novembre is produced from botrytized grapes from the Mauzac variety.

**General information :** **Château Vent d'Autan** is situated in 5.5 hectares and produces red wines and sweet white wine. Its range consists of Appellation d'Origine Contrôlée and local wines. The whole of the property is organic. The total yield is approximately 10/12hl per hectare for the white wine, and 20/48hl per hectare for the red. The harvesting of the grapes is 50% by hand and 50% by machine. The vinification occurs without using external yeast or adding sugar. The wine matures in large vats, barrels and casks. The SO<sub>2</sub> average is 20mg/l for the red wine and 33mg/l for the white. The wine is estate bottled with the own automated bottling assembly line.