



TASTING SUMMARY

Date: 12/19/16 - Session No. 183 Open ___ Blind X Theme: Sparkling Wines No. of Participants 17

Wines	Price US\$	Average Scores					
		Mediocre (75 or less)	Acceptable (76 – 80)	Good (81-85)	Very good (86-89)	Excellent (90-95)	Exceptional (96 -100)
1. - Conde de Caralt Blanc de Blancs, Cava, Spain	15				88		
2. -Franck Bonville Grand Cru Brut, Champagne, France	45				89		
3. - Foss Marai Prosecco Extra Dry, Valdobbiadene, Italy	20				89		
4.- De Margerie Bouzy Rouge Pinot Noir, Coteaux Champenois, France	35				NA		

Overview:

Eleven out of 17 participants turned in the tasting forms. Four participants only evaluated the Pinot Noir and for that reason no score was calculated. One comment said that the latter was “very light”. Overall the wines were rated as “very good”

This tasting showed a very wide range amongst the participants scoring for the Cava and the Prosecco with ranges of 10 points. The scores were closer for the Champaign with scores between 84 and 93 points. This contrasts with the narrower ranges observed when we taste still wines (particularly reds)

Best Rated Wine: There is tie between the Champaign and the Prosecco at 89 points

Best Value for Money: It looks that the best value for money is the Conde de Caralt Blanc de Blancs with 88 pints (very good) for \$15