

TASTING NOTES

Noting your impressions during a tea tasting helps you articulate your reactions, and naming them more precisely helps you define them. As you repeat this very entertaining exercise, you'll be amazed by your progress—maybe with practice you'll become a tea sommelier yourself one day!

• INFORMATION •

Tea name _____

Origin _____

Color _____

Infusion time _____

Water temperature _____

Other information _____

• DRY LEAVES •

Appearance _____

Color _____

Aromas _____

• INFUSION •

Appearance _____

Color _____

Aromas _____

• LIQUOR •

Color _____

Mouthfeel _____

Flavors _____

Aromas _____

Aftertaste and organoleptic profile _____

You can download a tasting note form from
www.ecoleduthe.com/fichedegustation.pdf.