

Recommended Tasting Samples

STILL WINES – EU

Country/Region	Wine Style	Name of the Wine to be Tasted
BORDEAUX Essential	Red	Generic Bordeaux AC Cru Bourgeois Haut-Médoc Cru Classé Saint-Émilion Grand Cru or Pomerol
	Sweet White	Sauternes or Barsac
Optional	Dry White	Generic Bordeaux AC Graves or Pessac-Léognan (oak-matured)
THE DORDOGNE AND SOUTH WEST FRANCE Optional	Red	Cahors or Madiran
BURGUNDY Essential	Red	Bourgogne Rouge AC Village or Premier Cru level wine from Côte d'Or Beaujolais AC Beaujolais Villages or Cru
	White	Village or Premier Cru level Chablis Village or Premier Cru level wine from Côte d'Or
Optional	White	Mâcon or Mâcon Villages
ALSACE Essential	Dry or Off-Dry White	At least one of the following: Riesling Gewurztraminer Pinot Gris
	Optional	Sweet White
THE LOIRE VALLEY Essential	White	Premium dry Chenin Blanc Sancerre or Pouilly-Fumé
	Optional	Red
	White	Muscadet or Muscadet Sur Lie
THE RHÔNE VALLEY Essential	Red	Premium Northern Rhône Syrah Châteauneuf-du-Pape or Gigondas Côtes du Rhône or Côtes du Rhône Villages
	Optional	Red
	White	Condrieu
SOUTHERN FRANCE Essential	Red	Corbières, Fitou or Minervois
	Optional	Red
	Rosé	e.g. Côtes de Provence. A rosé from the Southern Rhône would also be acceptable.
GERMANY Essential	White	Riesling Kabinett or Spätlese VDP dry Riesling
	Optional	White
AUSTRIA Essential	White	Grüner Veltliner

Country/Region	Wine Style	Name of the Wine to be Tasted
TOKAJ Essential	White	Tokaji Aszú
GREECE Optional	Red	Naoussa or Nemea
ITALY Essential	Red	Barolo or Barbaresco Valpolicella or Amarone della Valpolicella Chianti Classico Riserva Any southern Italian red (e.g. Taurasi)
	White	Veneto Pinot Grigio
Optional	Red	Chianti
	White	Pinot Grigio from Alto Adige, Trentino or Friuli–Venezia Giulia Soave
SPAIN Essential	Red	Rioja Reserva or Gran Reserva Ribera del Duero Priorat
	White	Rías Baixas or Rueda
Optional	Red	Monastrell-based wine e.g. Jumilla
PORTUGAL Optional	Red	Douro, Dão or Alentejo

STILL WINES – NEW WORLD

Country/Region	Wine Style	Name of the Wine to be Tasted
REGIONAL SPECIALITIES Essential	Red	California Zinfandel Chilean Carmenère Argentinian Malbec South African Pinotage Australian Shiraz
	Dry White	Argentinian Torrontés South African Chenin Blanc Hunter Valley Semillon Eden or Clare Valley Riesling Marlborough Sauvignon Blanc
Optional	Rosé	White Zinfandel
	Sweet White	Canadian Icewine
INTERNATIONAL VARIETIES Essential *	Red	At least one of each of the following: Cabernet Sauvignon Merlot Pinot Noir Grenache or Grenache blend
	White	Chardonnay (at least one wine)
	Red or White	High-volume, inexpensive brand – single varietal wine or blend
Optional	Red	Syrah/Shiraz (preferably not from Australia as this sample has been covered in <i>Regional Specialities</i>)
	White	Sauvignon Blanc (preferably not from New Zealand as this sample has been covered in <i>Regional Specialities</i>)

* As these grape varieties are grown in a number of New World countries, you are able to select from the wine styles that are most prominent in your market. Wines should be selected from regions that appear in this Specification. If tasting more than one wine of the same grape variety, the wines should either come from different countries or be noticeably different in style (i.e. due to climatic factors or winemaking).

SPARKLING WINES

Country/Region	Name of the Wine to be Tasted
CHAMPAGNE Essential	Non-vintage Champagne
FRANCE Optional	Crémant
ITALY Essential	Asti, Prosecco
SPAIN Essential	Cava
NEW WORLD Essential	New World traditional method sparkling wine

FORTIFIED WINES

Country/Region	Name of the Wine to be Tasted
SPAIN Essential	Fino or Manzanilla Dry Amontillado or dry Oloroso
Optional	Medium or Cream Sherry
PORTUGAL Essential	Late Bottled Vintage Port or Vintage Port Age Indicated Tawny Port
FORTIFIED MUSCATS Optional	Muscat de Beaugues-de-Venise Rutherglen Muscat