

## How to use Clef du vin?

Type of wine	Grape varieties	Examples	How to use Clef du vin?
Fresh, lively, aromatic white wines	Sauvignon Blanc Riesling Pinot Gris	Riesling Washington (USA) Sauvignon blanc Napa Valley (USA) Pouilly-Fumé, Sancerre, Chablis (Fr)	1 s = Fruit aromas appears 2 s = Rounder wine 3 s = Fruit aromas fall down. Wine is richer
Woody Chardonnay and round white grapes	Chardonnay Roussane, Marsanne viognier Grüner Veltliner	Chardonnay, Sonoma Coast, (California), Chardonnay Victoria, (Australia), Meursault, Graves, Puligny-Montrachet (Fr)	1 s = Fruit aromas come out 2 s = Wine rounder, balanced, graceful. Intense fruity 3 s = Ripe fruit scent appears
Supple and fruity red wines	Zinfandel Pinot Noir Barbaresco Barolo Gamay	Zinfandel, Rockpile , Pinot Noir, Sonoma Coast (USA) ,Pinot Noir, Martinborough, (New Zealand) , Margon, Moulin à vent, Gigondas (Fr)	1 s = Wine becomes smoother 2 s = Fruit aromas come out 3 s = Wine becomes rounder, balanced, graceful 4-5 s = Ripe fruit scent come out
Spicy red wines	Zinfandel Syrah Grenache Merlot Nebbiolo	Zinfandel, Atlas Peak , Syrah, Central Coast (USA) Malbec, Mendoza, (Argentina) Côte-Roties, France, Pomerol, Saint Emilion (Fr)	2 s = Wine becomes smoother 3 s = fruity and spicy aromas grow 4 s = wine becomes rounder, richer, harmonious 5 s = Ripe fruit aromas grow. Wine is richer.
Woody and tannic red wines	Cabernet Sauvignon Merlot Malbec Tannat	Cabernet-Sauvignon ; Stag Leaps District (USA), Napa Valley (USA) Puente Alto (Chile) Pauillac, Madiran, Cahors (Fr)	2 s = Rounder wine 3 s = Woody scent fall down. The wine is more balanced 4 s = Well integrated tannin. Rounder wine 5 s = Ripe wine, rich and balanced.