



Lallemand sponsored Meeting, White Hall Winery (Virginia), July 15th 2003

ICV Mouthfeel Sensory Evaluation Protocol : Red Wines

- ◆ **Volume (Mouthfeel).** The sensation of fullness of wine in the mouth provided by a standardized quantity of wine: 10 ml. This is the first descriptor after putting wine in the mouth. Introduce a wine in a single sip into the mouth. Do not move the wine with the tongue or aspirate air. Hold the head upright and do not move the tongue. Evaluate and note the intensity of the tactual pressure of the wine on the tongue, the lips and the area forward of the tongue. The measure has to be done within 3 seconds after the wine is put in the mouth [author's note: it is important to standardize the rhythm of the tasting. A longer or shorter contact between wine and mouth membranes changes the sensation]. Keep the wine in the mouth.

- ◆ **Acidity.** The sensation of acid is defined by a solution of tartaric acid in water. This is the second quantifying descriptor after putting the wine in the mouth. Hold the head upright. Move the wine by raising the tongue one time against the palate without creating any pressure on one against the other. Evaluate and note the sensation of acid on the lateral receptors of the rear half of the tongue. The measure has to be done within 3 seconds after having measured the mouthfeel. Keep the wine in the mouth.

- ◆ **Tannin Intensity.** The sensation of an aggressive feeling on the mouth membranes caused by red wine in the mouth. This is the third quantifying descriptor after the wine is in the mouth. Hold the head upright. After a delay of two seconds after the measure of the acidity, run the tongue two times against the palate from back to front. Each effort should last one second and there should be a one second interval between them. The tongue should then be run always exercising the same muscular effort. Evaluate and note the intensity of the

friction generated by the second passage of the tongue on the palate. After two seconds, you have to disgorge.

- ◆ **Astringency.** The sensation of an aggressive feeling on the lip membranes caused by wine after it has been spit out. This is the fourth quantifying descriptor after putting wine in the mouth. Hold the head straight after spitting. After a delay of two seconds, run the upper lip two times against the upper incisors. Each time should take one second and there should be a one second interval between them. The lip is run from up to down and always exercising the same muscular effort. Evaluate and note the intensity of the force of friction caused by the second movement of the lip against the teeth.

- ◆ **Dryness.** The sensation of an aggressive feeling on the mouth membranes caused by wine after it has been spit out. This is the fifth quantifying descriptor after putting the wine in the mouth. Hold the head upright. After a delay of two seconds after having measured the astringency, pass the tongue two times against the palate from back to front. Each effort should last one second and there should be a one second interval between them. The tongue is to be moved always exercising the same muscular effort. Evaluate and note the intensity of the force of friction generated by the second passage of the tongue against the palate.

- ◆ **Bitterness.** The sensation of bitterness is defined by a solution of caffeine in water. This is the sixth quantifying descriptor after the wine is in the mouth. Hold the head upright. Evaluate and note the intensity of the bitterness on the sublingual receptors on the back third of the tongue. The measure has to be done within 2 seconds after measuring the dryness.

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