

# Certified Pommelier Exam

## Structured Sensory Analysis

### Appearance - 2 pts

Clarity: Clear, Cloudy, Opaque	
Intensity: Pale, Medium, Deep	
Color: Straw, Yellow, Gold, Amber, Copper, Pink, Red, Purple, Tawny	
Carbonation: Still, Petillant, Sparkling	

### Aroma - 5 pts

Condition: Clean, Flawed (if flawed, name the flaw)	
Aroma Intensity: Light, Medium, Pronounced	
Aroma Characteristics:	

### Palate - 12 pts

Sweetness: Dry, Semi-dry, Semi-sweet, Sweet	
Acidity: Low, Medium, High	
Tannin: Low, Medium, High	
Flavor Intensity: Low, Medium, High	
Flavor Characteristics:	
Body: Light, Medium, Full	
Finish: Short, Medium, Long	
Complexity: Low, Medium, High	

### Conclusion - 1 pt

Quality: Faulty, Poor, Acceptable, Good, Very good, Outstanding	
---	--

Points possible - 20

Certified Pommelier Exam – This copy is a study tool, but a similar worksheet will be provided to you at time of test taking.

### Possible Aroma and/or Flavors

Primary Aromas and Flavors:

(From the fruit and alcoholic fermentation)

Green fruit	Apple, pear, quince, pear drop, skin or juice
Citrus fruit	Lemon, lime, grapefruit, mandarin, juice or zest
Stone fruit	Apricot, peach, plum, nectarine, skin or juice
Tropical fruit	Mango, guava, banana, lychee, pineapple, banana, passion fruit, melon
Red Fruit	Raspberry, red cherry, red currant, watermelon, cranberry, strawberry
Black Fruit	Blackberry, blueberry, black cherry, black currant
Herbaceous	Green bell pepper, grass, hay, asparagus
Herbal	Eucalyptus, mint, lavender, dried herbs, twigs, resin, lemongrass
Floral	Violets, white flowers, rose
Other	Slate, granite, petrichor, mineral

Secondary Aromas and Flavors:

(From post-fermentation processes)

Yeast (lees, autolysis)	Bread, toast, pastry dough, biscuit
MLF	Butter, cheese, cream, creamy
Barrel	Vanilla, cloves, coconut, cedar, smoke, wood
Phenolics	Farmyard, smoky bacon, clove, vanilla
Other	Orchard floor, mushroom, fusel, briny, honey, honeycomb