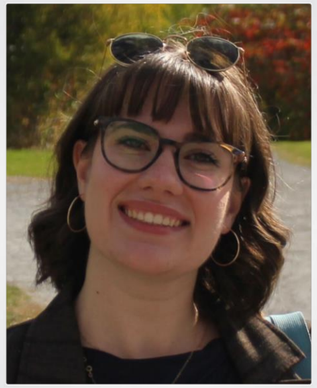
Est. 2019

Choc-Oenology 101

McGill Wine Society



Your Wine Society



Charlotte
President



Nicole
VP Finance



Anya
VP Internal



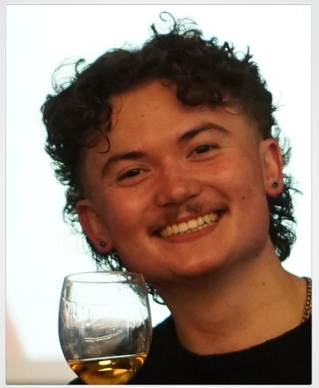
Benji
VP IT



Nolan
VP Oenology



Valerie
VP Oenology



Davis
VP Comps



Daphne
VP Events



Finn
VP Events



Annie
First Year Rep



Florence
First Year Rep



Phillipe
VP External



Kate
Dir. of Comms



Francesco
Dir. of Comms

Land Acknowledgement

The Wine Society and SSMU operates as part of McGill University, which is located on the unceded territories of Indigenous peoples, including the Haudenosaunee and Anishinaabe nations, which has long served as a site of meeting and exchange. The SSMU recognizes and respects these nations as the traditional custodians of the lands and waters on which it is located. It is the responsibility of settlers to work to understand and fight against the ways in which colonial violence manifests in all facets of life, including but not limited to, uplifting and amplifying Indigenous voices.

Why Does Wine and Chocolate Work?

- Wine and chocolate contain a lot of similar compounds (tannins, polyphenols, volatile esters)
- Chocolate can either play into the wine (congruent pairing) or contrast with the wine (complementary pairing), creating a more enjoyable eating/drinking experience
- Red wine and chocolate tend to create congruent pairings and sparkling, white, and rosé tend to create complementary pairings



Congruent Pairing

- Congruent pairings are pairings that attempt to match up the flavours in a wine and a food to intensify and blend the shared flavours and aromas
- i.e. Peppery Steak and Syrah, Oaked Chardonnay and Lobster, Tawny Port and Crème Brûlée



Complementary Pairing

- Complementary pairings are pairings that attempt to contrast the food with the wine to create balance between the wine and the food
- i.e. Sweet Riesling and Spicy Curries, Sauternes and Fried Chicken, Pinot Noir and Salmon



Tasting Tips

- Hold your glass by the stem as to not alter the temperature of your wine
- Cheers bowl-to-bowl to limit breakage
- Swirl your wine to open up more aromas for a better smelling/tasting experience
- After smelling your wine, take a big enough sip to cover your palate with the wine
- Swallow or spit your wine, think about what you tasted!
- Was it fruity? Spicy? Minerally? Talk about it!

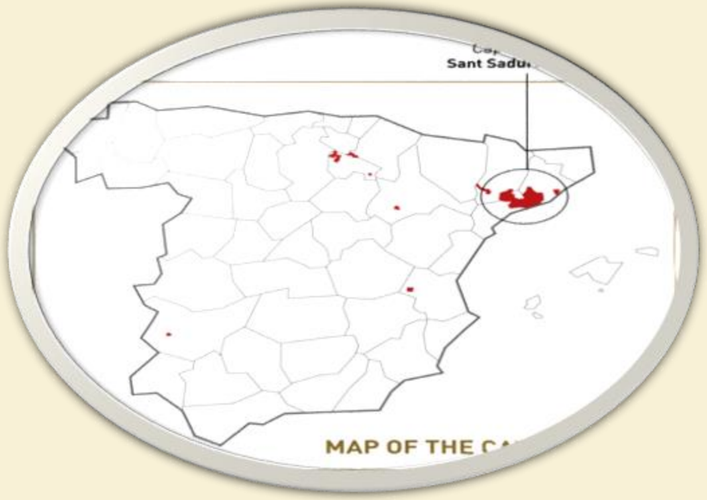
1. 

2. 

3. 

Cava

- Climate: Mediterranean
- Soil: Granite, gravel, and silt
- Spanish sparkling wine made from Parellada, Macabeo, and Xarel-lo in the Northeast of Spain
- Must be made in the Traditional Method of sparkling winemaking (Carbonation done in bottle with yeast)
- Aged on the lees for minimum 9 months





Slido – Wine 1

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 1 - Overview

: Summarocca Cava Gran Reserva Brut Nature

: 38% Parellada, 29% Xarel-lo, 23% Macabeo, 10% Chardonnay

: NV

: Cava

: Spain



Wine No. 1 - Specifics

: Price: 20,85$

: Sugar: 2,6 g/L

: Alcohol: 12%

: Salmon tartare, whipped feta dip

: Lemon, green apple, pear, white flowers



https://www.saq.com/fr/13408929

Wine No. 1 - Vivino

What does this wine taste like?

Light	Bold
Soft	Acidic
Gentle	Fizzy

- Apple, green apple, pea...
  131 mentions of tree fruit notes
- Citrus, lemon, grapefru...
  109 mentions of citrus notes
- Toast, almond, brioche
  69 mentions of ageing notes
- Yeast, cream, sourdough
  45 mentions of yeasty notes
- Minerals, honey, stone
  43 mentions of earthy notes
- Pastry, oak, vanilla
  15 mentions of oaky notes



Chocolate No. 1

- Jacquot 70% Dark Chocolate
  - Balance between sweetness and intensity
  - Deep and sophisticated flavour profile
  - 70% Cocoa creates a bitterness and firmness
  - Taste that lingers on the palate
  - COMPLEMENTARY PAIRING



Rheinhessen

- Climate: Dry maritime
- Soil: Loess, loam, and limestone
- Germany's largest wine region: 27 000 ha
- Located on the left bank of the Rhine
- Very mild climate, well-suited for Pinot Gris, Pinot Blanc, Riesling and Müller-Thurgau
- Produces very fine white, red, and sparkling wine





Slido – Wine 2

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 2 - Overview

: Henkell Trocken

: Alicante Bouschet, Pinot Blanc, Pinot Gris, Riesling

: NV

: Rhinehessen

: Germany



Wine No. 2 - Specifics

: Price: 16,95$

: Sugar: 23 g/L

: Alcohol: 11,5%

: Gougères, char siu bao

: Yellow apple, candied orange, white flowers



https://www.saq.com/fr/122689

Wine No. 2 - Vivino

What does this wine taste like?

Light	Bold
Soft	Acidic
Gentle	Fizzy

- **Apple, pear, green appl...**
  568 mentions of tree fruit notes
- **Citrus, lemon, lime**
  342 mentions of citrus notes
- **Honey, minerals, stone**
  198 mentions of earthy notes
- **Yeast, cream, cheese**
  78 mentions of yeasty notes
- **Toast, brioche, biscuit**
  49 mentions of ageing notes



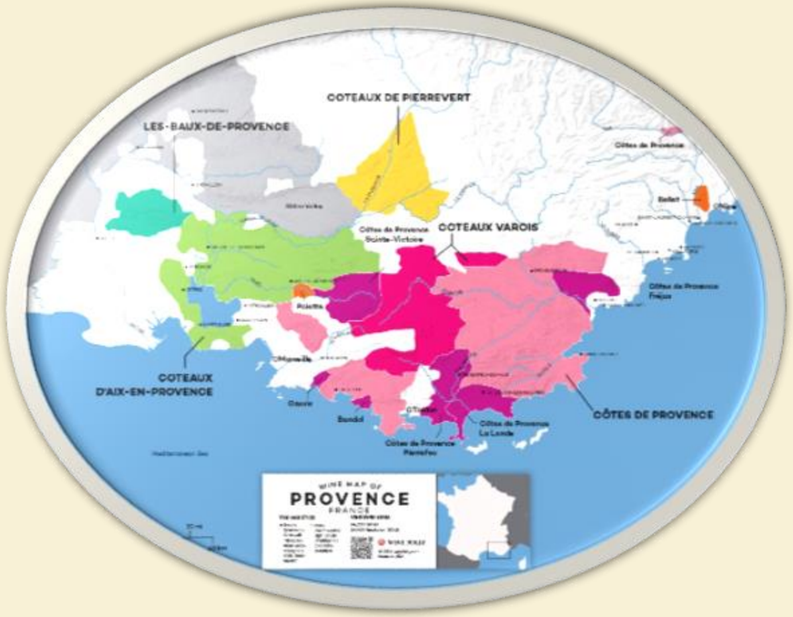
Chocolate No. 2

- Cadbury Caramilk
  - Caramel has a sweet yet intense flavour
  - Subtle notes of butter and nuts
  - Milk chocolate exterior is soft and decadent.
  - Smooth, milky flavour and buttery smooth
  - CONGRUENT PAIRING



Coteaux d'Aix-En-Provence

- Climate: Mediterranean
- Soil: Limestone and clay
- Known primarily for rosé - Provençal Style: dry, crisp, refreshing, red fruit forward
- Primary grapes: Grenache, Cinsault, Syrah
- Produces excellent dry whites and reds
- Terroir distinctly marked by *Le mistral*, strong wind from the north; keeps the soil and grapes dry and disease free





How Rosé Is Made

- 2 major processes - Saignée and Maceration
- Saignée:
  - Red wine is made normally
  - Grapes are pressed early in fermentation, removing a lighter juice that is then made into rosé wine
- Maceration:
  - Red grapes are crushed and they are left in contact with their skins for up to 48 hours
  - Length of time the grapes are left macerating decides the depth of wine colour

Slido – Wine 3

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 3 - Overview

: Les Béatines Coteaux d'Aix-en-Provence

: 50% Grenache, 30% Syrah, 20% Cinsault

: 2024

: Coteaux d'Aix-en-Provence

: France



Wine No. 3 - Specifics

: Price: 24,25$

: Sugar: 1,2 g/L

: Alcohol: 13,5%

: Guacamole, seafood paella

: Strawberry, raspberry, watermelon, honeydew



https://www.saq.com/fr/11232261

Wine No. 3 - Vivino

What does this wine taste like?

Light	Bold
Dry	Sweet
Soft	Acidic

- **Raspberry, red fruit, s...**
  15 mentions of red fruit notes
- **Citrus, lemon, pink gra...**
  11 mentions of citrus notes
- **Apple, peach, nectarine**
  8 mentions of tree fruit notes
- **Minerals, flint**
  3 mentions of earthy notes
- **Vanilla**
  1 mentions of oaky notes



Chocolate No. 3

- Lindt Lindor White Chocolate
  - Higher ratio of cocoa butter
  - Lack of cocoa solids
  - sweet, light, and delicate taste
  - Balanced flavour and decadent texture
  - COMPLEMENTARY PAIRING



Beaujolais (AOC)

- Soil: Clay, limestone, and sandstone
- Climate: Semi-continental (hot summer, cool winter)
- Almost exclusively Gamay (~98% of vines)
- Fruity and easy drinking reds that pair with almost anything
- Very hilly region, allowing for many vineyards to be situated on south-facing slopes, increasing sun exposure and grape ripeness
- Usually undergoes carbonic maceration
- Notes of red cherry, cranberry, banana, mushroom, and violet flower





Slido – Wine 4 **Different Slido Link

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/dYeWg7HiC96RFDFtBg5ZQL #2521540

Wine No. 4 - Overview

: Château Cambon Beaujolais

: Gamay

: 2024

: Beaujolais (AOC)

: France



Wine No. 4 - Specifics

: Price: 19,60$

: Sugar: 1,8 g/L

: Alcohol: 12%

: Potato croquettes, apricot glazed ham

: Candied cherry, raspberry, peony, liquorice



https://www.saq.com/fr/15495886

Wine No. 4 - Vivino

What does this wine taste like?

Light	Bold
Smooth	Tannic
Dry	Sweet
Soft	Acidic

- Raspberry, strawberry, ...
  555 mentions of red fruit notes
- Earthy, leather, minera...
  193 mentions of earthy notes
- Blackberry, jam, bluebe...
  93 mentions of black fruit notes
- Pepper, licorice, cinna...
  72 mentions of spices notes
- Oak, cola, vanilla
  65 mentions of oaky notes
- Banana, cheese, yeast
  39 mentions of yeasty notes



Chocolate No. 4

- Lindt Swiss Classic Milk Chocolate
  - 40% Cocoa solids, sweeter and meltier
  - Rich and creamy texture
  - Classic and smooth
  - Full-sensory and decadent
  - CONGRUENT PAIRING



Questions? Come see us!

- Looking for some Valentine's Day recommendations?
  - Something sparkly and classic? Try Tribaut Schloesser Brut Reserve (42,00$)
  - Something fruity and elegant? Try Bargemone Côteaux d'Aix-en-Provence (21,45$)

Let us know what you think!



Join us at our upcoming events:

Feb. 18. Barolo 102

Mar. 18. Riesling 1v1

MWS
Est. 2019

Thank You!

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