



MODRI LES NOIRS 2019

RICHARD PFISTER

Meet an expert in sensory analysis
and oenology

OCTOBER 20, 2019
KENDOV DVOREC -RELAIS &
CHÂTEAU



**MODRI
LES
NOIRS**

19. — 20. 10. 2019
HOTEL KENDOV DVOREC

MODRI LES NOIRS IS THE FIRST AND ONLY FESTIVAL AND
MASTERCLASS OF PINOT NOIRS IN THE REGION.
IT IS ORGANISED BY TILIA ESTATE, SLOVENIA



UNCOVERING PINOT NOIR AROMAS

A special guest of Modri Les Noirs, the first and only Festival of Pinot Noirs in the region, organised by TILIA Estate, is Richard Pfister. He is an engineer in oenology and viticulture, and a perfumer from Switzerland. Richard will lead a session designed as a mix of theory and smelling exercises, that will allow participants to immerse in the fabulous world of the smells and aromas of this noble beverage. He will talk about specific aromas of Pinot Noir and how we can try to act on them. Reserve your seat – you will be taken on the beautiful journey of the aromatic expression of wines. See you on Sunday, October 20th!

BY: TONJA BLATNIK, IUFC

- Smells and aromas take us on emotive journey. Both are powerful senses. From a winemaker's perspective, what aromas would you like to create; consequently what emotions would you like to wake up in wine lover?

For me, the more a wine is complex, the more the emotions will be intense. That's why in general I search to bring complexity to wines. But in a more accurate perspective, it's different for each grape. The revelation of the typical aromas of each grape is also a way to enhance emotions for wine lovers.

- Your work is devoted to the relationships between oenology and perfumery. How can knowledge of both areas improve tasting precision and knowledge about wine aromas? How can developing of our senses help us to feel and understand wine?

It's almost always interesting to have cross-knowledge to improve something. Perfumers are much more trained and have a more precise understanding of aromas than winemakers, mostly on aroma molecules. That's why their abilities could be useful to enhance the precision of the tasting and the comprehension of wine aromas. To know the molecules is very helpful for a winemaker, since he could better know how to proceed on the viticulture or the winemaking to avoid or reinforce one molecule, for example. But wine is a different product compare to perfume, that's why it's important to know also oenology before to act. The molecules are not always the same, the alcoholic environments are different.

Pinot noir is one of the most complex wine that can be find, especially because his aromas are few intense and well balanced.

- In your role of the independent consultant about the aromatic expression of wines, in what way do you help winemakers?

I try to bring them a more accurate vision of the aromatic profiles of their wines. Thanks to my perfumer training and my proximity to wine researchers with whom I collaborate often, I can detect not only aromas but molecules. For example, those molecules are very useful to avoid defects or to better understand how to influence positive notes.

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- Who are your clients?

The type of clients I have is very large: all of them who have to deal with aromas. Big companies, little winemakers, researchers, oenology schools, governments, appellation syndicates, etc.

- You are the author of the book *Les Parfums du Vin*, where 152 wine odours are described. Which are specific for Pinot Noir?

In my opinion, Pinot noir is one of the most complex wine that can be find, especial because his aromas are few intense and well balanced. That's why the aroma list huge and also dependant to the type of climate and winemaking process. But for a r winemaking, here are the ten most specific ones for me:

- fruity: blackberry, raspberry, blueberry, cherry
- woody: underwood, oak moss
- floral: violet
- spicy: black pepper
- animal: leather, castoreum.



Never forget that the previous wine will influence a lot the tasting of the next one.

- Can our senses be trained? Sharpened?

Of course yes! The potential of olfaction is huge. We just forgot it step by step after birth to favour for instance view and talking. But we need to train very regularly at the beginning to improve this sense. It's important to do it in an ordered way to help memorization.

- What is typical for Pinot Noirs from cooler-climate vineyards vis a vis Pinot Noir from warm-climate vineyards? What aromas are present in the first group and what in the second?

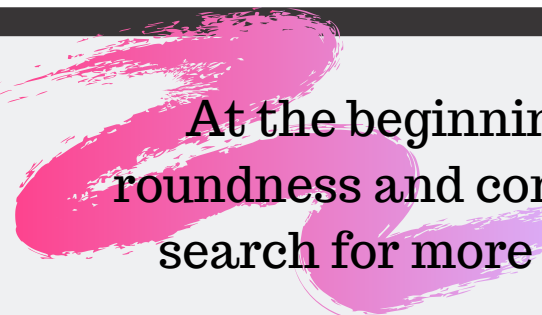
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Both have fruity notes, but cooler climate Pinot noirs have more fresh flavour like blueberry, blackberry and cherry. While warm climate Pinot noir have more strawberry (because of furaneol) and raspberry notes. In general, the spicy, floral and vegetal flavours are more present with cool climate Pinot noirs. Animal, oak moss and underwood aromas can be found on both. Generally, the complexity is higher for cool climate Pinot noirs.

- Does our sensory profiling of wines change over time? Would you agree that every individual goes through “evolution of aromas, tastes”? For example, when younger we tend to prefer are fruity, maybe sweeter wines, complex wine only later? Women vs men - any specifics?

Yes, our sensory profiling of wines can change. It depends of everybody of course, but I don't think it's a question of age. It's more a question of habits and knowledge. At the beginning we search for aromas intensity, roundness and concentration. After a while, we tend to search for more balance, complexity and structure.

I don't think there are clear gender differences.



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- Any special tips for a quality wine tasting?

Almost always blind taste! The slightest information will influence a lot the taster.

Never forget that the previous wine will influence a lot the tasting of the next one. We almost never pay attention to that.

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- What are the "usual suspects" when it comes to aromas of Pinot Noir, and what are the less expected, even weird ones (cola, rose etc.)?

It's difficult for me to speak about usual suspects or weird flavours, because the complexity of wine aromas is huge. So it's theoretically possible to smell a lot of things...But it's interesting to see that the winemaking processes evolution can change a bit the aromatic profiles of Pinot noir. For instance animal notes more intense with whole bunch in addition with indigenous yeast.

- What will your workshop on the occasion of Modri Les Noirs look like?

A mix of theory and smelling exercises. We will first speak about neurophysiology to better understand the differences between the tasters. Then we will explore the links between perfumery and oenology and how perfumery can help us to better understand wine aromas. After that we will speak about wine molecules and the importance to better know them. And finally we will talk about specific aromas of Pinot noir and how we can try to act on them.

WHO IS RICHARD?

- Expert in sensory analysis and oenology
- Lecturer
- Creator of perfumes
- Juror in various international wine competitions
- Journalist at Agri-weekly agricultural press and Obiectiv-wine magazine
- Author of the book: The perfumes of wine. Feel and understand wine (Les parfums du vin : Sentir et comprendre le vin)



- New Wine world is connected with high intensity aromas, and tendency towards uniqueness, even weirdness of wine, while the Old Wine World tends to look for less dramatic aromas. Would you agree?

Often basic consumers need to be reassured and like to have always the same tasting sensations with one same grape: that's in favour of uniqueness. Basic consumers also need more intensity to appreciate a wine, because they don't have all the skills to understand finesse and complexity.

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2nd PINOT NOIR FESTIVAL & MASTER CLASS
19 & 20 October 2019, Hotel Kendov dvorec, Sp. Idrija, Slovenia



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Reserve your seat for Modri Les Noirs - 19 & 20 October

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