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TÊTE-À-TÊTE À TROIS

- CHENIN BLANC -

MYATTS FIELD VINEYARDS

Tête-à-Tête à Trois: At-Home Blind Tasting Challenge

In our Tête-à-Tête à Trois challenge, the three winemakers take fruit from the very same vineyard, harvested at the exact same time. From there, all bets are off.

Each winemaker exerts their own creative vision to craft a wine that captures their distinct style. These small-batch, limited-release wines offer a rare glimpse into the winemaker's mind, showcasing just how much stylistic expression is possible when all other variables are fixed.

What You Need

- A Tête-à-Tête à Trois wine 3-pack
- Wine glasses (3 per guest if you would like to taste the wines side-by-side)
- A phone, tablet, or smart TV to stream the video clip
- Tasting sheets and pens
- Optional palate cleansers: Crusty bread or simple crackers



Hosting Instructions

1. **Prep the Mystery Wines:** Chill all three bottles to approximately 8–12°C, or if using a regular fridge take them out 20 minutes before pouring. Conceal the labels by wrapping them in paper bags or tissue paper, and mark them clearly as Wine 1, 2 and 3.

2. **Pour the Tasting Flights:** Compare the wines side-by-side by pouring a small sample (approx. 50 ml) of Wine 1, 2 and 3 into each guest's three glasses. Side-by-side tasting will allow you to spot subtle differences in aroma, acidity, body, and finish.

3. **Use the tasting sheet to evaluate the wines:** Examine clarity and colour depth. Does oak aging or skin contact make one darker than the others? Identify aromas and flavours; look for green apple, crisp pear, tropical fruit, honey, oak, or yeast complexity. Pay attention to acid levels, texture, weight on the palate, and how long the flavour lingers.

4. **Play the Winemaker Video:** Once each wine has been tasted, scan the QR code or **click here** to stream the short online video. In the video, you will hear each of the three winemakers explain their philosophy, the techniques they used, and what they aimed to achieve in their bottle.

5. Cast Votes & Reveal: Have each guest vote for their favourite wine, and attempt to match which winemaker belongs to each of the wines. Reveal the hidden bottles, announce the winning winemaker, and drop us an email to let us know the results!

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Tête-à-Tête à Trois: Tasting Sheet

WINE 1 ~ Tasting Notes:

Acid	Low	Med	High
Body	Light	Med	Full
Flavour	Light	Med	Pronounced
Finish	Short	Med	Long

WINE 2 ~ Tasting Notes:

Acid	Low	Med	High
Body	Light	Med	Full
Flavour	Light	Med	Pronounced
Finish	Short	Med	Long

WINE 3 ~ Tasting Notes:

Acid	Low	Med	High
Body	Light	Med	Full
Flavour	Light	Med	Pronounced
Finish	Short	Med	Long

My vote goes to:

☐ **WINE 1** ☐ **WINE 2** ☐ **WINE 3**