

■ Wine Vocabulary – English & French

■ 1. Wine Production Vocabulary (Production du vin)

English	Français	Meaning / Explication
Vineyard	vignoble	Area where grapevines are cultivated
Winery	cave / domaine viticole	Place where wine is made
Grapevine	vigne	The plant that produces grapes
Harvest	vendange	The act or season of picking grapes
Vintage	millésime	The year the grapes were harvested
Fermentation	fermentation	Process where sugar becomes alcohol
Barrel / Oak barrel	fût / tonneau en chêne	Container used for aging wine
Aging / Maturation	vieillessement / maturation	Time spent developing flavor before bottling
Blend	assemblage	Mixing wines from different grapes or years
Winemaker / Oenologist	vigneron / œnologue	Person responsible for making wine
Crushing / Pressing	fouillage / pressurage	Extracting juice from grapes
Must	moût	Grape juice before fermentation
Lees	lies	Sediment from yeast and grape solids
Decanting	décantation	Pouring wine to separate it from sediment

■ 2. Wine Tasting Vocabulary (Dégustation du vin)

English	Français	Meaning / Explication
Clarity	limpidité	How clear the wine looks
Hue / Tint	teinte / nuance	Subtle color differences
Legs / Tears	jambes / larmes du vin	Streaks on the glass after swirling
Bouquet	bouquet	The complex aroma developed during aging
Aroma	arôme	The smell of the wine (especially young wines)
Fruity	fruité	Reminds of fruits (red fruits, citrus, etc.)
Floral	floral	Reminds of flowers
Spicy	épicé	Cinnamon, pepper, vanilla notes
Earthy	terreux	Reminds of soil, mushrooms
Woody / Oaky	boisé	Aroma from oak barrels
Buttery	beurré	Creamy aroma, often in Chardonnay
Mineral	minéral	Smells/tastes of stone, chalk, flint
Herbaceous	herbacé	Reminds of herbs, grass
Dry	sec	Not sweet
Sweet	doux / sucré	Contains noticeable sugar

Tannins	tanins	Compounds giving dryness/astringency
Acidity	acidité	Freshness and crispness on the palate
Body	corps / structure	Weight or fullness of the wine
Balance	équilibre	Harmony between tannins, acidity, and sweetness
Finish / Aftertaste	finale / longueur en bouche	Flavors that linger after swallowing
Complex	complexe	Has many layers of aroma and flavor
Round / Smooth	rond / souple	Soft and pleasant texture
Crisp	vif / frais	Sharp, fresh acidity