Swesomm methodology food & wine

Scenario: Menu

1. See the course as it's whole
(Elegant, Fat, Rustic, Rich, etc)

2. Identify "friends & enemies"
(Enemies: Acidity, Sweetness, Umami, Heat)
(Friends: Salt, Fat)

3. Reasoning
(Why, and how the details work together. What does the wine do for the food and vice versa)

4. The wine
(Year, Wine, Grape/Grapes, Producer, Appellation/Region, Land)

5. Service
(Glass, Temp, Decantering/Aeration or not)

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Scenario: Wine list

1. The wine + describing the style
(Year, Wine, Grape/Grapes, Producer, Appellation/Region, Land)

2. The whole picture of the course.
(Elegant, Fat, Rustic, Rich, etc)

3. Identify "friends & enemies"
(Enemies: Acidity, Sweetness, Umami, Heat)
(Friends: Salt, Fat)

4. Reasoning
(Why, and how the details work together. What does the wine do for the food and vice versa)

5. Service
(Glass, Temp, Decantering/Aeration or not)