

SUPPLEMENTARY DATA

Cellier, R., Beraïl, S., Epova, E., Barre, J., Claverie, F., van Leeuwen, C., Milcent, S., Ors, P. & F.F. Donard, O. (2021). The stability of major and trace element concentrations from musts to Champagne during the production process. *OENO One*, 56(1). <https://doi.org/10.20870/oeno-one.2022.56.1.4520>

Supplementary Table

Table 1. Resume of the characteristics of all the analyzed products

Product	Origine	Grape Variety	Vintage	"Cuvées"	Ageing
Champagne (39)	All the AOC	Blending of the three grape varieties	n=21 4 (2009) 1 (1990) 2 (1988) 1 (2008) 1 (1983) 1 (2012) 1 (2006) 1 (2002) 2 (2000) 1 (1993) 1 (1992) 1 (1998) 1 (1996) 2 (1999) 1 (1995)	n=18 Predominant Year 4 (2012) 3 (2013) 5 (2014) 4 (2016) 2 (2011)	3-4 years for "Cuvées" 6-7 years for Vintages

Product	Origine	Grape Variety	Year of Harvest
Musts (29)	Marne (19) Aube (9) Aisne (1)	Pinot Noir (15) Chardonnay (7) Meunier (7)	2018
Base wines (11)	Marne (11)	Blending of the three grape varieties	2019